

MANUFACTURING

NUMBERS:

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9500202  
9500203



Antunes Foodservice Equipment

DIVISION OF A.J. ANTUNES & CO. - ISO 9001 CERTIFIED

A BRAND OF A.J. ANTUNES & CO.  
**roundup**  
ANTUNES FOODSERVICE EQUIPMENT

# **PIZZA DISPLAY CABINETS**

**Models PZD-414 & PZD-416**



P/N 1010575 Rev. D 01/05



# **Owner's Manual**

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## OWNER INFORMATION

### General

The Roundup Pizza Display Case merchandiser holds four pizzas. The rotating racks hold standard size pizza trays for easy display. The pizzas can be held either whole or sold by the slice.

The display case features a full view design for maximum visibility. A hinged, Sta-Open<sup>®</sup> glass door provides easy access to the display area. The colorful logos and lights draw customers to your counter while attractively highlighting the sales items. The rotating motion attracts customers attention and increases impulse sales.

This manual provides the safety, installation, and operating procedures for the unit. We recommend that all information contained in this manual be read prior to installing and operating the unit.

This unit is manufactured from the finest materials available and is assembled to Roundup's strict quality standards. This unit has been tested at the factory to ensure dependable, trouble-free operation.

### Warranty Information

Please read the full text of the Limited Warranty in this manual.

If the unit arrives damaged, contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and **are not** covered under warranty.

The warranty **does not** extend to:

- Damages caused in shipment or damage as result of improper use.
- Installation of electrical service.
- Normal maintenance as outlined in this manual.
- Malfunction resulting from improper maintenance.
- Damage caused by abuse or careless handling.
- Damage from moisture into electrical components.
- Damage from tampering with, removal of, or changing any preset control or safety device.

**IMPORTANT! Keep these instructions for future reference.**

**If the unit changes ownership, be sure this manual accompanies the equipment.**

### OWNER INFORMATION (continued)

#### Service/Technical Assistance

If you experience any problems with the installation or operation of your unit, contact your Authorized Service Agency.

Fill in the information below and have it handy when calling your Authorized Service Agency for assistance. The serial number is on the specification plate located on the unit.

Purchased From: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_

Model No.: \_\_\_\_\_

Serial No.: \_\_\_\_\_

Mfg. No.: \_\_\_\_\_

Refer to the Service Agency Directory included with your unit.

Authorized Service Agency

Name: \_\_\_\_\_

Phone No.: \_\_\_\_\_

Address: \_\_\_\_\_

Use only genuine Roundup replacement parts in this unit. Use of replacement parts other than those supplied by the manufacturer will void the warranty. Your Authorized Service Agency has been factory trained and has a complete supply of parts for this appliance.

You may also contact the factory at **1-877-392-7854 (United States only)** or **1-630-784-1000 (outside of the United States)** if you have trouble locating your local Authorized Service Agency.

### IMPORTANT SAFETY INFORMATION

Throughout this manual, you will find the following safety words and symbols that signify important safety issues with regards to operating or maintaining the equipment.

#### **WARNING**

**GENERAL WARNING.** Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

#### **CAUTION**

**GENERAL CAUTION.** Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment.

#### **WARNING**

**ELECTRICAL WARNING.** Indicates information relating to possible shock hazard. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

#### **WARNING**

**HOT SURFACE WARNING.** Indicates information important to the handling of equipment and parts. Failure to observe caution could result in personal injury.

## IMPORTANT SAFETY INFORMATION (continued)

In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of the unit.

- Read all instructions before using equipment.
- For your safety, the equipment is furnished with a properly grounded cord connector. Do not attempt to defeat the grounded connector.
- Install or locate the equipment only for its intended use as described in this manual. Do not use corrosive chemicals in this equipment.
- Do not operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- This equipment should be serviced by qualified personnel only. Contact the nearest Authorized Service Agency for adjustment or repair.
- Do not block or cover any openings on the unit.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not allow cord to hang over edge of table or counter.

The following warnings and cautions appear throughout this manual and should be carefully observed.

- **Turn the unit off, disconnect the power source, and allow unit to cool down before performing any service or maintenance on the unit.**
- **The procedures in this chapter may include the use of chemical products. These chemical products will be highlighted with bold face letters followed by the abbreviation HCS (Hazard Communication Standard). See the Hazard Communication Standard manual for the appropriated Material Safety Data Sheets (MSDS).**
- **The unit should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or a circuit breaker of the proper rating.**
- **All electrical connections must be in accordance with local electrical codes and any other applicable codes.**


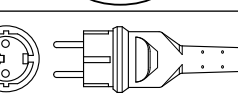
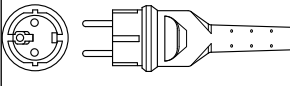
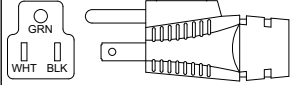
- **WARNING ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY OR DEATH.**
  - **An electrical ground is required on this appliance.**
  - **Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.**
  - **Do not use an extension cord with this appliance.**
  - **Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.**
- **This equipment must be installed to comply with the basic plumbing code of the Building Officials and Code Administration, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).**
- **Do not clean this appliance with a water jet.**
- **Do not use a sanitizing solution or abrasive materials. The use of these materials may cause damage to the stainless steel finish.**
- **Chlorides or phosphates in cleansing agents (e.g. bleach, sanitizers, degreasers or detergents) may cause permanent damage to stainless steel equipment. The damage is usually in the form of discoloration, dulling of metal surface finish, pits, voids, holes or cracks. This damage is permanent and not covered by warranty.**
- **The following tips are recommended for maintenance of your stainless steel equipment.**
  - **Always use soft, damp cloth for cleaning, rinse with clear water and wipe dry. When required, always rub in direction of metal polish lines.**
  - **Routine cleaning should be done daily using soap, ammonia detergent, and water.**
  - **Stains and spots should be cleaned using a vinegar solution and sponge as required.**
  - **Finger marks and smears should be rubbed off using soap and water.**
  - **Hard water spots should be cleaned using a vinegar solution and sponge as required.**

### SPECIFICATIONS

#### Electrical Ratings

Mfg & Model Number	Voltage	Watts	Amps	Hertz
9500200 PZD-414	120	800	6.7	50/60
9500203 PZD-416	120	950	7.9	50/60
9500202 PZD-414	230	800	3.5	50/60

#### Electrical Cord & Plug Configurations

Letter Code*	Description	Configuration
C	Commercial Cord	
H	Harmonized Cord	
(H)C***	CEE 7/7, 16 Amp., 250 VAC (Assembly Only).	
(C)F**	5-15P, 15 Amp., 120 VAC., Non – Locking (Assembly Only).	

\* Used in Model Designation

\*\* Indicates that the plug comes with a Commercial Cord.

\*\*\* Indicates that the plug comes with a Harmonized Cord.

#### ⚠ CAUTION ⚠

All electrical connections must be in accordance with local electrical codes and any other applicable codes.

#### ⚠ WARNING ⚠

**ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN SERIOUS INJURY OR DEATH.**

- Electrical ground is required on this appliance.
- Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do not use an extension cord with this appliance.
- Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.

#### Capacities

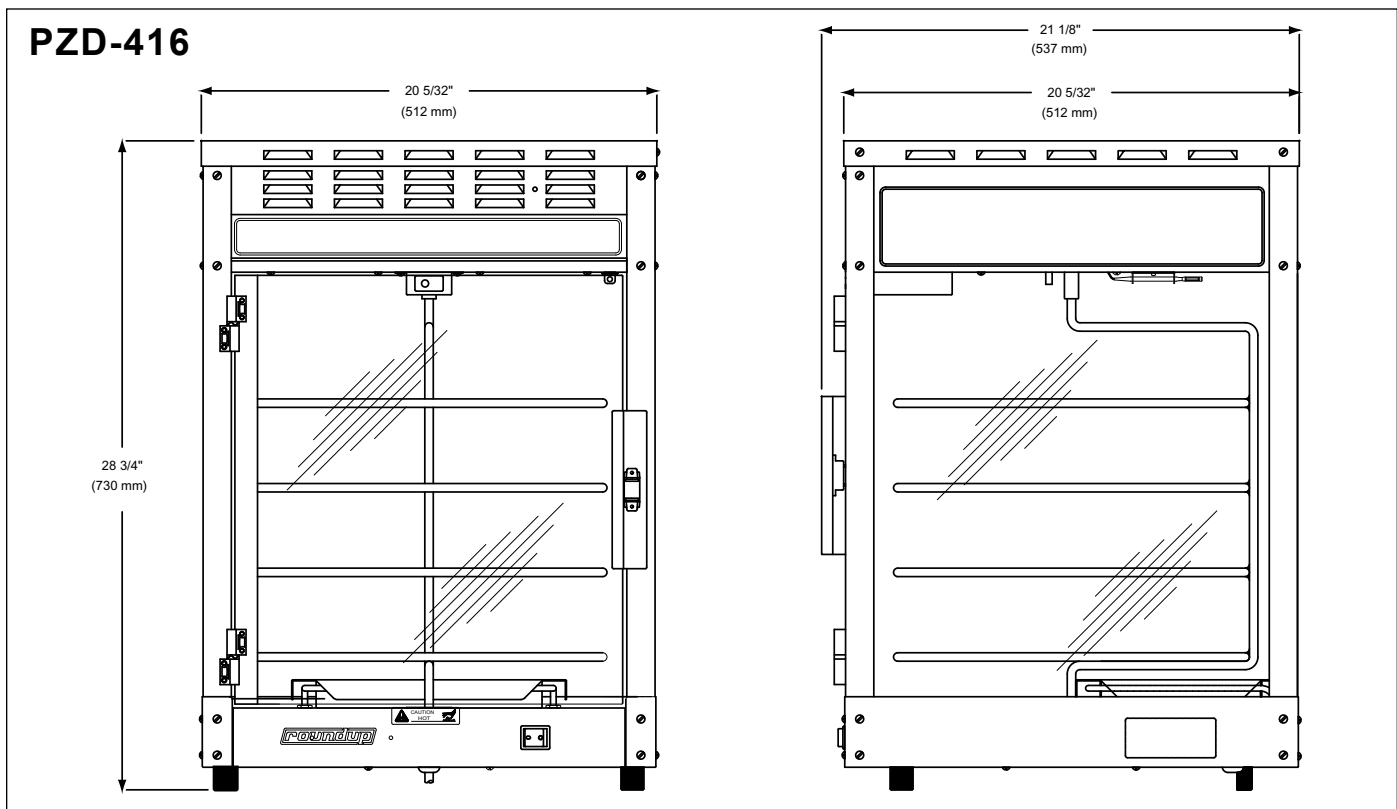
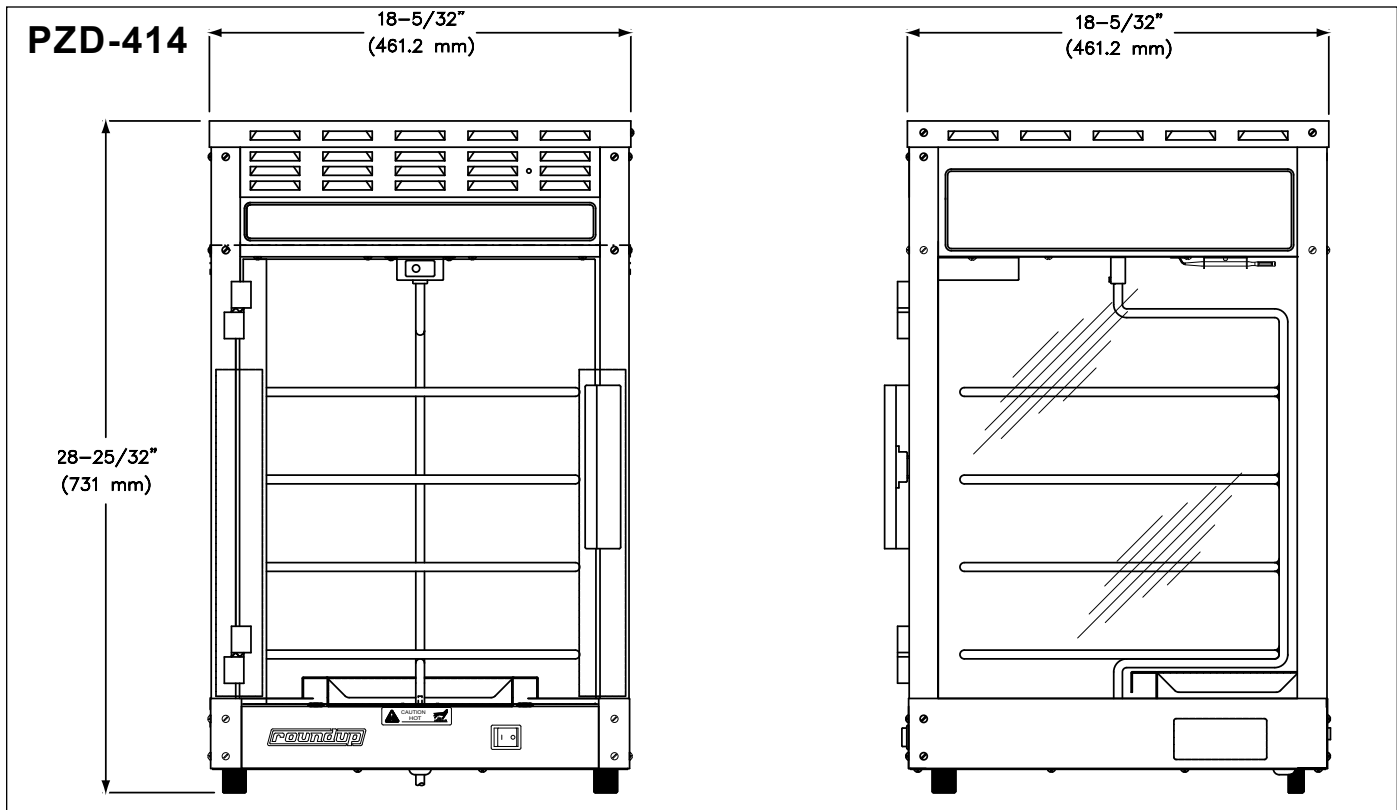
##### PIZZA

**PZD-414** unit can hold a maximum of four 14" pizzas.

**PZD-416** unit can hold a maximum of four 16" pizzas.

**SPECIFICATIONS (continued)**

**Dimensions**



## INSTALLATION

### Unpacking

1. Remove the unit and all packing materials from the shipping carton.
2. Open the large box. Remove all packing materials and protective coverings from the unit and parts.

**NOTE: If any parts are missing or damaged, contact Technical Service IMMEDIATELY at 1-877-392-7854.**

3. Remove the Pizza Rack by pushing down on the Top Arm and sliding it out of the Shaft Coupling (Figure 1). Remove the Multipurpose Tray. Wash all components in soap and water and allow to air dry. Wipe all surfaces of the unit with a hot, damp cloth.

**NOTE: Do not use a dripping wet cloth. Wring out the cloth before use.**

4. Reinstall the Multipurpose Tray over the Heater (Figure 1). Install the Pizza Rack by placing the bottom end onto the Pivot Pin on the display area floor and push down on the Top Arm while positioning it into the Shaft Coupling. Slowly turn the Pizza Rack until it snaps into place (Figure 1).

### Equipment Setup

When placing the unit into service, pay attention to the following guidelines.

- Make sure power to the unit is off and the unit is at room temperature.
- Do not block or cover any openings on the unit.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not allow cord to hang over edge of table or counter.
- Place unit on a sturdy, level table or work surface.
- Ensure that the line voltage corresponds to the stated voltage on the unit specification label.
- Turn the Rocker Switch (power On/Off) to OFF. Plug the power cord into the appropriate outlet.

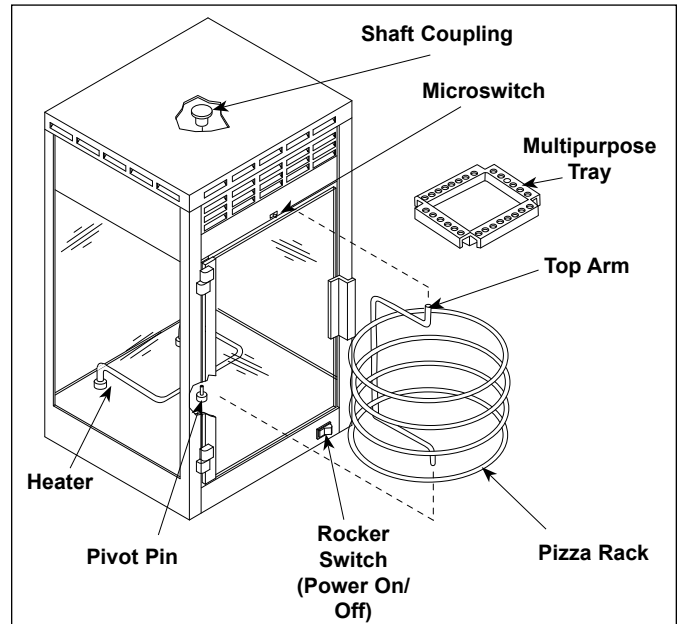


Figure 1. Display Components

#### ⚠ CAUTION ⚠

All electrical connections must be in accordance with local electrical codes and any other applicable codes.

#### ⚠ WARNING ⚠

**ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN SERIOUS INJURY OR DEATH.**

- An electrical ground is required on this appliance.
- Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do not use an extension cord with this appliance.
- The unit should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or a circuit breaker of the proper rating.
- Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.

## OPERATION

### General

Pizzas will retain freshness longer if left whole when displayed. If possible, do not cut pizzas until just before serving. While the display holds pizza at the best serving temperature, pizza displayed less than two hours has the best appearance.

**NOTE: Pizza slices will not hold their appearance as well as whole, uncut pizza.**

### Operating Instructions

1. The unit may be operated with or without water. To add some humidity to the display area, fill the Multipurpose Tray with water. Refill as needed.

**NOTE: Surrounding surfaces are hot. Take caution when adding water to the unit.**

2. Turn the Rocker Switch (power On/Off) to ON (Figure 1) and close the door. The display lights will turn on and the Pizza Rack will begin to rotate.
3. Allow approximately 20 minutes for the unit to display the operating temperature.
4. Check the temperature in the display area by observing the thermometer located on the corner support. A fixed thermostat maintains the display area temperature at 184° F +/- 5° F (81-87° C).
5. Place the pizzas into the unit and close the door.

## MAINTENANCE

### ⚠ CAUTION ⚠

Be sure to follow the precautions and procedures outlined in the Important Safety Information section of this manual before performing any maintenance on this unit.

### ⚠ WARNING ⚠

Turn the unit off, disconnect the power source and allow the unit to cool down before performing any service or maintenance on the unit.

### ⚠ WARNING ⚠

Do not use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.

**NOTE: Do not use a dripping wet cloth. Wring the cloth out before use.**

4. Wash all glass surfaces, both inside and out, with a clean cloth.
5. Wash and dry all surfaces of the unit.
6. Reinstall the Multipurpose Tray over the Heater (Figure 1). Install the Pizza Rack by placing the bottom end onto the Pivot Pin on the display area floor and push down on the Top Arm while positioning it into the Shaft Coupling. Slowly turn the Pizza Rack until it snaps into place.

### Cleaning

The unit requires a minimum amount of maintenance. To ensure proper operation, clean the unit at the end of each serving day.

1. Turn Rocker Switch (power On/Off) to OFF.
2. Unplug the power cord from the electrical outlet and allow the unit to cool to room temperature before proceeding.
3. Remove the Pizza Rack by pushing down on the Top Arm and sliding it out of the Shaft Coupling. Remove the Multipurpose Tray. Wash all components in soap and water and allow to air dry. Wipe all surfaces of the unit with a hot, damp cloth.



### MAINTENANCE

#### Lamp Replacement

1. Turn the Rocker Switch (power On/Off) to OFF.
2. Unplug the power cord from the electrical outlet and allow the unit to cool to room temperature before proceeding.
3. Remove the Top Cover and set aside (item 35, page 12).
4. Replace light bulbs as needed (Figure 2).
5. Reinstall the Top Cover.

**NOTE: Use only 25 watt incandescent bulbs. Refer to the Replacement Parts section of this manual.**

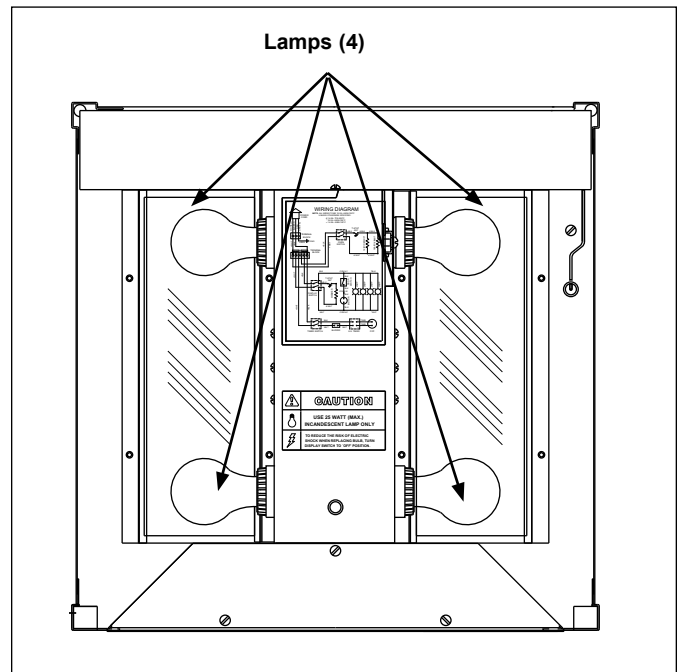


Figure 2. Lamp Replacement

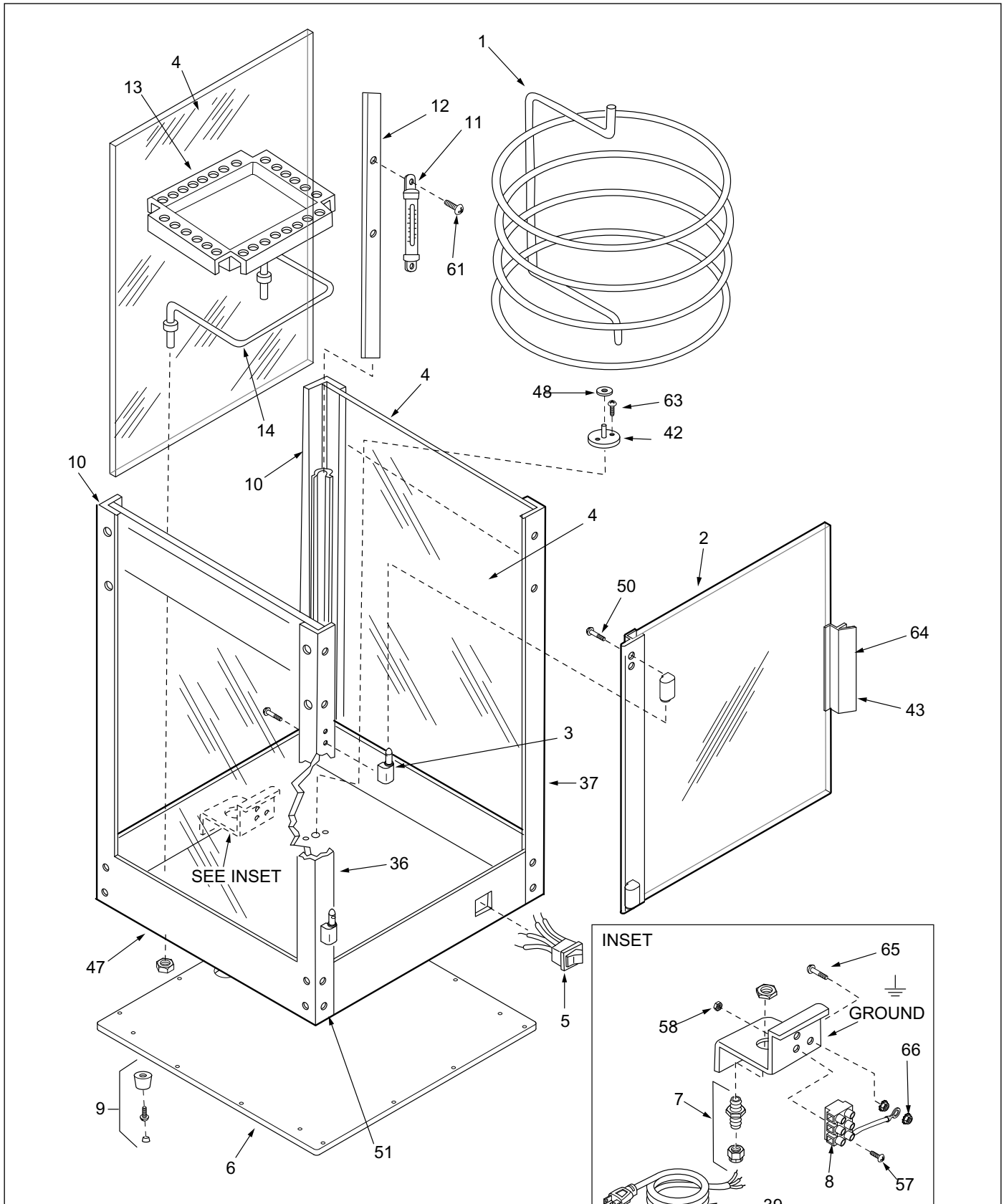
**TROUBLESHOOTING**

**⚠ WARNING ⚠**

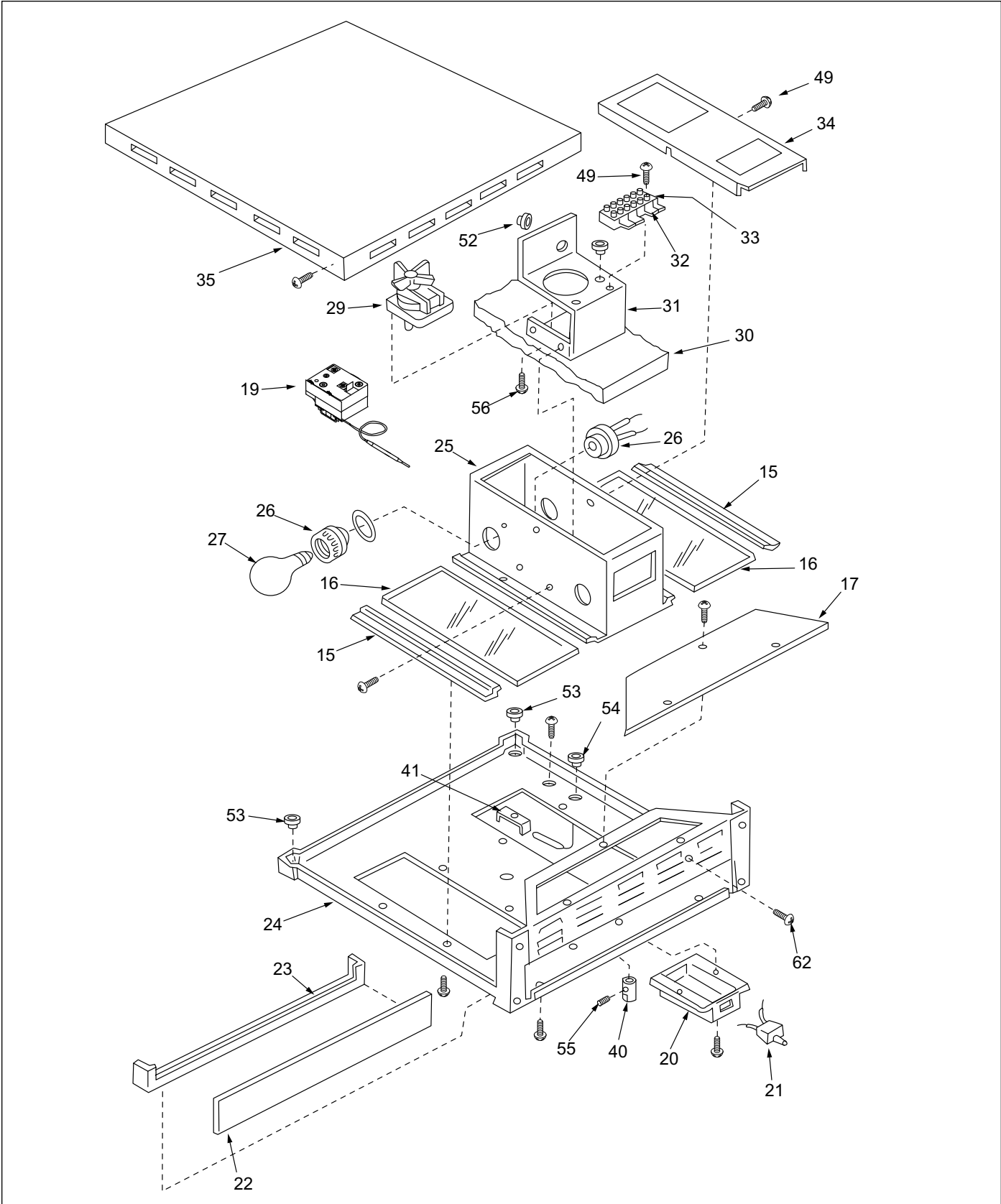
To avoid possible personal injury and/or damage to the unit, inspection, tests, and repair of electrical equipment should be performed by qualified service personnel. The unit should be unplugged when servicing, except when electrical tests are required. Use extreme care during electrical circuit tests. Live circuits will be exposed. If the troubleshooting steps are listed, but do not solve the problem with the unit, contact an Authorized Service Agency.

<b>Problem</b>	<b>Possible Cause</b>	<b>Corrective Action</b>
Display lights up but the Pizza Rack does not rotate.	Door is open.	Close the door so that it latches onto the micro switch.
	Loose setscrew on coupling shaft.	Tighten Setscrew.
	Pizza Rack is bent or damaged.	Straighten or replace Pizza Rack.
	Interference at Drive Motor Fan Blade.	Inspect the Drive Motor Fan Blade and remove any interference.
	Faulty Microswitch.	Contact your maintenance person or Authorized Service Agency for service.
	Faulty Drive Motor.	
Display does not heat and the power switch light is off.	Loose, burnt, broken wiring in Drive Motor Circuit.	
	Power Cord is not plugged into appropriate outlet.	Plug the power cord into the appropriate outlet.
	Circuit Breaker is off or tripped.	Reset Circuit Breaker, contact your maintenance person or Authorized Service Agency if it trips again.
	Faulty Power Switch	Contact your maintenance person or Authorized Service Agency for service.
Loose, burnt, broken wiring in circuit.		
Display does not heat but the power switch light is on.	Faulty thermostat.	Contact your maintenance person or Authorized Service Agency for service.
	Faulty heater.	
	Loose, burnt, broken wiring in heater circuit.	
Display area temperature is too high, too low, or uneven.	Faulty Thermostat.	Contact your maintenance person or Authorized Service agency for service.
Display area is very dry.	Multipurpose Tray does not contain water.	Add water as needed to the Multipurpose tray to add some humidity to the display area.
One or more display lights do not light up.	Burnt Bulb(s).	Replace burnt Bulb(s).
	Faulty Bulb Socket(s).	Contact your maintenance person or Authorized Service Agency for service.
	Loose, burnt, broken wiring in lighting circuit.	

## REPLACEMENT PARTS



**REPLACEMENT PARTS (continued)**



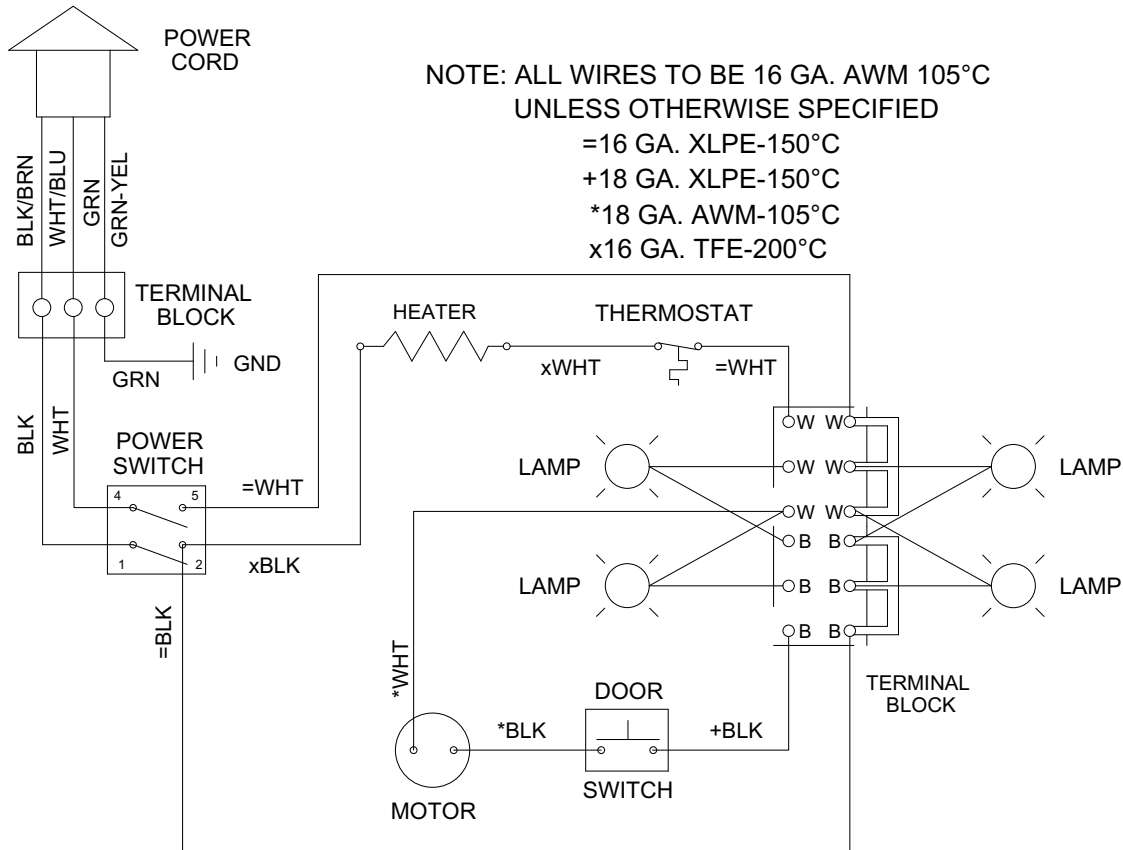
### REPLACEMENT PARTS (continued)

Item	Part No.	Description PZD-414/416	Qty.
1	0800376	Rack, Pizza, 4-Ring <b>(PZD-416)</b>	1
	0020938	Rack, Pizza, 4-Ring <b>(PZD-414)</b>	1
2	0011456	Door Assy. <b>(PZD-416)</b>	1
	0010862	Door Assy. <b>(PZD-414)</b>	1
3	211K101	Hinge Kit	2
4	7000189	Glass Panel w/ Label, Pizza <b>(PZD-414)</b>	3
	7000396	Glass Panel w/ Label, Pizza <b>(PZD-416)</b>	3
5	4010151	Rocker Switch, Power On/Off, 120V	1
	4010137	Rocker Switch, Power On/Off, 230V	1
6	0503755	Base Plate <b>(PZD-416)</b>	1
	0502684	Base Plate <b>(PZD-414)</b>	1
7	040K251	Strain Relief Kit	1
8	4060195	Terminal Block	1
9	210K230	Bumper, 1" Leg Kit (Set of 4)	1
10	0020942	Rear Corner Post Weldment	2
11	4030275	Thermometer	1
12	0502691	Bracket, Thermometer	1
13	0503754	Multipurpose Tray <b>(PZD-416)</b>	1
	0502825	Multipurpose Tray <b>(PZD-414)</b>	1
14	4030342	Heating Element, 120V <b>(PZD-416)</b>	1
	4030289	Heating Element, 120V <b>(PZD-414)</b>	1
	4030290	Heating Element, 230V <b>(PZD-414)</b>	1
15	0502587	Bracket, Glass Clip	2
16	0900194	Glass Panel, Roof	2
17	0503760	Panel Cover <b>(PZD-416)</b>	1
	0502617	Panel Cover <b>(PZD-414)</b>	1
19	4030364	Thermostat Kit	1
20	0502610	Microswitch Housing	1
21	4010158	Microswitch	1
22	090K107	Top Glass Panel w/ Label, Pizza <b>(PZD-414)</b>	1
	7000394	Top Glass Panel w/ Label, Pizza <b>(PZD-416)</b>	1
23	0502619	Retainer, Glass	1
24	0021268	Roof Weldment <b>(PZD-416)</b>	1
	0020965	Roof Weldment <b>(PZD-414)</b>	1
25	0020908	Motor Housing	1
26	4060131	Lampholder	1
27	4060301	Lamp, Incandescent, 25W, 120V	4
	4060266	Lamp, Incandescent, 25W, 230V	4

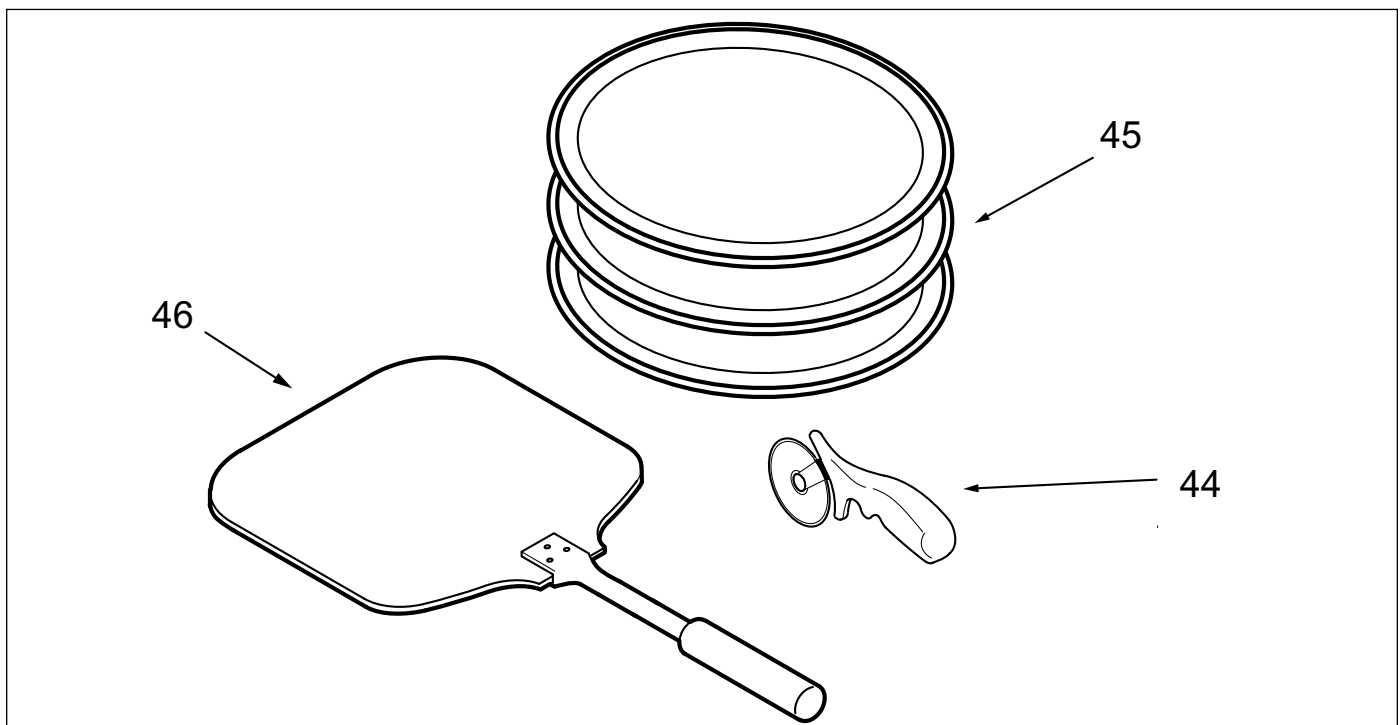
Item	Part No.	Description PZD-414/416	Qty.
29	7000268	Drive Motor, 120V, 1 RPM	1
	7000269	Drive Motor, 230V, 1 RPM	1
30	0400262	Insulation, Motor	1
31	0502588	Bracket, Motor	1
32	4060303	Bus Bar Contact, 3-Pole	2
33	4060304	Terminal Block, 3-Wire	1
34	05K2618	Motor Housing Cover Kit	1
35	0021265	Top Panel Weldment <b>(PZD-416)</b>	1
	0020914	Top Panel Weldment <b>(PZD-414)</b>	1
36	0020940	Corner Post Weldment, Front LH	1
37	0020941	Corner Post Weldment, Front RH	1
38	0700615	Wire Set <b>(PZD-416)</b> (not shown)	1
	0700470	Wire Set <b>(PZD-414)</b> (not shown)	1
39	0700463	Power Cord w/ Plug, NEMA 5-15P	1
	0700453	Power Cord w/ Plug, CEE 7/7	1
40	0300121	Shaft Coupling	1
41	0502595	Bracket, Bulb	1
42	0020909	Floor Disc Weldment	1
43	2110135	Magnetic Latch	1
44	2130150	Cutter, Pizza	1
45	2130167	Pan, Pizza, 16" <b>(PZD-416)</b>	4
	2130151	Pan, Pizza, 14" <b>(PZD-414)</b>	4
46	2130152	Peel, Medium Blade	1
47	0021272	Base Weldment <b>(PZD-416)</b>	1
	0020932	Base Weldment <b>(PZD-414)</b>	1
48	325P160*	Flat Washer, Special	1
49	306P113*	Screw, #6-32 x 5/8"	1
50	310P162*	Screw, #10-24 x 3/8	1
51	310P103*	Screw, #8-32 x 1/4	2
52	040P102*	Bushing, Shorty, 3/8"	1
53	040P265*	Bushing, Open/Closed 3/8"	1
54	040P182*	Grommet, 3/8"	1
55	325P159*	Setscrew, 1/4-20 x 1/4"	1
56	310P110*	Screw, #10-32 x 1/2	1
57	306P123*	Screw, #6-32 x 7/8	1
58	306P130*	Nut, Hex, KEPS, #6-32	1
61	306P110*	Screw, #6-32 x 7/8"	1
62	040P279*	Hole Plug	1
63	308P144*	Screw, #8-32 x 1/4", w/#6 Head	1
64	302P109*	Rivet, Blind, 1/8" SS	1
65	308P124*	Screw, One-Way, #8-32	1
66	308P143*	Nut, Hex, KEPS, #8-32	1

\* Only available in packages of 10.

**WIRING DIAGRAM**



**OPTIONAL ACCESSORIES**





## LIMITED WARRANTY

Equipment manufactured by Roundup Food Equipment Division of A.J. Antunes & Co. has been constructed of the finest materials available and manufactured to high quality standards. These units are warranted to be free from mechanical and electrical defects for a period of one year from date of purchase or 18 months from shipment from factory, whichever occurs first, under normal use and service, and when installed in accordance with manufacturer's recommendations. To insure continued proper operation of the units, follow the maintenance procedure outlined in the Owner's Manual.

1. This warranty does not cover cost of installation, defects caused by improper storage or handling prior to placing of the Equipment. This warranty does not include overtime charges or work done by unauthorized service agencies or personnel. This warranty does not cover normal maintenance, calibration, or regular adjustments as specified in operating and maintenance instructions of this manual, and/or labor involved in moving adjacent objects to gain access to the Equipment. This warranty does not cover consumable items such as gaskets or light bulbs. **This warranty does not pay travel, mileage, or any other charges for an authorized service agency to reach the equipment location.**
2. Roundup reserves the right to make changes in design or add any improvements on any product. The right is always reserved to modify equipment because of factors beyond our control and government regulations. Changes to update equipment do not constitute a warranty charge.
3. **If shipment is damaged in transit, the purchaser should make a claim directly upon the carrier. Careful inspection should be made of the shipment as soon as it arrives and visible damage should be noted upon the carrier's receipt. Damage should be reported to the carrier. This damage is not covered under this warranty.**
4. Warranty charges do not include freight or foreign, excise, municipal or other sales or use taxes. All such freight and taxes are the responsibility of the purchaser.
5. THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, EACH OF WHICH IS HEREBY EXPRESSLY DISCLAIMED. THE REMEDIES DESCRIBED ABOVE ARE EXCLUSIVE AND IN NO EVENT SHALL ROUNDUP BE LIABLE FOR SPECIAL CONSEQUENTIAL OR INCIDENTAL DAMAGES FOR THE BREACH OR DELAY IN PERFORMANCE OF THIS WARRANTY.



180 Kehoe Blvd. • Carol Stream, Illinois 60188

Telephone (630) 784-1000 • FAX (630) 784-1650  
Toll Free 1-877-392-7854 (in the U.S.A. and Canada)  
[www.ajantunes.com](http://www.ajantunes.com)