

MANUFACTURING  
NUMBERS:

9100532  
9100533  
9100534

# *roundup*

by A.J. Antunes & Co. ®

## **STEAMER DISPLAY CABINET**

**Model SDC-500**



P/N 1010968 Rev. E 12/14



# **Owner's Manual**

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**OWNER INFORMATION**

**General**

The Roundup SDC-500 Steamer Display Cabinet is designed to quickly steam pre-cooked refrigerated or frozen food products and maintain them at ready-to-eat temperatures.

The unit is lit from the top to attractively display food items to your customers.

A resettable hi-limit thermostat is included for additional safety. The SDC-500 also uses an adjustable digital thermostat to allow easy temperature setting.

This manual provides the safety, installation, and operating procedures for the SDC-500. We recommend that all information contained in this manual be read prior to installing and operating the unit.

Your SDC-500 is manufactured from the finest materials available and 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 local Roundup 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 toaster.

You may also contact the factory at **1-877-392-7854** (toll free in the U.S.) or **630-784-1000** 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.



**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.



**CAUTION**

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



**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 Roundup 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.

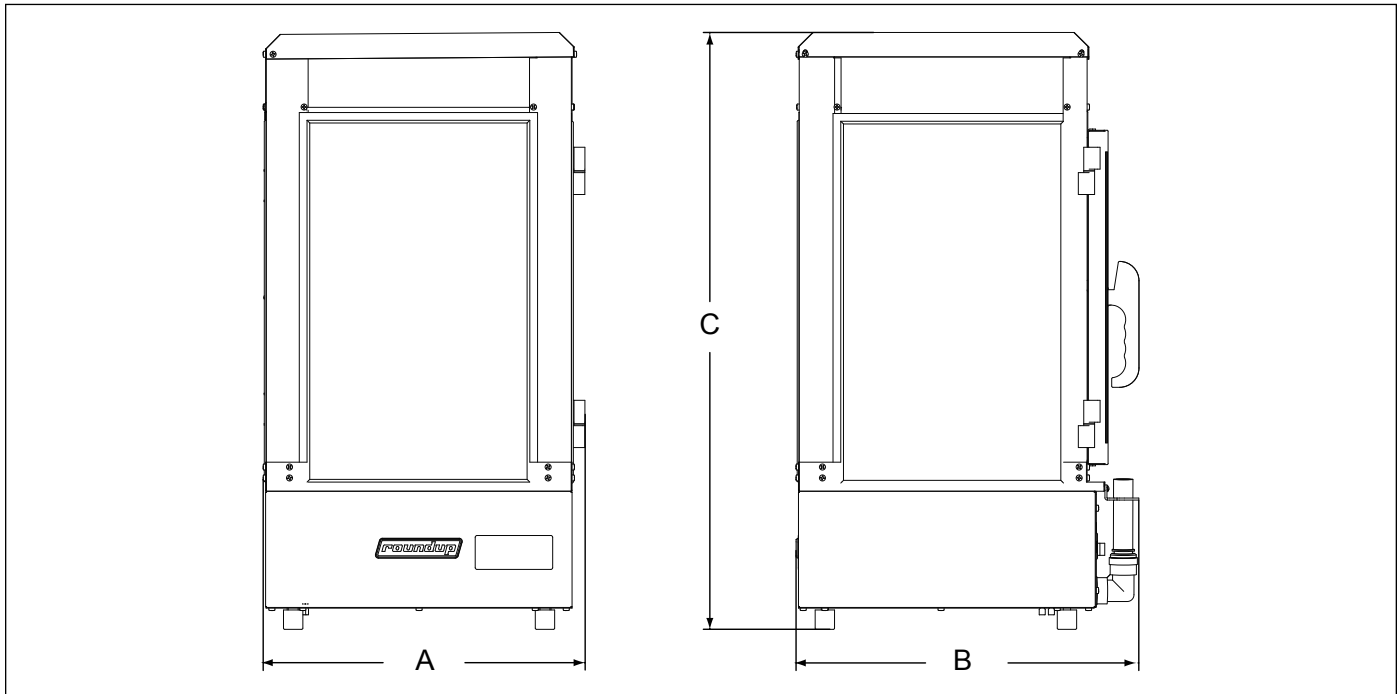
The following warnings and cautions appear throughout this manual and should be carefully observed.

- Turn the power off, unplug the power cord, and allow unit to cool down before performing any service or maintenance.
- 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 abbreviated HCS (Hazard Communication Standard). See 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 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.**
  - 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 unit.
  - Check with a qualified electrician if you are unsure if the appliance is properly grounded.
- This equipment is to 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 abrasive cleansers or materials. They may cause damage to the stainless steel finish.
- Chlorides or phosphates in cleaning agents (e.g. bleach, degreasers, or detergents) could 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 a 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 removed with a vinegar solution.
  - Finger marks and smears should be removed with soap and water.
  - Hard water spots should be removed with a vinegar solution.

### SPECIFICATIONS

#### Dimensions



Model & Mfg. No	Width (A)	Depth (B)	Height (C)	Shipping Weight	Operating Weight
SDC-500 9100532 9100533 9100534	16 1/2" (419 mm)	17 3/4" (451 mm)	30 5/8" (778 mm)	76 lbs. (34 kg)	66 lbs. (30 kg)

#### Electrical Ratings & Plug Configuration

Model & Mfg. No.	Volts	Watts	Amp.	Hz.	Plug Description	Plug Configuration
SDC-500 9100532 9100533 9100534	120	1750	14.6	50/60	NEMA 5-15P 15 Amp., 120 Volt, Non-locking	

#### Capacities

##### WATER

Five (5) quarts (4.73 liters) in water tray.  
(1.5 quarts or 1.42 liters minimum)

##### FOOD

Refrigerated or Frozen Product Only

#### Temperature Range

Mfg. No. 9100532: 150°F–180°F (66°C–82°C).  
Mfg. No. 9100533 & 9100534: 100°F–165°F (38°C–74°C).

## INSTALLATION

### Unpacking

1. Open the large box. It should contain the following items:
  - SDC-500 Unit (Figure 1)
  - 5 Shelves (Figure 2)
  - 1 Diffuser (Figure 2)
2. Remove the unit from the box. Remove all packing materials and protective coverings from the unit and parts.
3. Open the Front Door and remove the Diffuser.

**NOTE: If any parts are missing or damaged, contact A.J. Antunes & Co. IMMEDIATELY at 1-800-253-2991 (toll free in the U.S. and Canada) or at 630-784-1000.**

4. Wash the Diffuser and the 5 Shelves in soap and water, then rinse and allow to air dry.
5. Wipe all metal of the unit with a hot, damp cloth.
6. Wash the inside and outside of all glass surfaces with a hot, damp cloth.

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

4. Install Diffuser and Shelves into unit.

### Equipment Setup

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

- Make sure power 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.
- The unit **must** have a minimum of 1 inch clearance from walls and other items.

Make sure the line voltage corresponds to the stated voltage on the unit specification label.

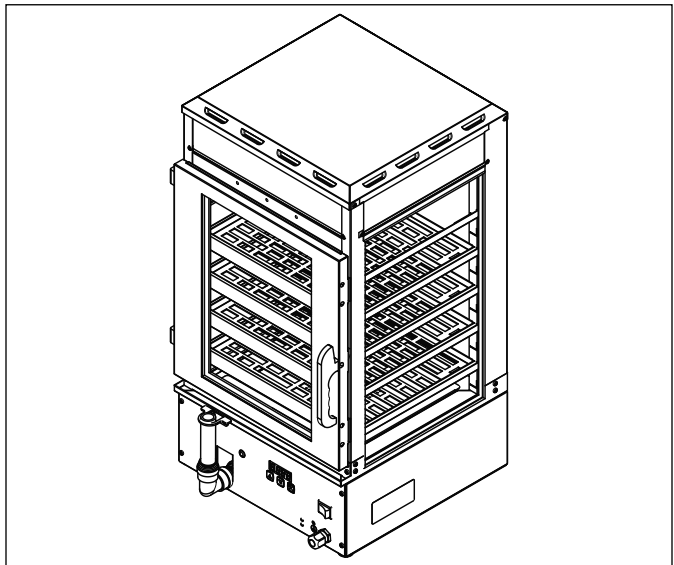


Figure 1. SDC-500 Steamer Display Cabinet

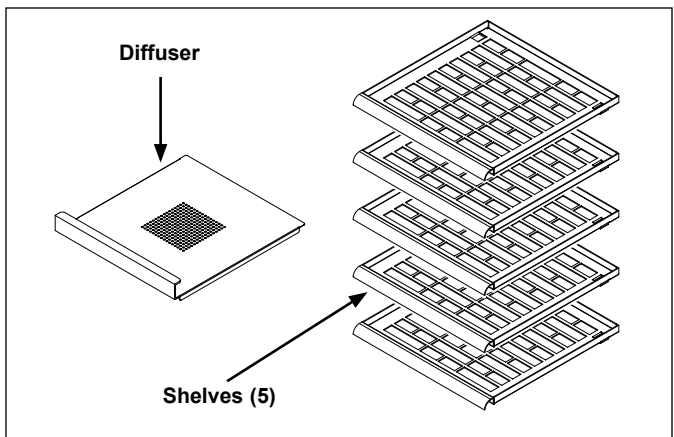


Figure 2. SDC-500 Accessories

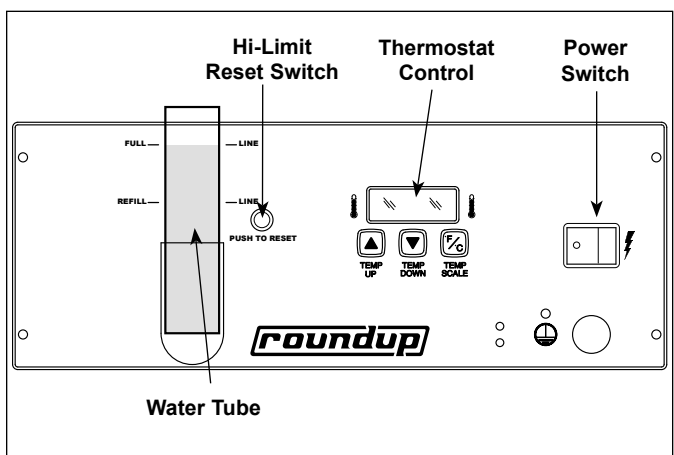


Figure 3. SDC-500 Control Panel

### INSTALLATION (continued)

#### Installing Shelves

The Support Racks and Shelves are designed with a “notch and tab” system. The tabs on the Shelf drop into the notches in the Support Racks. When properly seated, the Shelf will slide in and out of the unit without detaching.

1. Open the front door and insert the Shelf onto the desired Support Racks (Figure 4).

**NOTE: Insert the Shelves tab end first.**

2. Slide the Shelf into the unit until the tabs drop into the slots at the back of the Support Racks.
3. Move the Shelf in and out of the unit. If the Shelf can be pulled completely out of the unit, it is not correctly installed. Repeat these steps until each Shelf cannot be pulled directly out of the unit.

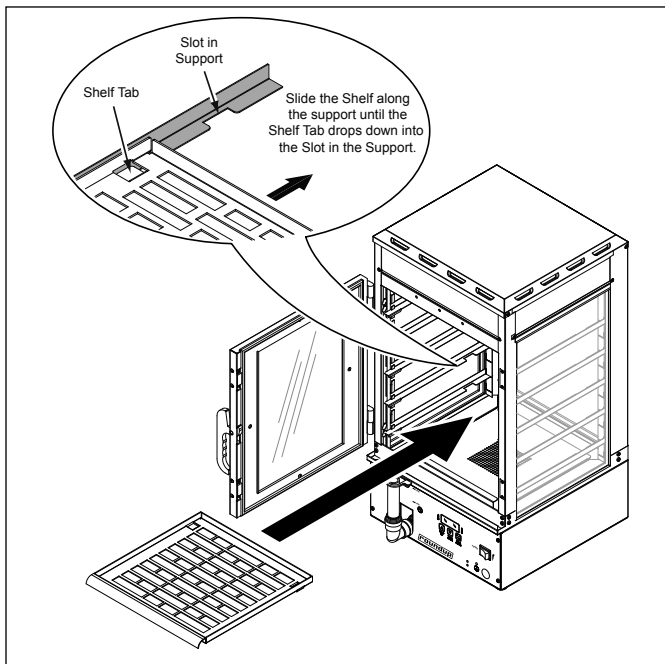


Figure 4. Installing Shelf

#### Adjusting Shelf Height

Inspect the Support Racks. They have been pre-installed in the unit. Ensure that they are the proper distance apart for the food product. Follow these steps if the shelf height needs adjustment:

1. Turn the power off and allow it to cool to room temperature.
2. Open the Front Door and, if necessary, remove any food product.
3. Remove the shelves as needed (refer below to the section titled **Removing Shelves**).
4. Lift up on the front portion of the desired Support Rack until it is free from the front Corner Post. Then, slide the Support Rack out of the rear Corner Post (Figure 5). **Repeat this on the opposite Support Bracket.**
5. Install the Support Rack at the new location by inserting the back end of the rack into the rear Corner Post and then sliding the front of the rack down onto the tab of the Front Corner Post (Figure 5).

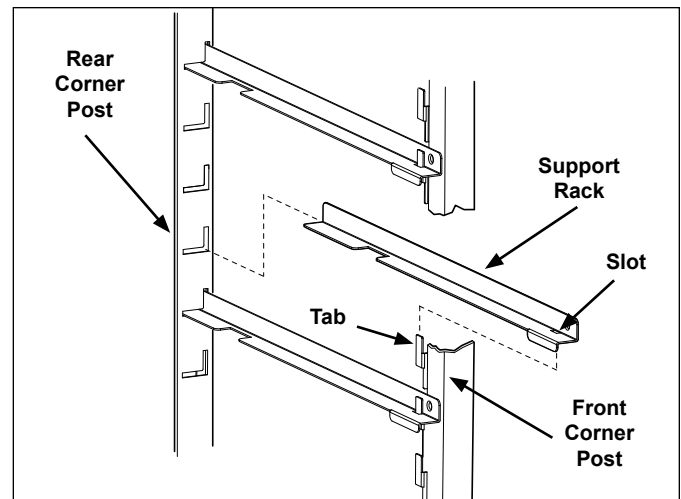


Figure 5. Adjusting Shelf Height

#### Removing Shelves

To remove shelves from the unit:

1. Open the front door and remove any product.
2. While lifting upwards on the Shelf, slide it so that the tabs release from the Support Rack.
3. Pull the Shelf out and away from the unit.

## OPERATION

### Operating Instructions

1. Open the Front Door.
2. Remove the Diffuser and Shelves only if pouring water directly into the unit instead of the Water Tube.
3. Pour 7 quarts (5.6 liters) of clean tap water into the Water Pan (Figure 6).

**NOTE: The front Water Tube is also used to indicate the unit water level. Water should always be visible in the tube and should not exceed the "MAX" line (Figure 3)**

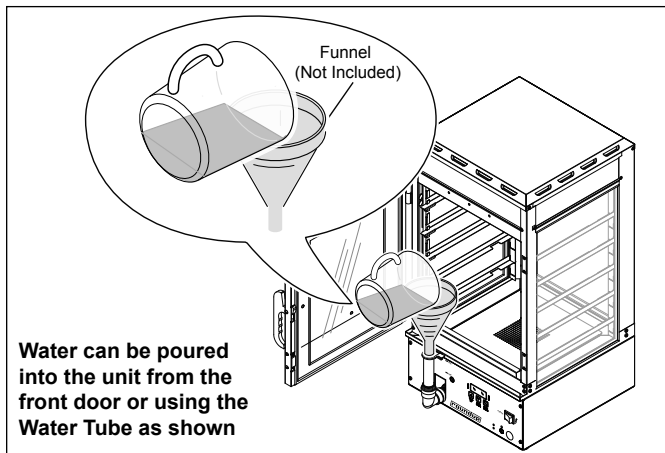


Figure 6. Filling SDC-500 with Water

**CAUTION**

Do NOT pour water hotter than 120°F (48°C) into a cold unit. Resulting steam may cause injury.

4. Reinstall the Diffuser and Shelves. Then load product into the unit and close the Front Door.
5. Turn the unit on. During the initial warm-up period, the unit will display the following sequence of codes:
  - a. "8888" for one second.
  - b. "CH-1" for one second.
  - c. The unit's Setpoint Temperature for one second.
  - d. "CH-1" for one second.
  - e. The unit's Setpoint Temperature.
  - f. The unit's actual cabinet temperature.
6. To remove product from the unit, open the Front Door and use tongs or a similar utensil to lift the product out.

**NOTE: Keep the Front Door closed unless adding or removing product.**

**WARNING**

Keep face away from cover and opening when removing product. Steam can escape and cause injury.

### Setpoint Temperature

Your SDC-500 is factory programmed to operate at a specific temperature called the Setpoint Temperature. To change the Setpoint Temperature:

1. Press and hold the ▲ and ▼ buttons until the display flashes.
2. Release the buttons.
3. Press ▲ or ▼ to raise or lower the Setpoint Temperature.
4. Release the buttons. The unit saves the new Setpoint Temperature into memory.

**NOTE The SDC-500 has an adjustable temperature range of 150°F–180°F (66°C–82°C).**

**NOTE: To change the display between Fahrenheit and Celsius, press and hold the Temp Scale button for 2–3 seconds and release.**

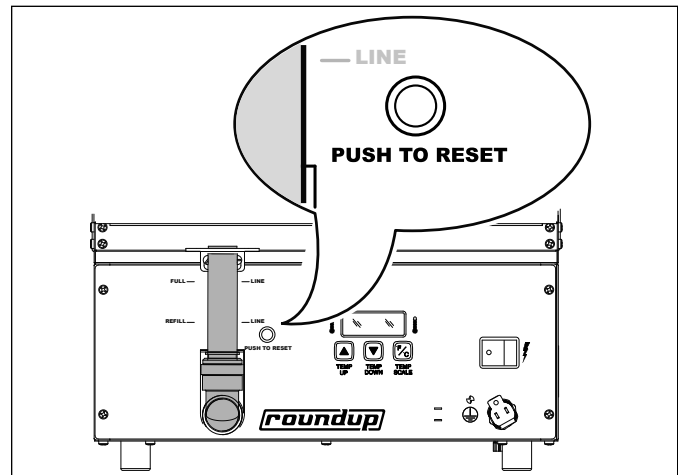


Figure 7. Hi-Limit Reset Button

### Hi-Limit Reset Button

A hi-limit thermostat turns off power to the unit if it overheats. This may happen if the unit runs out of water. To reset this thermostat:

1. Turn the unit off. Allow it to cool for 10 to 15 minutes.
2. Check the water level. Add water if needed.
3. Press the reset button located on the front of the unit (Figure 7).
4. Restart the unit.

**If the unit requires continuous resetting, contact your Authorized Service Agency.**



### MAINTENANCE

#### ⚠ CAUTION ⚠

Refer to the Important Safety Information section of this manual to review information on handling and cleaning this unit.

#### Daily Draining and Cleaning

To ensure proper operation, the unit must be drained and cleaned at the end of each serving day.

1. Turn the power off, unplug the power cord, and allow the unit to completely cool.
2. Place a bucket under the water tube.
3. Lift the Tube Lock (Figure 8). Rotate the Water Tube counterclockwise to drain the unit of water.
4. Return the Water Tube to an upright position. Lock the Tube with the Tube Lock.
5. Remove the Shelves and Diffuser. Wash them in hot, soapy water. Rinse and allow them to air dry.
6. Wash all glass surfaces inside and out with a clean, damp towel.
7. Wipe all metal surfaces of the unit with a clean, damp cloth and allow to air dry.
6. Re-install the Diffuser and Shelves. Return the unit into service.

**NOTE: If the unit is not cleaned properly each day, permanent damage of the equipment finish and accessories may result. This damage is NOT covered by warranty.**

#### Replacing Light Bulbs

The SDC-500 is shipped with four compact fluorescent light bulbs installed to illuminate product. Follow these steps to access and replace the light bulbs.

#### ⚠ WARNING ⚠

Turn the unit off and unplug the power cord before proceeding. Do NOT operate the unit without the Top Cover installed.

1. Turn the unit off, unplug the power cord, and allow the unit to cool.
2. Remove the 4 screws securing the Top Cover to the unit (Figure 9). Set these screws aside.
3. Remove the Top Cover and set aside.
4. Replace bulbs as needed.
5. Re-attach the Top Cover and secure with the 4 screws removed in Step 2.

**NOTE: Do NOT operate the unit without the Top Cover attached and secured with the 4 screws.**

6. Plug in the power cord and turn the unit on.

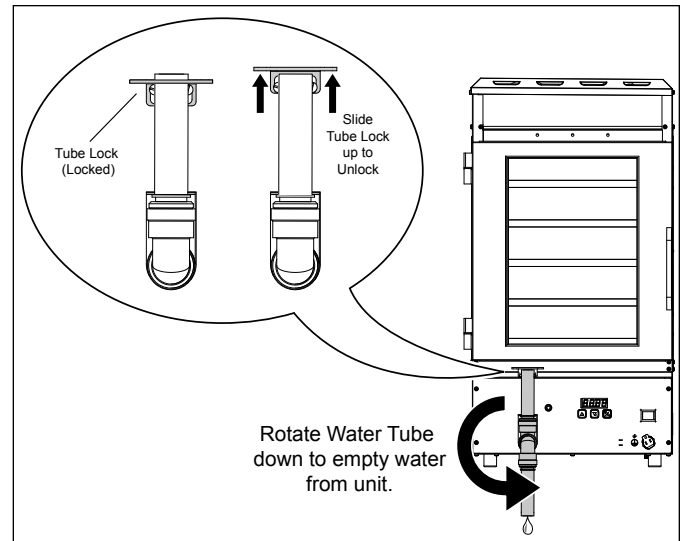


Figure 8. Draining Water from the Unit

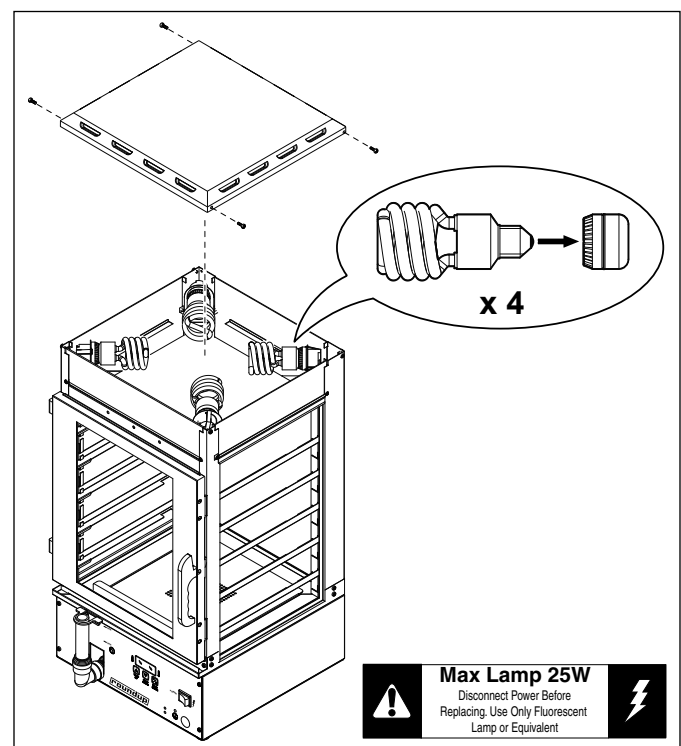


Figure 9. Replacing Light Bulbs

**NOTE: Use 25 watt medium base compact fluorescent bulbs. Incandescent bulbs can be used, however do NOT exceed 25 watts per bulb.**

**MAINTENANCE (continued)**

**Display Codes**

This section describes the different display codes and their meanings.

During the initial warm-up period, the unit will display the following sequence of codes:

1. "8888" for one second.
2. "CH-1" for one second.
3. The unit's Setpoint Temperature for one second.
4. "CH-1" for one second.
5. The unit's Setpoint Temperature.
6. The unit's actual cabinet temperature.

Press the **TEMP UP** button and the unit will display the Setpoint Temperature. This figure shows an example Setpoint Temperature of 155°F displayed on the console.

**Note:** Press and hold the **TEMP SCALE** button for 2–3 seconds to toggle between displaying the temperature in Fahrenheit and Celsius.

"HI" flashes if the actual cabinet temperature exceeds 250°F (121°C).

**NOTE:** The thermistor should be 100k ohm +/- 2% at room temperature.

"OPEN" flashes if the thermistor is open or disconnected. The unit will not call for heat.

**NOTE:** The thermistor should be 100k ohms +/- 2% at room temperature.

"PO" flashes when the input voltage to the unit is below 100 VAC or above 135 VAC. If this occurs, you should contact your Authorized Service Agency to correct the problem.

**NOTE:** If voltage is within normal ranges, then contact your Authorized Service Agency.

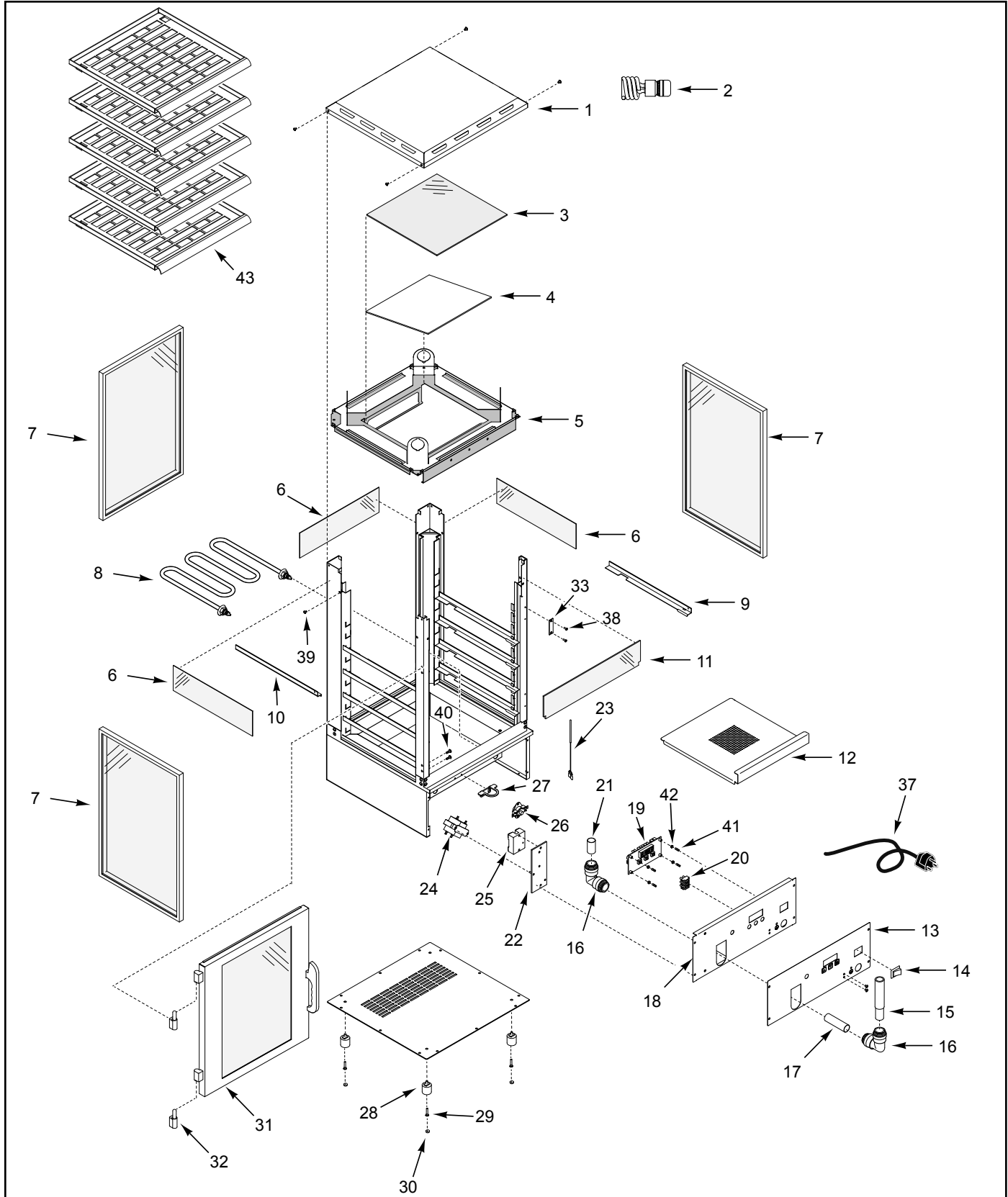
**NOTE:** To reset a unit in this state, the supply voltage must be within acceptable limits and the unit must be turned off for five seconds before turning it back on.

**TROUBLESHOOTING**
**⚠ WARNING ⚠**

To avoid possible personal injury and/or damage to the unit, the electrical equipment should be inspected, tested, and repaired by qualified service personnel. The unit should be unplugged when servicing.

<b>Problem</b>	<b>Possible Cause</b>	<b>Corrective Action</b>
No heat, no display, and the power switch indicator light is off.	Power cord is not plugged in.	Plug the power cord into the appropriate outlet.
	Circuit breaker is off or has been tripped.	Reset circuit breaker, contact your maintenance person or Authorized Service Agency if it trips again.
	No power at receptacle.	Contact your maintenance person or Authorized Service Agency for service.
	Inoperable power cord.	
	Inoperable power switch.	
Loose, burnt, broken wiring in the circuit.		
No heat, no display, and the power switch indicator light is on.	Inoperable Transformer.	Contact your maintenance person or Authorized Service Agency for service.
	Inoperable Control Board.	
	Loose, burnt, broken wiring in circuit.	
Display flashes "LO" and the cabinet does not heat up.	Inoperable Solid State Relay.	Contact your maintenance person or Authorized Service Agency for service.
	Inoperable Control Board.	
	Inoperable Heater(s).	
	Loose, burnt, broken wiring in circuit.	
Display flashes "HI" and the cabinet does not heat up.	Inoperable Thermistor.	Contact your maintenance person or Authorized Service Agency for service.
	Inoperable Control Board.	
Display flashes "HI" and the cabinet is very hot.	Solid State Relay contacts shorted closed.	Contact your maintenance person or Authorized Service Agency for service.
	Inoperable Control Board.	
Display flashes "OPEN" and the cabinet does not heat up.	Thermistor is disconnected or open.	Re-secure the Thermistor onto the Control Board. If problem persists, contact your maintenance person or Authorized Service Agency for service.
	Inoperable Control Board.	
Display flashes "PO" and the cabinet does not heat up.	For 120 volt units, the supply voltage is below 100 VAC or above 135 VAC.	Contact your maintenance person or Authorized Service Agency for service.
	Inoperable Control Board.	
Display Cabinet glass is fogging up and/or has condensation.	Water Tray(s) contain too much water and/or the Water Tray Diffusers are not present (for units equipped with Water Trays only).	Remove excess water from the Water Tray(s) and/or install the Water Tray Diffuser(s).
Halogen Bulb(s) do NOT light up.	Bulb(s) burnt out.	Replace bulb(s)
	Inoperable Bulb Sockets(s).	Contact your maintenance person or Authorized Service Agency for service.

**REPLACEMENT PARTS**



**REPLACEMENT PARTS (continued)**

Item	Part No.	Description	Qty.
1	0505561	Top Cover	1
2	4060412	Compact Fluorescent Bulb	4
3	0900253	Glass Cover	1
4	0900254	Slide Glass	1
5	0021420	Ceiling Weldment	1
6	0900268	Light Lens	3
7	0011924	Glass Assembly	3
	7000632	Side Glass Replacement Kit (Mfg. No. 9100534 only)	3
8	4030394	Heating Element (120V, 1650W)	1
9	0504445	Right Support Rack	5
10	0504444	Left Support Rack	5
11	0900267	Front Lens	1
12	0504570	Heater Cover	1
13	1001219	Control Label	1
14	7000882	Power Switch Replacement Kit	1
15	2010137	Water Level Measuring Tube	1
16	2190156	Union Elbow	2
17	2000218	Drain Tube, .875" OD x 3" Lg.	1
18	0021413	Control Panel Weldment	1
19	7000346	Control Board Kit	1
	4070052	Control Board (Mfg. No. 9100534)	1
20	4060304	Terminal Block 3-Pole	1
21	2000219	Drain Tube .875" OD x 1.5" Lg.	1
22	0012121	Heat Sink Assembly	1

Item	Part No.	Description	Qty.
23	7000369	Thermistor Kit	1
24	4010199	Transformer (120V)	1
25	7000652	Solid State Relay, Zero Cross (50A)	1
26	7000344	Hi-Limit Thermostat Kit	1
27	0505589	Drain Lock	1
28	210K230	Bumper Leg, 1" Recess	4
29	3100136	Mach. Screw #10-32 x 1.25" (10-Pack)	1
30	218P145	Bumper Leg Cover (10-Pack)	1
31	0012116	Front Door Assembly	1
32	2110139	Lift-Off Hinge	2
33	2110177	Magnetic Latch	2
34	1001374*	Back/Side Glove Steamer Label (Mfg. No. 9100533 & 9100534 only)	3
35	1001308*	Front Glove Steamer Label (Mfg. No. 9100533 only)	1
36	1001375*	Front Glove Steamer Label (Mfg. No. 9100534 only)	1
37	0700463	Power Cord, 14/3 5-15P	1
38	306P125	Mach. Screw #6-32 x 3/8" (10-Pack)	1
39	308P103	Screw #6-32 x .375" (10-Pack)	1
40	310P162	Mach. Screw #10-24 x .375" (10-Pack)	1
41	301P150	Stud, Weld #4-40 x .625" (10-Pack)	1
42	3040105	Hex Nut KEPS #4-40 (10-Pack)	1
43	0505586	Rack	5
* not shown			





## 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 electrical and mechanical defects for a period of one (1) year from date of purchase under normal use and service, and when installed in accordance with manufacturer's recommendations. To insure continued operation of the units, follow the maintenance procedures outlined in the Owner's Manual. During the first 12 months, electro-mechanical parts, non-overtime labor, and travel expenses up to 2 hours (100 miles/160 km), round trip from the nearest Authorized Service Center are covered.

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 cover 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/wear items. This warranty does not cover damage to the Load Cell or Load Cell Assembly due to abuse, misuse, dropping of unit/shock loads or exceeding maximum weight capacity (4 lbs). This warranty does not cover water contamination problems such as foreign material in water lines or inside solenoid valves. It does not cover water pressure problems or failures resulting from improper/incorrect voltage supply. This warranty does not cover Travel Time & Mileage in excess of 2 hours (100 miles/160 km) round trip from the nearest authorized service agency.
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.



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A.J. Antunes & Co.  
Headquarters/Manufacturing  
Carol Stream, Illinois 60188 USA  
Phone: (630) 784-1000  
Toll Free: (800) 253-2991  
Fax: (630) 784-1650

Antunes Equipment  
Manufacturing (Suzhou) Ltd.,  
Suzhou, Jiangsu, China 215011  
Phone: 86-512-6841-3637  
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