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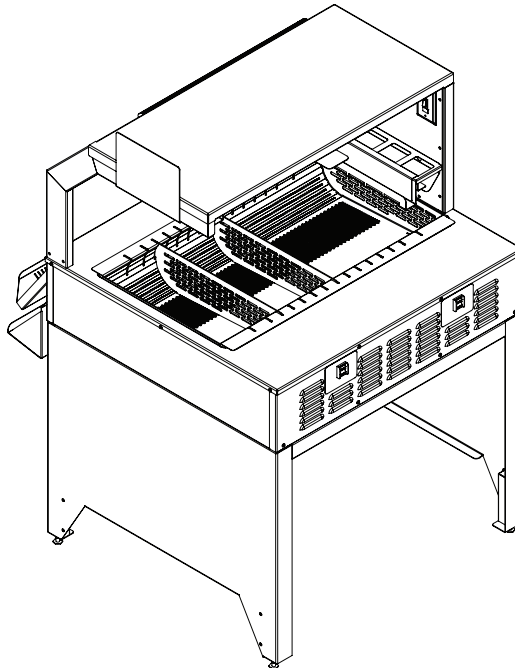
OWNER'S MANUAL

FRY HOLDING UNIT AIR SCROLL (FHUAS)

Patent(s) Pending

MODELS

FHUAS-2



**IMPORTANT INFORMATION, READ BEFORE USE.
PLEASE SAVE THESE INSTRUCTIONS.**

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TABLE OF CONTENTS

IMPORTANT SAFETY INSTRUCTIONS	4
SPECIFICATIONS.....	6
MAIN FEATURES.....	8
INSTALLATION	9
ACCESSORY LAYOUT	12
Add On options.....	13
OPERATION INSTRUCTIONS.....	14
SURFACE TEMPERATURE CHECK.....	14
CARE AND CLEANING.....	15
TROUBLESHOOTING	17
REPLACEMENT PARTS LIST	18
WIRING DIAGRAM	19

IMPORTANT SAFETY INSTRUCTIONS

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

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.



ELECTRICAL WARNING

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



CAUTION

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



HOT SURFACE

Indicates hot surface for equipment and parts. Failure to observe caution could result in personal injury.



ESD WARNING:

Indicates susceptibility to static discharge. Failure to observe ESD precautions may result in equipment damage.

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.
- 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, water jet equipment, or other pressurized liquid spraying equipment to clean this unit. **ELECTRICAL HAZARD!**
- This equipment should be serviced by qualified personnel only. Contact the nearest Duke authorized service facility for adjustment or repair.
- Do not block any openings on the unit.
- This unit is not to be operated by children, unskilled or untrained persons, or persons with insufficient mental or physical capabilities. Unsupervised children are prohibited from playing near or contacting the unit.
- Turn off external mains supply disconnect and allow unit to cool down before servicing or performing maintenance.
- The procedures in this manual may include the use of chemical products. You must read the Material Safety Data Sheets before using any of these products.

IMPORTANT SAFETY INSTRUCTIONS (continued)

- Properly rated all poles mains protection and earthing compliance with local electric codes are required for safe operation of this unit.
- Disposal of the unit must be in accordance with local environmental codes and/or any other applicable codes.
- **SAVE THESE INSTRUCTIONS**

SPECIFICATIONS

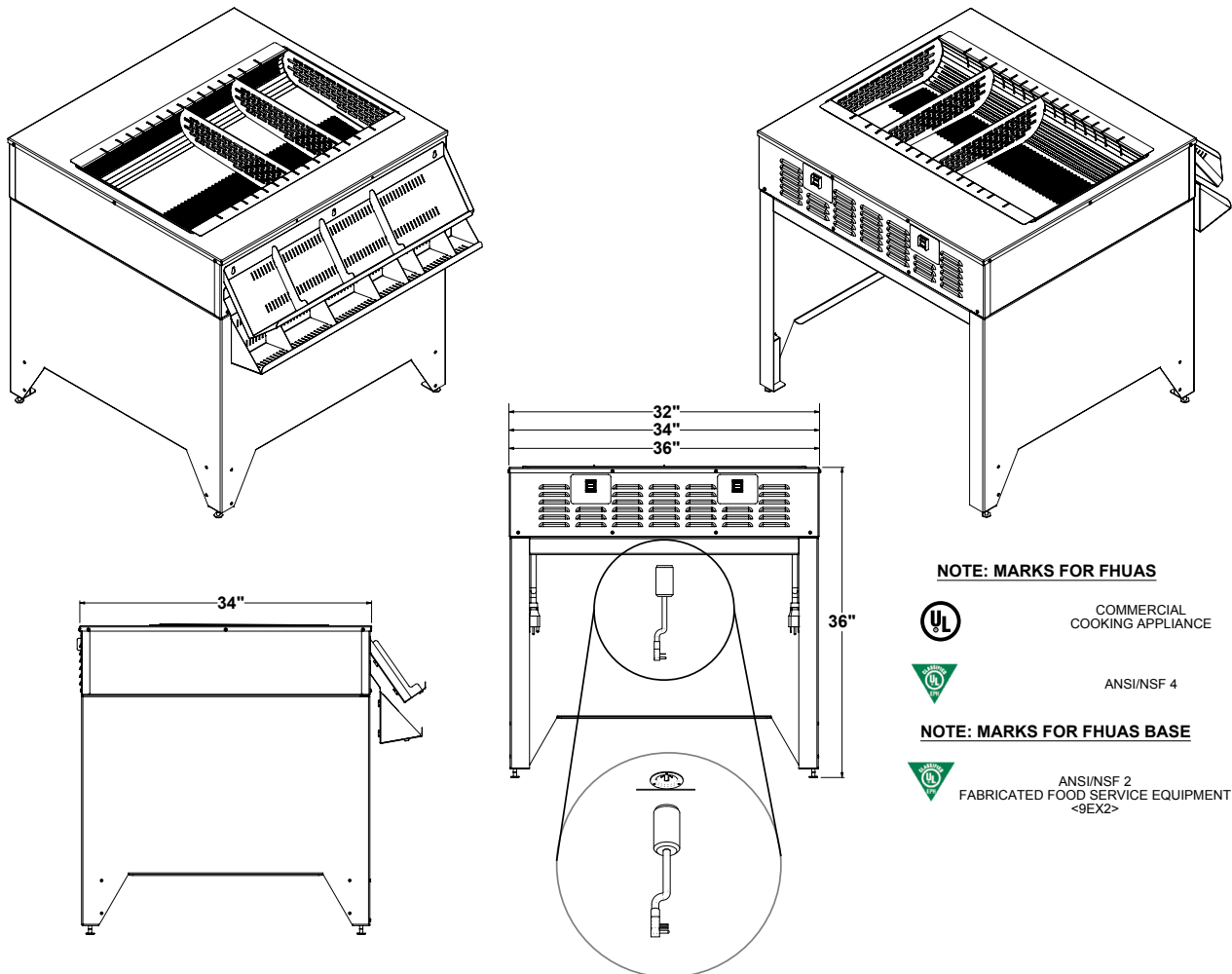
FHUAS-2

Patent(s) Pending

	32	34	36
Unit Weight:	264 lbs / 120 kg	287 lbs / 131 kg	310 lbs / 141 kg
Shipping Weight: Wooden Crate	324 lbs / 147 kg	347 lbs / 158 kg	370 lbs / 168 kg

<i>Line Ratings</i>				
Line Supply Voltage (V)	Line Supply Frequency (Hz)	Line Phase Configuration	Total Maximum Line Current Amps (A)	Plug Configuration
120	60	Single Phase	32	NEMA 5-20P(2EA)

NOTE: Duke fry hold station is supplied with (2) 6' cords with NEMA 5-20 plugs. Customer must provide approved receptacles for equipment.



NOTE: If a shelf is also supplied, an additional 6' cordset with NEMA L6-20R & 6-15P plugs is included to power receptacle in shelf pylon. Customer must provide approved receptacles for all equipment.

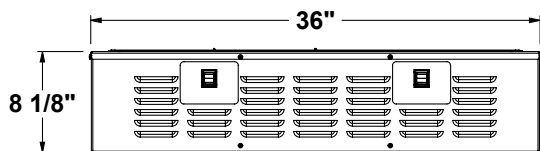
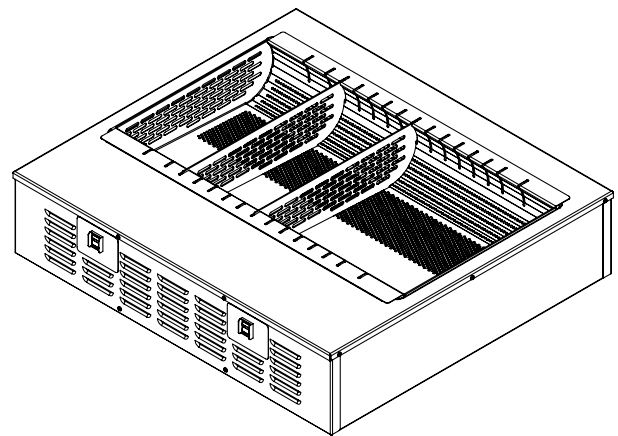
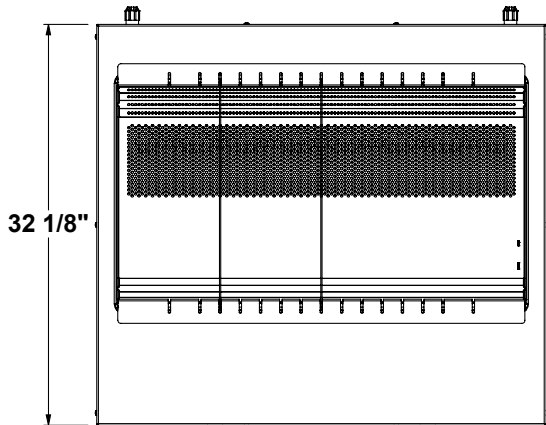
Patent(s) Pending

Unit Weight:	60 lbs / 28 kg
Shipping Weight: Wooden Crate	110 lbs / 50 kg

Line Ratings

Line Supply Voltage (V)	Line Supply Frequency (Hz)	Line Phase Configuration	Total Maximum Line Current Amps (A)	Plug Configuration
120	60	Single Phase	32	NEMA 5-20P(2EA)

NOTE: Duke fry hold station is supplied with (2) 6' cords with NEMA 5-20 plugs. Customer must provide approved receptacles for equipment.



NOTE: MARKS FOR FHUAS

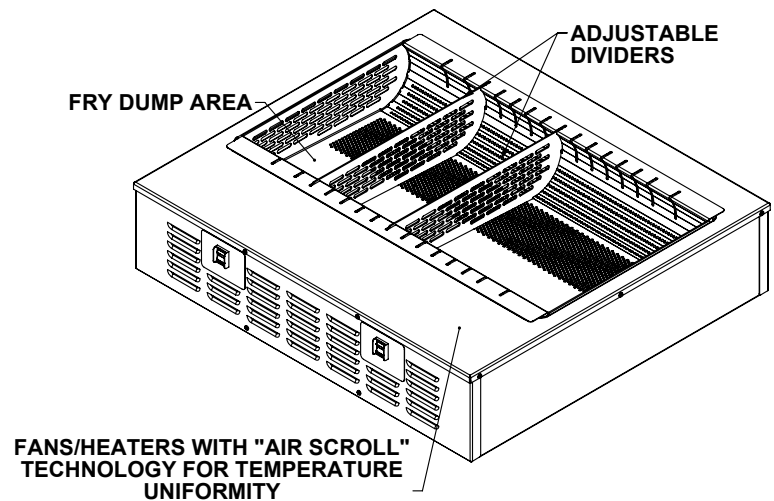
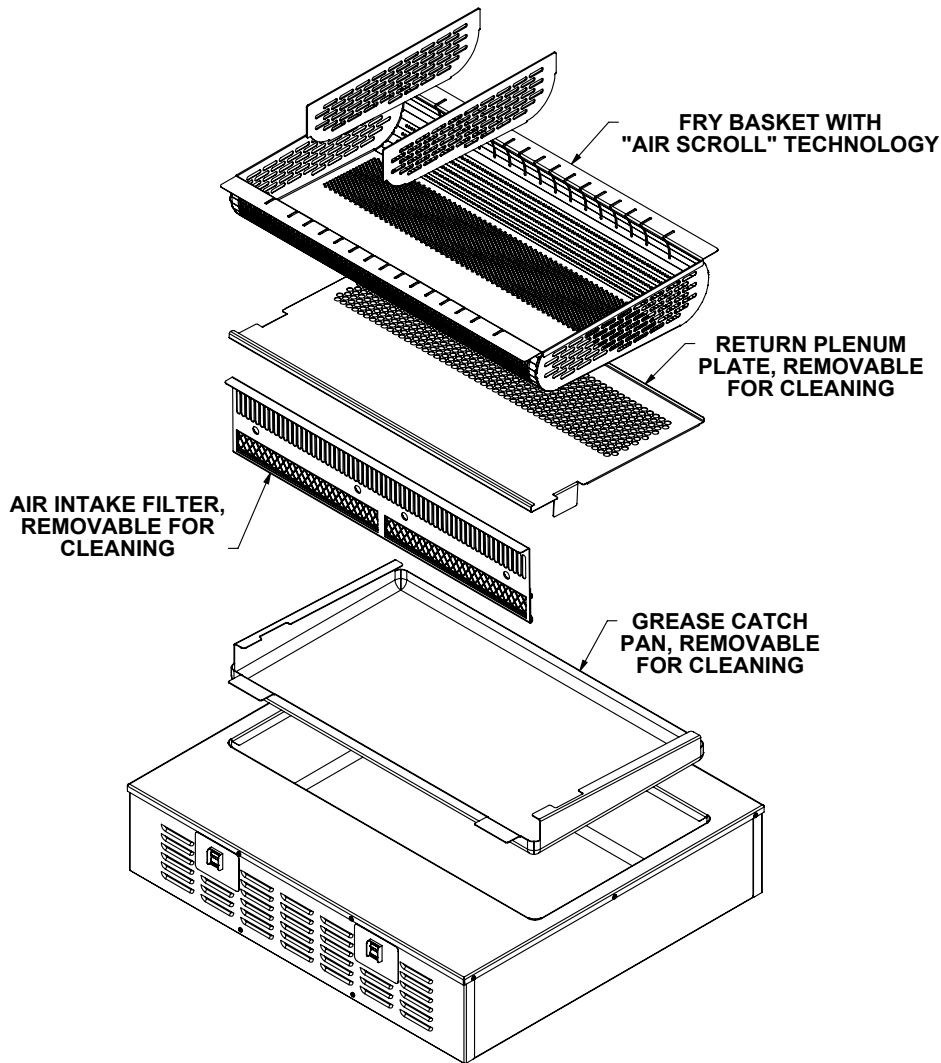


COMMERCIAL
COOKING APPLIANCE



ANSI/NSF 4

MAIN FEATURES



INSTALLATION

UNPACKING UNIT

Inspect the shipping carton and/or container, carefully noting any exterior damage on the delivery receipt; also note any damage not evident on the outside of the shipping container (concealed damage). 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 by the warranty.

- Follow the instructions on the Carton Box for unpacking the unit.
- Inspect unit for damage such as, broken glass, etc.
- Report any dents or breakage to source of purchase immediately.
- **Do not attempt to use unit if damaged.**
- Remove all materials from unit interior.
- If unit has been stored in extremely cold area, wait a few hours before connecting power.

UNIT PLACEMENT – COUNTERTOP MODEL

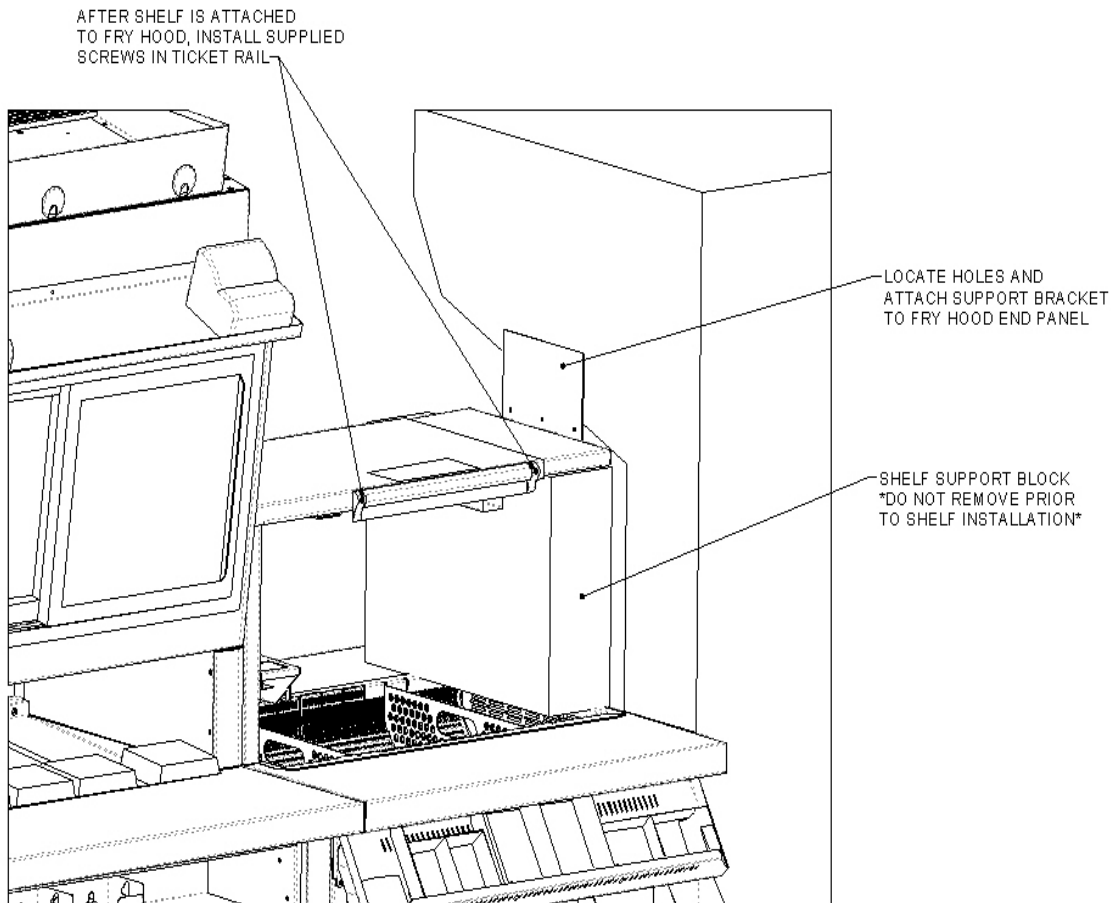
- Do not block any louvers on the appliance. For best results locate the unit in ambient air temp of 70°F.
- Place unit on a level surface. Recommended surface height is 28" (711mm).
- Minimum clearance of 6" (152mm) must be maintained between the unit and any combustible substance.
- Place unit a minimum of 2" (51mm) from the exhaust system. Do not place in areas with active air movement.

UNIT PLACEMENT – BASE MOUNTED MODEL

- Do not block any louvers on the appliance. For best results locate the unit in ambient air temp of 70°F.
- Place unit on a level surface floor.
- Minimum clearance of 6" (152mm) must be maintained between the unit and any combustible substance.
- Place unit a minimum of 2" (51mm) from the exhaust system. Do not place in areas with active air movement.

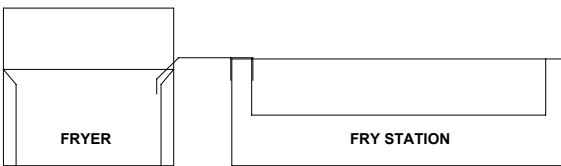
PHU SHELF INSTALLATION – TELESCOPING OPTION

1. *Important – Keep support block in place under shelf during the install process to prevent damage.
2. Once the Fry Station and Burger Expedite counters are in place and leveled, the telescoping shelf installation can be completed.
3. *Important – Installer must confirm that the end panel of the fry hood is sufficient to support the shelf attachment.
4. Extend the inner shelf section so that the support bracket is flush against the side of the fry hood end panel.
5. Make sure shelf is level, locate and drill holes through the bracket and fry hood end panel. Attach bracket to end panel with supplied screws.
6. Drill and tap holes in front edge of shelf and install screws through ticket rail as shown on shelf label.
7. Remove the foam shelf support.

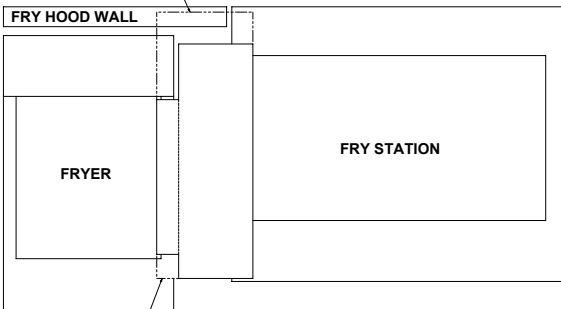


TRANSITION PIECE/SPLASH GUARD INSTALLATION

1. To be used as a splash guard to prevent fry oil from falling in between fryer and fry station when emptying product into the fry holding unit.
2. Must be cut to fit by installer.
3. Will require notching depending on line direction, over shelf type, offset distance of fryer, type of fryer, etc.
4. 32" and 36" FHUAS fit the same transition piece, 34" FHUAS require a different size.



MAY REQUIRE CUTTING TO LENGTH
OR NOTCH TO CLEAR FRYER VENT



MAY REQUIRE NOTCH IF
EXTENDS PAST FRYER BIN



WARNING



**ELECTRICAL SHOCK HAZARD
UNIT MUST BE SAFETY GROUNDED,
EARTHED.**

DO NOT MODIFY OR DEFEAT ELECTRICAL CONNECTIONS

ELECTRICAL CONNECTIONS: Connection of the unit to the mains supply **MUST** be performed by an authorized person in accordance with codes, standards, and laws governing the installation site using properly rated all poles mains protection, all poles mains disconnects and safety ground earthing.



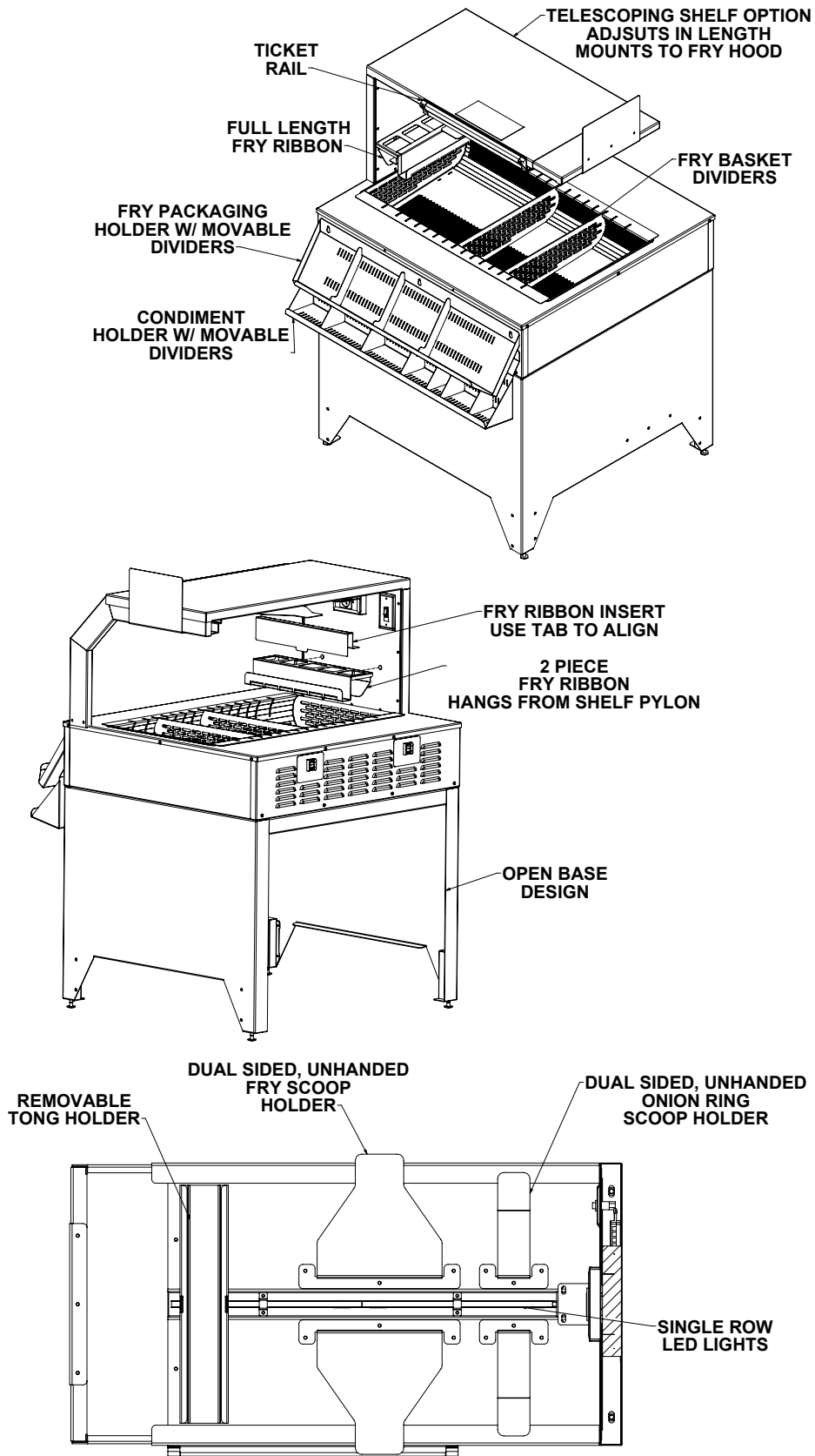
EXTERNAL EQUIPOTENTIAL

Terminal provides a connection for bonding to equipment enclosure.

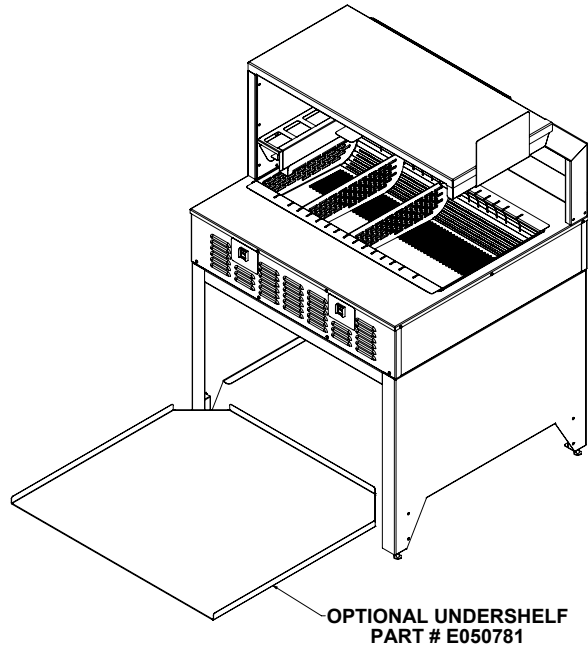
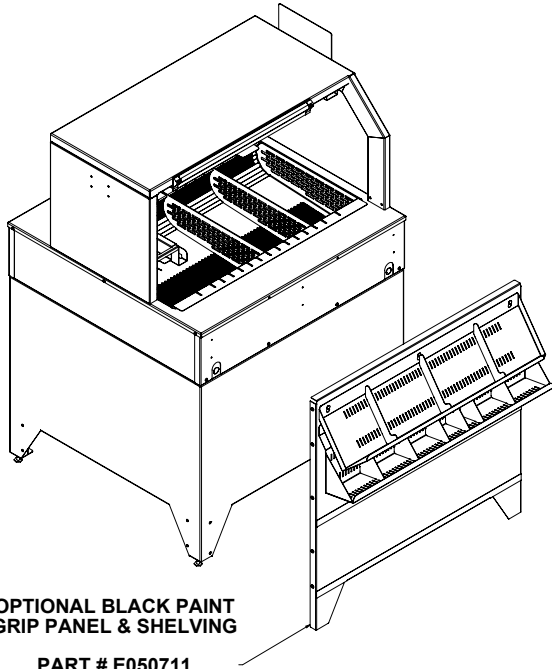
STARTUP

1. Verify power cord is connected.
2. Place the power switch in the "ON" position.
3. Wait approximately 15 minutes before loading product into unit.

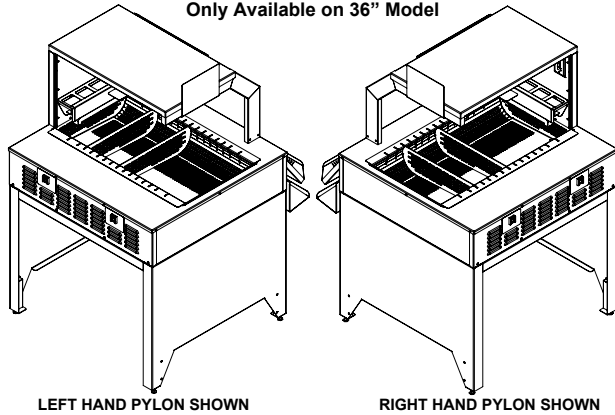
ACCESSORY LAYOUT



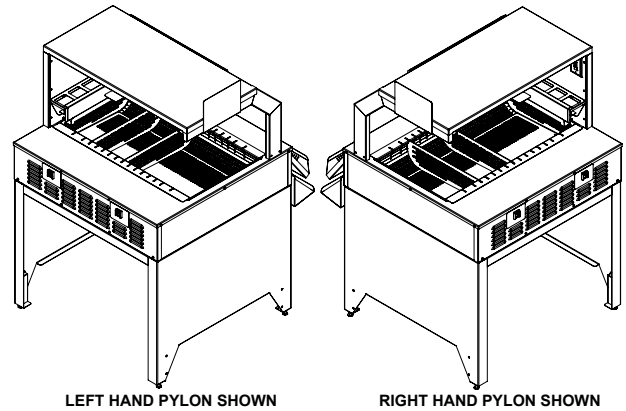
ADD ON OPTIONS



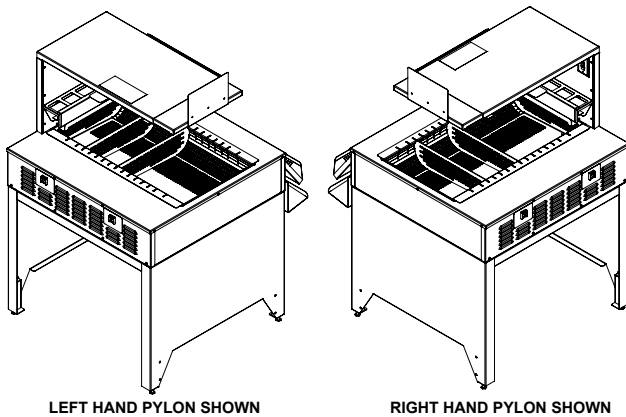
30" SHELF OPTION Only Available on 36" Model



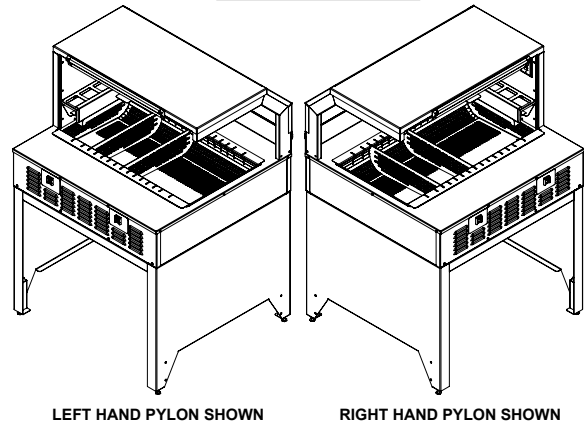
STAND ALONE OPTION



TELESCOPING SHELF OPTION



WALL COVER OPTION



OPERATION INSTRUCTIONS

The information in this section is intended for the use of qualified operating personnel. Qualified operating personnel are those individuals who have carefully read the information contained in this manual, are familiar with the function of the Fry Holding Unit and/or have had experience with operating the equipment described. The Fry Holding unit is pre-set at the factory to maintain a consistent temperature without the use of thermostatic controls. We recommend following these instructions to insure optimum performance, long life and trouble-free service from your Fry Holding Unit.

CONTROLS

1. **ZONE 1 Power Switch** – Turns Zone 1 ON or OFF.
2. **ZONE 2 Power Switch** – Turns Zone 2 ON or OFF.



SURFACE TEMPERATURE CHECK

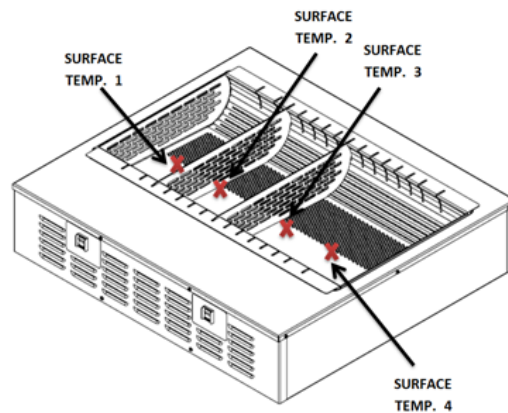
PROCEDURE

Allow the Fry Holding unit to run for 20 minutes before taking any temperature measurements. During the warm up period record the ambient temperature near the Fry Holding unit.

Using a surface probe, measure the surface temperatures of the fry basket as shown in Pic. 1. Record the four surface temperatures shown in Pic. 2 and validate they are within the acceptable range of 150F – 200F.



PIC. 1



PIC. 2

Surface Temp. 1 _____ Surface Temp. 2 _____

Surface Temp. 3 _____ Surface Temp. 4 _____

Ambient Temp. _____

CARE AND CLEANING FHUAS-2



Electrical shock hazard: Do not wash with water jet or hose.



Do not use oven cleaners, caustic cleaners, degreasers, acids, ammonia products, abrasive cleaners, steel wool, or abrasive pads containing iron. These can damage the stainless steel and plastic surfaces.

NOTE: A Daily Cleaning routine is an important part of ensuring your equipment's performance and longevity.

Daily Cleaning Instructions



Turn system (Both Lanes) to the OFF position (RED Switch light is OFF).
Let unit cool 10-15 Minutes.



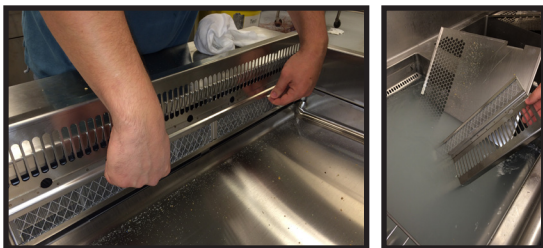
Remove the Lane Dividers and clean in three compartment sink.



Remove the Fry / Food Basket and clean in three compartment sink. It is crucial to equipment performance that all air holes are clean of any build up. Obstructed holes may cause insufficient product temperatures.



Remove Plenum Return and clean in three compartment sink.



Remove Filter and clean in three compartment sink.



Remove Collection Pan and clean in three compartment sink.



Wipe any debris build up that has accumulated behind the removable filter. CAUTION: This area may be hot.



Wipe out all crumbs and debris.



Wipe down the front louvered panel. Ensure no debris accumulation on the louvers as this can degrade the performance of the equipment



Insert Collection Pan after clean and dry back into position.



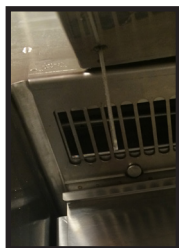
Insert Filter after clean and dry back into position.



Insert Plenum Return after clean and dry back into position.

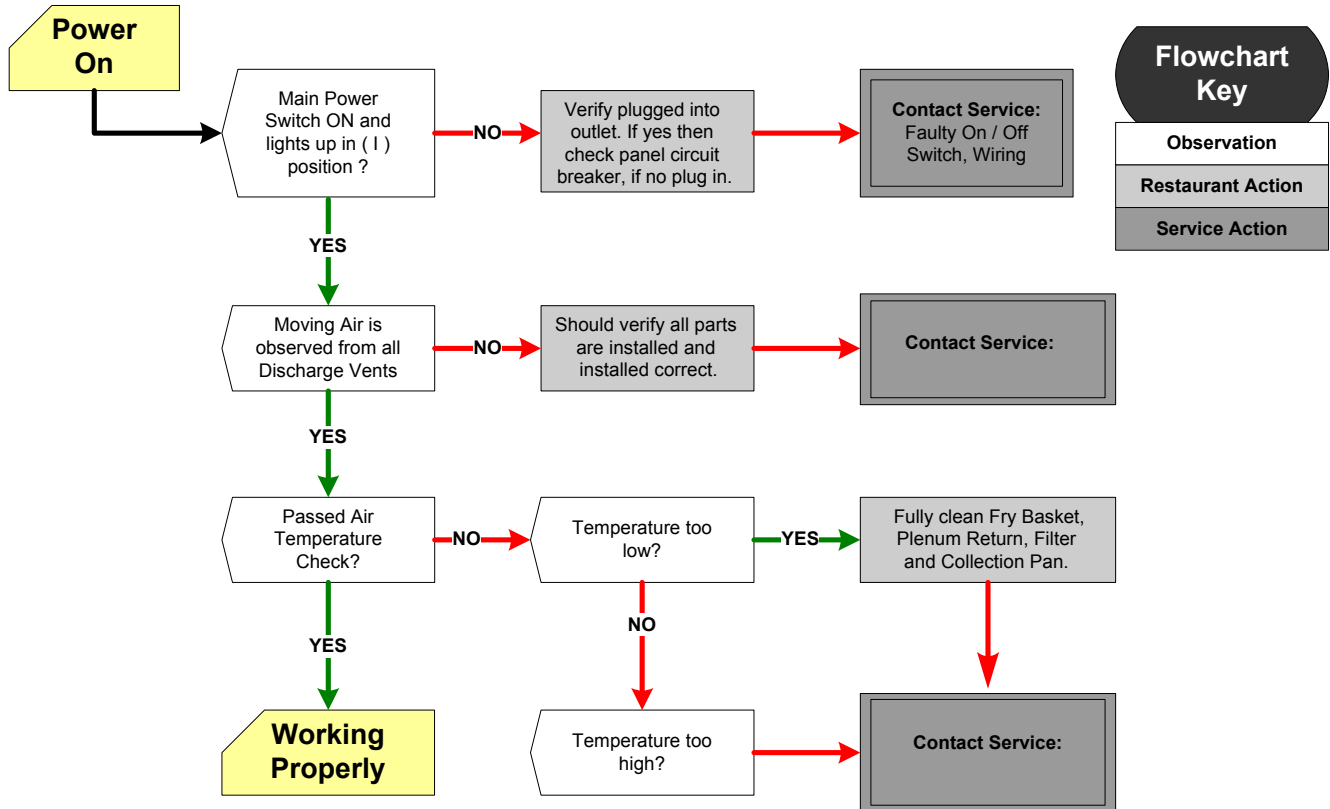


Insert Basket aligning tab and slot after clean and dry back into position.



Insert Lane Dividers after clean and dry back into position.

TROUBLESHOOTING

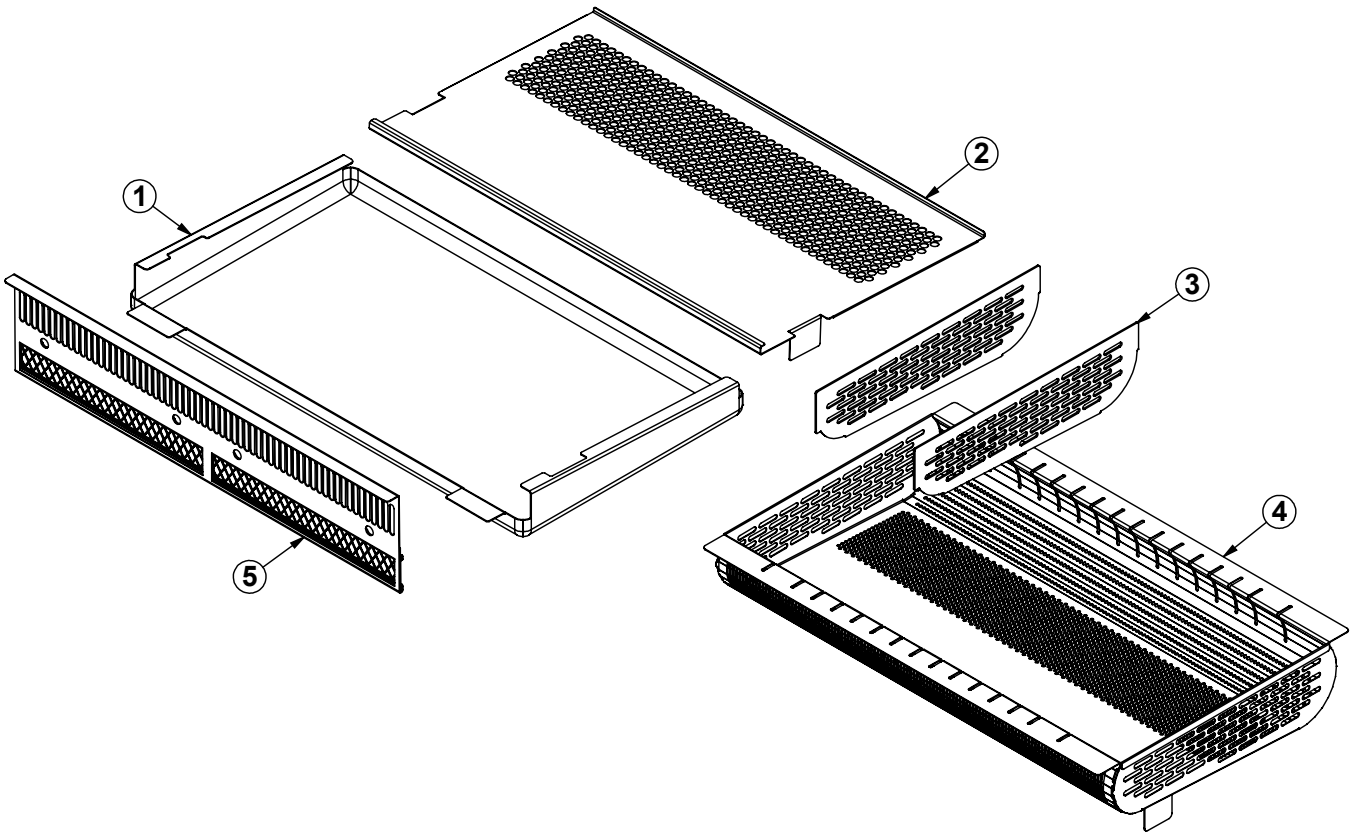


Flowchart Key

Observation
Restaurant Action
Service Action

REPLACEMENT PARTS LIST

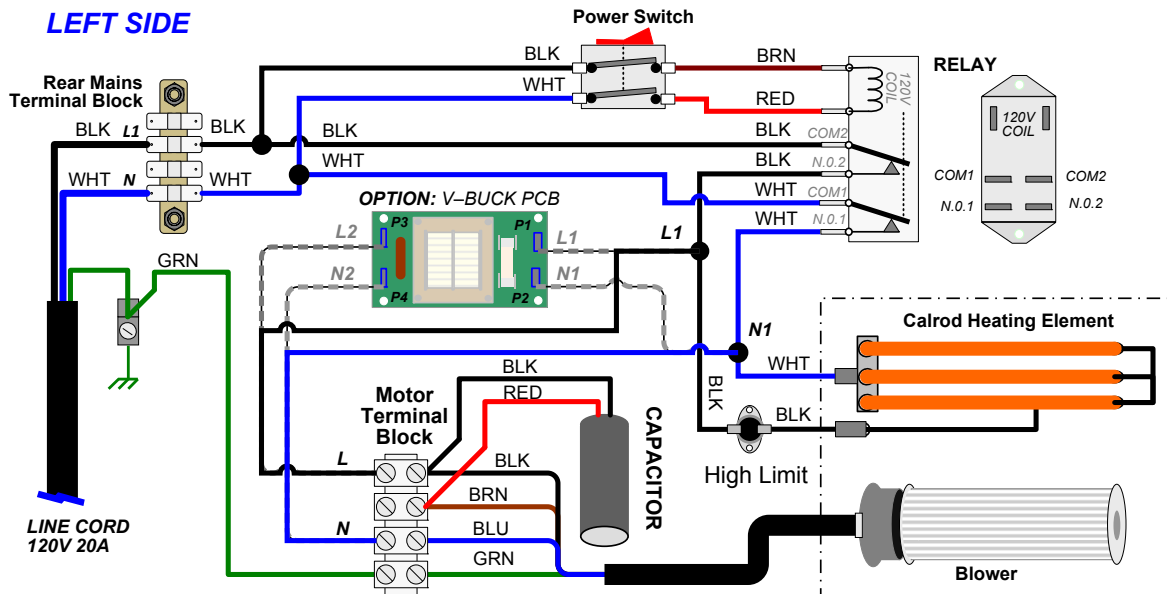
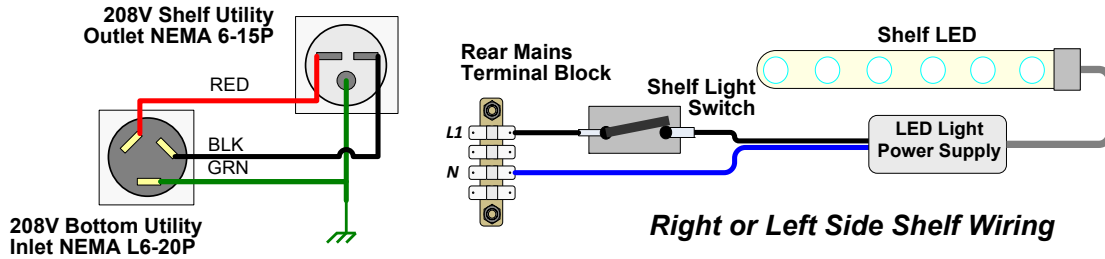
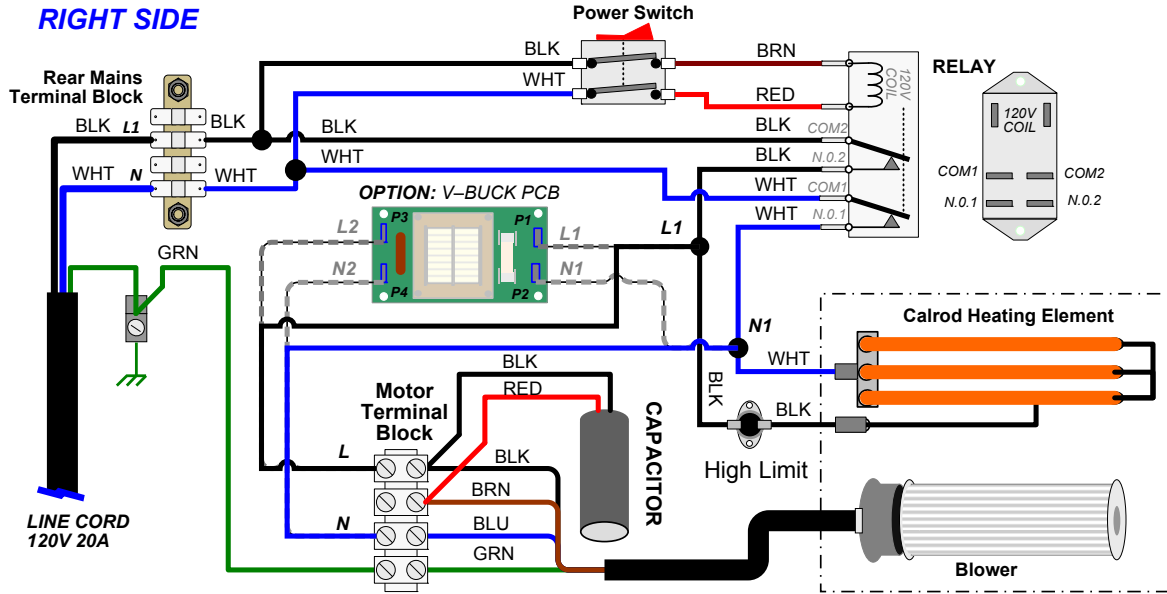
Locator	P/N	Description	Qty Per Unit	
			32 & 34	36
1	414070	PAN, COLLECTION, REPLACEMENT	1	
	413720	PAN, COLLECTION, REPLACEMENT		1
2	414071	PLATE, PLENUM, RETURN, REPLACEMENT	1	
	413721	PLATE, PLENUM, RETURN, REPLACEMENT		1
3	413714	REPLACEMENT DIVIDER, SLOTTED	2	2
4	414072	BASKET WITH TAB, SLOT	1	
	413722	BASKET WITH TAB, SLOT		1
5	414073	FILTER, REPLACEMENT	1	
	413715	FILTER, REPLACEMENT		1



WIRING DIAGRAM

Wire Diagram FHUAS2

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