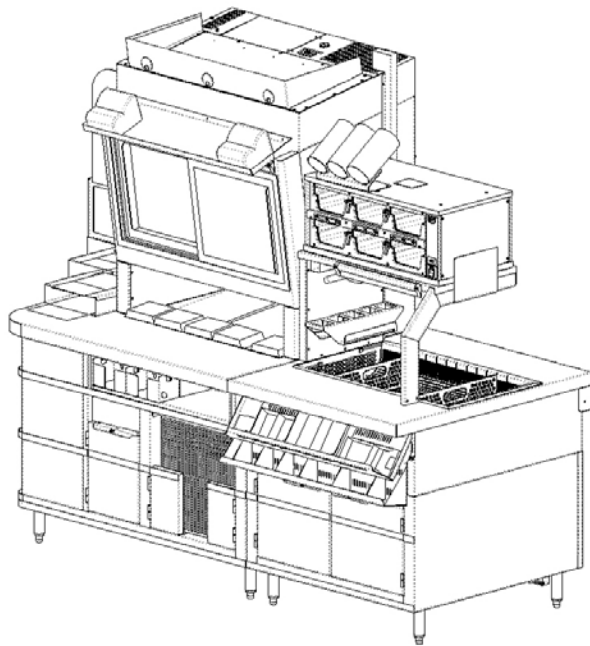


BK EXPEDITE COUNTER INSTALLATION INSTRUCTIONS



For information or technical assistance, call:

TOLL FREE

(800) 735-DUKE (3853)

or

(314) 231-1130

Notice: Read this entire Installation Manual prior to installing or operating this equipment.
Inspect all components immediately after unpacking.
Notify the Carrier of any damage to this equipment

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IMPORTANT WARNING AND SAFETY INFORMATION

WARNING - READ THIS MANUAL THOROUGHLY BEFORE OPERATING, INSTALLING, OR PERFORMING MAINTENANCE ON THE EQUIPMENT.

WARNING - FAILURE TO FOLLOW INSTRUCTIONS IN THIS MANUAL CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH.

WARNING - DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING - DO NOT OPERATE THIS EQUIPMENT UNLESS ALL COVER AND ACCESS PANELS ARE IN PLACE AND PROPERLY SECURED.

CAUTION

- Minimum clearances must be maintained from all walls and combustible materials.
- Keep the equipment area free and clear of combustible material.
- Adequate clearance for air openings.
- Operate equipment only on the type of electricity indicated on the specification plate.
- Retain this manual for future reference.

RECEIVING AND INSPECTING THE EQUIPMENT

Care should be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package and skid or container. Any damage should be noted and reported to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment notify the carrier. Notification should be made verbally as well as in written form within 48 hours of receipt of goods.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 10 days from receipt of the equipment.
5. Check the lower portion of the unit to be sure legs are not bent.
6. Also view compressor compartment housing and visually inspect the refrigeration package. Be sure lines are secure and base is still intact.
7. Freight carriers can supply the necessary damage forms upon request.
8. Retain all shipping material until an inspection has been made or waived.



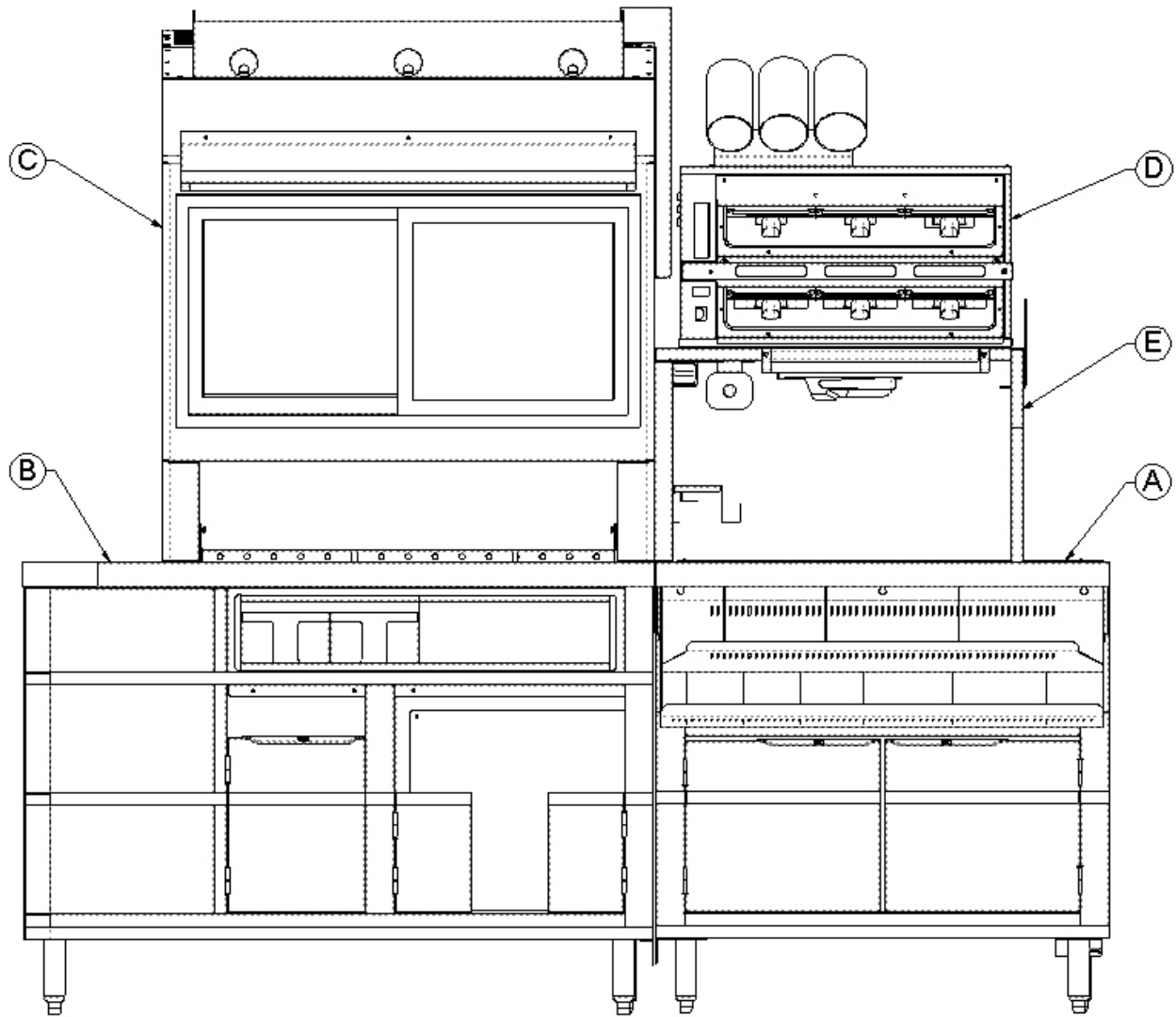
Installation Verification List

The following is a list of items that need to be verified and checked after installation is complete.

- Verify the units are level.
- Verify all the Duke supplied components are located according to the installation diagrams.
- No pinched/cut wires in the wiring harness.
- Verify all wiring connections are secure and correct per the wiring diagram.
- Verify all vinyl has been removed from the stainless steel.

BK EXPEDITE MAIN COMPONENT LAYOUT

- A) Fry Hold Station
- B) Burger Expedite Station
- C) Overhead Refrigerated Merchandiser
- D) PHU
- E) PHU Shelf



Front Elevation RH Layout



Removal of Existing Equipment

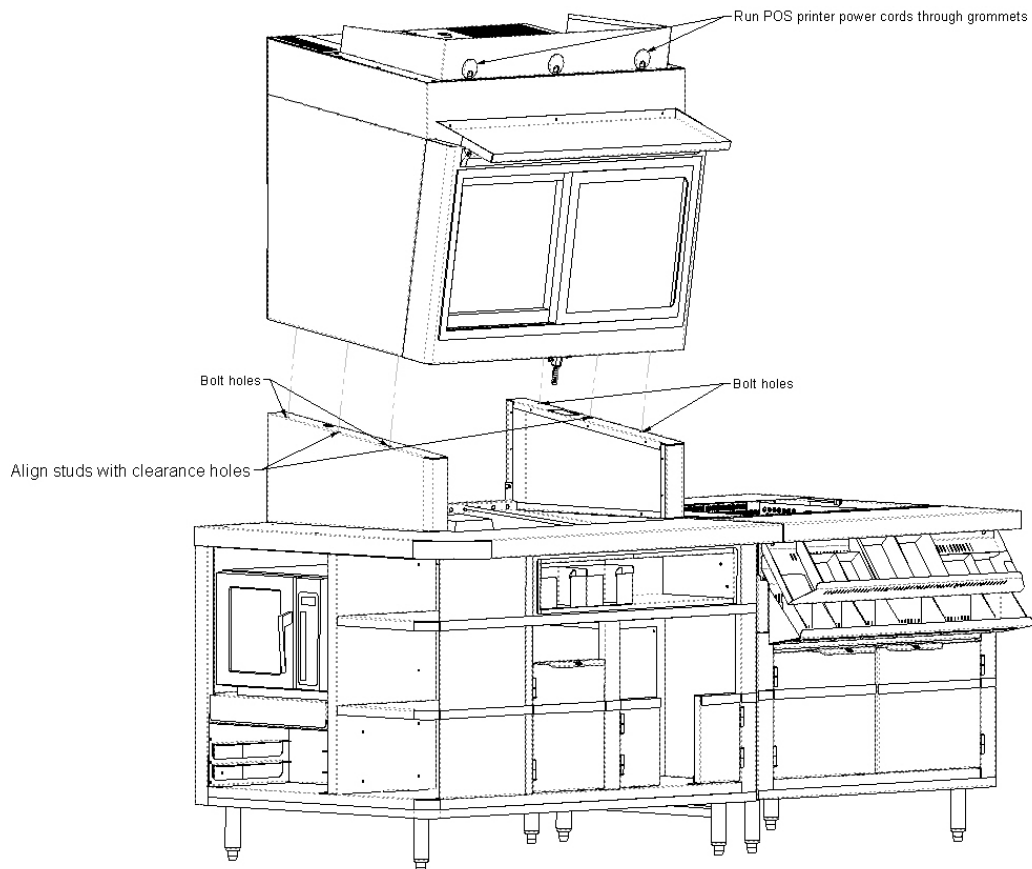
1. Turn off and disconnect electric to the existing burger station, fry station, and overhead heater.
2. Remove existing burger station, fry station, and overhead heater.

Note: Installer may use the provided stainless steel to cover cut-out from the overhead heater.



Expedite Counter Set Up and Installation

1. Set fry station in place. Locate fry station adjacent to hood/fryer and position front to back as needed.
2. Set burger station in place. Position burger station adjacent to fry station and align backside of burger station flush with existing prep table.
3. Finalize locations and level both stations by adjusting the feet, the tops should line up and be straight and level when complete.
4. Install overhead merchandiser on pylons. Use studs on bottom of merchandiser to position on pylons; use nuts to fasten. Also use 4x bolts going up through pylon mounting holes and thread into the bottom of the merchandiser for fastening.





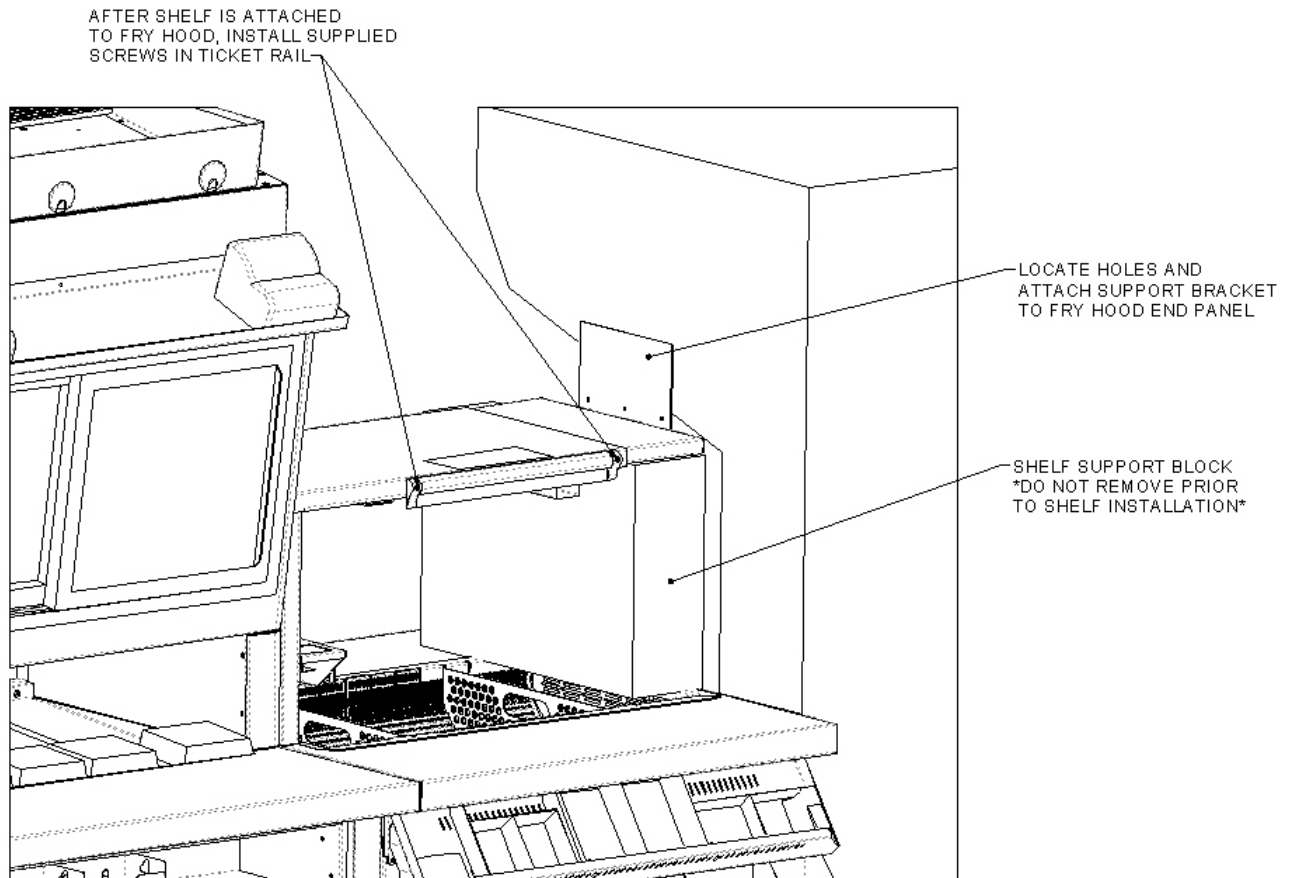
Expedite Counter Set Up and Installation – cont'd.

5. Duke Expedite Counter is supplied with (2) 6' cords with NEMA 5-15 plugs and (1) 10' cord with NEMA 6-20 plug.

Customer must provide approved receptacles for equipment.

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.

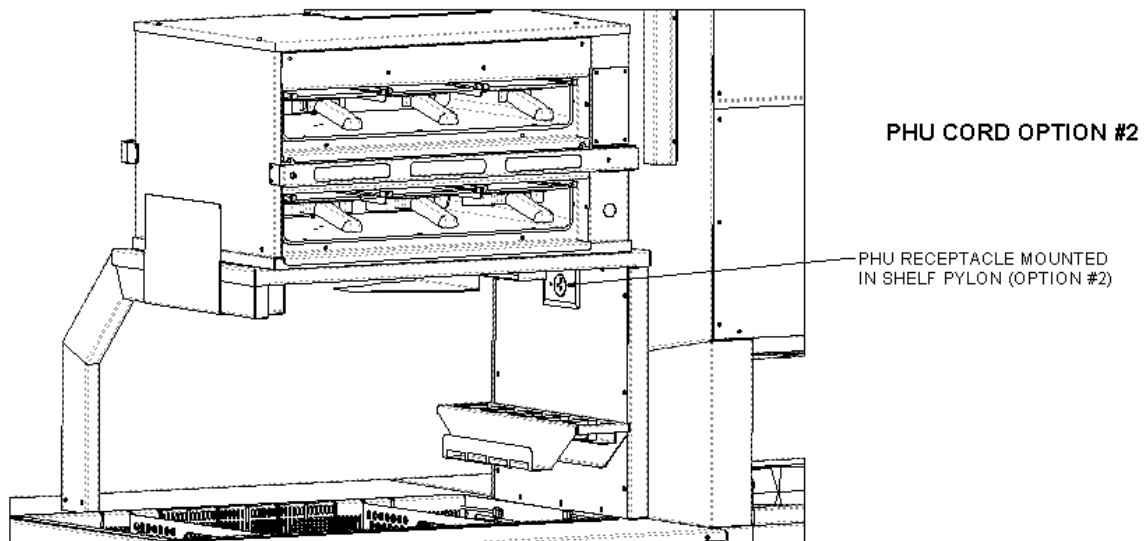
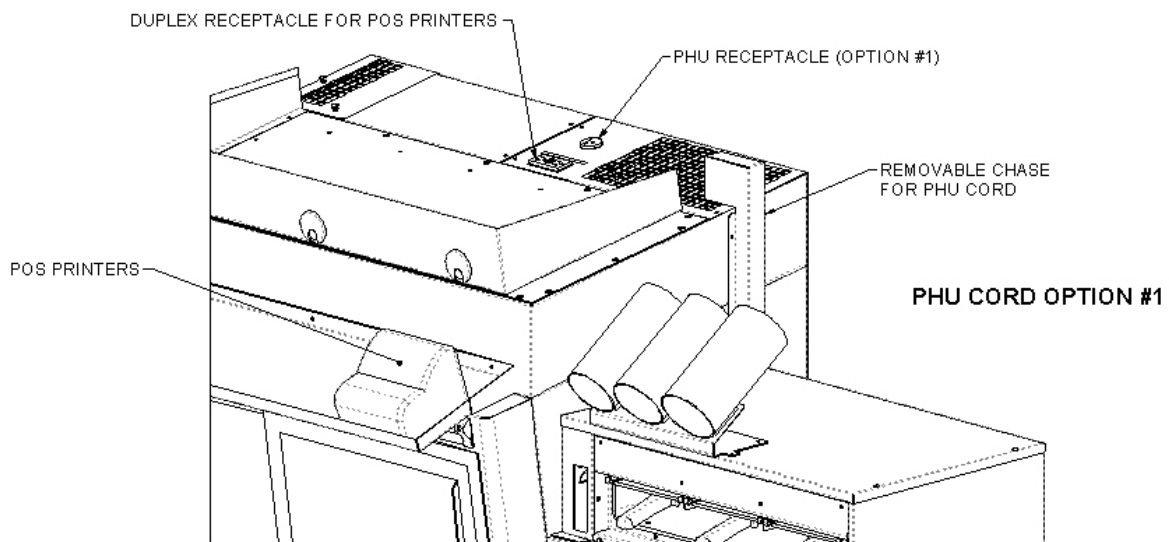


PHU Installation



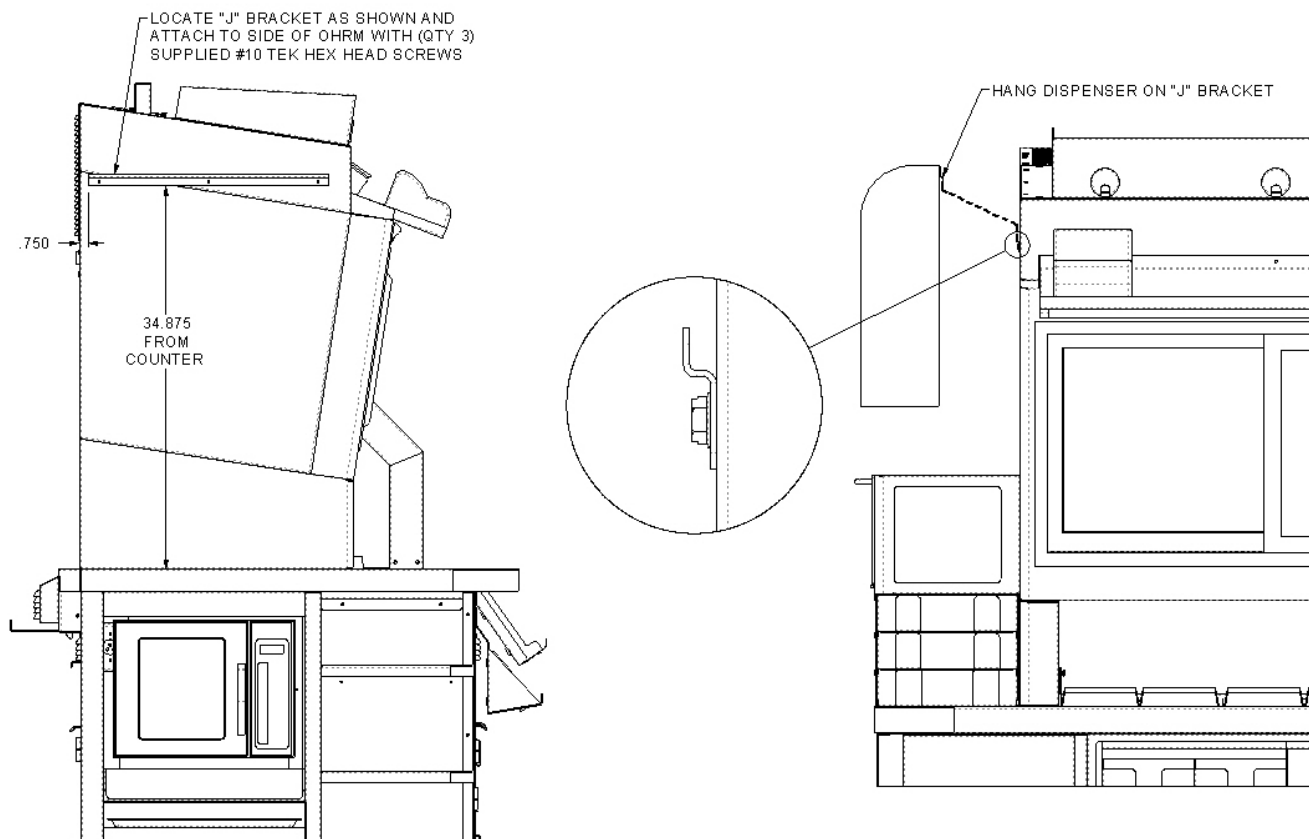
8. Place fry station PHU on shelf over fry station with power cord toward kitchen area and controls toward the OHRM.
9. PHU cord option #1 – Field locate and install removable wire chase on side of OHRM and route power cord for PHU through it and plug it into the correct receptacle on top of the OHRM.
10. PHU cord option #2 – On newer counters, if PHU receptacle is mounted in the shelf pylon, route cord directly under the shelf to the receptacle. Tie up any unused cord out of the way.

Note: The PHU removable wire chase fastens to OHRM with thumb screws.

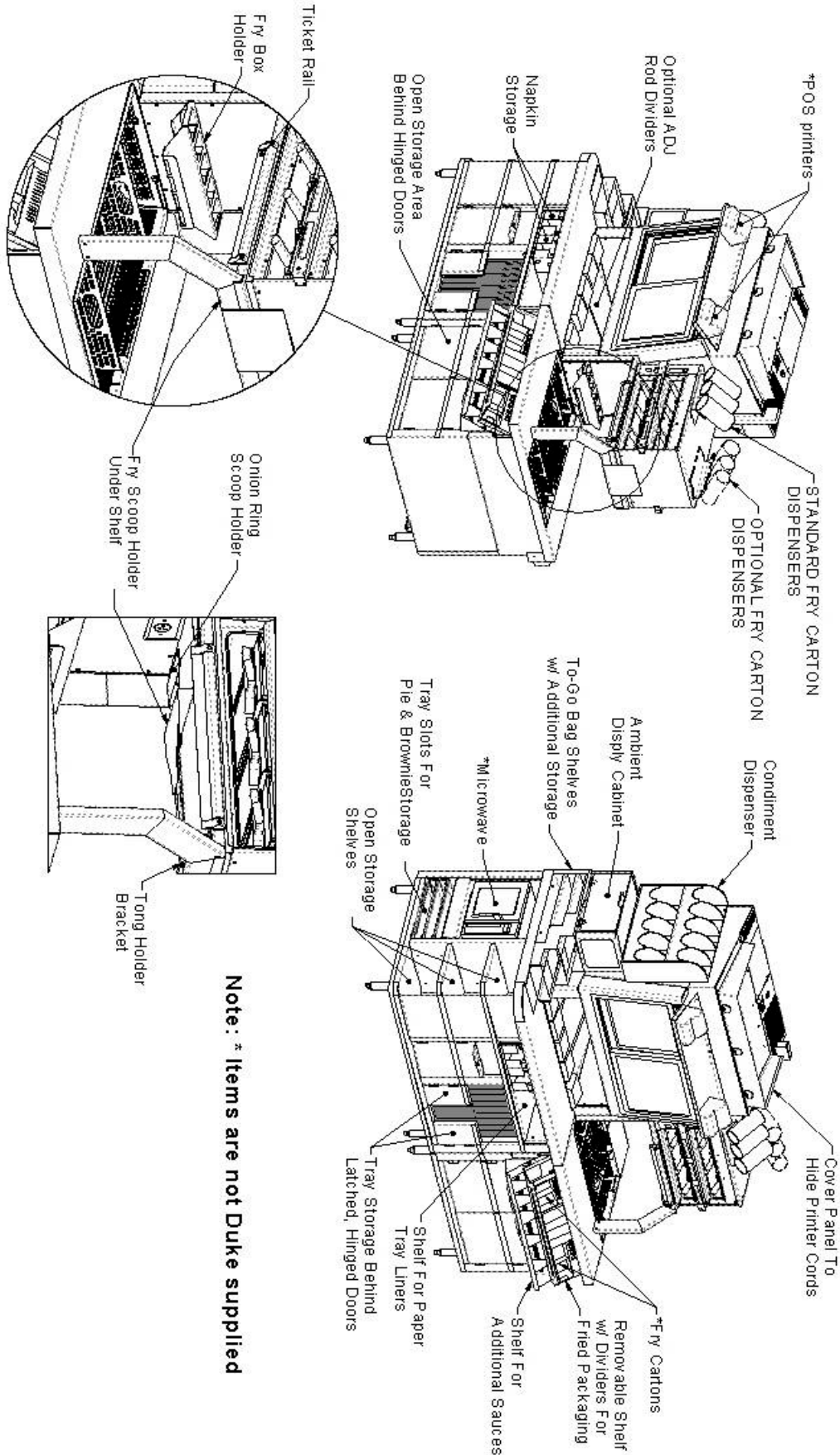


Condiment Dispenser Installation

1. Locate flange with holes of supplied "J" bracket on side of refrigerated merchandiser as shown in diagram.
2. Flange with holes should be down and top flange should be offset from side of merchandiser.
3. Using (3) supplied #10 hex head TEK screws, attach bracket to side of merchandiser while making sure bracket is level.
4. Hang condiment dispenser on bracket.



Accessory Layout



Note: * Items are not Duke supplied

Stainless Steel Care and Cleaning

To prevent discoloration or rust on stainless steel several important steps need to be taken. Stainless steel contains 70-80% iron which will rust. It also contains 12-30% chromium which forms an invisible passive film over the steel's surface which acts as a shield against corrosion. As long as the protective layer is intact, the metal will not corrode. If the film is broken or contaminated, outside elements can begin to breakdown the steel and begin to form rust or discoloration.

Proper cleaning of stainless steel requires soft cloths or plastic scouring pads.



CAUTION: Never use steel pads, wire brushes or scrapers.

Cleaning Instructions

1. Unit should be cleaned daily.
2. Clean unit with warm soapy water or mild cleanser.
3. A plastic scouring pad and a mild detergent may be used to remove hardened food.

WARNING

NEVER USE AN ACID BASED CLEANING SOLUTION! MANY FOOD PRODUCTS HAVE AN ACIDIC CONTENT WHICH CAN DETERIORATE THE FINISH. BE SURE TO CLEAN ALL FOOD PRODUCTS FROM ANY STAINLESS STEEL SURFACE. COMMON ITEMS INCLUDE, TOMATOES, PEPPERS AND OTHER VEGETABLES.

WARNING

THE POWER MUST BE TURNED OFF AND DISCONNECTED AT ALL TIMES WHEN PERFORMING MAINTENANCE OR REPAIR FUNCTIONS.

WARNING

REFER TO THE AMPERAGE DATA LIST IN THE SPECIFICATIONS OR THE SERIAL TAG DATA AND YOUR LOCAL CODE OR THE NATIONAL ELECTRICAL CODE TO BE SURE UNIT IS CONNECTED TO THE PROPER POWER SOURCE. A PROTECTED CIRCUIT OF THE CORRECT VOLTAGE AND AMPERAGE MUST BE RUN FOR CONNECTION OF THE SUPPLY CORD OR PERMANENT CONNECTION TO THE UNIT. THE POWER MUST BE TURNED OFF AND DISCONNECTED WHENEVER PERFORMING MAINTENANCE OR REPAIR FUNCTIONS.

Parts and Service



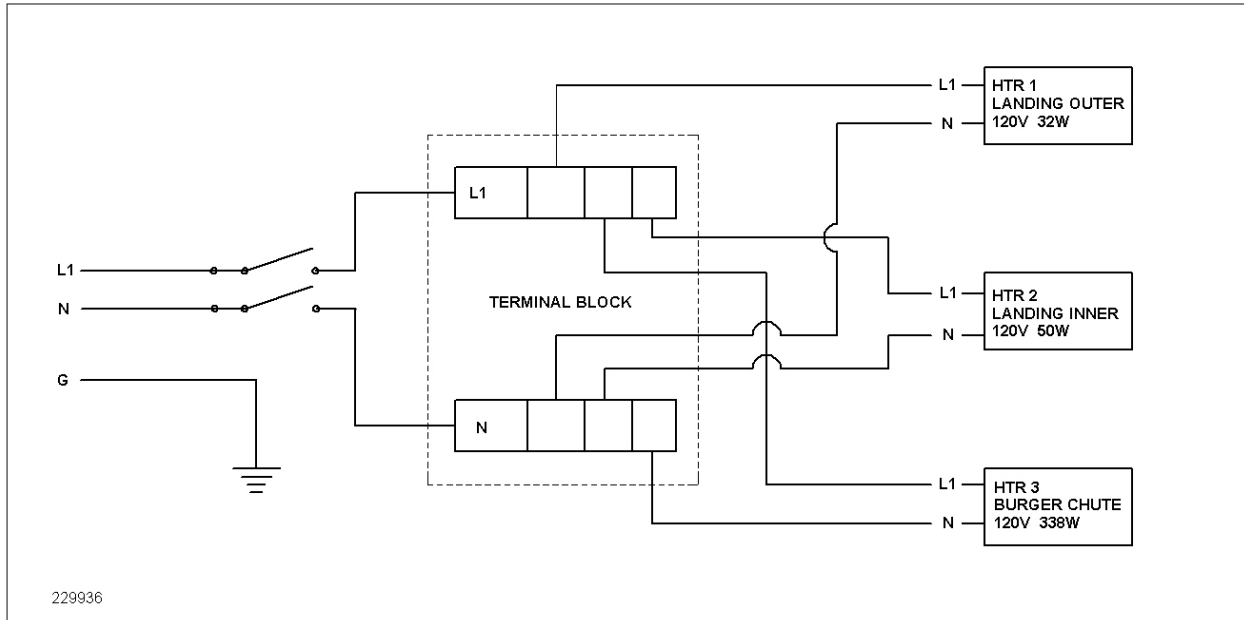
- **Serial Numbers**

Always have the serial number of your unit available when calling for parts or service. The serial number is located on the data label

Service Parts List



ITEM NO.	QTY.	PART #	DESCRIPTION
		E020584	FRONT BURGER CHUTE DIVIDER ROD CHANNEL
		E020585	REAR BURGER CHUTE DIVIDER ROD CHANNEL
		T993902	DIVIDER BAR
		412971	TO-GO BAG SHELF ASSY
		225743	AMBIENT DISPLAY CABINET
		225763	10 BIN MINI DISPENSER
		412814	BOX, NAPKIN DISPENSER
		222006	ROCKER SWITCH, LANDING ZONE, BURGER CHUTE HEATERS
		E020876	FILLER MICROWAVE SHELF 2" LH FULL
		E020877	FILLER MICROWAVE SHELF 2" RH FULL
		E020866	FILLER MICROWAVE SHELF 2" LH MINI
		E020878	FILLER MICROWAVE SHELF 2" RH MINI
		222736	ELEMENT, HEATER BURGER CHUTE 120V
		222734	ELEMENT, HEATER LANDING ZONE OUTER FULL SIZE
		222733	ELEMENT, HEATER LANDING ZONE INNER FULL SIZE
		222737	ELEMENT, HEATER LANDING ZONE OUTER MINI
		222738	ELEMENT, HEATER LANDING ZONE INNER MINI
		225735	TICKET RAIL 36" (MERCHANDISER)
		225717	TICKET RAIL 18" (PHU SHELF)
		225716	TICKET RAIL 24" (PHU SHELF)
		224845	HIGH TEMP LED TERMINAL BLOCK EXTENSION
		225861	LED CORD SINGLE
		225851	LIGHT, LED 12" STICK
		225852	LIGHT, LED 8" STICK
		E020894	BASE FRYBOX 2-PIECE
		E020895	INSERT FRYBOX 2-PIECE
		E020892	BRACKET REMOVABLE TONG HOLDER
		E020893	CHANNEL REMOVABLE TONG HOLDER



Burger Station Heater Wiring Diagram



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