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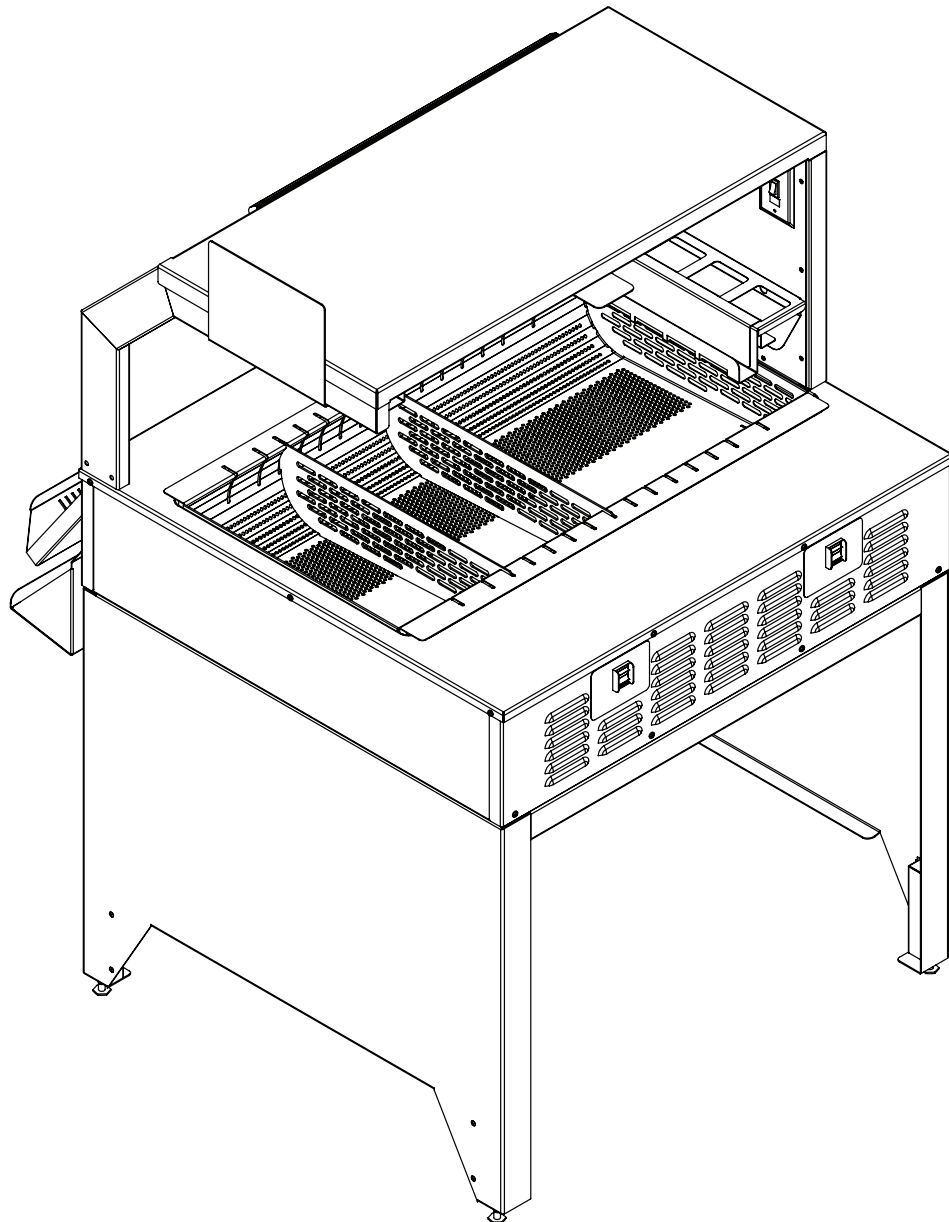
Installation and Operation Manual

FRY HOLDING UNIT AIR SCROLL (FHUAS)

Patent(s) Pending

MODELS

FHUAS-2



CAUTION: Please read this manual completely before attempting to install, operate or service this equipment



WARNING for CA residents: go to www.dukemfg.com/prop65 for prop 65 warning

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**P/N 229668
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IMPORTANT SAFETY INSTRUCTIONS

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



Indicates a hazardous situation which, if not avoided, could result in death or serious injury.



Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.



Indicates Important Information



Indicates electrical shock hazard which, if not avoided, could result in death or serious injury and/or equipment damage.



Indicates hot surface which, if not avoided, could result in minor or moderate injury.



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

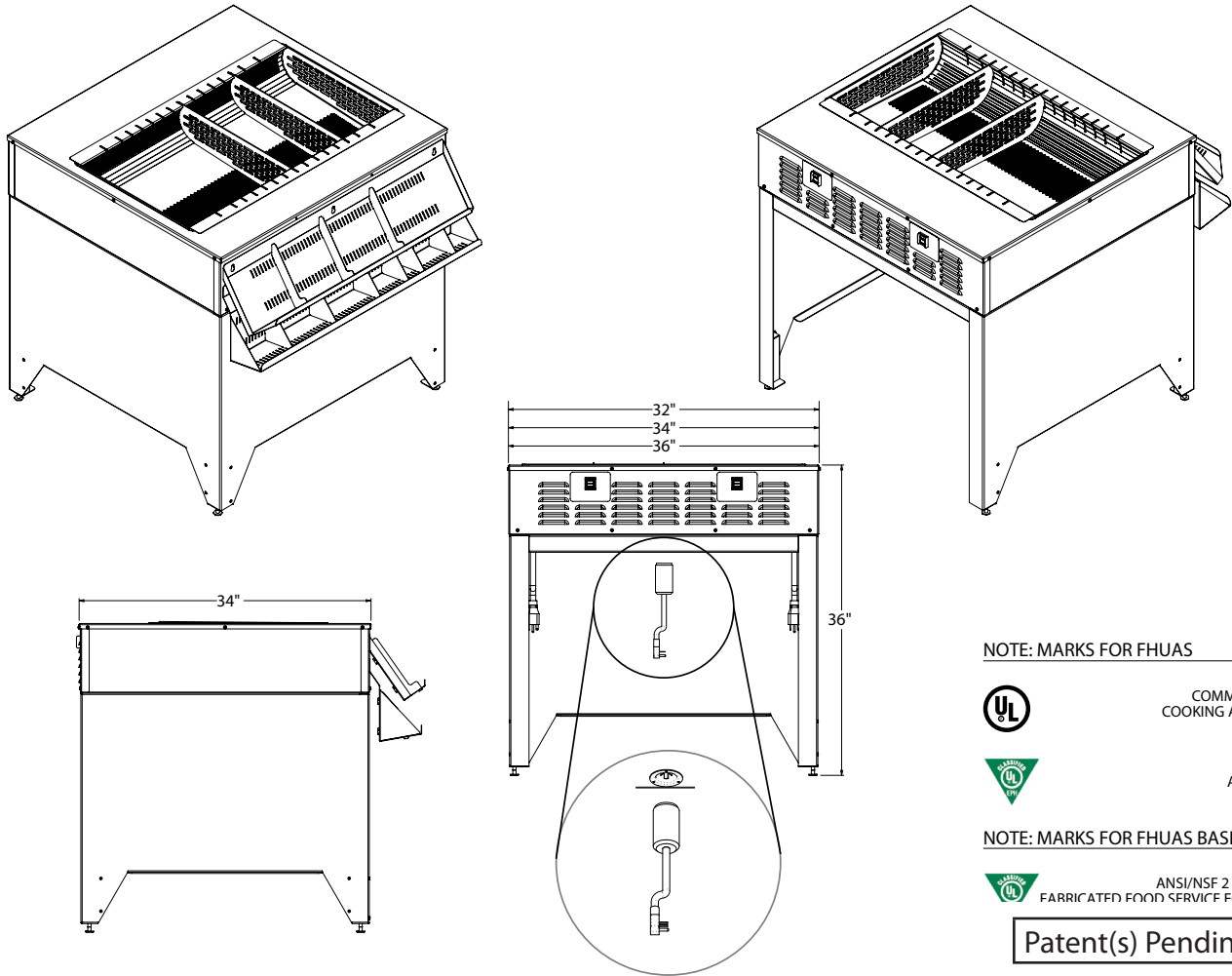
IMPORTANT SAFETY INSTRUCTIONS (continued)

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.
- 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.
- 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



NOTE: MARKS FOR FHUAS



COMMERCIAL COOKING APPLIANCE



ANSI/NSF 4

NOTE: MARKS FOR FHUAS BASE



ANSI/NSF 2 FABRICATED FOOD SERVICE EQUIPMENT

Patent(s) Pending

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)

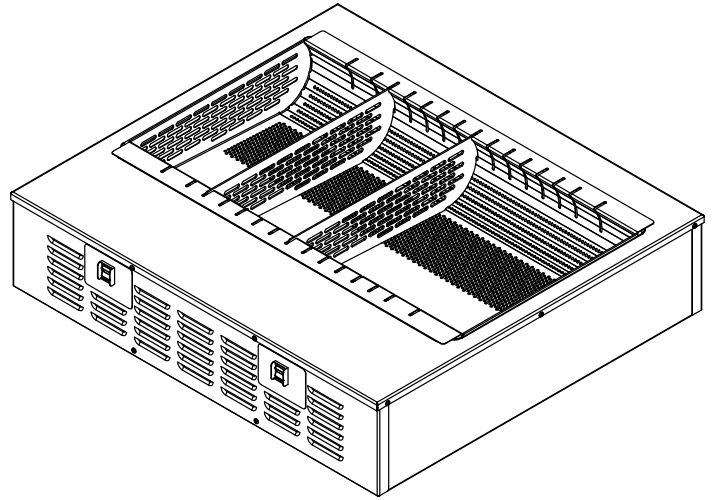
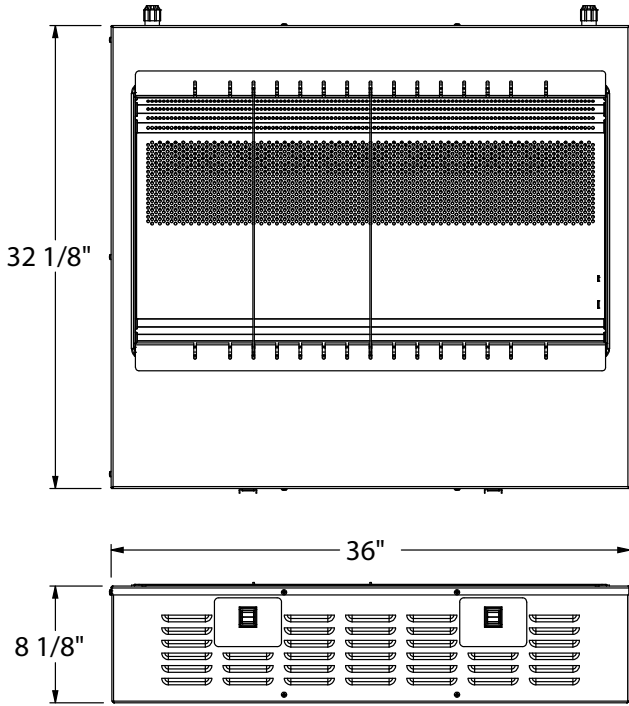
NOTE: Duke fry hold station is supplied with (2) 6' cords with NEMA 5-20 plugs. Customer must provide approved receptacles for equipment.

	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

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.

SPECIFICATIONS

COUNTER TOP



NOTE: MARKS FOR FHUAS



COMMERCIAL
COOKING APPLIANCE



ANSI/NSF 4

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)

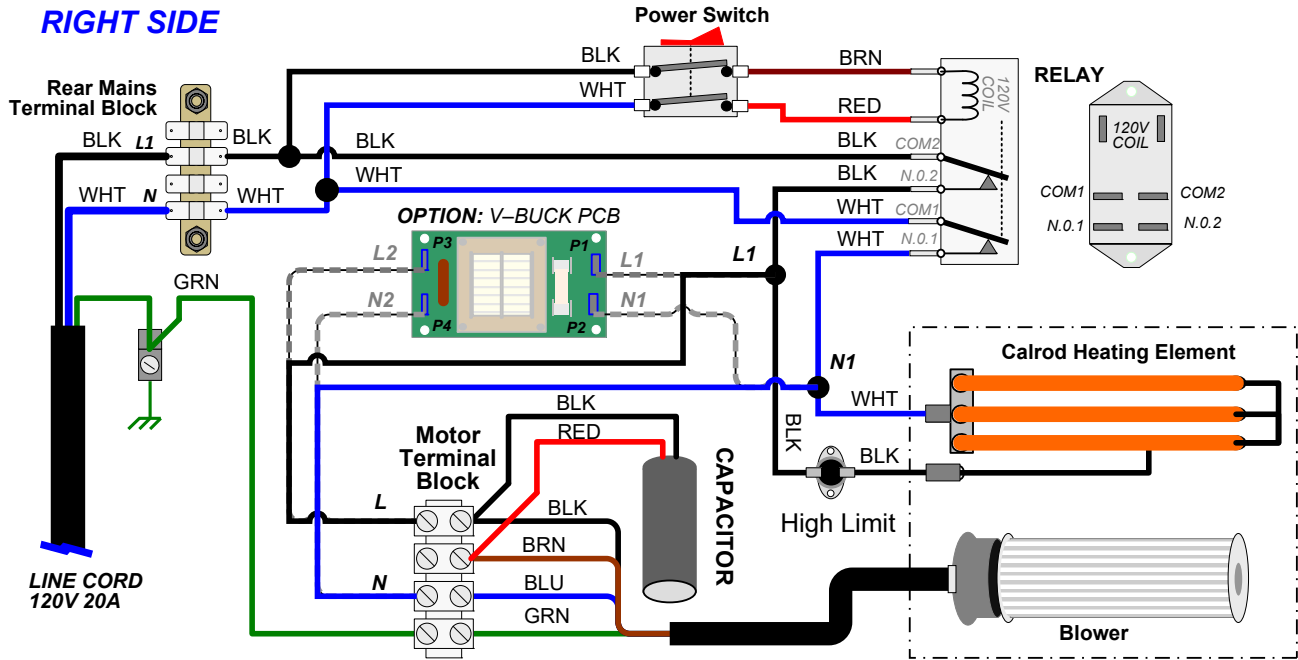
NOTE: Duke fry hold station is supplied with (2) 6' cords with NEMA 5-20 plugs. Customer must provide approved receptacles for equipment.

WIRING DIAGRAM

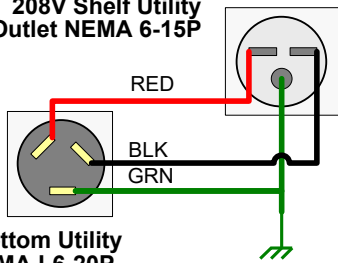
Wire Diagram FHUAS2

229014 Rev. B 03-08-17

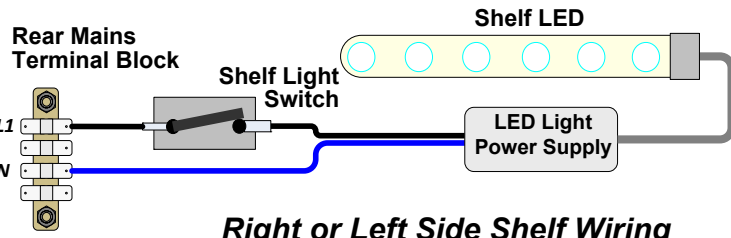
RIGHT SIDE



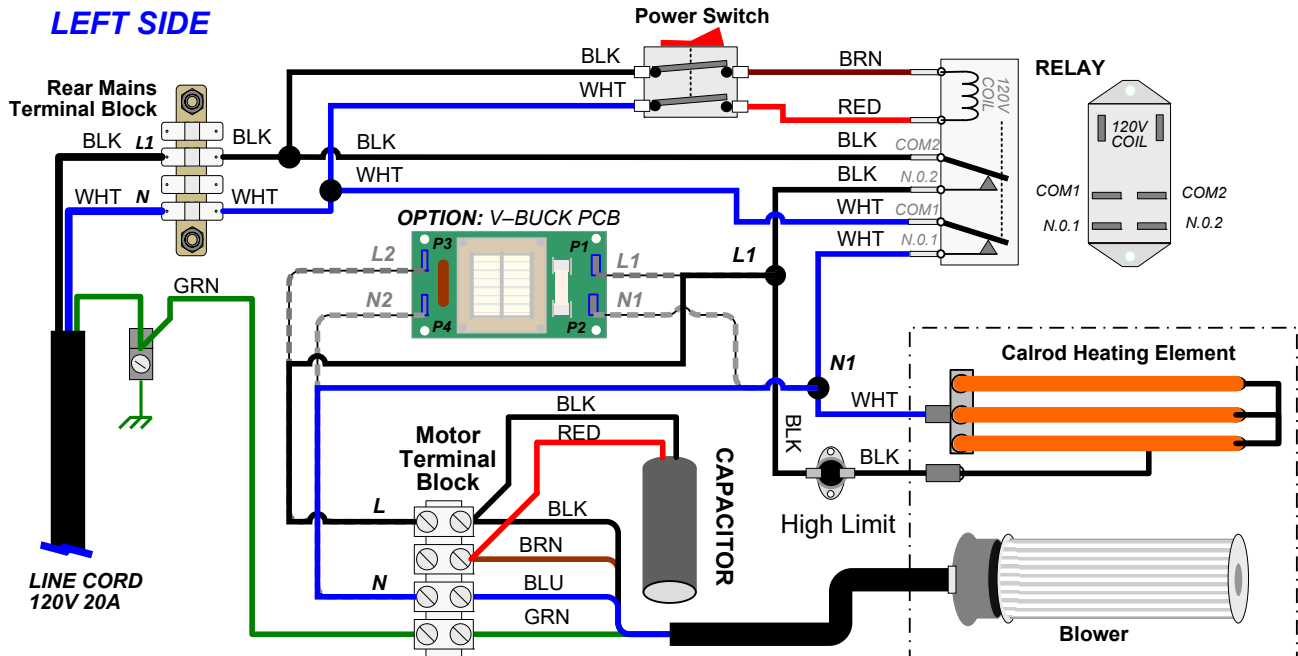
208V Shelf Utility Outlet NEMA 6-15P



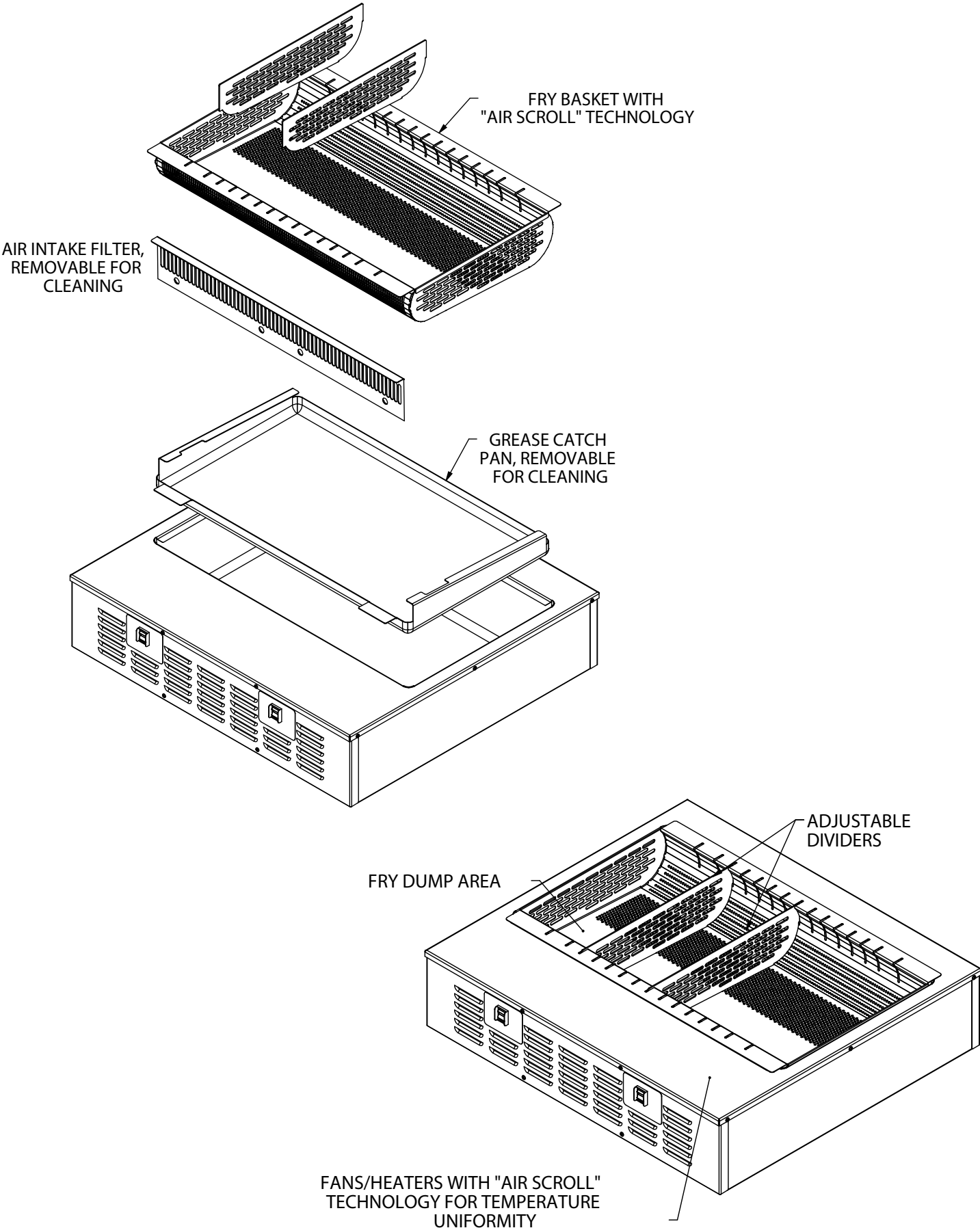
208V Bottom Utility Inlet NEMA L6-20P



LEFT SIDE



MAIN FEATURES



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.

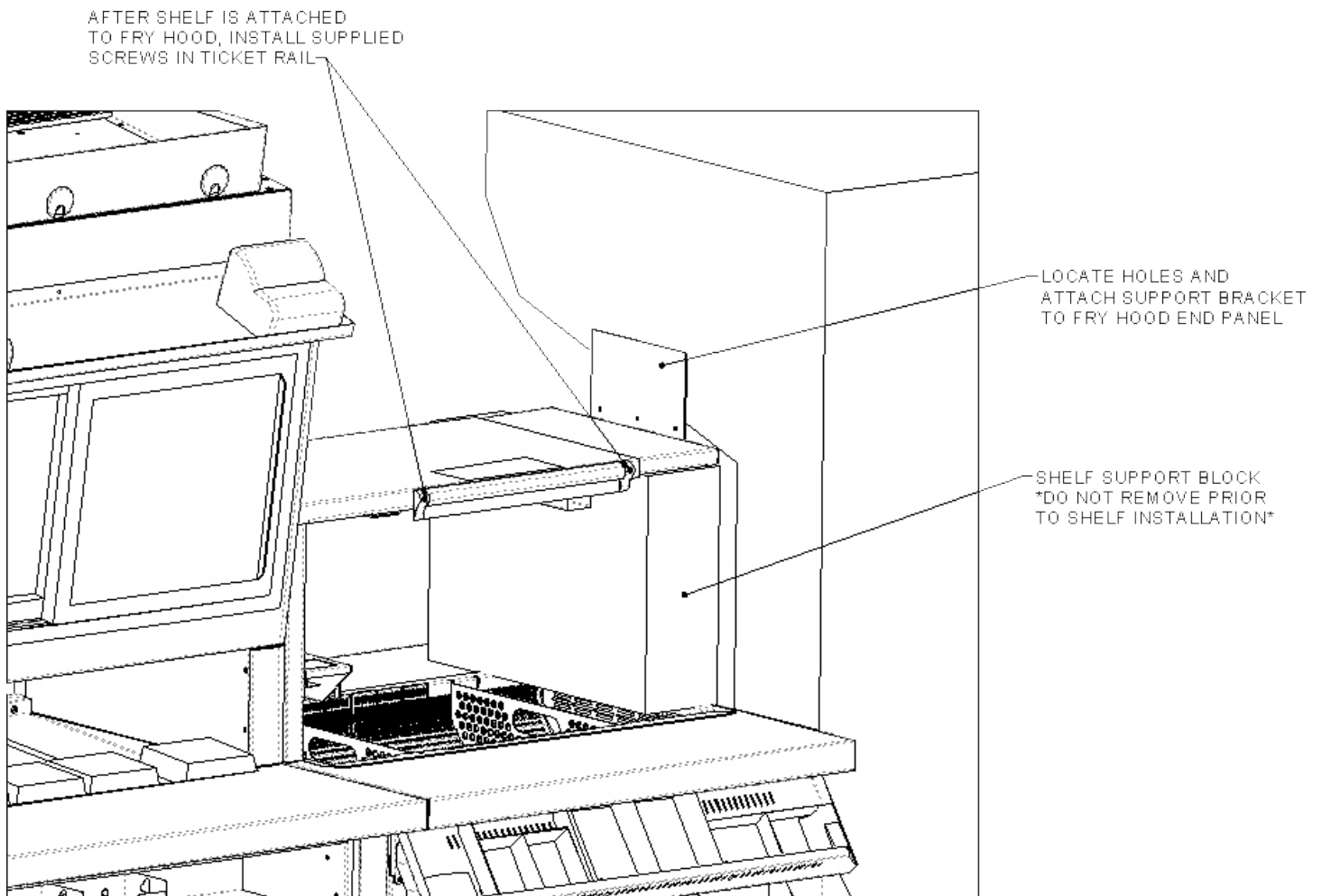
BASE MOUNTED MODEL

- 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.

INSTALLATION

PHU SHELF INSTALLATION – TELESCOPING OPTION

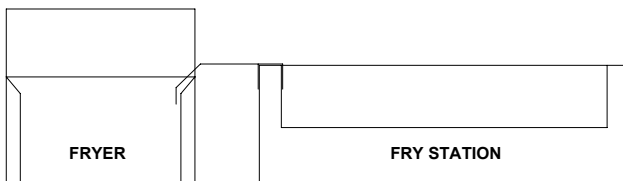
1. *Important – Keep support block in place under shelf during the install process to prevent damage.
2. Once the Fry Station and Burger Expedite counters are in place and leveled, the telescoping shelf installation can be completed.
3. *Important – Installer must confirm that the end panel of the fry 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.



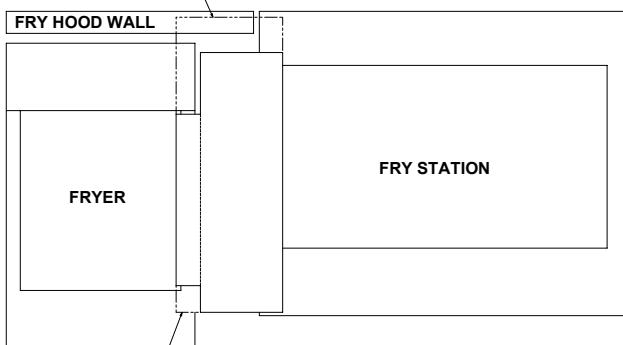
INSTALLATION - continued

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.

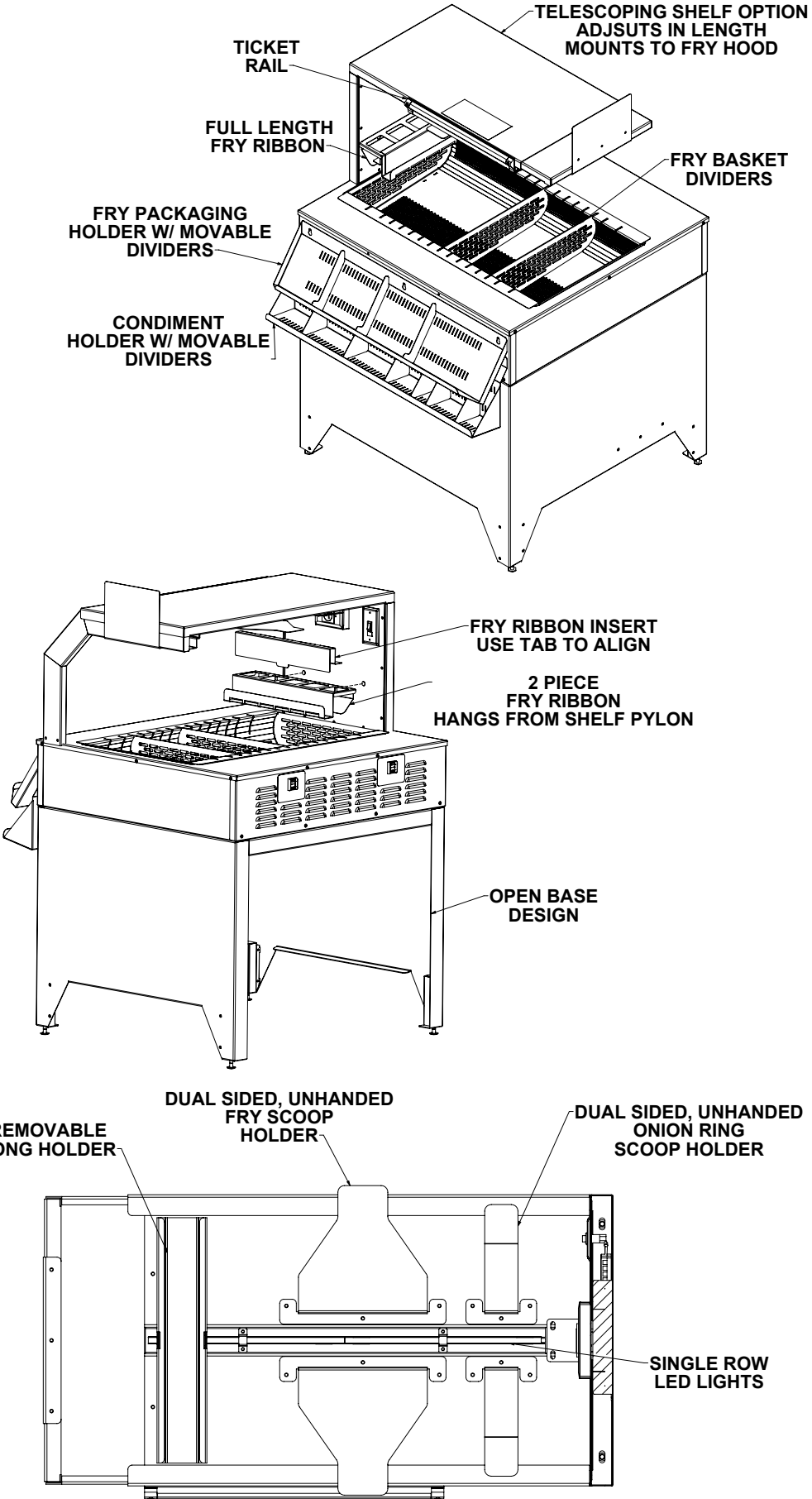
EXTERNAL EQUIPOTENTIAL

Terminal provides a connection for bonding to equipment enclosure.

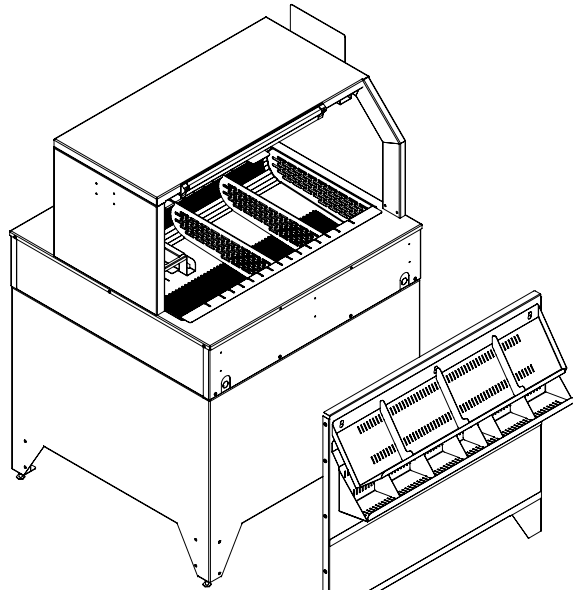
STARTUP

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.

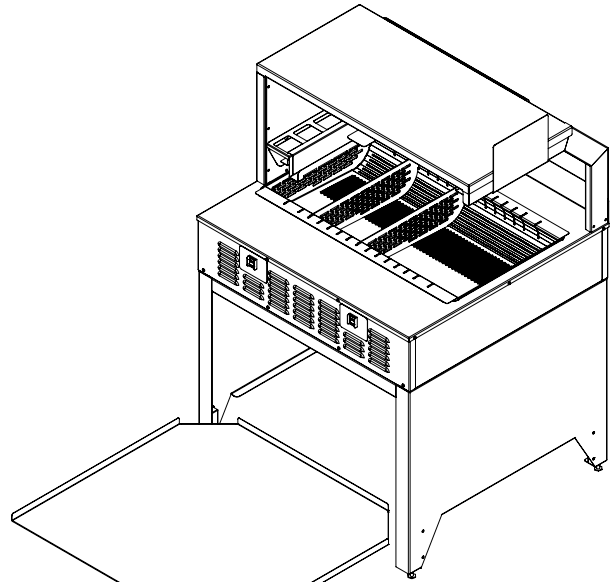
ACCESSORY LAYOUT



ADD ON OPTIONS

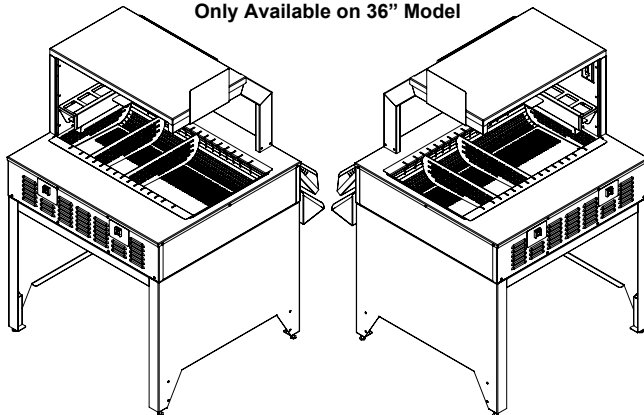


**OPTIONAL BLACK PAINT
GRIP PANEL & SHELVING**
PART # E050711



OPTIONAL UNDERSHELF
PART # E050781

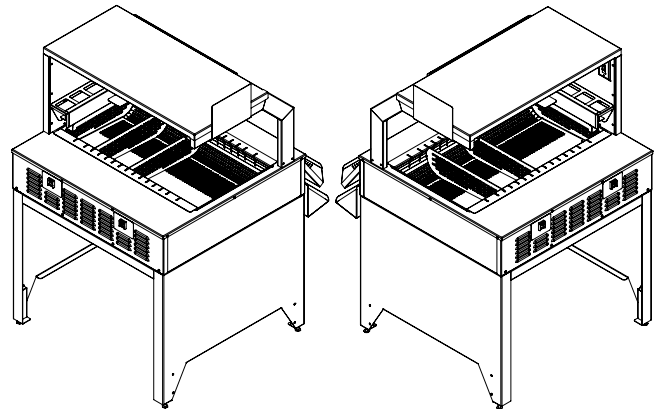
30" SHELF OPTION
Only Available on 36" Model



LEFT HAND PYLON SHOWN

RIGHT HAND PYLON SHOWN

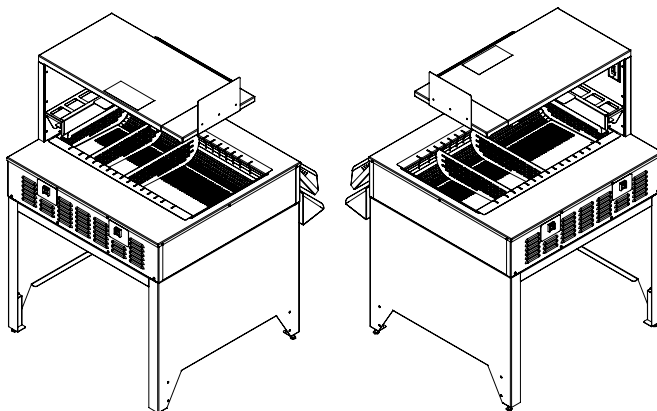
STAND ALONE OPTION



LEFT HAND PYLON SHOWN

RIGHT HAND PYLON SHOWN

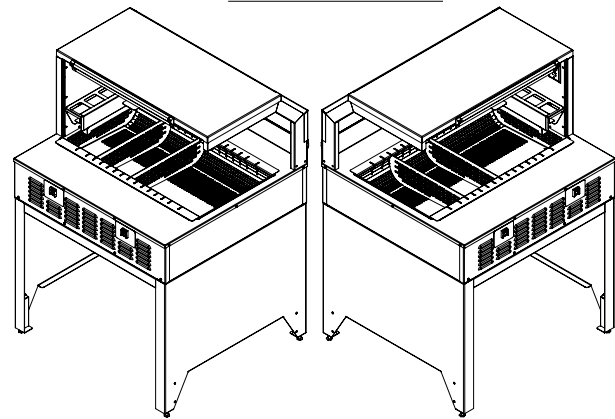
TELESCOPING SHELF OPTION



LEFT HAND PYLON SHOWN

RIGHT HAND PYLON SHOWN

WALL COVER OPTION



LEFT HAND PYLON SHOWN

RIGHT HAND PYLON SHOWN

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.

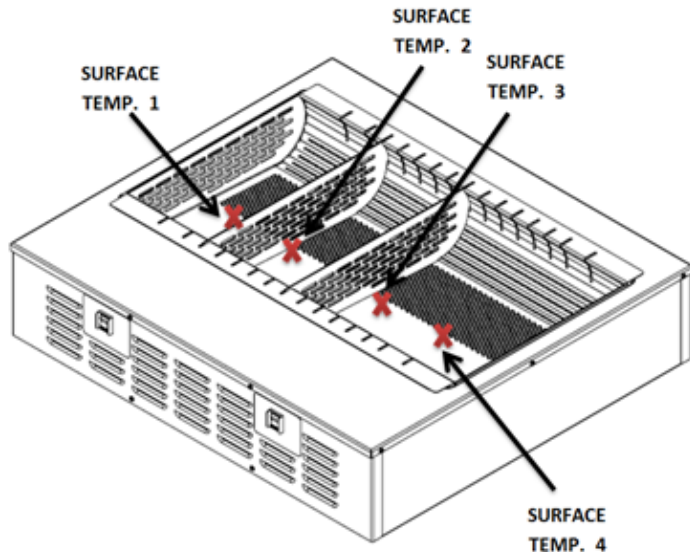
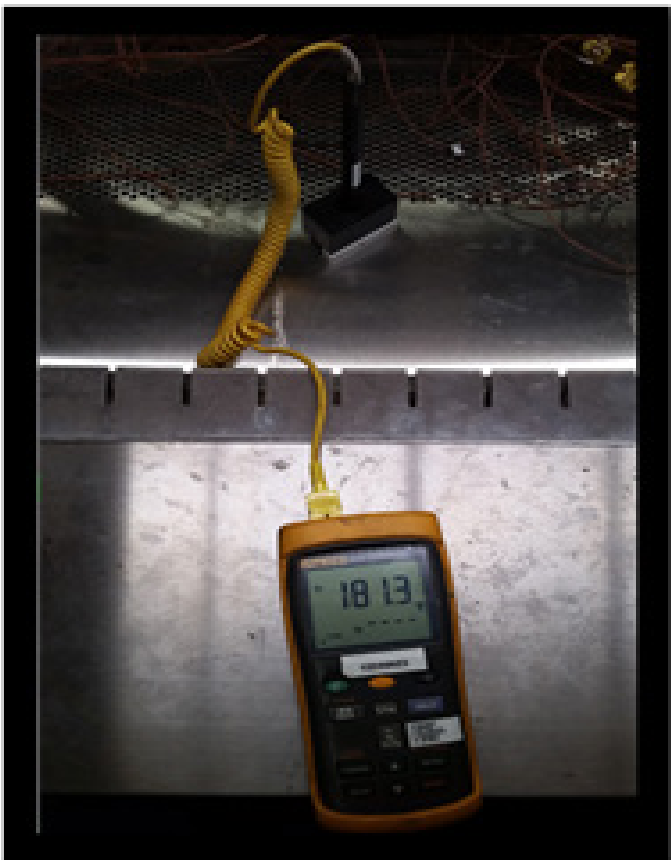


SURFACE TEMPERATURE CHECK

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.



- Surface Temp. 1 _____
- Surface Temp. 2 _____
- Surface Temp. 3 _____
- Surface Temp. 4 _____
- Ambient Temp. _____

DAILY CARE AND CLEANING

FHUAS-2

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

⚠️ CAUTION 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.

1

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



2

Remove the Lane Dividers and clean in three compartment sink.



DAILY CARE AND CLEANING - continued

3

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.



4

Remove Filter and clean in three compartment sink.



5

Remove Grease Collection Pan and clean in three compartment sink.



6

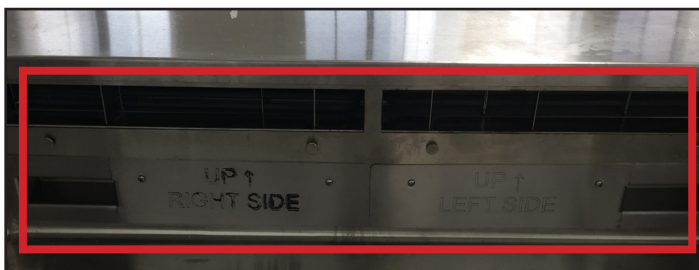
Remove the Lift Off Front Housing and clean in three compartment sink.



7

Wipe any debris build up that has accumulated behind the removable air discharge plate.

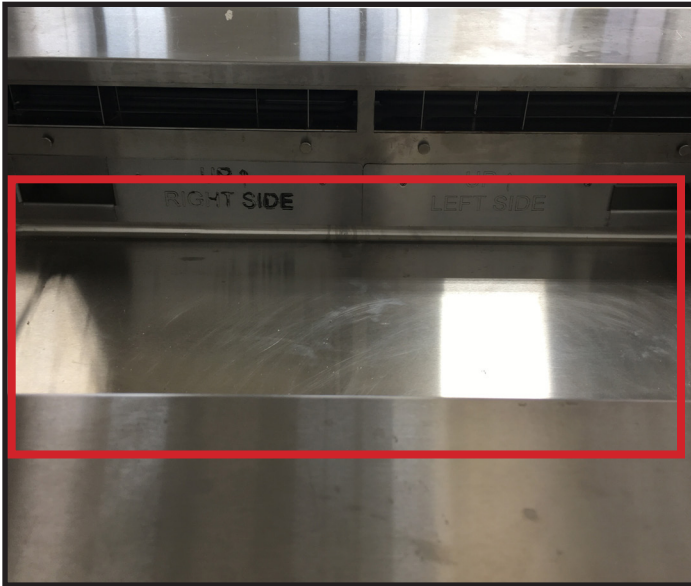
CAUTION This area may be hot.



DAILY CARE AND CLEANING - continued

8

Wipe all crumbs and debris from pan area.



9

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



10

Install grease tray, after clean and dry back into position.



11

Insert Air Discharge Cover after clean and dry back into position.



It is crucial to the performance of the unit to make sure the discharge slots are clean and unrestricted from allowing air flow.



12

Insert Basket after clean and dry back into position.



It is crucial to the performance of the unit to make sure the discharge slots are clean and unrestricted from allowing air flow.



13

Insert Lane Dividers after clean and dry back into position.



DAILY CARE AND CLEANING - continued

14 Wipe down the Front Housing.



Ensure no debris accumulation on the slots as this can degrade the performance of the equipment.

15 Using the four (4) keyhole slots re-install the new Removable Front Cover.

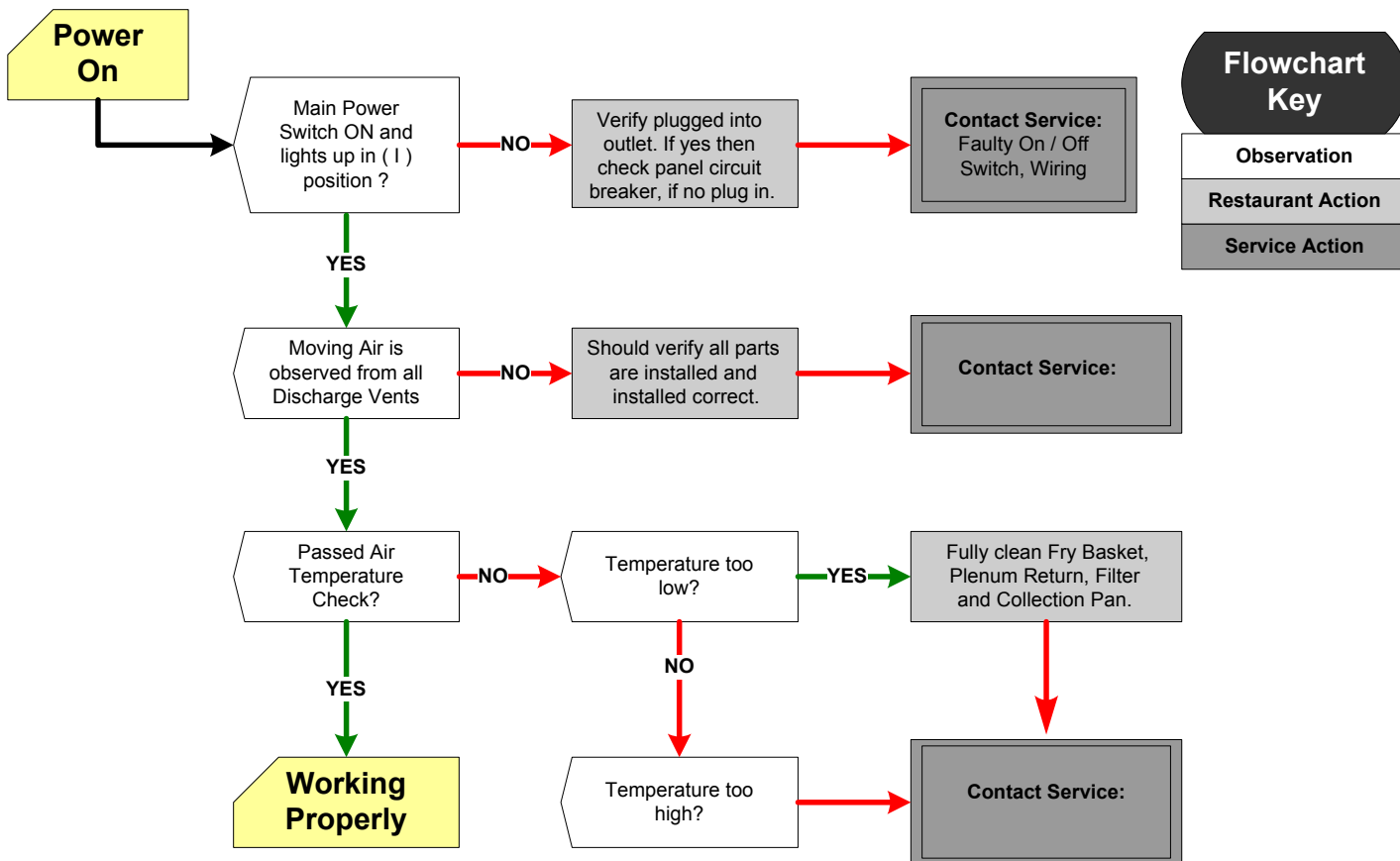


It is crucial to the performance of the unit to make sure the Louvers are clean and unrestricted from allowing air flow.



TROUBLESHOOTING

FHUAS Troubleshooting

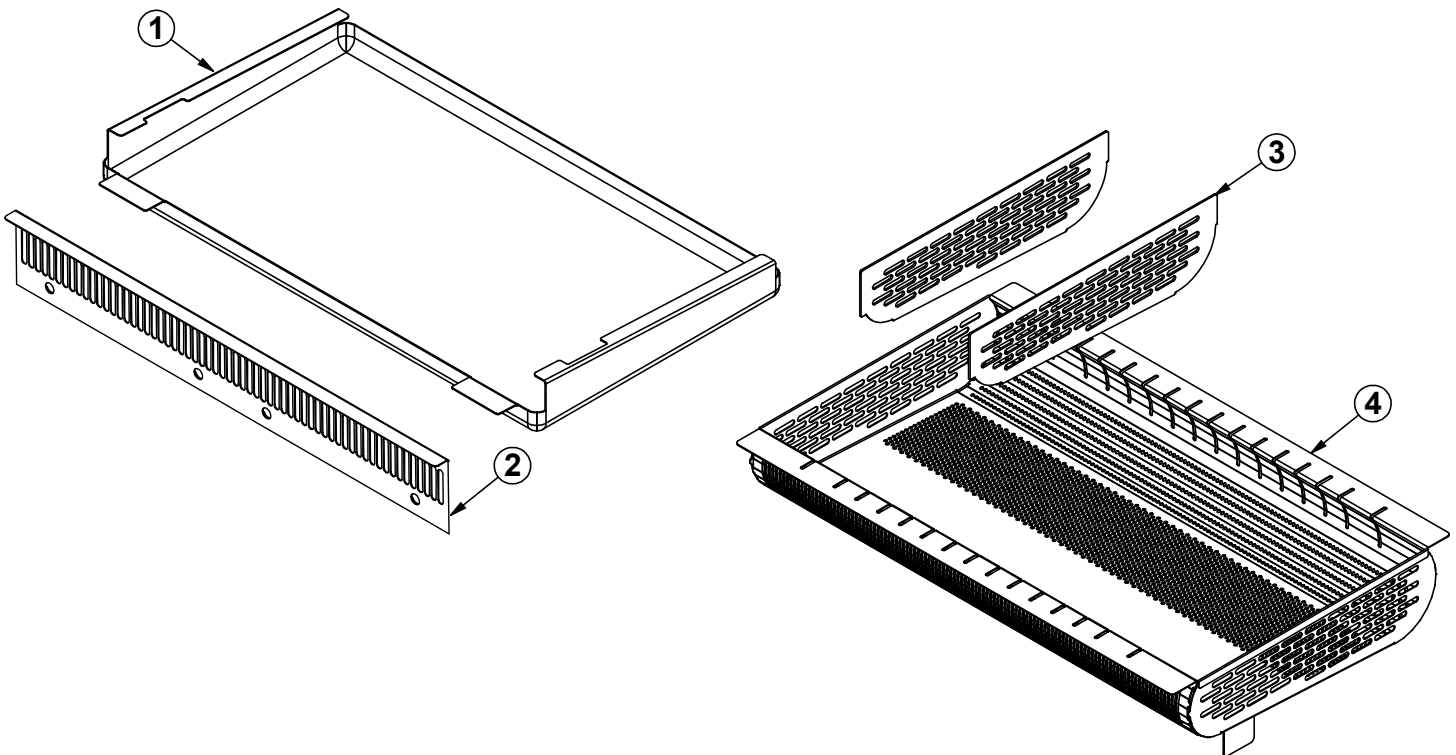


Flowchart Key

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	1033-964	AIR DISCHARGE COVER - 32"/34"	1	
	1033-957	AIR DISCHARGE COVER - 36"		1
3	413714	REPLACEMENT DIVIDER, SLOTTED	2	2
4	414072	BASKET WITH TAB, SLOT	1	
	413722	BASKET WITH TAB, SLOT		1



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