

MANUFACTURING

NUMBERS:

9500560

***roundup***  
by A.J. Antunes & Co.®

***DISPLAY CABINET***  
***VERTICAL***  
***Model DCV-200***



P/N 1011068 Rev. E 03/12



***Owner's Manual***

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**OWNER INFORMATION**

**General**

The DCV-200 attractively displays food and maintains it at ready-to-eat temperatures. Hot air circulates throughout the entire display cabinet by natural convection while a digital temperature control maintains a constant temperature.

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 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 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 unit.

You may also contact the factory at **1-877-392-7854 in the U.S.** or **630-784-1000 outside the U.S.** if you have trouble locating your local Authorized Service Agency.

### IMPORTANT

**A.J. Antunes & Co. reserves the right to change specifications and product design without notice. Such revisions do NOT entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.**

## IMPORTANT SAFETY INFORMATION

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 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.
- Keep cord away from heated surfaces and 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:

- **WARNING ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY OR DEATH.**
- 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 a circuit breaker of the proper rating:
  - Electrical ground is required on this unit.
  - 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 unsure if the appliance is properly grounded.
- All electrical connections must be in accordance with local electrical codes and any other applicable codes.
- 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 immerse cord or plug in water.
- Do NOT clean this appliance with a water jet.
- Do NOT use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.
- Do NOT use corrosive chemicals in this equipment.
- Chlorides or phosphates in cleaning agents (e.g. bleach, sanitizers, 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 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 as required.
  - Finger marks and smears should be cleaned using soap and water.
  - Hard water spots should be cleaned using a vinegar solution.

**WARNINGS REGARDING HANDLING OF GLASS****Display Case Vertical (DCV Models)****⚠ Glass Warnings ⚠**

**Please follow the Safety Instructions below in order to reduce the chance of damaged/broken glass.**

**Warning: Mishandling this product or failure to follow these instructions may result in shattering glass.**

**Do NOT operate the unit without the top rubber gasket in place.**

**Do NOT scratch, chip, or nick the glass.**

**Do NOT place any metal objects in contact with the glass (merchandise holders, signs, etc.).**

**When cleaning, handling, or removing the glass, make sure that the glass is cool (room temperature).**

**Use approved cleaners marketed for glass cleaning only.**

**If removed, the glass should be placed on a flat surface covered with a soft cloth.**

**Use a clean, soft cloth when cleaning the glass. Do NOT use paper towels.**

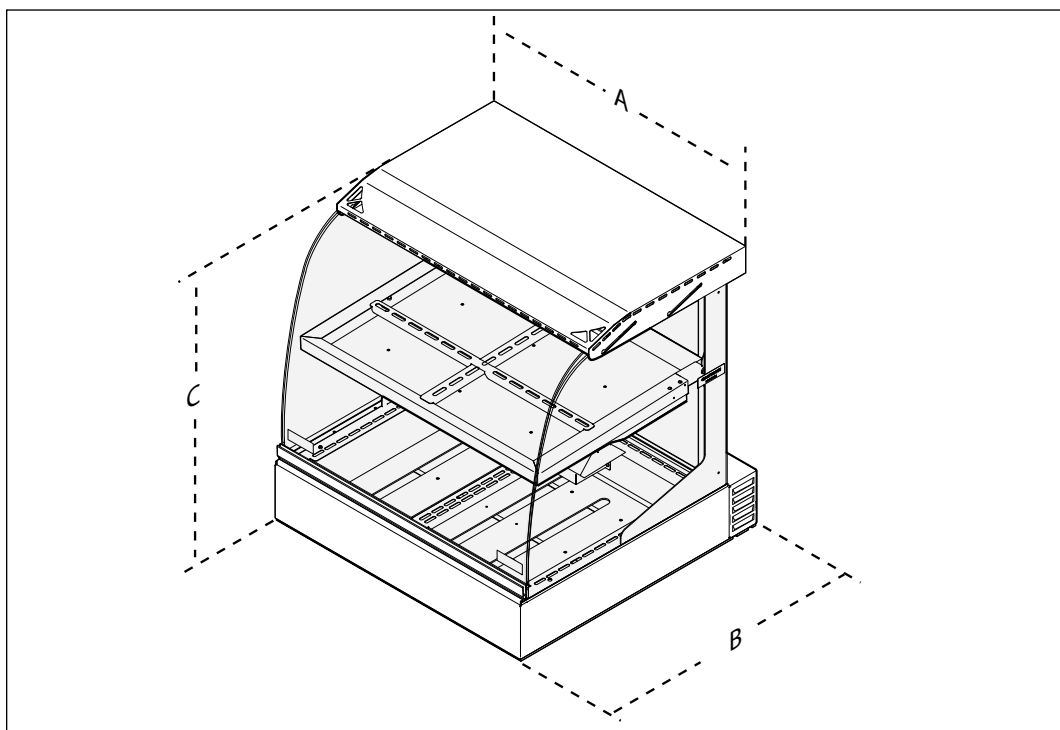
**Use light pressure when wiping/cleaning the glass.**

**Make sure that the top cover glass does NOT touch the edge of the side glass.**

**Make sure to replace scratched, chipped, nicked, cracked, or broken glass.**

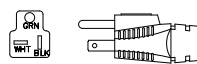
**SPECIFICATIONS**

**Dimensions**



Model & Mfg. No.	Width (A)	Depth (B)	Height (C)	Operating Weight
DCV-200CT 9500560	30 11/16" (779 mm)	29 3/4" (756 mm)	30 1/4" (768 mm)	141 lbs. (64 kg)

**Electrical Ratings & Plug Configuration**

Model & Mfg. No.	Volts	Watts	Amp.	Hz.	Plug Description	Plug Configuration
DCV-200CT 9500560	120	1750	14.6	50/60	NEMA 5-20P 20 Amp., 120 Volt Non-locking	

**Capacities**

**DCV-200**

- Two 4" (102 mm) deep full-size steam table pans with grates on base
- Two 1 1/4" (32 mm) deep one-third size steam table pans with grates on upper shelf
- Two 1 1/4" (32 mm) deep two-thirds size steam table pans with grates on upper shelf
- One crumb tray

**Temperature Range**

**DCV-200:** 150°F to 165°F (66°C to 74°C)

**Setpoint Temperature**

**DCV-200:** 160°F (71°C)

### INSTALLATION

#### ⚠ CAUTION ⚠

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

#### ⚠ WARNING ⚠

Be sure to follow all of the warnings and precautions listed in the Important Safety Information section of this manual.

### Unpacking

1. Remove unit and all packing materials from 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, contact A.J. Antunes & Co. IMMEDIATELY at 1-877-392-7854 in the U.S., or 630-784-1000 outside the U.S.**

3. Wash the Crumb Tray (Figure 1) in soap and water. Wipe all surfaces of the unit with a hot damp cloth.

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

4. Allow Crumb Tray to dry.

### 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 located at the end of the power cord.
- Turn the power switch off before connecting the unit to the power supply.

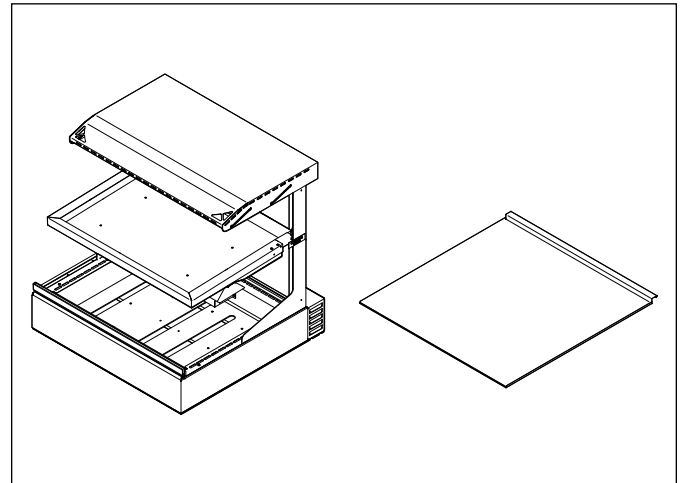


Figure 1. DCV-200 and Crumb Tray

## OPERATING & PROGRAMMING

### Operation

The DCV-200 has an adjustable temperature range of 150°F to 165°F (66°C to 74°C). The default setpoint temperature is 160°F (71°C).

1. Turn the power on and allow the unit to warm up for 45 minutes.
2. Open the Rear Door(s) and place the serving table pan(s) into the unit.
3. Load the pans with food product using tongs or similar utensils.
4. Keep door(s) closed when not removing or adding food product.

### Programming

#### ADJUST THE SETPOINT TEMPERATURE

The Setpoint temperature is the desired cabinet temperature setting. The default Setpoint temperature is 150°F (66°C). When the **Temp Up** button is pressed and held (and provided that the unit is up to temperature), the actual cabinet temperature is displayed. When the button is released, the Setpoint temperature is displayed.

1. Turn the power on. The display will flash "LO" to indicate that the unit is heating up. After 25-35 minutes (when the unit is up to temperature), the display will show the Setpoint temperature.
2. Press and hold the **Temp Up** and **Temp Down** buttons (Figure 3) until the display begins to flash.
3. Press the **Temp Up** or **Temp Down** buttons to raise or lower the Setpoint temperature. Release when the display shows the desired temperature.

#### CHANGE TEMPERATURE DISPLAY

1. Press and hold the **Temp Scale** button (Figure 3) for 2-3 seconds to change the display from Fahrenheit to Celsius.

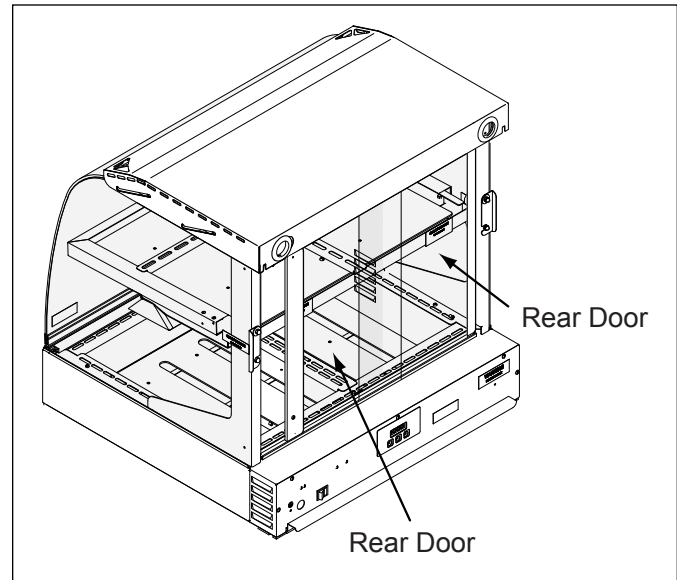


Figure 2. Rear Doors

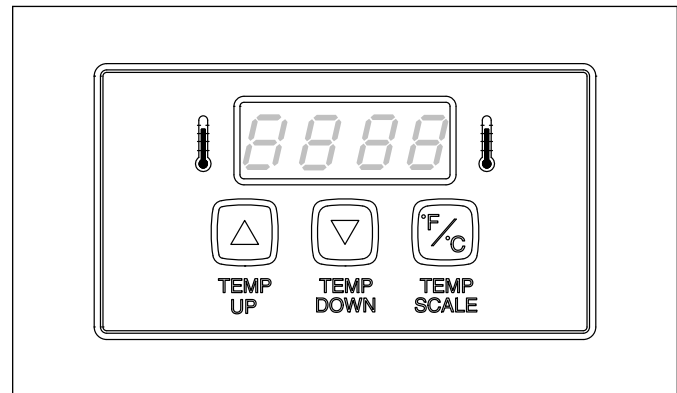


Figure 3. Controls

### MAINTENANCE

#### 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 off the power, unplug the power cord, and allow the unit to cool to room temperature.
2. Remove all components from the unit.
3. Wash all components in soap and water. Wipe all surfaces of the unit with a damp cloth.

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

4. Wash and dry all surfaces of the unit.
5. Install components in unit.

**NOTE: When cleaning the the plexiglass rear doors, do NOT use harsh chemicals or abrasive cleaning pads. Handle with care.**

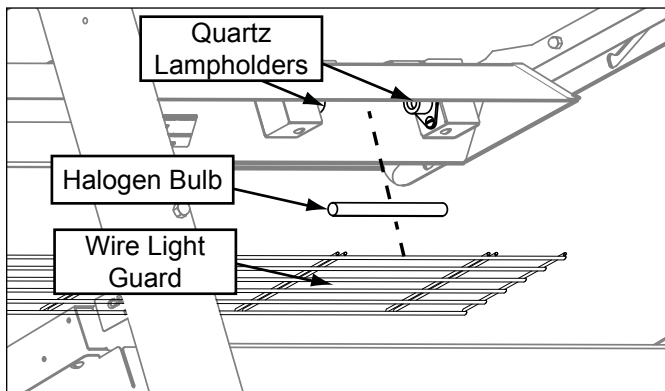


Figure 4. Replace Halogen Bulb

#### Parts Replacement

##### HALOGEN QUARTZ BULB REPLACEMENT

1. Turn the power off, unplug the power cord, and allow the unit to cool.
2. Open the rear door(s) of the unit.
3. Remove the four hex slotted screws holding the Wire Light Guard in place. Then remove the Wire Light Guard.
4. Gently, but firmly, press the lamp sideways and remove the Halogen Bulb from the Quartz Lampholders (Figure 4).
5. Use a soft cloth to install the new 100 watt Halogen Bulb while pressing the lamp sideways.
6. Re-install the Wire Light Guard. Make sure the Halogen Bulb and Wire Light Guard are fully seated before releasing the lamp.

#### ⚠ WARNING ⚠

All glass surfaces must be cool before cleaning. Once cool, wipe glass with a clean cloth. Do NOT attempt to clean glass when hot or with a cold towel as shattering glass may occur.

#### ⚠ CAUTION ⚠

Use 100 Watt (Max.) quartz tungsten halogen lamp (T3 Bulb/'RSC' Base/118 mm) only. To reduce the risk of electric shock when replacing bulbs, turn the power off before replacing light bulbs.

#### REAR DOOR REPLACEMENT

1. Turn the power off, unplug the power cord, and allow the unit to cool to room temperature.
2. Lift the outer door and pull the bottom edge out. Repeat with inner door.
3. Carefully place new inner door in guide, followed by the outer door.

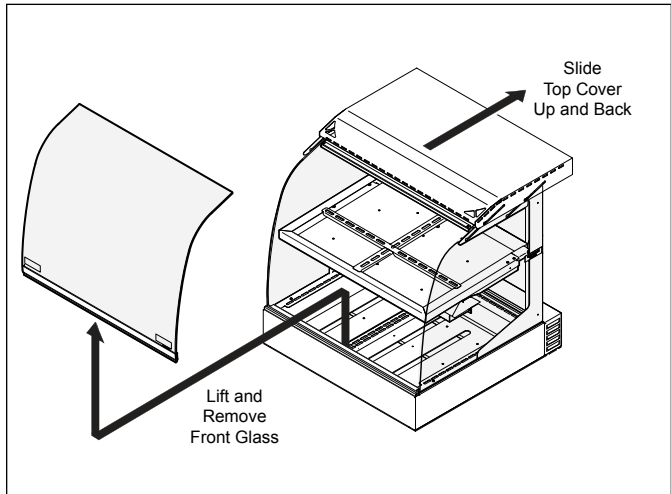
## MAINTENANCE (continued)

### FRONT GLASS PANEL REPLACEMENT

1. Turn the unit off, unplug the power cord, and allow the unit to cool to room temperature.
2. Slide the Top Cover back and up to lock it in the raised position (Figure 5)
3. Tilt the Front Glass Panel Assembly forward on the Hinge Base and remove it from the unit (Figure 5).
4. Insert the new Front Glass Panel Assembly and ensure its fully seated in the Hinge Base.
5. Lift up the Top Cover and carefully slide it down onto the top of the unit.

**⚠ CAUTION ⚠**

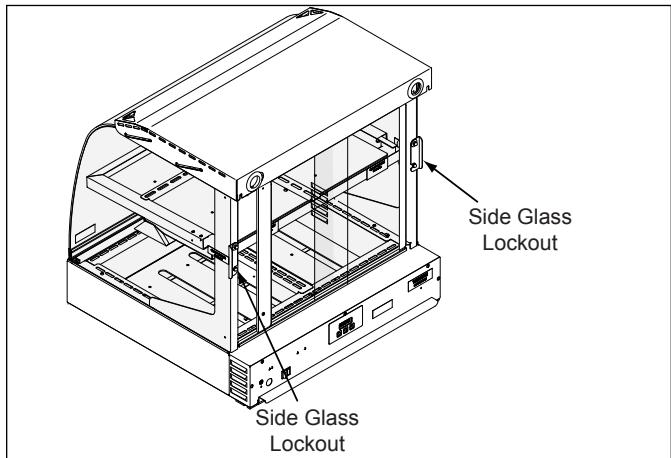
Front Glass Panel replacement should be performed by two people to prevent damage to the glass.



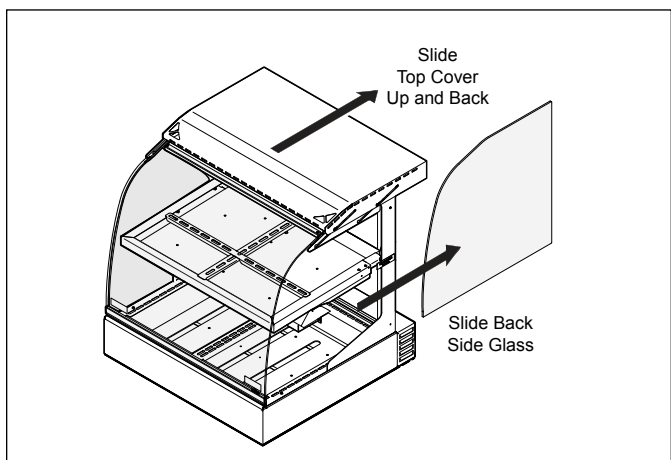
**Figure 5. Remove Front Glass**

### SIDE GLASS REPLACEMENT

1. Turn the power off, unplug the power cord, and allow the unit to cool to room temperature.
2. Slide the Top Cover back and up to lock it in the raised position.
3. Flip the Side Glass Lockouts located on the rear of unit into the unlocked position (Figure 6).
4. Slide the Side Glass out by carefully pulling it to the rear of the unit. There are slots in the rear of the Top Cover that allow the Side Glass to be easily removed (Figure 7).
5. Position the new Side Glass into the glass rail on the Top Cover and gently push fully forward.
6. Flip the Side Glass Lockouts into the locked position.
7. Lift up the Top Cover and carefully slide it down onto the top of the unit.



**Figure 6. Side Glass Lockouts**

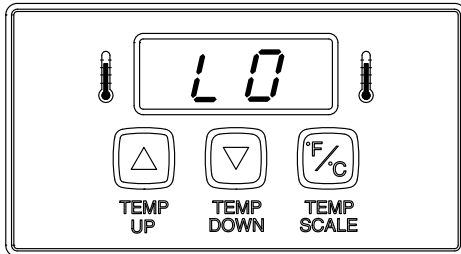


**Figure 7. Remove Side Glass**

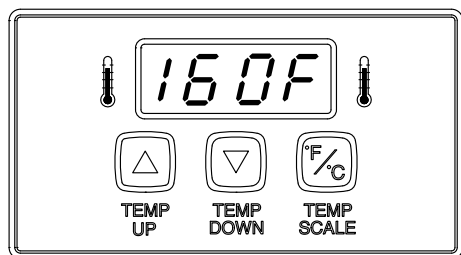
### MAINTENANCE (continued)

#### Display Codes

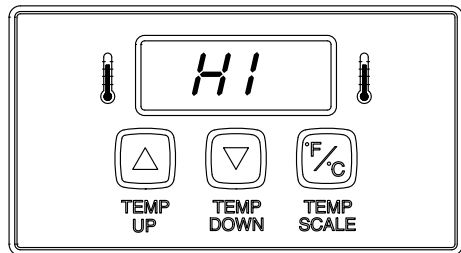
This section describes the different display codes and their meanings.



"LO" flashes during the initial warm-up period. The unit continues to display this code until the unit reaches the Setpoint temperature.

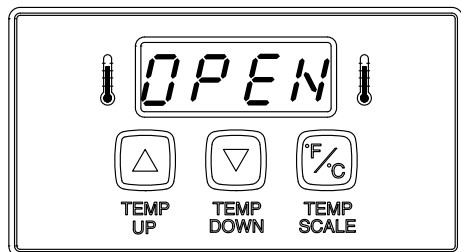


Once the unit reaches the Setpoint temperature, it will display it on the console. In this example, the Setpoint temperature is 160°F (71°C).



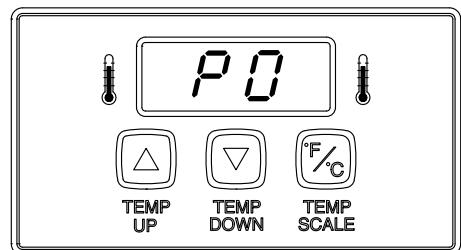
"HI" flashes if the actual cabinet temperature exceeds the Setpoint temperature or if the thermistor has shorted.

**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" In 120 VAC units, this code flashes if the supply voltage is below 100 VAC or above 135 VAC.

**NOTE: If voltage is within normal ranges, then the Control Board is faulty.**

To reset a unit in this state, the supply voltage must be within acceptable limits and the unit must be turned off for a few seconds and then turned back on.

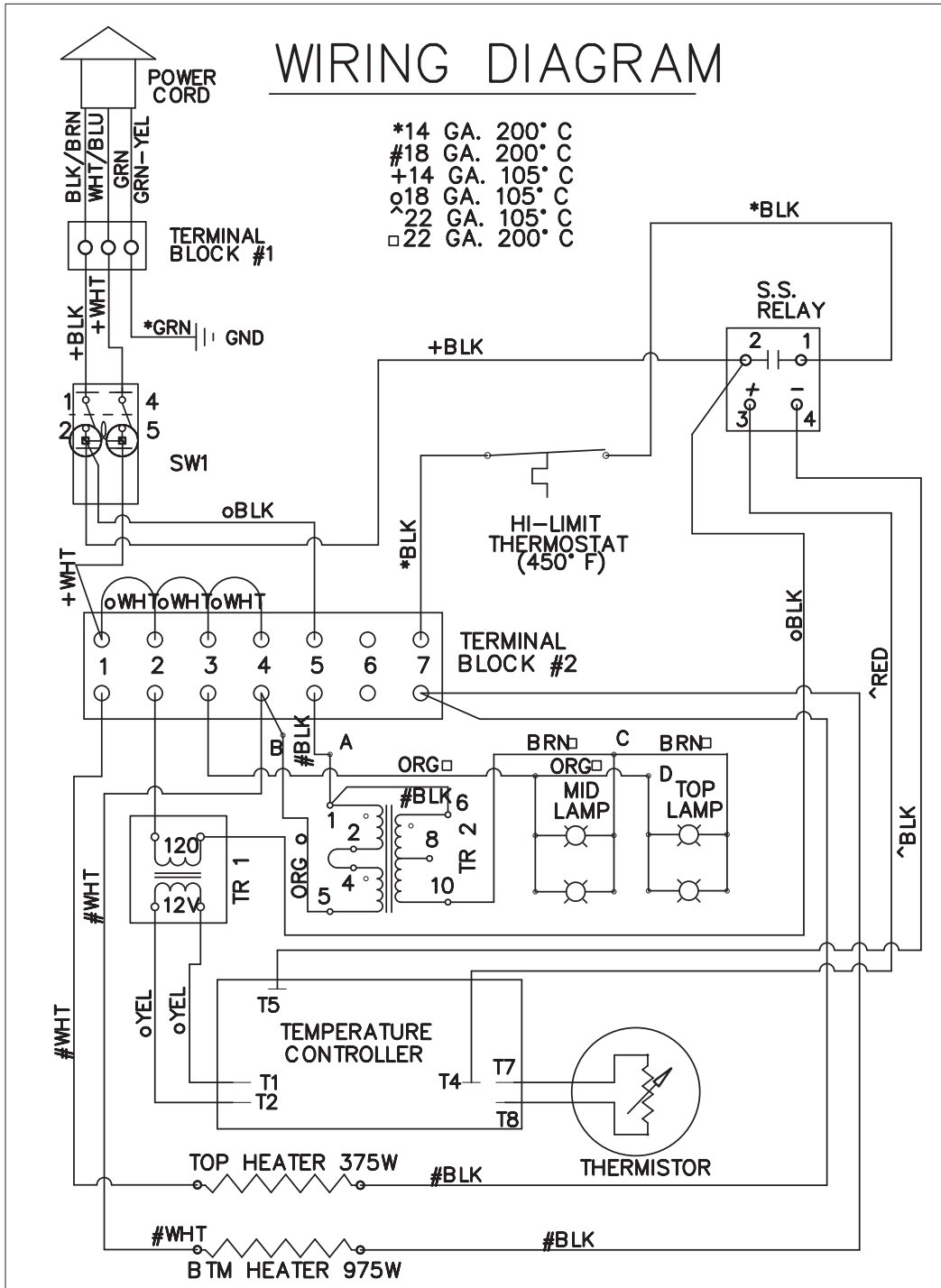
## TROUBLESHOOTING

### WARNING

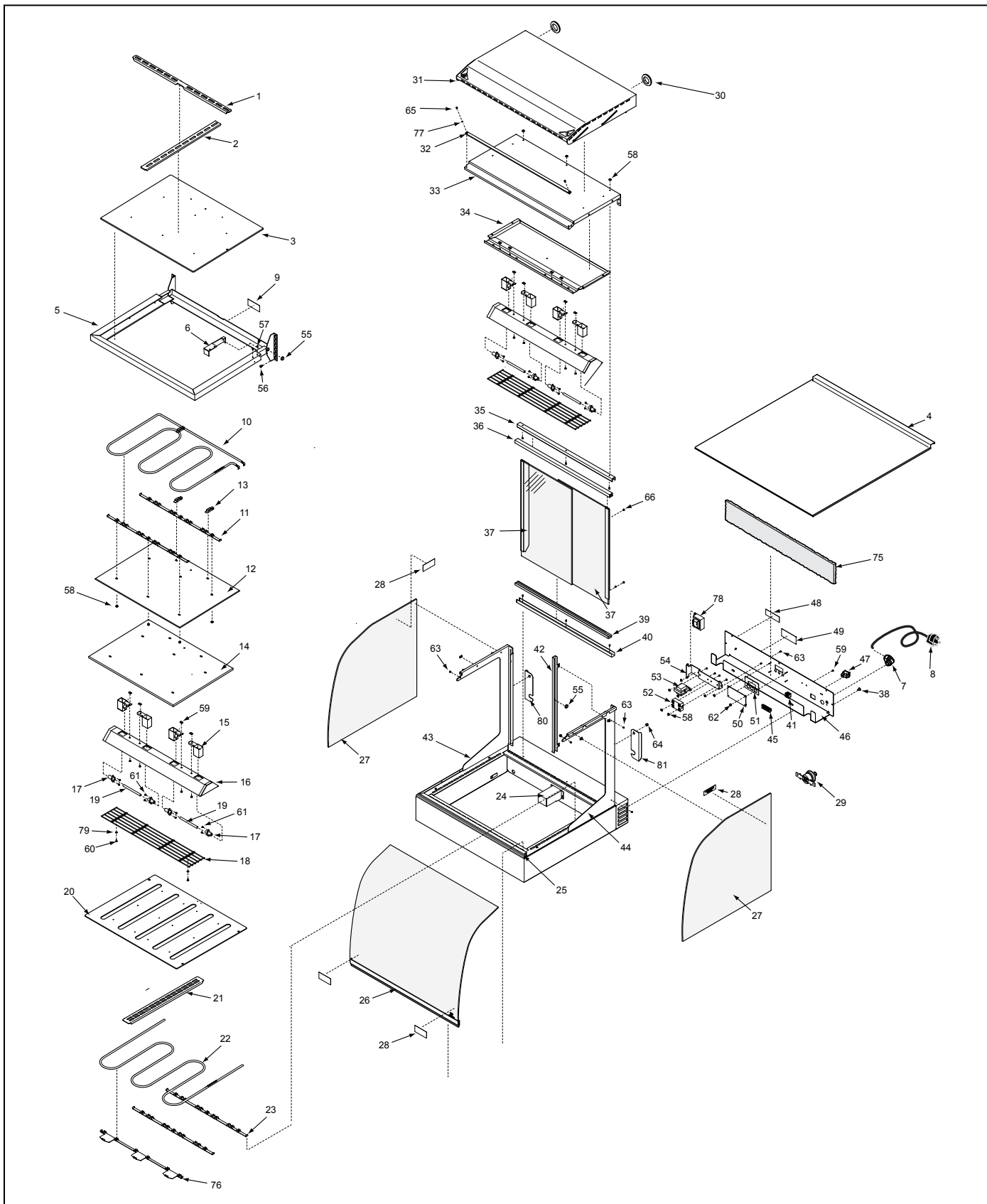
To avoid possible personal injury and/or damage to the unit, inspection, test and repair of electrical equipment should be performed by qualified service personnel. The unit should be unplugged when servicing.

Problem	Possible Cause	Corrective Action
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 this 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.	
Product dries out quickly.	Setpoint temperature is set too high.	Lower the Setpoint temperature.
	Incorrect wattage halogen bulb(s) being used.	Use only 100 watt halogen bulb(s).
Halogen Bulb(s) do not light up.	Bulb(s) burnt out.	Replace bulb(s)
	Bulb(s) not seated properly into spring loaded sockets.	Remove and reinstall bulb(s) so that the ends snap into the socket(s).
	Inoperable Resistor Assembly.	Contact your maintenance person or Authorized Service Agency for service.
	Loose, burnt, or broken wiring in Circuit.	
	Inoperable Bulb Sockets(s).	

**WIRING DIAGRAMS**



## REPLACEMENT PARTS



### REPLACEMENT PARTS (continued)

Item	Part No.	Description	Qty.
1	0505924	Runner, Top Pan, Horizontal	1
2	0505923	Runner, Top Pan, Vertical	1
3	0021632	Top Heater Plate Weldment	1
4	0505897	Crumb Tray	1
5	0021637	Top Shelf Weldment	1
6	0505931	Guard, Top Shelf	1
7	0400354	Strain Relief	1
8	0700451	Power Cord	1
9	1001192	Label, Caution HOT	2
10	7000740	Heater Element Kit, 375W 120VAC	1
11	0505936	Heater Holding Strip, Top	2
12	0400402	Top Drawer Insulation	1
13	0505937	Heater Holding Strip, Top Short	2
14	0505935	Cover Plate, Top Heater	1
15	0012455	Light Holder Bracket Assembly (Incl. 17, 57, & 66)	8
16	0021626	Light Shield Weldment	2
17	4060189	Lampholder, Quartz	8
18	0800415	Halogen Light Wire Guard	2
19	4060436	Halogen Bulb, 120V 100W	4
20	0021631	Bottom Heater Plate Weldment	1
21	0505896	Divider, Bottom Drawer	1
22	7000741	Heater Element Kit, 975W 120VAC	1
23	0505893	Heater Holding Strip, Bottom	2
24	0012486	Hi Limit Housing Assembly	1
25	5040270	Extrusion Base Hinge	1
26	7000743	Front Glass Replacement Kit	1
27	7000742	Side Glass Replacement Kit (Incl. 28)	2
28	1000998	Window Label, Caution HOT	4
29	7000458	Thermostat 1/2" Disc Automatic Reset	1
30	0400329	Rubber Grommet 2" Dia.	2
31	0021625	Lid Weldment	1
32	0200287	Top Cover Gasket, Silicone	1
33	0021634	Top Support Weldment	1
34	0021627	False Top Weldment	1
35	0021635	Flange, Back Door, Top Weldment	1
36	2100321	Upper Track, Back Door	1
37	7000745	Rear Door Replacement Kit	2
38	308P123**	Machine Screw #8-32 x 3/16" Lg. S/S	1
39	2100320	Lower Track, Back Door	1
40	0024636	Flange, Back Door, Bottom Weldment	1
41	7000136	Terminal Block 3-Pole Kit	1

Item	Part No.	Description	Qty.
42	0505904	Channel, Wire	1
43	0021624	Support, Right Side Weldment	1
44	0021623	Support, Left Side Weldment	1
45	CON99-0010	Terminal Block 7-Pin	1
46	0021633	Cover, Back Electrical Panel Weldment	1
47	7000543	Rocker Switch Kit, 125VAC, Red Indicator	1
48	1001213	Label, Shock Hazard	1
49	1031039	Spec Label	1
50	7000345	Control, Temp. Display Kit	1
51	1001379	Label, Control Panel	1
52	7000652	Solid State Relay Kit, Zero Cross, 50A	1
53	4010199	Transformer, 120VAC	1
54	0505921	Bracket, Transformer and Relay	1
55	0400119	Bushing, Shorty 5/8"	1
56	310P196**	Shoulder Bolt #10-32 x 1/8" Lg.	1
57	306P104**	Machine Screw, #06-32 x 1/4" Lg.	1
58	308P143**	Nut, Hex KEPS #8-32 Steel	1
59	306P123**	Machine Screw #6-32 x 7/8" Lg. S/S	1
60	308P226**	Machine Screw, Hex Slotted #8-32 x 1/2" Lg. S/S	1
61	306P104**	Machine Screw #6-32 x 1/4" Lg. S/S	1
62	304P105**	Nut, Hex KEPS #4-40	1
63	308P145**	Nut, Hex Acorn #8-32 Low Crown S/S	1
64	310P134**	Nut, Hex, Acorn #10-32 Low Crown S/S	1
65	308P181**	Machine Screw, #8-32 x 3/8" Lg. S/S	1
66	308P104**	Machine Screw #8-32 x 3/8" Lg.	1
67*	0400111	Bushing, Shorty 1/2"	2
68*	2120179	Spacer 1/4" x 1/4"	4
69*	306P130**	Nut, Hex KEPS #6-32 Zinc Plated	1
70*	308P102**	Washer, Int Tooth #8	1
71*	308P151**	Screw SEMS #8-32 x 5/16" Lg.	1
72*	308P103**	Machine Screw #8-32 x 1/4" Lg.	1
73*	310P146**	Nut Hex KEP #10-32	1
74*	310P180**	Machine Screw #10-32 x 1 3/4" Lg.	1
75	0400404	Insulation, Elec. Panel	1
76	0505994	Heater Holding Strip, Front	1
77	212P148**	Brass Spacer	2
78	4010229	Transformer, 56VA, 10V	1
79	3080223	Washer, Flat #8	1
80	0504680	Side Glass Latch, Left	1
81	0504679	Side Glass Latch, Right	1

\* not shown

\*\* only available in packages of 10

## 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.



**A.J. Antunes & Co.**  
We exist to make our customers successful.

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