

THIS OWNER'S MANUAL  
IS FOR THE FOLLOWING  
MANUFACTURING  
NUMBERS:

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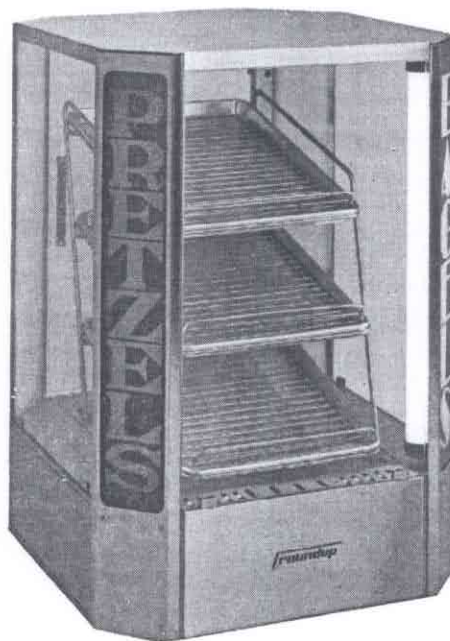
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# ***Roundup***

**FOOD EQUIPMENT DIVISION**

## **OWNER'S MANUAL**



## **VERTICAL DISPLAY CABINET**

**Model PBD-300**

P/N 1010648 REV. A

7/97



**A.J. ANTUNES & CO.**

1025 W. NATIONAL AVENUE • ADDISON, ILLINOIS 60101  
Telephone (630) 543-8650 • FAX (630) 543-0359  
1-800-253-2991

PLEASE READ THIS MANUAL CAREFULLY  
AND KEEP IT FOR FUTURE REFERENCE!

## IMPORTANT INFORMATION

Congratulations on your purchase of this Roundup product. This unit is manufactured from the finest materials available, and is assembled to Roundup's strict quality standards.

This unit has been tested at the factory to ensure dependable trouble-free operation.

This manual is provided to help you become familiar with the unit and contains all the information necessary to properly install, operate and maintain this unit. Following the instructions in this manual will result in many years of reliable service.

**Problems? Questions?**  
Please Call the Factory at  
**1-800-253-2991**

## WARRANTY INFORMATION

**NOTE: The statements below are only representative of the Limited Warranty.**

*Please read the full text of the Limited Warranty on the back page.*

This unit is warranted to be free of mechanical and electrical defects for a period of one year. This unit is designed to operate on single-phase circuits.

This warranty does not include overtime charges of work done by unauthorized service agencies or personnel. Because of the unit's compact size and portability, travel time and mileage charges are not included in warranty repair payment.

The warranty on the unit does NOT extend to:

1. Damages caused in shipment or damage as a result of improper use.

**NOTE: IF UNIT ARRIVES DAMAGED, contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim.**

2. Installation of electrical service.
3. Installation of Plumbing or Water Supply, or water pressure regulator (if applicable).
4. Normal maintenance as outlined in this manu-

5. Malfunction resulting from improper maintenance.
6. Damage caused by abuse or careless handling.
7. Damage from tampering with, removal of, or changing any preset control or safety device.
8. Damage from moisture into electrical components (if applicable).

## WARRANTY REGISTRATION

Fill in the information in the blanks below now to ensure speedy response should your unit ever require service.

Date of Purchase \_\_\_\_\_

Purchased from \_\_\_\_\_

Phone No. \_\_\_\_\_

P.O. No. \_\_\_\_\_

Invoice No. \_\_\_\_\_

Serial No.\*\* \_\_\_\_\_

Authorized Service Agency\*\*\*  
\_\_\_\_\_

Address \_\_\_\_\_

Phone No. \_\_\_\_\_

\*\* Serial Number can be found on the specification plate on the front of the unit.

\*\*\* Locate the nearest Authorized Service Agency in the directory enclosed with the unit.

## SERVICE PARTS

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 a parts price list and will be glad to inform you of the cost of your parts order.

## PARTS IDENTIFICATION

To find items you want to order from the parts list, proceed as follows:

- Look at the exploded view parts drawing to locate the part that is needed.
- Use the item number from the parts drawing to locate the correct parts in the parts list. This section will have the Roundup part number and a description of the part.

## ORDERING INFORMATION/ TECHNICAL ASSISTANCE

After finding the parts you want to order in the parts list, have the following information available before contacting the Authorized Service Agency:

(IF THE UNIT IS LESS THAN ONE YEAR OLD, INFORM THE AGENCY OF WARRANTY STATUS.)

Manufacturer: Roundup Food Equipment

Model No.: \_\_\_\_\_

\*Serial No.: \_\_\_\_\_

\*Manufacturing No.: \_\_\_\_\_

\*Installation Date: \_\_\_\_\_

\*Fill in your records. It may help to include the invoice number and the seller's name.

Commonly replaced items are stocked by your Roundup Authorized Service Agency and will be sent out when your order is received. Other parts will be ordered by the agency from Roundup Food Equipment.

If technical help is needed, feel free to contact the Factory Service Department. Please have Manufacturer, Model Number, Manufacturing Number, Serial Number and Installation Date handy when you call the Factory Service Department. Also be prepared to describe the nature of the problem or symptoms and give any other information that might prove helpful in solving your problem.

## AUTHORIZED RETURN POLICY

No product may be returned without Roundup's prior written approval. Transportation charges are to be prepaid by the Buyer. Returned goods are subject to Roundup's inspection and acceptance. Roundup may, at its discretion, replace any or all returned items within a reasonable time after Roundup determines the returned goods are not in accordance herewith; and in such event Roundup shall not be liable for any damages arising from the defective delivery or delay caused thereby. When expressly authorized by Roundup in writing, unused products may be returned to Roundup. All returned products are subject to service, handling, restocking and other charges necessary to restore the product to "as new" condition.

## GENERAL DESCRIPTION

The Vertical Heated Display Cabinet is extremely versatile. Combining heat and humidity, the cabinet keeps non-potentially hazardous food products (Bread products) hot and fresh for hours. Food products can now be attractively merchandised in even the smallest locations because of the vertical design.

The Vertical Heated Display Cabinet offers maximum visibility to your food products, with glass on all four sides of the display case. Internal lights highlight the food display and increase impulse sales. Attractive signage is also available to maximize the merchandising effect.

Various internal holding racks are available to allow the operator to display a wide variety of food items. A convection fan circulates even heat throughout the entire display cabinet, while our digital display thermostat maintains just the right temperature to hold your food items. Humidity water pans extend food holding times by reducing moisture loss.

Your Vertical Heated Display Cabinet is built to give you many years of dependable service. The metal is all Stainless Steel and all the glass pieces are fully tempered for strength and safety. Easy access to all sections makes cleanup a snap.

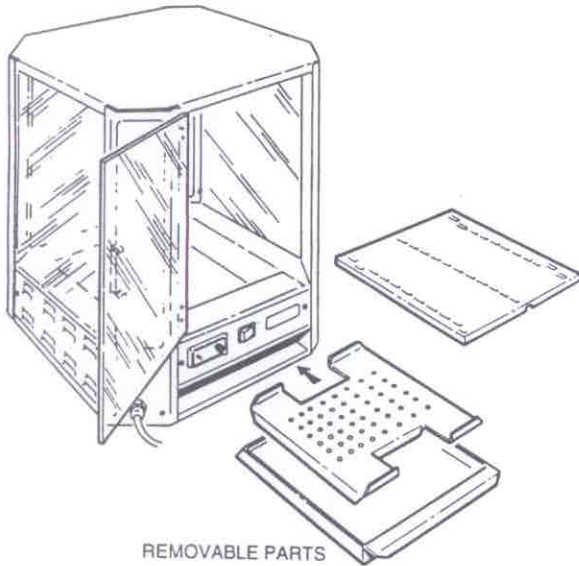
**NOTE: Model PBD-300 is designed for non-potentially Hazardous Food Only!**

## SPECIFICATIONS

DIMENSIONS:	22 7/8" (581 mm) wide 22 7/8" (581 mm) deep 31 1/4" (794 mm) high
ELECTRICAL:	120 VAC, 1450 Watts, 12 Amps, 60 Hz. Single phase, 15 Amp plug required, 6 foot grounded power cord supplied. NEMA 5-15P plug.
WATER TRAY CAPACITY:	One tray at 5 quarts (4.7 liters)
PAN CAPACITY:	Three (3) 1/2 size sheet pans 12 3/4" (324 mm) wide 17 3/4" (451 mm) deep 1" (25 mm) high
TEMPERATURE RANGE:	100°F (38° C) - 165° F (74° C)

## INSTALLATION

1. Remove all packing materials.
2. Remove tape and protective coverings from unit and all parts.
3. Remove, wash, and dry water tray, diffuser, pans, trivets and rack. (Pans, trivet and rack not shown below)
4. Wipe all surfaces with a damp cloth.
5. Wipe the glass surfaces, inside and out, with a clean cloth.



6. Re-install the water tray, diffuser, pans, trivets and rack.
7. Select a location within reach of the proper electrical outlet protected by a 15 Amp fuse or circuit breaker.



### WARNING ELECTRICAL SHOCK HAZARD

- 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 have a fuse in the neutral or grounding circuit. A fuse in the neutral or grounding circuit could result in an electrical shock.
- Do Not use an extension cord with this appliance.
- Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.

Failure to follow these instructions could result in serious injury or death.

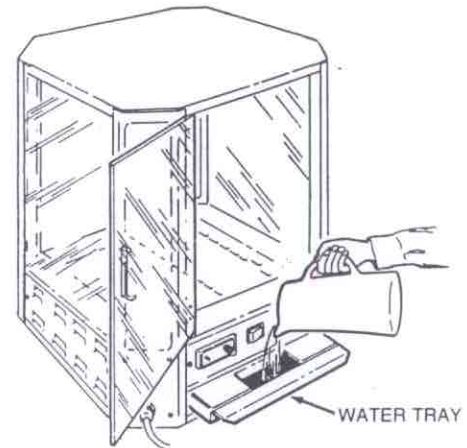
8. Place the unit on a sturdy, level table or other work surface, near enough to the electrical outlet so the power cord is not stretched or strained. Be careful not to

damage the gasket material on the underside of the unit.

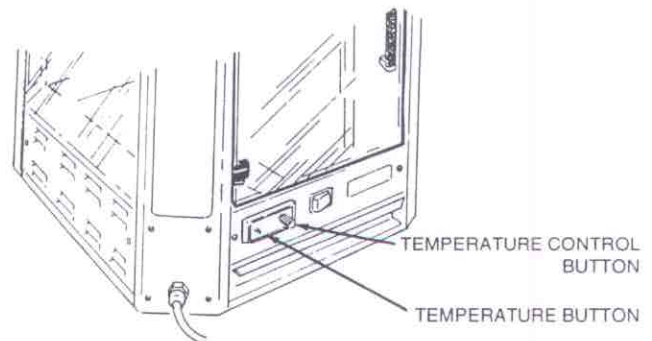
9. Make sure the Power Switch is in the OFF position, then plug the cord into the electrical outlet.

## OPERATION

1. Slide the water tray out until the rectangular opening is exposed and fill with clean tap water. Fill water tray with 5 quarts (4.7 liters) if humidity is desired.



2. Carefully push tray completely into cabinet, avoiding any spillage into the unit.



3. Turn Power Switch to ON.
4. Push and hold the Temperature Button in and turn the Temperature Control Knob to the desired set point. Temperature range is 100°-165° F (38°-74°C).

**NOTE: Set Point Temperature is the temperature you want inside the cabinet. Indicated Temperature is the actual temperature inside the cabinet.**

**NOTE:** PBD-300 has a temperature range of 100° - 165°F (38° - 74° C). Because the temperature can be set below safe holding temperature for some foods, **ONLY NON-POTENTIALLY HAZARDOUS FOOD SHOULD BE HELD IN UNIT.**

**NOTE:** When Temperature Button is held depressed, Set Point Temperature (the temperature you want) is displayed; when released, the indicated temperature (monitored inside the unit) is displayed. Set Point Temperature can be changed without depressing the Temperature Button, so **DO NOT** turn the Temperature Control Knob unless you want to change the Set point temperature.

- Heat and humidity will reach the desired temperature in 30-45 minutes.

**NOTE:** If more humidity is desired, remove water tray diffuser. If no humidity is desired, operate the unit without water in the water tray.

## MAINTENANCE

### DAILY CLEANING

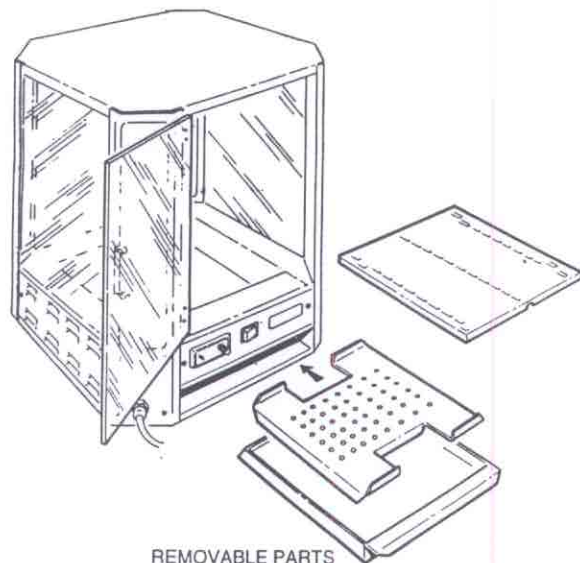
Perform the following maintenance at the end of each serving day.

- Turn the Power Switch off.
- Unplug the power cord from the electrical outlet and allow the unit to cool to room temperature before proceeding.



**CAUTION**  
Removing water tray or pans while the unit is hot may result in personal injury.

- When unit is cool, remove water tray, diffuser, pan rack, pans and trivets.
- Wash all parts with mild detergent and water. Use a towel or heavy cloth to dry all parts.



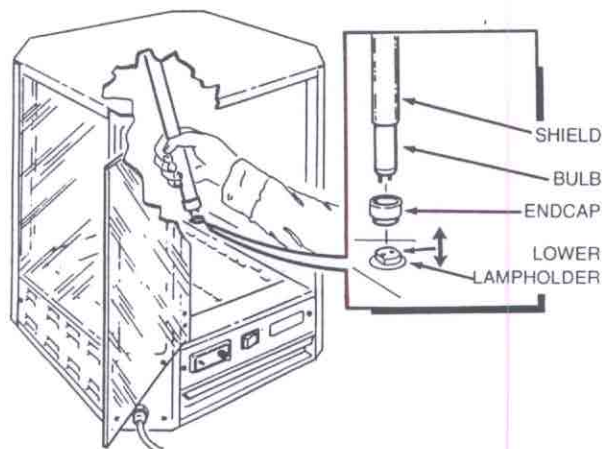
REMOVABLE PARTS

- Wipe all surfaces of the unit with a damp cloth.
- Wipe the glass surfaces, inside and out, with a clean cloth.
- Reinstall water tray, diffuser, pan rack, pans and trivets.

## SERVICING THE UNIT

### FLUORESCENT BULBS

- Open front door.
- Replace the bulb by pushing down on bulb until the upper pins of the bulb clear the upper lampholder and remove bulb assembly from unit.

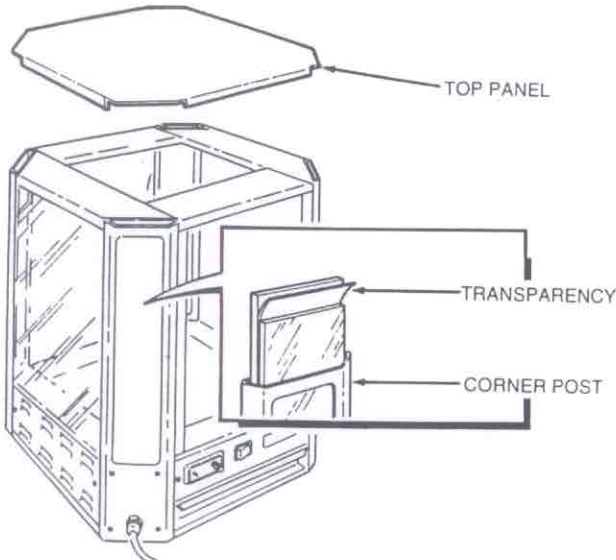


## SERVICING THE UNIT (Continued)

3. Remove fluorescent bulb from clear plastic safety shield by removing either plastic endcap from tube and remove bulb.
4. Reinstall new bulb in safety shield (reverse #3).
5. Reinstall bulb assembly into unit by locating bulb pins into the spring-loaded lower lamp-holder and pushing downward until the top pins install into the upper lampholder (alignment is critical).

## TRANSPARENCY INSTALLATION

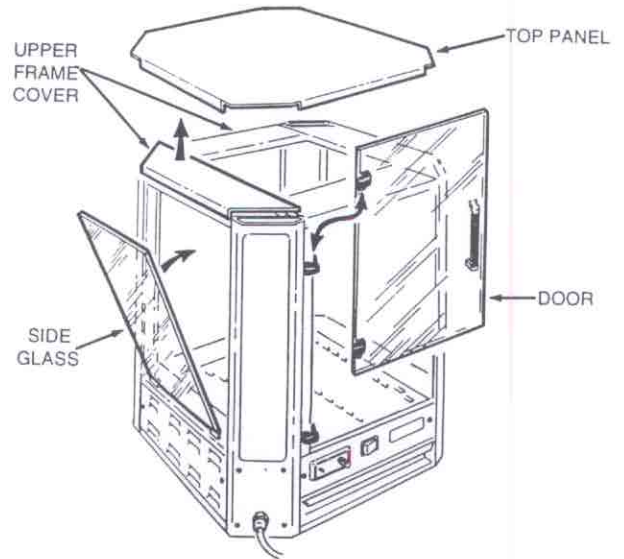
1. Remove Top Panel (no tools required).



2. Install transparency through the upper opening of the corner post and sliding it between the two pieces of acrylic plastic, (front-clear, rear-white).
3. Reinstall Top Panel.

## DOOR

1. Install glass door on to unit by mating the two female hinge halves of the door with the two male hinge halves on the unit.



2. To remove door, simply open door and lift off.

## SIDE GLASS

1. Remove Top Panel (no tool required).
2. Insert glass into the two small clips located on the base of the unit.
3. Using your other hand lift up on upper frame cover and gently move glass into place.
4. Lower upper frame cover so that the downward bend locks glass in place.
5. Repeat two other sides.
6. Reinstall Top Panel.

# TROUBLESHOOTING

**NOTE:** Service is to be performed by qualified service personnel.



### WARNING

Inspection, test and repair of electrical equipment should be performed by qualified service personnel. The unit should be unplugged when servicing, except when electrical tests are required.

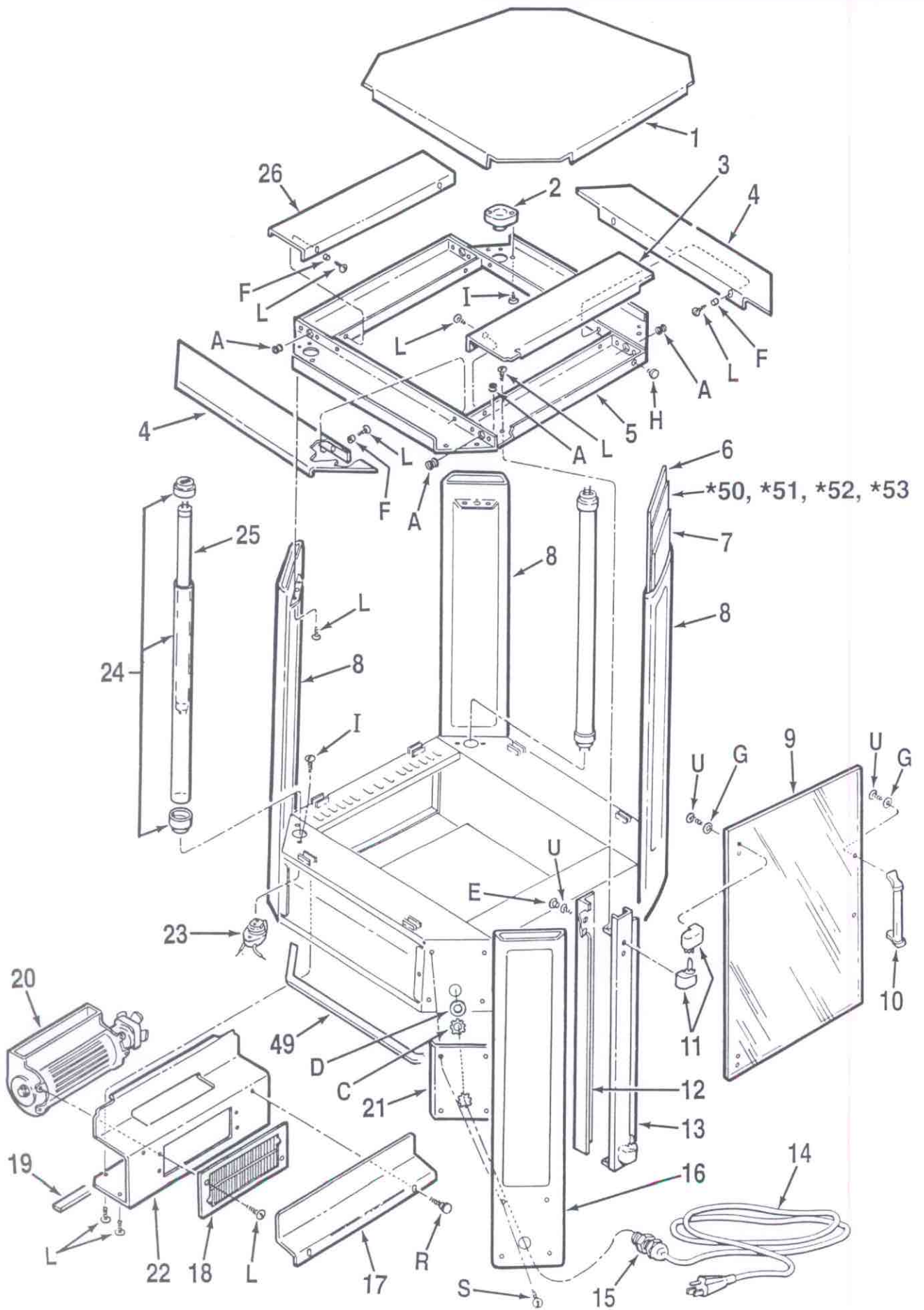


### DANGER

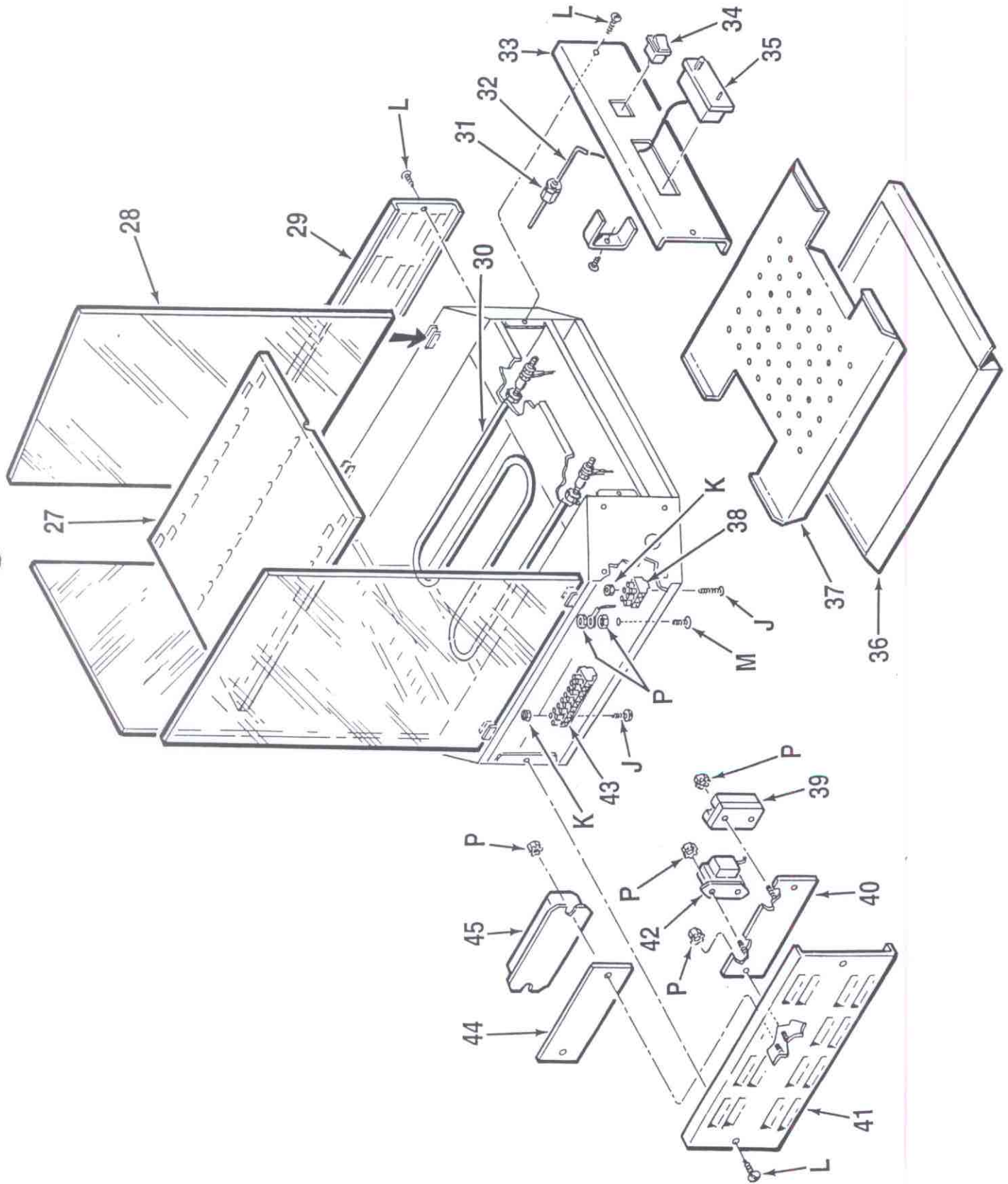
Use extreme care during electrical circuit tests. Live circuits will be exposed.

PROBLEM	POSSIBLE CAUSE	REMEDY
Unit does not operate. Temperature does not light.	<ol style="list-style-type: none"> <li>1. No Power</li> <li>2. Defective Outlet</li> <li>3. Loose connection</li> <li>4. Defective power cord or plug</li> <li>5. Defective power switch</li> </ol>	<ol style="list-style-type: none"> <li>1. Check that power cord is plugged in. Check fuse or circuit breaker.</li> <li>2. Plug unit into another outlet or have outlet replaced.</li> <li>3. Check and tighten all electrical connections.</li> <li>4. Replace power cord.</li> <li>5. Replace switch.</li> </ol>
No heat or insufficient heat.	<ol style="list-style-type: none"> <li>1. Defective temperature control.</li> <li>2. Defective heating element.</li> <li>3. Defective thermocouple.</li> <li>4. Defective S.S. Relay.</li> <li>5. Defective transformer.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace control.</li> <li>2. Replace element.</li> <li>3. Replace thermocouple.</li> <li>Replace .S.S. Relay.</li> <li>Replace transformer.</li> </ol>
Vertical display panel doesn't light.	<ol style="list-style-type: none"> <li>1. Fluorescent tube burned out</li> <li>2. Lamp not installed properly.</li> <li>3. Defective ballast.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace tube.</li> <li>2. Reinstall lamp(s).</li> <li>3. Replace ballast.</li> </ol>

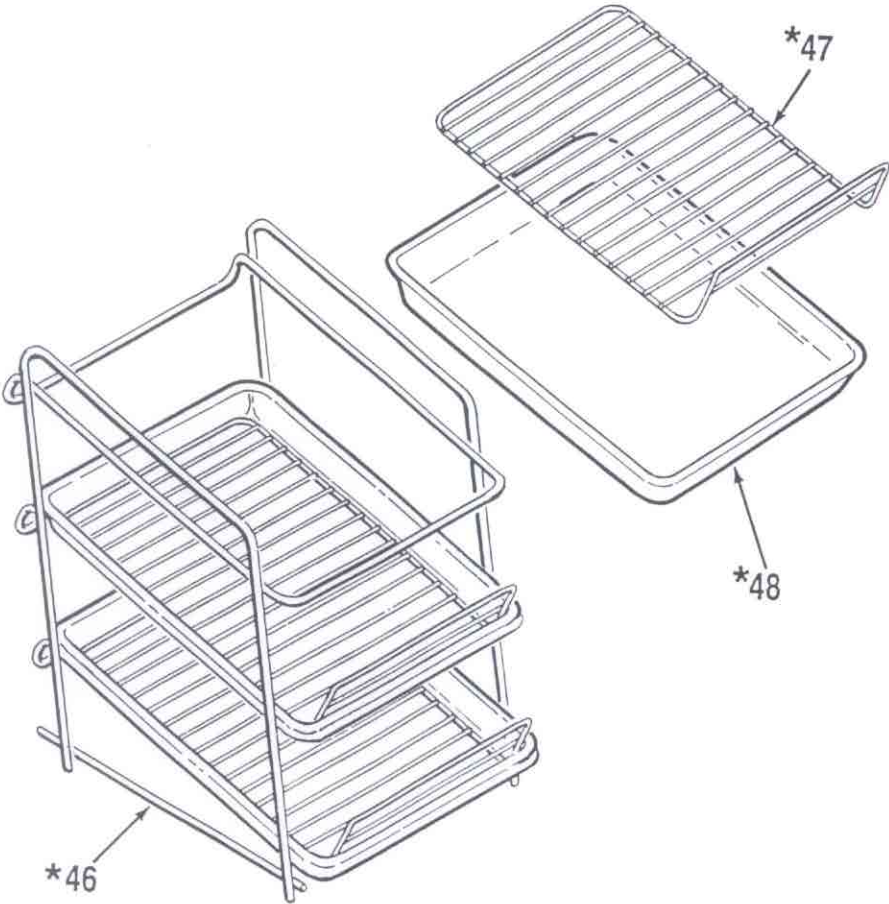
# EXPLODED VIEW



# EXPLODED VIEW



OPTIONAL ACCESSORIES



# PARTS LIST

ITEM	PART	DESCRIPTION	QTY
1	0502923	Top Panel	1
	0503110	Top Panel, 2 Dr.	
2	4050205	Fluorescent Lampholder, Top	2
3	0502922	Upper Front Frame Cover	1
	0502922	Upper Front Frame Cover, 2 Dr.	
4	0502920	Upper Side Frame Cover	2
5	0011054	Top Frame Assembly	1
	0011136	Top Frame Assembly, 2 Dr.	
6	0900205	Display Panel Diffuser (Milk White)	4
7	0900206	Clear Display Panel	4
8	0502903	Display Post	3
9	0900202	Glass Door	1
	0900202	Glass Door, 2 Dr.	
10	2100168	Door Handle	1
11	2110139	Lift-off Door Hinge	2
12	0502925	Wiring Raceway Cover	1
	0502925	Wiring Raceway Cover, 2 Dr	
13	0502924	Wiring Raceway	1
	0502924	Wiring Raceway, 2 Dr.	
14	0700463	Power Cord, 14/3 5-15P Plug	1
	0700453	Power Cord, CEE 7/7 (230V)	
15	0400251	Strain Relief, Cord Connector	1
16	0502913	Display Post (Power Cord)	1
17	0502910	Duct Access Cover	1
18	0501946	Blower Grill	1
19	0200198	Bottom Gasket (Blower Housing)	1
20	400K123	Blower Kit - 120 Volt	1
	400K116	Blower Motor - 230 Volt	
21	0502915	Lower Post Bracket	4
22	0502905	Blower Housing	1
23	4050206	Fluorescent Lampholder, Lower	2
24	4060340	Fluorescent Lamp Safety Shield	2
25	4060254	20 Watt Fluorescent Lamp Bulb	2
26	0502921	Upper Rear Frame Cover	1
27	0502911	Removable Cover	1
28	0900203	Side/Rear Glass	3
	0900203	Side Glass, 2 Dr.	
29	0502912	Side Panel	1
30	4030305	Heating Element (120V)	1
	4030315	Heating Element (230V)	
31	2040123	Male Connector 1/8" x 1/8 NPT	1
32	4050163	Thermocouple Assembly	1
33	0502914	Control Panel	1
34	4010151	Power Switch	1
	4010137	Power Switch (230V)	
35	4020188	Temperature Control/Display	1
36	0502908	Water Tray	1

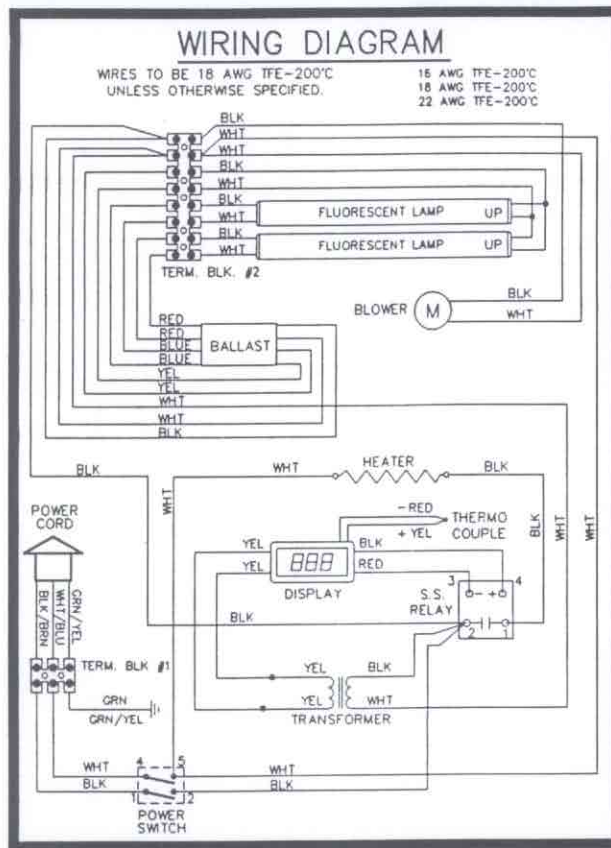
ITEM	PART	DESCRIPTION	QTY
37	0502926	Water Tray Diffuser	1
38	4060304	3-Pole Terminal Block	1
39	405K125	Solid State Relay Kit	1
40	0020702	Transformer/Solid State Relay Heat Sink	1
41	0021045	Side Panel Weldment - LH	1
42	4010159	Transformer 120V/12V	1
	4010142	Transformer (230V)	
43	4060341	8-Pole Terminal Block	1
44	0502971	Ballast Heat Sink	1
45	4050204	Fluorescent Lamp Ballast	1
	4050211	Ballast (230V)	
46	*0800300	Pan Rack	1
47	*080K299	1/2 Size Sheet Pan Trivet (Qty.-3)	1
48	*213K155	1/2 Size Sheet Pan (Qty.-3)	1
49	0200197	Bottom Gasket	1
50	*0900210	Transparency, Pretzels	4
51	*0900211	Transparency, Bagels	4
52	*0900212	Transparency, Nachos	4
53	*0900213	Transparency, Churros	4

THE FOLLOWING ITEMS ARE AVAILABLE ONLY IN  
PACKAGES OF 10 EACH.

ITEM	PART NO.	DESCRIPTION	QTY.
A	040P102	3/8" Shorty Bushing	1
B	040P111	1/2" Shorty Bushing	1
C	040P138	Strain Relief Lock Nut	1
D	040P147	7/8" Shorty Bushing	1
E	040P295	Pry Out Plug	1
F	050P199	Upper Frame Cover Spacer	1
G	212P141	Door Handle/Hinge Spacer	1
H	218P113	Ratchet Fastener (Door Stop)	1
I	306P105	#6-32 x 1/2" S/S Screw	1
J	306P123	#6-32 x 7/8" S/S Screw	1
K	306P130	#6-32 Hex "KEPS" Nut	1
L	308P103	#8-32 x 1/4" S/S Truss Head Screw	3
M	308P124	#8-32 x 1/2" S/S Screw	1
N	308P133	#8-32 x 1/4" S/S Pan Head Screw	4
O	308P139	#8-32 x 1/4" Fillister Head Screw	1
P	308P143	#8-32 Hex "KEPS" Nut	1
Q	308P151	#8-32 x 5/16" S/S "SEMS" Screw	1
R	308P159	#8-32 Knurled Thumb Screw	1
S	308P164	#8-32 x 1" S/S Screw	1
T	310P123	#10-24 x 1/2" S/S Screw	1
U	310P176	#10-24 x 3/8" S/S Screw	1
V	406P148	Wire Nut	1

\* Denotes accessory not included with standard unit

## WIRING DIAGRAM



## 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 mechanical and electrical defects for a period of one year from date of purchase under normal use and service, and when installed in accordance with manufacturer's recommendations. To insure continued proper operation of the units, follow the maintenance procedure outlined in the Owner's Manual.

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 include 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 instructions, or manuals (see Owner's manual of specific product); and/or labor involved in moving adjacent objects to gain access to the Equipment. This warranty does not cover consumable items such as grill covers, gaskets, O-rings and bulbs. This warranty does not pay travel, mileage, or any other charges for a service to reach the equipment's location (unless stated in the Owner's Manual).
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. Charges to update equipment do not constitute a warranty charge.
3. If shipment is damaged in transit the purchaser should make his 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.