

**IMPORTANT:
THE FOLLOWING INFORMATION SHOULD BE RETAINED FOR FUTURE
REFERENCE**

RP¹ Industries, Inc.

"building a better case for sales"

DELI HOT FOODS

USE AND SERVICE MANUAL

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

220 Route 70, Medford, NJ 08055
PHONE: (609) 714-2330 FAX: (609) 714-2331

RP1 Industries, Inc.

"building a better case for sales"

Congratulations, you have just purchased the finest bakery/deli display case available. Regal-Pinnacle's development of an exclusive humidity and temperature control system insures product shelf life and enticing displays which leads to a better bottom line. We at Regal-Pinnacle hope you are satisfied with your case for many years to come.

IMPORTANT

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Controls are pre-set at our factory. Please consult our refrigeration service department at (609) 714-2330 if setting changes are required.

TAMPERING WITH CONTROLS WITHOUT PRIOR AUTHORIZATION FROM
REGAL MAY VOID YOUR WARRANTY

Please consult your use and service manual for proper care of your case.

**CASES ARE DESIGNED TO OPERATE IN AN ENVIRONMENT OF
75 DEGREES FAHRENHEIT AMBIENT AND 55% HUMIDITY.**

RPI Industries, Inc.

**DELI HOT FOOD CASE
USE & SERVICE MANUAL**

1. Temperature of case is controlled by temperature control located on the rear of the hot case.
2. Separate 208 Volt and 115 Volt circuits required (208V for hot wells and 115V for fans and lights).
3. Please note: 1/2" water line is needed to be connected to bib lock valve.
4. Please note: 3/4" drain line to be hooked up to floor drain.
5. To insure optimum performance of your display case, please replace any malfunctioning parts as soon as possible.
6. It is most important that the interior of the fixture be cleaned periodically. HOW TO CLEAN: Remove the product. Use only mild soap or detergent to wash the interior panels. Rinse with clean, warm water and dry with a soft absorbent cloth.
7. This unit is intended for the storage and display of potentially hazardous packaged food products.

RECEIVING & INSPECTION PROCEDURE

1. All fixtures have been carefully operation tested and inspected before shipping and are determined to be in good operating condition before leaving our factory.
2. Upon arrival of the fixture the cases should be examined thoroughly for any damage. If any damage is discovered, it should be noted on the delivery ticket or Bill of Lading and signed to that effect.
3. If you find any hidden damage, notify the carrier at once. Confirm all claims in writing. Regal-Pinnacle Mfg., Inc. cannot assume responsibility for filing freight claims, however, the factory will assist if required.

LOCATING THE FIXTURE

1. Locate hot food case in a dry, cool and well-ventilated area. When possible, to not locate any fixture in the direct rays of the sun, near heating ducts, radiators or stoves.
2. There must be at least 24 inches of unobstructed clearance from the base unit compartment.
3. Locate the electrical outlets in such a manner that you may plug in the service cord (when finished) direct, without the use of an extension cord, must be one 208V for hot food wells and one 115V for lights and fans. On models not furnished with a service cord, a permanent electrical connection is required. Make sure that no other electrically operated appliances are connected to the circuit operating this fixture which will cause an overload. Overload circuits are extremely hazardous.

THE VOLTAGE MUST BE MAINTAINED TO WITHIN 5% OF VOLTAGE INDICATED ON THE NAMEPLATE FOR PROPER OPERATION.

4. This unit is intended to be sealed to the floor with a NSF approved sealant. In addition, Air screen display cases must be installed flush against the rear wall with no clearances.
5. This unit is for use in a max. 75F (24C) room ambient.

INSTALLATION

It is always good practice to have a component electrician perform the start-up. It is also advisable to obtain a service contract from this same individual to be assured of reliable and efficient service in case of any future problems.

1. Never use smaller than the No. 12 AWG wire for power supply of display cases. The electrical outlet used to supply current for a fixture must have proper ground facilities to match the services plug on the fixture service cord.
2. Make certain that the fixture is level in all directions. This is especially important for proper water drainage and efficient operation of fans.
3. Place drain line in floor drain.
4. Check vibrations or any objectionable noises.
5. Check operation of lights.
6. Temperature control set should be checked to correspond with temperature setting in this warranty to ensure nothing has changed due to shipping.
7. Check serial and rating plate for voltage and current requirements, then make electrical hook-up.
8. Fixture should be checked again after one weeks' operation.

OPERATING INSTRUCTIONS

Units come with power cord and NEMA plug. Plug in to appropriate power source.

This unit may be used wet or dry. Two inches of water is sufficient when used wet. A setting of 10 on the thermostat dial will result in the highest temperature.

MAINTENANCE

Proper cleaning of the unit is all that is required. When rubbing or scouring, always move gently in the direction of the polish lines (grain). A Scotch Brite general purpose pad may be used.

DO NOT USE STEEL WOOL. DO NOT USE ANY DE-LIMING PRODUCT ON THIS UNIT.

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WARRANTY

PARTS: One Year:

Regal-Pinnacle Mfg., Inc. warrants to the original purchasers, the equipment manufactured by it to be free from defects in material and workmanship under normal use and service within 12 months from the date of original shipment from the factory (with the exception of front glass, which is not under warranty).

Any items returned to the factory must be authorized by Regal's refrigeration service department and shipped prepaid. Replacements will be shipped collect.

This warranty does not include any materials, which has been subject to misuse, neglect, and damage in transit, accident, negligence or alterations.

LABOR: One Year

Regal-Pinnacle Mfg., Inc. warrants to the original purchasers, the equipment manufactured by it. Regal-Pinnacle will for a period of 12 months from the date of original shipment from the factory pay the cost of labor for repairs and replacement of parts that it has determined to be defective.

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General Conditions:

Regal-Pinnacle Mfg., Inc. recommends that the installation, inspection and start-up of hot food cases be performed by a qualified refrigeration electrician.

Regal-Pinnacle Mfg., Inc. makes no other expressed or implied warranty and no person or representative of the seller is authorized to add to the Seller's liabilities in connection with its products other than what is expressed.

Warranties listed here are for equipment located within the continental United States.

All services, labor and/or part charges are subject to approval by Regal-Pinnacle Mfg., Inc. contact the Service Department in writing or call (609) 714-2330.

All claims must contain the following information:

- * The model and serial number of the equipment.
- * The date of the equipment failure and place of installation.
- * The name and address of the agency which will perform the service work.

A complete description of the equipment failure, circumstances relating to that failure, parts replaced and itemized list of all labor charges to be incurred.

Regal-Pinnacle Mfg., Inc. shall not be liable for any default or delay in performance caused by any contingency beyond its control.

Warranties do not include any food or business loss and transportation charges to or from Regal-Pinnacle's factory.

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WARNING!!!!

**Fill with no more than 2" of water when using 2-1/2" or 4"
Food Product Pans.**

**Fill with no more than 3/4" of water when using 6" Food Product
Pans.**

Do Not Overfill Pans with Water!!

**NOTE: WARRANTY WILL BE VOIDED IF THESE DIRECTIONS ARE
NOT FOLLOWED.**