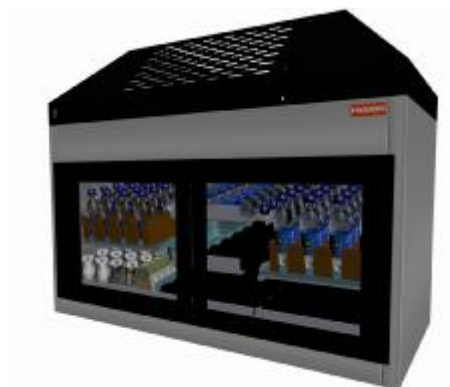


BBR - Bottled Beverage Refrigerator

Installation & Operating Manual [P/N 19001150]



Important READ FIRST

General:

1. This Installation & Operating Manual contains important instructions and safety information on the Bottled Beverage Refrigerator (BBR). Read and understand the contents of this manual **before** attempting to: Uncrate, Install, Operate, Clean or perform Routine Maintenance.
2. The BBR is designed for the refrigerated storage and easy drive-through crew access to bottled beverages that require chilled storage.
3. The BBR is not designed for drawdown chilling from ambient or room temperature, only for maintaining the temperature of chilled product transferred from other refrigerated storage.
4. The BBR is designed for wall-mounted installation and operation indoors, in the drive-through or restaurant kitchen area protected from weather, excessive heat, excessive humidity and corrosive salt air.
5. Only persons over 15 years old may operate this equipment, following all safety and operating instructions.
6. The A-rated equivalent continuous sound [pressure] level at the workstation for operating personnel is below 70 decibels.

Read, understand and obey all **WARNINGS, CAUTIONS** and **NOTES**:

During Installation -

This equipment must be installed by qualified personnel, in compliance with all manufacturer's instructions and local building, food safety and electric codes.

Caution! The shipping carton and pallet have banding under tension, nails or staples and possibly wood splinters. When uncrating, wear gloves and eye protection to reduce the risk of injury.

Caution! The BBR can weigh as much as 210 lbs. or 114 kg. Do not attempt to remove this unit from the shipping carton without the help of others.

Caution! The BBR can weigh as much as 210 lbs. or 114 kg. Remove doors and shelving to reduce case weight. Do not attempt to lift and wall-mount this unit without the help of others.

WARNING! Wall preparation and case installation must be done by qualified carpenters and/or equipment installers capable of evaluating wall construction and securely wall mounting a heavy refrigerated case.

Important! Failure to provide 6" [minimum] top [ceiling] clearance may shorten the Bottled Beverage Refrigerator's life, increase compressor run time, increase energy usage and impact unit warranty coverage.

When Loading Product –

CAUTION: Do not allow refrigerator door to remain open for any longer than the time required to stock product or fill customer orders for the beverage or product required. Keeping the door open will reduce refrigerated compartment temperature, require the compressor to work harder, shorten unit life and potentially result in a FOOD SAFETY problem.

During Store Closing Procedure –

1. This unit must not be cleaned with a high-pressure water jet or a steam cleaner.
2. Use only Cleaning and Sanitizing Agents approved by McDonald's and specified for this application in their restaurants.

During Preventative Maintenance –

WARNING! Verify the refrigerator is disconnected from the power source before attempting any preventive maintenance. Failure to disconnect the electric power could result in electric shock, burns, injuries or death.

CAUTION! The fins on a condenser coil are very sharp, and some refrigeration lines can be very hot resulting in possible cuts and/or burns. Avoid physical contact with the fins on the condenser coil or any related refrigeration lines. Gloves are recommended.

CAUTION! The condenser coil is located above the display compartment, which is 84-inches or seven feet above floor level. Individual performing maintenance should use a ladder or safe, stable work platform to access and clean service compartment. Use caution to avoid falls and potential injuries.

Basic Troubleshooting & Service:

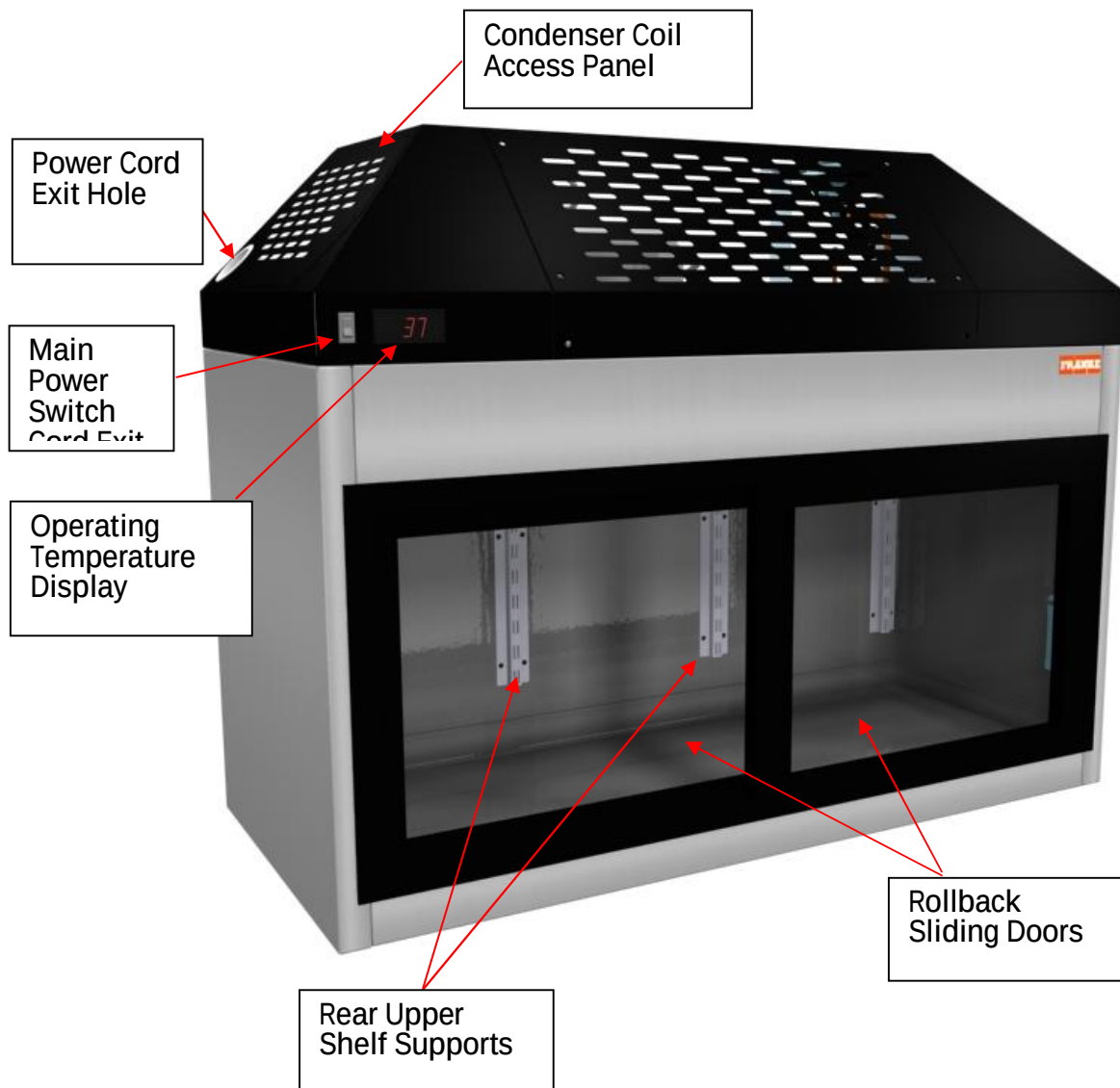
1. Store Personnel authorized "troubleshooting" on the BBR is limited to the steps and procedures outlined in Section 8 of this manual.
2. For any other service or performance problem not covered or corrected by Basic Troubleshooting procedures **call: Franke Technical Support at (800) 537-2653** (press 5) in North America.
3. All service or repair work must be done by a licensed professional trained and authorized to perform service on Franke products.
4. Only factory authorized repair parts may be used when servicing this unit.

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Franke BBR Key Components

[Model BBR-45 Shown]



1 Installation

1 Uncrate the Unit

This unit will arrive crated in a skid-mounted carton.

Caution! The shipping container may have staples, nails, banding under tension and possible wood splinters, which can cause injuries. Wear gloves and eye protection to reduce the risk of injury when uncrating.

- § ~~Cut the plastic banding holding the cardboard carton to the~~ shipping pallet, using heavy scissors or tin snips. Use caution to avoid contact with banding, when cut.
- § Lift the cardboard carton straight up and off unit.
- § Cut the plastic banding that holds the refrigerator to the shipping pallet or skid. Use caution to avoid contact with banding, when cut.

2 Leave Unit On Skid Until Ready To Wall-Mount

CAUTION! The BBR unit weighs up to 210 lbs. Do not attempt to remove this unit from the shipping skid without assistance.

- § Peel the protective white adhesive film from all stainless steel surfaces [front & sides].

3 Remove Packing & Loose Components

The BBR has two glass rollback doors and loose components that have been secured so they won't open or shift during shipping. Remove any tape and blocking securing the front rollback doors. Remove any foam blocking and tape used to secure the product display shelves, if pre-installed. Remove the carton containing product shelf display components and set aside, if they are not pre-assembled. Separate Shelf Set-Up Instructions [P/N: 19001091] are packed with the shelf components.

4 Wash and Sanitize Unit Interior & Shelving Components

Note! Use only McDonald's approved cleaning and sanitizing agents according to their instructions.

- § Wipe down, sanitize and dry the refrigerator interior.
- § Wipe down, sanitize and dry individual shelf components if pre-installed.

WARNING – Wall preparation must be done by qualified carpenters and/or equipment installers capable of evaluating wall construction and securely wall mounting a heavy refrigerated case. Wall anchor failure could cause serious injuries or even death.

5 Determine Refrigerator Wall Mounting Location

- § Identify wall-mounting location [typically] within the drive-through area. The BBR is typically mounted immediately right or left of the pass-through window, on the adjacent wall, and above the beverage/POS counter and within easy reach of the drive-through crewmember. See diagram at right.

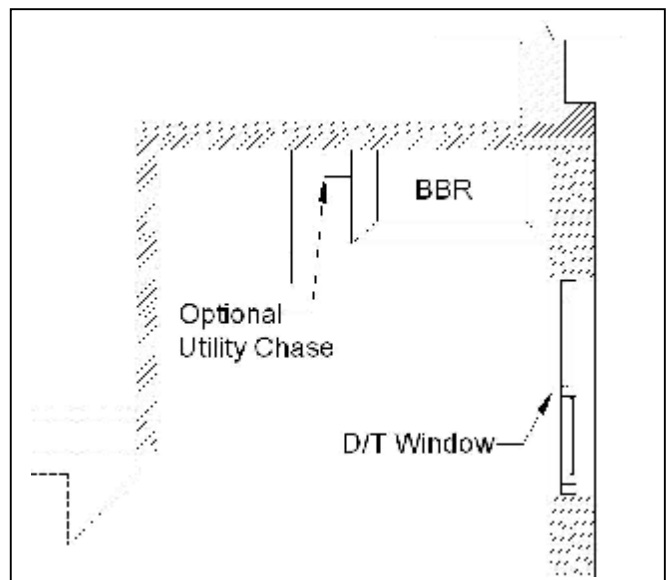


Figure 1 – Case Mounting Location

6 Electrical Preparation

- § Before you wall mount this unit, locate the appropriate 120-volt power outlet, per the rough-in drawing (Figure 2). This may be a wall mounted outlet or one provided on the optional vertical electric chase. (See Figure 1, previous page)
- § A six-foot power cord with grounded plug is provided with the BBR. This cord will be shipped inside the left side [sloped and vented] access panel. Two power cord holes with protective edge guards are provided, one on the



unit top and another on the sloped left side service access panel. Choose the closest one and pull out enough power cord to reach the wall outlet or chase-mounted outlet.

7 Wall Structure & Surface Preparations

§ Standard Mounting -

The mounting wall must be prepared according to the rough-in drawings shown in Figure 2 at right, using 1/2-inch thick [minimum] plywood securely anchored to the wall structure, from 5-feet (60-inches) to 8-feet (96-inches) above the finished floor. [NOTE: Use of 3/4-inch plywood is recommended.]

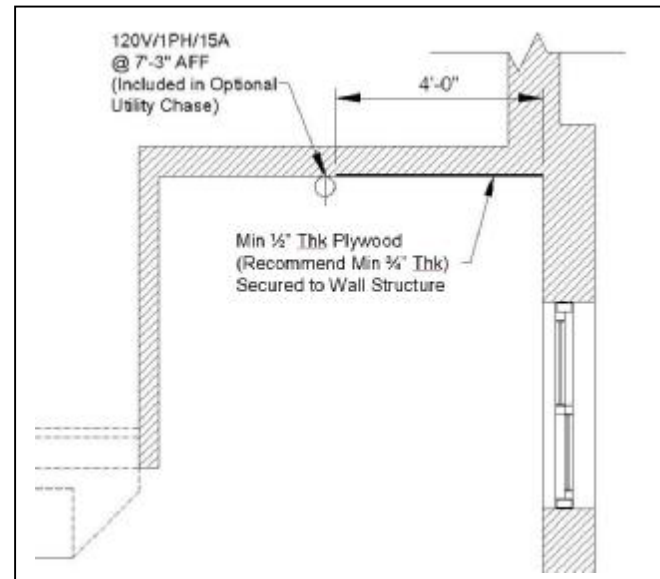


Figure 2 – BBR Standard Wall Mounting

§ Over-Window Mounting -

Some drive-through units have a small side window on the wall where the BBR is to be mounted. In this case, the wall surface must be furred out with 1/2-inch thick minimum plywood over the window frame, which will allow solid and perpendicular BBR case mounting. [See Figure 3 at right.] In addition, the window should be blacked out or closed off to provide a finished look when viewed from the building exterior.

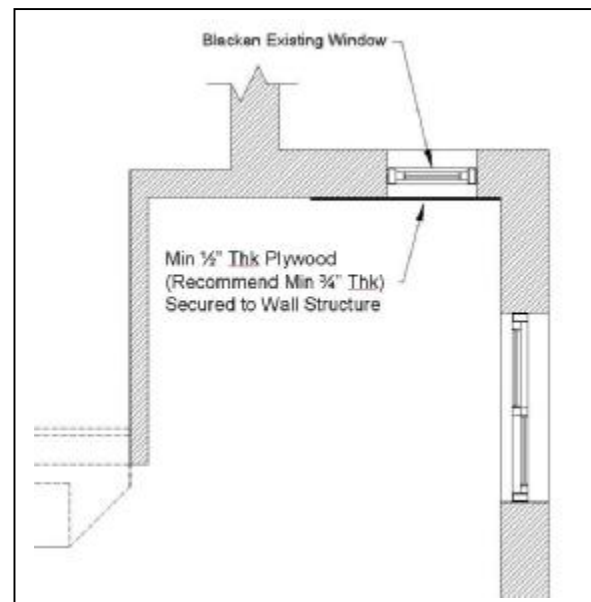


Figure 3 – BBR Over-Window Mounting

8 Wall Mounting the BBR

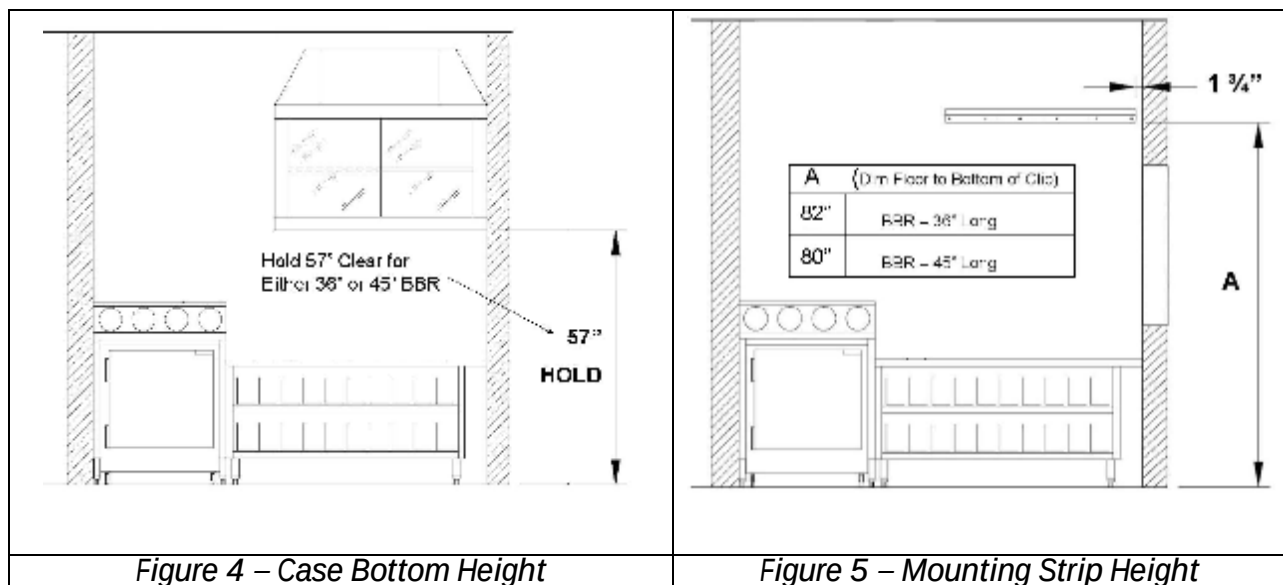
Refrigerator

- § A steel offset mounting strip has been provided for the wall mounting of this unit. This mounting strip will



engage the full width of the refrigerator case top-rear frame/flange.

- § Locate center point of desired case-mounting position on wall surface. Measure up 82" from floor for BBR-36" Model or 80" for BBR-45" Model, which will provide a BBR unit bottom height or clearance of 57".
- § Place the bottom of mounting strip at the measured height against wall, on center with your mark. Level the mounting strip with a small spirit or laser level. Mark location of the six [minimum] screw holes in the mounting strip. [See Fig. 4]



- § Drill six [minimum] pilot holes in the anchor wall.
- § Secure mounting strip to wall using #12 x 2" long [minimum] wood screws. Make sure top edge of strip protrudes from wall, so flange on case can slip behind strip. Recheck level of mounting strip.
- § Get help and lift unit from sides. Lift it up to height that will clear mounting strip with top/rear frame flange on cabinet then slowly lower case flush with wall, to engage mounting strip along full length. Ensure refrigerator frame flange slips behind the mounting strip, while you continue to supporting weight of cabinet. NOTE: Make sure power cord isn't trapped or pinched behind unit during this wall hanging process.

§ IMPORTANT: Place spirit or laser level on top of unit and verify it is level left-to-right and front-to-back. [NOTE: Case can be pitched slightly to rear but not pitched forward.]

§ Plug in power cord at 120-volt/60-Hz outlet identified earlier. Any excess power cord can be pushed back through hole in left side/top vented access panel.

2 Shelving Component System

The BBR shelving and product display system has been designed to be flexible, space efficient, easy to restock and easy to keep clean. The location and position of individual shelf components and dividers can be changed to accommodate different refrigerated beverages and other approved items that require easy-access refrigerated storage.

Each current model BBR Unit ships with the following Shelf System Components:

Qty.	BBR-35 P/N	Qty.	BBR-45 P/N	Description
1	19001595	1	19001378	One Piece Upper Shelf
2	19001594	3	19001377	Sectional Bottom Shelf
8	19001380	12	19001380	Upper Adjustable Dividers
6	19001000	7	19001000	Lower Adjustable Dividers

Basic Shelf - Display System Assembly

If the unit is delivered with the shelf system in place, it will be set up in the basic McDonald's Display Configuration and the shelf system components shipped in a separate cardboard carton. See Shelf Setup Instructions [Franke Doc. No. 19001091], which is packed with those shelf components.

NOTE: Black coated wire shelf components shown. Your BBR Case may include all stainless steel wire shelf components.



3 Glass Door Removal & Replacement

The sliding glass doors on the BBR refrigerated case can be removed to lighten the case during wall mounting, to speed and simplify shelf assembly and aid in track cleaning.

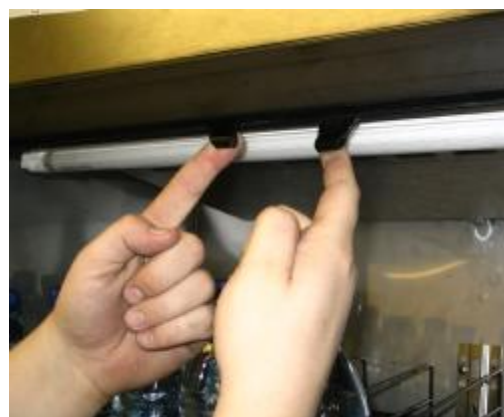
1 To Remove Sliding Glass Doors -

- § Start with the right-hand door (slides in outer door track).
- § Slide that door half open, so it is centered in the case front.
- § Hold both sides of door and lift up, so that door bottom clears the bottom door track.
- § Pull down on door while moving it toward closed position. The spring-loaded door-closing catch will slide free of upper door edge.
- § Take care to place door where it won't be damaged.
- § Repeat procedure with left-hand inner track door.



2 To Replace Sliding Glass Doors -

- § Start with the left-hand door (slides in inner door track).
- § Hold door on both sides and locate the plastic, spring-loaded door-closing stud with the upper right leading edge of the door.
- § Using that lead edge, slide the spring stud right and insert the full upper door edge in the inside upper track.
- § Angle door bottom in and lower the door bottom into the inner bottom track.
- § If the spring stud is properly engaged, door should close to the left.
- § Repeat procedure for right-hand, outer track door.



4 Controls & Temperature Adjustment



To turn ON the BBR Case:

- § Verify power cord is plugged in to a working 120-volt/60-Hz power outlet.
- § Turn ON main power switch located upper-left on the case front, next to the temperature display. Red switch light comes on when power is ON.
- § Compressor and interior display light should come on when switch is activated and bringing the case down to target temperature of 34° to 40° F. This process will take about 30 minutes, depending on room temperature and humidity.

NOTE: Do not load any product until the refrigerator has reached target temperature.

NOTE: Turning OFF the power switch turns off the refrigeration system, as well as the case light. Keep ON to keep case cold!

Temperature Display & Temperature Adjustments:

The BBR wall mounted Bottled Beverage Refrigerator is designed to maintain the recommended refrigerated product storage temperature range of 34° to 40° F. The internal thermostat is calibrated, set and tested with Factory Settings: Cut-Out at 37.9° and Cut-In at 39.7° F. This thermostat should not require adjustment unless the BBR unit is exposed to excess room temperature, high humidity or full, direct sunshine, for extended periods.

Monitoring Operating Temperature:

The digital front temperature display shows the actual unit operating temperature at all times. If adjustment becomes necessary, the two buttons on the digital temperature display are used to adjust the target set temperature.



To Change Temperature Set Point:

1. Press and hold either button for three seconds then release. The current set point temperature will be displayed.
2. Press the upper button to raise the set point temperature. Press the lower button to lower the set point temperature.
3. No further action is required.

5 Loading & Restocking The Refrigerator

The BBR Case can be loaded or restocked at any time, if the unit has reached the target refrigerated product holding temperature of 34° to 40° F.

To make product loading easier, door-OPEN stops have been added to both sliding auto-close doors. They are located on the inside top doorframe, near the leading [right or left] edge. [See photo.] To lock door in OPEN position, push back door to full OPEN position, lift plastic stop arm to engage slot in upper door track. When done loading, push door further open, to release lock/stop. Both doors have these handy stops.



Shelf Stocking:

All shelving components are inclined so that most containers will roll or slide



CAUTION: Do not allow refrigerator doors to remain open for any longer than the time required to restock or remove product. Keeping the door open will increase refrigerator compartment temperature, require the compressor to work harder, shorten unit life and potentially result in a FOOD SAFETY problem.

forward to the front of the shelf for quick and easy access to the item requested.

Beverage Rack Loading:

- § Tall bottles can be loaded “standing up” in the upper shelf, with vertical dividers positioned for bottle width. Each row will accommodate 5-6 bottles, depending on packaging.
- § Additional bottles can be stocked lying on their side on the bottom shelves.
- § Smaller bottles and cartons can be loaded standing up on the bottom racks with dividers forming five stocking rows.



General Product Loading Tips:

- § DO NOT load warm product directly into the BBR Case. Pre-chill product in walk-in before transferring to the display case.
- § DO NOT over-fill the BBR Case. All refrigeration requires good air circulation to maintain uniform temperatures.
- § DO NOT let plastic bags, packaging or containers block or obstruct the Evaporator air intake openings at the top of the case interior.



6 Store-Closing Procedures

The Bottled Beverage Refrigerator is designed for extended storage of beverage containers. Any unsold beverages can remain in the refrigerator overnight, as long as the refrigerator is left ON and the doors are kept closed.

NOTE: Turning OFF the power switch turns off the refrigeration system, as well as the case light. Keep the switch ON to keep the case cold!

1 Outside Unit Cleaning

Wipe off and clean the BBR exterior, using approved McDonald's cleaning chemicals, according to instructions. Be sure to clean the unit: front/doors, both sides and sloped compressor access panels on top of the unit. Glass cleaner (only) should be used to clean doors.



2 In-Case Spills & Leaking Containers

If a beverage container leaks:

- § Remove and dispose of leaking container.
- § As time allows, remove all other product from that shelf component. Wipe clean any bottles and cans soiled.

- § Clean, sanitize and dry that shelf component and any others soiled by the leak.
- § At end of day, initiate full (Monthly) case cleaning, per instructions in Section 6, beginning page 17.

7 Preventive Maintenance

WARNING! Verify refrigerator is disconnected from the power source before attempting any preventive maintenance. Failure to disconnect the electric power could result in electric shock, burns, injuries or death.

CAUTION! The fins on a condenser coil are very sharp, and some refrigeration lines can be very hot, resulting in possible cuts and/or burns. Avoid physical contact with the fins on the condenser coil or any related refrigeration lines. Gloves are recommended when accessing the internal components of any refrigerated equipment.

CAUTION! The compressor and condenser is located in a service compartment above the display case, which is seven feet above floor level. Any individual performing maintenance should use a ladder or safe, stable work platform to access and clean the service compartment. Do not stand on equipment positioned below the BBR. Use caution to avoid falls and potential injuries when performing preventive maintenance.

1 Empty & Clean Display Case (Monthly)

Once a month the display case should be shut down, emptied and given a thorough cleaning, as follows:

- § Turn OFF power at switch.
- § Unplug unit from 120-volt power outlet.
- § Open doors, lock in OPEN position and remove all product from shelves. Any perishable product (milk) should be put into refrigerated storage elsewhere.
- § Remove all wire form shelf components including bottom shelves and one piece middle shelf.

BBF Note! Use only McDonald's approved cleaning and sanitizing agents, according to instructions.

- § Place all shelf components in the sink then wash, sanitize and wipe dry or allow to air dry.
- § Remove both glass doors. [Slide back, lift up and angle out door bottom, releasing upper door spring catch in top tract.] Clean the glass on both sides.
- § Wipe down doorframes and tracks. Inspect tracks for any broken glass or debris. Brush or vacuum out any debris found.
- § Clean and dry the display compartment interior, to include: back, sides, top and floor.
- § Return all display rack components to their original mounting position. Need help? [See Shelf Setup Instructions P/N: 19001091]
- § Remount glass doors. Ensure spring loaded auto-close is engaged.
- § Plug in cord at 120-volt outlet.
- § Turn ON power switch.
- § Allow case to chill down to target operating temperature of 34-40° F, before reloading or stocking product.



2 Clean the Condenser Coil (Quarterly or As Needed)

Once a quarter or as needed:

- § Turn OFF power at switch.
- § Unplug unit from 120-volt power outlet.
- § Open the sloped left side vented access door to inspect and clean the condenser coil. It is top hinged and can be lifted off to provide easy access.
- § Use a soft-bristled cleaning brush or vacuum cleaner with brush or crevice attachment to gently remove dust and debris in and around the coil face.
- § When finished, close the service access door. It will lay flat against the sloped left side panel when closed.

8 Basic Troubleshooting: BBR Refrigerators

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
BBR won't run when unit is plugged in to a grounded (120-volt) electric power outlet.	Unit is not "fully" plugged in.	Verify unit is plugged in to outlet.
	Wall outlet isn't working.	Plug BBR into another nearby outlet. If individual outlet is not working, use alternate and contact licensed electrician to repair or replace outlet, as needed.
	Circuit breaker has been tripped.	Check circuit breaker to see if it has tripped. Reset if necessary. If these steps do not fix problem, call Franke at (800) 537-2653 and press 5 for Technical Services.
Refrigerator is running but it won't reach target operating temperature of 34° to 40° F.	Door is left open for extended periods.	Review product loading and general use instructions with crew to ensure door is open for restocking and order filling only.
	Refrigerator is in direct sun through drive-through transom window.	Contact 3M® Corporation or their representative and order: 3M Night Vision 35 Glare Control Film. Call (800) 229-1566.
	Room temperature and/or humidity exceed recommended maximums.	Adjust store or drive-through zone air conditioning.
		If necessary, adjust BBR factory preset operating temperature. See pages 13-14 for procedure.
		If these steps do not fix problem, call Franke at (800) 537-2653 and press 5 for Technical Services.
Door won't close when releases	Condenser Coil is dirty or clogged with debris.	Use a vacuum cleaner or soft brush to clean coils, per Preventive Maintenance instructions in Section 7. If these steps do not fix problem, call Franke at (800) 537-2653 and press 5 for Technical Services.
	Obstruction in door track	Check bottom door track for broken glass or other debris that may interfere with movement of door. If found, clean track.
	Door not installed properly	Lift up and remove door. Catch spring return stud with top/leading edge of doorframe. Push toward center of case and insert door. See page 12 for photo & full instructions.
	Door auto-close spring broken	Call Franke at (800) 537-2653 and press 5 for Technical Services.

9 Unit Specifications

Model BBR – Bottled Beverage Refrigerators

The BBR is a compact, wall-mounted refrigerator designed for short-term storage of bottled beverages, plus quick and easy access at point-of-sale. Designed to be

positioned in the drive-through area, the BBR can be wall mounted above worktables and other equipment, and provides two double pane glass doors with automatic rollback closure. A flexible cantilevered shelf/display system provides setup versatility, product visibility, roll-forward racking, easy access and easy product stocking. The BBR is available in two sizes and has the following specifications, utility and installation requirements:

10 Franke BBR Limited Warranty

Key Performance Specifications		
Product Models:	BBR-36	BBR-45
Capacity:	6.5 cubic feet	7.5 cubic feet
Doors:	Thermopane tempered glass, spring closure, w/OPEN stop	
Refrigeration Type:	R-404A Refrigerant	
Agency Listings:	cULus & NSF	
Key Dimensions & Weights		
Unit Width:	36"	45.5"
Unit Depth [front-to-back]:	21"	21"
Unit Height:	38"	36"
Shipping Weight:	270 lbs.	285 lbs.
Net Weight (with Shelving):	220 lbs.	230 lbs
Elertric/Utility Requirements		
Voltage [VAC]	120 VAC	
Phase [PH]	1-phase	
Cycles [Hz]	60 Hz	
Amperage [AMP]	3 AMP	
Watts	282	
Power Cord Provided	6-foot	
Plug Provided	Straight Blade [NEMA 5-15P]	
Operating Conditions & Installation Requirements		
Max. Room Temp.	85° F	
Max. Room Humidity	55%	
Min. Left Side Clearance	0"	
Min. Rt. Side Clearance	0"	
Min. Rear Clearance	0" [Flush wall mounted]	
Top Clearance [From ceiling]	6"	
Mounting Height	57" From finished floor to bottom of unit	
Mounting System	Metal hanging strip [provided]; fastners [by others]	

Franke Foodservice Systems ("Franke") warrants new equipment manufactured in Franke's own facilities and installed in the United States and Canada to be free of defects due to poor materials or workmanship for the period of time listed below (following the date of original installation):

Franke-Manufactured Equipment

- Stainless Steel Surfaces – Life of the equipment
- Compressor -- 5 Year Extended Warranty, as detailed below
- Crew-removable parts – 90 Days
- All Other Components – 2 Year Parts and Labor
- Replacement (Authorized Service) parts – 90 Days Parts and Labor

5-Year Extended Compressor Warranty

- Two Years from Date of Installation – Parts & Labor
- 3rd through 5th Year from Date of Installation – Parts only

In accordance with the compressor manufacturer's policy, the serial number plate affixed to the compressor must be returned with the service invoice before reimbursement will be made.

Exclusions. Certain Franke parts that are expendable by nature and that need to be replaced frequently may not be covered. Franke is not liable under these warranties for repairs or damages due to improper operation, attempted repairs or installation by unauthorized persons, alterations, poor water quality, abuse, fire, flood or acts of God. Additionally, this warranty may be voided in the case of:

- Failure to follow Franke instructions for use, care or maintenance
- Removal, alteration or defacing of the Franke-affixed serial number
- Service by a non-authorized service company

This warranty is conditional upon Franke receiving notice of any defect subject to this warranty within thirty (30) days of its original discovery by the Buyer.

Other Equipment (Not Manufactured by Franke)

Equipment not manufactured by Franke (commonly known as “buyouts” or purchased goods) and manufactured by other entities is covered by the warranties, if any, of those third-party manufacturers. Where such third party manufacturers provide warranties on any or all portions of said “buyouts,” Franke agrees to transfer all such warranties to the Buyer.

11 Franke Service Commitment

Franke Foodservice Systems' Technical Support Department and its third-party Service Network are committed to meeting the unique service needs of restaurant operators worldwide. Accordingly, we strive to provide the following response times to service requests for Franke-manufactured equipment:

1. Provide contact with the customer:
 - Within 30 minutes of request for service during normal business hours

- Within 90 minutes after normal business hours (including weekends)
- 2. Perform service visit:
 - The same day for emergency service*
 - Within 24 hours for standard service
- 3. Target a 90% “first call” fix rate
- 4. Provide 90-day warranty on the service performed

**An “emergency” is defined as an equipment operating condition that poses an immediate risk to the safety of restaurant workers or customers.*

This response time breakdown applies throughout the week and weekend. Due to varying customer locations, and varying service agent locations and schedules, response rates may occasionally be extended. In these situations, Franke Technical Support will work directly with the customer to find mutually acceptable options. Franke reserves the right to use service agents outside of the stated Service Network.

Service Network - **United States & Canada**

Franke fully supports and is a member of the National Service Cooperative (“NSC”), the leading independent provider of factory-authorized service in North America. Franke provides 24-hour, 7-days-a-week response to customer service requests, through its own Call Center and that of the NSC.



Whenever possible, Franke selects service agents who belong to the Commercial Food Equipment Service Association (CFESA). This trade association currently has more than 450 members in the United States, Canada, Mexico and Puerto Rico.

When Franke cannot select a CFESA member, it nonetheless adheres to the CFESA standards for qualified service agents in North America. Among them are:

- 24 Hour emergency service
- Factory authorized warranty service
- Factory trained and certified technicians
- OEM parts availability
- System for communication with field technicians

Performance of service agents, including their parts stocking abilities, call response time, service rates and customer satisfaction are monitored by the Franke Field Service Department via online, written and phone surveys. Franke Technical Support updates this Service Network list annually.

Service Contact Information:

Franke Technical Services

1-800-5FRANKE (1-800-537-2653); select option 5

Email: FS-TS@Franke.com

Franke Foodservice Systems
305 Tech Park Drive
LaVergne, TN 37086
USA
800-537-2653
www.frankefs.com



[P/N 19001150] BBR Operating Manual (Revised 4/08)