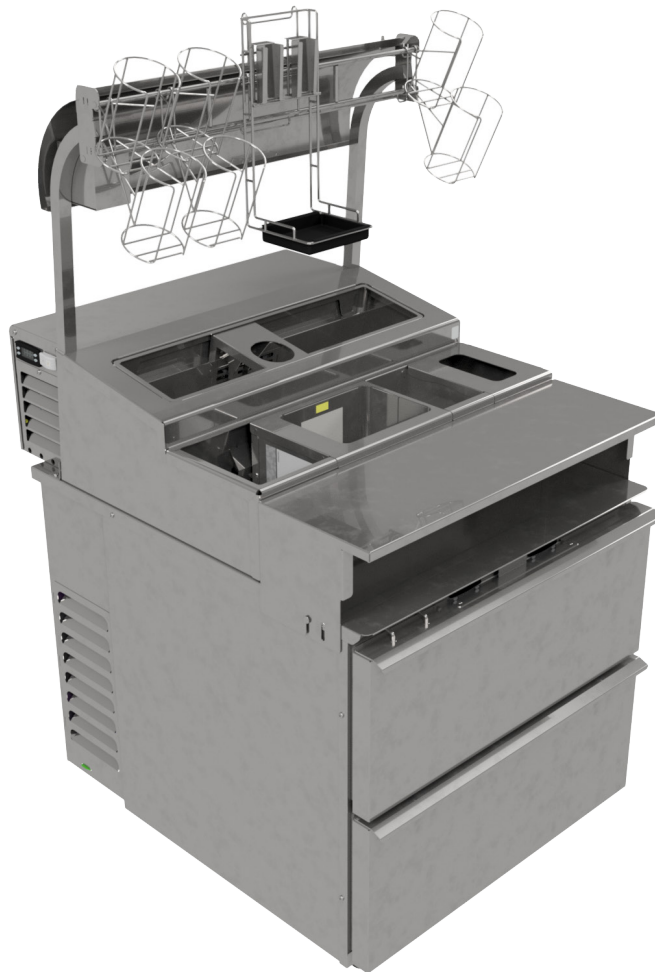


OPERATION & INSTALLATION MANUAL

FINISHING STATION

MODEL:	FINISHING STATION
PART NUMBER:	FS01642



Finishing Station

MAKE IT WONDERFUL



IMPORTANT SAFETY INFORMATION

EXPLANATION OF SAFETY AND NOTICE SYMBOLS

 DANGER	DANGER indicates a hazardous situation which, if not avoided, WILL result in death or serious injury.
 WARNING	WARNING indicates a hazardous situation which, if not avoided, COULD result in death or serious injury.
 CAUTION	CAUTION indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.
NOTICE	NOTICE is used to address practices not related to physical injury.

READ AND SAVE THESE INSTRUCTIONS

DANGER

Energized electrical circuits present a life-threatening hazard of electric shock, explosion, or arc flash.

- NEVER hose down unit or clean with water jet.
- ALWAYS disconnect unit from power IMMEDIATELY if bare wires or other electrical conductors are exposed.
- ALWAYS ensure all electrical circuits are disconnected and discharged, with an appropriately rated voltage detecting device, before performing service, maintenance, or installation work.
- ALWAYS follow all national and local standards, laws, and codes, as well as all applicable safe electrical work practices.

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

Refrigeration systems that use R-290 (Propane) present a life-threatening hazard of fire or explosion. All refrigeration systems present a hazard of flash freezing and oxygen displacement.

- ONLY defrost unit naturally to avoid puncture or damage to the refrigeration circuit.
- ALWAYS perform repairs on the unit in a well ventilated area, away from any source of ignition.
- ALL service work MUST be performed ONLY by factory-authorized service personnel following all national, local, or other applicable refrigerant safe handling work practices, standards, laws, and codes.

- ONLY use original equipment manufacturer (OEM) components designed for use in R-290 refrigeration systems when servicing, to minimize the risk of ignition from incorrect parts or improper service.
- ALWAYS use caution when handling or moving refrigerated equipment to avoid damage to the refrigeration tubing so as to minimize the risk of leaks.
- ALWAYS read the unit's operation and service manuals completely before performing service work.
- ALWAYS use caution when handling refrigeration discharge lines because they are hot and can burn.
- ALWAYS wear appropriate personal protective equipment (PPE) when servicing equipment.

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

WARNING

Unauthorized modifications or repairs pose a hazard in the form of an improperly functioning unit.

- ONLY for commercial use.
- NEVER make ANY modifications to the unit that are not authorized by documentation provided by Franke.
- NEVER remove any labels from the unit.
- ALWAYS replace ANY labels that have been removed or damaged IMMEDIATELY.
- ONLY use original equipment manufacturer (OEM) parts when service, maintenance, or installation work is performed.

IMPORTANT SAFETY INFORMATION

- NEVER operate with factory installed parts or components removed.
- NEVER use for other than intended use.

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

These instructions are intended for qualified persons ONLY. Use by others creates an unsafe condition.

- ONLY persons who are certified technicians or trades persons with the requisite knowledge, skills, ability, and training, MUST perform service or installation work.
- ALWAYS keep out of the reach of children.
- ONLY allow access to unit by trained personnel who have read this manual.

Failure to follow these safety instructions COULD result in death or serious injury, as well as property damage or void of warranty.

CAUTION

Lifting and transporting heavy objects poses a hazard of injury.

- NEVER lift or move equipment without proper tools or assistance.

Failure to follow these safety instructions COULD result in minor to moderate injury.

Steel surfaces may have sharp edges which pose a hazard of injury

- ALWAYS wear appropriate personal protective equipment (PPE) when moving or handling equipment.

Failure to follow these safety instructions COULD result in minor to moderate injury.

NOTICE

NEVER use inappropriate tools, processes, or procedures. Damage to components of unit can occur.

- Follow these instructions EXACTLY to avoid property damage or void of warranty.
-

NEVER discard any loose parts received with unit. They may be required for proper and safe installation and operation.

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Overview

The Finishing Station is designed to support high-volume production of beverages and desserts. The base two-drawer Convertible Cooler Freezer stores fresh and prepackaged ingredients, separated by stainless steel organizers, with a refrigeration system that can be switched between refrigerator and freezer modes as needed as menu offerings are changed.

The Finishing Station top provides a separate cold well

system for storage of fresh toppings. Heated wells for syrups are also included, as well as an overhead rail for additional storage options.

Both the Convertible Cooler Freezer and Finishing Station top have independent temperature controls, as well as a stainless steel design that simplifies cleaning and maintenance.

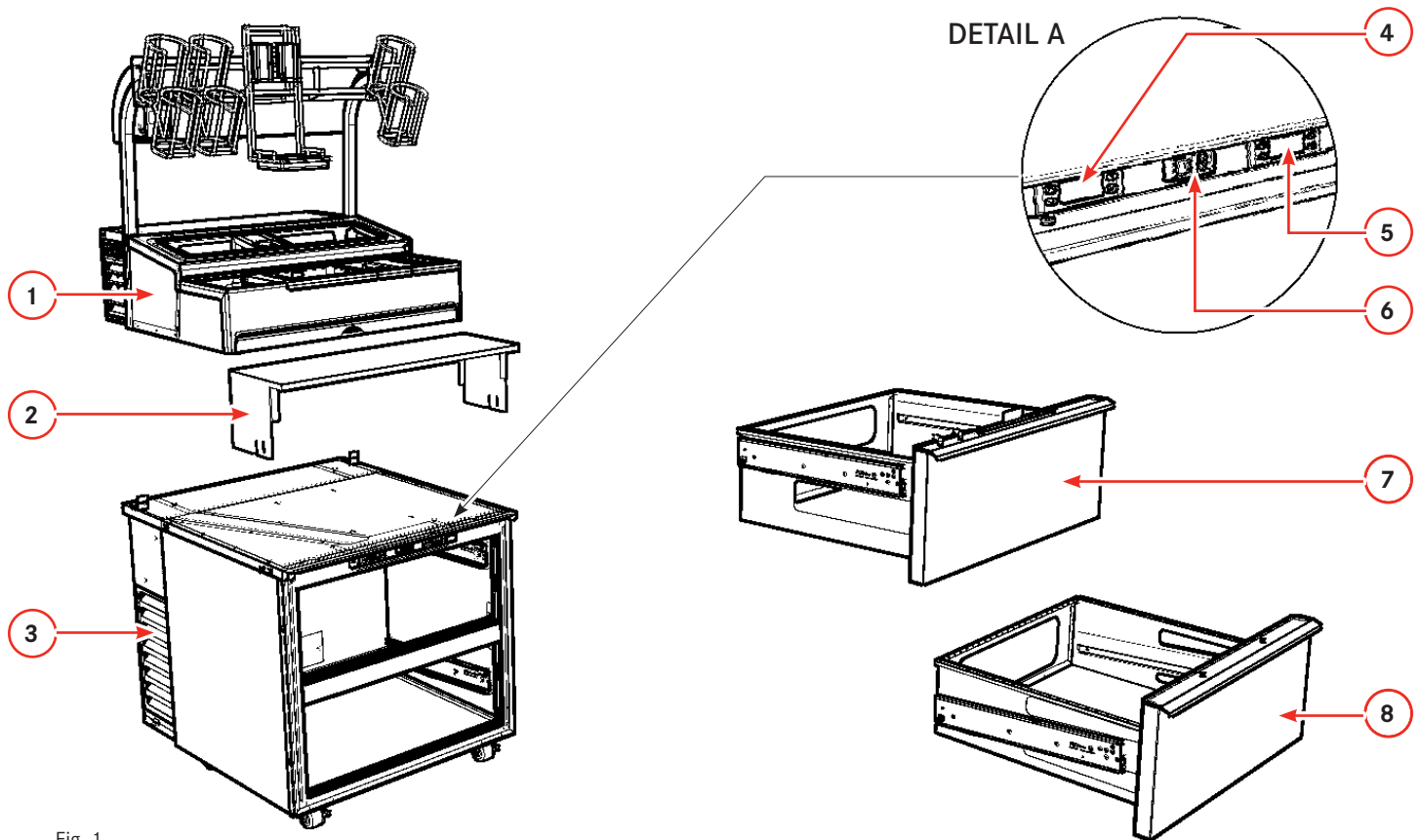


Fig. 1

ITEM	PART NAME	QTY
1	Finishing Station Top	1
2	Front Shelf Assembly	1
3	Convertible Cooler Freezer	1
4	Temperature Controller, Refrigerator Mode	1
5	Temperature Controller, Freezer Mode	1
6	Power ON/OFF Switch, Convertible Cooler Freezer	1
7	Upper Drawer	1
8	Lower Drawer	1

Table 1

KEY COMPONENTS

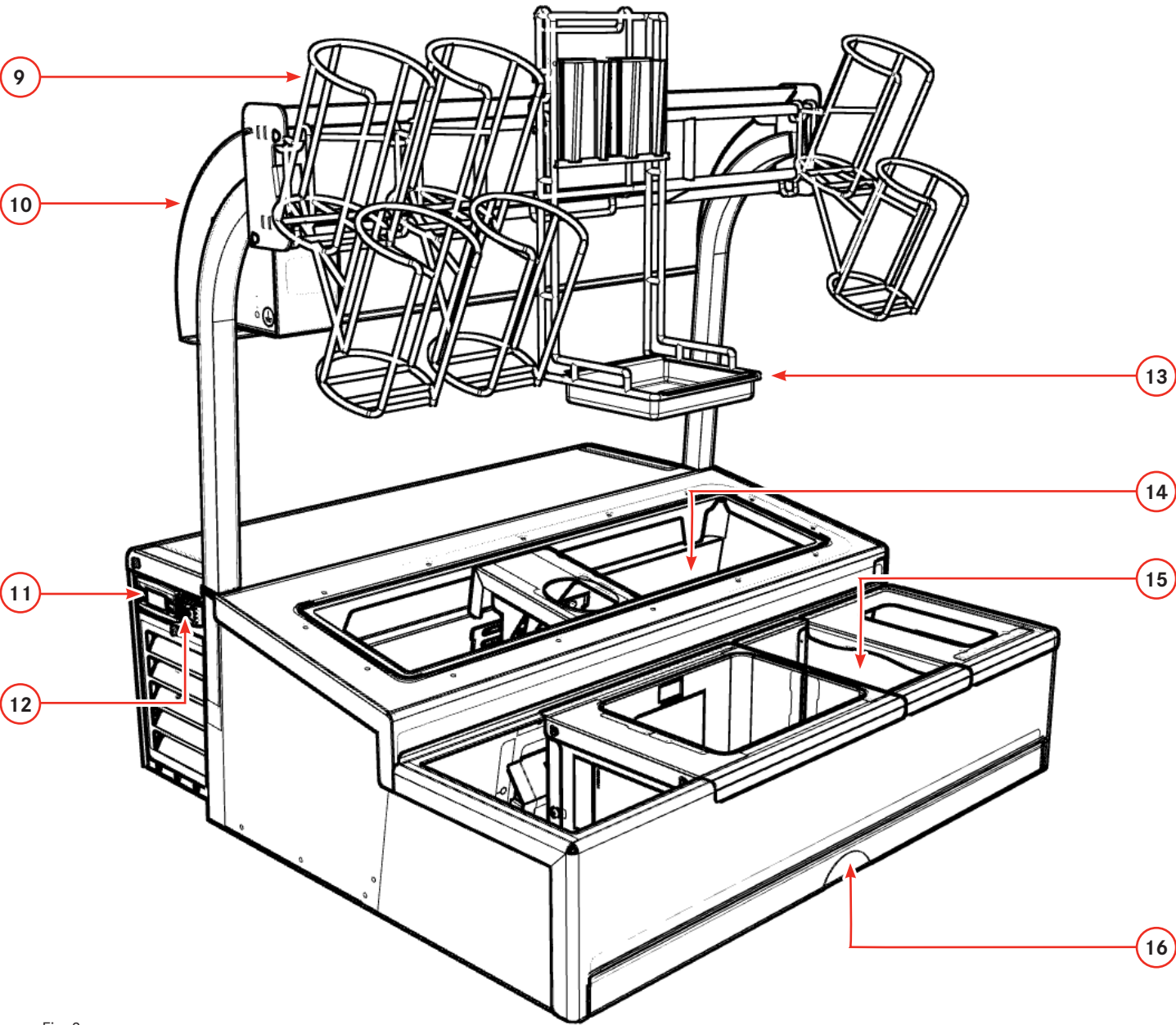


Fig. 2

ITEM	PART NAME	QTY
9	Dual Lid Holder	3
10	Canopy Hood	1
11	Temperature Controller, Cold Rail	1
12	Power ON/OFF Switch, Finishing Station Top	1
13	Double Dispenser Holder with Brackets	1
14	Cold Rail	1
15	Ambient Well	1
16	Crumb Tray	

Table 2

STEP 1

Remove two (2) screws fastening front shelf assembly to Convertible Cooler Freezer. Tilt shelf forward 90 degrees (Fig. 3).

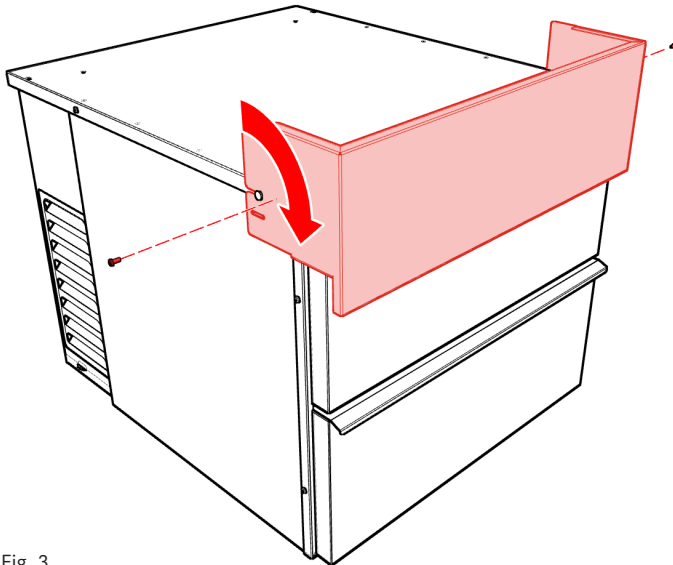


Fig. 3

STEP 2

Install two (2) brackets supplied to top of Convertible Cooler Freezer using two (2) provided M5 × 12 screws (Fig. 4).

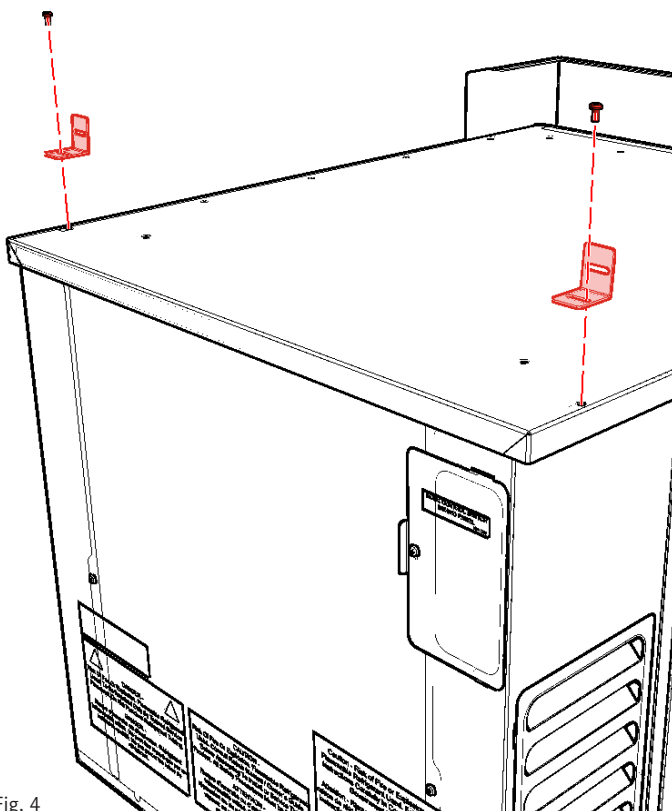


Fig. 4

STEP 3

Place Finishing Station top onto Convertible Cooler Freezer (Fig. 5), positioning back of Finishing Station top flush with previously installed brackets (Fig. 5, Detail B).

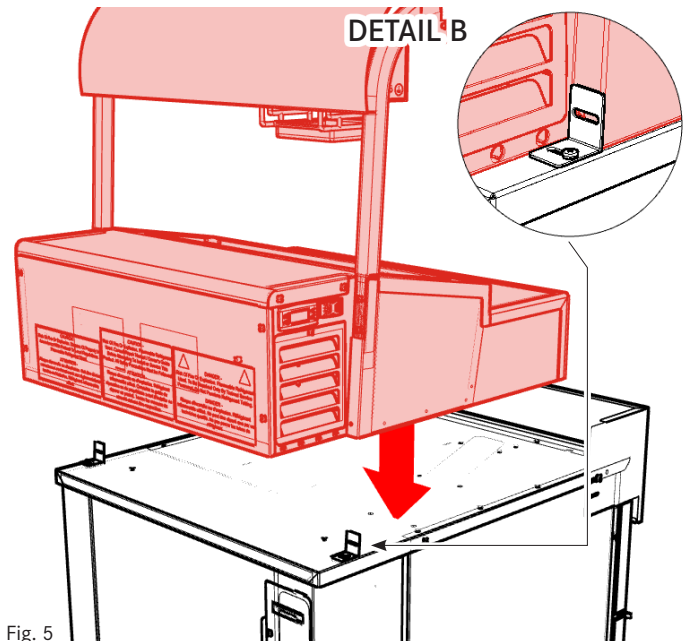


Fig. 5

STEP 4

Fasten Finishing Station top to Convertible Cooler Freezer by installing two (2) provided M5 × 12 screws through previously installed brackets (Fig. 6).

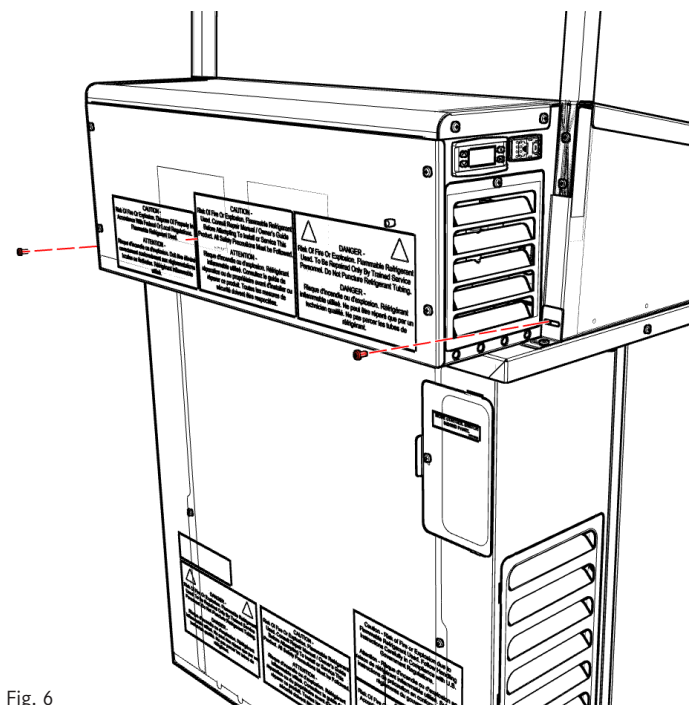


Fig. 6

INSTALLATION

STEP 5

Silicone seam between Finishing Station top and Convertible Cooler Freezer (Fig. 7).

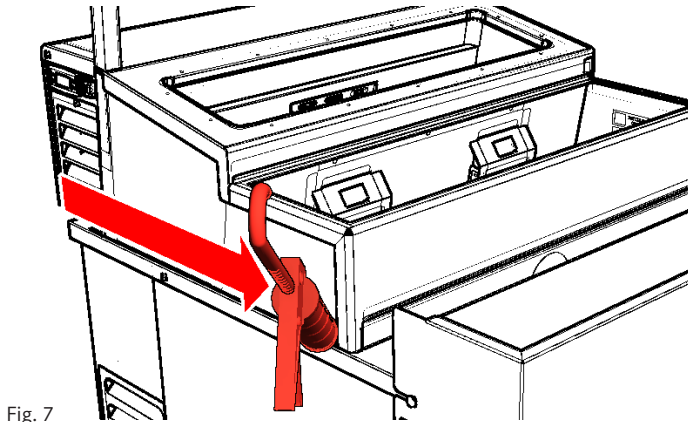


Fig. 7

STEP 6

Tilt front shelf assembly back to upright position, then reinstall screws to secure (Fig. 8).

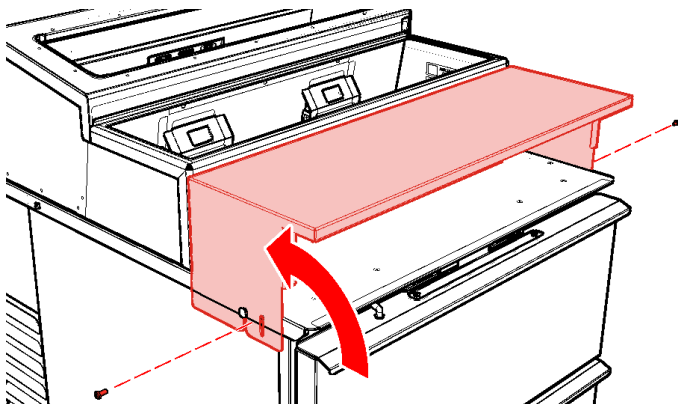


Fig. 8

STEP 7

Place canopy hood onto posts shown on upper rail support system (Fig. 9).

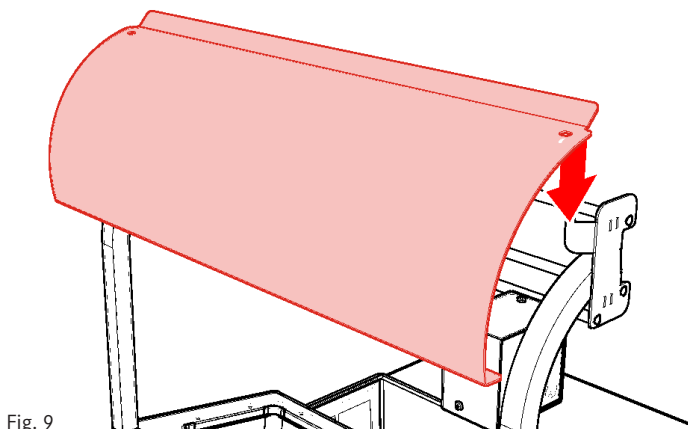


Fig. 9

STEP 8

Place three (3) lid holders onto upper rail. Rest hooks at back of each holder onto rail to secure in place (Fig. 10).

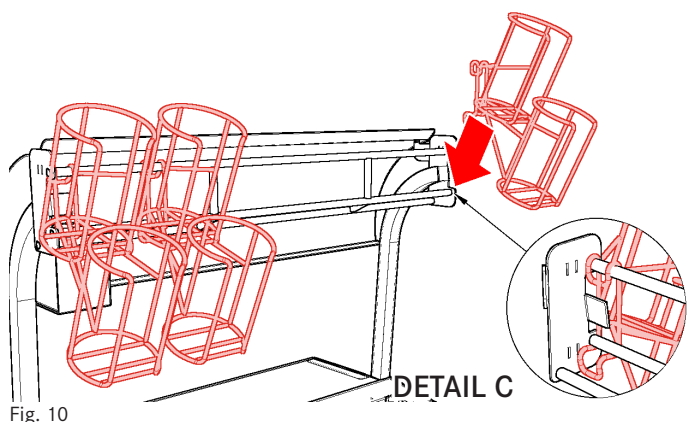


Fig. 10

STEP 9

Place double dispenser holder onto upper rail. Rest hooks on back of dispenser holder onto rail to secure in place (Fig. 11).

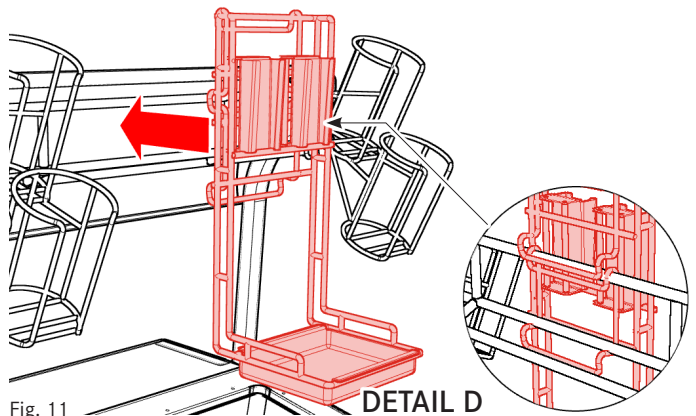


Fig. 11

STEP 10

Set whipped cream holder into place on cold rail, centering it within rail (Fig. 12).

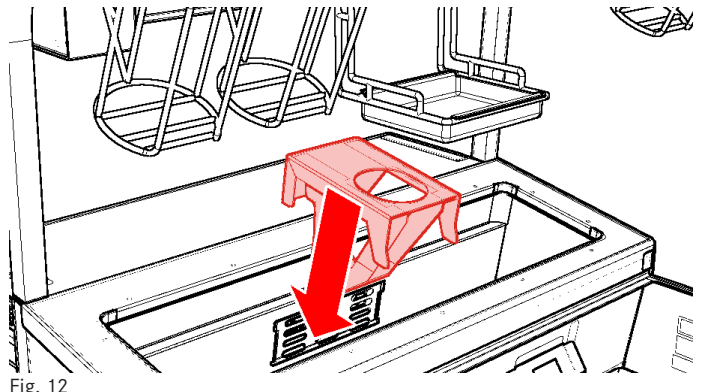


Fig. 12

STEP 11

Set cold rail insert into place on cold rail (Fig. 13).

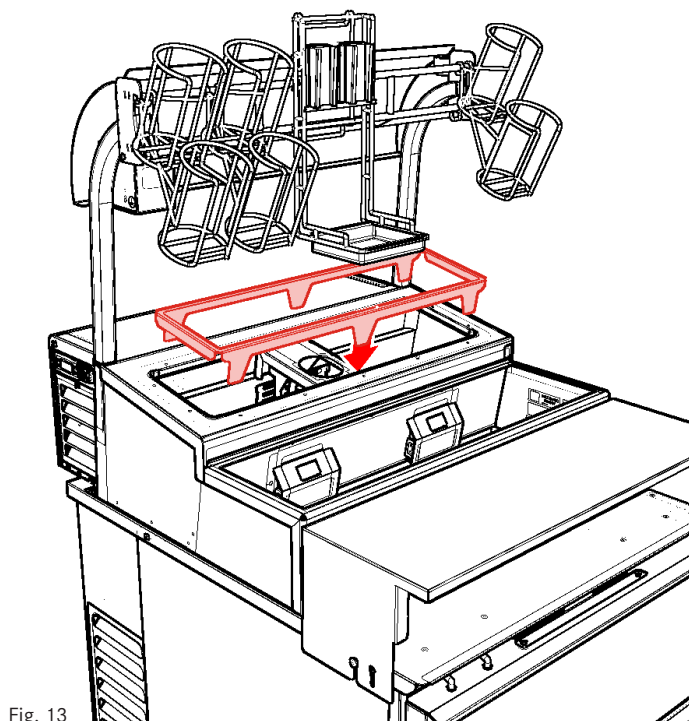


Fig. 13

STEP 12

Plug syrup pump heater into outlet indicated within ambient well (Fig. 14, Detail E). Place heater into well beside cone heater (Fig. 14).

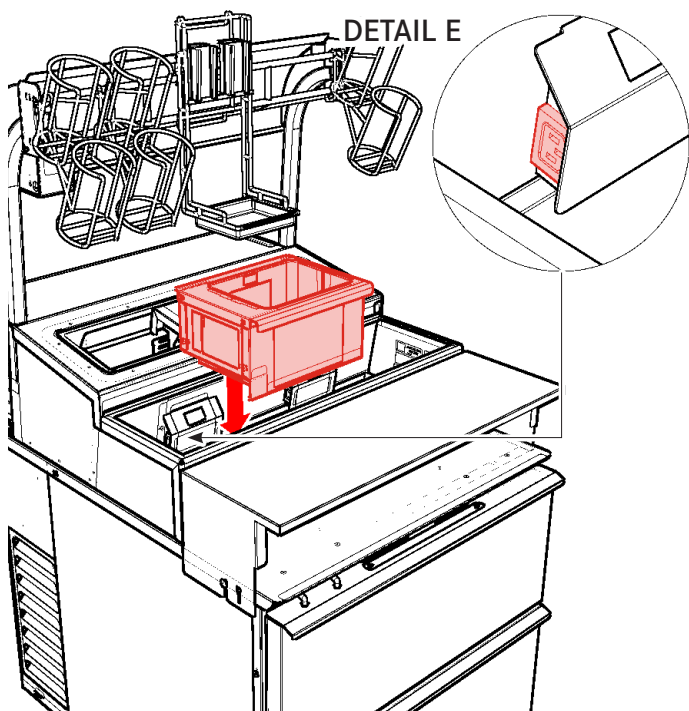


Fig. 14

STEP 13

Place accessory holder and condiment pan template onto ambient well, completely covering space to right of syrup pump heater (Fig. 15).

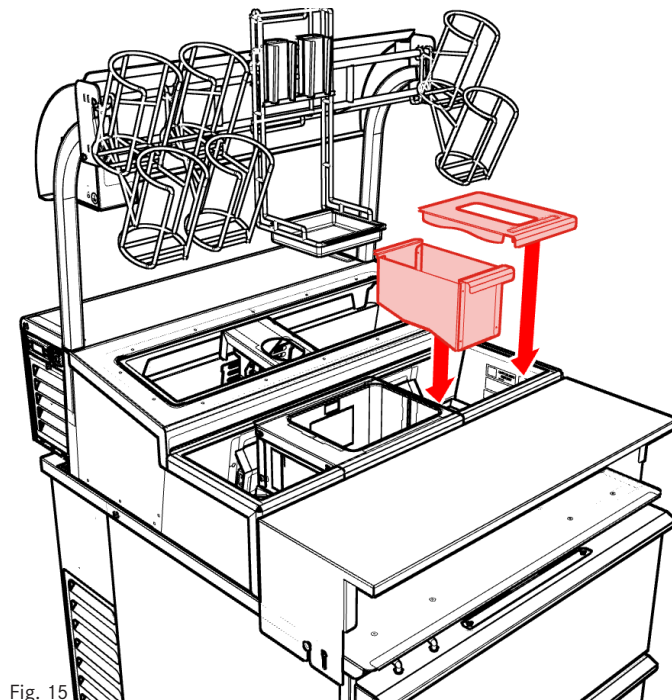


Fig. 15

STEP 14

Place assembled Finishing Station into position as specified in store's kitchen layout. Plug both power cords into nearest, appropriately rated electrical receptacle, per specifications on unit data labels (Fig. 16).

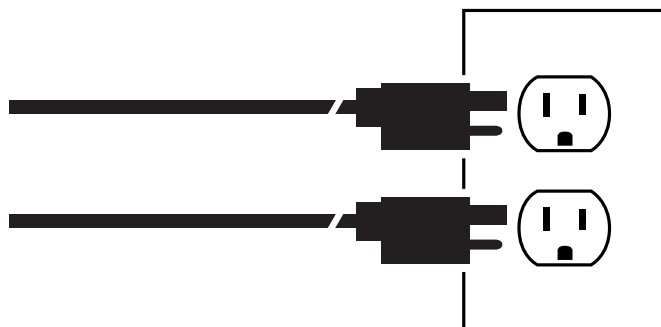


Fig. 16

CONTROLS & SETTINGS

Power ON/OFF Switches

The Convertible Cooler Freezer power ON/OFF switch is mounted to the front of the unit, located between the refrigerator and freezer temperature controllers (Fig. 17).

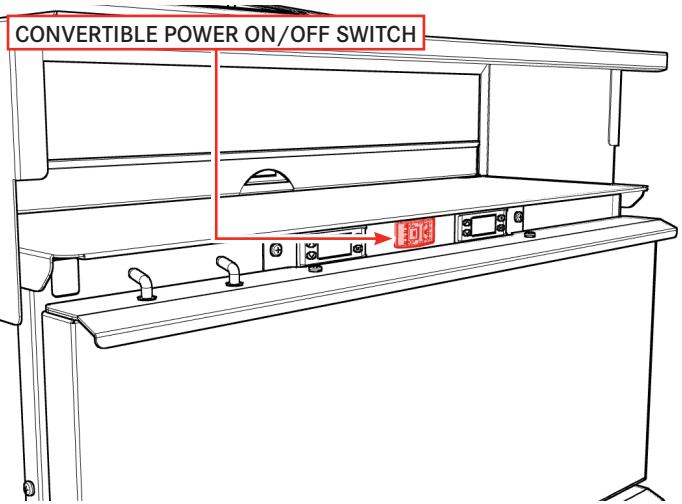


Fig. 17

The Finishing Station top power ON/OFF switch is mounted on the left-hand side of the unit, next to the cold rail temperature controller (Fig. 18).

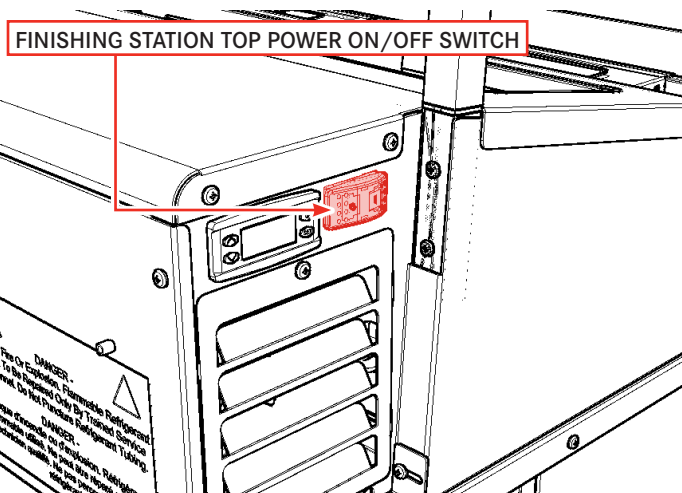


Fig. 18

Factory Preset Temperatures and Adjustable Ranges

The temperatures for the 30" Convertible Cooler Freezer are preset at the factory. The preset temperatures are recommended for normal operation. If needed, the temperatures can be adjusted. The factory presets and adjustable ranges are shown in the following table (Table 3).

	FACTORY PRESET TEMPERATURE/ CONTROL SETTING	ADJUSTABLE TEMPERATURE RANGE
Refrigerator Mode	37.5° F (3.0° C)	34.0° to 40.0° F (1° to 4.0° C)
Freezer Mode	-5.0° F (-20.5° C)	0° to -10° F (-18.0° to -23.0° C)
Cold Rail	30.0° F (-1.1° C)	20.0° to 40.0° F (-6.7° to 4.0° C)

Table 3

Unit Temperature Adjustment

To adjust the temperatures of the unit:

1. Locate appropriate temperature controller on unit (Fig. 19).

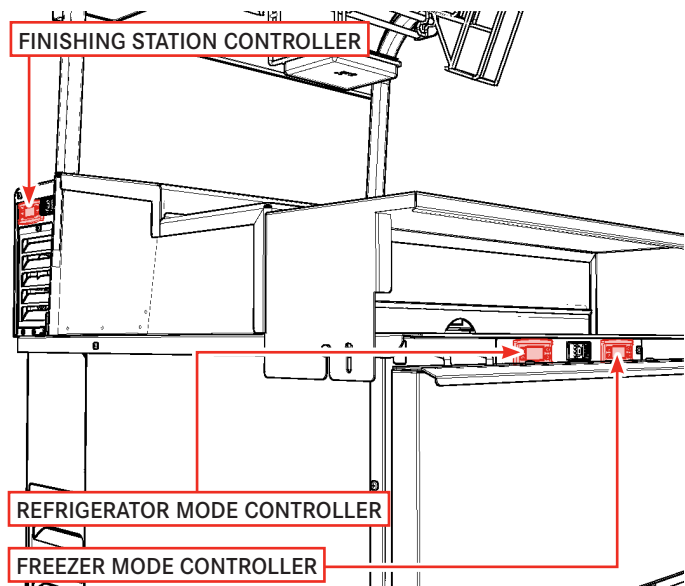


Fig. 19

1. Press SET (Fig. 20).



Fig. 20

2. Press SET again. Current setpoint is displayed. Press UP and DOWN arrow buttons to adjust

temperature setting (Fig. 21).



Fig. 21

3. Press the POWER button twice to save new setting. Current temperature will be displayed (Fig. 22).



Fig. 22

4. Monitor the unit to verify that it reaches the desired operating temperature.

Manual Defrost

NOTICE

IMPORTANT OPERATION INFORMATION

The Finishing Station is designed for automatic evaporator coil defrosting. Under normal operating conditions, NO manual defrosting is required by the operator.

Use the following steps to initiate a defrost:

1. Press and hold DOWN arrow button for 5 to 7 seconds (Fig. 23).



Fig. 23

2. Display will read "dEF" and display dripping snowflake icon (Fig. 24). Unit will enter defrost and begin warming evaporator coil. Controller will return to displaying current temperature once defrost is complete.



Fig. 24

Refrigeration Mode Toggle

NOTICE

RISK OF LOSS OF PRODUCT

NEVER switch refrigeration modes while unit is in use.

By default, the Convertible Cooler Freezer base ships from the factory in refrigerator mode. Use the following steps to switch between refrigerator and freezer mode, if required.

1. Before continuing, empty drawers and complete a manual defrost (refer to *Manual Defrost*, above). Thoroughly clean unit exterior and interior per store *Planned Maintenance Manual* daily procedure (Fig. 25).

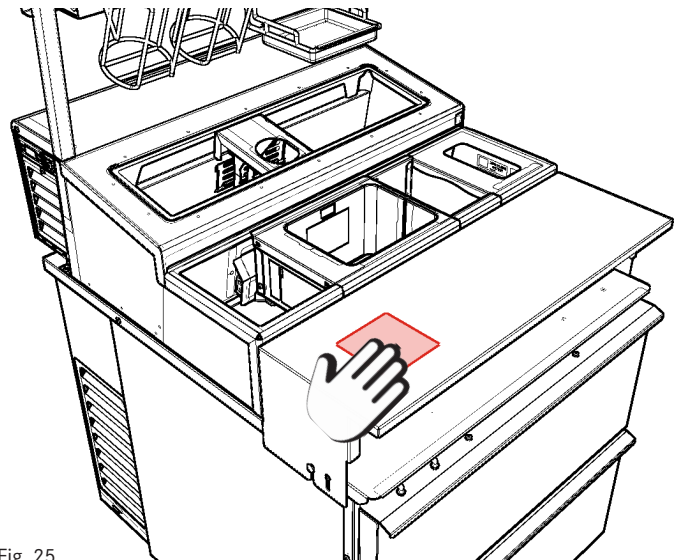


Fig. 25

CONTROLS & SETTINGS

2. Locate access panel on back of Convertible Cooler Freezer. Remove screw from side of panel, then slide panel over and away to remove (Fig. 26).

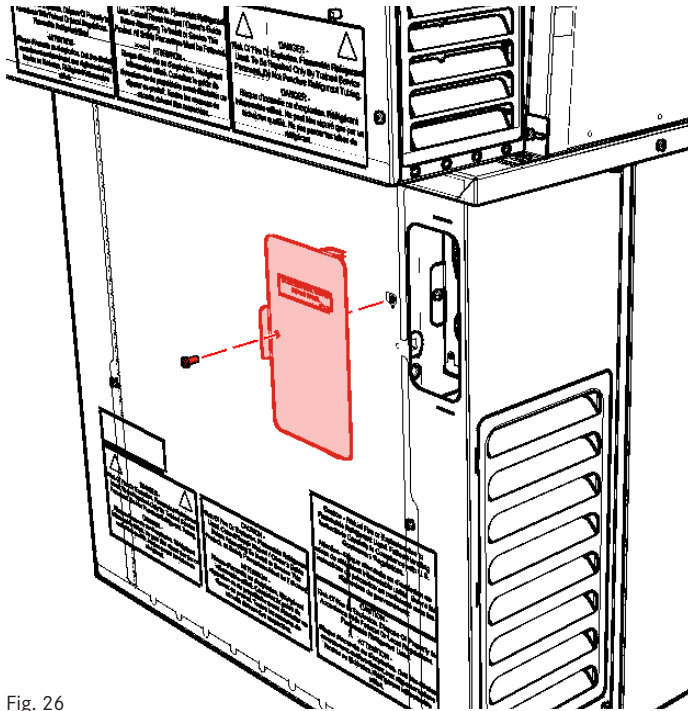


Fig. 26

3. Locate toggle switch on electrical box inside of toggle switch access compartment (Fig. 27). Toggle switch to UP position for freezer mode, and to DOWN position for refrigerator mode.

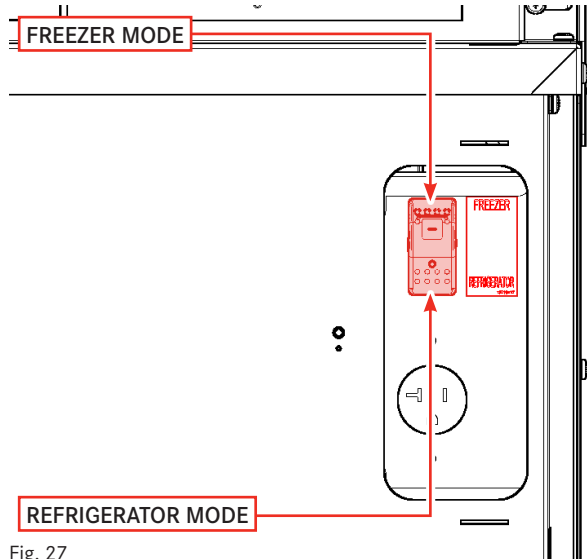


Fig. 27

4. Reinstall access panel. Allow unit to reach safe food holding temperature before use.

OPERATION

Store Opening

1. Turn power ON/OFF switches for Finishing Station top and Convertible Cooler Freezer ON (Fig. 28).

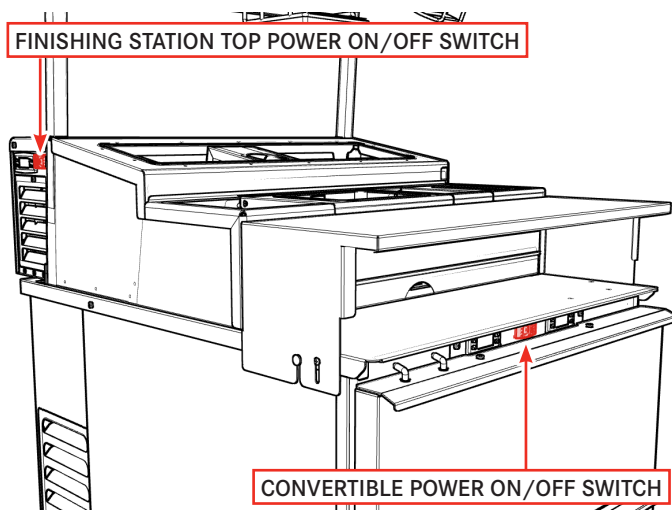


Fig. 28

2. Allow drawers and cold rail to reach operating temperature before loading with product.

Daily Cleaning/Store Closing

NOTICE

RISK OF EQUIPMENT FAILURE

Do NOT allow cleaning agents or water to enter louvers or vents. Do NOT spray cleaning agents or water into electrical compartments, or into any openings or air filters on the unit. Do NOT use dripping wet cloths when cleaning, or use wet mops near the equipment. Do NOT clean the equipment with a water jet or steam cleaner.

1. Turn power ON/OFF switches for Finishing Station top and Convertible Cooler Freezer OFF.
2. Unload all remaining product and place into appropriate cold storage to maintain safe holding standards.
3. Clean per *Planned Maintenance Manual* tasks.

Drawer Removal

1. Remove all remaining product and place in appropriate cold storage to maintain holding standards. Remove organizers and wares from drawers.
2. Turn power switch OFF (Fig. 29). Open drawers fully. Allow 30 minutes for drawers to reach room temperature.



Fig. 29

3. Locate drawer lock on the front of each drawer slider. Push down and pull the drawer locks toward front of the drawers until they pivot upward (Fig. 30).

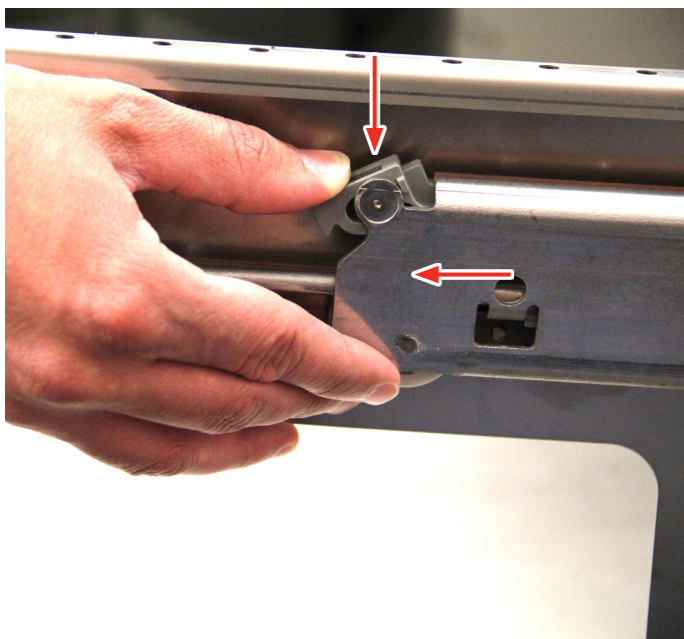


Fig. 30

4. Lift drawer front slightly, and pull forward to remove (Fig. 31). Set the drawers on a clean surface, such as a cart.



Fig. 31

5. Pull the drawer sliders out as far as they will go (Fig. 32).

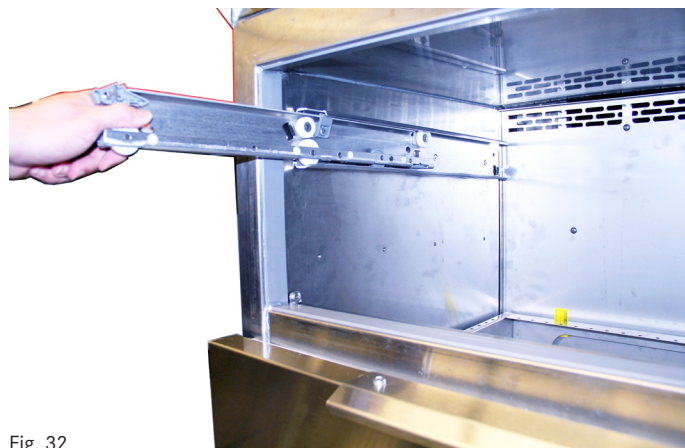


Fig. 32

6. Push back on the slider lock to release the lock (Fig. 33).



Fig. 33

OPERATION

7. Lift the front end of each drawer slider, and slide free from the rails in the interior of the refrigerated cabinet (Fig. 34).



Fig. 34

Drawer Installation

1. Push each drawer slider completely back into their rails inside of the refrigerator cabinet. Pull the slider lock forward to re-engage the lock (Fig. 35).



Fig. 35

2. Gently set the drawer rails back onto the rollers on the end of the drawer sliders, and push the drawer in until completely closed (Fig. 36).

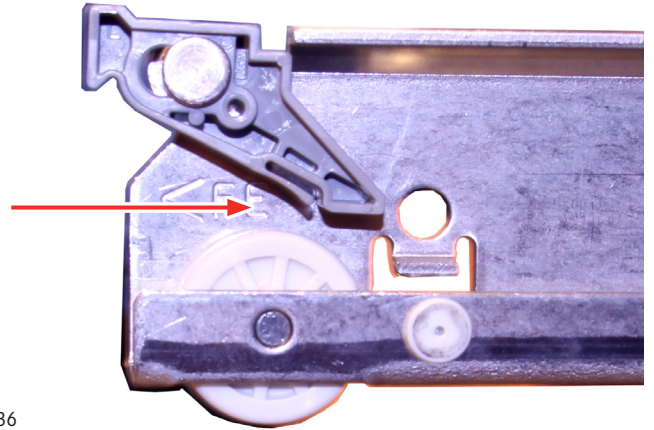


Fig. 36

3. Reopen the drawer and pull outward until it stops. Push the drawer lock upward while simultaneously towards the back of drawer to lock the drawer in place (Fig. 37).



Fig. 37

4. Inspect to ensure both locks are firmly secured. Close both drawers.
5. Turn the power switch back ON. Allow the refrigerated drawers to reach operating temperature before reloading with wares and product.

TROUBLESHOOTING

ISSUE	POSSIBLE CAUSE	REMEDY
Unit does not run.	Rocker switch is in the OFF position.	Toggle the rocker switch to the ON position.
	Electronic controller has been turned off.	Push and hold power button (located in the top-right corner of controller) for 5-7 seconds.
	Circuit breaker has been tripped.	Check circuit breaker to see if it has tripped. Reset if necessary.
Unit is running, but does not reach target operating temperatures.	Store's ambient temperature is too high.	Decrease set point temperature of controller (refer to <i>Unit Temperature Adjustment</i> , page 10).
	Condenser coil is dirty or clogged with debris.	Use a soft bristle brush to clean coils (refer to the store's <i>Planned Maintenance Manual</i>).
	Ice buildup on evaporator coils.	Remove all product, defrost (refer to <i>Manual Defrost</i> , page 7), and allow sufficient time for unit to reach target operating temperature.
Product in drawers/cold rail is above the target temperature.	Store's ambient temperature is too high.	Decrease set point temperature of controller (refer to <i>Unit Temperature Adjustment</i> , page 10).
	Food has not been pre-chilled before placement in the drawers.	Place product into cold storage until product temperature has been brought down to within food safety limits.
Frost building up on openings around drawers.	Door gaskets are damaged or not installed correctly.	Verify that the drawer gaskets are installed correctly and are not cracked or damaged.
Product in drawers freezes while in refrigeration mode.	Unit is in freezer mode	Verify that the unit is in the correct refrigeration mode (refer to <i>Refrigeration Mode Toggle</i> , page 11)
	Set point temperature of controller is too low.	Increase set point temperature of controller (refer to <i>Unit Temperature Adjustment</i> , page 10).

If following these steps does not fix the problem,
contact Franke at (800) 537-2653 and press 2 for Technical Support.

WARRANTY

Franke Foodservice Solutions (“Franke”) warrants new equipment manufactured in Franke’s own facilities 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

- All Components (including compressor) - 2 Year Parts and Labor (years 1-2)
- Compressor - 5 Years (parts only years 3-5)

Exclusions: Certain Franke parts that are expendable by nature and need to be replaced frequently may not be covered. Franke is not liable under these warranties for repairs or damages due to improper operation, maintenance or cleaning, attempted repairs or installation by unauthorized persons, alterations, 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 labels.
- Service by a non-authorized service company.
- Use of non-OEM (Original Equipment Manufacturer) parts.

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 such 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.

NOTES

For Support, Please Call:
Tel +1-800-537-2653, Option 2
(1-800-5-FRANKE, Option 2)

Franke Foodservice Systems, Inc.
800 Aviation Parkway
Smyrna, TN 37167, USA
www.franke.com

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**RECYCLE DOCUMENTS AND
EQUIPMENT RESPONSIBLY**

