

Director's Choice® Refrigerated Base - Model #DCS-STURB

Retain this manual
for future reference.

OPERATIONS MANUAL & INSTRUCTIONS

CAUTION

INSPECT CONTENTS IMMEDIATELY AND FILE CLAIM WITH DELIVERING CARRIER FOR ANY DAMAGE. **SAVE YOUR BOX AND ALL PACKING MATERIALS.** YOU ARE RESPONSIBLE FOR DAMAGE TO YOUR UNIT IF RETURNED IMPROPERLY PACKED.

OPERATION FOR MECHANICAL REFRIGERATED BASE

The unit is ready to operate as soon as it is plugged in and turned on. The thermostat has an "OFF" position and numbered from #1 through #7 (7 is the coldest). The unit has been pretested and set for proper operation with the thermostat set for 35° to 40°F. Do not block air discharge openings inside base of unit. A timer is installed in the system to shut the compressor off every 4 hours (approximately 15 minutes) to eliminate ice build-up on the evaporator coil. Unit is supplied with power cord and NEMA plug. Refer to the data plate located on the compressor compartment for the amperage and voltage information. Use a licensed electrician when installing power source.

MAINTENANCE/CLEANING FOR MECHANICAL REFRIGERATED BASE

CAUTION:

- (1) This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and not sold for consumer use in and around the home nor for use directly by the general public in food service locations.
- (2) Prior to cleaning or maintenance, turn all switches "OFF" and unplug power cord from receptacle.
- (3) The louvered panels may have sharp edges and could cause injury. **DO NOT** run fingers along edges and use gloves when cleaning.
- (4) Wipe the cord and plug using a cloth with detergent and warm water. **DO NOT** use excessive water!
- (5) Do not immerse unit in water.
- (6) All repairs should be done by an authorized service center.
- (7) Unit should be turned off when not in use. It is recommended that unit be disconnected from power supply by removing plug from receptacle or shutting off power disconnect supply to the unit.

CAUTION: The fins of the condensing unit coils are sharp and may cause injury. Use care when cleaning, gloves should be worn.

CONDENSER CLEANING

It is very important for proper performance and condenser longevity to keep the condenser clean.

Every month:

1. **DANGER:** Disconnect electrical power to the freezer by turning master switch to "OFF" position and unplugging cooler from electrical receptacle.
2. Remove louvered access panels from the condensing unit compartment.
3. Clean condenser by using a brush and vacuum cleaner to remove all dust and dirt. Thoroughly clean condenser. Wipe all surfaces of the condensing unit using a soft cloth or sponge with a mild detergent. Rinse completely with warm water and then dry.
4. Re-install the louvered access panels.

WARNING: Refrigerant is under high pressure. DO NOT bend, kink, or damage any tubing or condensing unit coil.

Never clean metal with a chloride based products. Chlorides or improper cleaning could scar, mark and/or corrode metal. Use soapy warm water to clean, rinse thoroughly to remove all residue. **Do not** use steel wool or abrasive products. Clean condenser coil regularly.

FAILURE TO MEET THESE CONDITIONS WILL VOID WARRANTY.

MAINTENANCE FOR LAMINATES

Laminate surfaces may be cleaned with warm water and mild soaps. Non-abrasive cleaners may also be used. Cleaning products containing bleaching agents should not be used. Large quantities of these agents or extended periods of time can cause discoloration.

EG10083 Revised 10/23



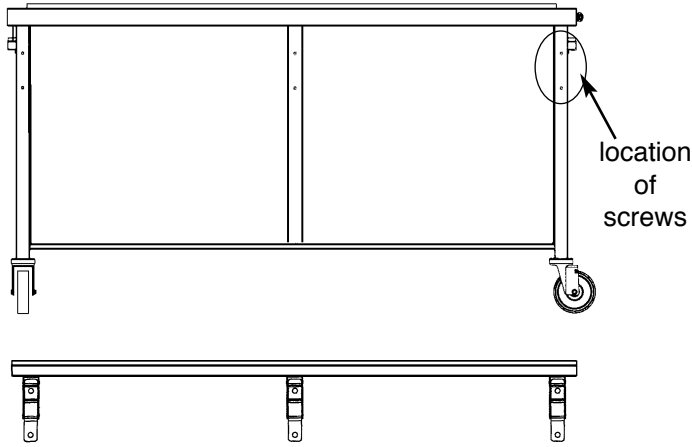
• 100 Industrial Boulevard, Clayton, Delaware 19938-8903 U.S.A.
• Phone: 302/653-3000 • 800/441-8440 • Fax: 302/653-2065
• www.eaglegrp.com • www.eaglegrpnews.com • www.eaglemhc.com

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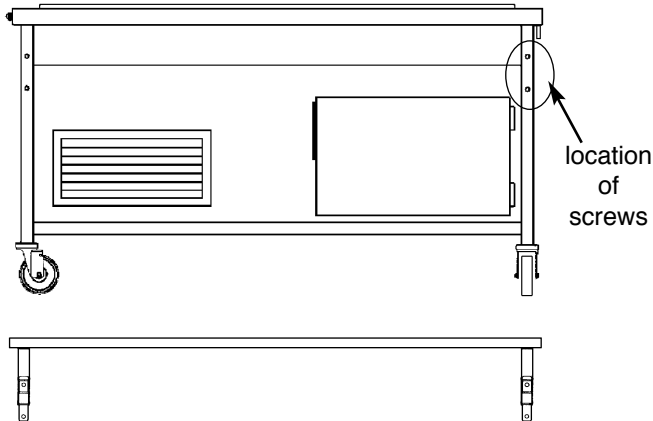
ASSEMBLY INSTRUCTIONS

Tray Slides



1. Remove screws from the front of the unit.
2. Hold tray slide up to unit and align the holes with the predrilled screw holes in the unit.
3. Tighten screws and make sure tray slide is securely mounted on unit.

Work Shelves

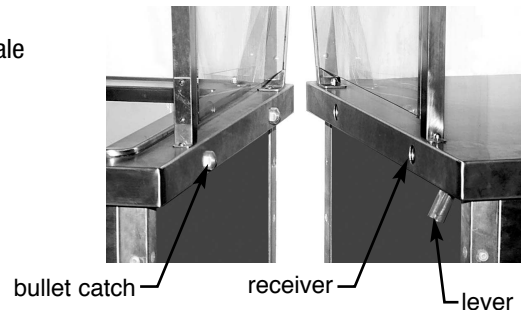


1. Remove screws from the front of the unit.
2. Hold work shelf up to unit and align the holes with the predrilled screw holes in the unit.
3. Tighten screws and make sure work shelf is securely mounted on unit.

DOCKING DEVICE

The device is comprised of two sub-assemblies: a male bullet catch and a female receiver with a locking plate.

1. Align the units so that the bullet catch and receivers line up.
2. Pull the lever and push the two units together so that the bullet catch is pushed all the way into the receiver.
3. Release the lever and the two units are now securely docked together.
4. To release the two units, pull the lever and slowly pull the two units apart. Release the lever and now your units are separate.



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