

MOCII 20



For Service Information call 1.888.673.4639

Please provide following information:

- Designation number
- Identification number

[Watch our videos](#) to learn more about operational instructions.

DINEX

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(800) 654-8210 • Fax (800) 872-4701 • www.dinex.com

MEALS ON COMMAND II

INTRODUCTION

Congratulations! You have just purchased one of the finest pieces of equipment on the market today. Before installing or operating your new Dinex equipment you should read through this material. This manual should be retained for further reference as it contains operation instructions and warranty information. Should you have any questions concerning the Equipment, please call the 24/7 Dinex Hotline at 1-888-673-4639.

! IMPORTANT: *For your safety, read and follow all cautions, information, and warnings.*

FREIGHT DAMAGE CLAIMS

Your Meals On Command II cart was carefully inspected and packed before leaving our factory. The transportation company assumes full responsibility for the safe delivery of this equipment. Dinex cannot assume responsibility for damage or loss incurred during transit. **Visible damage or loss should be noted on the freight bill and signed by the person making the delivery.**

A freight claim should be filed immediately with the transportation company. If damage is unnoticed or concealed until the equipment is unpacked, notify the transportation company immediately and tell them you want to file a concealed damage claim. This must be done within fifteen (15) days after delivery was made. Be sure to retain all packing materials and cartons.

! IMPORTANT: *All packing materials should be retained for return shipment.*

APPLICATION AND USE

The Equipment is for commercial use in the food service industry.

! ATTENTION: *Installation of this equipment should be performed only by persons qualified and trained.*

- *Adjustments and service work should be performed only by qualified service technicians.*
- *This equipment is intended for commercial use only. Not for household use.*
- *Use of other than genuine Dinex replacement parts or service work performed by those other than authorized Dinex service agents will void the warranty.*
- *Do not use corrosive cleaners on the equipment. Use only mild detergents.*

SAFETY

The instructions contained in this manual provide important guidelines for the Equipment user regarding a correct and safe installation. Particular attention should be paid to the warnings given in various parts of this manual.

INFORMATION

INFORMATION ON THIS SECTION

When contacting customer service please provide the following information located on the product identification plate:

- Model number
- Serial number of the equipment (identification plate)
- Description of the part
- See Manual for item number

MEALS ON COMMAND II

DINEX WARRANTY

These Warranties cover the following CARLISLE | DINEX ("Dinex") equipment products (the "Warranted Products"):

- Rethermalization Equipment Products
- Induction Heating System Products (excluding Induction Bases covered under separate warranty)*
- Milk Cooler Products
- Ice Cream Freezer Products
- Air Curtain Refrigerator Products
- Blast Chiller Products
- Hot/Cold Food Counter Products
- Plate, Rack and Tray Dispenser Products
- Plate Heater Products
- Base Heater Products
- Drying and Storage Rack Products
- Starter Station Products
- Conveyer Products
- Tray and Other Cart Products

Warranted Products also includes any other Equipment System Products identified on Dinex's website (www.dinex.com) from time to time.

Standard Warranty. Except as indicated otherwise below, Dinex warrants that the Warranted Products will be free from defects in title, material and workmanship under normal use and service and will perform substantially in accordance with Dinex's written technical specifications for the Warranted Products (as such specifications exist on the date the Warranted Products are shipped) (the "Product Specifications"). This warranty covers both parts and labor and is available only to end-users (the "Customers") that purchase the Warranted Products from Dinex or its authorized distributors. For the purpose of these warranties, a defect is determined by Dinex after its good faith investigation.

Dinex Software. In addition to the other warranties set forth herein, with respect to Dinex's licensed software, Dinex warrants that it has the right to license or sublicense the software to Customer for the purposes and subject to the terms and conditions set forth in Dinex's standard terms and conditions.

Supplies and Accessories. Dinex's warranty for its supplies and accessories that are shipped with Warranted Products is covered by a separate warranty statement, which is available at www.dinex.com.

Services. Dinex warrants that any service it provides to Customer will be performed by trained individuals in a workmanlike manner.

DURATION

Dinex provides a one year warranty for the Warranted Products*. The warranty period begins on the date the Warranted Products are shipped to Customer. The warranty period for any Warranted Product or part furnished to correct a warranty failure will be the unexpired term of the warranty applicable to the repaired or replaced Warranted Product.

*Turbo•Temp and Smart•Therm Induction Chargers are Warranted for two years.

REMEDIES

If Customer promptly notifies Dinex of Customer's warranty claim and makes the Warranted Product available for service, Dinex will, at its option, either repair or replace (with new or exchange replacement parts) the non-conforming Warranted Product or parts of the Warranted Product. With respect to Dinex's licensed software, Dinex will, at its option, either correct the non-conformity or replace the applicable licensed software. Warranty service will be performed without charge from 8:00 a.m. to 5:00 p.m. CST, Monday - Friday, excluding Dinex

holidays, and outside those hours at Dinex's then prevailing service rates and subject to the availability of personnel. With respect to Dinex's warranty for the services it provides to Customer, Customer's exclusive remedy shall be the re-performance of the services by Dinex. The foregoing remedies are Customer's exclusive remedies and Dinex's sole liability for warranty claims under this warranty statement. This exclusive remedy shall not have failed of its essential purpose (as that term is used in the Uniform Commercial Code) as long as Dinex remains willing to repair or replace defective Warranted Products within a commercially reasonable time after being notified of Customer's warranty claim.

LIMITATIONS

THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, EXPRESSED, IMPLIED OR STATUTORY. EXCEPT AS PROVIDED HEREIN, NO EXPRESS OR IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, QUIET ENJOYMENT, SYSTEM INTEGRATION AND DATA ACCURACY, WILL APPLY. THERE ARE NO WARRANTIES THAT EXTEND BEYOND THOSE DESCRIBED IN THIS DOCUMENT AND NO PRIOR STATEMENTS BY ANY OF DINEX'S REPRESENTATIVES SHALL MODIFY OR EXPAND THESE WARRANTIES. DINEX AND DINEX'S AFFILIATES AND REPRESENTATIVES SHALL HAVE NO LIABILITY TO CUSTOMER FOR (1) ANY SPECIAL, PUNITIVE, INCIDENTAL, INDIRECT OR CONSEQUENTIAL DAMAGES ARISING OUT OF OR IN CONNECTION WITH THE WARRANTED PRODUCTS, REGARDLESS OF WHETHER SUCH LIABILITY SHALL BE CLAIMED IN CONTRACT, TORT, EQUITY OR OTHERWISE, (2) ANY ASSISTANCE NOT REQUIRED UNDER DINEX'S QUOTATION OR (3) ANYTHING OCCURRING AFTER THE WARRANTY PERIOD ENDS.

DINEX'S STANDARD WARRANTIES ONLY APPLY TO END-USER-PURCHASERS LOCATED IN THE UNITED STATES AND CANADA. ANY SALE TO END-USER-PURCHASERS OUTSIDE THE UNITED STATES AND CANADA WILL BE SUBJECT TO COMMERCIAL TERMS SPECIFICALLY AGREED BY DINEX AND THE END-USER PURCHASER. DINEX MAKES NO WARRANTY, EXPRESS OR IMPLIED, TO END-USER-PURCHASERS OUTSIDE THE UNITED STATES OR CANADA UNLESS OTHERWISE EXPRESSLY AGREED IN WRITING.

These warranties do not apply to, and Dinex shall not have any obligation to Customer hereunder with respect to, any warranty claim resulting from or arising out of: (i) normal wear and tear; (ii) damage caused by shipping or accident; (iii) damage caused by improper installation, repair or alteration not performed by Dinex; (iv) the use of the Warranted Product in combination with any software, tools, hardware, equipment, supplies, accessories or any other materials or services, not furnished by Dinex or recommended in writing by Dinex; (v) the use of the Warranted Product in a manner or environment, or for any purpose, for which Dinex did not design or license or in inconsistent with Dinex's recommendations or instructions on use including, but not limited to, power supply requirements identified in Product Specifications; (vi) any alteration, modification or enhancement of the Warranted Product by Customer or any third party not authorized or approved in writing by Dinex; (vii) Warranted Product manufactured to meet customer specifications or designs; or (viii) any accessories or supplies or other equipment or products that may be delivered with the Warranted Product.

In addition, these warranties do not cover: (i) Any defect or deficiency (including failure to conform to Product Specifications) that results, in whole or in part, from any improper storage or handling, failure to maintain the Warranted Products in the manner described in any applicable instructions or specifications, inadequate backup or virus protection or any cause external to the Warranted Products or beyond Dinex's reasonable control, including, but not limited to, power failure and failure to keep Customer's site clean and free of dust, sand and other particles or debris; (ii) the payment or reimbursement of any facility costs arising from repair or replacement of the Warranted Products; (iii) any adjustment, such as alignment, calibration, or other normal preventative maintenance required of Customer; and (iv) expendable supply items.

MEALS ON COMMAND II



SAFETY

MOC2 is intended to be used in pantries. High humidity and high temperature (max 90°F) levels are not recommended and could void the guarantee.

Do not use or store flammable products near the cart.

Do not carry heavy, unstable or hazardous loads on the upper tray

Do not climb on the bumpers.

Do not stop the cart on a slope without aligning and locking the wheels.

Turn off the cart in the event of any disorder. Advise the servicing relevant department.

Turn off the cart before cleaning.

Wear protection gloves when handling or cleaning hot sections of the cart (inside doors and middle section) to prevent burns.

Wear gloves and glasses when cleaning the cart for protection from cleaning products.

Check that the electrical power supply meets the technical specifications indicated on the cart's identification plate.

Ground the cart according to local regulations

Install electric lines, switches, circuit breakers, fuses and power cables according to the voltage and amperage requested by the cart.

Maximum speed authorized is 3 mph/Hour. Curves should be taken at a lower speed : 1,5 miles/Hour.

Maximum weight on the top (distributed on all surface): 40 lbs

Explosive substances such as spray cans containing inflammable propellant must not be stored inside the trolley.



RECOMMENDATIONS

Do not remove the cart's identification plates.

Do not use sharp tools to press on the control keys and buttons.

Do not project liquid under the lower part of the cart.

Make sure in case of several carts in operation in the same room, air exhaust or air conditioned to be properly sized to prevent ambient temperature over 90°F. Please refer to heat output given for calculation. The cart was designed & tested to operate under Class 7 climatic conditions. It corresponds to a dry bulb temperature of 95°F, a relative humidity of 75%, a dew point temperature of 86°F & a mass of water vapour in dry air of 27.3 g/kg.

A pre-cooling and pre-heating cycle is recommended before loading.

Do not open the doors to the cold side while the cart is in use. This could result in ice forming under the evaporator.

Lock the wheels whenever the machine is in operation. Lock them also and point the wheels towards the bottom of the slope whenever the machine is stopped on a slope.

Do not set heating temperature beyond 275°F.

Do not set refrigeration temperature below 32°F.

Maximum weight per tray: 5 lbs.

Do not press on LCD display

During the phase of removal of the trays, to store the trays with hot side of the cart.

When not used for service, the cart must be handled with closed doors to prevent damage on gaskets or buckling of doors.

Do not engage the brakes of the wheels during transport of carts in truck.

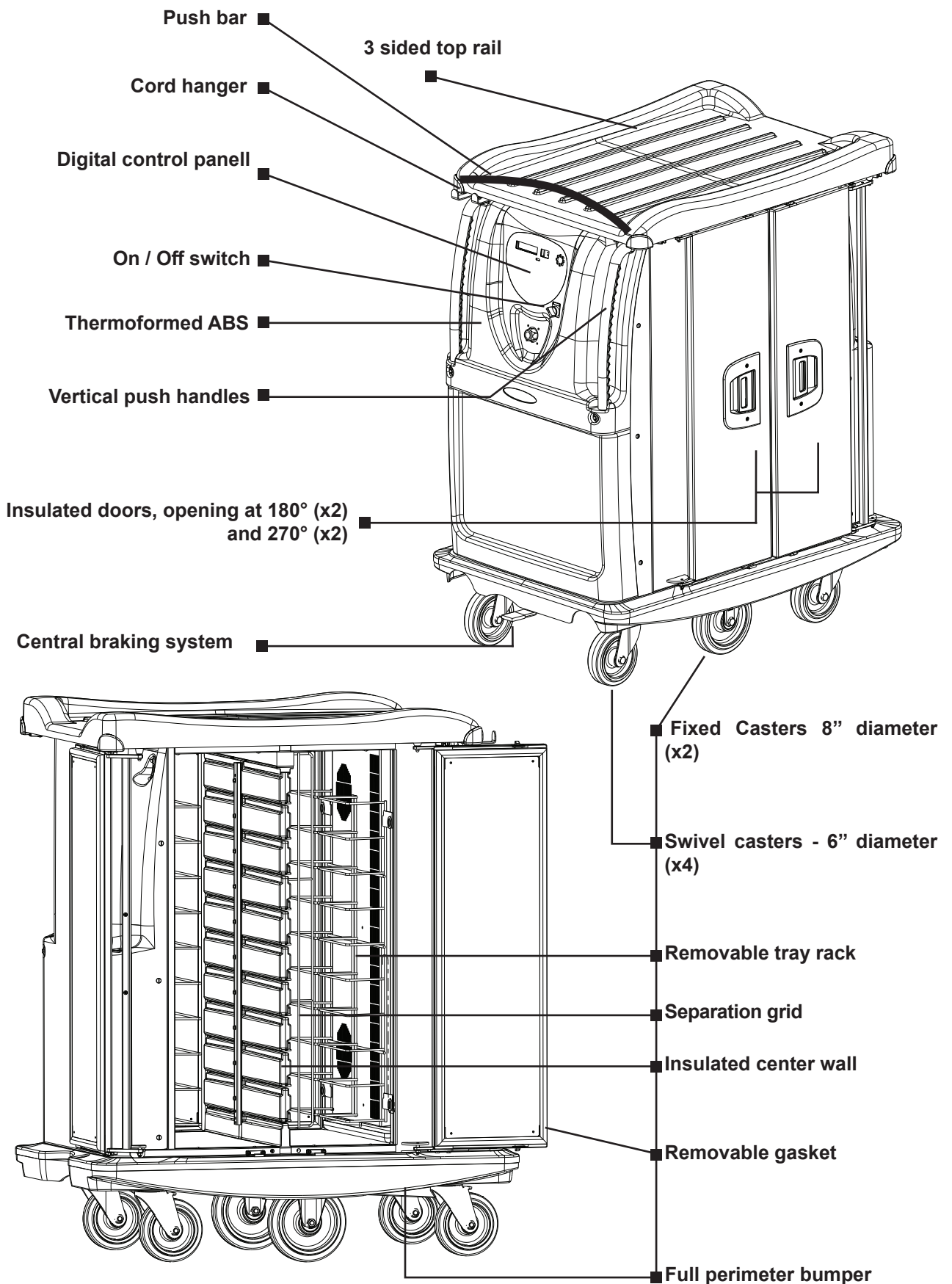
This equipment is not designed to be used by persons (including the children) whose physical, sensory or mental abilities are reduced, or unexperienced or untrained persons, except when they were able to benefit, through a person responsible for their safety, from an attendance or from preliminary instructions concerning the use of the equipment. It is advisable to watch over children to make sure that they do not play with the equipment.

If the replacement of the supply cable is necessary, it must be replaced by the manufacturer, his After-sales service or a person of similar qualification.

Each food preparation, hot or cold, needs to be covered with a dome before to load the tray into the cart.

MEALS ON COMMAND II

OVERVIEW



MEALS ON COMMAND II

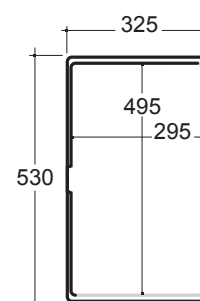
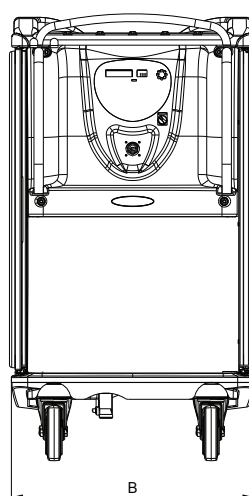
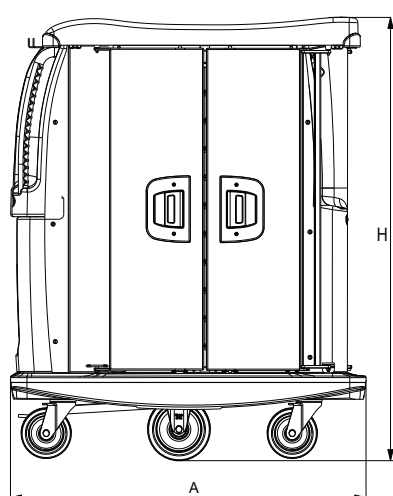
OVERVIEW

⇒ SIZES

ENCOMBREMENTS / OVERALL DIMENSIONS

A inch / mm	B inch / mm	H inch / mm	Number of trays	Weight (empty) (lbs / kg)
44.6" / 1135mm	30.5" / 775mm	55.6" / 1413mm	20	485lbs / 220kg

Maximum weight per tray: 5.0 lbs.



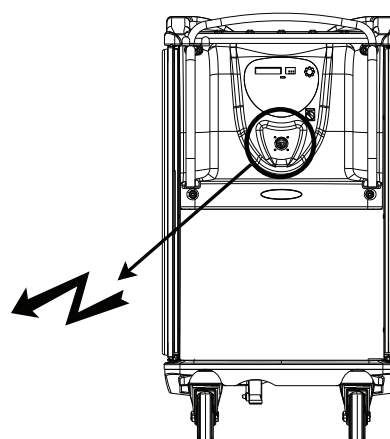
HOT/COLD

⇒ ELECTRICAL REQUIREMENTS

Individual protection in electrical cabinet by differential breaker, in compliance with legislation (supplied by client or contractor)

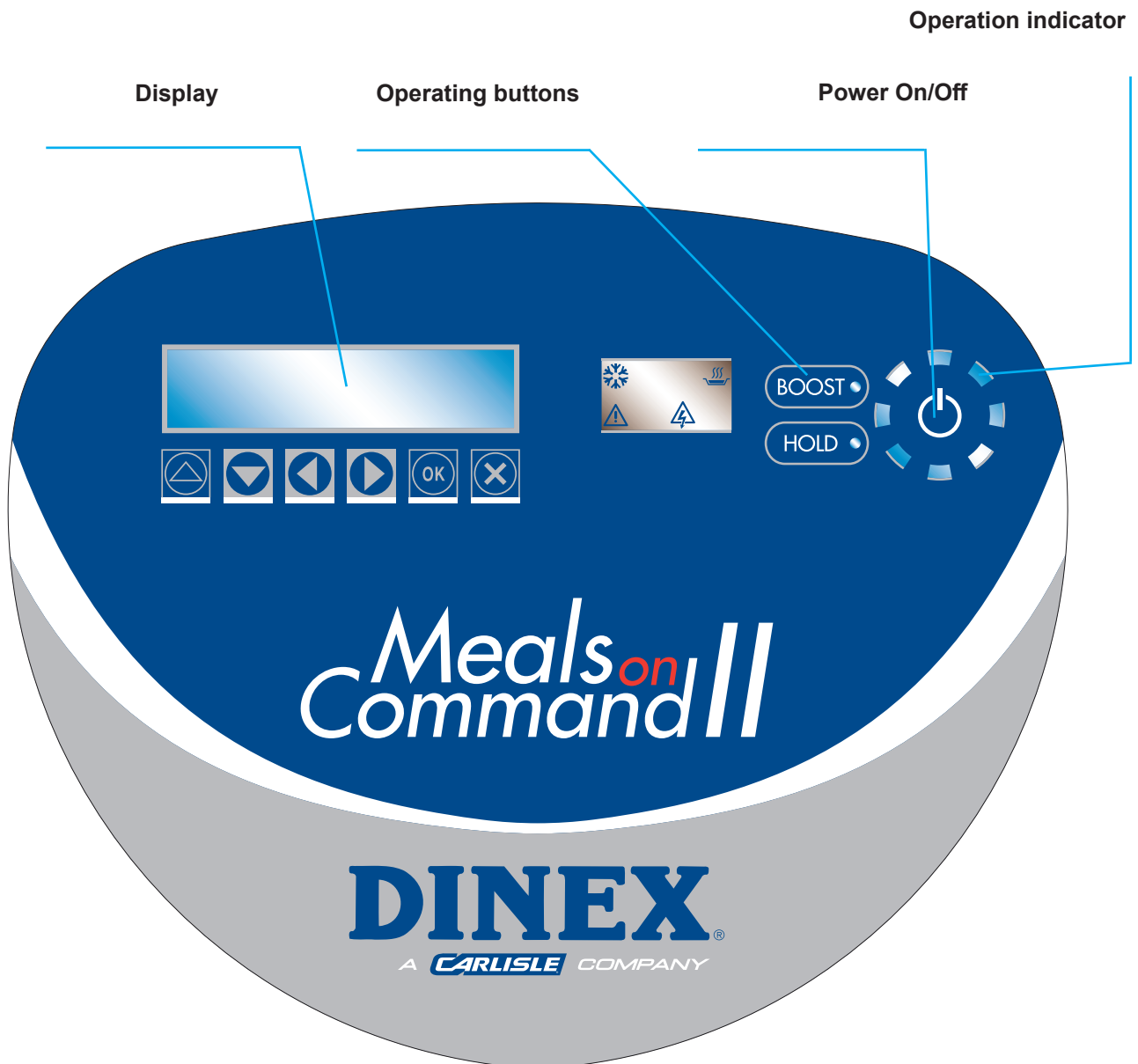
120V ~ 60Hz	Power	Phase 1	Heat output	Average electric consumption (with 60mn. hot holding)
JUNIOR 20 trays	2050W	16A	700W	1550Wh

Protection level: IPX4



MEALS ON COMMAND II

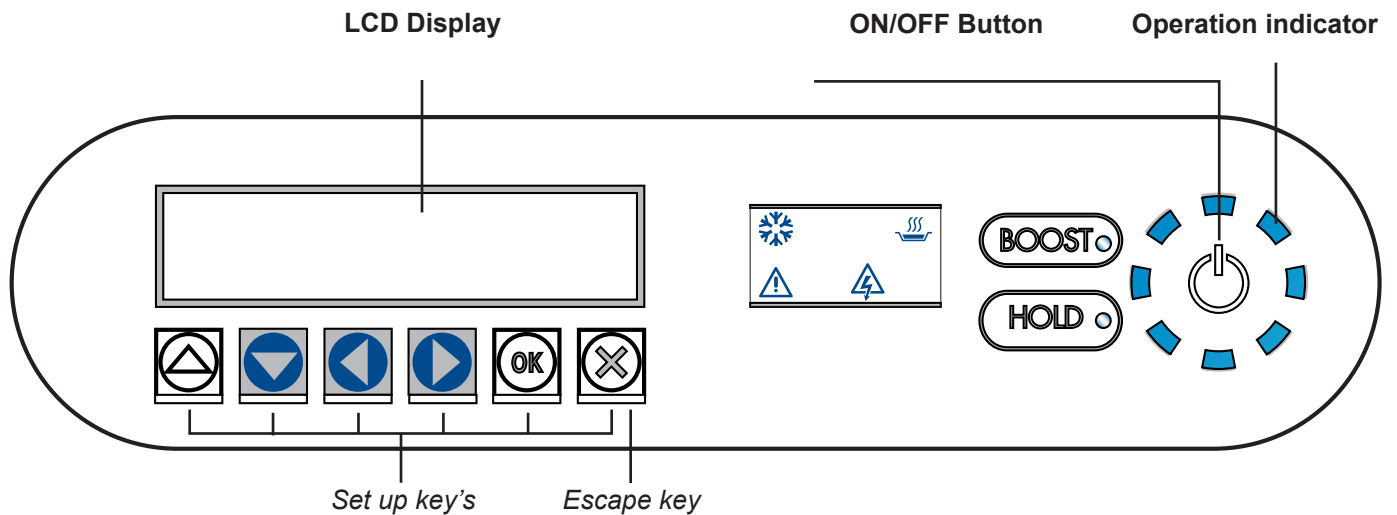
CONTROL PANEL



MEALS ON COMMAND II

CONTROL PANEL

⇒ DESCRIPTION



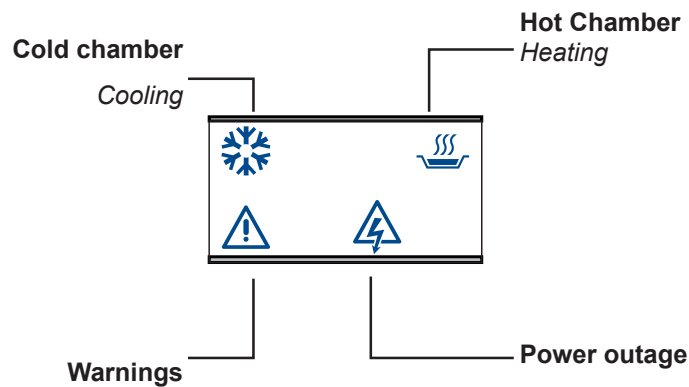
Boost Button

Start a boosting cycle: 10 minutes at 210F



Hold Button

Starts hot holding at 185F

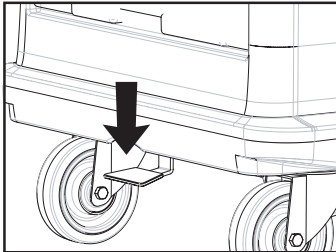


MEALS ON COMMAND II

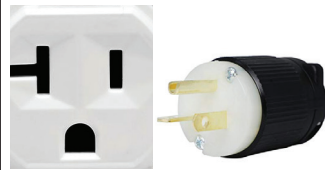
OPERATING INSTRUCTIONS

QUICK START

START THE HOLDING CYCLE



1. Lock the casters



2. Plug the cart to a dedicated 120V 20 amp outlet



3. Turn O/I switch to I

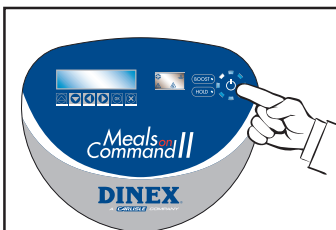


4. Push the POWER button to start the unit and the cold holding

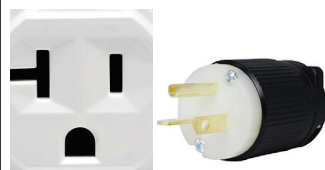


5. Press the HOLD button to start hot holding

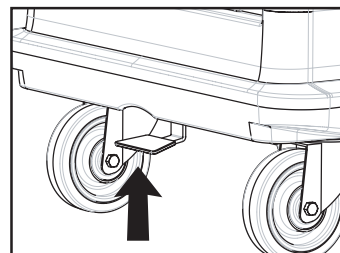
POWER OFF THE PRODUCT



1. Power off the product by pressing the power button



2. Unplug the unit



3. Unlock the casters



CART NEEDS TO BE POWERED OFF BY PRESSING ON POWER BUTTON BEFORE UNPLUGGING OR IT WILL RESULT IN DAMAGING THE PLUG OR BLOWING THE FUSE.

MEALS ON COMMAND II

OPERATING INSTRUCTIONS

Before the start-up:

1. Ensure that proper power requirement is available in the kitchen and on the floors to plug the cart. The cart requires 120V 16 amps receptacle and features a NEMA 5-20P plug.
2. **We recommend the use of DineX Tropez collection for the traytop items. If you are not planning on using DineX Tropez collection make sure your tumbler is a low profile version and will fit within the tray spacing.**

Hot Side			Cold Side		
DX9400B	Tropez 9" Dome		DX5CBP*	5.5" Bread Plate	
DX9CP*	9" China Plate		DX5ACBP*	5.5" Wide Rim Bread Plate	
DX9ACP*	9" Wide Rim China Plate		DX5CFNB	5.75 oz China Fruit Bowl	
DX9407B	Tropez 7.75" Dome		DX11880174	Disposable Bread Plate/Fruit Bowl Dome Lid	
DX7CE	7.75" China Plate		DX4GCOF9	9 oz Low Profile Tumbler	
DXHHC10	7.75" China Plate		DX21259000	Disposable Lid For Low Profile Tumbler	
DXHH10A	Disposable High Heat 7.75" Plate		DX2125ST9000	Disposable Lid w/ Straw Slot for Low Profile Tumbler	
DX9000B	Tropez 9 oz Mug		DXFT6	6 oz Fenwick Tumbler	
DX9200B	Tropez 5 oz Bowl		DX5600ST8714	Disposable Lid w/ Straw Slot for 6 oz Fenwick Tumbler	
DX9000B7000	Disposable High Heat Mug/Bowl Lid		DX4GC6	6 oz Swirl Tumbler	
DX9300B	Tropez 9 oz Bowl		DX11968714	Disposable Lid for 6oz Swirl Tumbler	
DX9300B7000	Disposable High Heat 9 oz Bowl Lid		DX1196ST8714	Disposable Lid w/ Straw Slot for 6 oz Swirl Tumbler	
DX6CASS*	6 oz China Casserole Dish		DXFC5	5 oz Fenwick Cup	
DXHH5	5 oz Triangular Side Dish		DX55000174	Disposable Dome Lid for Fenwick 5oz Cup	
DXHH1	6 oz Side Dish		DXSWC6	5 oz Berry Dish	

3. Plan on having soiled tray pick up carts for tray retrieval. DineX recommends using DineX PSC carts series

Meals On Command II Tray Retrieval Cart

DXMOC20RCDX1387  Tray Retrieval Cart (20 Trays, 2 Per Slide)

26.5" x 31" x 47.63" / 67.3 x 78.7 x 121 cm

1 ea

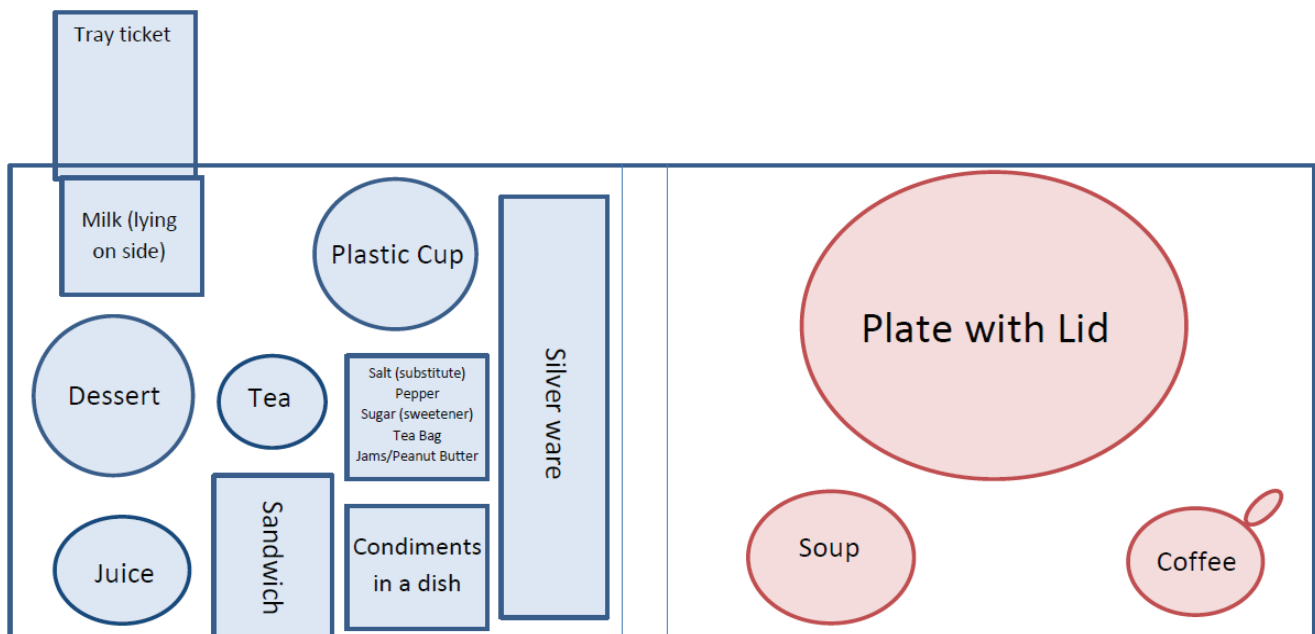
MEALS ON COMMAND II

OPERATING INSTRUCTIONS

During start-up:

1. Pre-heat and pre-cool the cart 30 to 60 minutes before the tray loading operation.
2. Plate needs to be at 180F, hot food at 165F or above, cold food at 36F or below when loaded in the cart.
3. Load the tray in the cart appropriately cold side in the cold chamber and hot side in the hot chamber. If possible, leave the cart running and in a holding cycle during tray loading operation.
4. To optimize the temperature retention we recommend the following tray diagram

Recommended Tray Diagram



5. Dessert such as cookies, rolls or other baked products can be placed on the hot side in a reusable high heat disposable dish.
6. After loading, close the cart's doors and allow cart to recover on hot and cold sides for 30 minutes by pressing HOLD.
7. Once the cart is on the point of service, plug it back and start a holding or boosting cycle if needed. (Press HOLD or BOOST button)
8. Once ready to pass the trays, Press HOLD to disable the hot holding.
9. Open the doors on the hot side to let the tray cool down for about 30 seconds to 1 minute.
10. Start passing trays.
11. If cold food temperatures reach 41F or above, food must be consumed within 2 hours.



After a long holding period the trays will be hot on the hot side.

Therefore, we recommend to open the doors on the hot side and let the trays cool down for about 30 seconds to 1 minute before passing trays.



CART NEEDS TO BE POWERED OFF BY PRESSING ON POWER BUTTON BEFORE UNPLUGGING OR IT WILL RESULT IN DAMAGING THE PLUG OR BLOWING THE FUSE.

[Watch our videos](#) to learn more about operational instructions.

Contact your Sales Representative for more information on the available standard options.

Meals On Commands II

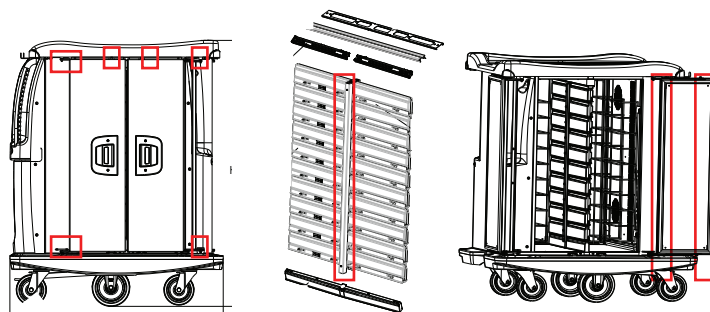
MAINTENANCE



DISCONNECT THE MACHINE BEFORE MAINTENANCE WORK

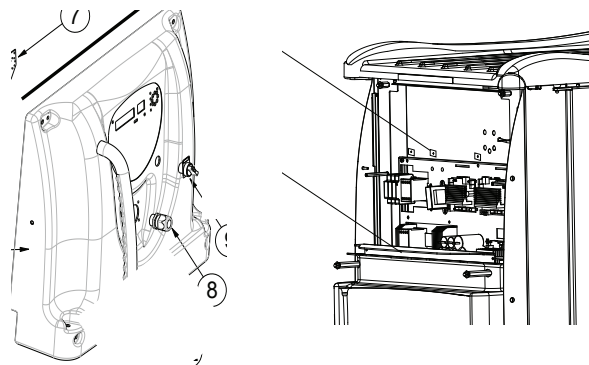
MONTHLY MAINTENANCE

- 4 doors' closures and hinges. Check the screws.
Adjust as necessary.
- Seals : condition, sealness. Change if necessary.
- Insulation middle wall : check if properly fastened.
If necessary, tighten the screws on the lower wall wedge and check the clips on the upper interface.



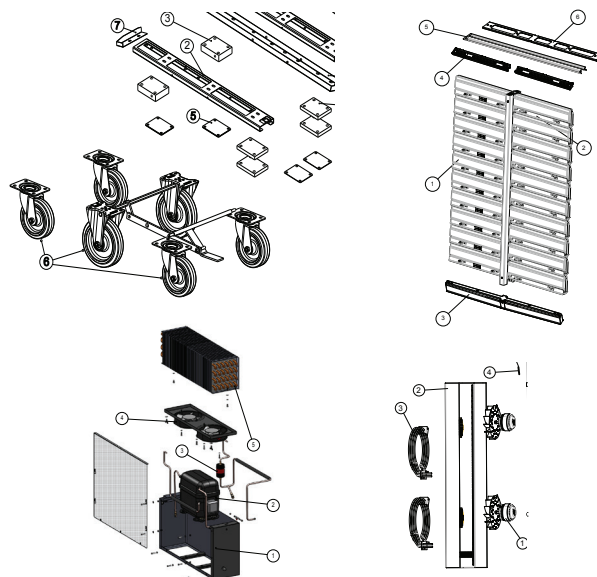
QUARTERLY MAINTENANCE

- Remove the ABS panels :
 - Check the electrical connections (contactors, terminals, resistors).
 - Check the connectors on the electronic card and the link cord.
 - Carefully remove dust from electronic card with a soft brush.
- Condenser :
 - Remove dust and clean.



HALF YEAR MAINTENANCE

- Casters:
 - Check fasteners.
 - Check proper operation.
 - Check brake locking.
- ABS panels :
 - Remove hoods.
 - Check the evaporators.
 - Check turbine fasteners, probes, safety thermostat.
 - Place hoods back carefully.
 - Connect the cart.
 - Check the amperage and proper operation.
- Air dams :
 - Check proper operation.



If a problem should occur inside the cart, call an authorized service representative.



DEATH, INJURY OR ELECTRIC ALL SHOCK can occur by touching electrical components and wires inside the access panel when the main power switch is in the ON position.

Meals On Commands II

CLEANING INSTRUCTIONS

General instructions

The following instructions are based on the best practice relating to the maintenance/upkeep of stainless steel for food and health related applications.

- All cleaning operations must be undertaken by personnel trained in this manual's instructions and the recommendations made by detergent manufacturers.
- Wait for the heated sections to cool down sufficiently to avoid the risks of burn.
- Wear gloves and safety glasses when cleaning, in order to be protected from products and the risk of burns.
- You must disconnect the power supply before starting to clean.
- Avoid spraying/applying liquid over ventilation inlets on hoods
- Notify the relevant Technical Department of any anomalies noted during cleaning

Water:

Only use soft drinking water with a hardness of less than 45°F (70 ppm or mg/L of CaCO₃). Where necessary, use a water softener to achieve this.

- The temperature of washing water must be 140°F or below.
- The temperature of rinsing water must be between 140°F and 176°F.

Products:

Never exceed the dilution or contact time instructions provided by product manufacturers

- Cleaning products must be compatible with food hygiene, chlorine free and, preferably, with a neutral pH (close to 7).
- Rinsing products must be non-ionic surfactants.

Washing:

Use sponges, soft nylon brushes or shower (pressure 0,3 bars in contact with the cart) to remove dirt during washing.

Never:

- Use chlorinated products (in particular hydrochloric acid) and solvents.
- Use abrasives (powder, pads, steel wool, etc.).
- Use steel or iron, or items that may contain traces of them.
- Spray product on equipment when cleaning floors.

Rinsing:

Rinse thoroughly to remove all dirt and traces of detergent.

Drying:

Use scrapers and soft clean cloths. Remove all drops of rinsing water to produce the best surface finish.

Avoid using finishing products (wax, silicon, etc.) even if they are suitable for use with food. They help dirt to stick and may ultimately cause corrosion.

Compressed air may be used (6 bars max.), but pay attention to:

- Hearing risks (wear ear defenders if necessary)
- Health risks (the upstream filtration system must make the air suitable for use in food handling environments)

Dry the equipment's plug before switching it back on.

NB : More restrictive instructions can be given further in this handbook.

Meals On Commands II

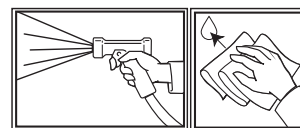
CLEANING INSTRUCTIONS

DISCONNECT THE MACHINE BEFORE MAINTENANCE WORK

DAILY CLEANING

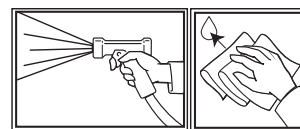
INSIDE :

- Middle-wall, inner doors, louvers, side-racks supporting the trays.
- Empty the evaporator pan located on the bottom of the cold side.
- Dry.



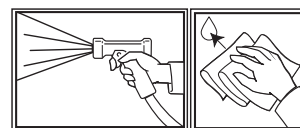
OUTSIDE

- Handles, top rail and top platform
Exterior stainless steel and ABS panels, bumpers.
- Dry.



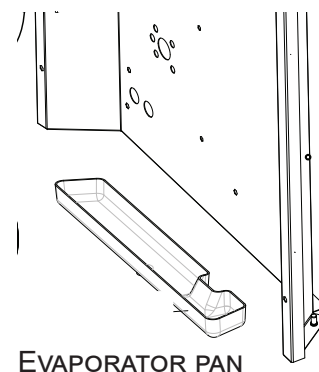
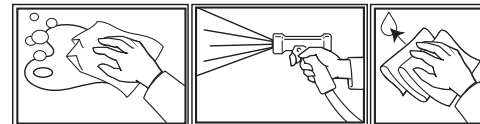
MONTHLY CLEANING

- Inside of both compartments.
- Thermo-convection fans, heating elements, evaporators.
(Pressure : 0,3 bars in contact with the cart)
- Dry.



QUARTERLY CLEANING

- Remove the evaporator pan. Carry out disinfection.
- Dry.



EVAPORATOR PAN

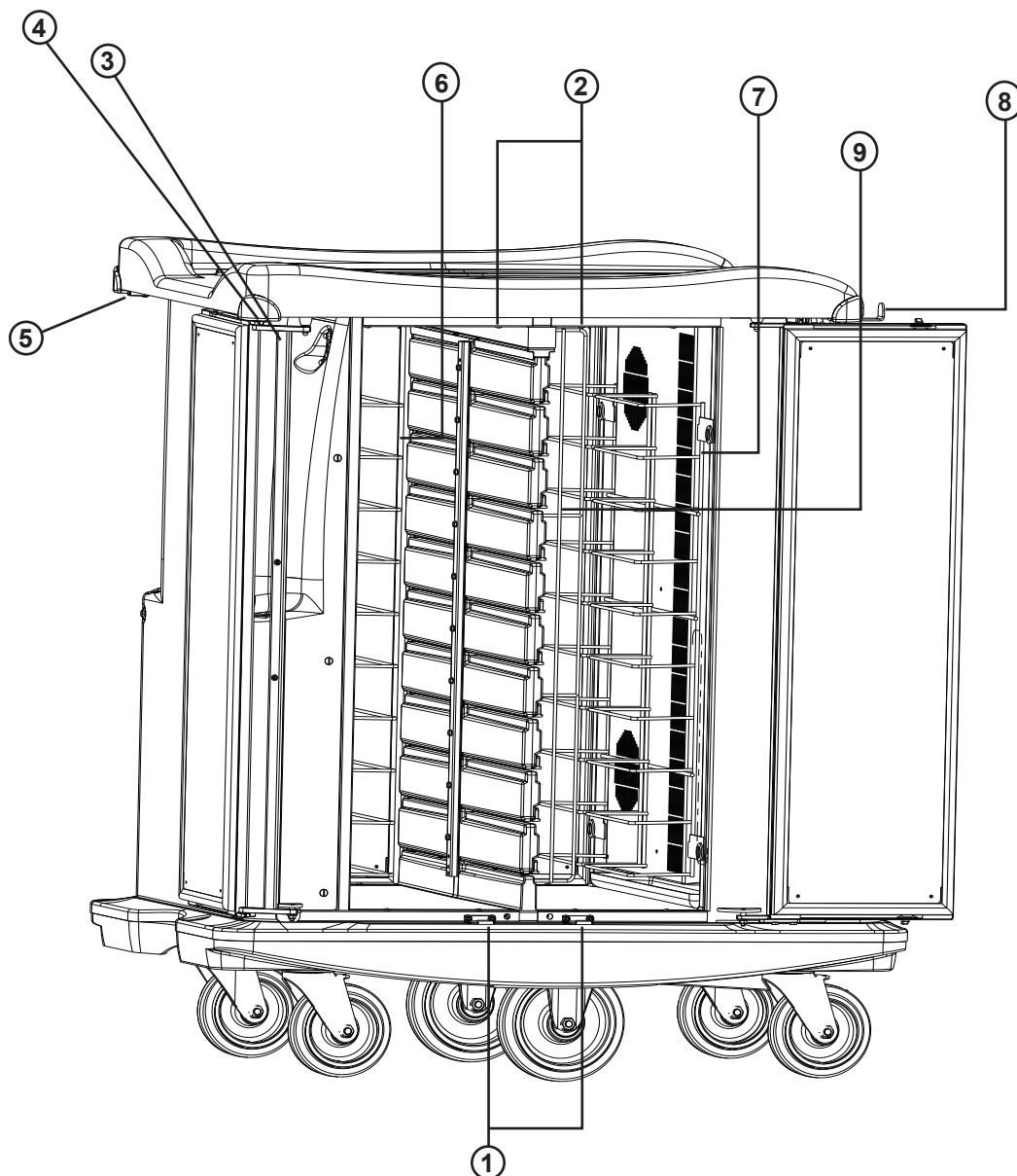


*It is strictly forbidden to tilt the cart against a door to empty wash waters.
This would damage the hinges and result in poor door sealness.*

Do not use high-pressure water to clean the cart.

Meals On Commands II

EXPLODED VIEWS



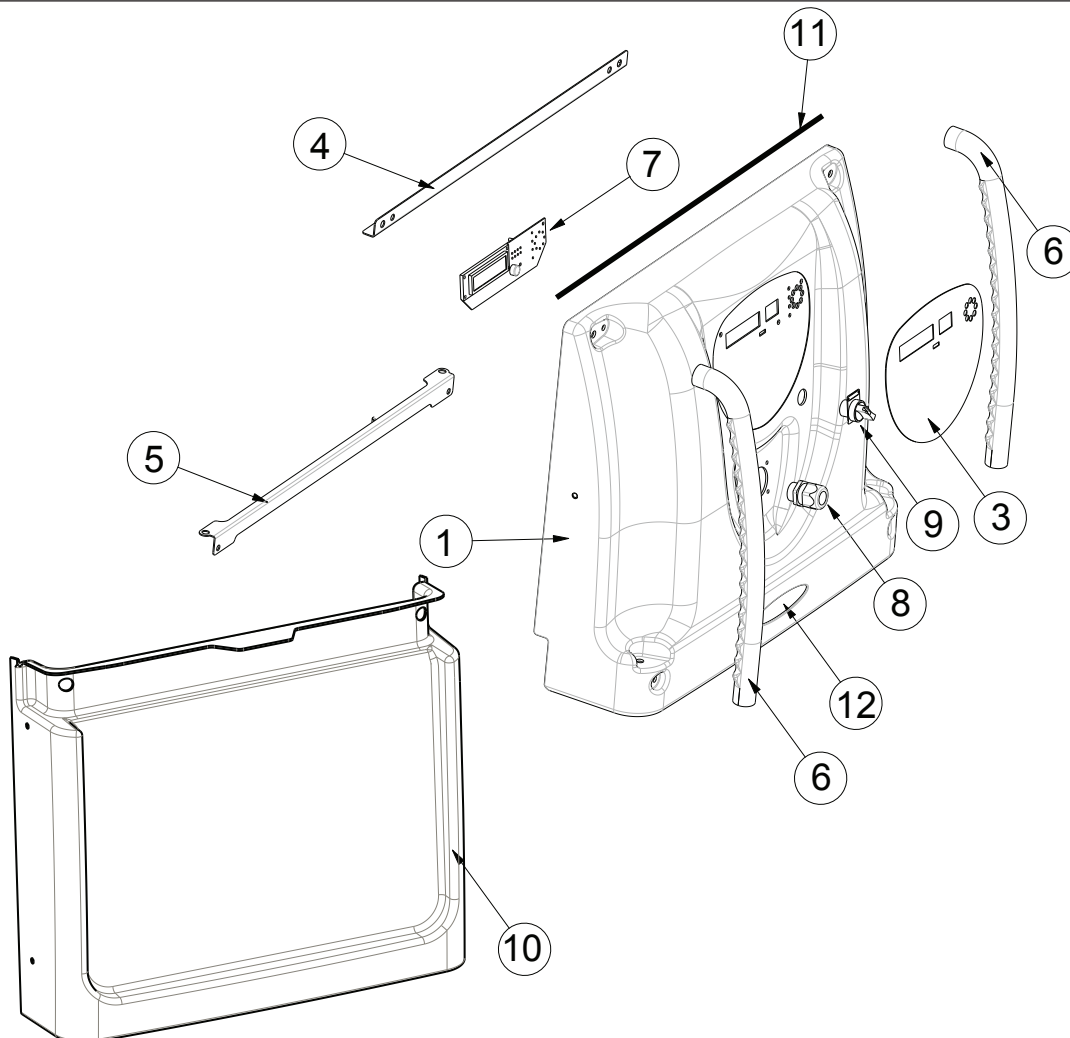
9	1	VERTICAL SEPARATION GRID	DX64770426
8	1	SOCKET SUPPORT 2 CABLES	DX64601488
7	1	20 PLTX RACK - COLD SIDE	DX34770427
6	1	20 PLTX RACK - HOT SIDE	DX34600093
5	4	BALL-CATCH FOR DOOR	DX60010921*
4	2	RING FOR DOOR HINGE 270° (2 for door hinge)	DX54600300
3	2	DOOR HINGE 270°	DX34600295S
2	4	UPPERDOOR CLOSURE	DX60008175
1	4	LOWERDOOR CLOSURE	DX60008176
#	Qty	Designation	Item number

*CAUTION: wear parts or renewal parts, see the warranty.

Meals On Commands II

EXPLODED VIEWS

⇒ EXPLODED VIEW

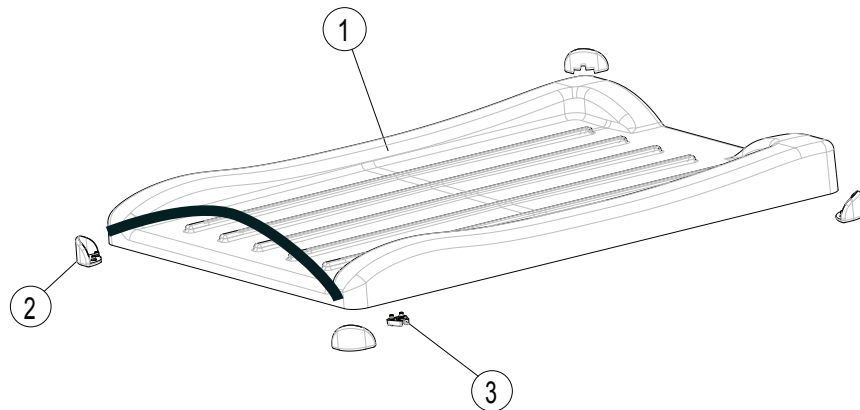


12	1	LABEL ELLIPSE DINEX	DX64770475
11	1	FOAM INSULATION 15X5MM	DX13001505*
10	1	COLD SIDE INF.	DX34770415
9	1	JOYSTICK BUTTON	DX14625000
8	1	STUFFING BOX	DX50004982
7	1	DISPLAY BOARD	DX64770467
6	2	HANDLING HANDLE	DX34600302
5	1	INFERIOR FIXING	DX64600045
4	1	SUPERIOR FIXING	DX64600047
3	1	FRONT CONTROL PANEL	DX64770451
1	1	COLD SIDE SUP. PANEL	DX34770418
#	Qty	Designation	Item number

*CAUTION: wear parts or renewal parts, see the warranty.

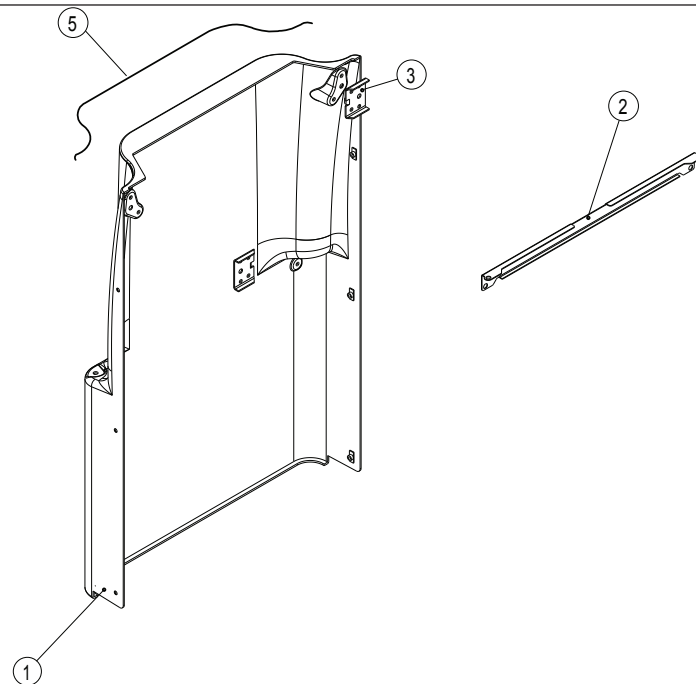
Meals On Commands II

EXPLODED VIEWS



3	4	STOPPER DOOR	DX60010921*
2	4	BUMPER	DX64600330
1	1	TOP ASSEMBLY	DX34600652
#	Qty	Description	Item number

⇒ HOT SIDE PANEL

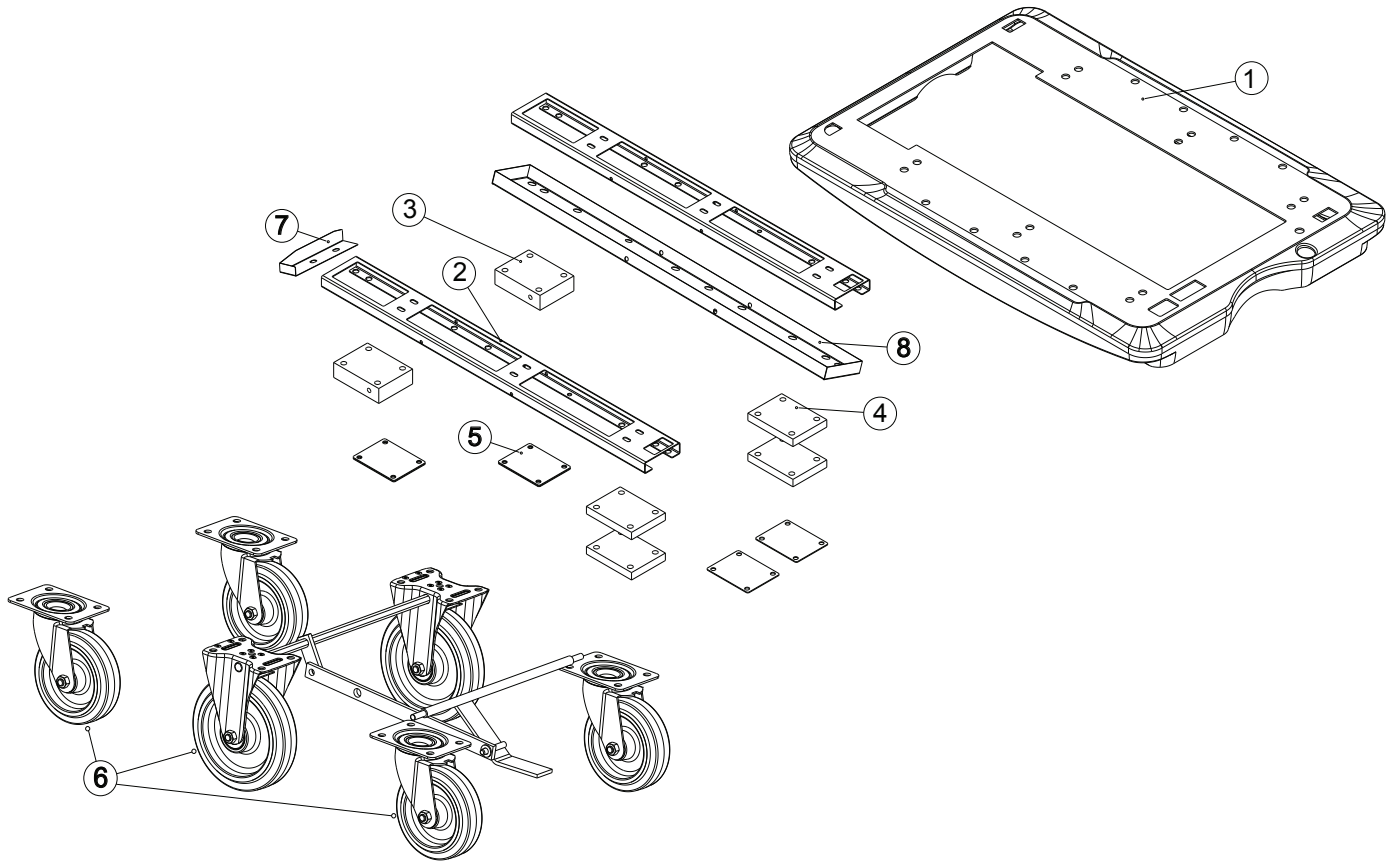


5	1	FOAM INSULATION 15X10MM	DX13001510*
3	2	SUPERIOR FIXING	DX64600060
2	1	INTERIOR FIXING	DX64600059
1	1	HOT SIDE ABS PANEL + INSERTS CH JR	DX34600660
#	Qty	Description	Item number

*CAUTION: wear parts or renewal parts, see the warranty.

Meals On Commands II

EXPLODED VIEWS

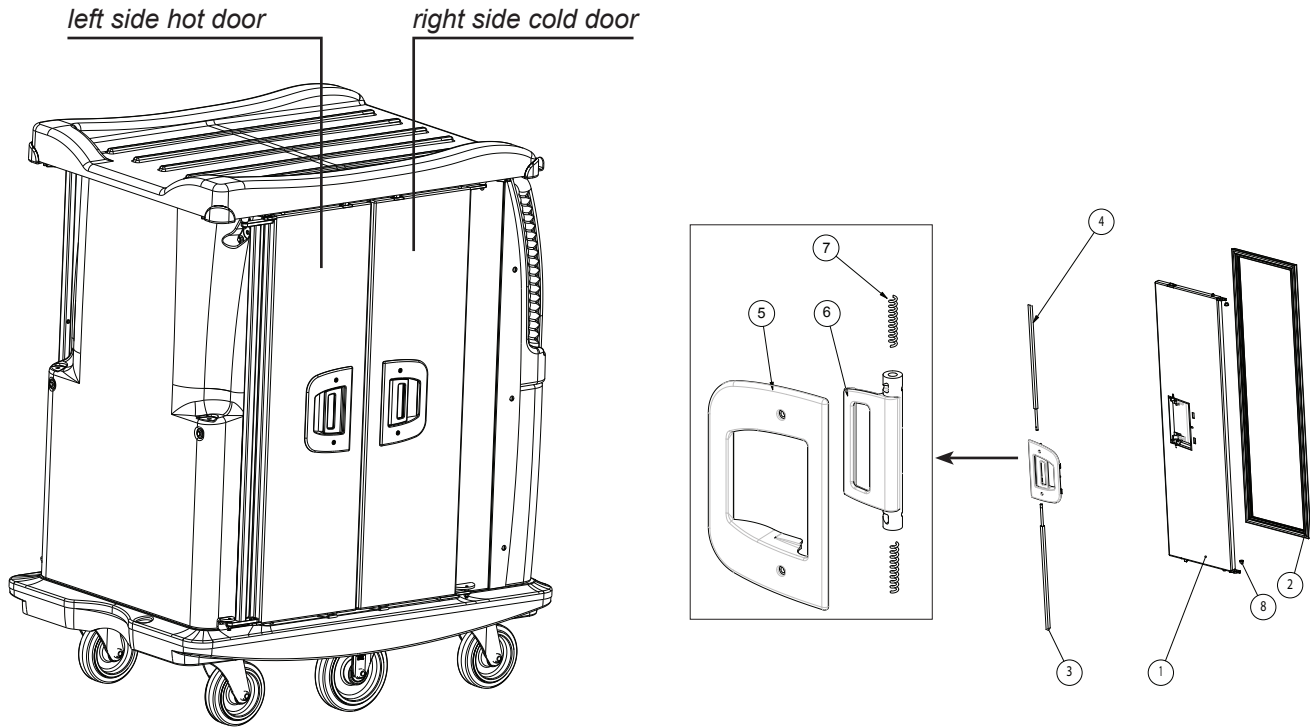


8	1	MOC CABLE PROTECTION	DX64770424
7	1	IP PROTECTION COVER	DX64600383
6	1	KIT 4 SWIVEL WHEELS AND 2 FIXED WHEELS WITH ZING BRAKE	DX50010715*
5	6	SPACER	DX60015505
4	4	EP 20 MM PVC WHEEL WEDGE	DX60003822
3	2	EP 40 MM PVC WHEEL WEDGE	DX60010679
2	2	WHEEL FASTENING RAIL	DX60003656
1	1	BUMPER	DX60003638*
#	Qty	Description	Item number

*CAUTION: wear parts or renewal parts, see the warranty.

Meals On Commands II

EXPLODED VIEWS

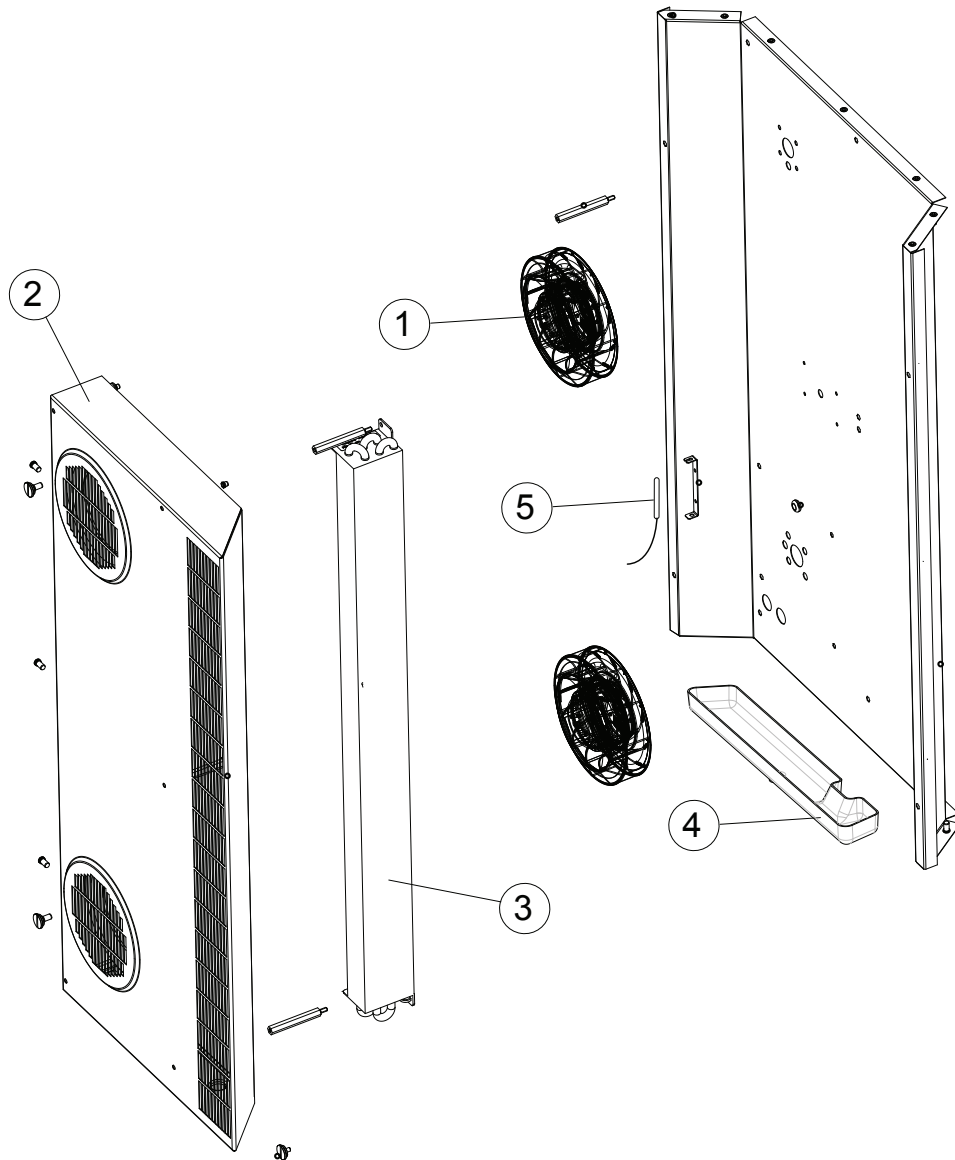


8	1	RING -SUP. COLD SIDE-	DX54600300
8	2	RING	DX60003645
7	2	DOOR CLOSURE SPRING (2/door)	DX13480103
6	1	DOOR HANDLES	DX60010684
5	1	CAP FOR DOOR HANDLES	DX60010682
4	1	UPPERDOOR CLOSURE ROD	DX60010688
3	1	LOWERDOOR CLOSURE ROD	DX60010688
2	1	DOOR SEAL	DX60003606*
1	1	RIGHT HAND SIDE COLD DOOR -ASM-	DX34600260S
1	1	RIGHT HAND SIDE HOT DOOR -ASM-	DX30010700S
1	1	LEFT HAND SIDE COLD DOOR -ASM-	DX34600261S
1	1	LEFT HAND SIDE HOT DOOR -ASM-	DX30010723S
#	Qty	Description	Item numbers

Meals On Commands II

EXPLODED VIEWS

⇒ EXPLODED VIEW :-COLD SIDE-

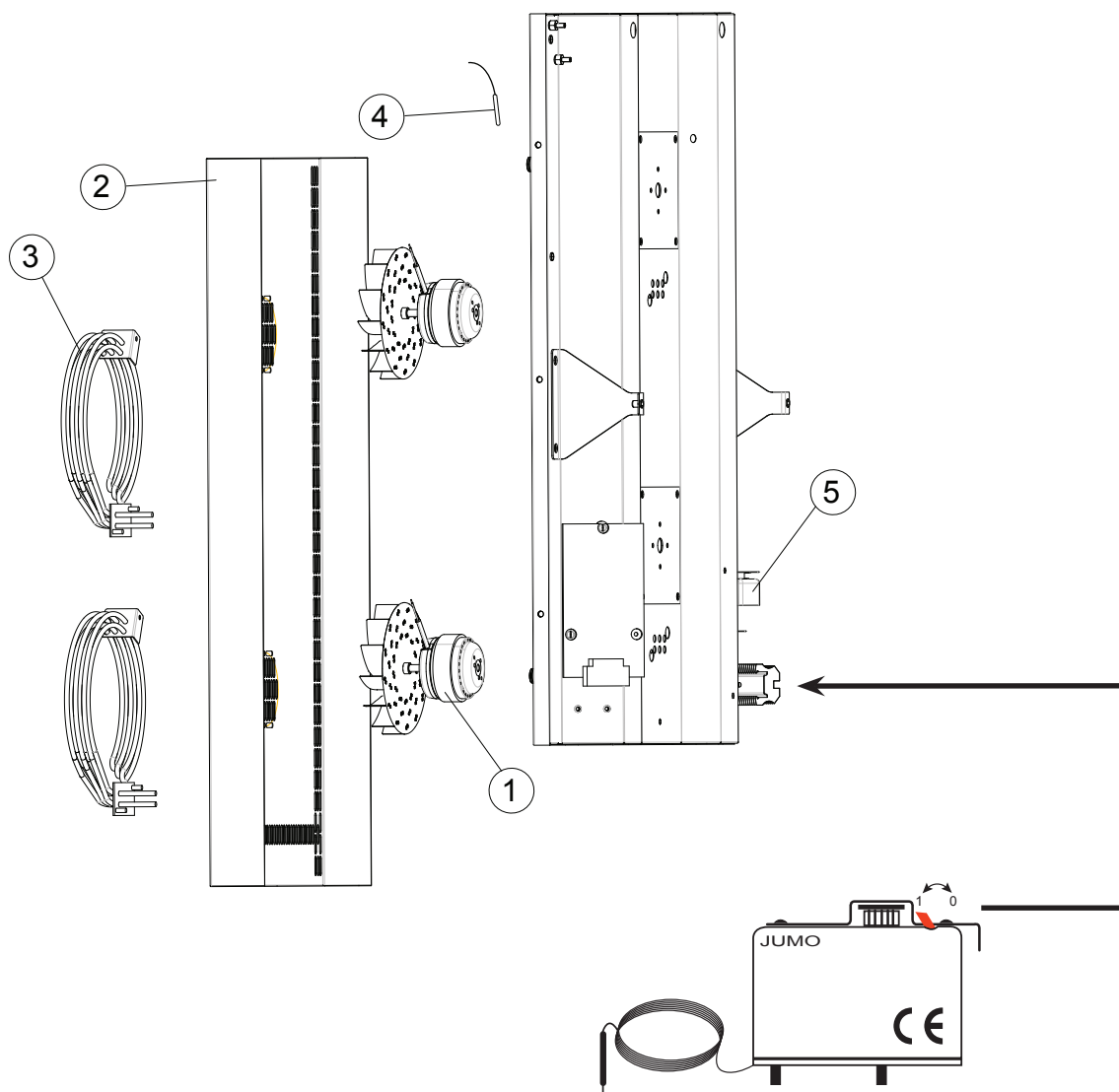


5	1	COLD SIDE PROBE	DX64770268
4	1	COLD EVAPORATION CONDENSATE TANK	DX64770282
3	1	JUNIOR COLD EVAPORATION	DX64600185
2	1	JUNIOR COLD HOOD	DX34600004
1	2	CE/UL 208/230V 50/60HZ MOTOR TURBINE	DX14314222
#	Qty	Description	Item numbers

Meals On Commands II

EXPLODED VIEWS

⇒ EXPLODED VIEW : -HOT SIDE-



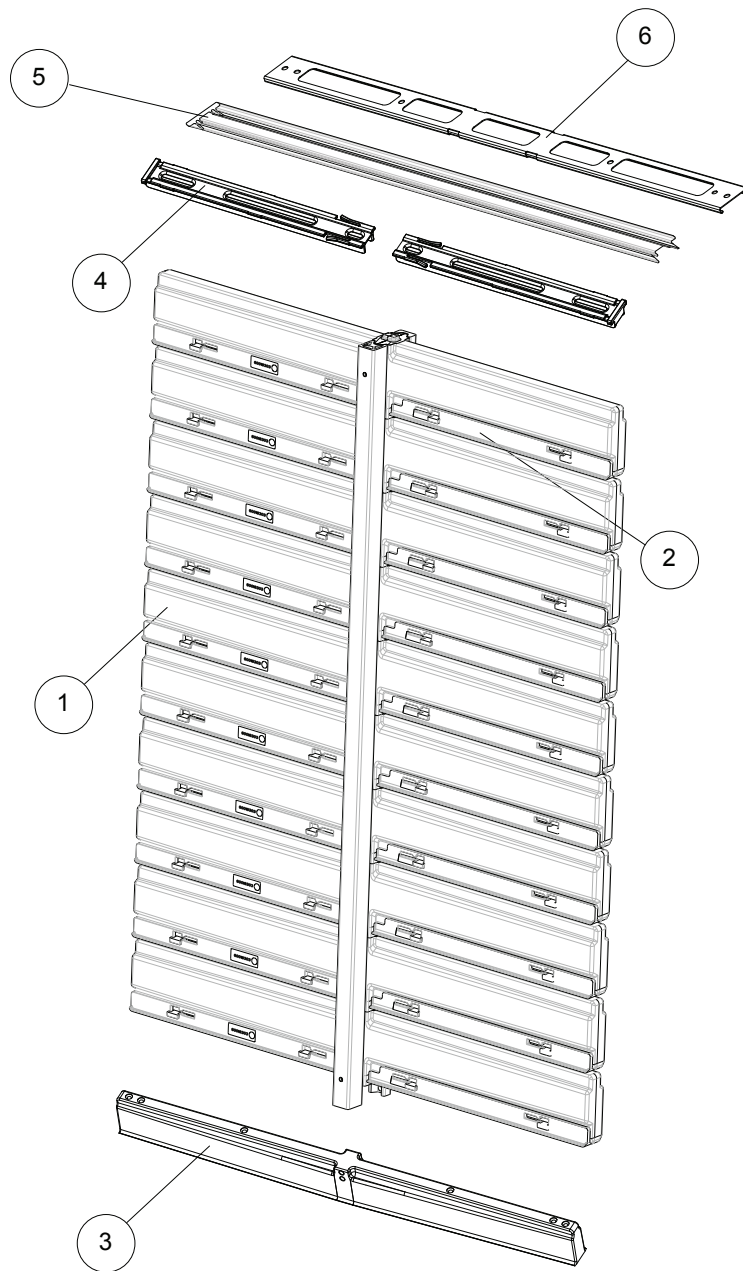
Reset of safety thermostat (TH1).

If needed, reset the thermostat by motionning the green pitch with a screwdriver (position 1, TH is ON)

5	1	SAFETY THERMOSTAT	DX14530103
4	1	HOT SIDE PROBE	DX64770268
3	3	RESISTOR 1950W 208V 60Hz	DX60007949
2	1	JUNIOR HOT HOOD	DX64600212
1	2	HOT SIDE MOTOR TURBINE	DX14314221
#	Qty	Description	Item numbers

Meals On Commands II

EXPLODED VIEWS

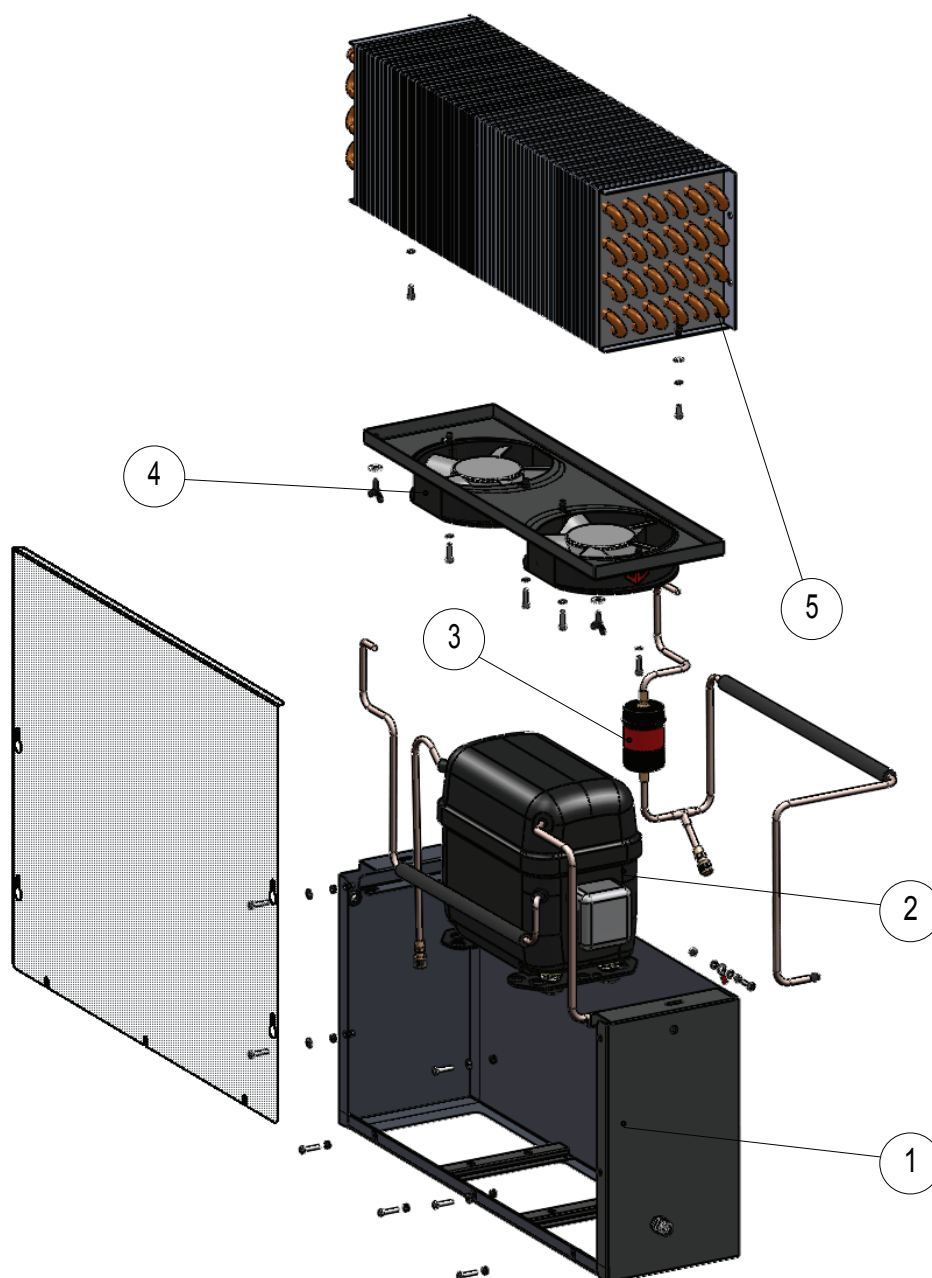


	1	20 PLX GN PARTITION SPACER	DX60019207
6	1	WALL RAIL	DX60019197
5	1	CENTRAL GASKET	DX60019195
4	2	UPPER PARTITION CONNECTION	DX60018920
3	1	PARTITION SPACER	DX34600528
2		INJECTED GUILLOTINE	DX60018303
1	1	20 PLTX GN JUNIOR PARTITION	DX30019156S
#	Qty	Description	Item numbers

Meals On Commands II

EXPLODED VIEWS

⇒ EXPLODED VIEW : COOLING UNIT

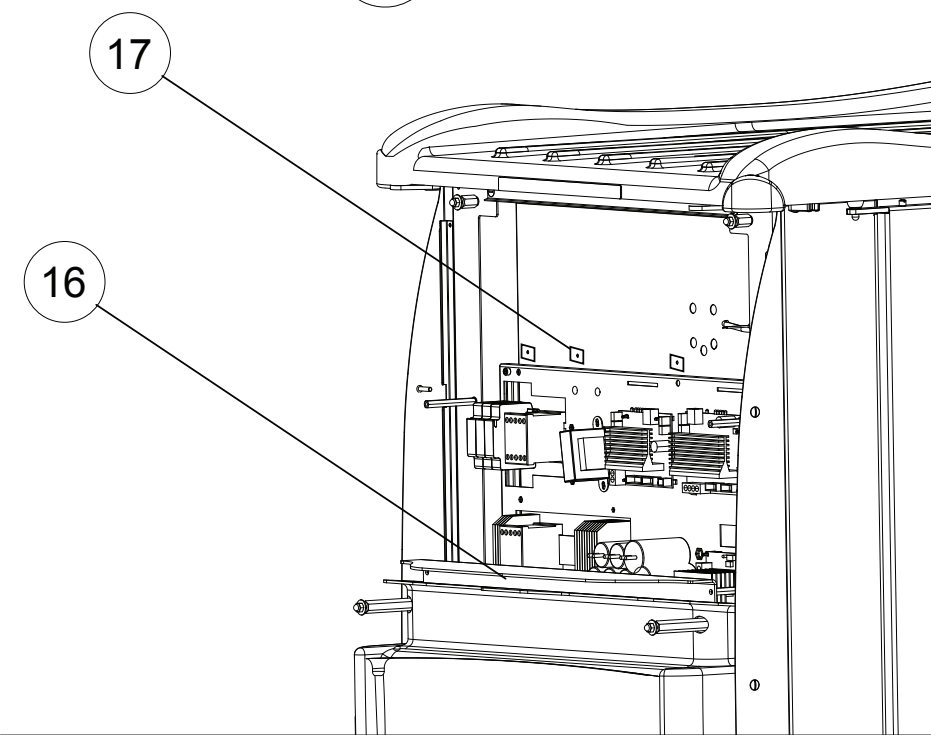
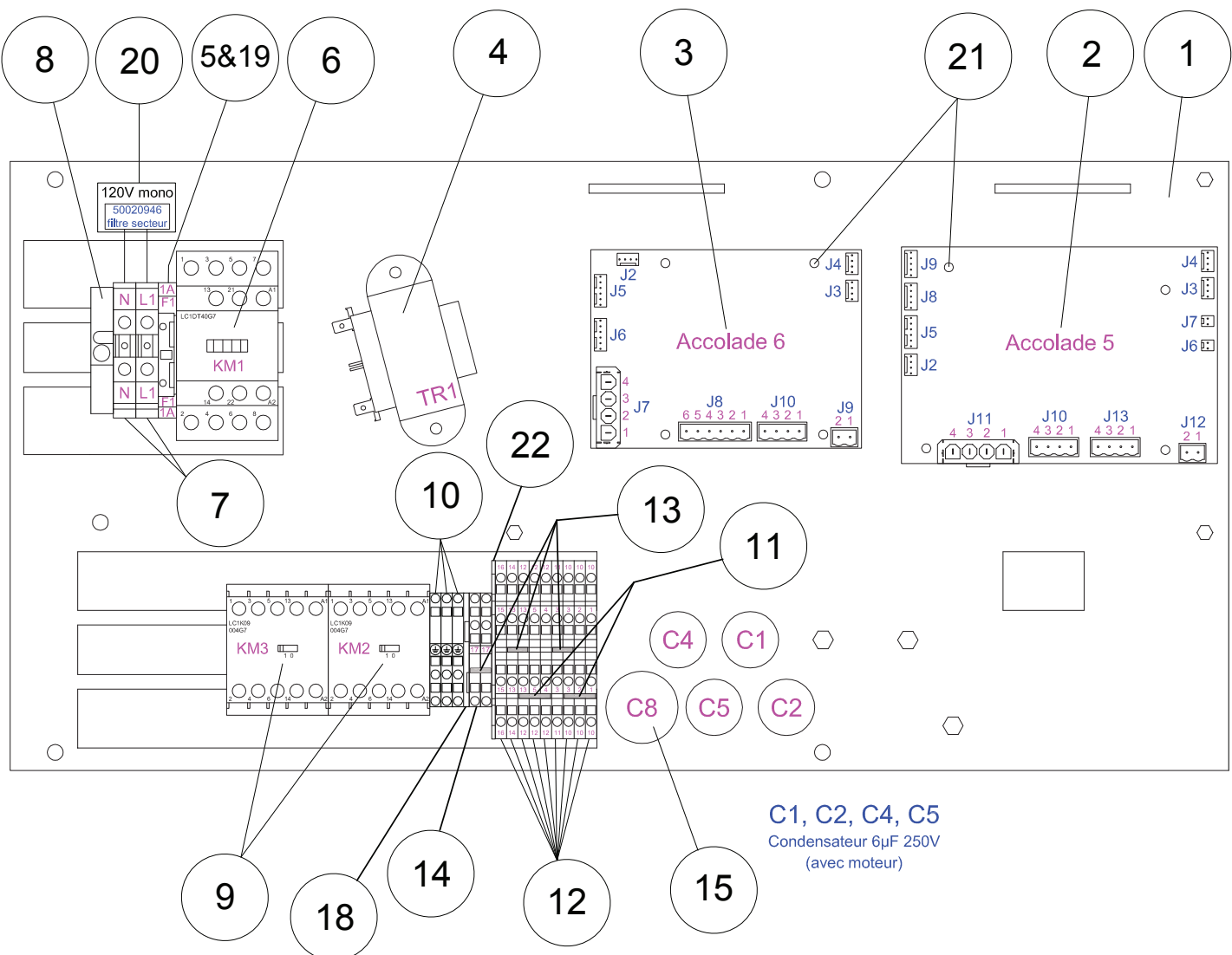


5	1	CONDENSOR	DX54600547
4 ALTERNATIVE ALTERNATE	2	FAN MOTOR 115V / 7 BLADES	DX50023337
4 ALTERNATIVE ALTERNATE	2	FAN MOTOR 115V / 5 BLADES	DX50023336
3	1	COOLING RECEIVER DESHYDRATE	DX54770378
2	1	COOLING UNIT	DX50023338
1	1	COOLING UNIT -ASM-	DX64770431
#	Qty	Description	Item numbers

Meals On Commands II

EXPLODED VIEWS

⇒ ELECTRICAL PANEL



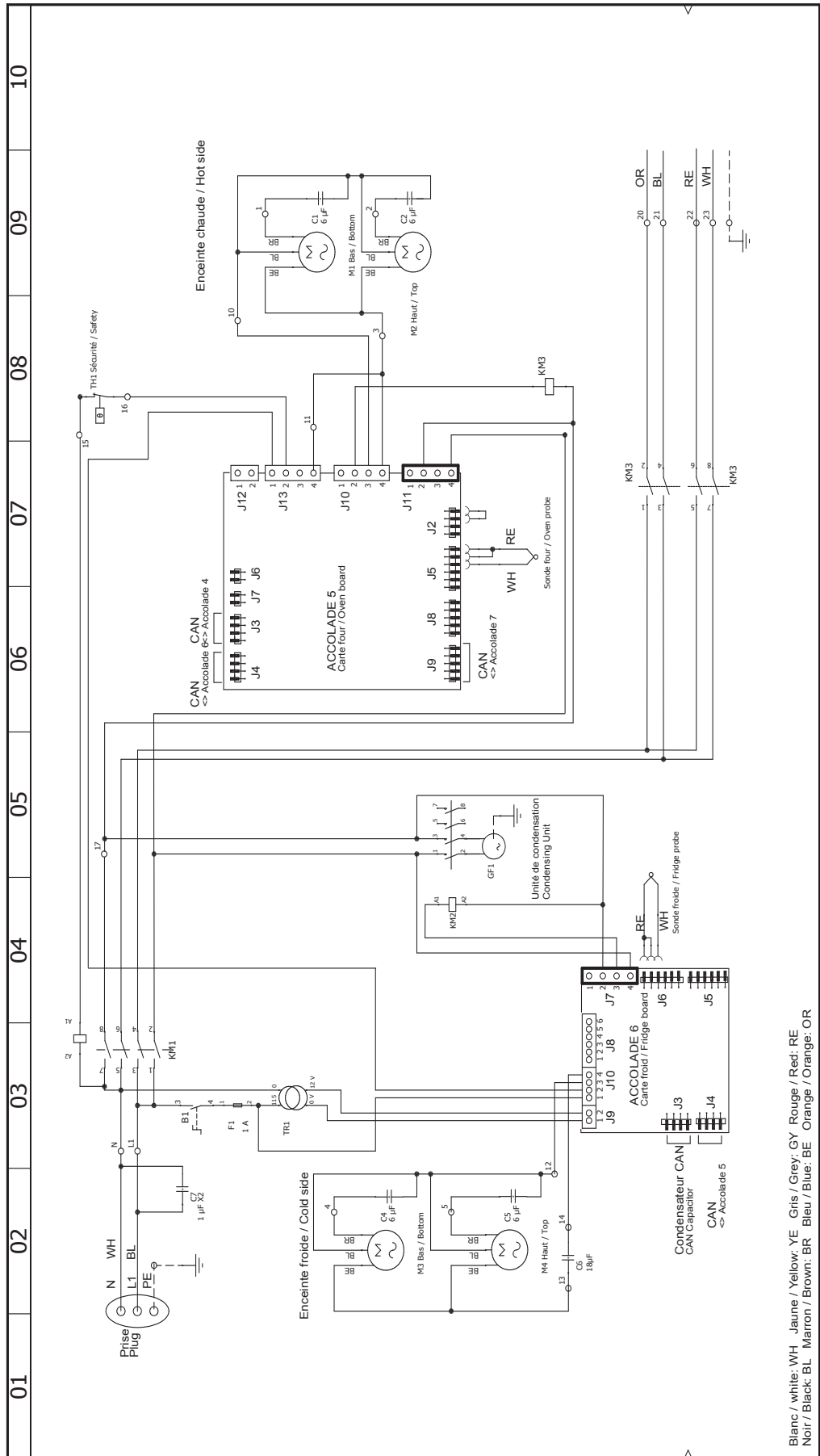
Meals On Commands II

EXPLODED VIEWS

		RESISTANCE PROTECTION	DX64770423
	1	PCB ACCOLADE4	DX64770467
	4	BLOCK JUNCTION WDU 6 -K-	DX14020006
	1	THERMOSTAT EM40 TK 338°F	DX14530020
	1	TERMINAL BLOCK MARKING KIT	DX64770376
	2,3 ml	5AWG16 CABLE	DX14104401
	2,6 ml	UL 3AWG18 600V CABLE	DX14129906
	5 ml	CABLE (115V 1P+N+T)	DX14104402
	1	CONNECTOR -F- (115V 20A 1P+N+T)	DX14030001
	4	CONDENSER 6 μ F	With motor
22	1	2 STAGES TERMINAL FLASK	DX50001383
21	8	SUPPORT PCB	DX50015521
20	1	SECTOR FILTER REF CES0C3051	DX50020946
19	1	FUSE 1A	DX14240510
18	1	BLOCK JUNCTION FLASK 3 POINTS SPRING	DX14022000
17		CLIPS FOR CABLE 20X20	DX14172020
17		CLIPS FOR CABLE 13.5X3.4	DX14171303
16	1	PROTECTION PLATE	DX64600601
15	1	CONDENSER 18 μ F	DX14390018
14	2	BLOCK JUNCTION 3 POINTS 2,5 SPRING	DX14021000
13	3	BRIDGE 2 POINTS FROM BLOCK JUNCTION SPRING	DX14022100
12	9	2-LEVEL TERMINAL BLOCK	DX50001382
11	2	BRIDGE 3 POINTS FROM BLOCK JUNCTION	DX50006409
10	3	EARTH BLOCK JUNCTION 3 PTS 2.5	DX14021001
9	2	CONTACTOR 120V 60Hz 9 A	DX14212445
8	2	LOCKING BRACKET EWK P/TS 35	DX14029002
7	2	BLOCK JUNCTION WDU 10 K	DX14020010
6	1	CONTACTOR 120V 60Hz 40 A	DX14212444
5	1	FUSE HOLDER	DX14249502
4	1	TRANSFORMER	DX50015289
3	1	PCB ACCOLADE6	DX64770468
2	1	OVEN PCB ACCOLADE 5	DX50021128
1	1	ELECTRICAL PANEL -ASM-	DX60010392
#	Qty	Description	Item numbers

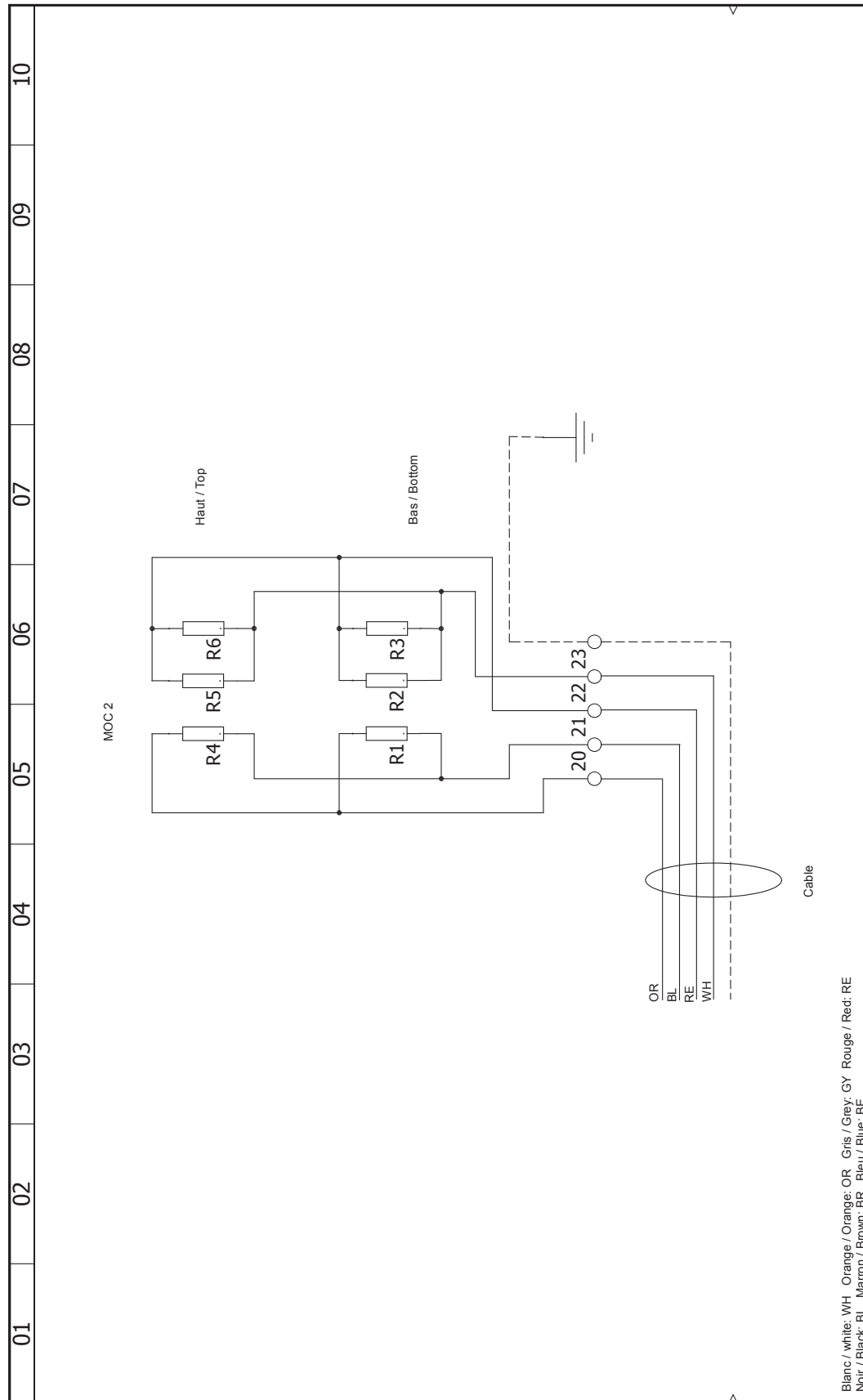
Meals On Commands II

ELECTRIC DIAGRAM



Meals On Commands II

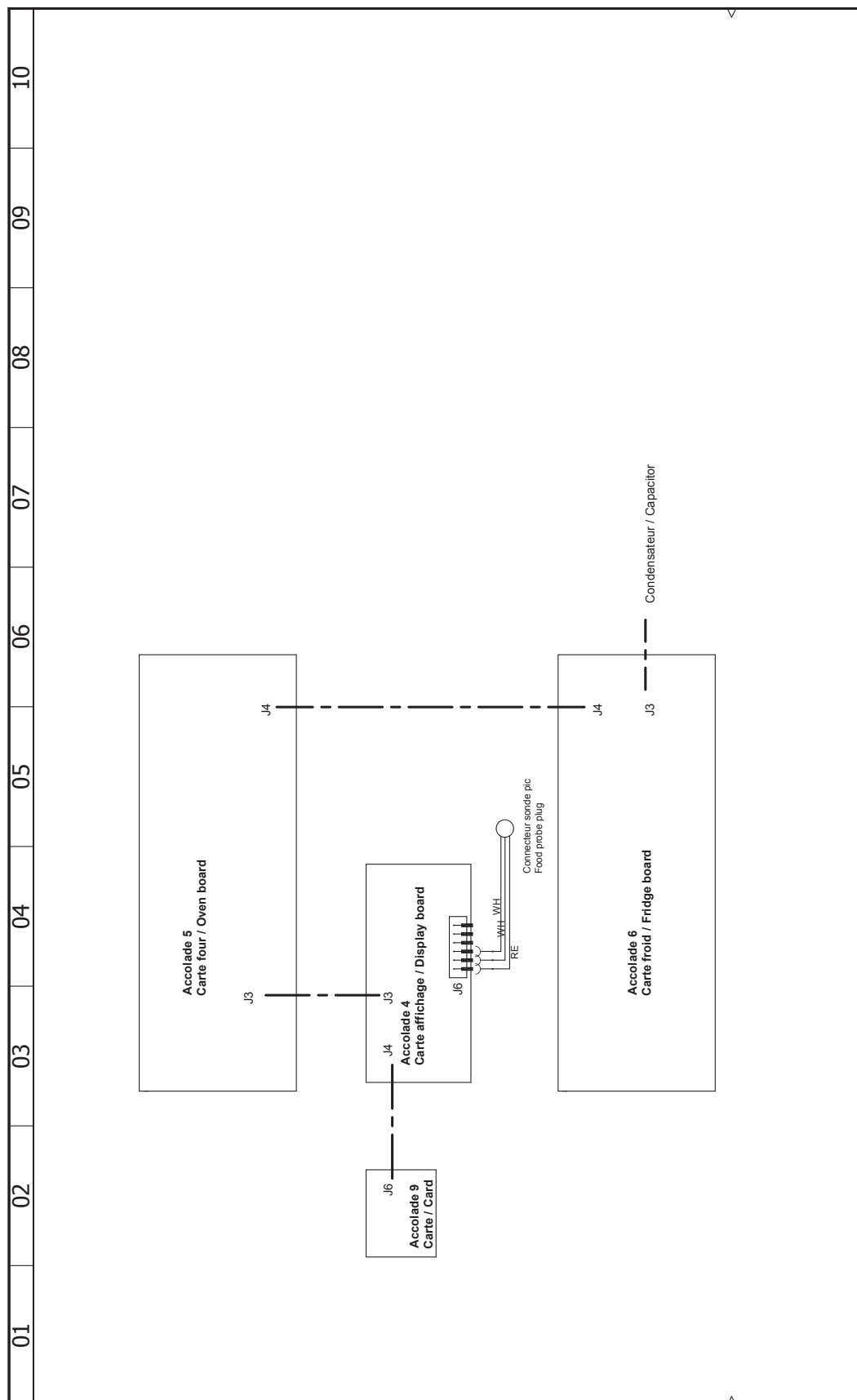
ELECTRIC DIAGRAM



Blanc / white: WH Orange / Orange: OR Gris / Grey: GY Rouge / Red: RE
Noir / Black: BL Marron / Brown: BR Bleu / Blue: BE

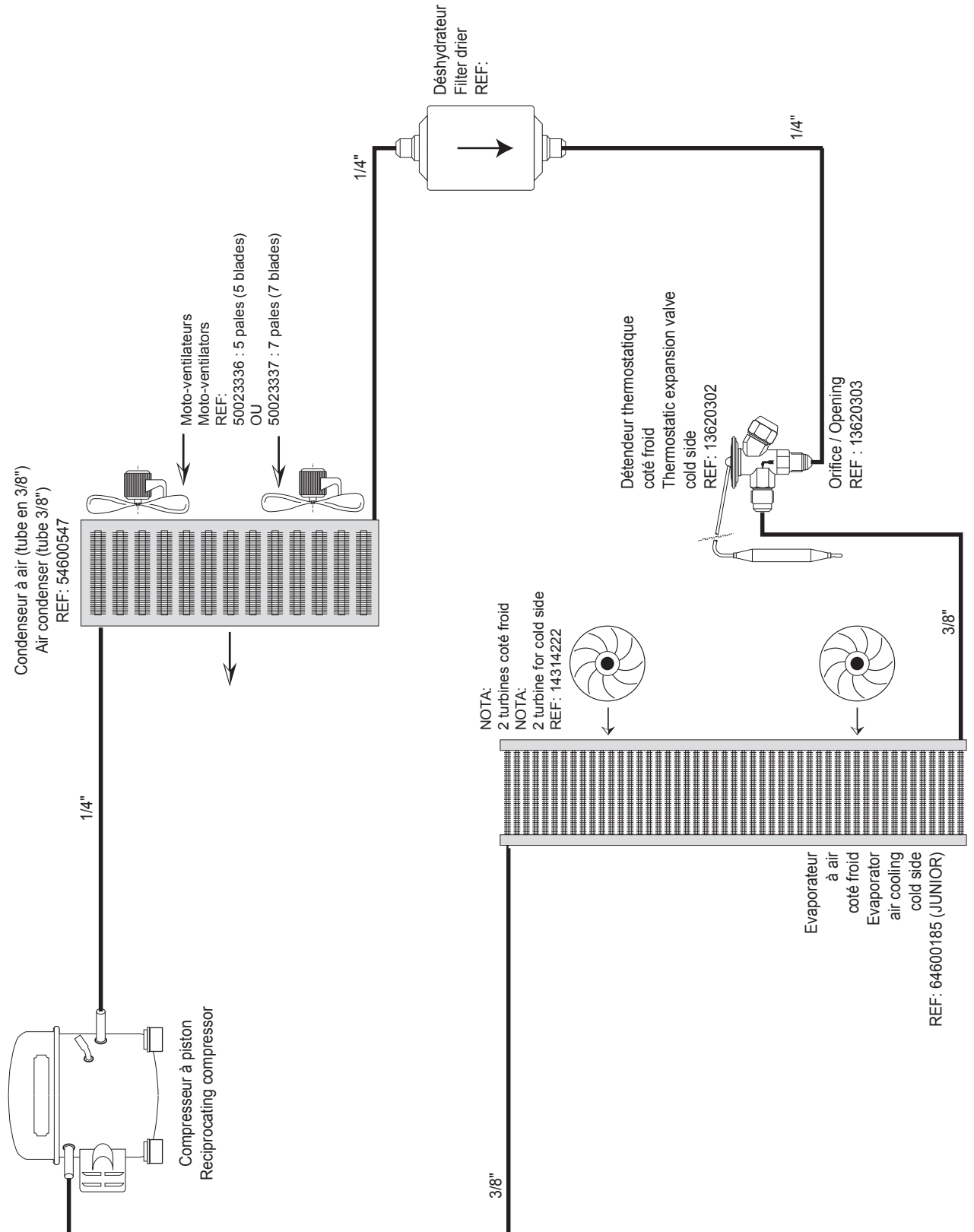
Meals On Commands II

ELECTRIC DIAGRAM



Meals On Commands II

REFRIGERATION SYSTEM DIAGRAM



Meals On Commands II

TROUBLE SHOOTING

Levels (L)

1 : User

2 : Client Maintenance Service

3 : Approved technical agent.

DESCRIPTION	POSSIBLE CAUSES	ACTIONS	L
Main plug connected, display remains dead and no green light around the on/off button (Accolade 4).	Power supply defect.	Check that the cart is correctly plugged and powered. Check that the main supply voltage complies the identification plate.	1 2
	Command circuit Fuse 5x20 defect.	Check the fuse. If blown, replace it by a new one with the same characteristics.	2
	12 V transformer defect.	Check that primary of the transformer is correctly supplied with 115 Vac. Check that secondary of the transformer is correctly 12 V ac. If not, replace it.	2 2
		Check the wiring and the connection of the two ways connector (with yellow wires) on the fridge board, or possibly on the oven board. Check that this connector is correctly supplied with 12 Vac. Check that D1 led (refer to user manual – I/O accolade 5) flashes pink. If no, an expert is required.	2 2 2
Display board is illuminated, but it is impossible to switch on with the on/off button.	Membrane keypad defect.	Check that the membrane keypad is in good conditions. Replace it if necessary.	2
		*Check that the membrane keypad flat cable is correctly connected on the display board. Repair if necessary.	2
		>> Expert required	3
Display board is illuminated, with normal indications, but cooling or heating modes don't work.	Accolade boards defect	Check that D8 green led on the oven board and on the fridge board is illuminated, and that D1 of both boards flashes pink / green. >> If not, expert required.	2 3
		Check that the lever of the safety thermostat of the oven is pushed (refer to user manual – exploded view of hot section). The cabinet must be cold to push it. Replace the faulty thermostat.	2
	Main contactor defect.	Check that the coil A1 – A2 of the main contactor is correctly 115 Vac supplied. If yes, and the contactor is not hold, replace it. >> Expert required.	2 2 3

Meals On Commands II

TROUBLE SHOOTING

DESCRIPTION	POSSIBLE CAUSES	ACTIONS	L
Display board is illuminated, with normal indications, but condensing unit doesn't work or no cold effect.	Condensing unit defect.	Check that the temperatures of the cabinet doesn't exceed 40°C. If yes, start a quick cool down cycle (refer to user manual – Control panel) and wait.	2
		Check that the doors are well closed, that the gaskets are in good conditions.	2
		Check that the condensor is clean, and its fan not locked.	2
		Repair if necessary.	2
		Check with the hand if the compressor runs.	2
		Check that D3-4-5-7 red leds of the fridge board (refer to user manual – I/O accolade 6) are illuminated, depending on cart version.	2
		Check that solenoid coils are 115 Vac supplied.	2
		Check that the compressor is 115 Vac supplied. >> Expert required.	2 3
Display board is illuminated, with normal indications, but heating doesn't work or no heat effect in the oven cabinet.	Fan command defect.	In heating mode, before reaching the preset temperature, check that D5 or D6 if temperature is less than 90°C, red led of the oven board is illuminated.	2
		>> Expert required.	3
	Power command defect.	In heating mode, before reaching the preset temperature, check that D4 red led of the oven board is illuminated.	2
		For 2 phases version, check that the green led and the red led of the triac board (Accolade 7) are illuminated. If not, check that the cable between the oven board and the triac board is correctly connected. For one phase version, check that D6 led is illuminated. >> Expert required.	3
	Power defect.	Check that the terminals 1 – 7 of the main contactor are 115 Vac supplied if one phase version. If not, check the main supply voltage.	2
		Check that the terminals 2 – 8 of the main contactor are 115 Vac supplied. If not, replace it.	2
		Check the wiring of the heating elements.	2
		Check that the heating elements are correctly supplied.	2
		Replace the faulty elements if necessary. >> Expert required.	2 3
	Probe defect defect	Check that the faulty probe is correctly connected, and its good condition.	2
		Replace the faulty probe.	2
	Accolade board defect	>> Expert required.	3

Meals On Commands II

USER MANUAL REVISION CONTROL

<i>Item number</i>	<i>Index</i>	<i>Date of modifications</i>	<i>Modifications</i>	<i>Application</i>
MOC2 us	A	2-27-2019	User manual creation	2/27/2019