

**IMPORTANT  
FOR FUTURE REFERENCE**  
Please complete this information and retain  
this manual for the life of the equipment.  
MODEL # \_\_\_\_\_  
SERIAL # \_\_\_\_\_  
DATE PURCHASED \_\_\_\_\_  
For Warranty Service and/or Parts  
this information is required



**PRODUCT MANUAL**  
Safety Instructions  
Installation Instructions  
Operation Instructions  
Maintenance Instructions  
Replacement Parts List  
Warranty/Service Information

**KFC ADD-ON TABLES**

**MODELS 18H, 32HC, 40HHC AND FRY21**

**⚠ WARNING**

IMPROPER INSTALLATION, OPERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE,  
INJURY OR DEATH. READ THESE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING, OPERATING,  
MAINTAINING OR SERVICING THIS EQUIPMENT.

**APW/WYOTT Foodservice Equipment Co.**  
P.O. Box 1829  
Cheyenne, WY 82003  
(307) 634-5801  
FAX: (307) 637-8071  
General Information

**THIS MANUAL SHOULD BE RETAINED FOR FUTURE REFERENCE**

 **CAUTION**

These models are designed, built and sold for commercial use. If these models are positioned so the general public can use the equipment, make sure that all cautions, warnings and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.

**IMPORTANT**

We strongly recommend having a licensed electrician install this equipment. The electrician should be familiar with all local and national codes.

 **WARNING**

CHECK THE DATA PLATE ON THIS UNIT BEFORE INSTALLATION. CONNECT THE UNIT ONLY TO THE VOLTAGE AND FREQUENCY LISTED ON THE DATA PLATE. CONNECT ONLY TO 1- OR 3-PHASE AS LISTED ON THE DATA PLATE.

 **WARNING**

IMPROPER INSTALLATION, SERVICE, OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THESE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING, OPERATING, MAINTAINING OR SERVICING THIS EQUIPMENT.

 **WARNING**

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

 **WARNING**

DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH INDICATING THAT YOU ARE WORKING ON THE CIRCUIT.

Install according to the spacing requirements listed in the installation section of this manual. We strongly recommend having a competent professional install this equipment. A licensed electrician should make the electrical connections and connect power to the unit. Local codes should always be used when connecting these units to electrical power. In the absence of local codes, use the latest version of the National Electrical Code.

Maintenance and repair should be handled by a factory authorized agent. Before doing any maintenance or repair, contact APW Wyott Foodservice Equipment Company at (800) 752-0863 or (800) 783-2251, Monday-Friday, 7 am—4:30 pm Mountain Standard Time.

 **WARNING**

NEVER CLEAN ANY ELECTRICAL UNIT BY IMMERSING IT IN WATER. TURN UNIT OFF BEFORE CLEANING SURFACE.

 **WARNING**

APPLIANCE MUST BE CONNECTED BY AN EARTHING CABLE TO ALL OTHER UNITS IN THE COMPLETE INSTALLATION AND, THENCE, TO AN INDEPENDENT EARTH CONNECTION.

**NOTICE** THE UNIT, WHEN INSTALLED, MUST BE ELECTRICALLY GROUNDED AND COMPLY WITH LOCAL CODES OR, IN THE ABSENCE OF LOCAL CODES, WITH THE NATIONAL ELECTRICAL CODE ANSI/NFPA 70 -LATEST EDITION.

CANADIAN INSTALLATION MUST COMPLY WITH CSA-STANDARD C.22.2 No. 0 M1982 General Requirements - Canadian Electrical Code, Part II, 109-M1981 - Commercial Cooking Appliances.

**NOTICE** Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA 96 latest edition that local codes are "authority having jurisdiction" when it comes to requirements for installation of equipment. Therefore, installations should comply with all Local codes.

 **WARNING**

**SHOCK HAZARD**  
DEENERGIZE ALL POWER TO EQUIPMENT BEFORE CLEANING THE EQUIPMENT.

Congratulations on your purchase of APW Wyott Foodservice commercial cooking or refrigeration equipment. APW Wyott Foodservice takes pride in the design and quality of our products. When used as intended, and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

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**LOCATION OF DATA PLATE**

The data plate for the Hot and Cold Well Add-On Tables is located in the electrical connection area on the rear on the shelf insert. On the FRY21 Table, it is located on the side of the raised portion of the top panel.

**IMMEDIATELY INSPECT FOR SHIPPING DAMAGE**

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

- A. Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.
- B. For concealed damage or loss, if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and start up should be performed by a qualified installer who thoroughly read, understands and follows these instructions.

If you have questions concerning the installation, operation, maintenance or service of this product write Technical Service Department APW/Wyott Foodservice Equipment Company, P.O. Box 1829, Cheyenne, WY 82003. Maintenance and repair should be handled by a factory authorized agent. Before doing any maintenance or repair, contact APW Wyott Foodservice Equipment Company at (800) 752-0863 or (800) 783-2251, Monday-Friday, 7 am—4:30 pm Mountain Standard Time.

**GENERAL TROUBLESHOOTING**

If the unit fails to operate, check the following.

- 1. Make sure the unit is connected to a live power source.
- 2. Check the circuit breaker to be sure it has not been tripped.
- 3. Check if the power switch is on and the indicator light is glowing.
- 4. Check the data plate and make sure the unit is operating on the proper voltage.

If the above checks out and you still have problems, call an APW Wyott Foodservice authorized service agency.

**NOTICE:** Service work should be performed only by a qualified technician who is experienced in and knowledgeable with the operation of commercial gas, electric, steam cooking equipment. Contact the Authorized Service Agency for reliable service, dependable advice or other assistance and for genuine factory parts.

Warranty will be void and the manufacturer is relieved of all liability if:

- A. Service work is performed by other than an APW Wyott Foodservice authorized Service Agency; or
- B. Other than Genuine APW Wyott Foodservice replacement parts are installed.

A current listing of all authorized APW Wyott Foodservice authorized parts/service distributors is included with this product manual at the time of shipment. In the absence of this list, you can call the APW Wyott 24-hour Service Hot Line which gives access to the nearest Authorized APW Wyott parts/service distributor. Call 1-800-733-2203.

### **SAFETY PRECAUTIONS**

Before installing and operating this equipment, be sure everyone involved in its operation is fully trained and is aware of all precautions. Accidents and problems can result by a failure to follow fundamental rules and precautions.

The following words and symbols, found in this manual, alert you to hazards to the operator, service personnel or the equipment. The words are defined as follows:



#### **DANGER**

THIS SYMBOL WARNS OF IMMINENT HAZARD WHICH WILL RESULT IN SERIOUS INJURY OR DEATH.



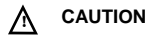
#### **WARNING**

THIS SYMBOL REFERS TO A POTENTIAL HAZARD OR UNSAFE PRACTICE WHICH COULD RESULT IN SERIOUS INJURY OR DEATH.



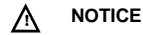
#### **NOTICE**

This symbol refers to information that needs special attention or must be fully understood even though not dangerous.



#### **CAUTION**

This symbol refers to a potential hazard or unsafe practice which may result in minor or moderate injury or product or property damage.



#### **NOTICE**

This symbol refers to information that needs special attention or must be fully understood even though not dangerous.

### **SPECIFICATIONS**

#### **ELECTRICAL**

MODEL	VOLT	HZ	PHASE	AMPS	COMPRESSOR	CHARGE
18H	120 Volt	60Hz	1	10 Amps	--	--
32HC	120 Volt	60Hz	1	15 Amps	1/5 Hp	6 oz. - R-134a
40HHC	120 Volt	60Hz	1	25 Amps	1/5 Hp	6 oz. - R-134a

#### **DIMENSIONS**

MODEL	WIDTH	DEPTH	HEIGHT
FRY21	21-3/4" (552.5mm)	52-1/2" (1333.5mm)	30-3/4" (781.1mm)
18H	18" (457.2mm)	52-1/2" (1333.5mm)	30-3/4" (781.1mm)
32HC	32" (812.8mm)	52-1/2" (1333.5mm)	30-3/4" (781.1mm)
40HHC	40" (1016.0mm)	52-1/2" (1333.5mm)	30-3/4" (781.1mm)

## **INSTALLATION**

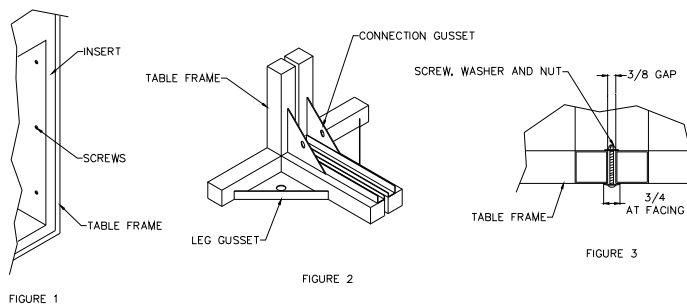
### **READ ALL INSTRUCTIONS BEFORE STARTING INSTALLATION**

1. Install legs. Do not place a refrigerated unit on its side or top.
2. Remove the end panels from the units to be joined.
3. Place units in appropriate location.
4. Remove the inserts from the base unit(s) by removing the six screws holding the insert in place (See Figure 1). The inserts will slide out the front of the unit. Being careful not to damage the flanges around the insert, set the inserts aside.
5. With the inserts removed, it will be possible to access the connection gussets located at the top and bottom of the frame. There will be two gussets at each corner of the table (See Figure #2). Install a bolt (approx. 2-3/8" long) through the holes in the table (see Figure #2). Install a bolt (approx. 2-3/8" long) through the holes in the gussets and anchor with a nut (hardware not included with the table). Maintain a space of approximately 3/8" along the entire front edge of the frame.
6. After all of the sections have been anchored together, adjust the feet so that all of the tops are flush, level and in a straight line. Tighten the top bolts to bring the unit tops together.
7. Install stainless steel facings over the 3/8" gap along the front edges of the frame (facings not included with the table). Facings may be anchored with screws, nuts and washers (see Figure #3).
8. At this time, make all of the electrical and plumbing connections. Refer to the appropriate section or manual applicable to the unit.
9. Reinstall the insert into the appropriate units. Apply a bead of silicone sealant on the backside of the flanges. After the inserts have been screwed into place, wipe off the excess sealant.
10. Replace all of the shelving in the desired locations. Install end panels (three for each end) in the ends of the assembly (Note: if there is a compressor in the end unit, there must be a louvered panel in the location closest to the compressor).

Note: If the unit being installed is to be used as a stand-alone unit, three end panels will need to be ordered to cover the open side of the unit.

Prior to operating the Add-On Table, thoroughly wash the well pan(s) and exterior with a mild detergent or soap solution. Also wash the table top and frame in the same fashion. Do not use abrasive cleaners since this might damage the cabinet finish. If the stainless steel surfaces become discolored, scrub by rubbing only in the direction of the finish grain. Never use vinegar or corrosive cleaner. Do not use chlorine based cleaners.

This device should never be positioned upside down or on its side. If the unit arrived or was stored in any position other than this end up as marked on the side of the shipping container, then allow the unit to set upright 24 hours before applying power or turning on the unit. Failure to do this will cause the unit to function incorrectly. The unit will not be able to cool to the desired temperature.



**ELECTRICAL CONNECTIONS**

Check the data plate to determine for which voltage this unit is wired and what voltage service is to use.

When installed, the plug for this unit should be accessible.

**⚠ CAUTION**

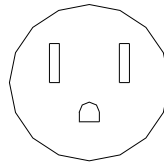
Check the data plate on this unit before installation. Connect the unit only to the voltage and frequency listed on the data plate. Connect only to 1- or 2-phase as listed on the data plate.

**⚠ CAUTION**

If the power cord is damaged, replace only with an identical power cord.

**⚠ WARNING**

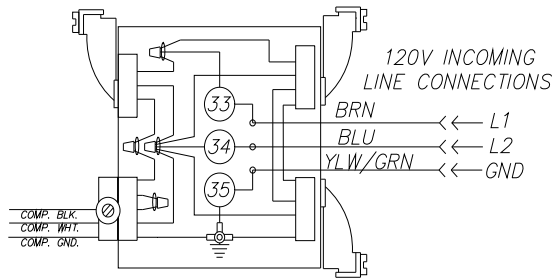
**IMPROPER GROUNDING COULD RESULT IN ELECTRICAL SHOCK**  
THIS APPLIANCE IS EQUIPPED WITH A THREE-PRONG (GROUNDED) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.



120 Volt Plug  
18H plug configuration

JUNCTION-BOX CONNECTIONS

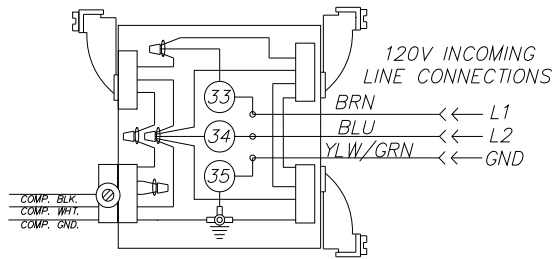
REMOVE COVER FROM J-BOX. REMOVE APPROPRIATE KNOCK-OUT AND ATTACH CONDUIT PER STANDARD PRACTICE. TERMINATE INCOMING WIRES TO LEADS AS SHOWN BELOW. REATTACH J-BOX COVERS.



ELECTRICAL CONNECTIONS FOR MODEL 32HHC

JUNCTION-BOX CONNECTIONS

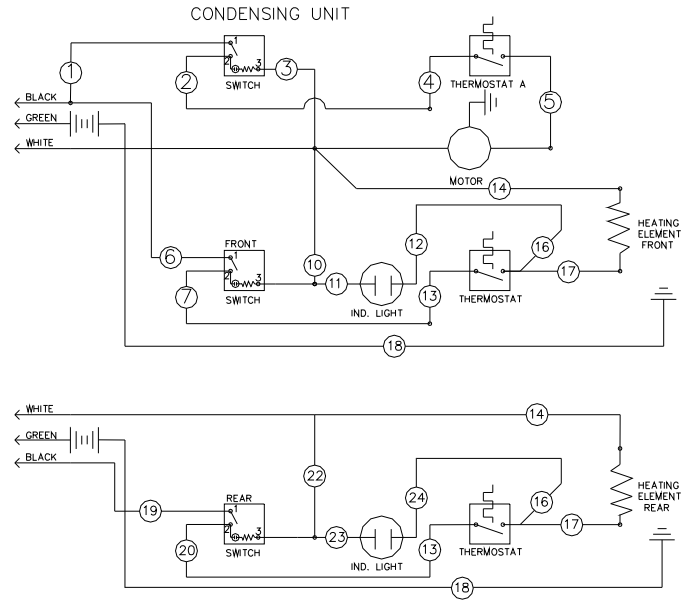
REMOVE COVER FROM J-BOX. REMOVE APPROPRIATE KNOCK-OUT AND ATTACH CONDUIT PER STANDARD PRACTICE. TERMINATE INCOMING WIRES TO LEADS AS SHOWN BELOW. REATTACH J-BOX COVERS.



ELECTRICAL CONNECTIONS FOR MODEL 40HHC

**⚠ WARNING**

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.



ELECTRICAL DIAGRAM

The top diagram is the wiring diagram for a 40HHC. For the 32HC, remove the wires and components for the rear Hot Well. For the 18H remove both the wires and components for the rear Hot Well and the wires and components for the condensing unit of the cold well.

### **OPERATING INSTRUCTIONS**

Place the Add-On table in the desired location. Connect the unit to an appropriate electrical circuit. Apply power to the unit. Turn on the power switch. The switch will illuminate indicating there is power to the unit. The unit has been calibrated at the factory for 35°F-39°F at sea level on the cold well and the hot well(s) has been calibrated for 160°F-180°F. Wait about 45 to 60 minutes for the unit to cool or heat. If the product is too cold or too warm, adjust the appropriate thermostat. The thermostat knobs are located behind the removable panel. Remove the single screw on the removable panel to access the adjustment knobs. Turn the knob to a higher number for a warmer product and to a lower number for a cooler product. Wait 45 to 60 minutes to determine if the product is at an acceptable temperature. Replace the removable panel so the setting is not accidentally moved from its setting. Holding food above 40°F or below 150°F can cause potential contamination problems.

This unit is not intended to hold potentially hazardous foods such as uncooked or unpreserved meats and sausages.

1. All food service equipment should be operated by trained personnel.
2. Never hold food below 150°F or above 40°F.

### **MAINTENANCE**

Once a week, or more often if necessary, clean the coldwell thoroughly. Turn off the coldwell and allow it to warm.

**STAINLESS STEEL:** To remove normal dirt or product residue from stainless steel, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth. Never use vinegar or corrosive cleaner. Do not use chlorine based cleaners.

To remove grease and food splatter or condensed vapors that have baked on the equipment, apply cleaners to a damp cloth or sponge and rub cleanser on the metal in the direction of the polished lines on the metal. Rubbing cleanser as gently as possible in the direction of the polished lines will not mar the finish of the stainless steel. **NEVER RUB WITH A CIRCULAR MOTION.** Soil and burned on deposits which do not respond to the above procedure can usually be removed by rubbing the surface with SCOTCH-BRITE scouring pads or STAINLESS scouring pads.

**NEVER USE** a wire brush, steel or abrasive scouring pads (except stainless), scraper, file or other steel tools. Surfaces which are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosive attack.

**NEVER** use any corrosive cleaner. Use only cleaners approved for stainless steel.

**NEVER** use cleaning solvents with a hydrocarbon base.

Pan supports are to be removed for cleaning. Machine washing is preferred but hand washing is acceptable. Follow all state and local codes for sanitation when cleaning the pan supports.



#### **WARNING**

NEVER CLEAN ANY ELECTRICAL UNIT BY IMMERSING IT IN WATER. TURN UNIT OFF BEFORE CLEANING SURFACE.



#### **CAUTION**

**DO NOT USE** ordinary steel wool as any particles left on the surface will rust.



#### **WARNING**

#### **SHOCK HAZARD**

DEENERGIZE ALL POWER TO EQUIPMENT BEFORE CLEANING THE EQUIPMENT.



**PARTS LIST**

ITEM	PART NO.	DESCRIPTION	18H	QUANTITY		
				32HC	40HHC	FRY21
1.	1305601	Switch Power	1	2	3	0
2.	1515100	Pilot Light	1	1	2	0
3.	1487800	Knob, Refrigeration	0	1	0	0
4.	280710	Cover Plate	0	0	1	0
4.	280711	Cover Plate	1	0	0	0
4.	280712	Cover Plate	0	1	0	0
5.	56505	Knob, Hot Well	1	1	2	0
6.	56540	Thermostat, Hot Well	1	1	2	0
7.	1486600	Thermostat, Cold Well	0	0	1	0
8.	3027010	Hot Well	1	1	2	0
9.	1806951	Compressor 1/5 Hp 120V	0	1	1	0
10.	1801300	Condenser	0	1	1	0
11.	1200200	Motor, Fan 120V	0	1	1	0
12.	1200100	Fan Blade	0	1	1	0





#### APW WYOTT EQUIPMENT LIMITED WARRANTY

APW WYOTT Foodservice Equipment Company warrants its equipment against defects in materials and workmanship, subject to the following conditions:

This warranty applies to the original owner only and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at the option of APW WYOTT such product will be repaired or replaced by APW WYOTT or its Authorized Service Agency. APW WYOTT will only be responsible for charges incurred or service performed by its Authorized Agencies. The use of other than APW WYOTT Authorized Service Agencies will void this warranty and APW WYOTT will not be responsible for such work or any charges associated with same. The closest APW WYOTT Authorized Service Agency must be used.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada. There will be no labor coverage for equipment located on any island not connected by roadway to the mainland.

#### TIME PERIOD:

One-year parts, one-year labor, effective from the date of purchase by the original owner. The Authorized Service Agency may, at their option, require proof of purchase. Parts replaced under this warranty are warranted for the unexpired portion of the original product warranty only.

#### EXCEPTIONS:

\*Gas/Electric Cookline - Models GCB, GCRB, GF, GGM, GGT, GHP-H, GWW, EBC, EF, EG, EHP, EWW Three (3) Year Warranty on all component part, except switches and thermostats. (2 additional years on parts only - No labor on second or third year.)

\*Heat Strips - Models FD - Two (2) Year Warranty on element only - No labor second year.

\*Glass Windows, Door Seals, Rubber Seals, Light Bulbs, Broiler Briquettes 90 Day Material Only - No labor.

In all cases parts covered by extended warranty will be shipped FOB the factory after the first year.

#### PORTABLE CARRY-IN PRODUCTS

Equipment weighing over 70 pounds or permanently installed will be serviced on-site as per the terms of this warranty. Equipment weighing 70 pounds or under, and which is not permanently installed i.e., with cord and plug, is considered portable and is subject to the following warranty handling limitations.

If portable equipment fails to operate in its intended manner on the first day of connection, or use, at APW WYOTT's option or its Authorized Service Agency, it will be serviced on-site or replaced.

From day two through the conclusion of this warranty, portable units must be taken or sent prepaid to the APW WYOTT Authorized Service Agency for in-warranty repairs. No mileage or travel charges are allowed on portable units after the first day of use. If the customer wants on-site service they may receive same by paying the travel and mileage charges.

#### EXCLUSIONS:

The following conditions are not covered by warranty.

\*Equipment failure relating to improper installation, improper utility connection or supply and problems due to ventilation.

\*Equipment that has not been properly maintained, calibration of controls, adjustments, damage from improper cleaning and water damaged controls.

\*Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, a buse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, not or act of God.

\*Equipment that has had the model number or serial number removed or altered.

If the equipment has been changed, altered, modified or repaired by other than a qualified service technician during or after the warranty period then the manufacturer shall not be liable for any damages to any person or property which may result from the use of the equipment thereafter.

This warranty does not cover services performed at overtime or premium labor rates. Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates APW WYOTT does not assume any liability for extended delays in replacing or repairing any items beyond its control.

In all cases the use of other than APW WYOTT authorized OEM replacement parts will void this warranty.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS AND CONSTITUTES THE ENTIRE LIABILITY OF APW WYOTT IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN.

**P/N 88031-00 Revised 01/01**