



INSTALLATION AND OPERATING INSTRUCTIONS

Heated Display Cabinets

INTENDED FOR OTHER THAN HOUSEHOLD USE

Models: **PD-4 & PTD-4**

RETAIN THIS MANUAL FOR FUTURE REFERENCE



FOR YOUR SAFETY: *Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.*



WARNING: *Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the Installation, Operating and Maintenance Instructions thoroughly before installing or servicing this equipment.*



This equipment has been engineered to provide you with year round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.

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Information

THIS MANUAL SHOULD BE RETAINED FOR FUTURE REFERENCE

CAUTION

These units are designed, built and sold for commercial use only. Only persons trained and familiar with proper use should operate them. They are not meant for operation by the general public under any circumstances.

IMPORTANT

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

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

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 per 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 the power to the unit. Local codes should always be used when connecting these units to electrical power, use the latest version of the National Electrical Code.

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

Maintenance and repair should be handled by a factory authorized agent.

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General Information

General Installation

- Always clean equipment thoroughly before first use.
(See general cleaning instructions.)
- Check rating label for your model designation and electrical rating.
- This unit can be used with the legs supplied or by sealing this unit to a counter top.

General Operation Instructions

- All foodservice equipment should be operated by trained personnel.
- Do not allow your customers to come into contact with any surface labeled "CAUTION HOT"
- Where applicable, never pour cold water into dry heat units.
- Where applicable, do not cook, warm or hold food directly in bottom of unit. Always use racks and pans.
- NEVER HOLD FOOD BELOW 140 DEG. F.

General Cleaning Instructions

- Never clean any electrical unit by immersing it in water. Turn unit off and allow it to cool down before surface cleaning.
- Always clean equipment thoroughly before first use. Clean unit daily. Except where noted on charts: Use warm, soapy water. Mild cleaners and PLASTIC scouring pads may be used to remove baked-on food and water scale on metal units.
- Unplug electrical units before cleaning or servicing. All service should be performed by an APW/ Wyott authorized service agency.

General Troubleshooting

Always ask and check:

- Is the unit connected to a live power source?
- Check circuit breaker.
- Is the power switch on and the pilot light glowing?
- Check the rating label. Are you operating the unit on the proper voltage? If the above checks out and you still have problems, call an APW/ Wyott authorized service agency.

DESCRIPTION, INSTALLATION AND OPERATION

Description

- These electrical units are designed for countertop operation. They are intended to keep food warm, not for cooking or reheating.

ELECTRICAL RATINGS

- 120 Volt, 60 Hz, 1 Phase, 10.5 AMP
OR
-220 Volt, 50 Hz, 1 Phase, 7 AMP

Equipment Set Up

Installation

This unit is shipped as a complete unit and does not require any field assembly except for the supporting legs as if they are going to be used.

Install this unit on a counter top close to an outlet with the proper volts for the unit you are installing.

This unit can be installed by sealing the unit to a counter top without the legs or by installing the one inch adjustable legs provided for a portable unit.

Be sure not to block the louvers located on the sides of the cabinet.

NOTE

Clean unit thoroughly before putting this unit into service.

Operation

- Plug the power cord into a properly rated electrical outlet.
- Adjust the thermostats to the desired air and water temperature.
- Allow unit to stabilize before storing product.

NOTE

-NEVER HOLD FOOD BELOW 140 DEG. F.

Before First Use and Cleaning

-Before first use, clean using a non-corrosive, grease-dissolving commercial cleaner, clean the protective metal oils from all the surface parts. Follow the cleaner manufacturer's directions. Clean all the accessories, rinse and wipe dry the unit and all accessories.

Cleaning

-Always allow the unit to cool before cleaning.

Daily

-Wash all exterior and interior surfaces at least once daily. Use a cloth with warm water and a mild soap or detergent. A non-abrasive cleaner may be used to remove discoloration's. Always rub in the direction of the polish lines on the stainless steel finishes. Do not use steel wool. Pieces of steel wool will adhere to the stainless steel and cause rusting.

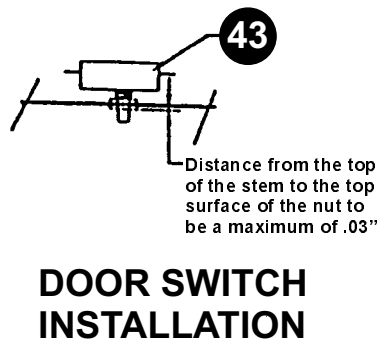
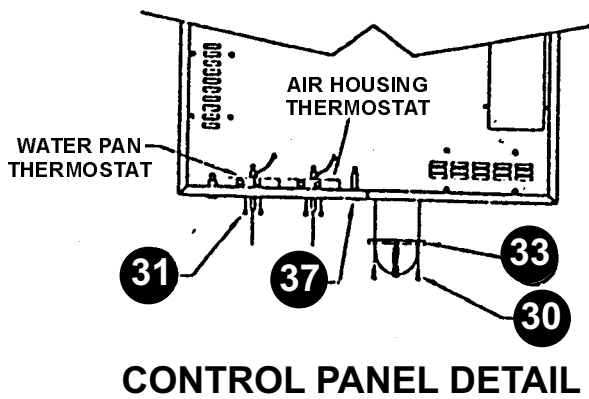
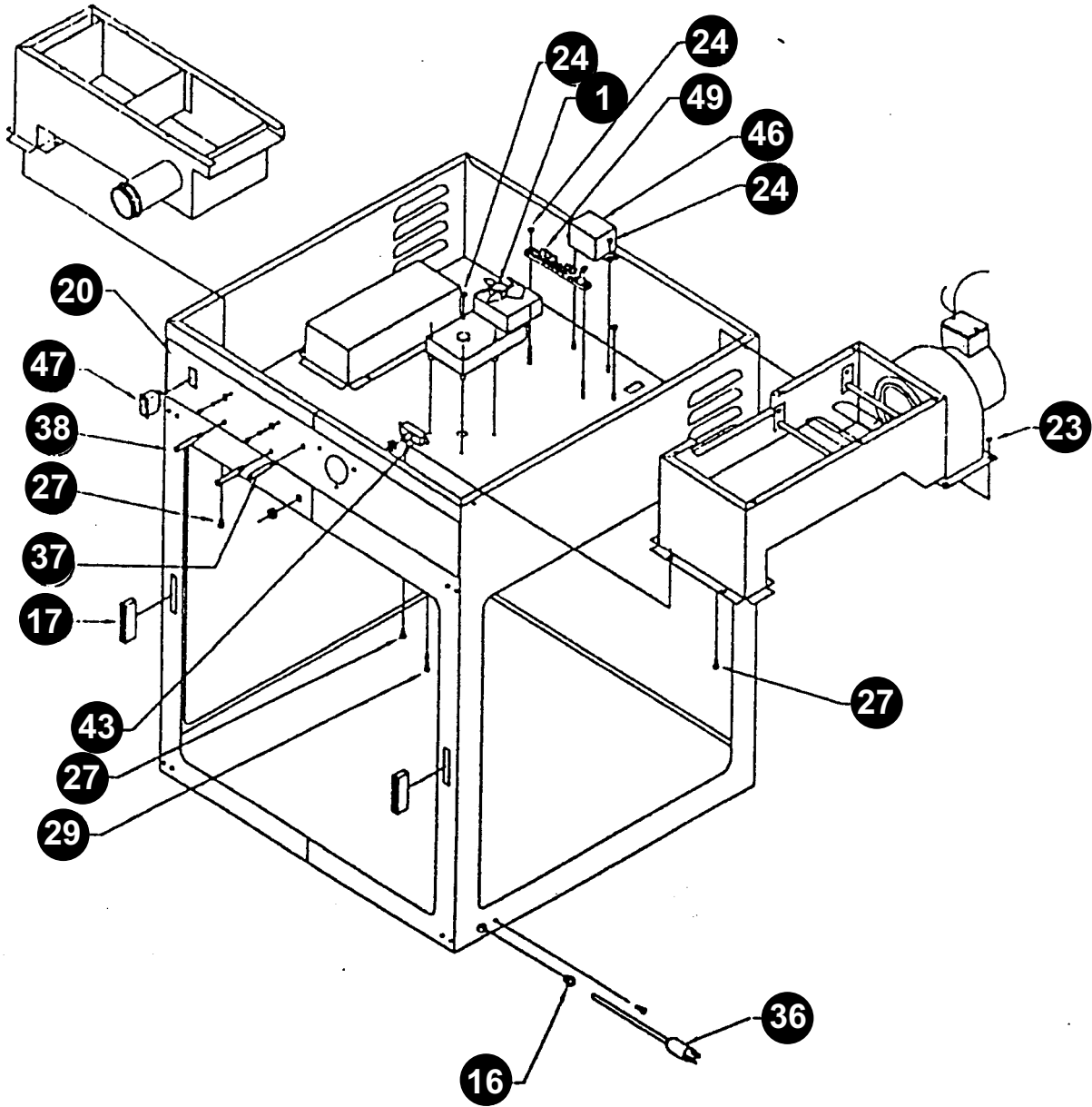
Maintenance

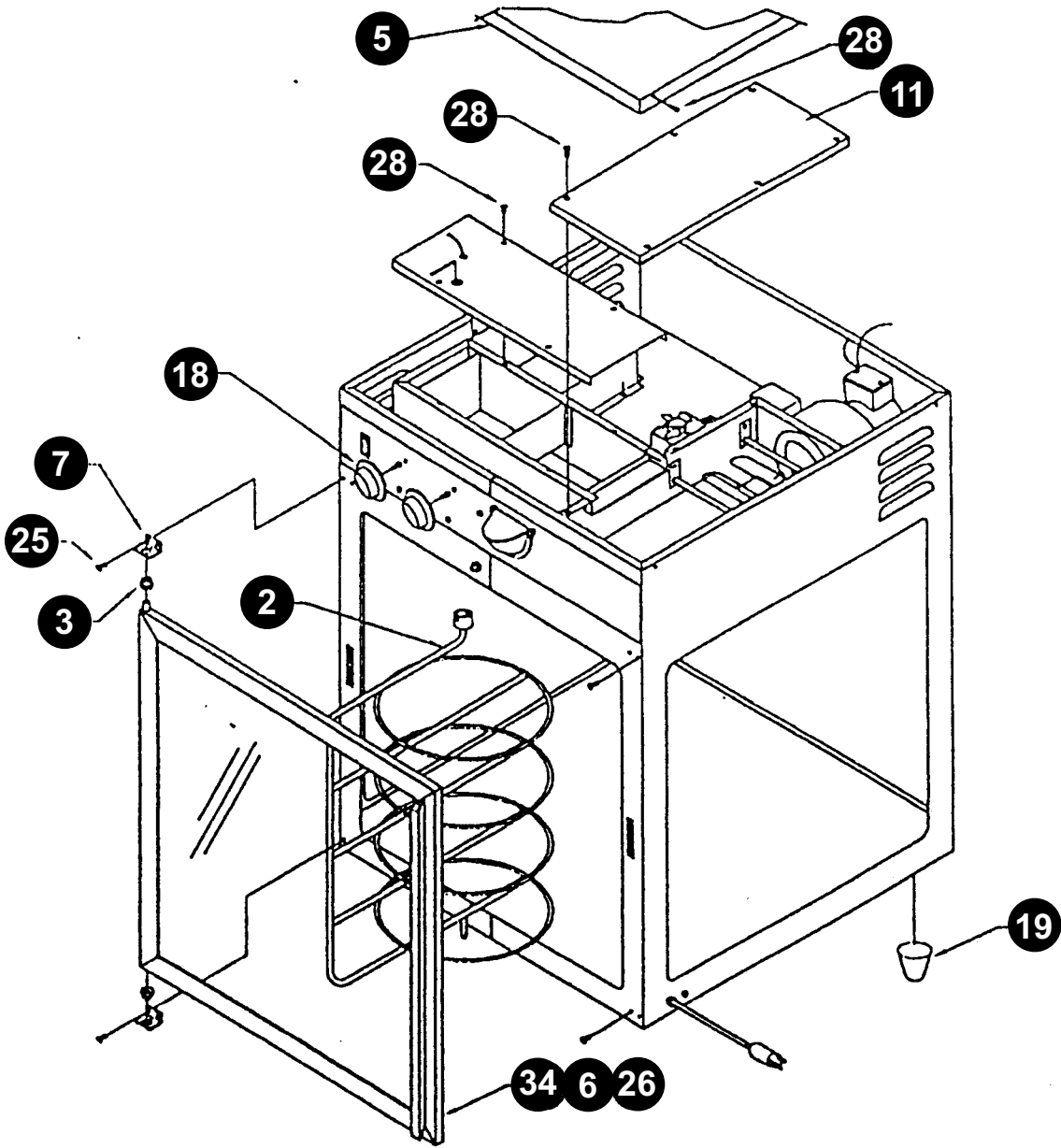
- Follow general cleaning instruction.
- Disconnect electrical power supply.
- Clean the water pan by removing the units top panel (four screws), see illustration on page 6, then loosen the air channel cover (six screws). Remove the water pan cover (four screws) by sliding it out from underneath the air channel cover then lift it straight up, the float switch and thermostat bulb are attached to this cover and are easily damaged so use caution. Remove any mineral buildup from the thermostat bulb and float switch. Remove mineral buildup from water pan. Replace the water pan cover, tighten all screws on the water pan cover and the air channel cover. Replace the unit top and replace the screws.

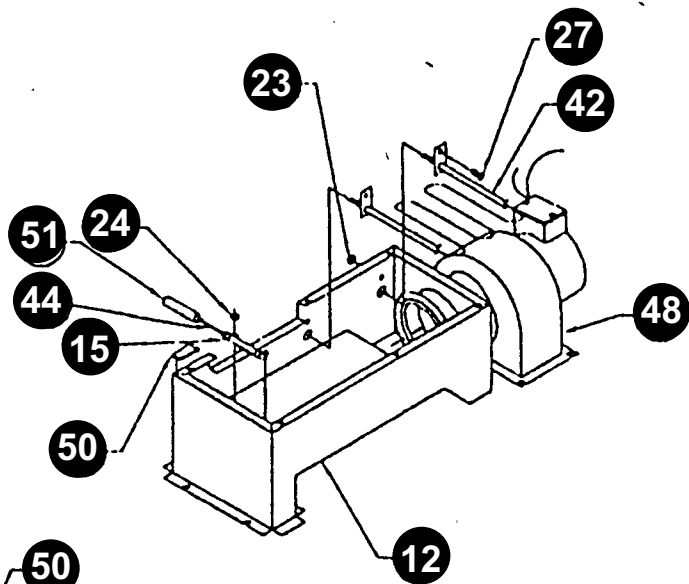
Item Number	Description	Part Number
1	Display motor, 120 V	217215-51
	220 V	217215-52
2	Pizza Rack	217215-45
	Pretzel Rack	217215-46
	3-Shelf Slant Rack	217215-47
	4-Shelf Food Rack	217217-48
	5-Shelf Food Rack	983620-20
3	Door bushing	217215-38
4	Glass panel	217215-37
5	Cabinet top	217215-36
6	Door strike	217215-34
7	Hinge bracket	217215-33
8	Rear corner cover	217215-32
9	Front corner cover	217215-31
10	Heater retainer, water pan	217215-29
11	Air channel top	217215-28
12	Air channel weldment	217215-22
13	Water pan cover weldment	217215-18
14	Water pan weldment	217215-10
15	Clamp, 1/4" dia.	89804-00
16	Bushing, strain relief	89674-00
17	Magnetic catch	87177-00
18	Knob, thermostat	87055-00
19	Leg, 1" adjustable	86621-00
20	Decal, control panel	88090-00
21	Nut, #10-32 hex keps	84171-00
22	Nut, #8-32 acorn	84095-00
23	Nut, #8-32 hex keps	84083-00
24	Nut, #6-32 hex keps	84001-00
25	Screw, #10-32 x 1/2" truss head	81759-00
26	Screw, #8-32 x 1/2" flat head	81537-00
27	Screw, #8-32 x 3/8"truss head	81349-00
28	Screw, #8-32 x 3/8" type T	81300-00
29	Screw, #6-32 x 1-3/4" pan head	81139-00
30	Screw, #6-32 x 3/4" truss head	81101-00
31	Screw, #6-32 x 1/8" pan head	81073-00
32	Tape, double sided 1/4" wide	29710-00
33	Water fill	23283-10
34	Door assemble w/o strike	23283-00
35	Grommet	21263-00
36	Cordset, 16/3	15325-00

Parts List Cont.

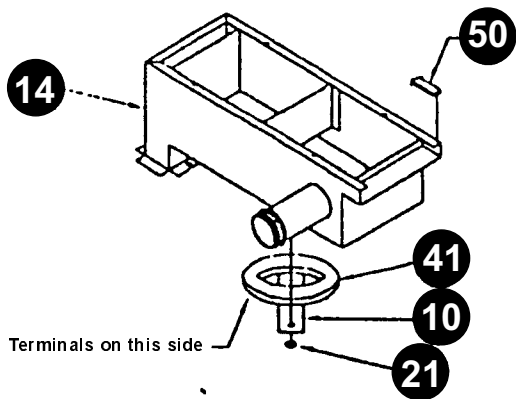
Item Number	Description	Part Number
37	Indicator light, white-120 V	15206-00
	220 V	15208-30
38	Indicator light, red - 120 V	15205-00
	220 V	15208-00
39	Light bulb, 40 W - 120 V	15058-00
	220 V	15058-75
40	Lamp socket	15056-00
41	Heater, water - 120 V	14030-20
	220 V	14030-22
42	Heater, air - 120 V	14030-00
	220 V	14030-02
43	Switch, door	13278-00
44	Thermostat	13277-00
45	Switch, float	13149-00
46	Relay - 120 V	13132-00
	220 V	13133-00
47	Switch, Power	13056-10
48	Blower, 75 CFM - 120 V	12168-00
	220 V	217215-71
49	Terminal block	11068-00
50	Tape, silicone seal 1/2" wide	10362-00
51	Sleeve, fiberglass	10009-00



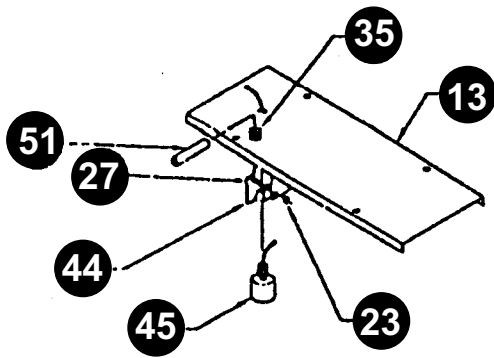




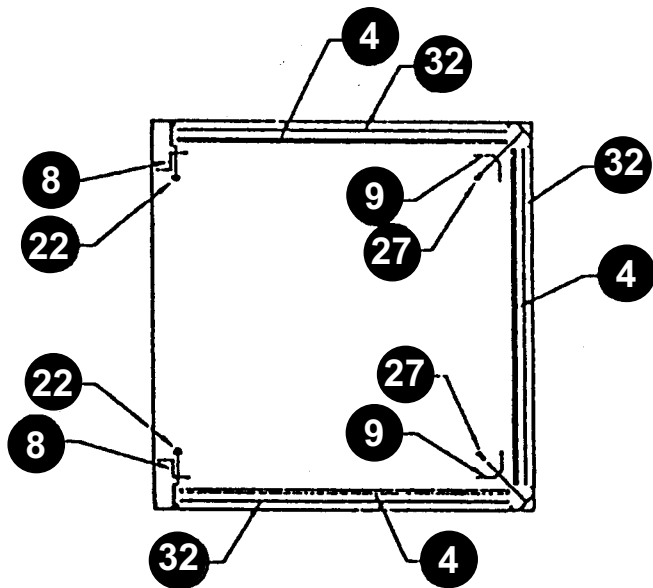
AIR HEATER ASSEMBLY



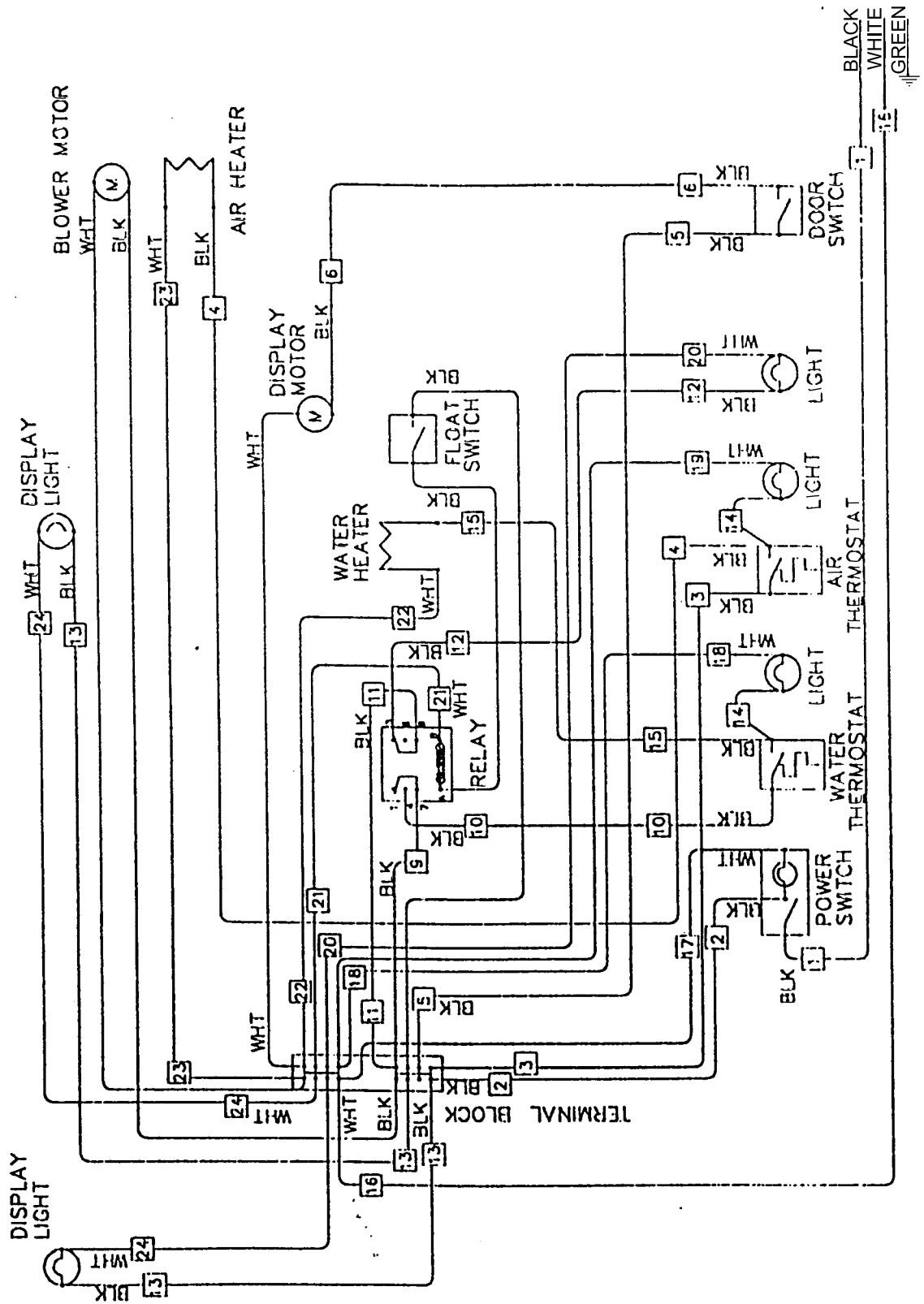
WATER PAN ASSEMBLY



WATER PAN COVER



GLASS UPRIGHTS DETAIL



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