



Operators Manual

Installation, Operation & Service

Pronto Table Top Steamer

MODEL:
CA1E



 **Cleveland**

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Enodis

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KE55317

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INSTALLATION INSTRUCTIONS

SERIAL PLATE LOCATION

All electrical ratings are shown on the serial plate of each unit which can be located behind the drip tray underneath the door.

GENERAL INFORMATION

- DAMAGE CHECK:** Check carton or crate for possible damage incurred in shipping. After carefully uncrating, check for "concealed" damage. Report any damage immediately to your carrier.
- This unit must be installed by a qualified plumber and electrician working in accordance with applicable local and national codes. Improper installation could cause damage and void the warranty.
- Check the electrical rating plate to ensure that the unit is the correct voltage, amperage, phase and wattage required.

INSTALLATION CLEARANCES


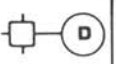


	SIDES		BACK	TYPE OF FLOOR OR BASE
	LEFT	RIGHT		
COMBUSTIBLE CLEARANCES	0"	0"	0"	COMBUSTIBLE
SERVICE CLEARANCES	12" [305mm]	0"	4" [102mm]	

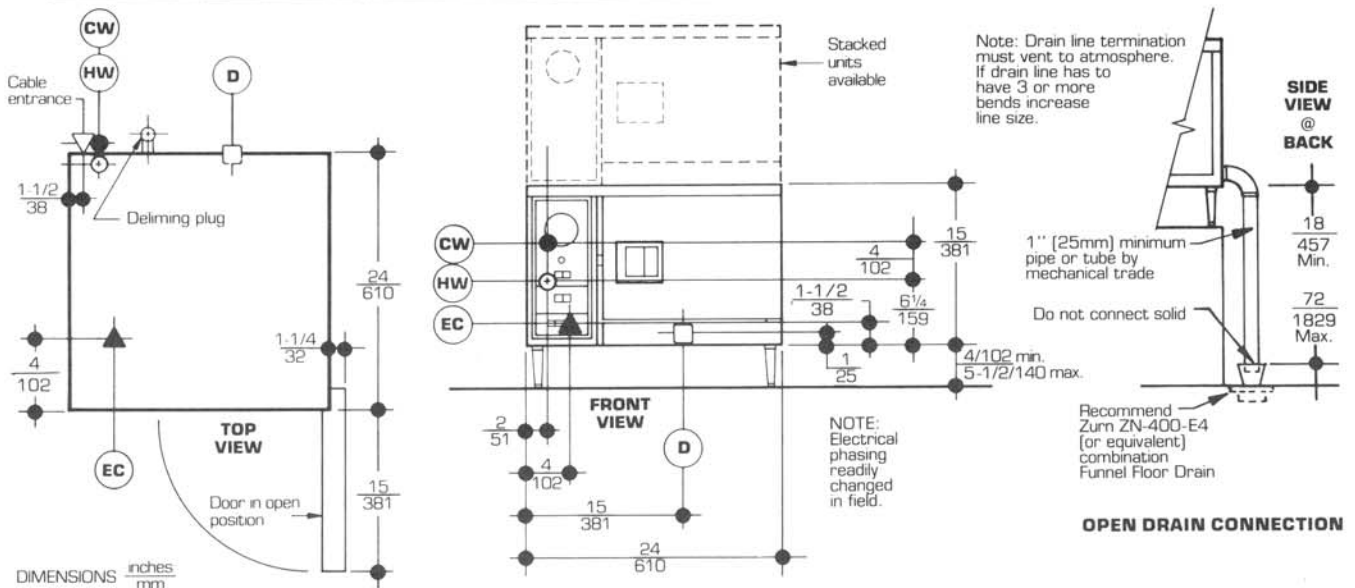
GENERAL INSTALLATION

- Set Pronto Plus cooker on counter or cabinet top where drain, water and electrical services are nearby.
- The Pronto Plus cooker is supplied with 4 only 4" (102mm) minimum adjustable legs which are shipped loose along with delimiting plug, to minimize carton size. The legs and the delimiting plug are in a box inside cooker compartment. Install the (4) legs and adjust until the cooker is level. Be certain that condensate water accumulating on bottom of cooking compartment will flow to the rear drain. Screw in by hand, elbow delimiting plug until snug and with plug face up.
- Comply with installation clearances for ease in servicing.

The cooker can also be mounted without legs on counter or cabinet top. See section titled "SANITARY COUNTERTOP SEAL".

SERVICE CONNECTIONS

	Electric connection 3 wire nominal line, direct.		Drain 1" N.P.T. open connection to hub drain. Do not make solid connection.		Cold water only 1/4" N.P.T. to condensate.		Treated hot or quality cold water 1/4" N.P.T. to generator. See Note*: GENERATOR WATER QUALITY.
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DRAIN CONNECTION

CAUTION: A 1" N.P.T. fitting is provided at the lower rear portion of the cooker. Up to (2) 90° bends and a maximum six feet of 1" (25mm) pipe may be attached, however it must be pitched to drain properly and vented to atmosphere. Maintain at least an 18" (457mm) clearance from hub drain to bottom of cooker to allow steam to dissipate and not be forced back up into cooker. When the local plumbing codes require a "P" trap, the unit should not be connected solid to hub drain but vented into a hub prior to "P" trap.

NOTE: DO NOT INSTALL A SHUTOFF ON DRAIN OUTLET.

Do not reduce the size of drain line. A drain line other than the size specified could nullify the warranty.

Whenever two cookers are stacked, drain connections should be manifolded together and the drain size should be increased to 1-1/2" (38mm) below tee connection. Recommend Zurn ZN-400-E4 (or equivalent) combination funnel floor drain be installed.

DO NOT USE PVC PLASTIC PLUMBING FOR DRAINS. THE HOT EXHAUST WATER WILL CAUSE IT TO MELT.

WATER CONNECTIONS

CONDENSATE: A 1/4" N.P.T. cold water line is required. The cooker cold water connection is at the rear middle left side.

GENERATOR: *A 1/4" N.P.T. treated hot water line or quality cold line is required. The cooker generator water connection is at the rear lower left side.

***GENERATOR WATER QUALITY:** Note: All water boiler systems are subject to contamination and failure due to mineral content found in most water supplies. To minimize service problems and reduce operating costs, supply water to generator should be treated (softened) if over 75 ppm (75mg) per litre of hardness. Normally only the hot water supply is treated.

IMPORTANT: It is recommended that an approved type of water softener system be installed in the water supply line if feed water is over 75 ppm (75 mg) per litre of hardness. This cooker requires 3.4 U.S. gallons (13 litres) per hour for the generator. Consult your local water treatment specialist to determine the water hardness in your area.

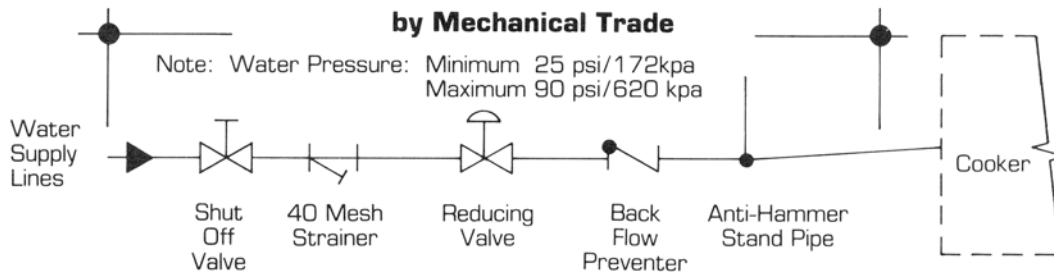
IMPORTANT:

MAXIMUM WATER PRESSURE 90 PSIG (620 kPa).
A PRESSURE REDUCING VALVE MUST BE INSTALLED
IF THE MAXIMUM PRESSURE IS EXCEEDED.

The minimum water pressure required is 25 PSI (172 kPa). Connect the water as shown to meet the local plumbing

codes and the National Plumbing Code (latest edition).

RECOMMENDED WATER SUPPLY LINES PIPING DIAGRAM:



A regulating valve is installed in the cooker's fixed plumbing to control the volume of cold water required to cool the cooker steam exhaust. The regulating valve should be open enough to reduce condensate temperature to an acceptable level. This adjustment can be made when the drain connections are being made. Shut off the electrical power to unit before removing the lift off side panel to adjust the cold water regulating valve or other servicing.

ELECTRICAL CONNECTION

Use only copper wire suitable for at least 194°F (90°C) for power supply connections.

The electrical service connection is to comply with all local and national codes. Connect the electrical supply line to the single electric connection located in the left lower front corner of cooker.

NOTE: The cooker is factory wired for a 3 phase installation. If a single phase installation is needed, check the wiring diagram for the proper connections required to make it single phase. The wiring diagram is located on the inside surface of the left hand side lift-off panel.

FIELD ASSEMBLY

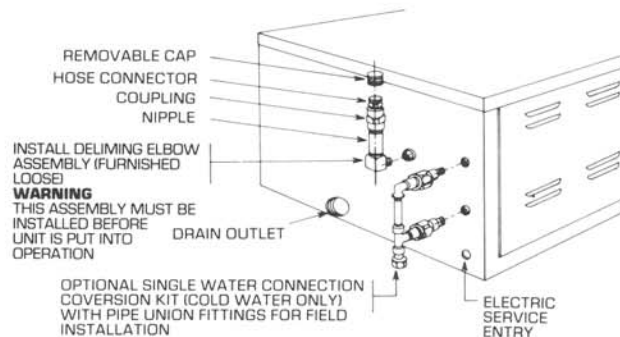
SANITARY COUNTERTOP SEAL

When cooker is installed without legs on a counter top, it must be sealed in accordance with N.S.F. Standards as per the following instructions.



1. Cooker should be located on a level counter top surface. Complete the electrical, water and drain connections.
2. Thoroughly clean the cooker bottom perimeter and the counter top area around the cooker perimeter.
3. Lay a generous bead of silicone seal under the entire perimeter of cooker bottom.
4. Secure unit to counter top through the holes located on the underside of the cooker using 10A sheet metal screws.
5. Smooth the silicone seal into the crevice with finger or tool to provide a cove seal.

DELIMING ELBOW ASSEMBLY AND SINGLE WATER CONNECTION

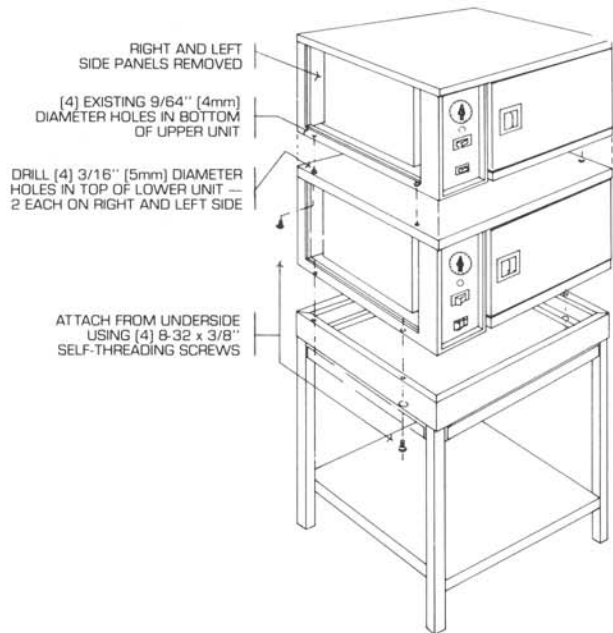


STACKING TWO COOKERS

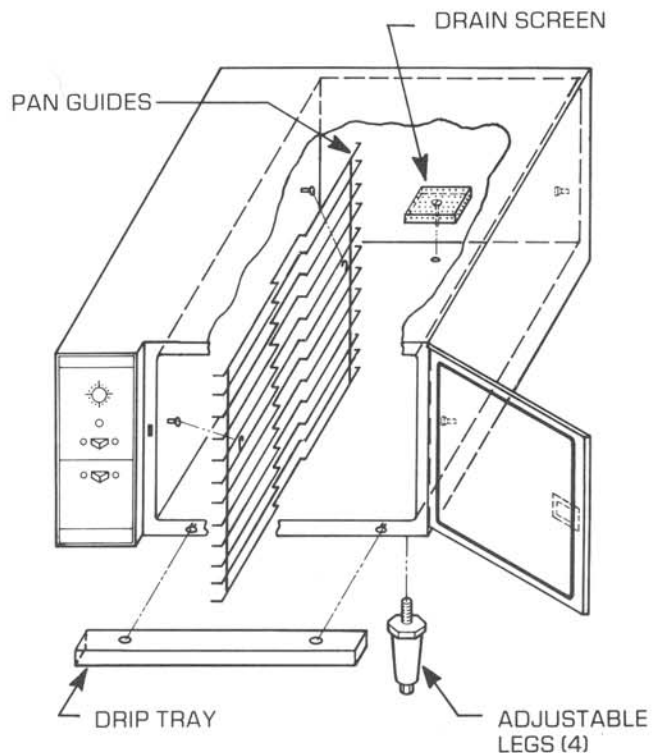
1. If existing cooker is already in use, disconnect unit from power supply.
2. Remove left and right hand side panels from existing unit, which will become the bottom section of the double section assembly.
3. Remove left and right hand side panels of unit to be mounted on top of the bottom unit.
4. Place second cooker on top of lower unit. Locate two 9/64" (4mm) holes on the main bottom of the unit on both the left and right hand sides.
5. Using a scribe, mark the top of the lower unit through the 9/64" (4mm) holes.
6. Remove top section and drill four 3/16" (5mm) holes where marked.

7. Set top section back on top of bottom section, aligning the top section so that the 9/64" (4mm) holes in the top unit sit over the 3/16" (5mm) holes in the bottom unit.
8. Using four 8-32 x 3/8" self-threading screws, attach the two units from the bottom up.
9. Replace side panels on both units.

NOTE: Follow same procedure as above when connecting a Pronto Plus to an open base stand.

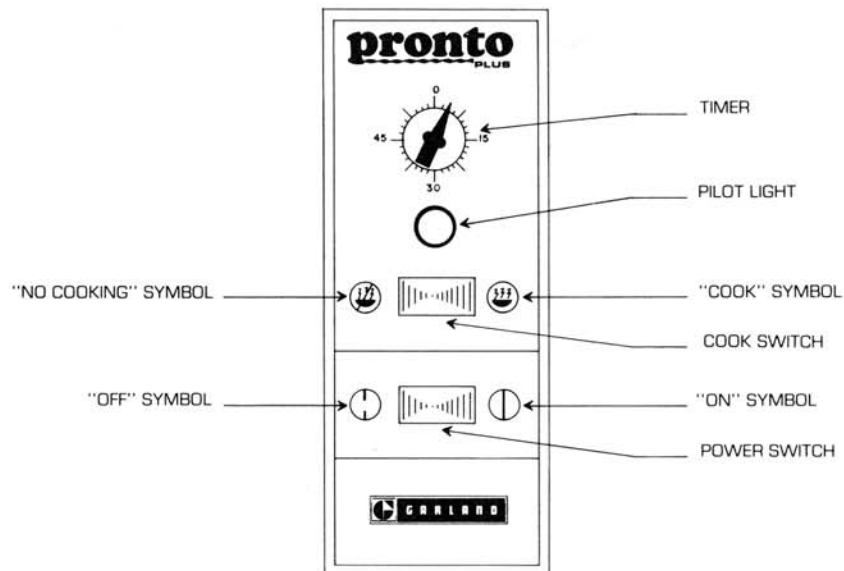


PARTS ASSEMBLY



OPERATING INSTRUCTIONS

1. The Pronto Plus generator should initially be preheated so that it can be used on short notice.
2. To preheat generator, turn power switch to the "ON" position. The steam generator will automatically fill with water and will be ready to use in approximately 4 to 5 minutes. The generator is now preheated and is on standby mode.
3. The cooking compartment should also be preheated. Set timer to 5 minutes and turn cook switch to the "ON" position. When the timer expires, steam flow to the cooking compartment will cease and the generator will go on standby mode.
4. Once preheated, insert food pans in cooker, close door, turn timer knob past the desired time and reverse the knob back to the exact time required. This procedure will give you a more accurate timing. Turn the cook switch to the "ON" position.
5. The cooker door can be opened at any time during the cook cycle to season, inspect, add or remove food without turning off the steam supply.
6. At end of timed cooking cycle, steam to cooking compartment will automatically cease and an audible signal will sound until the cook switch is turned to the "OFF" position. The cooker is now on standby mode and ready for the next load of food pans.
7. All food products should be cooked in pans mounted on pan guides. Do not set pans on cooker bottom.
8. **WARNING: DO NOT PUT YOUR HANDS OR FACE INTO THE COOKER COMPARTMENT WHEN STEAM IS FLOWING. THE LIVE STEAM COULD CAUSE SERIOUS SCALDS.**
DO NOT OBSTRUCT DRAIN WITHIN THE COOKER COMPARTMENT WITH FOREIGN OBJECTS. ENSURE DRAIN SCREEN IS ALWAYS IN PLACE WHEN COOKER IS OPERATING.



COOKING GUIDE CHART

The following cooking times are recommended for the Pronto Plus pressureless steam cooker. The timer settings are only approximate due to a variation in food quality, age, shape and the degree of "doneness" desired. Perforated pans are recommended for all items unless noted otherwise. Solid pans should be used for items which are marked [*].

Note, for best cooking results, food should not be piled in food pans. Example, only one layer of product per pan. Compartment Capacity = Three 12" x 20" x 2-1/2" (305 x 508 x 64mm) pans.

For cooking guide chart, refer to next page.

PRODUCT	APPROXIMATE WEIGHT PER SINGLE PAN (2-1/2" DEEP)	
	lbs.	kg.
Frozen Vegetables	6	2.7
Fresh Vegetables	6	2.7
Potatoes	10	4.5
Pasta - *Use 4" pans	2	0.9
Eggs	4 dozen	
Meat and Poultry	10	4.5
Seafood	6	2.7

	PRODUCT	lbs.	kg.	MINUTES
FROZEN VEGETABLES	Asparagus spears	6	2.7	7-9
	Beans, green — regular cut	6	2.7	8-10
	Beans, lima	6	2.7	8-10
	Beans, baby lima	6	2.7	7-9
	Broccoli spears	6	2.7	7-9
	Broccoli, flowerets	6	2.7	6-8
	Brussel sprouts	6	2.7	10-12
	Carrots, crinkle cut	6	2.7	8-10
	Carrots, baby whole	6	2.7	8-10
	Cauliflower, flowerets	6	2.7	7-9
	Corn, yellow whole kernel	6	2.7	5-7
	Peas, green	6	2.7	5-7
	Spinach, defrosted	3	1.4	5-7
	Mixed vegetables	6	2.7	6-8
	FRESH VEGETABLES	Asparagus spears	6	2.7
Beans, green — regular cut		6	2.7	8-10
Broccoli spears		6	2.7	7-9
Cabbage, 16 wedges per head		6	2.7	12-14
Carrots, sliced		6	2.7	10-12
Cauliflower, flowerets		6	2.7	6-8
Corn, on the cob		18 ears		8-10
Corn, on the cob		54 ears		16-18
Potatoes, halved 3 oz. portions		30	13.6	42-45
Spinach, cut		2	.9	4-6
Squash, acorn halves		10 halves		20-22
Beets, baby whole		6	2.7	30-32
Zucchini, sliced		6	2.7	5-7
PASTA, RICE & EGGS		Lasagna noodles	3	1.4
	Macaroni, shells or elbow	3	1.4	17
	Noodles, broad	3	1.4	14
	Spaghetti	3	1.4	14
	*Rice, long grain	2	.9	22
	Eggs, hard cooked	4 dozen		14
	Eggs, soft cooked	4 dozen		9
	*Eggs, scrambled	8 dozen		10
MEAT & POULTRY	*Beef, ground	10	4.5	18-22
	*Beef, sliced	10	4.5	32-36
	Corned beef brisket	10	4.5	120-130
	Chicken, breasts, legs, thighs	10	4.5	18-22
	Hot dogs or weiners	8 dozen		6-8
	*Meat loaf	15	6.8	40-45
	Turkey, breast frozen	15	6.8	85-95

PRODUCT		lbs.	kg.	MINUTES
SEAFOOD	Clams, fresh	3 dozen		7-9
	Lobster, fresh 1½ lbs.	6	2.7	14-16
	King crab, claws, frozen	6	2.7	7-9
	King crab, legs, cut frozen	6	2.7	7-9
	Lobster tail, 8 oz. frozen	6	2.7	16-18
	Salmon fillets, 8 oz. frozen	6	2.7	12-14
	Scallops, fresh	6	2.7	5-7
ENTREES	Shrimp, 10 per pound frozen	6	2.7	5-7
	*Frozen casseroles, lasagna	full pan 12 x 20 x 2-1/2"		50-55
	*Refrigerated chili, stuffed peppers	[305 x 508 x 64mm]		30-35

MAINTENANCE INSTRUCTIONS

NOTE: ANY MAINTENANCE OR SERVICE INVOLVING DIS-ASSEMBLY OF COMPONENTS SHOULD BE MADE BY A QUALIFIED SERVICE TECHNICIAN. ENSURE WATER AND ELECTRICAL SUPPLY TO THE APPLIANCE IS SHUT OFF.

You have purchased the finest commercial cooking equipment available anywhere. Like any other fine, precision built piece of equipment, it should be given regular care and maintenance.

Periodical inspections by your dealer or a qualified service agency are recommended to check temperatures, adjustments and ensure moving parts are operative. Whenever possible, avoid overheating equipment during idle periods, as this is the primary cause for increased service costs.

When corresponding with the factory or your equipment dealer regarding service problems or replacement parts, be sure to refer to the particular unit by the correct model number (including prefix and suffix letters and numbers) and the serial or code number. The rating plate affixed to the unit contains this information.

"REGULAR MAINTENANCE ENSURES PEAK PERFORMANCE"

BLOW DOWN

The generator **MUST** be shut off and drained a minimum of once a day. By turning the power switch to the "OFF" position, the highly mineralized water which has accumulated, will automatically be flushed from the generator.

In applications where the water being supplied is not treated (see section titled GENERATOR WATER QUALITY), as well as blowing down the generator at the end of each day, the Pronto Plus should also be blown down approximately every 4 hours. This procedure is not necessary if treated water is being supplied.

CLEANING INSTRUCTIONS

A regular daily cleaning program should be followed to maintain your Pronto Plus steam cooker's efficient performance and minimize service calls. At the end of each day's operation, the following steps are recommended:

1. Turn power switch to the "OFF" position. The generator will automatically blow down.
 2. Remove the pan guides and drain screen. Wash in sink or dishwasher.
 3. Remove any loose food particles in bottom of cooker compartment. Wash the interior of compartment thoroughly with a mild detergent and warm water. Use a bristle brush to remove stubborn food particles. Avoid using harsh abrasive cleaning compounds and/or steel wool.
 4. Rinse the compartment interior thoroughly with warm water. Reinstall the pan guides and drain screen.
 5. Remove any food particles from silicone door gasket and door opening and clean the gasket with mild detergent solution.
 6. Wipe the exterior of cooker with a damp cloth.
- WARNING:** DO NOT ALLOW WATER TO ENTER BEHIND THE CONTROL PANEL.
7. Leave the cooker door ajar until it is required for the next day's operation. This procedure will extend the gasket life.
 8. Drain should be flushed approximately once a week with a commercial drain cleaner.

WATER LEVEL CONTROL AND GAUGE GLASS ASSEMBLY

It is recommended that the water level control and gauge glass assembly be cleaned periodically to remove any residue that may accumulate inside. Regular maintenance should be done whenever the sight glass becomes foggy or difficult to see through.

DELMING INSTRUCTIONS

Your Pronto Plus was designed and built to give maximum performance, with minimum maintenance, but it is imperative that it be given proper preventative maintenance.

As water supply varies geographically, there are no set guidelines for generator descaling. Ninety day generator deliming and maintenance should be considered the minimum, and the frequency should be increased as the water hardness increases.

The owner/user must ensure that the unit is supplied with good quality water to eliminate impurities and reduce the build-up of lime scale and other minerals. Problems caused by such build-up are "NOT COVERED UNDER WARRANTY". Such build-up reduces the efficiency of the unit, causes unnecessary parts replacement and labour charges.

Companies such as Economic Laboratories (Limeaway), Dubois Chemicals, Kert Chemical (Armalac), Refco (Refco Solv) and others sell non toxic deliming products.

Consult your supplier of deliming products for directions and proceed as follows:

1. Remove 3/4" [19mm] deliming plug from elbow at rear of unit.
2. Turn power switch to the "ON" position.

3. Mix the prescribed amount of deliming agent along with enough water to total one litre of combined solution. Pour solution into elbow opening.
4. Replace the deliming plug.
5. Let the unit sit, as per manufacturer's recommended time period for deliming.
6. Turn power switch to the "OFF" position. Generator will blow down.
7. Follow manufacturer's instructions to neutralize the deliming agent. If neutralizing is done by flushing with water, turn power switch to the "ON" position, let sit for 10 minutes then turn power switch to the "OFF" position. Generator will automatically empty. Turn power switch back to the "ON" position to refill generator, let sit for 5 minutes then turn power switch back to the "OFF" position. Generator will empty again.
8. Turn power switch back to the "ON" position and let unit preheat for 5 minutes. Turn cook switch to the "COOK" position and let unit run for a 10 minute cycle on the timer. If foaming is evident in cooking compartment, turn power switch to the "OFF" position to flush generator again. Otherwise, clean interior of cooking compartment. Unit is now ready to use.

If you do not choose to delime the unit yourself, contact your Garland Authorized Service Agent to have them establish a Preventative Maintenance Program to fit your generator maintenance needs.

SERVICE INSTRUCTIONS

NOTE: ANY MAINTENANCE OR SERVICE INVOLVING DISASSEMBLY OF COMPONENTS SHOULD BE MADE BY A QUALIFIED SERVICE TECHNICIAN. ENSURE WATER AND ELECTRICAL SUPPLY TO THE APPLIANCE IS SHUT OFF.

TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE	REMEDY
1) Power switch set in the "ON" position. Power switch indicator light "OFF". Cooker does not operate.	a) No power to cooker. b) Defective power switch. c) Defective transformer. d) Faulty wiring.	a) Check power supply. b) Replace power switch. c) Replace transformer. d) Check condition of wires and all connections.
2) Power switch set in the "ON" position. Power switch indicator light "OFF". Power to cooker.	a) Burned out power switch indicator light.	a) Replace power switch.
3) Power switch set in the "ON" position. Power switch indicator light "ON". No water to generator.	a) Water supply valve to cooker closed. b) Defective water inlet solenoid valve. c) Defective or dirty water level control. d) Faulty wiring.	a) Open water supply valve. b) Replace solenoid valve. c) Replace or clean water level control. d) Check condition of wires and all connections.
4) Power switch set in the "ON" position. Power switch indicator light "ON". Power to cooker. Water inlet solenoid valve open but not filling generator.	a) Drain valve seat not closing. b) Defective drain valve.	a) Check drain valve seat for obstructions. b) Replace drain valve.

PROBLEM	POSSIBLE CAUSE	REMEDY
5) Power switch set in the "ON" position. Power switch indicator light "ON". Power to cooker. Water flooding the cooking compartment.	a) Water inlet connected to generator delimiting opening. b) Defective or dirty water level control. c) Water inlet solenoid valve seat not closing. d) Defective water inlet solenoid valve. e) Faulty wiring.	a) Correct inlet water connection. b) Replace or clean water level control. c) Check solenoid valve seat for obstructions. d) Replace water inlet solenoid valve. e) Check condition of wires and all connections.
6) Power switch set in the "ON" position. Cook switch set on standby mode. Steam flows into cooker continuously.	a) Thermostat set too high. b) Defective thermostat.	a) Set thermostat lower. b) Replace thermostat.
7) Power switch set in the "ON" position. Cook switch set in the "COOK" position. Green light "OFF". No steam entering the cooking compartment.	a) Timer not turned to the "ON" position. b) Defective timer.	a) Turn timer to the "ON" position. b) Replace timer.
8) Power switch set in the "ON" position. Cook switch set in the "COOK" position. Timer set in the "ON" position. Green light "ON". No steam entering the cooking compartment.	a) High limit thermostat activated. b) Defective high limit thermostat. c) Defective element. d) Defective contactor. e) Defective or dirty water level control. f) Faulty wiring.	a) It will automatically re-set. b) Replace high limit thermostat. c) Replace element. d) Replace contactor. e) Replace or clean water level control. f) Check condition of wires and all connections.
9) Power switch set in the "ON" position. Cook switch set in the "COOK" position. Timer set in the "ON" position. Green light "OFF". Steam entering cooking compartment.	a) Burned out green light. b) Faulty wiring.	a) Replace green light. b) Check condition of wires and all connections.
10) Cooker very slow and does not produce sufficient steam.	a) Cooker needs to be delimited. b) Defective leg on element. c) Defective leg on contactor. d) Defective leg on electrical power supply. e) Cooker installed incorrectly. f) Cooker voltage different from power supply.	a) Delimit cooker. b) Replace element. c) Replace contactor. d) Check power supply. e) Check phasing. f) Contact Garland.
11) Timer not working.	a) Defective timer. b) Faulty wiring.	a) Replace timer. b) Check condition of wires and all connections.
12) High limit thermostat activated.	a) Defective or dirty water level control. b) Defective high limit thermostat. c) Faulty wiring.	a) Replace or clean water level control. b) Replace high limit thermostat. c) Check condition of wires and all connections.
13) Buzzer not working.	a) Defective buzzer. b) Buzzer out of adjustment. c) Faulty wiring.	a) Replace buzzer. b) Adjust buzzer audible screw. c) Check condition of wires and all connections.

PROBLEM	POSSIBLE CAUSE	REMEDY
14) Steam leaking around door.	a) Incorrect drain plumbing. b) Door gasket out of adjustment. c) Worn out gasket.	a) Correct drain plumbing according to Installation Manual. b) Adjust door gasket retainer bolts. c) Replace gasket.
15) Condensate not being cooled and excessive steam coming off drain hub.	a) Water supply to cooker installed incorrectly. b) Condensate valve closed. c) Defective solenoid valve. d) Faulty wiring.	a) Correct installation of water supply. b) Open condensate valve. c) Replace solenoid valve. d) Check condition of wires and all connections.

PARTS AND SERVICE

Note: It is easy to keep your Garland equipment working in top condition.

Technical information and/or parts literature is available through your local Authorized Garland Service Agency or direct from Garland.

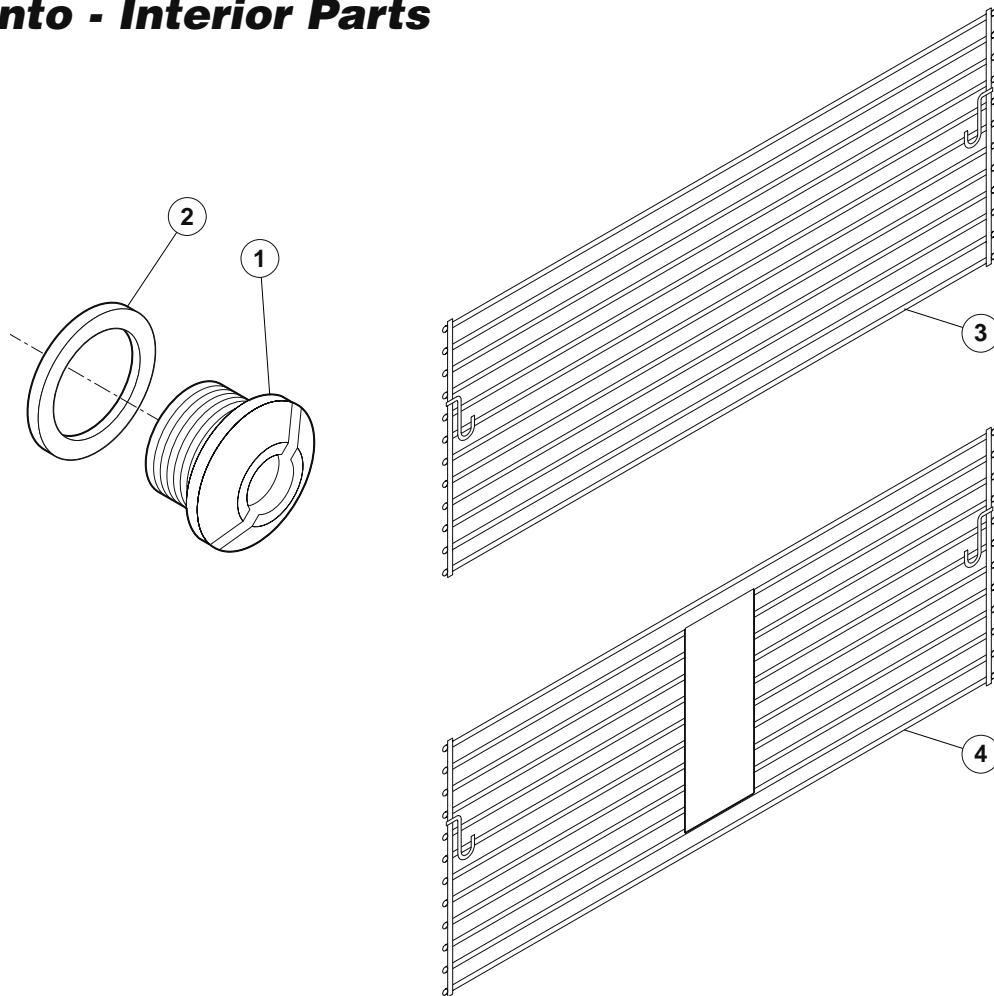
SERVICE PARTS

WARRANTY

Our Company supports a worldwide network of Maintenance and Repair Centers. Contact your nearest Maintenance and Repair Centre for replacement parts, service, or information regarding the proper maintenance and repair of your cooking equipment

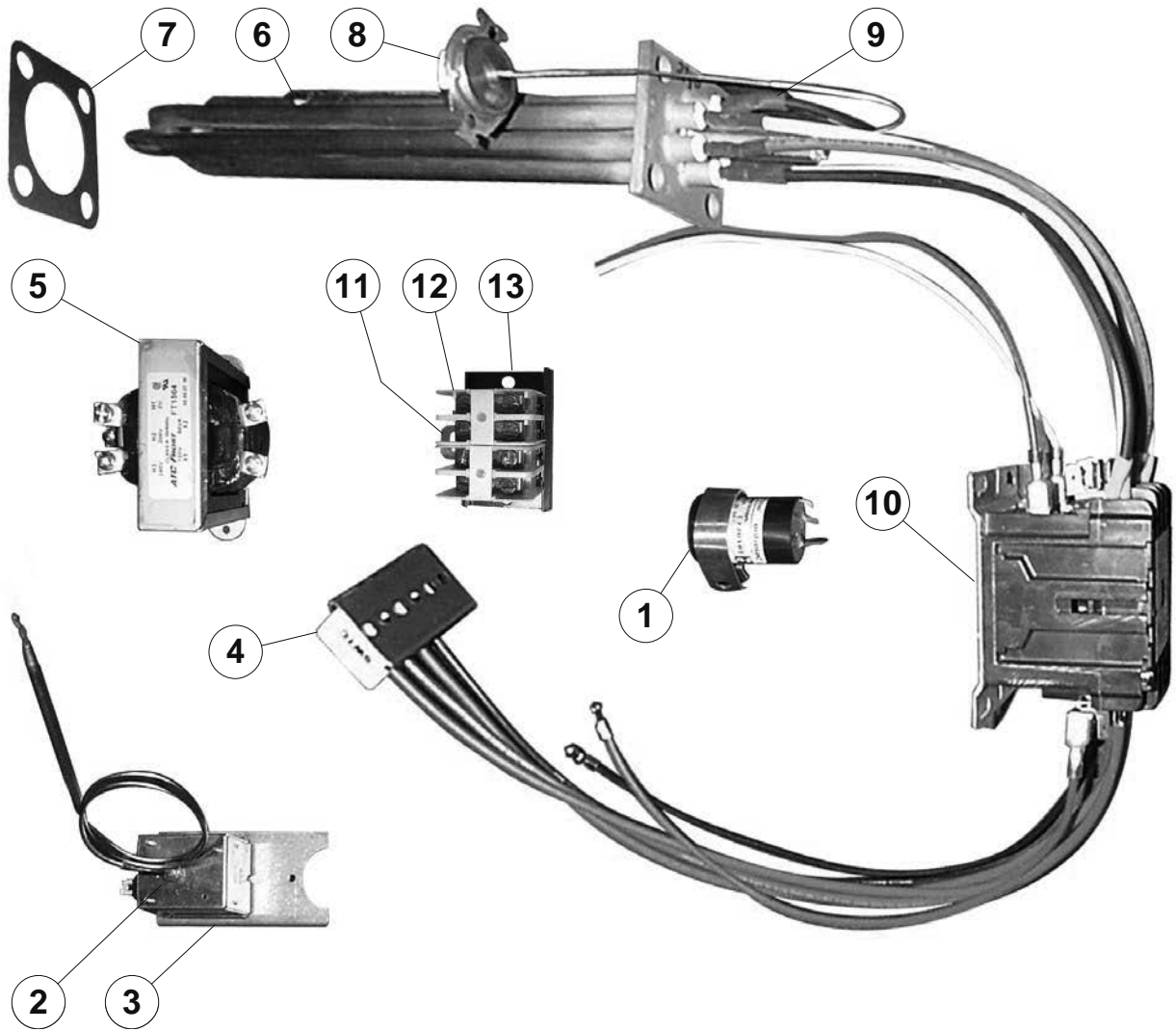
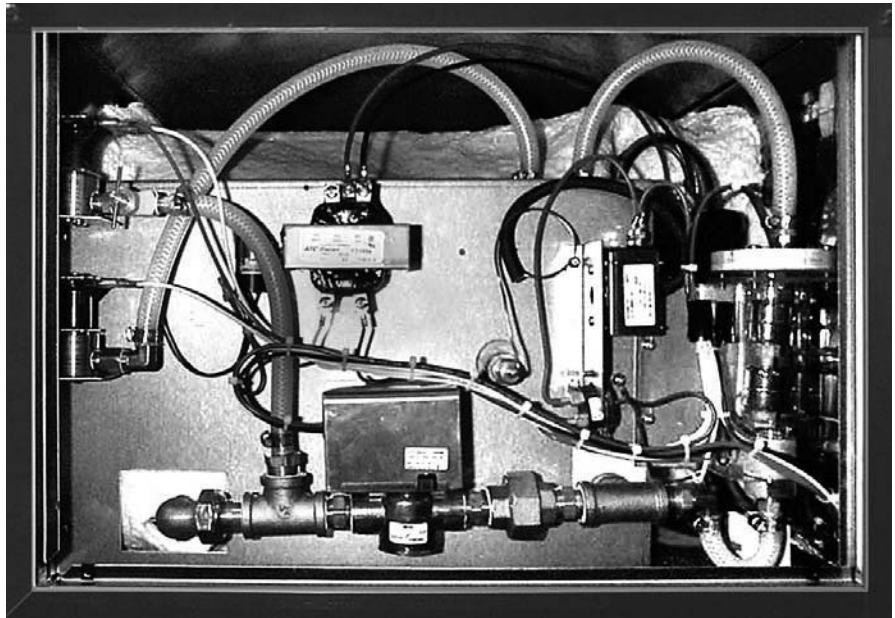
In order to preserve the various agency safety certification (UL, NSF, ASME/Ntl. Bd., etc.), only factory-supplied replacement parts should be used. The use of other than factory supplied replacement parts will void warranty.

Pronto - Interior Parts



ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	P076067	STEAM ORIFICE	1
2.	P076007	STEAM ORIFICE GASKET	1
3.	PR00005	RACK GUIDE, RIGHT HAND	1
4.	PR00006	RACK GUIDE WITH DEFLECTOR, LEFT HAND	1

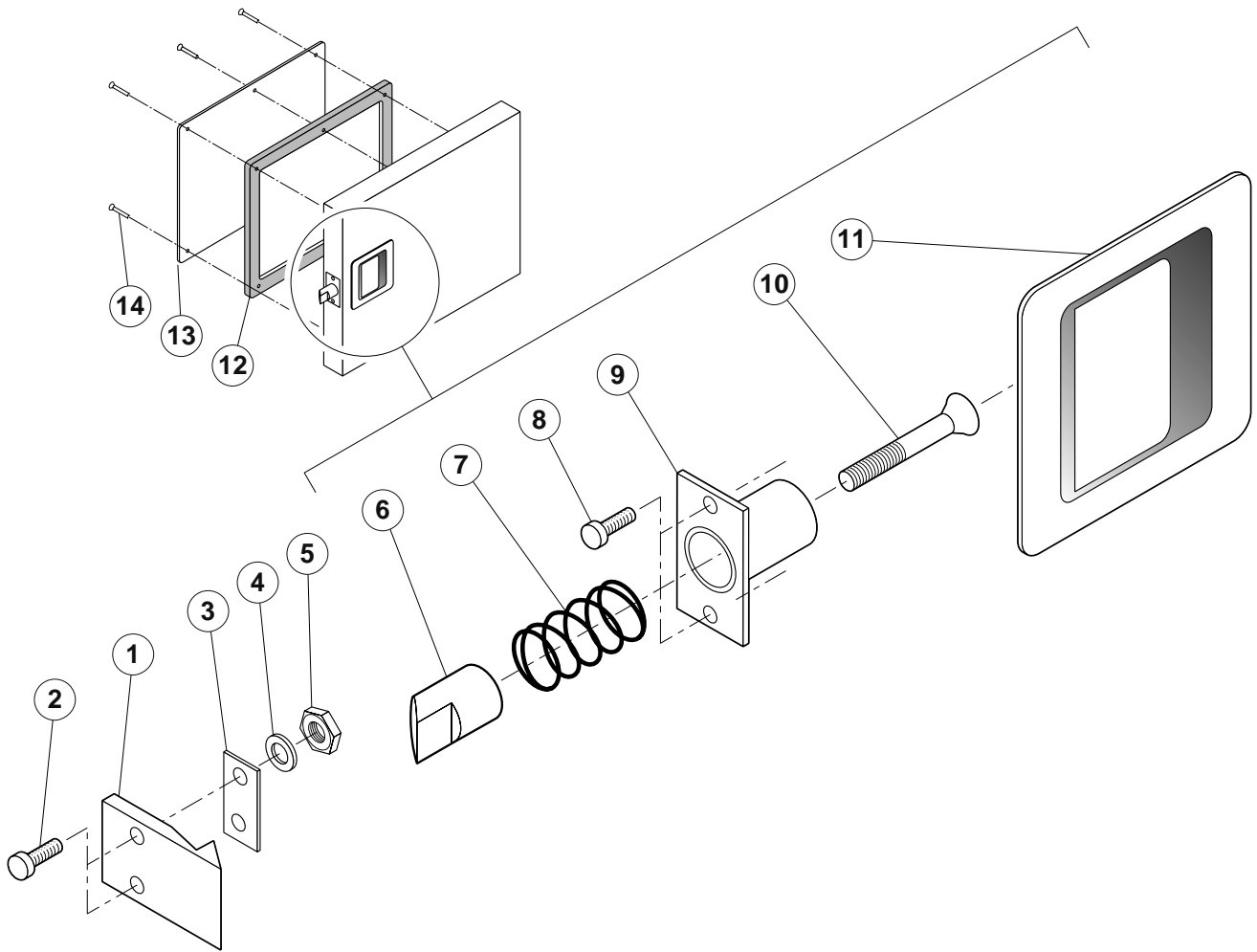
Pronto - Electrical Components



**Pronto -
Electrical
Components**
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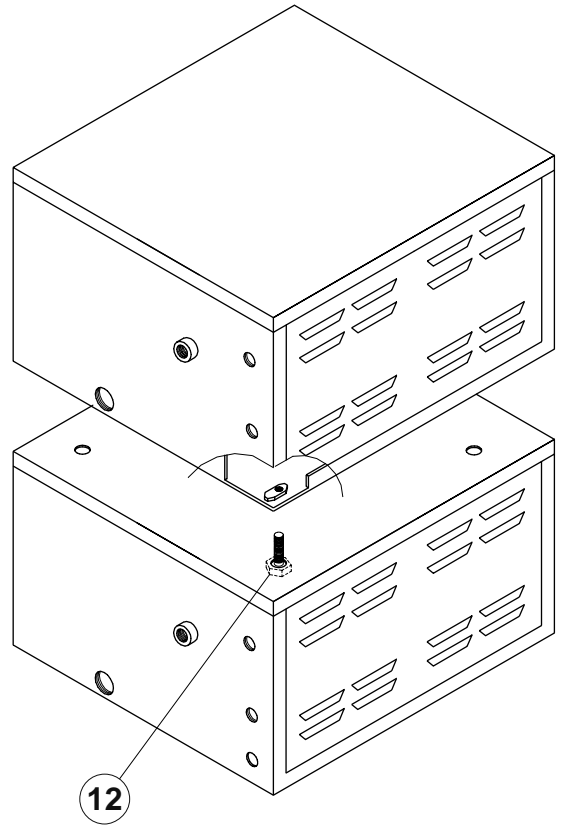
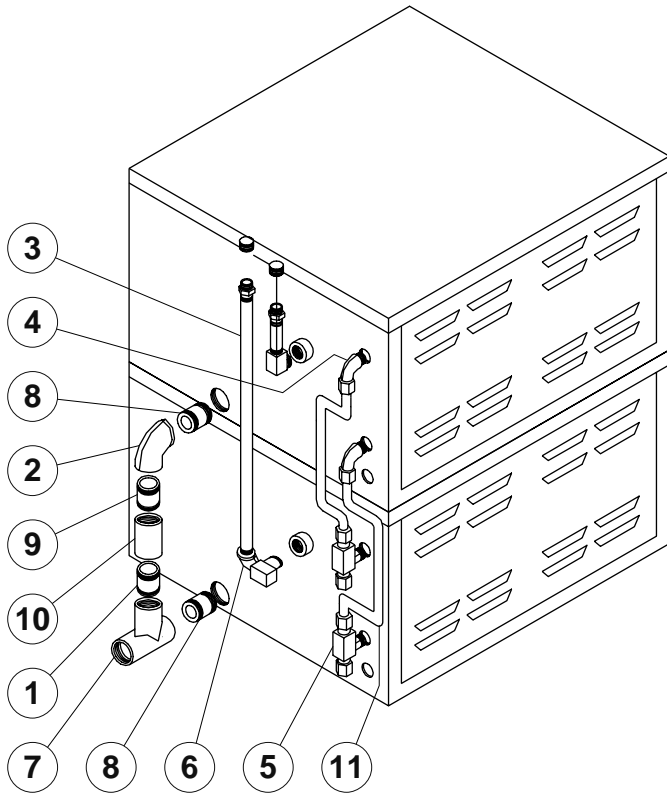
ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	P14782	TIME DELAY	1
2.	KE55069-1	OPERATING THERMOSTAT	1
3.	P1476200	BRACKET, OPERATING THERMOSTAT	1
4.	PR50005	MOUNTING STRIP	1
5.		<u>TRANSFORMERS</u>	
	KE53838-14	208-240/120V	1
	KE53838-15	220/415V	1
	KE53838-16	480V	1
	KE53838-17	600V	1
6.		<u>ELEMENTS</u>	
	PO72042-5	8KW, 208V	1
	PO72042-6	8KW, 240V	1
	PO72042-9	8KW, 480V	1
	PO72042-11	8KW, 220V	1
7.	P2051200	ELEMENT GASKET	1
8.	KE55069-4	SAFETY THERMOSTAT	1
9.	PO78119	COMPRESSION ADAPTER	1
10.	KE50750-6	CONTACTOR	1
11.	PR50004	JUMPER	1
12.	PR50003	TERMINAL BLOCK	2
13.	PR50005	STRIP, TERMINAL BLOCK	1

Pronto - Latch, Hasp & Door Strike



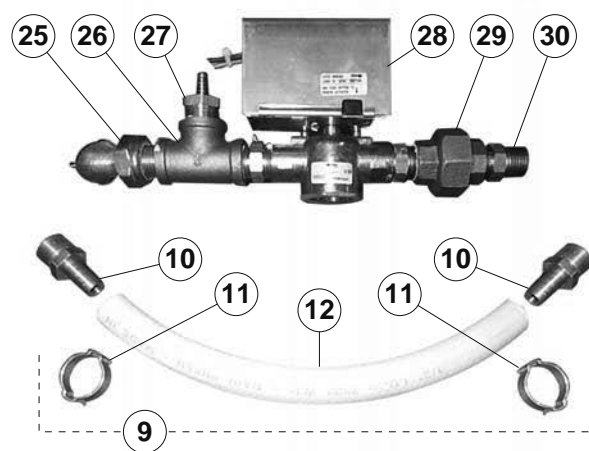
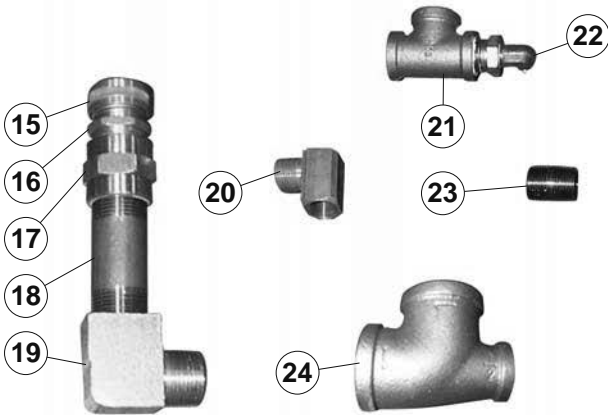
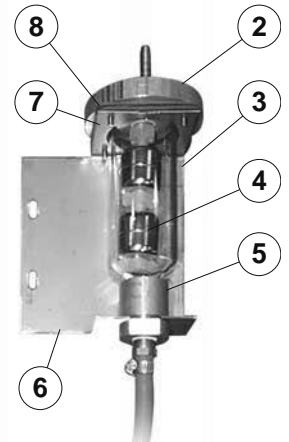
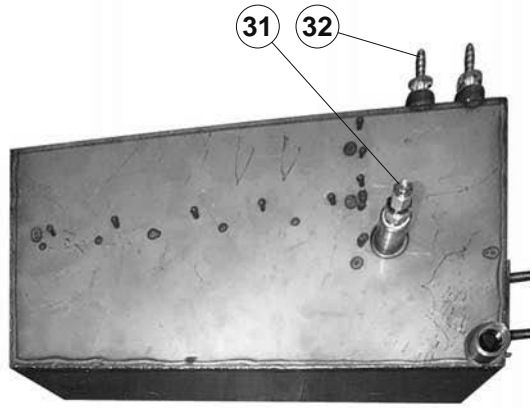
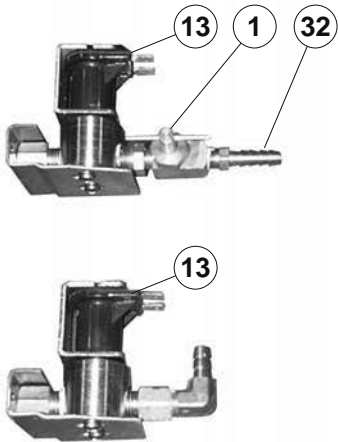
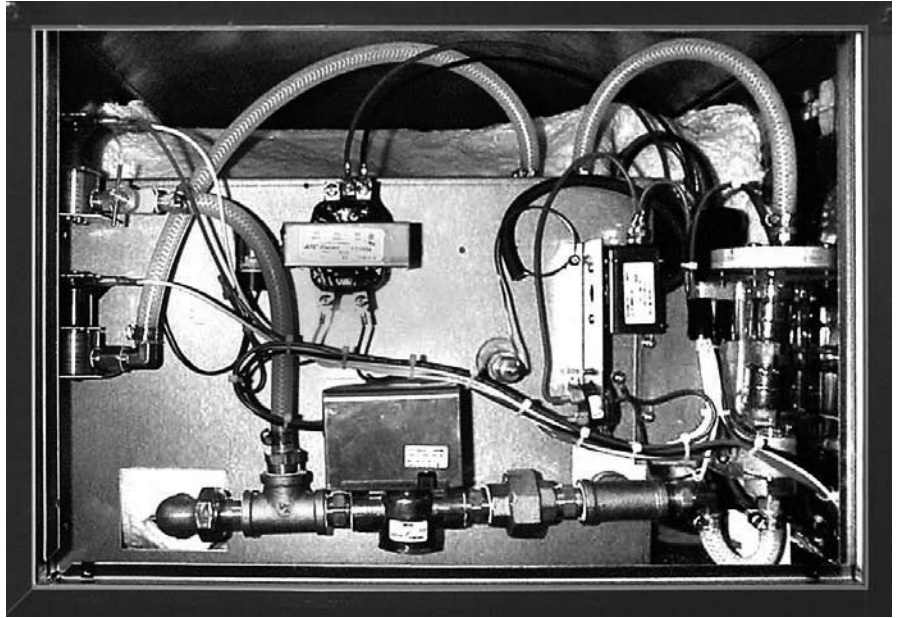
ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	P078196	DOOR STRIKE PLATE, CHROME PLATED	1
2.	FA95076	STUD, SELF LOCKING	2
3.	P2027700	REINFORCING PLATE	1
4.	FA30505	WASHER, 1/4"	2
5.	FA21008	HEX NUT, 1/4"-20	2
6.	P078212	LATCH	1
7.	P078211-1	SPRING	1
8.	FA11091	SCREW, PHILLIPS HEAD, 8-32 X 3/8" L	2
9.	P071410-01	LATCH BARREL ASSEMBLY	1
10.	FA95078	SCREW, 1/4-28 X 2" L	1
11.	P070502	DOOR HANDLE ASSEMBLY	1
12.		DOOR GASKET	
13.	P070222	RETAINING PANEL, DOOR GASKET	1
14.		SCREW, 8/32 X 1" L	6

Pronto - Stacking Kit



ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	FI00666	NIPPLE, 1" X 5"	1
2.	FI00064	ELBOW, 1", BRASS	1
3.	FI00629-38	NIPPLE, 3/4" X 18 3/8"	1
4.	FI05198-4	ELBOW, 1/4" - 90°	2
5.	FI05048	COMPRESSION TEE, 1/8"	2
6.	FI00152	STREET ELBOW, 3/4"	1
7.	FI00180	BRASS TEE, 1" X 1" X 1"	1
8.	FI00659	NIPPLE, OPEN END, 1" X 1" X 1/2"	2
9.	FI05247-1	NIPPLE, 1" X 6 3/4"	1
10.	FI00097	UNION, 1"	1
11.	PR50016	COPPER TUBE, 1/4" X 15" L	2
12.	FA95081-6	HEXAGON BOLT, 3/8 X 1 - 16	4

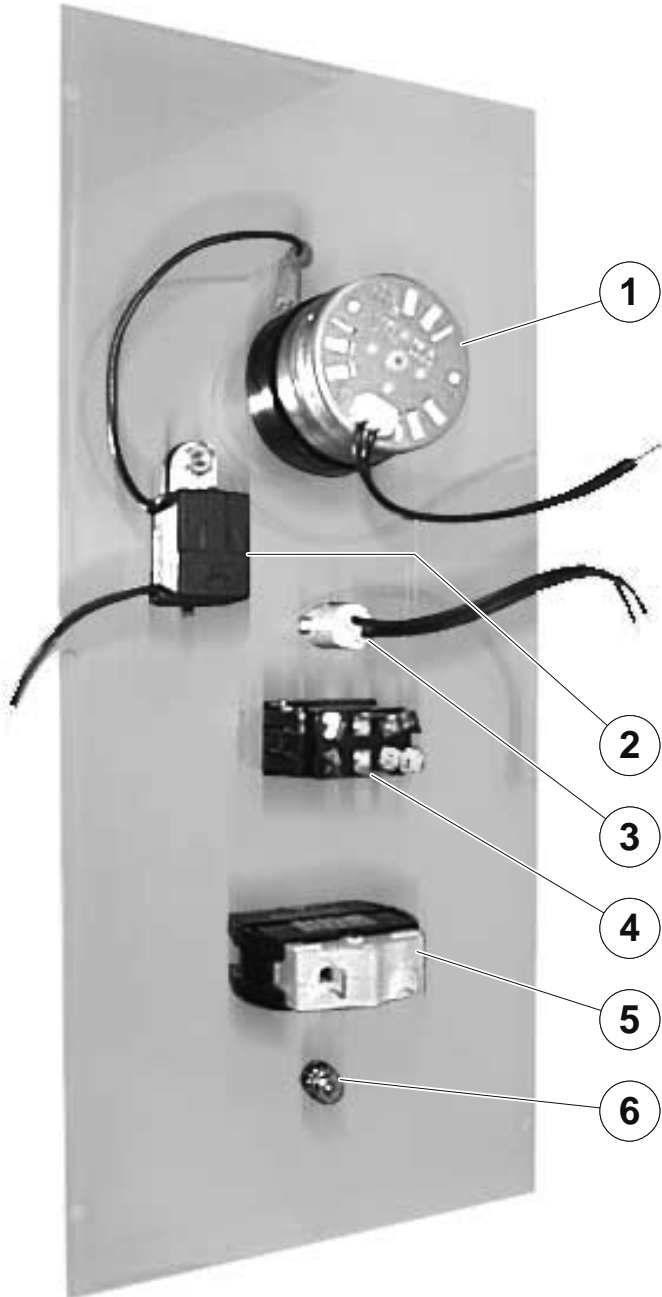
Pronto - Plumbing Components



**Pronto -
Plumbing
Components**
(continued)

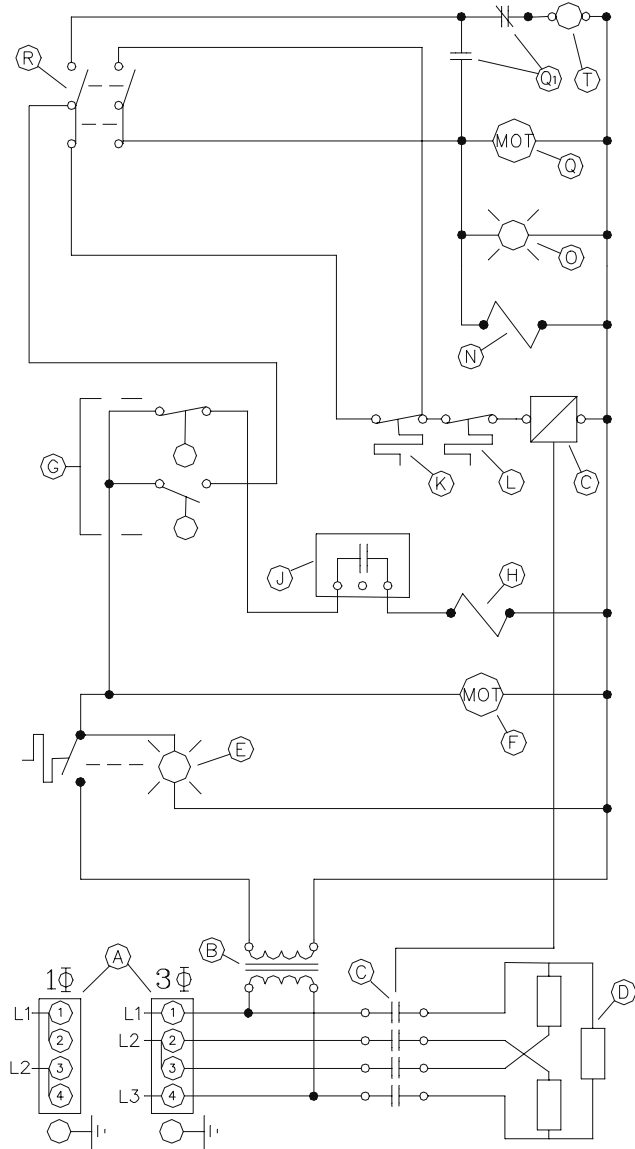
ITEM NO.	PART NO.	DESCRIPTION	QTY.
1.	P076050	NEEDLE VALVE	1
2.	P078314	COVER, LEVEL CONTROL	1
3.	P078304	GLASS, LEVEL CONTROL	1
4.	P2093400	SWITCH, FLOAT ASSEMBLY	1
5.	P078315-2	LOWER CONNECTOR, LEVEL CONTROL	1
6.	P071967-2	BRACKET, LEVEL CONTROL	1
7.	KE54459	MOUNTING PLATE	1
8.	P0783155	GASKET	2
9.	PR00003	<i>DRAIN LINE ASSEMBLY (includes items 10, 11 & 12)</i>	1
10.	FI05029	- HOSE FITTING, 1/2 NPT	2
11.	KE51391	- CLAMP	2
12.	PR50011	- HOSE	1
13.	KE54834-15	SOLENOID VALVE	2
15.	FI05237	KNURLED NUT, 3/4"	1
16.	FI05235	COUPLING, 3/4" MPT	1
17.	FI05234	COUPLING, 3/4" FPT	1
18.	FI00629-3	NIPPLE, 3/4" X 3"	1
19.	FI05233-1	STREET ELBOW, 3/4" X 90°	1
20.	FI05233-2	STREET ELBOW, 1/2" X 90	1
21.	FI05318	HOSE BARB, 90°	1
22.	FI00178	BRASS TEE, 1/2"	1
23.	T60071	NIPPLE, 1/2"	1
24.	FI05383	TEE, 1" X 1/2" X 1"	1
25.	PO76015	ELBOW, UNION, 1/2"	1
26.	FI00178	TEE, 1/2"	1
27.	FI05317-4	HOSE BARB, 1/4" X 1/2"	1
28.	P076008-3	MOTORIZED VALVE	1
29.	FI00095	UNION, 1/2"	1
30.	FI00596	NIPPLE, 1/2" X 1 1/2"	1
31.	FI05224	FITTING, 1/4" TUBE X 3/8"	1
32.	FI00596	HOSE BARB, 1/4" X 3/8"	1

Pronto - Electrical Components



<i>ITEM NO.</i>	<i>PART NO.</i>	<i>DESCRIPTION</i>	<i>QTY.</i>
1	P1478200	ELECTRONIC TIMER	1
2	PR50015	BUZZER	1
3	F01296-2	PILOT LIGHT, GREEN	1
4	P03054-1	COOK SWITCH	1
5	P077078-1	POWER SWITCH	1
6	FA20504	GROUND NUTS	2

Pronto - Wiring Diagram



ITEM NO.	PART NO.	DESCRIPTION	QTY.
A	P50003	TERMINAL BLOCK	1
B		<u>TRANSFORMERS</u>	
	KE53838-14	208-240/120V	1
	KE53838-15	220/415V	
	KE53838-16	480V	
	KE53838-17	600V	
C	KE50750-6	CONTACTOR	1
D	(see ELECTRICAL COMPONENTS)	ELEMENTS	3
E	P077078-1	POWER SWITCH	1
F	P076008-3	MOTORIZED DRAIN VALVE	1
G	P2093400	SWITCH, FLOAT ASSEMBLY	1
H	KE54834-15	FILL SOLENOID	1
J	P14782	TIME DELAY	1
K	KE55069-1	THERMOSTAT	1
L	KE55069-4	SAFETY THERMOSTAT	1
N	KE54834-15	CHILL SOLENOID	1
O	F01296-2	PILOT LIGHT, GREEN	1
Q	P1478200	ELECTRONIC TIMER	1
Q1		TIMER CONTACTS	1
R	P03054-1	COOK SWITCH	1
T	PR50015	BUZZER	1

