

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, abuse, 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 88610-20, 03/01

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

RE THERMALIZATION CABINET

MODEL RHC-6



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

The 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.

⚠ 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

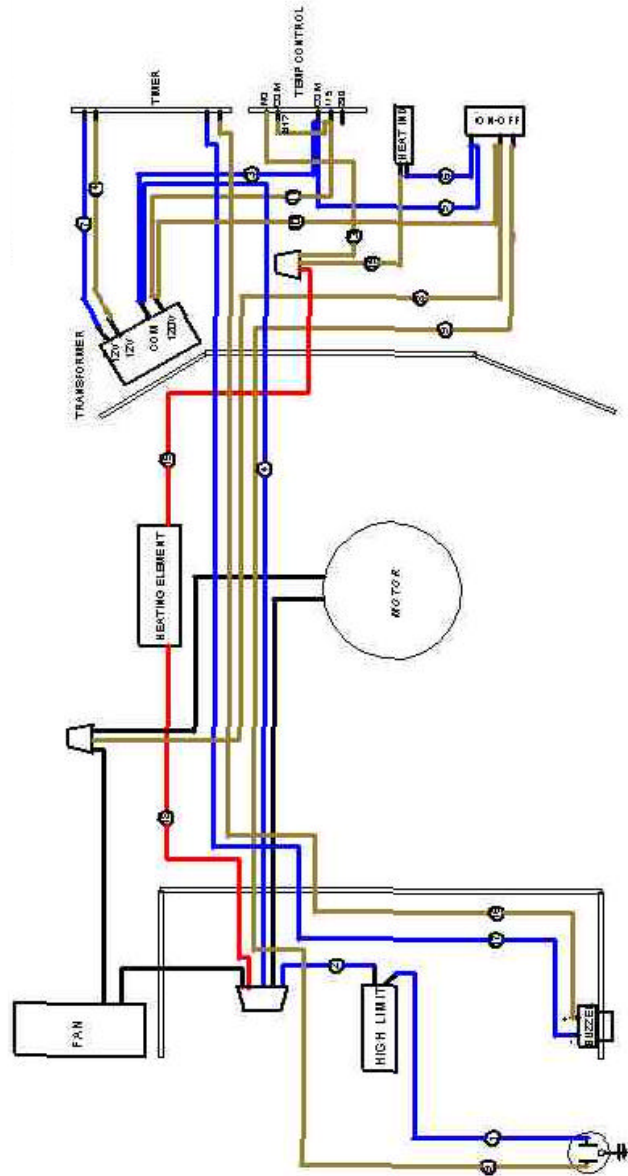
SHOCK HAZARD
DEENERGIZE ALL POWER TO EQUIPMENT BEFORE CLEANING THE EQUIPMENT.

⚠ CAUTION

Do not load the cabinet with refrigerated product while the unit is currently holding food product (in holding mode).

NOTES

WIRING DIAGRAM



Congratulations on your purchase of APW Wyatt Foodservice commercial cooking or refrigeration equipment. APW Wyatt 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 rethermalization cabinet is located on the rear panel near the power cord strain relief.

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.

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.

SPECIFICATIONS

Electrical: 120 Volts, 12 Amps, 60 Hertz

Electrical Requirements: 120 Volts, Single Phase, NEMA 5-15R

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.

Dimensions: 25 13/16" High; 18 7/8" Wide; 23 13/16" Deep

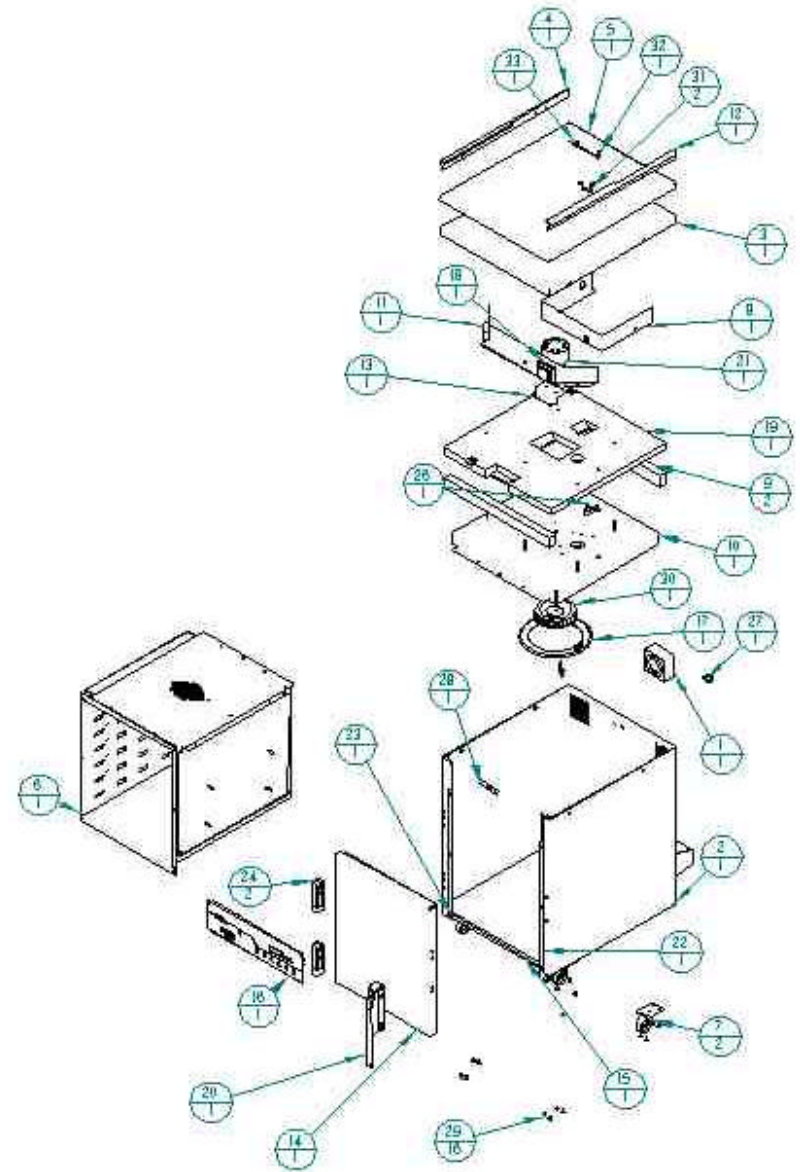
⚠ WARNING

MAKE SURE THE CABINET IS ADEQUATELY AND SAFELY GROUNDED ACCORDING TO LOCAL ELECTRICAL CODES.

INSTALLATION

Clean the unit before using. Wipe body and the inside of the unit with a hot, wet cloth to remove any shipping dust or protective oil.

1. Lay the cabinet on its back and install the casters.
2. Situate the cabinet near a 120 Volt outlet to avoid undue strain on the power cord.
3. Allow at least two inches of clearance in back of the cabinet for air circulation.
4. Make sure the cabinet is level.
5. Using a stainless steel cleaner, wipe any shipping dust from the cabinet.



PARTS DIAGRAM

34	4990-34	1	BUMPER, REAR
33	89085-00	1	CLAMP, CABLE, TEFLON
32	48779-00	1	K THERMOCOUPLE
31	48882-00	2	GUARD RETAINER CLAMP
30	12108-00	1	BLOWER WHEEL
29	81585-00	16	10-24 X 3/8 TR HD
28	88371-00	1	LABEL, NO STEP
27	89111	1	BUSHING, STRAIN RELIEF 5/8-7/8-2
26	148898-00	1	THERMOSTAT 210-10.0 BIMET #HT 25°
25	88567-11	2	2" CASTER W/ BRAKE
24	88550-00	2	HINCE
23	10362-00	1	SEAL
22	10362-00	1	SEAL
21	12230-00	1	MOTOR, FAN
20	87037-00	1	LATCH
19	4990-82	1	INSULATION, TOP
18	512003-00	1	TRANSFORMER
17	14156-00	1	RINC HEATER
16	4990-28	1	CONTROL PANEL ASSEMBLY
15	10362-00	1	SEAL
14	4990-05	1	DOOR ASSEMBLY
13	4990-32	1	MOTOR, MOUNT
12	4990-029	1	HOLD DOWN, SHELF, RIGHT
11	4990-18	1	BAFFLE, FRONT
10	4990-53	1	Fan Housing Assembly
9	4990-84	2	INSULATION, TOP FRONT & TOP REAR
8	4990-18	1	BAFFLE, REAR
7	88567-10	2	CASTER, SWIVEL
6	4990-50	1	INNER, WELDMENT
5	4990-027	1	SHELF
4	4990-028	1	HOLD DOWN, SHELF, LEFT
3	99022-01	1	TOP, OUTER
2	4990-051	1	SKIN, OUTER WELDMENT
1	12022-00	1	FAN W/ MOTOR
Part Number	Document Number	Quantity	Title

PARTS LIST

OPERATING INSTRUCTIONS

1. Plug the power cord into the outlet and turn the power switch on.
2. The air temperature setting was preset at the factory to 210°F.
3. Allow 60 to 90 minutes for the cabinet temperature to stabilize and the cabinet is ready to use.
4. This unit is designed for prepackaged food only.
5. Do not load the cabinet with refrigerated product while the unit is currently holding food product (in holding mode).

CLEANING/MAINTENANCE

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.

1. Turn the cabinet OFF and allow it to cool. CAUTION: Failure to turn off the cabinet and allow it to cool may result in serious burns.
2. Remove trays and racks; clean them thoroughly in detergent and water.
3. Clean the inside of the cabinet with a cloth and soapy water. CAUTION: Clean the area around the thermocouple carefully to avoid damage. Do not steam clean or pressure wash the cabinet interior.
4. Wipe down the outside of the cabinet with a damp cloth. CAUTION: Avoid getting excess water in the area of the control panel and avoid the use of abrasive cleaners that may damage the stainless steel finish.
5. Reassemble and leave the door open a few inches to allow the cabinet interior to dry.

SERVICE / REPAIR

NOTE: THIS APPLIANCE MUST BE SERVICED ONLY BY AN AUTHORIZED AGENT.

NOTE: Parts protected by the manufacturer or his agent are not to be adjusted by the installer, unless the installer is an authorized service agent.

To protect warranty coverage, use only genuine APW Wyott Foodservice replacement parts. Use of replacement parts not supplied by the manufacturer will void the warranty. To find items you want to order from the part list, proceed as follows.

1. Refer to the exploded views to identify the part you need and its corresponding item number.
2. Using the Parts List, determine the description and part number of the part.
3. The parts distributor has a price list of parts and can quote cost of parts on order. When a parts order is placed, be prepared to provide the unit's model number and serial number in addition to the part description and part number.

If you have any questions or problems contact your nearest APW/Wyott Service Representative.

TROUBLESHOOTING

Troubleshooting requires accurate identification of the problem, determination of the cause of the problem and the correct action is taken to repair the unit. This guide may not address all possible problem situations. If the problem cannot be corrected, contact the service representative and be prepared to give him the unit's model number and serial number.

WARNING

THIS UNIT OPERATES ON 120 VOLTS. **DO NOT** ATTEMPT ANY ELECTRICAL REPAIRS UNLESS YOU ARE QUALIFIED TO DO SO AND HAVE THE PROPER DIAGNOSTIC EQUIPMENT. **NEVER** PERFORM ELECTRICAL REPAIRS WHEN THE UNIT IS CONNECTED TO THE AC LINE.

TROUBLESHOOTING

PROBLEM	PROBABLE CAUSE	REMEDY
Unit fails to operate.	No power.	Make sure power switch on ON and power cord is plugged into a working outlet.
	Faulty Power cord (item 50).	120 Volt line terminal of power switch should have 120 VAC when unit is plugged in. If not, disconnect cabinet from power outlet and replace power cord.
Holding temperature too low.	Door left open.	Ensure door is completely closed when in operation.
	Door gasket is worn.	Replace door gasket.
	Latch plate is out of adjustment (Item 37).	Readjust latch plate according to door adjustment procedure.
	Door hinges out of adjustment (Item 36)	Refer to Door Adjustment procedure to adjust hinges.
Holding temperature too high.	Temperature set too low.	Refer to the Adjusting Air and Water Temperature instructions.
	Temperature set too high.	Refer to Adjusting Air Temperature instructions.
	Thermocouple leads reversed at circuit board.	Disconnect unit from line power. CAUTION: Failure to do so may result in electric shock. Exchange lead connections.
Latch does not open door.	Strike plate upside down.	Make certain that strike plate is installed long end down, slots facing out.
Door does not latch.	Latch too far from strike plate.	Loosen latch screws in door. Hold door closed and move latch until it contacts strike plate. Retighten screws.
Door hinges do not rest on cabinet hinges (door too high).	Hinge collars installed improperly	Remove door. Pry collars from sockets. Sloped side of hinge collar must face door edge. Reassemble in reverse order.