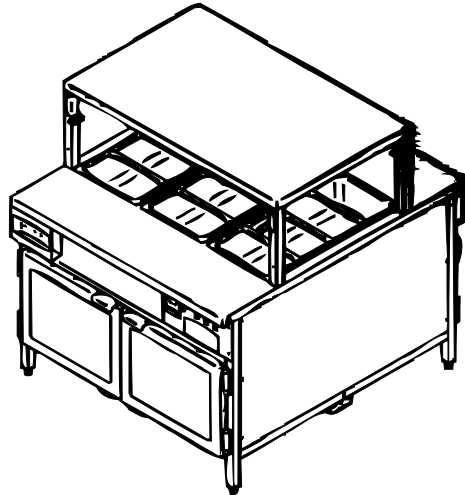




## INSTALLATION AND OPERATING INSTRUCTIONS

# KFC HOT WELL AND HEATED STORAGE TABLES

**Model: K46HS**



### IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.

\_\_\_\_\_

Model Number

\_\_\_\_\_

Serial Number

\_\_\_\_\_

Date Purchased



**WARNING:** Improper installation, operation, service or maintenance can cause property damage, injury or death. Utility location is CRITICAL. Read and understand these instructions thoroughly before positioning, installing, maintaining or servicing this equipment.



P/N 8806315 10/08

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## GENERAL INFORMATION

THIS MANUAL SHOULD BE RETAINED FOR FUTURE REFERENCE













Congratulations on your purchase of APW Wyott Modular Assembly Pack Station. APW Wyott 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.



Before installing and operating this equipment be sure everyone involved in this 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 the hazards to the operator, service personnel or the equipment. The words are defined as follows.



	<b>DANGER:</b> This symbol warns of imminent hazard which will result in serious injury or death.	
	<b>WARNING:</b> This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.	
	<b>CAUTION:</b> This symbol refers to a potential hazard or unsafe practice, which may result in minor or moderate injury or product or property damage.	
	<b>NOTICE:</b> This symbol refers to information that needs special attention or must be fully understood even though not dangerous.	



## SAFETY PRECAUTIONS



	<b>CAUTION:</b> 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 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.	
	<b>WARNING:</b> 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.	
	<b>NOTICE:</b> Install according to the spacing requirements listed in the installation section of this manual. We strongly recommend having a competent professional install the equipment. Such a person should be familiar with local gas regulations. A gas company representative should approve the completed installation.	
	<b>WARNING:</b> For your safety do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Keep the area free and clear of combustibles. (See ANZI Z83.14B, 1991)	
	<b>NOTICE:</b> Instructions to be followed if anyone smells gas should be posted in a prominent place. These may be obtained from the gas supplier.	
	<b>WARNING:</b> The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2" psig (3.45kpa).	


**WARNING:** The appliance must be isolated from the gas supply piping system by closing its manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2" psig (3.45kpa).



**NOTICE:** Maintenance and repair should be handled by a factory authorized agent. Before doing any maintenance or repair, contact APW/Wyott.



**WARNING:** This product is intended for commercial use only. Not for household use Retain this manual for future reference Oven must be kept clear of combustibles at all times



**WARNING: SHOCK HAZARD -** Do not open any panels that require the use of tools.



**WARNING:** Keep the appliance free and clear from all combustible substances. In the event of gas odor, shut unit down at the main shutoff valve and contact the local gas company or gas supplier for service.


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# 1. INSTALLATION CHECK LIST

## Examine Equipment for 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.

1. Apparent damage or loss must be noted on the freight bill at the time of delivery. The carrier representative (Driver) **must sign** the freight bill. If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.
2. Concealed damage or loss if not apparent until after the equipment is uncrated; a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. **Be sure to hold all contents and packaging material.**



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



**NOTICE:** 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.



**IMPORTANT:** Check Store Layout for Placement and Location of table.



**IMPORTANT:** Check Store Layout for Placement and Location of Utilities.



**NOTE:** All electrical connections to be hardwired by electrician.



## 2. INSTALLATION

A qualified installer who thoroughly reads, understands and follows these instructions should perform installation and start-up.

If you have questions concerning the installation, operation, maintenance or service of this product, Call: APW Wyott Technical Services Department 1-800-752-0863, ask for Technical Service Department - Monday through Friday 9AM 6:30PM Eastern Time.

### STEP 1. POSITION TABLE

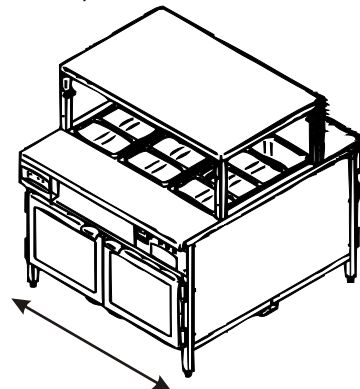
#### REVIEW STORE LAYOUT FOR EXACT LOCATION OF TABLE

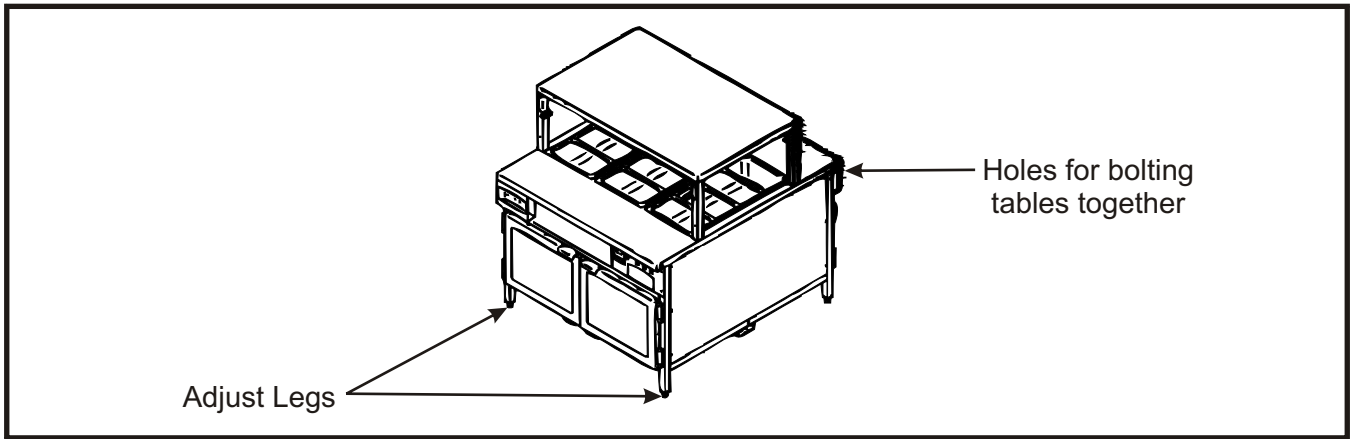
Place the table in the designated area.

Level table by using a level and turning the footpad on the adjustable legs.

If table is being used in conjunction with other tables bolt tables together thru holes in corners of the top using provided hardware. Make sure tables all face the same direction (control panels should be on same side).

Plumbing and electrical wiring must run parallel to, or under center channel. (It must run in the direction of arrow)





### 3. UTILITIES, ELECTRICAL & PLUMBING

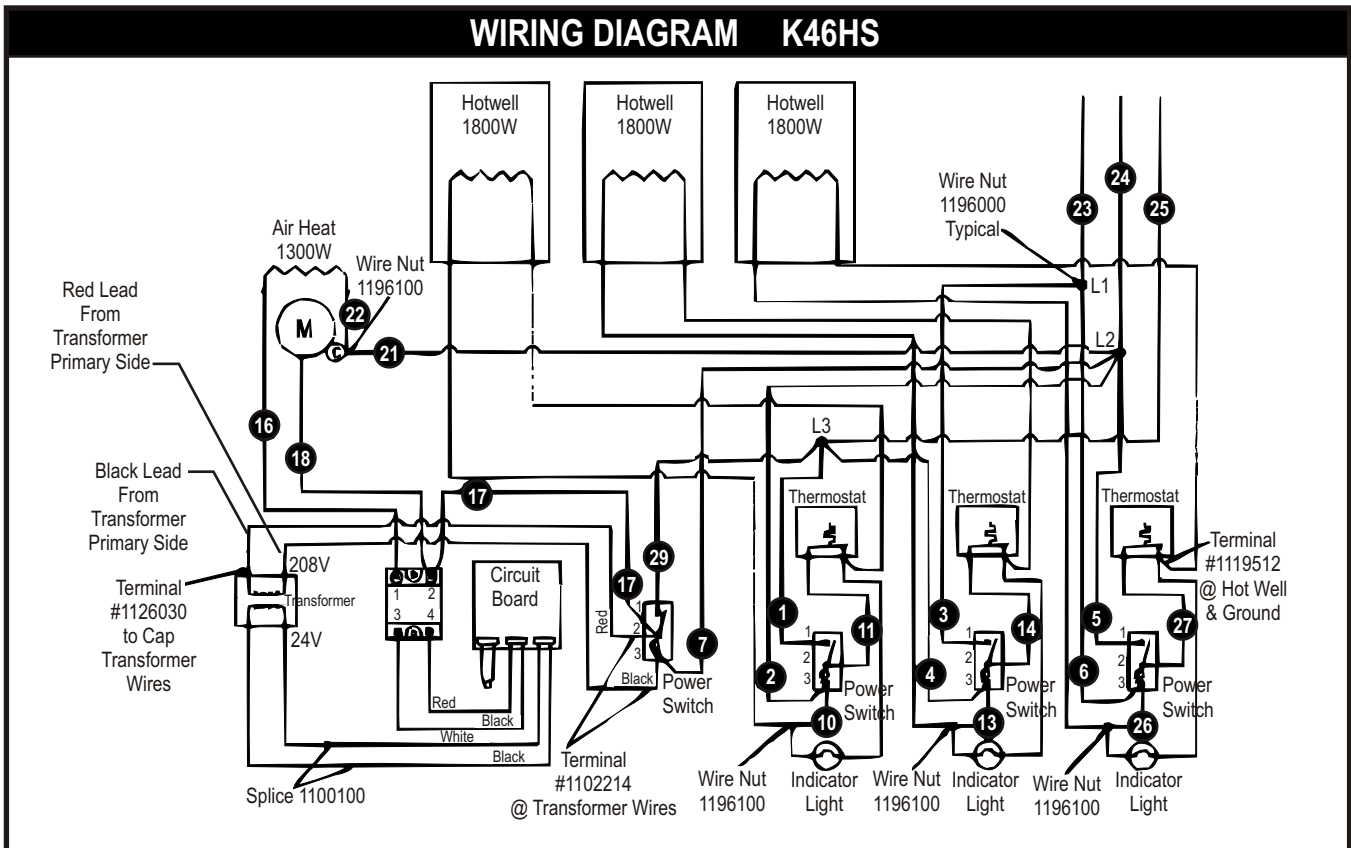
**WARNING:** Check the data plate on this unit before installation. Connect the unit only to the voltage and frequency listed on the data plate. Connect only to 1 or 3 phase as listed on the data plate.

**WARNING:** Electrical and grounding connections must comply with the applicable portions of the national electrical code and/or other local electrical codes.

#### ELECTRICAL CONNECTIONS FOR K46HS

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

**SUPPLY REQUIREMENT:** 208V, 60HZ, 3 Phase, L1 - 21 Amps, L2 - 21 Amps, L3 - 15 Amps



# TABLE WIRING INSTRUCTIONS

1. Remove the J-Box cover.
2. Select the most appropriate place to bring in your power connections and remove that hole plug.
3. Place a strain relief in the hole selected.
4. Run the incoming power connection leads through that strain relief.
5. Connect the power leads to the appropriate wires.
6. Replace the J-Box cover.



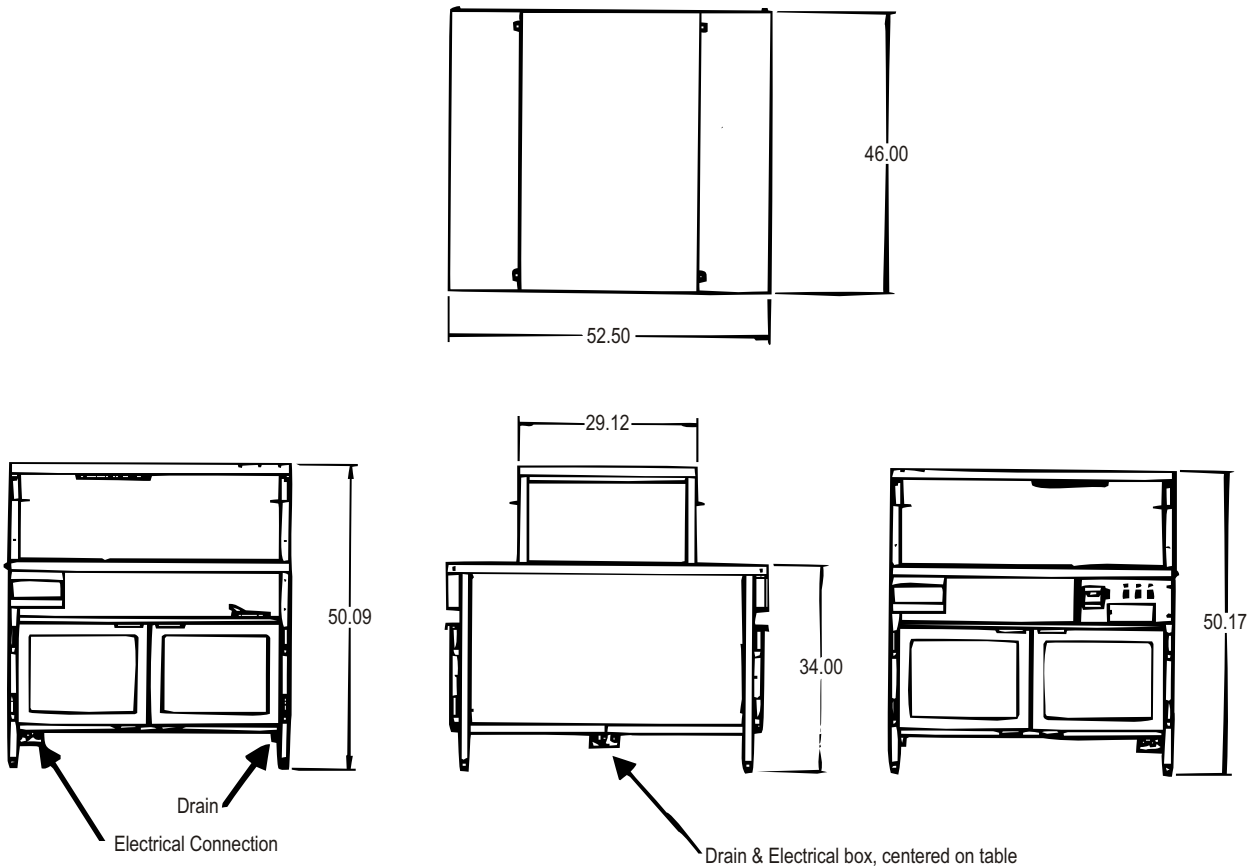
**DANGER:** Electrical shock can kill. Make sure power has been disconnected at the source before making these connections.



**WARNING:** Make sure the circuit breaker has been sized correctly for this application.



## SPECIFICATIONS



Model	Dimensions			Electrical			Weight	Cube	F.O.B.
	W	D	H	V	W	A			
K46HS	46	52.5	50.1	208	6700	33	545 Lb.	91	Cheyenne, WY

## 4. OPERATION AND MAINTENANCE

### CLEANING/MAINTENANCE

#### Initial Cleaning:

Prior to operating your new unit, thoroughly wash the well pan(s) and exterior with a mild detergent or soap solution. Wash table top and frame in the same fashion. **Do not use Abrasive cleaners** since this might damage the cabinet finish. If 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. Do not use steel wool**, steel wool may leave particles that can rust and cause pitting.

#### Cleaning:

1. Always turn off and allow units to cool completely before cleaning. Clean thoroughly, before the first use.
2. Daily remove any pans or food containers and wash thoroughly. If any cleaners are used, rinse thoroughly in warm water to remove any residue.
3. Daily wipe down all table surfaces with mild detergent or soap solution or use a stainless steel cleaner. **Note:** If stainless steel cleaner is used, wipe surfaces with warm water to remove any cleaner residue before using.
4. Daily pull carts from under table and mop this area.
5. At least weekly remove articles from shelving carts and clean these carts.

### MAINTENANCE

Never clean any electrical unit by immersing it in water. Turn unit off before cleaning surface.

**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 cleaner on the metal in the direction of the polish lines on the metal. Rubbing cleanser as gently as possible in the direction of the polish 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 scouring pads for stainless steel.

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

**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 or vinegar.

**USE ONLY** cleaners approved for stainless steel.

**NEVER USE** cleaning solvents with hydrocarbon or chloride base.

**TURN OFF** all power to equipment before cleaning.

### HEATED TABLE OPERATING INSTRUCTIONS

Apply power to the unit. Turn on the red power switch to turn on the bottom heat. The switch will illuminate indicating there is power to the unit. The unit has been calibrated at the factory to hold product 160°F to 180°F. Wait about 30 to 45 minutes for the unit to heat. If product is too cold or too warm adjust appropriate infinite switch. The infinite switch knobs are located behind the removable panel. Remove single screw on the removable panel to access the adjustment knobs. The factory set point for the overhead heaters is setting 5. Turn knob to a higher number for a warmer product and to a lower number for a cooler product. Replace the removable panel so the setting is not accidentally moved from its setting. Wait 30 to 45 minutes to determine if the product is at an acceptable temperature. **NOTE:** Holding foods below 140°F can cause potential contamination problems.



- Product not hot enough. Turn both infinite knobs to a higher number.
- Product too hot. Turn both infinite switch knobs to a lower number.
- Product drying out before reaching hold time limit. Turn the overhead heater infinite switch knob to a lower number. This is the knob toward the center of the table. **NOTE:** After turning the overhead heater down, the internal temperature of the product may become cooler. If this is too cool, you can compensate by turning the bottom heat higher.

This unit is not intended to hold uncooked or unpreserved foods.

1. Trained personnel should operate all food service equipment.
2. Never hold food hot food below 140°F

## COLD TABLE OPERATING INSTRUCTIONS

Apply power to the unit. Turn on the red power switch to turn on the refrigeration compressor. The switch will illuminate indicating there is power to the unit. The unit has been calibrated at the factory to hold product between 34°F and 40°F. Wait about 30 to 45 minutes for the unit to stabilize. If product is too cold or too warm, adjustments can be made to the pressure switch. The pressure switch is located inside of the compressor housing and should only be adjusted by a factory authorized service agent. **NOTE:** Holding refrigerated products above 40°F can cause potential contamination problems.

## 5. TROUBLESHOOTING & EQUIPMENT SPECIFICATIONS

### GENERAL TROUBLESHOOTING

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
Unit fails to operate	No power	Make sure the power switch is on. Make sure the unit is connected to a live power source.
	Loose connection	Place the power switch in the "OFF" position and disconnect power from unit. <b>Warning:</b> Failure to do so may result in electrical shock. Check and tighten all connections.
	Open circuit breaker or fuse	Reset breaker or fuse.
	Faulty cord or plug	Place the power switch in the "OFF" position and disconnect power from unit. <b>Warning:</b> Failure to do so may result in electrical shock. Replace cord or plug.
	Faulty power switch	Place the power switch in the "OFF" position and disconnect power from unit. <b>Warning:</b> Failure to do so may result in electrical shock. Replace power switch.
Holding temperature too low, (heated unit)	Draft on product	Remove draft
	Set point too low	Refer to the Operations section for the adjustment procedure for this particular unit.
	Heater not working	Place the power switch in the "OFF" position and disconnect power from unit. <b>Warning:</b> Failure to do so may result in electrical shock. Replace heater.
	Faulty thermostat or infinite switch	Place the power switch in the "OFF" position and disconnect power from unit. <b>Warning:</b> Failure to do so may result in electrical shock. Replace defective component.
Holding temperature too high, (heated unit)	Set point too high	Refer to the Operations section for the adjustment procedure for this particular unit.
	Faulty thermostat or infinite switch	Place the power switch in the "OFF" position and disconnect power from unit. <b>Warning:</b> Failure to do so may result in electrical shock. Replace defective component.
Slow cooling (refrigerated unit)	Dirty condensor coil	Clean condenser.
	Poor air supply	Airflow is restricted through compressor compartment or the air is too hot. Remove restriction or source of heat.
	Leak (low on refrigerant)	Call APW Wyott certified refrigeration technician.
Condensing unit won't run (refrigerated unit)	No power	Make sure the power switch is on. Make sure the unit is connected to a live power source.
	Faulty compressor	Call APW Wyott certified refrigeration technician.
Evaporator fan won't run (refrigerated unit)	Loose connection	Place the power switch in the "OFF" position and disconnect power from unit. <b>Warning:</b> Failure to do so may result in electrical shock. Check and tighten all connections.

If all of the above are correct & the unit still does not work, call an APW Wyott Authorized Service Agency.





**NOTICE:** Only a qualified technician who is experienced in and knowledgeable with the operation of this electrical and refrigerated equipment should perform service work. Contact the Authorized Service Agency for reliable service, dependable advice or other assistance and for genuine factory parts.



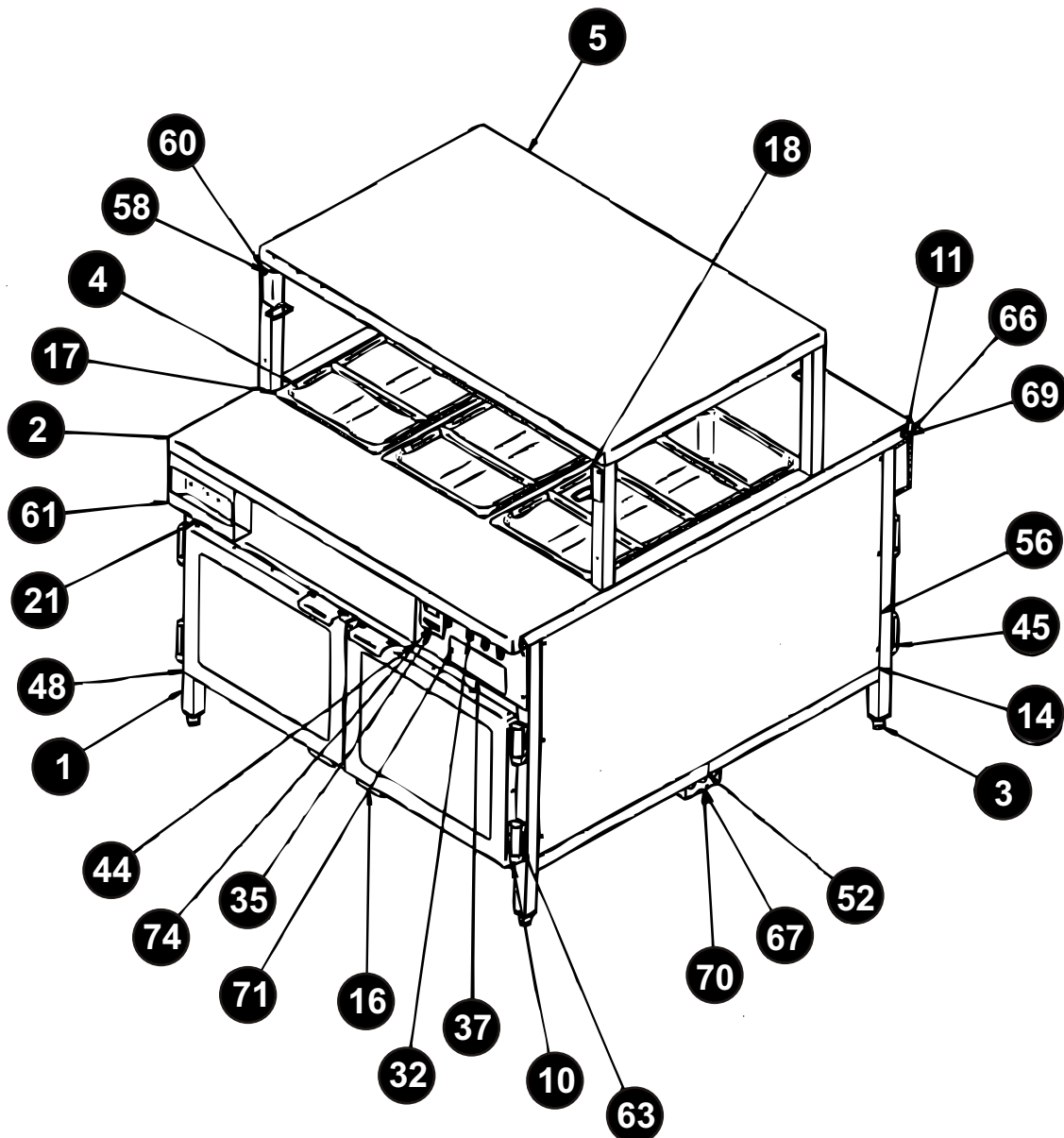
A current listing of all authorized APW Wyott Authorized Parts and Service Distributors is included with these units. In the absence of this list call the APW Wyott 24-hour Service Hot line at 1-800-733-2203. This will give access to the nearest Authorized APW Wyott Parts & Service Distributor.

**WARRANTY WILL BE VOID AND THE MANUFACTURER IS RELIEVED OF ALL LIABILITY IF:**

1. Service work is performed by other than an APW Wyott Authorized Service Agency.
2. Other than Genuine APW Wyott replacement parts are installed.

## 6. PARTS LIST w/EXPLODED VIEW

### EXPLODED VIEW K46HS - HOT WELL TABLE w/STORAGE



PARTS LIST K46HS - HOT WELL TABLE w/STORAGE							
Item	P/N	Description	Quan	Item	P/N	Description	Quan
1	4882110	Weldment, Frame K46HS	1	39*	4871214	Tube, Drain 1/2" x 2"	3
2	4882101	Top, Table	1	40*	4871219	Tee 3/4 x 3/4 x 1/2 Copper	3
3	8656500	Foot 1.5 Sq.	4	41*	4882159	Handle, Drain	1
4	4839260	Adapter Pan 4/3 Well (4) 1/3 Size Pans	3	42*	4882137	Weldment, Drain Yoke	1
5	4882154	Over Shelf, 46 Hot Table	1	43*	4882158	Support, Drain Handle	1
6	4882133	Cover, Fan Mount Side	2	44	4882135	Weldment, Control Panel	1
7*	4882161	Bottom Panel	2	45	8655000	Hinge, 215	4
8*	8173000	Weldstud, 10-32 x 1/2 Non-flanged	15	46*	4871222	Cap, 3/4" Copper	1
9	8978400	Bushing, 7/8 Snap Heyco	1	47*	4882156	Extension Rod, 3"	1
10	8655000	Hinge, 215	4	48	4882140	Door Assy, L.H.	2
11	8511900	Washer, Flat 3/8	8	49*	4882157	Cover, Drain Lever	1
12*	4882107	Shelf, Under Counter	1	50*	8417100	Nut, Hex 10-32	16
13*	4882121	Panel, Inner Cover	2	51	4882161	Panel, Bottom Motor Cover	1
14	4882129	Panel, Outer Cover	2	52	4882162	Panel, Bottom Fill	2
15*	2092401	Adapter, Copper CxM 1/2	3	53*	4882136	Support Hinge Anchor	4
16	4882145	Door Assy, R.H.	2	54*	8505300	Flat Washer #10	10
17	3028272	Hotwell 4/3 208V w/Drain, 72" Cap	3	55*		Panel, Control Fill	1
18	4882178	Tong Holder, R.H.	2	56	4882149	Insulation Package	1
19*	4882108	Angle, Retaining	4	57*	1619000	Plug Beauty 1" Chrome	1
20	4882122	Panel, Upper Inner Cover	2	58	8130000	8-32 x 3/8	100
21	4882106	Shelf, Control Side	1	59*	8353000	Pop Rivet	70
22*	4871221	Elbow, 90°, 3/4 Copper	2	60	4882177	Holder, Tong	2
23	4882109	Angle, Retaining	2	61	4824275	Holder, Liners	2
24*	4882132	Tube, Drain 3/4" x 19"	1	62*	8169700	10-32 x 3/8 Screw	26
25	4882120	Assy, Heater	1	63	8184500	Screw, FH 10-32 x 1	40
26*	4882131	Tube, Drain 3/4" x 9.5"	1	64*			2
27	4882124	Pan Cover	1	65*	8982100	Bushing, Bronze	1
28	4882111	Panel, Air Duct Top	1	66	8442000	Nut, Hex 3/8-16 S/S	5
29	4882113	Panel, Air Return	2	67	1610950	J-Box Cover	1
30	4882112	Panel, Air Duct Center	1	68*	8969600	Bushing, Snap Heyco	1
31*	4882125	Weldment, Pan Slide	4	69	8244700	Hex Hd 3/8-16 x .750	6
32	1305610	Switch, Rocker	4	70	1610650	J-Box	1
33*	4871213	Tube, Drain 3/4" x 2"	3	71*	8134900	8-32 x 3/8 Tr Hd	1
34*	4871212	Tube, Drain 3/4" x 13"	2	72	8400100	Nut, Hex #6-32	6
35	4845078	Label, Temperature Control	1	73	4880217	Plate, SSR Heat	1
36	4882130	Weldment, Pan Support	4	74			1
37	280712	Plate Cover	1	75	1451700		1
38*	4871223	Valve, 3/4 Copper Ball, Sweated Ends	1	76	782162	Relay, SS	1
				* = Not Shown			



## 7. 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 Service 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 Agent 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.

Warranty coverage on products used outside the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada may vary. Contact the international APW Wyott distributor, dealer, or service agency for details.

### Time Period

One year for parts and one year for 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 un-expired portion of the original product warranty only.

### Exceptions

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

**\*Broiler Briquettes, Rock Grates, Cooking Grates, Burner Shields, Fireboxes:** 90 Day Material Only. No Labor.

**\*Heat Strips:** Models FD, FDL, FDD, FDDL. Two (2) Year Warranty on element only. No labor second year.

**\*Glass Windows, Doors, Seals, Rubber Seals, Light Bulbs:** 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 period, portable units must be taken to 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. Exceptions to this rule: (1) countertop warmers and cookers, which are covered under the Enhanced Warranty Program, and (2) toasters or rollergrills which have in store service.

### 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 damage to 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, riot or act of god.

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

If the equipment has been changed, altered, modified or repaired by other than an Authorized Service Agency during or after the warranty period, then the manufacturer shall not be liable for any damages to any person or to any 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.

### Water Quality Requirements

Water supply intended for a unit that has in excess of 3.0 grains of hardness per gallon (GPG) must be treated or softened before being used. Water containing over 3.0 GPG will decrease the efficiency and reduce the operation life of the unit.

**Note: Product failure caused by liming or sediment buildup is not covered under warranty.**

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

9/05