



**INSTALLATION
AND
OPERATING
INSTRUCTIONS**

Models: SPT3I, SPT50, SPT50N, SPT75

THERMO DRAWER

INTENDED FOR OTHER THAN HOUSEHOLD USE

**RETAIN THIS MANUAL FOR FUTURE REFERENCE
UNIT MUST BE KEPT CLEAR OF COMBUSTIBLES AT ALL TIMES**

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, 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.

P/N 88939-75

REV 3/10

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APW WYOTT
P.O. Box 1829
Cheyenne, WY 82003

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.

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.

SAFETY PRECAUTIONS

Before installing and operating this equipment be sure everyone involved in its operation are fully trained and are 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.



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.



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



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.







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/NFPA70- latest edition. Canadian installation must comply with CSA-STANDARD C.22.2 Number 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 NFPA96 latest edition that local codes are "Authority Having Jurisdiction" when it comes to requirement for installation of equipment. Therefore, installation should comply with all local 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: Disconnect device from electrical power supply and place a Tag Out-Lockout on the power plug, indicating that you are working on the circuit.



CAUTION: Maintenance & repair should be handled by a factory authorized agent. Before doing any maintenance or repair, contact APW Wyott.



NOTICE: 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.


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LOCATION OF DATA PLATE

The data plate for the SPT is located on the side of the unit.

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) 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.

GENERAL INSTALLATION INSTRUCTIONS

This unit has been inspected and tested at the factory prior to shipment.

Unpack the unit and remove all packing materials. Place on a flat horizontal surface at the desired location.



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 GROUNDING COULD RESULT IN ELECTRICAL SHOCK! This appliance is equipped with a three prong (grounded) plug for your protection against electrical 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.



CAUTION: 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. Use only cleaners approved for stainless steel.

NEVER use cleaning solvents with a hydrocarbon base.

GENERAL INSTALLATION:

1. Always clean equipment thoroughly before first use. (See general cleaning instructions)
2. Check ratings label for your model designation and electrical ratings.
3. For best results, use stainless steel countertops.

GENERAL OPERATION INSTRUCTIONS:

1. Trained personnel should operate all food service equipment.
2. Do not allow your customers to come into contact with any surface labeled "CAUTION HOT".
3. Where applicable, never pour cold water into dry heated units.
4. Always use steam table pans/insert, etc.
5. Never hold food below 140° F.
6. Power switch symbols correspond to On / Off as follows: I = On , O = Off

GENERAL CLEANING INSTRUCTIONS:

1. Never clean any electrical unit by immersing it in water. Turn the unit off and allow it to cool before surface cleaning.
2. Always clean equipment thoroughly before first use. Clean unit daily, use warm soapy water. Mild cleaners and plastic scouring pads may be used to remove baked on food and water scale on metal unit.
3. Unplug electrical unit before cleaning or servicing. All service should be performed by an APW Wyott authorized service agency.

DAILY CLEANING INSTRUCTIONS:

1. Allow the unit to cool off.
2. Remove pan and wash it in hot, soapy water, then rinse.
3. If stains are still present, add a little detergent to wash cloth and repeat.
4. Dry with a lint free towel or paper towel.

NOTE: THIS APPLIANCE SHALL NOT BE CLEANED WITH A WATER JET.



WARNING: SHOCK HAZARD - De-energize all power to equipment before cleaning the equipment.



GENERAL TROUBLESHOOTING

If the units fails to operate check the following:

1. Is the unit connected to a live power source?
2. Check circuit breaker?
3. Is power switch on and pilot light glowing?
4. Check the data plate. 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.

NOTICE: Service work should be preformed 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 advise 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 Authorized Service Agency
or
- (B) Other than Genuine APW Wyott replacement parts are installed.

A current listing of all authorized APW Wyott authorized parts/service distributors is included with this product manual at the time of shipment. In the absence of this list you 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.

SERVICE

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.

IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER OR ITS SERVICE AGENT OR A SIMILARLY QUALIFIED PERSON IN ORDER TO AVOID A HAZARD.

SPECIFICATIONS

ELECTRICAL

SPT3I	120 Volt	60 Hz	1 Phase	12.0 Amps
SPT50	120 Volt	60 Hz	1 Phase	12.0 Amps
SPT50N	120Volt	60 Hz	1 Phase	12.0 Amps
SPT75	120 Volt	60 Hz	1 Phase	15.0 Amps

DIMENSIONS

SPT3I	23-3/4" (603.2mm)	X	26-11/16" (677.8MM)	X	4-11/16" (119.0mm)
SPT50	34-3/4" (882.6mm)	X	26-11/16" (677.80mm)	X	4-11/16" (119.0mm)
SPT50N	31" (787.4mm)	X	28-3/8" (720.78mm)	X	4-11/16" (119.0mm)
SPT75	34-3/4" (882.6mm)	X	29-9/16" (750.8mm)	X	4-11/16" (119.0mm)

ELECTRICAL CONNECTIONS

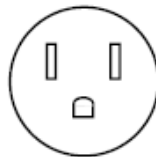
Check the data plate to determine for which voltage this unit is wired and what voltage service is to use.



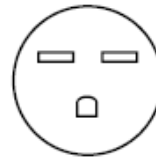
WARNING: Check the data plate on this unit before installation. Connect the unit only to the voltage and frequency listed on the data plate. Connect only to 1 or 3 phase as listed on the data plate.



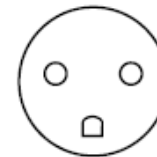
120 Volt Plug



230 Volt Plug



230 Volt, 50Hz, CE Plug



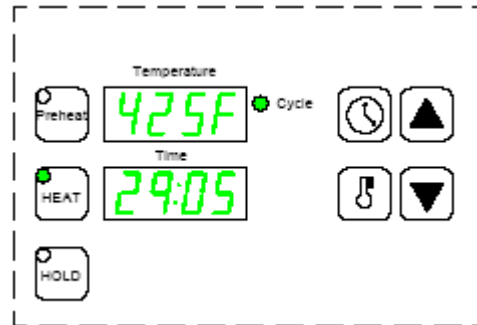
WARNING: Improper grounding could result in electrical shock. This appliance is equipped with a three-prong (grounded plug) for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.



GENERAL DESCRIPTION

SPT (SAFE PRODUCT TRANSPORT)

SPT operates as a Heat & Hold oven. The product is loaded in the unit by the operator and heated per the instruction below, insuring the food product has reached the appropriate temperature to meet the depth of health guidelines. The operator then places it on the roller grill above. This methodology prevents cold food product that was just placed on the grill from being selected by the customer.



SPT OPERATION

1. Turn AC on to the unit. The displays say OFF.
2. Press 'PREHEAT' key to start. The control begins Preheat to **the previous HEAT setting (or Factory Setting if no previous setting)**. The Preheat key indicator is lit.
3. When **Heat Temp** reached, **Preheat is complete and** the unit beeps and says 'Ready'. The 'HEAT' key indicator flashes to prompt User.
4. After loading food, press 'HEAT' key. The 'HEAT' key indicator is lit. The timer display counts down to 00:00.
5. When 00:00 time is reached, the control beeps, auto-advance to HOLD mode at HOLD temperature.
6. Timer goes to a count up mode to track elapsed time in HOLD. During HOLD, the 'HOLD' key indicator is ON.
7. When the maximum hold time is reached, the unit flashes the time (for instance 02:00 to indicate it has held for 2 hours), beeps every 30s, and flashes the HOLD key indicator until any key is pressed to acknowledge and stop the beep. The heat turns OFF, and the display says OFF.

CYCLE CANCEL

Press and hold the active cycle key for 3s to cancel cycle and return to 'OFF' display. Refer to SPT OPERATION section for restarting.

SPT RESTART INSTRUCTIONS

At the end of hold cycle with the HOLD light and the display flashing.

1. Press Preheat button 2 times – If unit is already at preheat temperature, rdy indication will appear in the display. Press Heat to resume normal cook cycle.
2. If rdy is not displayed, wait for unit to reach preheat temperature and rdy indication in the display, then press Heat to resume normal cook cycle.

In the middle of a Heat or Hold Cycle press that button and hold it for approximately 5 seconds. the display will read OFF.

1. Press Preheat button – If unit is already at preheat temperature, rdy indication will appear in the display. Press Heat to resume normal cook cycle.
2. If rdt is not displayed, wait for unit to reach preheat temperature and rdy indication in the display, then press Heat to resume normal cook cycle.

TIME/TEMP SETTINGS & ADJUSTMENT

Refer to **Table 8 – Default Time & Temp** table for time/temp values.

PREHEAT: No time adjustment. For temp, change HEAT temp and PREHEAT adjusts automatically to match.

HEAT: Adjustable temp & time.

HOLD: Adjustable temp & time.

To Adjust:

1. With unit OFF, press and hold the desired key [HEAT, or HOLD] for 3s.
2. The TEMP display flashes. Adjust up/down with arrows.
3. Press TEMP key or TIME key to accept and advance.
4. The TIME display flashes. Adjust up/down with arrows. *(note PREHEAT has no time setting, so the TIME display doesn't flash)*
5. Press TIME key to accept and exit. Unit returns to OFF.

HOLD TIME BYPASS

For unlimited HOLD TIME, increase the hold time to the maximum setting. The next increment beyond this is infinite.

HEAT BYPASS

If the HEAT time is set to 0:00, HEAT is bypassed; control goes directly from PREHEAT to HOLD. Refer to **Table 8 – Default Time & Temp**.

TEMPERATURE & TIME – RECALL & DISPLAY PRIORITIES

During operation, the display will show the following parameters. A press on either the 'TIME' or 'TEMP' key will respond as follows:

Table 5 – Display Priorities - SPT

Mode	Default TEMP display	Default TIME display	Press 'TEMP'	Press 'TIME'
Preheat	Set Point Temp	<blank>	Actual Temp	<blank>
Heat	Set Point Temp	Countdown time remaining	Actual Temp	Original Time Setting
Hold - during	Set Point Temp	Elapsed time in HOLD	Actual Temp	Elapsed HOLD time
Hold –After max time reached	Alternate Set Point Temp & DONE	Elapsed time in HOLD <flash>	Acknowledges prompt, goes to OFF	Acknowledges prompt, goes to OFF

TEMPERATURE TOGGLE °F AND °C

Press and hold the 'TEMP' key for 10s. The control beeps, and then displays 'Deg F' or 'Deg C' as appropriate. Repeat to toggle back.

TEMPERATURE INCREMENT °F AND °C

The display and adjustment up or down using the arrow keys will increment temperature up or down as follows:

Table 6 – Temperature Increments

Units	Increments
°F	5° F
°C	2° C

DISPLAY (HH:MM) & (MM:SS)

Any time the displayed time is > 60 minutes, the display will show HH:MM, with the colons flashing to indicate time is incrementing/decrementing. If the displayed time is < 60 minutes, the display will show MM:SS. The seconds decrementing will visually confirm the timer is active.

CYCLE LED's

The CYCLE LED lights any time the element is ON.

ELEMENT ON/OFF METHOD

Any time there is a call for heat, both outputs are turned on. They will alternate lead/lag on make and break.

USER RANGE

The control will be supplied with the factory default settings and range shown. If needed, the range can be narrowed or widened up to the maximum range shown on Table 8 – Default Time & Temp.

FACTORY DEFAULTS

The control will be supplied with the factory default settings and range shown.

TABLE 8 - Default Time & Temp

		SPT (Safe Product Transport)	
PREHEAT Temp	425° F [218°C]	Automatically matches HEAT temp setting	Same as default
HEAT Temp	425° F [218°C]	140° to 425° F	Same as default
HEAT Time	35 min	0 to 120 minutes (COOK bypassed if '0')	Same as default
HOLD Temp	150° F [66°C]	140° F to 180° F [60°C to 82°C]	Same as default
HOLD Time	2 hours	1 to 240 minutes/unlimited, (stops @ 99hrs)	Same as default

Notes:

1. Refer to **HOLD TIME BYPASS** section.
2. SPT HEAT time same as Hot Dog COOK time
3. SPT HOLD time same as Hot Dog HOLD time

SERVICE MODE

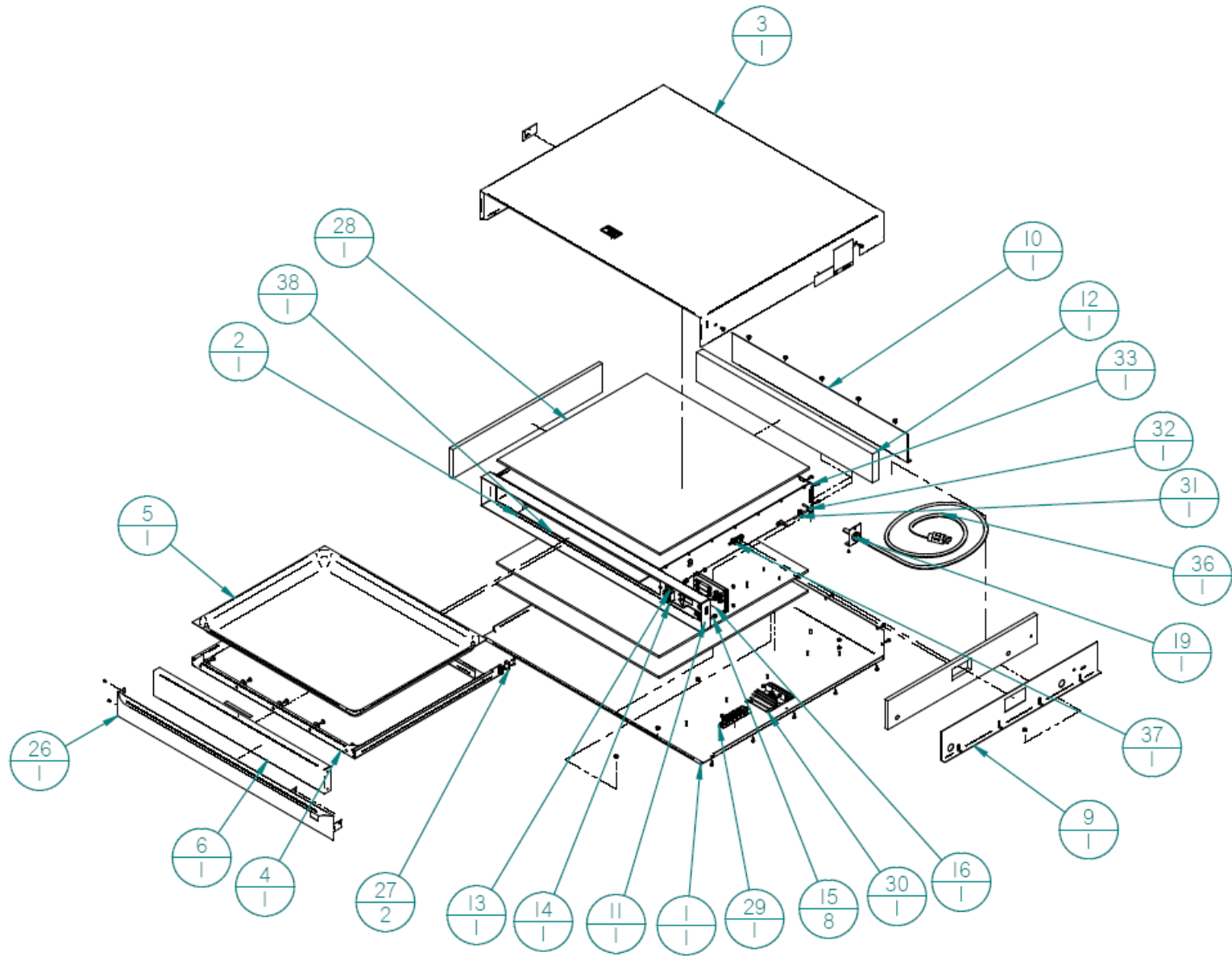
The Service Mode accesses **USER RANGE** and **FACTORY DEFAULTS**. Note if the factory defaults are reset, the control will retain the °C or °F selection, i.e. if a customer is operating in °C, a reset will remain in °C.

Press and hold the 'UP' & 'DOWN' keys for 10s until the control beeps, then press the 'TIME', 'TEMP', 'TIME' key within 3s.

1. Use the UP/DOWN keys to move among steps; the top display will describe the variable parameter, the bottom display describes the parameter value.
2. Use the ZONE 1 key to select the desired parameter.
3. Use the UP/DOWN keys to change the parameter value
4. Use the ZONE 1 key to accept.

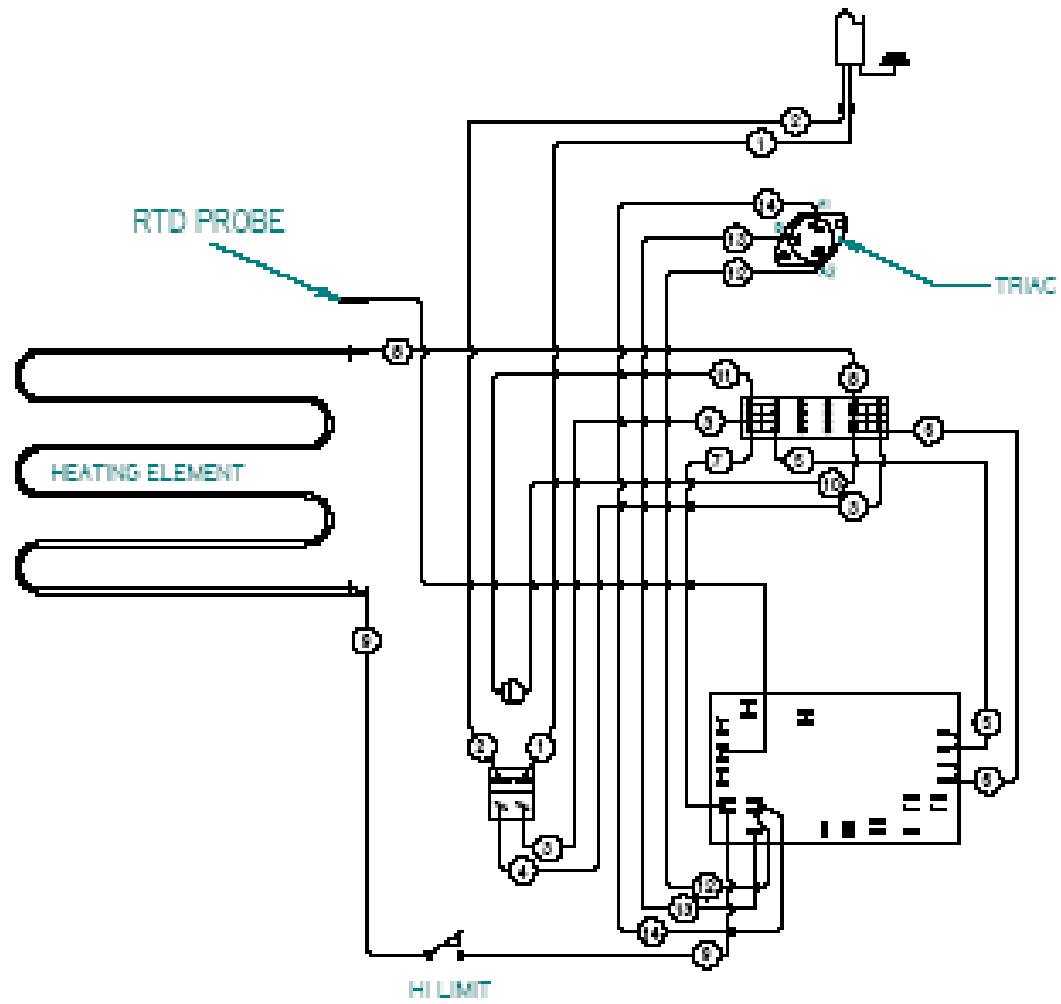
To exit, advance to the final step and press the ZONE 1 key.

SPT75 EXPLODED VIEW



PARTS LIST									
ITEM	DESCRIPTION	SPT31	QTY	SPT-50	QTY	SPT50N	QTY	SPT75	QTY
		P/N		P/N		P/N		P/N	
1	BASE, OUTER	30063106	1	30065006	1	98438006	1	30067506	1
2	INNER LINER	30063110	1	30065010	1	98438010	1	30067510	1
3	SKIN	30063107	1	30065007	1	98438007	1	30067507	1
4	DRAWER SLIDE	30063130	1	30065030	1	30065030	1	30067530	1
5	PAN	24219	1	24218	1	24218	1	24217	1
6	DOOR	30063140	1	30065040	1	98438040	1	30067540	1
9	PANEL, DIVIDER SIDE	30063146	1	30065046	1	30065046	1	30067546	1
10	PANEL, DIVIDER REAR	-	-	30065047	1	30065047	1	30067547	1
11	DECAL	30067525	1	30067525	1	30067525	1	30067525	1
12	KIT, INSULATION SIDE & REAR	30063112	1	30065012	1	98438012	1	30067512	1
13	POWER IND LIGHT	1512503	1	1512503	1	1512503	1	1512503	1
14	POWER SWITCH	1305612	1	1305612	1	1305612	1	1305612	1
15	SPACER, NYLON	783184	8	783184	8	783184	8	783184	8
16	CONTROL BOARD	30067520	1	30067520	1	30067520	1	30067520	1
19	STRAIN RELIEF	8967400	1	8967400	1	8967400	1	8967501	1
26	DOOR HANDLE	30063129	1	30067529	1	98438029	1	30067529	1
27	SLIDE BEARING	30067528	2	30067528	2	30067528	2	30067528	2
28	KIT, INSULATION TOP & BOTTOM	30063113	1	30065013	1	30065013	1	30067513	1
29	TERMINAL BLOCK	1107200	1	1107200	1	1107200	1	1107200	1
30	TRIAC	21792248	1	21792248	1	21792248	1	21792248	1
31	CLAMP	8945600	1	8945600	1	8945600	1	8945600	1
32	RTD PROBE	1400120	1	1400120	1	1400120	1	1400120	1
33	INNER LINER BACK	30063104	1	30065004	1	30065004	1	30067504	1
36	CORDSET	1542002	1	1542002	1	1542002	1	1536500	1
37	HI LIMIT THERMOSTAT	1481600	1	1481600	1	1481600	1	1481600	1
38	PLATE, HEAT DISTRIBUTION	30063163	1	30065063	1	30065063	1	30067563	1
*	BEARING	8642000	4	8642000	4	8642000	4	8642000	4
*	WIRE RACK	30063124	1	30065024	1	30067524	1	30067524	1
*	KIT, INSULATION SIDES	-	-	-	-	98438011	1	-	-
*	HEATING ELEMENTS	1432730	1	1432750	1	1432750	1	1432775	1

WIRING DIAGRAM



[illegible]

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, Fire boxes: 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



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