







**INSTALLATION  
AND  
OPERATING  
INSTRUCTIONS**



**CREAM DISPENSERS**



**Models: DAO & DBO**

**RETAIN THIS MANUAL FOR FUTURE REFERENCE**

 **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. 

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

 **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. 

 **IMPORTANT:** Local codes should always be used when installing this equipment. 

**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.

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Model Number                      Serial Number                      Date Purchased

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

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P/N 88701 9/05

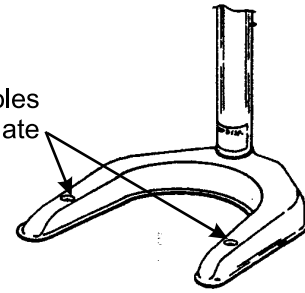
**APW WYOTT**  
P.O. Box 1829  
Cheyenne, WY 82003

## INSTALLATION INSTRUCTIONS

1. Select the sit for your unit.
2. Using the base as a template, drill a 1/4" diameter hole through your counter.
3. Attach the base to the counter with the oval head screws, flat washers and keps nuts.

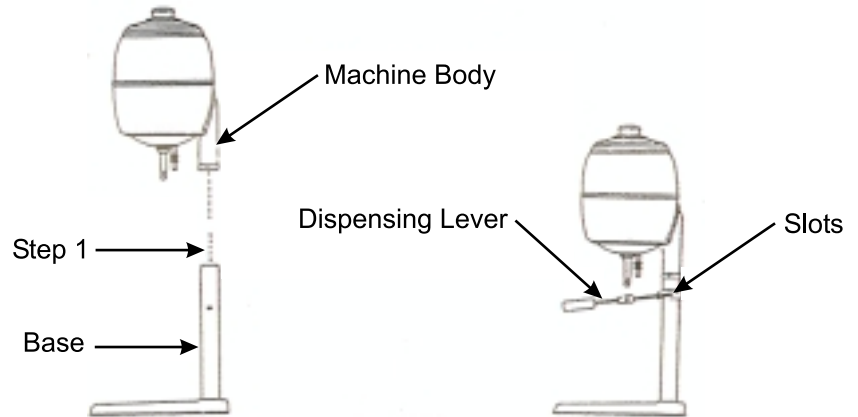
**NOTE:** Clean the machine before using it for the first time.

Use these holes for your template

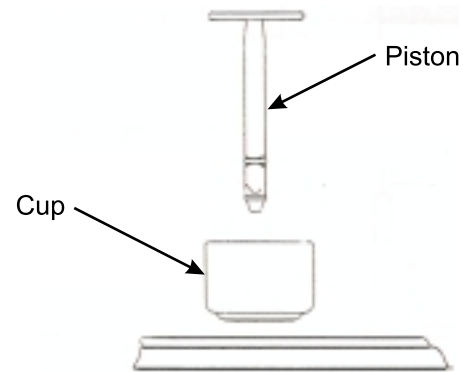
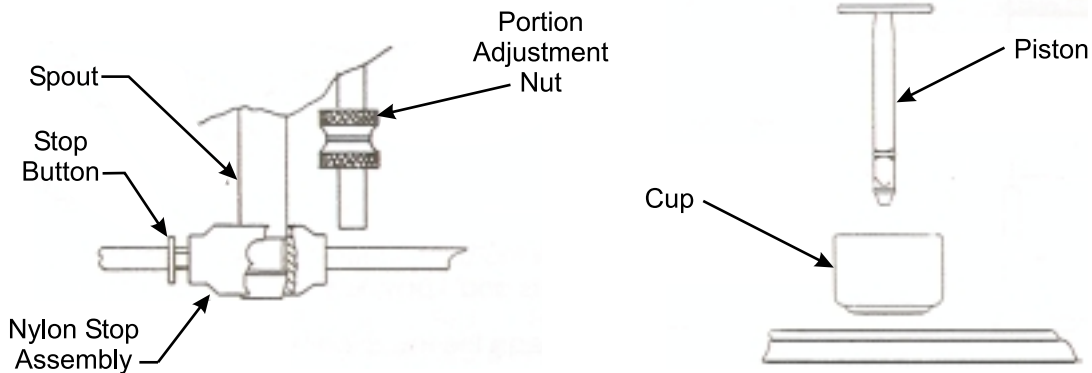


## ASSEMBLY

1. Attach the machine body onto the base. Turn the body back and forth slightly to make sure it is seated properly.



2. Widen the ends of the dispensing lever, and insert them through the holes in the base.
3. Remove the rubber band from the spout and portion adjustment nuts.
4. Turn the portion adjustment nuts all the way up. The position of these nuts control the portion of cream you dispense. The farther up they are, the larger the portion.
5. Pull out the stop button, and push the spout into the nylon stop assembly; then release the stop button. This locks the spout into place.



6. Place the cup and piston into the creamer as illustrated.

## OPERATION

1. The machine is supplied with two iceless coolers. Freeze the coolers for about four hours.  
**NOTE:** An iceless cooler will keep cream cool for up to 4 hours, depending on local conditions. Use the second cooler when it becomes necessary to re-freeze the first.
2. Fill the creamer.
3. Place one cooler in the top of the machine to keep the cream cool.
4. Adjust the portion adjustment nuts for the desired portion.
5. To dispense cream from the DAO and DBO, simply lift the handle and release it.

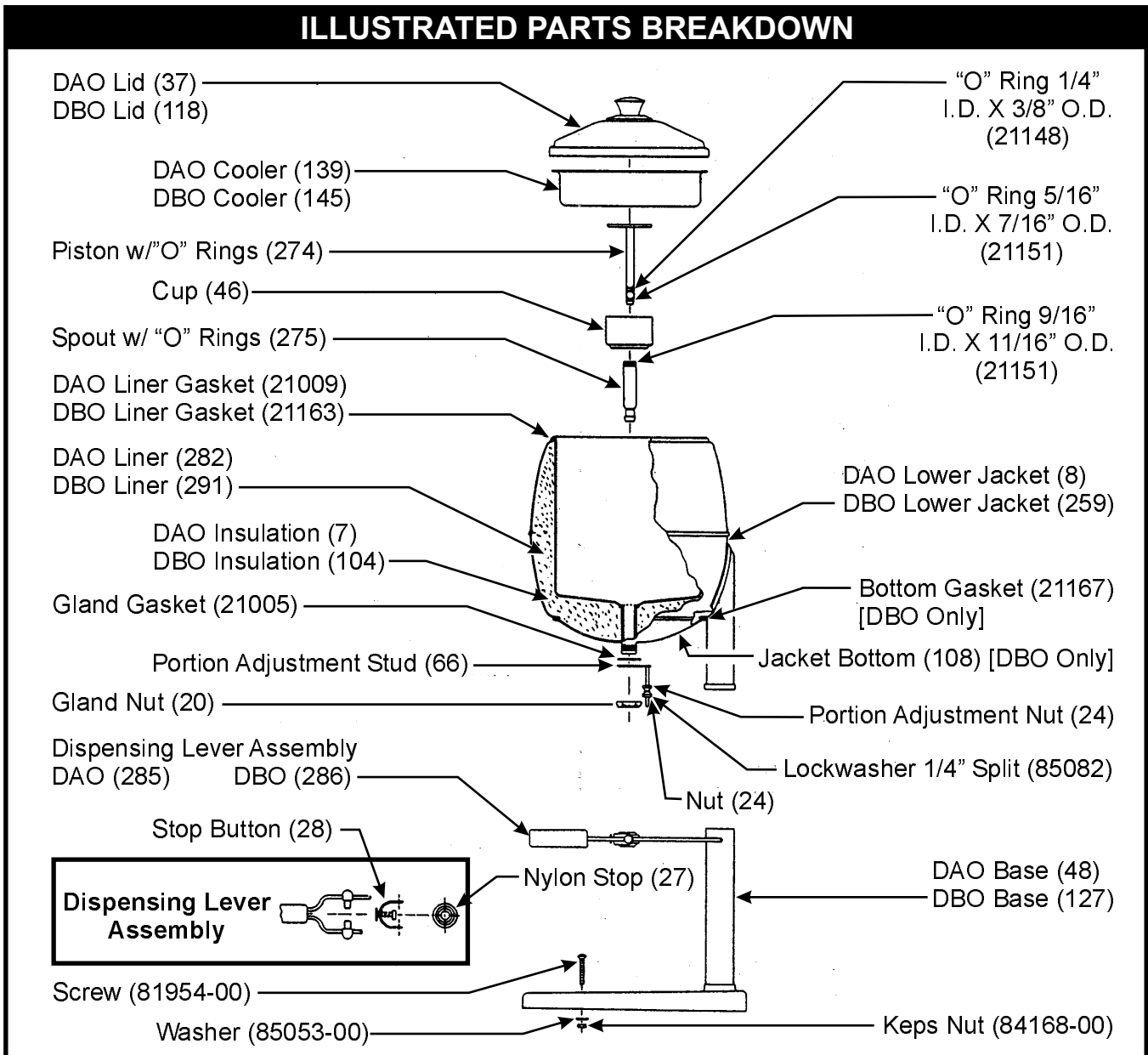
## CLEANING

1. Disassemble the machine and wash all parts in detergent and water, running the brush through the discharge tube assembly and through the spout.  
**CAUTION:** Do not drop the valve parts or wash them with other metallic objects. Be sure the "O" Rings are in the grooves of both the spout and piston stem. If they are missing or damaged, the dispenser will leak.
2. Rinse well, first in hot water and then in iced water to cool the parts before filling the. Machine with cream.
3. Once each week soak all parts in a sanitizing solution for at least 15 minutes, and allow them to air dry; then reassemble the machine.

## SERVICE INFORMATION

When you place a parts order, be prepared to provide the unit's model number, in addition to part description and part number.

**NOTE:** Use only original APW Wyott "O" Rings which are properly sized and made of F.D.A. approved material.



## 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