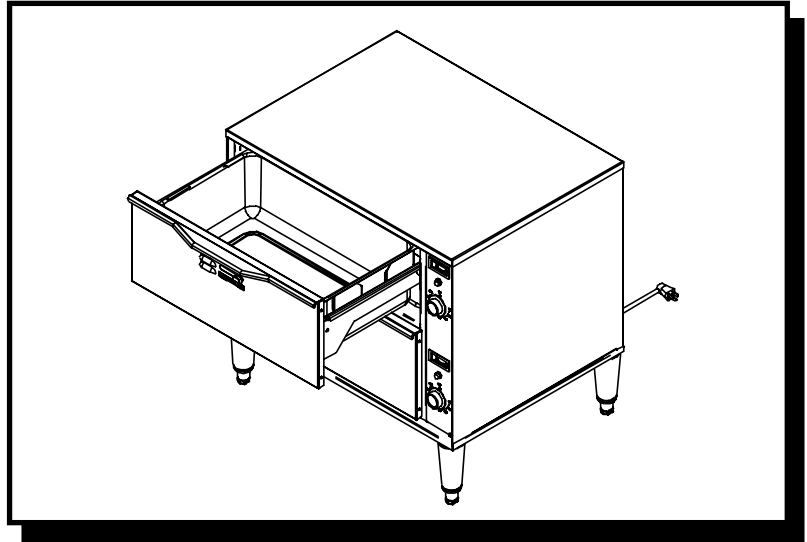




**INSTALLATION  
AND  
OPERATING  
INSTRUCTIONS**



**Model: HDD / HDDS**

**HOLDING DRAWERS**

**INTENDED FOR OTHER THAN HOUSEHOLD USE**

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



**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.



**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.



ANSI/NSF4

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P/N 70505000 9/05

**APW WYOTT**  
729 Third Avenue  
Dallas, TX 75226

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# 1. OWNER'S INFORMATION

## General Information:

1. Always clean equipment thoroughly before first use. (See general cleaning instructions).
2. Check rating label for your model designation and electrical rating.
3. For best results, use stainless steel countertops.
4. All dimensions in parenthesis in centimeters unless noted.

## General Operation Instructions:

1. All foodservice equipment should be operated by trained personnel.
2. Do not allow your customers to come in contact with any surface labeled "CAUTION HOT".
3. Where applicable: Never pour cold water into dry heated units.
4. Where applicable: Do not cook, warm or hold food directly in liner pans (well pans). Always use steamtable pans/insets, etc.
5. Never hold perishable food below 150°F (66°C).

## Warranty Information:

### Reliability Backed By APW Wyott's Warranty:

All APW Wyott Holding Drawers are backed by a one year parts and labor warranty, including On-Site Service calls within 50 miles of authorized service technicians.

### Service Information:

Service Hotline (800) 733-2203

# 2. SAFETY INFORMATION

APW Wyott Holding Drawers are designed, built and sold for commercial use and should be operated by trained personnel only. Clearly post all CAUTIONS, WARNINGS and OPERATING INSTRUCTIONS near each unit to insure proper operation and to reduce the chance of personal injury and/or equipment damage.

Always disconnect power before servicing the Holding Drawer. Surfaces will remain hot after power has been turned off. Allow unit to cool before cleaning or servicing. Never clean the Holding Drawer by immersing it in water. The Holding Drawer is not protected against water jets; DO NOT CLEAN HOLDING DRAWER WITH A WATER JET. Always clean equipment before first use.

# 3. SPECIFICATIONS

## Cordset Configuration:

120V: NEMA5-15P plug, 6 foot, 3 wire grounded cord.

208/240V: NEMA6-20P plug, 6 foot, 3 wire grounded cord.



If the supply cord is damaged, the manufacturer or an authorized service agent or a similarly qualified person must replace it to avoid a hazard or voiding the warranty.

### STANDARD HOLDING DRAWERS

	ELECTRIC		DIMENSIONS	SHIPPING WEIGHT
HDD-1	120V, 450W, 3.8 Amps	Base Unit	10 3/8" H x 27 3/4" W x 20 11/16" D (264 mm x 705 mm x 525 mm)	84 lbs. (38 kg)
	208V, 450W, 2.1 Amps 240V, 450W, 1.8 Amps	Cutout	10 3/4" H x 27 13/16" W (273 mm x 706 mm)	
HDD-2	120V, 900W, 7.5 Amps	Base Unit	19 3/4" H x 27 3/4" W x 20 11/16" D (502 mm x 705 mm x 525 mm)	175 lbs. (79 kg)
	208V, 900W, 4.3 Amps 240V, 900W, 3.7 Amps	Cutout	20" H x 27 13/16" W (508 mm x 706 mm)	
HDD-3	120V, 1350W, 11.3 Amps	Base Unit	29 1/8" H x 27 3/4" W x 20 11/16" D (740 mm x 705 mm x 525 mm)	254 lbs. (115 kg)
	208V, 1350W, 6.5 Amps 240V, 1350W, 5.6 Amps	Cutout	29 5/8" H x 27 13/16" W (752mm x 706 mm)	

### SLIMLINE HOLDING DRAWERS

	ELECTRIC		DIMENSIONS	SHIPPING WEIGHT
HDDS-1	120V, 450W, 3.8 Amps	Base Unit	11 3/8" H x 20 15/16" W x 28 7/8" D (289 mm x 531 mm x 733 mm)	84 lbs. (38 kg)
	208V, 450W, 2.1 Amps 240V, 450W, 1.8 Amps	Cutout	11 3/4" H x 20 1/2" W (298 mm x 521 mm)	
HDDS-2	120V, 900W, 7.5 Amps	Base Unit	21 1/4" H x 20 15/16" W x 28 7/8" D (545 mm x 531 mm x 733 mm)	175 lbs. (79 kg)
	208V, 900W, 4.3 Amps 240V, 900W, 3.7 Amps	Cutout	21 5/8" H x 20 1/2" W (549 mm x 521 mm)	
HDDS-3	120V, 1350W, 11.3 Amps	Base Unit	31 1/8" H x 20 15/16" W x 28 7/8" D (794 mm x 531 mm x 733 mm)	254 lbs. (115 kg)
	208V, 1350W, 6.5 Amps 240V, 1350W, 5.6 Amps	Cutout	31 1/8" H x 20 1/2" W (790mm x 521 mm)	

**WARNING:** ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN SERIOUS INJURY OR DEATH.



- Electrical Ground is required on this appliance.
- Do not modify the power supply cord plug. If it does not fit into the outlet, have the proper outlet installed by a qualified electrician
- Do not use an extension cord with this appliance.
- Check with a qualified electrician if you are unsure as to whether the appliance is properly grounded.



## 4. OPERATION

1. Initial heating of unit may generate smoke or fumes and must be done in a well ventilated area.
2. Set thermostat control knob to desired setting and preheat each drawer for 30 minutes.
3. Place food product directly in stainless steel drawer pans or use any combination of full or fractional pans up to 6" (152 mm) deep.
4. Set front vent knob to desired position for maintaining food product moisture.
5. Perforated pans may be used with damp towel or small amount of hot water in the drawer pan to prevent food "dry out".  
**CAUTION:** Use no more than 1 quart (1 liter) for wet operation.
6. If too much moisture accumulates around drawer front or vent, reduce temperature setting or move vent knob to "dry" position.

PRODUCT	TEMPERATURE SETTING	VENT
Rolls, Bread	160°-180° F (71°-82° C)	Moist
Vegetables	170°-180° F (77°-82° C)	Moist
Meats	170°-180° F (77°-82° C)	Moist

**NOTE:** Temperature and vent settings will require adjustment according to type and quantity of food, and number of times drawer is opened during operation.

## 5. CLEANING

### General Cleaning Instructions:

1. NEVER clean any electrical unit by immersing it in water. Turn off before surface cleaning.
2. Always clean equipment thoroughly before first use. Clean unit daily. Except where noted on charts: Use warm, soapy water. Mild cleansers and PLASTIC scouring pads may be used to remove baked-on food and water scale.
3. Turn off electrical units before cleaning or servicing. All service should be performed by an APW authorized service agency.

### Daily Cleaning:

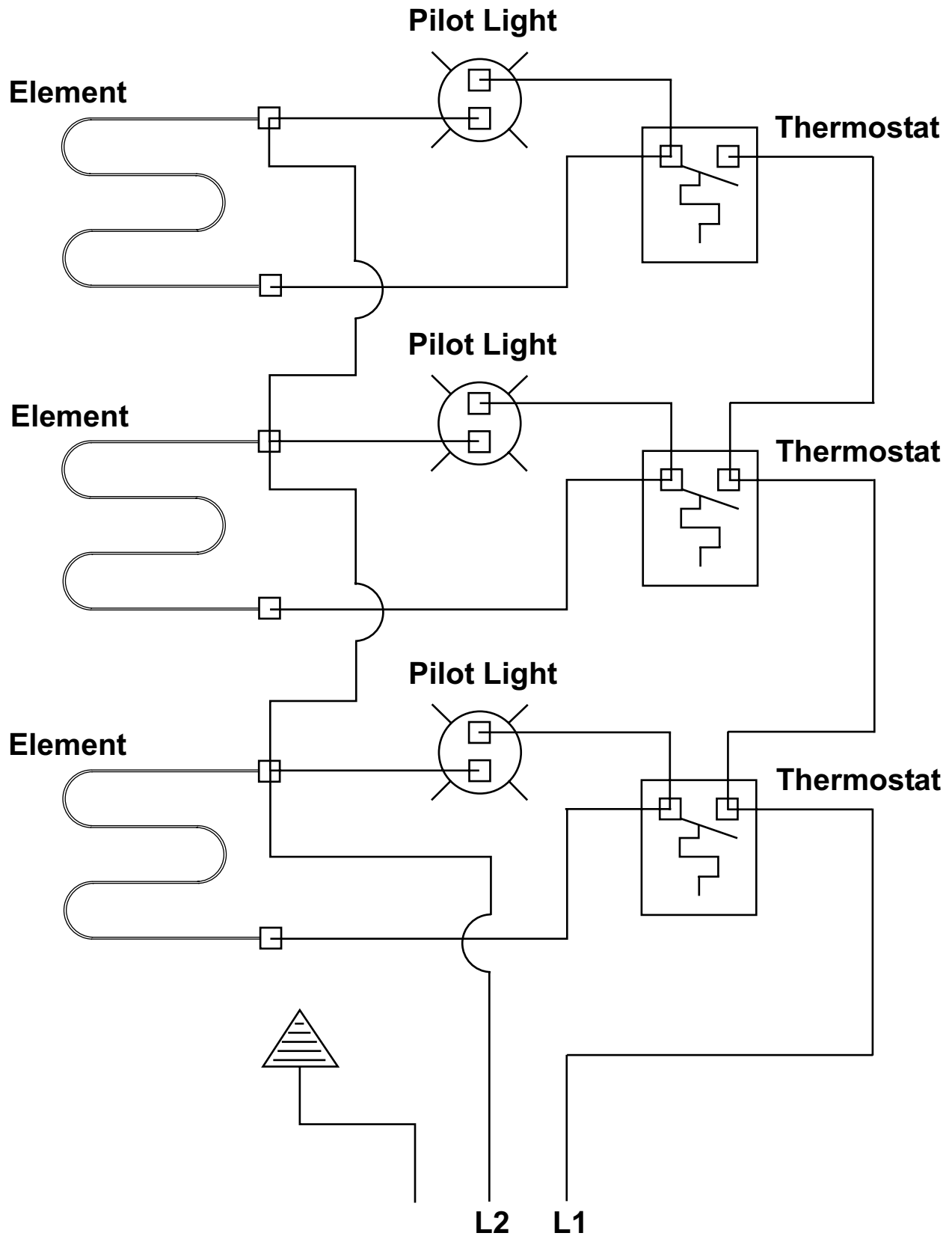
1. Follow General Cleaning instructions (above).
2. Remove any inset pans and drawer pans. Wash thoroughly in the sink or dishwasher.
3. Remove drawers: Remove pans and pan inserts. Extend drawer and lift up on the front to clear the drawer stop. Lower drawer and pull straight out.

## 6. TROUBLESHOOTING GUIDE

### Always ask and check the following:

1. Is the unit connected to a live power source of the proper voltage?
2. Check the circuit breaker.
3. Is power switch "ON" and pilot light glowing?
4. Check the rating label. Is the unit connected to the correct power source?

# 7. WIRING DIAGRAM

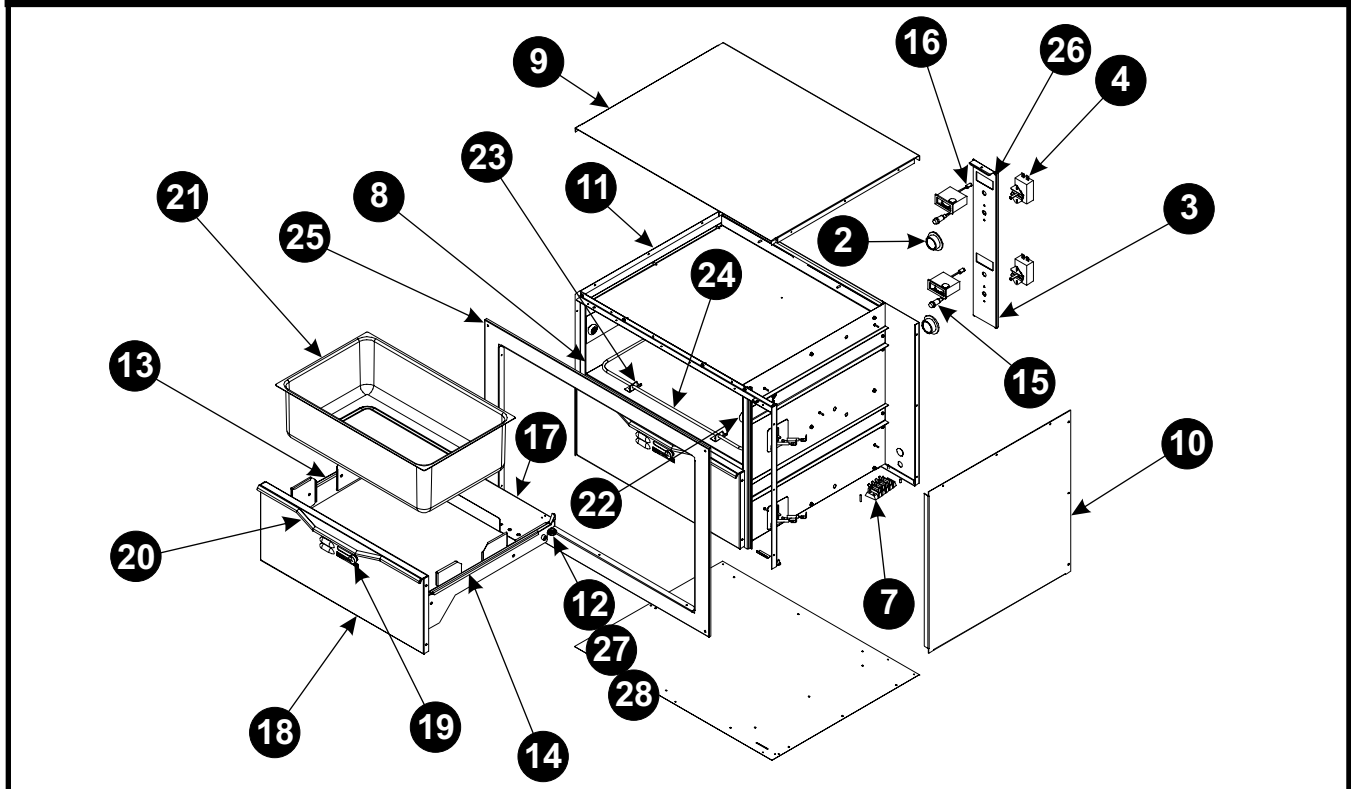


## 8. PARTS LISTS & EXPLODED VIEWS

### HDD-B PARTS LIST

ITEM	P/N	DESCRIPTION	ITEM	P/N	DESCRIPTION
1	N/A	Rating Label	19	89167	Drawer Vent Knob
2	56505	Thermostat Knob	20	33154	Drawer Handle Strip
3	33976	HDD1B Control Panel	21	33018	Drawer Pan
	33952	HDD2B Control Panel	22	33397	Thermostat & Thermometer Bracket
	33993	HDD3B Control Panel	23	33156	Element Bracket
4	69120	Thermostat	24	54111	120V Heating Element
N/S	60113	Insulation		54112	208V Heating Element
N/S	32490	HDD1B Wire Set		54113	240V Heating Element
	32491	HDD2B Wire Set	25	33982	HDD1B Front Plate
	33359	HDD3B Wire Set		33963	HDD2B Front Plate
7	89145	Terminal Block		33999	HDD3B Front Plate
8	32438	HDD1B Body Assembly	26	33908	HDD3B Front Poly Panel
	32437	HDD2B Body Assembly		33909	HDD2B Front Poly Panel
	32439	HDD3B Body Assembly		33910	HDD1B Front Poly Panel
9	33962	Top Cover	27	88851	Press Stud
10	33980	HDD1B Side Outer Cover Right	28	89026	Cap Nut
	33960	HDD2B Side Outer Cover Right	N/S	33858	Roller, Drawer Slide
	33997	HDD3B Side Outer Cover Right	N/S	88961	Green Ground Nut
11	33981	HDD1B Side Outer Cover Left	N/S	89071	#10 Flat Washer
	33961	HDD2B Side Outer Cover Left	N/S	89076	1/4 Internal Star Washer
	33998	HDD3B Side Outer Cover Left	N/S	89163	1/4-20 SS Jam Nut
12	88852	Bushing, Bronze	N/S	88909	8-18 X 1/2 Sheet Metal Screw
13	33932	Left Drawer Slide	N/S	89140	Cable Tie
14	33933	Right Drawer Slide	N/S	88894	1/4-20 X 7/8 Press Stud
15	56530	Indicator Light	N/S	89073	8 X 1/2 Screw
16	69145	Thermometer	N/S	88892	1/4-20 X 1 Flat Head SS
17	33938	Drawer Housing Assembly	N/S	88893	1/4-20 Nylon Insert Locknut
18	33944	Drawer Face Assembly			

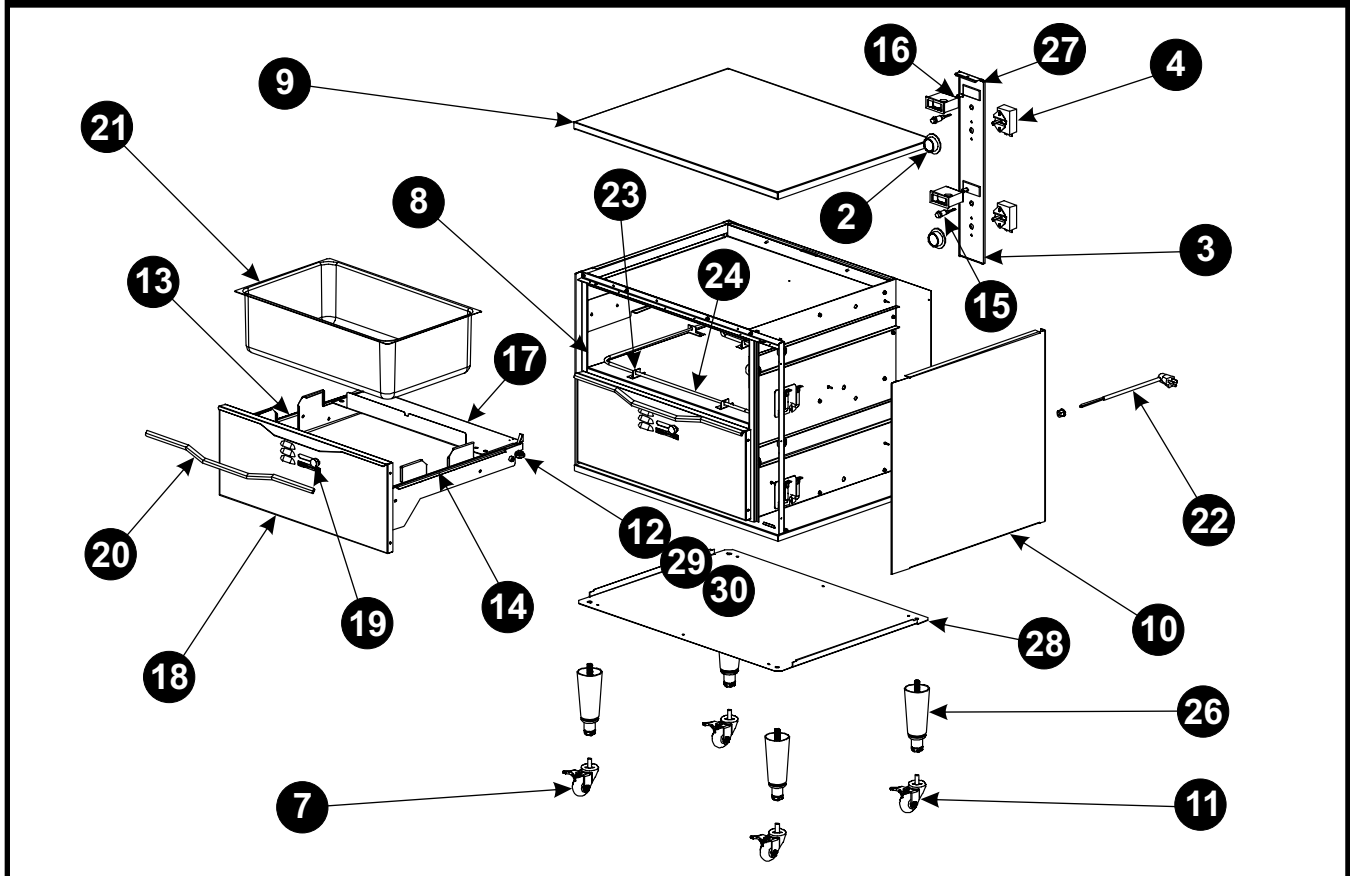
### HDD-B EXPLODED VIEW



## HDD-L or C PARTS LIST

ITEM	P/N	DESCRIPTION	ITEM	P/N	DESCRIPTION
1	N/A	Rating Label	20	32483	Drawer Handle Strip
2	56505	Thermostat Knob	21	33018	Drawer Pan
3	33976	HDD1B Control Panel	22	55970	Cordset 16/3 SJTO
	33952	HDD2B Control Panel	23	32404	Element Bracket
	33993	HDD3B Control Panel	24	54111	120V Heating Element
4	69120	Thermostat		54112	208V Heating Element
N/S	60113	Insulation		54113	240V Heating Element
N/S	33357	HDD1 Wire Set	N/S	32402	Element Bracket Large
	33358	HDD2 Wire Set	26	86295	Legs 4" Black (Std)
	33359	HDD3 Wire Set	27	33909	HDD1B Front Poly Panel
7	33907	Caster Swival Locking (Opt)		33910	HDD2B Front Poly Panel
8	32425	HDD1 Body Assembly		33908	HDD3B Front Poly Panel
	32403	HDD2 Body Assembly	28	33948	Bottom Panel
	32431	HDD3 Body Assembly	29	88851	Press Stud
9	33936	Top Cover	30	89026	Cap Nut
10	33973	HDD1 Side Outer Cover Panel	N/S	33858	Roller, Drawer Slide
	33934	HDD2 Side Outer Cover Panel	N/S	88961	Green Ground Nut
	33990	HDD3 Side Outer Cover Panel	N/S	89071	#10 Flat Washer
11	33906	Caster Fixed (Opt)	N/S	89076	1/4 Internal Star Washer
12	88852	Bushing, Bronze	N/S	89163	1/4-20 SS Jam Nut
13	32406	Left Drawer Slide	N/S	88909	8-18 X 1/2 Sheet Metal Screw
14	32411	Right Drawer Slide	N/S	89140	Cable Tie
15	56530	Indicator Light	N/S	88894	1/4-20 X 7/8 Press Stud
16	69145	Thermometer	N/S	89073	8 X 1/2 Screw
17	70502023	Drawer Housing Assembly	N/S	88892	1/4-20 X 1 Flat Head SS
18	70502030	Drawer Face Assembly	N/S	88893	1/4-20 Nylon Insert Locknut
19	89167	Drawer Vent Knob			

## HDD-L or C EXPLODED VIEW

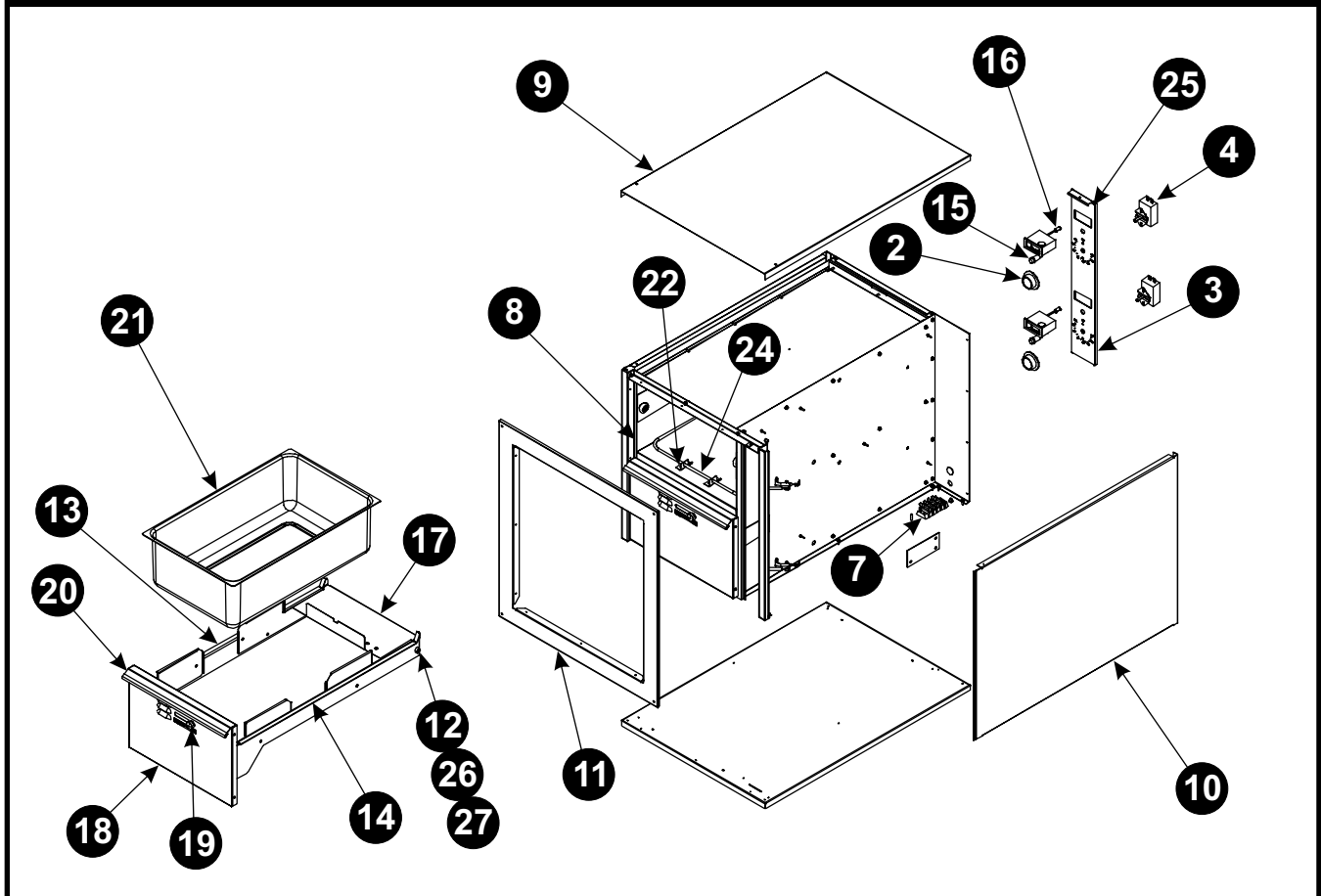




## HDDS-B PARTS LIST

ITEM	P/N	DESCRIPTION	ITEM	P/N	DESCRIPTION
1	N/A	Rating Label	17	32456	Drawer Housing Assembly
2	56505	Thermostat Knob	18	33366	Drawer Face Assembly
3	33351	HDDS1B Control Panel	19	89167	Drawer Vent Knob
	33387	HDDS2B Control Panel	20	32483	Drawer Handle Strip
	33331	HDDS3B Control Panel	21	33018	Drawer Pan
4	69120	Thermostat	22	32404	Element Bracket
N/S	60113	Insulation	N/S	32402	Element Bracket Large
N/S	32490	HDDS1B Wire Set	24	54114	120V Heating Element
	32491	HDDS2B Wire Set		54115	208V Heating Element
	33359	HDDS3B Wire Set		54116	240V Heating Element
7	89145	Terminal Block	25	58168	HDDS1B Front Panel Poly
8	32477	HDDS1B Body Assembly		58169	HDDS2B Front Panel Poly
	32474	HDDS2B Body Assembly		58170	HDDS3B Front Panel Poly
	32480	HDDS3B Body Assembly	26	88851	Press Stud
9	33301	Top Cover	27	89026	Cap Nut
10	33302	HDDS1B Side Outer Cover Panel	N/S	33858	Roller, Drawer Slide
	33309	HDDS2B Side Outer Cover Panel	N/S	88961	Green Ground Nut
	33316	HDDS3B Side Outer Cover Panel	N/S	89071	#10 Flat Washer
11	33304	HDDS1B Front Plate	N/S	89076	1/4 Internal Star Washer
	33311	HDDS2B Front Plate	N/S	89163	1/4-20 SS Jam Nut
	33318	HDDS3B Front Plate	N/S	88909	8-18 X 1/2 Sheet Metal Screw
12	88852	Bushing, Bronze	N/S	89140	Cable Tie
13	32443	Left Drawer Slide	N/S	88894	1/4-20 X 7/8 Press Stud
14	32448	Right Drawer Slide	N/S	89073	8 X 1/2 Screw
15	56530	Indicator Light	N/S	88892	1/4-20 X 1 Flat Head SS
16	69145	Thermometer	N/S	88893	1/4-20 Nylon Insert Locknut

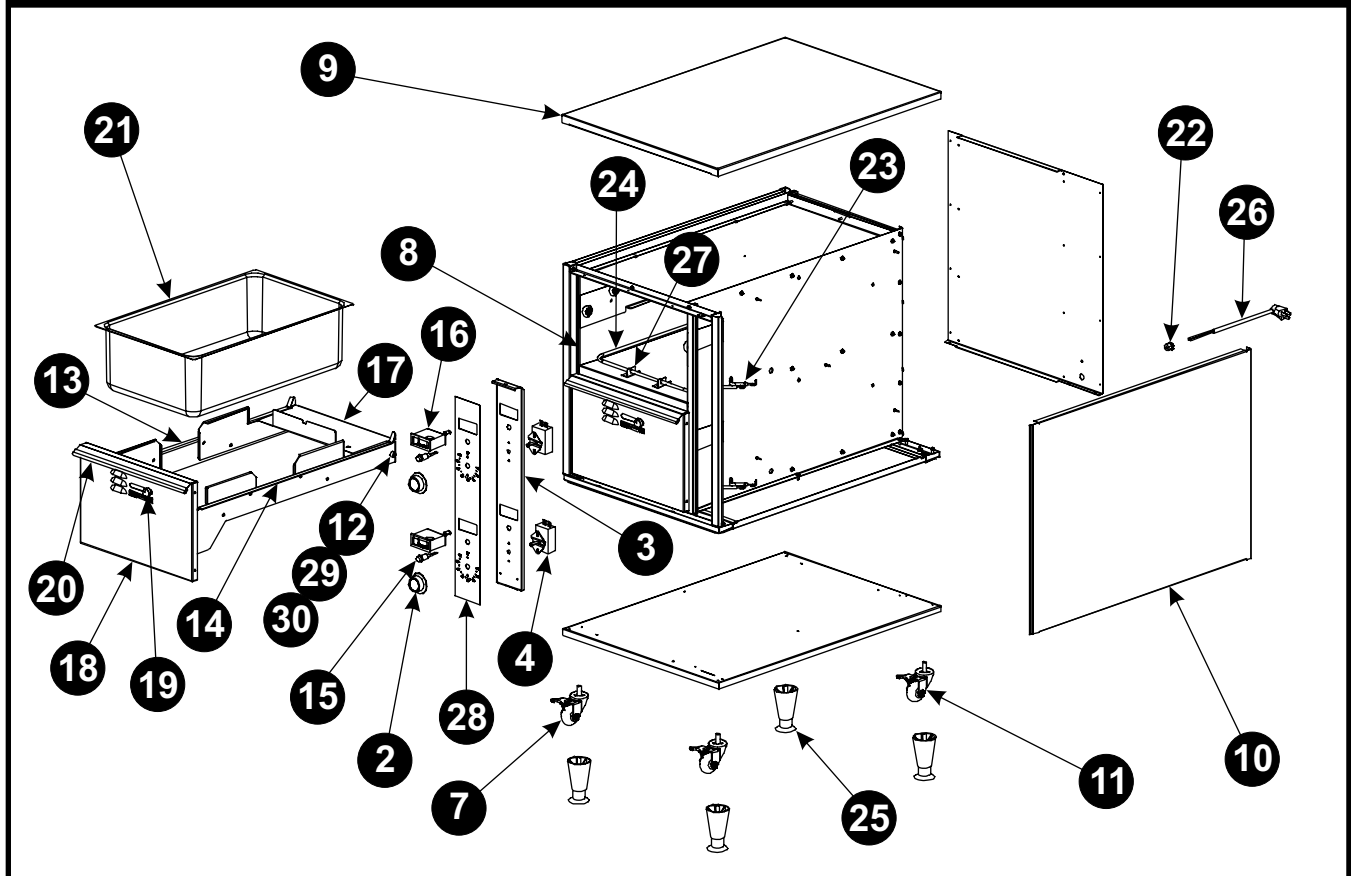
## HDDS-B EXPLODED VIEW



## HDDS-L or C PARTS LIST

ITEM	P/N	DESCRIPTION	ITEM	P/N	DESCRIPTION
1	N/A	Rating Label	20	32483	Drawer Handle Strip
2	56505	Thermostat Knob	21	33018	Drawer Pan
3	33351	HDDS1 Control Panel	22	89101	Strain Relief, Bushing .625DD
	33387	HDDS2 Control Panel	23	32402	Element Bracket Large
	33331	HDDS3 Control Panel	24	54114	120V Heating Element
4	69120	Thermostat		54115	208V Heating Element
N/S	60113	Insulation		54116	240V Heating Element
N/S	33357	HDDS1 Wire Set	25	86295	Legs 4" Black (Std)
	33358	HDDS2 Wire Set	26	55970	Cordset 16/3 SJTO
	33359	HDDS3 Wire Set		85645	Cordset 16/3 SJTO
7	33907	Caster Swivel Locking (Opt)	27	32404	Element Bracket
8	32462	HDDS1 Body Assembly	28	58168	HDDS1B Front Panel Poly
	32441	HDDS2 Body Assembly		58169	HDDS2B Front Panel Poly
	32468	HDDS3 Body Assembly		58170	HDDS3B Front Panel Poly
9	33360	Top Cover	29	88851	Press Stud
10	33352	HDDS1 Side Outer Cover Panel	30	89026	Cap Nut
	33392	HDDS2 Side Outer Cover Panel	N/S	33858	Roller, Drawer Slide
	33332	HDDS3 Side Outer Cover Panel	N/S	88961	Green Ground Nut
11	33906	Caster Fixed (Opt)	N/S	89071	#10 Flat Washer
12	88852	Bushing, Bronze	N/S	89076	1/4 Internal Star Washer
13	32443	Left Drawer Slide	N/S	89163	1/4-20 SS Jam Nut
14	32448	Right Drawer Slide	N/S	88909	8-18 X 1/2 Sheet Metal Screw
15	56530	Indicator Light	N/S	89140	Cable Tie
16	69145	Thermometer	N/S	88893	1/4-20 Nylon Press Stud Nut
17	32456	Drawer Housing Assembly	N/S	89073	8 X 1/2 Screw
18	33366	Drawer Face Assembly	N/S	88892	1/4-20 X 1 Flat Head SS
19	89167	Drawer Vent Knob			

## HDDS-L or C EXPLODED VIEW



## 9. 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



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