

INSTALLATION AND OPERATING INSTRUCTIONS

LOWERATOR CUP DISPENSERS

DROP-IN PAPER CUP DROP-IN PLASTIC CUP DROP-IN STYROFOAM CUP

RETAIN THIS MANUAL FOR FUTURE REFERENCE

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

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 88822/88823/88981 9/05

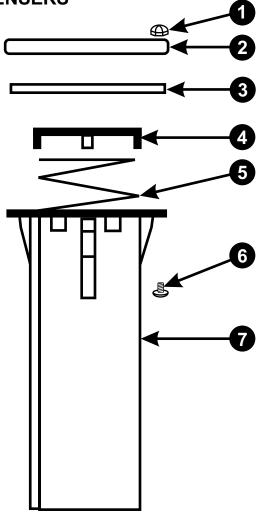
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APW WYOTT P.O. Box 1829 Cheyenne, WY 82003

STYROFOAM CUP DISPENSERS

Assembly

- 1. Make sure all parts are included with your shipment:
 - Tube with spring and spring cover (1)
 - Rubber gasket (1)
 - Dispenser head (1)
 - 1/4-20 x 3/8" screws (3)
 - Acorn nuts (3)
- 2. Place the tube so the flange with 3 holes is upward, and remove the tape.
- 3. Place the rubber gasket on the top surface.
- 4. Place the dispenser head on the gasket, so the head flange is downward.
- 5. Insert the screws from the bottom and tighten the acorn nuts onto the screws from the top, as shown.



PARTS LIST (STYROFOAM CUP DISPENSERS)

	Item 1	Item 2	Item 3	Item 4	Item 5	Item 6	Item 7
Final Assembly Number	Acorn Nut 1/4 - 20	Dispenser Head	Rubber Gasket	Spring Cover	Spring	Screw, Slot Hd 1/4 - 20 x 3/8"	Tube
300324, 2 9/16"	84272	210316	210326	210315	89012	82014	210311
300325. 2 3/4"	84272	210317	210327	210315	89012	82014	210311
300326, 2 7/8"	84272	210318	210328	210315	89012	82014	210311
300327,3" .	84272	210319	210329	210315	89012	82014	210311
300328, 3 1/8	84272	210320	210330	210315	89012	82014	210311
300329,33/8"	84272	210321	210331	210315	89012	82014	210311
300330,3 1/2"	84272	210322	210332	210315	89012	82014	210311
300331,39/16"	84272	210323	210333	210315	89012	82014	210311
300332,35/8"	84272	210324	210334	210315	89012	82014	210311
300333, 3 3/4"	84272	210325	210335	210315	89012	82014	210311
300338, 32 oz. (Plaslc)	84272	216139	216143	216138	89504	82014	216144
300339, 32 oz. (Styrofoam)	84272	216139	216143	216138	89505	82014	216144
211237, Small	84272	211241	211236	210315	211233	82014	211254
211256, 19 & Med	84272	211249	210330	211244	89030	82014	211234

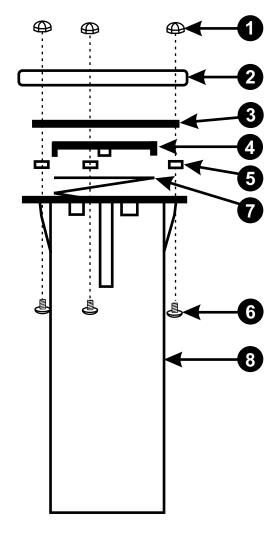
PAPER CUP DISPENSERS

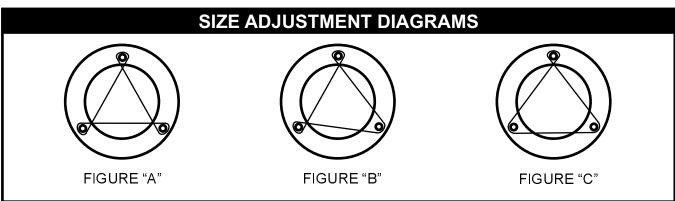
Assembly and Adjustment

- 1. Make sure all parts are included with your shipment:
 - Tube with spring and spring cover (1)
 - Rubber gasket (1)
 - Dispenser Head (1)
 - 1/4-20 X 3/8" screws (3)
 - Acorn nuts (3)
- 2. Place the tube so the flange with 3 holes is upward, and remove the tape.
- 3. Twist the 0 Ring on to one, two or three studs, depending on the cup size. See Size Adjustment Diagram.
- 4. Assemble the remaining parts according to the exploded view.

To adjust this dispenser to the desired cup size:

- 1. Remove acorn nuts from top of dispenser, and remove dispenser head.
- 2. Twist rubber band on (1), (2), or (3) studs for desired tightness (see Figures A, B and C.)
- 3. Replace head (be sure rubber band is outside of bushings, and replace acorn nuts.





ITEM	QUANTITY	DESCRIPTION	PART NUMBER
1 2	3 1	Acorn Nut, ¼ -20 Dispenser Head	84272 210336
3	1	Rubber "O" Ring	21402
4	1	Spring Cover	210315
5	3	Spacer	54231
6	3	Truss Head Screw, ¼ -20 Slotted	82052
7	1	Spring	89030
8	1	Tube	210311

INSTALLATION INSTRUCTIONS

For Mounting Cup Dispensers In Front Services Counter:

All dispensers are ready for installation into the service counter. Under normal circumstances no adjustments should be necessary.

NOTE: Some existing counter arrangements have a dimension between the side panels less than the required 6 1/2 inches (see figure 1).

DO NOT cut the flanges of the dispenser!

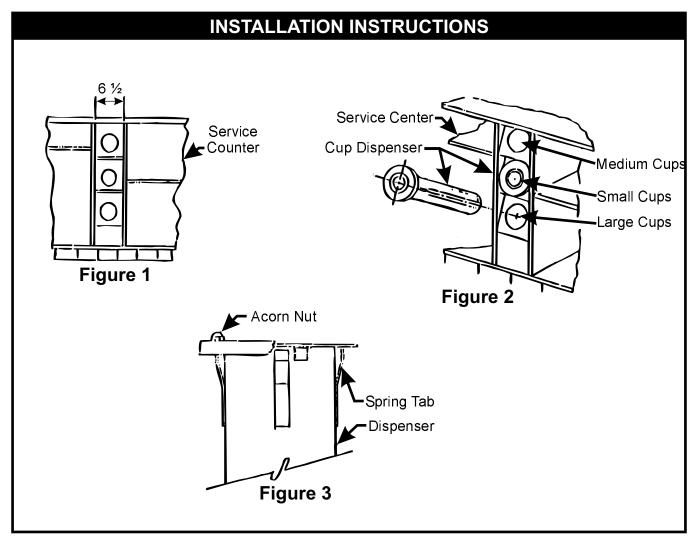
Models 18105172 & 18105173 Only (KFC)

In most counter configurations three (3) dispensers are located in each cup dispensing location; two (2) KFC MODEL 18105172 Dispensers (large and medium cups), and one (1) KFC MODEL 18105173 dispenser (small cups), but some stores may only have two (2) 18105172 dispensers.

Before inserting dispensers into the counter, make sure the three (3) acorn nuts. on the top flange are tight.

Insert dispensers into the counter.

If dispensers do not fit snugly into the counter and can be pulled out by hand, bend spring tabs (shown in Fig. 3) out until unit cannot be pulled out by hand.



NOTES:

NOTES:

APW WYOTT EQUIPMENT LIMITED WARRANTY

APW Wyott Foodservice Equipment Company warrants it's 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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