

Toastmaster®

A Middleby Company

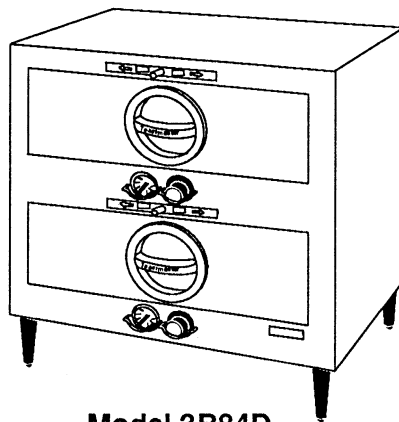
OWNER'S OPERATING & INSTALLATION MANUAL HOT FOOD SERVERS

Free Standing Models

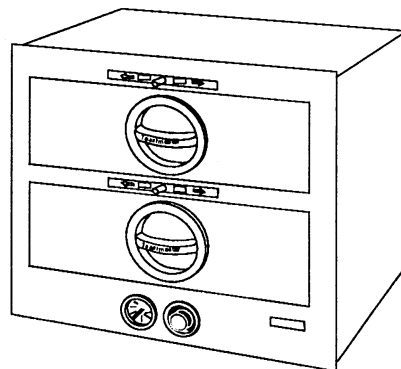
3A81D	3A21D
3B22D	3B82D
3B84D	3C8XD
3C84D	3D8XD
3A20D	

Built-In Models

3A20A	3A80A
3B80A	3B20A
3C80A	3B84A
	3C84A



**Model 3B84D
Free Standing**



**Model 3B80A
Built-In**



Toastmaster®

A Middleby Company • 10 Sunnen Drive • St. Louis, MO 63143 • 800.807.9054 • FAX 314.781.2714

Part No. 310-2301
Price \$15.00
P 2/07

Toastmaster®

WARRANTY

All equipment manufactured by Toastmaster Commercial which is sold under the "Toastmaster®" trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for one year (see exception*) from the date of original installation or eighteen months from the original date of purchase, and is for the benefit of the original purchaser only. *ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, STATUTORY OR OTHERWISE, INCLUDING WITHOUT LIMITATION ANY IMPLIED WARRANTY OR MERCHANTABILITY OR FITNESS FOR PURPOSE ARE EXCLUDED.* Seller shall in no event be liable for direct, indirect or consequential damages in connection with Toastmaster Commercial products.

Seller's obligation under this warranty is limited to the repair of defects without charge, by a factory authorized service agency or one of its sub-service agencies. Such repair service will be provided on customer's premises except in the case of portable products.

Models that are considered portable (devices with cord and plugs except conveyor toasters) must be taken or shipped to the closest authorized service agency, transportation charges prepaid.

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set-up supervision when required; or, because equipment is installed on a different voltage, steam or gas service than designated on the equipment nameplate; or, if the equipment is installed or operated in any manner contrary to the installation and operation instructions. In these cases, repairs will be made at a reasonable cost. Work performed by unauthorized personnel or service agencies voids this warranty.

Authorized service agencies are located in principal cities throughout the United States. This warranty is valid in the 50 United States and is void elsewhere. Please consult your classified phone directory, your food service equipment distributor, or write the Factory Service Department, Toastmaster, 10 Sunnen Drive, St. Louis, MO 63143, for information and other details concerning service of this warranty.

*NOTE: Exceptions - Model SS2, Sink Sanitizer warranty runs 90 days.

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IN CASE OF FIRE

Turn electrical power off to the hot food server at main disconnect switch. This will cut off power to the heating elements allowing unit to cool. This reduces the temperature making it easier to stop the fire.

CAUTION:

Do not attempt to fight a grease fire by pointing the nozzle of the fire extinguisher directly on the burning grease. The force will cause the burning grease to be sprayed to adjoining equipment making it difficult to contain the fire. Only use a fire extinguisher filled with CO₂ which is for liquids and oils and suitable for electric powered equipment.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

This manual provides detailed information for installation and operation of your new hot food server. It also contains some information to assist the operator in diagnosing problems in the event of a malfunction. This manual is an important tool for the operator and should be kept readily available.

**FOR YOUR SAFETY
DO NOT STORE OR USE GASOLINE
OR OTHER FLAMMABLE VAPORS OR LIQUIDS
IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE**

NOTICE

**Using any parts other than
genuine Toastmaster factory
parts relieves the
manufacturer of all liability.**

NOTICE

**Toastmaster (Manufacturer) reserves the right
to change specifications and product design
without notice. Such revisions do not entitle
the buyer to corresponding changes, im-
provements, additions or replacements for
previously purchased equipment.**

TABLE OF CONTENTS

SECTION 1 DESCRIPTION	1
Component Location & Function	2
Model Chart	3
Free Standing Models	4
Built-In Models	5
Specification Charts & Dimension Drawings:	6-21
Model 3A81D	6
Model 3A20D	7
Model 3A21D	8
Model 3B22D	9
Model 3B82D	10
Model 3C8XD	11
Model 3D8XD	12
Model 3B84D	13
Model 3C84D	14
Model 3A20A	15
Model 3B20A	16
Model 3A80A	17
Model 3B80A	18
Model 3C80A	19
Model 3B84A	20
Model 3C84A	21
Accessories	22
SECTION 2 INSTALLATION	23
A. Inspect For Shipping Damage	23
B. Unpacking	23
C. Installation of Free Standing Models	24
D. Installation of Built-In Models	26
E. E. Initial Start-up	28
SECTION 3 OPERATION	31
A. Location of Controls	31
B. B. Function of Controls	31
C. Early Style Moisture Control	32
D. Operation	33
E. Shutdown	33
F. Preheating	33
G. Capacity	33
H. Recommended Temperature and Humidity Settings	34
I. H. Daily Post-Operation Cleaning	34
J. I. Clean and Lubricate	38
SECTION 4 PARTS LIST	41
One Drawer Models 3A20A, 3A80A, 3A20D, 3A21D & 3A81D Parts List	42
Two Drawer Models 3B20A, 3B22D, 3B80A & 3B82D Parts List	44
Individual Temperature Control Models 3B84D, 3C84D, 3B84A & 3C84A Parts List	46
Three and Four Drawer Models 3C80A, 3C8XD & 3D8XD Parts List	48
SECTION 5 ELECTRICAL SCHEMATICS	51
Models 3B82D & 3B22D 120V Wiring Diagram	51
Models 3B82D & 3B22D 208-240V Wiring Diagram	51
Models 3B84A & 3B84D Wiring Diagram	52
Models 3C84A & 3C84D Wiring Diagram	52
Models 3C80A, 3B80A & 3B20A 208-240V Wiring Diagram	53
Models 3D8XD, 3C8XD, 3B82D & 3B22D 208-240V Wiring Diagram	53
Models 3D8XD, 3C8XD, 3B82D & 3B22D 11 0-120V Wiring Diagram	53
Models 3A80A & 3A20A Wiring Diagram	54
Models 3A81D, 3A20D & 3A21D Wiring Diagram	54
Models 3C80A, 3B80A & 3B20A 120V Wiring Diagram	54

SECTION 1

DESCRIPTION

HOT FOOD SERVERS ARE:

- Electrically heated
- Free standing or built-in
- Heated by tubular heating elements
- Thermostatic controlled

FEATURES:

- The hot food servers feature stainless steel exterior cabinet and drawer fronts.
- Available with casters or various height legs on free standing models.
- Equipped with self-trimming stainless steel fronts on built-in models.
- Fiberglass insulated drawer fronts.
- Equipped with a removable pan in each drawer. The pans are made of deep drawn stainless steel and feature coved corners.

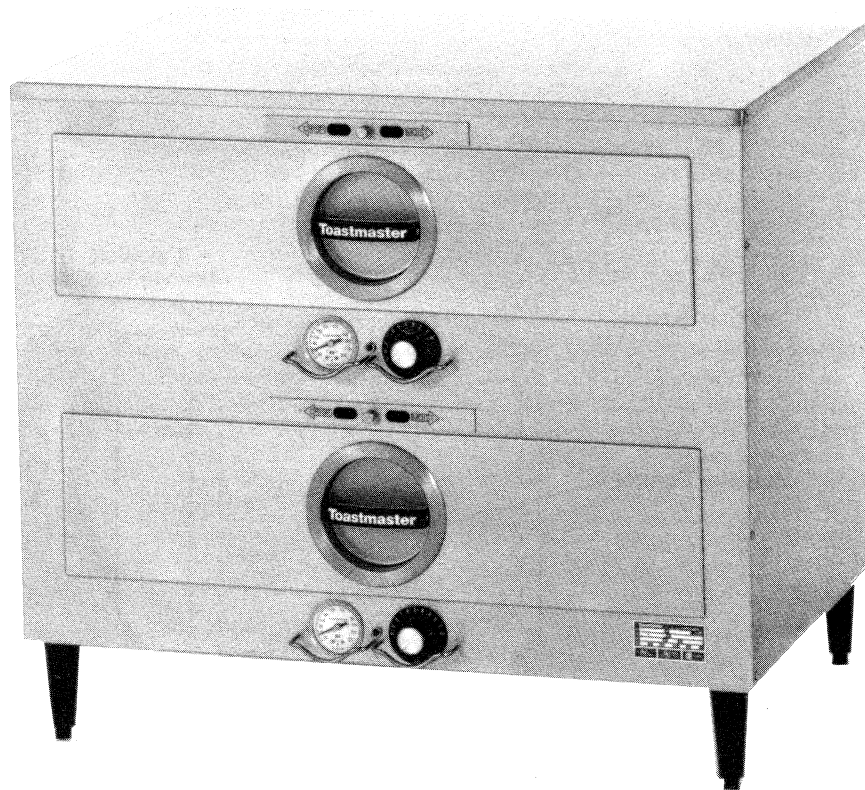


Figure 1-1

SECTION 1 - DESCRIPTION

Component Location & Function. Refer to Figure 1-2

Toastmaster hot food servers are heated drawer-type cabinets designed to **hold** food cooked in advance at serving temperature and proper moisture content.

Thermostat. The thermostat is graduated from 0 to 10 which makes it adjustable from 100°F to 200°F (38°C to 93°C) holding temperature. Some models are equipped with a separate thermostat for each drawer, refer to the Model Chart which follows.

Thermometer. The thermometer is used to visually check if the holding temperature is at the desired setting. Chicken, beef, ribs, fish, potatoes, vegetables and sauces can be held at temperature with confidence because you can see that the actual holding temperature is safe. The thermometer will tell at a glance if the holding temperature is high enough to retard dangerous bacteria growth and low enough to prevent overcooking and drying out food.

NOTE: On models with one drawer and on models with individual temperature controls for each drawer the thermostat knob and thermometer are protected with a wire guard. All other models have recessed thermostat knobs and thermometers.

Moisture Control. The moisture control consists of a slide which is used to control the amount of moisture allowed to escape from the foods being held.

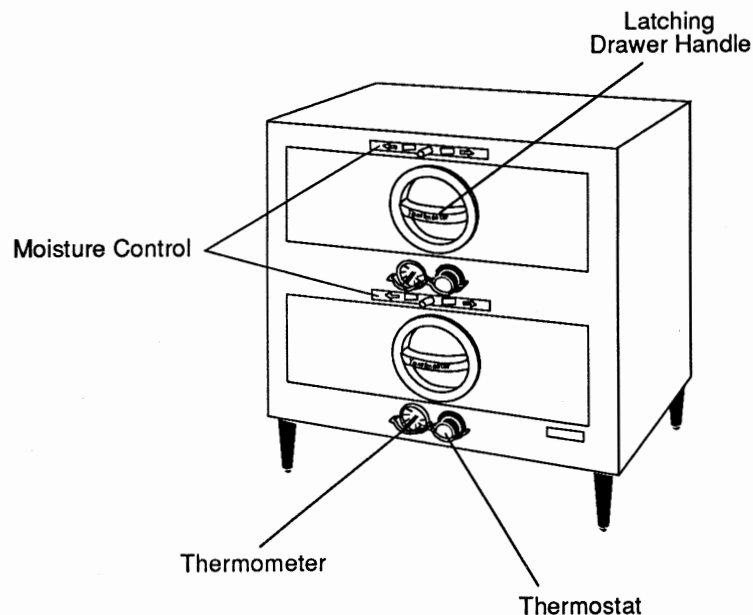


Figure 1-2

Hot Food Server Models

Hot food servers are manufactured by Toastmaster in sixteen different models. Eight are built-in and eight are **free-standing**. Refer also to the Model Chart which follows.

Hot Food Servers are:

- available in one, two, three or four drawer versions in the free-standing models.
- available in one, two or three drawer versions in the built-in models.
- on some 2 & 3 drawer models each drawer is equipped with separate thermostats and thermometers.

MODEL CHART
(Comparison) .

Model	Built-in or Free Standing	Number Drawers	Individual Drawer Thermostat Controls	One Thermostat Controls Complete Unit	Dimensions		
					Wide	Deep	High
3A81D	Free Standing	1	N/A	Yes	29-1/16"	20-3/8"	11 "
					738 mm	518mm	279mm
3A20D	Free Standing	1	N/A	Yes	24-1/16"	22-9/16"	12-1/4"
					611 mm	573mm	311mm
3A21D	Free Standing	1	N/A	Yes	24-1/16"	22-9/16"	12-1/4"
					611 mm	573mm	311mm
3B22D	Free Standing	2	No	Yes	23-1/16"	24-1/4"	22-1/8"
					586 mm	616mm	562mm
3B82D	Free Standing	2	No	Yes	29-1/16"	20-5/16"	21-1/8"
					738 mm	516mm	562mm
3B84D	Free Standing	2	Yes	No	29-1/8"	20-7/16"	21-5/8"
					740 mm	519mm	549mm
3C8XD	Free Standing	3	No	Yes	29-1/16"	20-5/16"	28-3/4"
					738 mm	516mm	730mm
3C84D	Free Standing	3	Yes	No	29-1/8"	20-7/16"	32-5/16"
					740 mm	519mm	821mm
308XD	Free Standing	4	No	Yes	29-1/16"	20-5/16"	36-5/16"
					738 mm	516mm	922mm
3A20A	Built-In	1	N/A	Yes	23-1/16"	23"	11-1/4"
					586 mm	584mm	286mm
3A80A	Built-In	1	N/A	Yes	29-1/16"	19-1/8"	11"
					738 mm	486mm	279mm
3B20A	Built-In	2	No	Yes	23-1/16"	23"	22-1/2"
					586 mm	584mm	572mm
3B80A	Built-In	2	No	Yes	29-1/16"	19-1/4"	21-1/2"
					738 mm	489mm	546mm
3B84A	Built-In	2	Yes	No	29-1/16"	19-1/4"	21-3/4"
					738 mm	489mm	552 mm
3C80A	Built-In	3	No	Yes	29-1/16"	19-1/4"	29-5/16"
					738 mm	489 mm	745mm
3C84A	Built-In	3	Yes	No	29-1/16"	19-1/4"	32-1/2"
					738 mm	489 mm	826mm

SECTION 1 - DESCRIPTION



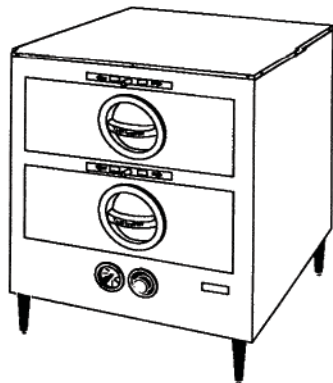
Model 3A81D



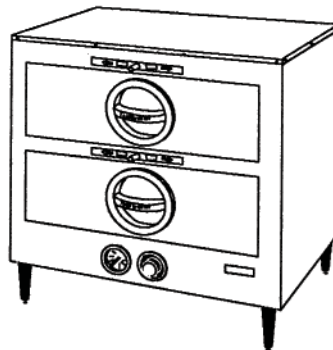
Model 3A20D



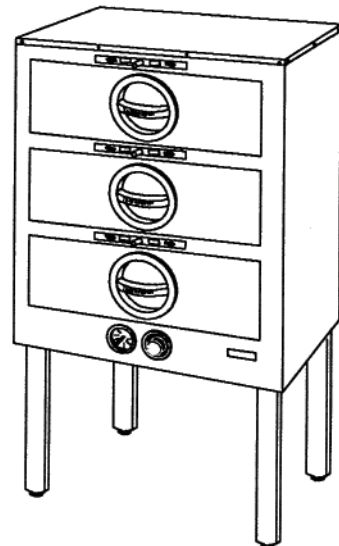
Model 3A21D



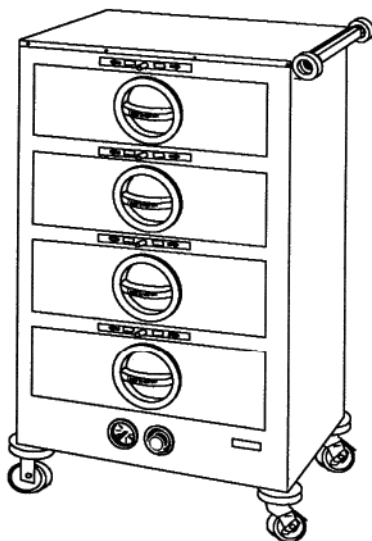
Model 3B22D



Model 3B82D



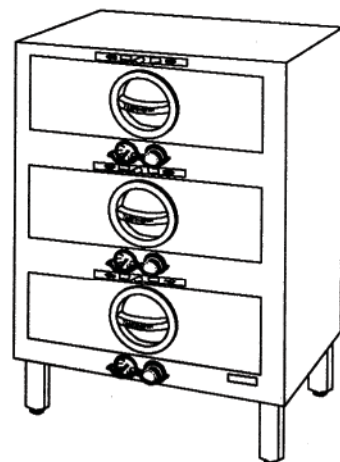
Model 3C8XD
Illustrated with accessory 15" Leg Set



Model 3D8XD
Illustrated with accessory Mobile Kit

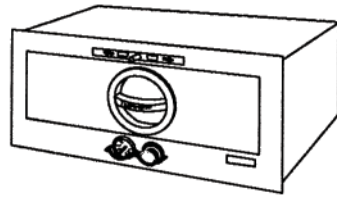


Model 3B84D

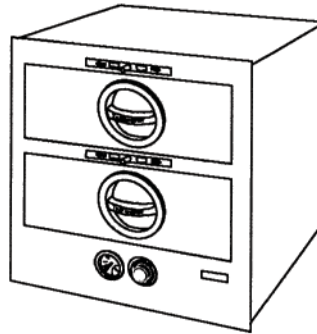


Model 3C84D
Illustrated with accessory 6" Leg Set

Figure 1-3
Free-Standing Models



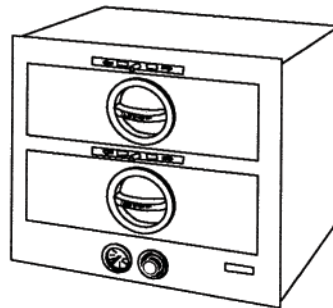
Model 3A20A



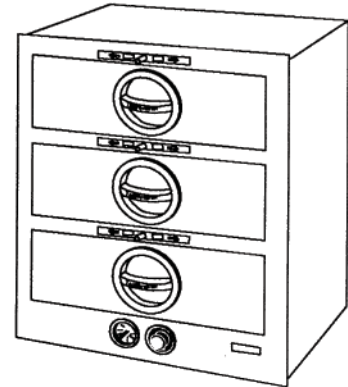
Model 3B20A



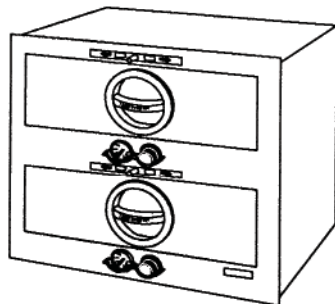
Model 3A80A



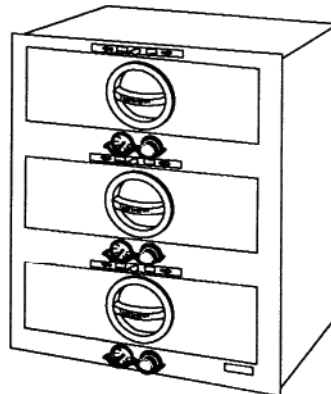
Model 3B80A



Model 3C80A



Model 3B84A



Model 3C84A

**Figure 1-4
Built-In Models**

SECTION 1 - DESCRIPTION

Model 3A81D Specifications

Overall Dimensions:29-1/16" (738mm) Wide x
..... 20-3/8" (518mm) Deep x
..... 15" (381mm) High

Body Dimensions:29-1/16" (738mm) Wide x
..... 19-1/4" (489mm) Deep x
..... 11" (279mm) High

Drawer Dimensions:22-9/16" (573mm) Wide x
..... 13-7/16" (341 mm) Long x
..... 5-1/4" (133mm) Deep

Number of Drawers:One (1)

Installed Weight: 84 lb. (38.1kg)

Shipping Weight: 94 lb. (42.6kg)

Exterior Finish:Stainless Steel Front, Sides & Top
..... Aluminized Steel Back & Bottom

Construction: Formed and Welded Steel

Capacity: Refer to Operation Section of this manual

Preheat Time:18.8 minutes to 150°F (65°C)
.....26.2 minutes to 175°F (79°C)

Thermostat: .Adjustable from 100°F to 200°F (38°C to 93°C)
.....One thermostat for complete unit

kW Rating:0.45 kW for 120V
.....0.41 kW for 208V
.....0.47 kW for 240V

Electrical: 115V, 3.91 nominal amps, 1 Ph or
..... 208V, 1.97 nominal amps, 1 Ph or
..... 240V, 1.97 nominal amps, 1 Ph .

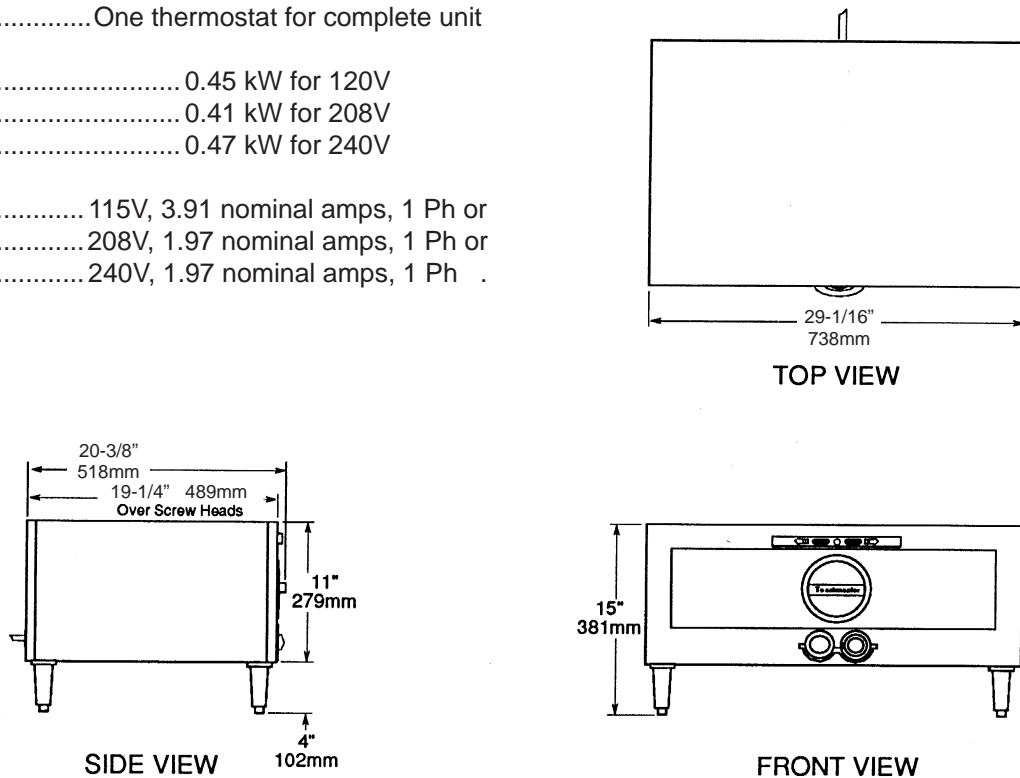


Figure 1-5

Model 3A20D Specifications

Overall Dimensions:24-1/16" (611mm) Wide x
 22-9/16" (573mm) Deep x
 16-1/4" (413mm) High

Body Dimensions:24-1/16" (611mm) Wide x
 21-9/16" (548mm) Deep x
 12-1/4" (311mm) High

Drawer Dimensions:16-3/8" (416mm) Wide x
 16"(406mm) Long x
5-1/2" (140mm) Deep

Number of Drawers:One (1)

Installed Weight: 84 lb. (38.1kg)

Shipping Weight: 94 lb. (42.6kg)

Exterior Finish:Stainless Steel Front, Sides & Top
 Aluminized Steel Back & Bottom

Construction: Formed and Welded Steel

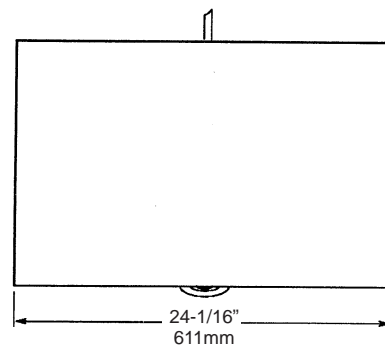
Capacity:Refer to Operation Section of this manual

Preheat Time:18.8 minutes to 150°F (65°C)
26.2 minutes to 175°F (79°C)

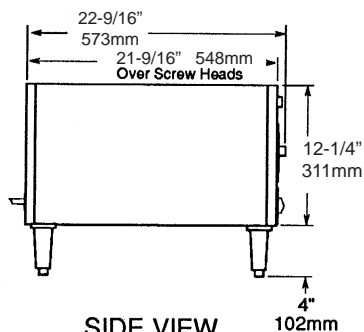
Thermostat: .Adjustable from 100°F to 200°F (38°C to 93°C)
One thermostat for complete unit

kW Rating:0.45 kW for 120V
0.41 kW for 208V
0.47 kW for 240V

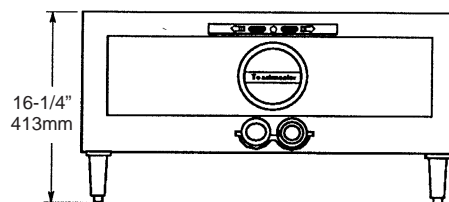
Electrical: 115V, 3.91 nominal amps, 1 Ph or
208V, 1.97 nominal amps, 1 Ph or
240V, 1.97 nominal amps, 1 Ph .



TOP VIEW



SIDE VIEW



FRONT VIEW

Figure 1-6

SECTION 1 - DESCRIPTION

Model 3A21D Specifications

Overall Dimensions:24-1/16" (611mm) Wide x
..... 22-9/16" (573mm) Deep x
..... 16-1/4" (413mm) High

Body Dimensions:24-1/16" (611mm) Wide x
..... 21-9/16" (548mm) Deep x
..... 12-1/4" (311mm) High

Drawer Dimensions:16-3/8" (416mm) Wide x
..... 16"(406mm) Long x
.....5-1/2" (140mm) Deep

Number of Drawers:One (1)

Installed Weight: 84 lb. (38.1kg)

Shipping Weight: 94 lb. (42.6kg)

Exterior Finish:Stainless Steel Front, Sides & Top
..... Aluminized Steel Back & Bottom

Construction: Formed and Welded Steel

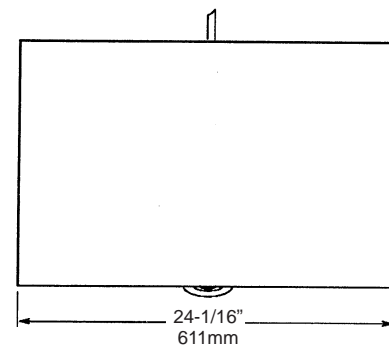
Capacity: Refer to Operation Section of this manual

Preheat Time:18.8 minutes to 150°F (65°C)
.....26.2 minutes to 175°F (79°C)

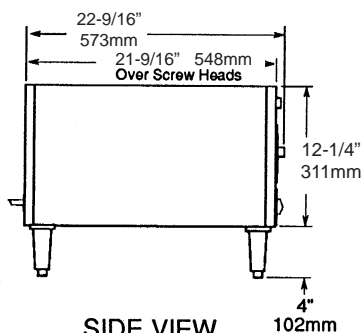
Thermostat: .Adjustable from 100°F to 200°F (38°C to 93°C)
.....One thermostat for complete unit

kW Rating: 0.45 kW for 120V
..... 0.41 kW for 208V
..... 0.47 kW for 240V

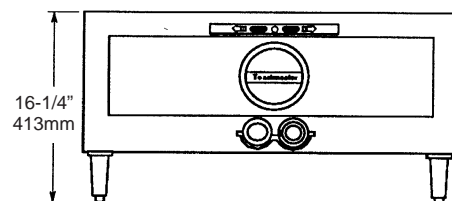
Electrical: 115V, 3.91 nominal amps, 1 Ph or
..... 208V, 1.97 nominal amps, 1 Ph or
..... 240V, 1.97 nominal amps, 1 Ph



TOP VIEW



SIDE VIEW



FRONT VIEW

Model 3B22D Specifications

Overall Dimensions:23-1/16" (586mm) Wide x
..... 24-1/4" (616mm) Deep x
..... 26-1/8" (664mm) High

Body Dimensions:23-1/16" (586mm) Wide x
..... 24-1/4" (616mm) Deep x
..... 22-1/8" (562mm) High

Drawer Dimensions:16-3/8" (416mm) Wide x
..... 16" (406) Long x
.....5-1/2" (140) Deep

Number of Drawers: Two (2)

Installed Weight: 129 lb. (58.4kg)

Shipping Weight: 144 lb. (65.2kg)

Exterior Finish:Stainless Steel Front, Sides & Top
..... Aluminized Steel Back & Bottom

Construction: Formed and Welded Steel

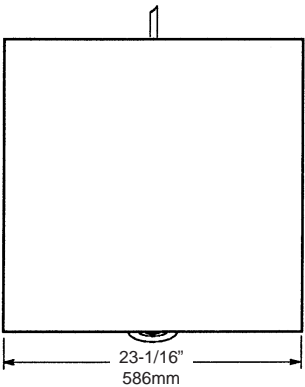
Capacity: Refer to Operation Section of this manual

Preheat Time:17.2 minutes to 150°F (65°C)
.....24.8 minutes to 175°F (79°C)

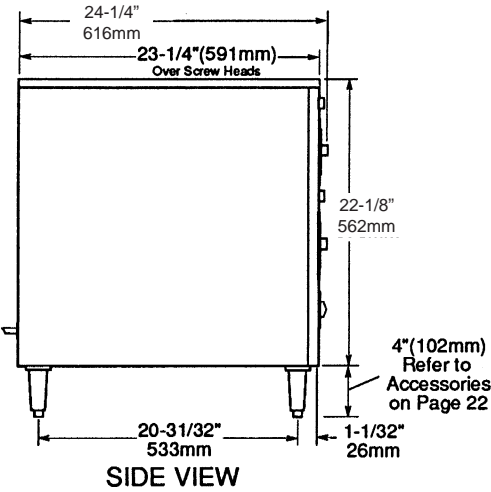
Thermostat: .Adjustable from 100°F to 200°F (38°C to 93°C)
.....One thermostat for complete unit

kW Rating: 1.00 kW for 120V
..... 0.90 kW for 208V
..... 1.04 kW for 240V

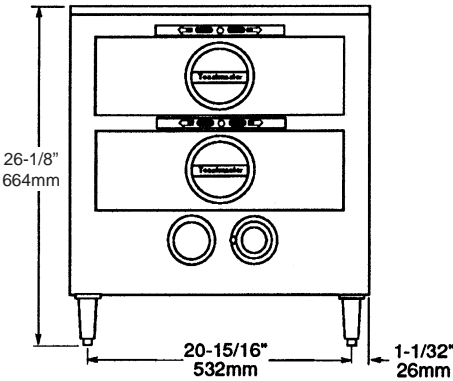
Electrical: 115V, 8.70 nominal amps, 1 Ph or
..... 208V, 4.33 nominal amps, 1 Ph or
..... 240V, 4.33 nominal amps, 1 Ph .



TOP VIEW



SIDE VIEW



FRONT VIEW

Figure 1-7

SECTION 1 - DESCRIPTION

Model 3B82D Specifications

Overall Dimensions:29-1/16" (738mm) Wide x
..... 20-5/16" (516mm) Deep x
..... 25-1/8" (638mm) High

Body Dimensions:29-1/16" (738mm) Wide x
..... 19-5/16" (491mm) Deep x
..... 21-1/8" (537mm) High

Drawer Dimensions:22-9/16" (573mm) Wide x
.....13-7/16" (341mm) Long x
.....5-1/4" (133mm) Deep

Number of Drawers: Two (2)

Installed Weight: 120 lb. (54.4kg)

Shipping Weight: 139 lb. (62.9kg)

Exterior Finish:Stainless Steel Front, Sides & Top
..... Aluminized Steel Back & Bottom

Construction: Formed and Welded Steel

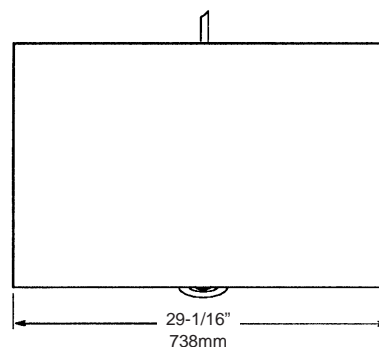
Capacity: Refer to Operation Section of this manual

Preheat Time:18.8 minutes to 150°F (65°C)
.....26.2 minutes to 175°F (79°C)

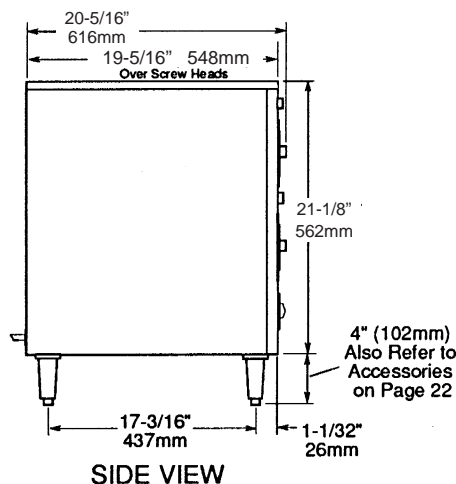
Thermostat: .Adjustable from 100°F to 200°F (38°C to 93°C)
.....One thermostat for complete unit

kW Rating: 1.00 kW for 120V
..... 0.90 kW for 208V
..... 1.04 kW for 240V

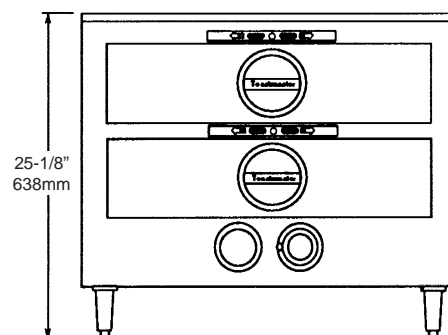
Electrical: 115V, 8.70 nominal amps, 1 Ph or
..... 208V, 4.33 nominal amps, 1 Ph or
..... 240V, 4.33 nominal amps, 1 Ph .



TOP VIEW



SIDE VIEW



FRONT VIEW

Model 3C8XD Specifications

Overall Dimensions:29-1/16" (738mm) Wide x
 20-5/16" (516mm) Deep x
 28-3/4" (730mm) High

Body Dimensions:29-1/16" (738mm) Wide x
 19-5/16" (491mm) Deep x
 28-3/4" (730mm) High

Drawer Dimensions:22-9/16" (573mm) Wide x
 13-7/16" (341mm) Long x
5-1/4" (133mm) Deep

Number of Drawers:Three (3)

Installed Weight: 201 lb. (91.1kg)

Shipping Weight: 229 lb. (103.7kg)

Exterior Finish:Stainless Steel Front, Sides & Top
 Aluminized Steel Back & Bottom

Construction: Formed and Welded Steel

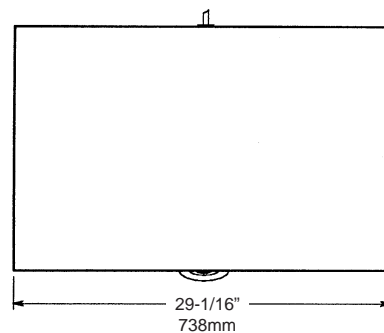
Capacity:Refer to Operation Section of this manual

Preheat Time:20.6 minutes to 150°F (65°C)
28.2 minutes to 175°F (79°C)

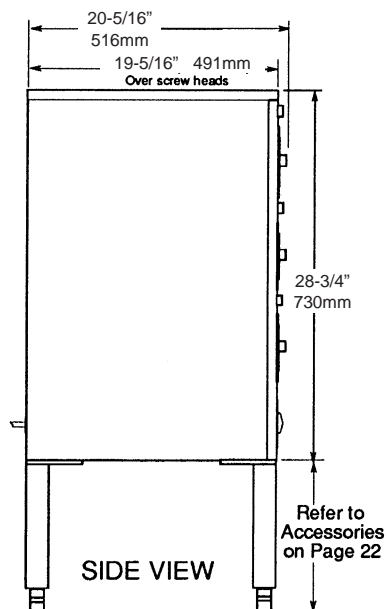
Thermostat: .Adjustable from 100°F to 200°F (38°C to 93°C)
One thermostat for complete unit

kW Rating: 1.35 kW for 120V
 1.22 kW for 208V
 1.41 kW for 240V

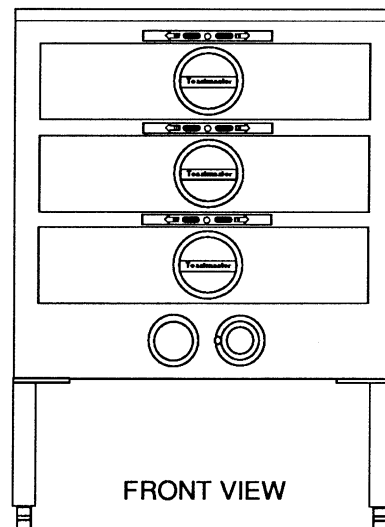
Electrical: 115V, 11.74 nominal amps, 1 Ph or
208V, 5.88 nominal amps, 1 Ph or
240V, 5.88 nominal amps, 1 Ph



TOP VIEW



SIDE VIEW



FRONT VIEW

Figure 1-9

SECTION 1 - DESCRIPTION

Model 3D8XD Specifications

Overall Dimensions:29-1/16" (738mm) Wide x
..... 20-5/16" (516mm) Deep x
..... 36-5/16" (922mm) High

Body Dimensions:29-1/16" (738mm) Wide x
..... 19-5/16" (491mm) Deep x
..... 36-5/16" (922mm) High

Drawer Dimensions:22-9/16" (573mm) Wide x
..... 13-7/16" (341mm) Long x
..... 5-1/4" (133mm) Deep

Number of Drawers:Four (4)

Installed Weight: 237 lb. (107.4kg)

Shipping Weight:252 lb. (114.2kg)

Exterior Finish:Stainless Steel Front, Sides & Top
..... Aluminized Steel Back & Bottom

Construction: Formed and Welded Steel

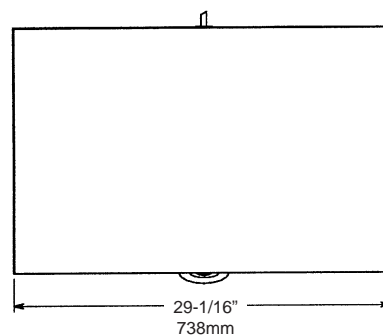
Capacity: Refer to Operation Section of this manual

Preheat Time:22.3 minutes to 150°F (65°C)
.....29.7 minutes to 175°F (79°C)

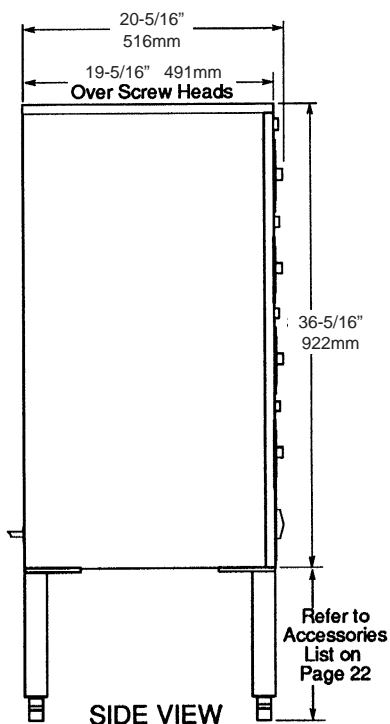
Thermostat: .Adjustable from 100°F to 200°F (38°C to 93°C)
.....One thermostat for complete unit

kW Rating: 1.35 kW for 120V
..... 1.22 kW for 208V
..... 1.41 kW for 240V

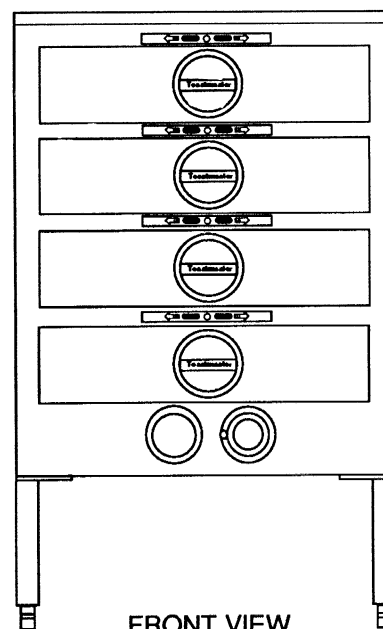
Electrical: 115V, 11.74 nominal amps, 1 Ph or
.....208V, 5.88 nominal amps, 1 Ph or
.....240V, 5.88 nominal amps, 1 Ph .



TOP VIEW



SIDE VIEW



FRONT VIEW

Model 3B84D Specifications

Overall Dimensions:29-1/8" (740mm) Wide x
..... 20-7/16" (519mm) Deep x
..... 25-5/8" (651mm) High

Body Dimensions:29-1/8" (740mm) Wide x
..... 19-5/16" (491mm) Deep x
.....21-5/8" (549mm) High

Drawer Dimensions:22-9/16" (573mm) Wide x
.....13-7/16" (341mm) Long x
.....5-1/4" (133mm) Deep

Number of Drawers: Two (2)

Installed Weight: 120 lb. (54.4kg)

Shipping Weight: 139 lb. (62.9kg)

Exterior Finish:Stainless Steel Front, Sides & Top
..... Aluminized Steel Back & Bottom

Construction: Formed and Welded Steel

Capacity: Refer to Operation Section of this manual

Preheat Time:18.8 minutes to 150°F (65°C)
.....26.2 minutes to 175°F (79°C)

Thermostat: .Adjustable from 100°F to 200°F (38°C to 93°C)
.....Separate temperature control for each drawer

kW Rating: 0.90 kW for 120V
..... 0.85 kW for 208V
..... 0.98 kW for 240V

Electrical: 115V, 7.83 nominal amps, 1 Ph or
.....208V, 4.09 nominal amps, 1 Ph or
.....240V, 4.09 nominal amps, 1 Ph .

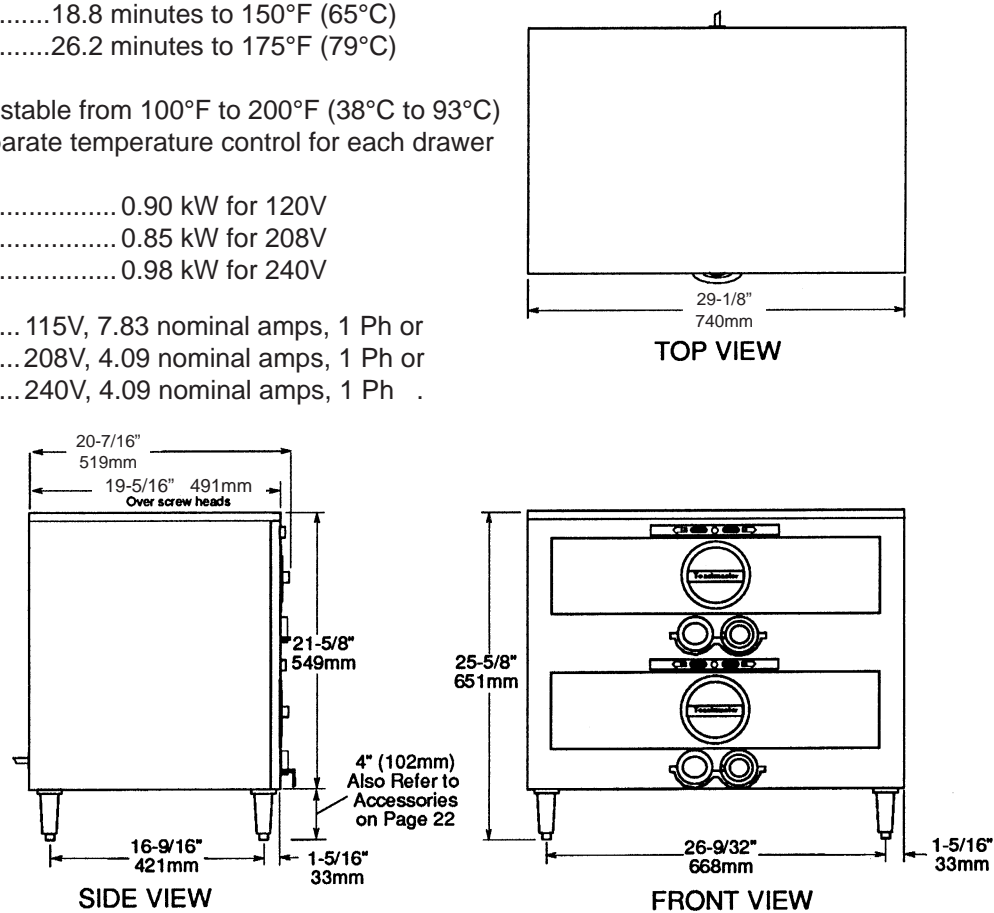


Figure 1-11

SECTION 1 - DESCRIPTION

Model 3C84D Specifications

Overall Dimensions:29-1/8" (740mm) Wide x
..... 20-7/16" (519mm) Deep x
..... 32-7/16" (824mm) High

Body Dimensions:29-1/8" (740mm) Wide x
..... 19-5/16" (491mm) Deep x
..... 32-5/16" (821mm) High

Drawer Dimensions:22-9/16" (573mm) Wide x
..... 13-7/16" (341mm) Long x
..... 5-1/4" (133mm) Deep

Number of Drawers:Three (3)

Installed Weight: 201 lb. (91.1kg)

Shipping Weight: 229 lb. (103.7kg)

Exterior Finish:Stainless Steel Front, Sides & Top
..... Aluminized Steel Back & Bottom

Construction: Formed and Welded Steel

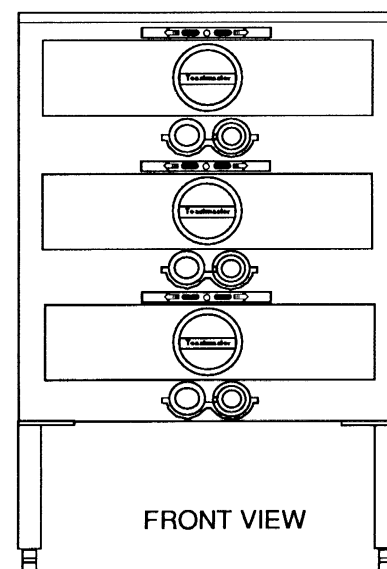
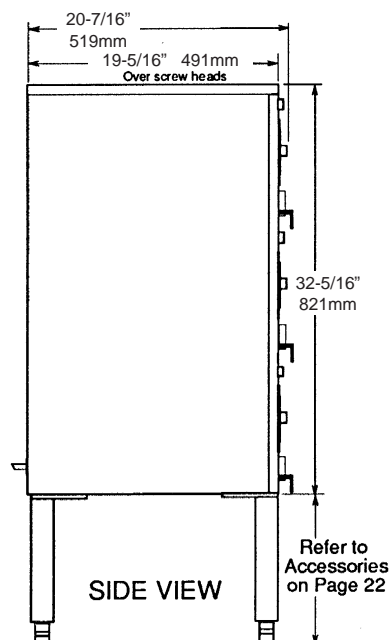
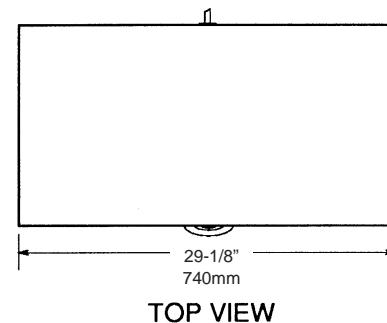
Capacity:Refer to Operation Section of this manual

Preheat Time:18.8 minutes to 150°F (65°C)
.....26.2 minutes to 175°F (79°C)

Thermostat: .Adjustable from 100°F to 200°F (38°C to 93°C)
.....One thermostat for complete unit

kW Rating: 1.35 kW for 120V
..... 1.22 kW for 208V
..... 1.41 kW for 240V

Electrical: 115V, 11.74 nominal amps, 1 Ph or
..... 208V, 5.88 nominal amps, 1 Ph or
..... 240V, 5.88 nominal amps, 1 Ph .



Model 3A20A Specifications

Overall Dimensions: ...23-15/16" (608mm) Wide x
 25-3/8" (645mm) Deep x
 12-1/8" (308mm) High

Body Dimensions:23-1/16" (586mm) Wide x
 23" (584mm) Deep x
 11-1/4" (286mm) High

Drawer Dimensions:16-3/8" (416mm) Wide x
 16"(406mm) Long x
5-1/2" (140mm) Deep

Number of Drawers:One (1)

Installed Weight: 70 lb. (31.7kg)

Shipping Weight: 82 lb. (37.1kg)

Exterior Finish:Stainless Steel Front, Sides & Top
 Aluminized Steel Back & Bottom

Construction: Formed and Welded Steel

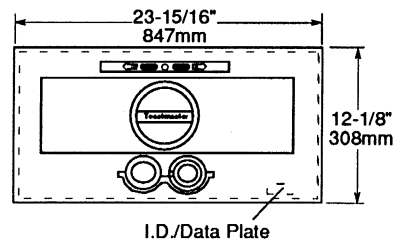
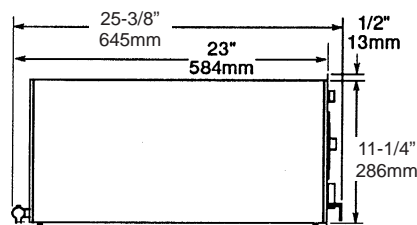
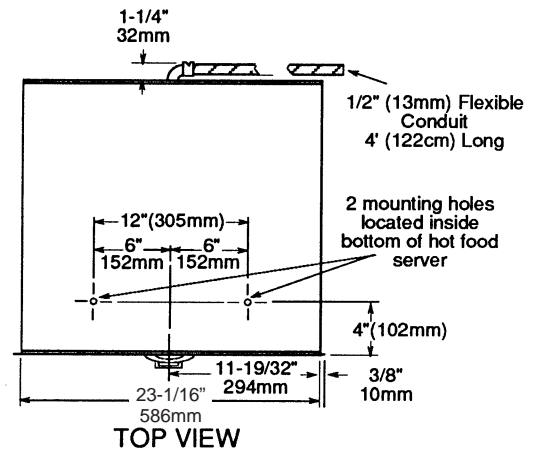
Capacity:Refer to Operation Section of this manual

Preheat Time:18.8 minutes to 150°F (65°C)
25.8 minutes to 175°F (79°C)

Thermostat: .Adjustable from 100°F to 200°F (38°C to 93°C)
One thermostat for complete unit

kW Rating: 0.45 kW for 120V
 0.41 kW for 208V
 0.47 kW for 240V

Electrical: 115V, 3.91 nominal amps, 1 Ph or
208V, 1.97 nominal amps, 1 Ph or
240V, 1.97 nominal amps, 1 Ph .



SIDE VIEW

FRONT VIEW

Figure 1-13

SECTION 1 - DESCRIPTION

Model 3B20A Specifications

Overall Dimensions: ...23-15/16" (608mm) Wide x
 25-1/8" (638mm) Deep x
 23-3/4" (603mm) High

Body Dimensions:23-1/16" (586mm) Wide x
 23" (584mm) Deep x
 22-1/2" (572mm) High

Drawer Dimensions:16-3/8" (416mm) Wide x
 16" (406mm) Long x
5-1/2" (140mm) Deep

Number of Drawers: Two (2)

Installed Weight: 120 lb. (54.4kg)

Shipping Weight: 138 lb. (62.5kg)

Exterior Finish:Stainless Steel Front, Sides & Top
 Aluminized Steel Back & Bottom

Construction: Formed and Welded Steel

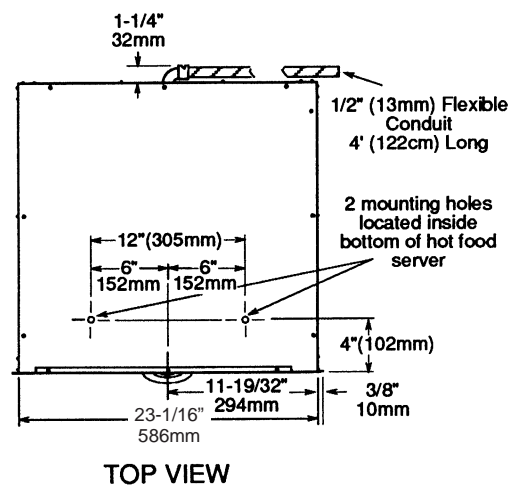
Capacity: Refer to Operation Section of this manual

Preheat Time:17.2 minutes to 150°F (65°C)
21.8 minutes to 175°F (79°C)

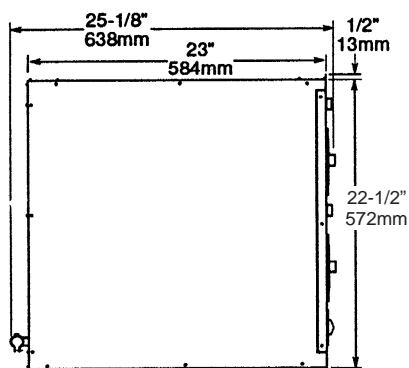
Thermostat: .Adjustable from 100°F to 200°F (38°C to 93°C)
One thermostat for complete unit

kW Rating: 1.00 kW for 120V
 0.90 kW for 208V
 1.04 kW for 240V

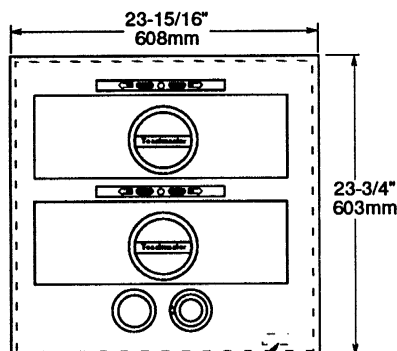
Electrical: 115V, 8.70 nominal amps, 1 Ph or
 208V, 4.33 nominal amps, 1 Ph or
 240V, 4.33 nominal amps, 1 Ph



TOP VIEW



SIDE VIEW



I.D./Data Plate

FRONT VIEW

Model 3A80A Specifications

Overall Dimensions: ...29-15/16" (760mm) Wide x
 21-1/2" (546mm) Deep x
 11-7/8" (302mm) High

Body Dimensions:29-1/16" (586mm) Wide x
 19-1/4" (489mm) Deep x
 11" (279mm) High

Drawer Dimensions:22-9/16" (573mm) Wide x
 13-7/16" (341mm) Long x
5-1/4" (133mm) Deep

Number of Drawers:One (1)

Installed Weight: 72 lb. (32.6kg)

Shipping Weight: 84 lb. (38.1kg)

Exterior Finish:Stainless Steel Front, Sides & Top
 Aluminized Steel Back & Bottom

Construction: Formed and Welded Steel

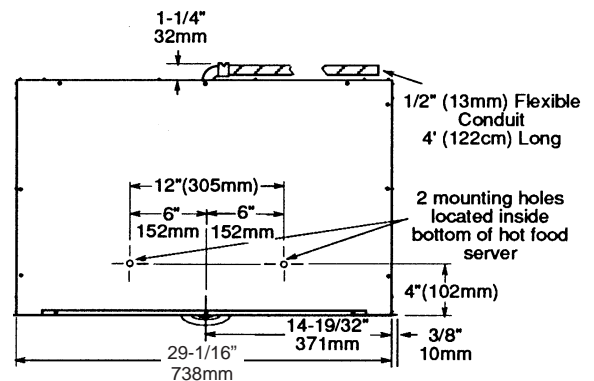
Capacity: Refer to Operation Section of this manual

Preheat Time:18.8 minutes to 150°F (65°C)
26.2 minutes to 175°F (79°C)

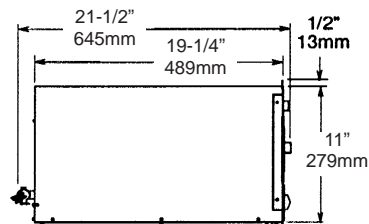
Thermostat: .Adjustable from 100°F to 200°F (38°C to 93°C)
One thermostat for complete unit

kW Rating: 0.45 kW for 120V
 0.41 kW for 208V
 0.47 kW for 240V

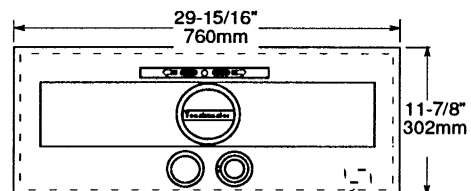
Electrical: 115V, 3.91 nominal amps, 1 Ph or
 208V, 1.97 nominal amps, 1 Ph or
 240V, 1.96 nominal amps, 1 Ph .



TOP VIEW



SIDE VIEW



I.D./Data Plate
 FRONT VIEW

Figure 1-16

SECTION 1 - DESCRIPTION

Model 3B80A Specifications

Overall Dimensions: ...29-15/16" (760mm) Wide x
 21-1/2" (546mm) Deep x
 22-3/4" (578mm) High

Body Dimensions:29-1/16" (586mm) Wide x
 19-1/4" (489mm) Deep x
 21-1/2" (546mm) High

Drawer Dimensions:22-9/16" (573mm) Wide x
 13-7/16" (341mm) Long x
 5-1/4" (133mm) Deep

Number of Drawers: Two (2)

Installed Weight: 125 lb. (56.6kg)

Shipping Weight: 144 lb. (65.2kg)

Exterior Finish:Stainless Steel Front, Sides & Top
 Aluminized Steel Back & Bottom

Construction: Formed and Welded Steel

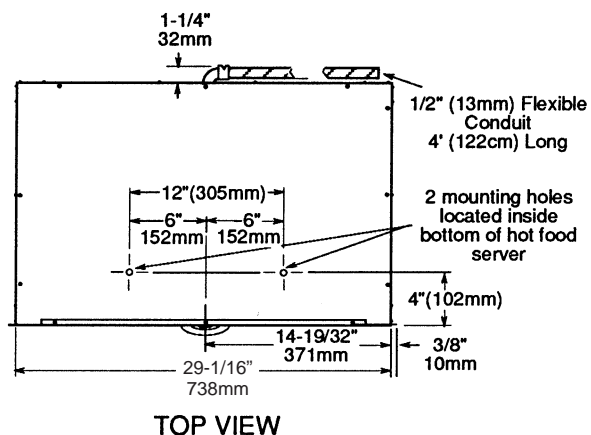
Capacity: Refer to Operation Section of this manual

Preheat Time:18.8 minutes to 150°F (65°C)
26.2 minutes to 175°F (79°C)

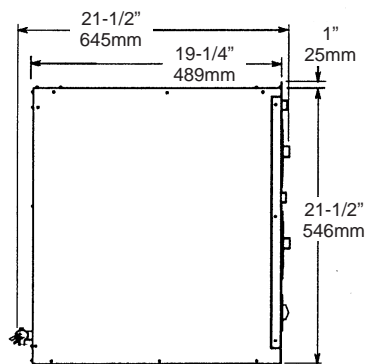
Thermostat: .Adjustable from 100°F to 200°F (38°C to 93°C)
One thermostat for complete unit

kW Rating: 1.00 kW for 120V
 0.90 kW for 208V
 1.04 kW for 240V

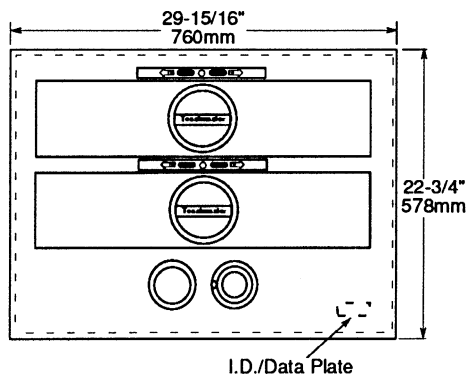
Electrical: 115V, 8.70 nominal amps, 1 Ph or
 208V, 4.33 nominal amps, 1 Ph or
 240V, 4.33 nominal amps, 1 Ph



TOP VIEW



SIDE VIEW



FRONT VIEW

Figure 1-17

Model 3C80A Specifications

Overall Dimensions: ...29-15/16" (760mm) Wide x
 21-1/2" (546mm) Deep x
 30-1/4" (768mm) High

Body Dimensions:29-1/16" (586mm) Wide x
 19-1/4" (489mm) Deep x
 29-5/16" (745mm) High

Drawer Dimensions:22-9/16" (573mm) Wide x
 13-7/16" (341mm) Long x
 5-1/4" (133mm) Deep

Number of Drawers:Three (3)

Installed Weight: 171 lb. (77.5kg)

Shipping Weight: 186 lb. (84.3kg)

Exterior Finish:Stainless Steel Front, Sides & Top
 Aluminized Steel Back & Bottom

Construction: Formed and Welded Steel

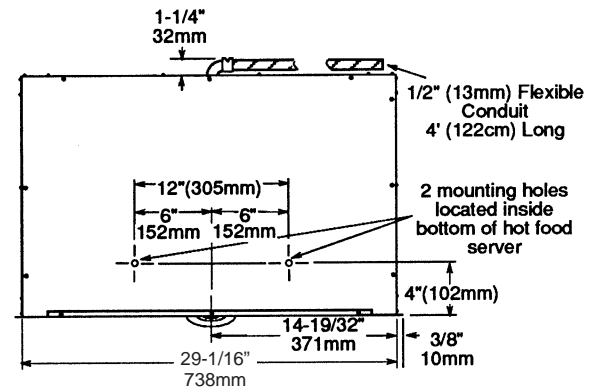
Capacity: Refer to Operation Section of this manual

Preheat Time:20.6 minutes to 150°F (65°C)
28.2 minutes to 175°F (79°C)

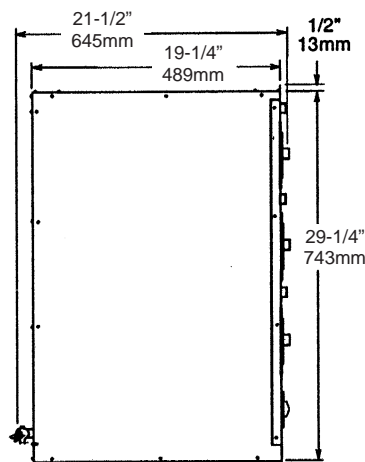
Thermostat: .Adjustable from 100°F to 200°F (38°C to 93°C)
One thermostat for complete unit

kW Rating: 1.35 kW for 120V
 1.22 kW for 208V
 1.41 kW for 240V

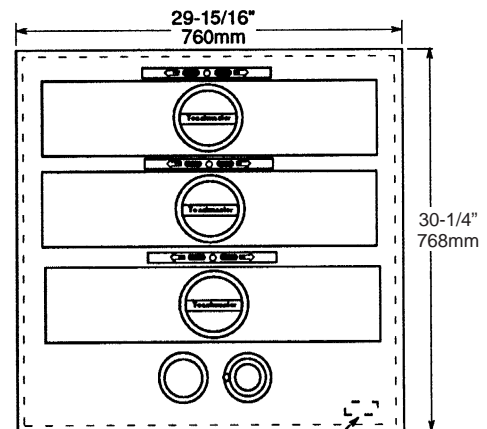
Electrical: 115V, 11.74 nominal amps, 1 Ph or
 208V, 5.87 nominal amps, 1 Ph or
 240V, 5.88 nominal amps, 1 Ph .



TOP VIEW



SIDE VIEW



I.D./Data_Plate
 FRONT VIEW

Figure 1-18

SECTION 1 - DESCRIPTION

Model 3B84A Specifications

Overall Dimensions:29-15/16" (760mm) Wide x
 21-5/8" (549mm) Deep x
 22-3/4" (578mm) High

Body Dimensions:29-1/16" (586mm) Wide x
 19-1/4" (489mm) Deep x
 21-3/4" (552mm) High

Drawer Dimensions:22-9/16" (573mm) Wide x
 13-7/16" (341mm) Long x
5-1/4" (133mm) Deep

Number of Drawers: Two (2)

Installed Weight: 125 lb. (56.6kg)

Shipping Weight: 144 lb. (65.2kg)

Exterior Finish: Stainless Steel Front, Sides & Top
 Aluminized Steel Back & Bottom

Construction: Formed and Welded Steel

Capacity: Refer to Operation Section of this manual

Preheat Time: 18.8 minutes to 150°F (65°C)
 26.2 minutes to 175°F (79°C)

Thermostat: .Adjustable from 100°F to 200°F (38°C to 93°C)
Separate temperature control for each drawer

kW Rating: 0.90 kW for 120V
 0.85 kW for 208V
 0.98 kW for 240V

Electrical: 115V, 7.83 nominal amps, 1 Ph or
 208V, 4.09 nominal amps, 1 Ph or
 240V, 4.08 nominal amps, 1 Ph .

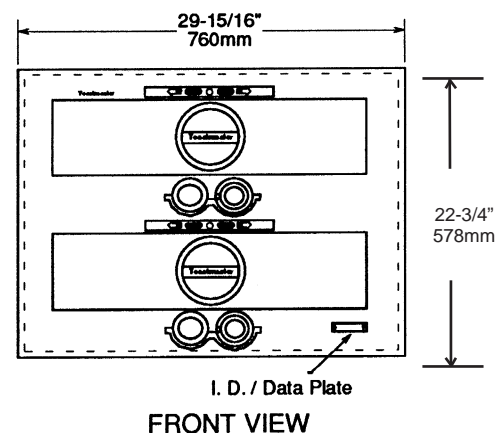
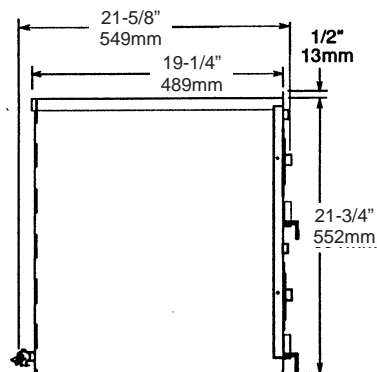
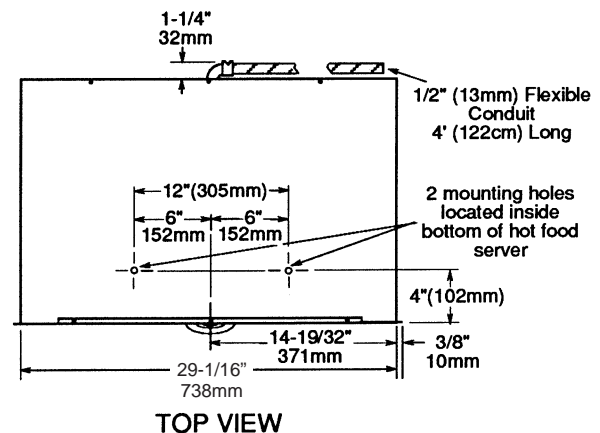


Figure 1-19

Model 3C84A Specifications

Overall Dimensions: ...29-15/16" (760mm) Wide x
 21-5/8" (549mm) Deep x
 33-1/2" (851mm) High

Body Dimensions:29-1/16" (586mm) Wide x
 19-1/4" (489mm) Deep x
 32-1/2" (826mm) High

Drawer Dimensions:22-9/16" (573mm) Wide x
 13-7/16" (341mm) Long x
 5-1/4" (133mm) Deep

Number of Drawers:Three (3)

Installed Weight: 206 lb. (93.3kg)

Shipping Weight: 228 lb. (103.3kg)

Exterior Finish:Stainless Steel Front, Sides & Top
 Aluminized Steel Back & Bottom

Construction: Formed and Welded Steel

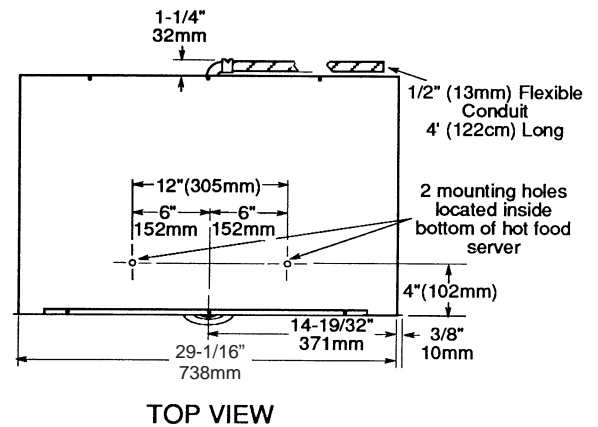
Capacity: Refer to Operation Section of this manual

Preheat Time:18.8 minutes to 150°F (65°C)
26.2 minutes to 175°F (79°C)

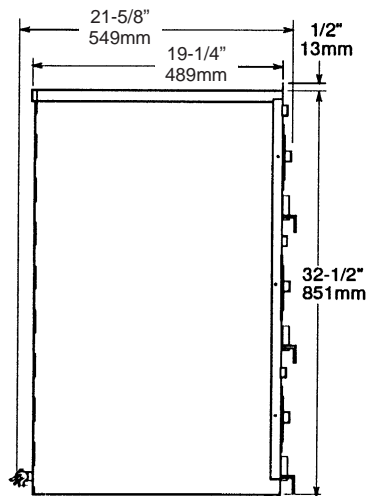
Thermostat: .Adjustable from 100°F to 200°F (38°C to 93°C)
Separate temperature control for each drawer

kW Rating: 1.35 kW for 120V
 1.28 kW for 208V
 1.47 kW for 240V

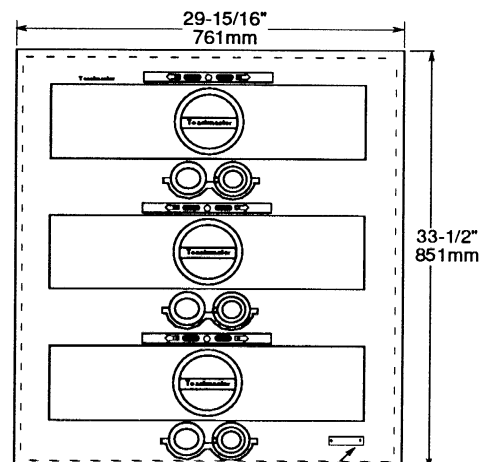
Electrical: 115V, 11.74 nominal amps, 1 Ph or
 208V, 6.15 nominal amps, 1 Ph or
 240V, 6.13 nominal amps, 1 Ph .



TOP VIEW



SIDE VIEW



FRONT VIEW

Figure 1-20

ACCESSORIES

For Three & Four Drawer Free Standing Models:

Model No.	
3L6	Square legs, 6" high stainless steel, set of four, leveling adjustment up to 3/4".
3L9	Square legs, 9" high stainless steel, set of four, leveling adjustment up to 3/4".
3L12	Square legs, 12" high stainless steel, set of four, leveling adjustment up to 3/4".
3L15	Square legs, 15" high stainless steel, set of four, leveling adjustment up to 3/4".
3M3	Casters, 3", set of four swivel without brakes, adds 4-1/4" to unit height, field install only.
3M4	Casters, 3", set of four (two swivel/lock, two fixed), adds 4-1/4" to unit height, field install only.
3M6 Mobile Kit	Casters, 5" bumpered, set of four (two swivel/lock, 2 fixed), hand bar for left or right side mounting, adds 6-1/4" to unit height, field install only.
3M6S4 Mobile Kit	Casters, 5" bumpered, set of four (two swivel, 2 with brakes), hand bar for left or right side mounting, adds 8" to unit height, field install only.

For Two Drawer Free Standing Models:

Model No.	
3M33	Casters, 3", set of four swivel (two with brakes), 360 lbs. load capacity, field install only.

For Use On All Drawer Models That Hold 12" x 20" Pans:

Model No.	
ACFB201	Perforated Pan, bottom insert, stainless steel.
ACRK3B	Drawer Rack, holds 2 standard half-size bakery pans.

SECTION 2

INSTALLATION

A. Inspect for Shipping Damage

All shipping containers should be examined for damage before and during unloading. This equipment was carefully inspected and packaged at the factory. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received in damaged condition, either apparent or concealed, a claim must be made with the delivering carrier.

1. Apparent Damage or Loss - If damage or loss is apparent it must be noted on the freight bill or express receipt at the time of delivery, and it must be signed by the carrier's agent (driver). If this is not done, the carrier may refuse the claim. The carrier will supply the necessary claim forms.

2. Concealed Damage or Loss - If damage or loss is NOT apparent until after equipment is unpacked, a request for inspection of concealed damage must be made with carrier within 15 days. The carrier will make an inspection and will supply necessary claim forms. Be certain to retain all contents plus external and internal packaging materials for inspection.

B. Unpacking Hot Food Server

1. Open carton and remove it from around hot food server, then remove the empty carton from the area.

2. Remove all tape from unit and set food server on its side on three 2x4's as shown in Figure 2-1.

WARNING: Do not set food server on its back as cord and plug will be damaged.

3. Remove 4 bolts attaching skid to bottom of unit

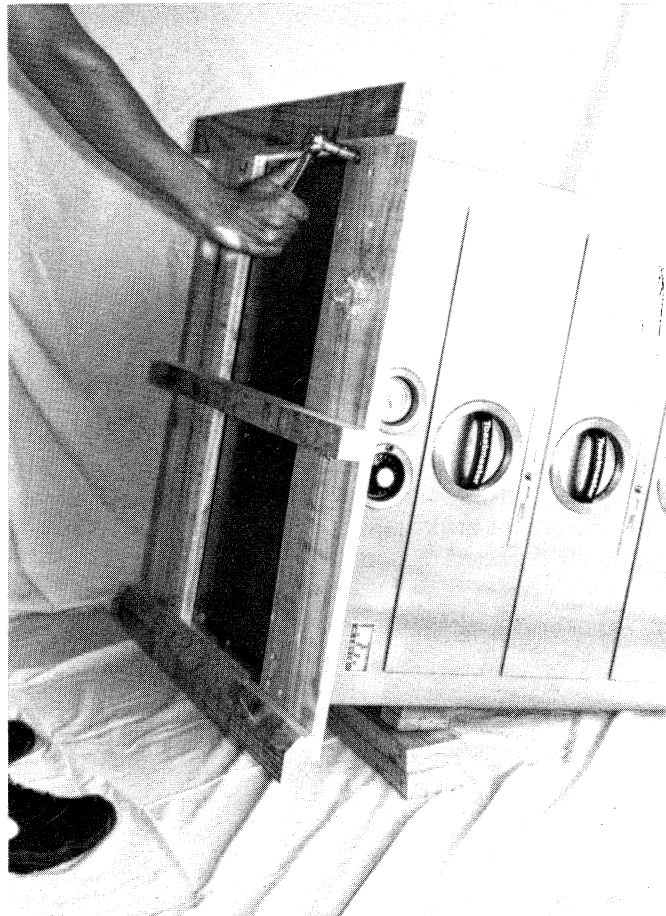


Figure 2-1

SECTION 2 - INSTALLATION

C. Installation of Free-Standing Models:

1. Counter top Models 3B22D, 3A81D, 3A20D, 3A21D , 3B82D AND 3B84D.

- a. Countertop models are shipped with a set of four 4"(102mm) adjustable legs or an optional set of 4 casters (Pt# 3M33) can be ordered. Screw the legs or casters into the threaded holes in the corners of the unit bottom.
- b. Hot food servers with legs can be set on the floor or on the counter. The hot server with casters can only be set on the floor. Do not set the hot food server with casters on a counter top.
- c. Level units with legs by turning the hexagonal adjustment feet located at the bottom of legs.

2. Floor Models 3C8XD, 3C84D, and 3D8XD are usually installed as floor models due to their size. One of the available leg or caster accessory kits must be used in the installation.

- a. **Leg installation** using accessory kit # 3L6, 3L9, 3L12 or 3L15.

AA. Locate and open the accessory leg kit and the hardware package included with it.

BB. With the hot food server on its side and the 2 x 4's still positioned under the unit as shown in Figure 2-1, align the square corner of a leg flange with a corner of the unit. Attach the leg flange using 5 of the bolts furnished. Refer to Figure 2-2.

CC. Repeat for remaining three legs.

DD. Level the hot food server by turning adjustable feet.

- b. **Caster installation** using accessory kit #3M4 or 6M6.

The caster kits are installed the same as the leg kits above except 2 of the casters are fixed and should be installed at one end or at the rear. The other 2 swivel casters with brakes are installed opposite the fixed casters.

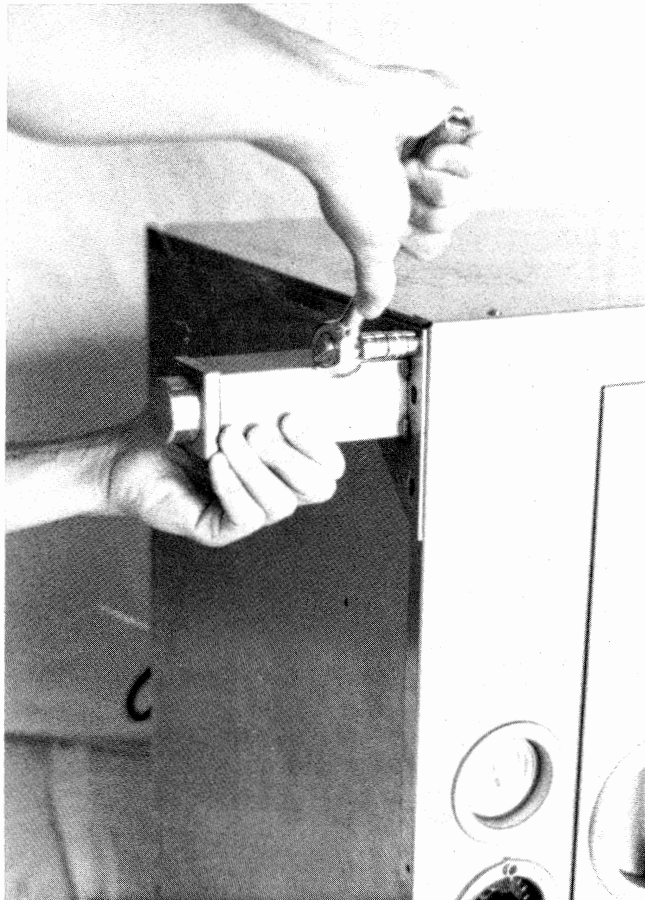


Figure 2-2

c. **Mobile Kits #3M6 & #3M6S4**

AA. Locate and open the mobile kit. The kit contains a push handle with bumpers and a set of four bumpered 5" diameter casters. Two of the casters are fixed and the other two are swivel casters with brakes.

BB. The push handle mounts at the top of either end of the unit. Choose either right or left end and lay the hot food server on the end opposite the handle end as shown in Figure 2-4. Remove the two outermost screws that attach the case top at the handle end of the hot food server.

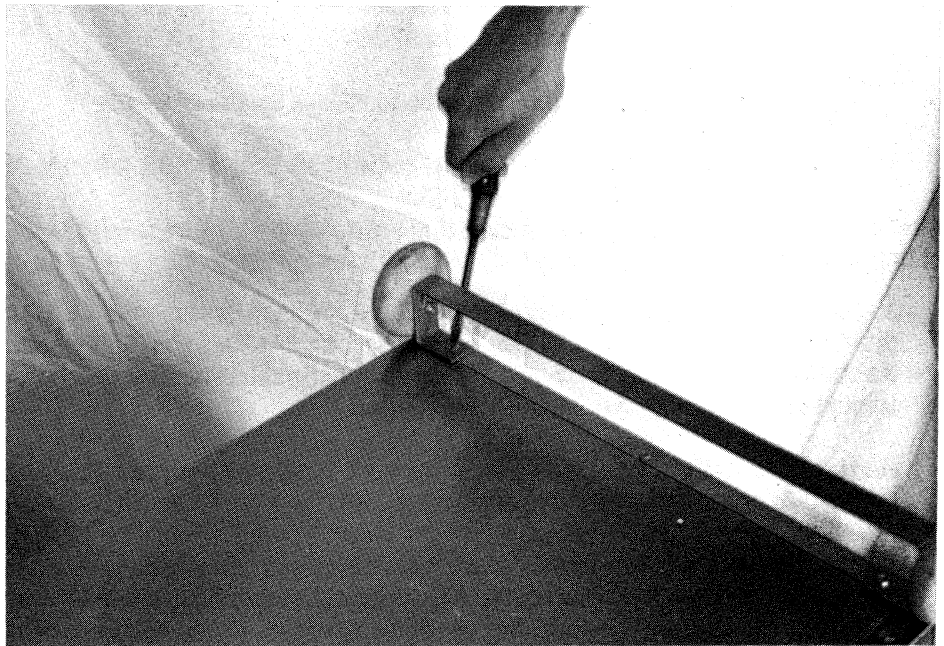


Figure 2-3

CC. Hold the handle in place aligning the holes in the handle with the screw holes in the case. Re-install the two screws through the handle and tighten. Refer to Figure 2-3

DD. Mount the two swivel casters with brakes on the same end as the push handle and the two fixed casters on the opposite end. Refer to Figure 2-4. Elevate the hot food server and align caster mounting plate holes with threaded holes at the corners of the unit. Use five bolts to attach each caster to its appropriate corner.



Figure 2-4

SECTION 2 - INSTALLATION

3. Electrical Connection

All free-standing hot food servers are equipped with a factory installed 36"(914mm) cord and plug.

- 120V models: Plug conforms to NEMA Standard 5-15 P
- 208/240V models: Plug conforms to NEMA Standard 6-15P

D. Installation of Built-in Models 3A20A, 3B20A, 3A80A, 3B80A , 3B84A, 3C80A and 3C84A.

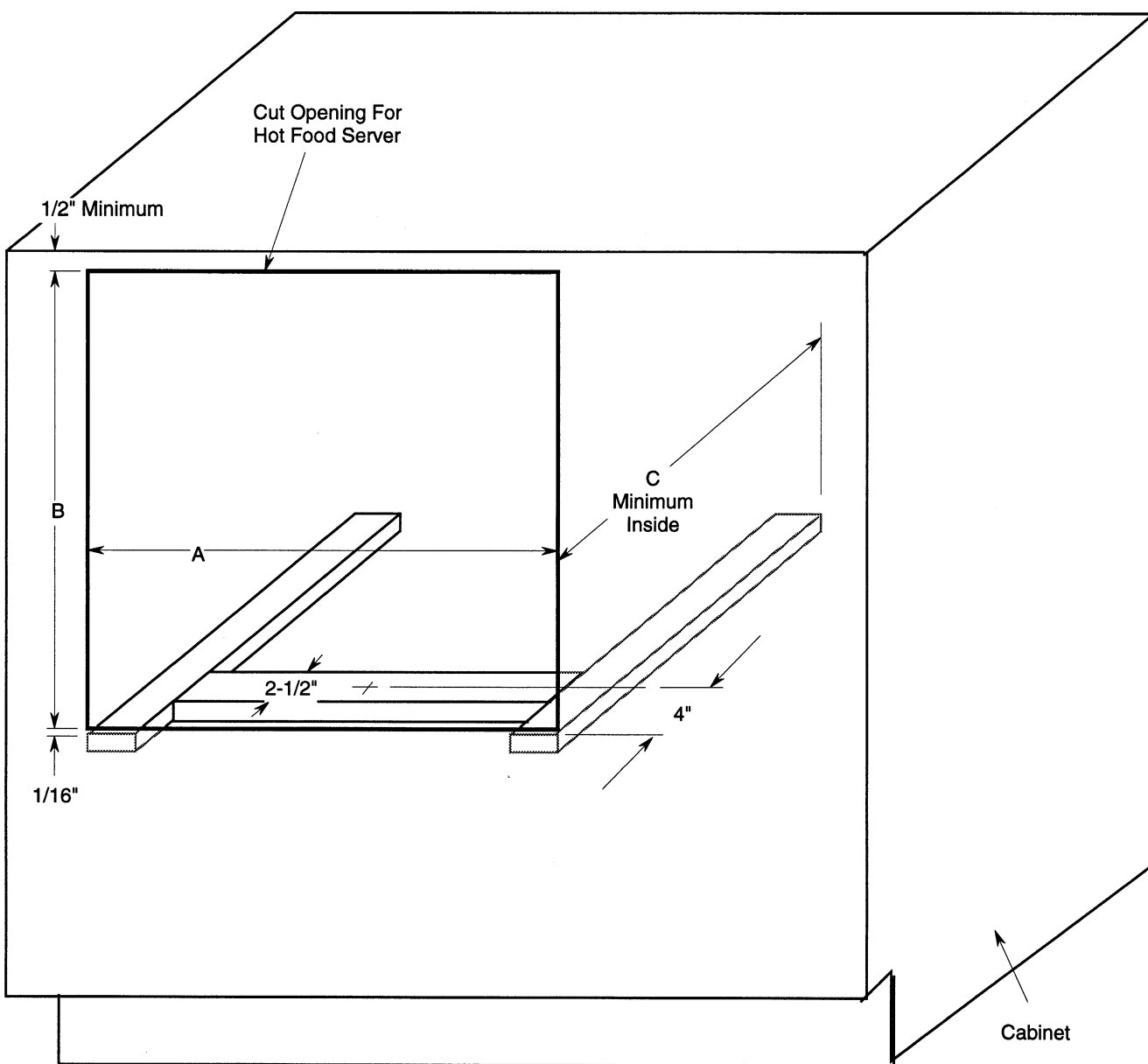
All of these models are true built-in models and are designed to be installed into the front face of a counter fixture. Front of unit extends beyond the body to form a self-trimming flange that covers the cut out in the fixture.

1. **Cabinet Cut Out and Supports.** Cut out the face of the counter fixture according to the drawing that is provided with your hot food server. Figure 2-5 can also be used for the cut out drawing of your model number. As shown in the drawing allow 1/2"(13mm) minimum cabinet face material above top of cut out opening. This allows unobstructed seating of hot food server flange.

Be sure counter fixture has adequate depth from front face to inside of back to accept the hot food server. Minimum depths are shown for each model in Figure 2-5.

a. The hot food server body must be supported from the bottom. This can be accomplished by installing metal support angles or wooden support blocks as shown in Figure 2-5. The supports are not supplied and must be furnished using a suitable strength metal or wood. The top surface of these supports must be 1/16" (3mm) below the bottom edge of the face cut out. A metal or wood crossbrace approximately 2-1/2" (64mm) wide should be securely mounted between the supports as shown. The centerline of the crossbrace must be 4" (102mm) from the face of the cut out and its top surface must be flush with the side supports.

b. An alternate support method is to install a solid flat platform in lieu of the side supports and crossbrace. The top surface of the platform must be 1/16" (3mm) below the bottom edge of the cut out.



Built-in Models Opening Dimensions

	A WIDTH	B HEIGHT	C DEPTH
Model 3A20A	23-3/8" (594mm)	11-1/2" (292mm)	24-1/2" (622mm)
Model 3B20A	23-3/8" (594mm)	22-3/4" (578mm)	24-1/2" (622mm)
Model 3A80A	29-3/8" (746mm)	11-1/4" (286mm)	20-5/8" (524mm)
Model 3B80A	29-3/8" (746mm)	21-3/4" (552mm)	20-3/4" (527mm)
Model 3C80A	29-3/8" (746mm)	29-1/2" (749mm)	20-3/4" (527mm)
Model 3B84A	29-3/8" (746mm)	22" (559mm)	20-3/4" (527mm)
Model 3C84A	29-3/8" (746mm)	32-3/4" (832mm)	20-3/4" (527mm)

Figure 2-5

SECTION 2 - INSTALLATION

2. **Install Leveling Feet.** Open the top drawer and remove the small cloth bag containing four hex head cap screws. Thread these screws hand tight up into the four holes in the bottom of the unit. Refer to Figure 2-6.
3. **Electrical Connection.** All wiring and electrical connections required for the hot food server must be performed by a certified electrician. Built-in models are equipped with a 3/4" (19mm) diameter x 4 ft.(122cm) long flexible conduit containing power lead pigtails and a ground wire. It is necessary that this conduit and the wiring leads connect at a junction box in accordance with local codes. Be sure to check the data plate on the front of the unit to be sure the power supply is correct. 115V units operate on voltage ranging from 110V to 125V. 220V units operate on voltage ranging from 208V to 240V.
4. **Mount Unit in Cabinet.**
 - a. Remove the drawer(s) from the unit. Pull the drawer(s) out to the stop. Grasp the entire drawer assembly at the sides as if to lift it and locate your thumbs on the tabs of the drawer slide. Refer to Figure 2-7. Press down on these tabs with your thumbs and simultaneously pull out on the drawer. Set drawer assembly aside.
 - b. Lift the unit from both sides and start its backside into the cut out. Push back until the trim flange meets the face of the fixture.
 - c. Place a level on the floor of the unit and check from side to side and front to back. Refer to Figure 2-6. If adjustments are necessary, slide the entire unit out of the fixture and adjust the leveling feet as required.
 - d. Secure the unit into position after leveling. There are two holes in the unit bottom for this purpose. Refer to Figure 2-6. Place a drill bit down through these two holes and bore two pilot holes into the crossbrace beneath. Tighten a pair of flat head sheet metal screws down through these holes and into the crossbrace. The unit is now installed.
 - e. Replace the drawers into the unit. **NOTE:** *The drawers of multiple drawer units are individually identified as "TOP", "2" and "3". They should be reinstalled in their respective positions.*

E. Initial Start-up

1. Turn on the branch line circuit breaker.
2. Set the thermostat control dial at "10".

The signal light will come on indicating that power is needed to attain temperature.

3. After a few minutes have elapsed, open a drawer and check if the unit is heating.

NOTE: *If your unit is equipped with a separate thermostat for each drawer, complete Steps 2 & 3 for each drawer individually.*

4. If unit fails to heat, recheck to be sure circuit breakers are on and electrical connections are properly made. If it still fails to heat, call authorized service.

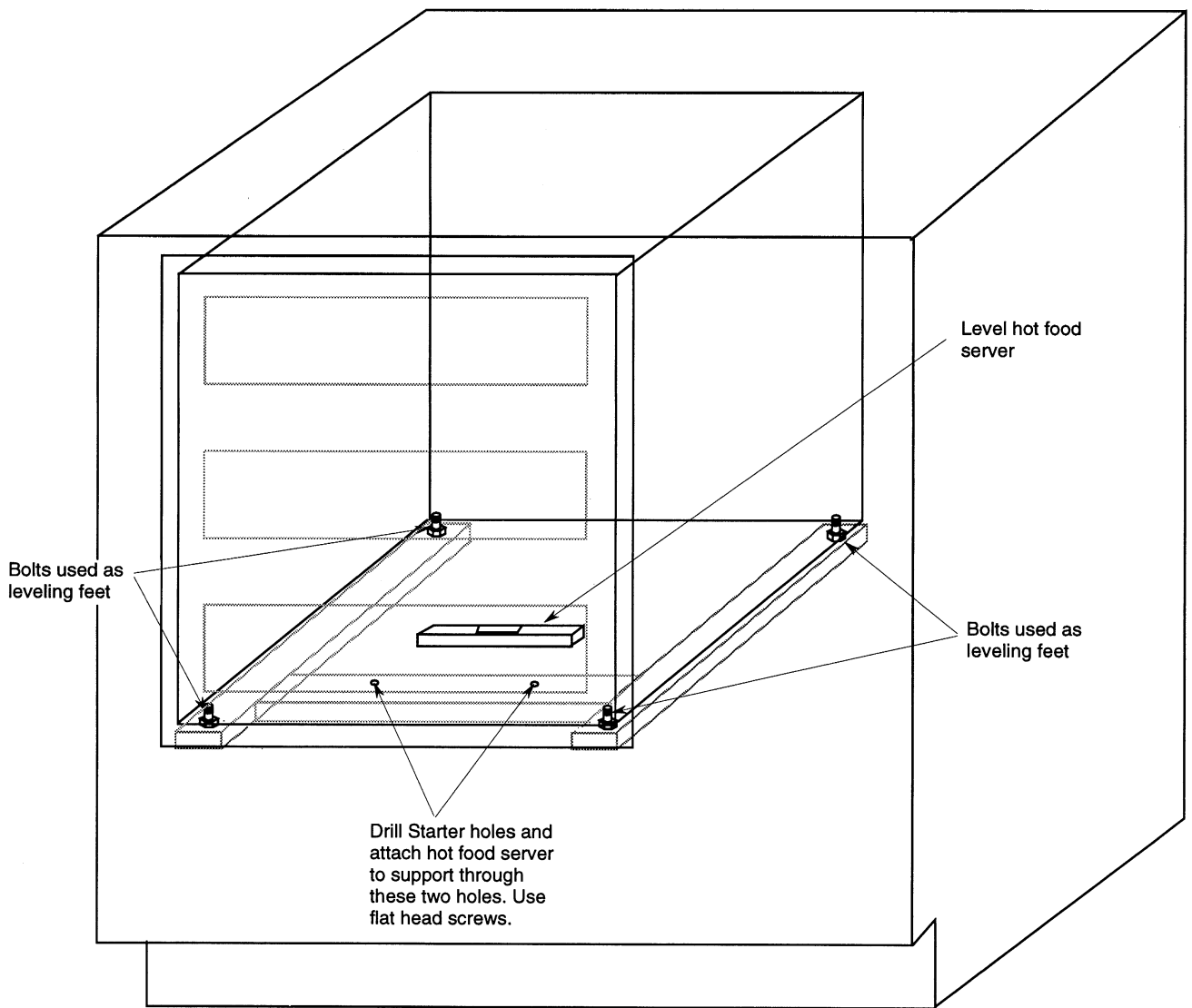


Figure 2-6

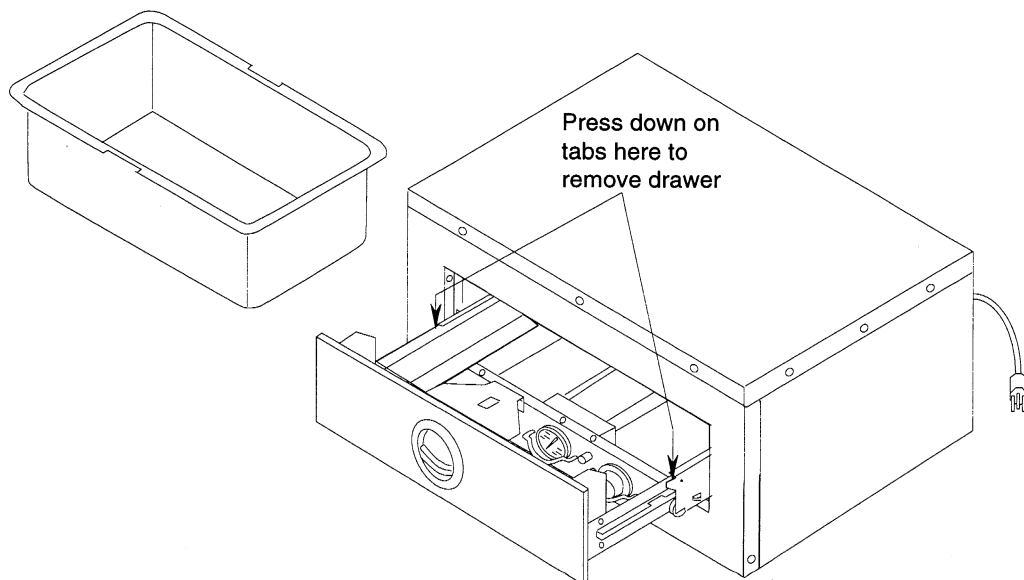


Figure 2-7

SECTION 2 - DESCRIPTION

-NOTES-

SECTION 3

OPERATION

A. Location of Controls

The following information provides a basic description of the hot food server components, their location and the function they perform.

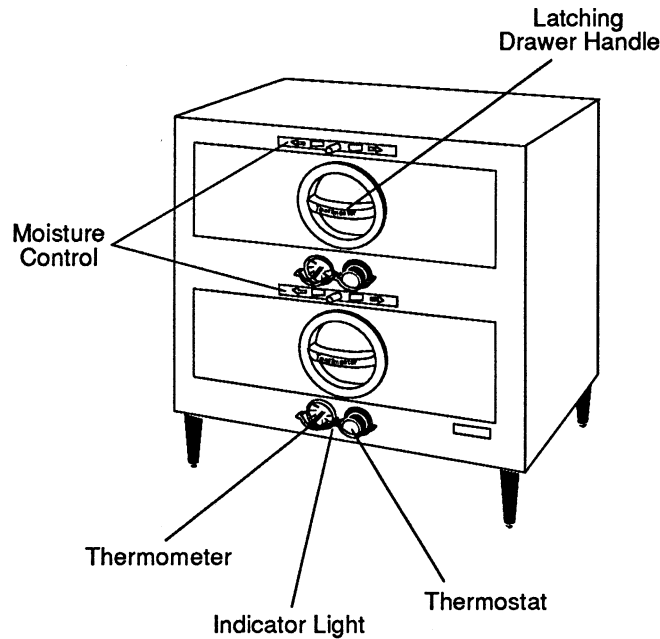


Figure 3-1
Components

B. Function Of Controls

Hot Food Server models are either equipped with one set of controls for the complete unit or a separate set of controls for each drawer. Units with one set of controls have a thermostat control, indicator light and thermometer located below the drawer(s). Units with separate drawer controls have a thermostat control, indicator light and thermometer located below each drawer.

- 1. Thermostat Control Knob** - The thermostat control knob is used to set the temperature to your requirements. The control knob is graduated from "0" to "10" with "OFF" position. The maximum temperature setting is 10 (200°F [93°C]), the minimum temperature setting is 0 (100°F [38°C]).
- 2. Indicator Light** - An indicator light cycles on and off as the thermostat calls for heat.
- 3. Thermometer** - The thermometer indicates actual holding temperature within the hot food server.
- 4. Moisture Control** - Hot food servers operate on the principle of holding food at proper and safe temperatures and with proper moisture content. Because hot food servers produce dry heat, moisture loss from the food must be controlled. The moisture control allows the operator to control the rate at which the natural moisture of the food escapes.

Slide the moisture control (see Figure 3-1) for the desired opening:

Crisp: Slide is fully opened to allow rapid escape of moisture so crisp foods placed in the hot food server will not get soggy.

Partially Open: Adjust slide for the desired amount of moisture retention.

Moist: Slide is fully closed to retain all of the moisture in the food.

SECTION 3 - OPERATION

Early Style Moisture Control - Refer To Figure 3-2. The moisture control knob located at center front above each drawer allows the operator to control the rate at which the food's natural moisture escapes. The knob controls a stainless steel cover suspended above the drawer. The rear of the cover rests on pivots and the front rests on the control knob. As the knob is turned from "MOIST" (fully closed) the cover is opened through five positions to "CRISP" (fully open).

Early Style Moisture Control Knob Settings:

Crisp: Drawer cover is fully open to allow rapid escape of moisture so crisp foods placed in the hot food server will not get soggy.

3/4: Drawer cover opening around pan is somewhat reduced to slow down moisture loss slightly.

1/2: Drawer cover opening is further reduced to further slow the rate of moisture loss.

1/4: Drawer cover is nearly closed but moisture is still allowed to escape at a very slow rate.

Moist: Drawer cover is fully closed to retain all of the food's moisture.

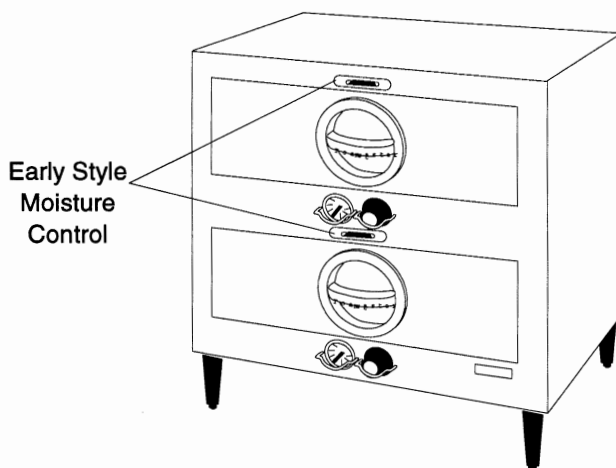


Figure 3-2
Early Style Moisture Control

C. Operation

1. Turn the main power disconnect switch ON.
2. Turn the thermostat control knob to the desired setting. Allow the hot food server to preheat for the time shown in the following chart. The indicator light will cycle on and off as it heats.
3. Read the thermometer after the preheat time has elapsed. If the indicated temperature is above or below the desired (set) temperature adjust the thermostat up or down until the desired holding temperature is reached.
4. Place cooked food into hot food server drawer(s) while hot. Do not allow to cool.
5. Close drawer and set moisture control slide to the desired position appropriate for the food being held. Refer to previous page for moisture control settings.
6. Open drawers as required to remove and/or replenish food.

IMPORTANT: When holding bread and rolls it is important to rotate product. Rolls already in the drawer should be moved to the front and rolls being added should be placed at the rear.

Rolls that have been heated once and then cooled have lost most of their moisture while setting in the open air. They cannot be reheated with satisfactory results.

D. Shutdown

1. Turn the thermostat control knob to OFF.
2. Turn main power disconnect switch to OFF.

E. Preheating

Model Number	Preheat Time In Minutes	
	150°F (66°C)	175 (79°C)
3A21D	18.5	25.8
3A20A	18.5	25.8
3A20D	18.5	25.8
3B20A	17.2	21.8
3B22D	17.2	24.8
3A80A/3A81D	18.8	26.2
3B80A/3B82D	18.8	26.2
3B84A/3B84D	18.8	26.2
3C84A/3C84D	18.8	26.2
3C80A/3C8XD	20.6	28.2
3D8XD	22.3	29.7

F. Capacity

CAPACITY PER PAN					
Model Number	Baked Potatoes (120 count)	Vegetables (#10 cans)	Ribs (lbs.)	Hamburger Buns (doz.)	Dinner Rolls (doz.)
3A20A/3B20A/3B22D/3A20D/3A21D	35	7	25	5	6
3A80A/3B80A/3C80A/3A81D/3B82D/3C8XD/3D8XD	40	8	30	6-1/2	7
3B84A/3C84A/3B84D/3C84D	40	8	30	6-1/2	7

SECTION 3 - OPERATION

G. Recommended Temperature and Humidity Settings

	<u>Temperature</u>	<u>Humidity</u>
<u>SOFT ROLLS:</u> Clover Leaf and Cinnamon Rolls, Corn Bread, Doughnuts, Gingerbread, Hamburger and Frankfurter Buns, Muffins, Parker House, Soft Oval and Sweet Rolls	150°F to 175°F (66°C to 79°C)	Moist
<u>HARD ROLLS:</u> French, Kaiser, Swiss and Poppy Seed Rolls and Salt Sticks	150°F to 175°F (66°C to 79°C)	3/4 to Crisp
<u>VEGETABLES:</u> Asparagus, Beans, Beets, Boiled or Mashed Potatoes, Braised Celery, Broccoli, Brussel Sprouts, Carrots, Corn Dutch Potato Salad, Peas, Spinach and Tomatoes	175°F to 185°F (79°C to 85°C)	Moist
<u>MEAT, FISH and EGGS:</u> Bacon, Baked Fish, Barbecued Spareribs, Beef or Pork Roasts, Chicken Croquettes, Chicken-Whole or Sliced, Frankfurters, Ground Steak Patties, Ham, Hash, Lamb and Pork Chops, Liver, Lobster and Shrimp a la Newburg, Meat Loaf, Roast Duck, Sausage, Scrambled Eggs, Swiss Steak and Veal Cutlets	165°F to 185°F (74°C to 85°C)	Moist
Casserole Dishes, Chicken Pot Pie, Cod Fish Cakes, Fried Chicken, Fried Fish, Hamburgers and Scallops	150°F to 175°F (66°C to 79°C)	Moist
<u>PIES and DESSERTS:</u> Apple Brown Betty, Plum Pudding and Steamed Raisin Puddings	160°F to 185°F (71°C to 85°C)	Moist
<u>MISCELLANEOUS FOODS:</u> Cream of Wheat, Farina, Macaroni and Cheese, Oatmeal, Spaghetti and Spanish Rice	165°F to 175°F (74°C to 79°C)	Moist

IMPORTANT: *There are three main causes for rolls and foods to loose their moisture. The temperature is too high; the moisture control is not properly adjusted; or, the length of time the rolls are in the drawer is too long. Investigate these causes if foods or rolls tend to loose moisture.*

H. Daily Post-Operation Cleaning

CAUTION

Before cleaning be sure to turn OFF the hot food server MAIN DISCONNECT SWITCH.

1. Drawer Pans

- Open the drawer(s) and lift the pan(s) out.
 - Empty contents of pan and wash pan in hot soapy water.
 - Rinse with hot water and let air dry.
- or
- If desired pan can be pre-rinsed and then run through dishwasher and air dried.

2. Exterior Surfaces (Stainless Steel)

- a. Wash with a damp cloth or sponge wrung out of detergent and hot water solution.
- b. Rinse with a damp cloth or sponge wrung out of hot clean water.
- c. Dry and polish with a soft cloth.
or
- d. Clean the exterior using a good stainless steel cleaner/polish. Spray on and wipe off.
- e. For best results always polish in the direction of the finish grain of the metal.

WARNING

**Do not use scouring powders or abrasive pads
to clean the exterior
as they will scratch and mar the finish.**

3. Interior Surfaces (Aluminized Steel)

- a. Use a stiff non-metallic bristle brush to loosen food soil and crumbs. Let them fall to the floor of the unit.
- b. Wipe or vacuum accumulated loose soil from the unit paying particular attention to areas around heating elements.
- c. Wash interior with a damp cloth or sponge wrung out of detergent and hot water solution.
- d. Rinse with a damp cloth or sponge wrung out of hot clear water.
- e. Dry with a clean cloth plus allow time to air dry.

CAUTION

**Be careful not to allow water
to run into electrical compartments
as damage could result.**

SECTION 3 - OPERATION

4. Drawer Moisture Control Covers (ONLY ON EARLY STYLE UNITS)

The cover above each drawer is susceptible to splashes of liquid food soil. It can be cleaned either in the unit or it can be removed for cleaning.

Clean without removing drawer covers from the hot food server:

- Remove the drawer assembly by pulling drawer out to the stops and then pressing down on tabs to slide drawer out. Refer to Figure 3-3.
- Observe the cover inside above the drawer opening.
- Wash the bottom side of the cover with a damp cloth or sponge wrung out of detergent and hot water solution.
- Rinse with a damp cloth or sponge wrung out of hot clear water.
- Dry with a clean cloth plus allow time to air dry.
- Reinstall drawer.

Clean by removing the drawer covers from the hot food server:

- Remove the drawer assembly by pulling drawer out to the stops and then pressing down on tabs to slide drawer out.. Refer to Figure 3-3
- Push up at the rear of the cover to disengage its slotted pivots from the pivot pins and then move the cover to one side to disengage its adjustment bracket from the moisture control knob. Refer to Figure 3-4.
- Carefully drop the cover assembly down and pull forward out of the unit.
- Wash cover in hot soapy water.
- Rinse with hot water and let air dry.
or
- If desired pan can be pre-rinsed and then run through dishwasher and air dried.
- Reinstall cover by holding it horizontal with slotted pivots facing downward.
- Assemble cover into unit by engaging it into the front adjustment bracket on the moisture control knob. Then move the cover into position to allow the cover slotted pivots to engage the pivot pins.

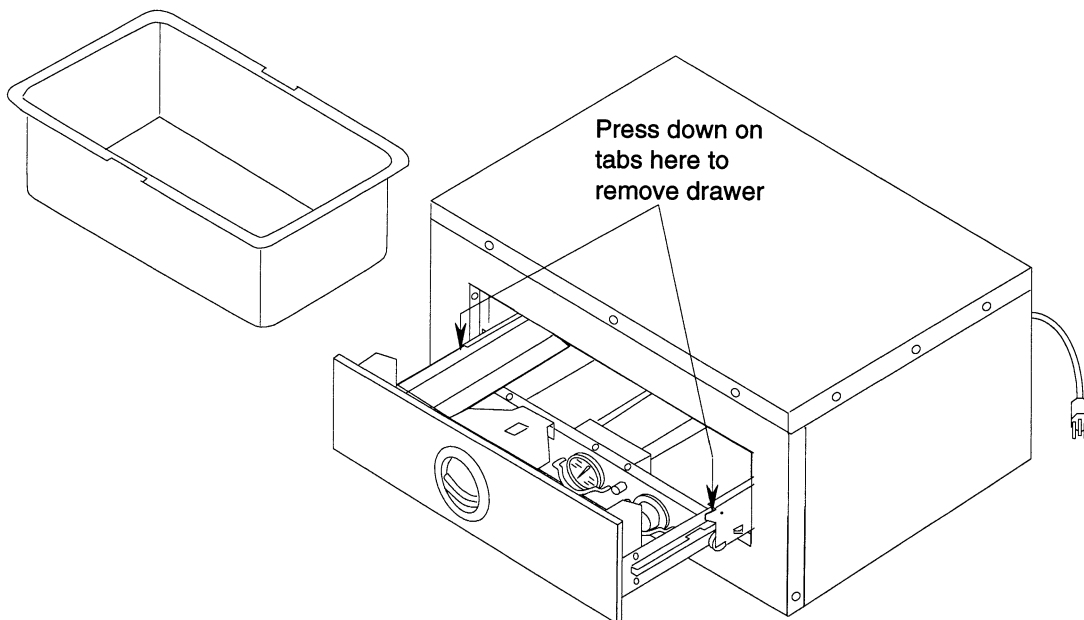


Figure 3-3

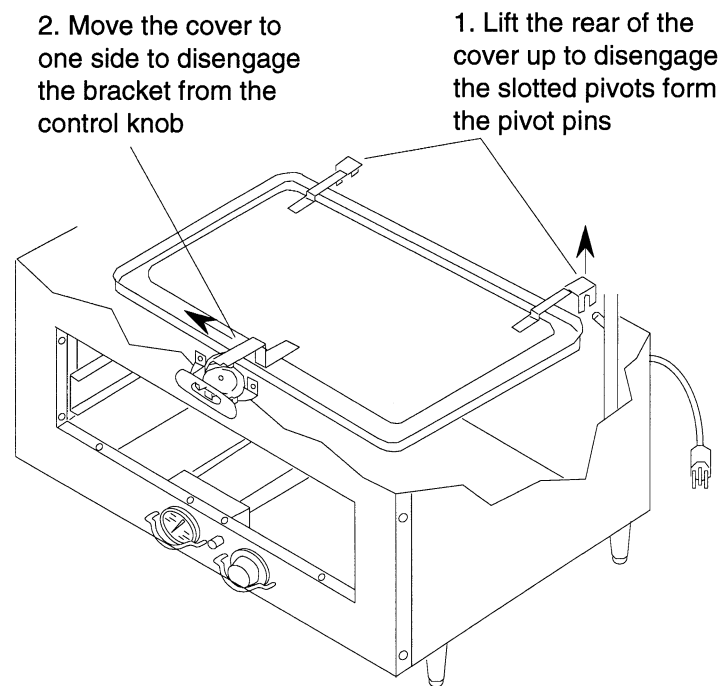


Figure 3-4

SECTION 3 - OPERATION

I. Clean And Lubricate As Necessary

1. Drawer Carriages & Third Rail Members

- a. Remove drawer by pulling drawer open until it stops, grasping the carriage on both sides and pressing down on the tabs at the front of the third rail members and then removing drawer. Refer to Figure 3-3.
- b. Wash food residue from the carriage with hot detergent and water solution, rinse with clean hot water and wipe dry.

CAUTION

**Do not submerge drawer fronts.
They are insulated and
the insulation will soak up liquids.**

- c. The third rail members ride in channels welded to the interior sides of the unit. Remove them by pushing back as far as possible, grasping the member and tilting it inward from the top. Refer to Figure 3-5.
- d. Use a stiff bristle brush to loosen food soil and crumbs.
- e. Wash with a damp cloth or sponge wrung out of detergent and hot water solution.
- f. Rinse with a damp cloth or sponge wrung out of hot clean water.
- g. Dry with a clean cloth plus allow time to air dry.

CAUTION

**Do not submerge.
Keep excess liquid out of bearing races.**

- h. Periodically lubricate the third rail members and examine the rollers. They should all turn freely.
- i. Lubricate the large rollers with high temperature food grade machine grease. Using your fingers, force grease into the bearings through the small crack formed at the flat spot on the mounting stud.
- j. The small rollers should also be lubricated periodically with high temperature grease. Using your fingers, force a small amount of grease into the crack where bearing meets shaft.
- k. Reinstall the third rail members. Refer to Figure 3-5.
- l. Reinstall the drawers. The placement of each drawer is identified near the front of the right side (i.e. "TOP", "BOTTOM", "2", "3"). Be sure to re-install the drawers in their proper position.
- m. Place the flats of the drawer carriage sides on the bottom rollers of the third rail members and push the drawer all the way closed. Then open the drawer to check that the stops are engaged.

WARNING

**Neglected third rail members may
eventually fail to function properly.
Rollers may cease to turn.
This could result in excessive wear to rollers,
mounting channels and drawer frames.**

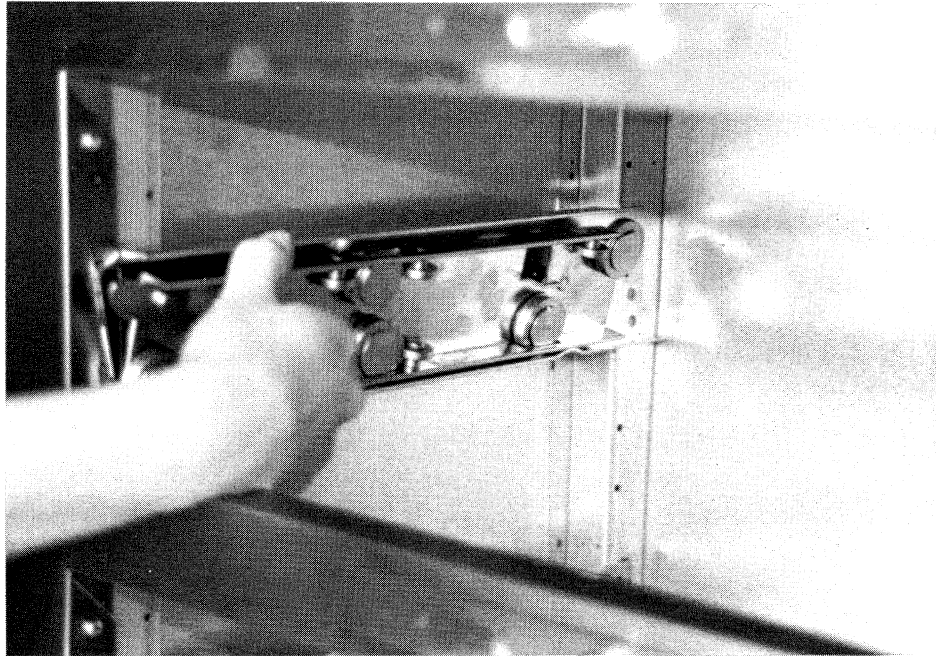


Figure 3-5

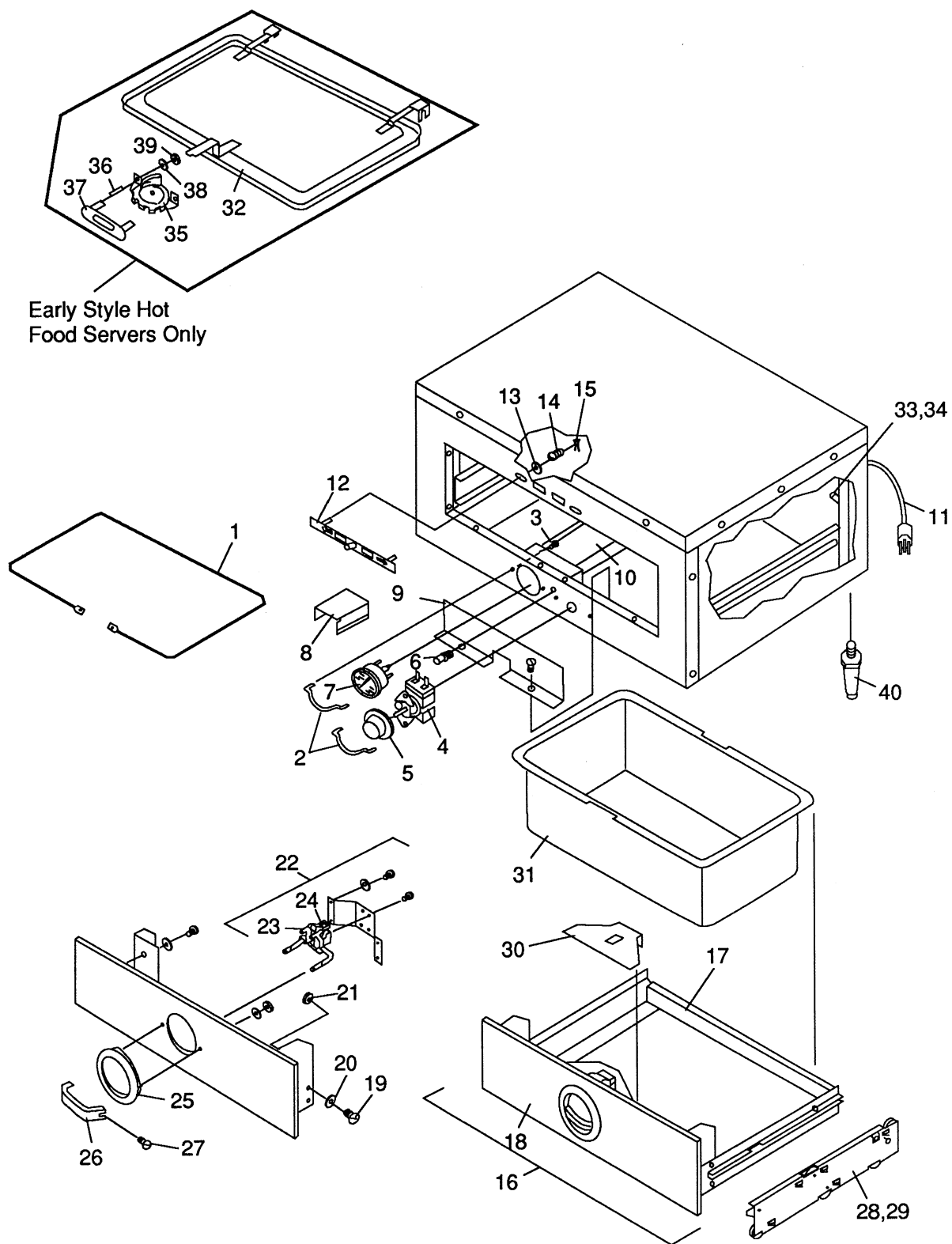
SECTION 3 - DESCRIPTION

-NOTES-

SECTION 4

PARTS LIST

SECTION 4 - PARTS LIST



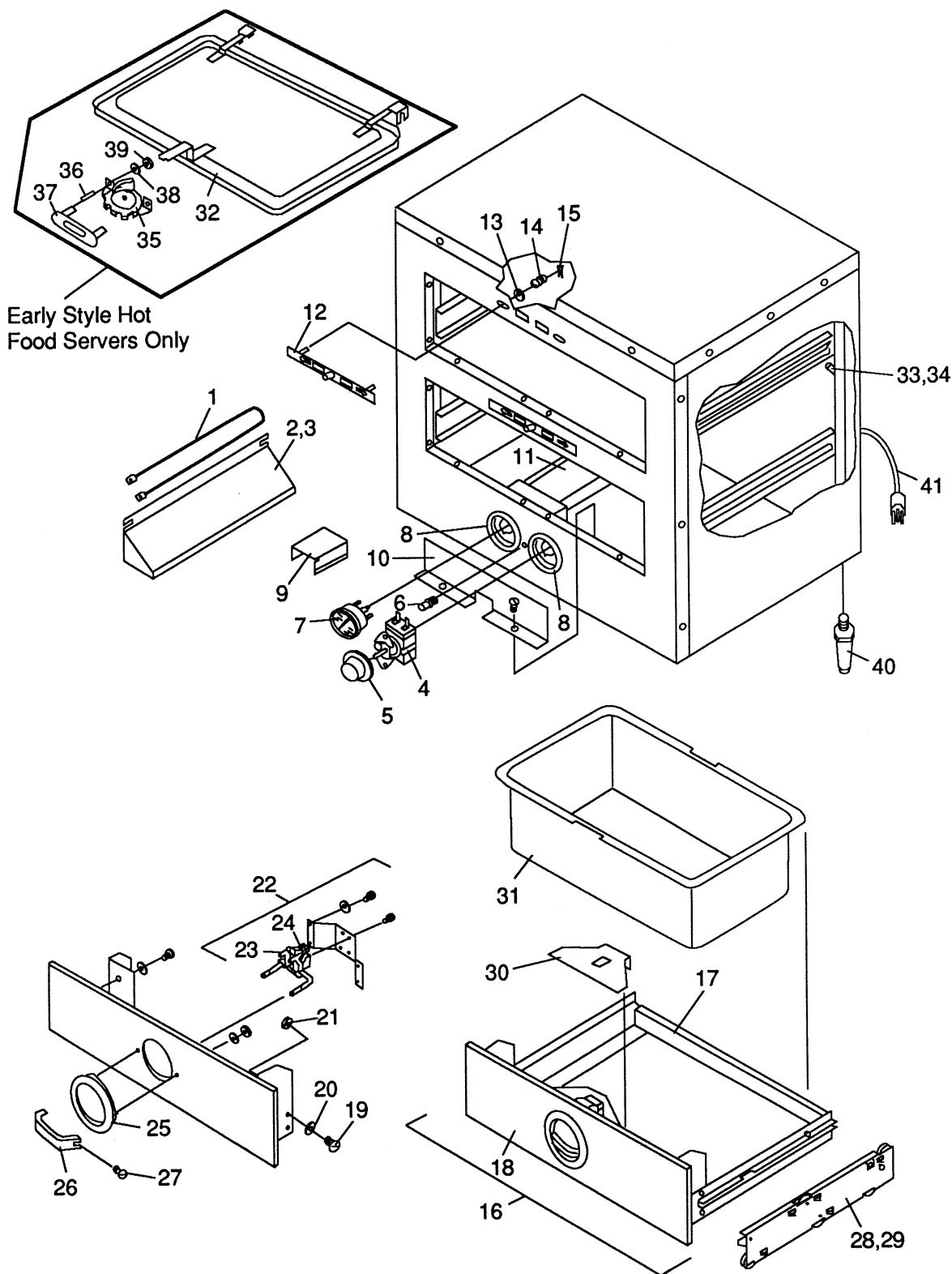
ONE DRAWER HOT FOOD SERVER
 MODELS 3A20A, 3A80A, 3A81D, 3A20D & 3A21D
 Figure 4-1

**ONE DRAWER HOT FOOD SERVERS
MODELS 3A20A, 3A80A & 3A81D
PARTS LIST**

ITEM NO.	QTY	PART NO. MODEL 3A20A 3A20D, 3A21D,	PART NO. MODEL 3A80A, 3A81 D	DESCRIPTION
1	1	3A20A8701	3A81D8701	HEATING ELEMENT - 450W - 115V (WATLOW)
1	1	3A20A8703	3A81D8703	HEATING ELEMENT - 450W - 230V
2	2	3A80A3007	3A80A3007	KNOB GUARD
3	4	K1DS195	K1DS195	KNOB GUARD SCREW
4	1	3B70A8929	3B70A8929	THERMOSTAT 1000 -2000 F
5	1	2100087	2100087	CONTROL KNOB - (0-10-0FF)
6	1	E336A0115	E336A0115	SIGNAL LIGHT RED - 120V
6	1	E336A0116	E336A0116	SIGNAL LIGHT RED - 230V
7	1	3004112	3004112	THERMOMETER
8	1	7005899	7005899	THERMOSTAT COVER
9	1	7007055	7007055	THERMOSTAT BAFFLE
10	1	7007052	7007052	WIRE RACEWAY
11	1	3001060	3001060	CORD - 125V
11	1	1511E8707	1511E8707	3' CORD - 250V OR 6' CORD #7610652
11	1	45723	N/A	CORD - KFC
12	1	7610283	7610283	SLIDE PLATE ASS'Y
13	2	2001863	2001863	FLAT WASHER
14	2	3103260	3103260	SPRING
15	2	2002350	2002350	COTTER PIN
16	1	3B22D0143	3B82D0179	DRAWER CARRIAGE ASS'Y w/Front
17	1	3B22D0079	3B82D0151	DRAWER CARRIAGE ASS'Y w/o Front
18	1	3B72D0147	3B82D0177	DRAWER FRONT CATCH AND TRUSS ASS'Y
19	8	B301A8843	B301A8843	CAP SCREW, 1/4-20 x 1/2" HEX HEAD
20	8	1411D8811	1411D8811	LOCKWASHER, 1/4" INTERNAL
21	4	B301A8817	B301A8817	HEX NUT, 1/4-20 STEEL
22	1	3B82D0175	3B82D0175	DRAWER CATCH BRACKET AND TRUSS ASS'Y
23	1	3B82D0087	3B82D0087	DRAWER CATCH ASS'Y
24	1	3B82D8401	3B82D8401	DRAWER CATCH SPRING
25	1	7608910	7608910	DRAWER HANDLE CUP ASS'Y
26	1	3101758	3101758	DRAWER HANDLE
27	2	3B82D8807	3B82D8807	MACHINE SCREW, 8-32 x 3/8" FLAT HEAD
28	1	3B22D0041	3B82D0067	THIRD MEMBER, RIGHT
29	1	3B22D0045	3B82D0069	THIRD MEMBER, LEFT
30	1	7007086	7007086	COVER LATCH DRAWER
31	1	3B22D8411	3B82D8411	DRAWER PAN
NOTE: DRAWER COVER ASSEMBLY ITEMS 32 THRU 39, EARLY STYLE UNITS ONLY				
32	1	3B22D0141	7606338	DRAWER COVER ASS'Y
33	2	3B82D5061	3B82D5061	COVER PIVOT PIN, SLEEVE
34	2	4111A8813	4111A8813	COVER PIVOT SCREW, RHM10-32X1/4NP
35	1	3B82D0035	3B82D0035	CONTROL WHEEL AND BRACKET ASS'Y
36	2	3B82D8309	3B82D8309	SPACER
37	1	7608909	7608909	COVER CONTROL PLATE ASS'Y
38	4	4111A8807	4111A8807	LOCKWASHER, #8 EXTERNAL
39	2	1429A8827	1429A8827	HEX NUT, 8-32
40	1	N/A	1523B0003	ADJ. LEG - SET OF 4 - FREESTANDING
41	4	N/A	1523B8301	ADJ. LEG - INDIV. - FREESTANDING

FRONT CASE ASSEMBLIES (FRONT PANELS)

Model	Part #	Voltage
3A20A	7609026	ALL
3A80A	7609018	ALL
3A81D	7609031	ALL
3A20D	55414	ALL
3A21D	55414	ALL



TWO DRAWER HOT FOOD SERVERS
MODELS 3B20A, 3B22D, 3B80A, & 3B82D
Figure 4-2

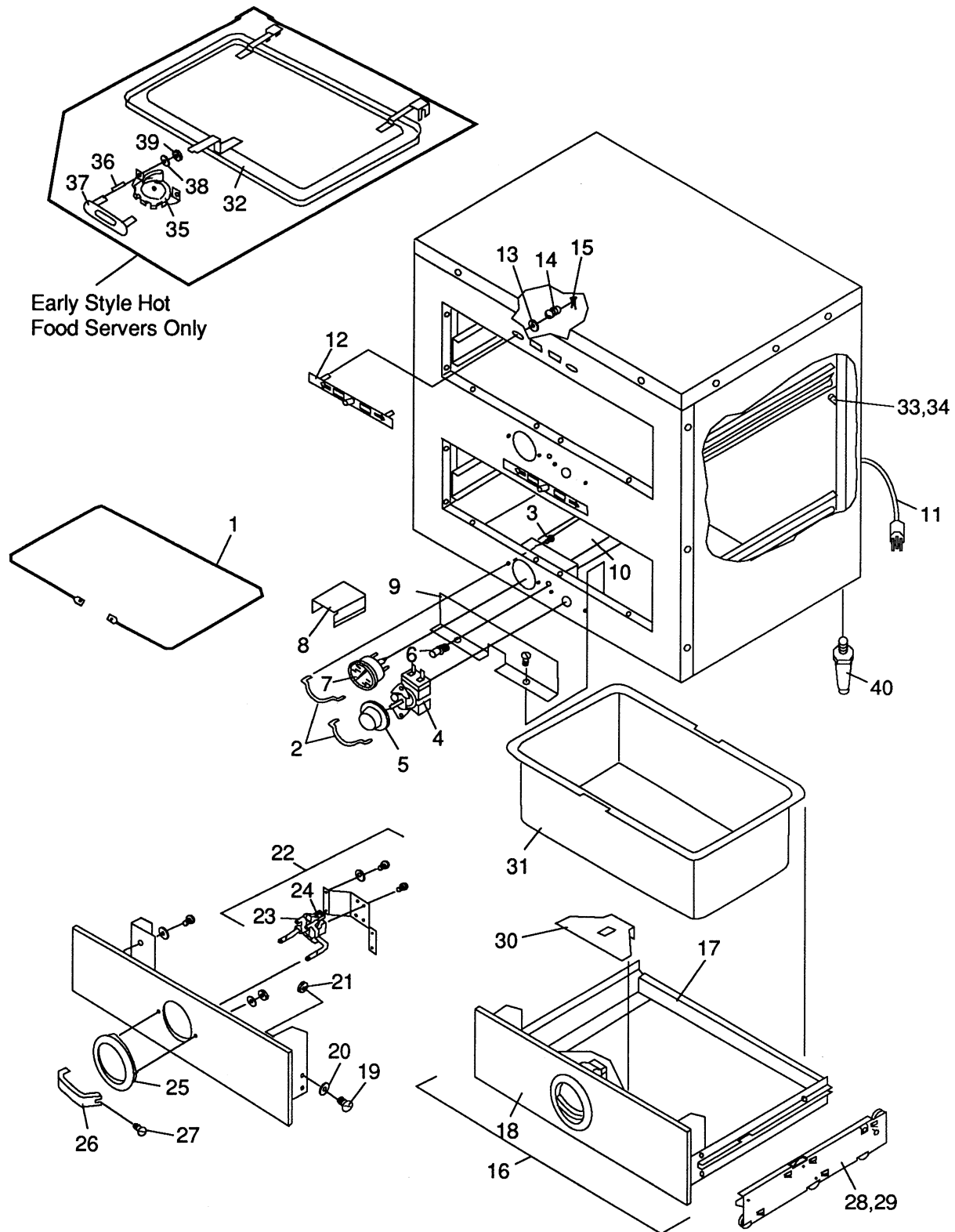
**TWO DRAWER HOT FOOD SERVERS
MODELS 3B20A, 3B22D, 3B70A, 3B72D, 3B80A & 3B82D
PARTS LIST**

ITEM NO.	QTY	PART NO. MODELS 3B20A 3B22D	PART NO. MODELS 3B80A 3B82D	DESCRIPTION
1	2	3B82D8701	3B82D8701	HEATING ELEMENT - 110V - 500W (WATLOW)
1	2	N/A	N/A	HEATING ELEMENT - 110V - 400W
2	1	3B22D0029	3B82D0047	ELEMENT SHEATH ASS'Y, RIGHT
3	1	3B22D0031	3B82D0049	ELEMENT SHEATH ASS'Y, LEFT
4	1	3B70A8929	3B70A8929	THERMOSTAT 100° -200° F
5	1	2100087	2100087	CONTROL KNOB - (0-10-OFF)
6	1	3B82D0053	3B82D0053	SIGNAL LIGHT RED - 125V
6	1	3B82D0181	3B82D0181	SIGNAL LIGHT RED - 230V
7	1	3004112	3004112	THERMOMETER
8	2	7609086	7609086	MOUNTING CUP
9	1	7005909	7005909	THERMOSTAT COVER
10	1	7007055	7007055	THERMOSTAT BAFFLE
11	1	7007052	7007052	WIRE RACEWAY
12	2	7610283	7610283	SLIDE PLATE ASS'Y
13	4	2001863	2001863	FLAT WASHER
14	4	3103260	3103260	SPRING
15	4	2002350	2002350	COTTER PIN
16	2	3B22D0143	3B82D0179	DRAWER CARRIAGE ASS'Y w/FRONT
17	2	3B22D0079	3B82D0151	DRAWER CARRIAGE ASS'Y w/o FRONT
18	2	3B72D0147	3B82D0177	DRAWER FRONT CATCH AND TRUSS ASS'Y
19	16	B301A8843	B301A8843	CAP SCREW, 1/4-20 x 1/2" HEX HEAD
20	16	1411D8811	1411D8811	LOCKWASHER, 1/4" INTERNAL
21	8	B301A8817	B301A8817	HEX NUT, 1/4-20 STEEL
22	2	3B82D0175	3B82D0175	DRAWER CATCH BRACKET AND TRUSS ASS'Y
23	2	3B82D0087	3B82D0087	DRAWER CATCH ASS'Y
24	2	3B82D8401	3B82D8401	DRAWER CATCH SPRING
25	2	7608910	7608910	DRAWER HANDLE CUP ASS'Y
26	2	3101758	3101758	DRAWER HANDLE
27	4	3B82D8807	3B82D8807	MACHINE SCREW, 8-32 x 3/8" FLAT HEAD
28	2	3B22D004118"	3B82D0067 15"	THIRD MEMBER, RIGHT
29	2	3B22D0045	3B82D0069	THIRD MEMBER, LEFT
30	2	7007086	7007086	COVER LATCH DRAWER
31	2	3B22D8411	3B82D8411	DRAWER PAN
NOTE: DRAWER COVER ASSEMBLY, ITEMS 32 THRU 39, EARLY STYLE UNITS ONLY				
32	2	7606340	7606338	DRAWER COVER ASS'Y
33	4	3B82D5061	3B82D5061	COVER PIVOT PIN, SLEEVE
34	4	4111A8813	4111A8813	COVER PIVOT SCREW, RHM 10-32 X 1/4NP
35	2	3B82D0035	3B82D0035	CONTROL WHEEL AND BRACKET ASS'Y
36	4	3B82D8309	3B82D8309	SPACER
37	2	7608909	7608909	COVER CONTROL PLATE ASS'Y
38	4	4111A8807	4111A8807	LOCKWASHER, #8 EXTERNAL
39	4	B301A8857	B301A8857	HEX NUT, 8-32
40	1	1523B0003	1523B0003	ADJ. LEG - SET OF 4 FREESTANDING
40	4	1523B8301	1523B8301	ADJ. LEG - INDIV. - FREESTANDING
41	1	1511E8705	1511E8705	CORD - 115V
41	1	151138707	1511E8707	CORD - 220V
41	1	1511E8705	3B22D0911	WIRE SET 208V
41	1	1511E8705	3B22D0913	WIRE SET 110V

FRONT CASE ASSEMBLIES (FRONT PANELS)

Model	Part #	Voltage
3B20A	7609112	ALL
3B22D	7609083	ALL
3B80A	7609114	ALL
3B82D	7609158	ALL

SECTION 4 - PARTS LIST



HOT FOOD SERVERS WITH INDIVIDUAL TEMPERATURE CONTROLS FOR EACH DRAWER
MODEL 3B84D - FREESTANDING
MODEL 3C84D - FREESTANDING
MODEL 3B84A - BUILT-IN
MODEL 3C84A - BUILT-IN
Figure 4-3

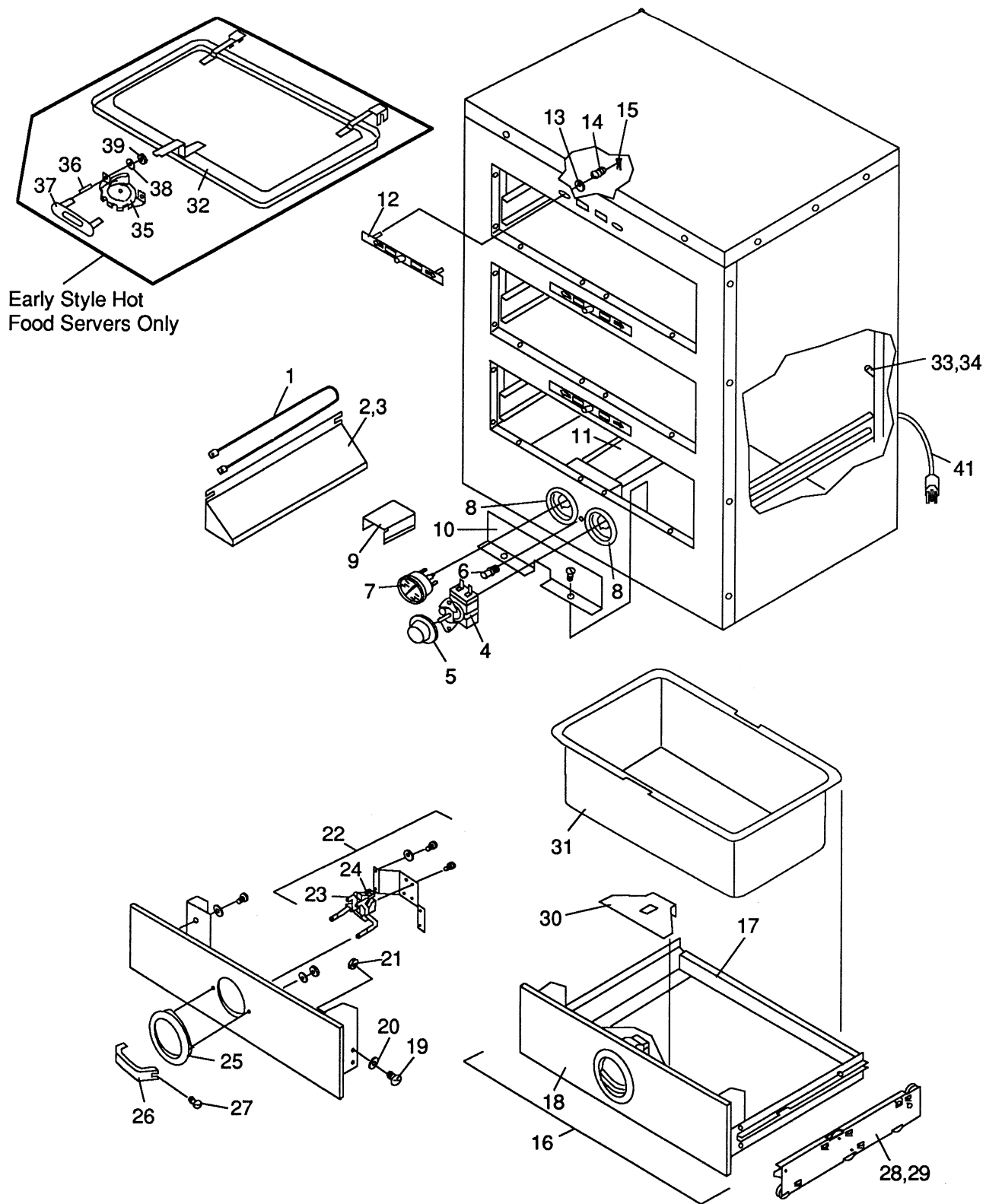
**HOT FOOD SERVERS WITH
INDIVIDUAL TEMPERATURE CONTROLS FOR EACH DRAWER
MODEL 3B84D - FREESTANDING
MODEL 3C84D - FREESTANDING
MODEL 3B84A - BUILT-IN
MODEL 3C84A - BUILT-IN**

ITEM NO.	2 DRAWER Models 3B84D & 3B84A	3 DRAWER Models 3C84D & 3C84A	PART NO.	DESCRIPTION
1	2	3	3A81D8701	HEATING ELEMENT - 450W/115V
1	2	3	3A81D8703	HEATING ELEMENT - 450W/220V (WATLOW)
2	4	6	3A80A3007	KNOB GUARD
3	8	12	K1DS195	KNOB GUARD SCREW, PHMS 8-40 x 1/4
4	2	3	3B70A8929	THERMOSTAT 100° -200° F
5	2	3	2100087	CONTROL KNOB - (0-10-OFF)
6	2	3	E336A0115	SIGNAL LIGHT RED - 115V
6	2	3	E336A0116	SIGNAL LIGHT RED - 230V
7	2	3	3004112	THERMOMETER
8	2	3	7005899	THERMOSTAT COVER
9	1	1	7007055	THERMOSTAT BAFFLE
10	1	1	7007052	WIRE RACEWAY - GUARD WIRE
11	1	1	1511E8705	CORD - 125V
11	1	1	1511E8707	CORD - 250V
12	2	3	7610283	SLIDE PLATE ASS'Y
13	4	6	2001863	FLAT WASHER
14	4	6	3103260	SPRING
15	4	6	2002350	COTTER PIN
16	2	3	3B82D0179	DRAWER CARRIAGE ASS'Y w/FRONT
17	2	3	3B82D0151	DRAWER CARRIAGE ASS'Y w/o FRONT
18	2	3	3B82D0177	DRAWER FRONT CATCH AND TRUSS ASS'Y
19	16	24	B301A8843	CAP SCREW, 1/4-20 x 1/2" HEX HEAD
20	16	24	1411D8811	LOCKWASHER, 1/4" INTERNAL
21	8	12	B301A8817	HEX NUT, 1/4-20 STEEL
22	2	3	3B82D0175	DRAWER CATCH BRACKET AND TRUSS ASS'Y
23	2	3	3B82D0087	DRAWER CATCH ASS'Y
24	2	3	3B82D8401	DRAWER CATCH SPRING
25	2	3	7608910	DRAWER HANDLE CUP ASS'Y
26	2	3	3101758	DRAWER HANDLE
27	4	6	3B82D8807	MACHINE SCREW, 8-32 x 3/8" FLAT HEAD
28	2	3	3B32D0067	THIRD MEMBER CHANNEL, RIGHT
29	2	3	3B82D0069	THIRD MEMBER CHANNEL, LEFT
30	2	3	7007086	COVER LATCH, DRAWER
31	2	3	3B82D8411	DRAWER PAN
NOTE: DRAWER COVER ASSEMBLY, ITEMS 32 THRU 39, EARLY STYLE UNITS ONLY				
32	2	3	7606338	DRAWER COVER ASS'Y
33	4	6	3B82D5061	COVER PIVOT PIN, SLEEVE
34	4	6	4111A8813	COVER PIVOT SCREW, RHM 10-32 X 1/4NP
35	2	3	3B82D0035	CONTROL WHEEL AND BRACKET ASS'Y
36	4	6	3B82D8309	SPACER
37	2	3	7608909	COVER CONTROL PLATE ASS'Y
38	4	6	4111A8807	LOCKWASHER, #8 EXTERNAL
39	4	6	B301A8857	HEX NUT, 8-32
40	1	N/A	1523B0003	LEG BLK PLASTIC - SET 4 (2 DR. FREESTANDING)
40	4	N/A	1523B8301	LEG BLK PLASTIC - INDIV. (2 DR. FREESTANDING)

FRONT CASE ASSEMBLIES (FRONT PANELS)

Model	Part #	Voltage
3B84A	7609137	115 VAC
3B84A	7609138	220 VAC
3B84D	7609124	115 VAC
3B84D	7609125	220 VAC
3C84A	7609148	115 VAC
3C84A	7609149	220 VAC
3C84D	7609133	115 VAC
3C84D	7609134	220 VAC

SECTION 4 - PARTS LIST



THREE AND FOUR DRAWER HOT FOOD SERVERS
 MODELS 3C80A, 3C8XD & 3D8XD
 Figure 4-4

**THREE AND FOUR DRAWER HOT FOOD SERVERS
MODELS 3C80A, 3C8XD & 3D8XD
PARTS LIST**

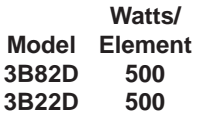
ITEM NO.	QUANTITY		PART NO.	DESCRIPTION
	3 DRAWER	4 DRAWER		
1	2	2	3D8XD8701	HEATING ELEMENT - 675W - 110V (WATLOW)
2	1	1	3B82D0047	ELEMENT SHEATH ASS'Y, RIGHT
3	1	1	3B82D0049	ELEMENT SHEATH ASS'Y, LEFT
4	1	1	3B70A8929	THERMOSTAT 100° -200° F
5	1	1	2100087	CONTROL KNOB - (0-10-OFF)
6	1	1	3B82D0053	SIGNAL LIGHT RED - 115V
6	1	1	3B82D0181	SIGNAL LIGHT RED - 230V
7	1	1	3004112	THERMOMETER
8	1	1	7609086	MOUNTING CUP
9	1	1	7005909	THERMOSTAT COVER
10	1	1	7007055	THERMOSTAT BAFFLE
11	1	1	7007052	GUARD WIRE
12	3	4	7610283	SLIDE PLATE ASS'Y
13	6	8	2001863	FLATWASHER
14	6	8	2001748	SPRING WASHER
15	6	8	B102851	RING, RETAINER
16	3	4	3B82D0179	DRAWER CARRIAGE ASS'Y w/Front
17	3	4	3B82D0151	DRAWER CARRIAGE ASS'Y w/o Front
18	3	4	3B82D0177	DRAWER FRONT CATCH AND TRUSS ASS'Y
19	24	32	B301A8843	CAP SCREW, 1/4-20 x 1/2" HEX HEAD
20	24	32	1411D8811	LOCKWASHER, 1/4" INTERNAL
21	12	16	B301A8817	HEX NUT, 1/4-20 STEEL
22	3	4	3B82D0175	DRAWER CATCH BRACKET AND TRUSS ASS'Y
23	3	4	3B82D0087	DRAWER CATCH ASS'Y
24	3	4	3B82D8401	DRAWER CATCH SPRING
25	3	4	7608910	DRAWER HANDLE CUP ASS'Y
26	3	4	3101758	DRAWER HANDLE
27	6	8	3B82D8807	MACHINE SCREW, 8-32 x 3/8" FLAT HEAD
28	3	4	3B82D0067	THIRD MEMBER CHANNEL, RIGHT
29	3	4	3B82D0069	THIRD MEMBER CHANNEL, LEFT
30	3	4	7007086	COVER LATCH DRAWER
31	3	4	3B82D8411	DRAWER PAN
NOTE: DRAWER COVER ASSEMBLY, ONLY ITEMS 32 THRU 39, EARLY STYLE UNITS				
32	3	4	7606338	DRAWER COVER ASS'Y
33	6	8	3B82D5061	COVER PIVOT PIN, SLEEVE
34	6	8	4111A8813	COVER PIVOT SCREW, RHM 10-32 X 1/4NP
35	6	8	3B82D0035	CONTROL WHEEL AND BRACKET ASS'Y
36	6	8	3B82D8309	SPACER
37	3	4	7608909	COVER CONTROL PLATE ASS'Y
38	3	4	4111A8807	LOCKWASHER, #8 EXTERNAL
39	6	8	B301A8857	HEX NUT, 8-32
41	1	1	1511E8705	CORD - 125V
41	1	1	1511E8707	CORD - 250V

FRONT CASE ASSEMBLIES (FRONT PANELS)

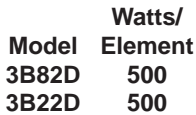
Model	Part #	Voltage
3C80A	7609117	ALL
3C8XD	7609096	ALL
3D8XD	7609106	ALL

SECTION 4 - DESCRIPTION

-NOTES-

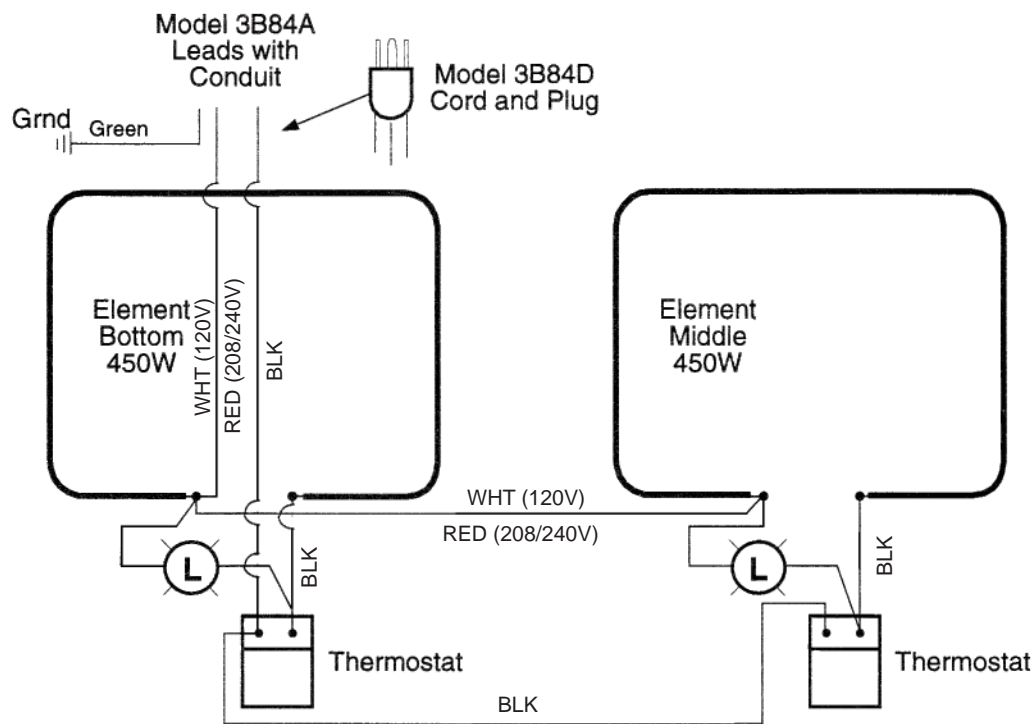


120Volt Wiring Diagram

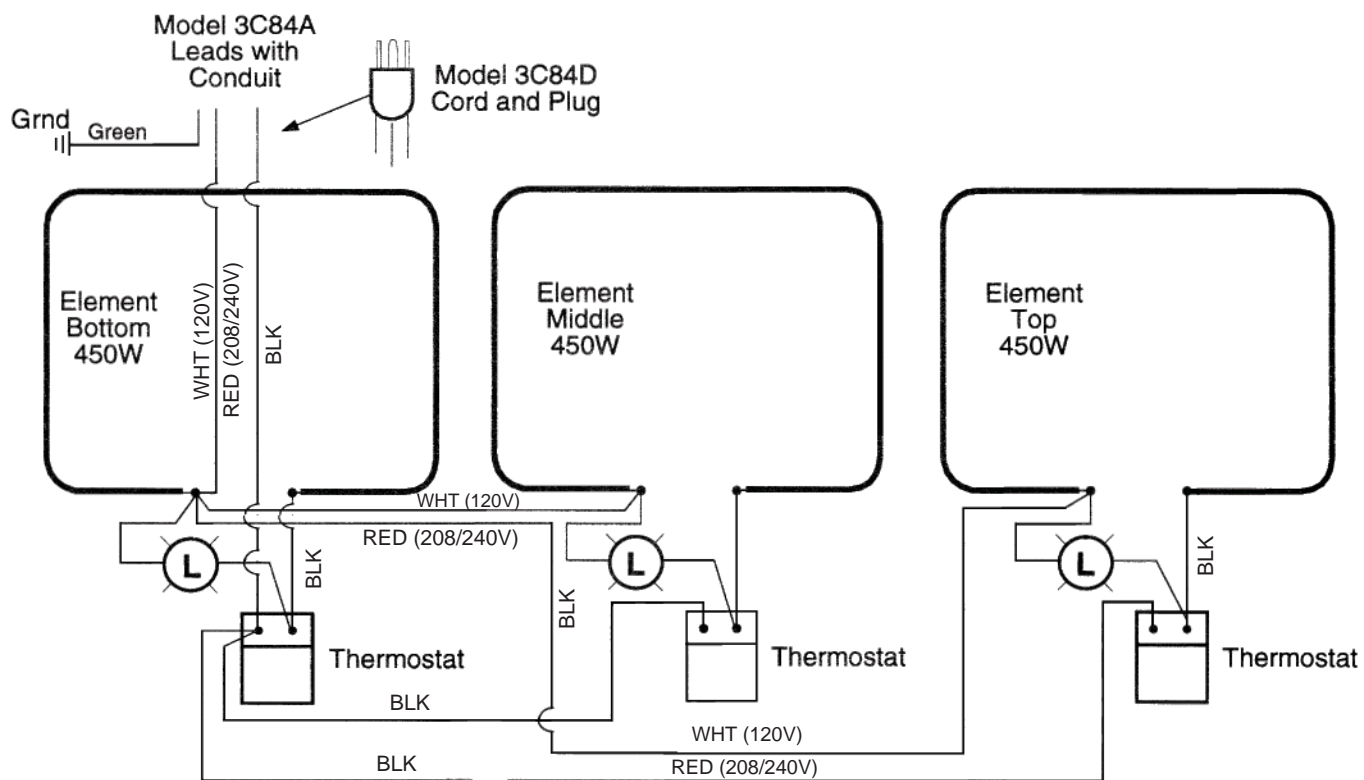


208-240 Volt Wiring Diagram

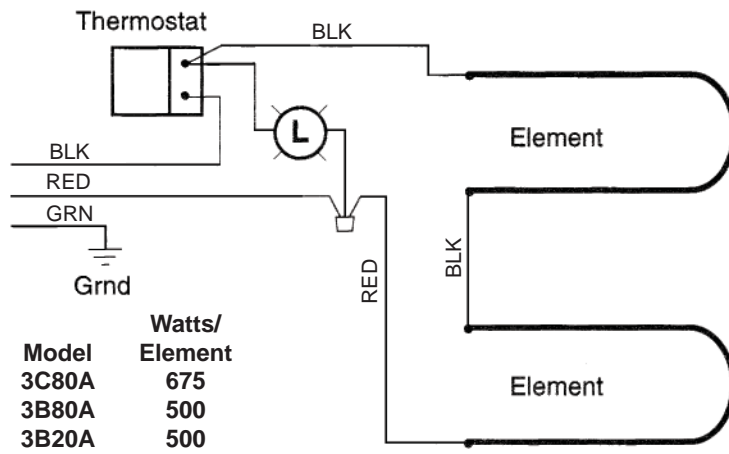
SECTION 5 - SCHEMATICS



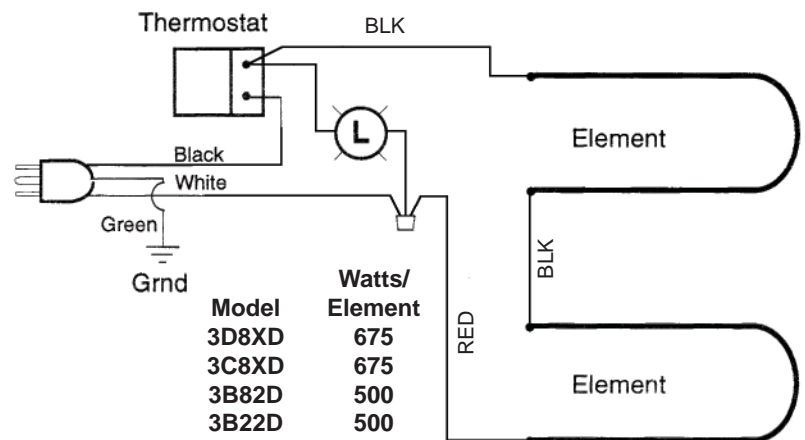
Model 3B84A & 3B84D Wiring Diagram



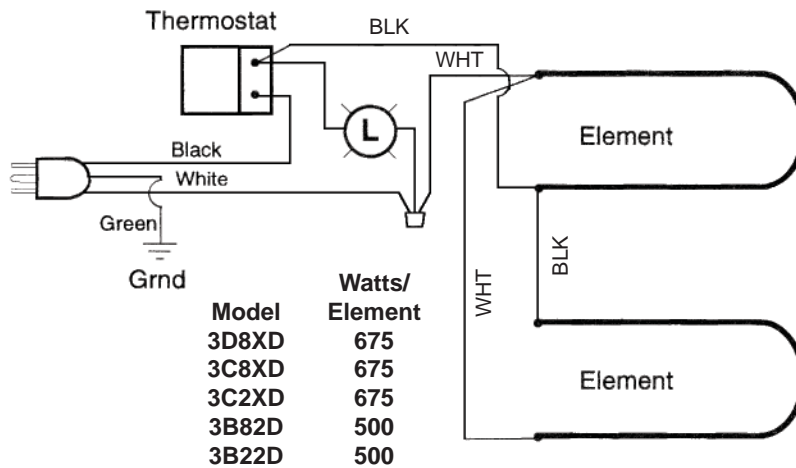
Model 3C84A & 3C84D Wiring Diagram



Models 3C80A , 3B80A & 3B20A 208-240 Volt Wiring Diagram

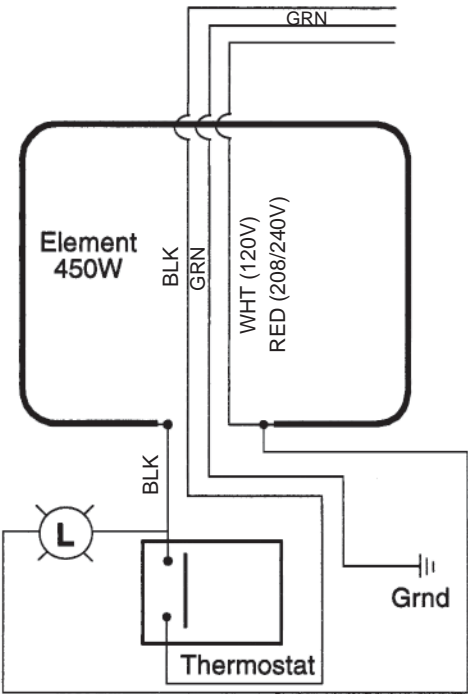


Models 3D8XD, 3C8XD, 3B82D & 3B22D 208-240 Volt Wiring Diagram

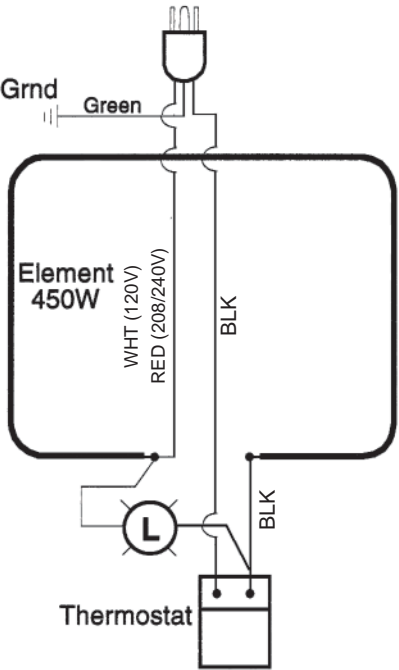


Models 3D8XD, 3C8XD, 3C8XD, 3B82D & 3B22D 110-120 Volt Wiring Diagram

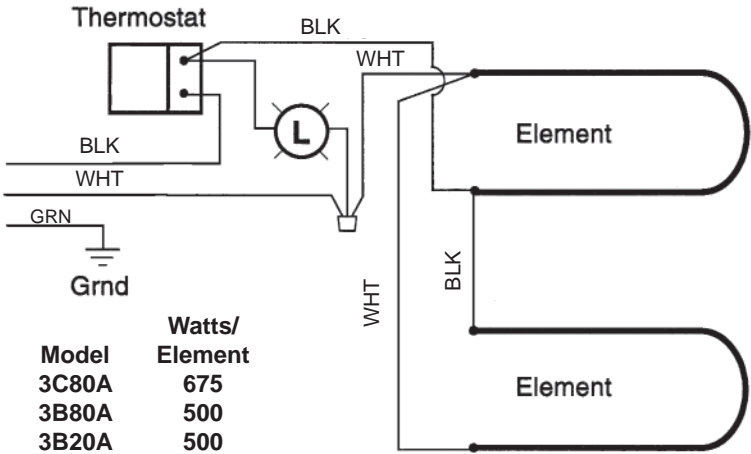
SECTION 5 - SCHEMATICS



Models 3A80A & 3A20A Wiring Diagram



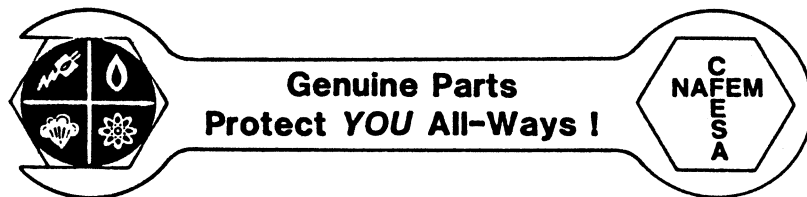
Models 3A81A, 3A20D & 3A21D Wiring Diagram



Models 3C80A, 3B80A & 3B20A
120 Volt Wiring Diagram

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