

ISSUE DATE: 09/13

**OPERATIONS AND MAINTENANCE MANUAL
REPLACEMENT PARTS LIST
FOR:**

**QSGT SERIES
GLASS HOT/COLD TOP**



LOW TEMP INDUSTRIES, INC.
9192 TARA BLVD. – JONESBORO, GA 30236
PO BOX 795 – JONESBORO, GA 30237
TELEPHONE: (770) 478-8803

CUSTOM FABRICATORS OF STAINLESS STEEL FOOD SERVICE EQUIPMENT

INSPECTION

UPON RECEIPT, INSPECT SHIPPING CONTAINER FOR VISUAL DAMAGE. ANY DAMAGE SHOULD BE REPORTED IMMEDIATELY TO DELIVERING CARRIER. AFTER UNCRATING INSPECT THE UNIT FOR ANY HIDDEN DAMAGE. REPORT ANY DAMAGE IMMEDIATELY TO THE DELIVERING CARRIER.

INSTALLATION INSTRUCTIONS

THE LOW TEMP MODEL QSGT GLASS HOT/COLD TOP UNIT IS DESIGNED TO BE INSTALLED IN THE TOP OF A COUNTER. THIS TOP MAY BE MADE OF METAL OR WOOD. IT IS RECOMMENDED THAT THE TOP BE SEALED TO THE COUNTER TOP TO ENSURE SEALING FROM SPILLAGE AROUND THE EDGE OF THE TOP.

CONTROL BOX IS MADE TO BE ATTACHED ON FRONT OF COUNTER AND CAN BE ATTACHED WITH 2 INCH 8-32 THREADED SCREWS FOR METAL BODIES OR 2 INCH SCHEET METAL SCREWS FOR WOODEN BODIES. SCREWS NOT PROVIDED

OPERATING INSTRUCTIONS

CONNECT THE POWER SUPPLY CORD TO A 120V/15A/1PH SUPPLY (NEMA 5-15).
SELECT THE DESIRED POSITION ON ROCKER SWITCH FOR WARMING OR COOLING. LET UNIT PRE-HEAT OR COOL FROM 45 MINUTES TO AN HOUR BEFORE PLACING PRODUCTS ON SURFACE.

**NOTE: WHEN UNIT IS USE IN THE HOT SETTING:
THE EXTERIOR TOP SURFACE OF THE UNIT WILL BE HOT AND IS MARKED "CAUTION HOT SURFACE"**

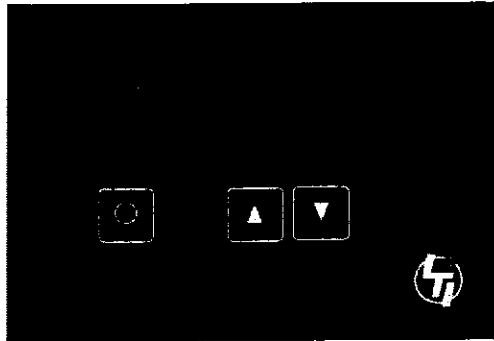
"PLEASE USE CAUTION" THIS SURFACE CAN CAUSE BURNS WHEN THE UNIT IS IN AN High OPERATING SETTING.

CONTROLS: SEE SECTION ON HOW TO USE CONTROLS

GLASS TOP CLEANING INSTRUCTIONS

SEE THE FOLLOWING SECTION HOW TO CLEAN THE SCHOTT CERAN GLASS TOP SURFACE

Operating Instructions – Glass Countertop Controller



Key Presses

There are two types of key selection methods – short-press and long-press. A short-press is a momentary push and release of a key. A long-press is to push a key and hold it for one second then release it.

Turn on the heating surface

- ▲ Long-press the STANDBY key to start heating.
- ▲ The target temperature setting is displayed while heating.

Turn off the heating surface

- ▲ Long-press the STANDBY key to stop heating.
- ▲ 'OFF' is displayed.

LED LOAD

The LOAD LED indicates when the controller calls for heat.

Programming

- ▲ While heating is active, long-press either arrow key.
- ▲ The SET LED will blink.
- ▲ Use the arrow keys to adjust the target temperature.
- ▲ The new setting will be saved automatically.
- ▲ The SET LED turns off automatically.
- ▲ The controller returns to heating mode.
- ▲ Available settings :100F, 125F, 150F, 175F, 200F, 225F

Setting for QSGT

How to set the controls on the QuickSwitch Glass Top:

For the hot setting:

1. First select the hot setting on the rocker switch the red indicator light will illuminate.
2. The hot control will display off and the standby light will be illuminated.
3. Press and hold (3 seconds) the standby key, a temperature reading will appear on the display this is the temperature setting of the control at this point.
4. If you wish to change the temperature setting simply press and hold (3 seconds) either the up or down arrow key until the set light is illuminated. Then quickly press up arrow for higher or down arrow for lower setting this has to be done within (3) seconds or the control will go back to the original setting. Once you have selected the desired setting simply remove your finger from arrow key and control will automatically start in the chosen setting.
5. This control has an automatic setting so that you can leave the control in desired setting and turn rocker switch to OFF position and when switch is reactivated to hot the control will start in the same position without having to set any other keys unless you wish to change temp setting.

Control setting:

1. 100 degrees F
2. 125 degrees F
3. 150 degrees F
4. 175 degrees F
5. 200 degrees F
6. 215 degrees F

For Cold simply press rocker switch to cold green indicator light will illuminate and compressor will start cooling.

Warning: If unit has been running in hot do not put into cold until top has cooled down to about 100 degrees or lower. This can damage compressor and cause compressor failure.

Note:

Let top heat or cool between 45 minutes and a hour:

SCHOTT CERAN® Use & Care Guide

Your SCHOTT CERAN® cooking surface is developed to be easy to use and to look great. The following hints and tips will help you to keep it that way for a long time to come. SCHOTT CERAN® cooktop panels can stand up to plenty of wear and tear if you follow the simple instructions provided in this manual.

SCHOTT CERAN® is made of exceptionally durable, long-lasting glass ceramic. The flat surface lets you move pots and pans around safely with almost no risk of spills or overturning.

SCHOTT CERAN® cooking surfaces are easy to clean

Tip: Clean your SCHOTT CERAN® cooking surface regularly, preferably after each time you use it.

1. First remove any burnt-on deposits or spilled food from your SCHOTT CERAN® cooking surface with a suitable **metal razor scraper** (similar to scraping paint off of your windowpanes in your home - it will **not** damage the decorated cooking surface). Hold the scraper at approximately a 30° angle to the cooktop. For your safety, please wear a mitt potholder while using the metal scraper.



2. When the cooking surface has cooled down apply a few dabs (about the size of a dime) of an approved cleaner in each burner area and work the cleaning cream over the cooktop surface with a damp paper towel as if you were cleaning a window.



3. As a final step, clean with clear water and wipe the cooktop surface with a clean, dry paper towel.



Important: If any sugar or food containing sugar (preserves, ketchup, tomato sauce, etc.), a plastic item or kitchen foil accidentally melts on the hot surface of your cooktop, remove the molten material **IMMEDIATELY** with a metal razor scraper (it will **not** damage the decorated cooking surface) **while the cooking surface is still hot** to avoid the risk of damage to the SCHOTT CERAN® surface. For your safety please wear a mitt potholder while cleaning the hot cooking surface.

The following cleaners were successfully tested and approved by SCHOTT for CERAN® cooking surfaces:

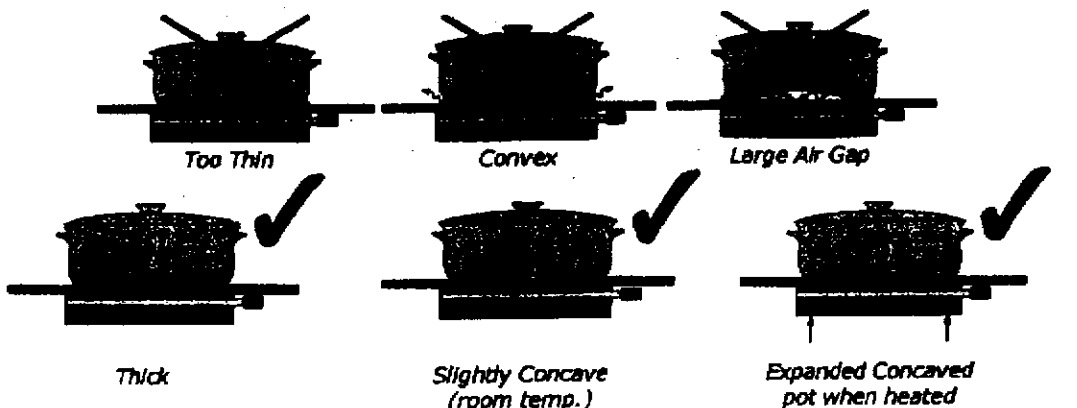
Cleaning creams

- Weiman CookTop Cleaning Cream (www.weiman.com)
- Cerama Bryte (www.ceramabryte.com)
- Whirlpool Cooktop Cleaner (www.whirlpool.com/accessories)
- Hope's Cooktop Cleaning Cream (www.camden-industrial.com)
- Easy-Off 3 In 1 Glass Top Cleaner Spray (www.easyoff.com)

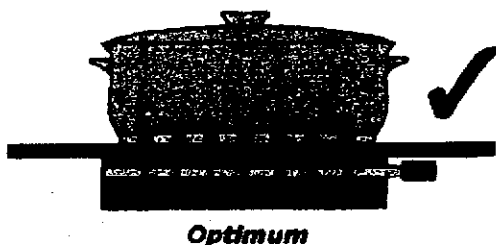
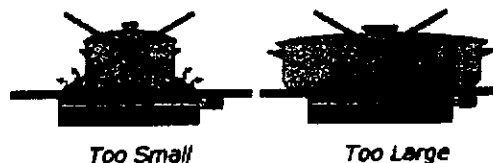
!!! Do not use abrasive sponges or scouring pads of any type. Corrosive cleaners such as oven sprays, cleaners containing chlorine or ammonia and stain removers should not be used.

Using the correct pots and pans

The bases of pots and pans should be slightly concave at room temperature, as it slightly expands when it gets hot. This ensures that it sits flush with the cooking surface resulting in the most efficient use of the heat.



Please ensure that the pan base is the same size as the cooking zone.



For best cooking results use stainless steel or enameled steel pots & pans. The base of stainless steel pans with sandwich bottoms should be 4-6 mm thick and the base of enameled steel pans should be 2-3 mm thick.

Glass ceramic cookware is not really suitable because of its poor heat conductance and its potential to scratch the cooking surface.

Pots and pans with copper and/or aluminum bases are not recommended because they are softer than the cooking surface and tend to leave small particles, which are difficult to remove. If those particles are not immediately removed with an appropriate cleaning agent, they may burn onto the surface and mar its appearance.

Every pan base should be clean, dry and ridge-free to prevent any residue from burning onto the cooktop panel, scratching or other damage or deposits (such as lime specks).

Scratches resulting from daily use are quite harmless and only impair the visual effect. There is no need to worry if something spills or boils over. Even burned-on food can be easily removed using the metal scraper. Please make sure that all deposits are removed before the cooking surface will be used again.

Following these simple hints will ensure that your SCHOTT CERAN® cooking surface will look good for a long time to come.

TROUBLE SHOOTING

SYMPTOM

SOLUTION

1. UNIT WILL NOT HEAT OR COOL:

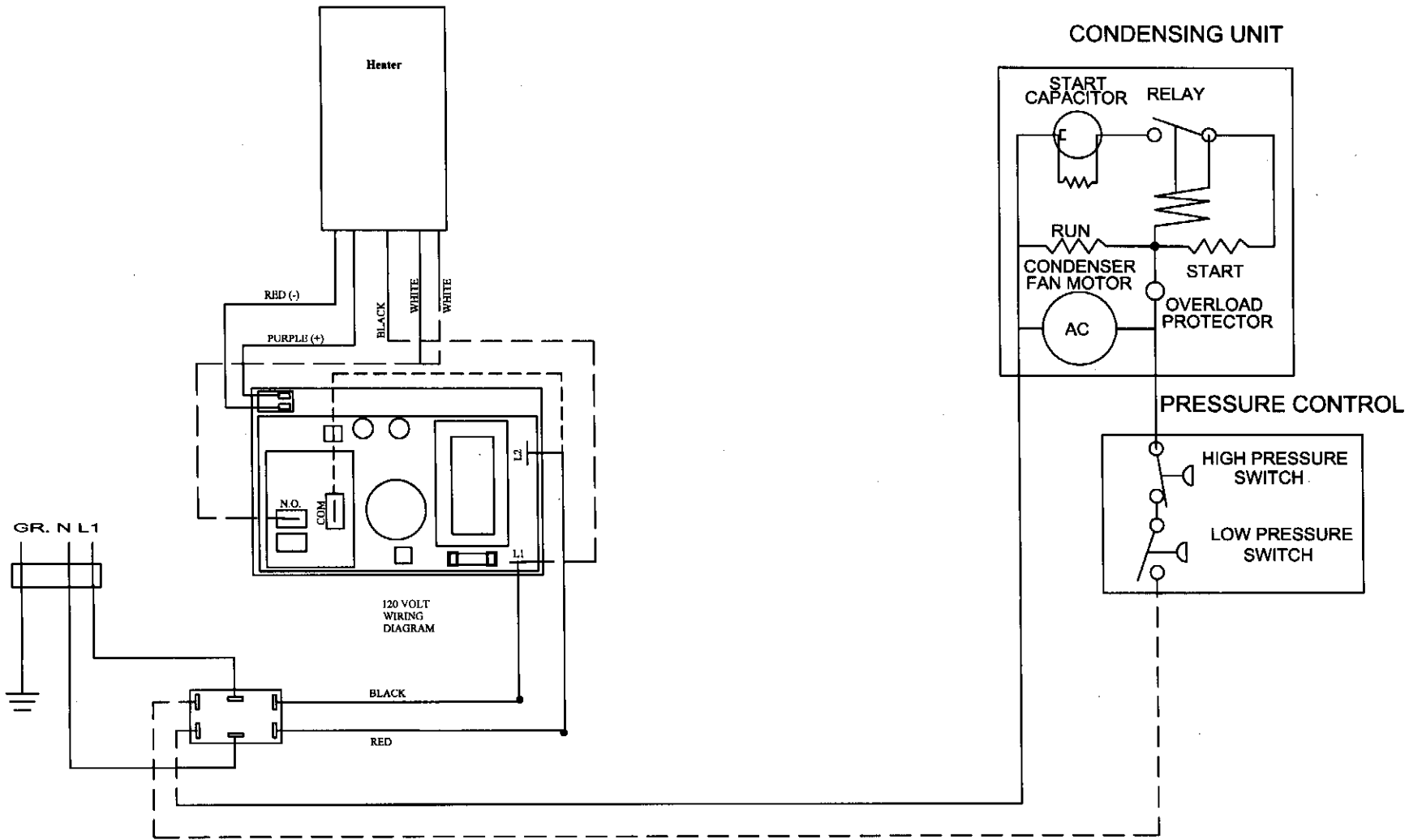
POSSIBLE CAUSE

A. NO POWER TO UNIT: HEAT

- | | |
|---|--------------------------------|
| 1. POWER CORD NOT PLUGGED INTO RECEPTACLE: | PLUG INTO RECEPTACLE |
| 2. MASTER SWITCH OFF POSITION: | PUSH TO CORRECT SETTING |
| 3. NO POWER OUT OF HEAT CONTROL: | REPLACE CONTROL |
| 4. POWER AT ELEMENT BUT WILL NOT HEAT: | REPLACE HEATER |
| 5. CHECK POWER AT ROCKER SWITCH NO POWER OUT: | REPLACE SWITCH |
| 6. NO POWER TO RECEPTACLE: | CHECK BREAKER |

B. COMPRESSOR WANT START: COOL

- | | |
|--|---|
| 1. MASTER SWITCH OFF POSITION: | PUSH TO CORRECT SETTING |
| 2. POWER COMING OUT OF SWITCH TO COMPRESSOR: | CHECK COMPRESSOR FOR AUTO RESET ON PRESSURE SWITCH |
| 3. IF UNIT STILL WANT START CONTACT LOCAL REFRIGERATION SERVICE COMPANY FOR SERVICE: | |



RATED FOR BRANCH CIRCUIT PROTECTION

SPECIFIC PLUG WILL VARY DEPENDING UPON OPTIONS PURCHASED. CONSULT FACTORY FOR SPECIFIC PLUG AND POWER REQUIREMENTS

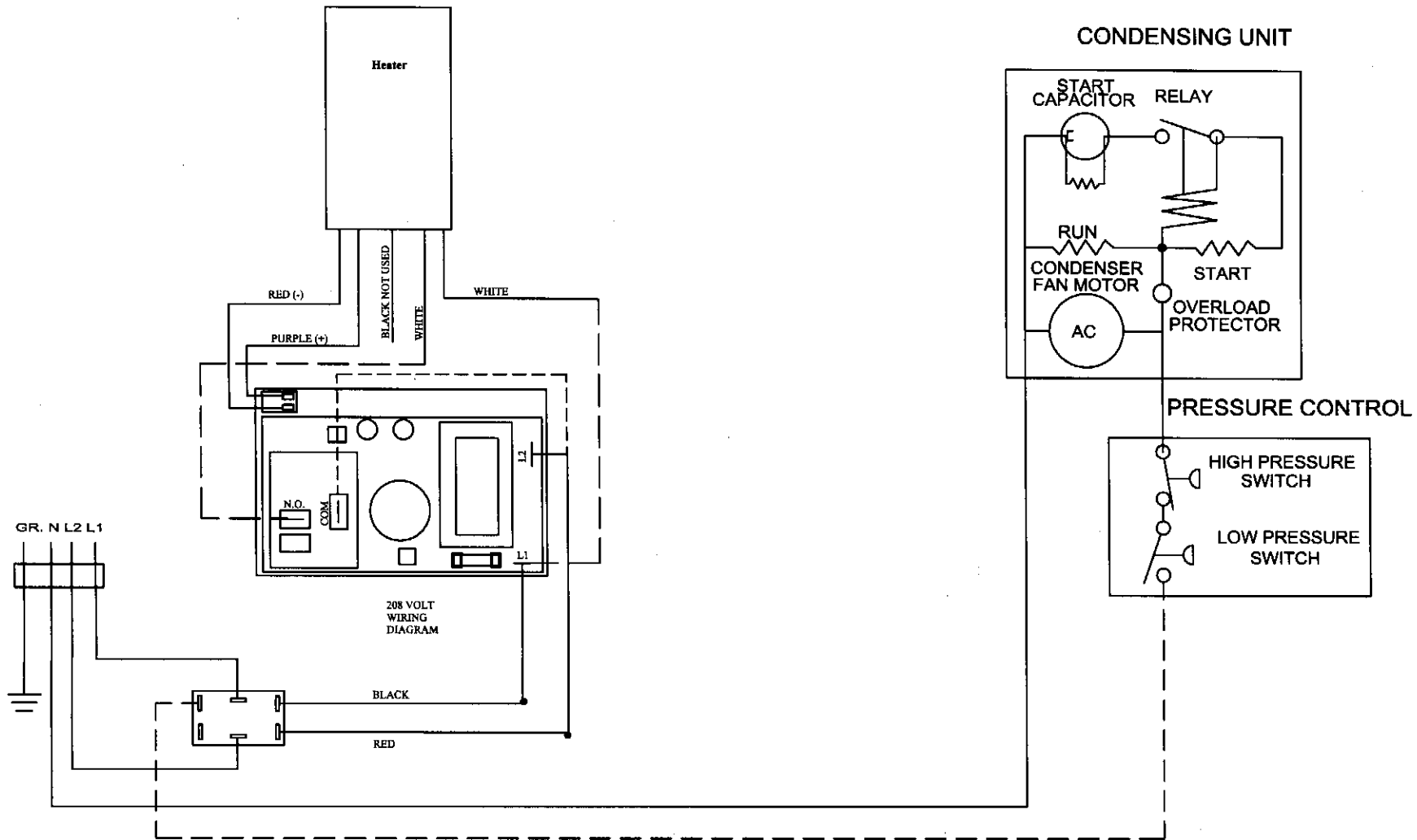
LOW TEMP INDUSTRIES INC.
JONESBORO, GEORGIA

WIRING DIAGRAM FOR QSGHT SERIES
SINGLE PHASE

WIRING DIAGRAM
QSGT
120VOLT

REV:

DATE 7-29-13



SPECIFIC PLUG WILL VARY DEPENDING UPON OPTIONS PURCHASED. CONSULT FACTORY FOR SPECIFIC PLUG AND POWER REQUIREMENTS

RATED FOR BRANCH CIRCUIT PROTECTION

LOW TEMP INDUSTRIES INC.
JONESBORO, GEORGIA

WIRING DIAGRAM FOR QSGHT SERIES
SINGLE PHASE

WIRING DIAGRAM
QSGT
120/208-240 VOLT

REV:

DATE 7-29-13

*** WARNING ***

IN ORDER TO PREVENT ANY ELECTRICAL ACCIDENTS, THIS EQUIPMENT SHOULD BE
INSTALLED AND SERVICED BY QUALIFIED MAINTENANCE PERSONNEL ONLY PER
NATIONAL ELECTRICAL CODE STANDARDS.

PARTS LIST FOR MODEL QSGT

ITEM NO.	DESCRIPTION	STOCK NO.	MODEL NO.
1	HEATER 42"	195362	WATLOW 600 watt 120/240 v
2.	HEATER 28"	195360	WATLOW 600 watt 120/240 v
3.	CONTROL	195435	330-HMI-CT-001
4.	GLASS 42"	120480	SCHOTTS
5.	GLASS 28"	120470	SCHOTTS
6.	ROCKER SWITCH	335916	LT1GM721-6S-BL-RC / GN

REFRIGERATION PARTS:

1.	CONDENSING UNIT	311945	M4CL-0035-IAA-060
2.	TXV VALVE	282580	Y1017-FP-(1/6 T)-C
3.	SIGHT GLASS	282400	SA-12S
4.	FILTER/DRIER	282400	C-052-S-T
5.	PRESSURE CONTROL	280610	012-4834
6.	ACCUMULATOR	281710	A-AS-383
7.	COMPRESSOR	311999	AFE13C3E-IAA-103

*** WARNING ***

IN ORDER TO PREVENT ANY ELECTRICAL ACCIDENTS, THIS EQUIPMENT SHOULD BE
INSTALLED AND SERVICED BY QUALIFIED MAINTENANCE PERSONNEL ONLY PER
NATIONAL ELECTRICAL CODE STANDARDS

LIMITED WARRANTY

LTI'S OSGT SERIES EQUIPMENT IS FULLY WARRANTED BY THE MANUFACTURER AGAINST DEFECTS IN MATERIALS OR WORKMANSHIP FOR A PERIOD OF TWO (2) YEARS FROM THE DATE OF PURCHASE BY THE ORIGINAL USER AND ONLY TO THE ORIGINAL PURCHASER PROVIDED IT IS INSTALLED AND OPERATED IN ACCORDANCE WITH THE INSTRUCTIONS SUPPLIED WITH THE UNIT. ALSO, IT MUST NOT BE MISUSED, ALTERED OR NEGLECTED AND USED ONLY ON CIRCUITS AND VOLTAGES REQUIRED FOR THAT UNIT. **Such warranty does not cover Glass components**

OUR OBLIGATION UNDER THIS WARRANTY SHALL BE LIMITED TO ONE OF THE FOLLOWING PROCEDURES. SELECTION OF A PROCEDURE SHALL BE AT THE SOLE DISCRETION OF LOW TEMP INDUSTRIES INC.

- A. REPLACEMENT OF DEFECTIVE PARTS, SHIPPED F.O.B. FACTORY, IN EXCHANGE FOR THE RETURNED DEFECTIVE PART, SHIPPED PREPAID FREIGHT.
- B. FREE REPLACEMENT OF DEFECTIVE PART, SHIPPED F.O.B. FACTORY.
- C. DEFECTIVE PART SHIPPED PREPAID FREIGHT TO FACTORY, REPAIRED AND RETURNED, SHIPPED F.O.B. FACTORY.
- D. ALL LABOR COSTS SHALL BE COVERED FOR A PERIOD OF (2) TWO YEARS FROM THE DATE OF EQUIPMENT INVOICE

LTI SHALL NOT BE RESPONSIBLE FOR ANY DAMAGE CAUSED BY FIRE, FLOOD, WINDSTORM, OR ANY OTHER ACT OF GOD; WAR, WHETHER DECLARED OR UNDECLARED NOR SHALL WE BE RESPONSIBLE FOR THE LOSS OF FOOD OR OTHER PRODUCTS DUE TO POWER OR MECHANICAL FAILURE. THIS WARRANTY SHALL NOT COVER ANY DAMAGE CAUSED DURING SHIPMENT, WHICH SHOULD BE REPORTED TO THE DELIVERING CARRIER.

LOW TEMP MANUFACTURING COMPANY

A DIVISION OF LOW TEMP INDUSTRIES INC.

9192 TARA BOULEVARD

JONESBORO, GEORGIA 30236

1-(888)-584-2722

FIVE YEAR COMPRESSOR WARRANTY

ALL LOW TEMP MECHANICALLY REFRIGERATED EQUIPMENT CARRIES AN EXTENDED COMPRESSOR WARRANTY BY LOW TEMP INDUSTRIES, INC.

THIS EXTENDED WARRANTY BEGINS ON THE EXPIRATION DATE OF THE ONE (1) YEAR WARRANTY BY THE COMPRESSOR MANUFACTURER AND WARRANTS THE COMPRESSOR AGAINST DEFECTS IN MATERIALS OR WORKMANSHIP FOR A PERIOD OF FOUR (4) YEARS TO THE ORIGINAL USER AND ONLY TO THE ORIGINAL PURCHASER PROVIDED IT IS INSTALLED AND OPERATED IN ACCORDANCE WITH THE INSTRUCTIONS SUPPLIED WITH THE UNIT.

THIS WARRANTY COVERS ONLY THE COMPRESSOR AND DOES NOT INCLUDE ANY RETURN SHIPPING CHARGES, OTHER TRANSPORTATION CHARGES, ANY EXTERNAL PARTS OR ELECTRICAL COMPONENTS, LABOR, REFRIGERANTS OR TAXES.

WARRANTY SHALL BE VOID IF THE UNIT HAS BEEN MISUSED, ALTERED OR NEGLECTED. THE SERIAL NUMBER SHALL NOT BE REMOVED OR DEFACED, AND THE UNIT SHALL BE USED ONLY ON CIRCUITS AND VOLTAGES REQUIRED FOR THAT UNIT.

OUR OBLIGATION UNDER THIS EXTENDED WARRANTY SHALL BE LIMITED TO ONE OF THE FOLLOWING PROCEDURES:

A. REPLACEMENT OF DEFECTIVE COMPRESSOR, SHIPPED FREIGHT PREPAID, IN EXCHANGE FOR THE RETURNED DEFECTIVE COMPRESSOR, SHIPPED PREPAID FREIGHT.

B. REPLACEMENT OF DEFECTIVE COMPRESSOR AT A LOCAL REFRIGERATION SUPPLY HOUSE, IN EXCHANGE FOR THE DEFECTIVE COMPRESSOR.

NO REPLACEMENT OF COMPRESSOR(S) WILL BE AUTHORIZED UNDER EXTENDED WARRANTY WITHOUT ACCURATE VERIFICATION OF SERIAL NUMBER(S) OF DEFECTIVE COMPRESSOR(S).

LOW TEMP INDUSTRIES, INC. MUST BE NOTIFIED PRIOR TO COMPRESSOR REPLACEMENT FOR A WARRANTY AUTHORIZATION NUMBER. ANY REQUESTS FOR WARRANTY CLAIMS WITHOUT A WARRANTY AUTHORIZATION NUMBER, WILL NOT BE HONORED.

THIS EXTENDED WARRANTY DOES NOT COVER ANY DAMAGES CAUSED BY FIRE, FLOOD, WINDSTORM, OR ANY OTHER ACT OF GOD. WAR, WHETHER DECLARED OR UNDECLARED NOR SHALL BE RESPONSIBLE FOR THE LOSS OF FOOD OR OTHER PRODUCTS DUE TO POWER OR MECHANICAL FAILURE.

LOW TEMP INDUSTRIES INC.
9192 TARA BOULEVARD
JONESBORO, GEORGIA 30236
(770) 478-8803

