

# OPERATION AND MAINTENANCE MANUAL REPLACEMENT PARTS LIST FOR

## DI-EF SERIES HOT FOOD SERVING TABLES



**Changing**  
*how food is served.*

9192 TARA BOULEVARD. P.O. BOX 795 . JONESBORO, GEORGIA 30237 . 770-478-8803

CUSTOM FABRICATORS OF STAINLESS STEEL FOOD SERVICE EQUIPMENT

## **INSPECTION**

UPON RECEIPT, THE CRATE SHOULD BE INSPECTED FOR VISUAL DAMAGE. ANY DAMAGE SHOULD BE REPORTED IMMEDIATELY TO THE CARRIER.

## **INSTALLATION INSTRUCTIONS**

**LOW TEMP:** EF SERIES, HOT FOOD UNITS ARE DESIGNED FOR DISPENSING FOOD. THIS UNIT IS DESIGNED TO HELP MAINTAIN PRODUCT TEMPERATURE AT A MINIMUM OF 140 DEGREES FAHRENHEIT DURING SERVING PERIODS. THIS UNIT DESIGNED FOR ON LINE STORAGE OF PRODUCT. THEY SHOULD NOT BE USED AS LONG TERM STORAGE OF BULK PRODUCT. REFER TO CUT SHEET FOR STANDARD CUT OUT SIZES FOR HOT FOOD PAN AND CONTROL PANELS

CONNECT THE UNIT INTO THE PROPER GROUNDED ELECTRICAL SERVICE. REFER TO UNITS ELECTRICAL DATA TAG FOR CORRECT ELECTRICAL SERVICE REQUIREMENTS. THE UNIT IS NOW READY FOR OPERATION.

### **\*\*\* 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.**

VARIOUS OPTIONS MAY BE PURCHASED WITH THIS EQUIPMENT. WHEN THESE OPTIONS ARE PROVIDED THE ELECTRICAL CIRCUITS MAY BE SEPARATELY FUSED WITH **CLASS "G" FUSES**. IF FUSES MUST BE REPLACED **REPLACE WITH THE SAME TYPE AND AMPERAGE FUSE.**

## OPERATING INSTRUCTIONS

### **HOT FOOD SECTION:**

SINCE THE FOOD WARMING UNIT IS DESIGNED FOR HOLDING OR WARMING PRECOOKED FOOD, IT WILL NOT OVERCOOK FOOD WHEN PROPERLY USED. THERE ARE THREE (3) WAYS OF MAINTAINING HOT FOOD IN THE RECEPTACLE:

1. DRY HEATING
2. STEAM HEATING
3. HOT WATER

#### **1. DRY HEATING**

- A. SET THE CONTROL SETTING ON THE DESIRED POSITION AND ALLOW THE RECEPTACLE TO PREHEAT FOR 20 TO 30 MINUTES.
- B. PLACE THE CONTAINER OF FOOD IN THE RECEPTACLE. KEEP THE FOOD COVERED WHEN NOT SERVING.

**\*\*\* WARNING \*\*\***

**NEVER POUR COLD WATER INTO A HOT FOOD PAN RECEPTACLE. IF THE WATER BOILS OUT, REFILL WITH HOT WATER OR WAIT UNTIL WELL HAS COOLED DOWN. IF COLD WATER IS Poured ON A HOT, EMPTY RECEPTACLE IT WILL CAUSE THE WELL TO SPLIT OR CRACK.**

#### **2. STEAM HEATING**

- A. PLACE A FEW QUARTS OF COLD WATER OR HOT WATER (FOR A FASTER PRE-HEAT) INTO THE RECEPTACLE OR ABOUT 3/4 " INCH OF WATER IN BOTTOM OF WELL. THE WATER SHOULD NOT BE IN CONTACT WITH THE FOOD PAN. BOTTOM.PLACE A COVER OR EMPTY FOOD PAN OVER THE RECEPTACLE AND SET THE THERMOSTAT TO A POSITION FOR MODERATE BOILING NO. (7) SETTING ON CONTROLLER. ALLOW UNIT TO PREHEAT UNTIL WATER BOILS IN ABOUT 40 TO 45 MINUTES.
- C. PLACE THE CONTAINER OF FOOD IN THE RECEPTACLE. KEEP FOOD COVERED WHEN NOT BEING SERVED.
- D. SET THE THERMOSTAT TO A POINT WHERE THE WATER JUST BOILS NO (6) SETTING ON CONTROLLER.

#### **3. HOT WATER**

- A. PLACE A FEW QUARTS OF WATER IN THE RECEPTACLE WITH A DEPTH SO THAT THE FOOD CONTAINER WILL NOT BE IN CONTACT WITH THE WATER.
- B. PLACES A COVER OR EMPTY FOOD PAN OVER THE RECEPTACLE AND SET THE THERMOSTAT TO A POSITION FOR MODERATE BOILING NO. (7) SETTING ALLOWS UNIT TO PREHEAT UNTIL WATER BOILS.
- C. LOWER THE SETTING ON THE THERMOSTAT SLIGHTLY SO THAT THE WATER TEMPERATURE IS JUST BELOW THE BOILING POINT NO. (6) SETTING.
- D. PLACE THE CONTAINER OF FOOD IN THE RECEPTACLE. KEEPS FOOD COVERED WHEN NOT BEING SERVED.

EXACT DIAL SETTING TO MAINTAIN DESIRED FOOD TEMPERATURE WILL VARY WITH THE CHARACTER OF THE FOOD, SUCH AS WHETHER OR NOT THE FOOD IS WATERY OR HAS A CONSIDERABLE AMOUNT OF GREASE. THE MOST SATISFACTORY TEMPERATURE SETTING MUST BE DETERMINED BY EXPERIENCE.

WITH STEAM AND HOT WATER HEATING THE DRYING OUT OF THE FOOD IS MINIMIZED BECAUSE THE WATER VAPOR FROM THE RECEPTACLES CREATES HUMID AIR OVER THE FOOD.

## **THERMOSTAT:**

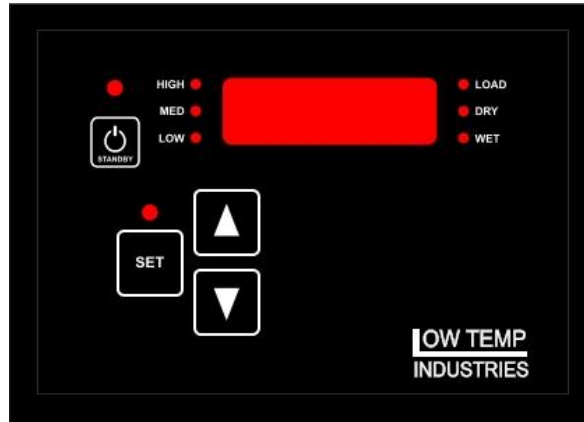
THE THERMOSTAT WHENEVER THE HEATING UNIT IS ENERGIZED THE **LOAD** LIGHT COMES ON AND GOES OFF WHEN THE PRESET TEMPERATURE IS REACHED.THE CYCLING OF THE THERMOSTAT IS THEREFORE INDICATED BY THE LOAD LIGHT.

### **EF SERIES HOT FOOD PAN WATER TEMPERATURES**

#### **SETTING**

- |                              |                               |
|------------------------------|-------------------------------|
| <b>1. = OFF</b>              | <b>6. = 200 DEGREE WATER</b>  |
| <b>2. = 80 DEGREE WATER</b>  | <b>7. = 206 DEGREE WATER</b>  |
| <b>3. = 115 DEGREE WATER</b> | <b>8. = 210 DEGREE WATER</b>  |
| <b>4. = 150 DEGREE WATER</b> | <b>9. = 212 DEGREE WATER</b>  |
| <b>5. = 180 DEGREE WATER</b> | <b>10. = 212 DEGREE WATER</b> |

# Operating Instructions – 330 Hot Well Controller



## GENERAL

The hot well controller has a STANDBY feature allowing easy management of power to individual food wells. When the instrument panel power switch is turned on each food well starts in STANDBY mode.

Heat settings can be programmed for each food well. Each controller will remember its settings for easy reuse.

## 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.

## STANDBY

At the upper-left of the controller face is the STANDBY key and the STANDBY LED. When the STANDBY LED is lighted the food well is idle.

- ⤴ Long-press the STANDBY key to turn on the food well.

## Heating

The food well will automatically start heating to the programmed setting. The programmed setting, 1 through 6, will display while heating.

## LED LOAD

The LOAD LED indicates when the controller calls for heat.

## Programming HEAT

- ⤴ Make sure the food well is operating (not in STANDBY).
- ⤴ Long-press the SET key.
- ⤴ The SET LED will blink while programming.
- ⤴ Use arrow keys to modify the setting; range 1 through 6.
- ⤴ Long-press the SET key to exit programming.

## **SHUTDOWN:**

AT THE END OF THE DAY OR SERVING PERIOD, SET THE THERMOSTAT CONTROLS TO THE (1) POSITION WHICH IS THE OFF SETTING. THIS REMOVES ALL POWER TO THE HEATING UNITS. TO SHUT OFF THE EQUIPMENT FOR LONG PERIODS OF TIME OR TO PREVENT THE UNAUTHORIZED USE OF THE EQUIPMENT PLACE THE **CIRCUIT BREAKER** TO THE **OFF** POSITION.

## **CLEANING**

### **HOT FOOD WELLS:**

**WET OPERATION** - IF HOT WATER OR STEAM HEATING IS USED, ALL SURFACES ARE COVERED WITH A FILM OF WATER. FOOD SPILLAGE INTO THE RECEPTACLE WILL NOT STICK OR CARBONIZE. IT WILL DROP IN TO THE WATER AN FLOAT OR SETTLE TO THE BOTTOM. TO CLEAN THE RECEPTACLE, REMOVE THE WATER BY OPENING THE DRAIN VALVE LOCATED UNDER THE UNIT AND DRAIN THE WATER IN TO A SUITABLE CONTAINER AND SPONGE OUT THE REMAINING WATER. WASH THE RECEPTACLE WITH A MILD DETERGENT AND HOT WATER, RINSE AND DRY. SEE THE FOLLOWING SECTION ON "**HOW TO CLEAN STAINLESS STEEL**" FOR SPECIFIC RECOMMENDATIONS.

**DRY OPERATION** - WHEN THE FOOD WARMER IS USED DRY, FOOD SPILLAGE ON THE HOT SURFACES WILL BURN AND STICK. THE SAME COMMERCIAL CLEANERS USED ON STAINLESS STEEL UTENSILS MAY BE USED TO CLEAN THE RECEPTACLE. WASH THE INTERIOR SURFACES WITH WATER AND A MILD DETERGENT TO REMOVE DISCOLORATION. RINSE WITH PLAIN WATER AND DRY WITH AN ABSORBENT CLOTH. THE BOTTOM OF THE RECEPTACLE MAY TAKE ON A STRAW COLORED APPEARANCE WHEN IT IS USED DRY. THIS IS DUE TO THE INTENSE HEAT. THE DISCOLORATION WILL NOT COME OFF WITH NORMAL CLEANING PROCEDURES BUT DOES NOT POSE ANY PERFORMANCE OR HEALTH PROBLEMS. SEE THE SECTION ON "**HOW TO CLEAN STAINLESS STEEL**" FOR SPECIFIC RECOMMENDATIONS.

### **\*\*\* WARNING \*\*\***

**DO NOT USE HARSH CHEMICALS, ACIDS OR ALKALIS IN CLEANING THIS TABLE OR HEATING RECEPTACLES. WITH ANY CLEANERS, READ INSTRUCTIONS CAREFULLY AND DILUTE AS INSTRUCTED BEFORE APPLYING TO STAINLESS STEEL EQUIPMENT.**

**THE FOOD WARMING RECEPTACLE IS MADE OF STAINLESS STEEL, BUT USE CARE DURING THE CLEANING OPERATION. HEAVY OBJECTS SHOULD NOT BE DROPPED IN THE RECEPTACLE.**

## **HOW TO CLEAN STAINLESS STEEL**

THE FOLLOWING INFORMATION WAS TAKEN FROM A PAMPHLET BY MR. RICHARD E PARET, STAINLESS STEEL SPECIALIST, AMERICAN IRON AND STEEL INSTITUTE.

STAINLESS STEEL IS ONE OF THE EASIEST MATERIALS TO CLEAN AND KEEP CLEAN.

THE REASONS FOR STAINLESS STEEL'S EASE OF CLEANING ARE EASY TO SEE; THEY LIE IN THE NATURE OF THE METAL ITSELF.

1. IT'S HARD, THROUGH SURFACE. STAINLESS STEEL WILL WORK HARDEN, THAT IS THE MORE ITS USED, THE MORE RESISTANT TO WEAR IT BECOMES. STAINLESS STEEL WILL NOT DEVELOP ROUGH SPOTS THAT HARBOR BACTERIA AND SOIL.

2. HIGH CORROSIVE RESISTANCE. STAINLESS STEEL IS PRACTICALLY UNTOUCHED BY THE CORROSIVE ATTACKS OF MOISTURE, DETERGENTS, FOOD ACIDS, BLOOD SALTS AND OTHER CORRODENTS CONNECTED WITH FOOD PREPARATION. THIS MEANS THAT STAINLESS STEEL ALWAYS HAS A BRIGHT SURFACE FREE FROM OXIDES THAT CAN AFFECT THE FLAVOR OF FOODS.

THE SECRET OF MAINTAINING STAINLESS STEEL IS FREQUENT, SCHEDULED CLEANING THAT PREVENT BUILD UP OF SURFACE DEPOSITS. SURFACE DEPOSITS, IF ALLOWED TO REMAIN FOR LONG PERIODS OF TIME CAN HARM STAINLESS STEEL. STAINLESS STEEL THRIVES ON EXPOSURE TO AIR, UNDER CERTAIN CONDITIONS; THE LENGTHY DEPRIVATION OF OXYGEN BY HEAVY SOIL DEPOSITS CAN CAUSE LOCALIZED PITTING OR STAINING.

NEGLECTING THE MATERIAL IN THIS MANNER IS DEFINITE ABUSE WHICH EVEN STAINLESS STEEL IS NOT IMMUNE.

TWO BASIC RULES:

1. CLEAN FREQUENTLY, AND ON A FIXED SCHEDULE.

2. SELECT THE SIMPLEST METHOD.

TO REMOVE ORDINARY DIRT AND FOOD RESIDUE FROM STAINLESS STEEL EQUIPMENT THAT OPERATES AT LOW TEMPERATURES, USE ORDINARY SOAP AND WATER AND APPLY WITH A SPONGE, FIBER BRUSH OR CLOTH. TO HASTEN ACTION, ADD SOAP ASH, BAKING SODA, BORAX OR ANY OF SEVERAL NON- ABRASIVE CLEANING AGENTS.

TO REMOVE SPLATTER OR CONDENSED VAPOR WHICH HAVE "BAKED" ONTO THE EQUIPMENT, THE TREATMENT OUTLINED ABOVE IS OFTEN SUFFICIENT. IN OTHER CASES A GENTLE TO VIGOROUS POLISHING ACTION MAY BE NECESSARY.

FIRST TRY A PASTE MADE WITH WATER AND AMMONIA AS THE LIQUID AND EITHER MAGNESIUM OXIDE, FINELY POWDER PUMICE OR FRENCH CHALK AS THE SOLID. YOU CAN ALSO USE ONE OF SEVERAL COMMERCIAL CLEANERS LISTED IN THE FOLLOWING TABLE.

RUB AS GENTLY AS POSSIBLE IN THE DIRECTION OF THE POLISHING MARKS ON THE STEEL USING A SOFT CLOTH, FOR MORE RESISTANT DEPOSITS, USE A STAINLESS STEEL SCOURING SPONGE OR STAINLESS STEEL WOOL OF THE FINEST POSSIBLE TEXTURE.

## HOW TO CLEAN STAINLESS STEEL (CONT.)

### WHAT NOT TO DO:

DO NOT USE COMMON STEEL WOOL, SCOURING PADS, SCRAPPERS, WIRE BRUSHES, FILES OR OTHER STEEL TOOLS, SINCE THESE CAN MAR THE STAINLESS STEEL. THESE PARTICLES WILL EVENTUALLY RUST AND STAIN THE SURFACE AND YOU MAY HAVE TO REFINISH IT.

SLIGHTLY DARKENED AREAS SOMETIMES APPEAR ON STAINLESS STEEL SURFACES WHERE HEAT HAS BEEN APPLIED DURING FABRICATION OR IN SERVICE.

THESE ARE CAUSED BY THICKENING OF THE PROTECTIVE SURFACE OF THE STAINLESS STEEL, AND ARE NOT HARMFUL. REMOVAL CALLS FOR ENERGETIC SCOURING, AGAIN USING STAINLESS STEEL WOOL OR SCOURING PAD, COMBINED WITH A SCOURING POWDER OR ONE OF THE HEAT -TINT REMOVERS LISTED IN THE TABLE.

THREE RULES WILL PREVENT TINTING:

1. USE ONLY ENOUGH HEAT TINTING.
2. DO NOT APPLY HEAT TO EMPTY EQUIPMENT.
3. AVOID CONCENTRATING HEAT ON SMALL AREA.

\*\*\* CAUTION IS ADVISED\*\*\*

IN STERILIZING STAINLESS STEEL EQUIPMENT, PAY PARTICULAR ATTENTION TO AGENTS CONTAINING CHLORINE COMPOUNDS SUCH AS POTASSIUM HYPOCHLORITE. THESE COMPOUNDS MAY BREAK DOWN AND RELEASE FREE CHLORINE, OR HYDROLYZE TO FORM HYDROCHLORIC ACID.

STAINLESS STEEL RESISTS ATTACK BY SUCH COMPOUNDS FOR UP TO TWO HOURS. SEVERE LOCALIZED PITTING MAY OCCUR FROM LONGER EXPOSURE.

FOR SAFE USE OF THESE AGENTS, KEEP CONTACT TIME SHORT; FLUSH THOROUGHLY WITH WATER, AND OPERATE EQUIPMENT NORMALLY BETWEEN APPLICATIONS. USING THESE PRECAUTIONS, THE STERILIZATIONS PROCESS CAN BE REPEATED ANY NUMBER OF TIMES.



**CLEANERS AND THEIR EFFECT ON STAINLESS STEEL.**

1. Tightly adhering deposits of “backed on” spatter, oil, grease, weather stain, dyes or other light discoloration may be removed with any of the following cleaners.

<b>CLEANING AGENT</b>	<b>METHOD OF APPLICATION FINISH</b>	<b>EFFECT ON</b>
Grade FFF Italian Pumice whitening or Bon AMI	Scour or rub with damp cloth	Satisfactory for all finishes, use light pressure on NO. 7
Liquid NuSteel	Scour with small amount on dry cloth	Satisfactory for all finishes, if rubbing pressure is light
Paste NuSteel or Temp	Scour with small amount on dry cloth	Satisfactory for NO.4 finish. Will scratch NO.7
House hold cleaners such as, Old Dutch, Sunbrite, Wyandotte Bob-O, Gold Dust and Sapolio	Rub with damp cloth	Will scratch NO.4 finish slightly
Grade F Italian Pumice	Rub with damp cloth	Will scratch NO.4 finish slightly
Cooper’s Stainless Steel Polish	Rub with damp cloth	Scratches but leaves mirror reflection
Best Effect Chemical Co. Cleaner and Passivator	Rub with damp cloth	May scratch NO.4 finish slightly

2. The following detergents and solvents are excellent removers of grease, oil and fatty acids, where swabbing or rubbing is not practical.

<b>Cleaning Agent</b>	<b>Method of Application</b>	<b>Effect on finish</b>
Allen Stainless polish	Small amount on damp cloth	Excellent heat tint remover
Birdsall’s “Staybright”	Rub with damp cloth	Very good for heat tint removable. Does not scratch NO.4 finish but does scratch NO.7
Wyandotte or Bob-O	Rub with damp cloth	Good for heat tint removal
Oxalic Acid (use Warm) or 5-15% Nitric Acid	Swab or immerse. Always follow with a 5-15% Sodium Carbonate or Neutralizer rinse	Good discoloration remover
Best effect Chemical Co. Cleaner Passivator	Rub with damp cloth	May scratch NO.4 finish, But leaves a clean surface

**CLEANERS AND THEIR EFFECT ON STAINLESS STEEL**  
(Cont.)

3. The following detergents and solvents are excellent removers of grease, oil and fatty acids, where swabbing or rubbing is not practical.

CLEANING AGENT	EFFECT ON FINISH
4 TO 6 % SOLUTION OF: ( SODIUM METASILLCATE) (TRISODIUM PHOSPHATE) (SODIUM METAPHOSPHATE) (SODIUM PYROPHOSPHATE)	ALL EXCELLENT REMOVERS OF GREASE, OIL, AND MILKSTONE.
5-15% CAUSTIC SODA (HOT OR COLD)	WILL REMOVE GREASE AND MILKSTONE

2. The following organic solvents may be used for removing oils and grease deposits:

CLEANING AGENT	EFFECT ON FINISH
CARBON- TETRACHLORIDE, NAPHTHA, TRICHLORETHYLENE, ACETONE, KEROSANE,GASOLINE, ETHER, ALCOHOL, BENZENE	NO EFFECT ON FINISH. HOWEVER, TAKE ALL PRECAUTIONS AGAINST FIRE.

Notes: ordinary wool or steel brushes should never be used on stainless steel surfaces. Particles of steel may become imbedded in the stainless steel surface, and rusting of these particles will eventually appear as stains. Use stainless steel wool or sponge on stainless steel equipment. Heat tint removers will usually scratch stainless steel surfaces. This, however, is necessary in removing heat tint by hand. Oakite, a fibrous material, may be used in place of metal sponges or cloth pads for applying cleaners and polishes. This material is effective in aiding in removal of milkstone.

For heavy hard water deposits, 15-20% (by volume) nitric acid is very effective. Acid treatment should be followed by a thorough water rinse.

The action of soldering fluxes should be neutralized immediately with a 5% sodium carbonate solution.

Soap and water followed by a water rinse will not harm stainless steel.

## **PREVENTATIVE MAINTENANCE OF LOW TEMP EQUIPMENT**

*To insure that your equipment will continue to operate properly, please follow these simple steps:*

1. The food receptacle wells should be clean thoroughly every day. Food spillage left in the pans such as tomato paste can cause damage to the unit. The acidic base of foods over time can cause pitting of the units. For more cleaning information on these models, see the section on "HOW TO CLEAN STAINLESS STEEL" in this manual.
2. Always wipe the unit down with a damp cloth. Do not spray water directly in control panel areas or on areas with exposed heating elements.
3. Where applicable, clean sneeze guards daily. See the section on cleaning plexiglass.

**TROUBLE SHOOTING**  
**SERVICE CHART**

**SERVICE TO BE PERFORMED BY QUALIFIED SERVICE TECHNICIAN ONLY.**

**COMPLAINT: TABLE WILL NOT HEAT**

<b>PROBLEM</b>	<b>SOLUTION</b>
1. PLUG DISCONNECTED	1. CHECK ALL ELECTRICAL CONNECTIONS
2.LINE SWITCH OPEN	2.CLOSE SWITCH
3.BREAKER TRIPPED	3. RESET BREAKER
4. HEATER BURNED OUT OR DEFECTIVE	4. REPLACE
5. THERMOSTAT DEFECTIVE	5. REPLACE
6. LOW VOLTAGE	USING INSTUMENT, CHECK LINE VOLTAGE AND AMPERAGE. VOLATGE MUST BE 10% OF NAME RATING PLATE

**REPLACEMENT PARTS LIST**  
**MODEL DI-EF1 THRU DI-EF-6**

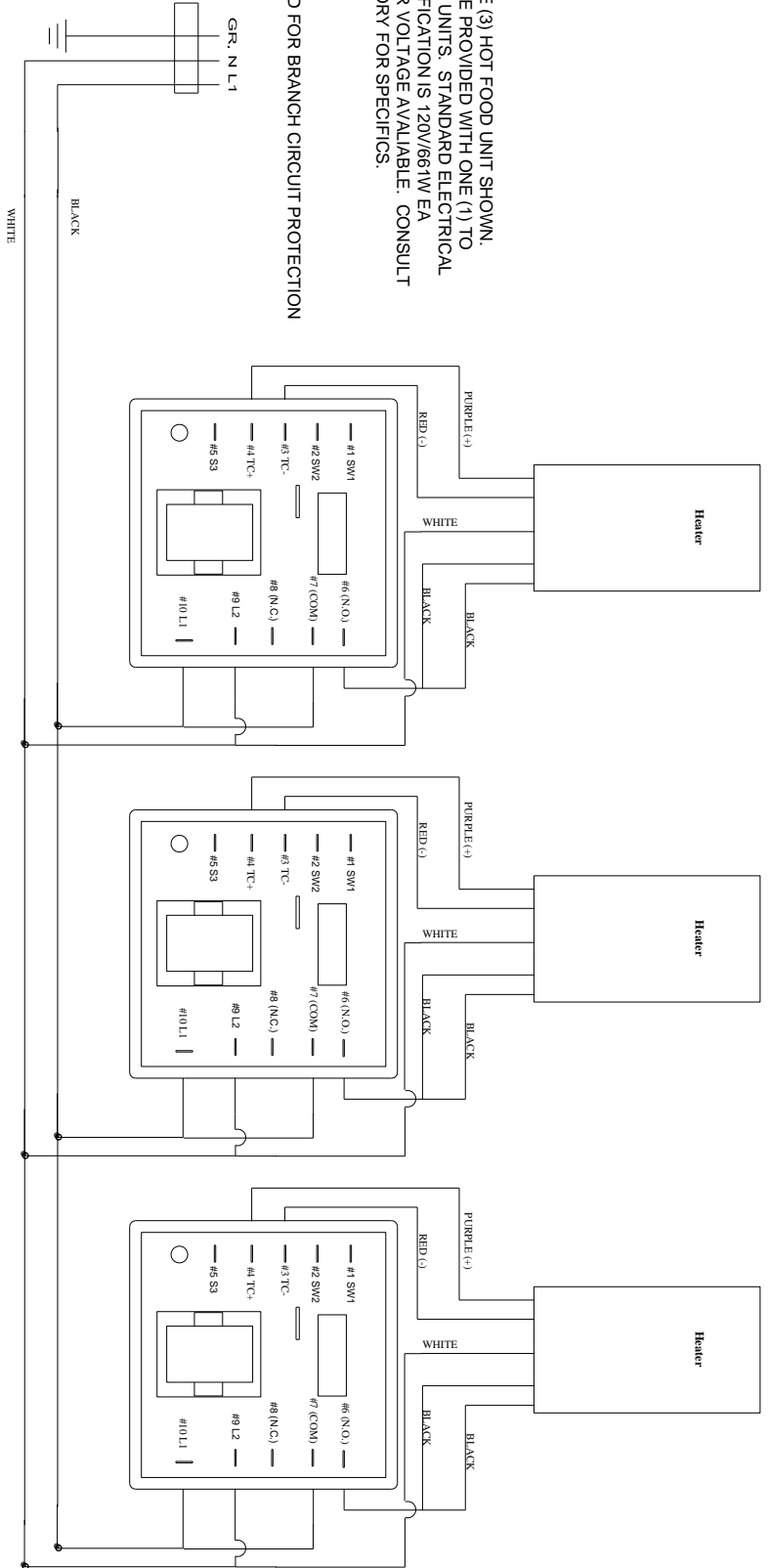
ITEM NO.	DESCRIPTION	STOCK NO.	MFG NO.	MANUFACTURER
1	HOT FOOD UNIT 120/208/240 PAN WITH HEATING ELEMENT	LT-EF1	LT-MWR	LOW TEMP
1A	HOT FOOD UNIT W/ DRIAN PAN WITH HEATING ELEMENT AND DRAIN $\frac{3}{4}$ " FPT	LT-EF-1D	LT-MWD	LOW TEMP
2	THERMOSTAT 120 VOLT	195441	PCVE-1S05-0721	WATLOW
3.	THERMOSTAT 208/240 VOLT	195442	PCVE-1S05-722	WATLOW
4.	THERMOSTAT 120/240 VOLT	195444	SA55-RAFP-KEJ	330 ELECTRONICS

**NOTE! FOR PART NUMBERS ON HOT FOOD WELLS OTHER THAN THOSE LISTED ABOVE CONTACT THE FACTORY.**

# WATLOW 120V-1PH-EF WIRING DIAGRAM

THREE (3) HOT FOOD UNIT SHOWN,  
MAY BE PROVIDED WITH ONE (1) TO  
SIX (6) UNITS. STANDARD ELECTRICAL  
SPECIFICATION IS 120V/661W/EA  
OTHER VOLTAGE AVAILABLE. CONSULT  
FACTORY FOR SPECIFICS.

RATED FOR BRANCH CIRCUIT PROTECTION

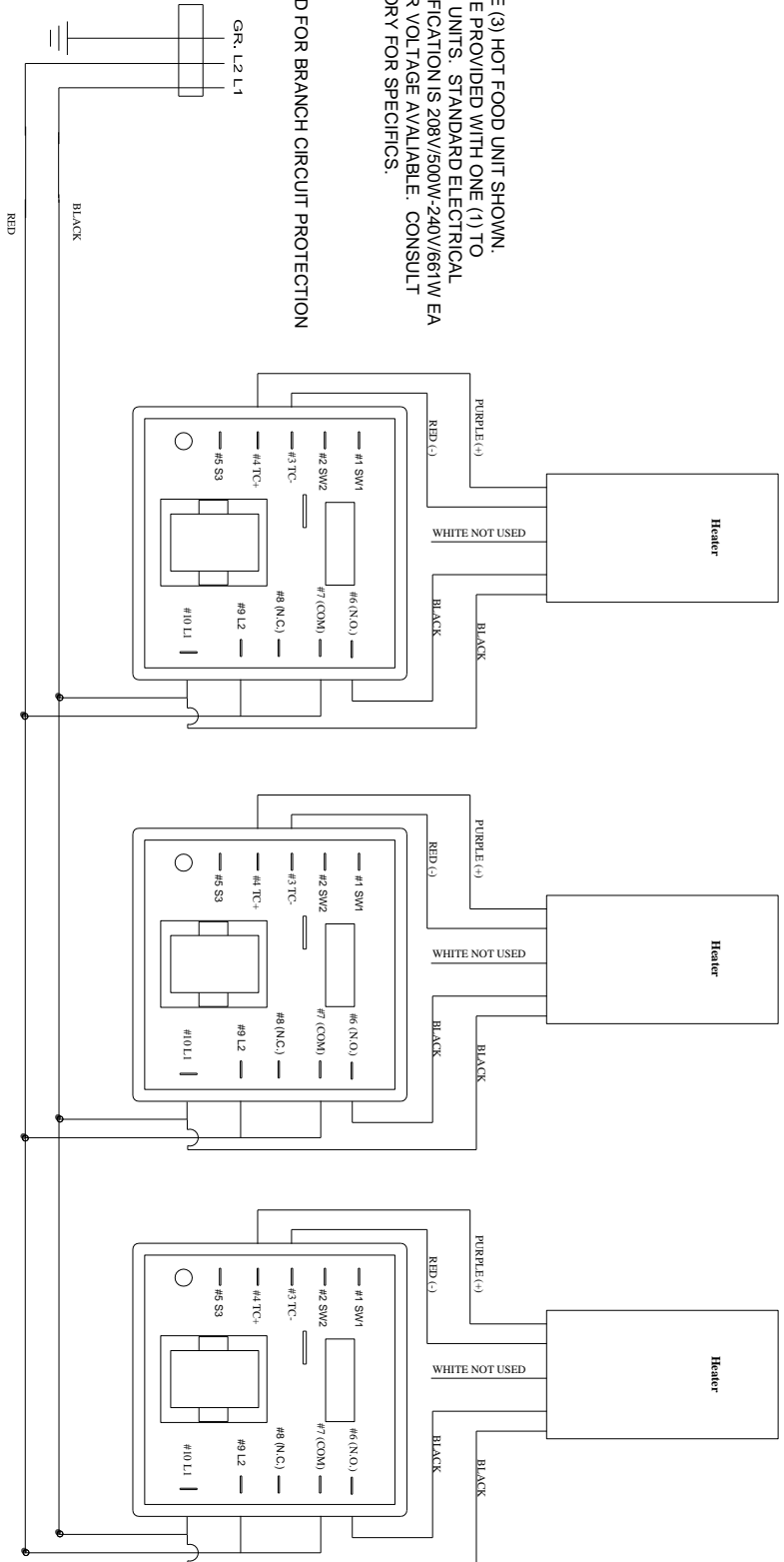


LOW TEMP INDUSTRIES INC. JONESBORO, GEORGIA	WIRING DIAGRAM FOR EF SERIES SINGLE PHASE HOT FOOD TABLE	WIRING DIAGRAM NO. EF120-1PH	REV:	DATE 1-06-06
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# WATLOW 208/240V-1PH-EF WIRING DIAGRAM

THREE (3) HOT FOOD UNIT SHOWN.  
 MAY BE PROVIDED WITH ONE (1) TO  
 SIX (6) UNITS. STANDARD ELECTRICAL  
 SPECIFICATION IS 208V/500W-240V/661W EA  
 OTHER VOLTAGE AVAILABLE. CONSULT  
 FACTORY FOR SPECIFICS.

RATED FOR BRANCH CIRCUIT PROTECTION



LOW TEMP INDUSTRIES INC.  
 JONESBORO, GEORGIA

WIRING DIAGRAM FOR EF SERIES  
 SINGLE PHASE HOT FOOD TABLE

WIRING DIAGRAM  
 NO. EF208/240-1PH

REV:

DATE 1-06-06

### 330 120/240V-1PH-EF WIRING DIAGRAM

<p>LOW TEMP INDUSTRIES INC. JONESBORO, GEORGIA</p>	<p>WIRING DIAGRAM FOR EF SERIES SINGLE PHASE</p>	<p>WIRING DIAGRAM NO. EF-120 VOLT EF- 208/240 VOLT</p>	<p>REV: 08-01-2013</p>	<p>DATE 6-14-12</p>
<div style="display: flex; justify-content: space-around;"> <div style="width: 45%;"> <p>RATED FOR BRANCH CIRCUIT PROTECTION</p> </div> <div style="width: 45%;"> <p>RATED FOR BRANCH CIRCUIT PROTECTION</p> </div> </div> <p style="text-align: center;">SPECIFIC PLUG WILL VARY DEPENDING UPON OPTIONS PURCHASED. CONSULT FACTORY FOR SPECIFIC PLUG AND POWER REQUIREMENTS</p>				



## **TWO YEAR WARRANTY**

ALL LOW TEMP EF SERIES HOT FOOD SERVICE 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.

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.

**LOW TEMP INDUSTRIES, INC. WARRANTY SERVICE DEPARTMENT MUST BE NOTIFIED PRIOR TO ANY SERVICE WORK FOR A WARRANTY AUTHORIZATION NUMBER. ANY REQUESTS FOR WARRANTY CLAIMS WITHOUT A WARRANTY AUTHORIZATION NUMBER WILL NOT BE HONORED.**

- 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 YEARS FROM THE DATE OF PURCHASE.

LOW TEMP INDUSTRIES INC. 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 FOOD SERVICE EQUIPMENT**

**A DIVISION OF LOW TEMP INDUSTRIES INC.  
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