

ALTO SHAAM®

OPERATION and CARE MANUAL



HEATED DISPLAY CASE

MODELS:	TY-72	TYSYS-72
	TY-72/P	TYSYS-72/P
	TY-72/PL	TYSYS-72/PL
	TY-72/PR	TYSYS-72/PR

HALO  **HEAT COOK/HOLD/SERVE SYSTEMS**

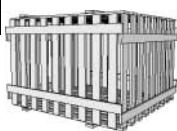


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800.558.8744 U.S.A./CANADA 262.251.1907 INTERNATIONAL www.alto-shaam.com

ALTO-SHAAM® HEATED DISPLAY CASES

UNPACKING & SET-UP

The Alto-Shaam Hot Display Case has been thoroughly tested, checked for calibration, and inspected to insure only the highest quality cabinet is provided. When you receive your display case, check for any possible shipping damage and report it at once to the delivering carrier. See *Transportation Damage and Claims* section located in this manual.



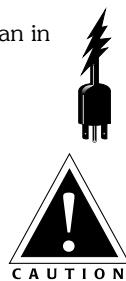
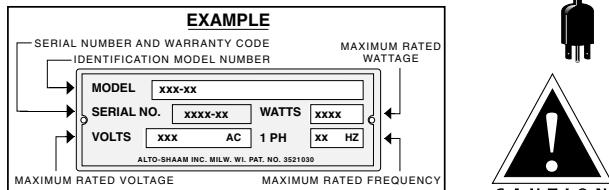
In order to maintain established National Sanitation Foundation standards, all stationary floor models must be sealed to the floor with a R.T.V. or silastic meeting N.S.F. requirements or have 6" (153mm) unobstructed clearance beneath the unit. Counter and table units must be mounted on legs of a sufficient 4" (102mm) height to provide minimum unobstructed space beneath the unit. Legs are supplied with the unit. Warranty will become null and void if these directions are not followed.

Save all the information and instructions packed inside the display case. Complete and return the warranty card to the factory as soon as possible to assure prompt service in the event of a warranty parts and labor claim.

NOTE: Any and all claims for warranty must include the full model and serial number of the display case.

ELECTRICAL INSTALLATION

The unit must be installed by an licensed electrician in accordance with local, country or national codes.



ENSURE POWER SOURCE MATCHES VOLTAGE STAMPED ON NAMEPLATE OF UNIT

1. An identification tag is permanently mounted on the case.
2. Plug the case into a properly grounded receptacle ONLY, making sure the cord is accessible in case of an emergency. Arcing will occur when connecting or disconnecting the display case unless all controls are in the OFF position.
3. REGARDING INTERNATIONAL STANDARD UNITS: If the unit is not equipped with flexible cord with plug, an all-pole country approved disconnection device which has a contact separation of at least 3mm in all poles must be incorporated in the fixed wiring for disconnection. When using a cord without a plug, the green/yellow conductor shall be connected to the terminal which is marked with the ground symbol. If a plug is used, the socket outlet must be easily accessible. If the power cord needs replacement, use a similar one obtained from the distributor.

OPERATIONAL PROCEDURES

1. DO NOT ADD WATER TO THE CASE

Halo Heat display cases maintain a constant but gentle temperature and eliminate much of the moisture loss associated with conventional display cases. Because of this gentle heat, it is not necessary to add water to the deli case. As a matter of fact, **adding water is not recommended** since water will accelerate the deterioration of the product,

and may damage the case and void the warranty.

2. PLACE DIVIDERS and SERVING PANS IN CASE

Refer to the pan layout diagrams for different types of pan accommodations. A complete pan configuration layout is located in this manual. **It is VERY important to note**, no matter what type of pan configuration chosen, pan separator bars or divider bars must be used to close all gaps between pans, and all gaps between the pans and the edges of the display case. If these gaps are not closed, heat can be pulled out of the bottom of the case into the display area. As a consequence, heat distribution can be uneven and uniform temperature will be difficult to hold. If needed, additional pan divider bars are available.

3. TURN POWER and/or BREAKER SWITCH ON

4. SET THERMOSTATS AT NUMBER 10

The display case should be preheated at the number 10 setting for a minimum of 30 minutes before loading with food. An indicator light will illuminate when the thermostats are turned ON and will remain lit as long as the unit is preheating or calling for heat. When preheating is completed, or whenever the unit reaches any temperature set by the operator between 1 and 10, the indicators will go OUT.

5. LOAD HOT FOODS - TURN LIGHTS ON

Be certain only hot food is transferred into the display case. Before loading food into the unit, use a pocket-type meat thermometer to make certain all products have reached an internal temperature of 140° to 160°F (60° to 71°C). If any food product is not at proper serving temperature, use a Halo Heat cooking and holding oven, set at 250° to 275°F (121° to 135°C), or a Combitherm oven to bring the product within the correct temperature range.

- ✓ Use hand protection when handling hot items.
- ✓ Be certain only hot PREPACKAGED foods in appropriate heat tested containers are used in the self service section of the display case.
- ✓ Do not stack food containers.

6. RESET THERMOSTAT AS NEEDED

After all products are loaded into the display case, and the doors are closed, it is necessary to reset the thermostat. For fully enclosed cases, reset the thermostat to the number 8 setting. For self-service cases, the thermostat should be maintained at the number 9 or 10 setting. Cases with a self-service section should also be maintained at number 9 or 10 at the self-service section only. **THESE SETTINGS WILL NOT NECESSARILY BE FINAL.** Since proper temperature range depends on the type of products and the quantities being held, it is necessary to periodically use a thermometer to check each item to make certain the correct temperatures are being maintained. Proper temperature range is between 140°F and 160°F (60°C and 71°C). Normally, this will require a thermostat setting between 6 and 8 in fully enclosed cases. Self-service cases or sections will always require a higher thermostat setting.

7. MULTIPLE TIMER/PROBE OPTION

A multiple timer/probe system is available for this case. This system is a timer-based food management system, utilized with HACCP programs, that ensures proper rotation, food integrity, safety and quality. The multiple-

timer station keys correspond to various pan locations in the display case. Contact factory for more information.

8. PLACEMENT OF FOOD PROBE (OPTION)

If the unit is equipped with the probe accessory, wipe each probe and probe tip with a disposable alcohol pad to clean and sanitize before using. If the probe is left in its bracket, the LED temperature display will indicate the ambient air temperature inside the case. To place a probe into food kept in the case, remove the probe from the bracket and push the probe tip halfway into the product, positioning the tip at the center of the food mass.

When placing in solid foods such as meat roast or poultry breasts, push the probe in from a straight downward position or in from the side to the center position. When placing in a semi-liquid or liquid product, the probe cable will probably need to be secured to keep the probe positioned properly. Do not let the probe tip touch the edges or side of the container. Tape the probe cable to the lip or edge of the container. Wipe each probe tip with a clean paper towel to remove food debris after each use. Follow by wiping probes with a disposable alcohol pad. Return each probe to the proper bracket position.

9. SERVE FRESH HOT FOOD

Keep hot foods looking fresh. Occasionally stir or rotate foods as needed. Serve products in the proper package or container. Keep doors closed after serving. Wipe spills immediately to assure maximum eye appeal, and to ease end-of-the-day cleanup.

CARE and CLEANING

The cleanliness and appearance of this unit will contribute considerably to operating efficiency and savory, appetizing food. Good equipment kept clean works better and lasts longer.



THOROUGHLY CLEAN UNIT DAILY

- Turn lights and adjustable thermostat(s) to the **OFF** position, and disconnect unit from power source. Let unit cool.
- Remove, cover or wrap, and store unused products under refrigeration.

CAUTION Hood glass extended to the full upright position is stabilized through the use of gas struts designed for the full load bearing weight. These struts could weaken or fail due to wear, environmental conditions or aging. Operators should be aware of any decrease in effort to lift the hood and initiate an immediate gas strut safety check. **DO NOT LIFT THE HOOD IN THIS CONDITION.**

C. Clean the interior metal surfaces of the cabinet with a damp cloth and any good alkaline or alkaline chlorinated based commercial detergent or grease solvent at the recommended strength. Use a plastic scouring pad or oven cleaner for difficult areas. Avoid the use of abrasive cleaning compounds, chloride based cleaners, or cleaners containing quaternary salts. Rinse carefully to remove all residue and wipe dry.

NOTE: Never use hydrochloric acid (muriatic acid) on stainless steel.



- Clean the glass with a window cleaner.
- To help maintain the protective film coating on polished stainless steel, clean the exterior of the unit with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel.

CLEAN PROBES DAILY

Remove all food soil from probes. Wipe entire probe and cable assembly with warm detergent solution and a clean cloth. Remove detergent by wiping each probe and cable with clean rinse water and a cloth. Wipe probes with disposable alcohol pad or sanitizing solution recommended for food contact surfaces. Allow probe and cable to air dry in probe holding bracket.

Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for equipment.

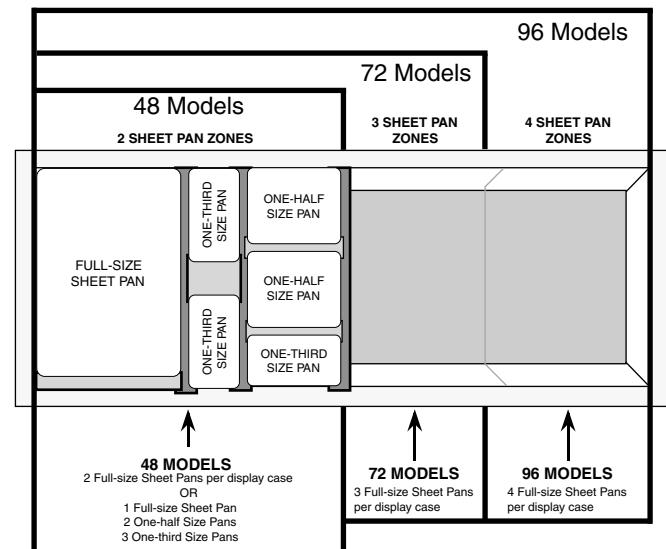
Remember to turn power and/or breaker switches **ON** before use.

Disconnect the unit from the power source before cleaning or servicing.



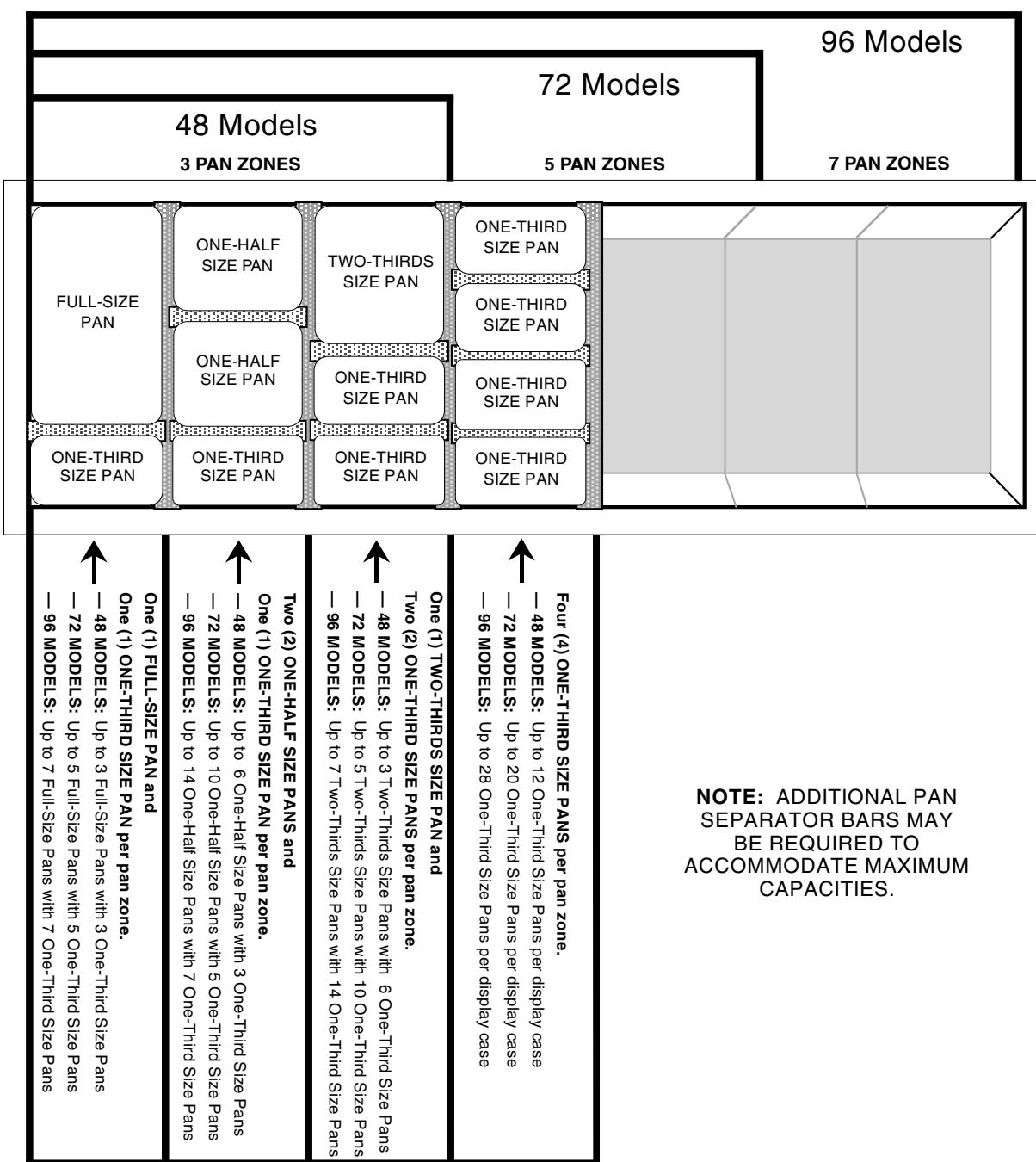
At no time should the inside or outside of the unit be washed down, flooded with water or liquid solution. Do not use water jet to clean. NEVER STEAM CLEAN. Severe damage or electrical hazard could result, voiding the warranty.

SHEET PAN CONFIGURATIONS • HOT DISPLAY CASES



PAN CONFIGURATIONS

DISPLAY CASES

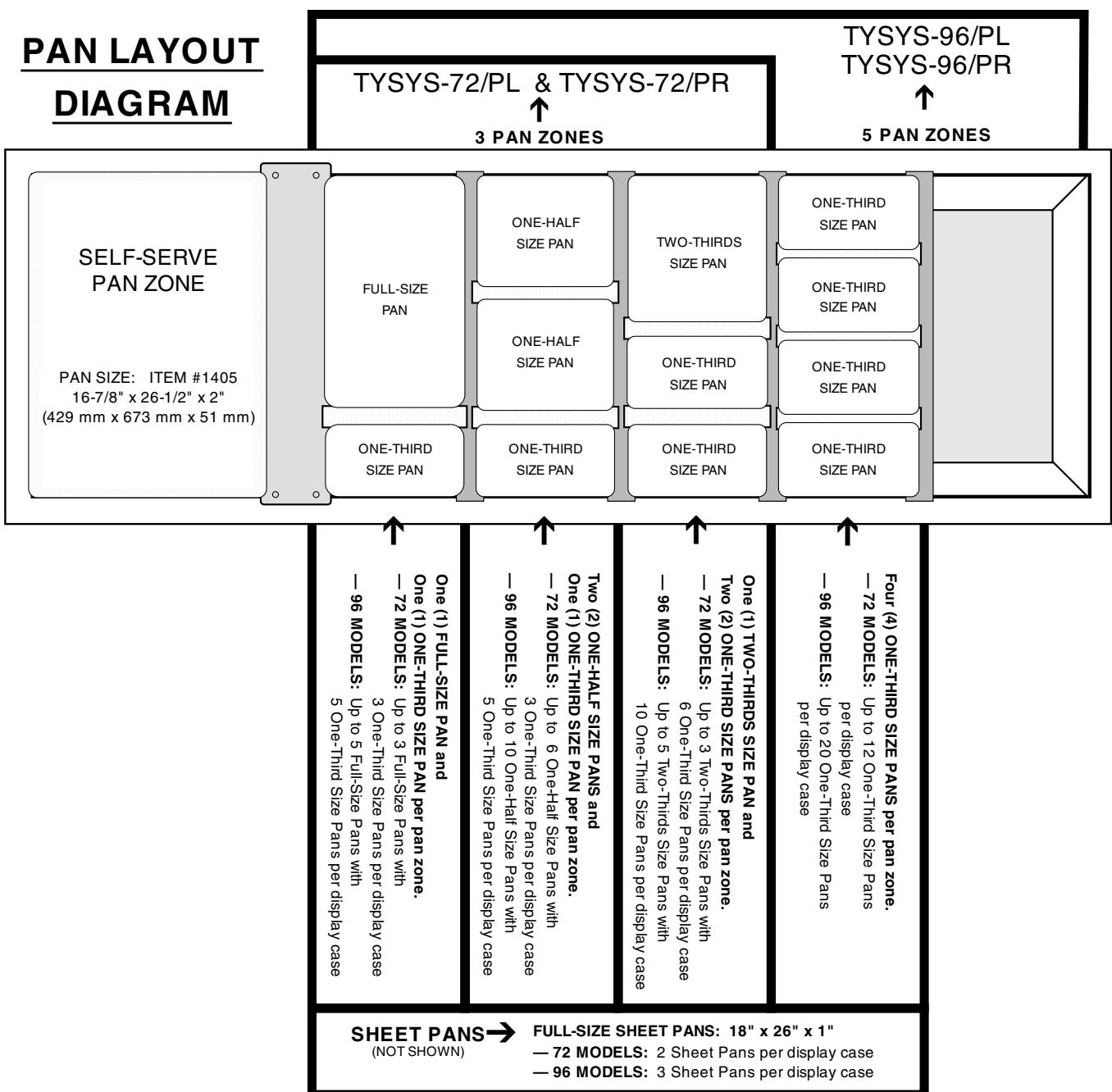


STANDARD PAN DIVIDER & SEPARATOR BARS

ITEM NO.	DESCRIPTION	SIZE (W X L)	MODELS		
			48	72	96
11046	SHEET PAN DIVIDER BAR	1-3/8" x 27-13/16" (35mm x 706mm)	1	—	—
11047	ONE-THIRD SIZE PAN	3-1/4" x 7" (83mm x 178mm)	1	—	—
11317	FULL, HALF & THIRD SIZE - LONG	1" x 27-7/8" (25mm x 708mm)	2	4	6
11318	FULL, HALF & THIRD SIZE - SHORT	1" x 12-3/4" (25mm x 324mm)	9	15	21
11319	SHEET PAN DIVIDER BAR	3-1/4" x 27-3/16" (83mm x 706mm)	1	—	—
11320	SHEET PAN DIVIDER BAR	1-3/4" x 17-3/4" (45mm x 451mm)	2	3	4
11357	SHEET PAN DIVIDER BAR	5-29/32" x 27-13/16" (150mm x 706mm)	—	2	3
11732	SHEET PAN FILLER	3-3/4" x 27-13/16" (95mm x 706mm)	—	—	1
1865	GASTRONORM DIVIDER (220V)	7/8" x 27-7/8" (22mm x 708mm)	2	4	6

PAN CONFIGURATIONS • SELF-SERVE HOT DISPLAY CASES

PAN LAYOUT DIAGRAM



STANDARD PAN SIZES			
FULL-SIZE PAN			
12" x 20" x 2-1/2"	325mm x 530mm x 65mm	GN 1/1	
ONE-HALF SIZE PAN			
12" x 10" x 2-1/2"	325mm x 265mm x 65mm	GN 1/2	
TWO-THIRDS SIZE PAN			
12" x 14" x 2-1/2"	325mm x 352mm x 65mm	GN 2/3	
ONE-THIRD SIZE PAN			
12" x 6" x 2-1/2"	325mm x 176mm x 65mm	GN 1/3	
FULL-SIZE SHEET PAN			
18" x 26" x 1"	N/A		

STANDARD PAN DIVIDER & SEPARATOR BARS

Item No	DESCRIPTION	SIZE (W x L)	72 MODELS	96 MODELS
11046	SHEET PAN DIVIDER BAR	1-3/8" x 27-13/16" (35mm x 706mm)	—	—
11047	ONE-THIRD SIZE PAN	3-1/4" x 7" (83mm x 178mm)	—	—
11317	FULL, HALF & THIRD SIZE - LONG	1" x 27-7/8" (25mm x 708mm)	4	6
11318	FULL, HALF & THIRD SIZE - SHORT	1" x 12-3/4" (25mm x 324mm)	15	21
11319	SHEET PAN DIVIDER BAR	3-1/4" x 27-3/16" (83mm x 706mm)	—	—
11320	SHEET PAN DIVIDER BAR	1-3/4" x 17-3/4" (45mm x 451mm)	3	4
11357	SHEET PAN DIVIDER BAR	5-29/32" x 27-13/16" (150mm x 706mm)	2	3
11732	SHEET PAN DIVIDER BAR	3-3/4" x 27-13/16" (95mm x 706mm)	—	1
1865	GASTRONORM DIVIDER (220V)	7/8" x 27-7/8" (22mm x 708mm)	4	6

NOTE: ADDITIONAL PAN SEPARATOR BARS MAY BE REQUIRED TO ACCOMMODATE MAXIMUM CAPACITIES.

SANITATION GUIDELINES

Food flavor and aroma are usually so closely related that it is difficult, if not impossible, to separate them. There is also an important, inseparable relationship between cleanliness and food flavor. Cleanliness, top operating efficiency, and appearance of equipment contribute considerably to savory, appetizing foods. Good equipment that is kept clean, works better and lasts longer.

Most food imparts its own particular aroma and many foods also absorb existing odors. Unfortunately, during this absorption, there is no distinction between *GOOD* and *BAD* odors. The majority of objectionable flavors and odors troubling food service operations are caused by bacteria growth. Sourness, rancidity, mustiness, stale or other *OFF* flavors are usually the result of germ activity.

The easiest way to insure full, natural food flavor is through comprehensive cleanliness. This means good control of both visible soil (dirt) and invisible soil (germs). A thorough approach to sanitation will provide essential cleanliness. It will assure an attractive appearance of equipment, along with maximum efficiency and utility. More importantly, a good sanitation program provides one of the key elements in the prevention of food-borne illnesses.

A controlled holding environment for prepared foods is just one of the important factors involved in the prevention of food-borne illnesses. Temperature monitoring and control during receiving, storage, preparation, and the service of foods are of equal importance.

INTERNAL FOOD PRODUCT TEMPERATURES		
HOT FOODS		
DANGER ZONE	40° TO 140°F	(4° TO 60°C)
CRITICAL ZONE	70° TO 120°F	(21° TO 49°C)
SAFE ZONE	140° TO 165°F	(60° TO 74°C)
COLD FOODS		
DANGER ZONE	ABOVE 40°F	(ABOVE 4°C)
SAFE ZONE	36°F TO 40°F	(2°C TO 4°C)
FROZEN FOODS		
DANGER ZONE	ABOVE 32°F	(ABOVE 0°C)
CRITICAL ZONE	0° TO 32°F	(-18° TO 0°C)
SAFE ZONE	0°F OR BELOW	(-18°C OR BELOW)

The most accurate method of measuring safe temperatures of both hot and cold foods is by internal product temperature. A quality

thermometer is an effective tool for this purpose, and should be routinely used on all products that require holding at a specific temperature.

A comprehensive sanitation program should focus on the training of staff in basic sanitation procedures. This includes personal hygiene, proper handling of raw foods, cooking to a safe internal product temperature, and the routine monitoring of internal temperatures from receiving through service.

Most food-borne illnesses can be prevented through proper temperature control and a comprehensive program of sanitation. Both these factors are important to build quality service as the foundation of customer satisfaction. Safe food handling practices to prevent food-borne illness is of critical importance to the health and safety of your customers. HACCP, an acronym for Hazard Analysis (at) Critical Control Points, is a quality control program of operating procedures to assure food integrity, quality, and safety. Taking steps necessary to augment food safety practices are both cost effective and relatively simple. While HACCP guidelines go far beyond the scope of this manual, additional information is available by contacting the USDA/FDA Food-borne Illness Education Information Center at (301)504-6803.

GENERAL HOLDING GUIDELINES

Chefs, cooks and other specialized food service personnel employ varied methods of cooking. Proper holding temperatures for a specific food product must be based on the moisture content of the product, product density, volume, and proper serving temperatures. Safe holding temperatures must also be correlated with palatability in determining the length of holding time for a specific product.

Halo Heat maintains the maximum amount of product moisture content without the addition of water, water vapor, or steam. Maintaining maximum natural product moisture preserves the natural flavor of the product and provides a more genuine taste. In addition to product moisture retention, the gentle properties of Halo Heat maintain a consistent temperature throughout the cabinet without the necessity of a heat distribution fan, thereby preventing further moisture loss due to evaporation or dehydration.

In an enclosed holding environment, too much moisture content is a condition which can be relieved. A product achieving extremely high temperatures in preparation must be allowed to decrease in temperature before being placed in a controlled holding atmosphere. If the product is not allowed to decrease in temperature, excessive condensation will form increasing the moisture content on the outside of the product.

Most Halo Heat Holding equipment is provided with a thermostat control between 60° and 200°F (16° to 93°C). If the unit is equipped with vents, close the vents for moist holding and open the vents for crisp holding.

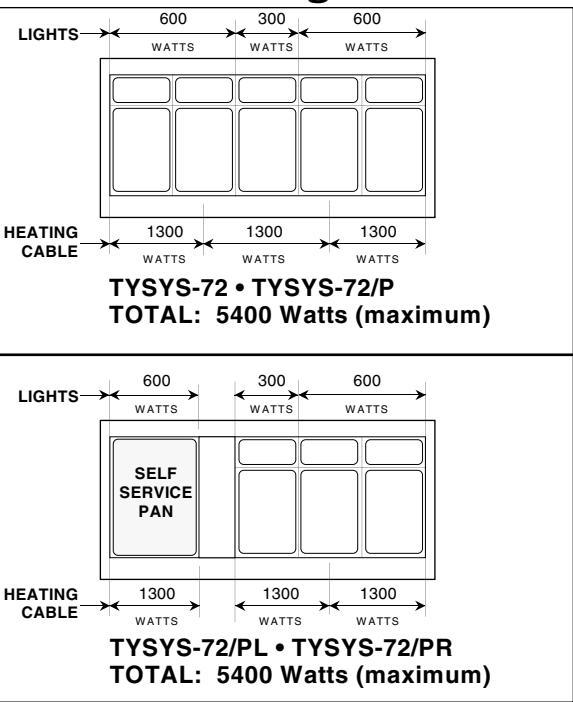
If the unit is equipped with a thermostat indicating a range of between 1 and 10, use a metal-stemmed indicating thermometer to measure the internal temperature of the product(s) being held. Adjust the thermostat setting to achieve the best overall setting based on internal product temperature.

HOLDING TEMPERATURE RANGE

	FAHRENHEIT	CELSIUS
MEAT		
BEEF ROAST — Rare	140°F	60°C
BEEF ROAST — Med/Well Done	160°F	71°C
BEEF BRISKET	160° — 175°F	71° — 79°C
CORN BEEF	160° — 175°F	71° — 79°C
PASTRAMI	160° — 175°F	71° — 79°C
PRIME RIB — Rare	140°F	60°C
STEAKS — Broiled/Fried	140° — 160°F	60° — 71°C
RIBS — Beef or Pork	160°F	71°C
VEAL	160° — 175°F	71° — 79°C
HAM	160° — 175°F	71° — 79°C
PORK	160° — 175°F	71° — 79°C
LAMB	160° — 175°F	71° — 79°C
POULTRY		
CHICKEN — Fried/Baked	160° — 175°F	71° — 79°C
DUCK	160° — 175°F	71° — 79°C
TURKEY	160° — 175°F	71° — 79°C
GENERAL	160° — 175°F	71° — 79°C
FISH/SEAFOOD		
FISH — Baked/Fried	160° — 175°F	71° — 79°C
LOBSTER	160° — 175°F	71° — 79°C
SHRIMP — Fried	160° — 175°F	71° — 79°C
BAKED GOODS		
BREADS/ROLLS	120° — 140°F	49° — 60°C
MISCELLANEOUS		
CASSEROLES	160° — 175°F	71° — 79°C
DOUGH — Proofing	80° — 100°F	27° — 38°C
EGGS — Fried	150° — 160°F	66° — 71°C
FROZEN ENTREES	160° — 175°F	71° — 79°C
HORS D'OEUVRES	160° — 180°F	71° — 82°C
PASTA	160° — 180°F	71° — 82°C
PIZZA	160° — 180°F	71° — 82°C
POTATOES	180°F	82°C
PLATED MEALS	180°F	82°C
SAUCES	140° — 200°F	60° — 93°C
Soup	140° — 200°F	60° — 93°C
VEGETABLES	160° — 175°F	71° — 79°C

The holding temperatures listed are suggested guidelines only.

Power Configurations



SAFETY ALERT



This unit's performance has been optimized using the factory provided bulbs. These bulbs should be replaced with an exact replacement or with a factory recommended replacement. These bulbs have been treated to resist breakage and must be replaced with similarly treated bulbs in order to maintain compliance with NSF standards.



TY-72; TY-72/P TYSYS-72; TYSYS-72/P

Cable Heating Service Kit (full service)	No. 4881
includes:	
CB-3045 Cable Heating Element	210 feet
CR-3226 Ring Connector	6
IN-3488 Insulation Corner	1 foot
BU-3105 Shoulder Bushing	6
BU-3106 Cup Bushing	6
SL-3063 Insulating Sleeve	6
TA-3540 High Temperature Tape	1 roll



Disconnect the unit from the power source before cleaning or servicing.

TY-72 Series • Options and Accessories

Bulbs

— 100 Watt, 130V, STANDARD	LP-33592
— 100 Watt, 130V, BLUE TINT	LP-33253
— 100 Watt, 230-250V, STANDARD	LP-3384
Carving Station, Single Well	55299
Gauge, Interior Ambient Temperature	GU-33384
Glass Panes, End, Reflective, Tempered	
— RIGHT-HAND	GL-22539
— LEFT-HAND	GL-22538
Glass, Tempered, End Spacer	GL-22719
Glass, Tempered, 2' Full Curved: TY-72/PL & /PR	GL-23746
Independent Circuit Cordset Pkg.* TY, 120/208-240 ONLY	14221
Independent Load Center Pkg.* TYSYS, 120/208-240 ONLY	14220
*NOT CSA APPROVED	
Pan, Self Service, 4" deep	16358
Pan Separator Bar	
— Sheet Pan (long bar)	11046
— One-Third Size Pan	11047
— Full-Size (long)	11317
— Half-Size/Third Size	11318
— Sheet Pan	11319
— Sheet Pan (short bar)	11320
— Gastronorm	1865
— Half-Size Sheet Pan	11805
Panel, Front Custom Colors	P120
Panels, End	
— Black Patch, TYSYS ONLY	PE-22708
— Solid Black Patch, right-hand, TYSYS ONLY	PE-23674
— Solid Black Patch, left-hand, TYSYS ONLY	PE-23675
Panels, End, Stainless Steel, KIOSK ASSEMBLY, TY ONLY	14600
Panel, Stainless Steel Front	12645
Product Probe Package: TY-72 & 72/P 120/208-240 ONLY	5296
Product Probe Package: TY-72/PL & PR 120/208-240 ONLY	5295
Scale Platform Package 120/208-240 ONLY	14102
Multiple Timer Bar Package w/probe outlet	FACTORY INSTALLED
— TY, TYSYS-72/PL, 4'	55196
— TY, TYSYS-72/PR, 4'	55198
— TY, TYSYS-72(P)	55200

TY-72/PL; TY-72/PR TYSYS-72/PL; TYSYS-72/PR

Cable Heating Service Kit (full service)

includes:	
CB-3045 Cable Heating Element	134 feet
CR-3226 Ring Connector	4
IN-3488 Insulation Corner	1 foot
BU-3105 Shoulder Bushing	4
BU-3106 Cup Bushing	4
SL-3063 Insulating Sleeve	4
TA-3540 High Temperature Tape	1 roll

Cable Heating Service Kit (self-service)

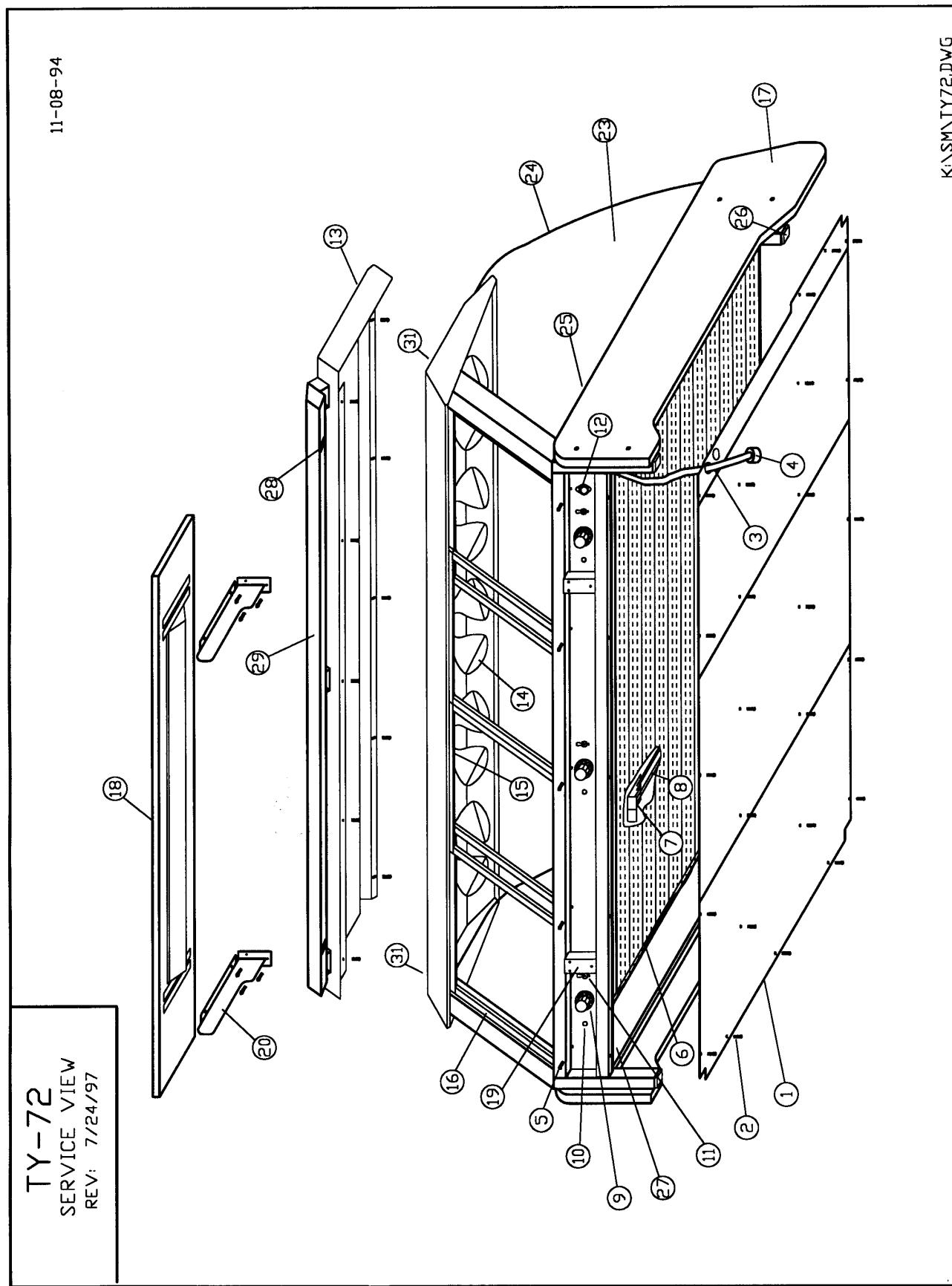
includes:	
CB-3045 Cable Heating Element	72 feet
CR-3226 Ring Connector	4
IN-3488 Insulation Corner	1 foot
BU-3105 Shoulder Bushing	4
BU-3106 Cup Bushing	4
SL-3063 Insulating Sleeve	4
TA-3540 High Temperature Tape	1 roll

TY - 72

1/15/01	PART DESCRIPTION	QTY	A/S PT NO.
1. BOTTOM END PANEL, 120/240V	1	13028	
BOTTOM END PANEL, 230V	1	13986	
BOTTOM RIGHT-HAND PANEL, 4' (1219mm)	1	13029	
BOTTOM LEFT-HAND PANEL, 4' (1219mm)	1	13030	
BOTTOM PANEL, 6' (1829mm)	1	13031	
2. BOTTOM MOUNTING SCREWS	25	SC-2425	
BOTTOM MOUNTING SCREWS	2	SC-2459	
3. CORD: 6' (1829mm), 120/240V	1	CD-3557	
CORD, 230V	1	CD-33489	
4. PLUG, 120/240V	1	PG-3267	
5. CONTROL PANEL MOUNTING SCREWS	5	SC-2459	
6. INSULATION: 25.5" x 120" (648mm x 3048mm)	1	IN-22364	
7. CABLE CONNECTION HARDWARE			
8. HEATING CABLE: 205' (62484mm)	1	CB-3045	
9. THERMOSTAT	3	TT-3498	
THERMOSTAT KNOB	3	KN-3473	
10. INDICATOR LIGHT	3	LI-3025	
INDICATOR LIGHT	3	LI-3951	
11. BULB SWITCH	3	SW-3616	
12. FUSEHOLDER (120V UNITS) INCLUDES	1	FU-33041	
FUSE, 15 AMP	1	FU-3775	
FUSEHOLDER MOUNTING SCREWS	2	SC-2077	
13. TOP	1	4394	
TOP MOUNTING SCREWS	5	SC-2425	
TOP MOUNTING SCREWS	5	SC-2459	
14. BULBS, 120/240V	10	LP-33592	
BULBS, 230V	10	LP-3384	
15. BULB SOCKETS, 120/240V	10	RP-3952	
BULB SOCKETS, 230V	10	RP-3955	
16. DOOR ASSEMBLY			
LEFT-HAND GLASS DOOR - IN	1	DR-22481A	
RIGHT-HAND GLASS DOOR - IN	1	DR-22481B	
CENTER GLASS-OUT	2	DR-22481E	
GUIDES #44049	16	DR-22480F	
DOOR BUMPER ASSEMBLY	2	DR-22480G	
TOP TRACK	1	TK-23749	
BOTTOM TRACK	1	TK-24266	
17. END PANEL	2	PE-22585	
18. CUTTING BOARD ASSEMBLY	1	4017	
19. CUTTING BOARD BRACKET (BASE)	2	12069	
CUTTING BOARD BRACKET MTG. SCREWS	6	SC-24520	
20. CUTTING BOARD BRACKET	2	BT-2342	
23. END GLASS	2	GL-22479	
END GLASS GASKET: 5' (1524mm)	1	GS-22547	
24. FRONT GLASS	1	GL-22478	
25. PAN DIVIDER BARS, NOT SHOWN			
FULL/HALF/THIRD (LONG BAR)	4	11317	
FULL/HALF/THIRD (SHORT BAR)	15	11318	
SHEET PAN	3	11320	
5-PAN DIVIDER (LONG)	2	11357	
26. ADJUSTABLE LEGS	4	LG-22686	
27. TERMINAL BLOCK, 4 POS	2	BK-3597	
28. SNAP-IN RECEPTACLES	2	RP-3396	
RECEPTACLE FUSE, 15 AMP	1	FU-33351	
RECEPTACLE FUSEHOLDER, 15 AMP	1	FU-33352	
29. OUTLET HOUSING COVER	1	4980	
30. 6' PROBE PACKAGE OPTION, NOT SHOWN	1	5296	
31. FRONT GLASS STRUTS	2	SU-2870	
32. IND. CIRCUIT CORDSET PKG. OPTION, 120V*	1	14221	*NOT CSA APPROVED

TYSYS - 72

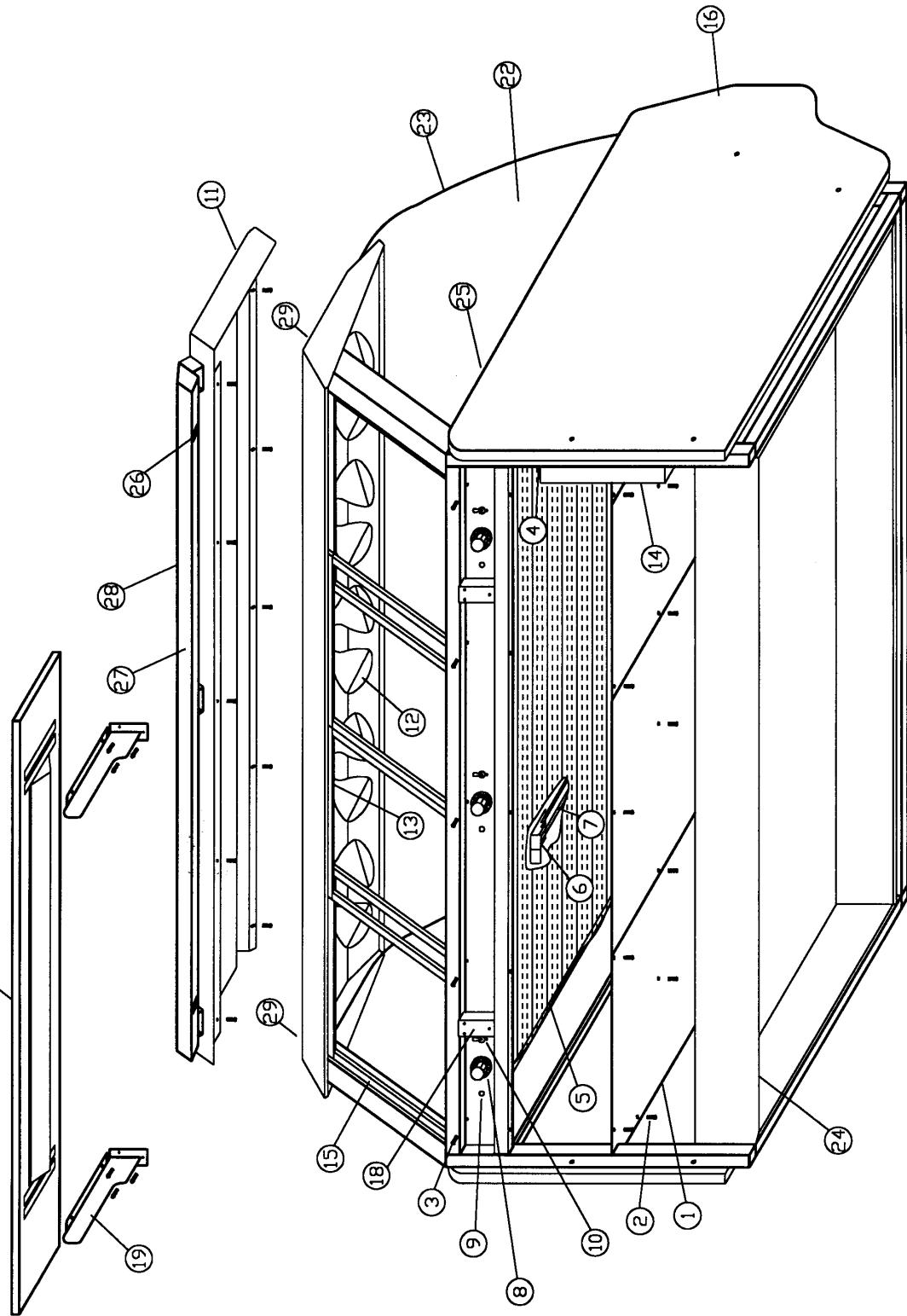
1/15/01	PART DESCRIPTION	QTY	A/S PT NO.
1. BOTTOM END PANEL	1	13028	
BOTTOM RIGHT-HAND PANEL, 4' (1219mm)	1	13029	
BOTTOM LEFT-HAND PANEL, 4' (1219mm)	1	13030	
BOTTOM PANEL, 6' (1829mm)	1	13031	
2. BOTTOM MOUNTING SCREWS	25	SC-2425	
BOTTOM MOUNTING SCREWS	2	SC-2459	
3. CONTROL PANEL MOUNTING SCREWS	5	SC-2459	
4. CONDUIT TUBING: .7' (213mm)	1	TU-3874	
5. INSULATION: 25.5" x 120" (648mm x 3048mm)	2	IN-22364	
6. CABLE CONNECTION HARDWARE:			
7. HEATING CABLE: 205' (62484mm)	1	CB-3045	
8. THERMOSTAT	3	TT-3498	
THERMOSTAT KNOB	3	KN-3473	
9. INDICATOR LIGHT	3	LI-3025	
INDICATOR LIGHT	3	LI-3951	
10. BULB SWITCH	3	SW-3616	
11. TOP	1	4394	
TOP MOUNTING SCREWS	5	SC-2425	
TOP MOUNTING SCREWS	5	SC-2459	
12. BULBS, 120/240V	10	LP-33592	
BULBS, 230V	10	LP-3384	
13. BULB SOCKET, 120/240V	10	RP-3952	
BULB SOCKET, 230V	10	RP-3955	
14. CIRCUIT BOX (120V), INCLUDES	1	CI-3906	
— BREAKER, 20 AMP	2	CI-3907	
— BREAKER, 15 AMP	1	CI-33071	
— GROUND BAR KIT	1	CI-3878	
CIRCUIT BOX (230V), INCLUDES	1	CI-3906	
— BREAKER, 20 AMP	2	CI-3907	
— BREAKER, 15 AMP	2	CI-33071	
— GROUND BAR KIT	1	CI-3878	
15. DOOR ASSEMBLY			
LEFT-HAND GLASS DOOR - IN	1	DR-22481A	
RIGHT-HAND GLASS DOOR - IN	1	DR-22481B	
CENTER GLASS-OUT	2	DR-22481E	
GUIDES #44049	16	DR-22480F	
DOOR BUMPER ASSEMBLY	2	DR-22480G	
TOP TRACK	1	TK-23749	
BOTTOM TRACK	1	TK-24266	
16. END PANEL	2	PE-22493	
17. CUTTING BOARD ASSEMBLY	1	4017	
18. CUTTING BOARD BRACKET (BASE)	2	12069	
CUTTING BOARD BRACKET MTG. SCREWS	6	SC-24520	
19. CUTTING BOARD BRACKET	2	BT-2342	
22. END GLASS	2	GL-22479	
END GLASS GASKET: 5' (1524mm)	1	GS-22547	
23. FRONT GLASS	1	GL-22478	
24. BASE BOTTOM	1	1375	
25. PAN DIVIDER BARS, NOT SHOWN			
FULL/HALF/THIRD (LONG BAR)	4	11317	
FULL/HALF/THIRD (SHORT BAR)	15	11318	
SHEET PAN	3	11320	
5-PAN DIVIDER (LONG)	2	11357	
26. SNAP-IN RECEPTACLES	2	RP-3396	
RECEPTACLE FUSE, 15 AMP	1	FU-33351	
RECEPTACLE FUSEHOLDER, 15 AMP	1	FU-33352	
27. OUTLET HOUSING COVER	1	4980	
28. RECEPTACLE FUSE, 15 AMP	1	FU-33351	
RECEPTACLE FUSEHOLDER, 15 AMP	1	FU-33352	
29. FRONT GLASS STRUTS	2	SU-2870	
30. 6' PROBE PACKAGE OPTION, NOT SHOWN	1	5296	
31. LOAD CENTER PKG. OPTION (120V), NOT SHOWN	1	14220	



TYSSY-72
SERVICE VIEW
REV: 7/24/97

11-08-94

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TY-72/P PASS THRU

1/15/01	<u>PART DESCRIPTION</u>	<u>QTY</u>	<u>A/S PT NO.</u>
1.	BOTTOM END PANEL, 120/240V	1	13028
	BOTTOM END PANEL, 230V	1	13986
	BOTTOM RIGHT-HAND PANEL, 4' (1219mm)	1	13029
	BOTTOM LEFT-HAND PANEL, 4' (1219mm)	1	13030
	BOTTOM PANEL, 6' (1829mm)	1	13031
2.	BOTTOM MOUNTING SCREWS	25	SC-2425
	BOTTOM MOUNTING SCREWS	2	SC-2459
3.	CORD: 6' (1829mm), 125V	1	CD-3557
	CORD, 230V	1	CD-33489
4.	PLUG, 120/240V	1	PG-3267
5.	CONTROL PANEL MOUNTING SCREWS	5	SC-2459
6.	INSULATION: 25.5" x 120" (649mm x 3048mm)	1	IN-22364
7.	CABLE CONNECTION HARDWARE		
8.	HEATING CABLE: 205' (62484mm)	1	CB-3045
9.	THERMOSTAT	3	TT-3498
	THERMOSTAT KNOB	3	KN-3473
10.	INDICATOR LIGHT, 120/240V	3	LI-3025
	INDICATOR LIGHT, 230V	3	LI-3951
11.	BULB SWITCH	3	SW-3616
12.	FUSEHOLDER (120V UNITS) INCLUDES	1	FU-33041
	FUSE, 15 AMP	1	FU-3775
	FUSEHOLDER MOUNTING SCREWS	2	SC-2077
13.	TOP	1	4394
	TOP MOUNTING SCREWS	5	SC-2425
	TOP MOUNTING SCREWS	5	SC-2459
14.	BULBS, 120/240V	10	LP-33592
	BULBS, 230V	10	LP-3384
15.	BULB SOCKET, 120/240V	10	RP-3952
	BULB SOCKET, 230V	10	RP-3955
16.	DOOR ASSEMBLY		
	LEFT-HAND GLASS DOOR - IN	1	DR-22481A
	RIGHT-HAND GLASS DOOR - IN	1	DR-22481B
	CENTER GLASS - OUT	2	DR-22481E
	GUIDES #44049	16	DR-22480F
	DOOR BUMPER ASSEMBLY	2	DR-22480G
	TOP TRACK	1	TK-23749
	BOTTOM TRACK	1	TK-24266
17.	END PANEL	2	PE-22585
18.	CUTTING BOARD ASSEMBLY	1	4017
19.	CUTTING BOARD BRACKET (BASE)	2	12069
	CUTTING BOARD BRACKET MTG. SCREWS	6	SC-24520
20.	CUTTING BOARD BRACKET	2	BT-2342
23.	END GLASS	2	GL-22479
	END GLASS GASKET: 3' (914mm)	1	GS-22547
24.	FRONT GLASS, SELF SERVE	1	GL-22476
25.	CUSTOMER GUARD: 6' (1829mm)	1	11116
	SPACER	2	SP-24586
	MOUNTING SCREW	2	SC-2073
26.	PANS, NOT SHOWN		
	SELF-SERVE PAN	1	11626
	SELF-SERVE PAN GRID	3	PN-22048
27.	ADJUSTABLE LEGS	4	LG-22686
28.	TERMINAL BLOCK, 4 POS	2	BK-3597
29.	SNAP-IN RECEPTACLES	2	RP-3396
	RECEPTACLE FUSE, 15 AMP	1	FU-33351
	RECEPTACLE FUSEHOLDER, 15 AMP	1	FU-33352
30.	OUTLET HOUSING COVER	1	4980
31.	6' PROBE PACKAGE OPTION, NOT SHOWN	1	5296
32.	IND. CIRCUIT CORDSET PKG. OPTION, 120V*	1	14221
	*NOT CSA APPROVED		

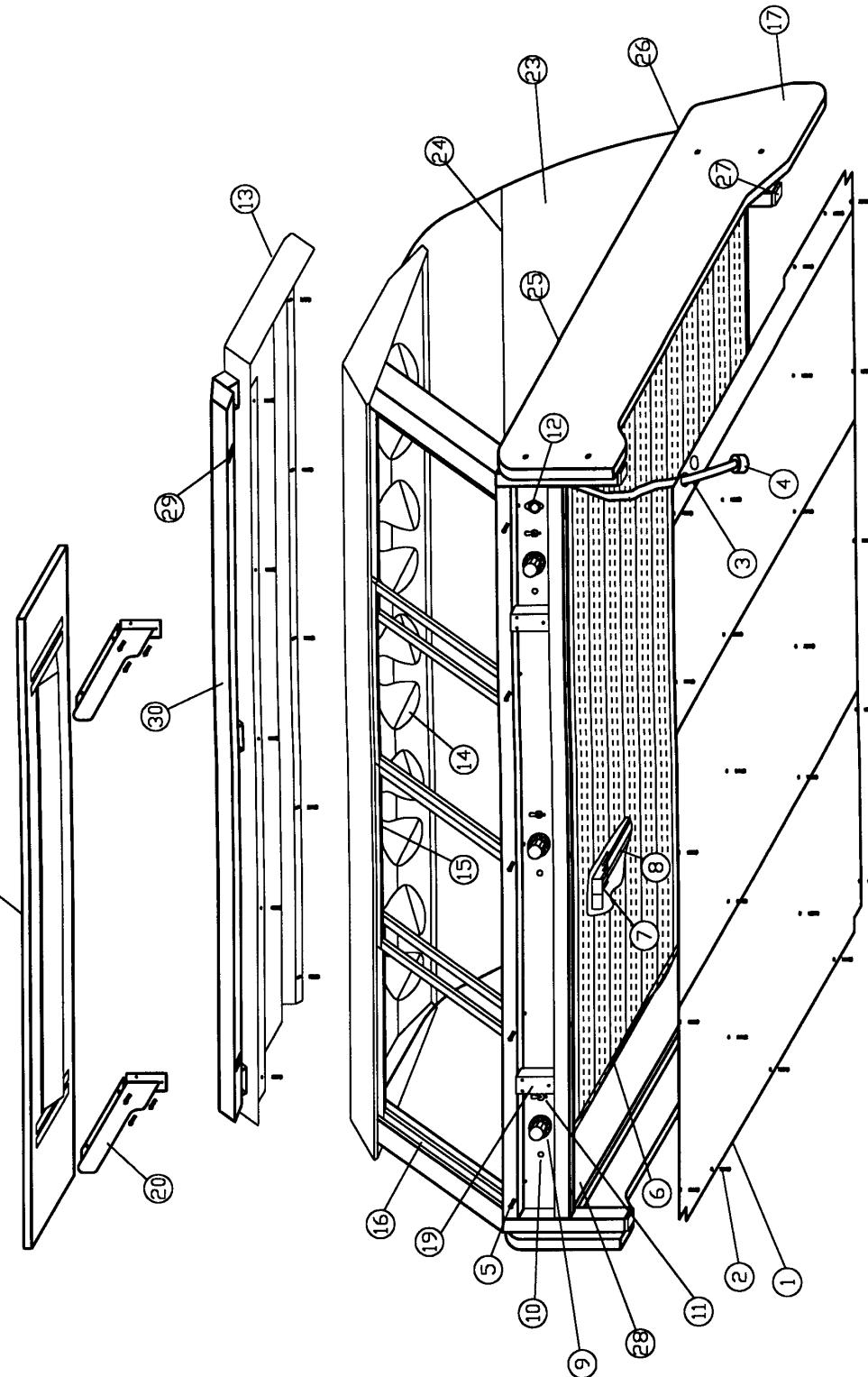
TYSYS-72/P PASS - THRU

1/15/01	<u>PART DESCRIPTION</u>	<u>QTY</u>	<u>A/S PT NO.</u>
1.	BOTTOM END PANEL	1	13028
	BOTTOM RIGHT-HAND PANEL, 4' (1219mm)	1	13029
	BOTTOM LEFT-HAND PANEL, 4' (1219mm)	1	13030
	BOTTOM PANEL, 6' (1829mm)	1	13031
2.	BOTTOM MOUNTING SCREWS	25	SC-2425
	BOTTOM MOUNTING SCREWS	2	SC-2459
3.	CONTROL PANEL MOUNTING SCREWS	5	SC-2459
4.	CONDUIT TUBING: .7' (213mm)	1	TU-3874
5.	INSULATION: 25.5" x 120" (649mm x 3048mm)	2	IN-22364
6.	CABLE CONNECTION HARDWARE		
7.	HEATING CABLE: 205' (62484mm)	1	CB-3045
8.	THERMOSTAT	3	TT-3498
	THERMOSTAT KNOB	3	KN-3473
9.	INDICATOR LIGHT, 120/240V	3	LI-3025
	INDICATOR LIGHT, 230V	3	LI-3951
10.	BULB SWITCH	3	SW-3616
11.	TOP	1	4394
	TOP MOUNTING SCREWS	5	SC-2077
	TOP MOUNTING SCREWS	5	SC-2459
12.	BULBS, 120/240V	10	LP-33592
	BULBS, 230V	10	LP-3384
13.	BULB SOCKET, 120/240V	10	RP-3952
	BULB SOCKET, 230V	10	RP-3955
14.	CIRCUIT BOX (120V), INCLUDES	1	CI-3906
	— BREAKER, 20 AMP	2	CI-3907
	— BREAKER, 15 AMP	1	CI-33071
	— GROUND BAR KIT	1	CI-3878
	CIRCUIT BOX (230V), INCLUDES	1	CI-3906
	— BREAKER, 20 AMP	2	CI-3907
	— BREAKER, 15 AMP	2	CI-33071
	— GROUND BAR KIT	1	CI-3878
15.	DOOR ASSEMBLY		
	LEFT-HAND GLASS DOOR - IN	1	DR-22481A
	RIGHT-HAND GLASS DOOR - IN	1	DR-22481B
	CENTER GLASS - OUT	2	DR-22481E
	GUIDES #44049	16	DR-22480F
	DOOR BUMPER ASSEMBLY	2	DR-22480G
	TOP TRACK	1	TK-23749
	BOTTOM TRACK	1	TK-24266
16.	END PANEL	2	PE-22493
17.	CUTTING BOARD ASSEMBLY	1	4017
18.	CUTTING BOARD BRACKET (BASE)	2	12069
	CUTTING BOARD BRACKET MTG. SCREWS	6	SC-24520
19.	CUTTING BOARD BRACKET	2	BT-2342
22.	END GLASS	2	GL-22479
	END GLASS GASKET: 3' (914mm)	1	GS-22547
23.	FRONT GLASS, SELF SERVE	1	GL-22476
24.	BASE BOTTOM	1	1375
25.	CUSTOMER GUARD: 6' (1829mm)	1	11116
	SPACER	2	SP-24586
	MOUNTING SCREW	2	SC-2073
26.	PANS, NOT SHOWN		
	SELF-SERVE PAN	1	11626
	SELF-SERVE PAN GRID	3	PN-22048
27.	ADJUSTABLE LEGS	4	LG-22686
28.	TERMINAL BLOCK, 4 POS	2	BK-3597
29.	SNAP-IN RECEPTACLES	2	RP-3396
	RECEPTACLE FUSE, 15 AMP	1	FU-33351
	RECEPTACLE FUSEHOLDER, 15 AMP	1	FU-33352
30.	OUTLET HOUSING COVER	1	4980
31.	6' PROBE PACKAGE OPTION, NOT SHOWN	1	5296
32.	IND. CIRCUIT CORDSET PKG. OPTION (120V) NOT SHOWN	1	14220

TY-72/P
SERVICE VIEW
REV: 7/24/97

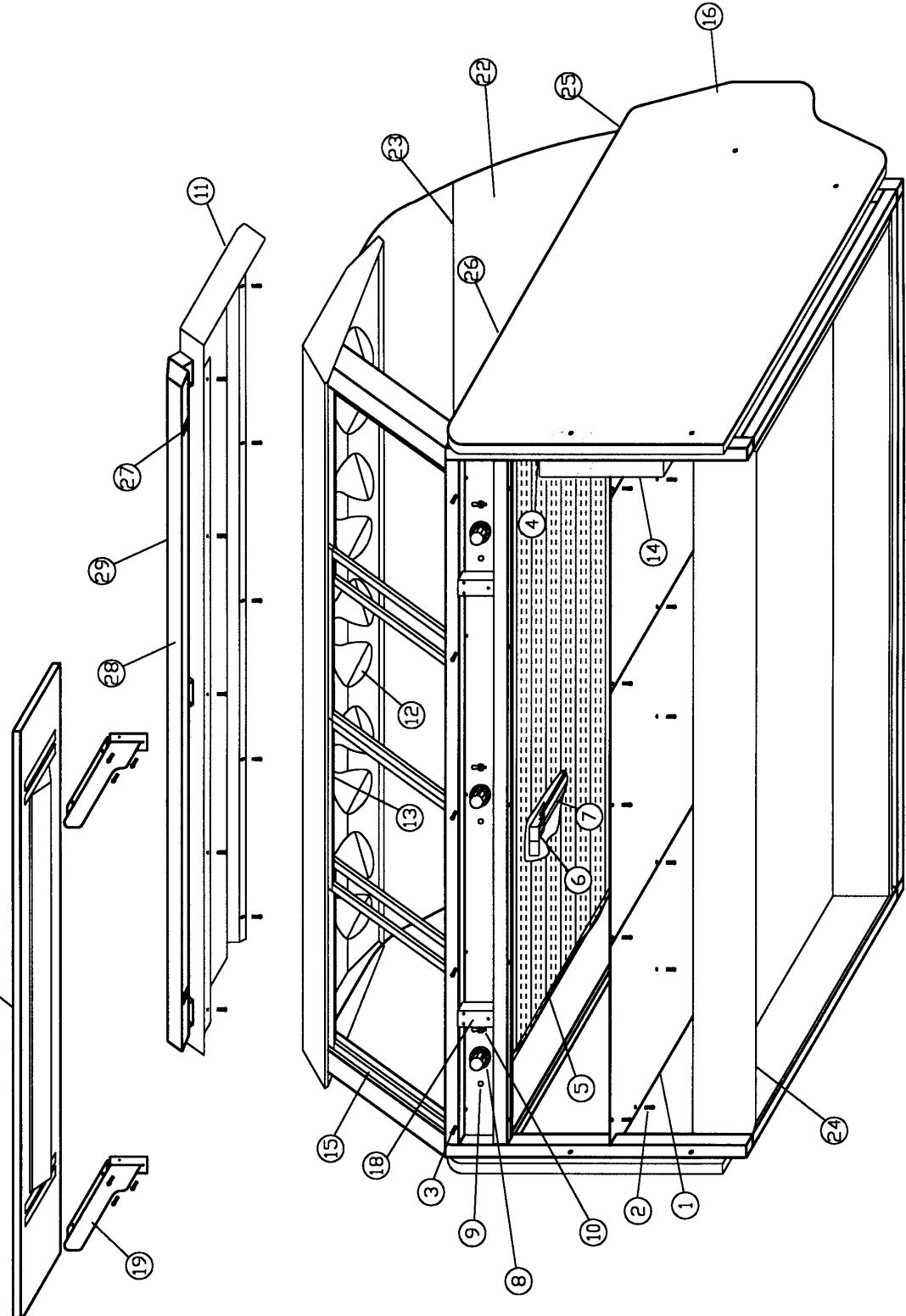
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TYSYS-72/P
SERVICE VIEW
REV: 7/24/97

06-08-94



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TY-72/PL PASS-THRU

1/15/01	PART DESCRIPTION	QTY	A/S PT NO.
1.	BOTTOM END PANEL, 120/240V	1	13028
	BOTTOM END PANEL, 230V	1	13986
	BOTTOM RIGHT-HAND PANEL, 4' (1219mm)	1	13029
	BOTTOM LEFT-HAND PANEL, 4' (1219mm)	1	13030
	BOTTOM PANEL, 6' (1829mm)	1	13031
2.	BOTTOM MOUNTING SCREWS	25	SC-2425
	BOTTOM MOUNTING SCREWS	2	SC-2459
3.	CORD: 6' (1829mm) 120/240V	1	CD-3557
	CORD, 230V	1	CD-33489
4.	PLUG, 120/240V	1	PG-3267
5.	CONTROL PANEL MOUNTING SCREWS	5	SC-2459
6.	INSULATION: 25.5" x 120" (648mm x 3048mm)	1	IN-22364
7.	CABLE CONNECTION HARDWARE		
8.	HEATING CABLE: 66' (20117mm)	1	CB-3045
	HEATING CABLE: 132' (40234mm)	1	CB-3045
9.	THERMOSTAT	3	TT-3498
	THERMOSTAT KNOB	3	KN-3473
10.	INDICATOR LIGHT, 120/240V	3	LI-3025
	INDICATOR LIGHT, 230V	3	LI-3951
11.	BULB SWITCH	3	SW-3616
12.	TOP	1	4416
	TOP MOUNTING SCREWS	5	SC-2425
	TOP MOUNTING SCREWS	5	SC-2459
13.	BULBS, 120/240V	10	LP-33592
	BULBS, 230V	10	LP-3384
	FUSEHOLDER (120V UNITS)	1	FU-33041
	FUSE, 15 AMP	1	FU-3775
14.	BULB SOCKETS, 120/240V	10	RP-3952
	BULB SOCKETS, 230V	10	RP-3955
15.	DOOR ASSEMBLY		
	LEFT-HAND GLASS DOOR	1	DR-22480A
	RIGHT-HAND GLASS DOOR	1	DR-22480B
	GUIDES #44049	8	DR-22480F
	DOOR BUMPER ASSEMBLY	2	DR-22480G
	TOP TRACK	1	TK-23748
	BOTTOM TRACK	1	TK-24265
16.	SELF-SERVE DOOR, LEFT-HAND	1	4407
	HINGE, LEFT-HAND, TO UNIT	2	HG-22167
	HINGE, LEFT-HAND, TO DOOR, UPPER	1	HG-23988
	HINGE, LEFT-HAND, TO DOOR, LOWER	1	HG-22169
17.	SELF-SERVE DOOR, RIGHT-HAND	1	4409
	HINGE, RIGHT-HAND, TO UNIT	2	HG-22168
	HINGE BUSHING	4	BU-2722
	HINGE MOUNTING SCREWS	8	SC-2352
	HINGE, RIGHT-HAND, TO DOOR, UPPER	1	HG-23989
	HINGE, RIGHT-HAND, TO DOOR, LOWER	1	HG-22170
18.	END PANEL	2	PE-22585
19.	CUTTING BOARD ASSEMBLY	1	4017
20.	CUTTING BOARD BRACKET (BASE)	2	12069
	CUTTING BOARD BRACKET MTG. SCREWS	6	SC-24520
21.	CUTTING BOARD BRACKET	2	BT-2342
22.	END GLASS	2	GL-22479
	END GLASS GASKET: 4' (1219mm)	1	GS-22547
23.	INNER END GLASS	1	GL-22497
	DIVIDER GLASS GASKET: 3' (914mm)	1	GS-22548
24.	FRONT GLASS: 4' (1219mm)	1	GL-22477
25.	SELF-SERVE GLASS: 3' (914mm)	1	GL-22474
26.	CUSTOMER GUARD	1	11115
	SPACER	2	SP-24586
	MOUNTING SCREWS	2	SC-2073
27.	PAN DIVIDER BARS, NOT SHOWN		
	FULL/HALF/THIRD SIZE (LONG BAR)	4	11317
	FULL/HALF/THIRD SIZE (SHORT BAR)	15	11318
	SHEET PAN	3	11320
	S-PAN DIVIDER (LONG)	2	11357
	PAN GRID	1	PN-2115
	SELF-SERVE PAN	1	1405
28.	ADJUSTABLE LEGS	4	LG-22686
29.	TERMINAL BLOCK, 4 POS	2	BK-3597
30.	SNAP-IN RECEPTACLES	2	RP-3396
	RECEPTACLE FUSE, 15 AMP	1	FU-33351
	RECEPTACLE FUSEHOLDER, 15 AMP	1	FU-33352
31.	OUTLET HOUSING COVER	1	4951
32.	4' PROBE PACKAGE OPTION, NOT SHOWN	1	5295
33.	GAS STRUT (FRONT GLASS)	2	SU-22702
34.	IND. CIRCUIT CORDSET PKG. OPTION, 120V*	1	14221
	*NOT CSA APPROVED		

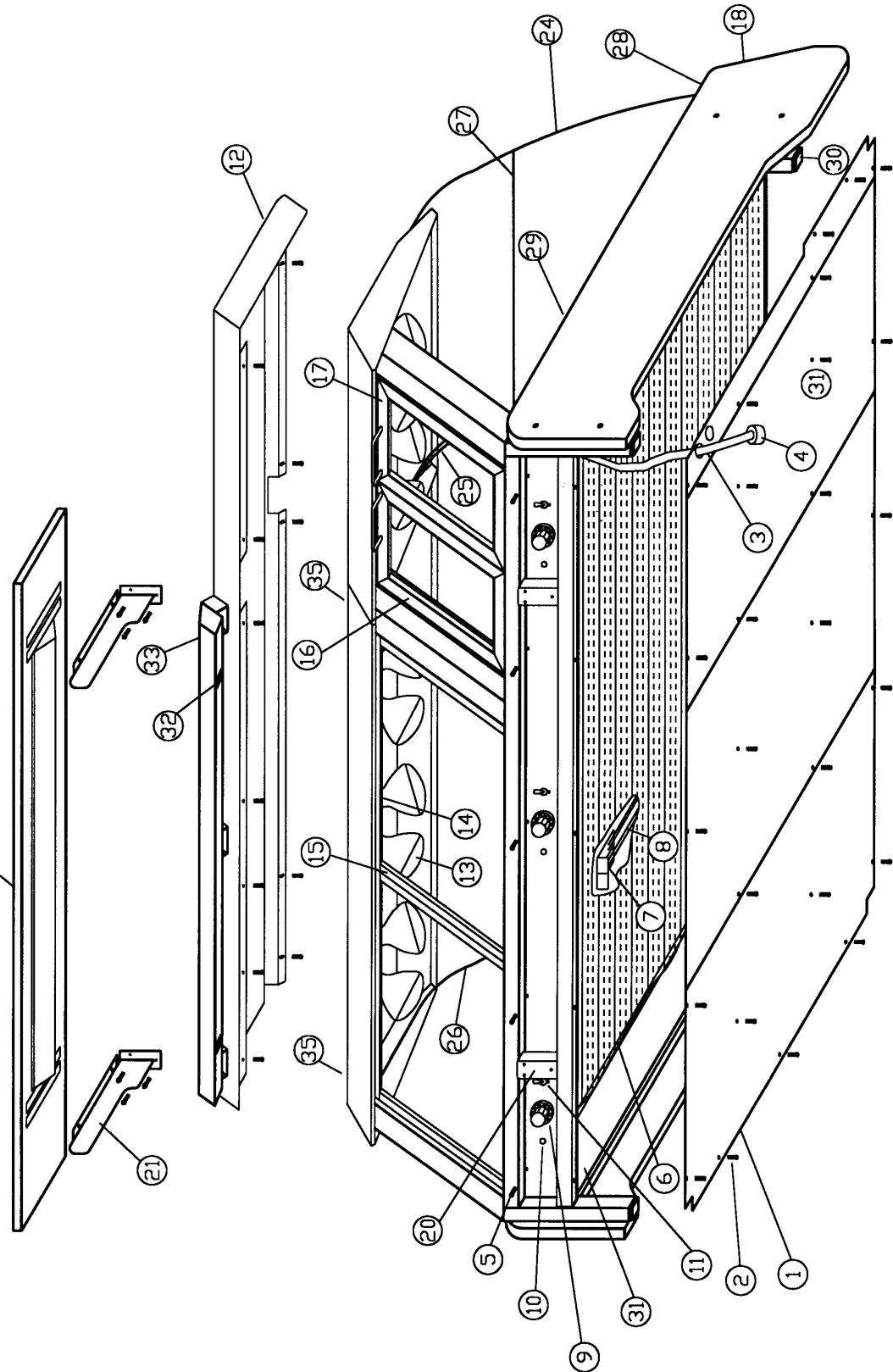
TY-72/PR PASS-THRU

1/15/01	PART DESCRIPTION	QTY	A/S PT NO.
1.	BOTTOM END PANEL, 120/240V	1	13028
	BOTTOM END PANEL, 230V	1	13986
	BOTTOM RIGHT-HAND PANEL, 4' (1219mm)	1	13029
	BOTTOM LEFT-HAND PANEL, 4' (1219mm)	1	13030
	BOTTOM PANEL, 6' (1829mm)	1	13031
2.	BOTTOM MOUNTING SCREWS	25	SC-2425
	BOTTOM MOUNTING SCREWS	2	SC-2459
3.	CORD: 6' (1829mm) 120/240V	1	CD-3557
	CORD: 6' (1829mm) 230V	1	CD-33489
4.	PLUG, 120/240V	1	PG-3267
5.	CONTROL PANEL MOUNTING SCREWS	5	SC-2459
6.	INSULATION: 25.5" x 120" (648mm x 3048mm)	1	IN-22364
7.	CABLE CONNECTION HARDWARE		
8.	HEATING CABLE: 66' (20117mm)	1	CB-3045
	HEATING CABLE: 132' (40234mm)	1	CB-3045
9.	THERMOSTAT	3	TT-3498
	THERMOSTAT KNOB	3	KN-3473
10.	INDICATOR LIGHT, 120/240V	3	LI-3025
	INDICATOR LIGHT, 230V	3	LI-3951
11.	BULB SWITCH	3	SW-3616
12.	TOP	1	4406
	TOP MOUNTING SCREWS	5	SC-2425
	TOP MOUNTING SCREWS	5	SC-2459
13.	BULBS, 120/240V	10	LP-3333
	BULBS, 230V	10	LP-3384
	FUSEHOLDER (120V UNITS)	1	FU-33041
	FUSE, 15 AMP	1	FU-3775
14.	BULB SOCKETS, 120/240V	10	RP-3952
	BULB SOCKETS, 230V	10	RP-3955
15.	DOOR ASSEMBLY		
	LEFT-HAND GLASS DOOR	1	DR-22480A
	RIGHT-HAND GLASS DOOR	1	DR-22480B
	GUIDES #44049	8	DR-22480F
	DOOR BUMPER ASSEMBLY	2	DR-22480G
	TOP TRACK	1	TK-23748
	BOTTOM TRACK	1	TK-24265
16.	SELF-SERVE DOOR, LEFT-HAND	1	4407
	HINGE, LEFT-HAND, TO UNIT	2	HG-22167
	HINGE, LEFT-HAND, TO DOOR, UPPER	1	HG-23988
	HINGE, LEFT-HAND, TO DOOR, LOWER	1	HG-22169
17.	SELF-SERVE DOOR, RIGHT-HAND	1	4409
	HINGE, RIGHT-HAND, TO UNIT	2	HG-22168
	HINGE BUSHING	4	BU-2722
	HINGE MOUNTING SCREWS	8	SC-2352
	HINGE, RIGHT-HAND, TO DOOR, UPPER	1	HG-23989
	HINGE, RIGHT-HAND, TO DOOR, LOWER	1	HG-22170
18.	END PANEL	2	PE-22585
19.	CUTTING BOARD ASSEMBLY	1	4017
20.	CUTTING BOARD BRACKET (BASE)	2	12069
	CUTTING BOARD BRACKET MTG. SCREWS	6	SC-24520
21.	CUTTING BOARD BRACKET	2	BT-2342
22.	END GLASS	2	GL-22479
	END GLASS GASKET: 4' (1219mm)	1	GS-22547
23.	INNER END GLASS	1	GL-22497
	DIVIDER GLASS GASKET: 3' (914mm)	1	GS-22548
24.	FRONT GLASS: 4' (1219mm)	1	GL-22477
25.	SELF-SERVE GLASS: 3' (914mm)	1	GL-22474
26.	CUSTOMER GUARD	1	11115
	SPACER	2	SP-24586
	MOUNTING SCREWS	2	SC-2073
27.	PAN DIVIDER BARS, NOT SHOWN		
	FULL/HALF/THIRD SIZE (LONG BAR)	4	11317
	FULL/HALF/THIRD SIZE (SHORT BAR)	15	11318
	SHEET PAN	3	11320
	S-PAN DIVIDER (LONG)	2	11357
	PAN GRID	1	PN-2115
	SELF-SERVE PAN	1	1405
28.	ADJUSTABLE LEGS	4	LG-22686
29.	TERMINAL BLOCK, 4 POS	2	BK-3597
30.	SNAP-IN RECEPTACLES	2	RP-3396
	RECEPTACLE FUSE, 15 AMP	1	FU-33351
	RECEPTACLE FUSEHOLDER, 15 AMP	1	FU-33352
31.	OUTLET HOUSING COVER	1	4951
32.	4' PROBE PACKAGE OPTION, NOT SHOWN	1	5295
33.	GAS STRUT (FRONT GLASS)	2	SU-22702
34.	IND. CIRCUIT CORDSET PKG. OPTION, 120V*	1	14221
	*NOT CSA APPROVED		

TY-72/PL
SERVICE VIEW
REV: 7/24/97

12-01-94

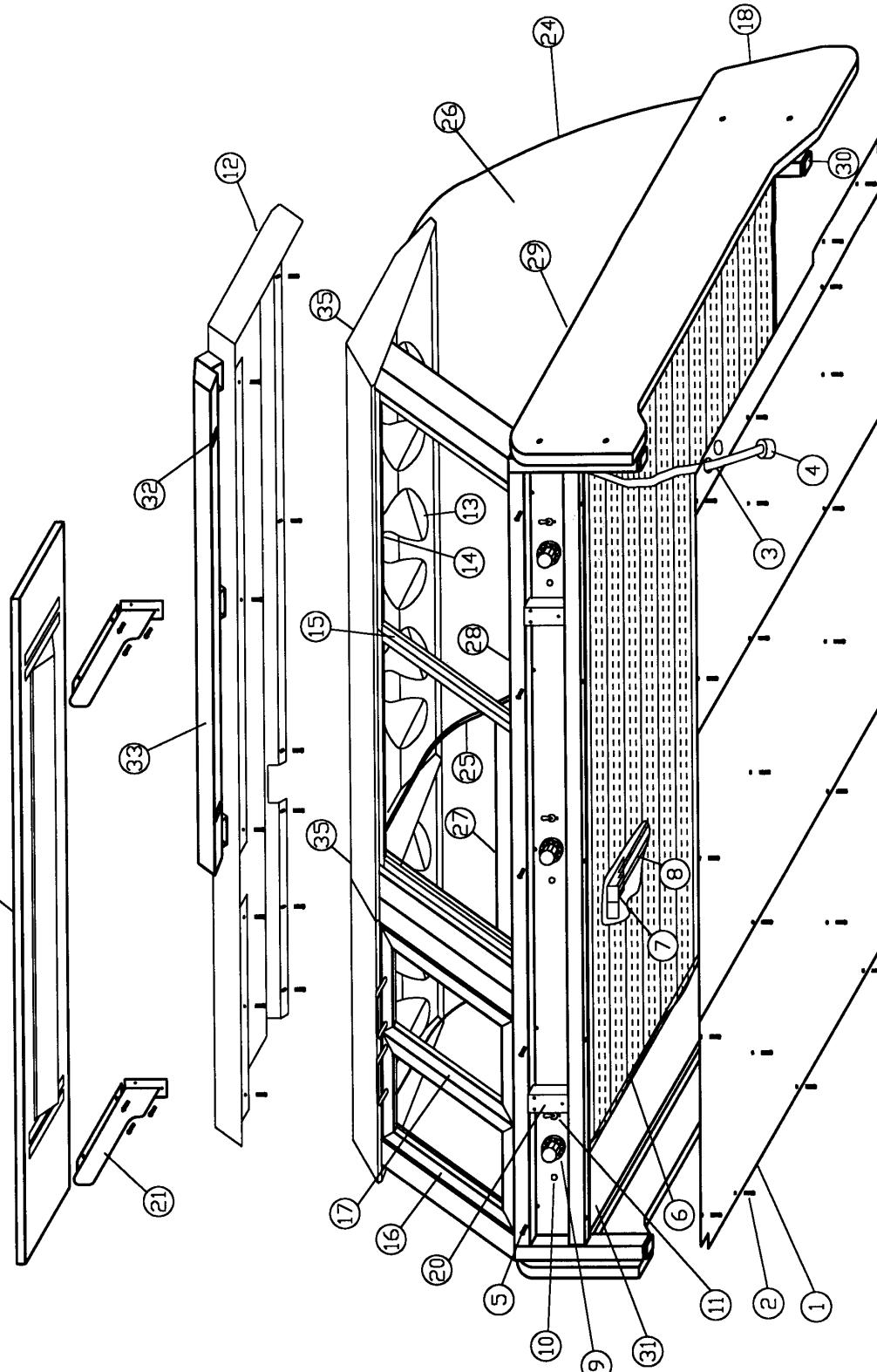
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TY-72/PR
SERVICE VIEW
REV. 7/24/97

12-01-94

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TYSYS-72/PL PASS-THRU

1/15/01	PART DESCRIPTION	QTY	A/S PT NO.
1.	BOTTOM END PANEL	1	13028
	BOTTOM RIGHT-HAND PANEL, 4' (1219mm)	1	13029
	BOTTOM LEFT-HAND PANEL, 4' (1219mm)	1	13030
	BOTTOM PANEL, 6' (1829mm)	1	13031
2.	BOTTOM MOUNTING SCREWS	25	SC-2425
	BOTTOM MOUNTING SCREWS	2	SC-2459
3.	CONTROL PANEL MOUNTING SCREWS	5	SC-2459
4.	CONDUIT TUBING: .7" (213mm)	1	TU-3874
5.	INSULATION: 25.5" x 120" (648mm x 3048mm)	1	IN-22364
6.	CABLE CONNECTION HARDWARE		
7.	HEATING CABLE: 66' (20117mm)	1	CB-3045
	HEATING CABLE: 132' (40234mm)	1	CB-3045
8.	THERMOSTAT	3	TT-3498
	THERMOSTAT KNOB	3	KN-3473
9.	INDICATOR LIGHT, 125V	3	LI-3025
	INDICATOR LIGHT, 230V	3	LI-3951
10.	BULB SWITCH	3	SW-3616
11.	TOP	1	4406
	TOP MOUNTING SCREWS	5	SC-2425
	TOP MOUNTING SCREWS	5	SC-2459
12.	BULBS, 120/240V	10	LP-33592
	BULBS, 230V	10	LP-3384
13.	BULB SOCKET, 120/240V	10	RP-3952
	BULB SOCKET, 230V	10	LP-3955
14.	CIRCUIT BOX (120V), INCLUDES	1	CI-3906
— BREAKER, 20 AMP	3	CI-3907	
— BREAKER, 15 AMP	2	CI-33071	
— GROUND BAR KIT	1	CI-3878	
CIRCUIT BOX (230V), INCLUDES	1	CI-3906	
— BREAKER, 20 AMP	4	CI-3907	
— BREAKER, 15 AMP	2	CI-33071	
— GROUND BAR KIT	1	CI-3878	
15.	DOOR ASSEMBLY		
LEFT-HAND GLASS DOOR	1	DR-22480A	
RIGHT-HAND GLASS DOOR	1	DR-22480B	
GUIDES #44049	8	DR-22480F	
DOOR BUMPER ASSEMBLY	2	DR-22480G	
TOP TRACK	1	TK-23748	
BOTTOM TRACK	1	TK-24265	
16.	SELF-SERVE DOOR, LEFT-HAND	1	4407
HINGE, LEFT-HAND, TO UNIT	2	HG-22167	
HINGE, LEFT-HAND, TO DOOR, UPPER	1	HG-23988	
HINGE, LEFT-HAND, TO DOOR, LOWER	1	HG-22169	
17.	SELF-SERVE DOOR, RIGHT-HAND	1	4409
HINGE, RIGHT-HAND, TO UNIT	2	HG-22168	
HINGE BUSHING	4	BU-2722	
HINGE MOUNTING SCREWS	8	SC-2352	
HINGE, RIGHT-HAND, TO DOOR, UPPER	1	HG-23989	
HINGE, RIGHT-HAND, TO DOOR, LOWER	1	HG-22170	
18.	END PANEL	2	PE-22493
19.	CUTTING BOARD ASSEMBLY	1	4017
20.	CUTTING BOARD BRACKET (BASE)	2	12069
CUTTING BOARD BRACKET MTG. SCREWS	6	SC-24520	
21.	CUTTING BOARD BRACKET	2	BT-2342
24.	END GLASS	2	GL-22479
END GLASS GASKET: 4' (1219mm)	1	GS-22547	
25.	INNER END GLASS	1	GL-22497
DIVIDER GLASS GASKET: 3' (914mm)	1	GS-22548	
26.	FRONT GLASS: 4' (1219mm)	1	GL-22477
27.	SELF-SERVE GLASS: 2' (610mm)	1	GL-22474
28.	BASE BOTTOM	1	1375
29.	CUSTOMER GUARD: 2' (610mm)	1	11115
SPACER	2	SP-24586	
MOUNTING SCREW	2	SC-2073	
30.	PAN DIVIDER BARS, NOT SHOWN		
FULL/HALF/THIRD SIZE (LONG BAR)	4	11317	
FULL/HALF/THIRD SIZE (SHORT BAR)	15	11318	
SHEET PAN	3	11320	
S-PAN DIVIDER (LONG)	2	11357	
PAN GRID	1	PN-2115	
SELF-SERVE PAN	1	1405	
SHELF	1	1407	
31.	SNAP-IN RECEPTACLES	2	RP-3396
32.	OUTLET HOUSING COVER	1	4951
33.	RECEPTACLE FUSE, 15 AMP	1	FU-33351
RECEPTACLE FUSEHOLDER, 15 AMP	1	FU-33352	
34.	FRONT GLASS STRUTS	2	SU-22702
35.	4' PROBE PACKAGE OPTION, NOT SHOWN	1	5295
36.	LOAD CENTER PACKAGE OPTION, NOT SHOWN	1	14220

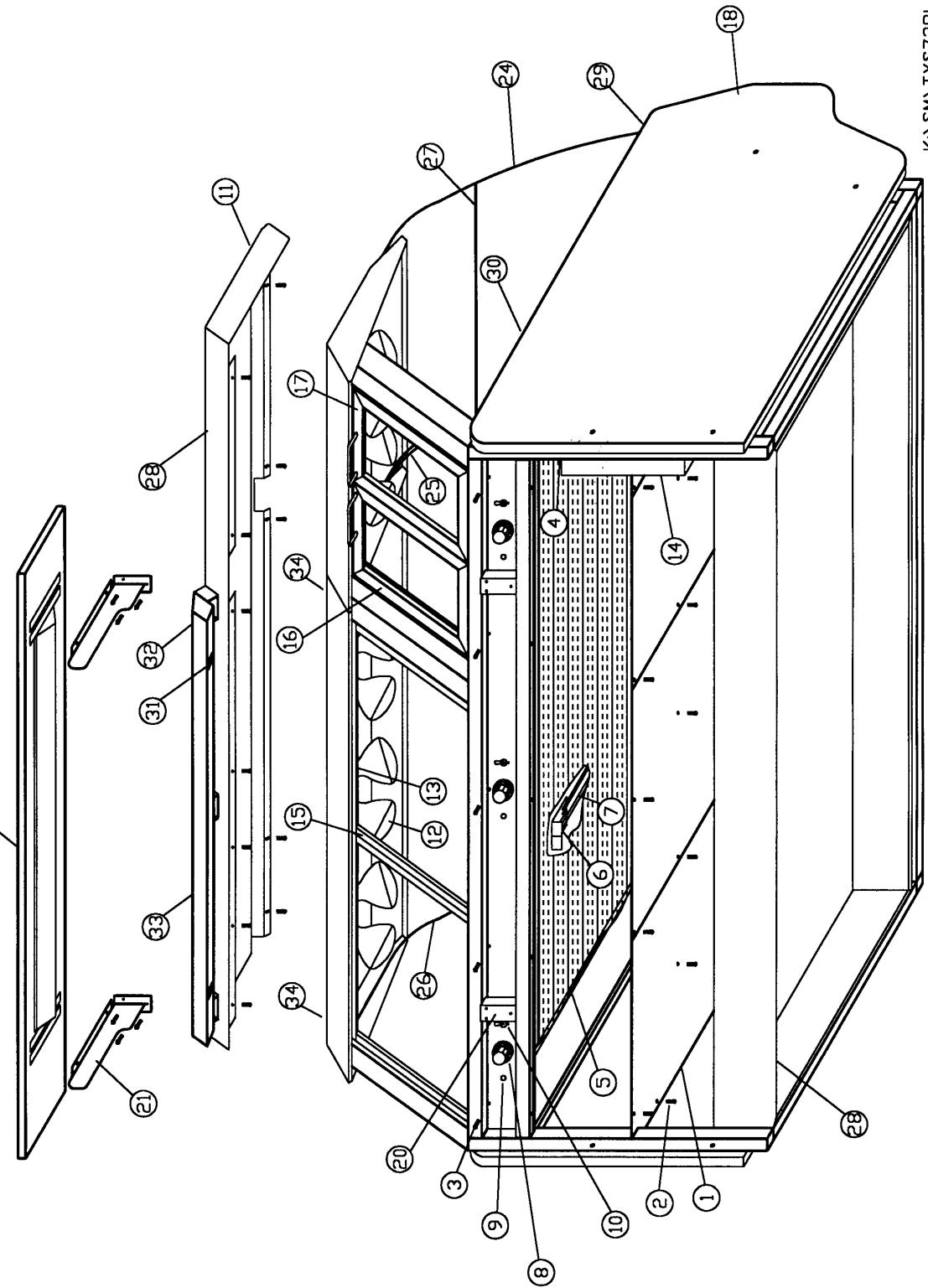
TYSYS-72/PR PASS-THRU

1/15/01	PART DESCRIPTION	QTY	A/S PT NO.
1.	BOTTOM END PANEL	1	13028
	BOTTOM RIGHT-HAND PANEL, 4' (1219mm)	1	13029
	BOTTOM LEFT-HAND PANEL, 4' (1219mm)	1	13030
	BOTTOM PANEL, 6' (1829mm)	1	13031
2.	BOTTOM MOUNTING SCREWS	25	SC-2425
	BOTTOM MOUNTING SCREWS	2	SC-2459
3.	CONTROL PANEL MOUNTING SCREWS	5	SC-2459
4.	CONDUIT TUBING: .7" (213mm)	1	TU-3874
5.	INSULATION: 25.5" x 120" (648mm x 3048mm)	1	IN-22364
6.	CABLE CONNECTION HARDWARE		
7.	HEATING CABLE: 66' (20117mm)	1	CB-3045
	HEATING CABLE: 132' (40234mm)	1	CB-3045
8.	THERMOSTAT	3	TT-3498
	THERMOSTAT KNOB	3	KN-3473
9.	INDICATOR LIGHT, 125V	3	LI-3025
	INDICATOR LIGHT, 230V	3	LI-3951
10.	BULB SWITCH	3	SW-3616
11.	TOP	1	4406
	TOP MOUNTING SCREWS	5	SC-2425
	TOP MOUNTING SCREWS	5	SC-2459
12.	BULBS, 120/240V	10	LP-33592
	BULBS, 230V	10	LP-3384
13.	BULB SOCKET, 120/240V	10	RP-3952
	BULB SOCKET, 230V	10	RP-3955
14.	CIRCUIT BOX (120V), INCLUDES	1	CI-3906
— BREAKER, 20 AMP	3	CI-3907	
— BREAKER, 15 AMP	2	CI-33071	
— GROUND BAR KIT	1	CI-3878	
CIRCUIT BOX (230V), INCLUDES	1	CI-3906	
— BREAKER, 20 AMP	4	CI-3907	
— BREAKER, 15 AMP	2	CI-33071	
— GROUND BAR KIT	1	CI-3878	
15.	DOOR ASSEMBLY		
LEFT-HAND GLASS DOOR	1	DR-22480A	
RIGHT-HAND GLASS DOOR	1	DR-22480B	
GUIDES #44049	8	DR-22480F	
DOOR BUMPER ASSEMBLY	2	DR-22480G	
TOP TRACK	1	TK-23748	
BOTTOM TRACK	1	TK-24265	
16.	SELF-SERVE DOOR, LEFT-HAND	1	4407
HINGE, LEFT-HAND, TO UNIT	2	HG-22167	
HINGE, LEFT-HAND, TO DOOR, UPPER	1	HG-23988	
HINGE, LEFT-HAND, TO DOOR, LOWER	1	HG-22169	
17.	SELF-SERVE DOOR, RIGHT-HAND	1	4409
HINGE, RIGHT-HAND, TO UNIT	2	HG-22168	
HINGE BUSHING	4	BU-2722	
HINGE MOUNTING SCREWS	8	SC-2352	
HINGE, RIGHT-HAND, TO DOOR, UPPER	1	HG-23989	
HINGE, RIGHT-HAND, TO DOOR, LOWER	1	HG-22170	
18.	END PANEL	2	PE-22493
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33.	RECEPTACLE FUSE, 15 AMP	1	FU-33351
RECEPTACLE FUSEHOLDER, 15 AMP	1	FU-33352	
34.	FRONT GLASS GAS STRUTS	2	SU-22702
35.	4' PROBE PACKAGE OPTION, NOT SHOWN	1	5295
36.	LOAD CENTER PACKAGE OPTION, NOT SHOWN	1	14220

TYSS-72/PL
SERVICE VIEW
REV: 7/24/97

11-08-94

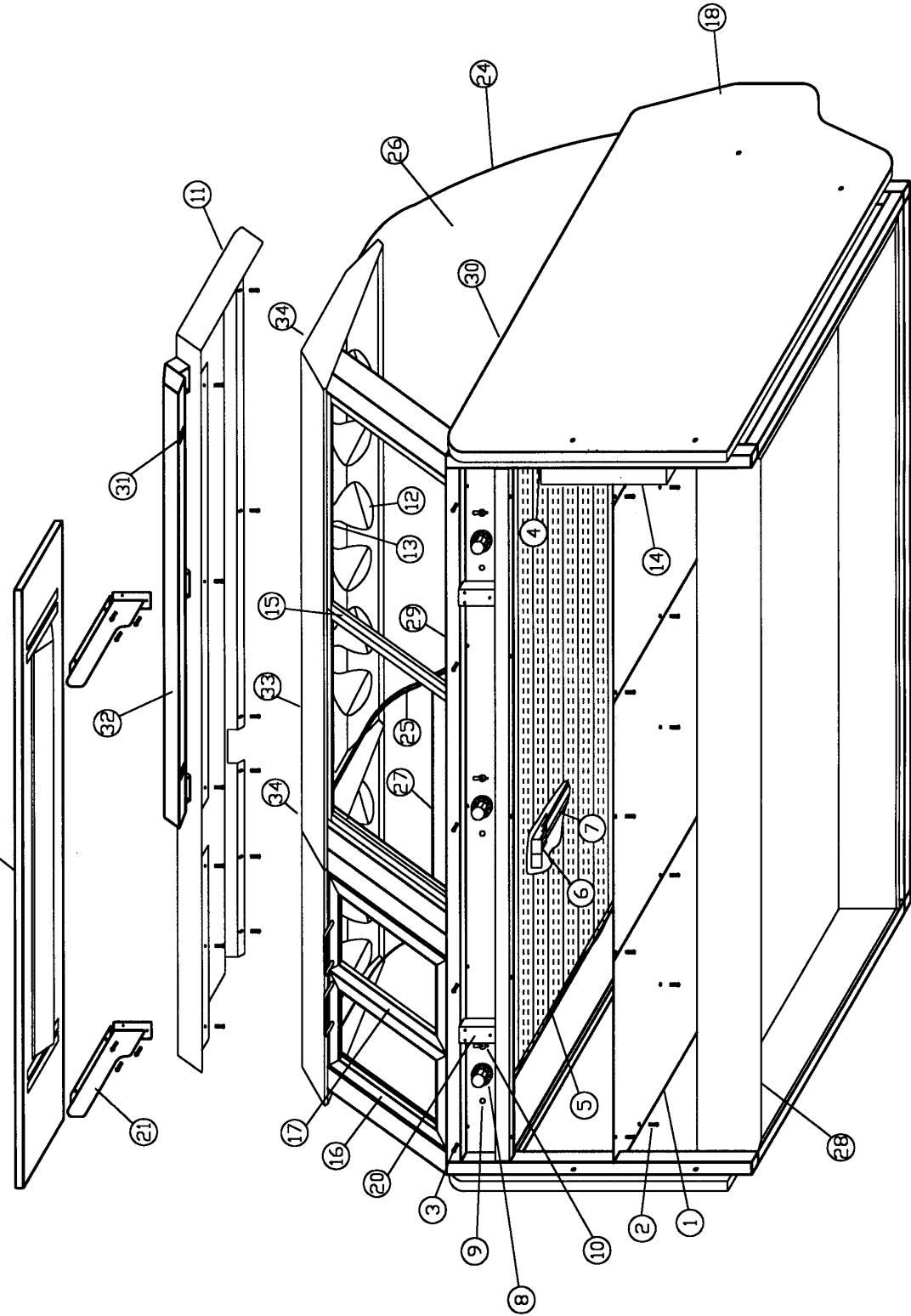
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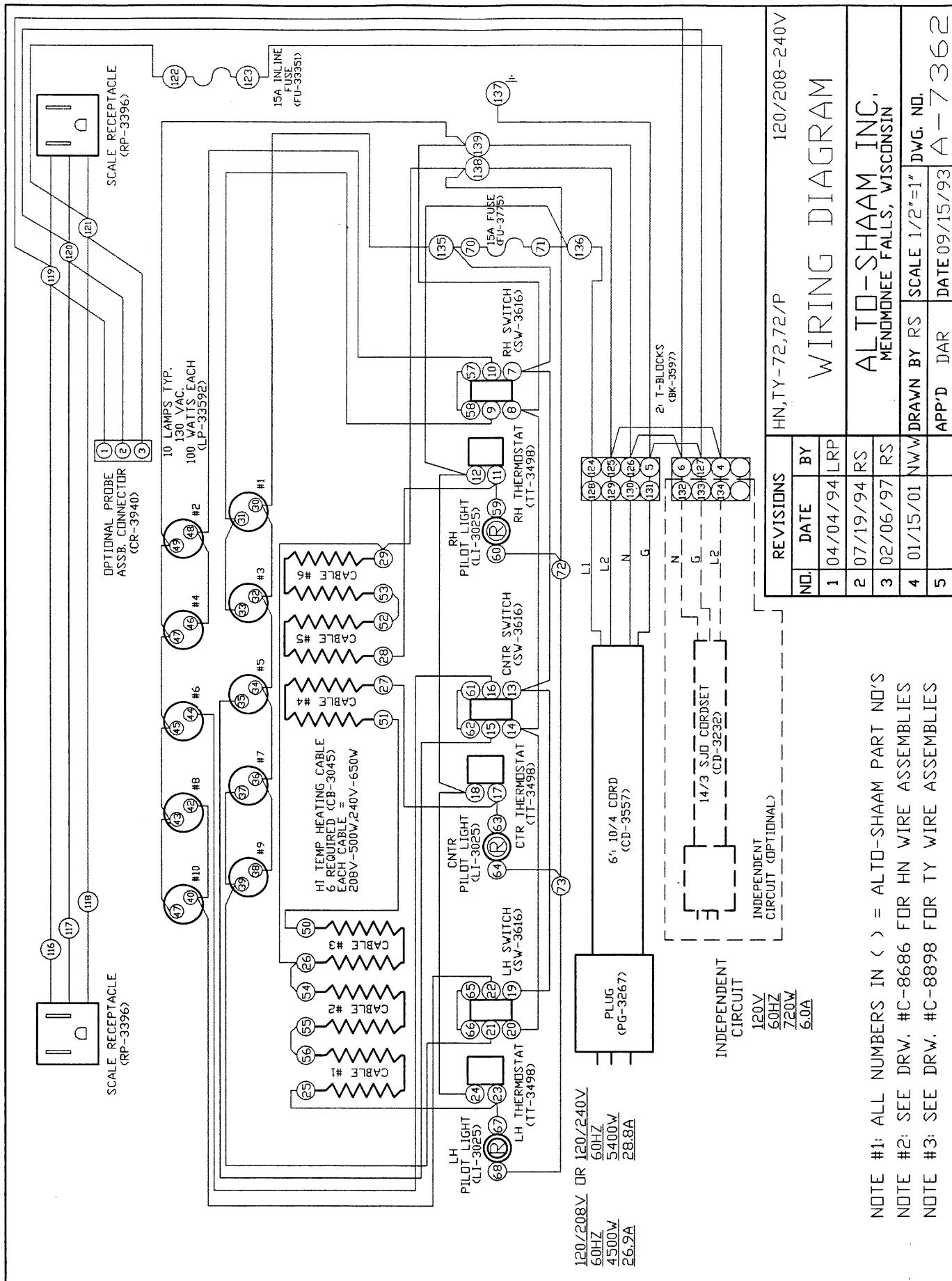


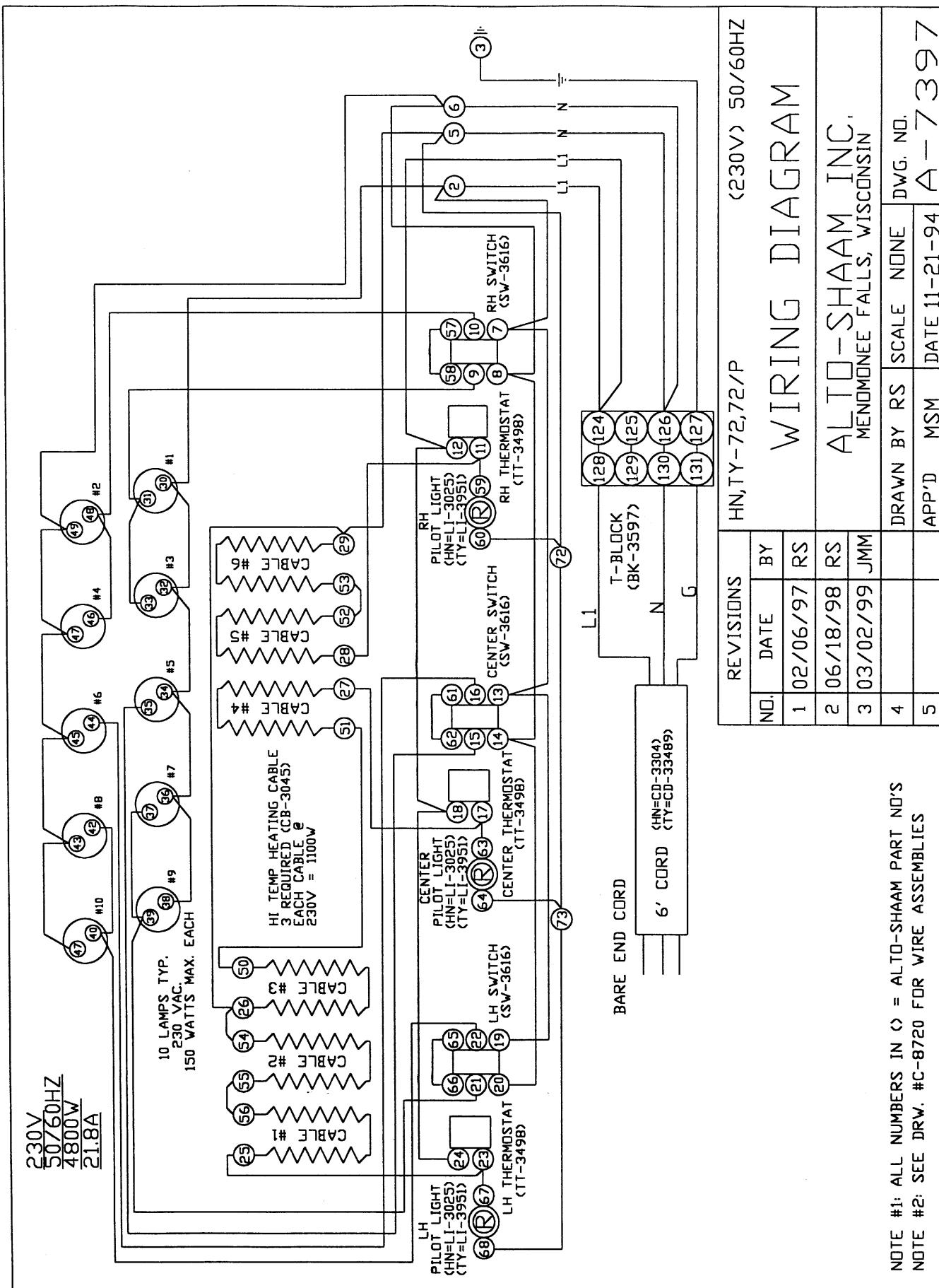
TYSS-72/PR
SERVICE VIEW
REV: 7/24/97

11-08-94

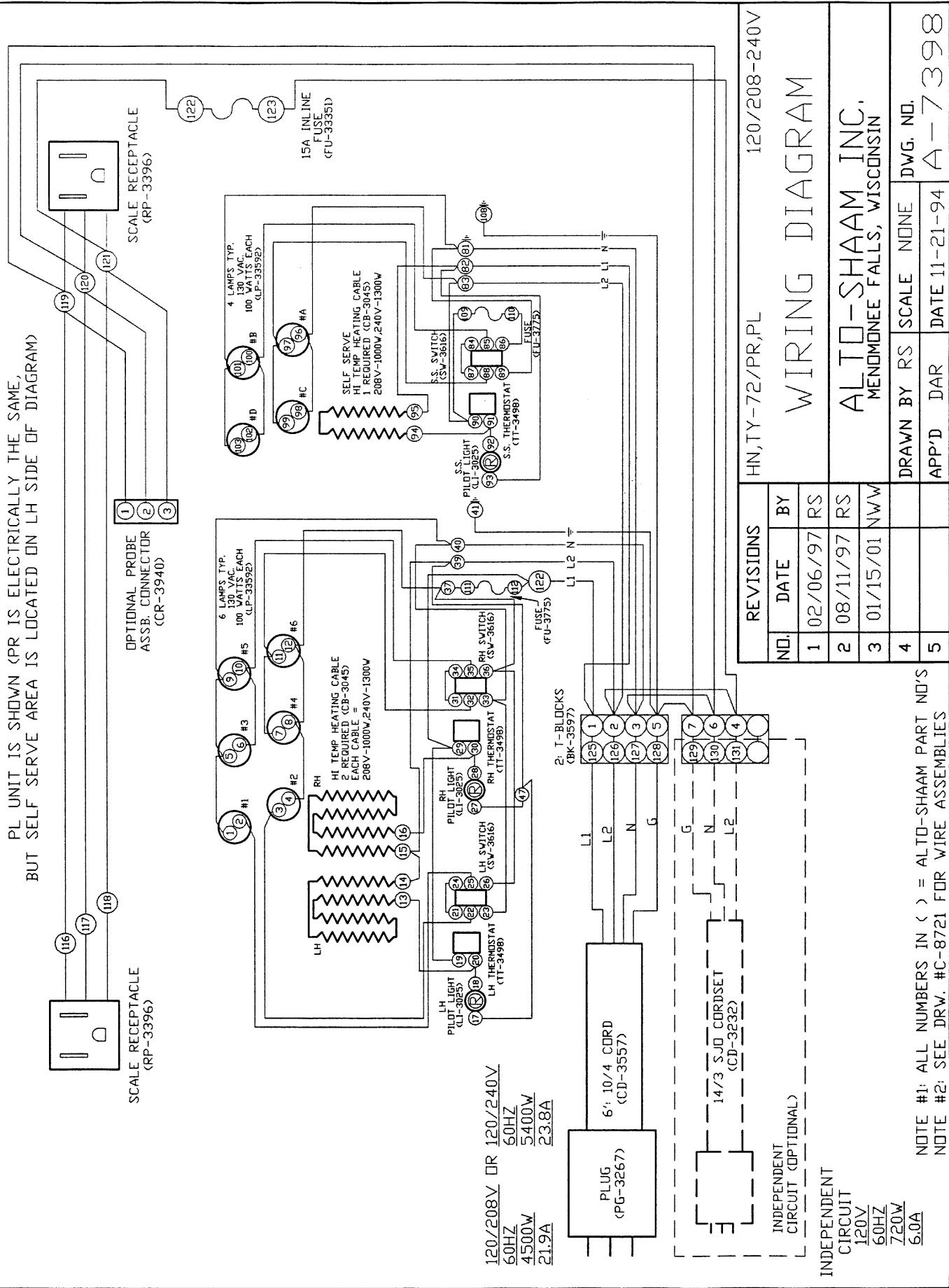
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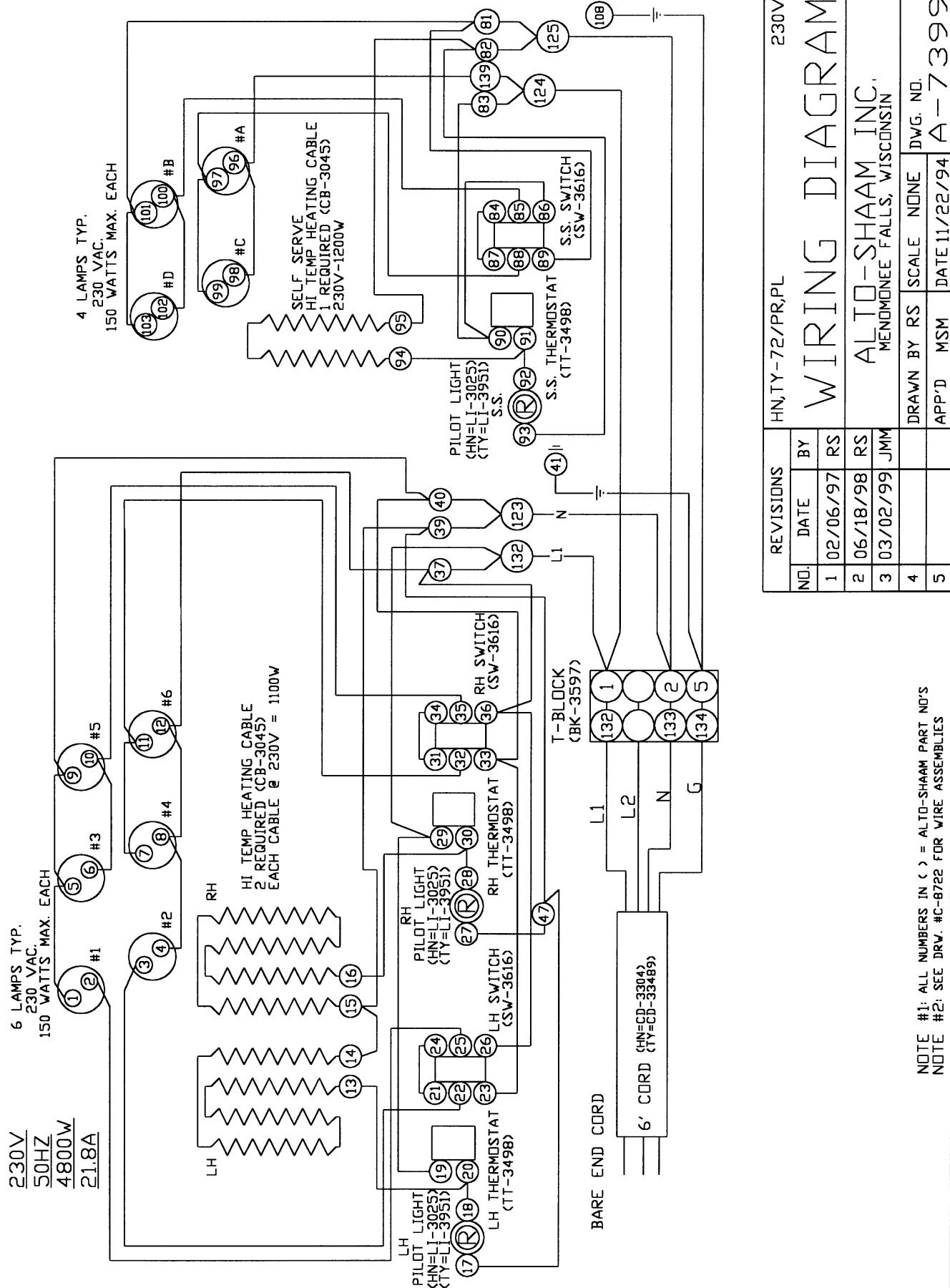


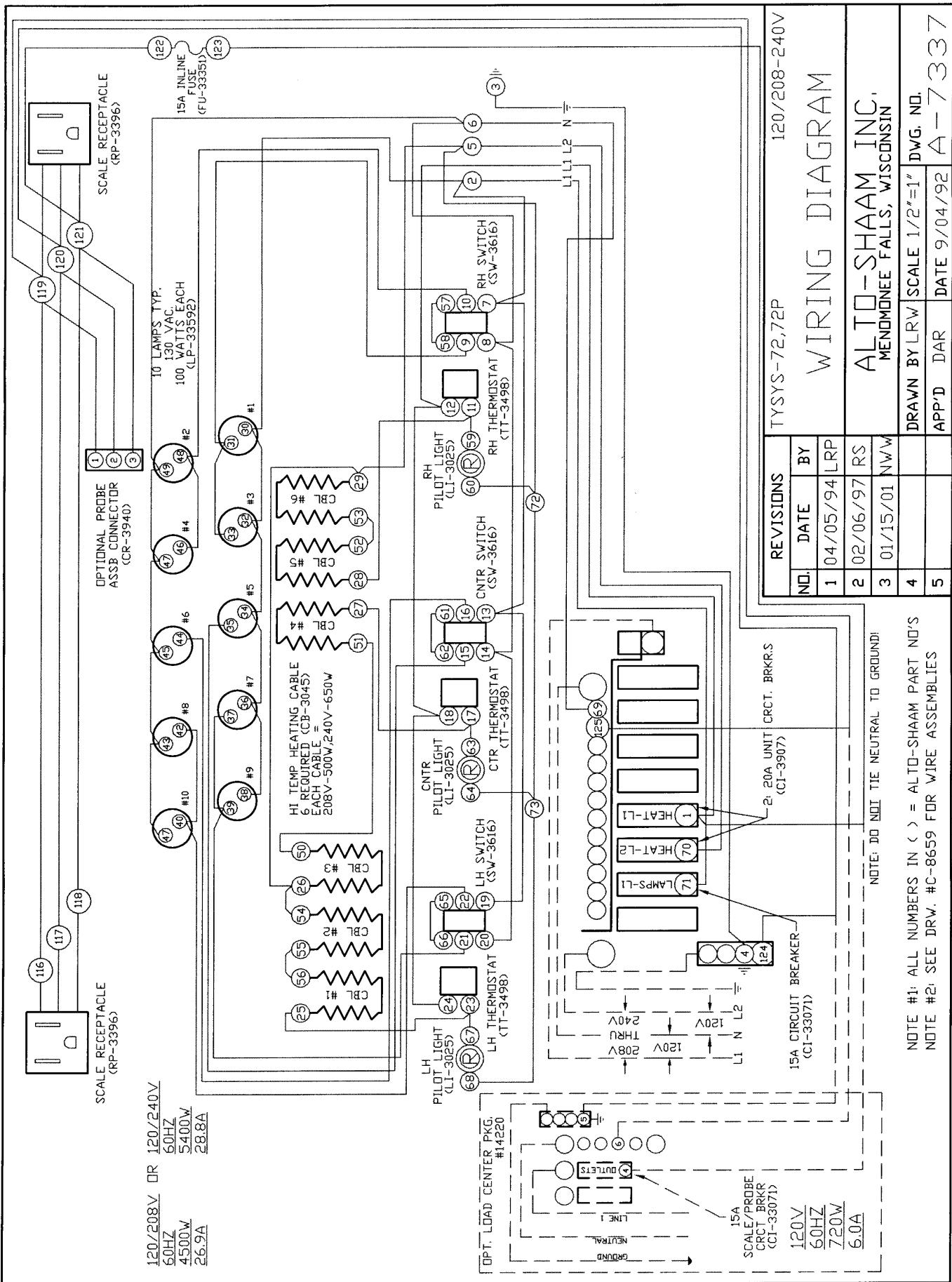


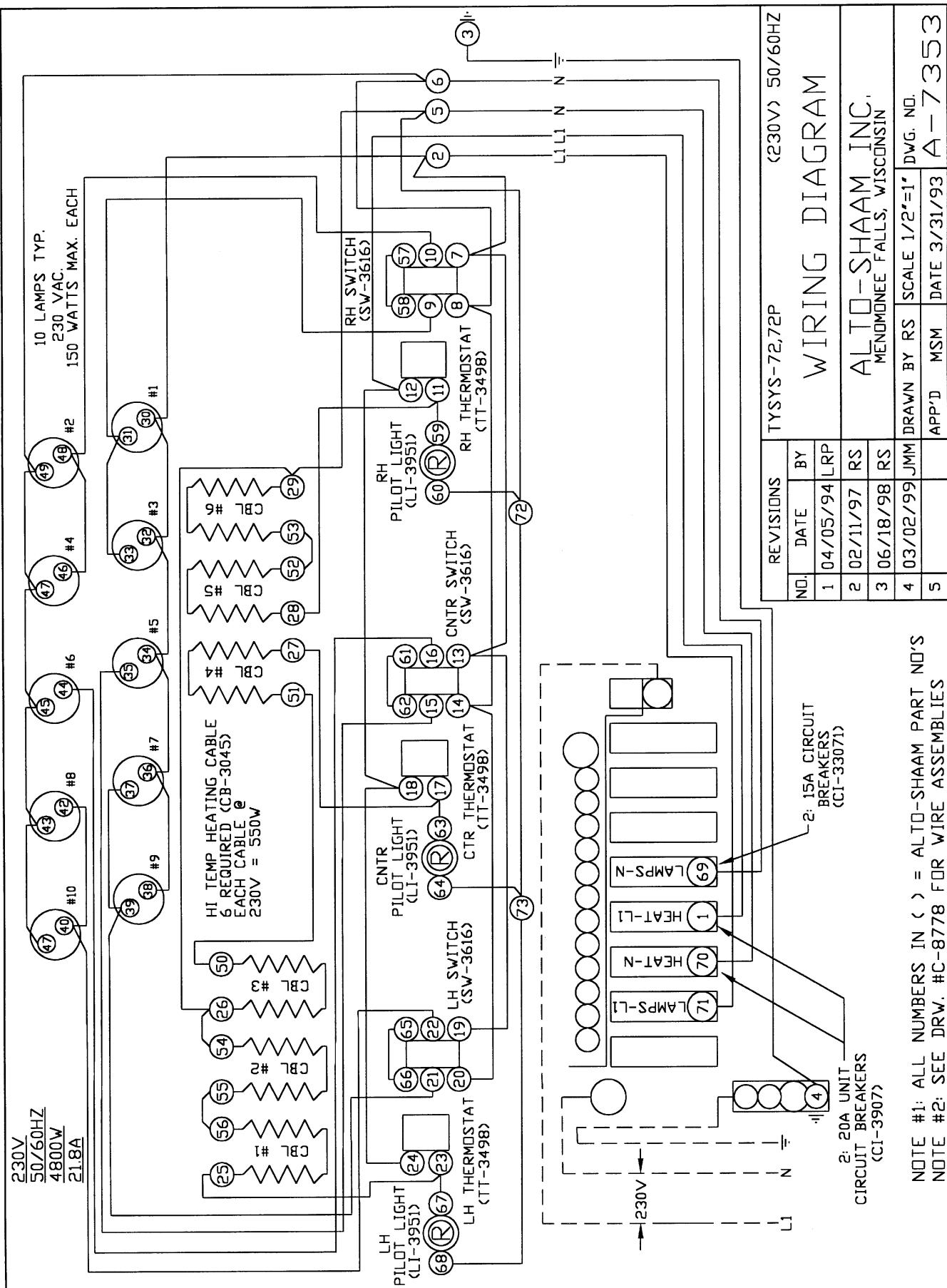


PL UNIT IS SHOWN <PR IS ELECTRICALLY THE SAME,
BUT SELF SERVE AREA IS LOCATED ON LH SIDE OF DIAGRAM>

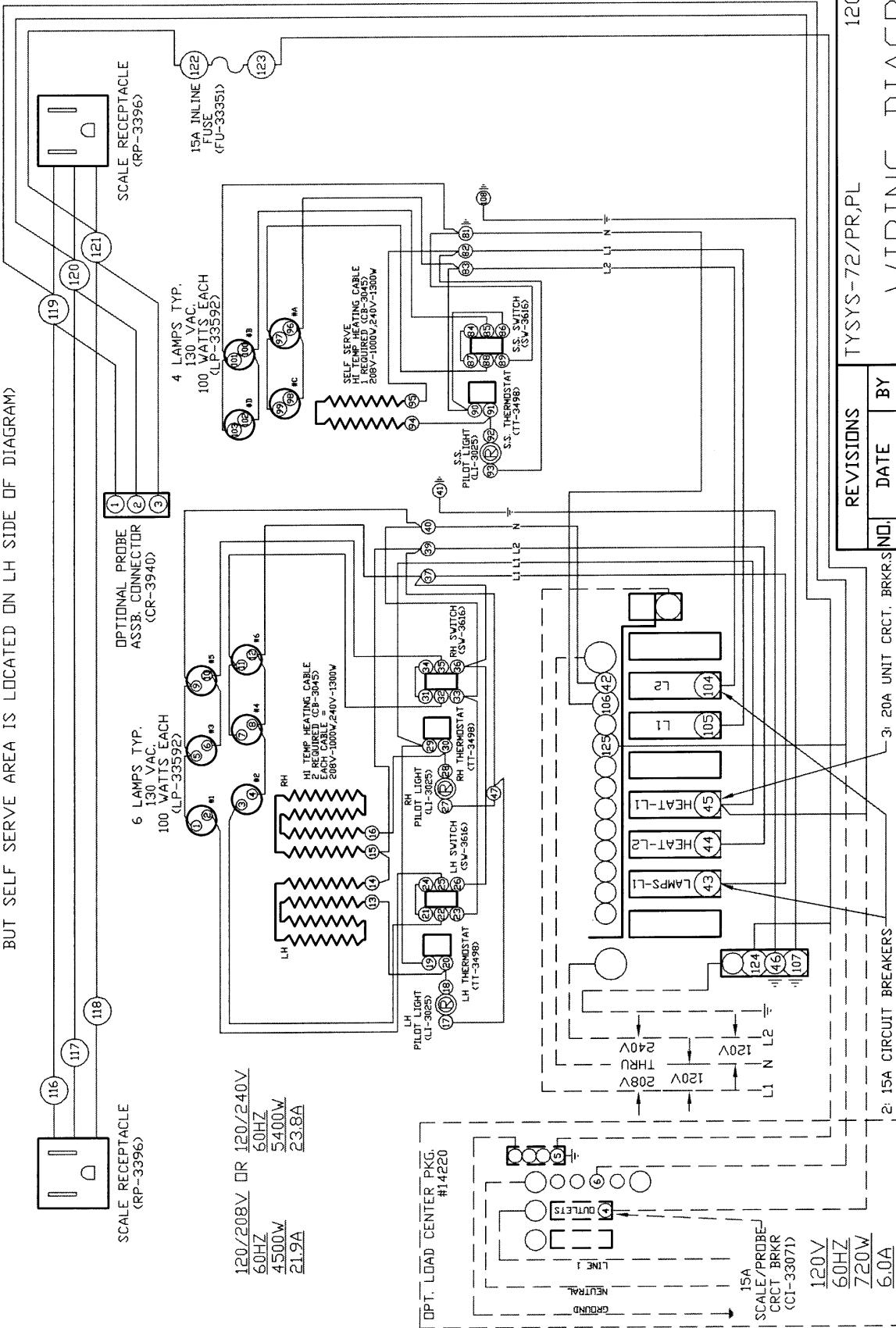








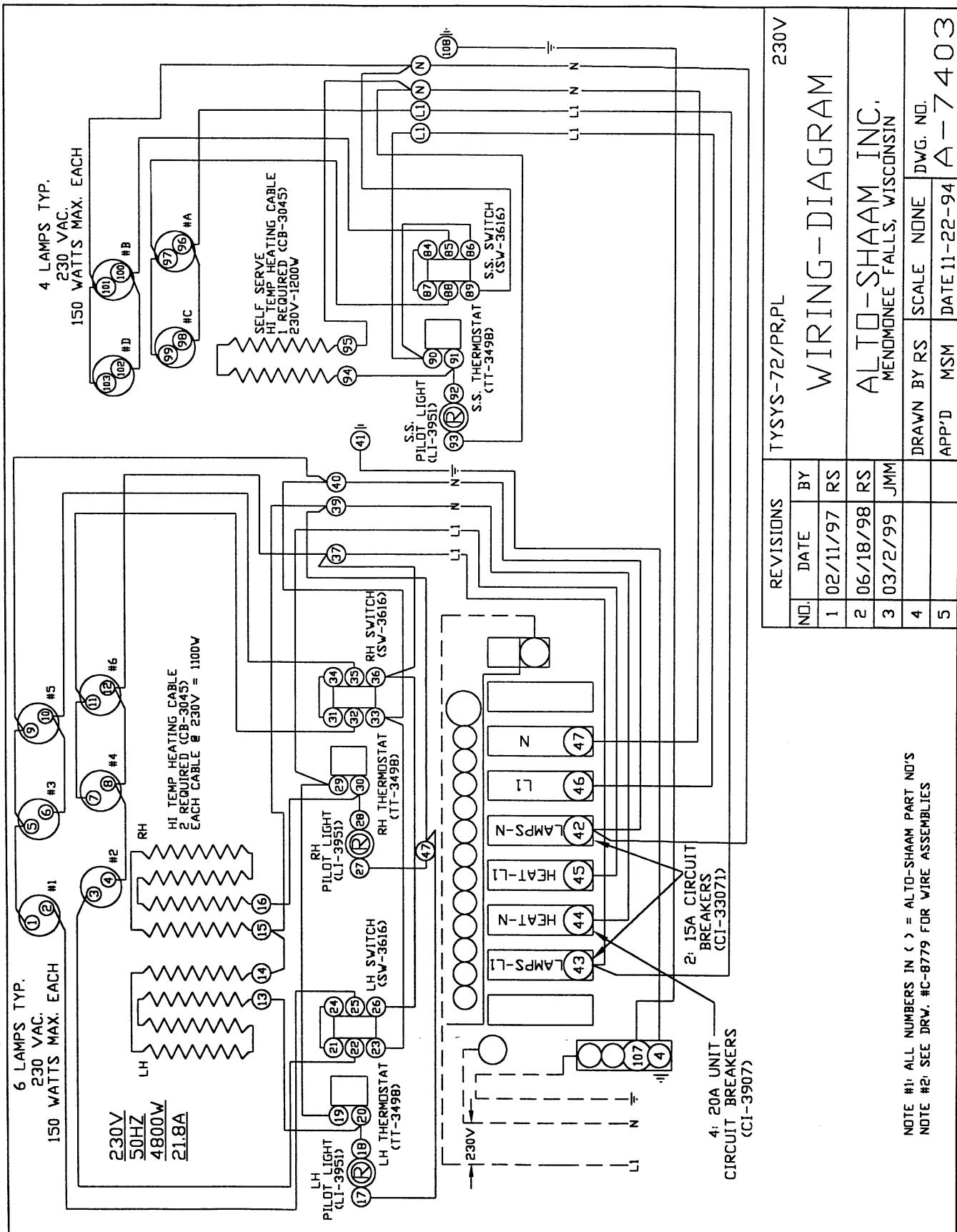
PL UNIT IS SHOWN (PR IS ELECTRICALLY THE SAME,
BUT SELF SERVE AREA IS LOCATED ON LH SIDE OF DIAGRAM)

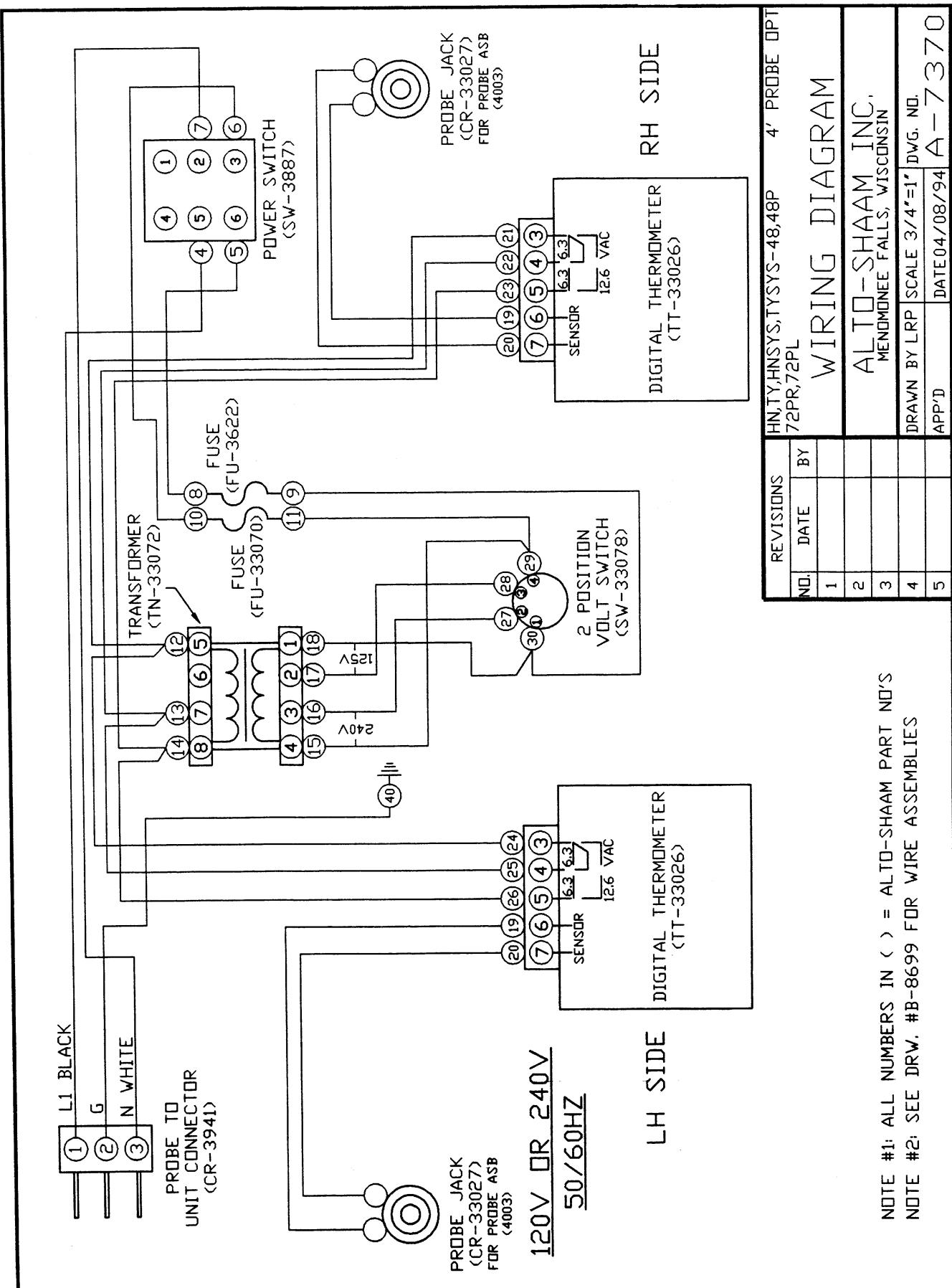


WIRING DIAGRAM					
1	10/05/93	RS			
2	04/05/94	LRP	ALT - SHAAM INC.		
3	02/06/97	RS	MENOMONEE FALLS, WISCONSIN		
4	01/15/01	NW/W	DRAWN BY LRW	SCALE 1/2"=1"	DWG. NO.
5			APP'D	DAR	DATE 9/10/92

NOTE: DO NOT TIE NEUTRAL TO GROUND
CCI-3907

NOTE #1: ALL NUMBERS IN < > = ALTO-SHAAM PART NO'S
NOTE #2: SEE DRW. #C-8660 FOR WIRE ASSEMBLIES





TRANSPORTATION DAMAGE and CLAIMS



All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.
2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.
3. Note all damage to packages directly on the carrier's delivery receipt.
4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.
5. If the driver refuses to allow inspection, write the following on the delivery receipt:
Driver refuses to allow inspection of containers for visible damage.
6. Telephone the carrier's office immediately upon finding damage, and request an inspection. Mail a written confirmation of the time, date, and the person called.
7. Save any packages and packing material for further inspection by the carrier.
8. Promptly file a written claim with the carrier and attach *copies* of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, or accept deductions in payment for such claims.

ALTO-SHAAM® LIMITED WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser that any original part that is found to be defective in material or workmanship will, at our option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The labor warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

The parts warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

Exceptions to the one year part warranty period are as listed:

- A. Halo Heat cook/hold ovens include a five (5) year parts warranty on the heating element. Labor will be covered under the terms of the standard warranty period of one (1) year or fifteen (15) months.
- B. Alto-Shaam Quickchillers include a five (5) year parts warranty on the refrigeration compressor. Labor will be covered under the terms of the standard warranty period of one (1) year or fifteen (15) months.

This warranty does not apply to:

1. Calibration
2. Replacement of light bulbs and/or the replacement of display case glass due to damage of any kind.
3. Equipment damage caused by accident, shipping, improper installation or alteration.
4. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions.
5. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
6. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, expressed or implied, including the implied warranties of merchantability and fitness for purpose. In no event shall the Company be liable for loss of use, loss of revenue, or loss of product or profit, or for indirect or consequential damages. This warranty is in lieu of all other warranties expressed or implied and Alto-Shaam, Inc. neither assumes or authorizes any persons to assume for it any other obligation or liability in connection with Alto-Shaam equipment.

ALTO-SHAAM, INC.

Warranty effective January 1, 2000

Record the model and serial numbers of the unit for easy reference.

Always refer to both model and serial numbers in your correspondence regarding the unit.

Model: _____

Serial Number: _____

Purchased From: _____

Date Installed: _____ Voltage: _____

HALO HEAT COOK/HOLD/SERVE SYSTEMS BY ALTO-SHAAM®

W 164 N 9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

PHONE: 262.251.3800

FAX: 262.251.7067 • 800.329.8744 U.S.A./CANADA WEBSITE:

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262.251.1907 INTERNATIONAL

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