



# F14 SERIES

## Service and Installation Manual

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Please read this manual completely before attempting to install or operate this equipment! **Notify carrier of damage!** Inspect all components immediately.



**Hot Food Tables**



Effective April 2010



## Important Warning And Safety Information

**WARNING** Read This Manual Thoroughly Before Operating, Installing, Or Performing Maintenance On The Equipment.



**WARNING** Failure To Follow Instructions In This Manual Can Cause Property Damage, Injury Or Death.



**WARNING** Do Not Store Or Use Gasoline Or Other Flammable Vapors Or Liquids In The Vicinity Of This Or Any Other Appliance.



**WARNING** Unless All Cover And Access Panels Are In Place And Properly Secured, Do Not Operate This Equipment.



**WARNING** Allow Heated Equipment To Cool Down Before Attempting To Clean Or Service.



**WARNING** Do Not Clean With Water Jet.



**CAUTION** Observe the following:



- Minimum clearances must be maintained from all walls and combustible materials.
- Keep the equipment area free and clear of combustible material.
- Allow adequate clearance for air openings.
- Operate equipment only on the type of electricity indicated on the specification plate.
- Unplug the unit before making any repairs.
- Retain this manual for future reference.

## Contents

Serial Number Location .....	3
Receiving & Inspecting .....	3
Specifications.....	4
Installation	
F14EW & F14EI (electric).....	5
Operation	
F14EI (electric).....	6
F14EW (electric) .....	6
F14GW (gas).....	7
Maintenance.....	8
Wiring Diagrams	
Domestic U.S. F14EI (electric).....	9
Domestic U.S. F14EW (electric).....	10
Export F14EI (electric) .....	11
Export F14EW (electric) .....	12
Gas Burner Assembly: F14GW Series.....	13
Delfield Food Warmer (DFW) Assemblies	
with thermostatic controls .....	14
with infinite control.....	15
Miscellaneous Replacement Parts Lists.....	16
Standard Labor Guidelines.....	17
Standard Warranty.....	18
Additional Warranty .....	19

## Serial Number Location

The serial number on all F14 Series hot food tables is printed on the tag located on the plate shelf.

Always have the serial number of your unit available when calling for parts or service. A complete list of authorized Delfield parts depots is available at [www.delfield.com](http://www.delfield.com).

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## Receiving And Inspecting The Equipment

Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package and skid or container. Any damage should be noted and reported to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 10 days from receipt of the equipment.
5. Check the lower portion of the unit to be sure legs or casters are not bent.
6. Also open the compressor compartment housing and visually inspect the refrigeration package. Be sure lines are secure and base is still intact.
7. Freight carriers can supply the necessary damage forms upon request.
8. Retain all crating material until an inspection has been made or waived.

### Uncrating the Equipment

First cut and remove the banding from around the crate. Remove the front of the crate material, use of some tools will be required. If the unit is on legs remove the top of the crate and lift the unit off the skid. If the unit is on casters it can be "rolled" off the skid.



## Domestic U.S Specifications

### Electric with individual wells — wet or dry operation

Model	# Of Openings	Amps 208V/230V	Ship Weight
<b>F14EI232</b>	2	10.0/11.0	216lbs/98kg
<b>F14EI348</b>	3	15.0/16.0	296lbs/134kg
<b>F14EI460</b>	4	20.0/22.0	376lbs/170kg
<b>F14EI572</b>	5	24.0/27.0	456lbs/207kg
<b>F14EI688</b>	6	29.0/32.0	536lbs/243kg
Electrical connections are 208/230 volt, 60 cycle, single phase. Each opening measures 11.87" x 19.87" (30.2cm x 50.5cm).			

### Gas with single tank — wet operation only

Model	# Of Openings*	# Of Gas Burners	BTU	Ship Weight
<b>F14GW232</b>	2	1	20000	256lbs/116kg
<b>F14GW348</b>	3	1	20000	326lbs/148kg
<b>F14GW460</b>	4	1	20000	396lbs/180kg
<b>F14GW572</b>	5	2	40000	456lbs/207kg
<b>F14GW688</b>	6	2	40000	536lbs/243kg
*Each opening measures 11.87" x 19.87" (30.2cm x 50.5cm).				

### Electric with single tank — wet operation only

Model	# Of Openings	Amps 208V/240V	Ship Weight
<b>F14EW232</b>	2	21.0/24.0	316lbs/143kg
<b>F14EW348</b>	3	21.0/24.0	440lbs/199kg
<b>F14EW460</b>	4	21.0/24.0	500lbs/227kg
<b>F14EW572</b>	5	42.0/48.0	560lbs/254kg
<b>F14EW688</b>	6	42.0/48.0	660lbs/299kg
Electrical connections are 120/240 volt, or optional 120/208 volt. (120 volt circuit is required for the low water cutoff.)			

## Export Specifications

### Export Electric with individual wells — wet or dry operation

Model	# Of Openings	Temp Class	240V/50Hz Watts	Ship Weight
<b>F14EI232-E</b>	2	N	2900	216lbs/98kg
<b>F14EI348-E</b>	3	N	4350	296lbs/134kg
<b>F14EI460-E</b>	4	N	5800	376lbs/170kg
<b>F14EI572-E</b>	5	N	7250	456lbs/207kg
<b>F14EI688-E</b>	6	N	8700	536lbs/243kg
Electrical connections are 240 volt, 50 cycle, single phase. Each opening measures 11.87" x 19.87" (30.2cm x 50.5cm).				

### Export Gas with single tank — wet operation only

Model	# Of Openings*	# Of Gas Burners	BTU	Ship Weight
<b>F14GW232-E</b>	2	1	20000	256lbs/116kg
<b>F14GW348-E</b>	3	1	20000	326lbs/148kg
<b>F14GW460-E</b>	4	1	20000	396lbs/180kg
<b>F14GW572-E</b>	5	2	40000	456lbs/207kg
<b>F14GW688-E</b>	6	2	40000	536lbs/243kg
*Each opening measures 11.87" x 19.87" (30.2cm x 50.5cm).				

### Export Electric with single tank — wet operation only

Model	# Of Openings	Temp Class	240V/50Hz Watts	Ship Weight
<b>F14EW232-E</b>	2	N	6000	316lbs/143kg
<b>F14EW348-E</b>	3	N	6000	440lbs/199kg
<b>F14EW460-E</b>	4	N	6000	500lbs/227kg
Electrical connections are 240 volt, 50 cycle, single phase.				

## Installation: F14EI & F14EW Series (Electric)



**CAUTION**

**Installation should only be done by personnel certified and licensed to install and maintain electrical appliances.**

### Location

Do not install the hot food table near any combustible objects or surfaces affected by heat or moisture.

### Leveling

This unit must be level, both front and back and left to right, in order to maintain an equal water depth throughout the wells.

### Plumbing

Hot water supply connection is provided 36" (91.4cm) above the floor, 3.12" (7.9cm) from the front left end at the rear of the unit. You must supply the required 1/2" (1.3cm) NPT connection. The minimum water pressure is 20psi (138kPa), the maximum water pressure is 80psi (552kPa).

A waste connection is provided 25" (63.5cm) above the floor, 7.5" (19.1cm) from the right end. You must supply the required 1" (2.5cm) NPT connection.

### Electrical connection



**DANGER**

**Connections must be made in accordance with all applicable local codes and/or the National Electrical Code. Refer to the wiring diagrams in this manual.**

## Operation: F14EI Series (Electric)

Before the unit is used the first time for serving, turn the temperature knob to "HI" and heat the well for 20 to 30 minutes. Any residue or dust that adhered to the heater element(s) will be burned off during this initial preheat period.

When using thick sauces, always operate the hot food well filled with water. This will provide a more uniform temperature for the sauce.



**WEAR**

**Steam can cause serious burns. Always wear some type of protective covering on your hands and arms when removing lids or pans from the unit. Lift the lid or pan in a way that will direct escaping steam away from your face and body.**



**NOTE**

**Never place food directly into the well. Always use pans.**

Although these models may be operated either with or without water in the wells, wet operation is recommended.

Always place covers on pans when not serving to prevent food from drying out and to reduce your operating cost.

For most efficient operation when empty, keep covered insets in each well during preheating and when the well is not in use.

Do not put food down drain.

### Wet operation



**STEPS**

- 1) Fill food well with 2" (50mm) of water. For quicker pre-heating, use hot water to fill the well.
- 2) Turn the control to "HIGH" and pre-heat the warmer for 30 minutes.
- 3) After pre-heating, set the control to your desired serving temperature.

### Dry operation



**STEPS**

- 1) Pre-heat the well on "HIGH" for approximately 15 minutes.
- 2) After pre-heating, set the control to your desired serving temperature.

Only 6" (15.2cm) deep insets should be used with a dry food well. When operated dry, the bottom of the food well will discolor. A mild abrasive cleaner is recommended to clean this discoloration.

### Temperature

Water in wells .....160°F to 180°F (71°C to 82°C)

Product in pans .....140°F to 160°F (60°C to 71°C)

## Operation: F14EW Series (Electric)

These units must be operated with 4" (102mm) minimum water in the well. If operated dry, a low water safety switch will interrupt the electric supply to the heater to prevent heater failure. If the low water safety switch shuts off power, turn the control to the OFF position. If the water level is below the heating element, allow the well to cool completely, then refill with water. Reactivate the well by turning the control ON and resetting to the previous temperature.

Continuous interruption of power due to a low water level may disable the heater permanently. Pouring water on a hot heating element will damage it.



**CAUTION**

**Steam can cause serious burns. Always wear some type of protective covering on your hands and arms when removing lids or pans from the unit. Lift the lid or pan in a way that will direct escaping steam away from your face and body.**



**NOTE**

**Never place food directly into the well. Always use pans.**

**Always place covers on pans when not serving to prevent food from drying out and to reduce your operating cost.**

For most efficient operation, when empty, keep covered insets in each well during preheating and when the well is not in use.

### Wet operation



**STEPS**

- 1) Fill food well with 4" (102mm) of water (heater must be covered by water). For quicker pre-heating, use hot water to fill the well.
- 2) Set the control to your desired serving temperature.

### Temperature

Water in wells .....160°F to 180°F (71°C to 82°C)

Product in pans .....140°F to 160°F (60°C to 71°C)

## Operation: F14GW Series (Gas)

### Gas connection



Only qualified and trained personnel should attempt to connect the gas. Wear a face shield during this procedure. Delfield is not responsible for injuries resulting from attempts connect the gas.

Customer must supply the necessary connection. A pressure regulated, 1/2" FPT. 20,000 BTU gas supply is required. A gas regulator is supplied installed.



Be sure the connection is made to maintain flow through the safety valve in the direction indicated by the arrow stamped on the valve case. See the gas burner assembly diagram on page 6.

After installation, check for leaks using a soap solution. Mix some water with dish or other soap and supply a small amount to the connection. If bubbles appear, the connection is not correct and must be reinstalled before operating the unit.



The pilot valve supplied is sized for use with natural gas. If LP gas is to be used, the pilot fitting must be changed from the standard .021" (0.53mm) orifice to a .011" (0.28mm) orifice. This orifice is supplied in a plastic pouch attached to the plate shelf.

Gas hot food tables must be operated with water in the well. Dry operation of this unit will cause distortion of the well or other serious damage.



Steam can cause serious burns. Always wear some type of protective covering on your hands and arms when removing lids or pans from the unit. Lift the lid or pan in a way that will direct escaping steam away from your face and body.



Never place food directly into the empty well, always use pans. Never operate burners without water in the well.

Always place covers on pans when not serving to prevent food from drying out and to reduce your operating cost.

For most efficient operation, when empty, keep covered insets in each well during preheating and when the well is not in use.

### Lighting the pilot



Only qualified and trained personnel should attempt to light the pilot. Wear a face shield during this procedure. Delfield is not responsible for injuries resulting from attempts to light the pilot.



- 1) Open the gas valve supplying fuel to the hot food table
- 2) Push down the reset button on the pilot valve, which is located behind the control panel, and light the pilot.
- 3) Continue to hold down the reset button for 30 to 45 seconds or until the pilot continues to burn when the button is released.
- 4) During the reset cycle, gas will flow to both the main and pilot burners.
- 5) If the pilot is not lit after steps 1-4 have been completed, close the gas valve and wait for at least 5 minutes before attempting to light the pilot again. This should allow any excess gas in the air around the unit to dissipate. If you are using LP gas, wait at least 15 minutes; any excess gas will "fall" to the floor and will require more time to dissipate.



### Filling the well and pre-heating



- 1) With the drain cock closed, fill the well until approximately a four inch depth is obtained. More water may be required if shallow depth pans are used. Always pour water in the well before pre-heating. For quicker pre-heating use hot water to fill the well.
- 2) Turn the gas control knob 1/4 turn counterclockwise and wait for the water to preheat. Then set the control to your desired serving temperature.

### Temperature

Water in wells . . . . . 160°F to 180°F (71°C to 82°C)  
Product in pans . . . . . 140°F to 160°F (60°C to 71°C)

## Maintenance

### Stainless Steel Care and Cleaning

To prevent discoloration or rust on stainless steel several important steps need to be taken. First, we need to understand the properties of stainless steel. Stainless steel contains 70-80% iron, which will rust. It also contains 12-30% chromium, which forms an invisible passive film over the steel's surface, which acts as a shield against corrosion. As long as the protective layer is intact, the metal is still stainless. If the film is broken or contaminated, outside elements can begin to breakdown the steel and begin to form discoloration or rust. Proper cleaning of stainless steel requires soft cloths or plastic scouring pads.

### **NEVER USE STEEL PADS, WIRE BRUSHES OR SCRAPERS!**

Cleaning solutions need to be alkaline based or non-chloride cleaners. Any cleaner containing chlorides will damage the protective film of the stainless steel. Chlorides are also commonly found in hard water, salts, and household and industrial cleaners. If cleaners containing chlorides are used be sure to rinse repeatedly and dry thoroughly. Routine cleaning of stainless steel can be done with soap and water. Extreme stains or grease should be cleaned with a non-abrasive cleaner and plastic scrub pad. Always rub with the grain of the steel. There are stainless steel cleaners available which can restore and preserve the finish of the steels protective layer. Early signs of stainless steel breakdown are small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the passivity of the steel.



**Never use an acid based cleaning solution! Many food products have an acidic content, which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products. Common items include, tomatoes, peppers and other vegetables.**

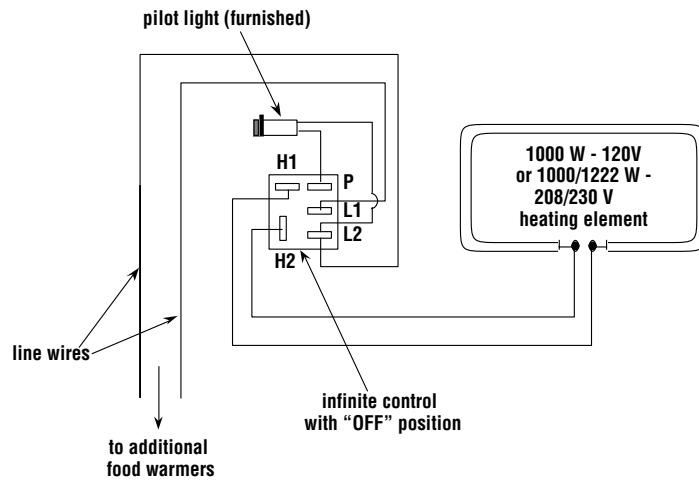
The interior of the food wells should be cleaned daily with a non-abrasive cleaner and non-abrasive pad. If necessary, a mild abrasive may be used on the interior of the pans only. Hard water stains and lime scaling may require a special cleaning product. Never use steel wool.



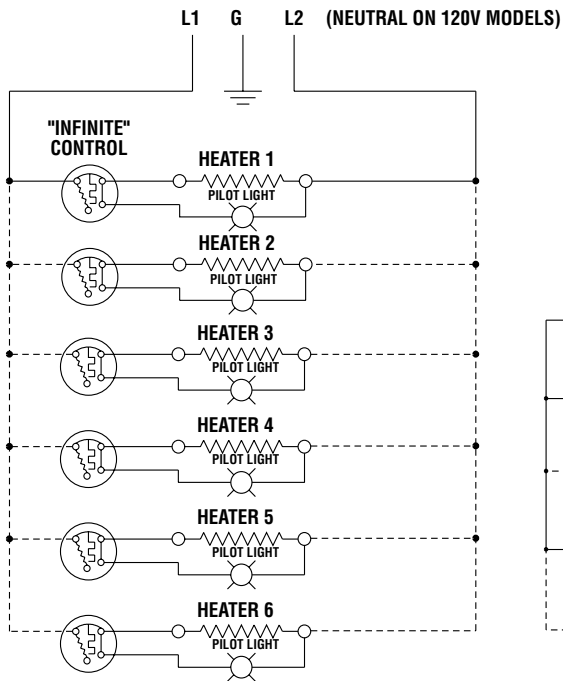
**Never use a high-pressure water wash for cleaning as water can damage the electrical and gas components.**



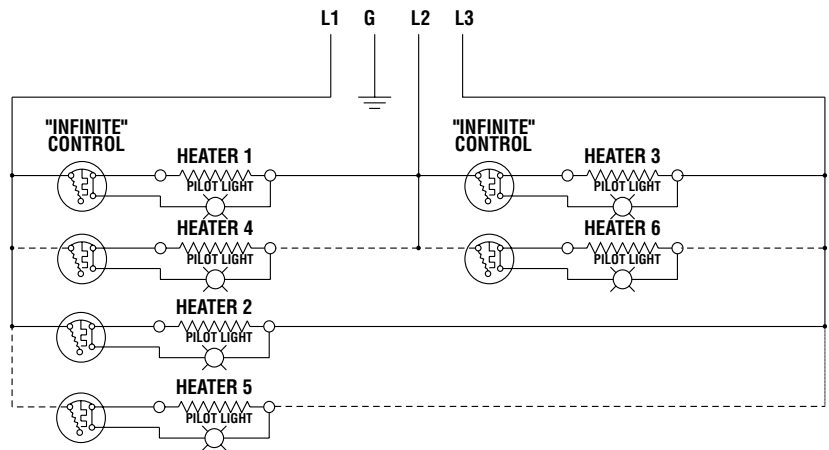
# Wiring Diagrams: Domestic U.S. F14EI Series



## 120 or 208-240V SINGLE PHASE MODELS



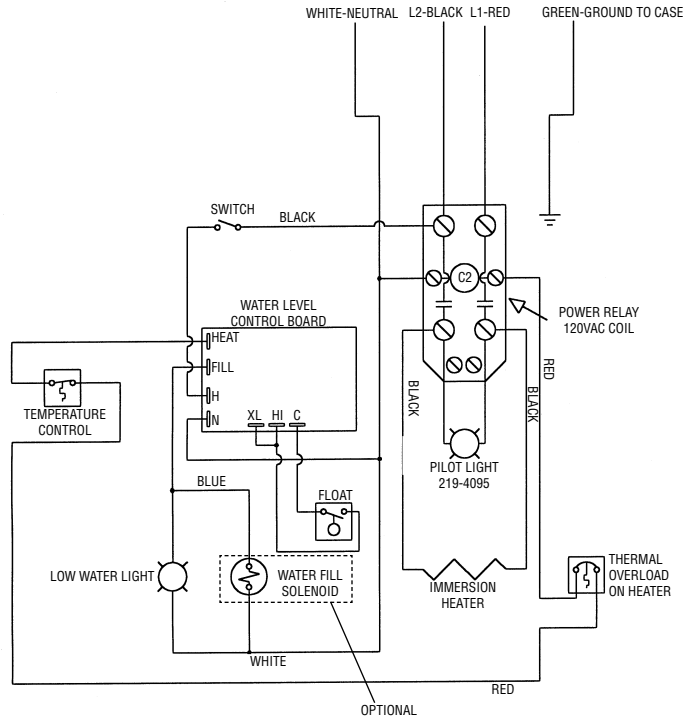
## 208-240V 3 PHASE MODELS



# Wiring Diagrams: Domestic U.S. F14EW Series

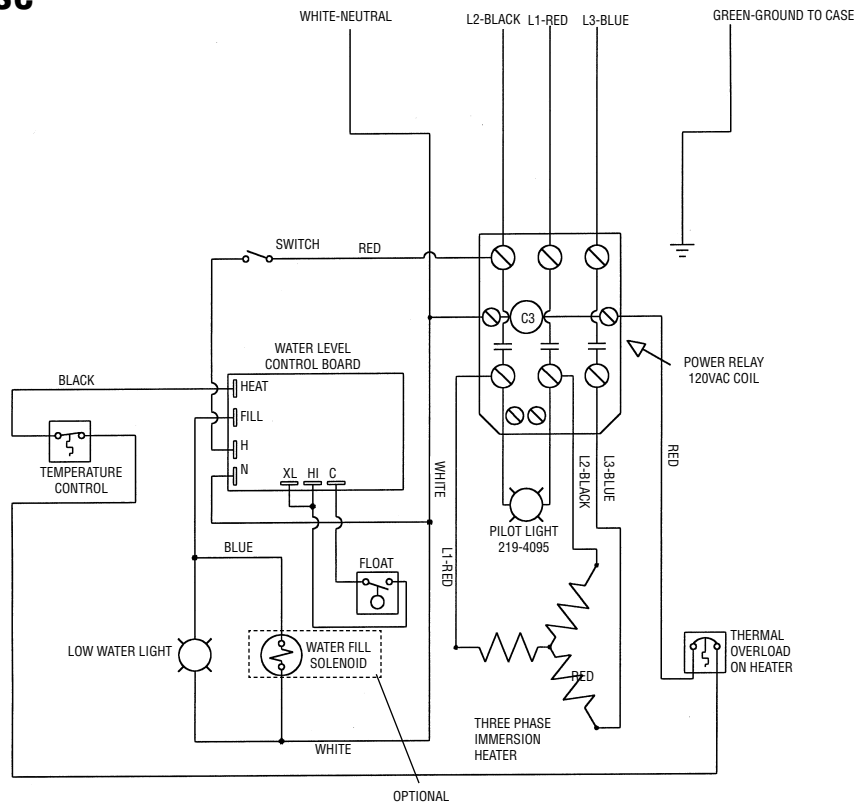
120-208 OR 120-240 VOLT SINGLE PHASE SUPPLY

## Single Phase

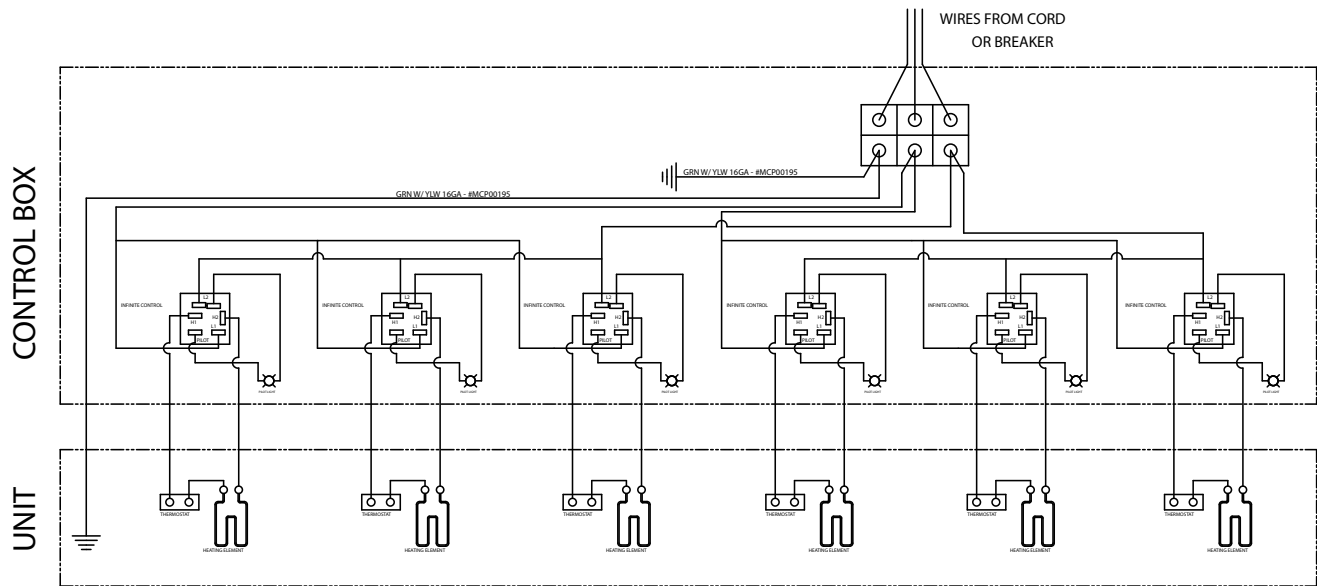


120-208 OR 120-240 VOLT THREE PHASE SUPPLY

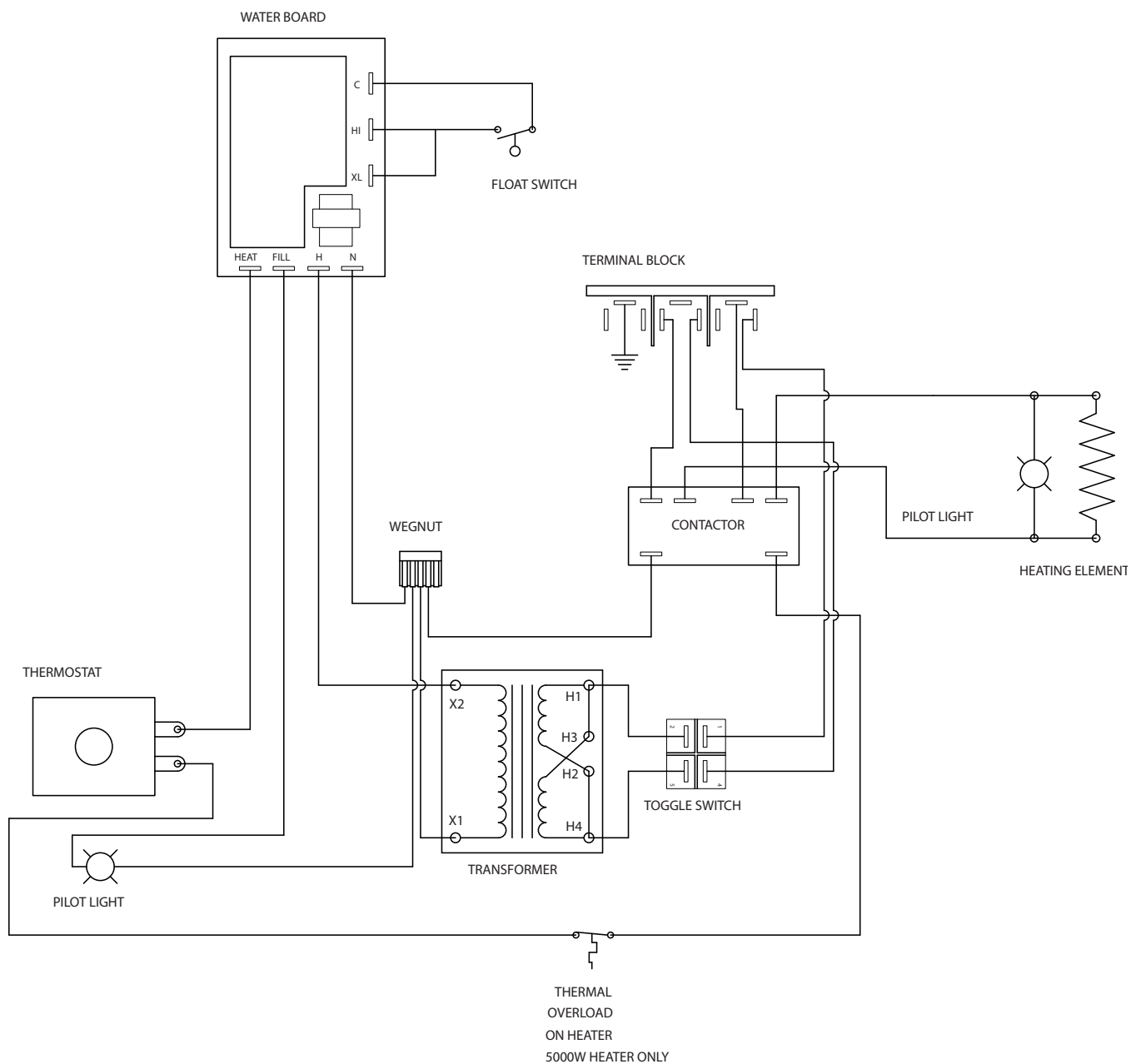
## Three Phase



# Wiring Diagrams: Export F14EI Series

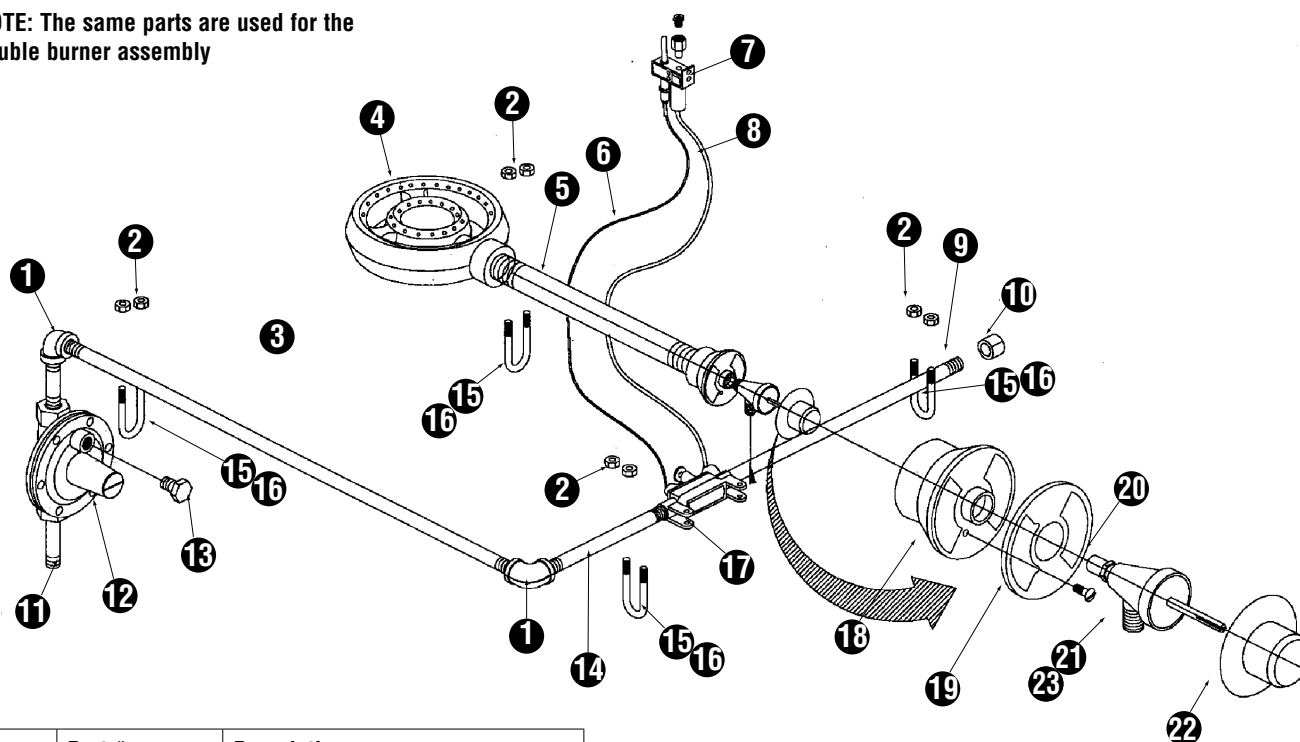


# Wiring Diagrams: Export F14EW Series



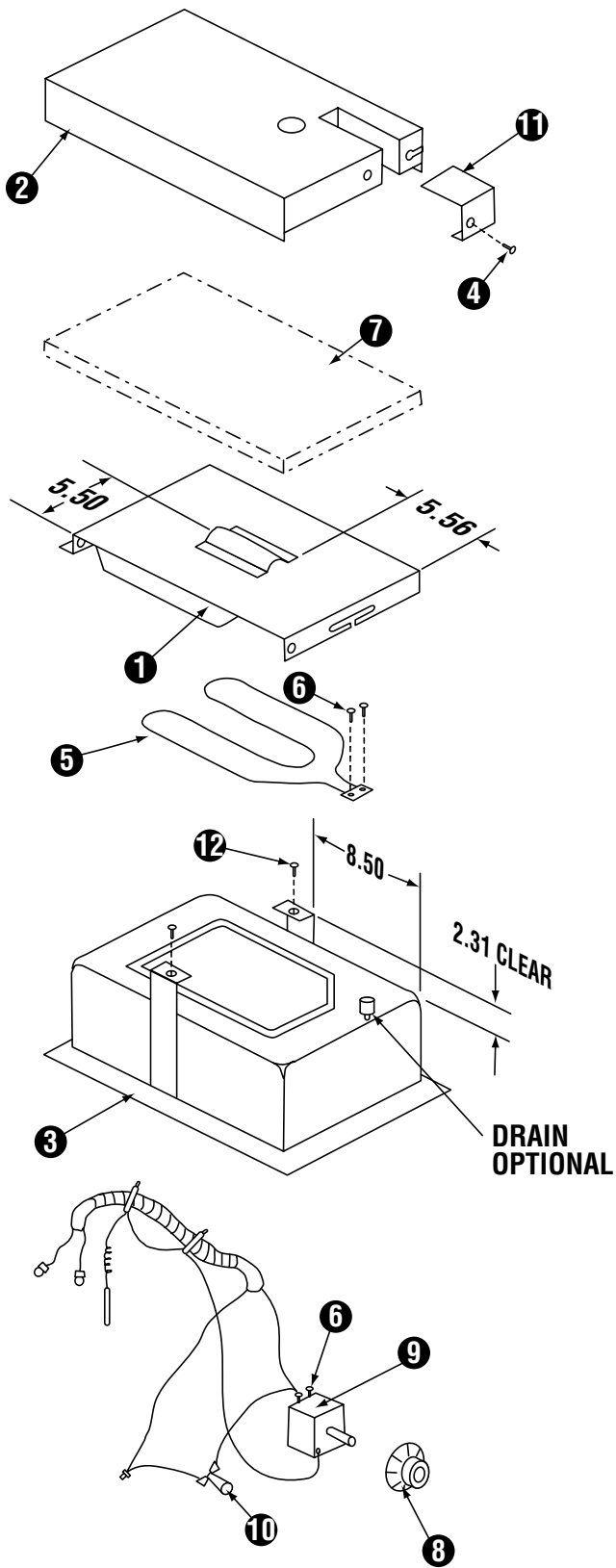
## Gas Burner Assembly: F14GW Series (Single Shown)

**NOTE:** The same parts are used for the double burner assembly



Key	Part #	Description
1	3547413	elbow 1/2" NPT
2	9321035	nut, 1/4-20
3	3547411	manifold nipple, 23"
4	3234205A	gas burner assy
5	3547409	nipple, 3/4 x 12
6	3234341	thermocouple
7	3234342	pilot assembly
8	3547329	tubing, copper, 1/4 O.D. x .028
9	3547407	pipe, manifold, valve, 12"
10	3547408	cap, 1/2 NPT
11	3547234	nipple, 1/2" x 2"
12	3234022	regulator, natural gas
13	3234023	device, vent limiting, gas reg.
14	3547406	nipple, 1/2 x 6.5"
15	9321157	u-bolt, 1/4 - 20
16	9321059	washer, 1/4
17	3234343	valve, safety
18	3234205B	chamber, air mixing
19	3234205C	plate, air mixing
20	3547593	fitting, inlet, burner (natural)
21	3234205D	cock, front handle
22	3234205E	handle, valve
23	3547591	fitting, inlet burner (LP)
24	3547412	nipple, manifold 31.25" dbl bnr only

# Delfield Food Well (DFW) Assembly: With Thermostatic Control

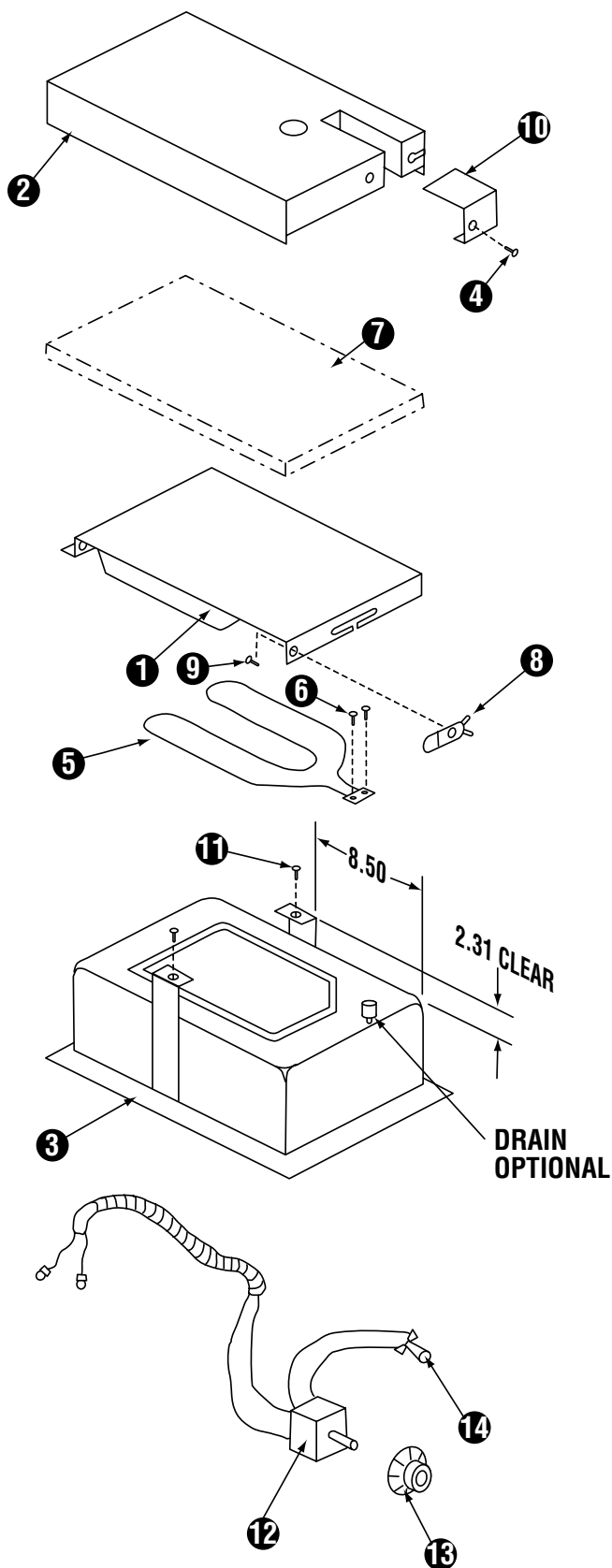


THERMOSTATIC  
CONTROL

Key	Part #	Description
	XMK00100	Complete assembly, 115V, thermostat w/drain
	XMK00101	Complete assembly, 115V, thermostat w/o drain
	XMK00102	Complete assembly, 208V, thermostat w/drain
	XMK00103	Complete assembly, 208V, thermostat w/o drain
1	GMK00061	Deflector plate
2	GMK00062	Bottom cover
3	0160014	Food well, with drain
3	0160015	Food well, without drain
4	9321353	Screw
5	2194006	Element, 115V
5	2194007	Element, 208V
6	9321379	Screws (6)
7	3434663	Insulation
8	3234556	Thermostat control knob
9	2194012	Thermostat, 200-550F
10	2194190	Pilot light, red, 115V
10	2194095	Pilot light, amber, 230V
11	GMK00063	Drain cover
12	9321353	Screws (2)

**NOTE: If you need four or more component parts, you must buy a complete assembly.**

# Delfield Food Well (DFW) Assembly: With Infinite Control



INFINITE  
CONTROL

Key	Part #	Description
	XMK00104	Complete assembly, 115V, infinite w/drain
	XMK00105	Complete assembly, 115V, infinite w/o drain
	XMK00068	Complete assembly, 208V, infinite w/drain
	XMK00106	Complete assembly, 208V, infinite w/o drain
1	GMK00061	Deflector plate
2	GMK00062	Bottom cover
3	0160014	Food well, with drain
3	0160015	Food well, without drain
4	9321353	Screw
5	2194006	Element, 115V
5	2194007	Element, 208V
6	9321379	Screws (2)
7	3434663	Insulation
8	2194335	Thermostat non-adjustable
9	9321007	Screw
10	GMK00063	Drain cover
11	9321007	Screws (2)
12	2194107	Infinite control, 120V
12	2194110	Infinite control, 230V
13	3234557	Infinite control knob
14	2194190	Pilot light, red, 115V
14	2194095	Pilot light, amber, 230V

**NOTE: If you need four or more component parts, you must buy a complete assembly.**

## Miscellaneous Parts Lists

### F14EI Series (Electric)

Part Description	Part #
Faucet	3234075
Gate valve 1/2"	3547486
Legs, 6" w/mounting plate	3234645

### F14EW Series (Electric)

Part Description	Part #
Brass drain	3234065
Contactor, 2-pole, 220V/50Hz	TBP30021
Contactor, relay 30 amp, 120V	2194185
Faucet	3234075
Float switch	2194156
Gate valve, 1"	3547487
Immersion heater 5KW, 240V, 12.0 amps, 3-phase	2193972
Immersion heater 5KW, 208V, 24.0 amps, 1-phase	2193973
Immersion heater 5KW, 240V, 20.8 amps, 1-phase	2193974
Immersion heater 5KW, 208V, 13.9 amps, 3-phase	2193975
Knob, thermostatic control	3234556
Legs, 6" w/mounting plate	3234645
Light, pilot, 250V, amber	2194095
Relay, socket, KU12	2194133
Relay, 8501, KU12	2194132
Switch	2194400
Thermostat	2194202
Transformer	
Waterlevel board	2194187

### F14GW Series (Gas)

Part Description	Part #
Faucet	3234075
Gate valve 1"	3547487
Legs, 6" w/mounting plate	3234645



## Standard Labor Guidelines To Repair Or Replace Parts On Delfield Equipment

Advice and recommendations given by Delfield Service Technicians do not constitute or guarantee any special coverage.

- A maximum of 1-hour is allowed to **diagnose a defective component**.
- A maximum of 1-hour is allowed for **retrieval of parts** not in stock.
- A maximum **travel distance** of 100 miles round trip and 2-hours will be reimbursed.
- Overtime, installation/start-up, normal control adjustments, general maintenance, glass breakage, freight damage, and/or correcting and end-user installation error will not be reimbursed under warranty unless pre-approved with a **Service Work Authorization** from Delfield. You must submit the number with the service claim.

### Labor Of 1-Hour Is Allowed To Replace:

- |   |   |
|---|---|
| <ul style="list-style-type: none"> <li>• Thermostat</li> <li>• Infinite Switch</li> <li>• Door Jamb Switch</li> <li>• Solenoid Coil</li> <li>• Hi-limit/Thermal Protector Switch</li> <li>• Fan Delay/Defrost Termination Switch</li> <li>• Compressor Start Components and Overload Protector</li> <li>• Defrost Timer</li> <li>• Thermometer</li> <li>• Gear Box</li> </ul> | <ul style="list-style-type: none"> <li>• Contactor/Relay</li> <li>• Transformer</li> <li>• Evaporator/Condenser Fan Motor and Blade</li> <li>• Circulating Fan Motor and Blade</li> <li>• Microprocessor Control</li> <li>• Water Level Sensor/Probe</li> <li>• Door Hinges, Locks, and Gaskets</li> <li>• Condensate Element</li> <li>• Springs/Lowerator</li> </ul> |
|---|---|

### Labor Of 2 Hours To Replace:

- |  |  |
|--|--|
| <ul style="list-style-type: none"> <li>• Drawer Tracks/Cartridges</li> <li>• Pressure Control</li> <li>• Solenoid Valve</li> </ul> | <ul style="list-style-type: none"> <li>• Defrost Element</li> <li>• Heating Element</li> <li>• Locate/Repair Leak</li> </ul> |
|--|--|

### Labor Of 3 Hours To Replace:

- |   |  |
|---|--|
| <ul style="list-style-type: none"> <li>• EPR or CPR Valve</li> <li>• Expansion Valve</li> </ul> | <ul style="list-style-type: none"> <li>• Condenser or Evaporator Coil</li> </ul> |
|---|--|



## Standard One Year Warranty (One Year Parts, 90 Days Labor)

The Delfield Company ("Delfield") warrants to the Original Purchaser of the Delfield product (herein called the "Unit") that such Unit, and all parts thereof, will be free from defects in material and workmanship under normal use and service for a period of one (1) year from the date of shipment of the Unit to the Original Purchaser **or, if the Original Purchaser returns the warranty card completely filled out including the date of installation within thirty (30) days of receipt of the Unit, one (1) year from the date of installation.** During this one year warranty period, Delfield will repair or replace any defective part or portion thereof returned to Delfield by the Original Purchaser which Delfield determines was defective due to faulty material or workmanship. The Original purchaser will pay all labor, crating, freight and related costs incurred in the removal of the Unit of defective component and shipment to Delfield, except that during a period of either ninety (90) days from the date of shipment of the Unit to the Original Purchaser or, if the Original Purchaser returns the warranty card completely filled out including the date of installation within thirty (30) days of receipt of the Unit, ninety (90) days from the date of installation Delfield will pay all related labor costs. Delfield will pay the return costs if the Unit or part thereof was defective.

The term "Original Purchaser" as used herein means that person, firm, association, or corporation for whom the Unit was originally installed.

This warranty does not apply to any Unit or part thereof that has been subjected to misuse, neglect, alteration, or accident, such as accidental damage to the exterior finish, operated contrary to the recommendations specified by Delfield; or repaired or altered by anyone other than Delfield in any way so as to, in Delfield's sole judgement, affect its quality or efficiency. This warranty does not apply to any Unit that has been moved from the location where it was originally installed. This warranty also does not cover the refrigerator drier or the light bulbs used in the Unit. **The warranty is subject to the user's normal maintenance and care responsibility as set forth in the Service and Installation Manual, such as cleaning the condenser coil, and is in lieu of all other obligations of Delfield. Delfield neither assumes, nor authorizes any other person to assume for Delfield, any other liability in connection with Delfield's products.**

Removal or defacement of the original Serial Number or Model Number from any Unit shall be deemed to release Delfield from all obligations hereunder or any other obligations, express or implied.

Parts furnished by suppliers to Delfield are guaranteed by Delfield only to the extent of the original manufacturer's express warranty to Delfield. Failure of the Original Purchaser to receive such manufacturer's express warranty to Delfield. Failure of the Original Purchaser to receive such manufacturers warranty shall in no way create any warranty, expressed or implied, or any other obligation or liability on Delfield's part in respect thereof.

**IF THE CUSTOMER IS USING A PART THAT RESULTS IN A VOIDED WARRANTY AND A DELFIELD AUTHORIZED REPRESENTATIVE TRAVELS TO THE INSTALLATION ADDRESS TO PERFORM WARRANTY SERVICE, THE SERVICE REPRESENTATIVE WILL ADVISE CUSTOMER THE WARRANTY IS VOID. SUCH SERVICE CALLS WILL BE BILLED TO CUSTOMER AT THE AUTHORIZED SERVICE CENTER'S THEN APPLICABLE TIME AND MATERIALS RATES. CONSIDER: CUSTOMER MAY INITIATE A SERVICE AGREEMENT WITHOUT PARTS COVERAGE.**

If shipment of a replacement part is requested prior to the arrival in the Delfield factory of the part claimed to be defective, the Original Purchaser must accept delivery of the replacement part of a C.O.D. basis, with credit being issued after the part has been received and inspected at Delfield's

plant and determined by Delfield to be within this warranty.

Under no condition does this warranty give the Original Purchaser the right to replace the defective Unit with a complete Unit of the same manufacturer or of another make. Unless authorized by Delfield in writing, this warranty does not permit the replacement of any part, including the motor-compressor, to be made with the part of another make or manufacturer.

No claims can be made under this warranty for spoilage of any products for any reason, including system failure.

The installation contractor shall be responsible for building access, entrance and field conditions to insure sufficient clearance to allow any hood(s), vent(s), or Unit(s) if necessary, to be brought into the building. Delfield will not be responsible for structural changes or damages incurred during installation of the Unit or any exhaust system.

Delfield shall not be liable in any manner for any default or delay in performance hereunder caused by or resulting from any contingency beyond Delfield's control, including, but not limited to, war, governmental restrictions or restraints, strike, lockouts, injunctions, fire, flood, acts of nature, short or reduced supply of raw materials, or discontinuance of the parts by the original part manufacturer.

**Except as provided in any Additional Four Year Protection Plan, if applicable, and the Service Labor Contract, if applicable, the foregoing is exclusive and in lieu of all other warranties, whether written or oral, express or implied. This warranty supersedes and excludes any prior oral or written representations or warranties. Delfield expressly disclaims any implied warranties of merchantability, fitness for a particular purpose of compliance with any law, treaty, rule or regulation relating to the discharge of substances into the environment. The sole and exclusive remedies of any person relating to the Unit, and the full liability of Delfield for any breach of this warranty, will be as provided in this warranty.**

Other than this Delfield Standard One Year Limited Warranty, any applicable Delfield Additional Four Year Protection Plan or applicable Delfield Service Labor Contract, the Original Purchaser agrees and acknowledges that no other warranties are offered or provided in connection with or for the unit or any other part thereof.

In no event will Delfield be liable for special, incidental or consequential damages, or for damages in the nature of penalties.

**IF DURING THE WARRANTY PERIOD, CUSTOMER USES A PART FOR THIS DELFIELD EQUIPMENT OTHER THAN AN UNMODIFIED NEW OR RECYCLED PART PURCHASED DIRECTLY FROM DELFIELD OR ANY OF ITS AUTHORIZED SERVICE CENTERS AND/OR THE PART BEING USED IS MODIFIED FROM ITS ORIGINAL CONFIGURATION, THIS WARRANTY WILL BE VOID. FURTHER, DELFIELD AND ITS AFFILIATES WILL NOT BE LIABLE FOR ANY CLAIMS DAMAGES OR EXPENSES INCURRED BY THE CUSTOMER WHICH ARISE DIRECTLY OR INDIRECTLY, IN WHOLE OR IN PART, DUE TO THE INSTALLATION OF ANY MODIFIED PART AND/OR PART RECEIVED FROM AN UNAUTHORIZED SERVICE CENTER. If the warranty becomes void, Customer may purchase from Delfield, if available, a Service Agreement or service at the then current time and materials rate.**

For more information on Delfield warranty's log on and check out the service section of our web site at [www.delfield.com](http://www.delfield.com).

## Additional Four Year Protection Plan (For Motor-Compressor Only)

Delfield Model#	Serial #	Installation Date
<input type="text"/>	<input type="text"/>	<input type="text"/>

In addition to the Standard One Year Warranty on the Motor-Compressor contained in the above listed Delfield product (the "Unit"), The Delfield Company ("Delfield") also agrees to repair, or exchange with similar or interchangeable parts in design and capacity at Delfield's option, the defective Motor-Compressor contained in the Unit (the "Motor-Compressor"), or any part thereof, for the Original Purchaser only, at any time during the four (4) years following the initial one (1) year period commencing on the date of installation for the Original Purchaser. **Failure of the Original Purchaser to register the registration card containing the Original Purchasers name, address, date of installation, model number and serial number of the Unit containing the Motor-Compressor within 30 days from the date of installation shall void this warranty.** This additional warranty is only available if the Motor-Compressor is inoperative due to defects in material or factory workmanship, as determined by Delfield in its sole judgement and discretion. The Original Purchaser shall be responsible for returning the defective Motor-Compressor to Delfield prepaid, F.O.B. at the address shown on the back cover of this manual.

The term "Original Purchaser" as used herein means that person, firm, association, or corporation for whom the Unit was originally installed.

The term "Motor-Compressor" as used herein does not include unit base, air or water cooled condenser, receiver, electrical accessories such as relay, capacitors, refrigerant controls, or condenser fan/motor assembly. This warranty does not cover labor charges incidental to the replacement of parts. This warranty further does not include any equipment to which said condensing unit is connected, such as cooling coils, temperature controls or refrigerant metering devices. This warranty shall be void if the Motor-Compressor, in Delfield's sole judgement, has been subjected to misuse, neglect, alteration or accident, operated contrary to the recommendations specified by the Unit manufacturer, repaired or altered by anyone other than Delfield in any way so as, in Delfield's sole judgment, to affect its quality or efficiency or if the serial number has been altered, defaced or removed. This Warranty does not apply to a Motor-Compressor in any Unit that has been moved from the location where it was originally installed. The addition of methyl chloride to the condensing unit or refrigeration system shall void this warranty.

### General Conditions

Delfield shall not be liable in any manner for any default or delay in performance hereunder caused by or resulting from any contingency beyond Delfield's control, including, but not limited to, war, governmental restrictions or restraints, strike, lockouts, injunctions, fire, flood, acts of nature, short or reduced supply of raw materials, or discontinuance of any part or the Motor-Compressor by the unit manufacturer.

Replacement of a defective Motor-Compressor is limited to one (1) Motor-Compressor by us during the four (4) year period. Delfield shall replace the Motor-Compressor at no charge.

This warranty does not give the Original Purchaser of the Motor-Compressor the right to purchase a complete replacement Motor-Compressor of the same make or of another make. It further does not permit the replacement to be made with a Motor-Compressor of another kind unless authorized by Delfield. In the event Delfield authorizes the Original Purchaser to purchase a replacement Motor-Compressor locally, only the wholesale cost of the Motor-Compressor is refundable.

Expressly excluded from this warranty are damages resulting from spoilage of goods.

**Except as provided in any applicable Standard One Year Limited Warranty or applicable Service Labor Contract, the foregoing is exclusive and in lieu of all other warranties, whether written or oral, express or implied. This Warranty supersedes and excludes any prior oral or written representations or warranties. Delfield expressly disclaims any implied warranties of merchantability, fitness for a particular purpose or compliance with any law, treaty, rule or regulation relating to the Motor-Compressor, and the full liability of Delfield for any breach of this warranty, will be as provided in this warranty.**

Other than any applicable Delfield Standard One year Limited Warranty, this Delfield Additional Four Year Protection Plan and any applicable Delfield Service Labor Contract, the Original Purchaser agrees and acknowledges that no other warranties are offered or provided in connection with or for the Motor-Compressor or any part thereof.

In no event will Delfield be liable for special, incidental or consequential damages, or for damages in the nature of penalties.





***Mt. Pleasant, MI***



***Covington, TN***

***Thank you for choosing Delfield!***

Help is a phone call away. Help our team of professional, courteous customer service reps by having your model number and serial number available at the time of your call (800) 733-8829.

Model: \_\_\_\_\_ S/N: \_\_\_\_\_

Installation Date: \_\_\_\_\_



For a list of Delfield's authorized parts depots,  
visit our website at [www.delfield.com](http://www.delfield.com).

