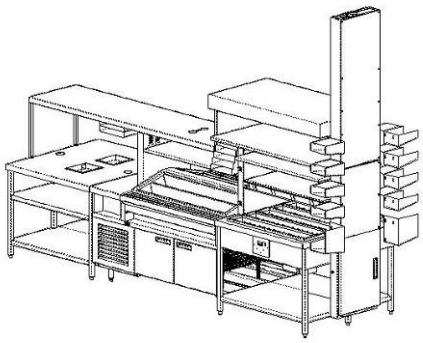
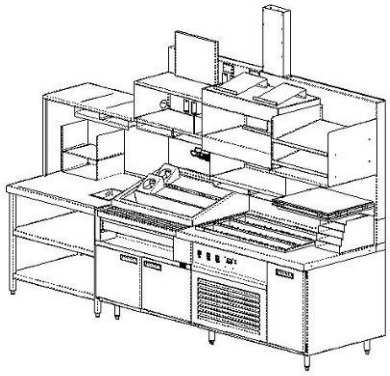
DUAL LINE AND I-LINE OPERATION AND INSTALLATION INSTRUCTIONS





For information or technical assistance, call:
TOLL FREE
(800) 735-DUKE (3853)
or
(314) 231-1130

Notice: Read this entire Installation Manual prior to installing or operating this equipment.
Inspect all components immediately after unpacking.
Notify the Carrier of any damage to this equipment

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 - DO NOT OPERATE THIS EQUIPMENT UNLESS ALL COVER AND ACCESS PANELS ARE IN PLACE AND PROPERLY SECURED.

CAUTION

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

RECEIVING AND INSPECTING THE EQUIPMENT

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 within 48 hours of receipt of goods.
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 are not bent.
6. Also view 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 shipping material until an inspection has been made or waived.

Installation Verification List

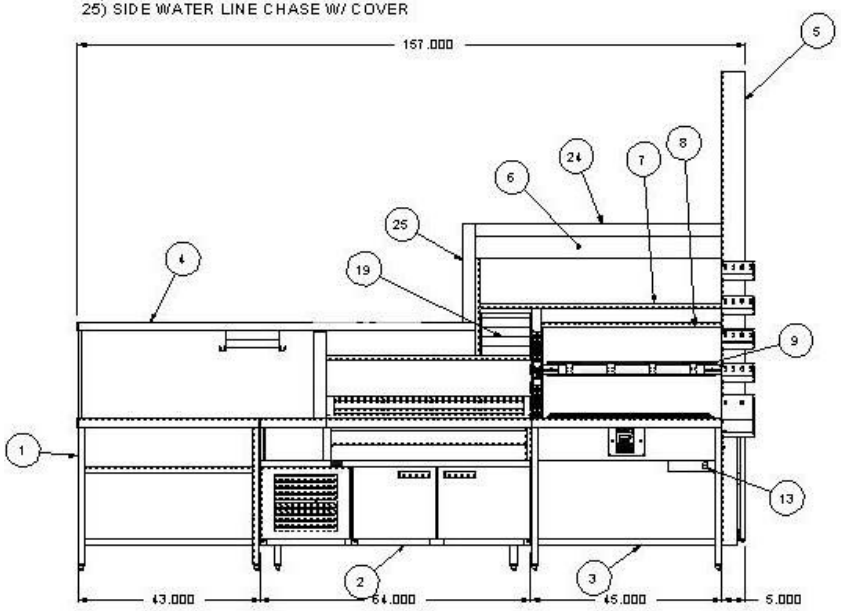
The following is a list of items that need to be verified and checked after installation is complete.

- Verify the unit is level.
- Verify that tables (sections) are fastened together.
- Verify all the Duke supplied components are located according to the installation diagrams.
- No water leaks at the supply bulkhead fitting at top of chase.
- No water leaks at the termination of the cheese melter.
- Verify open drain line for cheese melter (no obstructions).
- Dual Line: verify electrical channel wire support is installed between the HF table and the RB unit.
- No pinched/cut wires in the wiring harness.
- Verify all wiring connections are secure and correct per the wiring diagram.
- Verify all vinyl has been removed from the stainless steel.

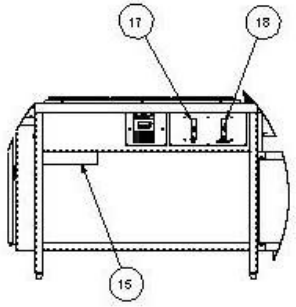
Table of Contents

1) EXTENSION TABLE 43"
2) COLD FOOD UNIT
3) DRY HEAT TABLE W/ ELECTRICAL PANEL
4) EXTENSION TABLE / COLD FOOD OVERSHELF ASSEMBLY
5) UPPER WIRECHASE EXTENSION
6) TACO HEATER ASSEMBLY
7) TACO SHELF
8) TORTILLA SHELF
9) TORTILLA GRIDDLE
10) PANEL BOX
11) WATER LINE INLET
12) MAIN POWER SUPPLY INLET
13) WALK-UP DRY HEAT MAIN POWER
14) WALK-UP DRY HEAT TEMP DISP / CONTROL PANEL
15) DRIVE-UP DRY HEAT MAIN POWER
16) DRIVE-UP DRY HEAT TEMP DISP / CONTROL PANEL
17) POWER SWITCH TORTILLA GRIDDLE
18) POWER SWITCH TACO HEATER
19) REMOVABLE WRAPPER SHELVES
20) SMALL BINS DRIVE-UP SIDE
21) SMALL BINS WALK-UP SIDE
22) LARGE BIN DRIVE-UP SIDE
23) LARGE BIN WALK-UP SIDE
24) TOP WATER LINE CHASE W/ COVER
25) SIDE WATER LINE CHASE W/ COVER

TACO BELL DRY MODULAR DUAL LINE
STANDARD 157" MODEL



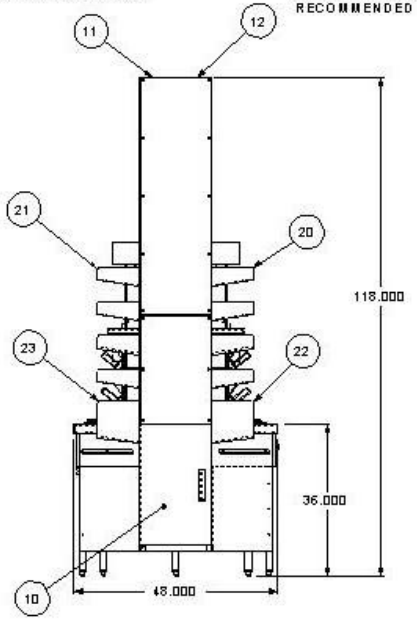
FRONT ELEVATION WALK-UP SIDE



DRY HEAT
DRIVE UP SIDE

WATER SUPPLY
REGULATED TO 25 PSI

120/208-240V 3 PHASE
120 AMP SERVICE
RECOMMENDED

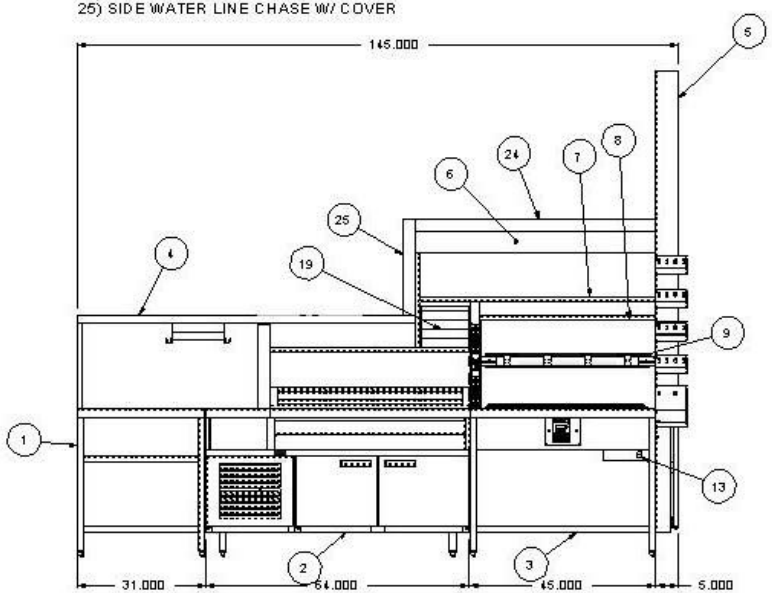


200 AMP PANEL BOX
LOCATED BEHIND DOOR

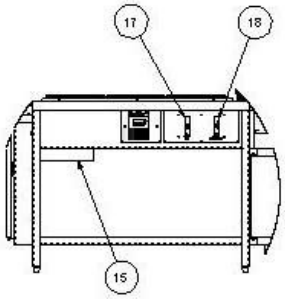
END VIEW

1) EXTENSION TABLE 31"
2) COLD FOOD UNIT
3) DRY HEAT TABLE W/ ELECTRICAL PANEL
4) EXTENSION TABLE / COLD FOOD OVERSHELF ASSEMBLY
5) UPPER WIRECHASE EXTENSION
6) TACO HEATER ASSEMBLY
7) TACO SHELF
8) TORTILLA SHELF
9) TORTILLA GRIDDLE
10) PANEL BOX
11) WATER LINE INLET
12) MAIN POWER SUPPLY INLET
13) WALK-UP DRY HEAT MAIN POWER
14) WALK-UP DRY HEAT TEMP DISP / CONTROL PANEL
15) DRIVE-UP DRY HEAT MAIN POWER
16) DRIVE-UP DRY HEAT TEMP DISP / CONTROL PANEL
17) POWER SWITCH TORTILLA GRIDDLE
18) POWER SWITCH TACO HEATER
19) REMOVABLE WRAPPER SHELVES
20) SMALL BINS DRIVE-UP SIDE
21) SMALL BINS WALK-UP SIDE
22) LARGE BIN DRIVE-UP SIDE
23) LARGE BIN WALK-UP SIDE
24) TOP WATER LINE CHASE W/ COVER
25) SIDE WATER LINE CHASE W/ COVER

TACO BELL DRY MODULAR DUAL LINE
OPTIONAL 145" MODEL



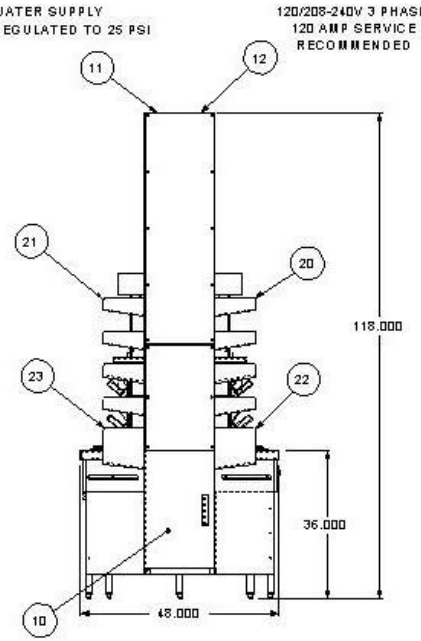
FRONT ELEVATION WALK-UP SIDE



DRY HEAT
DRIVE UP SIDE

WATER SUPPLY
REGULATED TO 25 PSI

120/208-240V 3 PHASE
120 AMP SERVICE
RECOMMENDED

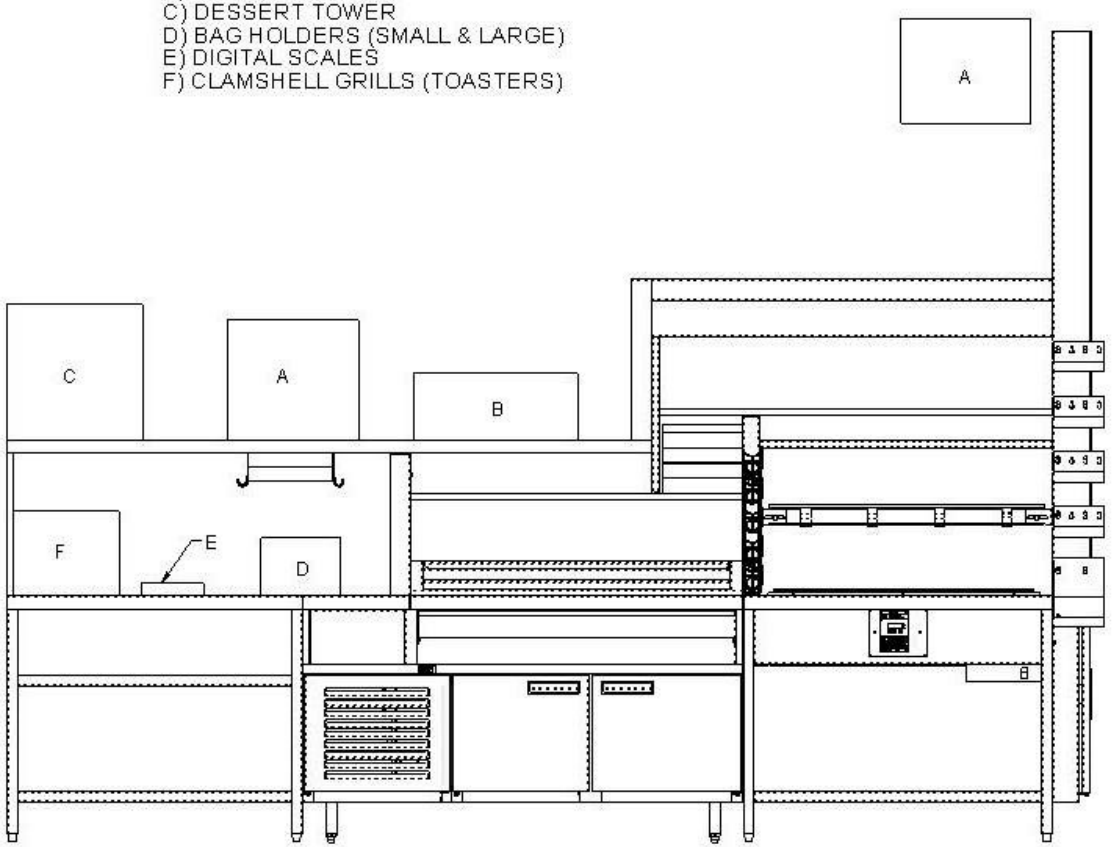


200 AMP PANEL BOX
LOCATED BEHIND DOOR

END VIEW

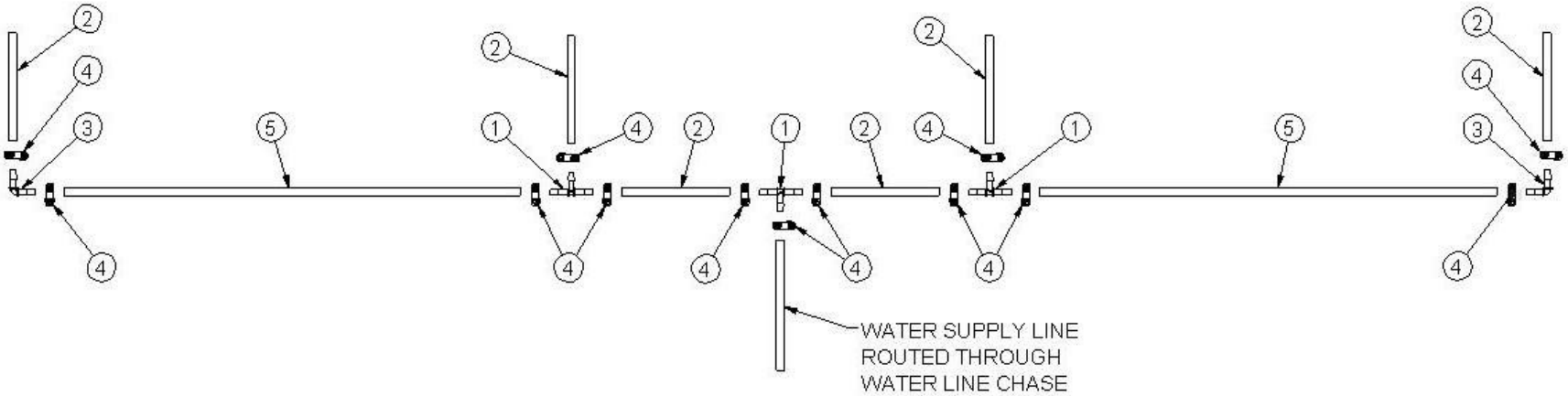
DUAL LINE APPLIANCE SET UP

A) MONITORS
B) CHEESE MELTERS
C) DESSERT TOWER
D) BAG HOLDERS (SMALL & LARGE)
E) DIGITAL SCALES
F) CLAMSHELL GRILLS (TOASTERS)



FRONT ELEVATION WALK-UP SIDE

ITEM NO.	QTY.	PART #	DESCRIPTION	DESCRIPTION 2
1	3	212784	Ø1/4" TEE BARBED	
2	6	212780-5	Ø1/4" S.S. BRAIDED HOSE	5" LENGTH
3	2	212785	Ø1/4" ELBOW 90°	
4	13	212783	CLAMP, HOSE WORM GEAR	7/32" - 5/16"
5	2	212780-21	Ø1/4" S.S. BRAIDED HOSE	21" LENGTH



FIELD ASSEMBLY OF DUAL LINE CHEESE MELTER WATER SUPPLY
DUAL LINE WATER LINE KIT #551045

STEP A: BASE UNIT SET UP

1. Place Extension Table (Fig. 1), Cold Food Unit (Fig. 2), and Dry Heat Table (Fig. 3) in the store in the approximate location.
2. Set electrical connectors on bottom shelf of Dry Heat Table and slide Dry Heat Table and Cold Food Unit together, being careful not to pinch any of the electrical conduits (Fig. 4).
3. Connect the electrical connectors by matching colors of each half of the connection (Fig. 5). Connections can only be made one way, note tabs and slots (Fig. 6 & 7).
4. When all connections are made it should look like Fig. 8.
5. Secure cover to legs of Dry Heat Table with screws (Fig. 9).
6. Level all of the units. Begin with all of the feet adjusted in (Fig. 10) Level the Cold Food Unit first, then proceed to level each of the tables (Fig. 11) All of the tops should line up and be straight and level when complete.
7. Secure each of the tables to the Cold Food Unit using the hardware supplied in kit #215674. The Dry Heat Table will be secured using (2) hex screws #213029. The Extension Table will be secured using (2) hex screws #213029 and (2) hex nuts #213042. (Fig. 12)

Fig. 1

Fig. 2

Fig. 3

Fig. 4

Fig. 5

Fig. 6

Fig. 7

Fig. 8

Fig. 9

Fig. 10

Fig. 11

Fig. 12

STEP B: OVERHEAD SHELVING SETUP

1. Carefully unpack the Extension Table / Cold Food Overshelf assembly and set it in place. Be sure to leave the corrugated support blocks in place while it is being moved, otherwise damage could result. (See Fig. 13)
2. Use hardware kit #215675 to assemble the overhead shelving to the base units.
3. Place shelf legs over support blocks on table and secure with (4) screws #213028 (Fig. 14).
4. Secure wrapper shelf to Dry Heat Table pylon with (3) screws #213029.
5. Secure overshelf to Cold Food Unit pylon with (3) screws #213023 and wrapper shelf to Cold Food Unit pylon with (3) screws #213029. (Fig. 15).

Fig. 13

Fig. 14

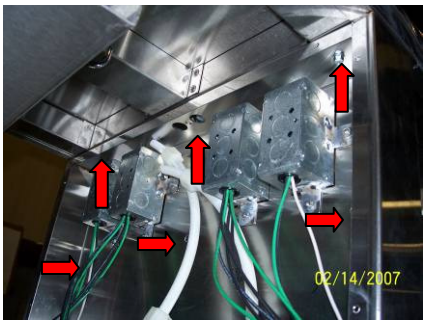


Fig. 15

STEP C: VERTICAL ELECTRICAL CHASE SETUP

1. Use hardware kit #215676 to assemble the Vertical Electrical Chase.
2. Place Upper Chase Extension on top of load center chase with receptacle towards top (Fig. 16) and secure with (10) screws #213029. Be sure bottom channel back plate is removed to allow access to all bolting locations (Fig. 17).
3. Secure bottom channel back plate with (4) screws #213029.
4. Route wires from receptacle box down through chase and grommet holes to load center to be wired later.

Fig. 16

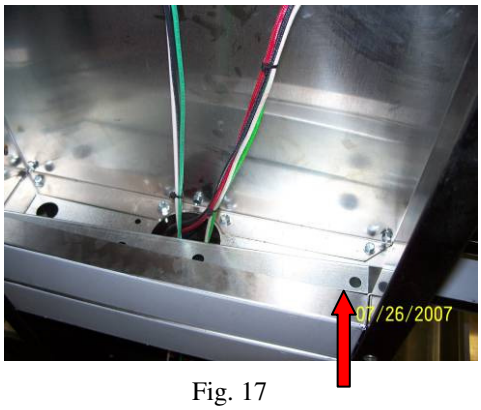


Fig. 17

STEP D: HEATED SHELF ASSEMBLY

1. Use hardware kit #215677 to assemble the Heated Shelf Assembly.
2. Set Heated Shelf Assembly into place and support while routing heater wires through hole into Upper Chase Extension (Fig. 18). Route heater wires down through Upper Chase Extension to be wired later.
3. Secure Heated Shelf Assembly to Upper Chase Extension and backing plate using (3) screws #213029 (Fig. 19).
4. Secure Heated Shelf Assembly to shelf pylon using (3) screws #213029 (Fig. 20).
5. Fasten pylon cover plate using (12) screws #213051.

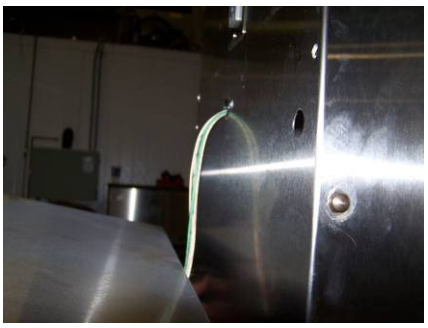


Fig. 18

Fig. 19

Fig. 20

STEP E: TACO SHELF ASSEMBLY

1. Use hardware kit #215678 to assemble the Taco Shelf Assembly.
2. Set Taco Shelf into place on top of Dry Heat Table pylon and support. Secure Taco Shelf to Upper Chase Extension with (3) screws #213029 (Fig. 21).
3. Secure Taco Shelf to Dry Heat Table pylon using (3) screws #213023 and to upper shelf pylon cover using (3) screws #213029 (Fig. 22).
4. Attach braided water line to bulkhead fitting using (1) hose clamp #212783 from water line kit #551045. Route water line down Upper Chase Extension through hole and into water line chase (Fig. 23). Push water line through hole and lay in top water line chase (Fig. 24) and attach cover with (10) screws #213028.
5. Attach side water chase to pylon with (2) screws #213051& run water line down side water line chase and through hole in cover plate (Fig. 25-26). Attach cover plate with (6) screws #213028.
6. Attach plastic drain line fittings from Overhead Shelf Assembly to drain lines in Cold Food Unit pylon (Fig. 27).
7. Ensure all water and drain line fittings are tight and without kinks.
8. Secure chase to underside of overshelf with (8) screws #213028 (Fig. 27).
9. Secure pylon cover on Dry Heat Table pylon using (12) screws #213051.

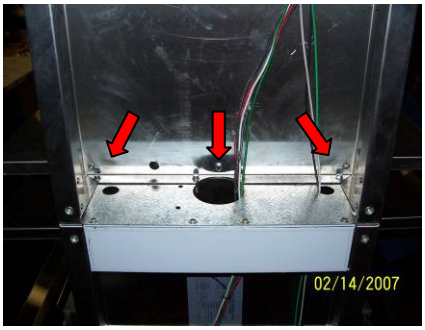


Fig. 21

Fig. 22

Fig. 23

Fig. 24

Fig. 25

Fig. 26

Fig. 27

STEP F: TORTILLA SHELF ASSEMBLY

1. Set the Tortilla Shelf in place and support.
2. Using hardware kit #215679, secure shelf to Upper Chase Extension and Dry Heat Table pylon using (6) screws #213029 (Fig. 28-29).

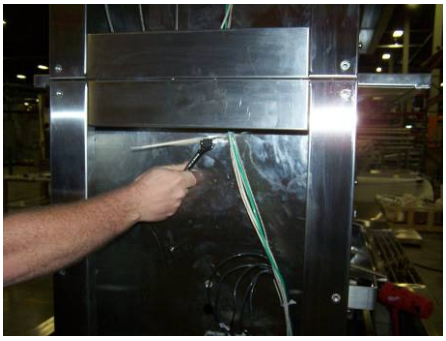


Fig. 28

Fig. 29

STEP G: TORTILLA GRIDDLE ASSEMBLY

1. Remove (4) bolts supplied with griddle from mounting locations in each corner of griddle.
2. Set Tortilla Griddle inside mounting brackets between load center chase and Dry Heat Table pylon and support in place (Fig. 30).
3. Route griddle wires through hole into load center chase (Fig. 31).
4. Make sure griddle is centered and level and secure to mounting brackets using the (4) bolts (Fig. 32).

Fig. 30

Fig. 31

Fig. 32

STEP H: CHEESE MELTER WATER LINE SETUP

1. Using Water Line Kit #551045, assemble cheese melter water line hookups per diagram on page 8.
2. Attach water feeds to each fitting on cheese melters (Fig. 33). (2 per double cheese melter).
3. Attach plastic drain line to drain fitting on bottom of cheese melter (Fig. 34).
4. **NOTE: Plumbing contractor is to supply water line to bulkhead fitting in top of Upper Chase Extension and ensure all water line connections are tight. Duke MFG Co. recommends the installation of a shut off valve at, or prior to, supply connection.**

Fig. 33

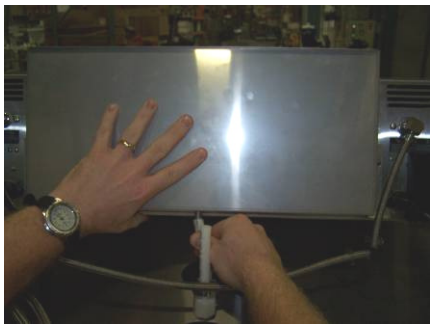


Fig. 34

STEP H: MISC. PARTS SETUP

1. All misc. wrapper bins and shelving can be put in place using appliance set up diagram on page 7 as a guide.
2. Keyhole mount wrapper bins are secured to Upper Chase Extension and load center chase using button pins.

ELECTRICAL CONNECTIONS

1. Electrical contractor can wire monitor receptacle and heaters, etc. using wiring diagram and panel schedule supplied with unit.
2. Main power supply connection can be made from ceiling through wire chase to load center (Fig. 35-36).
3. Attach vertical wire chase covers with hardware kit #215682 using (16) ¼-20 x ½" truss head screws (Fig 37).

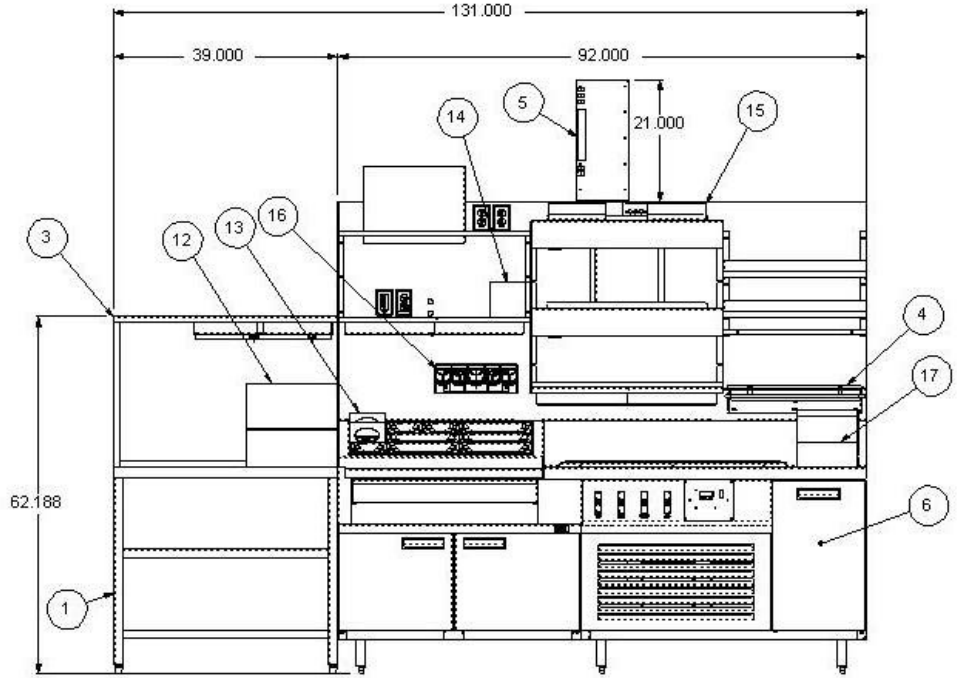
Fig. 35

Fig. 36

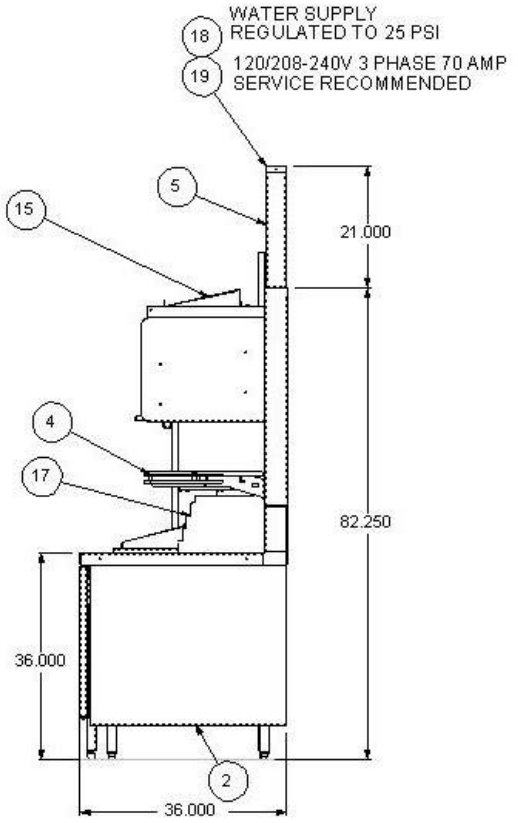
Fig. 37

TACO BELL DRY MODULAR I-LINE

1) EXTENSION TABLE
2) REFRIGERATED BASE UNIT W/ TRI-CHANNEL COLD RAIL & DRY HEAT
3) EXTENSION TABLE OVERSHELF
4) TORTILLA GRIDDLE W/ MOUNTING BRACKET
5) MAIN SERVICE WIRE CHASE W/ ELECTRICAL & WATER
6) ELECTRICAL PANEL BOX
7) POWER SWITCH TRI-CHANNEL COLD PAN
8) POWER SWITCH TACO HEATER W/ LIGHTS
9) POWER SWITCH TORTILLA GRIDDLE
10) DRY HEAT MAIN POWER SWITCH
11) DRY HEAT TEMP DISPLAY / CONTROL PANEL
12) REMOVABLE WRAPPER BIN
13) REMOVABLE SOUR CREAM BOOTS
14) REMOVABLE UTILITY SHELF
15) REMOVABLE MONITOR SHELF
16) HORIZONTAL BOTTLE HOLDER
17) REMOVABLE WRAPPER SHELF
18) WATER SERVICE CONNECTION
19) ELECTRICAL SERVICE CONNECTION



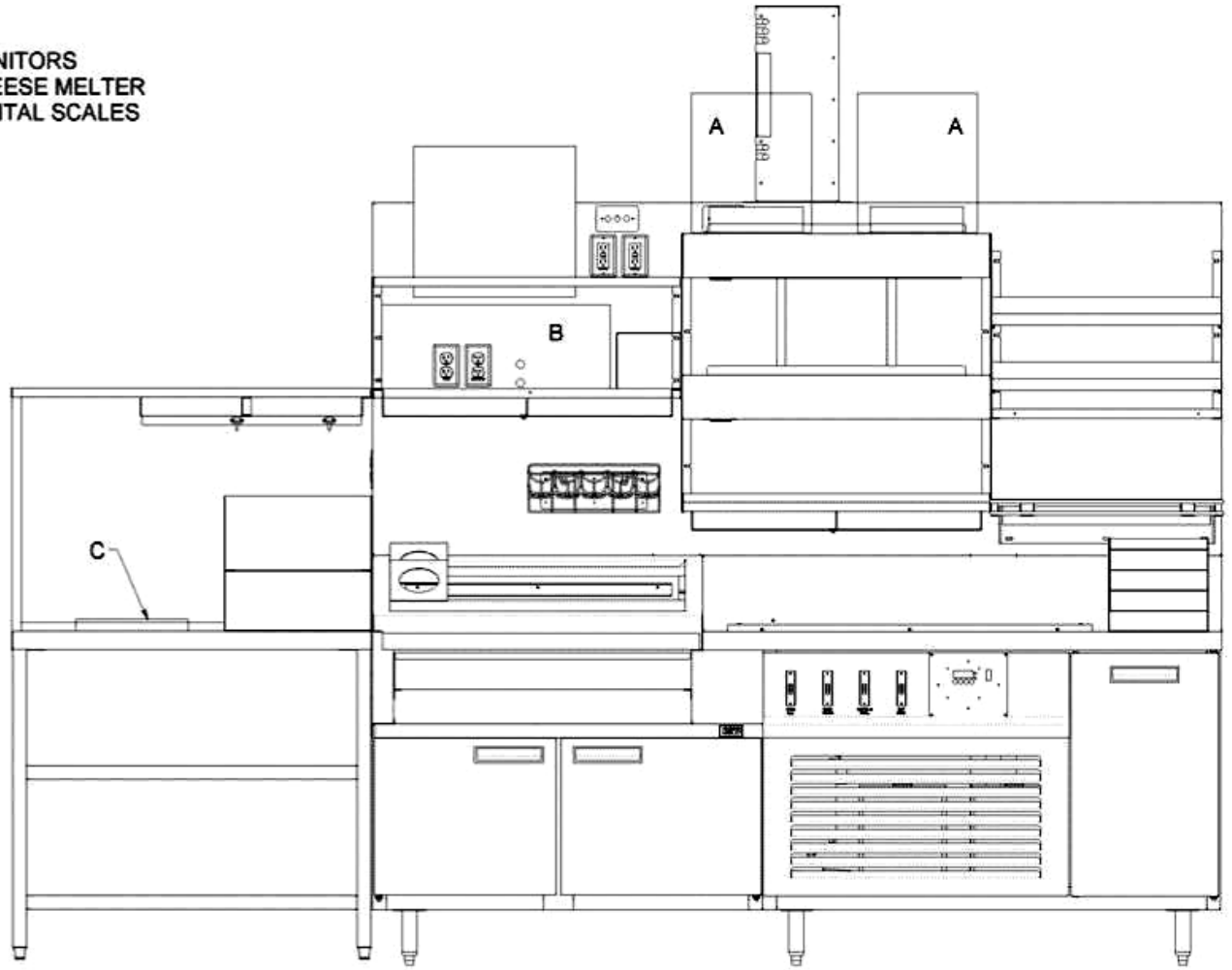
FRONT ELEVATION



END VIEW

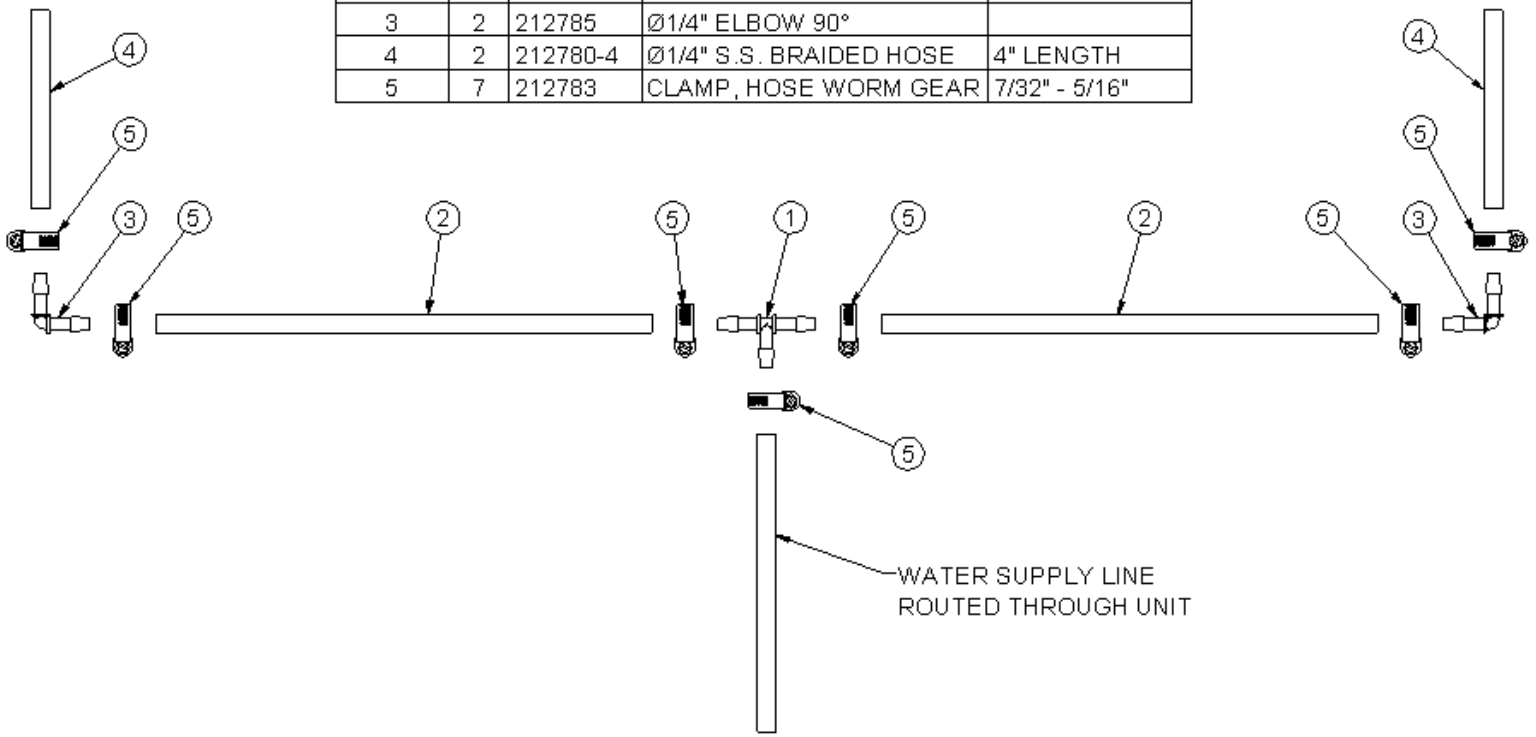
APPLIANCE SET UP

A) MONITORS
B) CHEESE MELTER
C) DIGITAL SCALES



FRONT ELEVATION I-LINE R-L COUNTER

ITEM NO.	QTY.	PART #	DESCRIPTION	DESCRIPTION 2
1	1	212784	Ø1/4" TEE BARBED	
2	2	212780-10	Ø1/4" S.S. BRAIDED HOSE	10" LENGTH
3	2	212785	Ø1/4" ELBOW 90°	
4	2	212780-4	Ø1/4" S.S. BRAIDED HOSE	4" LENGTH
5	7	212783	CLAMP, HOSE WORM GEAR	7/32" - 5/16"



FIELD ASSEMBLY OF I-LINE CHEESE MELTER WATER SUPPLY
I-LINE WATER LINE KIT #551044

STEP A: BASE UNIT SET UP

1. Place Refrigerated Base Unit (Fig. 38) and Extension Table (Fig. 39) in approximate location in store. Leave Refrigerated Base Unit out away from the wall at this time.
2. Remove bolts holding back panel to wall assembly and remove panel (Fig. 40).
3. Slide Extension Table into place and level both units beginning with the Refrigerated Base Unit. Start with feet adjusted in (Fig. 41). Tops should line up and be straight and level when complete.
4. Using hardware kit #215673, secure table to Refrigerated Base Unit with (2) screws #213029 (Fig. 42).

Fig. 38

Fig. 39

Fig. 40

Fig. 41

Fig. 42

STEP B: SHELVING SETUP

1. Set Extension Table shelving in place with tubing legs over blocks on table top. Support shelving in place and secure to cheese melter shelving assembly using (2) screws #213023 (Fig. 43).
2. Secure shelving legs to blocks using (4) screws #213028 (Fig. 44).

Fig. 43

Fig. 44

STEP C: ELECTRICAL CONNECTIONS

1. Set wire chase in place on top of wall section and secure with (4) screws #213028 (Fig. 45).
2. Electrical contractor can route supply line down through wire chase on top of wall assembly, through wall assembly to load center (Fig. 46-47).
3. Remove chase cover and attach braided water supply line to fitting in top of wire chase and ensure water and drain lines are still routed through holes in wall panel into cheese melter shelving area (Fig. 48).
4. Re-attach back wall panel with screws.
5. Unit can now be pushed back against wall and secured. Be sure to re-level units if needed.
6. Re-secure chase cover to wire chase.
7. **NOTE:** Standard electrical service can be provided using Ø1 ½ " flex conduit. If Ø2" conduit is being used it can be routed through cutouts provided (Fig. 49).

Fig. 45

Fig. 46

Fig. 47

Fig. 48

Fig. 49

STEP D: CHEESE MELTER WATER LINE SETUP

1. Using Water Line Kit #551044, assemble cheese melter water line hookups per diagram on page 17.
2. Attach water feeds to each fitting on cheese melters (Fig. 50). (2 per double cheese melter).
3. Attach plastic drain line to drain fitting on bottom of cheese melter (Fig. 51).
4. **NOTE: Plumbing contractor is to supply water line to bulkhead fitting in top of wire chase and ensure all water line connections are tight. Duke MFG Co. recommends the installation of a shut off valve at, or prior to, supply connection.**

Fig. 50

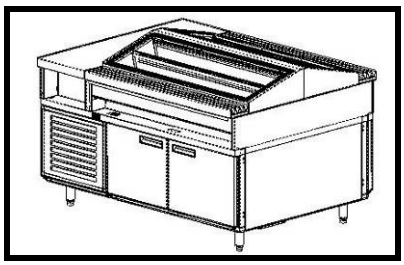
Fig. 51

STEP D: MISC. PARTS SETUP

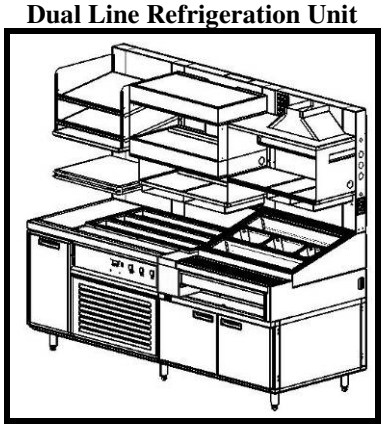
1. All misc. wrapper bins and shelving can be put in place using appliance set up diagram on page 16 as a guide.

Introduction

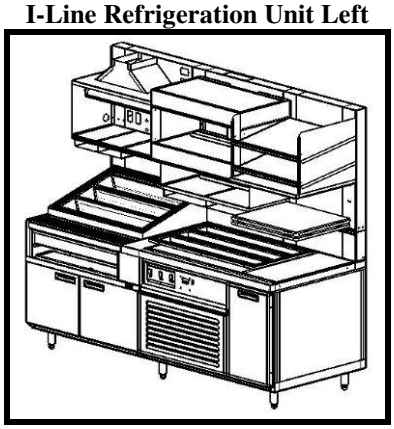
This publication contains information regarding the installation and operation of Taco Bell Dual Line Refrigeration Unit and Taco Bell I-Line Refrigeration Unit. Please read this manual completely before attempting to install and/or operate this equipment.



Dual Line Refrigeration Unit



I-Line Refrigeration Unit Left



I-Line Refrigeration Unit Right

Serial Number

Always have the serial number of your unit available when calling for parts or service. The serial number is located on the data label inside the refrigerated base of the unit

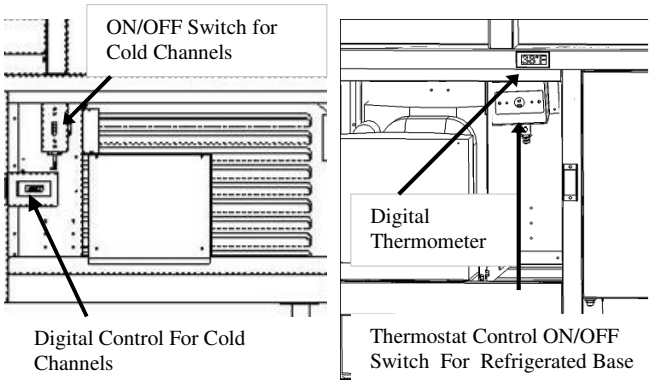
WARNING

REFER TO THE AMPERAGE DATA LIST IN THE SPECIFICATIONS OR THE SERIAL TAG DATA AND YOUR LOCAL CODE OR THE NATIONAL ELECTRICAL CODE TO BE SURE UNIT IS CONNECTED TO THE PROPER POWER SOURCE. A PROTECTED CIRCUIT OF THE CORRECT VOLTAGE AND AMPERAGE MUST BE RUN FOR CONNECTION OF THE SUPPLY CORD OR PERMANENT CONNECTION TO THE UNIT. THE POWER MUST BE TURNED OFF AND DISCONNECTED WHENEVER PERFORMING MAINTENANCE OR REPAIR FUNCTIONS.

Operation

Location of Controls – Dual Line

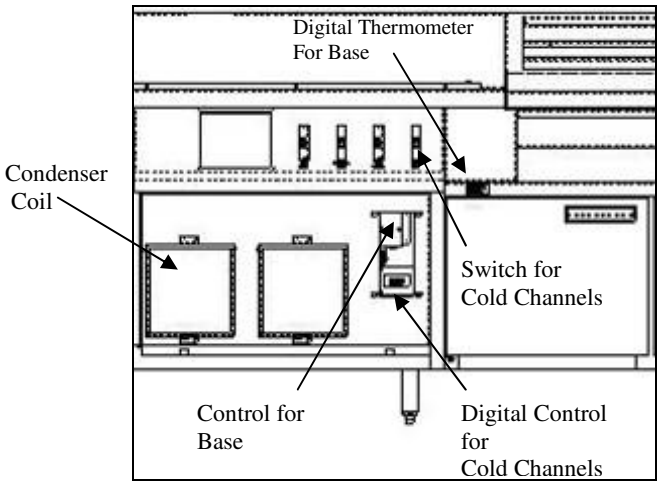
The refrigerated base ON/OFF control/temperature setting adjustment knob is located behind a louvered door on the walk up side of the line. The ON/OFF switch for the cold channel is located behind the louvered panel on the drive up side of the line.



Dual Line Location of Controls

Location of Controls – I-Line

The refrigeration control/temperature setting adjustment knob is located behind the lift-off front access panel. Remove access plate to gain access to the control box for the refrigerated base. The ON/OFF control for the cold channels is located in the control panel above the louvered access panel.



I-Line Location of Controls

Operating Procedure Refrigerated Base

The desired temperature setting for the refrigerated base is obtained by rotating the adjustment knob. A clockwise turn to the indicated setting will produce required temperatures.

Cold Channel Cold Pans

1. The cold pan needs to be pre-chilled for 30 minutes before product is loaded.
2. The cold pan is design to hold pre-chilled (33°F to 40°F) product. Do not place warm product (above 40°F) in the cold pan as it is not designed to reduce the temperature of the product.
3. Direct air flow from ventilation ducts or fans may hinder performance and increase food temperatures.
4. Turn ON/OFF switch located in control panel on.
5. The temperature control is preset at factory and should only be adjusted by trained service agency.

Maintenance

Stainless Steel Care and Cleaning

To prevent discoloration or rust on stainless steel several important steps need to be taken. Stainless steel contains 70-80% iron which will rust. It also contains 12-30% chromium which forms an invisible passive film over the steels surface which acts as a shield against corrosion. As long as the protective layer is intact, the metal will not corrode. If the film is broken or contaminated, outside elements can begin to breakdown the steel and begin to form rust or discoloration.

Proper cleaning of stainless steel requires soft cloths or plastic scouring pads.

CAUTION: Never use steel pads, wire brushes or scrapers.

Cleaning should be per Taco Bell Answer System Cleaning Procedure (Book 5).

Cold Pan Cleaning Instructions

1. Unit should be turned off and cleaned daily.
2. Remove product from cold pan.
3. Turn unit off and allow cold pan walls to defrost.
4. Wipe cold pan dry with towel.
5. Clean unit with warm soapy water or mild cleanser.
6. A plastic scouring pad and a mild detergent may be used to remove hardened food.

WARNING

NEVER USE AN ACID BASED CLEANING SOLUTION! MANY FOOD PRODUCTS HAVE AN ACIDIC CONTENT WHICH CAN DETERIORATE THE FINISH. BE SURE TO CLEAN ALL FOOD PRODUCTS FROM ANY STAINLESS STEEL SURFACE. COMMON ITEMS INCLUDE, TOMATOES, PEPPERS AND OTHER VEGETABLES.

WARNING

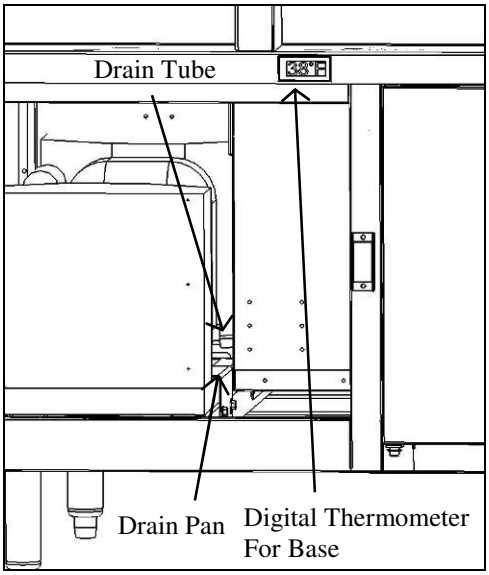
THE POWER MUST BE TURNED OFF AND DISCONNECTED AT ALL TIMES WHEN PERFORMING MAINTENANCE OR REPAIR FUNCTIONS.

Drain Maintenance - Base

Each unit has a copper drain tube located inside the unit which removes condensation from the evaporator coil and deposits it onto a drain pan where it can evaporate. If you notice excessive water accumulation on the inside of the unit be sure that the drain tube is connected from the evaporator housing to the condensate evaporator drain pan. If water is collecting underneath the unit you may want to check the condensate evaporator drain tube to be sure it is still located above the drain pan. The leveling of the unit is also important as the units are designed to drain properly when on a level surface, if your floor is not level this can also cause drain problems. Be sure the drain pan is kept free of dirt, dust and other debris as excessive amounts will cause water to back up and overflow from the drain pan.

Accessing The Drain Pan – Dual Line

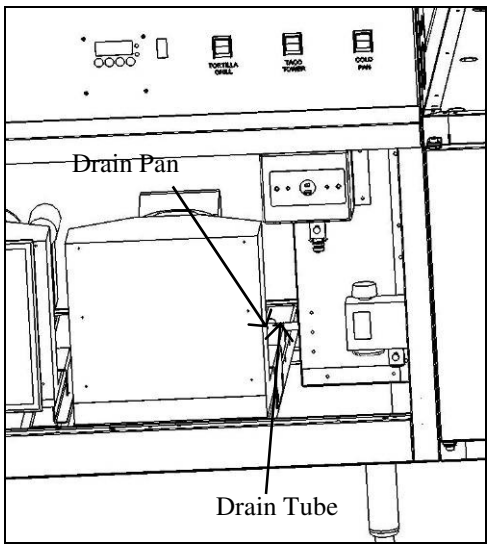
1. Disconnect and isolate the refrigerator from the power source.
2. Open the louvered door and remove the inner panel that does not have the switch (below the digital thermometer).
3. The drain pan is located beneath the condensing unit.



Dual Line Drain Pan Location

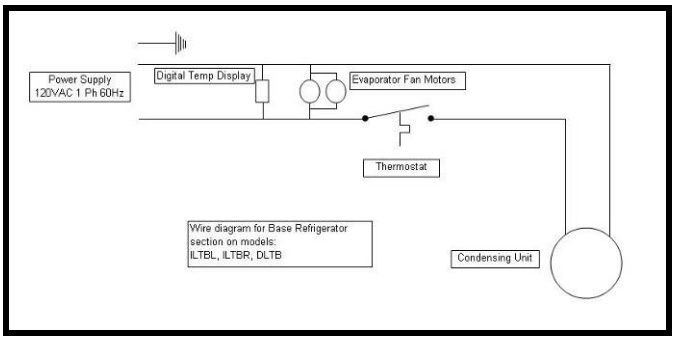
Accessing The Drain Pan – I-Line

1. Disconnect and isolate the refrigerator from the power source.
2. Remove the lift off louvered panel.
3. Remove the inner panel.
4. The drain pan is located beneath the condensing unit closest to the refrigerated base.

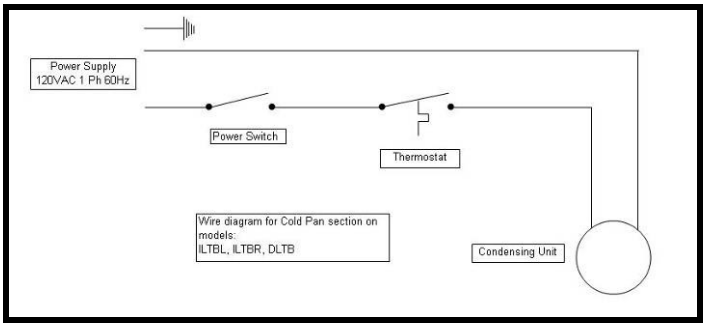


I-Line Drain Pan Location

Wiring Diagrams



Wiring Diagram for Base Refrigerator



Wiring Diagram for Tri Channel Cold Pan

Trouble Shooting

Trouble Shooting Procedure By Authorized Service Agents

SYMPTOM	CAUSE	REMEDY
Cabinet Too Warm	No electric	Verify power to panel
	Thermostat set too warm	Adjust thermostat setting by following instructions on sticker on control mounting box.
	Faulty thermostat, in the coldest position, the switch is not closed	Replace thermostat
	Doors not sealing	Adjust doors
	Torn or damaged door gaskets	Replace gaskets
	Evaporator fan not running	Check motor, repair or replace
	Condenser fan motor not running	Check motor, repair or replace
	Condenser coil dirty/ filter dirty	Clean coil or filter
	Refrigerant leak	Leak check unit, repair, and recharge
Cabinet Too Cold	Thermostat set too cold	Adjust thermostat setting by following instructions on sticker on control mounting box.
	Faulty thermostat, in the off position, the switch does not open, stuck closed	Replace thermostat
Water in the bottom of the unit	Drain tube plugged	Clear drain tube
	Tube not directed into drain pan	Make sure all tubes are directed into drain pan and secured

Service Parts List

Part Number	Description	Dual Line Qty	I-Line Qty
216736	RACK, WIRE 17" S.S.	2	0
216737	RACK, WIRE 19" S.S.	2	0
216746	RACK, WIRE 17" S.S.	0	1
216747	RACK, WIRE 17" S.S.	0	1
212610	CLIP, SHELF	16	8
213091	SCREW, THUMB	12	16
216636	GASKET, DOOR 19"	2	1
216645	GASKET, DOOR 17"	2	1
071138	ASSY, EVAPORATOR FAN / MOTOR	2	2
216837	CONTROL, TEMP #TARN21170VK001 (TRI-CHAN)	1	1
216643	CONTROL, TEMP #RAS-17715 (REFRIG. BASE)	1	1
216675	THERMOMETER, DIGITAL	1	1
212113	SWITCH, MASTER TOGGLE (TRI-CHANNEL)	1	0
212792	SWITCH, MASTER TOGGLE RED	2	4
212372	RECEPT. NEMA 5-15 DUPLEX GFCI	3	0
212340	RECEPT. NEMA 5-20 DUPLEX GFCI	2	3
212351	RECEPT. NEMA 6-20 DUPLEX	2	1
212471	RECEPT. NEMA 5-15 ORANGE ISOLATED GND	2	2
212545	CIRCUIT BREAKER 15 AMP 1 POLE GFCI	2	2
212603	CIRCUIT BREAKER 15 AMP 1 POLE	5	2
212602	CIRCUIT BREAKER 15 AMP 2 POLE	3	2
212604	CIRCUIT BREAKER 20 AMP 1 POLE	2	4
212597	CIRCUIT BREAKER 20 AMP 2 POLE	5	2
216984	HEATER, HATCO INFRA-BLACK 208V	1	0
216994	HEATER, HATCO INFRA-BLACK 240V	1	0
216992	GRIDDLE, TORTILLA APW	1	0
216986	HOLDER, WIRE BOTTLE VERTICAL	2	0
216981	HEATER, HATCO INFRA-BLACK	0	2
216991	BRACKET, GRIDDLE MOUNT I-LINE	0	1
216990	GRIDDLE, TORTILLA APW I-LINE	0	1
216983	HOLDER, WIRE BOTTLE HORZ.	0	1
215136	HANDLE, BLACK RECESSED	5	3
550994	PAN, SCRAP DUAL LINE	2	0
550782	PAN, SCRAP I-LINE	0	1
550276	BOOT, SOUR CREAM NESTED	0	2
550844	BIN, HANGING DEEP WALK-UP	1	0
550841	BIN, HANGING DEEP DRIVE-UP	1	0
550995	BIN, HANGING SHORT	8	0
550853	SHELF, WRAPPER STEP	2	1
550904	SHELF, UTILITY	0	1
550894	SHELF, ANGLED MONITOR STAND	0	2
219385	WIRING DIAGRAM, I-LINE	0	1
219386	WIRING DIAGRAM, DUAL LINE	1	0