



ULTRAWARMER HOLDING STATION INSTALLATION & OPERATIONS MANUAL



Model UW1 shown

This document includes:

- Warranty
- Specifications
- Wiring Diagram
- Operating Instructions
- Cleaning Instructions
- Parts List

P/N: 11B741



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Revision:

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ULTRAWARMER HOLDING STATION WARRANTY

Ultrafryer Systems warrants to the original purchaser of an ULTRAWARMER HOLDING STATION sold within the United States, its territories and Canada, that it will be free of defects in material and workmanship for the period listed below:

HOLDING STATION PARTS – All parts on the Holding Station are covered for a period not to exceed one (1) year after the initial start up. This is to include computers, valves, switches, thermostats, etc. Ultrafryer Systems reserves the right to charge for certain parts such as computers or any item over \$100.00 until the defective part is received by the Warranty Department. After inspection, **credit for the part will be issued to the purchaser provided the part is deemed defective and that defect is not the result of neglect or abuse by the user.**

PROCESSING WARRANTY CLAIMS – The equipment owner must promptly notify Ultrafryer Systems Warranty Department of any alleged defects as soon as they are discovered by calling 800-525-8130. After such notice, the Warranty Department will perform its obligation under this warranty within a commercially reasonable period of time. If alleged defects develop after normal business hours, on weekends, holidays the owner must call Ultrafryer Systems first at the above number. This number is answered 24 hours a day and 7 days a week. Ultrafryer Systems will notify an AUTHORIZED service agent to make repairs during normal and after hours. Any parts that need to be shipped back to Ultrafryer Systems will be shipped back **prepaid by the customer** attn: WARRANTY DEPARTMENT.

NON WARRANTY COVERAGE – This warranty does not include coverage for any consequential cost of damages including, but not limited to, any loss in store sales, spoiled food products, transportation, duty or custom cost. This does not cover original installation and adjustments such as leveling, calibrations and electrical and gas connections. This warranty does not cover travel over 100 miles or 2 hours drive time from the location of the Holding Station, or overtime, or holiday charges unless the Warranty Department granted prior approval. This warranty does not cover improper or unauthorized repairs or installation, damage in shipment, normal maintenance.

LABOR COVERAGE – The cost for labor to replace parts or service the Holding Station is covered for one (1) year after the initial start up. The Warranty Department must be promptly notified of any defects within the first ninety (90) days of operation. Labor is covered by Ultrafryer Systems for repairs and service by an AUTHORIZED service agent.

DISCLAIMER OF WARRANTIES

Other than as stated herein Ultrafryer Systems makes no warranty of any kind, express or implied, including but not limited to any warranty of merchantability of fitness for a particular purpose, including trade usage. Ultrafryer Systems sole obligation, and purchaser's sole remedy, under this warranty is repair or replacement, at the discretion of Ultrafryer Systems, of any part or component that proves to be defective in materials or workmanship. In no event shall Ultrafryer Systems be liable for consequential, incidental, or special loss or damages arising from the use of, or inability to use, the Holding Station. There are no other documents or oral statements for which Ultrafryer Systems will be responsible.

BEFORE INSTALLATION

NOTE: Upon receipt of this product, immediately unpack and inspect for possible concealed shipping damage. If the unit is found to be damaged, save all the packing materials and contact your delivery carrier within 15 days. Refer to “Shipping Damage Instructions” enclosed for detailed instructions. Failure to follow these instructions will negate Ultrafryer’s or your ability to file claims and receive compensation for shipping damage.

This manual contains important safety and installation/operation instructions. Require all operators to read this manual before using the unit. Failure to follow the instructions contained in this manual may cause injury or damage to the unit and will void the warranty.



CAUTION: UNIT CANNOT BE USED WITHOUT ALL FOUR LEGS BEING PROPERLY INSTALLED.

SITE PREPARATION

Choose a well-ventilated location with a minimum clearance of two feet (2’) from all sides of the unit. Place the holding station on a suitable table or counter capable of supporting the weight of 117 lbs.



WARNING: The power supply must be in accordance with the specifications on the data plate located on the rear of the appliance.

The unit should be installed on a dedicated service line with no other equipment on the circuit. The unit must be positioned so that the unit’s plug is accessible.

NOTE: Power cord and plug are not provided.

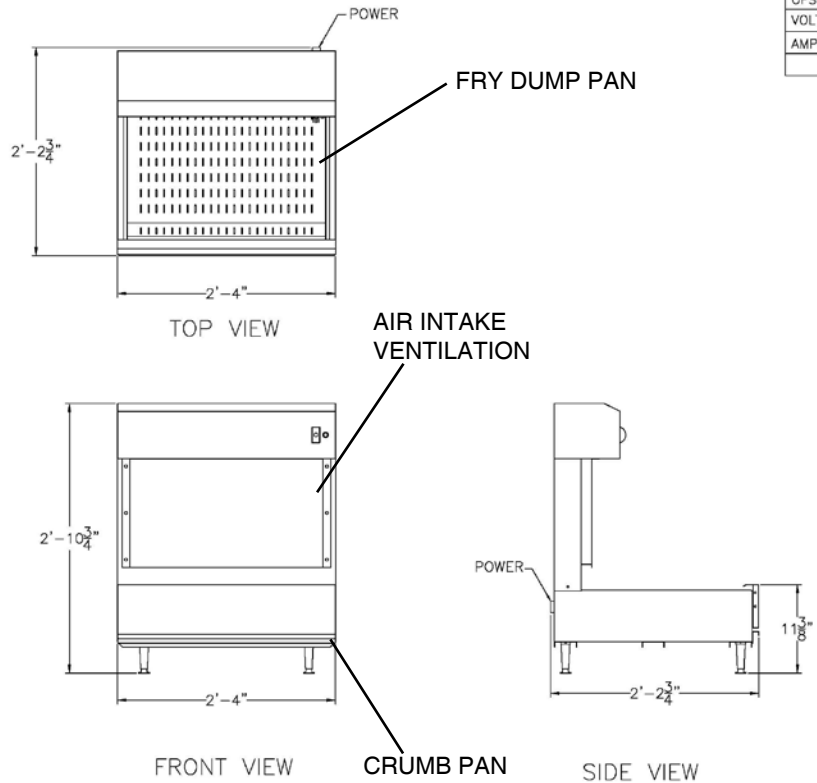


WARNING: POWER SUPPLY WIRE MUST BE A MINIMUM 8AWG 90°C. FAILURE TO PROVIDE THE PROPER WIRE MAY CAUSE DAMAGE TO THE SYSTEM AND CAUSE THE SYSTEM TO MALFUNCTION.



DANGER: THE OPERATOR OF THIS EQUIPMENT IS SOLELY RESPONSIBLE FOR ENSURING SAFE HOLDING TEMPERATURE LEVELS FOR ALL FOOD ITEMS. FAILURE TO DO SO COULD RESULT IN UNSAFE FOOD PRODUCTS FOR CUSTOMERS.

SPECIFICATIONS:

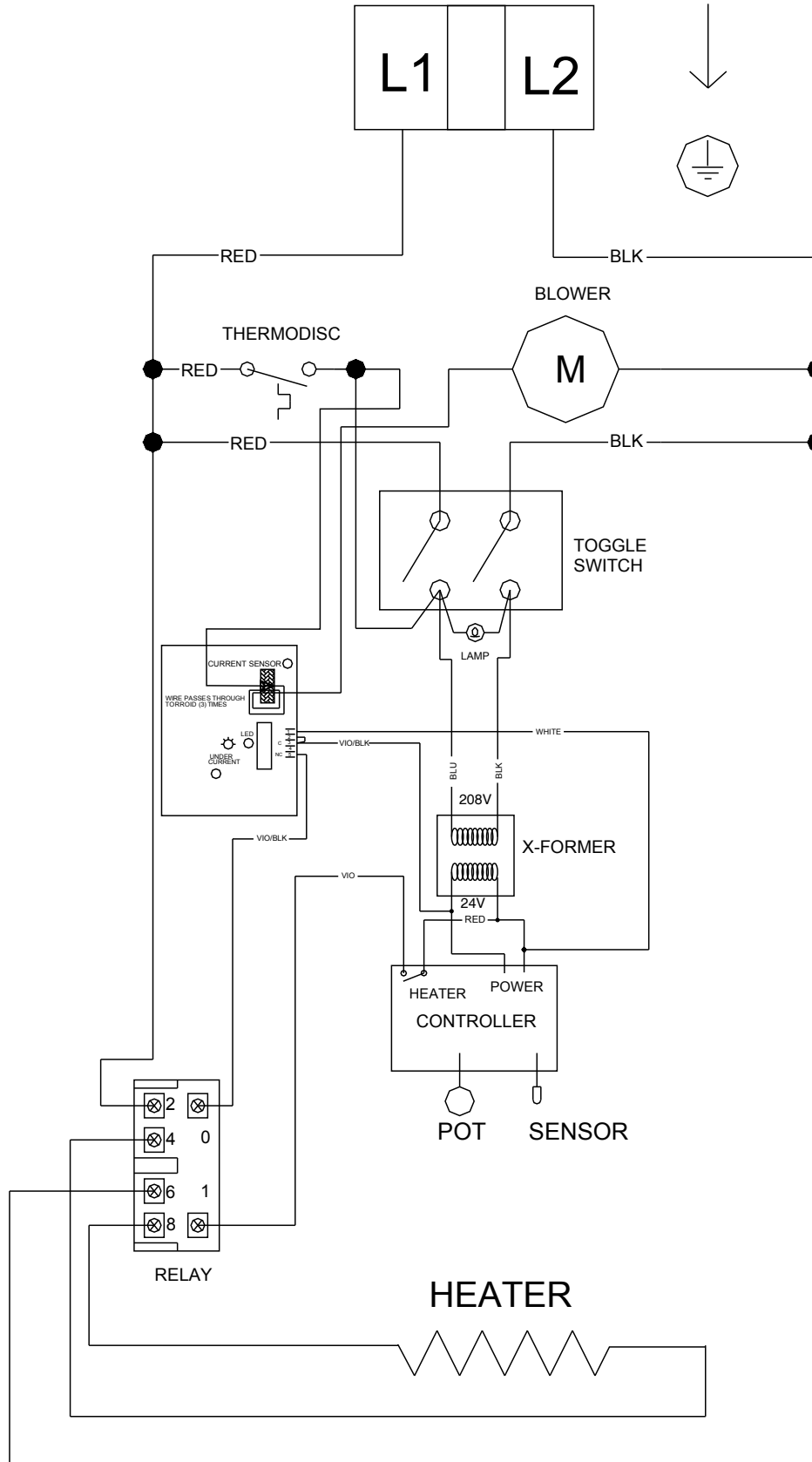


NOTES	
UFS PART #	11B741
VOLTAGE	208V 60Hz 1 Phase
AMPS	22A

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WIRING DIAGRAM

208V 1 PH. 60HZ



OPERATING INSTRUCTIONS

NOTE: The air flow and temperature of the UltraWarmer Holding Station is factory pre-set for optimum holding time for all fried foods. No adjustment of airflow or temperature is required.

1. Verify the fry dump pan is installed properly. See fig.1.
2. Adjust divider at desired location. First, lock lower tab near the rear of the fry dump pan, then pivot downward until all tabs are locked into place. See fig. 3.
3. Ensure crumb pan is in place. See fig. 4.
4. Turn power to the ON position.
5. Allow for a 20-minute preheat.



WARNING:

WHEN TURNING SWITCH TO THE STANDBY POSITION, BLOWER WILL CONTINUE TO RUN UNTIL AMBIENT TEMPERATURE IN THE VICINITY OF THE HEATER IS APPROXIMATELY 120°F.

CLEANING AND MAINTENANCE

IMPORTANT: The following cleaning instructions must be carried out to ensure satisfactory performance of your Ultra Warmer Holding Station. Neglecting to follow these procedures may result in reduced holding times, reduced reliability, and may void the warranty.



DANGER:

ALLOW THE ULTRAWARMER HOLDING STATION TO COOL SUFFICIENTLY TO THE TOUCH BEFORE ATTEMPTING TO PERFORM ANY CLEANING PROCEDURES. FAILURE TO DO SO COULD RESULT IN PERSONAL INJURY TO EMPLOYEES.

DAILY CLEANING

1. Upon completion of the last holding cycle of the day, remove dividers, fry pan and crumb pan.
2. Wash components with soapy water.
3. Use a soft cloth or sponge, dampened with warm soapy water, to wash the inside and outside of the appliance.
4. Rinse using a cloth dampened with clear water, then dry.
5. Install pans and dividers.
6. Airflow openings should be inspected and any blockage should be removed.

WEEKLY CLEANING

1. The air intake ventilation (vertical front of unit) should be inspected and cleaned weekly to remove any obstructions or accumulated grease that may develop on or around the vent.



UltraWarmer Holding Station
Fig. 1

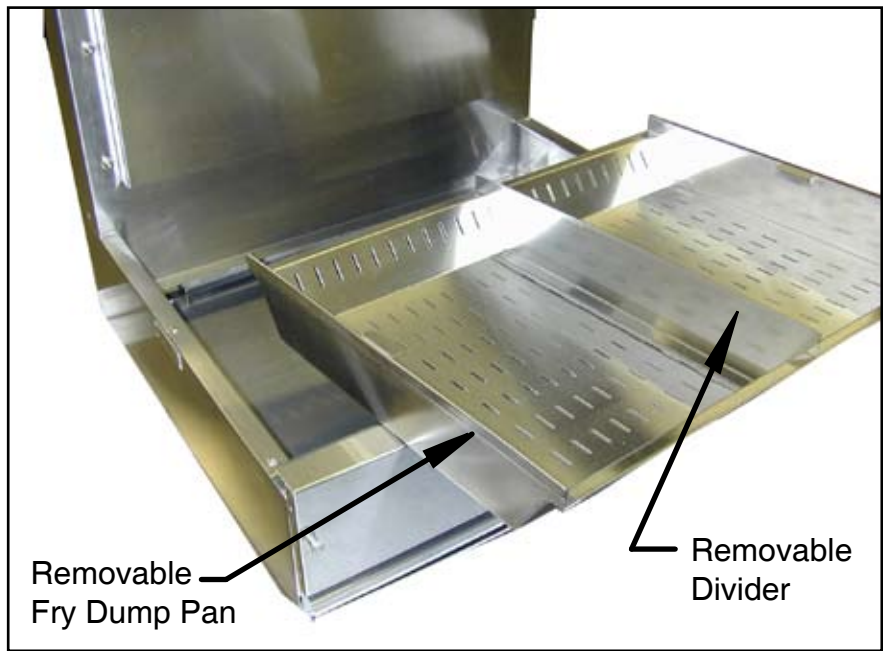


Fig. 2

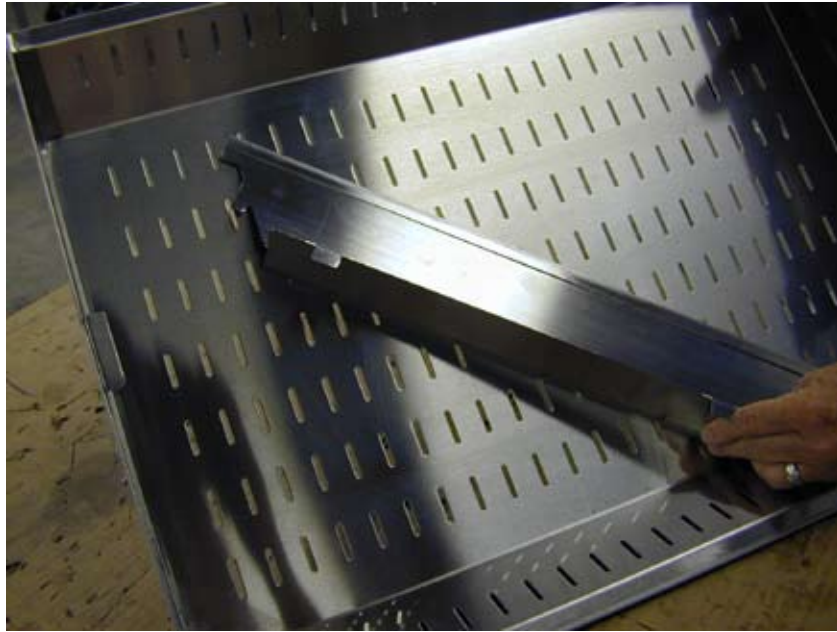


Fig. 3



Fig. 4

PARTS LIST

PART NUMBER	DESCRIPTION
22A477	MOUNT, LEVEL SELF ADJUST NYLON
23A330	POTENTIOMETER, 100K
19C239	PROBE, THERMISTOR ALTERED
18A322	CONTROLLER, FRENCH FRY WARMER
18A323	THERMOSTAT, SNAPDISC COR 120 F
18A320	BLOWER, MOTOR
18A325	SENSOR, UNDER CURRENT 24 VAC
18129	GUARD, SWITCH
18A318	RELAY, 30 AMP 24V COIL
18A278	TRANSFORMER, STEP DOWN 240V/24V
18A081	SWITCH, TOGGLE DPST 15A
18A319	ELEMENT, HEATING
23432	SNAPLIGHT, AMBER 240V .33W