

DELFIELD

SERVICE AND INSTALLATION MANUAL

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

14300 SERIES **Gas Hot Food Tables**

IMPORTANT

Instructions regarding the reporting of a gas leak **must** be posted in a prominent location. These instructions shall be obtained by consulting the local gas supplier.

FOR YOUR SAFETY
Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING

This appliance is equipped with a three prong (grounding) plug for your protection against shock hazard. Do not alter the power cord or remove the grounding prong. Do not use the cord near water. The power cord must be connected to a properly grounded receptacle. Keep the cord clear of all traffic areas.

Do not store or use any combustible material or substance in the vicinity of this or any other appliance.

Do not block the louvers on the front of the appliance or the flue vent on the back of the unit.

IMPORTANT

Retain this manual for future reference.

A wiring diagram is located on the left hand side of the appliance behind the control panel.

RECEIVING AND INSPECTION:

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.

Carefully check for any visible signs of damage to the cartons or containers. If evidence of damage exists, the package should be opened immediately and a joint inventory and examination of the contents should be made by you and the driver.

Concealed damage

If a concealed loss or damage is discovered after you have given the carrier a clear delivery receipt, **notify the carrier in writing immediately or within 10 days from the delivery date.** If you phone the carrier, you must follow up the call in writing to protect your rights. You can only improve your position as a claimant by promptly reporting such loss or damage. You should also **retain all cartons or containers, including packing material, until an inspection has been made or waived.**

Filing a claim

Notation of loss or damage does not constitute the filing of a claim. You should file your claim **in writing** with the carrier immediately!

Carriers will furnish the necessary form upon request. You should also request an inspection. If a claim is filed by phone, always follow up immediately in writing.

SPECIFICATIONS:**Gas:**

35,000 BTU/h per burner

Inlet pressure: 7" wc natural gas

Manifold pressure: 3-1/2" wc natural gas

Inlet: 3/4" MPT

Electrical:

120 V, 60 Hz, 1 ph, 3A (NEMA 5-15)

Water inlet:

1/2" hard copper

Temperature control:

Default temperature regulation set point range: 190°F to 200°F.

Default low temperature alarm set point range: 170°F to 180°F.

Default temperature regulation set point: 195°F.

Default low temperature alarm set point: 180°F.

Temperature reading range: 34°F to 210°F.

Temperature control adjustable range limits: 100°F to 210°F.

Low temperature alarm adjustable range limits: 37°F to 210°F and OFF.

INSTALLATION:

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

This appliance must be installed in accordance with all state and local codes, or the National Fuel Gas Code, ANSI Z223.1-1996.

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 psig (3.45 kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.45 kPa).

This appliance must be electrically grounded in accordance with all state and local codes or the National Electrical Code, ANSI/NFPA 70-1996.

Optional Casters:

When this appliance is supplied with optional casters, installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69-1987, and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41-1978, and Addenda, Z21.41a-1981 and Z21.41b-1983.

Adequate means must be provided by the user to limit the movement of the appliance without depending on the connector and the quick disconnect device or its associated piping to limit the appliance movement.

All adjustments can be made without moving the appliance by removing the front panels.

Make Up Air:

This appliance uses 9 CFM of air for combustion for one burner and 18 CFM of air for combustion for two burners. Adequate make up air must be provided by either the HVAC system or by providing outside air to the appliance directly.

Location:

Do not install the appliance closer than XX" on the sides or YY" in the back to any combustible objects or surfaces affected by heat or moisture.

A 6" minimum clearance is required in front of the louvers on the front of the appliance to allow the free flow of air for combustion.

A 30" minimum clearance is required in front of the appliance for service purposes.

Leveling:

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

Plumbing:

Water supply connection is provided 11 3/8" above the floor, 1 1/2" from the left end at the rear of the unit. You must supply the required 1/2" NPT connection.

A waste connection is provided 11 1/4" above the floor, 6" from the right end. You must supply the required 1" NPT connection.

Gas Connection:

Gas supply connection is provided 10 1/8" above the floor, 6 1/2" from the left end at the rear of the unit. You must supply the required 3/4" NPT connection.

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

Electrical Connection:

This appliance is equipped with a three prong (grounding) plug for your protection against shock hazard. Do not alter the power cord or remove the grounding prong. Do not use the cord near water. The power cord must be connected to a properly grounded receptacle. Keep the cord clear of all traffic areas.

Refer to the amperage data in the specifications, the serial tag, your local code or the National Electrical Code (ANSI/NFPA 70-1996) to be sure the unit is connected to the proper power source. A protected circuit of the correct voltage and amperage must be run for connection of the line cord.

The unit should be disconnected from the power source whenever performing service or maintenance functions.

OPERATION:

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

This appliance is equipped with a hot surface ignition system. To start the unit, turn the power switch on. To turn off the unit, turn the power switch off.

Filling the well and pre-heating:

Close the drain valve, fill the well to a minimum depth of 5-1/2" with water, and turn the power switch on.

Always fill the well before pre-heating.

For quicker pre-heating, use hot water to fill the well and cover the pan openings with either empty pans or covers.

Optional Auto Fill:

Close the drain valve and turn the power switch on. The unit will automatically fill with water and start heating.

Optional Casters:

When this appliance is supplied with casters it is installed with a restraining device that must be disconnected when moving the appliance and reconnected when the appliance is returned to its normal position.

Steam can cause serious burns. Always wear a 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 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 costs.

For most efficient operation, fill all openings in the well during preheating and when the unit is not in use.

This appliance will not operate in the event of a power failure.

Temperature control:

The temperature control regulation setpoint comes preset at 195° F. The low temperature alarm setpoint comes preset at 180° F.

Adjusting the temperature control:

To view the temperature regulation set point, momentarily press the "Temp Set" button, the current set point will be displayed for 5 seconds.

To adjust the temperature up or down:

1. Turn the unit on.
2. Press and hold the "Temp Set" button.
3. Press the "∧" or "∨" button until the desired set point is reached.
4. Release both buttons.

Low temperature alarm:

The temperature control is equipped with an independent audible low temperature alarm. During normal operation if the measured temperature drops below the low temperature set point, an audible alarm will sound and the display will alternately flash "LO" and the measured temperature. The audible alarm can be canceled for 20 minutes

by pressing the "Alarm Reset" button. The audible alarm will sound again if the measured temperature is still below the alarm set point after the 20 minutes. The alarm can be reset again as described above.

Service Mode:

Service mode is used to program the temperature control temperature scale, regulating temperature range and alarm temperature limits.

To enter service mode, press and hold both the "^" and "v" buttons and turn the unit on. The display will read "SEr". When the buttons are released the display will read either "F" or "C" depending on which temperature scale is currently selected, Fahrenheit or Centigrade.

To change the temperature scale press the "^" or "v" button to toggle between F or C.

To set the regulating temperature range, momentarily press the "Temp Set" button. The display will alternately indicate "rLO" with the current minimum temperature set point. To change the minimum temperature, press the "^" or "v" to the desired value. To set the maximum temperature set point press the "Temp Set" button again. The display will alternately indicate "rHI" and the current maximum limit. To change the maximum temperature, press the "^" or "v" buttons to the desired temperature. If the minimum and maximum temperatures are equal, no user adjustments of the regulating temperature can be made.

To set the alarm temperature limits, momentarily press the Alarm Reset button. The display will alternately indicate "ALO" and the current minimum temperature. To change the minimum alarm temperature, press the "^" or "v" button to the desired value. To set the maximum alarm temperature press the Alarm Reset button again. The display will alternately indicate "AHi" and the current maximum limit. To change the maximum temperature, press the "^" or "v" buttons to the desired temperature. If the minimum and maximum alarm temperatures are equal, no user adjustments of the alarm temperature can be made.

The low temperature alarm can be disabled by setting the low temperature alarm limit to off.

Probe Error Condition:

If the sensing probe fails, the display will show "Prb" and the audible alarm will sound. The heater output will be off during a probe error condition.

Memory error condition:

If "Err" is displayed after turning on the unit, there is a memory error. Turn the unit off and then back on to clear the error. This will also clear any custom settings made by the user and return the control to the factory defaults.

MAINTENANCE:

Clean the food wells daily. Wash with a non-abrasive cleanser and non abrasive pad. If necessary, a mild abrasive may be used. Hard water stains may require a special cleanser. Do not use steel wool.

For all stainless steel parts, use a mild, non-abrasive soap or detergent and warm water. This may be followed by an application of stainless steel cleaner or polish which will eliminate water spotting and fingerprints and will bring out the finish of the stainless steel.

DANGER: Risk of electrical shock.

Disconnect the power supply before performing any service work.

Do not use a hose or pressure washer on these units. The water will damage the electrical and gas components.

TROUBLESHOOTING:

All service work should only be performed by qualified service personnel. Contact the factory for the authorized service agency in your area.

<u>Problem</u>	<u>Cause</u>	<u>Solution</u>
Unit won't start (Display is not lit).	-Unit is not plugged in.	-Plug unit in and turn power on.
Burner won't light.	-No gas supply.	-Connect and/or turn on gas supply.
	-Ignition control module is wet.	-Let dry and restart.
	-Hot surface igniter not working.	-Replace igniter.
Burner won't stay lit.	-Insufficient gas supply.	-Check gas supply.
	-Insufficient air supply.	-Clean air intake. -Connect/replace blower hose. - Replace fan motor.
		-Clean burner.
	-Faulty flame sensor.	-Clean or replace flame sensor.
	-Loose burner ground.	-Tighten ground wire on burner plate.

- *No water (Optional auto-fill).
- No water supply. -Turn water on.
 - Unit is not plugged in. -Plug unit in and restart.
 - Float switch not working. -Clean or replace float switch.
 - Faulty level board. -Replace level board.
 - Faulty solenoid valve. -Replace solenoid valve.

*A manual bypass is provided as part of the optional auto fill system. The manual fill valve is accessible only by removing the front panel of the appliance.