



**INSTALLATION  
AND  
OPERATING  
INSTRUCTIONS**

**POINT OF PREPARATION  
REFRIGERATED DRAWERS**

**Models: POP 1S, POP 2S & POP 3S**

**INTENDED FOR OTHER THAN HOUSEHOLD USE  
RETAIN THIS MANUAL FOR FUTURE REFERENCE**

**IMPORTANT FOR FUTURE REFERENCE**

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.

\_\_\_\_\_   
Model Number

\_\_\_\_\_   
Serial Number

\_\_\_\_\_   
Date Purchased



**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the Installation, Operating and Maintenance Instructions thoroughly before installing or servicing this equipment.



This equipment has been engineered to provide you with year-round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.

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## GENERAL INFORMATION

### **P.O.P. Refrigerated Drawers:**

P.O.P. Refrigerated Drawers have been engineered for convenience and reliable service in protecting foods in commercial kitchen applications. Regardless of the quality of the product, its ultimate performance and life are dependent to a great extent upon proper application, installation and service.

### **Handling & Receiving of Equipment:**

Responsibility should be assigned to a dependable individual at the job site or warehouse to receive equipment. Care should be exercised in the handling of equipment. Each shipment should be carefully checked against the bill of lading. The shipping receipt should not be signed until all items, crates, or boxes listed on the bill of lading have been accounted for. If a box or crate shows damage, then check further for concealed damage. Any shortage or damage should be reported at this time to delivering carrier. Damaged material becomes the delivering carrier's responsibility, and should not be returned to the factory unless prior approval is given to do so.

When un-crating, care should be taken to prevent damage. Heavy equipment should be left on its shipping base or in its crate until moved to the final location.

The packing list included with each shipment should be carefully checked to determine if all parts and equipment have been received.

### **Electrical:**

The power supply (voltage, frequency, and phase) must coincide with the equipment name plate and must be in accordance with the National Electric Code, or other local codes that may apply. This is the responsibility of the user or purchaser. Electrical voltage should be checked at the compressor terminals when starting and running to assure adequate power and nominal voltage drop with actual loads. Check to insure proper:

- a. Wire size to handle the connected load.
- b. Fuses recommended.
- c. Proper grounding.

### **Installation Locations:**

Be sure the supporting structure is level and flat and is of sufficient strength to give adequate support for the unit being installed and its contents when in use.

Do not place unit where the ambient air supply to the condensing unit will exceed 90°F. This cannot be over emphasized for long life and proper operation. This unit is designed to draw air in through the front louvers, through the condenser coil, then past the condenser body and expel the air out the back or if necessary back out the top of the louvers. Air temperature control in the cooling of all system components is of great importance. Where possible, an air path should be provided at the rear of the cabinet to expel the now used and heated air.

### **Caring for the Interior of your Refrigerator**

The interior of your P.D.P. Refrigerator cabinet should be cleansed weekly.

Cleansing is recommended by using a warm water soap solution and a sponge. After scrubbing the interior thoroughly, rinse with warm water. Then sanitize with a good sanitizing agent according to the manufacturer's instructions for stainless steel. Rinse thoroughly with warm water and dry. **Do not leave the sanitizing agent applied to the cabinet**, but rinse thoroughly and dry after sanitizing to avoid possible corrosion.

This unit is equipped with a standard refrigeration compressor located to the side or bottom of the unit. In order to have efficient operation of the refrigeration compressor, the condenser coil must be kept clean. Vacuum the face of the coil regularly. The coil is located behind the front grill.

The temperature dial is also located behind the front grill. It regulates the temperature of the unit from approximately 30°F to 45°F in refrigerators and -10°F to + 15°F in freezers.

## GENERAL INFORMATION (Continued)

For maximum efficiency, the unit should be defrosted whenever frost layer on the interior reaches a thickness of 1/8 inch. Never scrape the walls to remove frost.

### **Some Tips on Food Storage in P.O.P. Refrigerated Drawers:**

P.O.P. Refrigerated Drawers are designed to be used as holding cabinets at the point of preparation. They are not a satisfactory substitute for walk-in type coolers or freezers.

Because of this, they should never be used to cool foods down to storage temperatures. Foods placed in the drawers should be precooled or frozen in your walk-in storage unit which has the cooling capacity for this purpose.

The process of mechanical refrigeration has a natural tendency to dehydrate the air being cooled. This dry air, in turn, will tend to draw moisture from unwrapped foods. It is important, therefore, that unwrapped meats and vegetables not be stored in holding drawers for periods exceeding 24 hours. Never put more product in the drawers than will be turned over in one business day. It is a good idea to remove all pans of food from the drawers at the end of the day, cover them, and return them to the walk-in storage cooler or freezer. The result will be not only a fresher, tastier product, but you will find, that your P.O.P. drawers require defrosting less often.

## OPERATING INSTRUCTIONS

1. If unit has been turned on side or upside down when being removed from packaging, let stand in upright position for one hour or more before turning on.
2. Unit should be level on all sides.
3. This unit is to be connected only to a 120V, 60 Hz grounded power supply.
4. Disconnect unit from power supply before servicing.
5. This unit is equipped with a standard refrigeration compressor located to the side or bottom of the unit. In order to have efficient operation of the refrigeration compressor, the condenser coil must be kept clean. Vacuum the face of the coil regularly. The coil is located behind the front grill. The grill is removable after removing the two screws securing it.
6. The temperature dial is also located behind the front grill. It regulates the temperature of the unit from approximately 30° F to 45F (-1°C to + 7°C) and turns off unit for defrosting.
7. For maximum efficiency, the unit should be defrosted whenever frost layer on the interior reaches a thickness of 1/8 inch. Never scrape the walls to remove frost.

## TROUBLESHOOTING (Self-Contained & Remote)

PROBLEM	SUGGESTED CAUSE	
1. Slow cooling	Dirty condenser Defective expansion valve** Evaporator fan inoperative Improper defrosting	Poor air supply Leak (low on refrigerant) Broken compressor reed valve
2. Condensing unit won't run	Fuse blown Poor electrical connection Defective capacitor Motor compressor winding shorted	Power supply loss Defective control Defective relay
3. Evaporator fan won't run	Poor electrical connection Fan blade caught	Motor shorted
4. Defrost system inoperative	Loose electrical connections	Defective timer

## APW WYOTT EQUIPMENT LIMITED WARRANTY

APW Wyott Foodservice Equipment Company warrants its equipment against defects in materials and workmanship, subject to the following conditions:

This warranty applies to the original owner only and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at the option of APW Wyott such product will be repaired or replaced by APW Wyott or its Authorized Service Agency. APW Wyott will only be responsible for charges incurred or service performed by its Authorized Service Agencies. The use of other than APW Wyott Authorized Service Agencies will void this warranty and APW Wyott will not be responsible for such work or any charges associated with same. The closest APW Wyott Authorized Service Agent must be used.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada. There will be no labor coverage for equipment located on any island not connected by roadway to the mainland.

Warranty coverage on products used outside the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada may vary. Contact the international APW Wyott distributor, dealer, or service agency for details.

### Time Period

One year for parts and one year for labor, effective from the date of purchase by the original owner. The Authorized Service Agency may, at their option, require proof of purchase. Parts replaced under this warranty are warranted for the un-expired portion of the original product warranty only.

### Exceptions

- \***Gas/Electric Cookline:** Models GCB, GCRB, GF, GGM, GGT, CHP-H, EF, EG, EHP. Three (3) Year Warranty on all component parts, except switches and thermostats. (2 additional years on parts only. No labor on second or third year.)
- \***Broiler Briquettes, Rock Grates, Cooking Grates, Burner Shields, Fireboxes:** 90 Day Material Only. No Labor.
- \***Heat Strips:** Models FD, FDL, FDD, FDDL. Two (2) Year Warranty on element only. No labor second year.
- \***Glass Windows, Doors, Seals, Rubber Seals, Light Bulbs:** 90 Day Material Only. No Labor.

In all cases, parts covered by extended warranty will be shipped FOB the factory after the first year.

### Portable Carry In Products

Equipment weighing over 70 pounds or permanently installed will be serviced on-site as per the terms of this warranty. Equipment weighing 70 pounds or under, and which is not permanently installed, i.e. with cord and plug, is considered portable and is subject to the following warranty handling limitations. If portable equipment fails to operate in its intended manner on the first day of connection, or use, at APW Wyott's option or its Authorized Service Agency, it will be serviced on site or replaced.

From day two through the conclusion of this warranty period, portable units must be taken to or sent prepaid to the APW Wyott Authorized Service Agency for in-warranty repairs. No mileage or travel charges are allowed on portable units after the first day of use. If the customer wants on-site service, they may receive same by paying the travel and mileage charges. Exceptions to this rule: (1) countertop warmers and cookers, which are covered under the Enhanced Warranty Program, and (2) toasters or rollergrills which have in store service.

### Exclusions

The following conditions are not covered by warranty:

- \*Equipment failure relating to improper installation, improper utility connection or supply and problems due to ventilation.
- \*Equipment that has not been properly maintained, calibration of controls, adjustments, damage from improper cleaning and water damage to controls.
- \*Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot or act of god.
- \*Equipment that has the model number or serial number removed or altered.

If the equipment has been changed, altered, modified or repaired by other than an Authorized Service Agency during or after the warranty period, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of the equipment thereafter.

This warranty does not cover services performed at overtime or premium labor rates. Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. APW Wyott does not assume any liability for extended delays in replacing or repairing any items beyond its control.

In all cases, the use of other than APW Wyott Authorized OEM Replacement Parts will void this warranty.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

### Water Quality Requirements

Water supply intended for a unit that has in excess of 3.0 grains of hardness per gallon (GPG) must be treated or softened before being used. Water containing over 3.0 GPG will decrease the efficiency and reduce the operation life of the unit.

**Note: Product failure caused by liming or sediment buildup is not covered under warranty.**

**“THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF APW WYOTT. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN.”**

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