

Southern Distributing

Food Warmer and Holding Station CFW01-CM-SS

Installation, Operation, and Service Manual



Southern Distributing P.O. Box 893, Brentwood, TN 37024

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Foreword

The Food Warmer and Holding Station is a counter top unit. It requires proper installation as well as regular cleaning and maintenance to assure continued operation.

Electrical— 220 volt 23 amps 1 phase 60 hertz

Installation

- Step 1 Lay the warmer on the side so that the leg attachment points on the bottom of the unit are easily accessible.
- Step 2 Attach each of the four legs to the base.
- Step 3 Place the unit back to the upright position
- Step 4 Provide an electrical service of 220 volt 1 phase. The breaker should be rated for 30 amps.

Start Up

- Step 1 Remove and clean the perforated food tray.
- Step 2 Place the power switch located on the upper right side of the hood into the "ON" position. The pilot light will illuminate and the fans will operate.

Note: Allow 10 minutes for unit to warm prior to introducing product into the tray.

Operation

The operating temperature of the warmer is factory set. The equipment is thermostatically controlled and will automatically cycle as required.

CLEANING & MAINTENANCE

IMPORTANT: The following cleaning protocol must be followed to ensure safe and satisfactory performance of the countertop food warming station. Failure to follow these procedures may result in the failure of equipment, ineffective holding of product, reduced product reliability, and may lead to voiding of the equipment warranty.

CAUTION! ALLOW THE COUNTERTOP FOOD WARMING STATION TO SUFFICIENTLY COOL BEFORE ATTEMPTING TO MOVE, PERFORM CLEANING PROCEDURES, OR DISASSEMBLE THE UNIT. FAILURE TO DO SO MAY RESULT IN PERSONAL INJURY.

DAILY CLEANING:

1. At the end of the work day or upon completion of last holding cycle, remove product holding pan dividers, product holding pan, and crumb-catching pan.
2. Wash product holding pan dividers, product holding pan, and crumb-catching pan with warm soapy water, rinse, and allow to sufficiently dry.
3. Using a damp soapy sponge, carefully wash inside & outside surfaces of the unit.
4. Using a damp clean sponge or rag, carefully wipe inside & outside surfaces of the unit.
5. Allow unit to sufficiently dry.
6. Re-install product holding pan, product holding pan dividers, and crumb catching pan.
7. All surfaces, crevices, airflow openings, etc. should be checked regularly for any blockages or residue build-up.

WEEKLY CLEANING:

8. The air intake on the front of the unit should be inspected and cleaned to remove any obstructions or residue build-up that may have occurred on or around the vent opening.
9. All air flow openings should be checked and cleared of any obstructions.

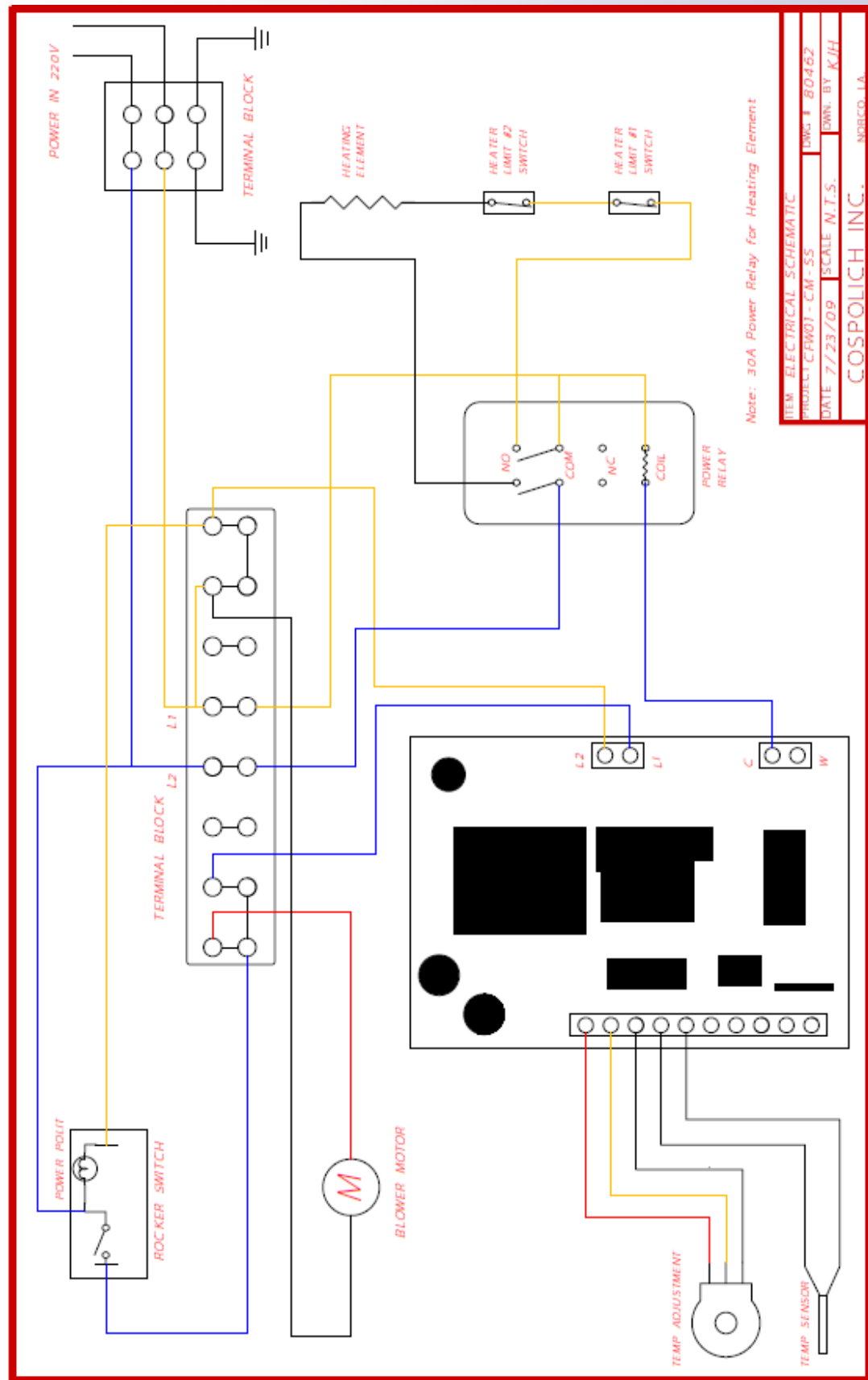
Troubleshooting Suggestions

Unit will not power on	1. Check to make certain there is power to the equipment. 2. Check power switch to determine that it is operational.
Fan operating but no hot air	1. Check Thermostat 2. Check Heater 3. Check safety thermostat 4. Check to make sure crumb pan is closed.
Fan not operating	1. Check power switch 2. Check blower motor 3. Check to make sure crumb pan is closed.

Parts List

Part Number	Description
RWEM32	BLOWER
LWSRO1	LIGHTED ROCKER SWITCH
PCBS03	8 POSITION TERMINAL STRIP
HPCCONT01	CONTROL BOARD
HPST0F01	STAND OFF CONTROL BOARD SUPPORT (QTY 4)
HPCHL01	HEATER LIMIT SWITCH 300°F
PCCR65	POWER RELAY
PCSW14	TEMP ADJUSTMENT CONTROL KNOB
PCTT010	3-POLE POWER SPLICING BLOCK
HPCAS01	AIR SENSOR
RCHTR01	HEATER ELEMENT
HLEG95	4" LEGS (QTY. 4)
LEP003	TWISTLOCK 0 A PLUG
HLSW02	LIMIT SWITCH 210°F
HSTAPE01	HEAT SHIELD TAPE
CWFW06	CERAMIC FLAT WASHER

Drawing 1: Electrical Schematic



Drawing 2: Exploded View

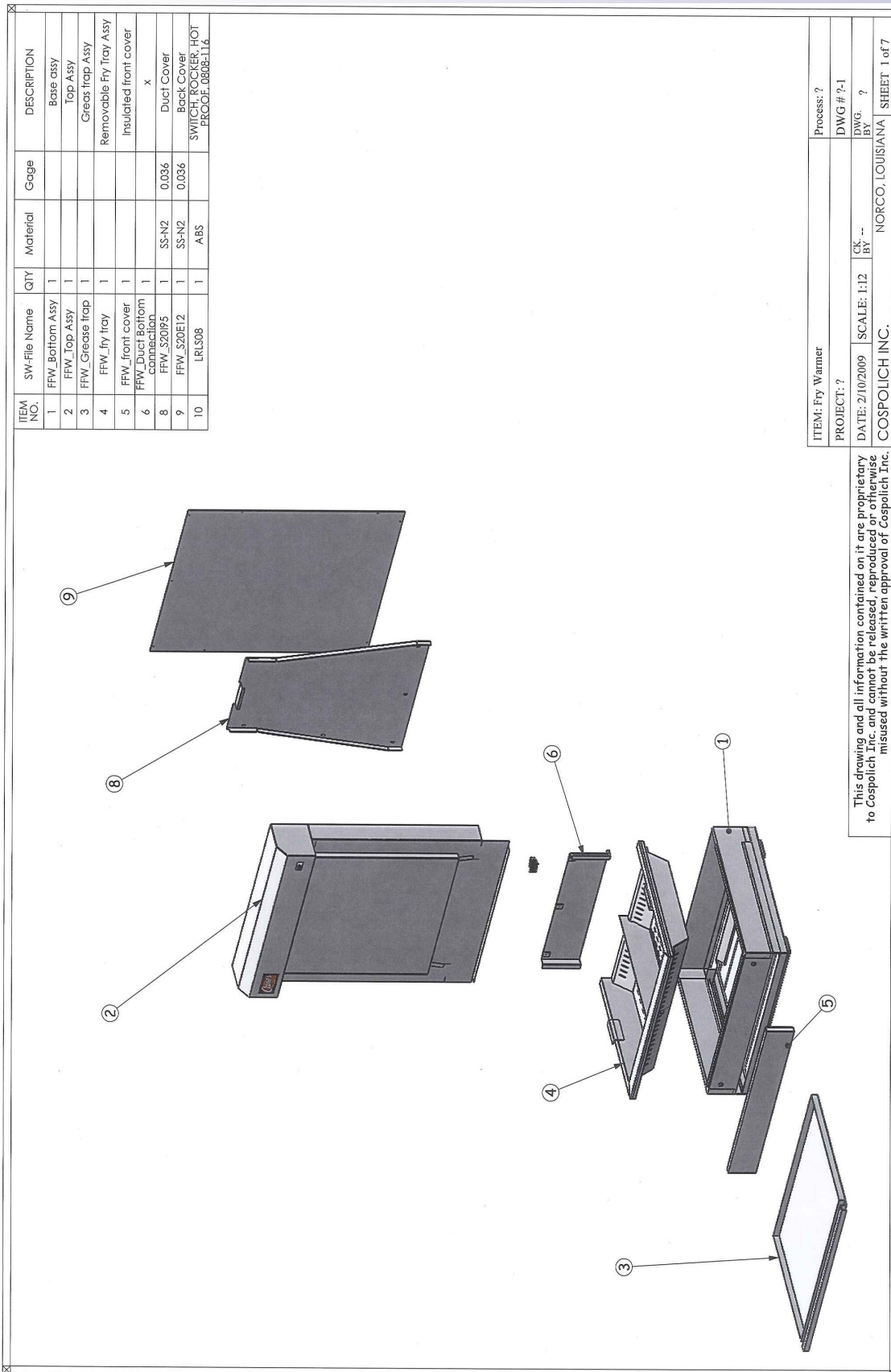


Illustration 1: Rear View—(Panel Cover Removed)

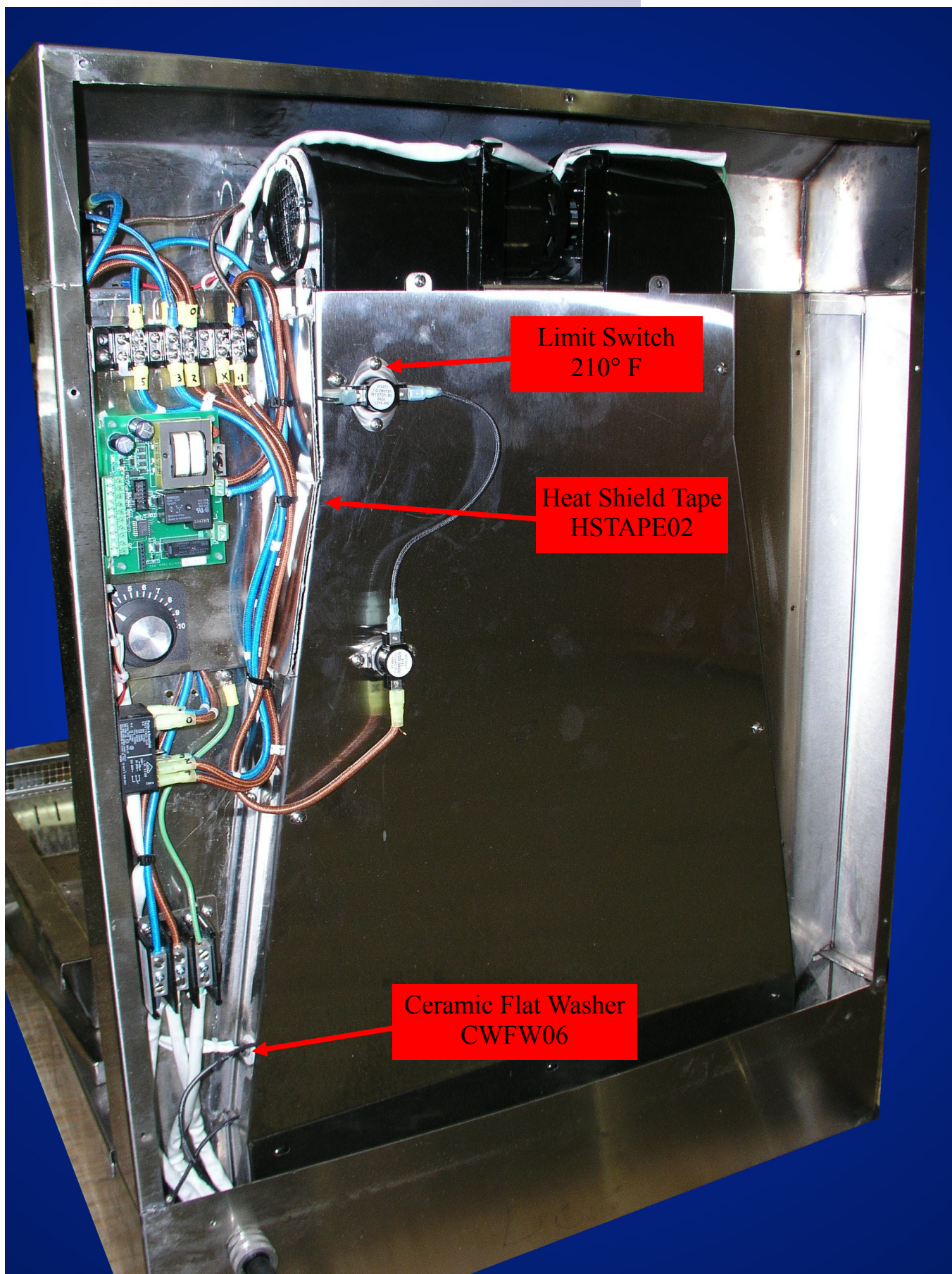


Illustration 2: Unit Leg Set



HLEG95

Illustration 3: Product Holding Pan & Crumb Catching Tray



Illustration 4: CFWHPP01 –Product Holding Pan



Illustration 5: Blower Motor & Controls



Illustration 6: Controls

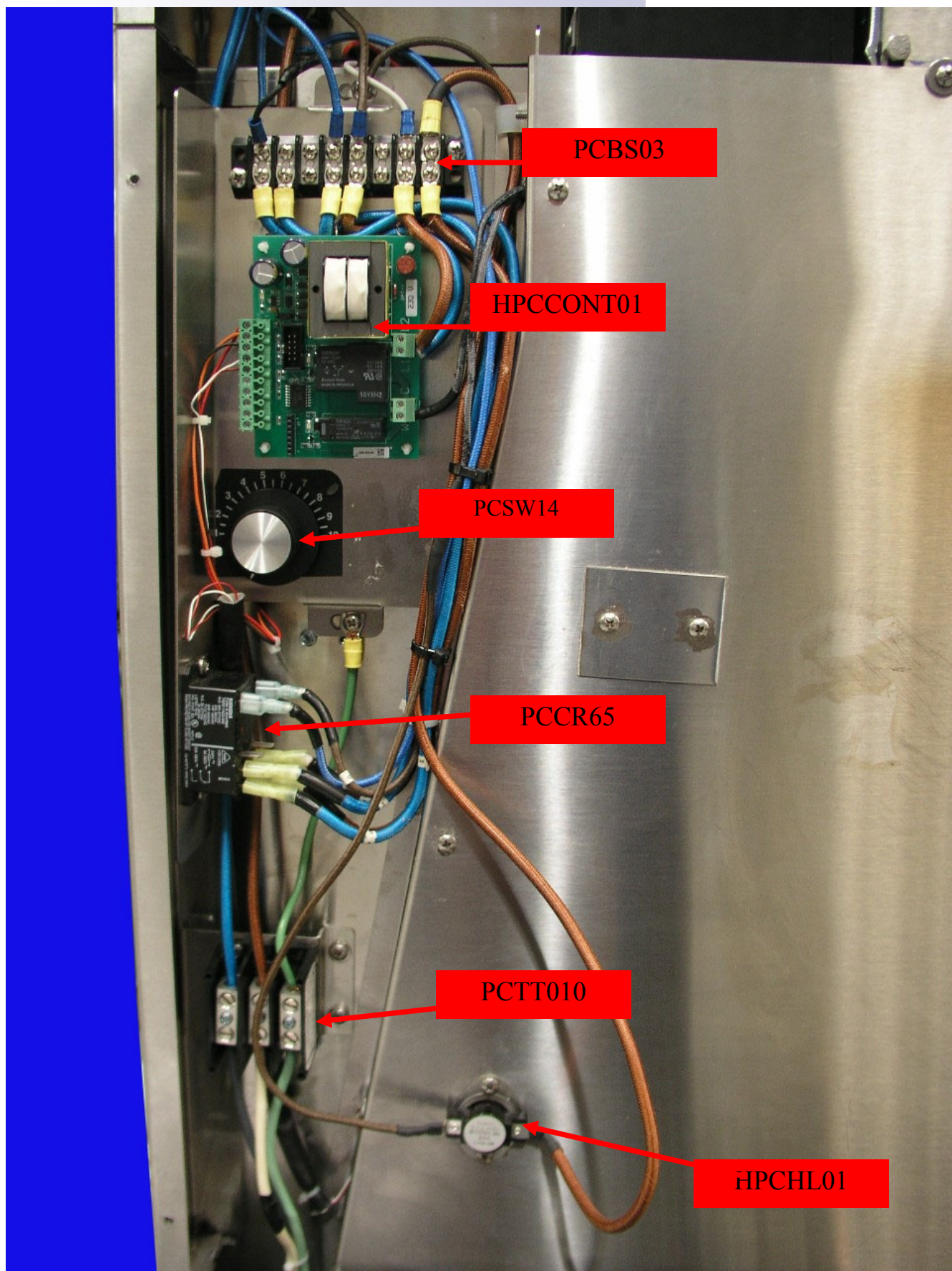


Illustration 7: CFW-CM-SS—Front View

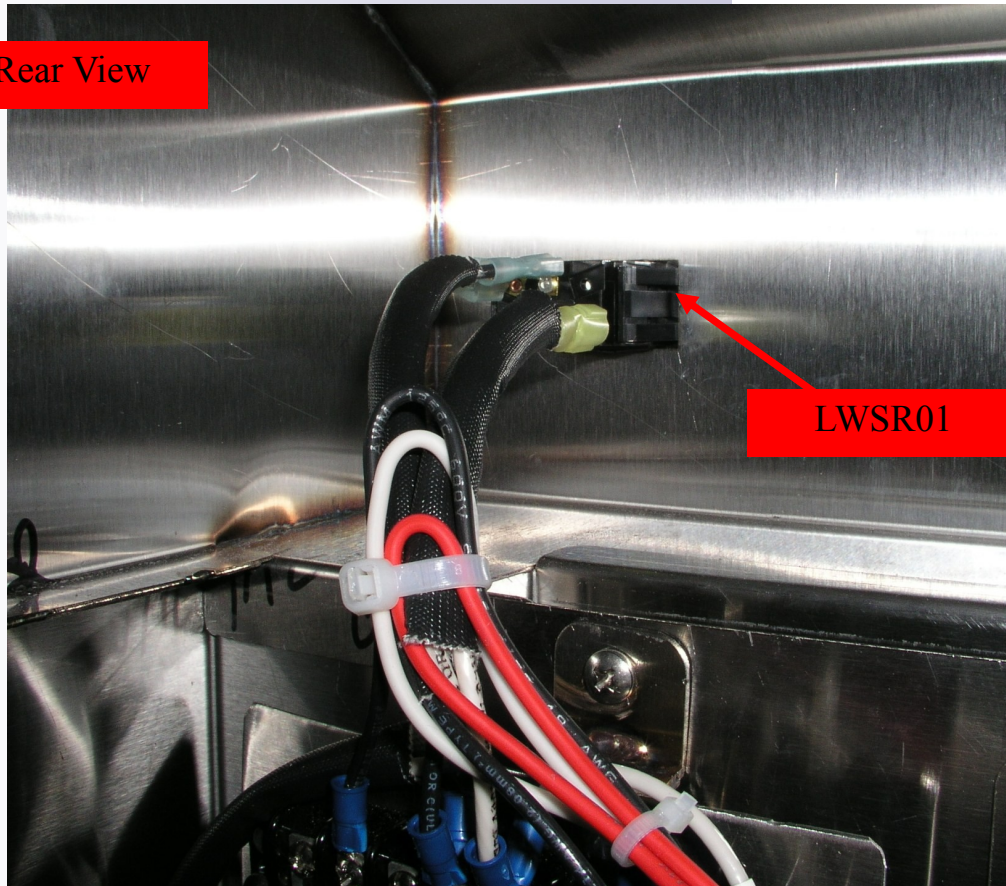


Illustration 8—CFW-CM-SS—Rear View



Illustration 9 – LWSR01 – ON/OFF Switch

Rear View



Front View

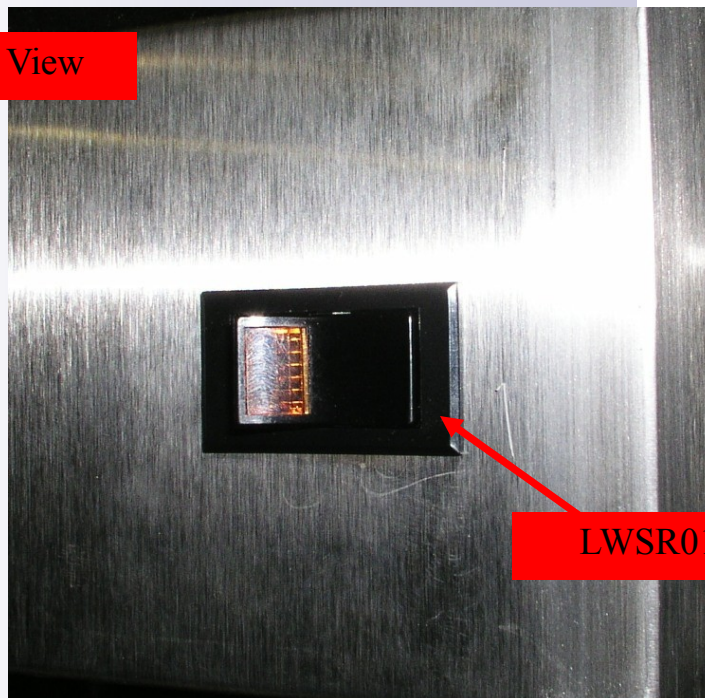
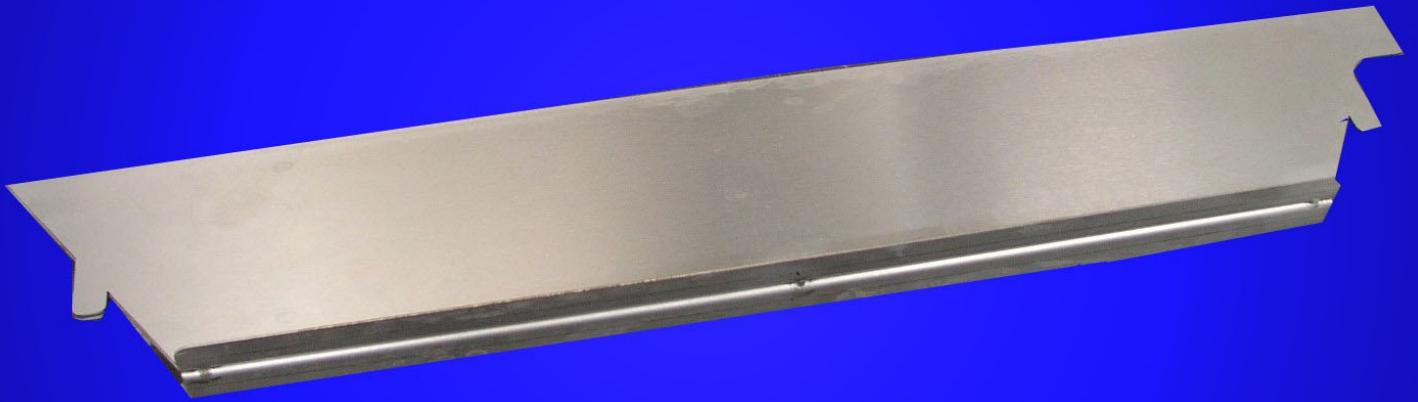


Illustration 10: Power Cord



Illustration 11: Product Partition Pan



CFWHPPART01

Illustration 12: Removal of Crumb Pan

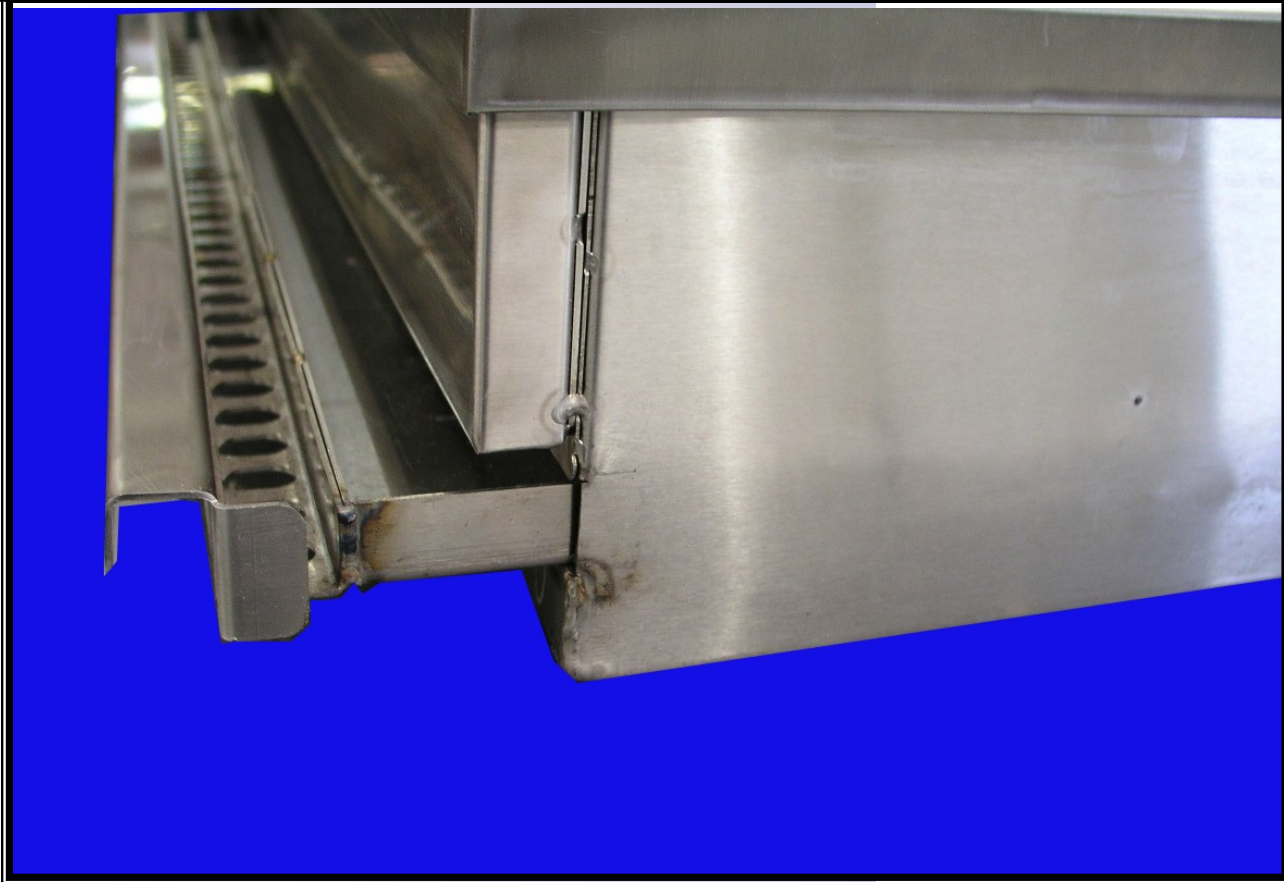
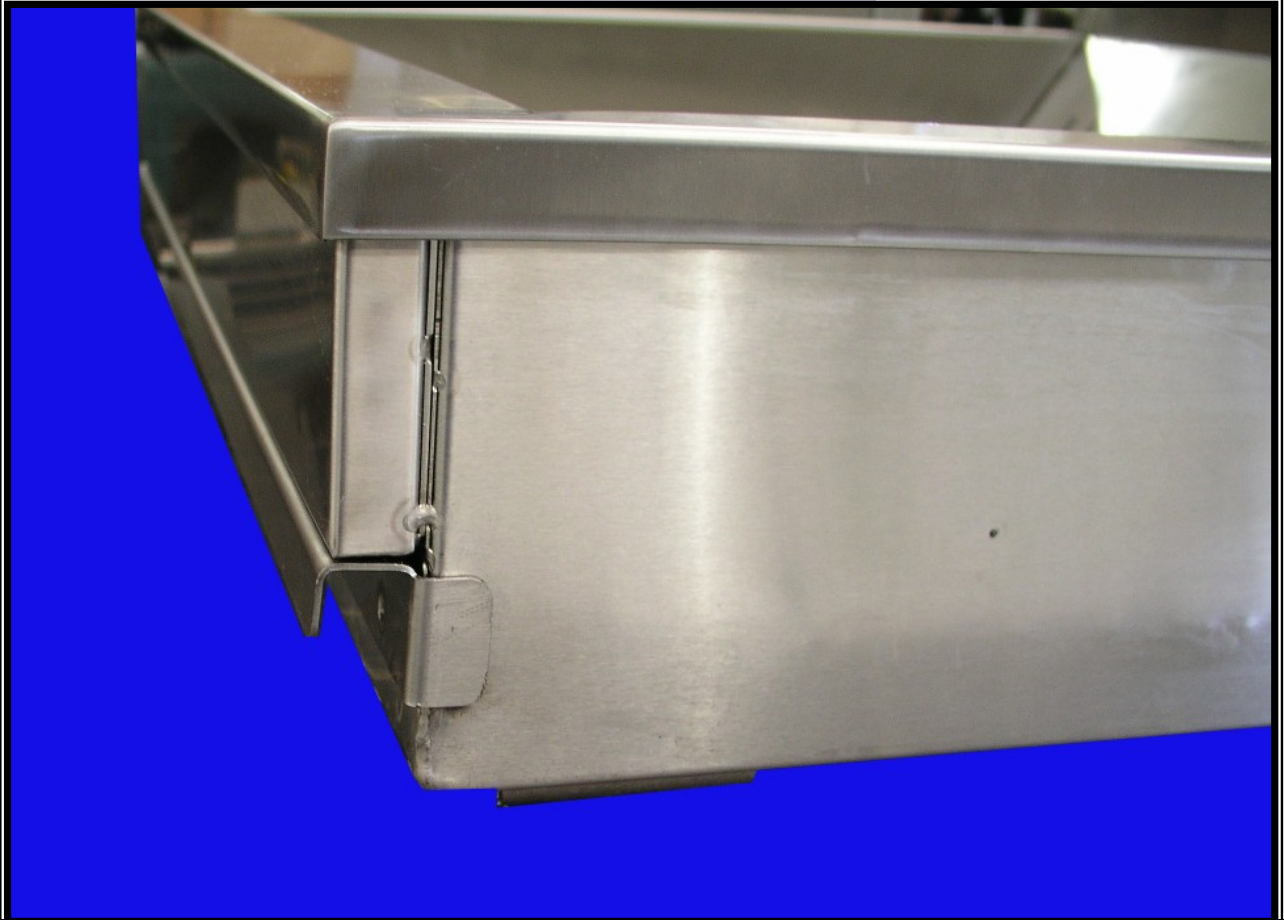


Illustration 13: Removal of Product Pan



Warranty

GUARANTEE: TERMS AND CONDITIONS

Technical Support: The Manufacturer will extend to our clients, as well as those operating our products, a professional service for technical and support assistance. The in-house support team is lead by senior personnel with both insight and experience in the products and equipment we provide.

The Technical Service Department is maintained by a staff of skilled refrigeration and electrical professionals. It may be contacted by phone, email, mail, or fax.

Contact information

Phone: 800/423-7761 toll free

985/725-0222

Fax: 985/725-1564

Email: service@cospolich.com

Mailing address: Cospolich Inc., P.O. Box 1206, Destrehan, Louisiana 70047

Delivery Address: Cospolich Inc., 14695 Highway 61, Norco, Louisiana 70079

Installation: The proper installation of equipment is an important factor in the operation and performance of the equipment. Improper installation may result in loss of warranty coverage.

Intended use: Equipment used for other than its intended purpose will not be covered by this guarantee and may void the warranty in its entirety.

Replacement parts: We will maintain a suitable inventory of replacement components to support the product in the field.

Replacement Equipment: For the purpose of field support we will have on hand a small inventory of fully operational power plant/control systems for the unit packaged and ready to ship. To further support the product line, we will keep the components on hand to prepare and ship out replacement items within 24 hours of receipt of warranty claim/processing. If a warranty claim is processed on a Friday or day that falls immediately before a scheduled holiday, the replacement parts will ship the next scheduled business day.

Shipping Costs: Replacement parts will be shipped by the most efficient and least costly method. In the event the client requires special shipping it will be provided however the cost associated will not be the responsibility of the manufacturer.

Understanding: As relates to warranty service: When an authorization number is issued to a third party for service it is to acknowledge that the manufacturer is aware of the issue and requirement for additional review of the equipment. We will accept responsibility only after review of the service report. Additionally, we require that no service to our equipment be authorized or performed without authorization from the appropriate Technical Service Department representative. To avoid unnecessary and excessive use of third party service companies, the manufacturer will, in appropriate situations, provide an entire replacement power plant/control assembly to be swapped out in the field to expedite the repair process. This will consist of all electronic/heating components in an easy to replace/service assembly. This has been deemed the most expedient and cost effective means of servicing the equipment in most situations. The manufacturer reserves the right to evaluate all field service requests and to determine the appropriate means by which they are addressed. Every effort will be made to identify the most efficient and least costly method to service the customer's needs.

Also, the manufacturer reserves the right to guarantee and/or refuse payment on unauthorized service to our equipment.

As relates to field assistance: A field representative, responsible for client service, shall agree to assist with cursory review, troubleshooting, and simple repair/replacement of the field product without cost. This is in order to expedite repair and reduce expense.

Craftsmanship: The manufacturer ensures that the highest level of quality and craftsmanship is provided during the manufacturing of all products furnished. Any questions regarding either should be brought to the attention of Technical Support within a week of notice or receipt of order.

Guarantee:

The Manufacturer warrants their cabinets and units to consumers only against defects in material or workmanship under normal use and service for a period of **one year from the date of shipment**. The manufacturer will repair or replace at their option, any part, assembly, or portion thereof, which, by examination, is deemed to be defective. The manufacturer will pay the labor costs for the repair up to twelve (12) months from the date of shipment.

Exclusions

The Manufacturer's obligations under this warranty shall not extend to any malfunction or other problem caused by unreasonable use, such as, but not limited to, improper setting of controls, improper installation, improper voltage supply, loose electrical connections or blown fuses, and damage not attributable to a defect in workmanship. This warranty will not apply to any cabinet or component part that has been subject to any accident, abuse, misuse, damage caused by fire or flood or any other act of God, and to any product serviced by an unauthorized service person or company. It remains the responsibility of the qualified installation company to provide any accessories required for a specific climate or application. The Manufacturer does not imply nor warrant the use of this equipment in adverse conditions or beyond its intended use.

Note:

There is no other express warranty on equipment except as stated herein. Any implied warrants of fitness and merchantability are limited in duration to the duration of this warranty. The liabilities of the manufacturer are limited solely and exclusively to replacement as stated herein and do not include any liability for any incidental, consequential, or other damages of any kind whatsoever, whether any claim is based upon theories of contract negligence or tort. Some states do not allow limitations on how long an implied warranty lasts, or the exclusion of limitations of incidental or consequential damages. So, the above limitations and exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other rights that vary from state to state.

The manufacturer reserves the right to modify the terms and conditions of this warranty, with appropriate notice, at any time if deemed necessary. Appropriate notice shall be defined as no less than 30 business days and shall be done via written and/or electronic format.