DINEX®

Perfect•Temp

Equipment Operation & Maintenance Manual

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DINEX®
INTERNATIONAL, INC.

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PERFECT-TEMP STATION COMMANDER CONTROLLER OPERATION INSTRUCTIONS

Introduction

The PT-SC controller (Station Commander) is configured into two independent modules, the **Operator Module** and the **Power Module** which are linked together by an interconnecting, low-voltage cable.

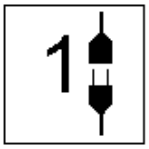
The software, or programming information, is entered and stored in the operator module which may be wall mounted or installed in a roll-in refrigerator bezel.

The electrical connection from the building electrical supply and the output to the Perfect-Temp cart(s) are done within the power module which is available as either a single cart version (Single Power Module) or a four (4) cart version (Quad Power Module).

Programming Overview

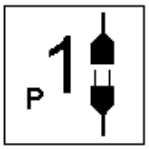
The Station Commander Operator Module is capable of being programmed to facilitate the following:

- Program for up to eight (8) Perfect-Temp carts.
- Automatic thermalization start for breakfast, lunch and dinner.
- Ability to accept a Dinex start time for a Dinex cart at breakfast, lunch and dinner.
- Independent thermalization cycle times for each meal.
- Automatic “hold” cycle at the completion of the thermalization cycle. “Hold” cycles can be customized for each meal, by selecting “hold” cycle duration, heat, and no-heat sequencing.
- Adjustable volume control for acknowledgement of programming entries and for completion of the thermalization cycle.
- Keypad entered pass codes for entry into the programming menu or for manual starting of the thermalization cycle.
- Programmable pass codes (2 levels).



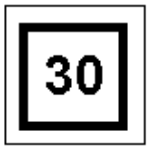
No meals programmed for this cart. This cart is unplugged.

No meals programmed for this cart. Cart is plugged in.

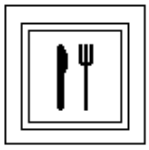


Meals are programmed for this cart. This cart is unplugged.

Meals are programmed for this cart. Cart is plugged in.



Cart is rethermalizing meal. Remaining time is shown in center of icon.



Meal is ready. Outer box area will blink.

Hold time is exceeded. Thermalization has stopped.

Warning or informational message. This icon does not appear on the main screen, but accompanies message displayed as a result of main screen interactions.

Error. Indicates that there has been a user entry error or that the requested operation can not be performed at this time. This icon does not appear on the main screen, but accompanies message displayed as a result of main screen interactions.

Cart is being Stopped. This icon appears temporarily when a cart is manually stopped. This icon will remain for approximately one minute after disconnecting cart.

Programming Number of Carts Displayed and Speaker Volume

1) Press the “PROGRAM” key

2) Display will prompt:
   Select:
   Program Meal Times
   Configure Unit

3) Use the “ ⇑ ⇓ “ keys to highlight “Configure Unit”.

4) Press the “YES” key to select.

5) Enter pass code “15037” on the keypad.

6) Display will prompt:
   Select:
   System Setup
   Set Meal Parameters
   Set Passcodes
   Set Time of Day
   Reset

7) Use the “ ⇑ ⇓ “ keys to highlight “System Setup”.

8) Press the “YES” key to select.

9) Display will prompt:
   System Setup
   Number of Carts: 8
   Alarm Volume: On
   Key Click Volume: On

10) Use the keypad to enter the number of carts to be displayed (1-8).

11) Use the “ ⇑ ⇓ “ keys to highlight the Alarm Volume Setting “LOW”.

12) Use the “ ⇐⇒“ keys to change the Alarm Volume Setting.

13) Use the “ ⇑ ⇓ “ keys to highlight the Key Clicks Volume Setting “LOW”.

(Continued)

14) Use the " ⇐⇒" keys to change the Key Clicks Volume Setting.

15) Press the "SAVE" key to store the change(s).

16) Press the "CANCEL" key to exit programming.

Meal Parameters

The Station Commander operator module has the capability of programming the carts under its control for different thermalization cycle lengths for each meal. This means that the breakfast meal thermalization cycle could be less than the dinner and lunch cycles, should this be desirable.

In addition, an automatic hold cycle can be programmed to supply intermittent heating after the normal thermalization cycle is complete. This allows carts to be held for a programmable period of time without significant loss of heat to hot food items.

The hold cycle is comprised of two parts, the "ready" time and "maintain" time. At the completion of the thermalization cycle, the electrical power to the Perfect-Temp cart is switched "off". The duration of time that the power remains "off" is known as "ready" time. When the "ready" time duration expires, electrical power to the Perfect-Temp cart is switched "on". The duration of time that the power remains "on" is known as "maintain" time. At the expiration of the "maintain" time, the power again is switched "off" for another "ready" time. This sequence continues until the total elapsed time of both the "ready" and "maintain" time exceeds the programmed "hold" time.

When the duration of the "hold time" is exceeded, the Station Commander automatically discontinues further activity with that particular cart and displays the "Hold Time Exceeded" symbol.

Programming Meal Parameters

1) Press the "PROGRAM" key

2) Display will prompt:
   Select:
   Program Meal Times
   Configure Unit

(Continued)

3) Use the " ⇑ ⇓ " keys to highlight "Configure Unit".

4) Press the "YES" key to select.

5) Enter pass code "15037" on the keypad.

6) Display will prompt:
   Select: System Setup
   Set Meal Parameters
   Set Passcodes
   Set Time of Day
   Reset

7) Use the " ⇑ ⇓ " keys to highlight "Set Meal Parameters".

8) Press the "YES" key to select.

9) Display will prompt:

	Therm	Hold	Maintain	Ready
Breakfast	30	30	02	02
Lunch	30	30	02	02
Dinner	30	30	02	02
Late Tray	30	30	02	02

10) Use the " ⇑ ⇓ ⇐ ⇒ " keys to highlight the parameter you would like to change.

11) Use the keypad to enter the new parameters.

12) Repeat steps 26-27 to update additional parameters

13) Press the "SAVE" key to store the change(s).

14) Press the "CANCEL" key to exit programming

Pass Codes

Each operator module is equipped with three levels of pass codes to provide security and prevent tampering with cart thermalization programming or initiation.

1) The Master pass code allows entry into the system. The Master pass code number is 15037.

2) The Supervisor pass code is a 4-digit pass code that permits access to mealtime programming. This code can be selected and changed at any time. See Programming Pass Codes section.

3) The User pass code is a 3-digit pass code and permits access to the manual start function. As with the Supervisor code, this code can be selected and changed at any time. See Programming Pass Codes section.

Programming Pass Codes

1) Press the "PROGRAM" key

2) Display will prompt:
   Select:
   Program Meal Times
   Configure Unit

3) Use the " ⇑ ⇓ " keys to highlight "Configure Unit".

4) Press the "YES" key to select.

5) Enter pass code "15037" on the keypad.

6) Display will prompt:
   Select: System Setup
   Set Meal Parameters
   Set Passcodes
   Set Time of Day
   Reset

7) Use the " ⇑ ⇓ " keys to highlight "Passcodes".

(Continued)

8) Press the “YES” key to select.

9) Display will prompt:
Change Passcodes
Supervisor: 4444
User 333
Note: These are the default factory settings.

10) Use the keypad to enter new pass codes.

11) Press the “SAVE” key to store the changes.

12) Press the “CANCEL” key to exit programming.

Programming Time of Day

Note: All programming is done in military time to reduce the chance of programming errors.

1) Press the “PROGRAM” key

2) Display will prompt:
Select:
Program Meal Times
Configure Unit

3) Use the “ ⇑ ⇓ “ keys to highlight “Configure Unit”.

4) Press the “YES” key to select.

5) Enter pass code “15037” on the keypad.

6) Display will prompt:
Select: System Setup
Set Meal Parameters
Set Passcodes
Set Time of Day
Reset

(Continued)

7) Use the “ ⇑ ⇓ “ keys to highlight “Set Time of Day”.

8) Press the “YES” key to select.

9) Use the keypad to enter a new time.

10) Press the “SAVE” key to store the change(s).

11) Press the “CANCEL” key to exit programming

Resetting the Controller

Note: Resetting the controller will reset “Meal Parameters” to default factory settings and remove all “Meal Times”

1) Press the “PROGRAM” key

2) Display will prompt:
Select:
Program Meal Times
Configure Unit

3) Use the “ ⇑ ⇓ “ keys to highlight “Configure Unit”.

4) Press the “YES” key to select.

5) Enter pass code “15037” on the keypad.

6) Display will prompt:
Select:
System Setup
Set Meal Parameters
Set Passcodes
Set Time of Day
Reset

7) Use the “ ⇑ ⇓ “ keys to highlight “Reset”.

(Continued)

8) Press the “YES” key to select.

9) Display will prompt:
Resetting the unit will
destroy all programming
information.
Do you wish to continue?

10) Press the “YES” key to complete the resetting process.

11) Press the “CANCEL” key to exit programming

Meal Times

The meal times programmed are the actual meal times that the Perfect-Temp cart is expected to be ready for meal service.

When mealtime is programmed, the Station Commander will automatically calculated the correct thermalization start time based upon the programmed length of the thermalization cycle.

For example, if the Perfect-Temp cart is to be ready for meal delivery at 11:00 a.m., and a thermalization cycle of 35 minutes is programmed. Then 11:00 is programmed as the mealtime and the controller automatically starts the thermalization cycle at 10:25 a.m. (11:00 minus the 35 minute thermalization cycle).

A Dinex cart may be programmed for any cart location for breakfast, lunch or dinner. Some consideration should be given to the programming of the Dinexnd cart time. The thermalization time for the cart and the amount of time needed to change out the carts needs to be considered.

For example, if the thermalization time is 35 minutes and you need 5 minutes to get the carts changed out, Then the Dinex cart meal time should be at least 40 minutes after the first (35 minute thermalization cycle plus 5 minutes for changing carts).

Programming Meal Times

1) Press the “PROGRAM” key

2) Display will prompt:
   Select:
   Program Meal Times
   Configure Unit

3) Use the “ ⇑ ⇓ “ keys to highlight “Program Meal Times”.

4) Press the “YES” key to select.

5) Enter pass code “4444” on the keypad.

6) Display will prompt:
   Select:
   Program Meals
   Copy Meals

7) Use the “ ⇑ ⇓ “ keys to highlight “Program Meals”.

8) Press the “YES” key to select.

9) Display will prompt:
   Select Cart:
   1 2 3 4 5 6 7 8

10) Use the “ ⇐ ⇒ “ keys to highlight the cart you would like to program.

11) Press the “YES” key to select.

12) Display will prompt:

	Meal	2cd Cart
Breakfast	--:--	--:--
Lunch	--:--	--:--
Dinner	--:--	--:--

(Continued)

13) Use the keyboard to enter meal times. The cursor will automatically jump from field to field. Use the " ⇑ ⇓ ⇐ ⇒ " keys for extra mobility. The "NO" key may be used to remove existing meal times.

14) Press the "SAVE" key to store the change(s).

15) Press the "CANCEL" key to exit programming or repeat steps 6-14 for the next cart.

Copy Meal Times

The "Copy Meals" command can be very convenient if multiple carts have the same "Meal Times". This command copies the meal times from one cart to another.

1) Press the "PROGRAM" key

2) Display will prompt:
   Select:
   Program Meal Times
   Configure Unit

3) Use the " ⇑ ⇓ " keys to highlight "Program Meal Times".

4) Press the "YES" key to select.

5) Enter pass code "4444" on the keypad.

6) Display will prompt:
   Select:
   Program Meals
   Copy Meals

7) Use the " ⇑ ⇓ " keys to highlight "Copy Meals".

8) Press the "YES" key to select.

(Continued)

9) Display will prompt:
Copy Cart Programming:
From: 1 1 2 3 4 5 6 7 8
To: 1

10) Use the " ⇐ ⇒ " keys to highlight the cart from which you would like to copy "Meal Times".

11) Use the " ⇓ " key to move down to the next line.

12) Display will prompt:
Copy Cart Programming:
From: 1
To: 1 1 2 3 4 5 6 7 8

13) Use the " ⇐ ⇒ " keys to highlight the cart you would like to copy "Meal Times" to.

14) Press the "YES" key to copy meal times.

15) Display will prompt:
Cart Copied.
Press Yes to Continue.

16) Press the "YES" key to continue.

17) Repeat steps 9-16 to copy information to additional carts.

18) Press the "CANCEL" key to exit programming.

Manual Starting of Carts

Regardless of what has been programmed, any Perfect-Temp cart may be manually started to begin thermalization at any time. The Station Commander display will confirm that a Perfect-Temp cart has been properly plugged in.

1) Press the "MANUAL" key.

2) Enter pass code "333" on the keypad.

3) Display will prompt:
   Select Cart:
   1 2 3 4 5 6 7 8

4) Use the " ⇐ ⇒ " keys to highlight the cart you would like to manually start.

5) Press the "YES" key to select.

6) Display will prompt:
   Select Meal:
   Breakfast
   Lunch
   Dinner
   Late Tray

7) Use the " ⇑ ⇓ " keys to highlight the meal you would like to thermalize

8) Press the "YES" key to start the meal.

9) Repeat steps 3-5 until you have started all carts you need to start.

10) Press the "CANCEL" key to exit programming.

Stopping Meal Thermalization

Warning!! *Meals should be stopped at the controller prior to disconnecting cart. Failure to do this will result in excess wear on cart plugs and receptacles.*

Use the " ⇐ ⇒ " keys to highlight the cart you would like to stop.

Press the "CANCEL" key.

Display will prompt:

Do you want to stop this meal?
Press YES or NO.

Press the "YES" key to stop thermalization of meal.

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PERFECT TEMP SYSTEM
PREVENTATIVE MAINTENANCE SCHEDULE

RECOMMENDED WORK TO BE PERFORMED	NOTES	EVERY MONTH	EVERY 6 MONTHS	EVERY 12 MONTHS	EVERY 24 MONTHS
TIGHTEN ALL EXPOSED FASTENERS	TOP PLATE TO SIDE PANELS		**X**		
	BOTTOM PLATE TO SIDE PANELS		**X**		
	LEXAN DOOR TO HINGE SCREWS		**X**		
	TOP CORNER BUMPERS TO TOP PLATE		**X**		
	HEATER PAD ATTACHMENT SCREWS		**X**		
	CASTER ATTACHMENT HARDWARE		**X**		
GREASE CASTERS	USE APPROVED NSF GREASE, DOW RTV 732	**X**			
RETAINING PLUNGERS - INSPECT	COMPONENT USED TO RETAIN SWITCH SHIELDS		**X**		
HEATER PADS- INSPECT	VERIFY TIGHT AND SEALED PROPERLY TO SUPPORT		**X**		
HEATER PAD SWITCHES - INSPECT	BENT, LOOSE, NOT WORKING		**X**		
CIRCUIT BREAKERS - INSPECT			**X**		
TEFLON DOOR HINGE WASHERS - INSPECT	LOWER HINGE POINT		**X**		
TEFLON SWITCH SHIELD WASHERS - INSPECT	LOWER HINGE POINT		**X**		
DETAIL CLEAN USING SMALL AMOUNT OF SOLVENT			**X**		
DROP CORDS – REFRIGERATION	INSPECT TWIST LOCK AT END, REPLACE AS NECESSARY		**X**		
CART CONNECTOR – INSPECT	INSPECT TO VERIFY THAT CONNECTION PINS ARE NOT BLACK FROM ELECTRICAL ARCING. VERIFY THAT SLOTS FOR TWIST LOCK ARE IN ACCEPTABLE CONDITION			**X**	
HEATER PADS	REMOVE, INSPECT PAD AND CART CONNECTION, RE-SEAL, INSTALL			**X**	
CASTERS	INSPECT OPERATION OF SWIVEL, BRAKES, SWIVEL LOCK			**X**	
HEATER PAD CENTER EXTRUSION SUPPORTS	REMOVE SIDE PANELS, TIGHTEN SCREWS, RE-ASSY				**X**
HEATER PAD INTERNAL WIRING - INSPECT	FRAYING, HOT MARKS, LOOSE WIRES, GROMMET FAILURE, SWITCH AND CIRCUIT CONNECTIONS, MOISTURE, RE-ASSY SIDE PANELS				**X**

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PERFECT TEMP THERM CART MAINTENANCE TRACKING SHEET

CART CAPACITY: _____

SERIAL NUMBER: _____ (Found on UL tag on interior of cart)

DATE OF MANUFACTURE: _____ (Found on UL tag on interior of cart)

OPTIONAL CUSTOMER
DESIGNATED CART NUMBER _____

DATE MAINTENANCE PERFORMED	WORK PERFORMED	PARTS REQUIRED

Last revised 12-31-2002
Michael L. Beilman

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PERFECT TEMP THERMALIZATION CART TROUBLE SHOOTING GUIDE

Symptom: One side of cart is not working.

1. On the refrigerator that the cart was connected to, there is a grey box on top of the refrigerator that is about 11" X 10" X 6". This is referred to as the "Power Module". There may be a circuit breaker that has popped out on this unit. Look at the left hand side of the box. There are (4) electrical type switches/breakers. The breaker that you want to look at has a white end. If it has popped, it will be protruding out approximately ¼" from the side of the box. Push this breaker back in to make it flush with the box.
2. On the cart, over the heater pad control switches, there is a breaker similar to the one on the "power Module" detailed above, except it has a rubber boot over it. Check to see if these breakers have popped. There is one on each side of the cart, be sure to specifically check the side that is not working. Push these breakers to be sure that they are flush.
3. Turn **OFF** all of the switches on the cart.
4. Plug the cart into the refrigerator drop cord, outside of the refrigerator.
5. Perform a manual start. Any meal choice is adequate.
6. Begin turning on each heater pad level, one at a time. First the soup switch, then the entrée. Turn it on and listen for a pop noise. Check the breaker on that side of the cart to see if has popped out. Turn off the heater pad for that level and go onto the next switch. Again, listen for a pop. You will only need to leave each switch on for about 15 seconds. The objective is to find out what level in the cart has a short.
7. Mark the heater pad switch/level that caused the breaker to pop. This is usually done by placing a short piece of tape over the switch. Turn this heater pad switch off. Again be sure that this switch is marked.
8. Check the breaker on the Power Module (ref. item #1). Reset if required per the instructions described in item #1.
9. Check the cart breakers (ref. item #2). Reset if required per the instructions described in item #2.
10. There may be several reasons as to why the breaker popped but the cause is most likely the heater pad associated with that switch. Remove and replace the heater pad as follows:
    - 10.1. Verify that Cart is **NOT PLUGGED INTO POWER SOURCE**.
    - 10.2. Obtain the following from the spare parts kit – screwdriver, heater pad, silicone.
    - 10.3. Remove the two Phillips head screws from the pad (one each side).
    - 10.4. Remove the heater pad. The pad may be moved up and down slightly to help in removal. Exercise **caution** not to damage the rubber boot behind pad. Pull pad straight out towards you. **DO NOT** twist the pad.
    - 10.5. Remove the excess dried up silicone from the aluminum support, adjacent to the rubber boot on the cart.
    - 10.6. Prepare the new pad for installation by applying a thin film of the silicone to the round area on the back of the pad, near the two gold electrical pins. The sealant is used to prevent moisture from making contact with the electrical pins. Sealant on the electrical pins is not preferred.
    - 10.7. Verify that the female pin holes in the rubber boot on the cart are aligned vertically (up and down direction).

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10.8. Install the new pad buy sliding it over the boot. It should slide into place with very little effort. If it is not sliding into place easily, remove it and again verify that the female pin holes in the rubber boot are properly aligned. Continue effort until pad easily slides into place.
10.9. Install removed Phillips head screws (ref item 10.2). Tighten snug.
10.10. Test: Verify that the breakers on the refrigerator and the cart are properly set in per the instruction of items #1 and #2.
10.11. Test the cart per items #3 through #6.

11. Breakers pop again after above repairs. If the breaker pops again, there may a small problem with the internal wiring of the system. If this is occurs, this will require a certified technicians review and repair. Schedule a service company through Dinex Parts and Service Group.

Dinex Parts and Service

1-800-523-9752 Press 9 at voice mail answering.
1-800-523-9752 X107

Dinex Engineering

1-800-523-9752 X174

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By: Michael Beilman

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PERFECT TEMP HEATER PAD HEAT SPECS
REF ENGINEERING DRAWING 0113415-1

0113415 HEATER: Pad-Soup, Perfect Temp
Where used: Perfect Temp Classic & Continental Thermalization Carts
115 VAC, 60 Hertz
40 +/- 5% Watts
Element Resistance: 330 ohms nominal, 347 ohms maximum, 297 ohms minimum
Thermostat:
Open on rise (turn off temp) at: 290° +/- 6°F
Close on fall (turn on temp) at: Turn off Temp - 12°F (max)
Thermal Fuse: burn out at 363°F

0113416 HEATER: Pad-Side, Perfect Temp
Where used: Perfect Temp Continental Thermalization Carts
115 VAC, 60 Hertz
35 +/- 5% Watts
Element Resistance: 378 ohms nominal, 397 ohms maximum, 359 ohms minimum
Thermostat:
Open on rise (turn off temp) at: 263° +/- 6°F
Close on fall (turn off temp) at: Turn off Temp - 12°F (max)
Thermal Fuse: burn out at 363°F

0113417 HEATER: Pad-Round, Perfect Temp
Where used: Perfect Temp Classic Thermalization Carts
115 VAC, 60 Hertz
110 +/- 5% Watts
Element Resistance: 120.2 ohms nominal, 126.2 ohms maximum, 114.2 ohms minimum
Thermostat:
Open on rise (turn off temp) at: 263° +/- 6°F
Close on fall (turn off temp) at: Turn off Temp - 12°F (max)
Thermal Fuse: burn out at 363°F

0113418 HEATER: Pad-Rectangular, Perfect Temp
Where used: Perfect Temp Continental Thermalization Carts
115 VAC, 60 Hertz
75 +/- 5% Watts
Element Resistance: 175 ohms nominal, 185 ohms maximum, 167 ohms minimum
Thermostat:
Open on rise (turn off temp) at: 263° +/- 6°F
Close on fall (turn off temp) at: Turn off Temp - 12°F (max)
Thermal Fuse: burn out at 363°F

Note: The temperatures shown are for the thermostat adjacent to the electrical heating element. Therefore, the temperature on the exterior surface of the pad may be slightly lower (approximately 5 Deg.F) than this specification. Also, the temperature will decrease around the perimeter of the pad due to the heat transfer between the aluminum plate and the plastic base.

Created/Revised by: Michael Beilman
Last Revised: 09-13-2006

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PERFECT TEMP SPARE PARTS
WITH SUBCOMPONENTS

Dinex Parts and Service (888) 232-7645 or (800) 523-9752 X 107

Component	Part No.	Description	Notes
Switch/Breaker	0113337	Switch: 3-Position, 2 pole, 6 Amp	Switch to operate Heater Pads
Switch/Breaker	0113338	Switch: 2-Position, 1 Pole, 6 Amp	Switch to operate Heater Pads
Switch/Breaker	0115755	Switch: 3-Position Sealed, 2 Pole	Switch to operate Heater Pads
Switch/Breaker	0113399	Label: 3-Position Switch	Switch Label
Switch/Breaker	0113398	Label: 2-Position Switch	Switch Label
Switch/Breaker	0113339	Boot: Switch 15/32 - 32 Thread	Boot that is installed over exterior of switch arm
Switch/Breaker	0113324	O-Ring, 7/16 I.D., 0.09375 Thick	Seal that is installed between the switch and the inside of upright switch extrusion
Switch/Breaker	7000087	Breaker: 20 Amp, Magnetic, -2 Series	Installed in the single and quad power modules
Switch/Breaker	7000062	Breaker: 20 Amp, Magnetic, -0 Series	extrusion
Switch/Breaker	0113392	Boot: Breaker, Circuit Breaker 3/8-32 Thread	Installed over the exterior of the breaker
Switch/Breaker	0113325	Label: Circuit Breaker	Breaker Label
Heater Pads/Pigtails	0113415	Heater: Pad, Soup, Perfect Temp	Used on Classic and Continental carts
Heater Pads/Pigtails	0113416	Heater: Pad, Side, Perfect Temp	Used on Continental Carts
Heater Pads/Pigtails	0113417	Heater: Pad, Round, Perfect Temp	Used on Classic Carts
Heater Pads/Pigtails	0113418	Heater: Pad, Rectangular, Perfect Temp	Used on Continental Carts
Heater Pads/Pigtails	0114695	Harness: 30 in. Pigtail	Runs through heater pad support extrusion to main wire harness
Heater Pads/Pigtails	0114565	Harness: Pigtail Adapter	Used to splice to main harness from the heater pad attach point

Created/Revised by: Michael Beilman
Last Revised: 09-13-2006

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PERFECT TEMP SPARE PARTS
WITH SUBCOMPONENTS

Dinex Parts and Service (888) 232-7645 or (800) 523-9752 X 107

Component	Part No.	Description	Notes
Receptacle/Plug/Cord	0113343	Connector: Cart End, 4-Pin, w/ Gasket	Connector on cart for drop cord attach
Receptacle/Plug/Cord	0113340	Connector: Cart End, 5-Pin, w/ Gasket	Connector on cart for drop cord attach
Receptacle/Plug/Cord	0114397	Connector: Refrig. End, 4-Pin	Connector on end of drop cord assy. INCLUDES all electrical components
Receptacle/Plug/Cord	0114396	Connector: Refrig. End, 5-Pin	Connector on end of drop cord assy. INCLUDES all electrical components
Receptacle/Plug/Cord	7000018	Connector: Refrig. End, 5-Pin	Connector on end of drop cord assy. No Electrical Components.
	Included	Casing - Metal	Not available as a separate component
	Included	Gasket	Not available as a separate component
	Included	Clip, Retaining	Not available as a separate component
Receptacle/Plug/Cord	06802318	Cable: PT Cable Assy, Meltric 4-Pin	Entire drop cord assy from EC 300 controller to inside of refrig.
Receptacle/Plug/Cord	06802319	Cable: PT Cable Assy, Meltric 5-Pin	Entire drop cord assy from power module to inside of refrig.
Receptacle/Plug/Cord	06802581	J-Hook Kit	**KIT** - Used to hang drop cord up
Qty 2	0111728	Washer: 1/4 inch Stainless Steel	
Qty 2	0652590	Nut: 1/4 - 20 Locking FBR Plated	
Qty 1	06803839	J-Hook (Revised 07-28 - 97)	
Qty 1	06803840	Strap Cable #3225T25	
Test Cords	0678308	Cord: Heater Pad Test	**FABRICATED FROM**
Qty 1	0114297	Harness: Pigtail, Spare	
Qty 1	0114413	Cap: 15 Amp, 2 Place, 2 Wire, NEMA 1-15P	
Test Cords	0678309	Cord: Cart Test, 5-Pin	New cord under development as Part Number 6111245 AKA Vendor designation BT2000

Created/Revised by: Michael Beilman
Last Revised: 09-13-2006

DINEX

PERFECT TEMP SPARE PARTS
WITH SUBCOMPONENTS

Dinex Parts and Service (888) 232-7645 or (800) 523-9752 X 107

Component	Part No.	Description	Notes
Bumpers	0113400G	Bumper: Vertical (Grey)	Protects switches - NEED TO ASK IF BLACK OR GREY
Bumpers	0113401G	Bumper: Bottom, Corner (Grey)	Protects switches - NEED TO ASK IF BLACK OR GREY
Bumpers	0113400	Bumper: Vertical (Black)	Protects switches - NEED TO ASK IF BLACK OR GREY
Bumpers	0113401	Bumper: Bottom, Corner (Black)	Protects switches - NEED TO ASK IF BLACK OR GREY
Bumpers	0114011-1	Bumper: Set, Top, Front Corners (Black)	Set included (2) bumpers
Bumpers	0114011-2	Bumper: Top, Left Handle Bumper (Black)	
Bumpers	0114011-3	Bumper: Top, Right Handle Bumper (Black)	
Bumpers	0283600	Screw: Bottom Bumper 1/4-20x3/4 TR, S/S mch	Used to attach lower bumpers to bottom plate
Bumpers	0283400	Screw: Top Bumper 1/4-20 x3/4 FL, S/S, mch	Used to attach upper bumpers to top plate
Casters	7000074	Caster: 5 X 2, Rigid, Standard Bolt Pattern, 4-5108-459-2	began.
Casters	7000094	Caster: 5 X 2, Swivel, Total Locking, Small Bolt Pattern, 4F8305C260071-AR	Caster used to supercede older PT Carts fabricated by Seco and Therma Systems. Small Bolt Pattern.
Casters	7000095	Caster: 5 X 2, Rigid, Small Bolt Pattern, 4F8305C260001-AR	Caster used to supercede older PT Carts fabricated by Seco and Therma Systems. Small Bolt Pattern.
Casters	7000080	Caster: 5 X 2, Swivel with Side Brake, 4-5109-459-2BRK3	began.
Casters	0113993	Caster: 5" Heavy Duty 2" Wide, Rigid	Limited Quantities Available
Casters	0113994	Caster: 5" Heavy Duty 2" Wide, Swvl	Limited Quantities Available
Casters	0114371	Caster: 5" Heavy Duty 2" Wide, Swvl w/Brake	Limited Quantities Available

Created/Revised by: Michael Beilman
Last Revised: 09-13-2006

DINEX

PERFECT TEMP SPARE PARTS
WITH SUBCOMPONENTS

Dinex Parts and Service (888) 232-7645 or (800) 523-9752 X 107

Component	Part No.	Description	Notes
Doors/Switch Shields	0678295	Shield: Switch, PT-16	Protects switches, hinged at top and bottom
Doors/Switch Shields	0678296	Shield: Switch, PT-20	Protects switches, hinged at top and bottom
Doors/Switch Shields	0678297	Shield: Switch, PT-24	Protects switches, hinged at top and bottom
Doors/Switch Shields	0689885	Door: Assembly, PT-16	**KIT/ASSEMBLY**
Qty 9	0114002	Nut: Binding Post, 3/16" Length	
Qty 9	0114006	Washer: #12 Lock, Internal Tooth	
Qty 1	0114012	Door: PT-16, Option	
Qty 9	0114694	Screw: 8 - 32 X 1/2 Truss Head, Phillips, S/S	
Qty 1	0678292	Hinge: PT-16, Door Option	
Qty 1	0680069	Backer: Door, PT-16	FABRICATED, ref engr drawing
Doors/Switch Shields	0684675	Door: Assembly, PT-20	**KIT/ASSEMBLY**
Qty 11	0114002	Nut: Binding Post, 3/16" Length	
Qty 11	0114006	Washer: #12 Lock, Internal Tooth	
Qty 1	0114013	Door: PT-20, Option	
Qty 11	0114694	Screw: 8 - 32 X 1/2 Truss Head, Phillips, S/S	
Qty 1	0678293	Hinge: PT-20, Door Option	Estimate
Qty 1	0680072	Backer: Door, PT-20	FABRICATED, ref engr drawing

Created/Revised by: Michael Beilman
Last Revised: 09-13-2006

DINEX

PERFECT TEMP SPARE PARTS
WITH SUBCOMPONENTS

Dinex Parts and Service (888) 232-7645 or (800) 523-9752 X 107

Component	Part No.	Description	Notes
Doors/Switch Shields	0681615	Door: Assembly, PT-24	**KIT/ASSEMBLY**
Qty 13	0114002	Nut: Binding Post, 3/16" Length	
Qty 13	0114006	Washer: #12 Lock, Internal Tooth	
Qty 1	0114014	Door: PT-24, Option	
Qty 13	0114694	Screw: 8 - 32 X 1/2 Truss Head, Phillips, S/S	
Qty 1	0678294	Hinge: PT-24, Door Option	Estimate
Qty 1	0680073	Backer: Door, PT-24	FABRICATED, ref engr drawing
Doors/Switch Shields	0113441	Bolt:Top, Door/Switch Shield	Top hinge bolt
Doors/Switch Shields	0113440	Bolt: Bottom, Door/Switch Shield	Bottom hinge bolt
Doors/Switch Shields	0113335	Nut: Flange, Door/Switch Shield, 5/16-18	Used to attach above hinges to top/bottom
Doors/Switch Shields	0115465	Plunger: Stop, Door/Switch Shield	Installed on top plate. Used to hold shields and doors open and closed
Doors/Switch Shields	0114694	Screw: Door, 8-32X1/2 TR, PH, S/S	Used to attach Lexan door to inge extrusion
Doors/Switch Shields	0113334	Washer: Teflon, 3/16 I.D. X 1/2 O.D.	and door. Installed over the top of the hinge bolt pin.
Doors/Switch Shields	0114006	Washer: Locking, Star, #12 Lock internal tooth	Used to attach Lexan door to inge extrusion
Doors/Switch Shields	0114002	Nut: Door, Binding Post, 3/16 long	Used to attach Lexan door to inge extrusion
Handle	0682745	Handle:Kit, Current Handle	**KIT**
Qty 2	0113332	Nut: 1/4 - 20 Tubing	
Qty 1	0676177	Handle: Tube, Perfect Temp	FABRICATED, ref engr drawing - Estimate
Handle	0688346	Handle:Kit, Rancho Los Amigos	
Miscellaneous - Cart	0114291	Labels: "Heater Pad Out of Service"	Placed on heater pads by tray line or server personnel when pad is bad
Miscellaneous - Cart	0297000	Adhesive: Silicone, Dow Corning 732 RTV, Clear 3 Ounce Tube.	General NSF approved caulking
Miscellaneous - Cart	0113484	Grease: Dielectric, Permatex 82325	General NSF approved grease
Miscellaneous - Cart	0113326	Screw: 1/4-20x1-1/2 FH, Socket	Misc screw

Created/Revised by: Michael Beilman
Last Revised: 09-13-2006

DINEX

PERFECT TEMP SPARE PARTS
WITH SUBCOMPONENTS

Dinex Parts and Service (888) 232-7645 or (800) 523-9752 X 107

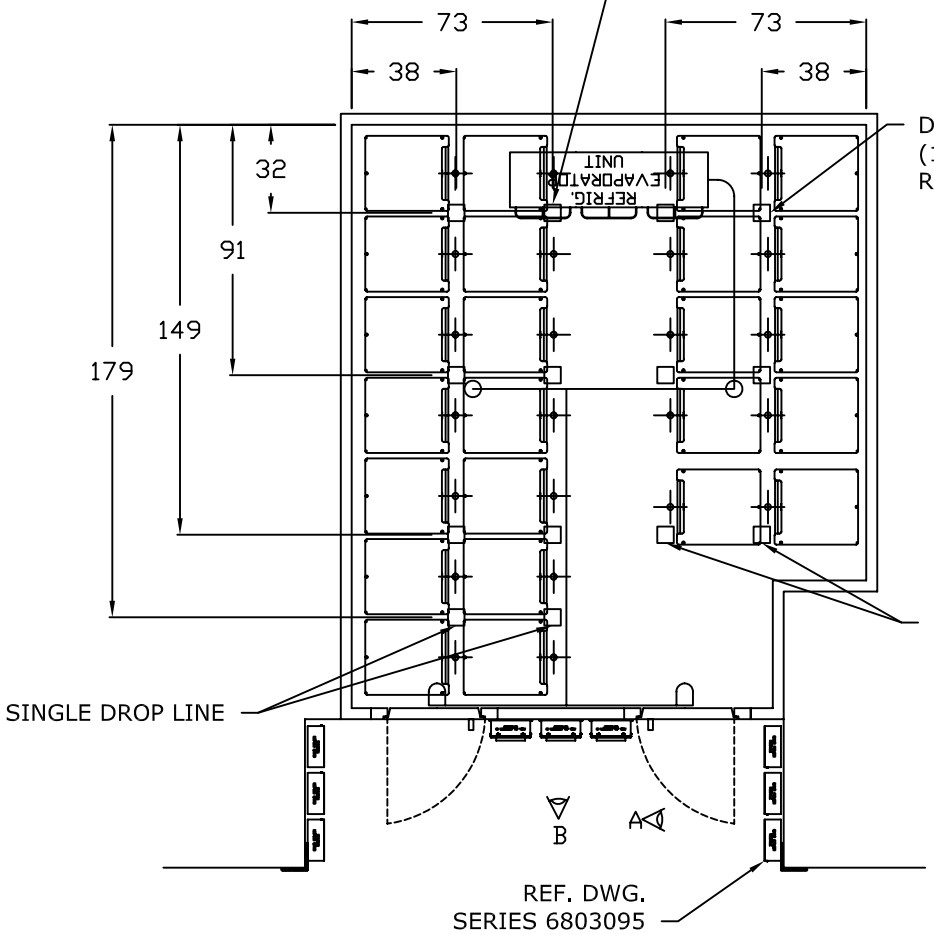
Component	Part No.	Description	Notes
Controller - Refurbished	06802304	EC-300(R) Refurbished Controller w/ External Battery Pack	Refrigerator Mounted Unit
Controller - Refurbished	06803438	Time Captain(R) Refurbished Controller Flush Mount	Refrigerator Mounted Unit
Controller - New	06803989	Station Commander Controller Flush Mount	Refrigerator Mounted Unit
Controller - Refurbished	06803991	Station Commander(R) Refurbished Controller Flush Mount	Refrigerator Mounted Unit
Controller	06803452	Overlay - Time Captain Controller	field.
Power Module	06803453	Opto Board Part # 5310103	Mounted inside of power module over the top of the 12 volt converter
Power Module	0115870	Power Supply Board	Mounted inside of power module under the Opto board. Converts power to 12 Volts
Power Module	0117558	Contactor - 12 Volt	Transfer power from input to cart
Power Module	0117560	Breaker: 3 Amp	Mounted on the side of the Power Module
Power Module	06803097	Module: Perfect Temp Single Power	Used to transfer power from source to cart
Power Module	06803095	Module: Perfect Temp Quad Power	Used to transfer power from source to cart

LAYER SWITCHES

PERFECT TEMP EQUIP. LAYER ON
EXISTING LIGHTING LINES

DWG. NO.
110401-1

IT MAY BE NECESARY TO FLOAT THE BOXES ADJACENT TO THE REFRIG. EVAPORATOR FOR CLEARANCE



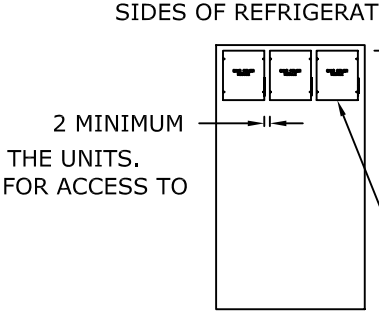
DOUBLE DROP LINE
(10) PLACES
REF. DWG. 10104

SINGLE DROP LINE
(4) PLACES
REF. DWG. 10104

SINGLE DROP LINE

REF. DWG.
SERIES 6803095

VIEW A - A
POWER MODULES
LOCATION TYPICAL ON BOTH
SIDES OF REFRIGERATOR

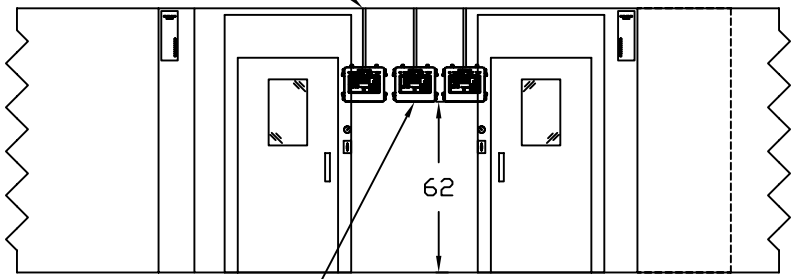


EQUALLY SPACE THE UNITS.
NEED MINIMUM FOR ACCESS TO
SIDE OF PANEL.

IT IS ACCEPTABLE TO FLOAT
THE LOCATION OF THE BOXES
TO AID IN INSTALLATION.

6803097 QUAD POWER
MODULE. (6) LOCATIONS

REF. DWGS. 6803095-4
6803990



VIEW B - B
CONTROLLERS

EVENLY SPACE UNITS BETWEEN DOORS.
IT MAY BE REQIURED TO STAGGER THE
CONTROLLERS DEPENDING UPON
CLEARANCE TO DOORS

DRAWINGS ASSOCIATED WITH THIS SITE

110401-1 WALK IN REFRIGERATOR PT EQUIPMENT
NOTE: THERE ARE SEVERAL LAYER PRINTS WITH THIS DWG. NO.
6803095-1 MODULE: PERFECT TEMP QUAD POWER, FIELD WIRING
6803095-2 MODULE: PERFECT TEMP QUAD POWER, SPECIFICATIONS
6803095-3 MODULE: PERFECT TEMP QUAD POWER, SCHEMATIC
6803095-4 MODULE: PERFECT TEMP QUAD POWER, EXTERNAL WIRING DUAL QUAD CONFIGURATION
6803990 CONTROLLER: STATION COMMANDER WALL MOUNT
10104 INSTALLATION: PERFECT TEMP DROP CORD WALK IN REGRIGERATOR

LONG ISLAND COLLEGE HOSPITAL
339 HICKS ST.
BROOKLYN, NY 11201-5509

TOLERANCE: UNLESS SPECIFIED OTHERWISE
FRACTIONAL ±1/32
DECIMAL .xxx ±.005
DECIMAL .xx ±.01
ANGLE ±2°

NO.	REVISION	BY DATE

DINEX

SCALE 1 : 1 | DRAWN BY ML B | DATE 07-24-2006

TITLE
LONG ISLAND COLLEGE HOSPITAL - PERFECT TEMP INSTALLATION

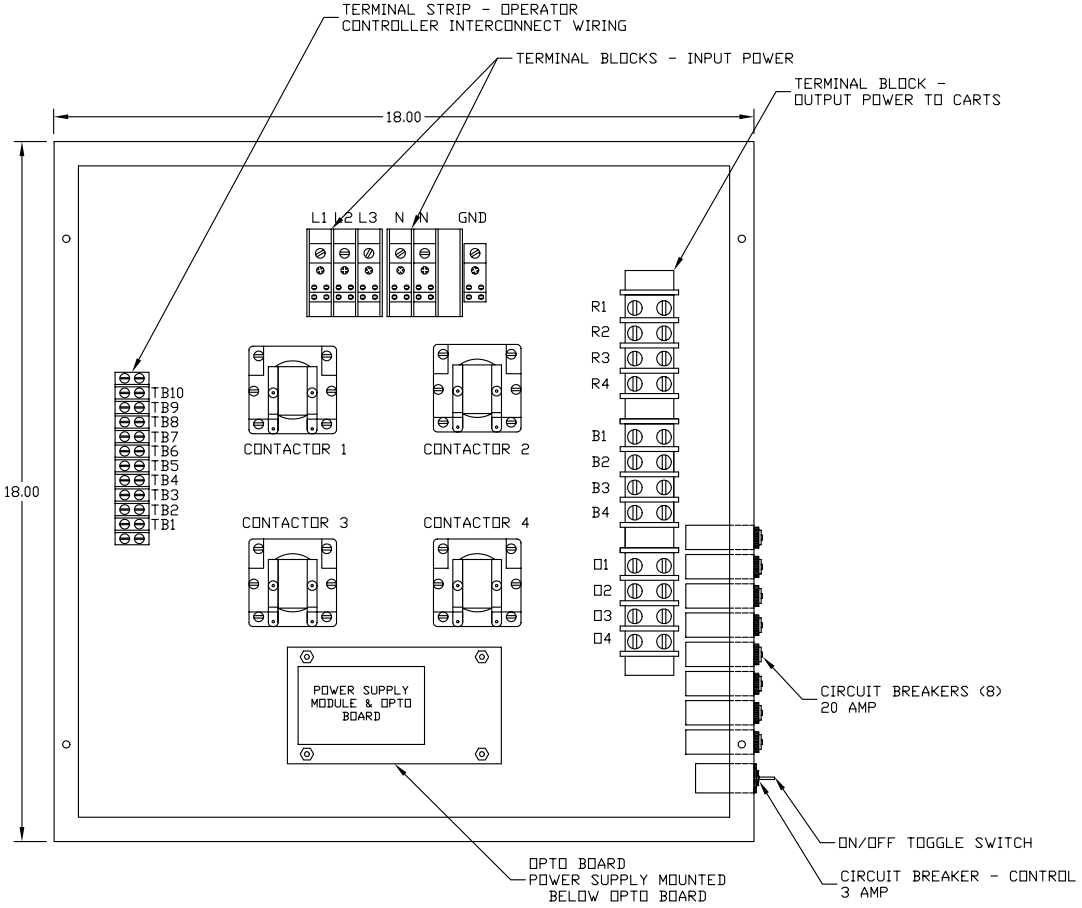
DO NOT SCALE | E

DWG. NO.
110401-1

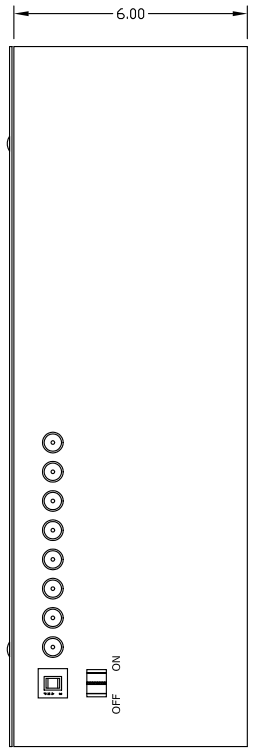
E:\Customer Data and Correspondence\Long Island Hospital\Drawings\110401-1 Long Island Hospital Walk In Refrig PT Installation.dwg

QUAD POWER MODULE LAYOUT / FIELD WIRING

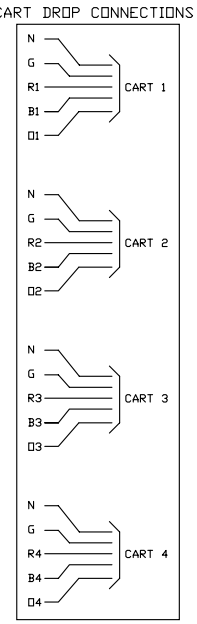
DWG. NO.
6803095-1



FRONT VIEW



SIDE VIEW



NOTES:

1. INPUT VOLTAGE 120/208-230 VAC, 60 HZ, 3 PHASE.
2. 60 AMP CIRCUIT SIZE
2. POWER MODULE SHOWN WITH FLAT COVER REMOVED IN FRONT VIEW.
3. CABLE CLAMPS TO BE SUPPLIED BY INSTALLER.
4. OUTPUT WIRING TO BE 12 AWG STRANDED MINIMUM.
5. OPERATOR CONTROLLER INTERCONNECT WIRING TO BE 20 AWG STRANDED MINIMUM.

TOLERANCE: UNLESS SPECIFIED OTHERWISE
FRACTIONAL ±1/32
DECIMAL .xxx ±.005
DECIMAL .xx ±.01
ANGLE ±2°

NO.	REVISION	BY DATE
A	ADDED SWITCH, REV BORDER, SIZE OF METAL BOX, CREATED BLOCKS	MLB 01-21-2002

DINEX

SCALE 1 : 1 | DRAWN BY GKS | DATE 11-16-1998

TITLE
MODULE: PERFECT TEMP QUAD POWER

DO NOT SCALE | A

DWG. NO.
6803095-1

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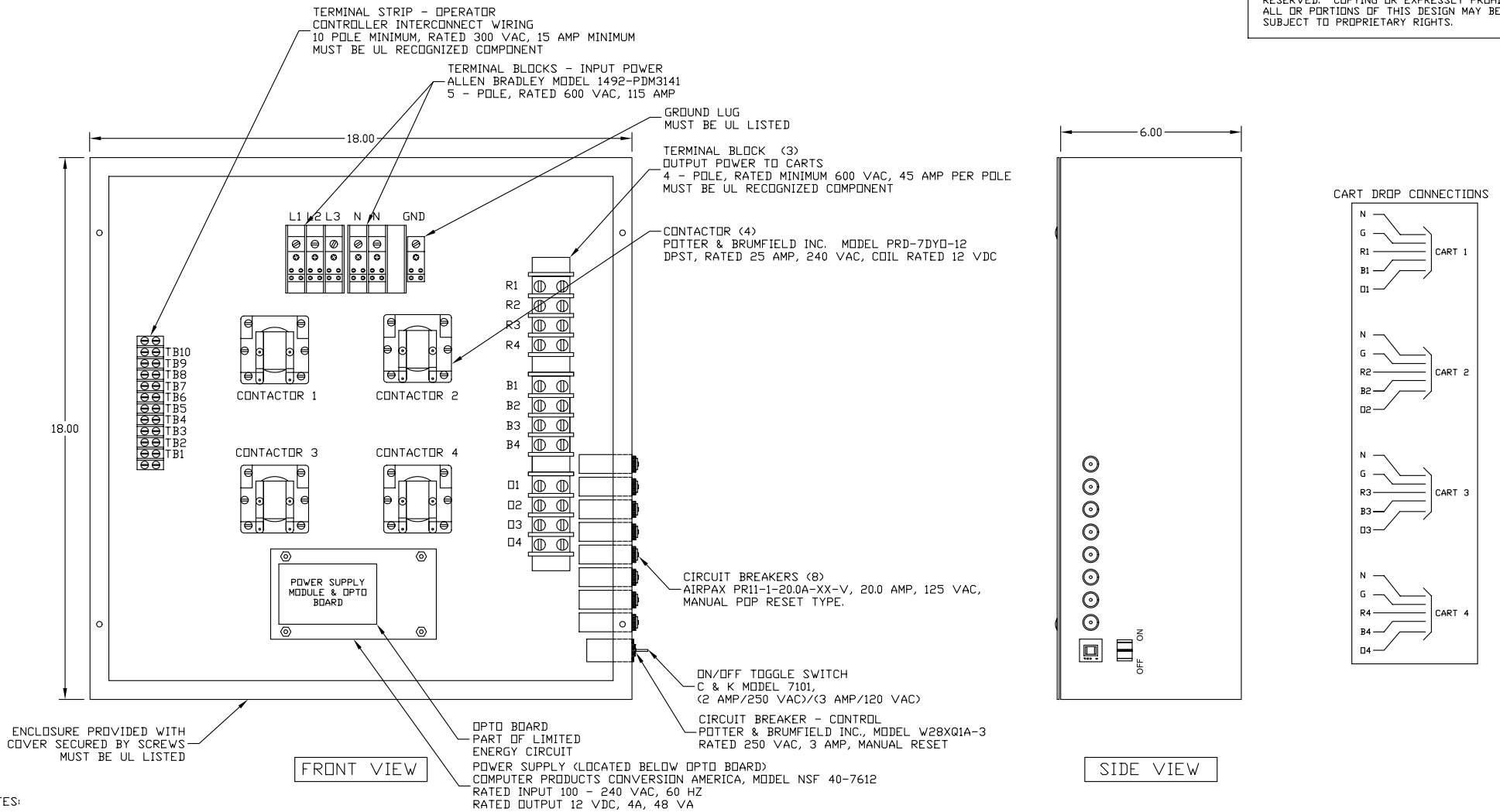
QUAD POWER MODULE SPECIFICATION

DWG. NO.
6803095-2



NOTES:

1. INPUT VOLTAGE 120/208-230 VAC, 60 HZ, 3 PHASE.
2. 60 AMP CIRCUIT SIZE
2. POWER MODULE SHOWN WITH FLAT COVER REMOVED IN FRONT VIEW.
3. CABLE CLAMPS TO BE SUPPLIED BY INSTALLER.
4. OUTPUT WIRING TO BE 12 AWG STRANDED MINIMUM.
5. OPERATOR CONTROLLER INTERCONNECT WIRING TO BE 20 AWG STRANDED MINIMUM.
6. ALL WIRING CONSISTS OF RECOGNIZED COMPONENT APPLIANCE WIRING MATERIAL RATED 300 V FOR PRIMARY CIRCUITS AND SECONDARY CIRCUITS SUPPLIED BY TRANSFORMER

TOLERANCE: UNLESS SPECIFIED OTHERWISE
FRACTIONAL ±1/32
DECIMAL .xxx ±.005
DECIMAL .xx ±.01
ANGLE ±2°

NO.	REVISION	BY DATE
A	ADDED SWITCH, REV BORDER, SIZE OF METAL BOX, CREATED BLOCKS	MLB 01-21-2002

DINEX

SCALE 1 : 1 | DRAWN BY GKS | DATE 11-16-1998

TITLE
MODULE: PERFECT TEMP QUAD POWER

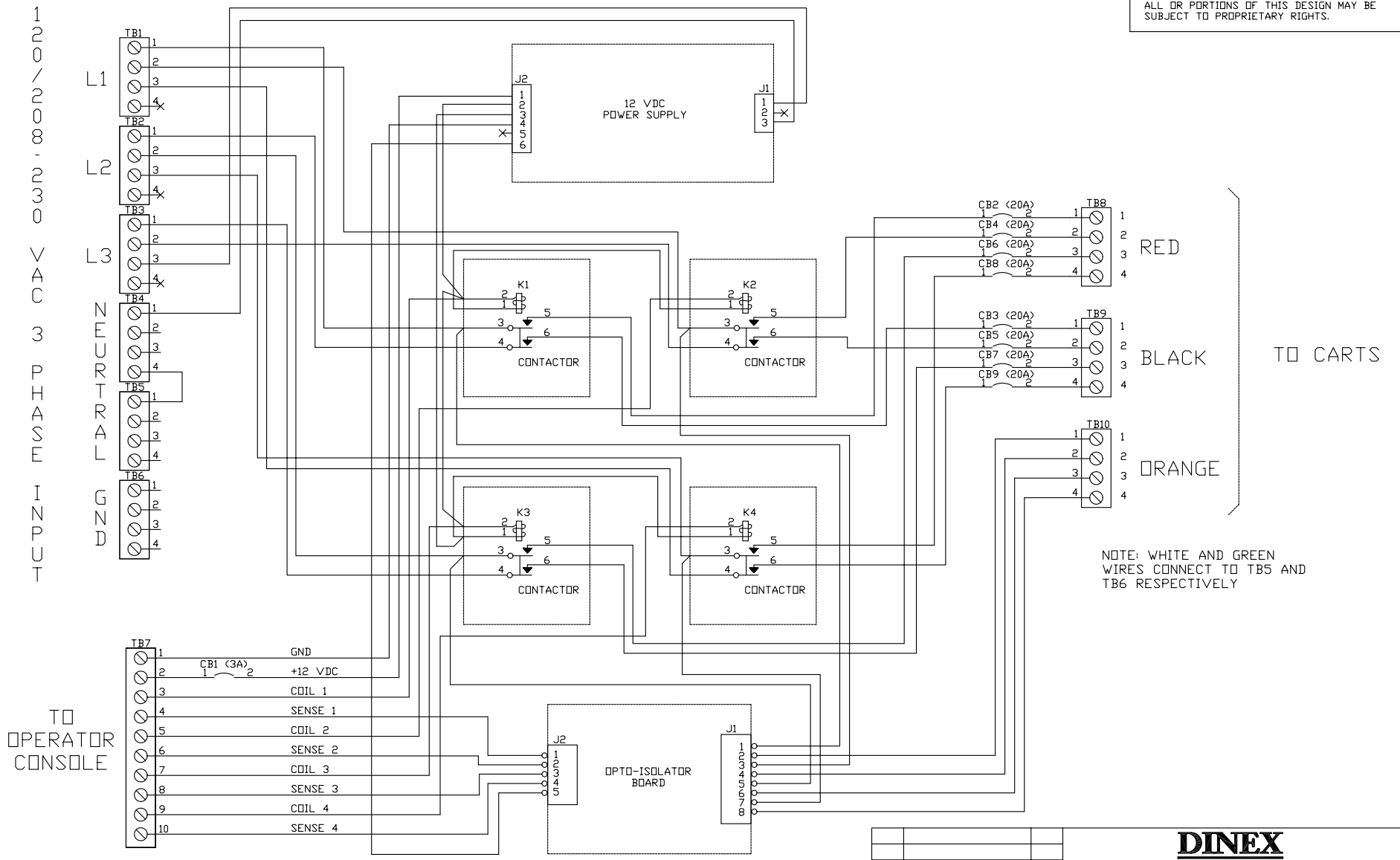
DO NOT SCALE | A

DWG. NO.
6803095-2

D:\DINEX DRAWING VAULT\Current\6803095-2 Module Quad Power REV A.dwg

QUAD POWER MODULE INTERNAL WIRING SCHEMATIC

DWG. NO.
6803095-3



TOLERANCE: UNLESS SPECIFIED OTHERWISE
FRACTIONAL ±1/32
DECIMAL .xxx ±.005
DECIMAL .xx ±.01
ANGLE ±2°

NO.	REVISION	BY DATE
A	REV. WIRE RUNS PER COORD WITH MFG.	MLB 01-21-2008

DINEX

SCALE NONE | DRAWN BY GKS | DATE 11-16-1998

TITLE
MODULE: PERFECT TEMP QUAD POWER

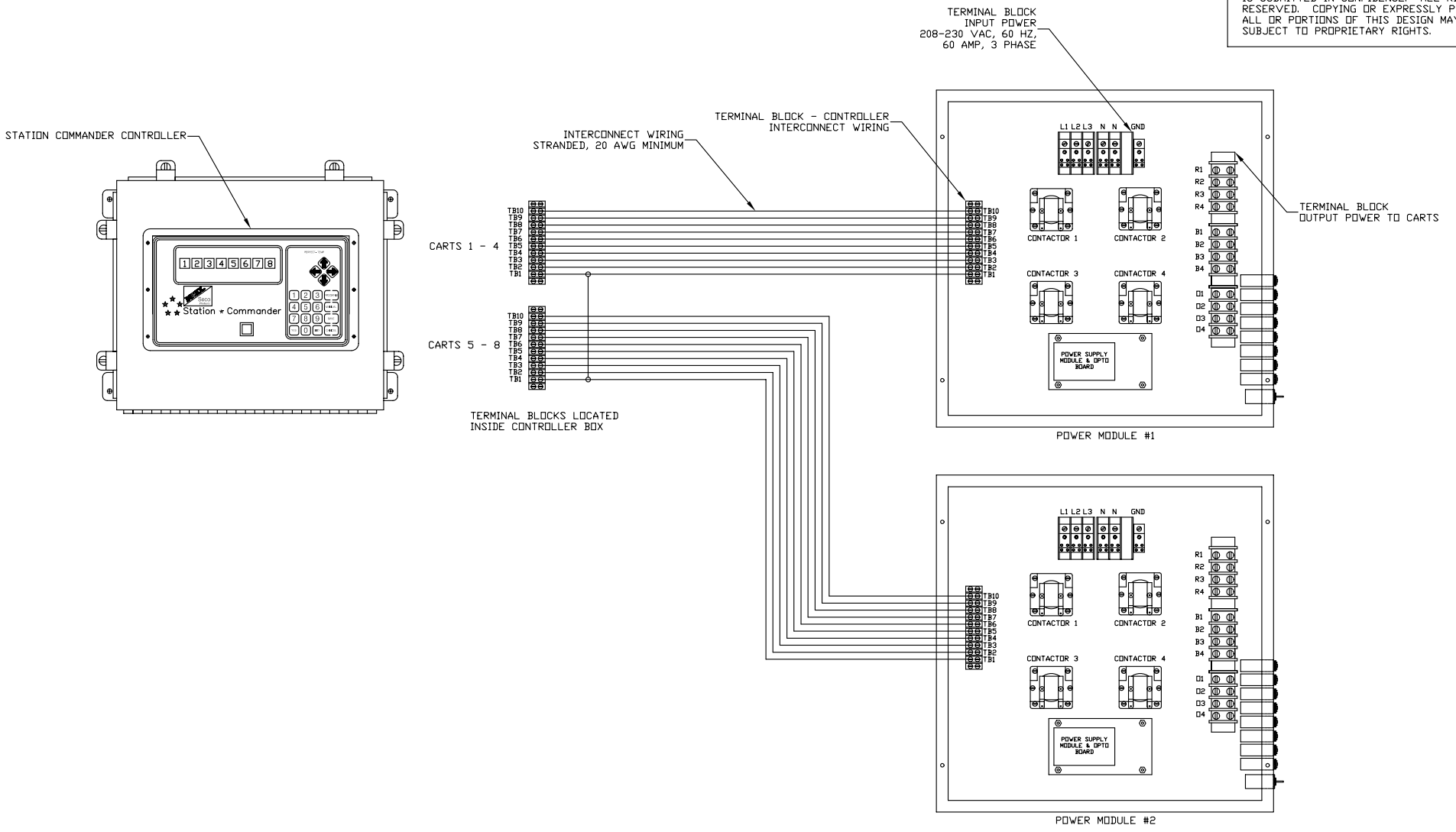
DO NOT SCALE | A

DWG. NO.
6803095-3

D:\DINEX DRAWING VAULT\Current\6803095-3 Module Quad Power Schematic REV A.dwg

QUAD POWER MODULE EXTERNAL WIRING
DUAL QUAD CONFIGURATION

DWG. NO.
6803095-4



TOLERANCE: UNLESS SPECIFIED OTHERWISE
FRACTIONAL ±1/32
DECIMAL .xxx ±.005
DECIMAL .xx ±.01
ANGLE ±2°

NO.	REVISION	BY DATE
A	REV BORDER, AUTOCAD 2000 FORMAT REV DIM OF CONTROLLER, VAULT	MLB 01-23-2002

DINEX

SCALE 1:1 | DRAWN BY GKS | DATE 05-17-1999

TITLE
MODULE: PERFECT TEMP
QUAD POWER

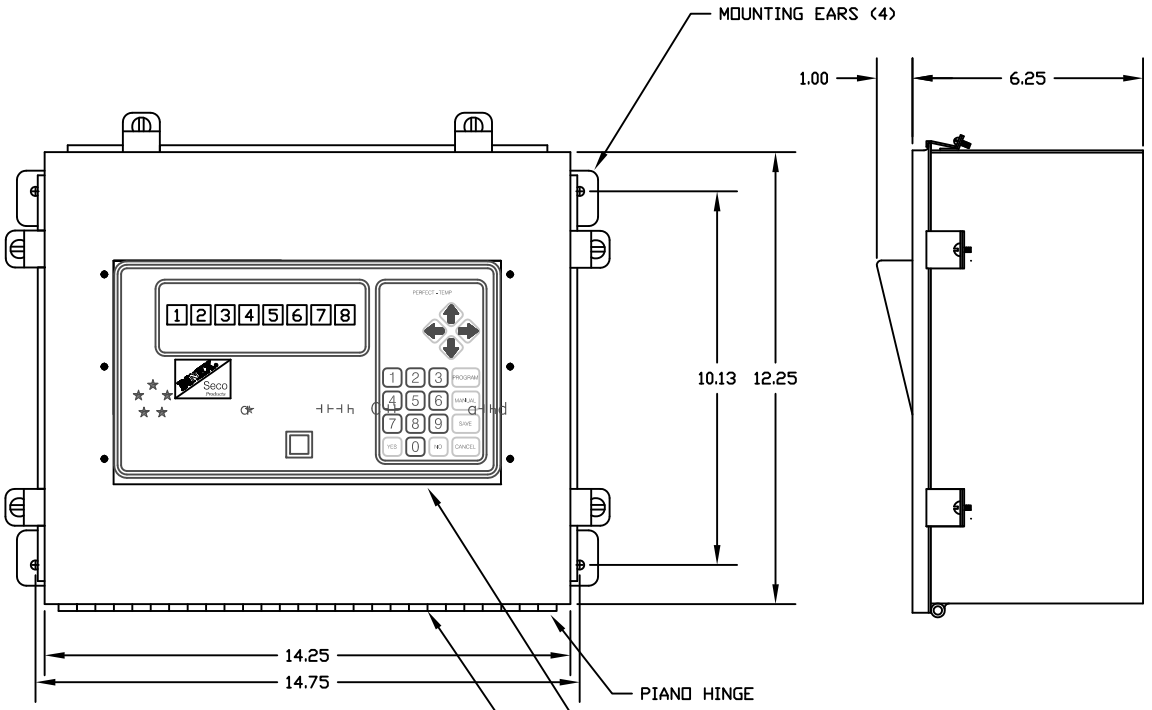
DO NOT SCALE

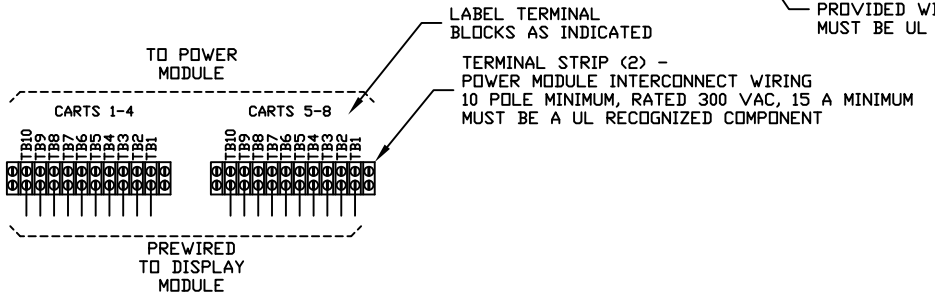
A

DWG. NO.
6803095-4

D:\DINEX DRAWING VAULT\Current\6803095-4 Module Quad Power External Wiring REV A.dwg

DWG. NO.
6803990





TERMINAL STRIPS

LOCATED IN BOTTOM OF BOX

TOLERANCE: UNLESS SPECIFIED OTHERWISE
FRACTIONAL ±1/32
DECIMAL .xxx ±.005
DECIMAL .xx ±.01
ANGLE ±2°

NO.	REVISION	BY DATE
A	DINEX BORDER, DINEX SC FACE, SCALE	MLB 06-29-2000

DINEX

SCALE 1:1 | DRAWN BY GKS | DATE 11-06-1998

TITLE
CONTROL: STATION COMMANDER WALL MOUNT

DO NOT SCALE | A

DWG. NO.
6803990

D:\DINEX DRAWING VAULT\Current\6803990 Station Commander Wall Mount Controller REV A.dwg