ALTO SHAAM®
HALO HEAT®

PDSYS-48

PDSYS-96

INSTALLATION OPERATION AND MAINTENANCE MANUAL

HEATED DISPLAY CASES

FULL SERVICE OR SELF SERVICE

PEDESTAL BASE

SERIES:

PDSYS-48
PDSYS-48/P
PDSYS-72
PDSYS-72/P
PDSYS-96
PDSYS-96/PL
PDSYS-96/PR

24•7 Your Service Hotline 1-800-558-8744

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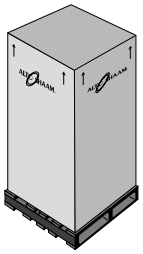
ALTO-SHAAM® HOT DISPLAY CASES

Unpacking & Setup



The Alto-Shaam Heated Display Case has been thoroughly tested, checked for calibration, and inspected to insure only the highest quality unit is provided. When you receive your case, check for any possible shipping damage and report it at once to the delivering carrier. *See Transportation Damage and Claims section located in this manual.*

In order to maintain established National Sanitation Foundation standards, all stationary floor models must be sealed to the floor with a R.T.V. or silastic meeting N.S.F. requirements or have 6" (153mm) unobstructed clearance beneath the unit.

Counter and table units must be mounted on legs of a sufficient 4" (102mm) height to provide minimum unobstructed space beneath the unit. These legs are supplied with the unit. Warranty will become null and void if these directions are not followed.

Save all the information and instructions packed inside the display case. Complete and return the warranty card to the factory as soon as possible to assure prompt service in the event of a warranty parts and labor claim.

Alto-Shaam heated display cases are designed for the purpose of maintaining hot food at a temperature for safe consumption. The unit must be installed on a level surface in a location that will permit the equipment to function for its intended purpose and allow adequate access for proper cleaning and maintenance.

The unit must not be installed in any area where it will be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

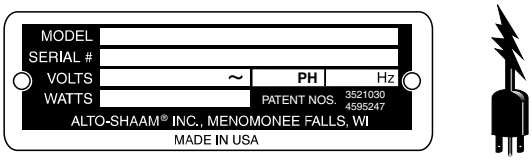
NOTE: Any and all claims for warranty must include the full model and serial number of the display case.

DO NOT INSTALL A HEATED DISPLAY CASE NEAR A COLD AIR SOURCE SUCH AS A FREEZER, AIR CONDITIONING VENTS, OR IN ANY AREA WHERE OUTSIDE AIR FLUCTUATION CAN AFFECT PERFORMANCE.

Electrical Installation

If necessary, permanent wiring or electrical outlets for this display case must be installed by an licensed electrician in accordance with local, country or national codes.

SAMPLE



An identification tag is permanently mounted on case. Plug the case into a properly grounded receptacle ONLY. Arcing will occur when connecting or disconnecting the display case unless all controls are in the OFF position. Always position the appliance so the power supply cord is easily accessible in case of emergency.

ENSURE POWER SOURCE MATCHES VOLTAGE STAMPED ON NAMEPLATE OF UNIT

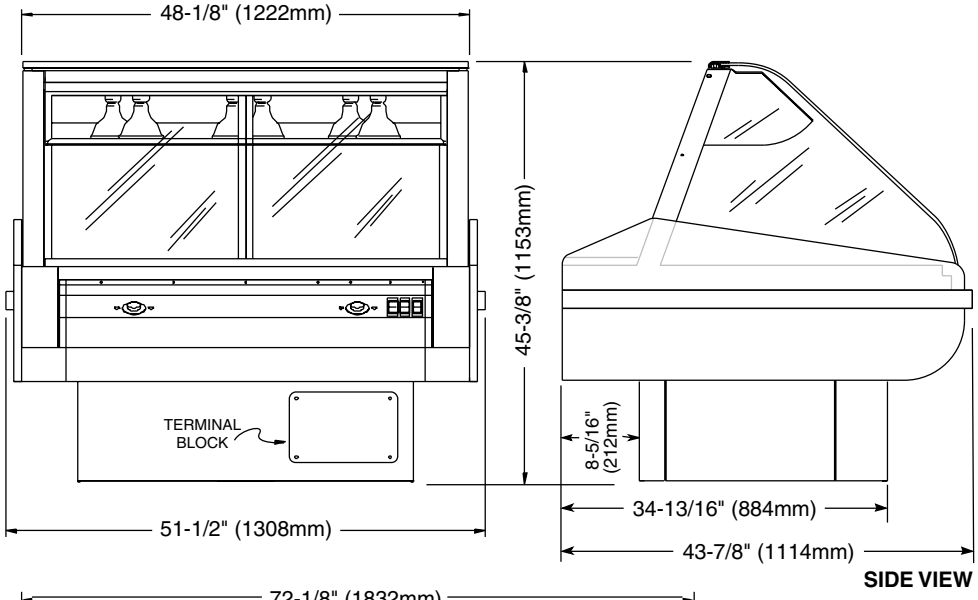
REGARDING INTERNATIONAL STANDARD UNITS:

If the unit is not equipped with flexible cord with plug, an all-pole country approved disconnection device which has a contact separation of at least 3mm in all poles must be incorporated in the fixed wiring for disconnection. When using a cord without a plug, the green/yellow conductor shall be connected to the terminal which is marked with the ground symbol. If a plug is used, the socket outlet must be easily accessible. If the power cord needs replacement, use a similar one obtained from the distributor.

For 230V units: To prevent an electrical shock hazard between the appliance and other appliances or metal parts in close vicinity, an equalization-bonding stud is provided. An equalization bonding lead must be connected to this stud and the other appliances / metal parts to provide sufficient protection against potential difference. The terminal is marked with the following symbol.

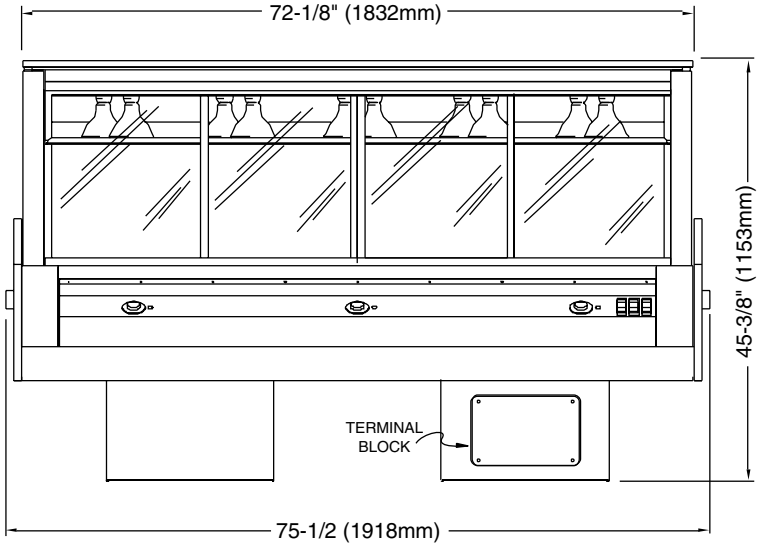
OUTSIDE DIMENSIONS - PDSYS

PDSYS-48

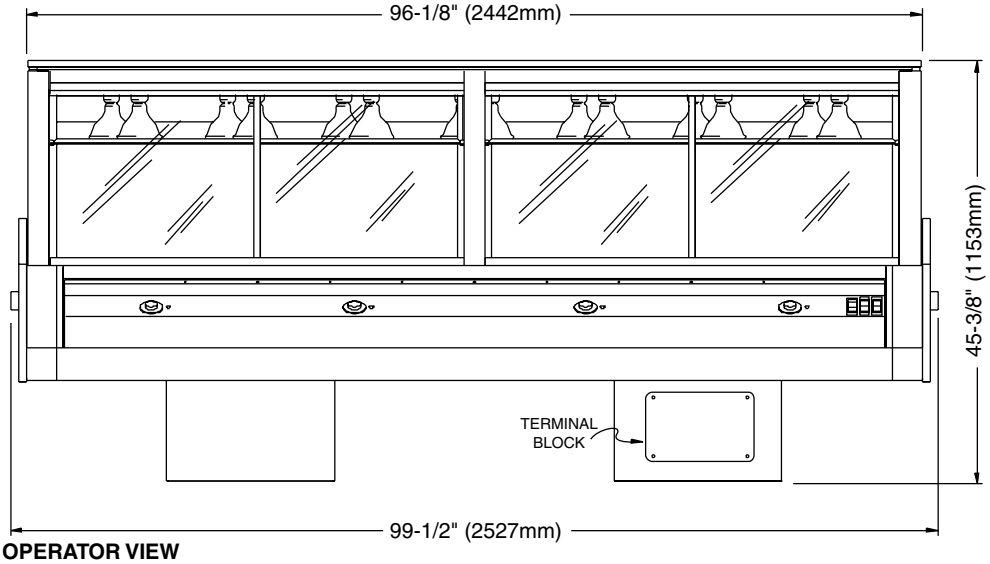


SIDE VIEW

PDSYS-72



PDSYS-96



OPERATOR VIEW

INSTALLATION

OPTIONS AND ACCESSORIES

Carving Station 5001874
Gauge, Ambient Air Temperature GU-33384
Glass Divider (TO BUTT MULTIPLE CASES) GL-23512
Glass Tempered End Pane - Bronze Reflective
Left-Hand GL-23488
Right-Hand GL-23489
Panel, Front Custom Color
PDSYS-48 SERIES P125
PDSYS-72 SERIES P126
PDSYS-96 SERIES P127
Panel, Stainless Steel, End 44280
Pedestal Surround (PDSYS-72 & -96 ONLY) . . . . . .Available
STAINLESS STEEL SKIRT ENCLOSURE AROUND BASE PEDESTALS
Platform Scale (120/208-240 VAC ONLY)
CUSTOMER VIEW LEFT-HAND 14602
CUSTOMER VIEW RIGHT-HAND 14601

PAN CONFIGURATION

PDSYS-48

PAN SIZE	DIMENSIONS	QTY.
FULL-SIZE & ONE-THIRD:	20" x 12" x 2-1/2" (GN 1/1)	3
	12" x 6" (GN 1/3)	3
HALF-SIZE & ONE-THIRD:	12" x 10" x 2-1/2" (GN 1/2)	6
	12" x 6" (GN 1/3)	3
FULL-SIZE SHEET PANS:	18" x 26" x 1"	2
MAX. CAPACITY/VOLUME:	48 lbs (22 kg)	
	30 QUARTS (36 LITERS)	

PDSYS-72

PAN SIZE	DIMENSIONS	QTY.
FULL-SIZE & ONE-THIRD:	20" x 12" x 2-1/2" (GN 1/1)	5
	12" x 6" (GN 1/3)	5
HALF-SIZE & ONE-THIRD:	12" x 10" x 2-1/2" (GN 1/2)	10
	12" x 6" (GN 1/3)	5
FULL-SIZE SHEET PANS:	18" x 26" x 1"	3
MAX. CAPACITY/VOLUME:	80 lbs (36 kg)	
	50.5 QUARTS (60 LITERS)	

PDSYS-96

PAN SIZE	DIMENSIONS	QTY.
FULL-SIZE & ONE-THIRD:	20" x 12" x 2-1/2" (GN 1/1)	7
	12" x 6" (GN 1/3)	7
HALF-SIZE & ONE-THIRD:	12" x 10" x 2-1/2" (GN 1/2)	14
	12" x 6" (GN 1/3)	7
FULL-SIZE SHEET PANS:	18" x 26" x 1"	4
MAX. CAPACITY/VOLUME:	112 lbs (51 kg)	
	70.7 QUARTS (84 LITERS)	

* Pans are not included with display case.

PDSYS Heated Display Case with optional carving station and interior temperature gauge

SPECIFICATIONS

PDSYS-48

	VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	
208-240	at 208	1	60	13.37	2.9	NO CORD - NO PLUG
	at 240			14.58	3.5	
230	at 230	1	50	14.3	3.3	NO CORD - NO PLUG

PDSYS-72

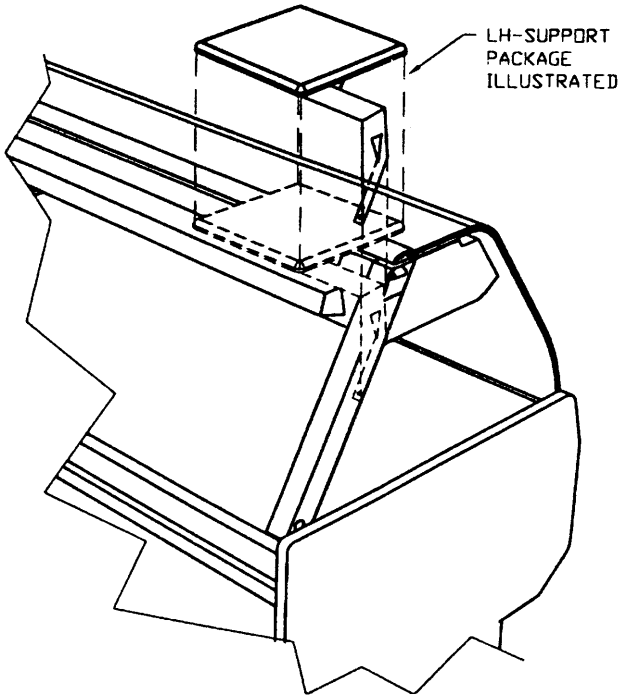
	VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	
208-240	at 208	1	60	21.0	4.5	NO CORD - NO PLUG
	at 240			22.5	5.4	
230	at 230	1	50	22.2	5.1	NO CORD - NO PLUG

PDSYS-96

	VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	
208-240	at 208	1	60	27.98	6.1	NO CORD - NO PLUG
	at 240			30.42	7.3	
230	at 230	1	50	31.1	6.85	NO CORD - NO PLUG

INSTALLATION INSTRUCTIONS — OPTIONAL SCALE PLATFORM

1. Disconnect the unit from the power source.
2. Lift hood glass up to access the outer top.
3. Position the platform mounting bracket in the desired location along the upper rear edge on the outer top, making sure that the bracket is tight against the bend in the top. Using the bracket as a template, mark and punch six mounting holes in the outer top. Drill these six holes with a No. 21 drill, and tap with a 10-32 UNF thread.
4. Attach the scale shelf assembly to the outer top using the six 10-32x1/2" slotted truss-head screws provided (Alto-Shaam part number SC-2661).
5. Remove the four nuts from the bottom of the platform. Mount support (bracket provided) to platform using screws as a guide. While pushing up on support, mark two mounting holes on the support.
6. Remove the support. Drill these mounting holes with a No. 21 drill and tap with a 10-32" UNF thread. Replace support and mount to unit with the two 10-32x1/2" screws provided (Alto-Shaam part number SC-2661). Replace nuts on platform bottom and tighten support to platform.
7. Apply a silicone bead to all perimeter meeting surfaces between the mounting bracket and the outer top.

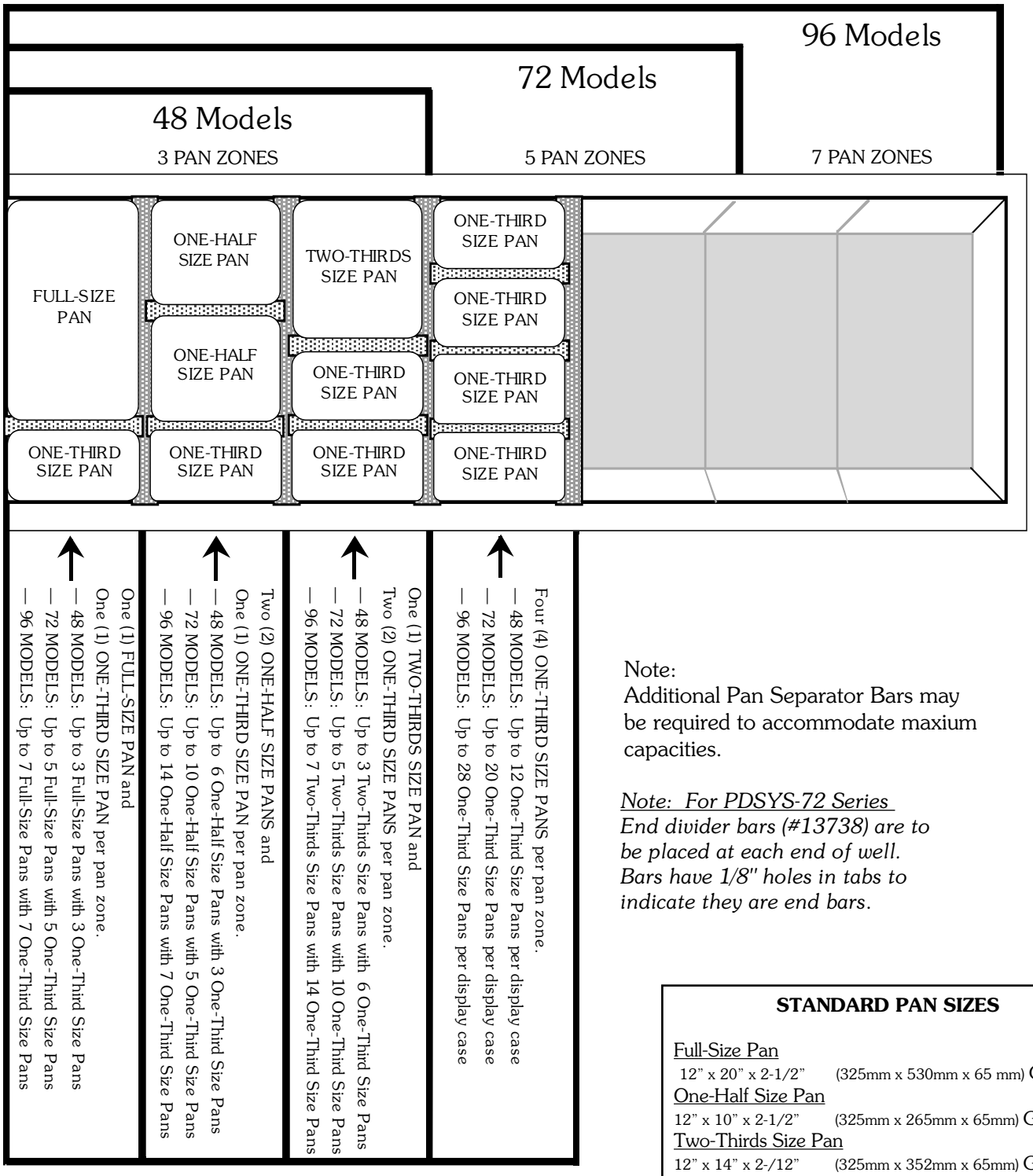


NOTE: These platforms are intended for use in the CLOSED position ONLY. They slide away from the unit for cleaning. *Using scales with platforms in the OUT position may result in incorrect data on scales.*

CAUTION

The scale shelf platform can be removed from the mounting bracket assembly by removing the 10-32 screw/stop located on the bottom of the scale shelf. Removing the screw allows the shelf to be slid past, and lifted off the shelf guide pins. Failure to replace this screw prior to use could result in serious bodily injury, and/or damage to equipment.

PAN CONFIGURATIONS • HEATED DISPLAY CASES



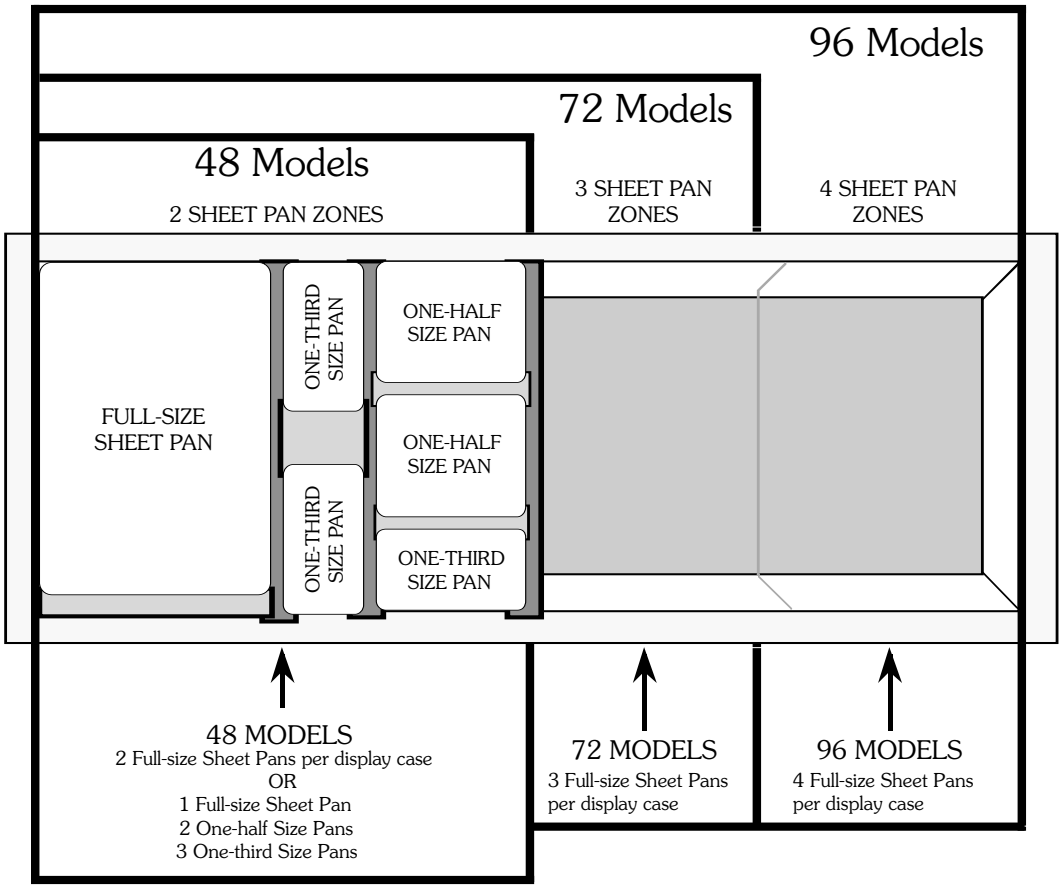
Note:
Additional Pan Separator Bars may be required to accommodate maxium capacities.

Note: For PDSYS-72 Series
End divider bars (#13738) are to be placed at each end of well. Bars have 1/8" holes in tabs to indicate they are end bars.

STANDARD PAN SIZES

Full-Size Pan		
12" x 20" x 2-1/2"	(325mm x 530mm x 65 mm)	GN1/1
One-Half Size Pan		
12" x 10" x 2-1/2"	(325mm x 265mm x 65mm)	GN 1/2
Two-Thirds Size Pan		
12" x 14" x 2-/12"	(325mm x 352mm x 65mm)	GN 2/3
One-Third Size Pan		
12" x 6" x 2-1/2"	(325mm x 176mm x 65mm)	GN 1/3
Full-Size Sheet Pan		
18" x 26" x 1	(457mm x 660mm x 25mm)	N/A

SHEET PAN CONFIGURATIONS • HOT DISPLAY CASES



OPERATING PROCEDURES

1. DO NOT ADD WATER TO DISPLAY CASE

Halo Heat display cases maintain a constant but gentle temperature and eliminate much of the moisture loss associated with conventional display cases. Because of this gentle heat, it is not necessary to add water to the display case. As a matter of fact, **adding water is not recommended** since water will accelerate the deterioration of the product, and may damage the unit voiding the warranty.

2. PLACE DIVIDERS AND SERVING PANS IN CASE

Refer to the pan layout diagrams for different types of pan accommodations. A complete pan configuration layout is located in this manual. **It is VERY important to note,** no matter what type of pan configuration chosen, pan separator bars or divider bars must be used to close all gaps between pans, and all gaps between the pans and the edges of the display case. If these gaps are not closed, heat will escape from the bottom of the case into the display area. As a consequence, heat distribution will be uneven and uniform temperature will be difficult to hold. If needed, additional pan divider bars are available. The supplied self-serve pan inserts with wire grids are for use with pre-packaged foods in the self-serve sections of the units.

3. TURN DISPLAY LIGHTS "ON" AND SET THE THERMOSTAT(S) AT NUMBER "10" TO PREHEAT

A indicator light will illuminate when the thermostat(s) is (are) turned "**ON**." The indicator(s) will remain lit as long as the unit is preheating or calling for heat. The unit should be preheated at the **10** setting for a minimum of 30-45 minutes before loading the case with hot food. When preheating is completed, or whenever the unit reaches any temperature set by the operator between **1** and **10**, the indicator light(s) will go "**OUT**".

4. LOAD HOT FOODS INTO DISPLAY CASE

Be certain only hot food is transferred into the display case. Before loading food into the case, use a pocket-type meat thermometer to make certain all products have reached an internal temperature of 140° to 160° F (60° to 71°C). If any food product is not at proper serving temperature, use a Halo Heat cooking and holding oven, set at 250° to 275°F (121° to 135°C), or a Combitherm oven to bring the product within the correct temperature range.

- Use hand protection when handling hot items.
- Be certain only hot PREPACKAGED foods in appropriate heat tested containers are used in the self-service section of the display case.
- Do not stack food containers.

5. RESET THERMOSTAT(S) AS NEEDED

After all products are loaded into the display case and the doors are closed, it is necessary to reset the thermostat(s). For fully enclosed sections, reset the thermostat to the number "8" setting. Cases with a self-service section should be maintained between number "9" and number "10" for the self-service section **only**. THESE SETTINGS WILL NOT NECESSARILY BE FINAL. Since proper temperature range depends on the type of products and the quantities being held, it is necessary to periodically use a pocket thermometer to check each item to make certain the correct temperatures are being maintained. Proper temperature range is between a minimum of 140° and 160° F (60° and 71° C). Normally, this will require a thermostat setting of between number "6" and "8" in fully enclosed cases. Self-service cases or sections will always require a higher thermostat setting.

6. PLACEMENT OF FOOD PROBE

If the unit is equipped with the probe accessory, wipe each probe and probe tip with a disposable alcohol pad to clean and sanitize before using. If the probe is left in its bracket, the LED temperature display will indicate the ambient air temperature inside the case. To place a probe into food kept in the case, remove the probe from the bracket and push the probe tip halfway into the product, positioning the tip at the center of the food mass. If placing into solid foods such as meat roast or poultry breasts, push the probe in from a straight downward position or in from the side to the center position. If placing into a semi-liquid or liquid product, the probe cable will probably need to be secured to keep the probe positioned properly. Do not let the probe tip touch the edges or sides. Tape the probe cable to the lip or edge of the container. Wipe each probe tip with a clean paper towel to remove food debris after each use. Follow by wiping probes with a disposable alcohol pad, and return each probe to the proper bracket position.

7. SERVE FRESH HOT FOOD

Keep hot foods looking fresh. Occasionally stir or rotate food as needed. Serve food products in appropriate heat tested packages or containers. Keep display case doors closed after serving. Wipe spills immediately to assure maximum eye appeal and to ease end of the day cleanup.

GENERAL HOLDING GUIDELINES

Chefs, cooks and other specialized food service personnel employ varied methods of cooking. Proper holding temperatures for a specific food product must be based on the moisture content of the product, product density, volume, and proper serving temperatures. Safe holding temperatures must also be correlated with palatability in determining the length of holding time for a specific product.

Halo Heat maintains the maximum amount of product moisture content without the addition of water, water vapor, or steam. Maintaining maximum natural product moisture preserves the natural flavor of the product and provides a more genuine taste. In addition to product moisture retention, the gentle properties of Halo Heat maintain a consistent temperature throughout the cabinet without the necessity of a heat distribution fan, thereby preventing further moisture loss due to evaporation or dehydration.

When product is removed from a high temperature cooking environment for immediate transfer into equipment with the lower temperature required for hot food holding, condensation can form on the outside of the product and on the inside of plastic containers used in self-service applications. Allowing the product to release the initial steam and heat produced by high temperature cooking can alleviate this condition. To preserve the safety and quality of freshly cooked foods however, a maximum of 1 to 2 minutes must be the only time period allowed for the initial heat to be released from the product

Most Halo Heat Holding Equipment is provided with a thermostat control between 60° and 200°F (16° to 93°C). If the unit is equipped with vents, close the vents for moist holding and open the vents for crisp holding.

If the unit is equipped with a thermostat indicating a range of between 1 and 10, use a metal-stemmed indicating thermometer to measure the internal temperature of the product(s) being held. Adjust the thermostat setting to achieve the best overall setting based on internal product temperature.

HOLDING TEMPERATURE RANGE

MEAT	FAHRENHEIT	CELSIUS
BEEF ROAST — Rare	140°F	60°C
BEEF ROAST — Med/Well Done	160°F	71°C
BEEF BRISKET	160° — 175°F	71° — 79°C
CORN BEEF	160° — 175°F	71° — 79°C
PASTRAMI	160° — 175°F	71° — 79°C
PRIME RIB — Rare	140°F	60°C
STEAKS — Broiled/Fried	140° — 160°F	60° — 71°C
RIBS — Beef or Pork	160°F	71°C
VEAL	160° — 175°F	71° — 79°C
HAM	160° — 175°F	71° — 79°C
PORK	160° — 175°F	71° — 79°C
LAMB	160° — 175°F	71° — 79°C
POULTRY		
CHICKEN — Fried/Baked	160° — 175°F	71° — 79°C
DUCK	160° — 175°F	71° — 79°C
TURKEY	160° — 175°F	71° — 79°C
GENERAL	160° — 175°F	71° — 79°C
FISH/SEAFOOD		
FISH — Baked/Fried	160° — 175°F	71° — 79°C
LOBSTER	160° — 175°F	71° — 79°C
SHRIMP — Fried	160° — 175°F	71° — 79°C
BAKED GOODS		
BREADS/ROLLS	120° — 140°F	49° — 60°C
MISCELLANEOUS		
CASSEROLES	160° — 175°F	71° — 79°C
DOUGH — Proofing	80° — 100°F	27° — 38°C
EGGS —Fried	150° — 160°F	66° — 71°C
FROZEN ENTREES	160° — 175°F	71° — 79°C
HORS D'OEUVRES	160° — 180°F	71° — 82°C
PASTA	160° — 180°F	71° — 82°C
PIZZA	160° — 180°F	71° — 82°C
POTATOES	180°F	82°C
PLATED MEALS	180°F	82°C
SAUCES	140° — 200°F	60° — 93°C
SOUP	140° — 200°F	60° — 93°C
VEGETABLES	160° — 175°F	71° — 79°C

THE HOLDING TEMPERATURES LISTED ARE SUGGESTED GUIDELINES.

CARE AND CLEANING

The cleanliness and appearance of this equipment will contribute considerably to operating efficiency and savory, appetizing food. Good equipment that is kept clean works better and lasts longer.

1. CLEAN THE PROBES DAILY

If the display case is supplied with probes, remove all food soil from probes. Wipe entire probe and cable assembly with warm detergent solution and a clean cloth. Remove detergent by wiping each probe and cable with clean rinse water and a cloth. Wipe probes with disposable alcohol pad or sanitizing solution recommended for food contact surfaces. Allow probe and cable to air dry in probe holding bracket.

2. THOROUGHLY CLEAN THE UNIT DAILY

A. Turn lights and adjustable thermostat(s) to the "OFF" position, and disconnect unit from power source.

B. Remove, cover or wrap, and store unused products under refrigeration.

C. Clean the interior metal surfaces of the cabinet with a damp clean cloth and any good commercial detergent or grease solvent at the recommended strength. Use a plastic scouring pad or oven cleaner for difficult areas. Rinse surfaces by wiping with sponge and clean warm water. Remove excess water with sponge and wipe dry with a clean cloth or air dry.

NOTE: Avoid the use of abrasive cleaning compounds, chloride based cleaners, or cleaners containing quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel.

D. Clean the glass with a window cleaner. The sliding glass doors are removable allowing for easier cleaning.

E. To help maintain the protective film coating on polished stainless steel, clean the exterior of the unit with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel.

Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for equipment.

DO NOT USE IF CONTROLS ARE NOT PROPERLY FUNCTIONING

Refer to the Trouble Shooting Guide located in this manual or call an authorized service technician.

CHECK OVERALL CONDITION ONCE A MONTH

Check the case and related cabinets once a month for physical damage and loose screws. Correct any problems before they begin to interfere with the operation of the unit.

AT NO TIME SHOULD THE INSIDE OR THE OUTSIDE OF THE OVEN BE WASHED DOWN, FLOODED WITH WATER, OR LIQUID SOLUTION. DO NOT USE WATER JET TO CLEAN. NEVER STEAM CLEAN.

SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT.

WARRANTY BECOMES VOID IF CABINET IS FLOODED.

CAUTION

SAFETY ALERT

CAUTION

This units performance has been optimized using the factory provided bulbs. These bulbs should be replaced with an exact replacement or with a factory recommended replacement. These bulbs have been treated to resist breakage and must be replaced with similarly treated bulbs in order to maintain compliance with NSF standards. Do not over-tighten bulbs in their receptacles as this can cause damage to the bulb filament.

CAUTION

CAUTION

Hood glass extended to the full upright position is stabilized through the use of gas struts designed for the full load bearing weight. These struts could weaken or fail due to wear, environmental conditions or aging.

Operators should be aware of any decrease in effort to lift the hood and initiate an immediate gas strut safety check.

DO NOT LIFT THE HOOD IN THIS CONDITION.

SANITATION GUIDELINES

Food flavor and aroma are usually so closely related that it is difficult, if not impossible, to separate them. There is also an important, inseparable relationship between cleanliness and food flavor. Cleanliness, top operating efficiency, and appearance of equipment contribute considerably to savory, appetizing foods. Good equipment that is kept clean, works better and lasts longer.

Most food imparts its own particular aroma and many foods also absorb existing odors. Unfortunately, during this absorption, there is no distinction between *GOOD* and *BAD* odors. The majority of objectionable flavors and odors troubling food service operations are caused by bacteria growth. Sourness, rancidity, mustiness, stale or other *OFF* flavors are usually the result of germ activity.

The easiest way to insure full, natural food flavor is through comprehensive cleanliness. This means good control of both visible soil (dirt) and invisible soil (germs). A thorough approach to sanitation will provide essential cleanliness. It will assure an attractive appearance of equipment, along with maximum efficiency and utility. More importantly, a good sanitation program provides one of the key elements in the prevention of food-borne illnesses.

A controlled holding environment for prepared foods is just one of the important factors involved in the prevention of food-borne illnesses. Temperature monitoring and control during receiving, storage, preparation, and the service of foods are of equal importance.

INTERNAL FOOD PRODUCT TEMPERATURES		
HOT FOODS		
DANGER ZONE	40° TO 140°F	(4° TO 60°C)
CRITICAL ZONE	70° TO 120°F	(21° TO 49°C)
SAFE ZONE	140° TO 165°F	(60° TO 74°C)
COLD FOODS		
DANGER ZONE	ABOVE 40°F	(ABOVE 4°C)
SAFE ZONE	36°F TO 40°F	(2°C TO 4°C)
FROZEN FOODS		
DANGER ZONE	ABOVE 32°F	(ABOVE 0°C)
CRITICAL ZONE	0° TO 32°F	(-18° TO 0°C)
SAFE ZONE	0°F OR BELOW	(-18°C OR BELOW)

The most accurate method of measuring safe temperatures of both hot and cold foods is by internal product temperature. A quality thermometer is an effective tool for this purpose, and should be routinely used on all products that require holding at a specific temperature.

A comprehensive sanitation program should focus on the training of staff in basic sanitation procedures. This includes personal hygiene, proper handling of raw foods, cooking to a safe internal product temperature, and the routine monitoring of internal temperatures from receiving through service.

Most food-borne illnesses can be prevented through proper temperature control and a comprehensive program of sanitation. Both these factors are important to build quality service as the foundation of customer satisfaction. Safe food handling practices to prevent food-borne illness is of critical importance to the health and safety of your customers.

HACCP, an acronym for Hazard Analysis (at) Critical Control Points, is a quality control program of operating procedures to assure food integrity, quality, and safety. Taking steps necessary to augment food safety practices are both cost effective and relatively simple. While HACCP guidelines go far beyond the scope of this manual, additional information is available by contacting:

Center for Food Safety and Applied Nutrition
Food and Drug Administration
1-888-SAFEFOOD.

PDSYS-48 Series Cable Replacement Kit

Cable Heating Service Kit for PDSYS-48 . . . #4880

includes:

CB-3045	Cable Heating Element	134 feet
CR-3226	Ring Connector	4
IN-3488	Insulation Corner	1 foot
BU-3105	Shoulder Bushing	4
BU-3106	Cup Bushing	4
SL-3063	Insulating Sleeve	4
TA-3540	Electrical Tape	1 roll
NU-2215	Hex Nut, 10-32	8
ST-2439	Stud, 10-32	4

PDSYS-72 Series Cable Replacement Kit

Cable Heating Service Kit for PDSYS-72 . . .#4881

includes:

CB-3045	Cable Heating Element	210 feet
CR-3226	Ring Connector	12
IN-3488	Insulation Corner	1 foot
BU-3105	Shoulder Bushing	12
BU-3106	Cup Bushing	12
SL-3063	Insulating Sleeve	12
TA-3540	Electrical Tape	1 roll
NU-2215	Hex Nut, 10-32	24
ST-2439	Stud, 10-32	12

PDSYS-96 Series Cable Replacement Kit

Cable Heating Service Kit for PDSYS-96 . .#14228

includes:

CB-3045	Cable Heating Element	265 feet
CR-3226	Ring Connector	8
IN-3488	Insulation Corner	1 foot
BU-3105	Shoulder Bushing	8
BU-3106	Cup Bushing	8
SL-3063	Insulating Sleeve	8
TA-3540	High Temperature Tape	1 roll
NU-2215	Hex Nut, 10-32	16
ST-2439	Stud, 10-32	8

PDSYS-PR,L Series Cable Replacement Kit

Cable Heating Service Kit, 2' well (PDSYS-PR,L) .#4878

includes:

CB-3045	Cable Heating Element	72 feet
CR-3226	Ring Connector	4
IN-3488	Insulation Corner	1 foot
BU-3105	Shoulder Bushing	4
BU-3106	Cup Bushing	4
SL-3063	Insulating Sleeve	4
TA-3540	Electrical Tape	1 roll
NU-2215	Hex Nut, 10-32	8
ST-2439	Stud, 10-32	4

SAFETY ALERT

CAUTION

This units performance has been optimized using the factory provided bulbs. These bulbs should be replaced with an exact replacement or with a factory recommended replacement. These bulbs have been treated to resist breakage and must be replaced with similarly treated bulbs in order to maintain compliance with NSF standards. Do not over-tighten bulbs in their receptacles as this can cause damage to the bulb filament.

CAUTION

CAUTION

AT NO TIME SHOULD THE INSIDE OR THE OUTSIDE OF THE OVEN BE WASHED DOWN, FLOODED WITH WATER, OR LIQUID SOLUTION. DO NOT USE WATER JET TO CLEAN. NEVER STEAM CLEAN.

SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT.

WARRANTY BECOMES VOID IF CABINET IS FLOODED.

CAUTION

Hood glass extended to the full upright position is stabilized through the use of gas struts designed for the full load bearing weight. These struts could weaken or fail due to wear, environmental conditions or aging.

Operators should be aware of any decrease in effort to lift the hood and initiate an immediate gas strut safety check.

DO NOT LIFT THE HOOD IN THIS CONDITION.

PDSYS-48

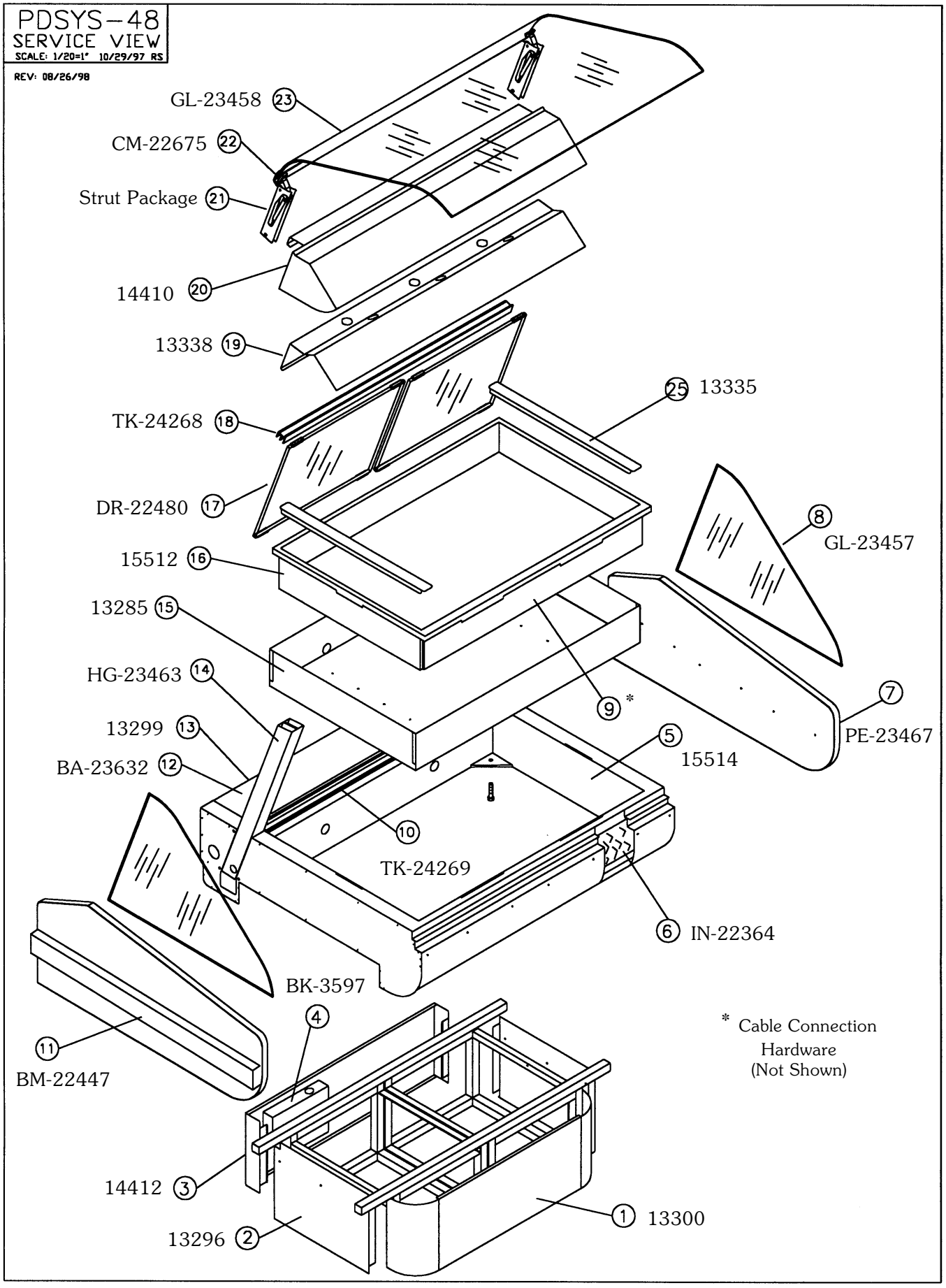
4/05

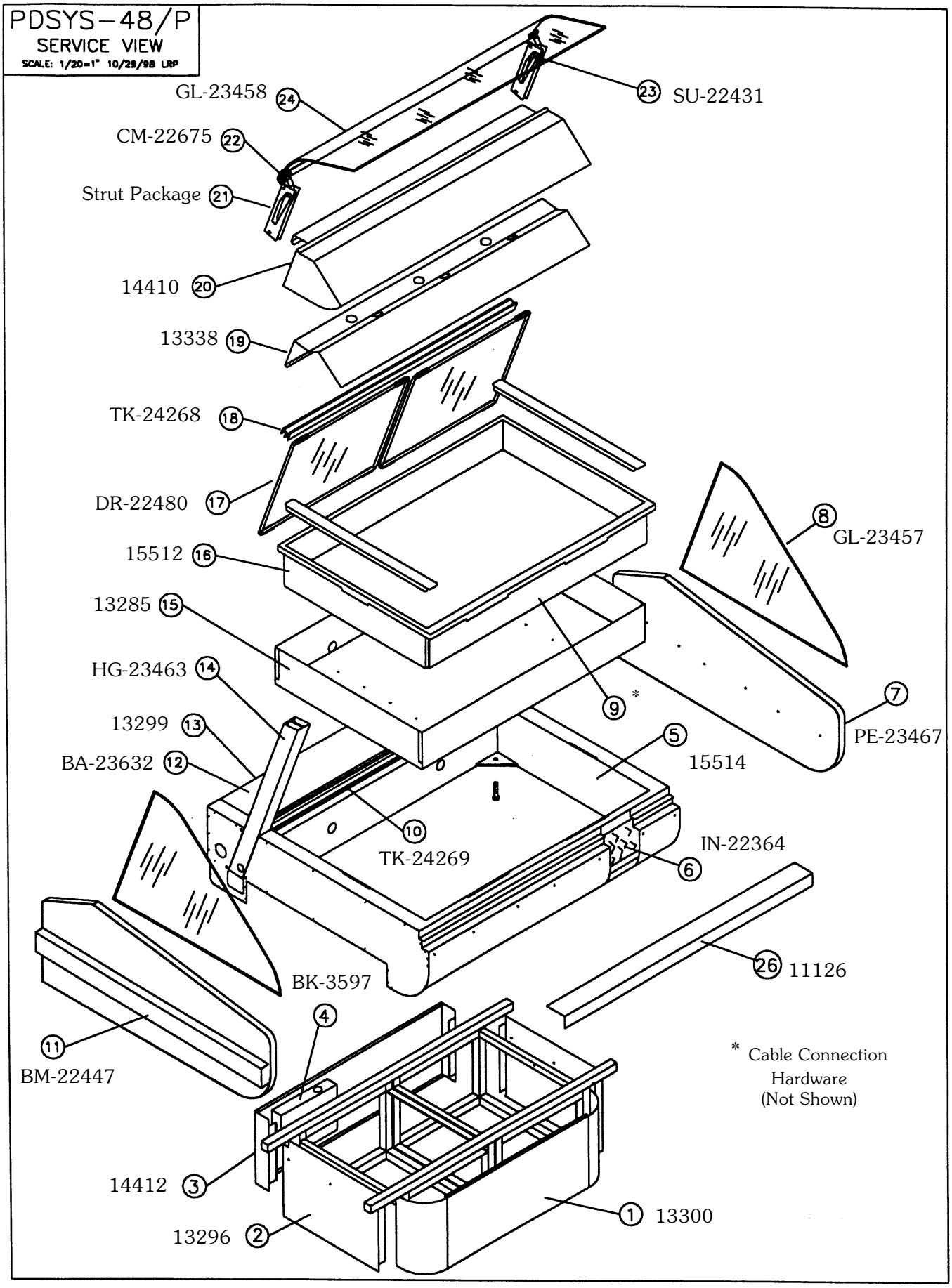
PART DESCRIPTION	QTY	PART NO.
1. FRONT BASE PANEL	1	13300
FRONT BASE PANEL MOUNTING SCREWS		
8-32X1/4" S/S TRUSS HEAD SCREWS	4	SC-2459
2. SIDE BASE PANEL	2	13296
SIDE BASE PANEL MOUNTING SCREWS	8	SC-2661
3. BACK ACCESS PANEL SPOT ASSEMBLY	1	14412
BACK ACCESS PANEL MOUNTING SCREWS		
8-32X1/4" S/S TRUSS HEAD SCREWS	4	SC-2459
4. ELECTRICAL ACCESS PANEL T-BLOCK	1	BK-3597
MOUNTING SCREWS	2	SC-2365
5. MAIN BODY BASE	1	15514
WELD ASSEMBLY HOLD DOWN BOLTS - 3/8"	4	SC-23061
6. INSULATION: 8-1/2" x 46" (216mm x 1168mm) Front,		
8-1/2" x 40" (216mm x 1016mm) on 2 sides	1	IN-22364
7. END PANELS	2	PE-23467
END PANEL MOUNTING SCREWS	6	SC-23760
8. END GLASS	2	GL-23457
OPTIONAL MIRRORED END GLASS (LEFT)	1	GL-23488
OPTIONAL MIRRORED END GLASS (RIGHT)	1	GL-23489
9. CABLE CONNECTION HARDWARE (NOT SHOWN)		
10. BOTTOM DOOR TRACK, 48" (1219mm)	1	TK-24269
11. BUMPER ASSEMBLY:		
MOUNTING TRACK: 11' (3353mm)	1	BM-22444
BUMPER: 11' (3353mm)	1	BM-22447
END CAP	2	BM-23469
CORNER	2	BM-23470
12. CUTTING BOARD, 48" (1219mm)	1	BA-23632
13. CONTROL PANEL (NOT SHOWN)	1	13299
THERMOSTAT	2	TT-3498
THERMOSTAT KNOB	2	KN-3473
CIRCUIT BREAKER POWER SWITCH	3	SW-33342
HI/LOW BULB SWITCH	2	SW-3616
HEAT INDICATOR LIGHT	2	LI-3025
14. UPRIGHT STRUT, LEFT & RIGHT	2	HG-23463
THREADED INSERT	8	HG-22672
15. INSULATION WRAPPER	1	13285
WITH BOARD INSULATION (NOT SHOWN)		
CUT TO 8" x 28" (203mm x 711mm)	2	IN-2003
CUT TO 8" x 41" (203mm x 1041mm)	2	IN-2003
16. DROP IN WELL	1	15512
FLUFF INSULATION	1	IN-22364
17. SLIDING GLASS DOOR ASSY, 48" (1219mm)	1	DR-22480
18. UPPER DOOR TRACK, 48" (1219mm)	1	TK-24268
19. INNER REFLECTOR	1	13333
BULBS, 100W (NOT SHOWN)	6	LP-33253
BULB SOCKETS	6	RP-3952
20. OUTER REFLECTOR	1	14410
21. STRUT PACKAGE (PER EACH UPRIGHT):		
HINGE ANCHOR PIN	2	PI-23678
PIVOT PIN	1	PI-2878
GROMMET	2	BU-3611
END PLUGS	2	PG-2899
STRUT CYLINDER	1	SU-22702
PIVOT HINGE	1	HG-23669
22. GLASS CLAMP ASSEMBLY	1	CM-22675
23. DOUBLE CURVED LIFT UP GLASS	1	GL-23458
24. PAN DIVIDER BARS (NOT SHOWN)		
THIRD SIZE PAN	1	11047
FULL/HALF/THIRD (LONG BAR)	2	11317
FULL/HALF/THIRD (SHORT BAR)	9	11318
SHEET PAN (LONG)	1	11319
SHEET PAN (SHORT)	2	11320
25. SPECIAL END BARS	2	13335

PDSYS-48/P (pass thru)

4/05

PART DESCRIPTION	QTY	PART NO.
1. FRONT BASE PANEL	1	13300
FRONT BASE PANEL MOUNTING SCREWS		
8-32X1/4" S/S TRUSS HEAD SCREWS	4	SC-2459
2. SIDE BASE PANEL	2	13296
SIDE BASE PANEL MOUNTING SCREWS	8	SC-2661
3. BACK ACCESS PANEL SPOT ASSEMBLY	1	14412
BACK ACCESS PANEL MOUNTING SCREWS		
8-32X1/4" S/S TRUSS HEAD SCREWS	4	SC-2459
4. ELECTRICAL ACCESS PANEL T-BLOCK	1	BK-3597
MOUNTING SCREWS	2	SC-2365
5. MAIN BODY BASE	1	15514
WELD ASSEMBLY HOLD DOWN BOLTS - 3/8"	4	SC-23061
6. INSULATION: 8-1/2" x 46" (216mm x 1168mm) Front,		
8-1/2" x 40" (216mm x 1016mm) on 2 sides	1	IN-22364
7. END PANELS	2	PE-23467
END PANEL MOUNTING SCREWS	6	SC-23760
8. END GLASS	2	GL-23457
OPTIONAL MIRRORED END GLASS (LEFT)	1	GL-23488
OPTIONAL MIRRORED END GLASS (RIGHT)	1	GL-23489
9. CABLE CONNECTION HARDWARE (NOT SHOWN)		
10. BOTTOM DOOR TRACK	1	TK-24269
11. BUMPER ASSEMBLY:		
MOUNTING TRACK: 11' (3353mm)	1	BM-22444
BUMPER: 11' (3353mm)	1	BM-22447
END CAP	2	BM-23469
CORNER	2	BM-23470
12. CUTTING BOARD, 48" (1219mm)	1	BA-23632
13. CONTROL PANEL (NOT SHOWN)	1	13299
THERMOSTAT	2	TT-3498
THERMOSTAT KNOB	2	KN-3473
CIRCUIT BREAKER POWER SWITCH	3	SW-33342
HI/LOW BULB SWITCH	2	SW-3616
HEAT INDICATOR LIGHT	2	LI-3025
14. UPRIGHT STRUT, LEFT & RIGHT	2	HG-23463
THREADED INSERT	8	HG-22672
15. INSULATION WRAPPER	1	13285
WITH BOARD INSULATION (NOT SHOWN)		
CUT TO 8" x 28" (203mm x 711mm)	2	IN-2003
CUT TO 8" x 41" (203mm x 1041mm)	2	IN-2003
16. DROP IN WELL	1	15512
FLUFF INSULATION	1	IN-22364
17. SLIDING GLASS DOOR ASSY, 48" (1219mm)	1	DR-22480
18. UPPER DOOR TRACK, 48" (1219mm)	1	TK-24268
19. INNER REFLECTOR	1	13333
BULBS, 100W (NOT SHOWN)	6	LP-33253
BULB SOCKETS	6	RP-3952
20. OUTER REFLECTOR	1	14410
21. STRUT PACKAGE (PER EACH UPRIGHT):		
HINGE ANCHOR PIN	2	PI-23678
PIVOT PIN	1	PI-23679
GROMMET	2	BU-3611
END PLUGS	2	PG-2899
PIVOT HINGE	1	HG-23669
22. GLASS CLAMP ASSEMBLY	1	CM-22675
23. STRUT CYLINDER	1	SU-22431
24. LIFT UP GLASS, SELF SERVE	1	GL-23461
25. SELF SERVE INSERT PAN (NOT SHOWN)	1	13336
SELF SERVE PAN GRIDS (NOT SHOWN)	2	PN-22048
26. CUSTOMER GUARD (NOT SHOWN)	1	11126
CUSTOMER GUARD SPACER	2	SP-25964


PDSYS-48
SERVICE VIEW
SCALE: 1/20=1" 10/29/97 RS
REV: 08/26/98
GL-23458 23
CM-22675 22
Strut Package 21
14410 20
13338 19
TK-24268 18
DR-22480 17
15512 16
13285 15
HG-23463 14
13299 13
BA-23632 12
BM-22447 11
14412 3
13296 2
13300 1
IN-22364 6
15514 5
PE-23467 7
GL-23457 8
9 *
TK-24269 10
BK-3597
25 13335
4
* Cable Connection Hardware (Not Shown)


PDSYS-48/P
SERVICE VIEW
SCALE: 1/20=1" 10/29/98 LRP
GL-23458 24
SU-22431 23
CM-22675 22
Strut Package 21
14410 20
13338 19
TK-24268 18
DR-22480 17
15512 16
13285 15
HG-23463 14
13299 13
BA-23632 12
GL-23457 8
PE-23467 7
15514 5
IN-22364 6
TK-24269 10
BK-3597
11126 26
BM-22447 11
14412 3
13296 2
13300 1
* Cable Connection Hardware (Not Shown)

PDSYS-72

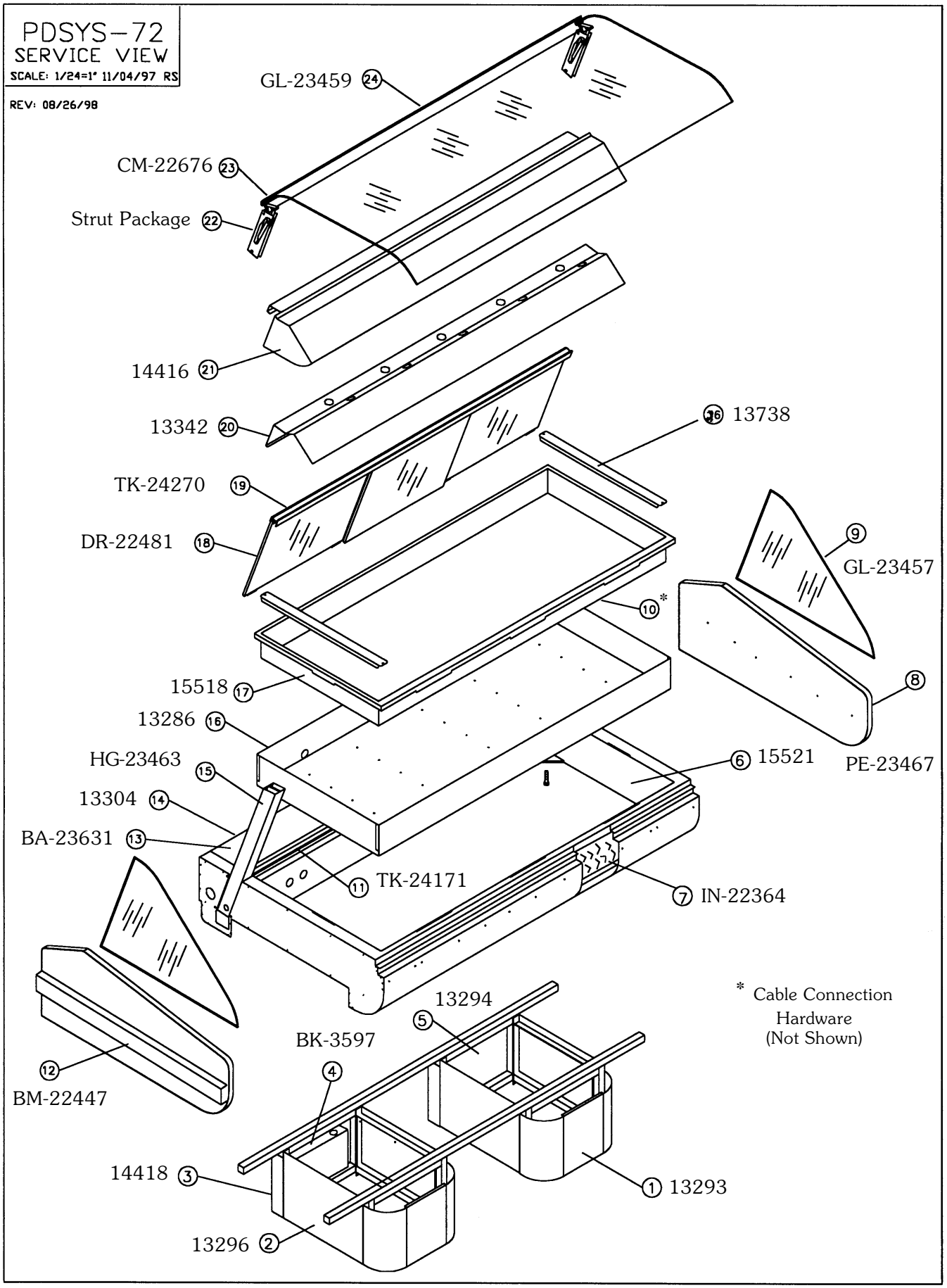
4/05

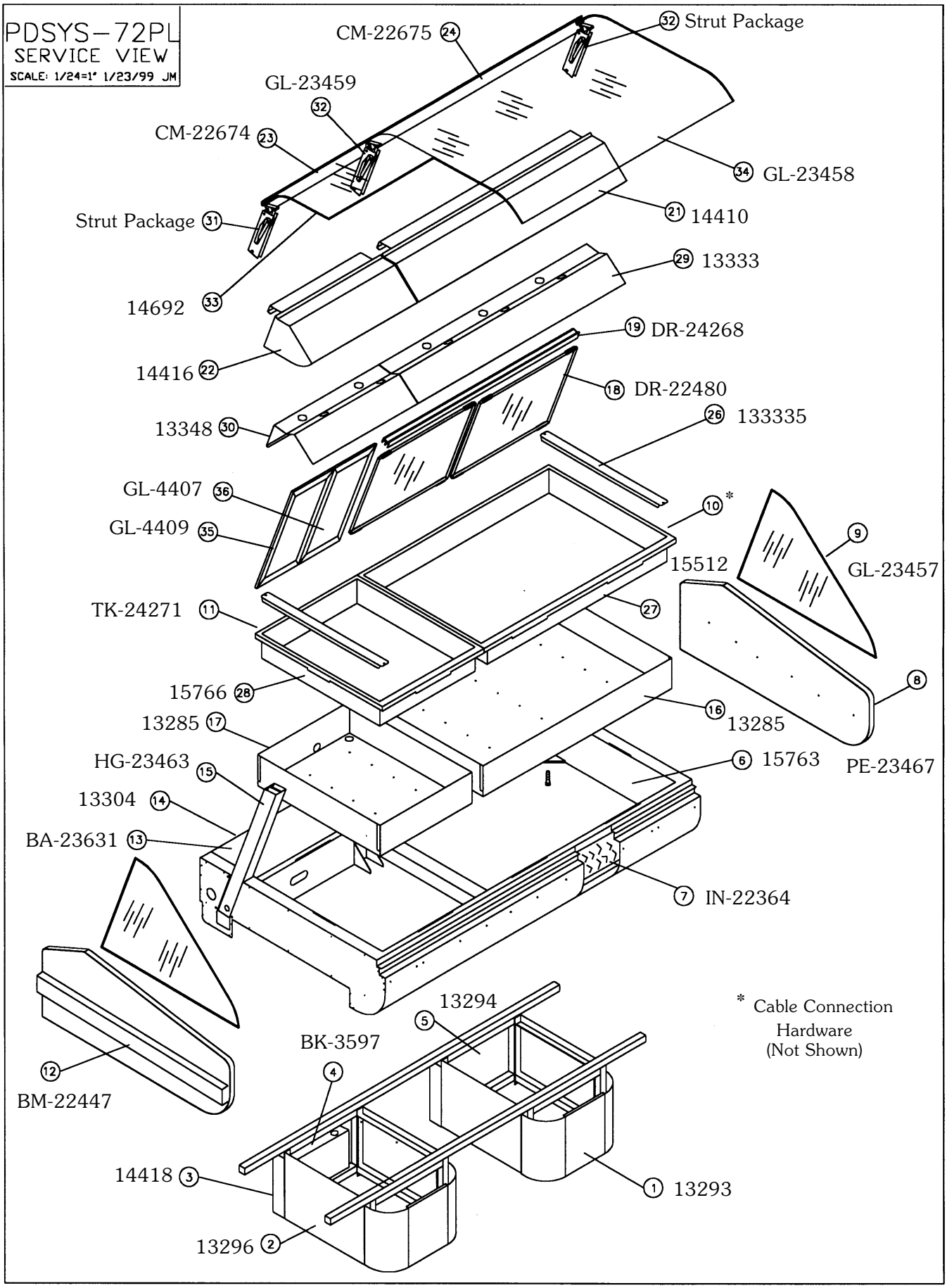
PART DESCRIPTION	QTY	PART NO.
1. FRONT BASE PANEL	2	13293
FRONT BASE PANEL MOUNTING SCREWS		
8-32x1/4" S/S TRUSS HEAD SCREWS	12	SC-2459
2. SIDE BASE PANEL	4	13296
SIDE BASE PANEL MOUNTING SCREWS	16	SC-2661
3. BACK ACCESS PANEL SPOT ASSEMBLY	1	14418
BACK PANEL MOUNTING SCREWS		
8-32x1/4" S/S TRUSS HEAD SCREWS	4	SC-2459
4. ELECTRICAL ACCESS PANEL T-BLOCK	1	BK-3597
MOUNTING SCREWS	2	SC-2365
5. PLAIN BACK PANEL	1	13294
PLAIN BACK PANEL MOUNTING SCREWS		
8-32x1/4" S/S TRUSS HEAD SCREWS	4	SC-2459
6. MAIN BODY BASE	1	15521
WELD ASSEMBLY HOLD DOWN BOLTS - 3/8"	4	SC-23061
7. INSULATION: 8-1/2" x 71" (216mm x 1803mm) Front,		
8-1/2" x 42" (216mm x 1067mm) on 2 sides	1	IN-22364
8. END PANELS	2	PE-23467
END PANEL MOUNTING SCREWS	6	SC-23760
9. END GLASS	2	GL-23457
OPTIONAL MIRRORED END GLASS (LEFT)	1	GL-23488
OPTIONAL MIRRORED END GLASS (RIGHT)	1	GL-23489
10. CABLE CONNECTION HARDWARE (NOT SHOWN)		
11. BOTTOM DOOR TRACK, 6' (1829mm)	1	TK-24171
12. BUMPER ASSEMBLY:		
MOUNTING TRACK: 13' (3962mm)	1	BM-22444
BUMPER: 13' (3962mm)	1	BM-22447
END CAP	2	BM-23469
CORNER	2	BM-23470
13. CUTTING BOARD, 36" (914mm)	2	BA-23631
14. CONTROL PANEL (NOT SHOWN)	1	13304
THERMOSTAT	3	TT-3498
THERMOSTAT KNOB	3	KN-3473
CIRCUIT BREAKER POWER SWITCH	3	SW-33361
HI/LOW LAMP SWITCH	3	SW-3616
HEAT INDICATOR LIGHT	3	LI-3025
15. UPRIGHT STRUT, LEFT & RIGHT	2	HG-23463
THREADED INSERT	8	HG-22672
16. INSULATION WRAPPER	1	13286
WITH BOARD INSULATION (NOT SHOWN)		
CUT TO 8" x 28" (203mm x 711mm)	2	IN-2003
CUT TO 8" x 65" (203mm x 1651mm)	2	IN-2003
17. DROP IN WELL	1	15518
FLUFF INSULATION	1	IN-22364
18. SLIDING GLASS DOOR, 6' (1829mm)	1	DR-22481
19. UPPER DOOR TRACK, 6' (1829mm)	1	TK-24270
20. INNER REFLECTOR	1	13342
BULBS, 100W (NOT SHOWN)	10	LP-33253
BULB SOCKETS	10	RP-3952
21. OUTER REFLECTOR	1	14416
22. STRUT PACKAGE (PER EACH UPRIGHT):		
HINGE ANCHOR PIN	2	PI-23678
PIVOT PIN	1	PI-23679
GROMMET	1	BU-3611
END PLUGS	2	PG-2899
STRUT CYLINDER	1	SU-2870
PIVOT HINGE	2	HG-23669
23. GLASS CLAMP ASSEMBLY	1	CM-22676
24. DOUBLE CURVED LIFT UP GLASS	1	GL-23459
25. PAN DIVIDER BARS (NOT SHOWN)		
FULL/HALF/THIRD (LONG BAR)	4	11317
FULL/HALF/THIRD (SHORT BAR)	15	11318
SHEET PAN (SHORT)	3	11320
SHEET PAN (LONG)	2	11357
26. SPECIAL END BARS	2	13738

PDSYS-72/PL (pass thru left)

4/05

PART DESCRIPTION	QTY	PART NO.
1. FRONT BASE PANEL	2	13293
FRONT BASE PANEL MOUNTING SCREWS	12	SC-2459
2. SIDE BASE PANEL	4	13296
SIDE BASE PANEL MOUNTING SCREWS	16	SC-2661
3. BACK ACCESS PANEL SPOT ASSEMBLY	1	14418
BACK PANEL MOUNTING SCREWS	4	SC-2459
4. ELECTRICAL ACCESS PANEL T-BLOCK	1	BK-3597
MOUNTING SCREWS	2	SC-2365
5. PLAIN BACK PANEL	1	13294
PLAIN BACK PANEL MOUNTING SCREWS	4	SC-2459
6. MAIN BODY BASE	1	15763
WELD ASSEMBLY HOLD DOWN BOLTS - 3/8"	4	SC-23061
7. INSULATION: 8-1/2" x 71" (216mm x 1803mm) FRONT,		
8-1/2" x 42" (216mm x 1067mm) on 2 sides	1	IN-22364
8. END PANELS	2	PE-23467
END PANEL MOUNTING SCREWS	6	SC-23760
9. END GLASS	2	GL-23457
OPTIONAL MIRRORED END GLASS (LEFT)	1	GL-23488
OPTIONAL MIRRORED END GLASS (RIGHT)	1	GL-23489
10. CABLE CONNECTION HARDWARE, 4' (1219mm) (NOT SHOWN)		
CABLE CONNECTION HARDWARE, 2' (610mm) (NOT SHOWN)		
11. BOTTOM DOOR TRACK, 6' (1829mm)	1	TK-24271
12. BUMPER ASSEMBLY:		
MOUNTING TRACK: 13' (3962mm)	1	BM-22444
BUMPER: 13' (3962mm)	1	BM-22447
END CAP	2	BM-23469
CORNER	2	BM-23470
13. CUTTING BOARD, 36" (914mm)	2	BA-23631
14. CONTROL PANEL (NOT SHOWN)	1	13304
THERMOSTAT	3	TT-3498
THERMOSTAT KNOB	3	KN-3473
CIRCUIT BREAKER POWER SWITCH	3	SW-33361
HI/LOW BULB SWITCH	3	SW-3616
HEAT INDICATOR LIGHT	3	LI-3025
15. UPRIGHT STRUT	4	HG-23463
THREADED INSERT	16	HG-22672
16. INSULATION WRAPPER, 4', W/BOARD INSULATION	1	13285
CUT TO 8" x 28" (203mm x 711mm) (NOT SHOWN)	2	IN-2003
CUT TO 8" x 41" (203mm x 1041mm) (NOT SHOWN)	2	IN-2003
17. INSULATION WRAPPER, 2', W/BOARD INSULATION	1	13284
CUT TO 8" x 28" (203mm x 711mm) (NOT SHOWN)	2	IN-2003
CUT TO 8" x 41" (203mm x 1041mm) (NOT SHOWN)	2	IN-2003
18. SLIDING GLASS DOOR ASSY, 4' (1219mm)	1	DR-22480
19. UPPER DOOR TRACK, 4' (1219mm)	1	TK-24268
20. LOWER DOOR TRACK, 4' (1219mm) (NOT SHOWN)	1	TK-24269
21. OUTER REFLECTOR, 4' (1219mm)	1	14410
22. OUTER REFLECTOR, 2' (610mm)	1	14692
23. GLASS CLAMP ASSEMBLY, 2' (610mm)	1	CM-22674
24. GLASS CLAMP ASSEMBLY, 4' (1219mm)	1	CM-22675
25. PAN DIVIDER BARS (NOT SHOWN)		
FULL/HALF/THIRD (LONG BAR)	2	11317
FULL/HALF/THIRD (SHORT BAR)	9	11318
THIRD	1	11047
SHEET PAN (SHORT)	2	11320
SHEET PAN (LONG)	1	11319
SHEET PAN (SELF-SERVE)	1	11628
26. SPECIAL END BAR	2	13335
27. DROP IN WELL, 4' (1219mm)	1	15512
FLUFF INSULATION	1	IN-22364
28. DROP IN WELL, 2' (610mm)	1	15766
FLUFF INSULATION	1	IN-22364
29. INNER REFLECTOR, 4' (1219mm)	1	13333
BULBS, 100W (NOT SHOWN)	6	LP-33253
BULB SOCKETS	6	RP-3952
30. INNER REFLECTOR, 2' (610mm)	1	13348
BULBS, 100W (NOT SHOWN)	4	LP-33253
BULB SOCKETS	4	RP-3952
31. STRUT PACKAGE (PER EACH UPRIGHT):		
HINGE ANCHOR PIN	2	PI-23678
PIVOT PIN	1	PI-23679
GROMMET	1	BU-3611
END PLUGS	2	PG-2899
STRUT CYLINDER - 50# (2 FT SECTION)	1	SU-22431
STRUT CYLINDER - 140# (4 FT SECTION)	1	SU-22702
PIVOT HINGE	2	HG-23669
33. SELF SERVE GLASS, 2' (610mm)	1	GL-23460
34. DOUBLE CURVED LIFT UP GLASS	1	GL-23458
35. GLASS DOOR, RH	1	4409
36. GLASS DOOR, LH	1	4407
37. CUSTOMER GUARD (NOT SHOWN)	1	11119
CUSTOMER GUARD SPACER	3	SP-25964


PDSYS–72
SERVICE VIEW
SCALE: 1/24=1" 11/04/97 RS
REV: 08/26/98
GL-23459 24
CM-22676 23
Strut Package 22
14416 21
13342 20
TK-24270 19
DR-22481 18
15518 17
13286 16
HG-23463 15
13304 14
BA-23631 13
BM-22447 12
13294 5
BK-3597 4
14418 3
13296 2
13293 1
TK-24171 11
IN-22364 7
15521 6
13738 16
GL-23457 9
PE-23467 8
* Cable Connection Hardware (Not Shown)


PDSYS-72PL
SERVICE VIEW
SCALE: 1/24=1" 1/23/99 JM
CM-22675 24
32 Strut Package
GL-23459
32
CM-22674 23
34 GL-23458
21 14410
Strut Package 31
29 13333
14692 33
19 DR-24268
14416 22
18 DR-22480
13348 30
26 133335
GL-4407 36
GL-4409 35
10 *
9
GL-23457
15512
TK-24271 11
27
15766 28
8
16 13285
13285 17
PE-23467
HG-23463 15
6 15763
13304 14
BA-23631 13
7 IN-22364
13294
5
BK-3597
4
12
BM-22447
14418 3
1 13293
13296 2
* Cable Connection Hardware (Not Shown)

PDSYS-96

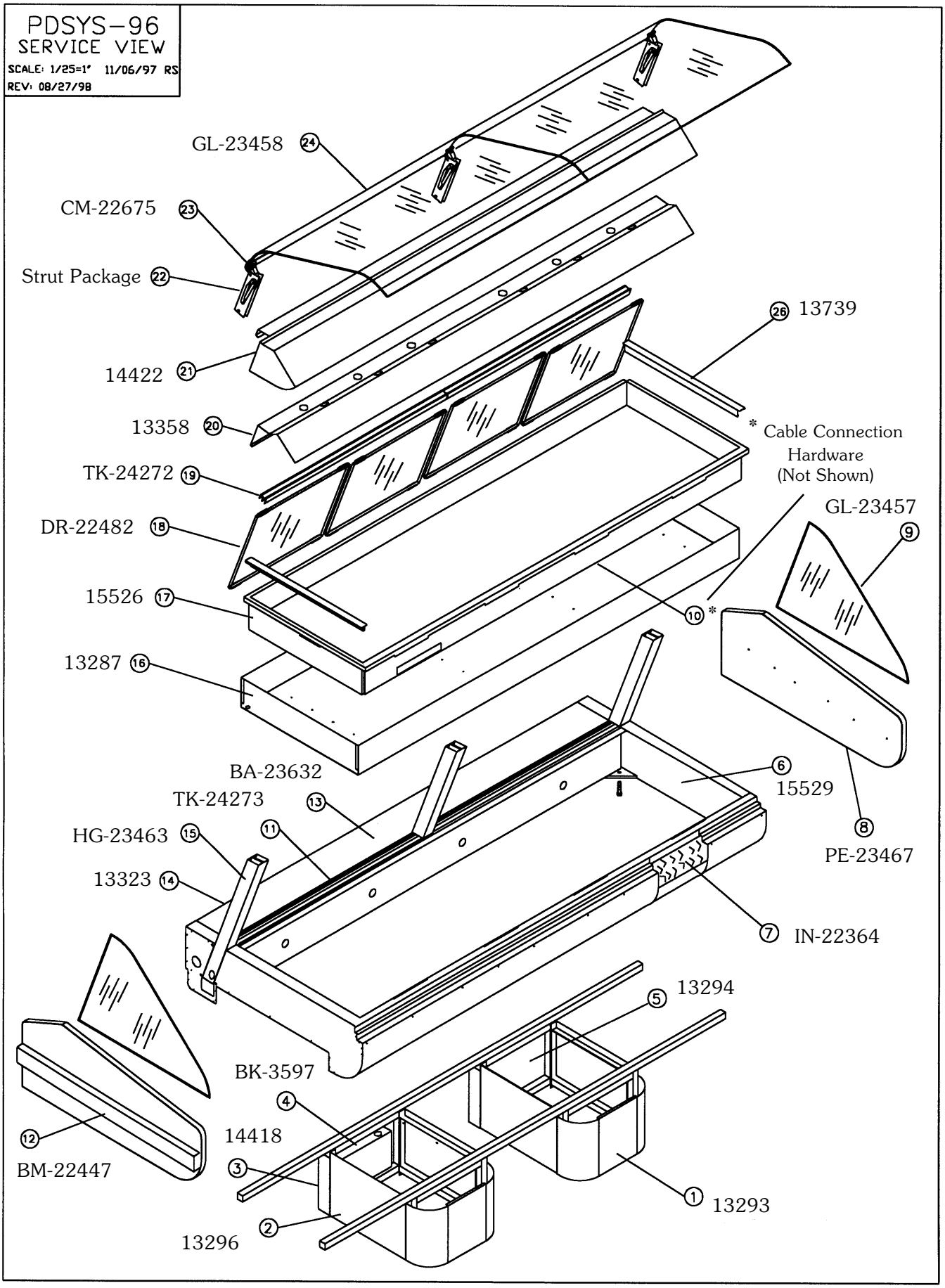
4/05

	PART DESCRIPTION	QTY	PART NO.
1.	FRONT BASE PANEL	2	13293
	FRONT BASE PANEL MOUNTING SCREWS		
	8-32 x 1/4" S/S TRUSS HEAD SCREWS	12	SC-2459
2.	SIDE BASE PANEL	4	13296
	SIDE BASE PANEL MOUNTING SCREWS	16	SC-2661
3.	BACK ACCESS PANEL SPOT ASSEMBLY	1	14418
	BACK PANEL MOUNTING SCREWS		
	8-32 x 1/4" S/S TRUSS HEAD SCREWS	4	SC-2459
4.	ELECTRICAL ACCESS PANEL T-BLOCK	1	BK-3597
	MOUNTING SCREWS	2	SC-2365
5.	PLAIN BACK PANEL	1	13294
	PLAIN BACK PANEL MOUNTING SCREWS		
	8-32 x 1/4" S/S TRUSS HEAD SCREWS	4	SC-2459
6.	MAIN BODY BASE	1	15529
	WELD ASSEMBLY HOLD DOWN BOLTS - 3/8"	4	SC-23061
7.	INSULATION: 8-1/2" x 96" (216mm x 2438mm) Front,		
	8-1/2" x 42" (216mm x 1067mm) on 2 sides	1	IN-22364
8.	END PANELS	2	PE-23467
	END PANEL MOUNTING SCREWS	6	SC-23760
9.	END GLASS	2	GL-23457
	OPTIONAL MIRRORED END GLASS (LEFT)	1	GL-23488
	OPTIONAL MIRRORED END GLASS (RIGHT)	1	GL-23489
10.	CABLE CONNECTION HARDWARE (NOT SHOWN)		
11.	BOTTOM DOOR TRACK, 8' (2438mm)	2	TK-24273
12.	BUMPER ASSEMBLY:		
	MOUNTING TRACK: 15' (4572mm)	1	BM-22444
	BUMPER: 15' (4572mm)	1	BM-22447
	END CAP	2	BM-23469
	CORNER	2	BM-23470
13.	CUTTING BOARD, 48" (1219mm)	2	BA-23632
14.	CONTROL PANEL (NOT SHOWN)	1	13323
	THERMOSTAT	4	TT-3498
	THERMOSTAT KNOB	4	KN-3473
	CIRCUIT BREAKER POWER SWITCH, 30 AMP	1	SW-33362
	CIRCUIT BREAKER POWER SWITCH, 15 AMP	2	SW-33342
	HI/LOW BULB SWITCH	4	SW-3616
	HEAT INDICATOR LIGHT	4	LI-3025
15.	UPRIGHT STRUT; LEFT, CENTER & RIGHT	3	HG-23463
	THREADED INSERT	10	HG-22672
16.	INSULATION WRAPPER	1	13287
	WITH BOARD INSULATION (NOT SHOWN)		
	CUT TO 8" x 28" (203mm x 711mm)	2	IN-2003
	CUT TO 8" x 89" (203mm x 2261mm)	2	IN-2003
17.	DROP IN WELL	1	15526
	FLUFF INSULATION	2	IN-22364
18.	SLIDING GLASS DOOR, 8' (2438mm)	1	DR-22482
19.	UPPER DOOR TRACK, 8' (2438mm)	2	TK-24272
20.	INNER REFLECTOR	1	13358
	BULBS, 100W (NOT SHOWN)	14	LP-33253
	BULB SOCKETS	14	RP-3952
21.	OUTER REFLECTOR	1	14422
22.	STRUT PACKAGE (PER EACH UPRIGHT):	3	
	HINGE ANCHOR PIN	4	PI-23678
	PIVOT PIN	2	PI-23679
	GROMMET	1	BU-3611
	END PLUGS	2	PG-2899
	STRUT CYLINDER	1	SU-22702
	PIVOT HINGE	1	HG-23669
23.	GLASS CLAMP ASSEMBLY	2	CM-22675
24.	DOUBLE CURVED LIFT UP GLASS	2	GL-23458
25.	PAN DIVIDER BARS (NOT SHOWN)		
	FULL/HALF/THIRD (LONG BAR)	6	11317
	FULL/HALF/THIRD (SHORT BAR)	21	11318
	SHEET PAN (SHORT)	4	11320
	SHEET PAN (LONG)	3	11357
	3/4 SHEET PAN FILLER	1	11732
26.	SPECIAL END BARS	2	13739

PDSYS-96/PL, PR *(NO SERVICE VIEW ILLUSTRATION)*

4/05

	PART DESCRIPTION	QTY	PART NO.
1.	FRONT BASE PANEL	2	13293
	FRONT BASE PANEL MOUNTING SCREWS		
	8-32 x 1/4" S/S TRUSS HEAD SCREWS	12	SC-2459
2.	SIDE BASE PANEL	4	13296
	SIDE BASE PANEL MOUNTING SCREWS	16	SC-2661
3.	BACK ACCESS PANEL SPOT ASSEMBLY	1	14418
	BACK PANEL MOUNTING SCREWS		
	8-32 x 1/4" S/S TRUSS HEAD SCREWS	4	SC-2459
4.	ELECTRICAL ACCESS PANEL T-BLOCK	1	BK-3597
	MOUNTING SCREWS	2	SC-2365
5.	PLAIN BACK PANEL	1	13294
	PLAIN BACK PANEL MOUNTING SCREWS		
	8-32 x 1/4" S/S TRUSS HEAD SCREWS	4	SC-2459
6.	MAIN BODY BASE	1	55725
	WELD ASSEMBLY HOLD DOWN BOLTS - 3/8"	4	SC-23061
7.	INSULATION: 8-1/2" x 96" (216mm x 2438mm) Front,		
	8-1/2" x 42" (216mm x 1067mm) on 2 sides	1	IN-22364
8.	END PANELS	2	PE-23467
	END PANEL MOUNTING SCREWS	6	SC-23760
9.	END GLASS	2	GL-23457
	OPTIONAL MIRRORED END GLASS (LEFT)	1	GL-23488
	OPTIONAL MIRRORED END GLASS (RIGHT)	1	GL-23489
10.	CABLE CONNECTION HARDWARE		
11.	BOTTOM DOOR TRACK, 6' (1829mm)	1	TK-24271
12.	BUMPER ASSEMBLY:		
	MOUNTING TRACK: 12' (3658mm)	1	BM-22444
	BUMPER: 15' (4572mm)	1	BM-22447
	END CAP	2	BM-23469
	CORNER	2	BM-23470
13.	CUTTING BOARD, 48" (1219mm)	2	BA-23632
14.	CONTROL PANEL (NOT SHOWN)	1	13323
	THERMOSTAT	4	TT-3498
	THERMOSTAT KNOB	4	KN-3473
	CIRCUIT BREAKER POWER SWITCH, 30 AMP	1	SW-33362
	CIRCUIT BREAKER POWER SWITCH, 15 AMP	2	SW-33342
	HI/LOW BULB SWITCH	4	SW-3616
	HEAT INDICATOR LIGHT	4	LI-3025
15.	UPRIGHT STRUT; LEFT, CENTER & RIGHT	4	HG-23463
	THREADED INSERT	16	HG-22672
16.	INSULATION WRAPPER	1	13286
	WITH BOARD INSULATION		
	CUT TO 8" x 28" (203mm x 711mm)	2	IN-2003
	CUT TO 8" x 89" (203mm x 2261mm)	2	IN-2003
17.	DROP IN WELL	1	15526
	FLUFF INSULATION	2	IN-22364
18.	SLIDING GLASS DOOR, 6' (1829mm)	1	DR-22481
19.	UPPER DOOR TRACK, 6' (1829mm)	1	TK-24270
20.	INNER REFLECTOR	1	13342
	BULBS, 100W	14	LP-33253
	BULB SOCKETS	14	RP-3952
21.	OUTER REFLECTOR	1	14416
22.	STRUT PACKAGE (PER EACH UPRIGHT):	3	
	HINGE ANCHOR PIN	4	PI-23678
	PIVOT PIN	2	PI-23679
	GROMMET	1	BU-3611
	END PLUGS	2	PG-2899
	STRUT CYLINDER 50# (2 FT SECTION)	1	SU-22431
	STRUT CYLINDER 215# (6 FT SECTION)	1	SU-2870
	PIVOT HINGE	1	HG-23669
23.	GLASS CLAMP ASSEMBLY	1	CM-22676
24.	DOUBLE CURVED LIFT UP GLASS	2	GL-23457
25.	PAN DIVIDER BARS		
	FULL/HALF/THIRD (LONG BAR)	4	11317
	FULL/HALF/THIRD (SHORT BAR)	15	11318
	SHEET PAN (SHORT)	3	11320
	SHEET PAN (LONG)	2	11357
26.	SPECIAL END BARS	2	13738
27.	GLASS DOOR, RH	1	4409
28.	GLASS DOOR, LH	1	4407
29.	CUSTOMER GUARD	1	11119

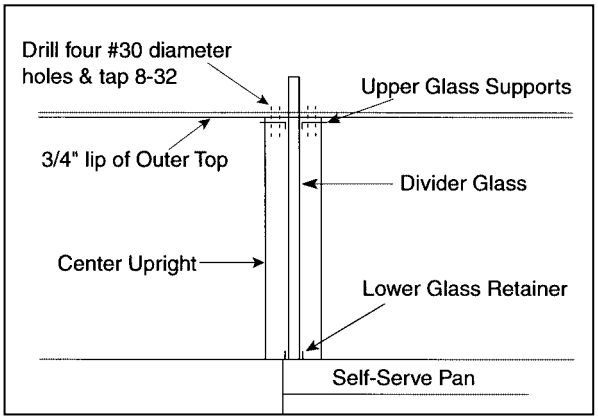

PDSYS–96
SERVICE VIEW
SCALE: 1/25=1" 11/06/97 RS
REV: 08/27/98
GL-23458 24
CM-22675 23
Strut Package 22
14422 21
13358 20
TK-24272 19
DR-22482 18
15526 17
13287 16
BA-23632
TK-24273 13
HG-23463 15
11
13323 14
BK-3597
12
BM-22447
14418
4
3
2
13296
5
13294
1
13293
26 13739
* Cable Connection Hardware (Not Shown)
10 *
GL-23457
9
6
15529
8
PE-23467
7 IN-22364

Conversion Kit for PDSYS-96 to PDSYS-96/4R or L

Description	Qty.	Part No.
Glass Top Retainers	2	11092
Insert Pan Spot Assembly	1	14853
Glass Divider	1	GL-24585
Strut, 50 lb.	1	SU-22431
Glass, Self Serve	1	GL-23461
Heat Guard	1	11092
Heat Guard Spacer	2	SP-24586
Mounting Screws	4	SC-2425

11/17/99

1. Remove front and end glass (either LH or RH) from unit.
2. Remove strut pack assembly from unit.
3. Remove the two blue struts from strut pack assembly.
4. Install one 50-lb. silver strut to strut pack (either LH or RH).
5. Remount strut pack assembly to unit and mount new self-serve front glass
6. Raise both pieces of front glass.
7. Install self-serve pan spot assembly to unit.
8. Slide divider glass into lower glass retainer and hold glass straight, mark both sides of glass on the 3/4" lip of outer top.
9. Remove divider glass.
10. Using top glass supports as templets, line up upper glass supports 1/32" off the mark on the 3/4" lip of outer top and mark the 4 holes. Drill the 4 holes with a #30 drill bit and tap 8-32.
11. Mount the two top glass retainers with 8-32 x 1/4" phil truss heavy duty screws.
12. Remount divider glass and end glass. Lower both pieces of front glass.
13. Mount two heat guard spacers, 1" from divider glass and 1" from end glass. Install heat guard, slipping lip of guard into spacer grooves.

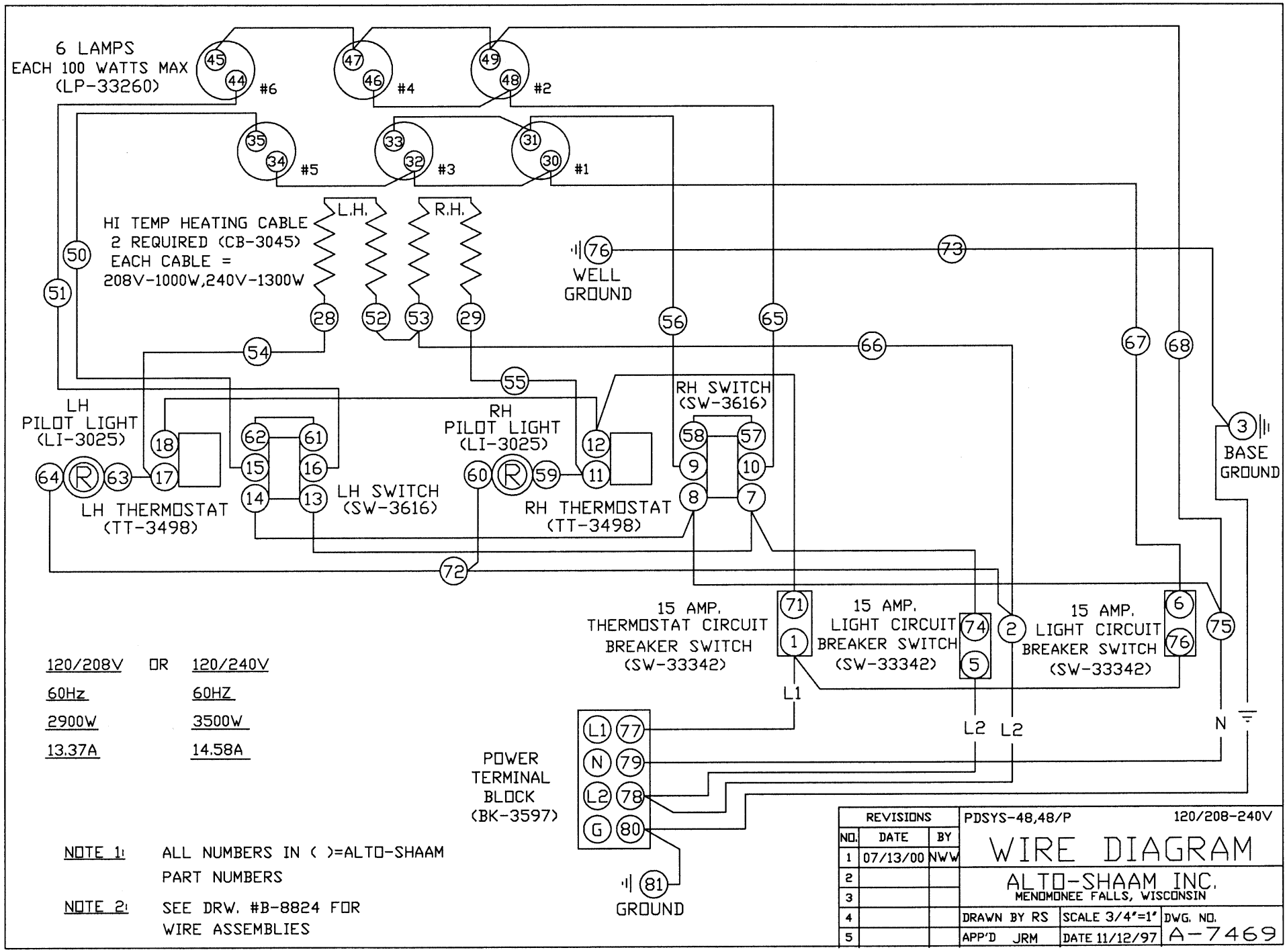


CAUTION

Hood glass extended to the full upright position is stabilized through the use of gas struts designed for the full load bearing weight. These struts could weaken or fail due to wear, environmental conditions or aging.

Operators should be aware of any decrease in effort to lift the hood and initiate an immediate gas strut safety check.

DO NOT LIFT THE HOOD IN THIS CONDITION.



120/208V	OR	120/240V
60Hz		60HZ
2900W		3500W
13.37A		14.58A

NOTE 1: ALL NUMBERS IN ( )=ALTO-SHAAM PART NUMBERS

NOTE 2: SEE DRW. #B-8824 FOR WIRE ASSEMBLIES

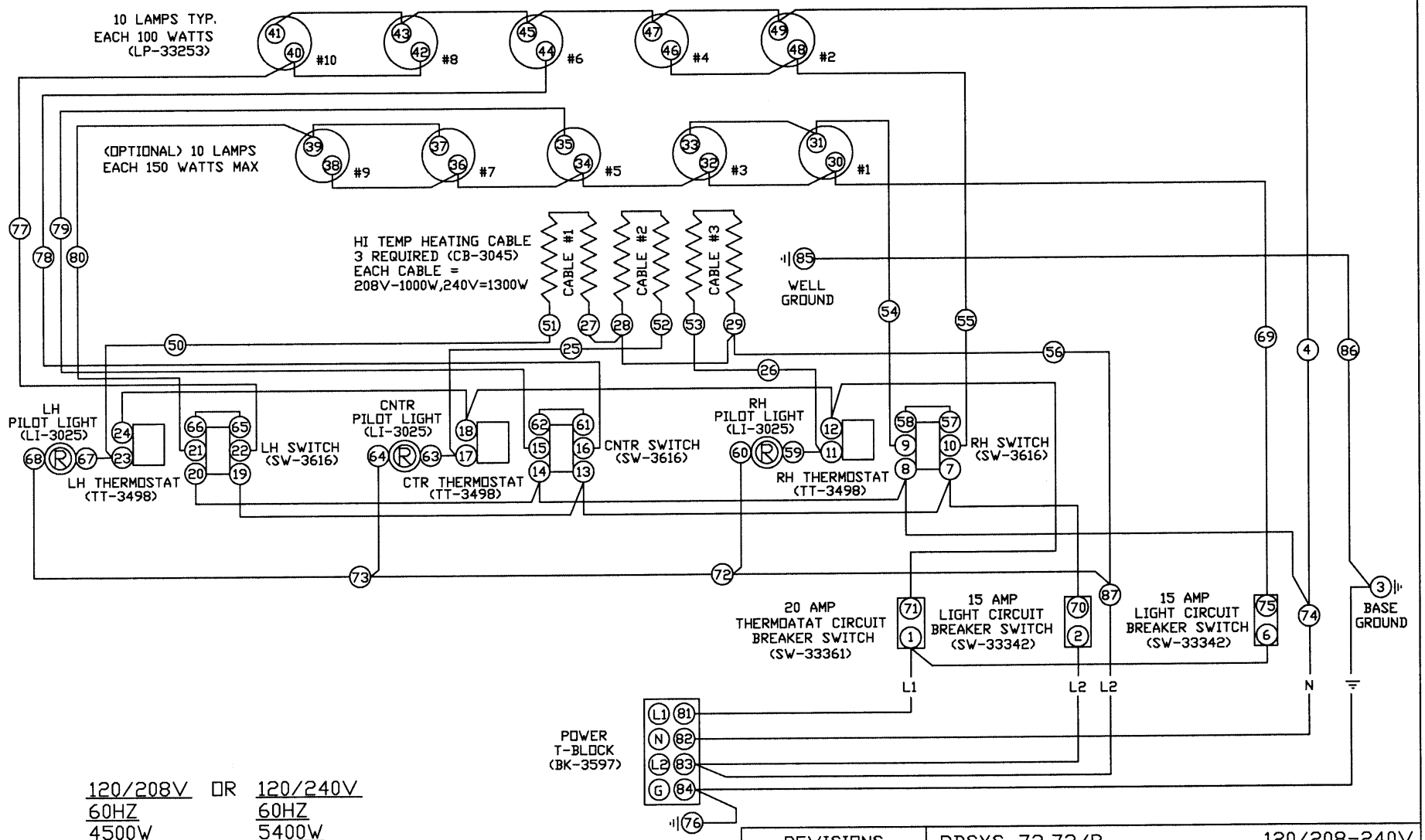
REVISIONS		
NO.	DATE	BY
1	07/13/00	NWW
2		
3		
4		
5		

PDSYS-48,48/P 120/208-240V

WIRE DIAGRAM

ALTO-SHAAM INC.
MENOMONEE FALLS, WISCONSIN

DRAWN BY RS	SCALE 3/4"=1"	DWG. NO.
APP'D JRM	DATE 11/12/97	A-7469



120/208V	OR	120/240V
60HZ		60HZ
4500W		5400W
21.0A		22.50A

NOTE #1: ALL NUMBERS IN ( ) = ALTO-SHAAM PART NO'S

NOTE #2: SEE DRW. #B-8825 FOR WIRE ASSEMBLIES

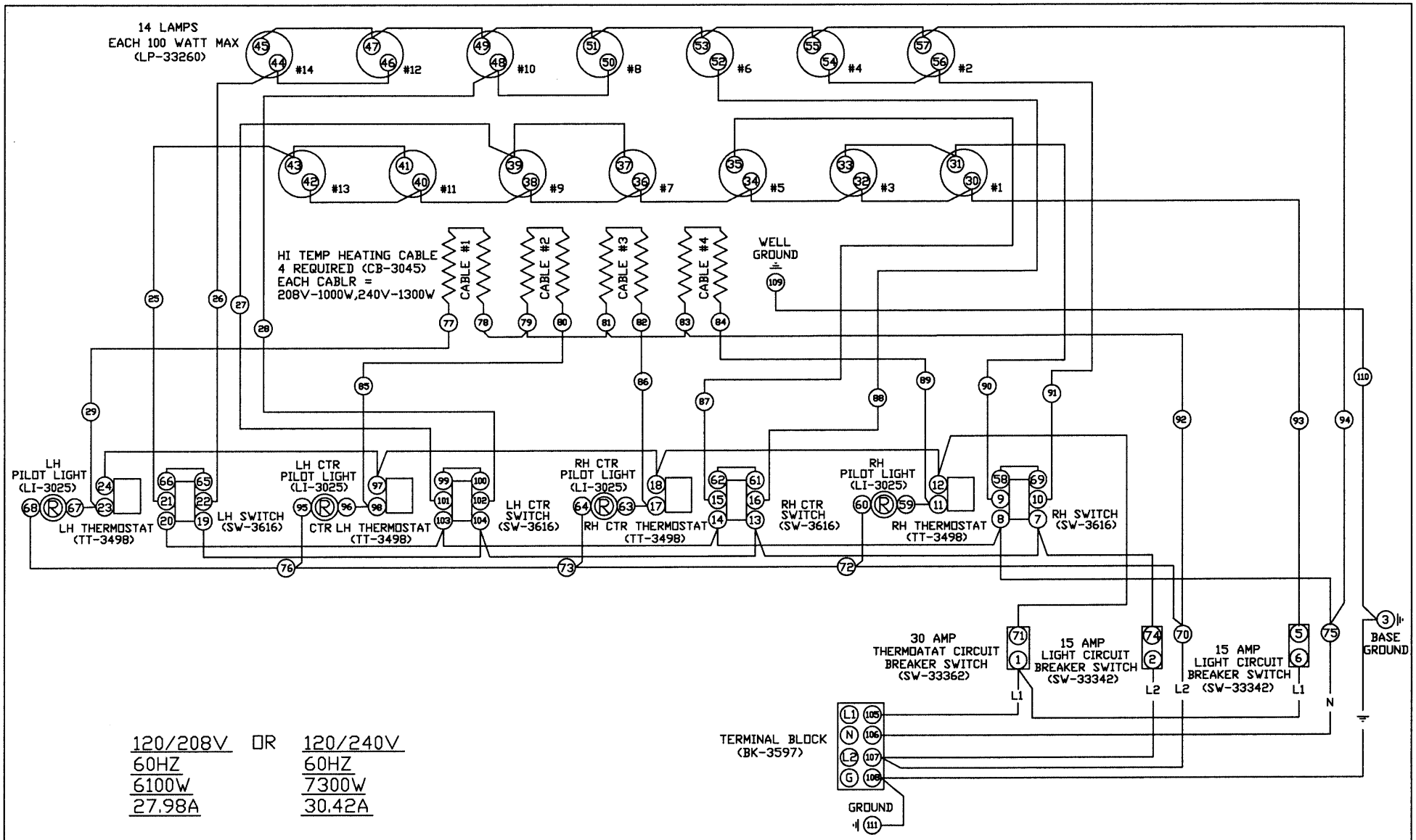
REVISIONS		
NO.	DATE	BY
1	10/10/02	DDF
2		
3		
4		
5		

PDSYS-72,72/P 120/208-240V

WIRING DIAGRAM

ALTO-SHAAM INC.
MENOMONEE FALLS, WISCONSIN

DRAWN BY RS	SCALE 1/2"=1'	DWG. NO.
APP'D AHL	DATE 11/13/97	A-7470



120/208V	OR	120/240V
60HZ		60HZ
6100W		7300W
27.98A		30.42A

NOTE #1: ALL NUMBERS IN ( ) = ALTO-SHAAM PART NO'S

NOTE #2: SEE DRW. #B-8826 FOR WIRE ASSEMBLIES

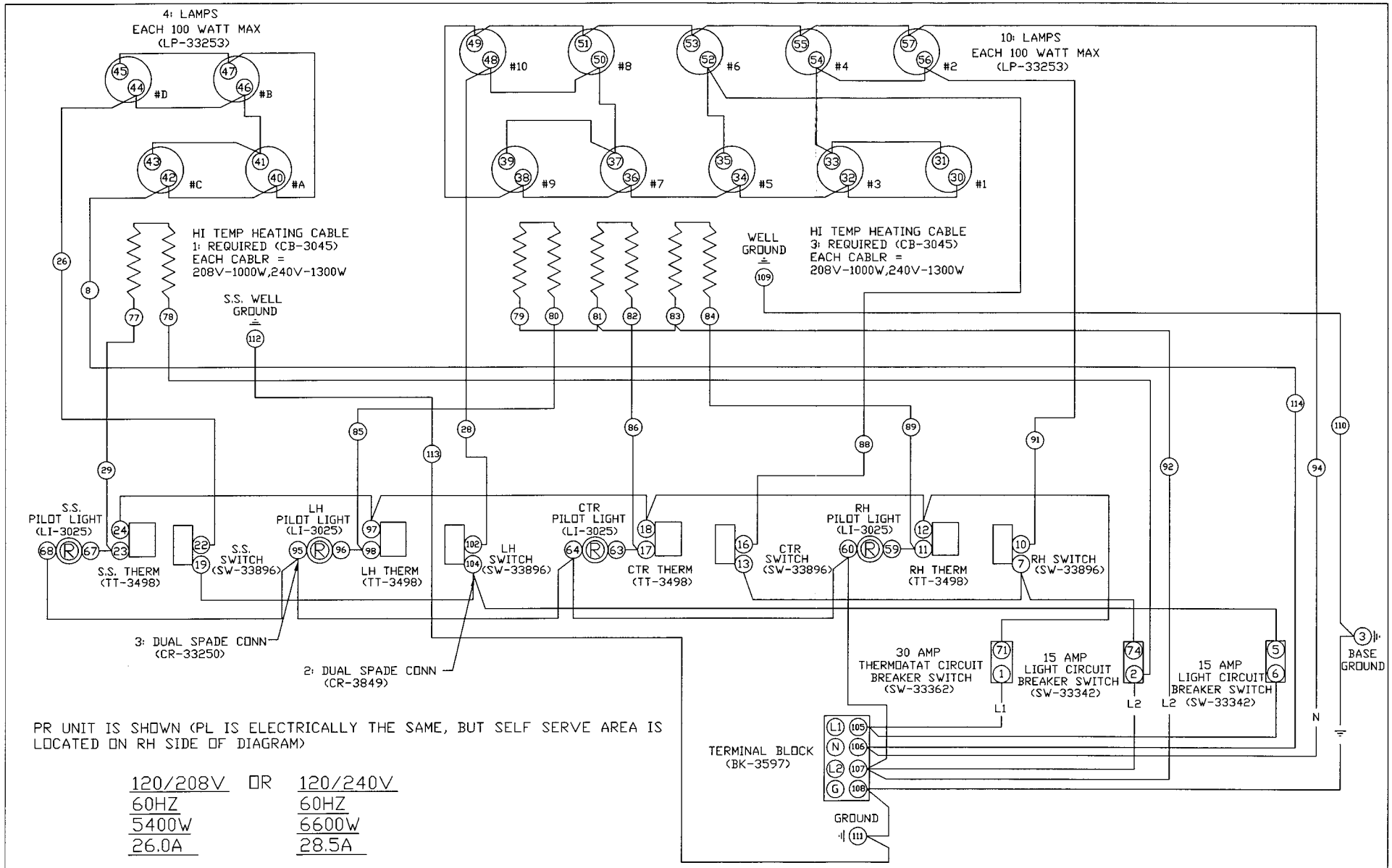
REVISIONS		
NO.	DATE	BY
1		
2		
3		
4		
5		

PDSYS-96 120/208-240V

WIRING DIAGRAM

ALTO-SHAAM INC.
MENOMONEE FALLS, WISCONSIN

DRAWN BY RS	SCALE 1/4"=1"	DWG. NO.
APP'D AHL	DATE 11/13/97	A-7471



PR UNIT IS SHOWN (PL IS ELECTRICALLY THE SAME, BUT SELF SERVE AREA IS LOCATED ON RH SIDE OF DIAGRAM)

120/208V	OR	120/240V
60HZ		60HZ
5400W		6600W
26.0A		28.5A

NOTE #1: ALL NUMBERS IN ( ) = ALTO-SHAAM PART NO'S

NOTE #2: SEE DRW. #B-8826 FOR WIRE ASSEMBLIES

REVISIONS		
NO.	DATE	BY
1		
2		
3		
4		
5		

PDSYS-96/PL,PR 120/208-240V

WIRING DIAGRAM

ALTO-SHAAM, INC.
MENOMONEE FALLS, WISCONSIN

DRAWN BY AHL | SCALE 1/4"=1" | DWG. NO.

APP'D DDF | DATE 10/13/03 | A-7675

TRANSPORTATION DAMAGE and CLAIMS

All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.
2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.
3. Note all damage to packages directly on the carrier's delivery receipt.
4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.
5. If the driver refuses to allow inspection, write the following on the delivery receipt:

   Driver refuses to allow inspection of containers for visible damage.

6. Telephone the carrier's office immediately upon finding damage and request an inspection. Mail a written confirmation of the time, date, and the person called.
7. Save any packages and packing material for further inspection by the carrier.
8. Promptly file a written claim with the carrier and attach copies of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, nor accept deductions in payment for such claims.

ALTO-SHAAM® LIMITED WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser that any original part that is found to be defective in material or workmanship will, at our option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The labor warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

The parts warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

Exceptions to the one year part warranty period are as listed:

A. Halo Heat cook/hold ovens include a five (5) year parts warranty on the heating element. Labor will be covered under the terms of the standard warranty period of one (1) year or fifteen (15) months.

B. Alto-Shaam Quickchillers include a five (5) year parts warranty on the refrigeration compressor. Labor will be covered under the terms of the standard warranty period of one (1) year or fifteen (15) months.

This warranty does not apply to:

1. Calibration.
2. Replacement of light bulbs and/or the replacement of display case glass due to damage of any kind.
3. Equipment damage caused by accident, shipping, improper installation or alteration.
4. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions.
5. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
6. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, expressed or implied, including the implied warranties of merchantability and fitness for purpose. In no event shall the Company be liable for loss of use, loss of revenue, or loss of product or profit, or for indirect or consequential damages. This warranty is in lieu of all other warranties expressed or implied and Alto-Shaam, Inc. neither assumes or authorizes any persons to assume for it any other obligation or liability in connection with Alto-Shaam equipment.

ALTO-SHAAM, INC.

Warranty effective January 1, 2000

RECORD THE MODEL AND SERIAL NUMBER OF THE UNIT FOR EASY REFERENCE.
ALWAYS REFER TO BOTH MODEL AND SERIAL NUMBER IN ANY CONTACT WITH ALTO-SHAAM REGARDING THE UNIT.

Model Number: _____ Date Installed: _____

Voltage: _____ Purchased From: _____

Serial Number: _____ _____

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