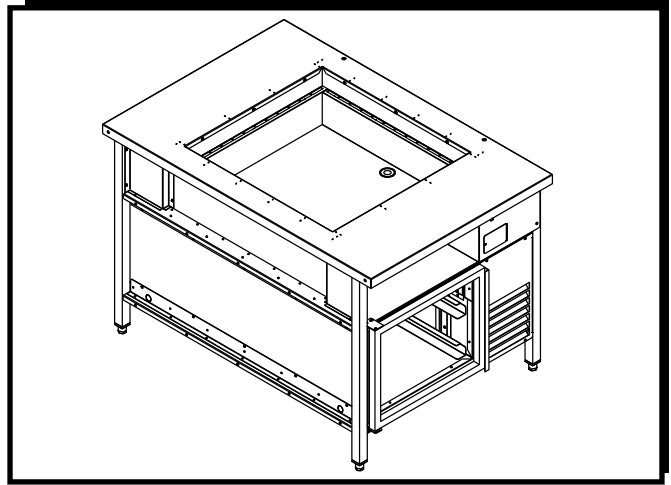




**INSTALLATION  
AND  
OPERATING  
INSTRUCTIONS**



# Vision Line Cold Table with Storage

Model: K35.5CS

**INTENDED FOR OTHER THAN HOUSEHOLD USE**

**RETAIN THIS MANUAL FOR FUTURE REFERENCE**

**! CAUTION: UNIT MUST BE KEPT CLEAR OF COMBUSTIBLES AT ALL TIMES. !**

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

Phone: +1 (307) 634-5801  
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Toll Free: +1 (800) 752-0863  
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E-mail: [info@apwwyott.com](mailto:info@apwwyott.com)

P/N 8806330 4/08

**APW WYOTT**  
1938 Wyott Drive  
Cheyenne, WY 82007

## IMPORTANT FOR FUTURE REFERENCE

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

\_\_\_\_\_

Model Number

\_\_\_\_\_

Serial Number

\_\_\_\_\_

Date Purchased

## SAFETY PRECAUTIONS

Before installing and operating this equipment be sure everyone involved in its operation are fully trained and are aware of all precautions. Accidents and problems can result by a failure to follow fundamental rules and precautions.

The following words and symbols, found in this manual, alert you to hazards to the operator, service personnel or the equipment. The words are defined as follows:



**DANGER:** This symbol warns of imminent hazard which will result in serious injury or death.



**WARNING:** This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.



**CAUTION:** This symbol refers to a potential hazard or unsafe practice, which may result in minor or moderate injury or product or property damage.



**NOTICE:** This symbol refers to information that needs special attention or must be fully understood even though not dangerous.



**APW Wyott** takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

Installation and start-up should be performed by a qualified installer who thoroughly read, understands and follows these instruction.

If you have questions concerning the installation, operation, maintenance or service of this product, write Technical Service Department APW/Wyott Foodservice Equipment Company, P.O. Box 1829, Cheyenne, WY 82003.

## IMPORTANT SAFETY INSTRUCTIONS



**IMPORTANT:** Read the following important safety instructions to avoid personal injury or death, and to avoid damage to the equipment or property.



**WARNING:** To avoid any injury, turn the power switch off at the fuse disconnect switch/circuit breaker or unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.



**WARNING:** Unit is not waterproof. DO NOT submerge in water. Do not operate if it has been submerged in water. Do not clean the unit with a water jet.



**WARNING:** Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlet.



**WARNING:** To avoid electrical shock, always unplug the unit before performing cleaning or maintenance.



**WARNING:** APW Drywells are designed, built, and sold for commercial use. If these models are positioned so the general public can use the equipment make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.

**WARNING:** For safe and proper installation, the unit must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.

**WARNING:** To avoid electrical shock or personal injury, do not steam clean or use excessive water on unit.

**WARNING:** If service is required on this unit, contact your authorized APW Wyott Service Agent or contact the APW Wyott Service Department directly at (307) 634-5801 or (800) 752-0863; fax (307)637-8071.

**WARNING:** This unit has no “user” serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized APW Wyott Service Agents and genuine APW Wyott Parts when service is required.

**WARNING:** Genuine APW Wyott Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in APW Wyott equipment. Failure to use APW Wyott Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.

**CAUTION:** Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.

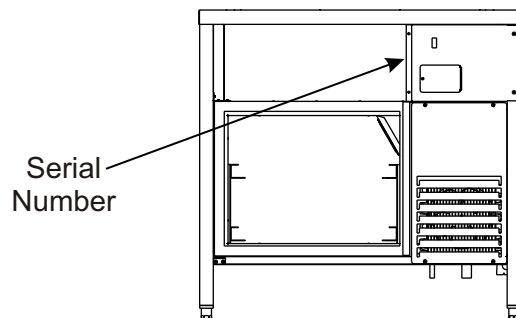
**CAUTION:** Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit, marring it's appearance and making it susceptible to dirt accumulation.

## SERIAL NUMBER INFORMATION

The serial number location is as follows:

- K35.5CS data label is next to the control panel at the back of the storage shelf.

**Always have the serial number of your unit available when calling for parts or service. A complete list of authorized APW Wyott parts depots is included with this equipment.**



## RECEIVING AND INSPECTING THE EQUIPMENT

Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while being moved into the building.

**NOTE: Equipment must be kept dry!**

1. Visually inspect the exterior of the package and skid or container. Any damage should be noted and reported to the delivering carrier immediately.
2. If damaged, open and inspect the contents with a representative of the carrier present.
3. In the event that the exterior is not damaged, yet upon opening there is concealed damage to the equipment, notify the carrier. Notification should be made verbally as well as in written form.

4. Request an inspection of the damaged equipment by the shipping company. This should be done within ten days from receipt of the equipment.
5. Freight carriers can supply the necessary damage forms upon request.
6. Retain all crating material until an inspection has been made or waived.

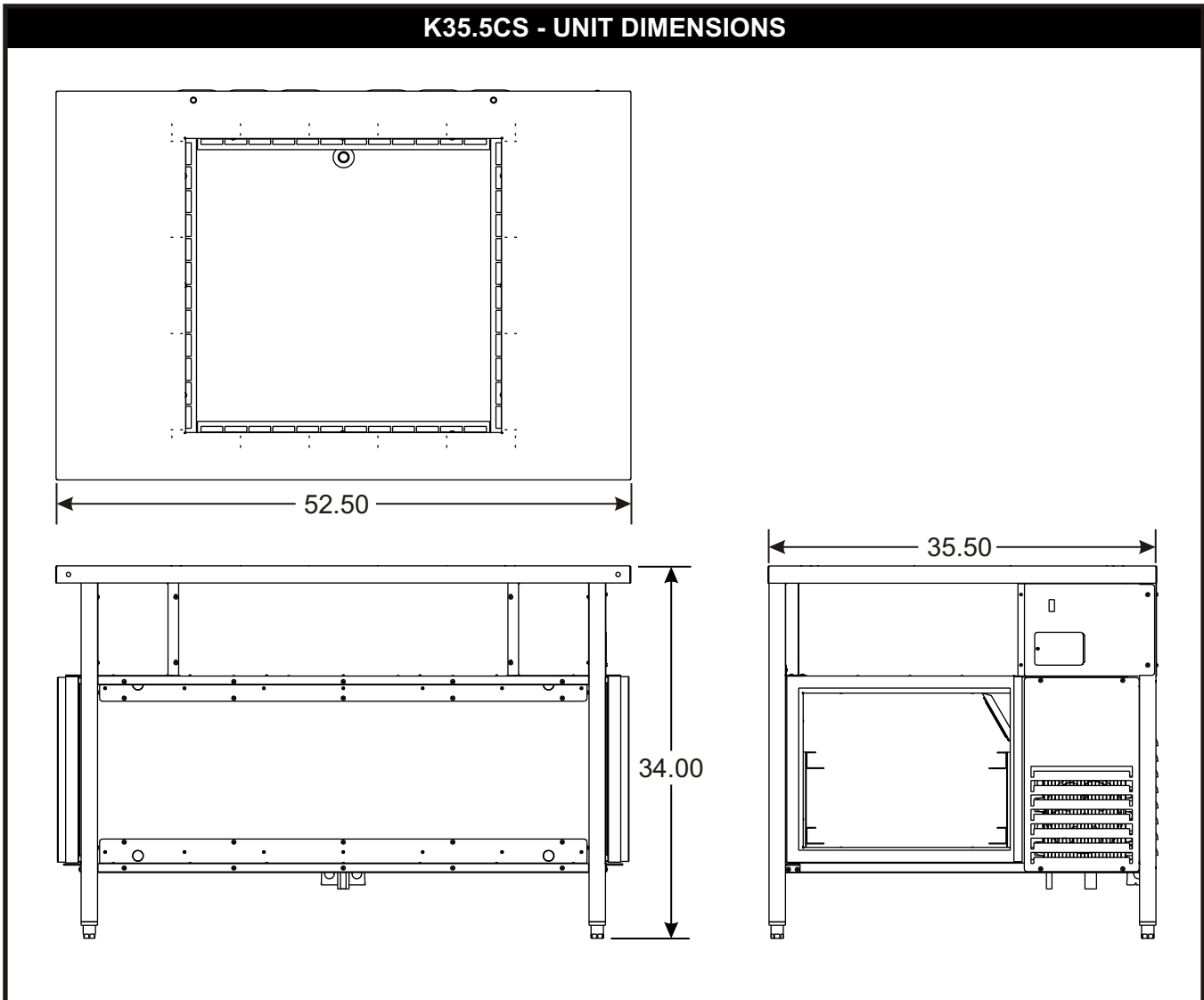
**CAUTION:** Before installing and operating this equipment, be sure everyone involved in its operation is fully trained and aware of all precautions. Accidents and problems can result from a failure to follow fundamental rules and precautions.

**CAUTION:** Installation & Start-Up should be performed by a qualified installer (i.e. service agent) who thoroughly reads, understands and follows these instructions.

**NOTICE:** If you have questions concerning the installation, operation, maintenance or service of this product, write Technical Service Department APW/Wyott Foodservice Equipment Company, P.O. Box 1829, Cheyenne, WY 82003.

## SPECIFICATIONS

Electrical Ratings: K35.5CS	Watts	Volts	Phase	Amps
	1200	120	3	10



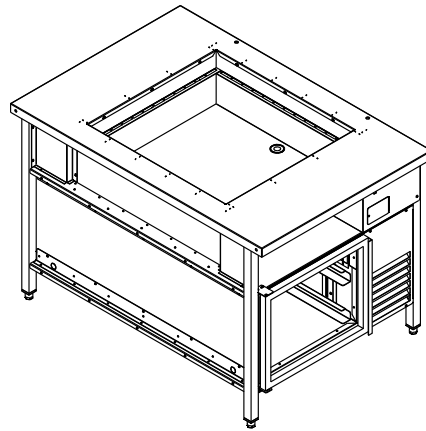
# INSTALLATION CHECK LIST



## K35.5CS Check List:

- Wiring connected to unit at junction box. Wiring connection located above floor behind compressor.
- Make sure that the drains are connected and routed to a floor drain.
- Check that unit is level. The table top should be level in all directions.
- Check doors; they should close easily. They have a spring loaded hinge. The door gasket should seal on all four sides.
- Unit should operate quietly.

# OPERATION INSTRUCTIONS

- Apply power to the unit.
- Turn on the red power switch to turn on refrigeration compressor. The switch will illuminate indicating there is power to the unit. The unit has been calibrated at the factory to hold product between 34°F and 40°F.
- Wait about 30 to 45 minutes for the unit to stabilize. If product is too cold or too warm, adjustments can be made to the pressure switch. The pressure switch is located inside of the compressor housing and should only be adjusted by a factory authorized service agent.



 **NOTE:** Holding refrigerated products above 40°F can cause potential contamination problems. 

# CLEANING INSTRUCTIONS

**NOTE:** These cleaning instructions are meant to augment any training provided by **YUM Brands**, your store manager, area coach, etc. In the event any part of these cleaning instructions is in conflict with training provided by your supervisor, you are to follow your supervisor's instructions.

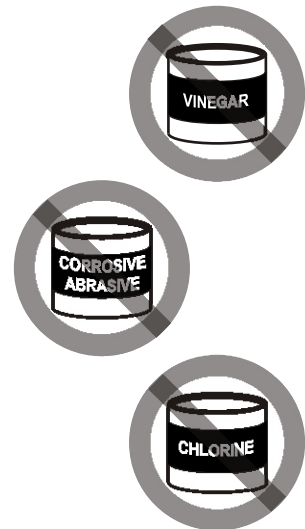
**NOTE:** Use only the sanitizer provided by **YUM Brands** to clean this appliance.



## Exterior Cleaning:

- Using a rag and the sanitizer provided by **YUM Brands**, wipe down the entire exterior of the appliance.

## Interior Cleaning:

- Using a rag and the sanitizer provided by **YUM Brands**, wipe down all interior surfaces, shelves and pan racks.



 **CAUTION:** Clean all stainless surfaces with warm, soapy water. Use a sponge or soft cloth, wipe clean and dry. **Do not use abrasive cleaners** since this might damage the stainless finish. If stainless steel becomes discolored, scrub by rubbing only in the direction of the finish grain. **Never use vinegar, chlorine-based products or corrosive cleaners.** **Do not use steel wool;** steel wool may leave particles that can rust and cause pitting. 

## MAINTENANCE INSTRUCTIONS

Never clean any electrical unit by immersing it in water. Turn unit off before cleaning surface.

**STAINLESS STEEL:** To remove normal dirt or product residue from stainless steel, use ordinary soap and water with or without detergent applied with a sponge or cloth. Dry thoroughly with a clean cloth. Never use vinegar or corrosive cleaner. **DO NOT USE CHLORINE-BASED CLEANERS.**

To remove grease and food splatter or condensed vapors that have baked on the equipment, apply cleaners to a damp cloth or sponge and rub cleaner on the metal in the direction of the polish lines on the metal. Rubbing cleaner as gently as possible in the direction of the polish lines will not mar the finish of the stainless steel. **NEVER RUB WITH A CIRCULAR MOTION.** Soil and burned on deposits, which do not respond to the above procedure, can usually be removed by rubbing the surface with scouring pads designed for stainless steel.



**NOTICE:**

**DO NOT USE** ordinary steel wool, as any particles left on the surface will rust!



**NOTICE:**

**NEVER USE** a wire brush, steel or abrasive scouring pads (except stainless), scraper, file or other steel tools. Surfaces which are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosive attack.



**NOTICE:**

**NEVER USE** any corrosive cleaners or vinegar.



**NOTICE:**

**ONLY USE** cleaners approved for stainless steel.



**NOTICE:**

**NEVER USE** cleaning solvents with hydrocarbon or a chloride base.



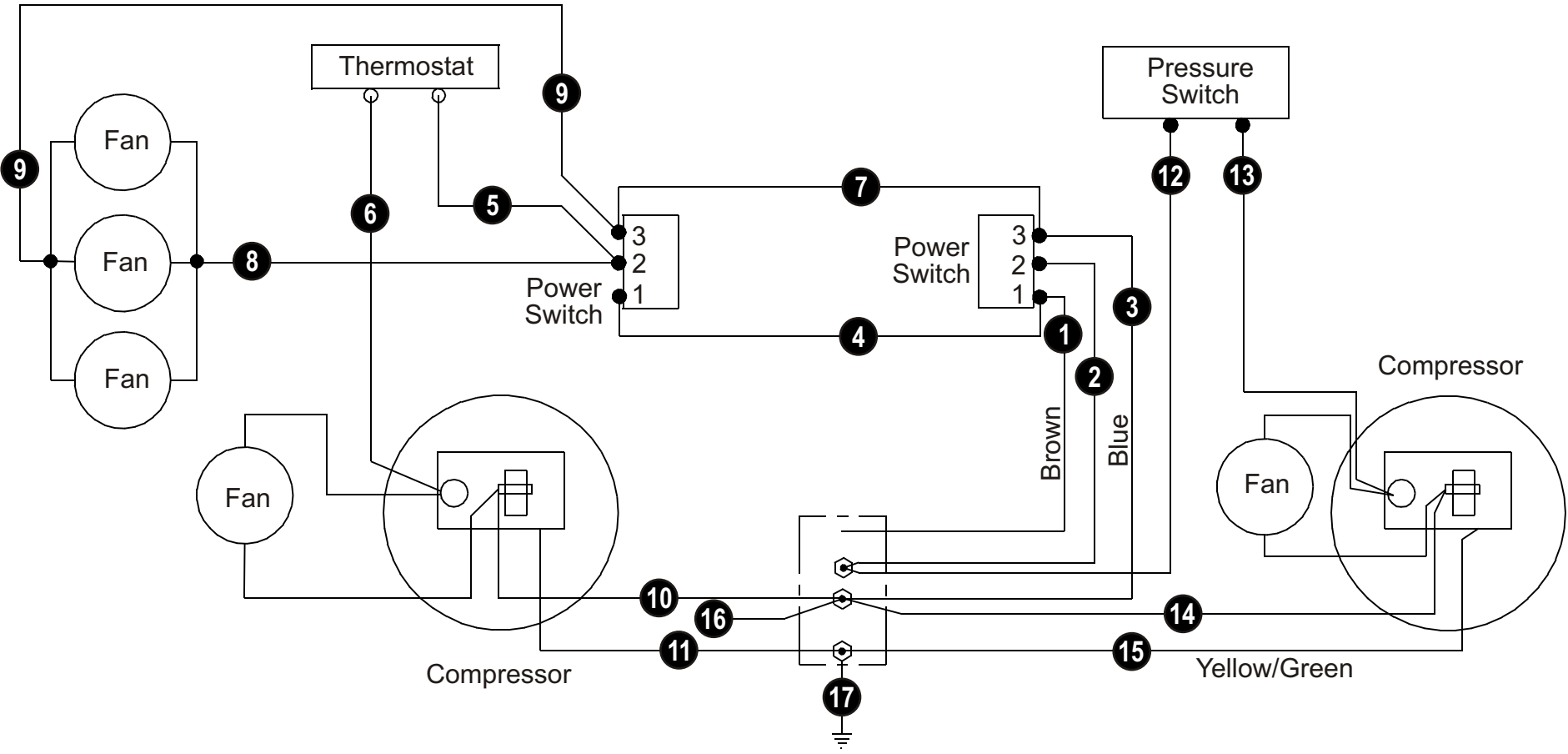
**NOTICE:**

**TURN OFF** all power to equipment before cleaning.



# WIRING DIAGRAM

K35.5CS

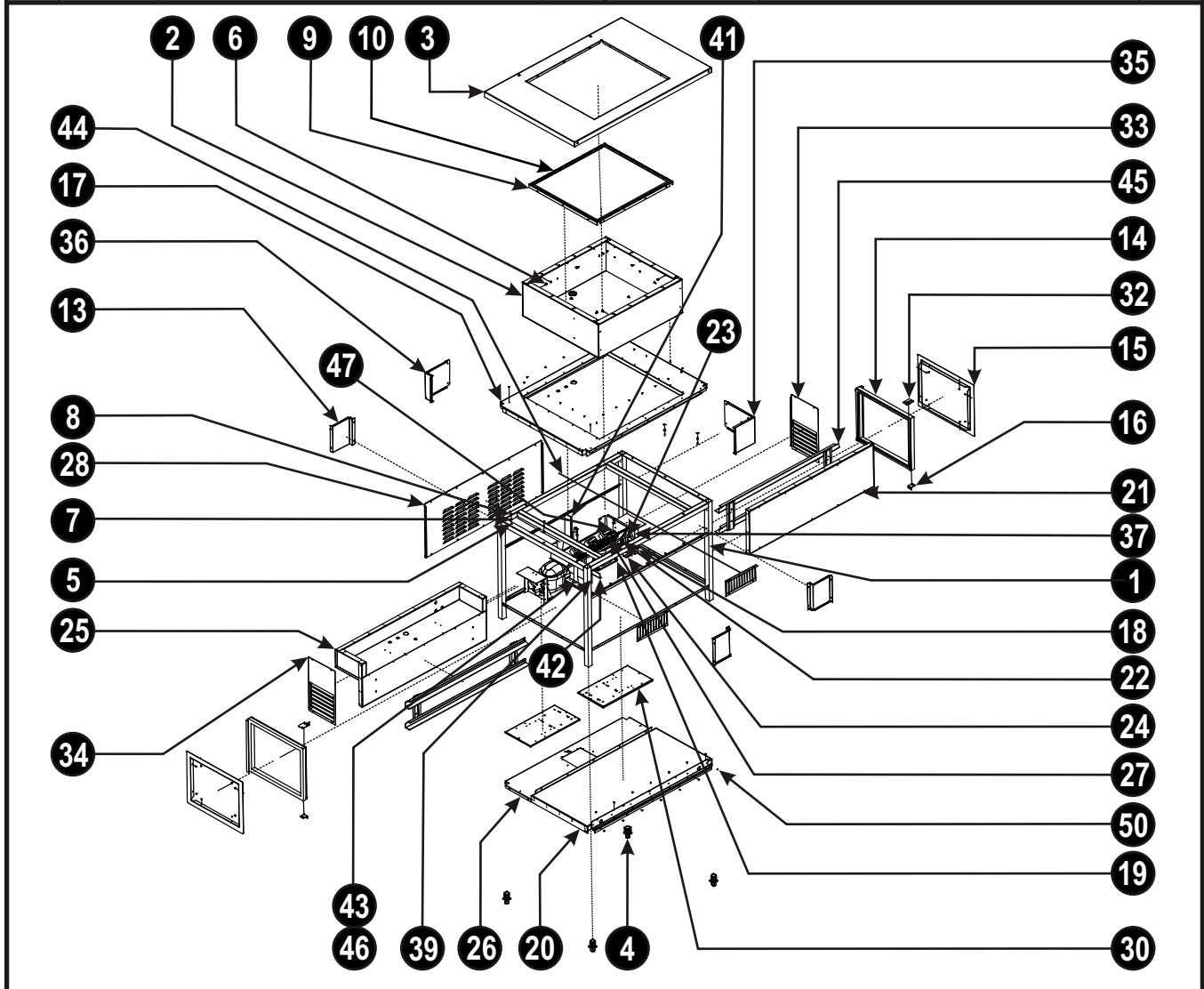


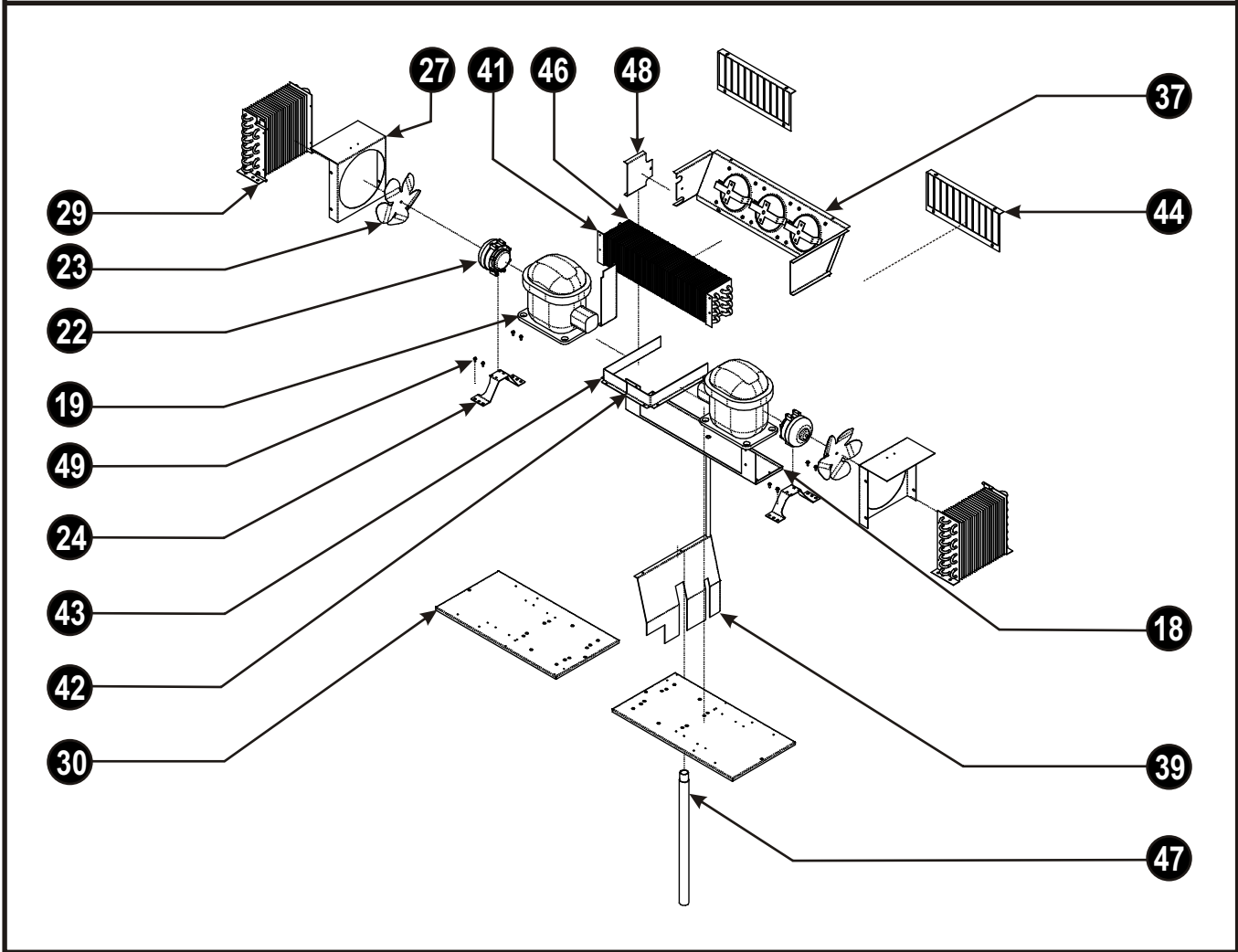
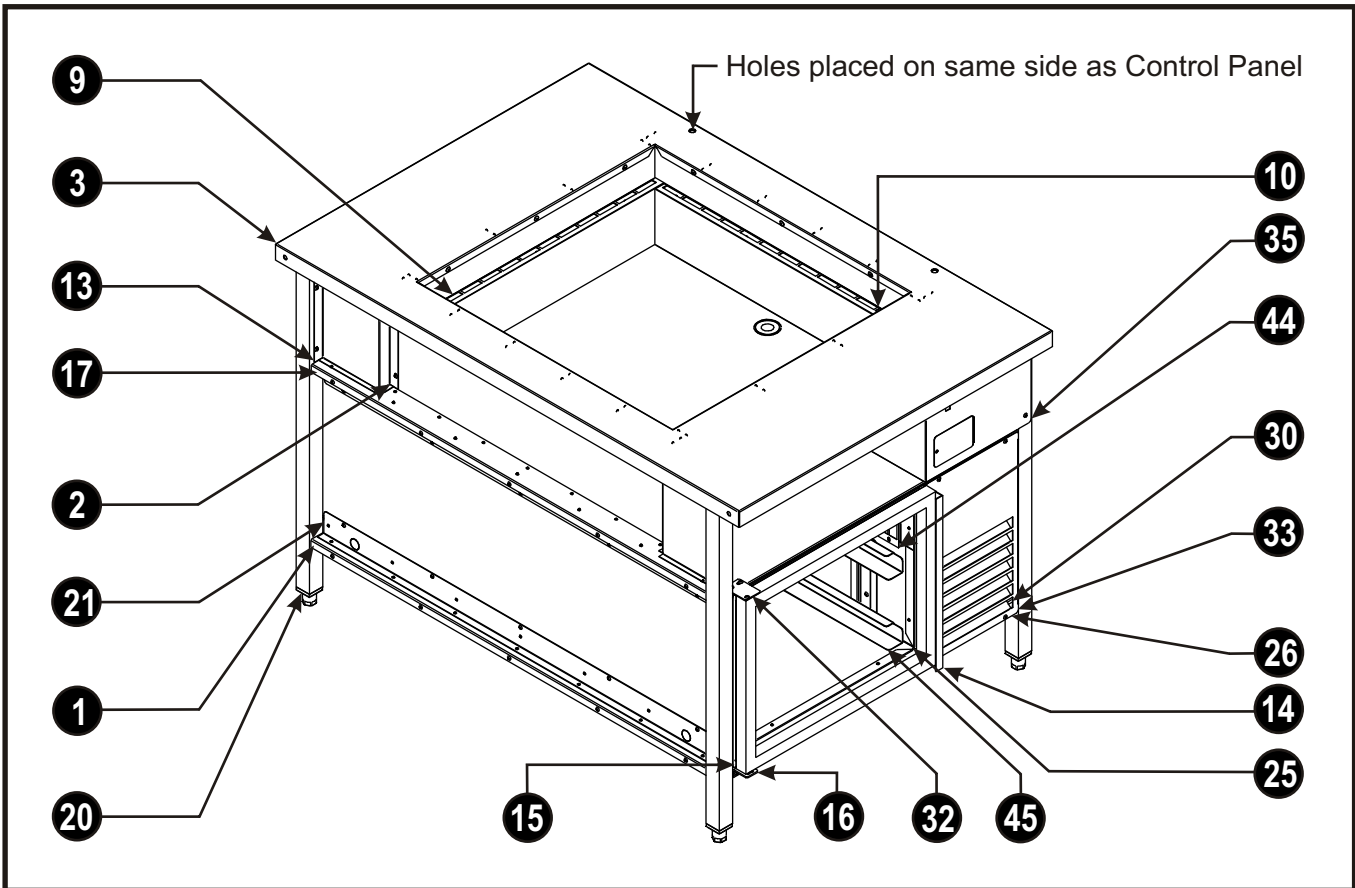
Check Data Plate for Voltage & Frequency

## PARTS LIST w/EXPLODED VIEWS

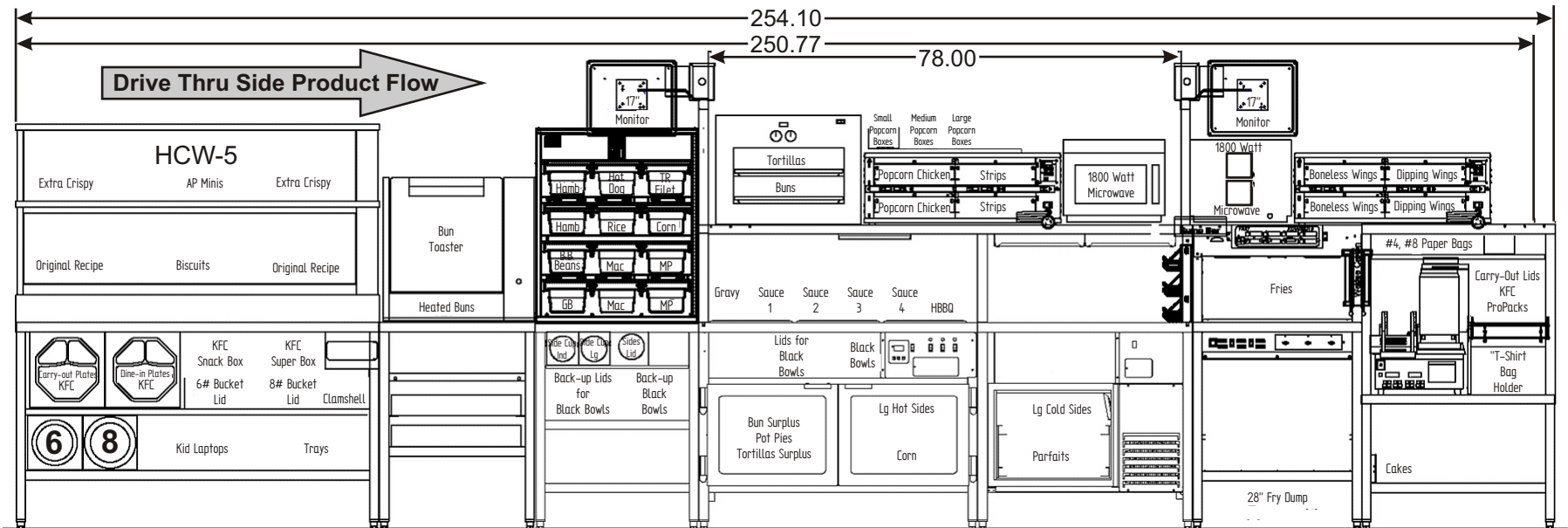
Item	P/N	Description	Quan	Item	P/N	Description	Quan
1	4882010	Weldment, Frame	1	28	4882052	Cover, Compressor Side	1
2	4876302	Cold Well, Double 4/3	1	29*	18014-00	Condenser	2
3	4883535	Top, Table	1	30	4882039	Base, Compressor	2
4	86565-00	Foot 1.5 Square	4	31*	4882062	Bracket, Door	1
5	81730-00	Weldstud, 10-32 x 1/2, Non-flanged	6	32	4882061	Bracket, Upper Door	1
6	8175900	Screw, 10-32 x 1/2 Tr Hd, S/S	12	33	4882037	Panel, Condensor Cover	1
7	85072-00	Flat Washer 3/16	6	34	4882036	Panel, Condenser Cover	1
8	8417100	Nut, Hex, KEPS 10-32	6	35			1
9	4876377	Angle, Pan Support	2	36	4882035	Cover, Control Panel Side	1
10	4876376	Angle, Support	2	37	4882015	Weldment, Fan Mount	1
13	4882072	Panel, Corner Fill	3	38*	2807-11	Cover, Knob	1
14	4882060	Door Assembly	2	39	4882071	Divider, Air Flow	1
15	4882009	Trim, Door Frame	2	40*	1610600	J-Box 2 x 4	1
16	4876358	Bracket, Bottom Door Hinge	2	41	4876385	Divider, Air Flow	1
17	4876330	Panel Assy, Upper Divider	1	42	4876382	Guard, Air Duct, Rear	1
18	4882025	Weldment, Evap. Coil Mount	1	43	4876381	Guard, Air Duct, Front	1
19	1804950	Compressor	2	44	4882068	Panel, Guard	2
20	4876350	Assembly, Bottom Panel	1	45	4882065	Weldment, Pan Slide	2
21	4882040	Panel Assy, Vertical	1	46	4882024	Tube, Cold Well Drain	1
22	12002-00	Motor Fan	2	47	4882019	Divider, Air Duct, R.H. Rear	1
23	12000-00	Blade Fan	2	49*	8141400	8-32 x 1/2 MS	71
24	12001-10	Motor Mount	2	50	8353000	Pop Rivet	79
25	4882045	Assembly, Evaporator Side	1	51*	81546-00	#8 x 3/8	12
26	4876328	Panel, Compartment Bottom	1				
27	4882099	Shroud Fan	2				

**\*NOT SHOWN**

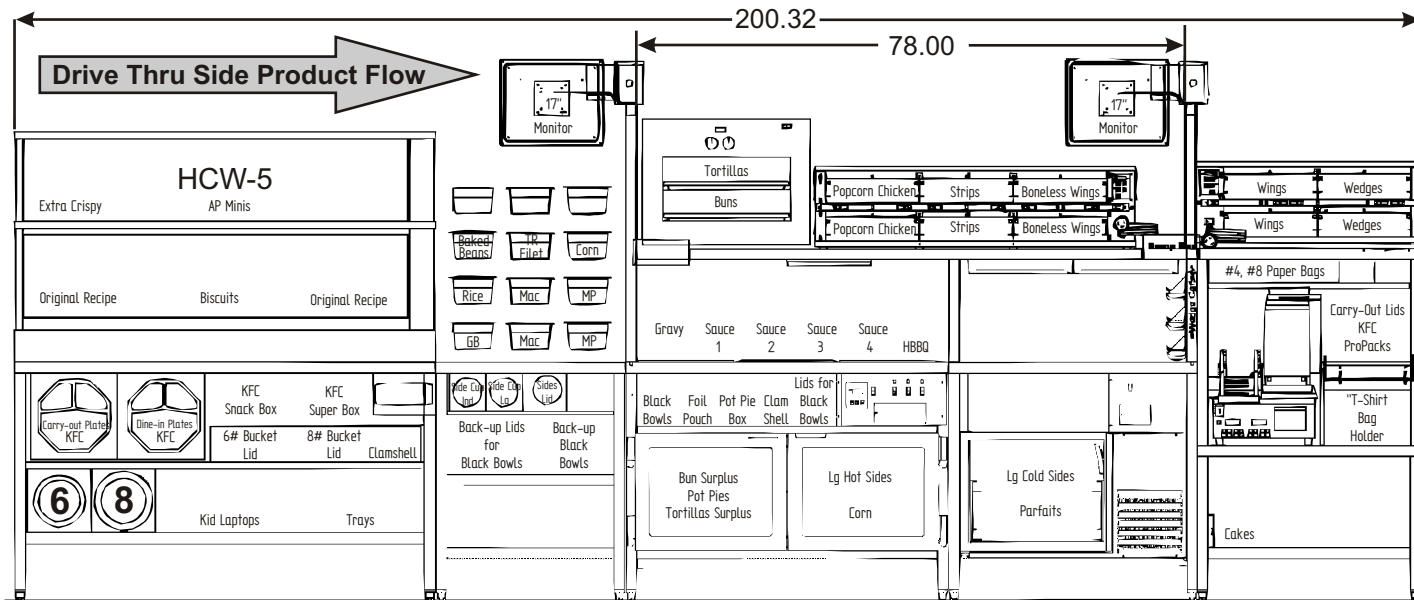




## KFC / A&W KA Packline (HCW-5 Display)

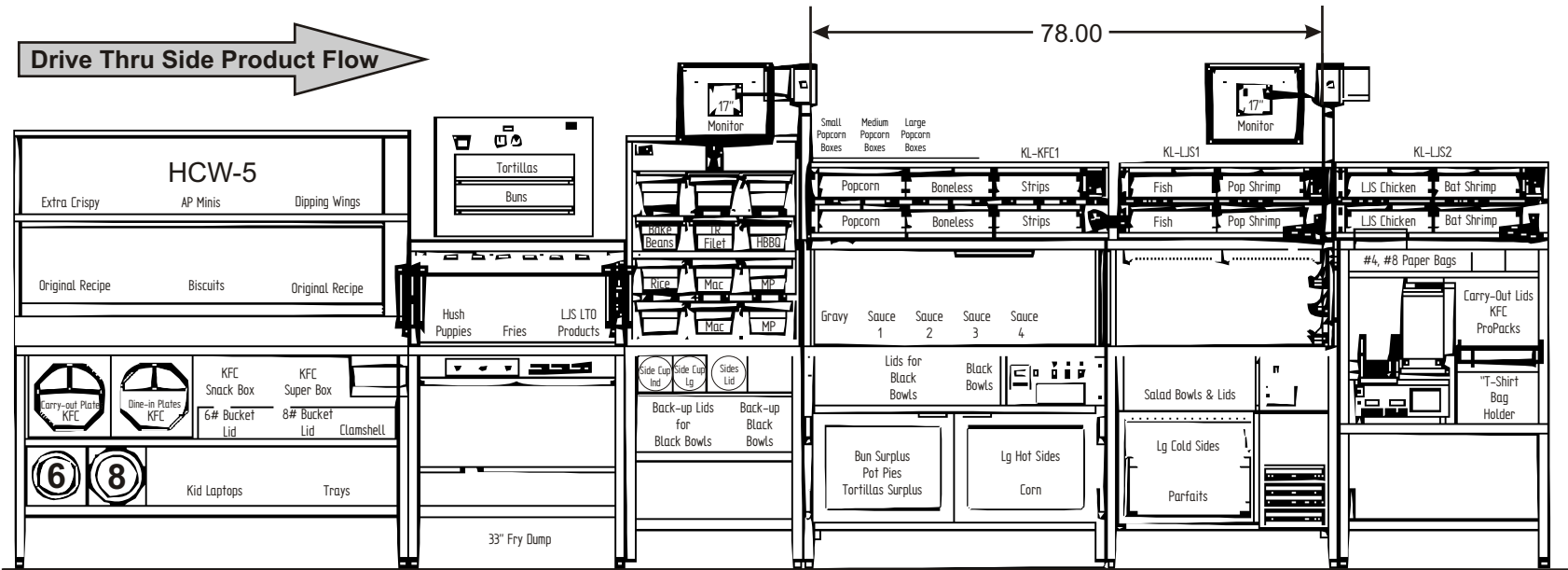


## KFC 092407 KFC Design (HCW-5 Display)



# KFC / LJS KL DESIGN (HCW-5 Display)

Drive Thru Side Product Flow



Notes: \_\_\_\_\_

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## APW WYOTT EQUIPMENT LIMITED WARRANTY

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

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

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

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

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

### Time Period

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

### Exceptions

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

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

### Portable Carry In Products

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

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

### Exclusions

The following conditions are not covered by warranty:

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

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

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

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

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

### Water Quality Requirements

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

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

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

9/05