



## INSTALLATION AND OPERATING INSTRUCTIONS

# Mobile Cantilever Open Tray & Silverware Dispensers

**Models: CTR-1014, -1418, -1620, 1020, 1622, 1822, 2020**

### 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

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**WARNING:** Improper installation, operation, service or maintenance can cause property damage, injury or death. Read and understand these instructions thoroughly before positioning, installing, maintaining or servicing this equipment.



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## GENERAL INFORMATION

### THIS MANUAL SHOULD BE RETAINED FOR FUTURE REFERENCE



**CAUTION:** These models 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:** Check the data plate on this unit before installation. Connect the unit only to the voltage and frequency listed on the data plate. Connect only to 1 or 3 phase as listed on the data plate.



**WARNING:** Improper installation, operation, service or maintenance can cause property damage, injury or death. Read and understand these instructions thoroughly before positioning, installing, maintaining or servicing this equipment.



**WARNING:** Electrical and grounding connections must comply with the applicable portions of the national electrical code and/or other local electrical codes.



**WARNING:** Disconnect device from electrical power supply and place a Tag Out-Lockout on the power plug, indicating that you are working on the circuit.



## MAINTENANCE

**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 cleaners. 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 cleanser on the metal in the direction of the polished lines on the metal. Rubbing cleanser as gently as possible in the direction of the polished lines will not mar the finish of the stainless steel. NEVER RUB WITH A CIRCULAR MOTION. Soil and burnt deposits which do not respond to the above procedure can usually be removed by rubbing the surface with SCOTCH-BRITE scouring pads or STAINLESS scouring pads.

### WARNING:

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

**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.

**NEVER** use any corrosive cleaner. Use only cleaners approved for stainless steel.

**NEVER** use cleaning solvents with a hydrocarbon base.

Congratulations on your purchase of APW Wyott commercial cooking or refrigeration equipment. 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.

### IMMEDIATELY INSPECT FOR SHIPPING DAMAGE



All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

A) Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

B) For concealed damage or loss if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

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

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.

 <b>NOTICE:</b> Service work should be performed only by a qualified technician who is experienced in and knowledgeable with the operation of this equipment. Contact the Authorized Service Agency for reliable service, dependable advise or other assistance and for genuine factory parts. 
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Warranty will be void and the manufacturer is relieved of all liability if:

- (A) Service work is performed by other than an APW/WYOTT Authorized Service Agency.  
or . . .
- (B) Other than Genuine APW/WYOTT replacement parts are installed.

A current listing of all authorized APW/WYOTT authorized parts/service distributors is included with this product manual at the time of shipment. In the absence of this list you can call the APW/WYOTT 24-hour Service Hot Line which gives access to the nearest Authorized APW/WYOTT parts/service distributor. Call 1-800-733-2203.

## ADJUSTMENTS

### Adjustment Instructions for Mobile Cantilever Open Tray and Silverware Dispensers

The tray dispenser is shipped with ten extension springs. The top of each spring is connected to the upper channel and the bottom of each spring is connected to the carriage. To adjust for different load weights, either connect or disconnect the bottom of springs from the carriage.

**NOTE:** Make certain the tray dispenser is empty of any trays and the tray assembly is positioned as far up as possible before adjusting the springs.

When the load being dispensed is not heavy enough to lower the tray assembly, disconnect the bottom of some of the springs until the weight necessary to lower the tray assembly is reached. Follow steps 1 through 4 below to make that adjustment.

**NOTE:** This unit's springs have a rating of 1 lb. (16 ounces) per inch per spring.

1. Remove the removable panel by lifting it straight up and then pulling it away from the unit.
2. Disconnect one or two springs from the bottom hanger, which is the carriage.  
**NOTE:** Disconnect every other two springs so even balance is maintained among the remaining springs.
3. If the load is still not heavy enough to lower the tray assembly, continue step 2 until the proper number of springs for the load is attained.

**NOTE:** Reconnect the springs when the load is heavier and requires more support.

## **SERVICE INFORMATION**

Should this unit require service, use only genuine APW Wyott replacement parts. Use of parts not supplied by the manufacturer will void the warranty.

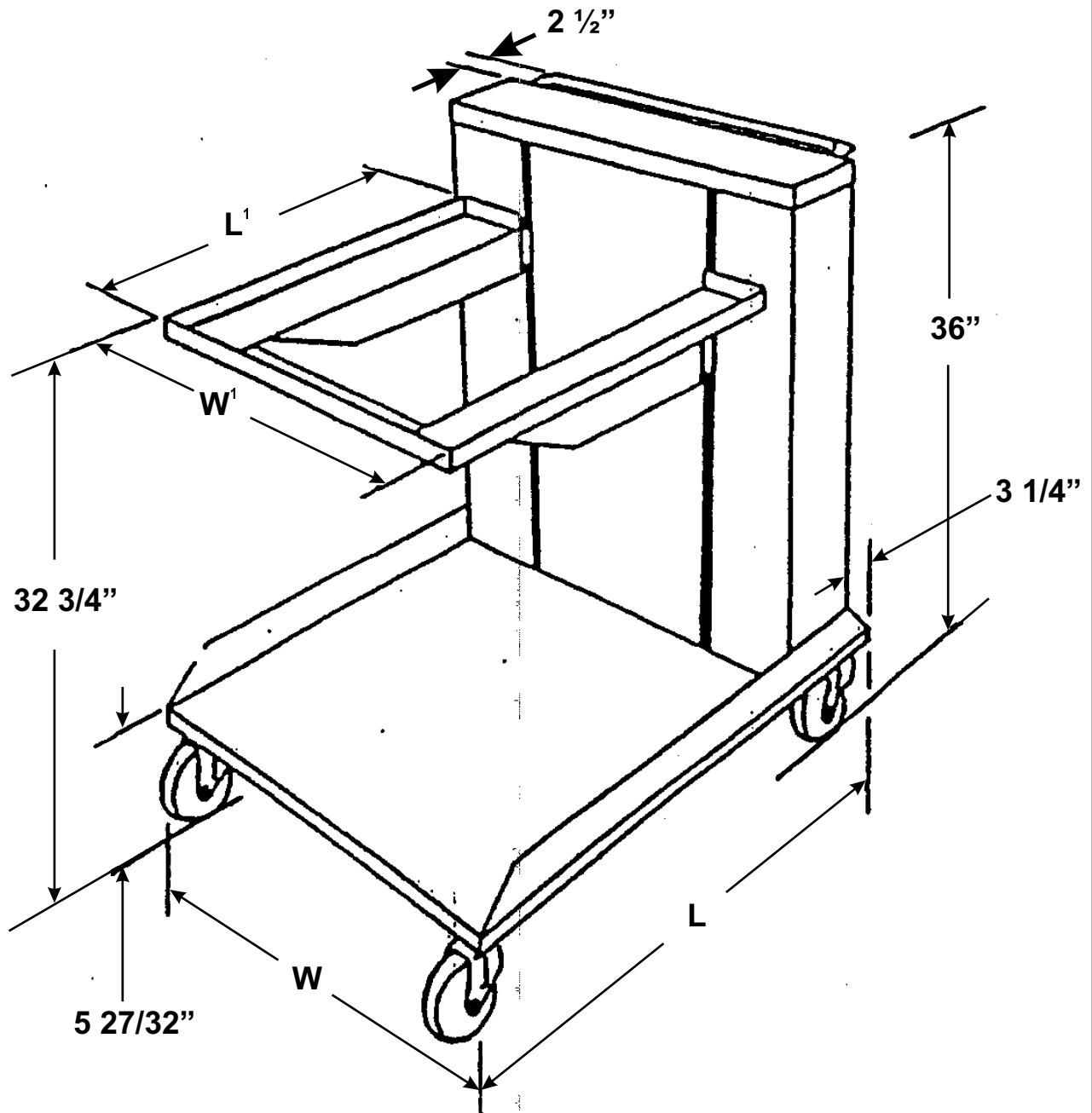
To find items you want to order from the Parts List, proceed as follows:

1. Refer to the Exploded View to identify the part needed and its corresponding item number.
2. Using the Parts List, determine the description and the part number of the part.

The distributor has a price list of parts and can provide parts pricing. When placing a parts order, be prepared to provide the unit's model number and serial number in addition to the part description and part number. For additional information on service pr parts, call 1-307-634-5801.

## DIMENSIONS (IN INCHES) - CANTILEVER TRAY DISPENSERS

Model Number	W	W1	L	L1
CTR-1014	16 15/16	14 1/2	20 1/8	10 1/2
CTR-1418	16 15/16	14 1/2	28 1/8	18 1/2
CTR-1620	16 15/16	16 3/4	30 3/8	20 3/4
CTR-1020	20 15/16	20 1/2	20 1/8	10 1/2
CTR-1622	16 15/16	16 3/4	32 1/8	22 1/2
CTR-1822	20 15/16	18 1/2	32 1/8	22 1/2
CTR-2020	20 15/16	20 1/2	30 1/8	20 1/2



## PARTS LIST - CANTILEVER TRAY DISPENSERS

The following items are common to all models unless otherwise noted.

ITEM	QTY	DESCRIPTION	PART NUMBER
1	1	Top Panel	See Below
2	1	Upper Channel	See Below
3	1	Tray Assembly	See Below
4	1	Lower Bracket	202827
5	2	Caster	202729
6	2	Caster (with brake)	202730
7	1	Base and Upright (includes casters)	See Below
8	2	Carriage Guide	202896
9	1	Carriage	202750
10	1	Handle Backup	See Below
11	1	Handle	See Below
12	4	Roller	86016
13	10	Extension Springs	89418
14	4	Rubber Bumper	21175

The following items differ depending on the model.

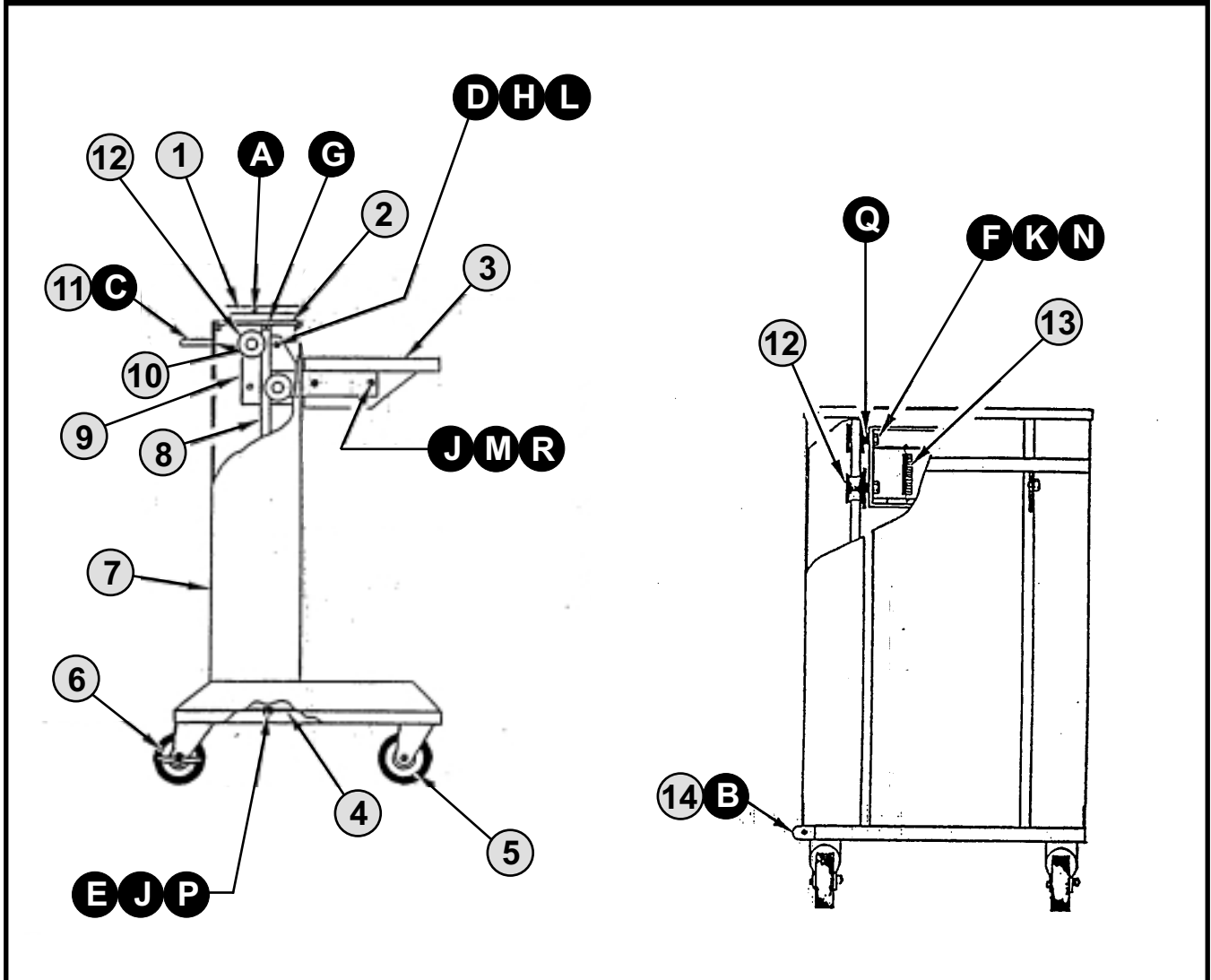
Model Number	Part Number	Top Panel	Upper Channel	Tray Assembly
CTR-1014	200377	203319	202830	202756
CTR-1418	200378	203319	202830	202757
CTR-1620	200380	203319	202830	202759
CTR-1020	202381	203320	202831	202761
CTR-1622	200383	203319	202830	202760
CTR-1822	200384	203320	202831	202763
CTR-2020	200382	200320	202831	202762

Model Number	Base & Upright	Handle Backup	Handle
CTR-1014	203266	203323	203321
CTR-1418	203267	203323	203321
CTR-1620	203269	203323	203321
CTR-1020	203271	203324	203322
CTR-1622	203270	203323	203321
CTR-1822	203273	203323	203322

## HARDWARE LIST - CANTILEVER TRAY DISPENSERS

ITEM	QTY	DESCRIPTION	PART NUMBER
A	2	Truss Head Screw, #10-32 x 1/2, slotted, SS	81759
B	12	Pan Head Screw, #8 x 1, Type B, Sht Md, Slotted, ZN PLT	81440
C	2	Socket Head Cap Screw, 5/16-18 x 5, ZNPLT	82262
D	4	Round Head Machine Screw, 5/16-18 x 11/2, Slotted PLT	82307
E	2	Hex Head Bolt, 3/8-16 x 3/4, ZN PL T	82447
F	4	Hex Head Machine Bolt, 1/2-13 x 2 1/4	82653
G	2	Cotter Pin, 1/8 x 1/2, ZN PL T	83151
H	4	Hex Nut, 5/16-18, ZN PLT	84350
J	6	Hex Nut, 3/8-16, ZN PLT	84425
K	4	Hex Nut, 1/2-13	84521
L	4	Lock Washer, 5/16, Split, ZN PLT	85095
M	4	Lock Washer, 3/8, Internal Tooth, ZN PLT	85105
N	4	Lock Washer, 1/2, Split, ZN PLT	85120
P	2	Lock Washer, 3/8, Split, ZN PLT	85127
Q	12	Flat Washer, 1 1/4 aD x 1/2 ill x 1/8, ZN PLT	85157
R	4	Machined Bolt (special)	202938

### EXPLODED VIEW



## 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