

# GoGart

## Installation, Use And Care Manual

Please read this manual completely before attempting to install or operate this equipment!  
Notify carrier of damage! Inspect all components immediately.



**Important Information  
Read Before Use  
Please Save These Instructions!**

## Important Warning And Safety Information



WARNING

Read This Manual Thoroughly Before Operating, Installing, Or Performing Maintenance On The Equipment.



WARNING

Failure To Follow Instructions In This Manual Can Cause Property Damage, Injury Or Death.



WARNING

Do Not Store Or Use Gasoline Or Other Flammable Vapors Or Liquids In The Vicinity Of This Or Any Other Appliance.



WARNING

Unless All Cover And Access Panels Are In Place And Properly Secured, Do Not Operate This Equipment.



WARNING

This Appliance Is Not Intended For Use By Persons Who Lack Experience Or Knowledge, Unless They Have Been Given Supervision Or Instruction Concerning Use Of The Appliance By A Person Responsible For Their Safety.



WARNING

This Appliance Is Not To Be Played With.



WARNING

Do Not Clean With Water Jet.



WARNING

Do Not Use Electrical Appliances Inside The Food Storage Compartment Of This Appliance.



CAUTION

Observe the following:

- Minimum clearances must be maintained from all walls and combustible materials.
- Keep the equipment area free and clear of combustible material.
- Allow adequate clearance for air openings.
- Operate equipment only on the type of electricity indicated on the specification plate.
- Unplug the unit before making any repairs.
- Retain this manual for future reference.

## Contents

Receiving And Inspecting Equipment.....	3
Serial Number Information .....	4
Warranty Information.....	4
Regulatory Certifications.....	4
Specifications .....	5
Important Caution Notes.....	5
Initial Setup .....	6
Closing the Gullwing .....	7
Gullwing Component Guide.....	8
Sink Operation.....	12
Sink Wiring Diagram.....	13
Wiring Diagrams .....	14
Energy Management Unit .....	14
Plumbing .....	15
Safety Strut Locks Installation & Usage.....	16
Winterizing .....	18
Maintenance.....	20
Trouble Shooting.....	22
Replacement Parts .....	22
Standard Labor Guidelines .....	23

## Receiving And Inspecting The Equipment

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

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 the carrier.
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 by the shipping company of the damaged equipment. This should be done within 10 days from receipt of the equipment.
5. Visually inspect the heating package.
6. Freight carriers can supply the necessary damage forms upon request.
7. Retain all crating material until an inspection has been made or waived.

## Serial Number Information

The serial number is on the identification plate that also includes the model number. The identification plate is located on the left inside wall of the mechanical section.

Always have the serial number of your unit available when calling for parts or service.

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## Warranty Information

Visit [http://www.delfield.com/minisite/service/warranty\\_info](http://www.delfield.com/minisite/service/warranty_info) to:

- Register your product for warranty.
- Verify warranty information.
- View and download a copy of your warranty.

## Regulatory Certifications

All Models are certified by:



Electical models are also certified by:



## Specifications

<i>Model</i>	<i>V/Hz/Ph</i>	<i>Power (Watts)</i>	<i>Amps</i>	<i>Nema Plug</i>	<i>Ship Weight lbs (kg)</i>
GULL316	120/240V-60Hz-1Ph	9,600	40.0	14-50P	1279 (580)
NF316	120/240V-60Hz-1Ph	9,600	40.0	14-50P	1346 (611)
MINI316	120/60/1	1,440	12.0	5-15P	505 (229)
MINICOF316	120/60/1	1,440	12.0	5-15P	539 (244)

<i>Model</i>	<i>Sink Capacity</i>	<i>Water Tank Capacity</i>	<i>Waste Water Tank Capacity</i>	<i>V/Hz/Ph</i>	<i>Power (Watts)</i>	<i>Amps</i>	<i>Nema Plug</i>	<i>Ship Weight lbs (kg)</i>
WASH1-316	25 gal	5 gal	(1) 13 gal	120/60/1	1,440	12.0	5-15P	556 (252)
WASH2-316	(2) 15 gal	5 gal	(1) 13 gal	120/60/1	1,440	12.0	5-15P	578 (262)
WASH3-316	(3) 8.5 gal	5 gal	(2) 13 gal	120/60/1	1,440	12.0	5-15P	590 (268)

## Important Caution Notes

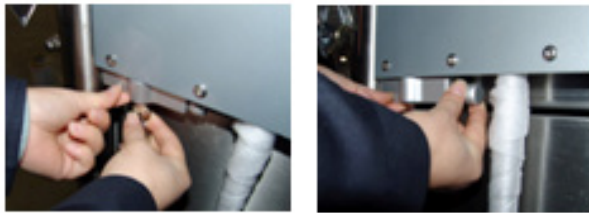
- Ensure that the mobile kiosk is only moved and operated on a hard level surface.
- Use the mobile kiosk for its intended purposes only.
- The mobile kiosk is designed to be used both indoors and outdoors.
- If the mobile kiosk is fitted with a water pump, be aware that pressure in water lines can vary.
- When moving the mobile kiosk, use the handles provided at either end.
- Be careful when moving the mobile kiosk.
- Never stand on the unit or its counter extensions. Doing so may result in bodily injury.
- Ensure all doors are closed and in the locked position before moving the mobile kiosk.
- Be cautious of moving parts to avoid injury.
- Failure to follow instructions in this manual can cause property damage, injury and void warranty.

## Initial Set Up

### It Is Essential That The Mobile Kiosk Is Only Moved And Operated On A Hard Level Surface

When opening the mobile kiosk for the first time please take time to follow these steps.

1. Remove the black night cover, to expose the locked/closed Gullwing.
2. Confirm unit is on a hard level surface. Lock all casters.
3. Using the keys attached to the main handle, unlock the two main bolt locks and slide open the bolt.

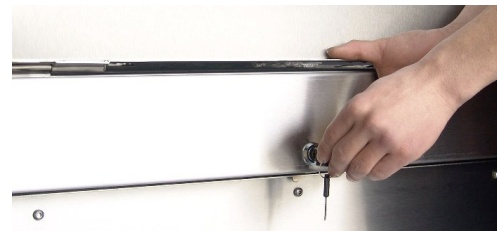


4. **Note: Do not allow the Gullwing doors to open uncontrolled as damage to the mechanism may occur.** Using the main handle, raise the door. Note the door is installed using gas struts. Once initiated allow the struts to open the door automatically, keep control of the door while raising.
5. Swing safety strut lock up onto strut. The lock's top should be under the bottom of the strut's upper section keeping it from closing. (1) Safety strut lock is required per door.

6. Reach over the main service bench to locate and unlock the 2 bolt locks on the inside of the customer side door. With care raise the customer side door. Swing safety strut lock up onto strut.



7. Fold down the customer service shelf.
8. Using the second set of keys provided, unlock the right or left counter extension door. Hold the door and release the lock, the door will spring release. While holding the counter extension door:
  - a. Pull out the extension support slides. **Warning – Fully Extend Slides Before Lowering Counter Extensions**
  - b. Lower the counter extension into position.
  - c. Counter extensions can support a maximum of 220lbs (100kg).



## Initial Set Up, continued

9. Repeat Step 8 for the opposite end.



10. Locate and open the two compartment sink using the recessed handle. Rotate the disk on the backsplash to lock the sink in the open position.



11. To access the water, drainage and mechanical section open the left end door.



12. Provide power and water to the unit.

## Closing The Gullwing

1. Turn off all appliances, light switches, radio/CD and, unless refrigeration is required overnight, disconnect the power source.
2. Allow hot equipment to cool.
3. Empty and clean the waste container.
4. Clean as required.
5. Rotate the disk on the sink backsplash and close the sink.
6. Close and lock the counter extensions.
7. Raise the customer service shelf.
8. Swing safety strut lock down to unlock. Close and lock the customer side door.
9. Ensure the doors to undercounter modules are closed.
10. Swing safety strut lock down to unlock. Close and lock the operator's side door.
11. Clean the exterior.
12. If required, cover the Gullwing.

# Gullwing Component Guide



Key	Description
1	Gullwings
2	Two Compartment Sink
3	Dry Storage Cupboard
4	Refrigerator
5	Counter Extensions
6	Customer Service Shelf

Key	Description
7	Access Door
8	Internal Drainage and Gutter System
9	CD Player and Speakers
10	Menu Board Display
11	Lighting – On/Off Switches

## Gullwing Component Guide, continued

### **Service Module**

The Service Module is an enclosed area that is located immediately behind the sinks and is accessed through a door at the left lower end of the Gullwing.

The Service Module is equipped to accommodate the following components:

1. Energy management unit
2. Fresh water tank
3. Waste water tank
4. Water filtration
5. Hot water system
6. Water pump

### **Energy Management Unit**

The Energy Management Unit is located in the Service Module .



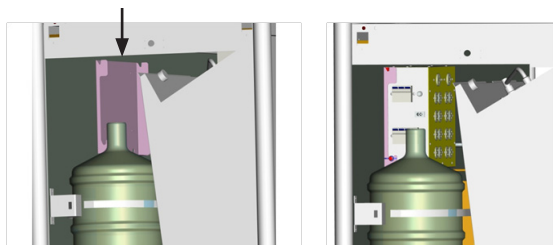
Check that all plugs are correctly connected. The EMU has spare plugs available for additional equipment to be added on site.

Identify a suitable power outlet to connect the Energy Management Unit. North American power requirements for standard configuration is 120/240V-60Hz-1Ph 40A.

The main power should be supplied to the Mobile Kiosk and can be channelled to the Energy Management Unit via the cutout in the base of the service module.

One cannot operate electrical appliances on a Mobile Kiosk if power is not available. The Energy Management Unit isn't designed to provide power, but rather distribute it, power must be available at the site.

This bracket is for hanging the energy management unit.



### **Fresh Water Tank**

The Gullwing comes supplied with a standard water tank. The water tank can simply be refilled or replaced. To remove or replace, pull the hose out. Be sure to replace and secure the top cap and hose firmly before operation.



Please note the water tank can be bypassed and plumbed direct to a water supply.

### **Waste Water Tank**

The Gullwing has been fitted with a waste water tank for your convenience.

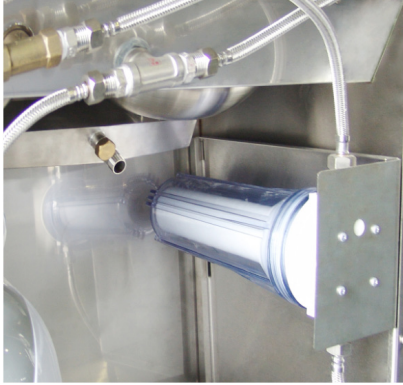


Please note the waste water tank can be bypassed and plumbed direct to main drainage.

## Gullwing Component Guide, continued

### Water Filtration

The Gullwing is fitted with a water filter, located in the service module in the right corner of the food vending unit. Check that the waste water tank hose is connected and without kinks.



### Hot Water System

The Gullwing has been fitted with a hot water heater. It is installed at the factory and plumbed to the internal water system/filter/pump and also connected to the electrical supply. Please ensure these connections have not been effected during transit and that all hoses connections are free of kinks.

Double check water and waste connections for:

- Hot water system
- Water filter
- 12volt water pump

Turn on the water heater and allow water to flow until air has escaped the plumbing system and the flow is constant.



Allow approximately twenty minutes to heat the hot water system and then open each tap on the food vending unit to check water flow. This will release any air in the system. Do not let the water heater run without water. This will damage the unit and void warranty.



### Water Pump

The Gullwing has a water pump installed to control the water system within the unit. Additional pumps may need to be added for items such as coffee machines.



When plumbing directly to main water, please unscrew the inlet pipe at the end of water pump and connect it to main water.

### Optional Central Refrigerator



This refrigerator/freezer option is intended for indoor use only.

Centrally located on the operator side, the refrigerator is installed on a slide for ease of cleaning.



Note: The refrigerator can be replaced with a freezer for your required application.

## Gullwing Component Guide, continued

### Dry Storage Cupboard

The dry storage cupboard is located on the right third of the Gullwing. The dry storage cupboard is equipped with a locking cash drawer and data cable.



### Food Vending Unit

The Food Vending Unit is one of the key features on the Gullwing, providing the following:

- Two sinks
- Fresh water tank
- Waste water tank
- Water filtration
- Hot water system
- Water pumps
- Manifolds for controlling waste water

The equipment in the food vending unit can be accessed via the Service Module.

### Opening Food Vending Unit

1. Standing in front of the Food Vending Unit, pull it out using the centrally located handle.
2. Rotate the disc on the backsplash to lock the unit in the open position.
3. Check that the waste water tank is empty and the drain hose is properly connected.
4. Check the fresh water tank is full
5. Check that the power supply is connected and sufficient time has elapsed to heat the hot water system.
6. Turn the cold tap for cold water (right tap) Turn the hot tap for hot water (left tap)

### Closing Food Vending Unit

1. Hold the centrally located handle with one hand
2. Rotate the disc on the backsplash to unlock the Food Vending Unit

3. Allow it to slowly close
4. Caution must be taken not to trap hands or fingers between the Food Vending Unit and the sink backsplash

### Lighting

The Gullwing is equipped with 3 sections of lighting. Located in the operator side of the bulk head are 2 light switches which control the following:

- Down lights – in the main bulk head, focus onto the main bench surface
- Point of Purchase lighting – located under the customer service shelf, focused on the bottom front panel.
- Point of Sale lights – located in the bulk head on the customer side, focused on the menu board

### Entertainment System

The Gullwing is equipped with an integrated CD radio and speakers (MP3 play back capable). Speakers for the system are located under the main bulk head. The system is wired to the main energy management unit, and once power is supplied to the main Gullwing, the system can be turned on. The CD player has a detachable face plate which is normally stored in the dry storage cupboard cash drawer when not in use.

***If the above steps have been followed and all systems are working; the mobile kiosk is ready for use.***

# Sink Operations



Sink	Fully Open	Closed
Height	42.00" (1070mm)	52.00" (1327mm)
Length	98.00" (2486mm)	41.50" (1051mm)
Width	34.50" (875mm)	27.50" (700mm)



**CAUTION**

- Use the sink for its intended purposes only
- If the sink is fitted with a water pump, be aware that pressure in water lines can vary
- Be careful when moving the sink.

**Setting Up The Sink For The First Time**

When opening the sink for the first time please take time to follow these steps.

1. Open the package of sink and remove packing materials.



2. Lift the counter extension until it is level with the counter.



3. Slide out counter extension support under the counter extension, and gently lower the counter extension on the support.



4. Lower the customer service shelf with both hands. The unit is open and ready for use.



5. Identify a suitable power outlet to connect the power cord. Then put the plug fitted for the appliance into the socket. Power requirement for standard configuration is 120V, 60Hz, 1ph, 12A.
6. If required make sure plumbing meets all local code requirements.
7. If the above steps have been followed and all systems are working; the sink is ready for use.

## Sink Operations

### Components – Sink

The core of all sinks comprises:

- Solid stainless steel frame
- Stainless steel cladding
- Solid wheels; two that rotate at one end
- Optional: one sink, two sinks or three sinks

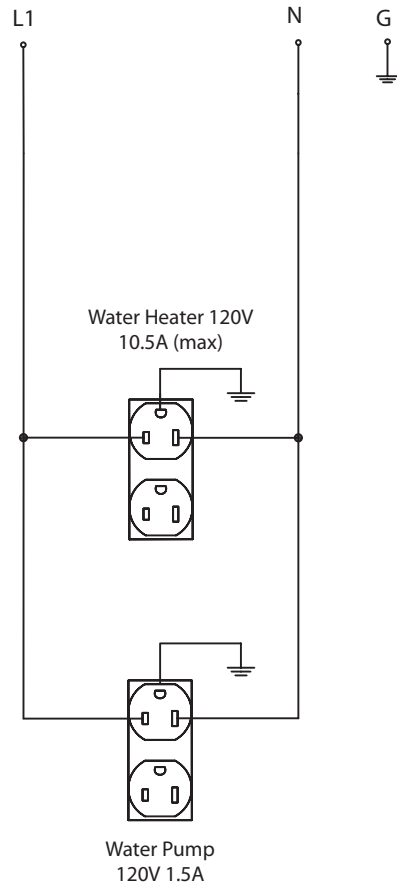
### Water Filter

The water filter cartridge is shipped loose and will need to be installed during initial setup. The water filter cartridge will need regular replacement. The frequency of replacement will depend on the use of a coffee machine and/or other appliances. However, the maximum interval should not exceed 6 months.



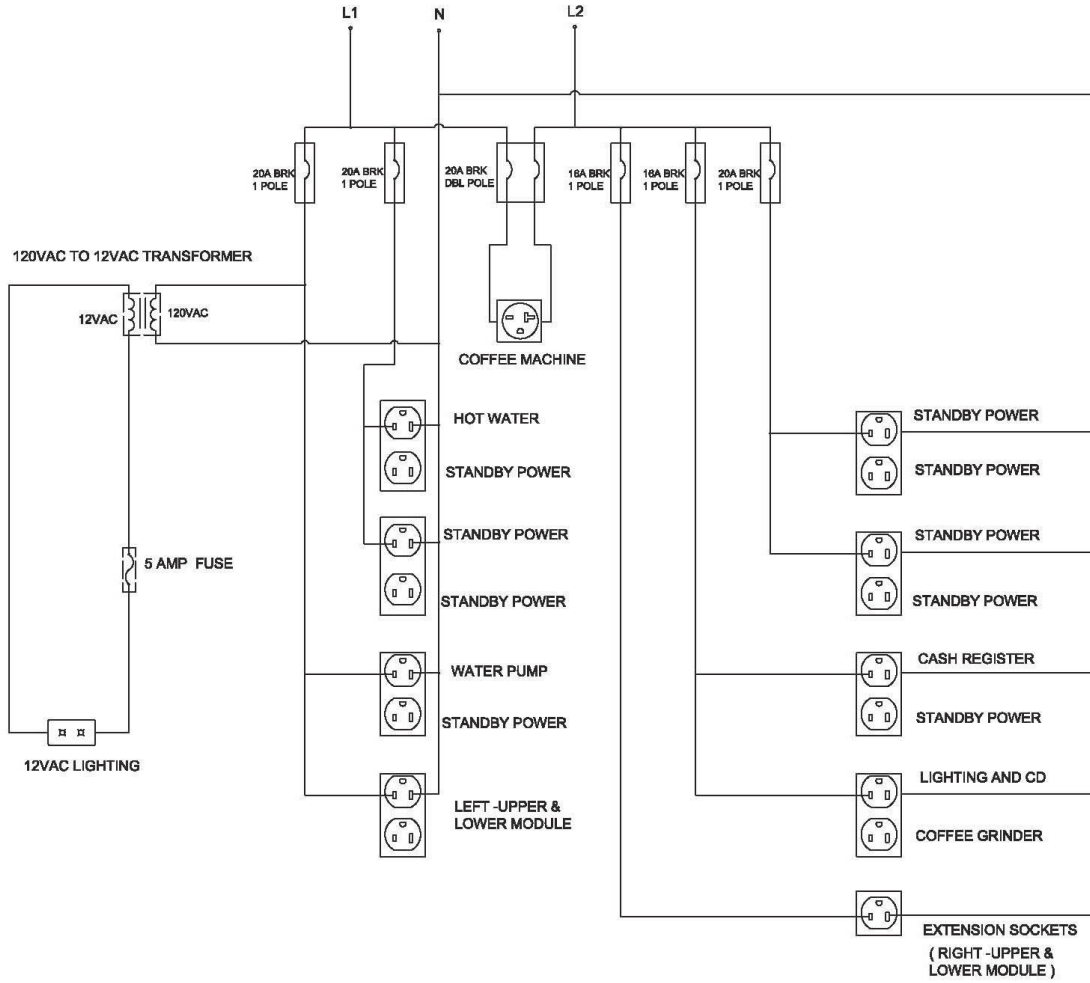
## Sink Wiring Diagram

120V 15A Plug

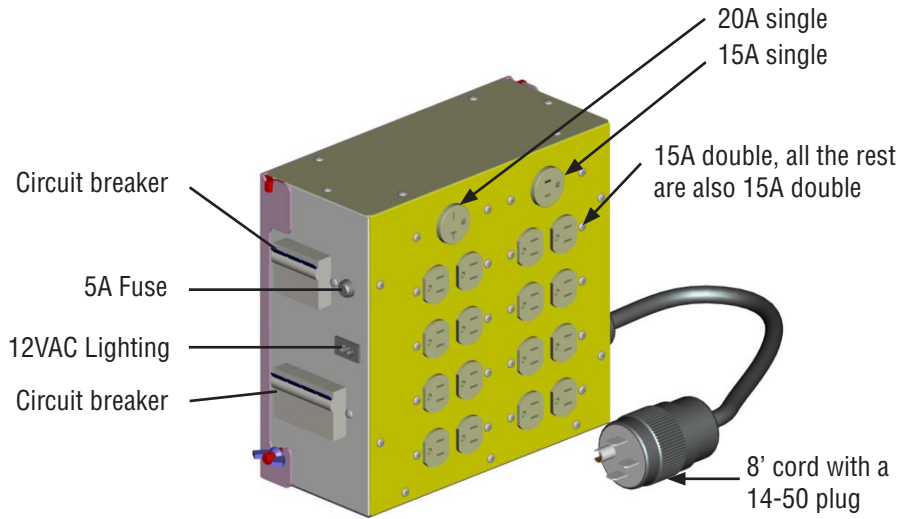


# Mobile Kiosk Wiring Diagram

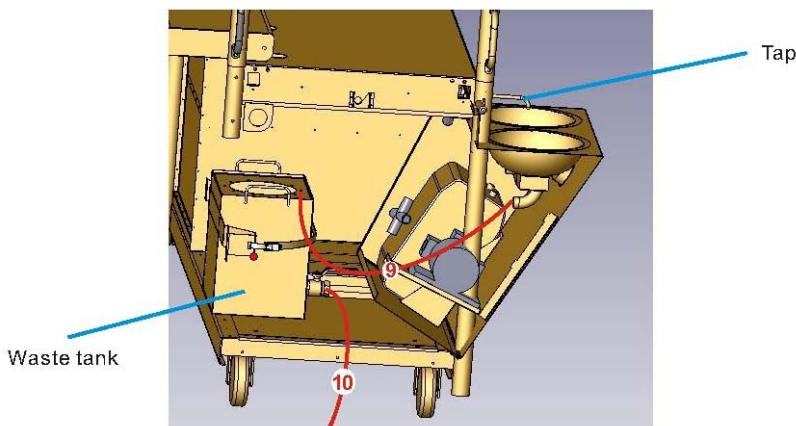
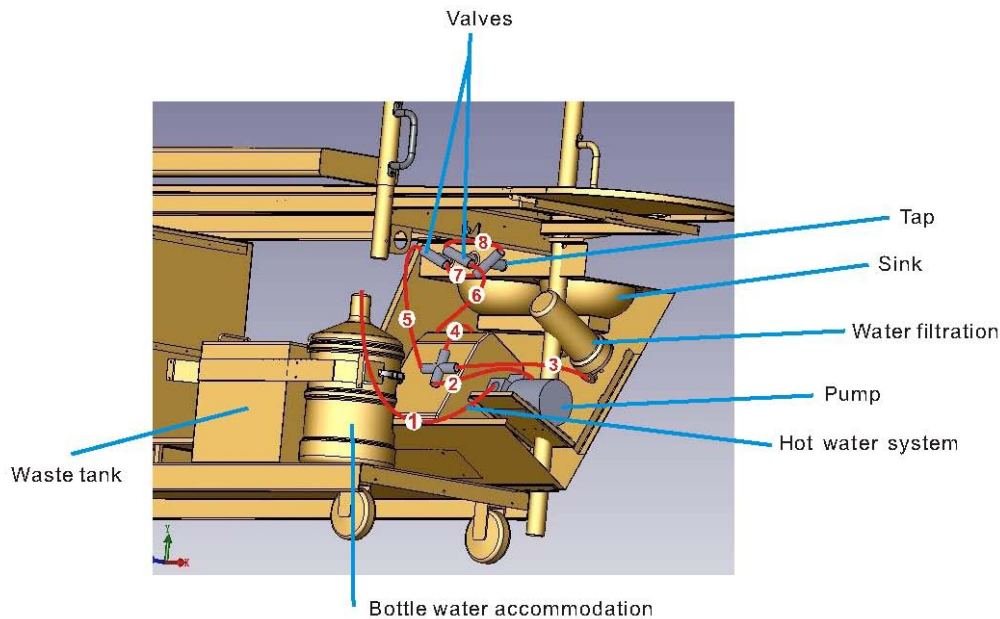
120/240 Volt - 60Hz - 1Ph - 50A (NEMA #14-50P)



## Energy Management Unit

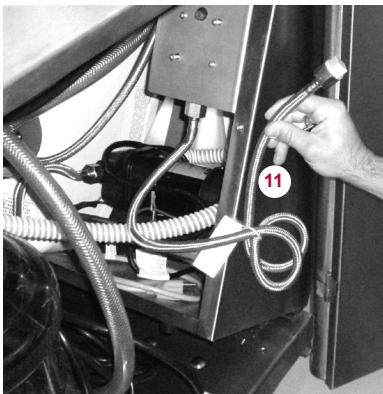


# Plumbing



To empty the waste water tank, connect waste water tank outlet valve, the end is open. See location 10.

When using the water in an additional appliance, connect it to the additional appliance water connection, the end is screwed with choke plug. See location 11.



Key	Plumbing Description
1	From water bottle to pump
2	From pump to cross joint
3	From cross joint to water filter
4	From cross joint to water heater inlet
5	From cross joint to one cold water valve inlet
6	From water heater outlet to hot water valve inlet
7	From cold water valve outlet to water tap
8	From hot water valve outlet to water tap
9	From sinks outlet to waste water tank
10	Waste water tank outlet valve
11	Additional appliance water connection

## Safety Strut Locks Installation & Usage

### Installation

1. Unlock gullwing locks and open lock slides.



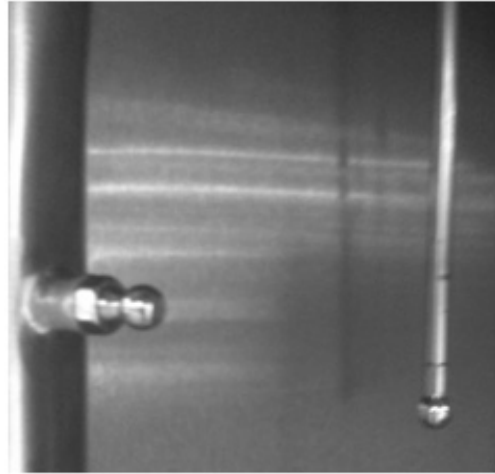
2. Open operator side gullwing.
3. Unlock locks on the interior of customer side gullwing and open lock slides.
4. Open customer side gullwing.
5. Have a second person hold the gullwings in the open position while first person mounts the safety strut locks. NOTE: During safety strut lock installation, the gullwings will close if not supported!
6. Locate the points where the gullwing struts connect to the vertical s/s tubing.



7. Locate small spring clip that holds the bottom end of the strut to the vertical s/s tubing. Remove the clip by rotating it 180 degrees and pulling it up.



8. While second person holds gullwing, pull gently on the strut to disconnect the bottom of it from strut mounting ball.

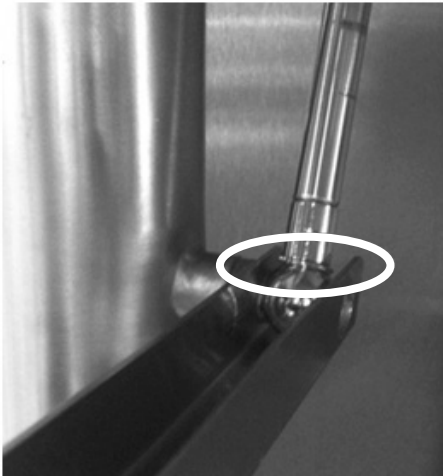


9. Slide the end of the safety strut lock channel with the holes over the bottom ball on strut and slide both back onto strut mounting ball.



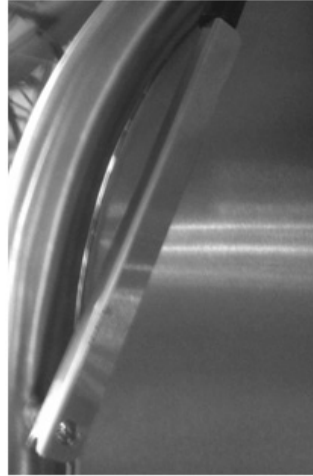
## Safety Strut Locks Installation & Usage, continued

10. Push spring pin back into strut and rotate 180 degrees to lock it into place.



### Usage

1. Swing safety strut lock up onto strut. The top edge of the channel should be under the bottom edge of the upper larger diameter of the strut's cylinder keeping it from closing.



2. Repeat same steps on customer side gullwing. NOTE: Only (1) safety strut lock is required per wing.
3. To close gullwings, simply swing safety strut locks back down and let them hang in place.

## Winterizing

Failure to perform the winterizing process will void the warranties.

### For Conditions Where Unit Is Stored Above 40°F

1. Drain fresh water tank.
2. Drain waste water tank and re-install.
3. Remove water filter and reinstall water filter container without the water filter.
4. Cover unit with the provided black cover.

### For Conditions Where Unit Is Stored Below 40°F

#### Option 1

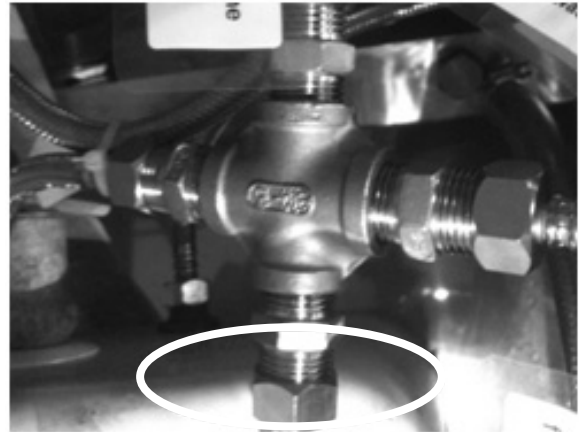
1. Drain fresh water tank.
2. Drain waste water tank and re-install.
3. Remove water filter and reinstall water filter container without the water filter.
4. Remove fresh water inlet from fresh water tank.
5. Insert fresh water inlet into RV antifreeze (NEVER USE AUTOMOTIVE ANTIFREEZE) .
6. Turn on hot water at faucet to circulate RV antifreeze (NEVER USE AUTOMOTIVE ANTIFREEZE) through hot water system.
7. Turn off hot water at faucet.
8. Turn on cold water at faucet to circulate RV antifreeze (NEVER USE AUTOMOTIVE ANTIFREEZE) through cold water system.
9. Turn off cold water at faucet
10. Drain waste water tank and re-install.

### For Conditions Where Unit Is Stored Below 40°F

#### Option 2

1. Disconnect unit power
2. Open up sink compartment and lock in place and open up end access door.
3. Remove hose from top of fresh water tank and then remove and empty tank.
4. Disconnect the hose from top of waste water tank and then remove and empty tank.

5. Disconnect discharge line from water pump at bottom of cross joint fitting.



6. Unplug water pump, remove the (4) mounting bolts and remove water pump from the mobile kiosk. Drain all water from inside pump and supply and discharge lines.

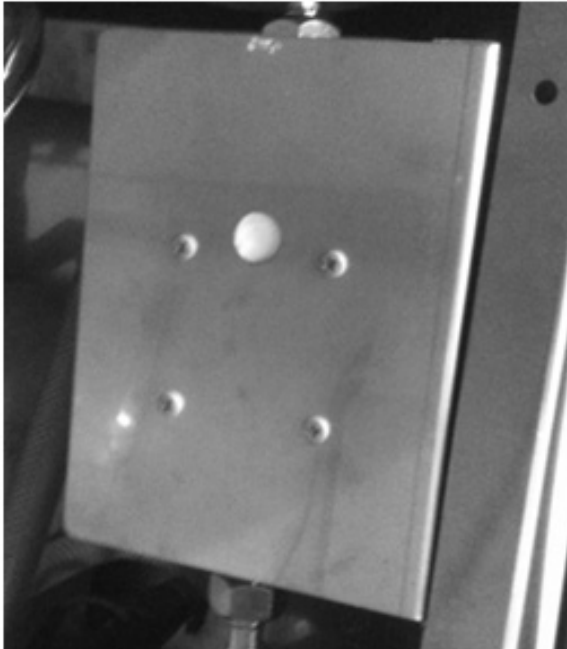


7. Disconnect supply line from inline filter from right side of cross joint fitting.



## Winterizing, continued

- Remove the (4) mounting screws that hold the inline filter in place and remove it from the mobile kiosk unit. Open cover, remove filter and drain filter and lines completely.

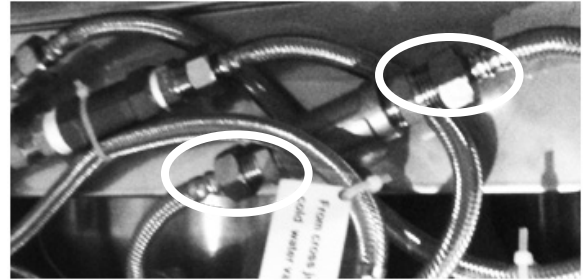


- Insert new dry filter and screw cover back on filter and remount in unit with same (4) screws
- Disconnect (2) lines from top of water heater.



- Raise water heater up 1" off hanger bracket and remove from the mobile kiosk.
- Carefully turn upside down and drain completely of all water.

- Disconnect both supply lines going to tap.



- Open both faucet handles to drain any remaining water from lines.
- Dry off any residual water left in the mobile kiosk base.
- Reconnect both supply lines to tap.
- Replace water heater on hanger bracket and reconnect lines.
- Reconnect supply line to inline filter at right side of cross joint fitting.
- Remount water pump with (4) bolts and reconnect line to bottom side of cross joint fitting.
- Remount waste water tank and reconnect drain line from sink.
- Remount fresh water tank and reconnect supply line to water pump.

### **Flushing The RV Antifreeze From Your Mobile Kiosk Water System (After Winterizing)**

- Fill the fresh water tank.
- Turn on hot water at faucet to circulate fresh water through hot water system to purge all RV antifreeze.
- Turn off hot water at faucet.
- Turn on cold water at faucet to circulate fresh water through cold water system to purge all RV antifreeze.
- Turn off cold water at faucet.
- Install a new water filter.
- Drain waste water tank and re-install.

## Maintenance

### Door Gasket Maintenance

Door gaskets require regular cleaning to prevent mold and mildew build up and also to retain the elasticity of the gasket. Gasket cleaning can be done with the use of warm soapy water. Avoid full strength cleaning products on gaskets as this can cause them to become brittle and crack. Never use sharp tools or knives to scrape or clean the gasket.

### Caster Maintenance

Wipe casters with a damp cloth monthly to prevent corrosion.



**The power switch must be turned to OFF and the unit disconnected from the power source whenever moving, replacing the lamp, performing service, maintenance functions or cleaning.**

### Heated Display

Care must be taken to allow the Heated Display to cool down before cleaning. The interior and exterior can be cleaned using soap and warm water. If this isn't sufficient, try ammonia and water or a nonabrasive liquid cleaner. When cleaning the exterior, always rub with the "grain" of the stainless steel to avoid marring the finish. Do not use an abrasive cleaner because it will scratch the stainless steel and can damage the breaker strips and gaskets.

### Stainless Steel Care and Cleaning

To prevent discoloration or rust on stainless steel several important steps need to be taken. First, we need to understand the properties of stainless steel. Stainless steel contains 70-80% iron, which will rust. It also contains 12-30% chromium, which forms an invisible passive film over the steel's surface, which acts as a shield against corrosion. As long as the protective layer is intact, the metal is still stainless. If the film is broken or contaminated, outside elements can begin to breakdown the steel and begin to form discoloration or rust. Proper cleaning of stainless steel requires soft cloths or plastic scouring pads.



**Never use a high pressure water wash for this cleaning procedure as water can damage the components.**

**NEVER USE STEEL PADS, WIRE BRUSHES OR SCRAPERS!**

Cleaning solutions need to be alkaline based or non-chloride cleaners. Any cleaner containing chlorides will damage the protective film of the stainless steel. Chlorides are also commonly found in hard water, salts, and household and industrial cleaners. If cleaners containing chlorides are used be sure to rinse repeatedly and dry thoroughly. Routine cleaning

of stainless steel can be done with soap and water. Extreme stains or grease should be cleaned with a non-abrasive cleaner and plastic scrub pad. Always rub with the grain of the steel. There are stainless steel cleaners available which can restore and preserve the finish of the steel's protective layer. Early signs of stainless steel breakdown are small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the passivity of the steel.



**Never use an acid based cleaning solution! Many food products have an acidic content, which can deteriorate the finish. Common items include, tomatoes, peppers and other vegetables. Be sure to clean the stainless steel surfaces under ALL food products.**

### Doors/Hinges

Dry storage cupboard doors can be removed for easy cleaning.

Over time and with heavy use doors the hinges may become loose. If this happens tighten the screws that mount the hinge brackets to the frame of the unit. Loose or sagging doors can cause the hinges to pull out of the frame, which may damage both the doors and the hinges. In some cases this may require qualified service agents or maintenance personnel to perform repairs.

### Racks

If necessary, remove the racks for cleaning. Use soft and wet cloth and non irritating cleaning agent to clean the racks.



**Do not place hot pans on/against the blue ABS liner. Do not throw items into the storage area. Failure to follow these recommendations could result in damage to the interior of the cabinet. Overloading the storage area, restricting the airflow, and continuous opening and closing of the doors and drawers will hamper the units ability to maintain operational temperature.**

### Cleaning the Condenser Coil

In order to maintain proper refrigeration performance, the condenser fins must be cleaned of dust, dirt and grease regularly. It is recommended that this be done at least every three months. If conditions are such that the condenser is totally blocked in three months, the frequency of cleaning should be increased. Clean the condenser with a vacuum cleaner or stiff brush. If extremely dirty, a commercially available condenser cleaner may be required.

Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times. Continuous operation with a dirty or clogged condenser coil can result in compressor

## Maintenance, continued

failure. Neglecting the condenser coil cleaning procedures will void any warranties associated with the compressor and cost to replace the compressor.



**Never use a high-pressure water wash for this cleaning procedure as water can damage the electrical components located near or at the condenser coil.**

### Waste Water Tank

It is recommended the waste water tank is removed and thoroughly cleaned periodically based on the amount of use.

To drain the waste water tank, locate the hose and drain valve. Direct the drain hose into the mains drain or secondary container and turn on the valve to drain.

To remove the waste water tank for thorough cleaning, release the stainless steel strap holding the water bottle and waste water tank in position. Remove the water bottle.

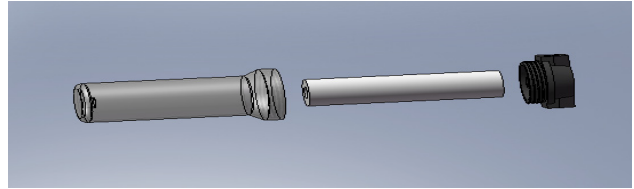
Remove the waste water tank from inside of the unit. Using the disconnect fitting (see below image), twist the fitting to remove the main drain hose from the waste water tank. Your waste water tank can be removed for cleaning. To access the main vessel of the waste water tank, the top lid can be removed.

When reinstalling, please be sure to secure the main lid, reconnect the main drain fitting, and slide back into position. Place the water bottle in position and secure the stainless steel strap.



### Water Filter

The water filter is located on the right hand side of the service module. The water filter cartridge will need regular replacement. The frequency of replacement will depend on the use of a coffee machine and/or other appliances. However, the maximum interval should not exceed 6 months.



To change the cartridge in the water filter:

1. After turning off all appliances, drain residual water from the filter.
2. Unscrew the filter from the mounting plate.
3. Unscrew the transparent filter cover.
4. Exchange old cartridge for new.
5. Replace securely when finished.

## Trouble Shooting

The below chart is a guide to possible problems and causes. Please read through these and double check any problems you may be having. The steps below will allow you to trouble shoot before placing a service call.

<i>Problem</i>	<i>Possible Causes</i>	<i>Solution</i>
Water is not hot	Power not connected for sufficient time	Allow 20 minutes to preheat
	Water Heater is not turned on	Locate power, and turn on
	Water tank is empty	Refill tank
	Hot water unit faulty	Unit can not run dry
Water does not come out of tap	Power not connected	Connect to power
	Fresh water tank empty	Refill
	Pump faulty	Call a qualified service technician
	Inlet Pipe is Broken	Call a qualified service technician
Water is not draining from sink	Drain hose is blocked or kinked	Remove obstruction
	Waste water tank is full	Empty waste water tank
	Mobile kiosk is not level	Level mobile kiosk
Refrigerator not cold	Refrigerator not plugged in	Plug in refrigerator, allow time to cool
	Power not connected	Connect to power
	Circuit breaker on EMU tripped	Reset breaker
	Faulty refrigerator	Call a qualified service technician
No water	Water supply not connected	Connect water supply
	Inlet valve is open or not	Open inlet valve
	Water is blocked at any connection spot	Call a qualified service technician
Drip from relief valve outlet	Excessive water pressure	Install pressure reducing valve at point of connection with water inlet line
	Water Pump Broken	Call customer service
Can't switch on the machine	No power supply	Locate power
	Defective component(s)	Call customer service

## Replacement Parts

### Dry Storage Module Replacement Parts

<i>Part Number</i>	<i>Description</i>
<a href="#">GCP00060</a>	Skirt

### Mobile Kiosk Replacement Parts

<i>Part Number</i>	<i>Description</i>
<a href="#">GCP00037</a>	120V Water Heater
<a href="#">GCP00005</a>	Cash Drawer
<a href="#">GCP00061</a>	CD Player 2250
<a href="#">GCP00033</a>	Down Lights
<a href="#">GCP00025</a>	Feet
<a href="#">GCP00023</a>	Filter
<a href="#">GCP00002</a>	Gas Strut - Counter Extension
<a href="#">GCP00001</a>	Gas Strut - Customer Service Shelf
<a href="#">GCP00003</a>	Gas Strut
<a href="#">GCP00065</a>	Key, Cash Drawer
<a href="#">GCP00064</a>	Key, End Panel Locks
<a href="#">GCP00063</a>	Key, Gullwing Locks
<a href="#">GCP00066</a>	Key, Module Handle
<a href="#">GCP00022</a>	Latch, Service Module (Male & Female Set)
<a href="#">GCP00006</a>	Lock - Counter Extension
<a href="#">GCP00011</a>	Lock

<a href="#">GCP00049</a>	Skirt
<a href="#">GCP00062</a>	Speaker
<a href="#">GCP00034</a>	Stereo Antenna
<a href="#">GCP00027</a>	Switch (Round 12A)
<a href="#">GCP00026</a>	Switch (Round 6A 250V)
<a href="#">GCP00008</a>	Tap Set - Tap And Handles
<a href="#">GCP00007</a>	Universal Castor - Lockable
<a href="#">GCP00045</a>	Vinyl Cover 86.61"x32.87"x77.95"
<a href="#">GCP00038</a>	Water Pump

### Mini Replacement Parts

<i>Part Number</i>	<i>Description</i>
<a href="#">GCP00024</a>	Feet
<a href="#">GCP00009</a>	Latch
<a href="#">GCP00043</a>	Vinyl Cover
<a href="#">GCP00036</a>	Water Pump

### Sink Replacement Parts

<i>Part Number</i>	<i>Description</i>
<a href="#">GCP00015</a>	Retractable Spout
<a href="#">GCP00010</a>	Round Stainless Steel Plug
<a href="#">GCP00042</a>	Vinyl Cover

## Standard Labor Guidelines To Repair Or Replace Parts On Delfield Equipment

Advice and recommendations given by Delfield Service Technicians do not constitute or guarantee any special coverage.

- A maximum of 1-hour is allowed to **diagnose a defective component**.
- A maximum of 1-hour is allowed for **retrieval of parts** not in stock.
- A maximum **travel distance** of 100 miles round trip and 2-hours will be reimbursed.
- Overtime, installation/start-up, normal control adjustments, general maintenance, glass breakage, freight damage, and/or correcting and end-user installation error will not be reimbursed under warranty unless pre-approved with a **Service Work Authorization** from Delfield. You must submit the number with the service claim.

### Labor Of 1-Hour Is Allowed To Replace:

- Thermostat
- Evaporator/Condenser Fan Motor and Blade
- Solenoid Coil
- Fan Delay/Defrost Termination Switch
- Compressor Start Components and Overload Protector
- Defrost Timer
- Contactor/Relay
- Hi-limit/Thermal Protector Switch
- Circulating Fan Motor and Blade
- Springs/Lowerator/Struts
- Door Hinges, Locks, and Gaskets
- Thermometer

### Labor Of 2 Hours To Replace:

- Drawer Tracks/Cartridges
- Pressure Control
- Solenoid Valve
- Defrost Element
- Heating Element
- Locate/Repair Leak

### Labor Of 3 Hours To Replace:

- EPR or CPR Valve
- Capillary Tube
- Condenser or Evaporator Coil

### Labor Of 4 Hours To Replace:

- Compressor

This includes recovery of refrigerant and leak check.

\$55.00 maximum reimbursement for refrigerant recovery (includes recovery machine, pump, torch, oil, flux, minor fittings, solder, brazing rod, nitrogen, or similar fees.)

### Refrigerants:

- R22 A maximum of \$4.00/lb. or 25¢/oz. will be reimbursed.
- R134A A maximum of \$5.00/lb. or 31¢/oz. will be reimbursed.
- R404A A maximum of \$16.00/lb. or \$1.00/oz. will be reimbursed.



***Mt. Pleasant, MI***



***Covington, TN***

*Thank you for choosing Delfield!*

Help is a phone call away. Help our team of professional, courteous customer service reps by having your model number and serial number available at the time of your call (800) 733-8829.

Model: \_\_\_\_\_ S/N: \_\_\_\_\_

Installation Date: \_\_\_\_\_



For a list of Delfield's authorized parts depots, visit our website at [www.delfield.com](http://www.delfield.com)

Register your Delfield warranty online. Go to [www.delfield.com](http://www.delfield.com) under the service tab to complete.

