

# Taco Bell GTO Dry Well



## Original Instructions Service Manual

This manual is updated as new information and models are released. Visit our website for the latest manual.



## Safety Notices

### **⚠ Warning**

Read this manual thoroughly before operating, installing or performing maintenance on the equipment. Failure to follow instructions in this manual can cause property damage, injury or death.

### **⚠ DANGER**

Do not install or operate equipment that has been misused, abused, neglected, damaged, or altered/modified from that of original manufactured specifications.

### **⚠ Warning**

Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, local/national regulations for disconnection / lock out / tag out procedures for all utilities including electric, gas, water and steam.

### **⚠ Warning**

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Never use flammable oil soaked cloths or combustible cleaning solutions, for cleaning.

### **⚠ Warning**

This product contains chemicals known to the State of California to cause cancer and/or birth defects or other reproductive harm. Operation, installation, and servicing of this product could expose you to airborne particles of glasswool or ceramic fibers, crystalline silica, and/or carbon monoxide. Inhalation of airborne particles of glasswool or ceramic fibers is known to the State of California to cause cancer. Inhalation of carbon monoxide is known to the State of California to cause birth defects or other reproductive harm.

### **⚠ Warning**

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

### **Notice**

Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your equipment. Visit our website [www.wbtkitchencare.com](http://www.wbtkitchencare.com) for manual updates, translations, or contact information for service agents in your area.

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# Section 1

## General Information

### Model Numbers

GTO Dry Well model number is TBDW-3.

- It can be ordered under SKU number TB000A44.
- It can be ordered under SKU number TB000A43.  
TB000A43 includes a main power switch, tortilla warmer power lead and switch.

### Serial Number Location

GTO Dry Well serial tag is located in the control panel.




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

### Warranty Information

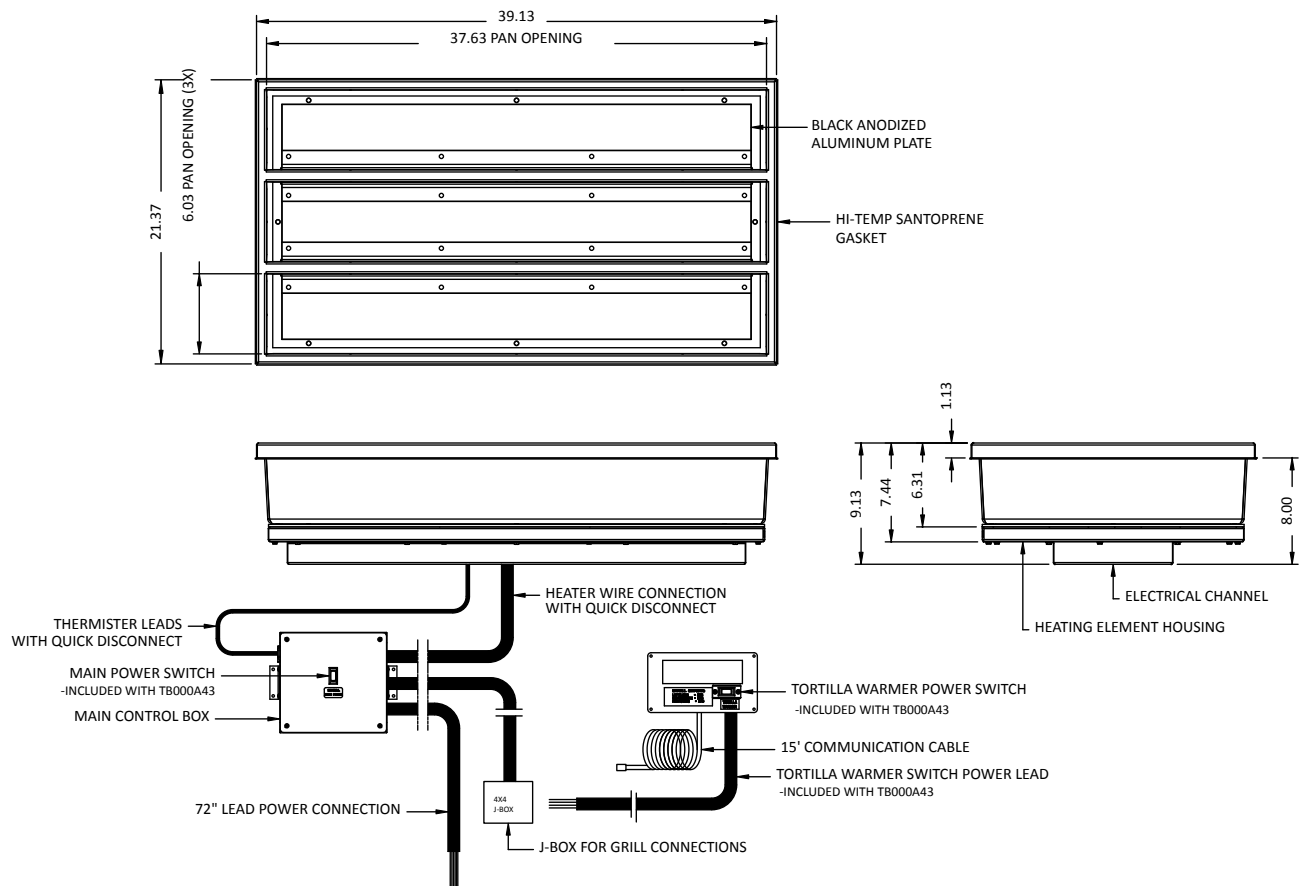
Visit [www.delfield.com/warranty](http://www.delfield.com/warranty) to:

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

### Regulatory Certifications

-  National Sanitation Foundation (NSF)
-  Underwriters Laboratories (UL)
-  Underwriters Laboratories of Canada (cUL)

### Line Drawing



## Section 2 Installation

**⚠ DANGER**

Installation must comply with all applicable fire and health codes in your jurisdiction.

**⚠ DANGER**

Use appropriate safety equipment during installation and servicing

### Location

**⚠ Warning**

To avoid instability the installation area must be capable of supporting the combined weight of the equipment and product. Additionally the equipment must be level side to side and front to back.

**⚠ Warning**

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

**⚠ Caution**

To reduce the risk of fire, the appliance is to be installed in non-combustible surroundings only, with no combustible material within 18" of the sides, front or rear of the appliance or within 40" above the appliance. The appliance is to be mounted on floors of noncombustible construction with noncombustible flooring and surface finish and with no combustible material against the underside or on noncombustible slabs or arches and have no combustible material against the underside. Such construction shall in all cases extend not less than 12" beyond the equipment on all sides.

The location selected for the equipment must meet the following criteria. If any of these criteria are not met, select another location.

- Units are intended for indoor use only.
- The location **MUST** be level, stable and capable of supporting the weight of the equipment.
- The location **MUST** be free from and clear of combustible materials.
- Equipment **MUST** be level both front to back and side to side.
- Recommended air temperature is 60°F - 100°F (16°C - 38°C).

- Do not install the equipment directly over a drain. Steam rising up out of the drain will adversely affect operation, air circulation, and damage electrical / electronic components.

### Dimensions

Section	Length	Depth	Height
Dry Well	39.13" (99cm)	21.37" (54cm)	9.13" (23cm)

Section	Cutout Dimensions
Dry Well	38.12" x 20.25" (97cm x 51cm)
Control Panel	7.31" x 3.69" (19cm x 9cm)

### Electrical Service

**⚠ DANGER**

Check all wiring connections, including factory terminals, before operation. Connections can become loose during shipment and installation.

**⚠ Warning**

This appliance must be grounded and all field wiring must conform to all applicable local and national codes. Refer to rating plate for proper voltage. It is the responsibility of the end user to provide the disconnect means to satisfy the authority having jurisdiction.

- All electrical work, including wire routing and grounding, must conform to local, state and national electrical codes.
- The equipment must be grounded.
- The maximum allowable voltage variation is  $\pm 10\%$  of the rated voltage at equipment start-up (when the electrical load is highest).
- Check all green ground screws, cables and wire connections to verify they are tight before start-up.

### RATED VOLTAGE & AMPERAGES CHART

SKU	Model	Voltage	Amps
TB000A43	TBDW-3	120-208/240	15.0
	Tortilla Warmer	120	16.0
TB000A44	TBDW-3	120-208/240	15.0

## Section 3 Operation

### **⚠ DANGER**

The on-site supervisor is responsible for ensuring that operators are made aware of the inherent dangers of operating this equipment.

### **⚠ DANGER**

Do not operate any appliance with a damaged cord or plug. All repairs must be performed by a qualified service company.

### **⚠ DANGER**

Keep power cord away from heated surfaces. Do not immerse power cord in water. Do not let power cord hang over edge of table or counter.

### **⚠ Warning**

The operator of this equipment is solely responsible for ensuring safe holding temperature levels for all food items. Failure to do so could result in unsafe food products for customers.

### **⚠ Warning**

Do not allow unprotected skin to contact any well surface.

### **⚠ Warning**

All covers and access panels must be in place and properly secured, before operating this equipment.

### **⚠ Warning**

Always wear some type of protective covering on your hands and arms when removing lids or pans from the unit.

### **⚠ Warning**

Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

### **⚠ Caution**

Units with pans should be operated with pans in place. Operating the unit without all pans in place will lower efficiency and may damage the unit.

### **⚠ Caution**

Do not fill the dry well with water during operation or cleaning, doing so will void warranties!

### **Notice**

Never place food directly in well. Always use pans.

## Dry Well Operation

### Daily Use

1. Turn main power switch, located on the main control box, to the ON position.
2. Notice that the control is in OFF mode and is displaying the word "OFF".
3. Identify the ON/OFF button on the control.



4. Press and release the ON/OFF button. One short beep will occur.
5. The display will cycle through the three heating zones of the hot food well, displaying "LXXX" (where L represents left heating zone and XXX represents actual temperature of that zone).
6. The display will be active for 2 seconds and then scroll to "CXXX" for the center heating zone and "RXXX" for the right heating zone.
7. This scrolling will continue as long as there are no error conditions, programming mode or OFF is selected.

NOTE: For dual path stores, repeat steps 2-7 to turn on the second hot food well.

8. Allow 45 minutes for the hot food well to reach operating temperature.
9. After the unit reaches operating temperature, verify that each zone is displaying temperatures within the range of 265°F to 285°F (129°C to 141°C).
10. Upon verification of temperatures, proceed with loading product into hot food well.

### Hot Food Section Daily Shutdown

1. Press and hold ON/OFF button for 3 seconds. One short beep will occur. Display will show "OFF".
2. Wait for units to cool and refer to Taco Bell cleaning procedures.

## Section 4 Maintenance

### ⚠ DANGER

It is the responsibility of the equipment owner to perform a Personal Protective Equipment Hazard Assessment to ensure adequate protection during maintenance procedures.

### ⚠ DANGER

Failure to disconnect the power at the main power supply disconnect could result in serious injury or death. The power switch DOES NOT disconnect all incoming power.

### ⚠ DANGER

Disconnect electric power at the main power disconnect for all equipment being serviced. Observe correct polarity of incoming line voltage. Incorrect polarity can lead to erratic operation.

### ⚠ Warning

When cleaning interior and exterior of unit, avoid the front power switch and the rear power cord. Keep water and/or cleaning solutions away from these parts.

### ⚠ Warning

Never use a high-pressure water jet for cleaning or hose down or flood interior or exterior of units with water. Do not use power cleaning equipment, steel wool, scrapers or wire brushes on stainless steel or painted surfaces.

### ⚠ Warning

When using cleaning fluids or chemicals, rubber gloves and eye protection (and/or face shield) must be worn.

### ⚠ Caution

Many food products have an acidic content, which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products.

### ⚠ Caution

Maintenance and servicing work other than cleaning as described in this manual must be done by an authorized service personnel.

You are responsible for maintaining the equipment in accordance with the instructions in this manual. Maintenance procedures are not covered by the warranty.

### Food Wells

The interior of the food wells should be cleaned daily with a non-abrasive cleaner and non-abrasive pad. If necessary, a mild abrasive may be used on the interior of the pans only. Hard water stains and lime scaling may require a special cleaning product.

- Follow product instructions carefully if a sanitizer is used.
- Do not to leave cleaners in a food well overnight or for an extended period of time.
- Never use steel wool.
- Never use a high-pressure water wash for cleaning as water can damage the electrical components.

Maintenance	Daily	After Prolonged Shutdown	At Start-Up
Food Wells	X	X	X

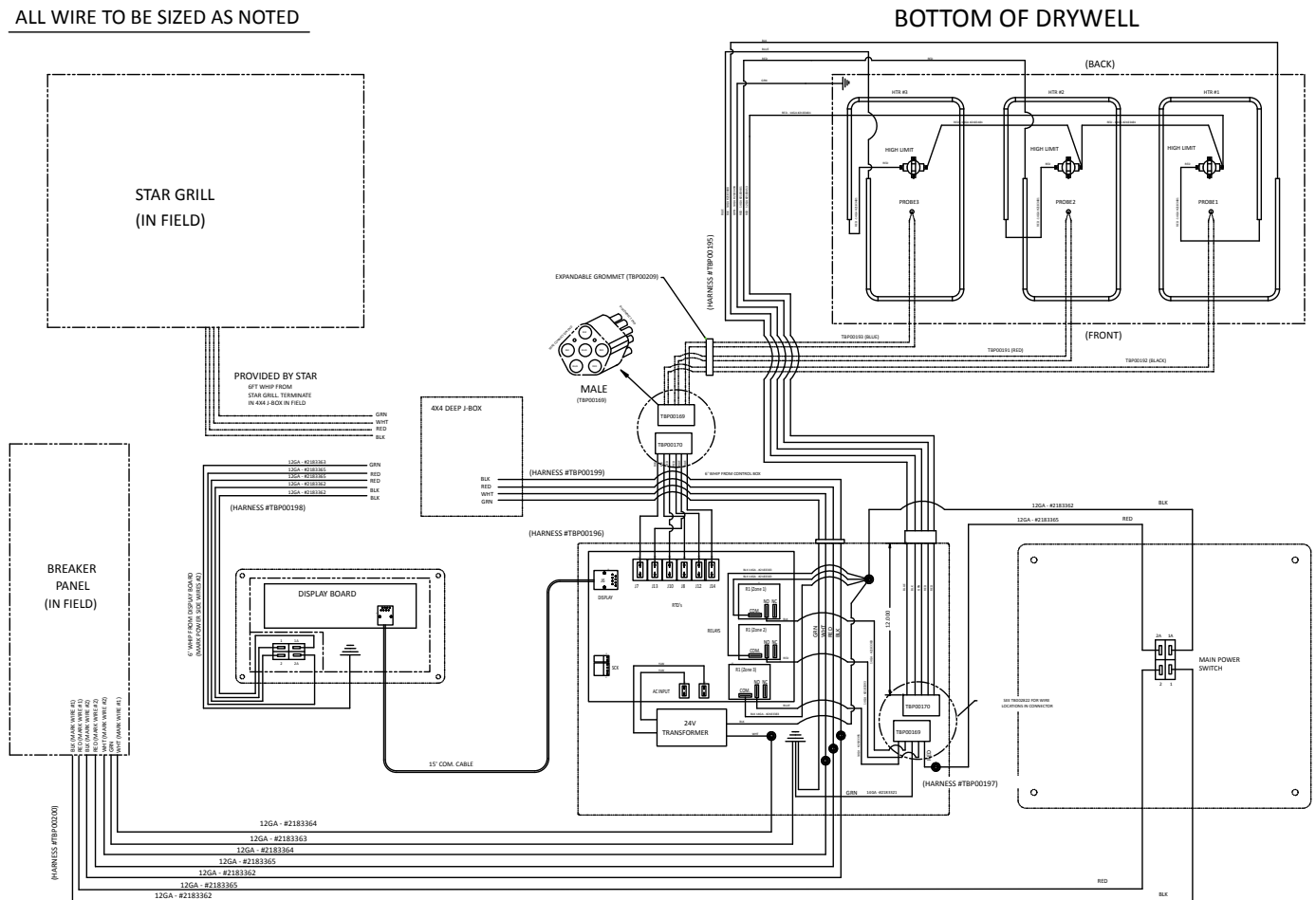
### Dry Well Troubleshooting For An Authorized Service Agent

NOTE: Call KitchenCare 1-844-724-2273 for warranty service; do not call your local refrigeration service agency. Delfield service calls are tracked for continuous product improvement. Service not performed by an authorized service agent or without prior consent from Delfield may not be covered under warranty.

Error Code	Problem	Resolution
LPrB, CPrb, rPrb	Zone temperature probe failure. While the error code is displayed there will also be a short audible beep and the heater will be shut off for that zone.	Check wiring connections.
L Hi, C Hi, r Hi	The temp has exceeded the hi limit set point. While the error code is displayed there will also be a short audible beep and the heater will be shut off for that zone.	Check relay to if it is sticking.
L Lo, C Lo, r Lo	The temp has dropped below the low temperature set point or has taken more than 60 minutes to reach temperature.	Check for power at the relay. Check for power to the hi limit and heater.
No Display		Check circuit breaker. Check on/off switch. Check cable between display board and main control.



### TB000A43 Wiring Diagram





ALL WIRE TO BE SIZED AS NOTED



TB002820

### Replacement Parts

Description	Part Number	Photo
Communication Cable	TBP00167	
Display Board	TBP00166	
Display Overlay	TBP00141	
Heat Element	TBP00165	
Hi Limit	TBP00142	

Description	Part Number	Photo
Main Control Board	TBP00131	
Rocker Switch	TBP60137	
Temp Probe, Black	TBP00192	
Temp Probe, Blue	TBP00193	
Temp Probe, Red	TBP00191	
Transformer	TBP00132	

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