

OPERATION MANUAL - DOCUMENT PART NUMBER 19013854 REV C, 10-19-21

DRY WELLS

MODEL #: Dry Well for Dual Lines
PART #: 18018765

Dry Well for I-Lines
18018767

Dry Well for Mini Flex Line
18018707



Dry Well (18018707 Shown)





Franke Foodservice Systems, Inc.
800 Aviation Parkway
Smyrna, TN 37167, USA
Tel + 1.800.5.FRANKE, opt. 2
(1.800.537.2653, opt. 2)
www.franke.com

MAKE IT WONDERFUL



IMPORTANT SAFETY INFORMATION

EXPLANATION OF SAFETY AND NOTICE SYMBOLS

-  **DANGER** DANGER indicates a hazardous situation which, if not avoided, **WILL** result in death or serious injury.
-  **WARNING** WARNING indicates a hazardous situation which, if not avoided, **COULD** result in death or serious injury.
-  **CAUTION** CAUTION indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.
-  **NOTICE** NOTICE is used to address practices not related to physical injury.

READ AND SAVE THESE INSTRUCTIONS

DANGER

Energized electrical circuits present a life-threatening hazard of electric shock, explosion, or arc flash.

- NEVER hose down unit or clean with water jet.
- ALWAYS disconnect unit from power IMMEDIATELY if bare wires or other electrical conductors are exposed.
- ALWAYS ensure all electrical circuits are disconnected and discharged, with an appropriately rated voltage detecting device, before performing service, maintenance, or installation work.
- ALWAYS follow all national and local standards, laws, and codes, as well as all applicable safe electrical work practices.

Failure to follow these safety instructions WILL result in death or serious injury.

WARNING

Heated surfaces present a serious hazard of burning.

- Disconnect power or other heat sources, and allow adequate cooling time, before cleaning or service.
- Avoid contact with heated surfaces during operation or while cooling.
- Always use appropriate personal protective equipment (PPE) where heated surfaces are present.

Failure to follow these safety instructions COULD result in death or serious injury.

Unauthorized modifications or repairs pose a hazard in the form of an improperly functioning unit.

- ONLY for commercial use.
- NEVER make ANY modifications to the unit that are not authorized by documentation provided by *Franke*.
- NEVER remove any labels from the unit.
- ALWAYS replace ANY labels that have been removed or damaged IMMEDIATELY.
- ONLY use original equipment manufacturer (OEM) parts when service, maintenance, or installation work is performed.
- NEVER operate with factory installed parts or components removed.
- NEVER use for other than intended use.

Failure to follow these safety instructions COULD result in death or serious injury.

These instructions are intended for qualified persons ONLY. Use by others creates an unsafe condition.

- ONLY persons who are certified technicians or trades persons with the requisite knowledge, skills, ability, and training, MUST perform service or installation work.
- ALWAYS keep out of the reach of children.
- ONLY allow access to unit by trained personnel who have read this manual.

IMPORTANT SAFETY INFORMATION

Failure to follow these safety instructions COULD result in death or serious injury, as well as property damage or void of warranty.

CAUTION

Lifting and transporting heavy objects poses a hazard of injury.

- NEVER lift or move equipment without proper tools or assistance.

Failure to follow these safety instructions COULD result in minor to moderate injury.

Steel surfaces may have sharp edges which pose a hazard of injury

- ALWAYS wear appropriate personal protective equipment (PPE) when moving or handling equipment.

Failure to follow these safety instructions COULD result in minor to moderate injury.

NOTICE

NEVER use inappropriate tools, processes, or procedures. Damage to components of unit can occur.

- Follow these instructions EXACTLY to avoid property damage or void of warranty.
-

NEVER discard any loose parts received with unit. They may be required for proper and safe installation and operation.

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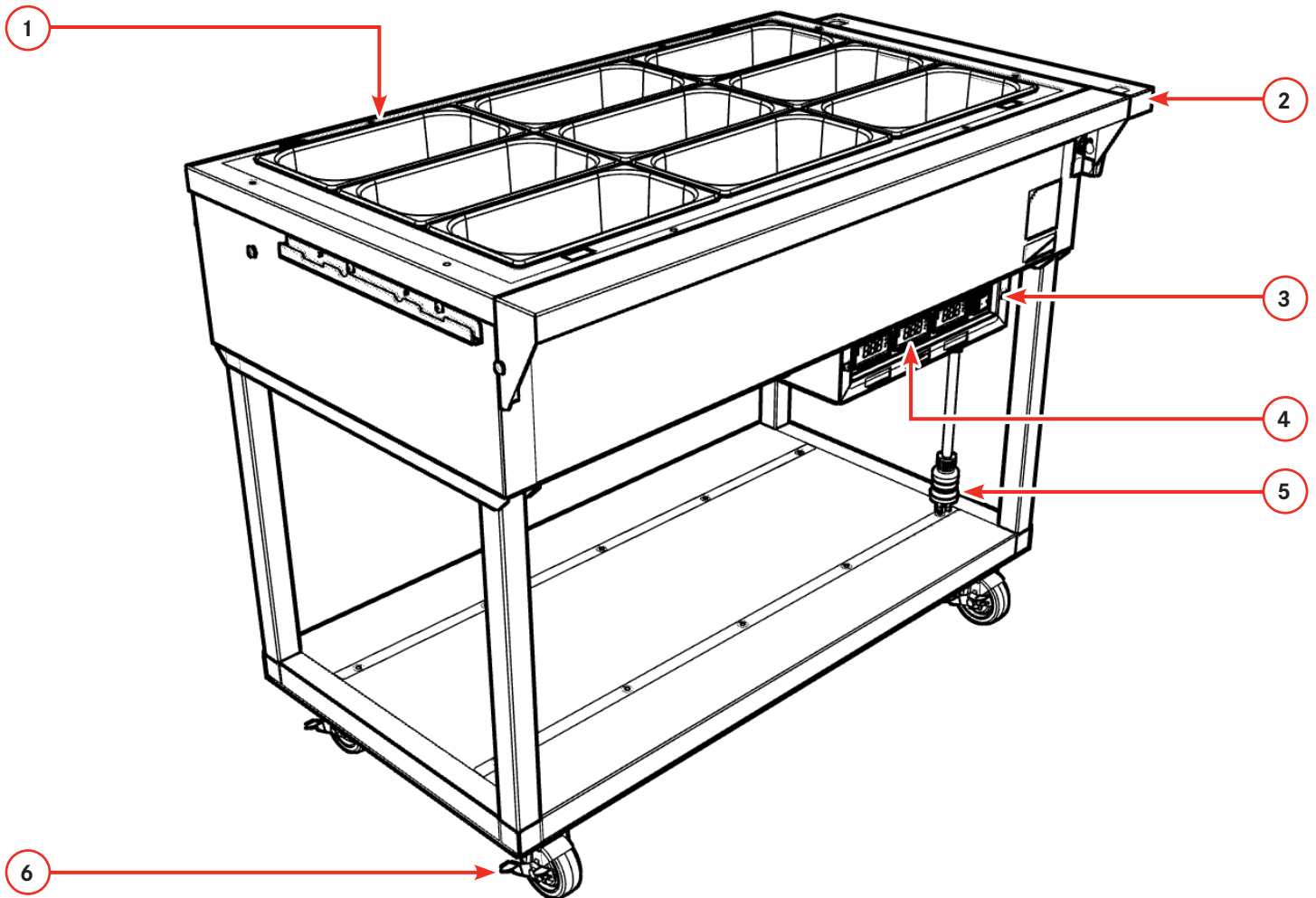
KEY COMPONENTS

Overview

The Dry Well provide temporary point-of-use access to hot ingredients at the prep line. Multiple, independently temperature controlled dry, heated wells maintain proper holding temperatures for food products, while removable shelves provide additional work surfaces

that can be easily detached from the units for easy cleaning. Digital temperature controllers monitor, control, and display current well temperatures, while shelf space below the well provides additional storage for supplies.

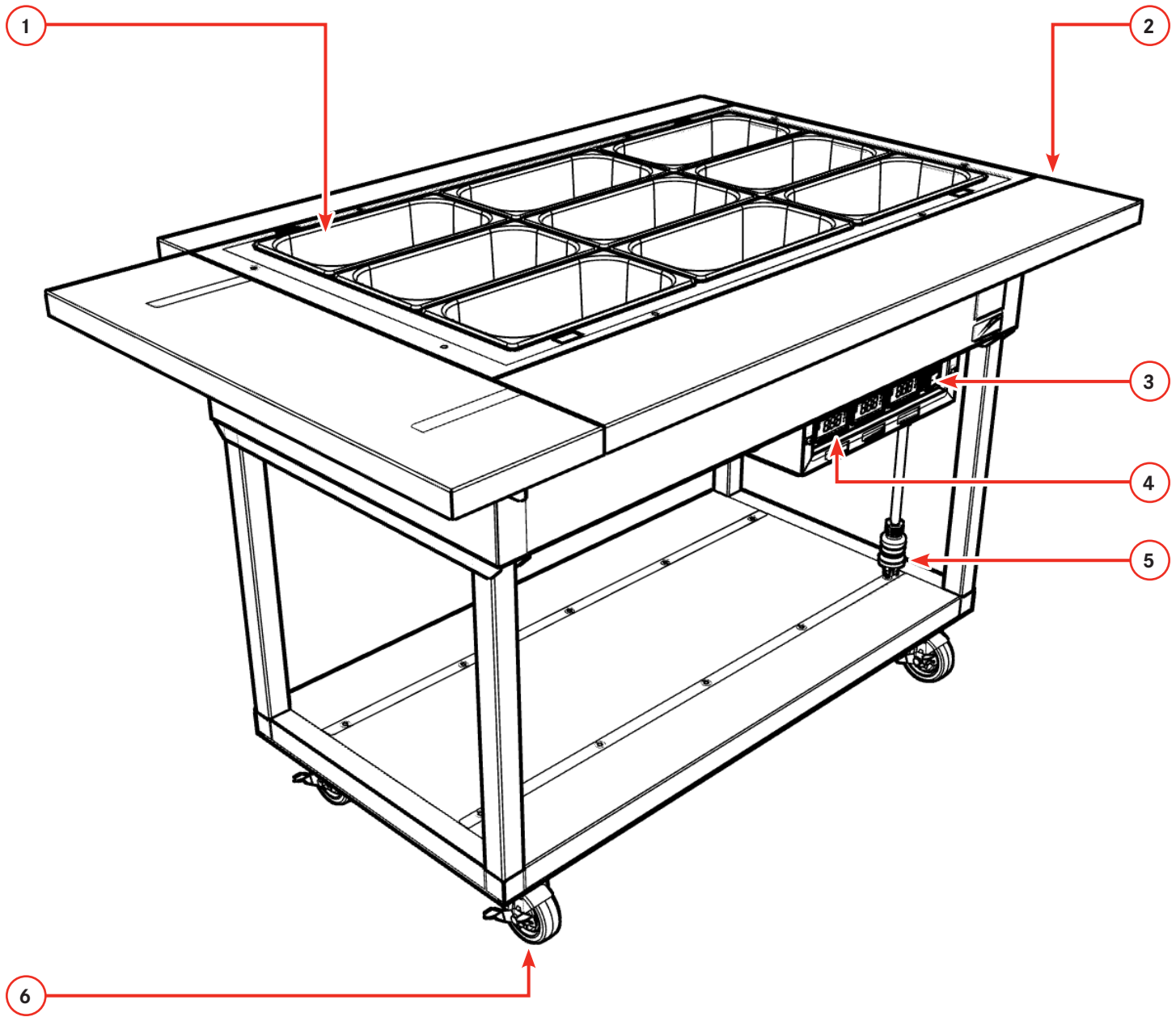
Dry Well for Dual Lines



ITEM	PART NAME	QTY
1	Dry Hot Well	3
2	Removable Shelves	2
3	Power ON/OFF Switch	1
4	Digital Temperature Controllers	3
5	Power Cord	1
6	Locking Casters	4

KEY COMPONENTS

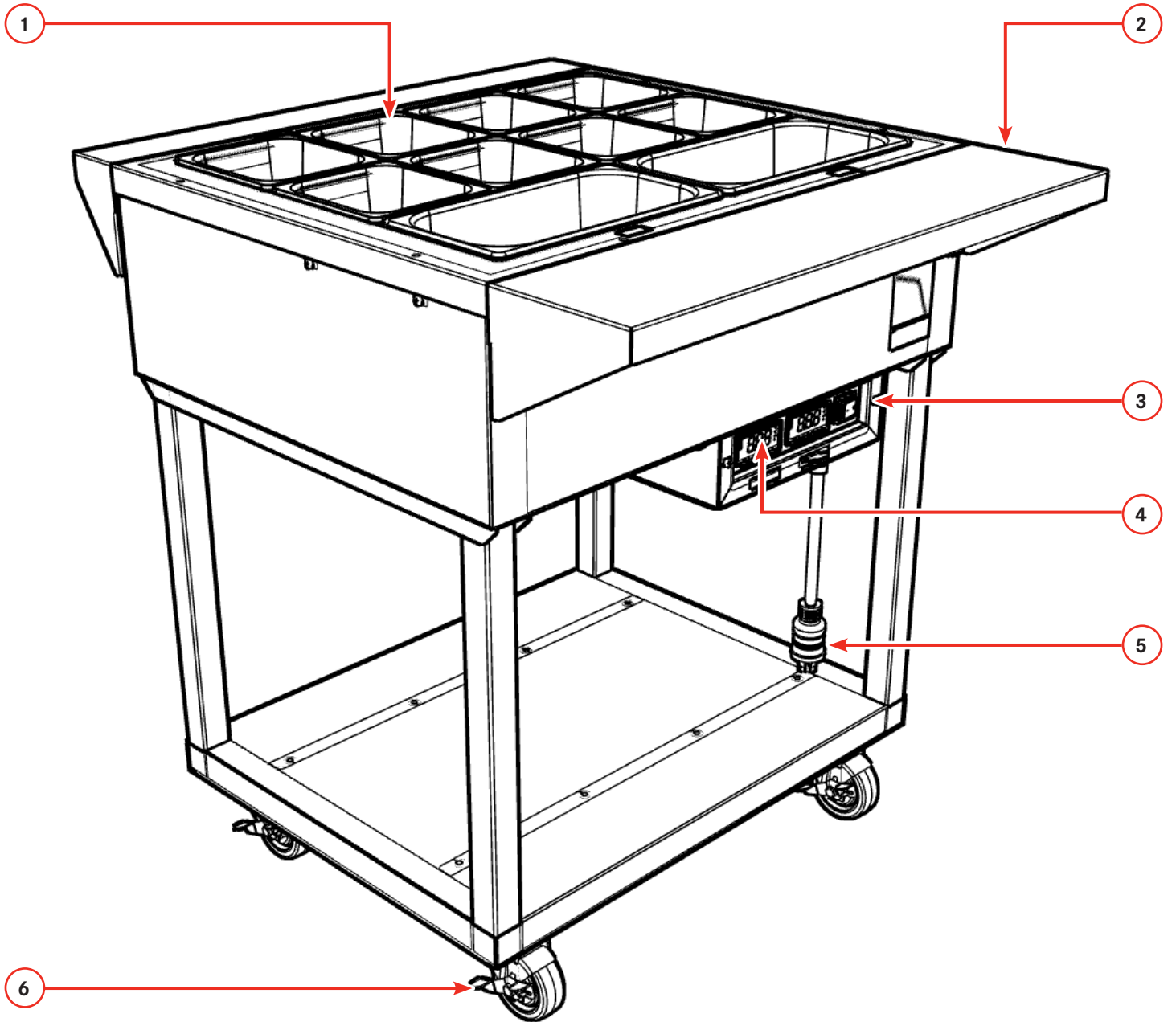
Dry Well for I-Lines



ITEM	PART NAME	QTY
1	Dry Hot Well	3
2	Removable Shelves	3
3	Power ON/OFF Switch	1
4	Digital Temperature Controllers	3
5	Power Cord	1
6	Locking Casters	4

KEY COMPONENTS

Dry Well for Mini Flex Line

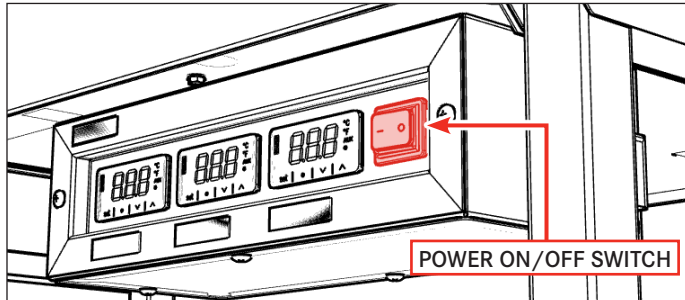


ITEM	PART NAME	QTY
1	Dry Hot Well	2
2	Removable Shelves	2
3	Power ON/OFF Switch	1
4	Digital Temperature Controllers	2
5	Power Cord	1
6	Locking Casters	4

CONTROLS & SETTINGS

Power ON/OFF Switch

Each Dry Well is provided with a main power ON/OFF switch, located next to the controllers below the heated pan on each unit.



Factory Preset Temperature

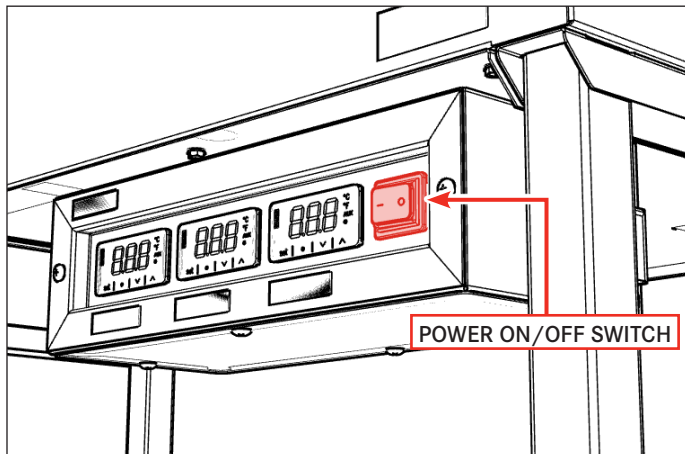
The temperatures for the Dry Wells are preset at the factory. The preset temperatures are recommended for normal operation.

FACTORY PRESET TEMPERATURE/CONTROL SETTING	FACTORY PRESET TEMPERATURE OFFSET (OF1)
295° F (146.1° C)	-8° F (-22.2° C)

OPERATION

Store Opening

1. Turn power ON/OFF switch ON.



2. Allow wells to reach operating temperature before loading with product.

Store Closing/Daily Cleaning

⚠ WARNING

RISK OF BURNING/SCALDING

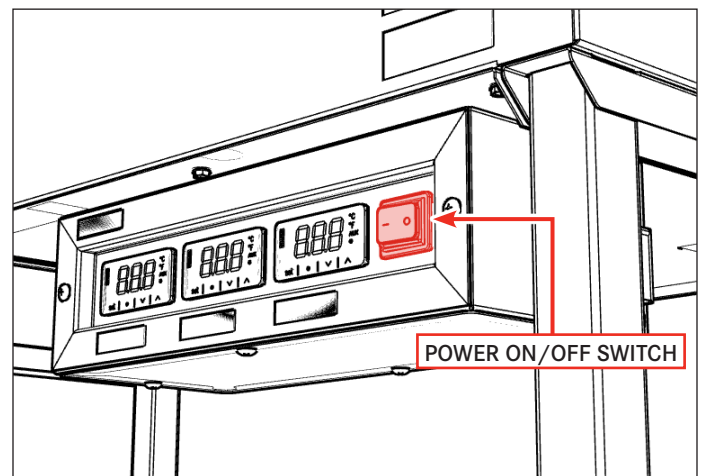
Turn ALL heated components OFF and allow to cool for at least 30 minutes or until cool to the touch before cleaning.

NOTICE

RISK OF EQUIPMENT FAILURE

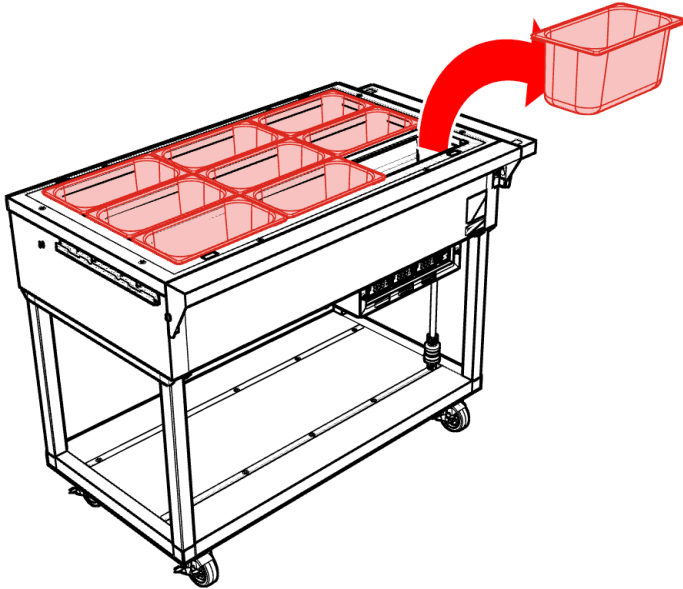
Do NOT allow cleaning agents or water to enter louvers or vents. Do NOT spray cleaning agents or water into electrical compartments, or into any openings or air filters on the unit. Do NOT use dripping wet cloths when cleaning, or use wet mops near the equipment. Do NOT clean the equipment with a water jet or steam cleaner.

1. Turn power ON/OFF switch OFF. Allow unit to fully cool before cleaning.

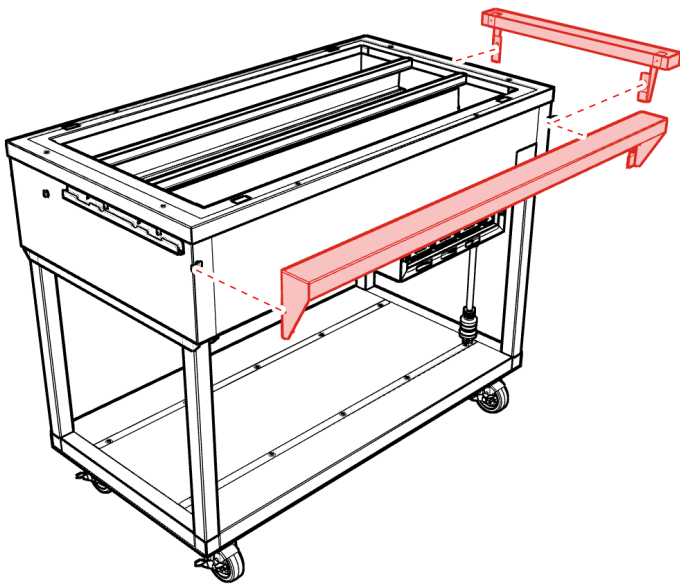


OPERATION

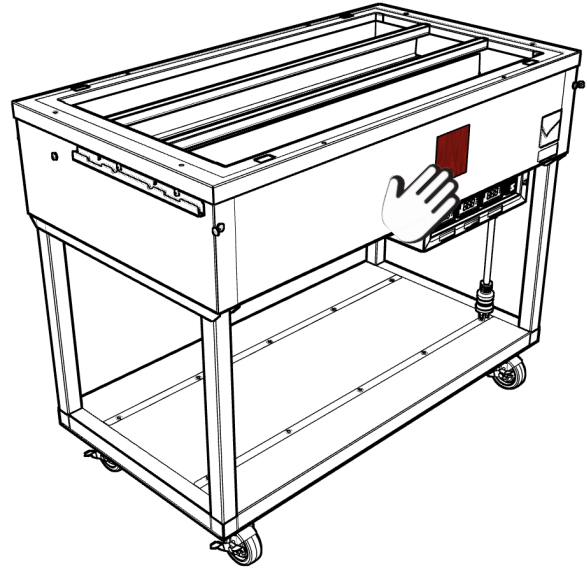
2. Unload all remaining product and place into appropriate cold storage to maintain safe holding standards. Clean empty pans at three compartment sink using approved cleaning and sanitizing solutions.



3. Lift and remove shelves from shoulder bolts on unit. Clean shelves at three compartment sink using approved cleaning and sanitizing solutions.



4. Using clean, sanitized cloths and approved cleaning and sanitizing solutions, wipe down exterior surfaces of unit.

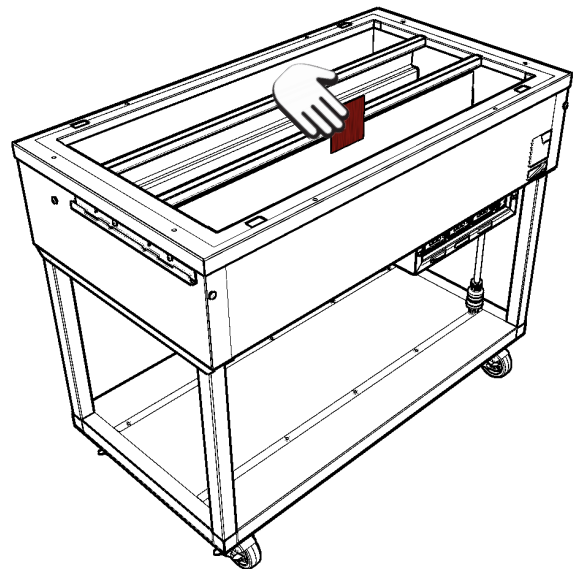


NOTICE

DO NOT fill the Dry Hot Well with liquid. **DO NOT** allow any liquid to sit in the Dry Hot Well for any amount of time. Safely remove any spills immediately. **DO NOT** submerge the Dry Hot Well in liquid.

-Follow these instructions EXACTLY to avoid damage or void of warranty.

5. Once fully cooled, using clean, sanitized cloths and approved cleaning and sanitizing solutions, wipe down interior of dry hot wells.



TROUBLESHOOTING

ISSUE	POSSIBLE CAUSE	REMEDY
Unit will not power ON.	Unit is not plugged in.	Verify unit is plugged into a working electrical receptacle.
	Outlet is not working.	Plug unit into another, nearby electrical receptacle. If the electrical receptacle is not working, use alternate and contact licensed electrician to repair or replace.
	Electronic controller has been turned off.	Push and hold power button (located along bottom of controller) for 5-7 seconds.
	Circuit breaker has been tripped.	Check circuit breaker to see if it has tripped. Reset if necessary.
Unit will not maintain proper temperature.	Equipment was not properly cleaned.	Follow the daily cleaning procedure (refer to <i>Store Closing/Daily Cleaning</i>).
	Equipment not properly assembled.	Verify that all food pans have been properly installed and are resting level within hot wells.
	Electronic temperature controller is not set correctly.	Ensure that the digital temperature controller is set correctly (refer to <i>Unit Temperature Adjustment</i>).

If following these steps does not fix the problem,
contact Franke at (800) 537-2653 and press 2 for Technical Support.

WARRANTY

Franke Foodservice Systems (“Franke”) warrants new equipment manufactured in Franke’s own facilities to be free of defects due to poor materials or workmanship for the period of time listed below (following the date of original installation):

Franke-Manufactured Equipment

- All Components - 1 Year Parts and Labor (year 1)

Exclusions: Certain Franke parts that are expendable by nature and need to be replaced frequently may not be covered. Franke is not liable under these warranties for repairs or damages due to improper operation, maintenance or cleaning, attempted repairs or installation by unauthorized persons, alterations, water quality, abuse, fire, flood or acts of God.

Additionally, this warranty may be voided in the case of:

- Failure to follow Franke instructions for use, care or maintenance.
- Removal, alteration or defacing of the Franke-affixed serial number labels.
- Service by a non-authorized service company.
- Use of non-OEM (Original Equipment Manufacturer) parts.

This warranty is conditional upon Franke receiving notice of any defect subject to this warranty within thirty (30) days of its original discovery by the Buyer.

Other Equipment (Not Manufactured by Franke)

- Equipment not manufactured by Franke (commonly known as “buyouts” or purchased goods) and manufactured by other entities is covered by the warranties, if any, of such third-party manufacturers. Where such third party manufacturers provide warranties on any or all portions of said “buyouts,” Franke agrees to transfer all such warranties to the Buyer.

For Support, Please Call: 1.800.5.FRANKE, opt. 2 (1.800.537.2653, opt. 2)



**RECYCLE DOCUMENTS AND
EQUIPMENT RESPONSIBLY**

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