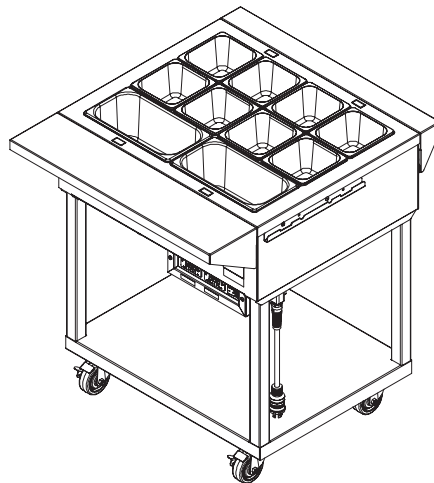
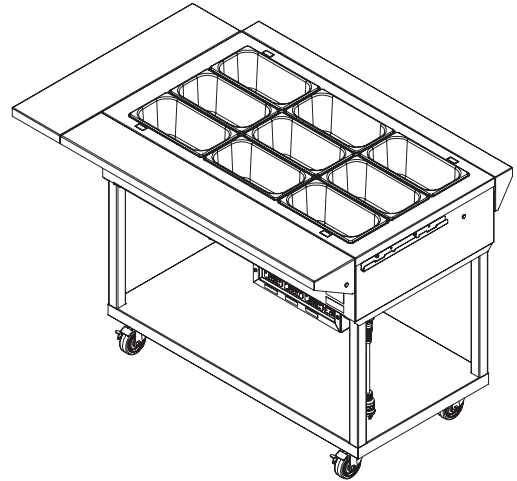
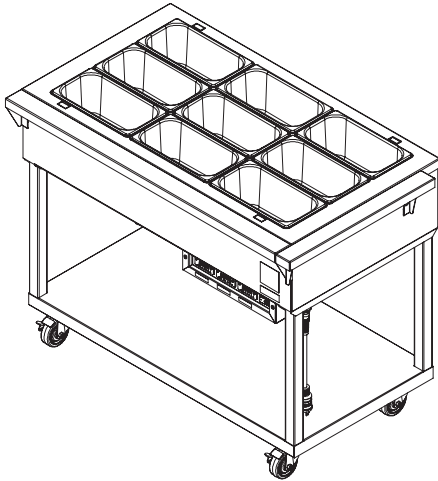


DRY WELLS

MODEL #:	Dry Well for Dual Lines	Dry Well for I-Lines	Dry Well for Mini Flex Line
PART #:	18018765	18018767	18018707



WARNING!

THESE INSTRUCTIONS ARE INTENDED FOR QUALIFIED PERSONS ONLY. IF YOU ARE NOT A CERTIFIED TECHNICIAN OR TRADES PERSON WITH THE REQUISITE KNOWLEDGE, SKILLS, ABILITY, AND TRAINING, DO NOT ATTEMPT SERVICE OR INSTALLATION YOURSELF. SERVICE BY UNQUALIFIED PERSONS COULD RESULT IN PROPERTY DAMAGE, INJURY, OR DEATH. SERVICE BY NON-AUTHORIZED PERSONS, OR THE USE OF NON-OEM PARTS, MAY VOID WARRANTY. READ THESE INSTRUCTIONS AND ALL SERVICE DOCUMENTS, AND ALL OTHER DOCUMENTS THAT SHIPPED WITH THE EQUIPMENT FROM THE FACTORY WHEN NEW, COMPLETELY BEFORE PROCEEDING. SAVE ALL INSTRUCTIONS FOR FUTURE REFERENCE.

COMMON SERVICE PARTS

DRY WELL FOR DUAL LINES

ITEM #	PART NUMBER	PART NAME	QTY
1	19013222	Heater, Rod	3
2	18016470	<i>Evco</i> Controller, w/ Program	3
4	19013980	Relay, Solid State, Panel Mount, 24 A / 24-280 VAC	3
4	22.110000415	Rocker Switch, Illuminated	1
5	19008887	Electrical Cord, w/ NEMA L14-20P	1
6	30-210014989	Front Shelf	1
7	18018772	Side Shelf Extension	1
8	1317162	Caster, 3-½" Dia., Swivel Plate	4

Table 1

DRY WELL FOR I-LINES

ITEM #	PART NUMBER	PART NAME	QTY
1	19013222	Heater, Rod	3
2	18016470	<i>Evco</i> Controller, w/ Program	3
4	19013980	Relay, Solid State, Panel Mount, 24 A / 24-280 VAC	3
4	22.110000415	Rocker Switch, Illuminated	1
5	19008887	Electrical Cord, w/ NEMA L14-20P	1
6	30-210015006	Front Shelf	1
7	18018781	Side Shelf Extension, LH	1
8	30-210015009	Back Shelf	1
9	1317162	Caster, 3-½" Dia., Swivel Plate	4

Table 2

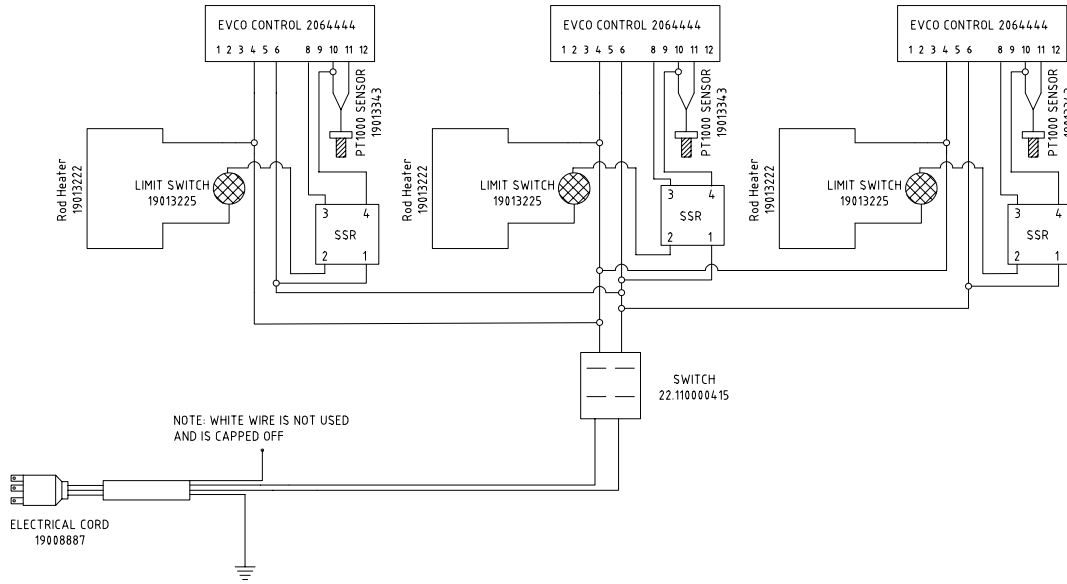
DRY WELL FOR MINI FLEX LINES

ITEM #	PART NUMBER	PART NAME	QTY
1	19013222	Heater, Rod	2
2	18016470	<i>Evco</i> Controller, w/ Program	2
4	19013980	Relay, Solid State, Panel Mount, 24 A / 24-280 VAC	2
4	22.110000415	Rocker Switch, Illuminated	1
5	19008887	Electrical Cord, w/ NEMA L14-20P	1
6	30-210014910	Front Shelf	1
7	30-210014909	Back Shelf	1
8	1317162	Caster, 3-½" Dia., Swivel Plate	4

Table 3

ELECTRICAL DIAGRAMS

SOLID STATE RELAY OPTION



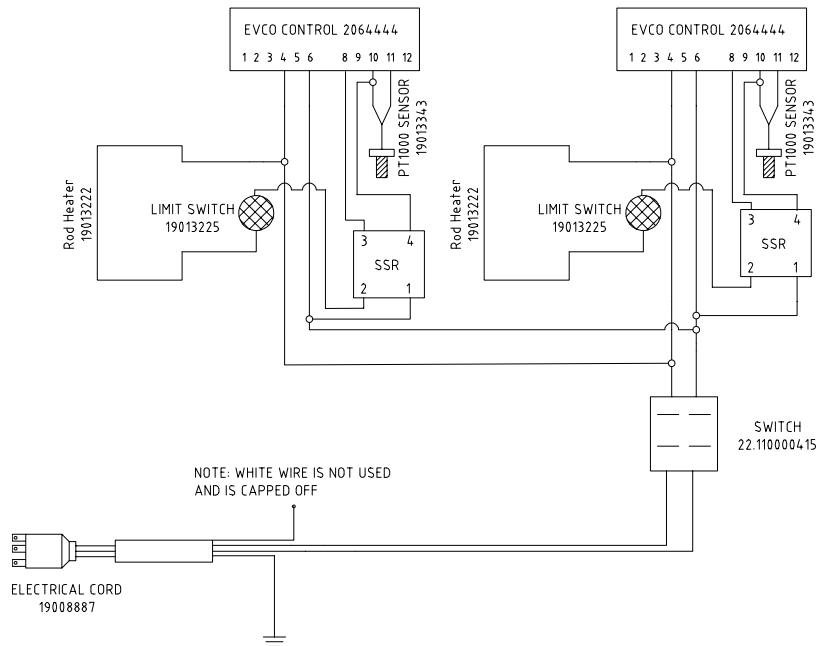
NOTE: WHITE WIRE IS NOT USED AND IS CAPPED OFF

Ground Power Cord to stud on unit with Nut on top of stud, then terminal, then a flat washer, then a lock washer followed by a nut.

Unless otherwise stated, all internal wiring is Recognized Component (AVLV2) AWM, at least 1/2 in. thick thermoplastic insulation, rated minimum 105° C, 300V

TITLE	DRAWING #	REV.	VERS. DATE
Electrical Diagram, Dry Well for Dual & I-Lines	19013458	B	11/5/2019

Fig. 1



NOTE: WHITE WIRE IS NOT USED AND IS CAPPED OFF

Ground Power Cord to stud on unit with Nut on top of stud, then terminal, then a flat washer, then a lock washer followed by a nut.

Unless otherwise stated, all internal wiring is Recognized Component (AVLV2) AWM, at least 1/2 in. thick thermoplastic insulation rated minimum 105° C 300V

TITLE	DRAWING #	REV.	VERS. DATE
Electrical Diagram, Dry Well for Mini Flex Lines	19014001	A	10/21/2019

Fig. 2

SPECIFICATIONS

CONTROLLER SETTINGS

PARAMETER	SETTING
Temperature Range	Adjustable
Coldest Set Point	253.0° F
Recommended Set Point	285.0° F
Warmest Set Point	287.0° F
Compressor Protection	N/A
Minimum On Time	N/A
Minimum Off Time	N/A
Defrost Settings	N/A
Defrost Start Temp (Evaporator Probe)	N/A
Maximum Time Between Defrosts	N/A
Termination Temp (Evaporator Probe)	N/A
Maximum Time Allowed	N/A
Display Features	N/A
Can select °F or °C?	No
Can adjust temperature from display?	Yes
Can Initiate Defrost from display?	N/A
Display During Defrost Cycle	N/A

ELECTRICAL

PARAMETER	DUAL LINE	I-LINE	MINI FLEX LINE
Supply Power	208 V/60 Hz/1 Ph	208 V/60 Hz/1 Ph	208 V/60 Hz/1 Ph
Amperage	15.9 A	15.9 A	11.2 A

HEATER

PARAMETER	SETTING (DUAL/I-LINE)	SETTING (MINI FLEX LINE)
Voltage	208 V	208 V
Amperage	5.3 A (×3)	5.6 A (×2)
Wattage	1102 W (×3)	1165 W (×2)
Resistance	36.1 Ω (±10%) (×3)	36.1 Ω (±10%) (×2)

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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