



Prep. Cabinet

(H+K P/N's TH002-3)

Equipment and Operational Manual

This manual is for the exclusive use of licensees and employees of RBI Tim Hortons.

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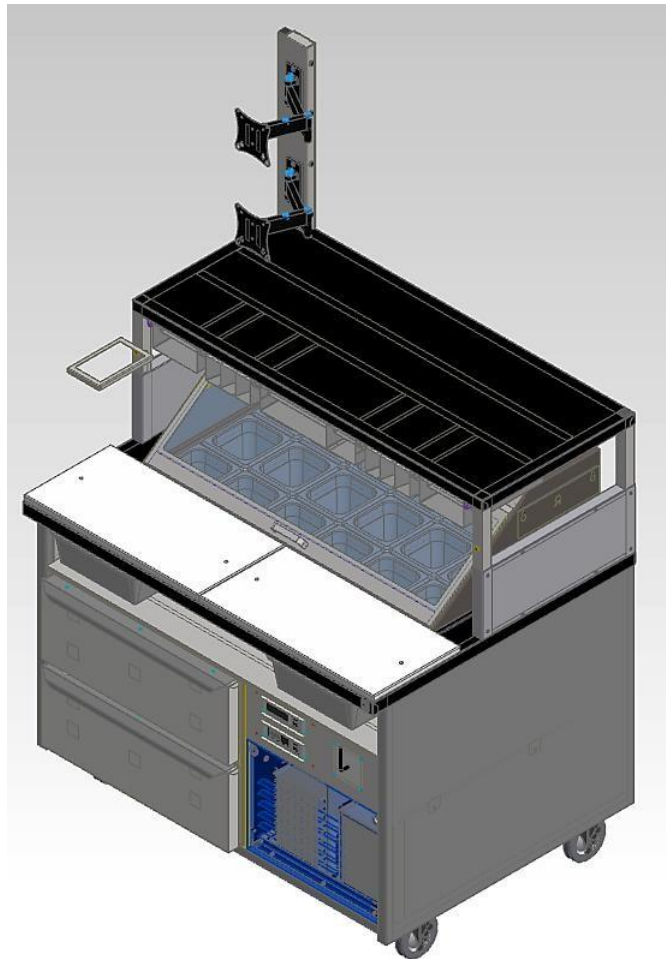


Figure 01. TH002-3

Prep. Cabinet Specs

- 900 Watts/120V/60Hz/7.5A
- Cold Rail Holding Temperature @ 32 °F
- Refrigeration Drawer Holding Temperature @ 32°F
- Removable Monitor Mounting Arm
- Removable Butter Holder
- Removable Cutting Boards
- Removable Tong Holders
- Removable Paper Wrap Holder

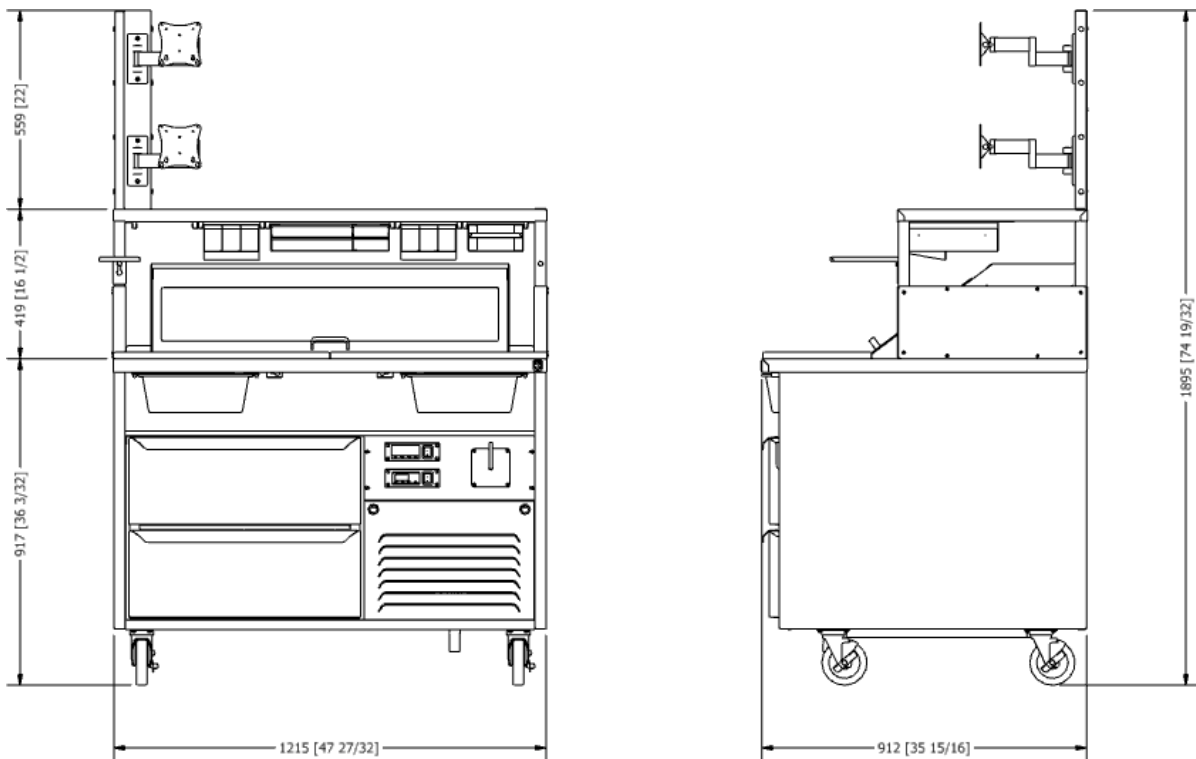


Figure 02. TH002-3, OVERAL DIMENSIONS

Table of Contents

Introduction	4
Inspection	4
Wash and Sanitize Unit	4
Installation	4
Preventive Maintenance	5
Cleaning	5
Product Warranty... ..	7
Trouble Shouting	8
Service	9
Replacement Parts List and Exploded View	14
Electrical Schematic	18
Controller Parameters... ..	19

Introduction

Note: This manual contains important instructions and safety information on the Prep. Cabinet. Read and understand the contents of this manual **before** attempting to install, operate, or service the unit.

The Prep. Cabinet Unit is designed to hold food products and maintain the necessary temperature within a range to ensure the best product quality.

Inspection, Installation, and Commissioning

Upon receipt, examine the equipment carefully for any damage. If damage has occurred, notify the freight carrier and H+K immediately.

Caution! The shipping container may have staples, nails, banding under tension and possible wood splinters, which can cause injuries. Wear gloves and eye protection to reduce the risk of injury when uncrating.

- Peel the protective adhesive film from **all** areas (front, sides, and interior).

Wash and Sanitize Unit

Note! Use only RBI Tim Hortons approved cleaning and sanitizing agents

- Wipe down, sanitize and dry the unit.

Installation

- Installation of this equipment must be completed by qualified personnel in compliance with all manufacturer's instructions and local building, food safety and electric codes.
- Unit must only be plugged to a **120V/60Hz** power supply.
- Turn on the Prep. Cabinet Unit at power switch located on the unit.
- Allow the cold rail to reach operating temperature (32°F)
- Allow the refrigerator drawer to reach operating temperature (32°F)

Preventative Maintenance

Warning! Failure to properly perform scheduled preventative maintenance may void manufacturer's warranty.

Clean the Prep. Cabinet

- The unit should be shut down, emptied and given a thorough cleaning regularly.
- Turn unit off at power switch.
- Remove Tong Holders, butter holder, Trash Pans and dividers from unit and wash in sink. Ensure all holes and slots are clean and free of any debris.
- Using a damp cloth, wipe down with sanitizing solution.
- Return Tong holders, butter holder, Trash Pans and dividers after drying.
- Turn the unit back on at power switch—allow 30 minutes for the unit to reach operating temperature of 32°F on the cold rail and 32°F on the refrigerated drawer.

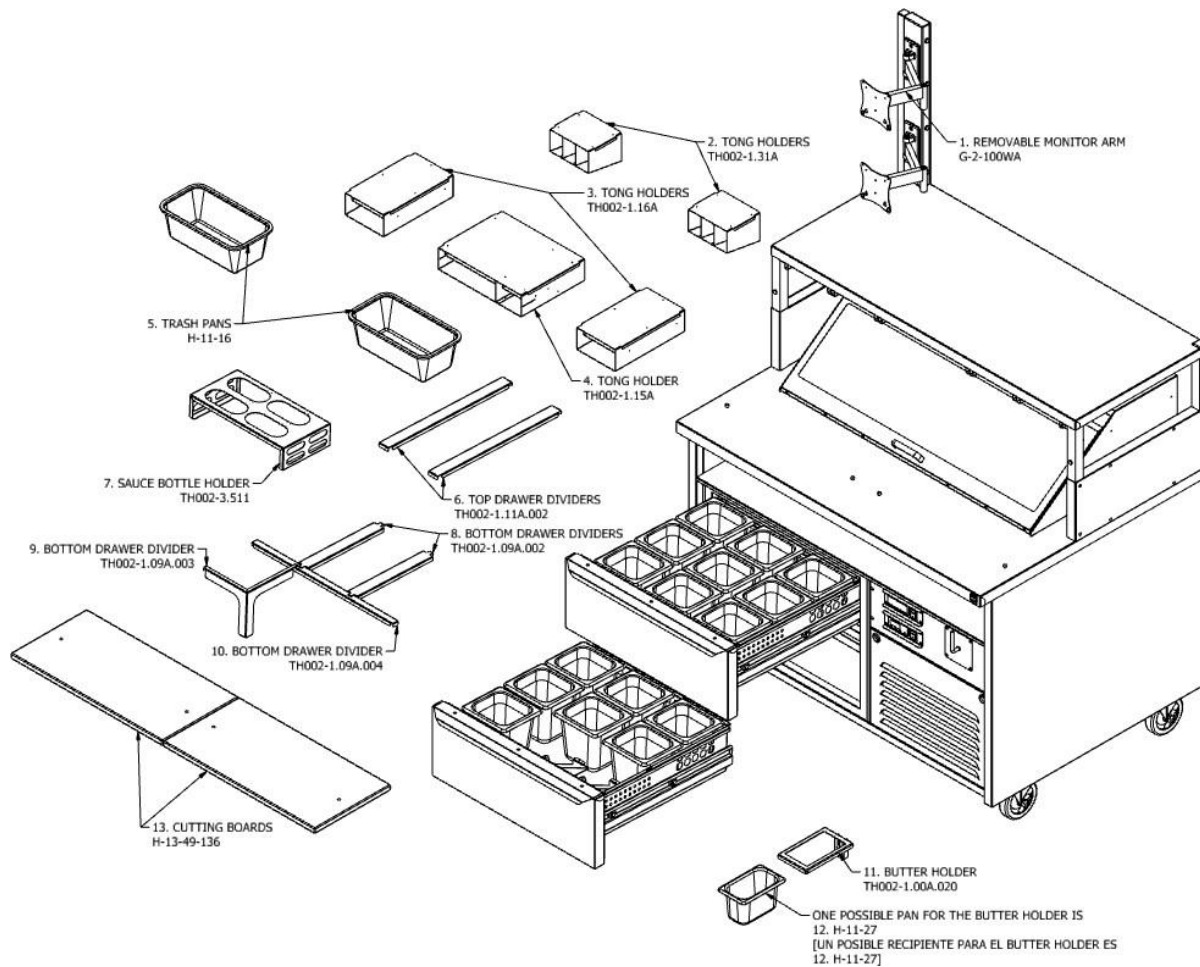


Figure 03. TH002-3, EXPLODED VIEW

1	G-2-100WA	REMOVABLE MONITOR ARM
2	TH002-1.31A	TONG HOLDERS
3	TH002-1.16A	TONG HOLDERS
4	TH002-1-15A	TONG HOLDER
5	H-11-16	TRASH PANS
6	TH002-1.11A.002	TOP DRAWER DIVIDERS
7	TH002-3.511	SAUCE BOTTLE HOLDER
8	TH002-1.09A.002	BOTTOM DRAWER DIVIDERS
9	TH002-1.09A.003	BOTTOM DRAWER DIVIDER
10	TH002-1.09A.004	BOTTOM DRAWER DIVIDER
11	TH002-1.00A.020	BUTTER HOLDER
12	H-11-27	BUTTER PAN
13	H-13-49-136	CUTTING BOARDS

Caution! Do not use abrasives or strong chemicals to clean any surfaces

The exterior of the unit should be cleaned with an approved cleaner. Do not use abrasive cleaners to clean the exterior of the cabinet as this might damage the stainless steel finish. Do not use steel wool or any strong chemicals.

Caution! Do not use a pressurized spray to clean the Prep. Cabinet.

Warning! Do not spray liquids directly onto the power switch. Doing so will void the warranty and risk serious personal injury.

Allow Unit to Defrost (Drawers don't require defrosting).

- Turn power switch off.
- Open the lid and open drain valve.
- All ice to melt overnight with lid open.
- If ice doesn't melt quick enough warm water can be poured into well.
- Turn refrigerator on 1 hour before product is placed.

Product Warranty

H+K International, Inc. makes the following limited warranties to the original purchaser only for this equipment and replacement parts:

H+K warrants all components to be free of defects in material and workmanship, if properly installed, operated and maintained, for a period of (2) year from the date of the delivery.

The company's obligation under this warranty is limited to repairing or replacing any part or parts of the refrigerator determined to be defective by an authorized representative of H+K.

The company reserves the privilege of determining if such repairs are to be made in the field or at the H+K factory.

The company assumes no liability for expenses or repairs made by other parties except by written consent.

Corrections of such defects by repair or replacement shall constitute fulfillment of all company obligations to the purchaser.

H+K shall not be liable for loss, damages or expenses arising from misuse, abuse, alteration, accident or improper installation of the freezer such as:

- Improper or unauthorized repair;
- Failure to follow proper installation instruction;
- Improper maintenance;
- Damage in shipment;
- Abnormal use;
- Improper power supply;
- Natural disaster;

Special Conditions

This warranty also does not cover:

- Overtime or holiday charges;
- Consequential damages (the cost of repairing or replacing other property which is damaged), loss of time, profits, use of any other incidental damages of any kind.

Expected life of this equipment is 7 to 10 years provided that it is maintained properly through H+K approved suppliers using only approved component parts and that the unit is cleaned regularly and not abused.

Troubleshooting

ITEM NO	PROBLEM	POSSIBLE CAUSE	SOLUTION
1	Unit Will Not Turn On	Unit Is Not Plugged In	Verify The Unit Is Connected To The Correct Power Source
		Circuit Breaker Has Tripped	Check Circuit Breaker To See If Has Tripped. Reset If Neccesary. If These Steps Do Not Fix The Problem, Call H+K at 800-877-7782
2	Cold Rail Does Not Hold The Temperature	Condensor Coil Needs To Be Cleaned	Clean The Louvered Panel and The Condensor Coil
		Air Vent Obstruction Bottom Of The Unit	Open The Air Flow Exit At The Bottom
		None Of Above	Call H+K at 800-877-7782
3	Refrigerated Drawer Does Not Hold The Temperature	Condensor Coil Needs To Be Cleaned	Clean The Louvered Panel and The Condensor Coil
		Air Vent Obstruction Bottom Of The Unit	Open The Air Flow Exit At The Bottom
		Air Vent Obstruction Inside The Drawer	Open The Air Flow Inlet Inside the Drawer
		None Of Above	Call H+K at 800-877-7782

Service

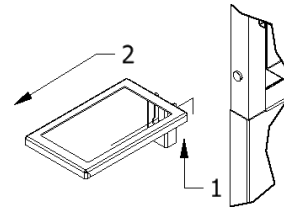
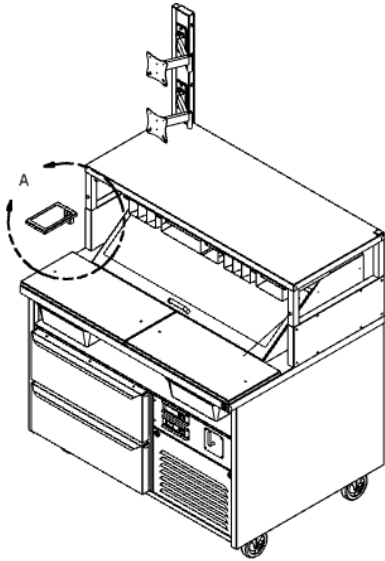
WARNING! Verify unit is disconnected from the power source before attempting any preventative maintenance. Failure to disconnect the electric power could result in electric shock, burns, injuries or death.

The Prep. Cabinet Unit has been designed to be serviced while installed. Before servicing, be sure that the power circuit is turned OFF either at the main store breaker panel or the break panel underneath the Heating Cabinet.

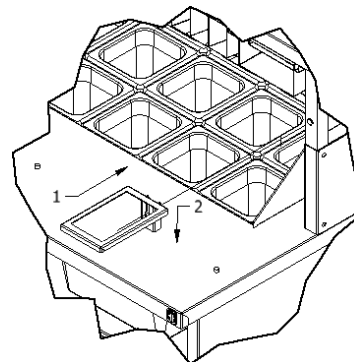
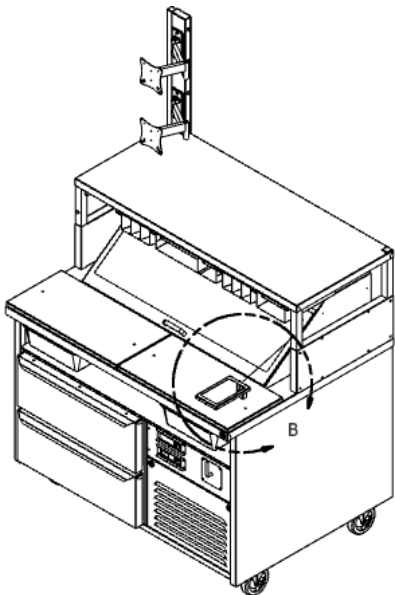
WARNING! Servicing of this unit is only to be performed by a licensed service contractor and should not be attempted by a store manager or crewperson.

- ✓ Ensure the Prep. Cabinet is unplugged from the power source.
- ✓ Follow the provided instructions on next pages for service.

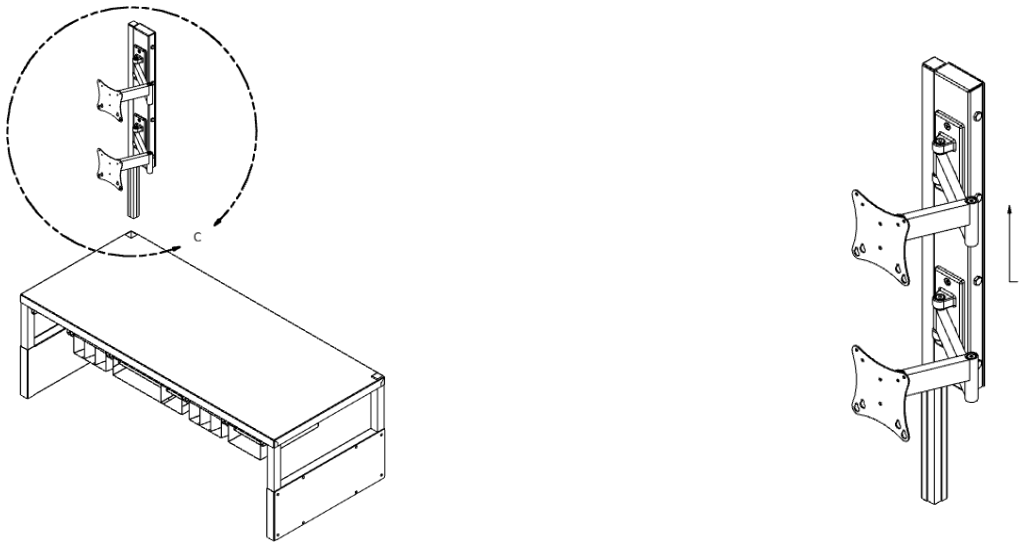
- To Remove Butter Holder:
 1. Lift the bracket to clear the stud
 2. Pull out the bracket



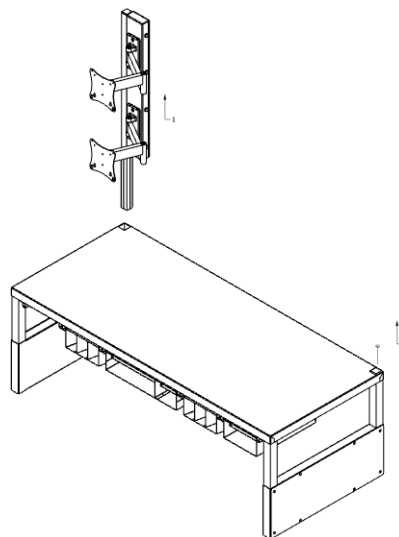
- To Mount Butter Holder on the other Side:
 1. Slide the bracket on the stud
 2. Push down to lock in place

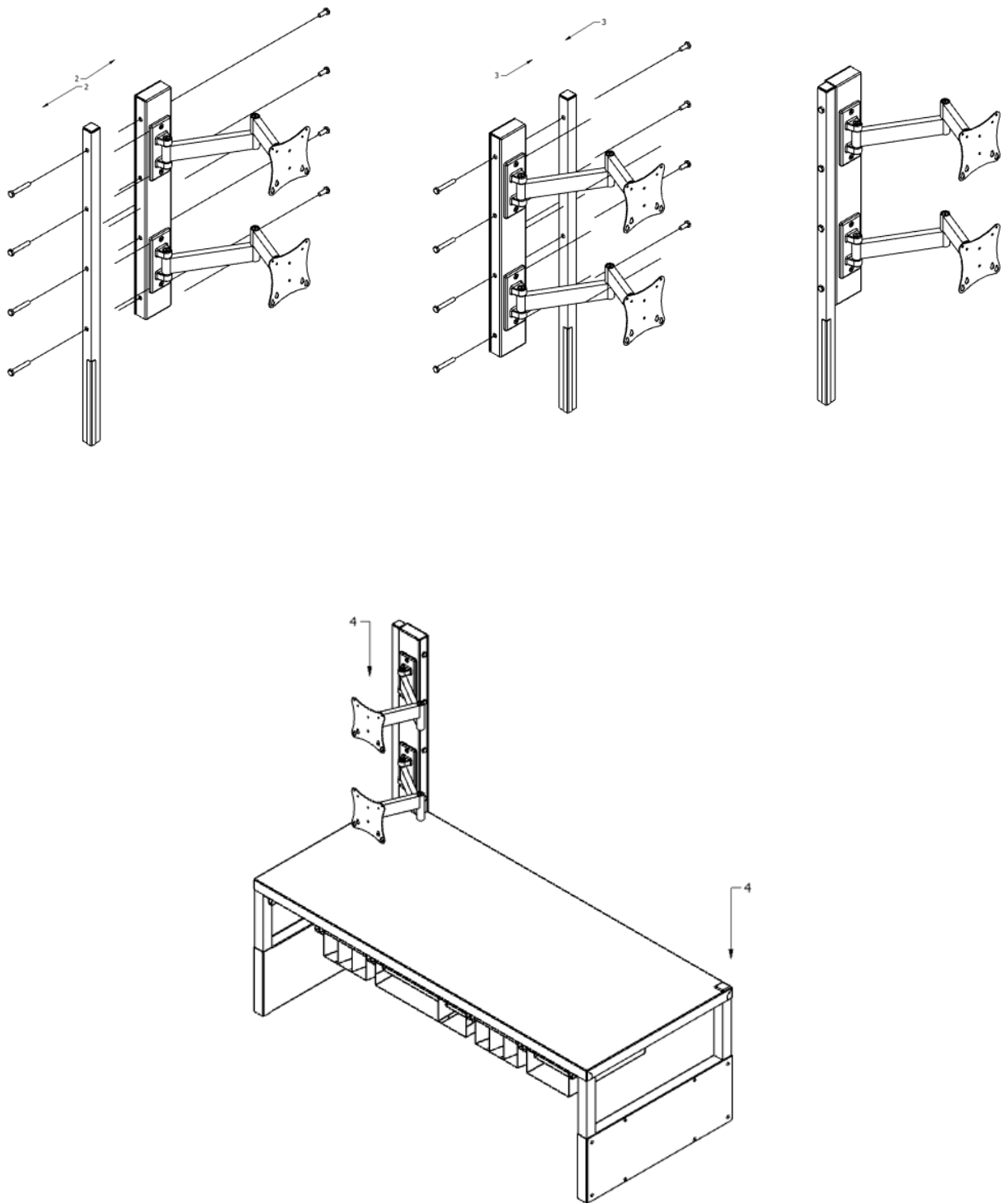


- To Remove the Monitor Arm:
Simply, lift the arm to clear the tubing.



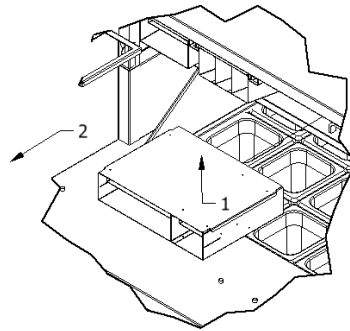
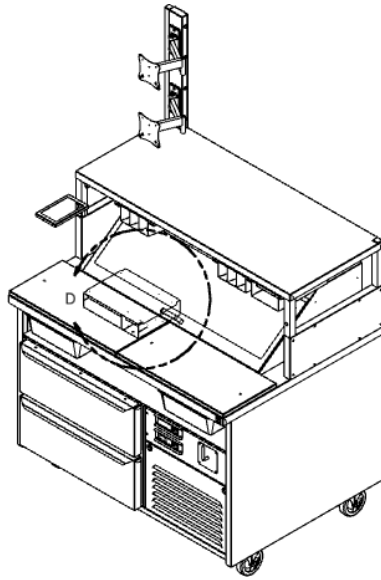
- To Mount the Monitor Arm on the other Side:
 1. Remove the arm
 2. Remove the bolts from sides and the tubing
 3. Place the tubing on the opposite side and tighten the bolts
 4. Mount the monitor arm





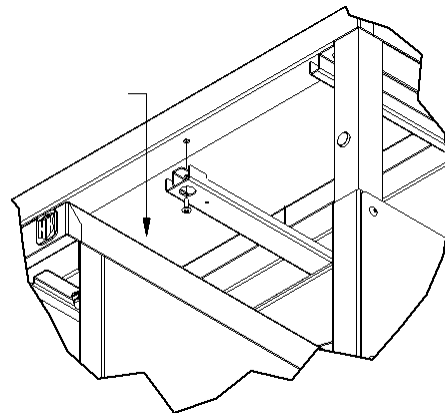
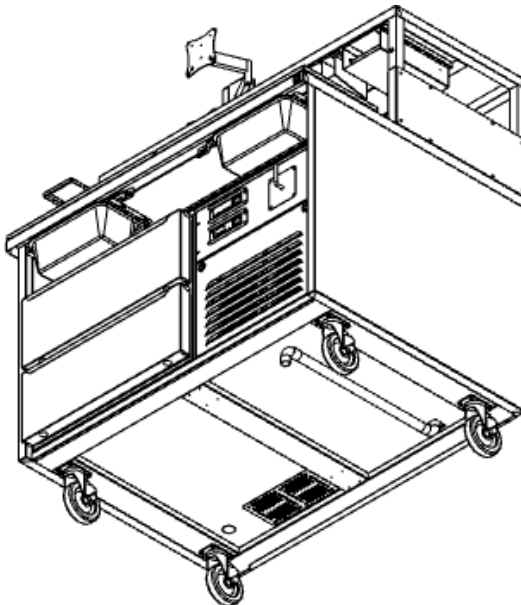
- To Remove Tong Holders:

1. Lift the tong holder to clear the mounting bracket
2. Pull out the tong holder



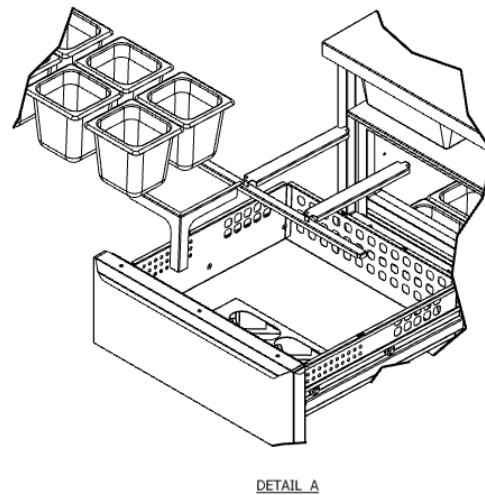
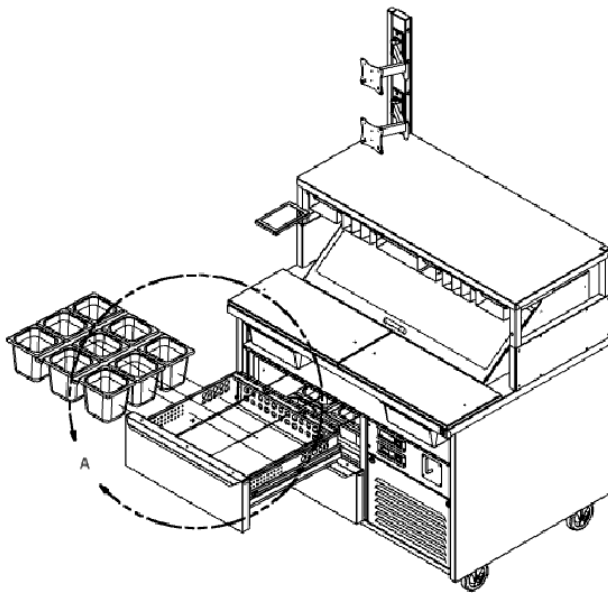
- To Remove Tong Holder Brackets:

1. Remove the screws from the mounting bracket



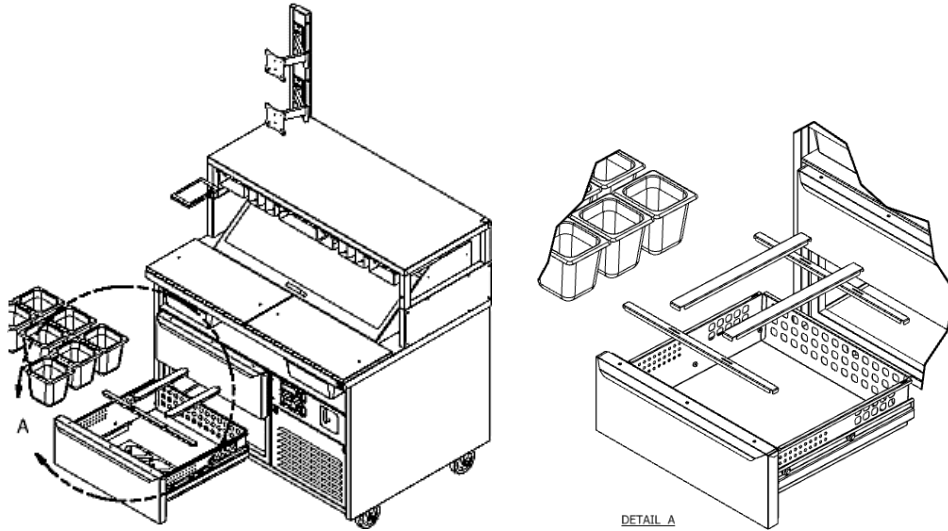
- To Remove Top Drawer's Dividers:

1. Open the drawer
2. Remove the pans
3. Remove the dividers

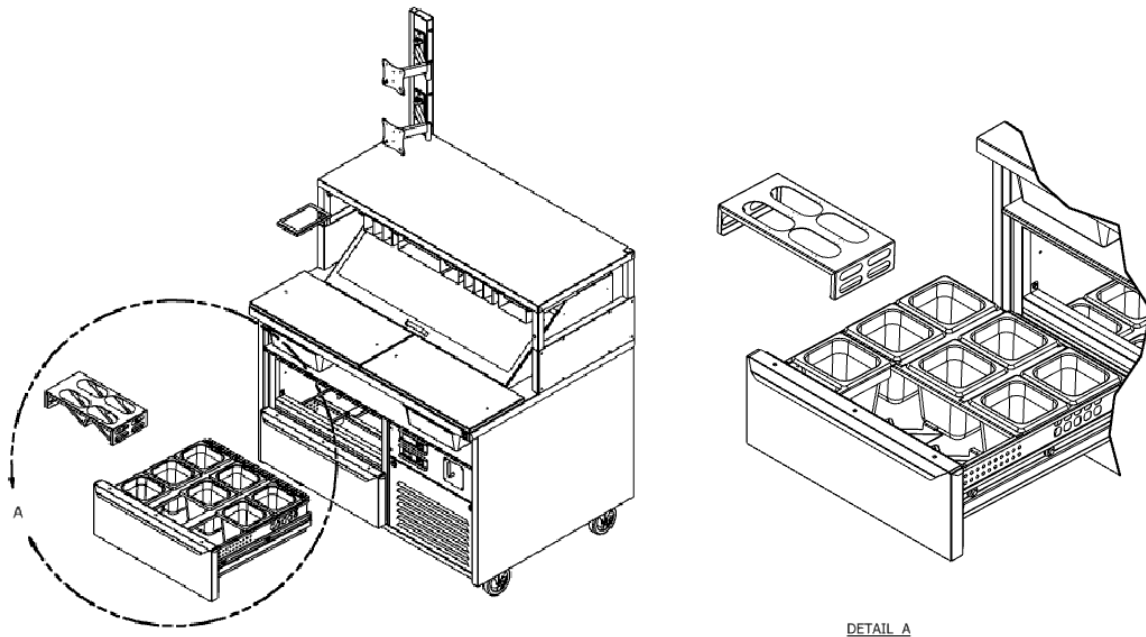


- To Remove bottom drawer's dividers:

1. Open the drawer
2. Remove the pans
3. Remove the dividers

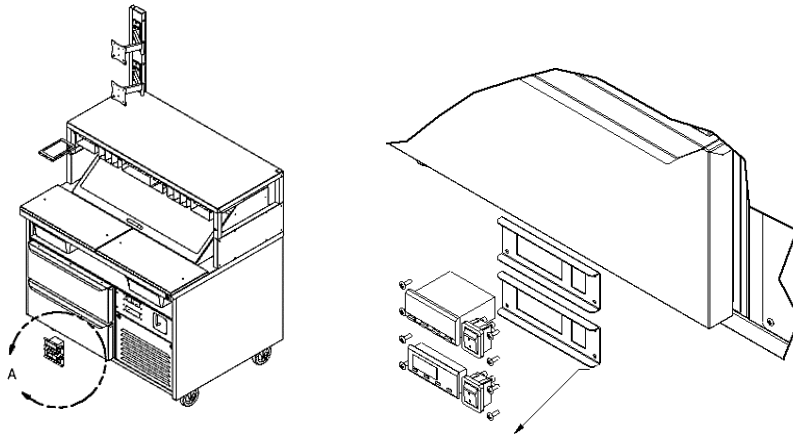


- To Remove Sauce Bottle Holder:
 1. Open the drawer
 2. Remove the bottle holder



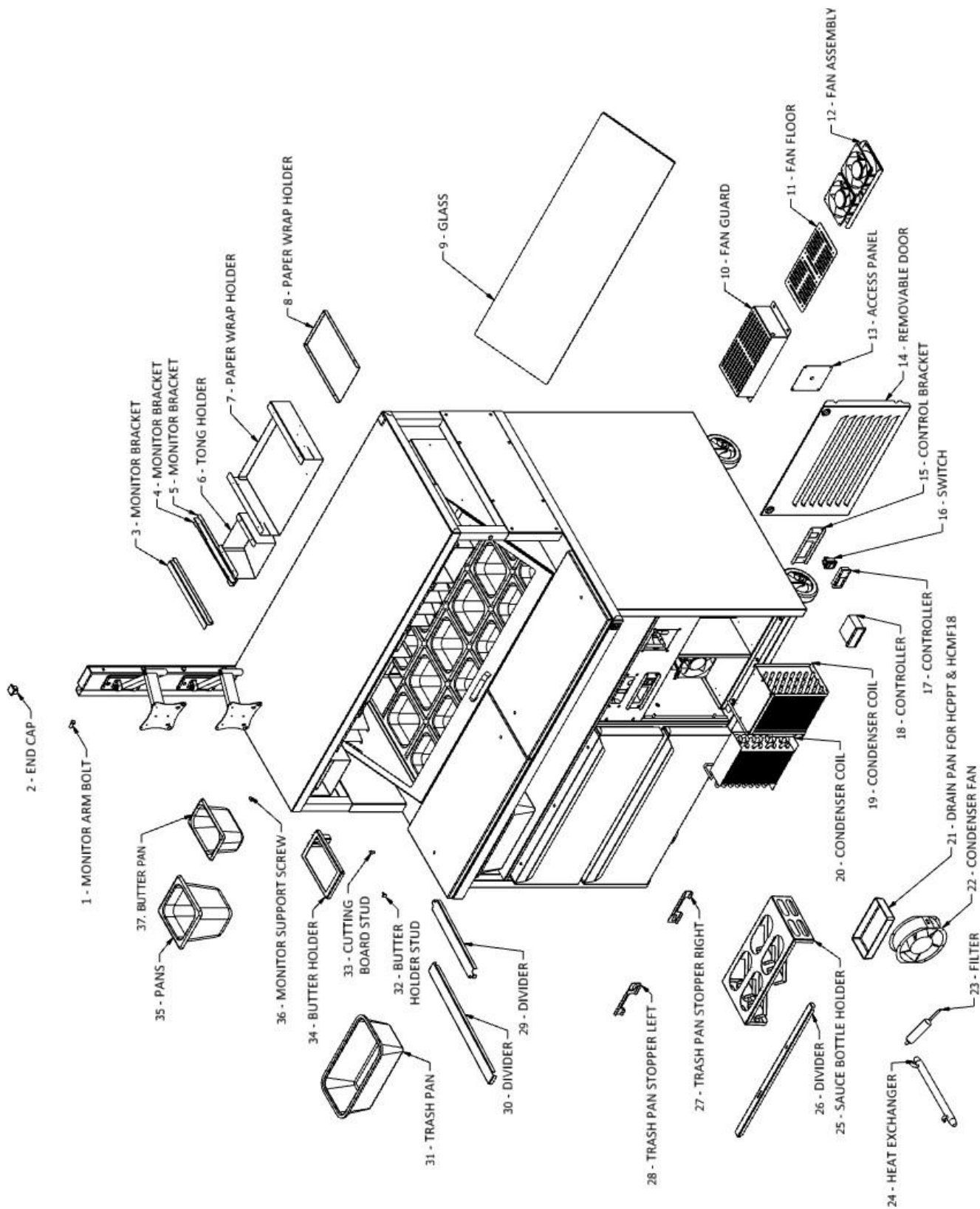
- To Replace the Switch/Controller:
 1. Unscrew the cover panel
 2. Remove the required item
 3. Replace with the new item

4. Screw the cover panel back

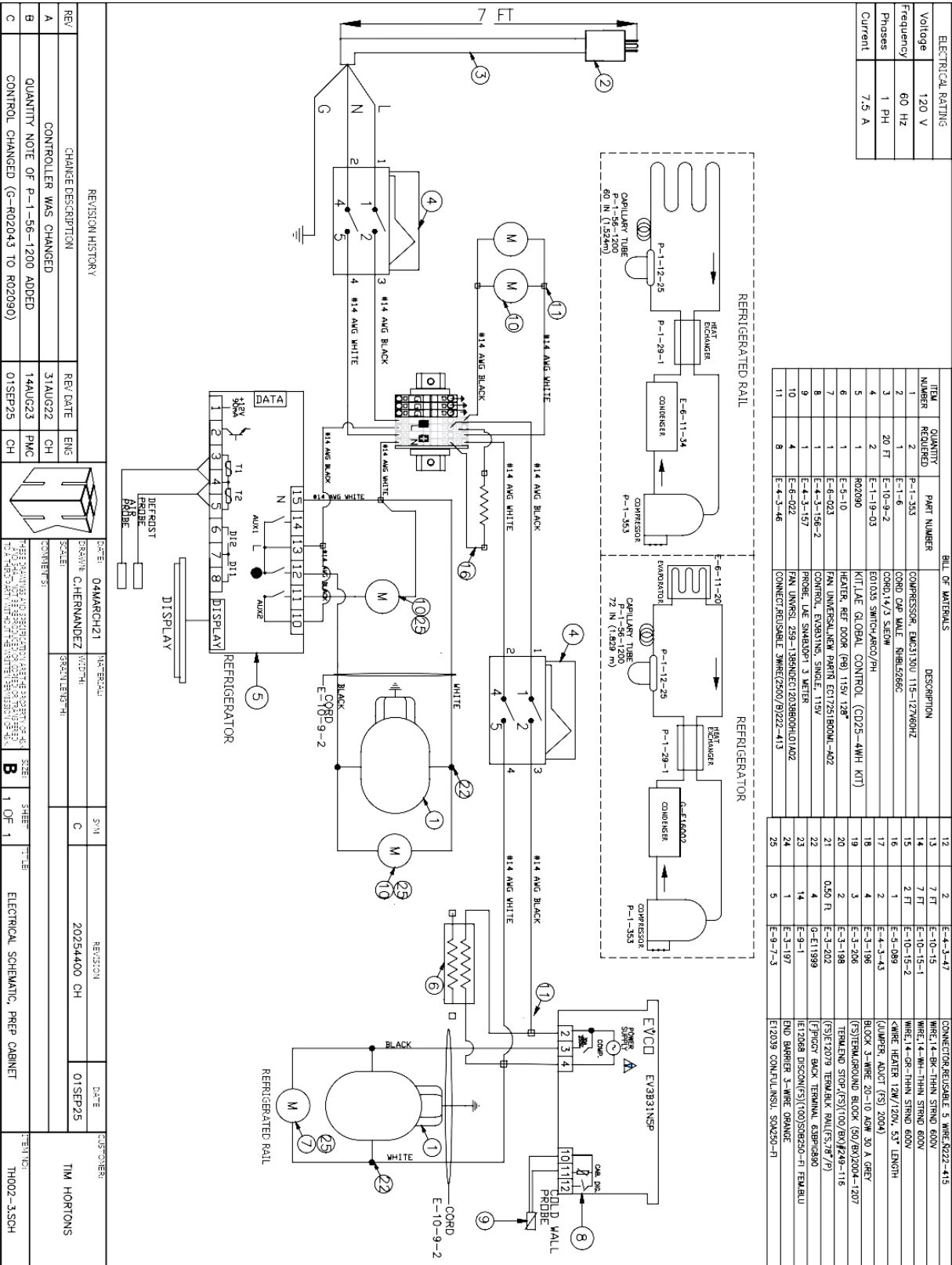


Replacement Parts List and Exploded View

ITEM NO	H+K PART NUMBER	DESCRIPTION
1	G-1-141	MONITOR ARM BOLT
2	X-16-7	END CAP
3	TH002-1.02A.100	MONITOR BRACKET
4	TH002-2.201	MONITOR BRACKET
5	TH002-2.202	MONITOR BRACKET
6	TH002-1.31A	TONG HOLDER
7	TH002-1.15A	PAPER WRAP HOLDER
8	TH002-1.16A	PAPER WRAP HOLDER
9	H-13-40-52	GLASS
10	TH002-1.00A.025	FAN GUARD
11	TH002-1.00A.026	FAN FLOOR
12	TH002-1.55	FAN ASSEMBLY
13	TH002-3.404	ACCESS PANEL
14	TH002-1.00A.018	REMOVABLE DOOR
15	TH002-1.00A.005	CONTROL BRACKET
16	E-1-19-03	SWITCH
17	R02090	CONTROLLER
18	E-4-3-156-2	CONTROLLER
19	E-6-11-34	CONDENSER COIL
20	G-E16002	CONDENSER COIL
21	H-11-72	DRAIN PAN FOR HCPPT & HCMF18
22	E-6-023	CONDENSER FAN
23	P-1-12-25	FILTER
24	P-1-29-1	HEAT EXCHANGER
25	TH002-3.5110	SAUCE BOTTLE HOLDER
26	TH002-1.09A.004	DIVIDER
27	TH002-1.00A.021	TRASH PAN STOPPER RIGHT
28	TH002-1.00A.023	TRASH PAN STOPPER LEFT
29	TH002-1.09A.002	DIVIDER
30	TH002-1.11A.002	DIVIDER
31	H-11-16	TRASH PAN
32	G-T10013	BUTTER HOLDER STUD
33	F-3-21-11	CUTTING BOARD STUD
34	TH002-1.00A.020	BUTTER HOLDER
35	H-11-57	PANS
36	G-F01070	MONITOR SUPPORT SCREW
37	H-11-27	BUTTER PAN



Electrical Schematic



Notes:

Controller Parameters

COLD RAIL E-4-3-156-2					
PARAMETER	VALUE	PARAMETER	VALUE	PARAMETER	VALUE
SP	33	C4	5	d22	2
CA1	6	C5	3	A1	23
CA2	0	C6	80	A4	17
P0	1	C7	90	A6	90
P1	0	C8	1	A7	90
P2	1	d0	0	A11	6
P4	0	d2	6	i0	0
P5	0	d3	0	i1	0
P8	0	d4	0	i2	30
r0	5	d5	0	i3	0
r1	24	d6	0	i10	0
r2	41	d7	2	i13	0
r4	0	d8	0	i14	0
r5	0	d9	0	HE2	0
r12	0	d11	0	HE3	0
C0	3	d18	0	POF	1
C2	3	d19	3	PAS	-19
C3	0	d20	0		

Parameter	Value	Parameter	Value
SPL	30	FT1	0
SPH	41	FT2	0
SP	33	FT3	0
C-H	REF	ATM	NON
HYS	7	ADO	5
CRT	2	AHM	NON
CT1	5	ACC	0
CT2	7	IISM	NON
CSD	0	SB	YES
DFM	TIM	DI1	NON
DFT	8	DI2	NON
DFB	YES	LSM	NON
DLI	44	OA1	NON
DTO	50	OA2	FAN
DTY	OFF	OS1	3
DPD	0	T2	YES
DRN	0	OS2	0
DDM	DEF	TLD	30
DDY	10	SCL	°F
FID	YES	SIM	0
FDD	45	ADR	1
FTO	0	PRT	ASC
FCM	NON	BU2	PAB
FDT	0	RES	NO
FDH	1		