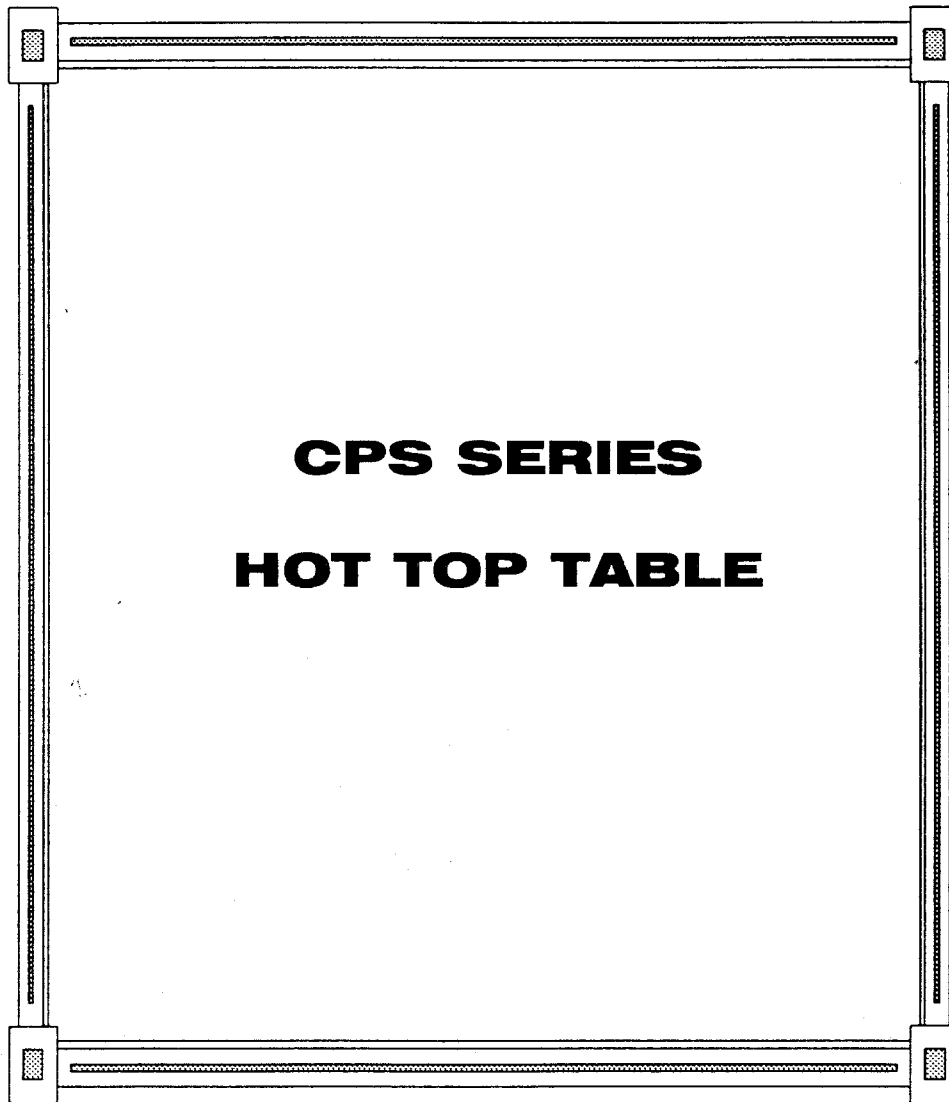


ISSUE DATE: 03/05

**OPERATIONS AND MAINTENANCE MANUAL  
REPLACEMENT PARTS LIST  
FOR:**



**COLORPOINT**  
DIVISION OF LOW TEMP INDUSTRIES, INC.

8192 TARA BOULEVARD P.O. BOX 795 JONESBORO, GEORGIA 30237

TELEPHONE: (770) 478-8803

**FIBERGLASS SERVING EQUIPMENT**

## INSPECTION

UPON RECEIPT, THE CRATE SHOULD BE INSPECTED FOR VISUAL DAMAGE. ANY DAMAGE SHOULD BE REPORTED IMMEDIATELY TO THE CARRIER.

## INSTALLATION INSTRUCTIONS

THE COLORPOINT SERIES OF FOOD SERVICE EQUIPMENT IS DESIGNED FOR FOOD PREPARATION, HOLDING OR TRAY LINE SUPPORT. THE DESIGN OF THIS UNIT ALLOWS FOR A MODULAR OPERATION, WHERE A GROUP OF UNITS CAN BE ARRANGED TO FORM A CAFETERIA SERVING LINE. ROLL THE TABLE INTO A SERVING LINE OR OTHER NEEDED POSITION AND LOCK THE BRAKES ON THE CASTERS. IF ELECTRICAL OPTIONS ARE PROVIDED, THE UNITS COME COMPLETELY PREWIRED WITH A CORD AND PLUG, READY FOR CONNECTION TO THE PROPER POWER SUPPLY.

IF LINE UP LOCKS ARE PROVIDED, SIMPLY ALIGN THE UNITS AND PUSH THE BARREL BOLTS THROUGH THE KEY HOLE SLOTS ON BOTH UNITS THEN TURN THE BOLT DOWN AND PUSH UP THE CAM LOCKING LEVER. TO UNLOCK THE UNITS, REVERSE THIS PROCEDURE.

## OPERATING INSTRUCTIONS

THE COLORPOINT CPS SERIES IS DESIGNED FOR THE DISPLAY AND OR DISPENSING OF FOOD HELD IN SHALLOW PANS. THIS UNIT IS PROVIDED WITH A HEAT BLANKET SECURED TO THE UNDERSIDE OF THE SOLID TOP. THE BLANKET IS REGULATED BY AN INFINITE CONTROL SWITCH TO PROVIDE A WIDE RANGE OF TEMPERATURE SETTINGS. THE UNIT IS DESIGNED TO PROVIDE A MAXIMUM SURFACE TEMPERATURE OF 170 DEGREES F.

THE ELECTRICAL OPTIONS SUCH AS LIGHTS AND HEAT LAMPS ARE PROVIDED WITH INDIVIDUAL SWITCHES. THE ELECTRICAL CIRCUITS ARE PROVIDED WITH FUSES IF THE SYSTEM USES A COMBINATION OF SEVERAL ELECTRICAL DEVICES. IF THE ONLY ELECTRICAL DEVICE ON THE UNIT IS A SINGLE ELECTRICAL OUTLET THE UNIT WILL NOT BE FUSED.

## CLEANING

THE TOP AND INTERIOR SURFACES OF THIS EQUIPMENT IS MANUFACTURED FROM STAINLESS STEEL. PLEASE REFER TO THE FOLLOWING SECTION CALLED "HOW TO CLEAN STAINLESS STEEL" FOR CLEANING INSTRUCTIONS.

THE EXTERIOR BODY IS MANUFACTURED FROM FIBERGLASS. SEE THE FOLLOWING SECTION TITLED "FIBERGLASS BODY" FOR CLEANING INSTRUCTIONS.

THE BREATH PROTECTORS ARE MANUFACTURED FROM PLEXIGLASS. SEE THE FOLLOWING SECTION TITLED "PLEXIGLASS SHIELDS" FOR CLEANING INSTRUCTIONS.

**FIBERGLASS BODY:**

THE FIBERGLASS BODY SHOULD BE CLEANED WITH A MILD NON-ABRASIVE CLEANER AND A SOFT CLOTH.

**\*\*\* CAUTION \*\*\***

**DO NOT USE BLEACHES, ABRASIVE CLEANERS OR ABRASIVE CLOTHS OR PADS AS THEY MAY DISCOLOR AND SCRATCH THE FIBERGLASS. DO NOT USE HARSH CHEMICALS, ACIDS OR ALKALIS IN THE CLEANING OF THE FIBERGLASS.**

**PLEXIGLASS SHIELDS:**

USE A MILD SOAP AND A SOFT CLOTH WHEN CLEANING THE PLEXIGLASS SURFACES. WIPING THE SURFACE WITH A DRY CLOTH CAN CAUSE SCRATCHES. FOR BEST RESULTS USE "NOVUS PLASTIC POLISH NO.1".

**DO NOT USE WINDOW CLEANING SPRAY OR KITCHEN SCOURING COMPOUNDS. PRODUCTS WITH A HIGH ALCOHOL CONTENT CAN CAUSE SURFACE FISSURES COMMONLY REFERRED TO AS "CRAZING". THIS WILL OCCUR IN ANY SPOT THAT HAS BEEN SUBJECT TO STRESSES, SUCH AS CHIPPED OR BURNED SAW CUTS, CRACKED HOLES FLAME POLISHED EDGES, FORMED EDGES, ETC.**

**\*\*\* WARNING \*\*\***

**IN ORDER TO PREVENT ANY ELECTRICAL ACCIDENTS, THIS EQUIPMENT SHOULD BE INSTALLED AND SERVICED BY QUALIFIED MAINTENANCE PERSONNEL ONLY PER NATIONAL ELECTRICAL CODE STANDARDS.**

VARIOUS OPTIONS MAY BE PURCHASED WITH THIS EQUIPMENT. WHEN THESE OPTIONS ARE PROVIDED THE ELECTRICAL CIRCUITS MAY BE SEPARATELY FUSED WITH CLASS "G" FUSES. IF FUSES MUST BE REPLACED REPLACE WITH THE SAME TYPE AND AMPERAGE FUSE.

## HOW TO CLEAN STAINLESS STEEL

THE FOLLOWING INFORMATION WAS TAKEN FROM A PAMPHLET BY MR. RICHARD E. PARET, STAINLESS STEEL SPECIALIST, AMERICAN IRON AND STEEL INSTITUTE.

STAINLESS STEEL IS ONE OF THE EASIEST MATERIALS TO CLEAN AND KEEP CLEAN.

THE REASONS FOR STAINLESS STEEL'S EASE OF CLEANING ARE EASY TO SEE; THEY LIE IN THE NATURE OF THE METAL ITSELF.

1. ITS HARD, TOUGH SURFACE. STAINLESS STEEL WILL WORK HARDEN, THAT IS, THE MORE IT IS USED, THE MORE RESISTANT TO WEAR IT BECOMES. STAINLESS STEEL WILL NOT DEVELOP ROUGH SPOTS THAT HARBOR BACTERIA AND SOIL.

2. HIGH CORROSIVE RESISTANCE. STAINLESS STEEL IS PRACTICALLY UNTOUCHED BY THE CORROSIVE ATTACKS OF MOISTURE, DETERGENTS, FOOD ACIDS, BLOOD SALTS AND OTHER CORRODENTS CONNECTED WITH FOOD PREPARATION. THIS MEANS THAT STAINLESS STEEL ALWAYS HAS A BRIGHT SURFACE FREE FROM OXIDES THAT CAN AFFECT THE FLAVOR OF FOODS.

THE SECRET OF MAINTAINING STAINLESS STEEL IS FREQUENT, SCHEDULED CLEANING THAT WILL PREVENT BUILD UP OF SURFACE DEPOSITS. SURFACE DEPOSITS, IF ALLOWED TO REMAIN FOR LONG PERIODS OF TIME CAN HAM STAINLESS STEEL. STAINLESS STEEL THRIVES ON EXPOSURE TO AIR; UNDER CERTAIN CONDITIONS, THE LENGTHY DEPRIVATION OF OXYGEN BY HEAVY SOIL DEPOSITS CAN CAUSE LOCALIZED PITTING OR STAINING.

NEGLECTING THE MATERIAL IN THIS MANNER IS **DEFINITE ABUSE** WHICH EVEN STAINLESS STEEL IS NOT IMMUNE.

TWO BASIC RULES:

1. CLEAN FREQUENTLY, AND ON A FIXED SCHEDULE.
2. SELECT THE SIMPLEST METHOD.

TO REMOVE ORDINARY DIRT AND FOOD RESIDUE FROM STAINLESS STEEL EQUIPMENT THAT OPERATES AT LOW TEMPERATURES, USE ORDINARY SOAP AND WATER AND APPLY WITH A SPONGE, FIBER BRUSH OR CLOTH. TO HASTEN ACTION, ADD EITHER SODA ASH, BAKING SODA, BORAX OR ANY OF SEVERAL NON-ABRASIVE COMMERCIAL CLEANSING AGENTS.

TO REMOVE SPLATTER OR CONDENSED VAPOR WHICH HAVE "BAKED" ONTO THE EQUIPMENT, THE TREATMENT OUTLINED ABOVE IS OFTEN SUFFICIENT. IN OTHER CASES A GENTLE TO VIGOROUS POLISHING ACTION MAY BE NECESSARY.

FIRST TRY A PASTE MADE WITH WATER AND AMMONIA AS THE LIQUID AND EITHER MAGNESIUM OXIDE, FINELY POWDER PUMICE OR FRENCH CHALK AS THE SOLID. YOU CAN ALSO USE ONE OF SEVERAL COMMERCIAL CLEANERS LISTED IN THE FOLLOWING TABLE.

RUB AS GENTLY AS POSSIBLE IN THE DIRECTION OF THE POLISHING MARKS ON THE STEEL, USING A SOFT CLOTH. FOR MORE RESISTANT DEPOSITS, USE A STAINLESS STEEL SCOURING SPONGE OR STAINLESS STEEL WOOL OF THE FINEST POSSIBLE TEXTURE.

**WHAT NOT TO DO:**

DO NOT USE COMMON STEEL WOOL, SCOURING PADS, SCRAPERS, WIRE BRUSHES, FILES OR OTHER STEEL TOOLS, SINCE THESE CAN MAR THE STAINLESS STEEL. THESE PARTICLES WILL EVENTUALLY RUST AND STAIN THE SURFACE, AND YOU MAY HAVE TO REFINISH IT.

**HOW TO CLEAN STAINLESS STEEL**  
**(CONT.)**

SLIGHTLY DARKENED AREAS SOMETIMES APPEAR ON STAINLESS STEEL SURFACES WHERE HEAT HAS BEEN APPLIED DURING FABRICATION OR IN SERVICE.

THESE ARE CAUSED BY THICKENING OF THE PROTECTIVE SURFACE OF STAINLESS STEEL, AND ARE NOT HARMFUL. REMOVAL CALLS FOR ENERGETIC SCOURING, AGAIN USING A STAINLESS STEEL WOOL OR SCOURING PAD, COMBINED WITH A SCOURING POWDER OR ONE OF THE HEAT-TINT REMOVERS LISTED IN THE TABLE.

THREE RULES WILL PREVENT HEAT TINTING:

- 1) USE ONLY ENOUGH HEAT TO DO THE JOB EFFICIENTLY.
- 2) DO NOT APPLY HEAT TO EMPTY EQUIPMENT.
- 3) AVOID CONCENTRATING HEAT ON A SMALL AREA.

**\*\*\* CAUTION IS ADVISED \*\*\***

IN STERILIZING STAINLESS STEEL EQUIPMENT, PAY PARTICULAR ATTENTION TO AGENTS CONTAINING CHLORINE COMPOUNDS SUCH AS POTASSIUM HYPOCHLORITE. THESE COMPOUNDS MAY BREAK DOWN AND RELEASE FREE CHLORINE, OR HYDROLYZE TO FORM HYDROCHLORIC ACID.

STAINLESS STEEL RESISTS ATTACK BY SUCH COMPOUNDS FOR UP TO TWO HOURS. SEVERE LOCALIZED PITTING MAY OCCUR FROM LONGER EXPOSURE. FOR SAFE USE OF THESE AGENTS, KEEP CONTACT TIME SHORT, FLUSH THOROUGHLY WITH WATER, AND OPERATE EQUIPMENT NORMALLY BETWEEN APPLICATIONS. USING THESE PRECAUTIONS, THE STERILIZATION PROCESS CAN BE REPEATED ANY NUMBER OF TIMES.

## CLEANERS AND THEIR EFFECT ON STAINLESS STEEL

Cleaning agent	Method of Application	Effect on Finish
<p>1. Tightly adhering deposits of "baked on" spatter, oil, grease, weather stain, dyes or other light discoloration may be removed with any of the following cleaners.</p>		
Grade FFF Italian pumice whiting or bon ami pressure on no.7	scour or rub with damp cloth	satisfactory for all finishes use light
Liquid NuSteel	scour with small amount on dry cloth	satisfactory for all finishes if rubbing pressure is light
Paste NuSteel or Temp	scour with small amount on dry cloth	satisfactory for no. 4 finish. Will scratch no.7
House hold cleaners such as Old Dutch, Sunbrite, Wyandotte, Bob-O, Gold Dust and Sapolio	Rub with damp cloth	Will scratch no. 4 finish slightly
Grade F Italian Pumice	Rub with damp cloth	Will scratch no.4 finish slightly
Cooper's stainless steel polish for no.4	satisfactory	Rub with damp cloth finish
Allen stainless steel polish	Rub with damp cloth	Scratches considerably but leaves mirror reflection
Best effect chemical co. cleaner & Passivator	Rub with damp cloth	May scratch no.4 finish slightly
<p>2. Heat tint or heavy discoloration with the following (see notes below)</p>		
Allen stainless polish	Small amount on damp cloth	Excellent heat tint remover
Birdsall's "Staybright"	Rub with damp cloth	Very good for heat tint removable. Doesn't scratch no.4 finish but does scratch no.7
Wyandotte or Bob-O removal	Rub with damp cloth	Good for heat tint
Oxalic acid (use warm) or 5-15% nitric acid	Swab or immerse. Always follow with a 5% sodium carbonate or neutralizer rinse	Good discoloration remover
Best effect chemical co. cleaner & Passivator surface	Rub with damp cloth	May scratch no 4 finish but leaves clean

**CLEANERS AND THEIR EFFECT ON**  
**STAINLESS STEEL**  
**(Cont.)**

<b>Cleaning agent</b>	<b>Method of Application</b>	<b>Effect on Finish</b>
<b>3. The following detergents and solvents are excellent removers of grease, oil and fatty acids, where swabbing or rubbing is not practical.</b>		
<b>4 to 6% solution of (sodium Metasilicate) (Trisodium Phosphate) (Sodium Metaphosphate) (Sodium Pyrophosphate)</b>		<b>All excellent removers of grease, oil, and milkstone</b>
<b>5-15% caustic soda (hot or cold)</b>		<b>Will remove grease and milkstone</b>
<b>4. The following organic solvents may be used for removing oils and grease deposits:</b>		
<b>Carbon-tetrachloride, Naphtha, Trichlorethylene Acetone, Kerosene, Gasoline, Ether, Alcohol, Benzene</b>		<b>No affect on finish, however, take all precautions against fire.</b>

**Notes: ordinary wool or steel brushes should never be used on stainless steel surfaces. Particles of steel may become imbedded in the stainless steel surface, and rusting of these particles will eventually appear as stains. Use stainless steel wool or sponge on stainless steel equipment. Heat tint removers will usually scratch stainless steel surfaces. This, however, is necessary in removing heat tint by hand. Oakite, a fibrous material, may be used in place of metal sponges or cloth pads for applying cleaners and polishes. This material is effective in aiding in removal of milkstone.**

**For heavy hard water deposits, 15-20% (by volume) nitric acid is very effective. Acid treatment should be followed by a thorough water rinse.**

**The action of soldering fluxes should be neutralized immediately with a 5% sodium carbonate solution.**

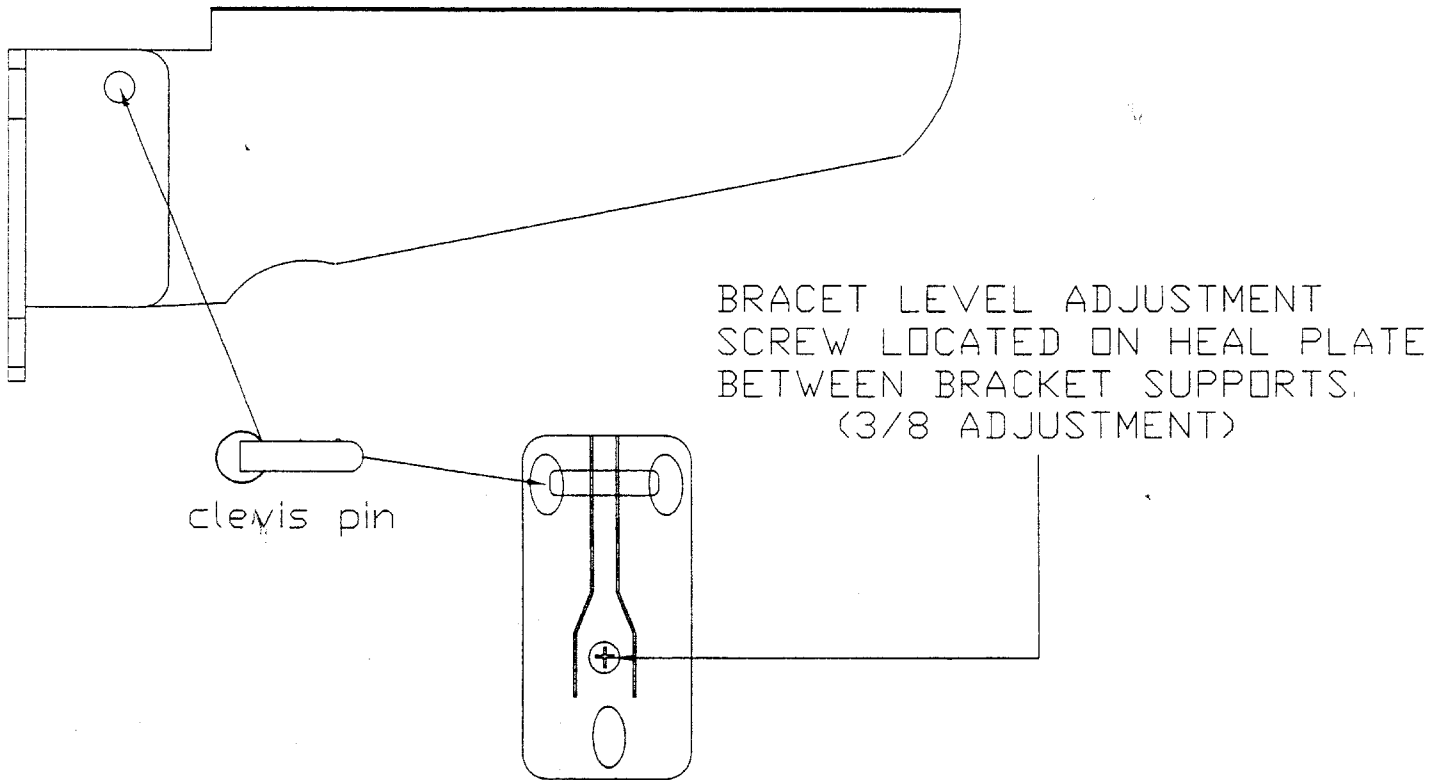
**Soap and water followed by a water rinse will not harm stainless steel.**

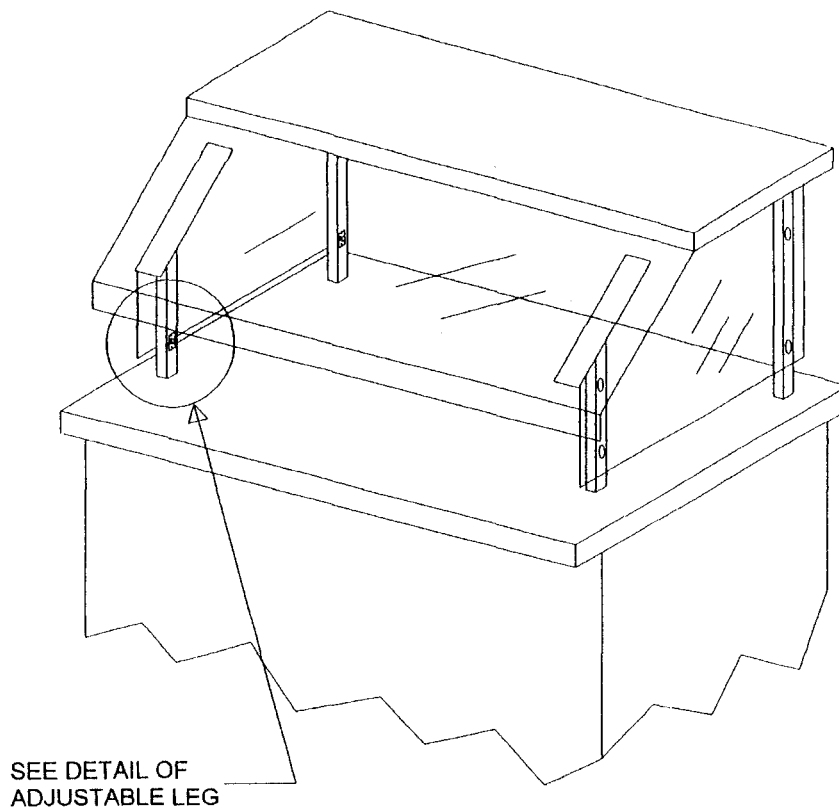
## PREVENTATIVE MAINTENANCE OF COLORPOINT EQUIPMENT

*To insure that your equipment will continue to operate properly, please follow these simple steps:*

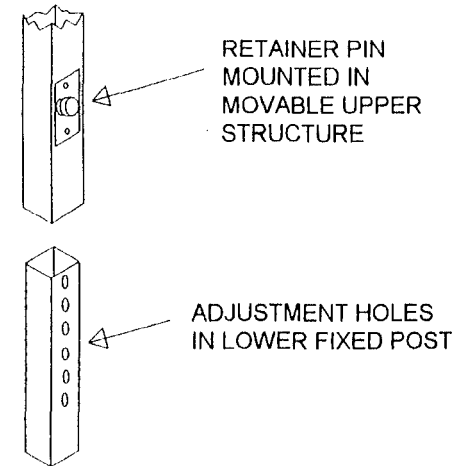
1. The stainless steel top surface area should be cleaned thoroughly every day. Food spillage left on the surface such as tomato paste can cause damage to the unit. The acidic base of foods over time can cause pitting of the units. For more cleaning information on these models, see the section on "HOW TO CLEAN STAINLESS STEEL" in this manual.
2. Always wipe the unit down with a damp cloth. Do not spray water directly in control panel areas or on areas with exposed heating elements.
3. Where applicable, clean sneeze guards daily. See the section on cleaning plexiglass.

LOW TEMP INDUSTRIES  
TYPICAL FOLD DOWN BRACKET  
USED FOR BOTH TRAY SLIDES  
AND CUTTING BOARDS





**ADJUSTABLE BUFFET FOOD PROTECTOR**



**ADJUSTABLE LEG DETAIL**

**ADJUSTABLE BUFFET SHIELD INSTRUCTIONS**

THIS UNIT IS PROVIDED WITH AN ADJUSTABLE BUFFET SHIELD. THE TOTAL ADJUSTMENT IS SIX (6) INCHES FROM ITS LOWEST POSITION IN ONE (1) INCH INCREMENTS.

TO ADJUST THE SHIELD PULL THE RETAINER PIN LOCATED ON EACH POST OUT. THE PIN WILL REMAIN IN THE OUT POSITION BY ROTATING IT ONE QUARTER (1/4) TURN. RAISE THE SHIELD TO THE DESIRED HEIGHT AND TURN RETAINER BACK TO ITS ORIGINAL POSITION.

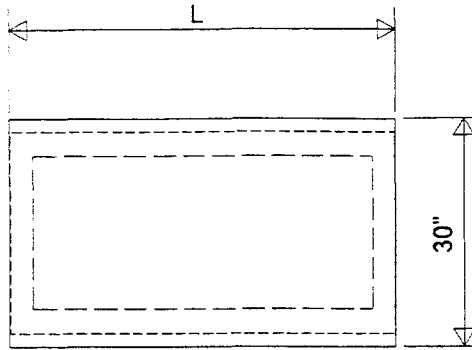
**NOTE!** WHEN RAISING THE SHIELD BOTH ENDS MUST BE LIFTED AT THE SAME TIME. DO NOT FORCE THE POST OR PUT THE SYSTEM IN A BIND.

IF ELECTRICAL DEVICES ARE PROVIDED ON THE SHIELD, LOOSEN THE LOCKING COLLAR ON THE WIRE CHASE POST WHICH IS LOCATED BETWEEN THE MAIN SUPPORT POST AND SET IT FLUSH WITH THE COUNTER TOP.

# COLORPOINT

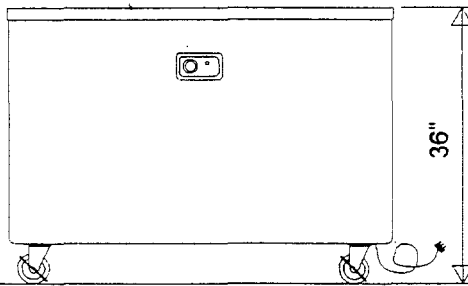
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BY LOW TEMP INDUSTRIES  
JONESBORO, GEORGIA

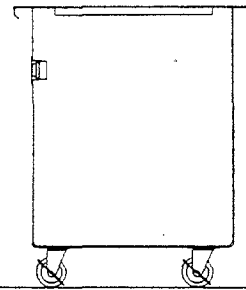


TOP VIEW

CPS SERIES HOT TOP TABLE  
THIS UNIT IS DESIGNED TO HOLD  
AND OR DISPLAY FOOD HELD IN A  
SHALLOW PAN.



SIDE VIEW



SECTIONAL VIEW

MODEL	L	AMPS 120V	NEMA PLUG TYPE	SHIPPING WT
28-CPS-EB	28"	.93	5-15P	150
36-CPS-EB	36"	1.3	5-15P	200
50-CPS-EB	50"	1.7	5-15P	225
60-CPS-EB	60"	2.2	5-15P	250
66-CPS-EB	66"	2.2	5-15P	265
74-CPS-EB	74"	2.6	5-15P	275
96-CPS-EB	96"	3.2	5-15P	325

TOP: 14 GAUGE STAINLESS STEEL WITH SQUARE TURN DOWNS ON ALL SIDES AND CORNERS FULLY WELDED AND GROUND AND POLISHED TO A #4 SATIN FINISH WITH ALL EDGES HAVING A #7 HI-LITE FINISH.

BODY: SEAMLESS MOLDED FIBERGLASS (F.R.P.) WITH SMOOTH EXTERIOR SURFACE AND ROUNDED CORNERS. ALL FIBERGLASS TO BE FLAME RETARDANT PER SPECIFICATIONS ASTM-E-162 HAVING A FLAME SPREAD OF 25 OR LESS.

HEATED TOP: AN INSULATED HEAT BLANKET TO BE SECURLEY ATTACHED TO THE UNDERSIDE OF THE TOP. SURFACE TEMPERATURE IS CONTROLLED BY AN INFINITE CONTROL RECESSED INTO THE BODY.

CASTERS: 4" DIAMETER BALL BEARING, SWIVEL TYPE, NON MARKING WITH BRAKES ON ALL WHEELS. CASTERS TO BE MOUNTED WITH INTERNAL AND EXTERNAL BRACING FOR MAXIMUM STRESS RELIEF.

APPROVALS: THIS UNIT IS LISTED BY UNDERWRITERS LABORATORIES FOR SAFETY AND CLASSIFIED BY UNDERWRITERS LABORATORIES BY SANITATION UNDER NSF STD 2 AND SHALL BEAR BOTH SEALS.

## TROUBLE SHOOTING SERVICE CHART

SERVICE TO BE PERFORMED BY QUALIFIED SERVICE TECHNICIAN ONLY.

<u>COMPLAINT</u>	<u>PROBLEM</u>	<u>SOLUTION</u>
HEAT LAMPS WILL NOT HEAT CONNECTIONS	1. PLUG DISCONNECTED	1. CHECK ALL ELECTRICAL
	2. LINE SWITCH OPEN	2. CLOSE SWITCH
	3. BREAKER TRIPPED	3. RESET BREAKER
	4. HEATER ELEMENT BURNED OUT OR DEFECTIVE	4. REPLACE
	5. FUSE BLOWN	5. REPLACE
	6. LOW VOLTAGE	6. USING SUITABLE INSTRUMENT CHECK LINE VOLTAGE AND AMPERAGE. VOLTAGE MUST BE WITHIN 10 % OR NAME PLATE RATING.
LIGHTS WILL NOT BURN	1. PLUG DISCONNECTED	1. CHECK ALL ELECTRICAL CONNECTIONS
	2. LINE SWITCH OPEN	2. CLOSE SWITCH
	3. BREAKER TRIPPED	3. RESET BREAKER
	4. FUSE BLOWN	4. REPLACE FUSE
	5. BULB BLOWN	5. REPLACE BULB
	6. STARTER DEFECTIVE	6. REPLACE STARTER
	7. BAD BALLAST	7. REPLACE BALLAST
HEAT BLANKET WILL NOT HEAT	1. PLUG DISCONNECTED	1. CHECK ALL ELECTRICAL CONNECTIONS
	2. INFINITE SWITCH OPEN	2. CLOSE SWITCH
	3. BREAKER TRIPPED	3. RESET BREAKER
	4. LINE FUSE BLOWN	4. REPLACE FUSE
	5. BLANKET DEFECTIVE	4. CHECK RESISTANCE OF BLANKET. REPLACE IF DEFECTIVE.
	6. INFINITE SWITCH DEFECTIVE	6. REPLACE INFINITE SWITCH

## REPLACEMENT PARTS LIST

ITEM NO.	DESCRIPTION	STOCK NO.	MFG. NO.	MANUFACTURER
1	CASTERS 4" W/ BRAKES	130810	2-4056-43	JARVIS AND JARVIS
2	INFINITE SWITCH (120V)	190500	INF-120-3	ROBERTSHAW
3	PILOT LIGHT	358000	515-5CL	JEMCO
4	HEAT BLANKET (SEE THE FOLLOWING CHART, ORDER BY DESCRIPTION)			

MODEL NO.	DIMENSIONS	VOLTAGE	WATTAGE	AMPS	RESISTANCE (OHMS)
28-CPS	22" X 20"	120	112	.93	128
36-CPS	30" X 20"	120	156	1.3	92
50-CPS	44" X 20"	120	204	1.7	68
60-CPS	54" X 20"	120	264	2.2	54
66-CPS	54" X 20"	120	264	2.2	54
74-CPS	68" X 20"	120	312	2.6	45
96-CPS	90" X 20"	120	389	3.2	37

## ADDITIONAL OPTIONS AVAILABLE

5	SWITCH SINGLE POLE (BALL BAT LIGHT SWITCH)	335900	90-0001	McGILL
6	SWITCH DOUBLE POLE (BALL BAT HEAT LAMP SWITCH)	335920	0121-0001	McGILL
7	TUNGSTEN SWITCH (PADDLE SWITCH USED WITH BULLET TYPE HEAT LAMPS)	335911	TA115PWBXGC1	CARLING
8	FLUORESCENT FIXTURE	360700	M15L	NULITE
9	FLUORESCENT BULB	358100	F15T8/CW	SYLVANIA
10	BULB SLEEVE & CAP	493510	18" T8	TRU-TEST
11	SINGLE PORCELAIN SOCKET (USED WITH BULLET TYPE HEAT LAMP OR INCANDESCENT BULBS NOT IN HEAT LAMPS)	360610	10035-000	LEVITON
12	DOUBLE PORCELAIN SOCKET (USED WITH INCANDESCENT BULB NOT IN HEAT LAMPS)	533800	4010	LEVITON
13	BULLET HEAT LAMPS (250 W / 120 V / CLEAR WITH TOUGH SKIN COATING)	357800	250R40/1CVG	GENERAL ELECTRIC
14	INCANDESCENT BULBS (40 W / 120 V / APPLIANCE BULBS WITH TOUGH SKIN COATING)	494300	R79-0040	COMPONENT HARDWARE

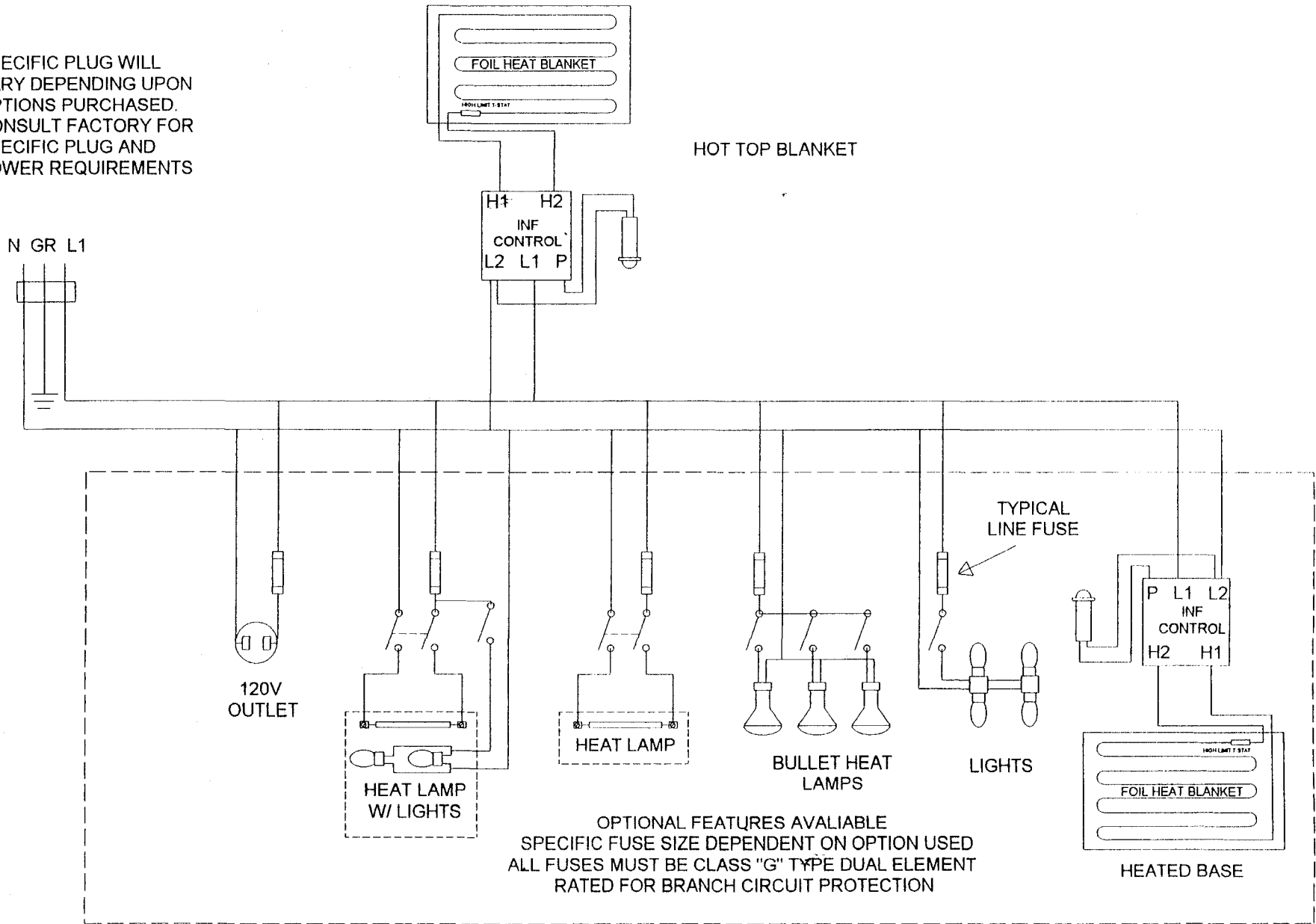
**ADDITIONAL OPTIONS AVAILABLE**  
**(CONT.)**

15	FUSE HOLDER		358210	571027	LITTLE FUSE
16	STOCK	1A	513800	SLC-1 CLASS G	LITTLE FUSE
	FUSES	2A	513810	SLC-2 CLASS G	LITTLE FUSE
		4A	513820	SLC-4 CLASS G	LITTLE FUSE
		5A	513830	SLC-5 CLASS G	LITTLE FUSE
		6A	513840	SLC-6 CLASS G	LITTLE FUSE
		8A	513850	SLC-8 CLASS G	LITTLE FUSE
		10A	513860	SLC-10 CLASS G	LITTLE FUSE
		15A	513870	SLC-15 CLASS G	LITTLE FUSE
	20A	513880	SLC-20 CLASS G	LITTLE FUSE	

**NOTE! REPLACE WITH SAME TYPE AND AMPERAGE FUSE. CHECK YOUR UNIT FOR THE SPECIFIC FUSE USED.**

**FOR REPLACEMENT HEAT LAMPS SPECIFY SPECIFIC MODEL NUMBER FROM HEAT LAMP**

SPECIFIC PLUG WILL VARY DEPENDING UPON OPTIONS PURCHASED. CONSULT FACTORY FOR SPECIFIC PLUG AND POWER REQUIREMENTS



LOW TEMP INDUSTRIES INC.  
JONESBORO, GEORGIA

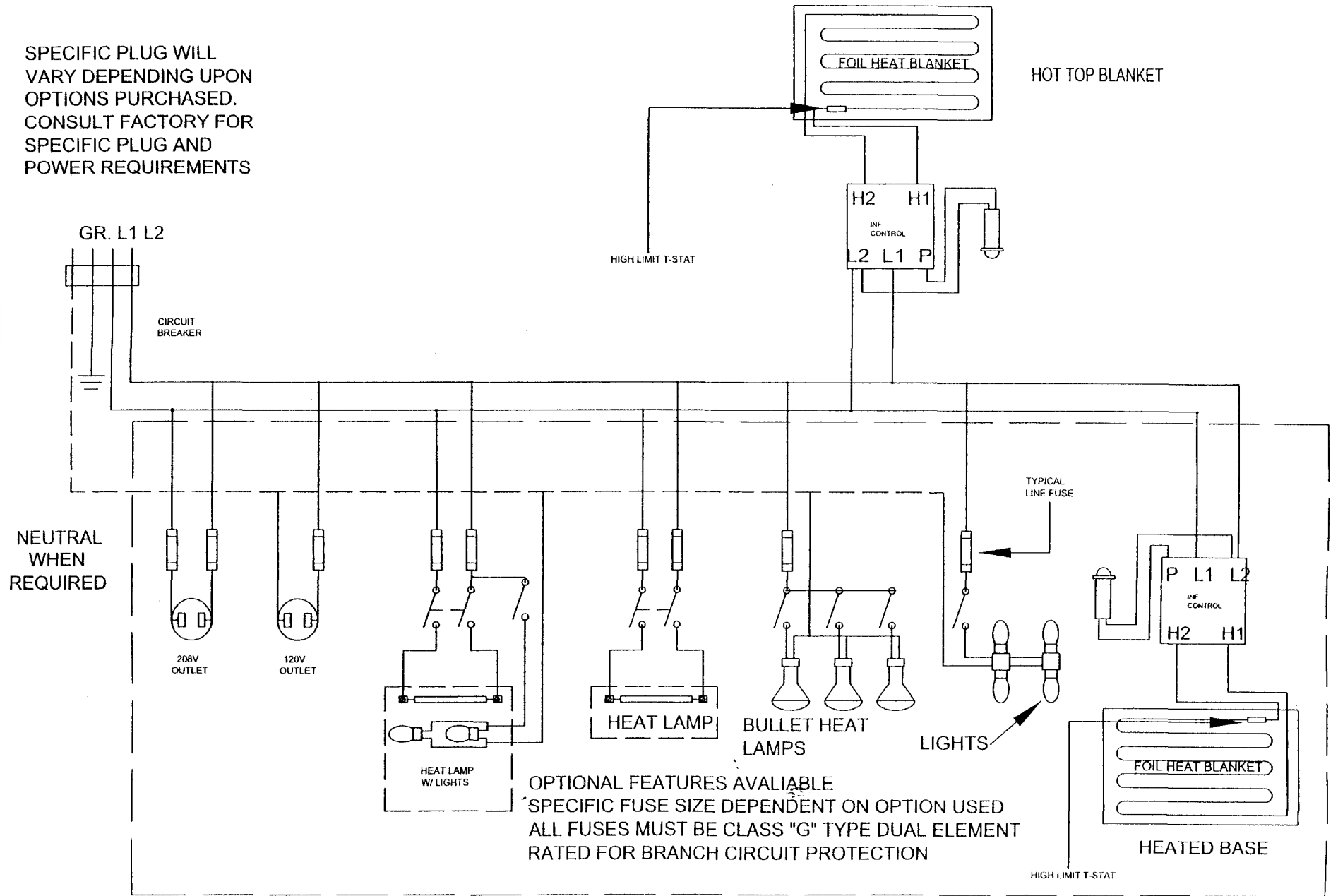
WIRING DIAGRAM FOR CPS SERIES  
120 VOLT HOT TOP TABLE

WIRING DIAGRAM  
NO. LT-ENG-WD 026

REV:

DATE 8-23-95

SPECIFIC PLUG WILL VARY DEPENDING UPON OPTIONS PURCHASED. CONSULT FACTORY FOR SPECIFIC PLUG AND POWER REQUIREMENTS



LOW TEMP INDUSTRIES INC.  
JONESBORO, GEORGIA

WIRING DIAGRAM FOR CPS SERIES  
SINGLE PHASE HOT TOP TABLE

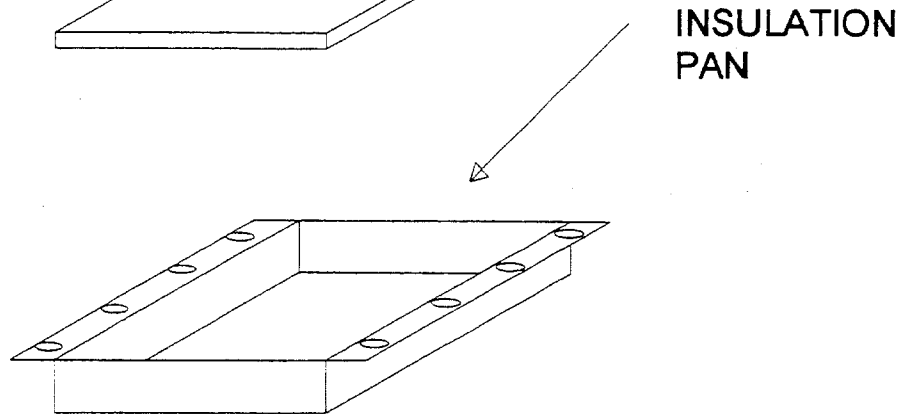
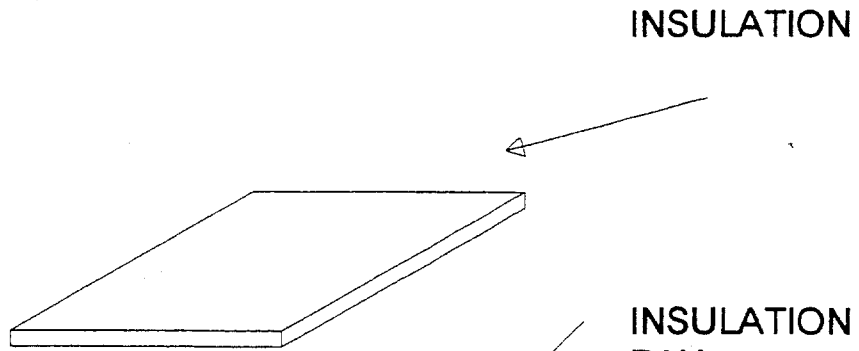
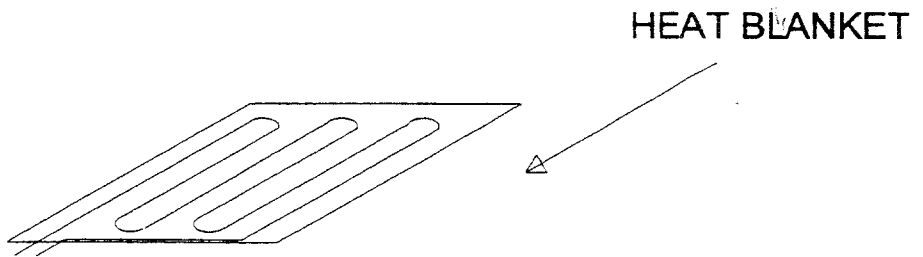
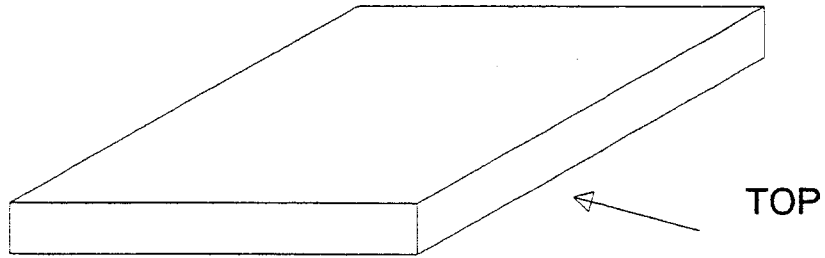
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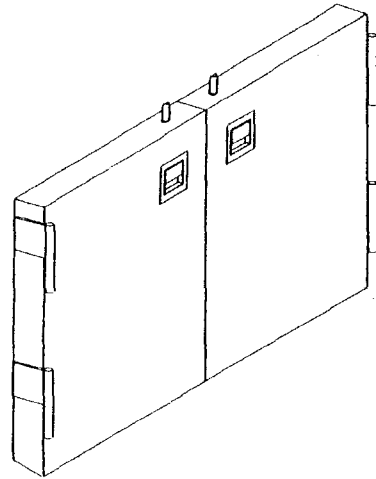
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LOW TEMP INDUSTRIES  
JONESBORO, GEORGIA

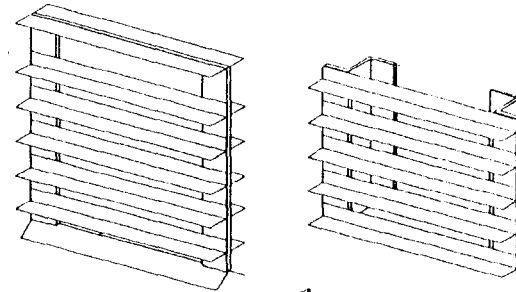
TYPICAL CPS STYLE  
HEAT BLANKET MOUNTING



**LOW TEMP INDUSTRIES  
HEATED BASE  
STANDARD ELECTRICAL 208V/440W/1PH**



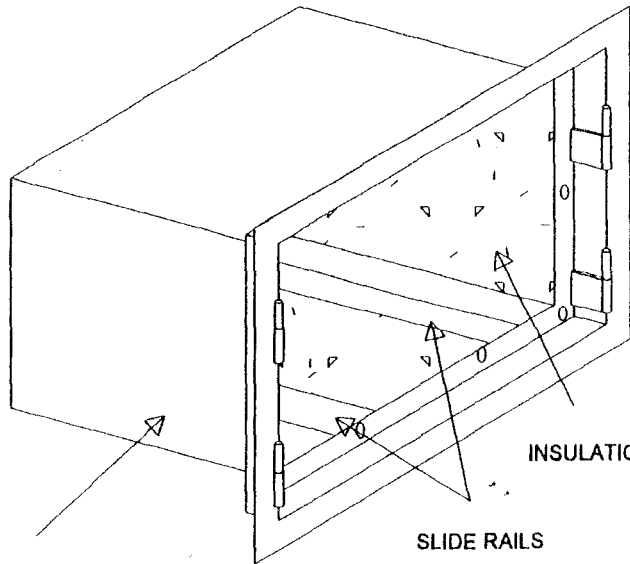
INSULATED HINGED DOORS  
WITH PADDLE LATCH AND  
LIFT-OFF HINGES



CENTER MOUNT

SIDE MOUNT

RACK SLIDES ON 2-1/2" CENTERS  
TWO (2) SIDE MOUNT WITH KEY  
HOLE SLOTS AND ONE (1) CENTER  
SLIDE IN MOUNT.

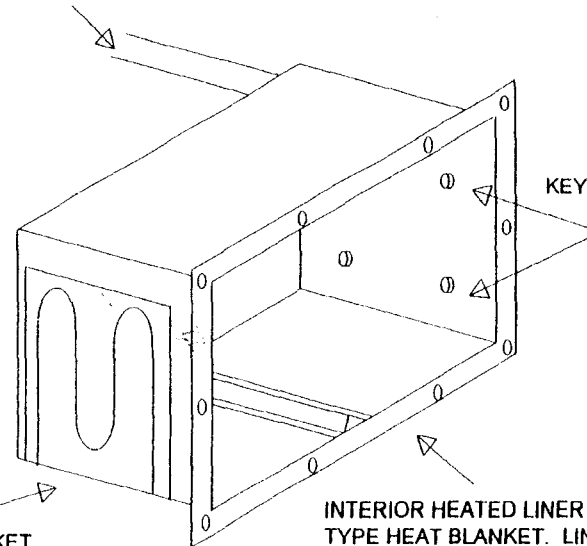


INSULATED JACKET  
MOUNTED TO BASE

INSULATION

SLIDE RAILS

WIRE LEADS



KEY HOLE STUDS

HEAT BLANKET

INTERIOR HEATED LINER WITH FOIL  
TYPE HEAT BLANKET. LINER IS MOUNTED  
INTO THE INSULATED JACKET AND SECURED  
WITH SCREWS AROUND PERIMETER FLANGE.

## ONE YEAR WARRANTY

ALL COLORPOINT FOOD SERVICE EQUIPMENT IS FULLY WARRANTED BY THE MANUFACTURER AGAINST DEFECTS IN MATERIALS OR WORKMANSHIP FOR A PERIOD OF ONE (1) YEAR FROM THE DATE OF PURCHASE BY THE ORIGINAL USER AND ONLY TO THE ORIGINAL PURCHASER PROVIDED IT IS INSTALLED AND OPERATED IN ACCORDANCE WITH THE INSTRUCTIONS SUPPLIED WITH THE UNIT. ALSO, IT MUST NOT BE MISUSED, ALTERED OR NEGLECTED AND USED ONLY ON CIRCUITS AND VOLTAGES REQUIRED FOR THAT UNIT.

OUR OBLIGATION UNDER THIS WARRANTY SHALL BE LIMITED TO ONE OF THE FOLLOWING PROCEDURES. SELECTION OF A PROCEDURE SHALL BE AT THE SOLE DISCRETION OF LOW TEMP INDUSTRIES INC.

**LOW TEMP INDUSTRIES, INC. WARRANTY SERVICE DEPARTMENT MUST BE NOTIFIED PRIOR TO ANY SERVICE WORK FOR A WARRANTY AUTHORIZATION NUMBER. ANY REQUESTS FOR WARRANTY CLAIMS WITHOUT A WARRANTY AUTHORIZATION NUMBER, WILL NOT BE HONORED.**

- A. REPLACEMENT OF DEFECTIVE PARTS, SHIPPED F.O.B. FACTORY, IN EXCHANGE FOR THE RETURNED DEFECTIVE PART, SHIPPED PREPAID FREIGHT.
- B. FREE REPLACEMENT OF DEFECTIVE PART, SHIPPED F.O.B. FACTORY.
- C. DEFECTIVE PART SHIPPED PREPAID FREIGHT TO FACTORY, REPAIRED AND RETURNED, SHIPPED F.O.B. . FACTORY.
- D. ALL LABOR COSTS SHALL BE COVERED FOR A PERIOD OF 1 YEAR FROM THE DATE OF PURCHASE.

LOW TEMP INDUSTRIES INC. SHALL NOT BE RESPONSIBLE FOR ANY DAMAGE CAUSED BY FIRE, FLOOD, WINDSTORM, OR ANY OTHER ACT OF GOD; WAR, WHETHER DECLARED OR UNDECLARED NOR SHALL WE BE RESPONSIBLE FOR THE LOSS OF FOOD OR OTHER PRODUCTS DUE TO POWER OR MECHANICAL FAILURE. THIS WARRANTY SHALL NOT COVER ANY DAMAGE CAUSED DURING SHIPMENT WHICH SHOULD BE REPORTED TO THE DELIVERING CARRIER.

**COLORPOINT FIBERGLASS FOOD SERVICE EQUIPMENT**

**A DIVISION OF LOW TEMP INDUSTRIES INC.  
9192 TARA BOULEVARD  
JONESBORO, GEORGIA 30236  
(770) 478-8803**