

OPERATION AND MAINTENANCE MANUAL

REPLACEMENT PARTS LIST FOR:

GHT SERIES GLASS HOT TOP



Changing
how food is served.

9192 TARA BOULEVARD. P.O. BOX 795 . JONESBORO, GEORGIA 30237 . 770-478-8803

CUSTOM FABRICATORS OF STAINLESS STEEL FOOD SERVICE EQUIPMENT

INSPECTION

UPON RECEIPT, INSPECT SHIPPING CONTAINER FOR VISUAL DAMAGE. ANY DAMAGE SHOULD BE REPORTED IMMEDIATELY TO DELIVERING CARRIER. AFTER UNCRATING INSPECT THE UNIT FOR ANY HIDDEN DAMAGE. REPORT ANY DAMAGE IMMEDIATELY TO THE DELIVERING CARRIER.

INSTALLATION INSTRUCTIONS

THE LTI MODEL **GHT** GLASS HOT TOP UNIT IS DESIGNED TO BE INSTALLED IN THE TOP OF A COUNTER. THIS TOP MAY BE MADE OF METAL OR WOOD. IT IS RECOMMENDED THAT THE TOP BE SEALED TO THE COUNTER TOP TO ENSURE SEALING FROM SPILLAGE AROUND THE EDGE OF THE TOP.

CONTROL BOX IS MADE TO BE ATTACHED ON FRONT OF COUNTER AND CAN BE ATTACHED WITH 2 INCH 8-32 THREADED SCREWS FOR METAL BODIES OR 2 INCH SCHEET METAL SCREWS FOR WOODEN BODIES. SCREWS NOT PROVIDED

OPERATING INSTRUCTIONS

CONNECT THE POWER SUPPLY CORD TO A 120V/15A/1PH SUPPLY (NEMA 5-15). SELECT THE **ON** POSITION ON THE ROCKER SWITCH FOR WARMING. LET UNIT PRE-HEAT FOR 45 MINUTES TO AN HOUR BEFORE PLACING PRODUCTS ON SURFACE.

NOTE: WHEN UNIT IS USE:

THE EXTERIOR TOP SURFACE OF THE UNIT WILL BE HOT AND IS MARKED “CAUTION HOT SURFACE”

“PLEASE USE CAUTION” THIS SURFACE CAN CAUSE BURNS WHEN THE UNIT IS IN A High OPERATING SETTING.

***** 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.



Operating Instructions – Glass Countertop Controller

Key Presses

There are two types of key selection methods – short-press and long-press. A short-press is a momentary push and release of a key. A long-press is to push a key and hold it for one second then release it.

Turn on the heating surface

- Long-press the STANDBY key to start heating.
- The target temperature setting is displayed while heating.

Turn off the heating surface

- Long-press the STANDBY key to stop heating.
- 'OFF' is displayed.

LED LOAD

The LOAD LED indicates when the controller calls for heat.

Programming

- While heating is active, long-press either arrow key.
- The SET LED will blink.
- Use the arrow keys to adjust the target temperature.
- The new setting will be saved automatically.
- The controller returns to heating mode.
- Available settings: 100°F, 125°F, 150°F, 175°F, 200°F, 215°F

SETTINGS FOR GHT

1. First turn on the unit by switching the rocker switch to the **ON** position.
2. The GHT controller will display **OFF** and the standby light will be illuminated.
3. Press and hold (3seconds) the standby key, a temperature reading will appear on the display, this is the temperature setting of the control at this point.
4. If you wish to change the temperature setting simply press and hold (3 seconds) either the up or down arrow key until the set light is illuminated. Then quickly press the up arrow for higher or down arrow for lower setting this has to be done within (3) seconds or the control will go back to the original setting. Once you have selected the desired setting simply remove your finger from the arrow key and the controller will automatically start in the chosen setting.
5. This control has an automatic setting so that you can leave the control in the desired setting and turn the rocker switch to the **OFF** position and when switched back to the **ON** position the GHT controller will start in the same setting without having to set any other keys unless you wish to change the temperature setting.

Control Settings & Approximate Heat Times for GHT:

1. 100°F (Approx 5 minutes)
2. 125°F (Approx 10 minutes)
3. 150°F (Approx 15minutes)
4. 175°F (Approx 25 minutes)
5. 200°F (Approx 45 minutes)
6. 215°F (Approx 1hr 5 minutes)

GLASS TOP CLEANING INSTRUCTIONS

Keeping your kitchen sparkling

EN

Congratulations on purchasing a genuine SCHOTT CERAN® glass-ceramic cooktop. You now have an original from SCHOTT, the world's leading glass-ceramic manufacturer, with the top quality and durability you'd expect. To make sure your new glass-ceramic cooktop lasts, here are a few important tips.

Useful care tips

Clean your SCHOTT CERAN® glass-ceramic cooktop regularly, preferably every time you use it. Avoid using abrasive sponges or scouring agents. Harsh chemical cleaners like oven sprays or stain removers are also unsuitable, as are bathroom or household cleaners. We have included a list of recommended cleaners and substances to protect your glass-ceramic cooktop against sugar chipping.

SCHOTT
CERAN®

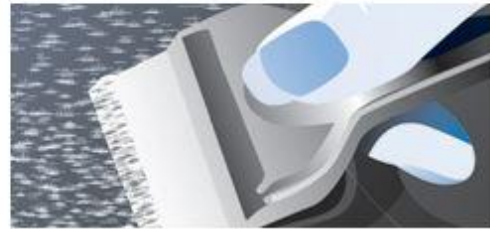
Tips for keeping your SCHOTT CERAN® glass-ceramic cooktop shiny:

- Use a burner that is the same size as your cookware.
- Use cookware with smooth undersides to prevent them from scratching the glass-ceramic cooktop.
- When hot, keep cookware flat on the glass-ceramic cooktop. This enables the heat to be more effectively transferred.
- We recommend a thickness of 2–3 mm for steel enamel base and 4–6 mm for stainless steel pans with a sandwich bottom.
- If you use the glass-ceramic cooktop as a work surface when cold, make sure you wipe it clean to avoid any residue scratching.
- Lift up your cookware when moving them around on the cooktop to avoid scratches.

Accidents happen ...

... and before you know it, plastic, tin foil, sugar or sugary food have fallen on the hot glass-ceramic cooktop. Please scrape it off the hot surface as quickly as possible. If these substances melt, they can damage the glass-ceramic cooktop. When you cook very sugary items like jam, apply a layer of a suitable protective agent beforehand.

Sparkling results in only three steps:



EN

To thoroughly clean your glass-ceramic cooktop, first remove dirt and food with a suitable metal scraper.



Once the glass-ceramic cooktop has cooled, put a few drops of a suitable cleaner on it and rub it on with a paper towel or a clean cloth.



Then wipe the glass-ceramic cooktop with a damp cloth and dry it with a clean cloth.

How do I identify a suitable glass-ceramic scraper?

- Scraper made of metal (won't melt or catch fire)
- Scraper easy to lock / to unlock
- Blade is fixed precisely, it does not shift
- Blade is unbroken, clean and stainless
- Scraper certified by testing institute, if procurable (e.g. TÜV-GS seal)
- User manual and safety instructions available

CERAN® is a registered trademark of SCHOTT AG.
CERAN® stands for highest quality "made in Germany"

Instructions provided by Schott Ceran (www.schott-ceran.com)

SCHOTT CERAN RECOMMENDED CLEANERS

- **CARBONA CERAMIC COOKTOP CLEANER (DELTA PRONATURA)**
- **CERAMA BRYTE (GOLDEN VENTURES)**
- **DR. BECKMANN LIMPIADOR PARA ESTUFAS de VITROCERAMICA (DELTA PRONATURA)**
- **WHIRLPOOL COOKTOP CLEANER (WHIRLPOOL)**

!!!AVOID USING ABRASIVE SPONGES OR SCOURING AGENTS. HARSH CHEMICAL CLEANERS LIKE OVEN SPRAYS OR STAIN REMOVERS ARE ALSO UNSUITABLE, AS ARE BATHROOM OR HOUSEHOLD CLEANERS

TROUBLE SHOOTING

SYMPTOM

SOLUTION

1. UNIT WILL NOT HEAT:

POSSIBLE CAUSE

A. NO POWER TO UNIT: HEAT

- | | |
|---|--------------------------------|
| 1. POWER CORD NOT PLUGGED INTO RECEPTACLE: | PLUG INTO RECEPTACLE |
| 2. MASTER SWITCH OFF POSITION: | PUSH TO CORRECT SETTING |
| 3. NO POWER OUT OF HEAT CONTROL: | REPLACE CONTROL |
| 4. POWER AT ELEMENT BUT WILL NOT HEAT: | REPLACE HEATER |
| 5. CHECK POWER AT ROCKER SWITCH NO POWER OUT: | REPLACE SWITCH |
| 6. NO POWER TO RECEPTACLE: | CHECK BREAKER |

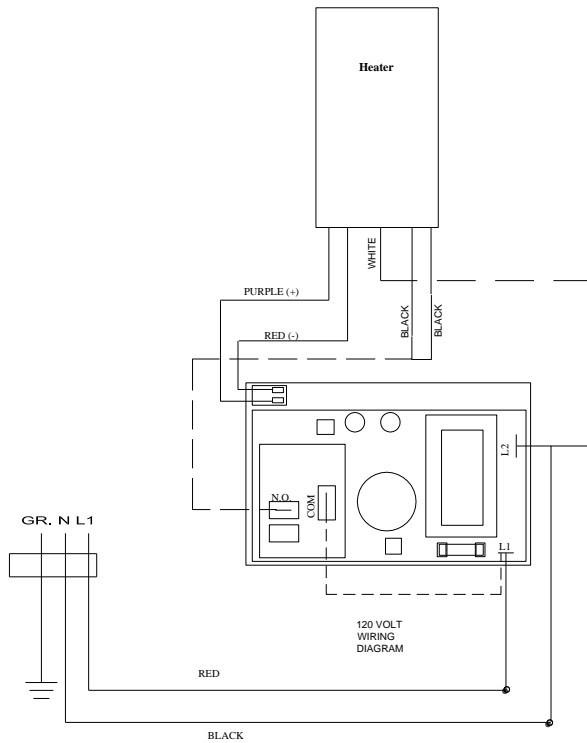
PARTS LIST FOR MODEL GHT

ITEM NO.	DESCRIPTION	STOCK NO.	MODEL NO.
1.	HEATER 42"	195362	THERMO 600 watt 120/240 v
2.	HEATER 28"	195360	THERMO 600 watt 120/240 v
3.	CONTROL	195435	330-HMI-CT-001
4.	GLASS 42"	120480	SCHOTT'S
5.	GLASS 28"	120470	SCHOTT'S
6.	ROCKER SWITCH	335917	TIGK721-6S-BL-NBL/ON-OFF

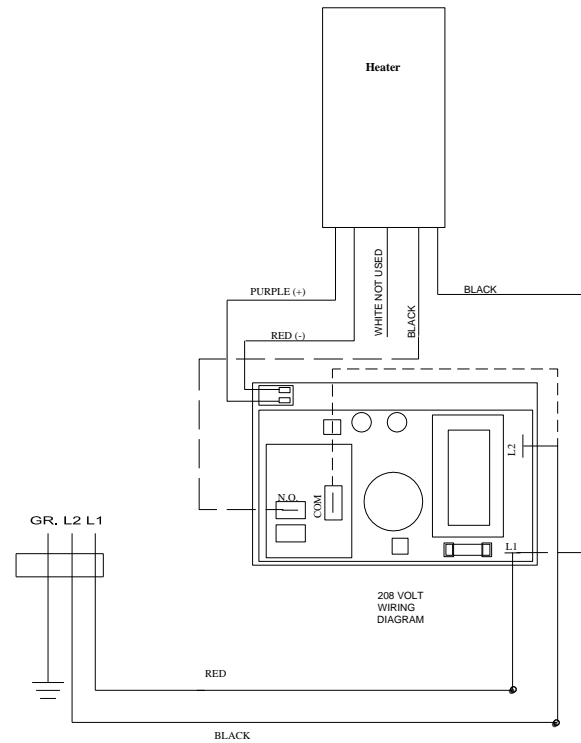
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PERSONNEL ONLY PER NATIONAL ELECTRICAL CODE STANDARDS**

GHT SERIES WIRING DIAGRAMS-SINGLE PHASE



RATED FOR BRANCH CIRCUIT PROTECTION



RATED FOR BRANCH CIRCUIT PROTECTION

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 GHT SERIES
SINGLE PHASE

WIRING DIAGRAM
NO. GHT-120 VOLT
GHT- 208/240 VOLT

REV:

DATE 5-9-16

LIMITED WARRANTY

LTI'S GHT SERIES 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. **Such warranty does not cover Glass components**

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.

- 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) ONE YEAR** FROM THE DATE OF EQUIPMENT INVOICE

LTI 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.

**LOW TEMP MANUFACTURING COMPANY
A DIVISION OF LOW TEMP INDUSTRIES INC.
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