

OPERATIONS MAINTENANCE MANUAL

FOOD HOLDING & TRANSPORT CABINETS

WITTCO MODEL NUMBERS

1826-7-DBL

1826-7-DBL-IS



wittco

foodservice
equipment

LIMITED WARRANTY

Wittco warrants the Products that it manufactures to be free from defects in materials and workmanship, under normal use and service, for the periods indicated below from the date of purchase when installed and maintained in accordance with Wittco's written instructions. Buyer must establish the "Products" purchase date by returning Wittco's Warranty registration Card or by other means satisfactory to Wittco in its sole discretion.

Wittco warrants its Products to be free from defects in materials and workmanship from the date of purchase (subject to the foregoing conditions) for the period(s) of time and on the conditions listed below:

- a) **Ninety (90) days Labor Warranty**
- b) **One (1) Year Parts Warranty**

THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR PATENT OR OTHER INTELLECTUAL PROPERTY RIGHT INFRINGEMENT. Without limiting the generality of the foregoing, **SUCH WARRANTIES DO NOT COVER:** Coated incandescent light bulbs or heat lamps, all glass components, Product misuse, tampering, misapplication, application of improper voltage, or recalibration of thermostats or high limit switches.

LIMITATION OF REMEDIES & DAMAGES

Wittco's liability and Buyer's exclusive remedy hereunder will be limited solely, at Wittco's option, to repair or replacement by a Wittco authorized service agency (other than where Buyer is located outside of the United States or Canada, in which case Wittco's liability and Buyer's exclusive remedy hereunder will be limited solely to replacement of part under warranty) with respect to any claim made within the applicable warranty period referred to above. Without limiting the generality of the foregoing, all portable Products, as defined by Wittco, shall be delivered by Buyer, at its sole expense, to the nearest Wittco authorized service agency for replacement or repair. Wittco reserves the right to accept or reject any such claim in whole or in part. Wittco will not accept the return of any Product without prior written approval from Wittco, and all such approved returns shall be made at Buyer's sole expense. **WITTCO WILL NOT BE LIABLE, UNDER ANY CIRCUMSTANCES, FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES, INCLUDING BUT NOT LIMITED TO LABOR COSTS OR LOSS OF PRODUCTS AND LOSS OF PROFITS RESULTING FROM THE USE OF OR INABILITY TO USE THE PRODUCTS.**



WITTCO TECHNICAL & PRODUCT SUPPORT

TECHNICAL SUPPORT & SERVICE INQUIRES MAY BE DIRECTED TO WITTCO BY:

1. CALLING DIRECTLY TO:

WITTCO FOODSERVICE EQUIPMENT TECHNICAL & SERVICE DEPARTMENT - (800)
367-8413
8:00 AM - 4:30 PM (CENTRAL TIME)

2. FAXING DIRECTLY TO:

WITTCO FOODSERVICE EQUIPMENT TECHNICAL & SERVICE DEPARTMENT - (414)
354-2821
DAILY 24 HOURS

3. MAILING DIRECTLY TO:

WITTCO FOODSERVICE EQUIPMENT INC.
7737 NORTH 81ST. STREET
MILWAUKEE, WISCONSIN 53223
USA

WHEN DIRECTING INQUIRIES TO WITTCO PLEASE HAVE THE FOLLOWING INFORMATION
AVAILABLE TO AVOID DELAYS

1. Wittco model number indicated on the equipment serial data plate located at the electrical connection.
2. Wittco serial number indicated on the equipment serial data plate. The equipment serial number will also have two (2) alpha characters immediately following the serial number. These alpha characters are part of the serial number.



INTRODUCTION

The 1826 DBL and 1826 DBL IS series of commercial and institutional cabinets from Wittco Foodservice Equipment provide an efficient and sanitary method of holding and transporting prepared food products. Because these cabinets provide individual controls for each of the two compartments, the operator is able to hold two different products at two different temperatures in separate sections of the same unit. They have found wide acceptance in all types of food service operations. Schools, hospitals, restaurants, and correctional facilities are all users of these dependable and useful cabinets.

This manual has been produced to provide persons responsible for the operation and maintenance of the equipment with a simple but comprehensive understanding of its proper use. We recommend that this manual be read and understood prior to placing the cabinet in operation.

As with any piece of food service equipment, this holding and transport cabinet will require a minimum amount of care and maintenance. Suggestions for this procedure are contained in this manual and should become a regular part of the operation of the unit.

NOTE: The holding and transport cabinet should be cleaned in accordance with the instructions contained in this manual.

It is recommended that prior to placing the holding and transport cabinet into operation that it be pre-heated at the highest temperature setting for a period of 30-45 minutes.

Should repair or adjustment of the unit become necessary, we suggest that procedures described in this manual be followed. The operator may also contact the authorized Wittco dealer who sold the product or an authorized Wittco service agency. If the needed repair occurs during the warranty period, prior authorization is required from Wittco by the service company before the work is done.

It is our sincere desire that you obtain the maximum benefit from your Wittco heated holding and transport cabinet. If at any time questions arise or additional information is required, contact Wittco at 800 367-8413.

DESCRIPTION

The Wittco 1826 DBL series cabinets provide an efficient means of holding and transporting bulk prepared foods at proper serving temperatures. The 1826 DBL commercial series cabinets will accommodate 7 each 18 X 26 sheet pans, 7 each 12 X 20 X 2 1/2 steam table pans, or a combination of both by utilizing the adjustable universal tray slides. The 1826 institutional series will accommodate 7 each 18 X 26 sheet pans, 14 each 12 X 20 X 2 1/2 steam table pans, or a combination of both. It will also accommodate 1/1 or 2/1 gastronome pans.

UNCRATING

Each Wittco Foodservice Equipment cabinet is packed in a cardboard carton which, in turn, is banded to a wooden pallet. When the cabinet is received by the operator, the carton should immediately be inspected for any sign of visible exterior damage. If carton is punctured or dented, it may be an indication that the cabinet has sustained concealed freight damage.

It is very important that any evidence of damage be noted on the Bill of Lading at the time of receipt.

UNPACKING THE CABINET

1. Remove the banding material holding the carton to the pallet.
2. Remove the cardboard carton and the plastic bag covering the cabinet.
3. Carefully move the cabinet off the carton bottom and pallet.
4. Open the cabinet doors and remove the boxes containing the adjustable tray slides and upright tray slide side supports.
5. Remove the cardboard element cover protector from the bottom of the cabinet.
6. Open the boxes and install the tray slide supports in each compartment. To install the supports, hook the openings in flat flange of the support over two vertical carriage bolts on the interior of the cabinet. Make sure that all flanges on the four supports are facing the door opening. Remove the adjustable tray slides from the box and install them in the cabinet. The hook on the end of the slide must be up in order for slides to be properly installed.
7. Pre-heat the cabinet for 30-45 minutes before using.

ELECTRICAL REQUIREMENTS

The 1826 series of holding and transport cabinets are factory wired for either 110/120 volt or 208/240 volt, single phase operation. All 110/120 volt units are equipped with an 8 foot cord and NEMA 5-15 plug as standard equipment. All 208/240 volt units are equipped with an 8 foot cord and NEMA 6-15 plug.

CAUTION: Verify that the power source matches the data plate on the lower rear of the cabinet and the plug configuration before the connection is made.

OPERATION

The control panel of the 1826 DBL series cabinets contains a dual indicator operating light with both amber and red lamps, a dial thermometer, and a full range thermostat.

After the cabinet is connected to an appropriate power source, the operator will notice that the red indicator lights are illuminated. These lights will continue to be on as long as the cabinet is connected to the power source.

Rotate the thermostat knobs so that they point to the number 5. This will cause the heating elements to start heating. When this occurs, the amber indicator lights will be illuminated. These lights will stay on as long as the heating elements are engaged. Once the predetermined temperature is achieved, the heating elements will begin to cycle. During this period, the amber lights will turn on and off.

As the elements are heating, the thermometers will begin to move and indicate the interior temperature of the compartments. At the number 5 setting the thermometer should indicate an average temperature of approximately 150 degrees° F.

NOTE: The temperature in any heated cabinet will fluctuate as the heating elements cycle on and off. The thermostat setting will provide an average air temperature in the cabinet. However, the operator should always monitor the food product to insure that it remains at proper temperatures.

REMEMBER - THE GREATER THE THERMOSTAT NUMBER SETTING THE HIGHER THE CABINET TEMPERATURE AND THE LOWER THE THERMOSTAT NUMBER SETTING THE LOWER THE CABINET TEMPERATURE.

CLEANING

The interior of the compartments should be cleaned whenever a food spill occurs. Use a mild soap and water to clean. The tray slides should be removed and cleaned in a sink if necessary. **Never use harsh chemicals or abrasive pads to clean the cabinet.**

REPLACEMENT OF ELECTRICAL COMPONENTS

It is highly recommended that only Wittco Foodservice Equipment replacement parts be used to insure compatibility of component parts in the operation of holding and transport cabinet.

The controls of the lower compartment are accessed by opening the door and removing the door gasket from the top of that compartment. Two screws are then visible and when they are removed, the control panel will tip forward allowing access to the compartment controls.

THERMOSTAT REPLACEMENT

1. **DISCONNECT THE CABINET FROM ITS POWER SOURCE.**
2. Remove the top cover by removing the retaining screws and lifting the cover off the cabinet to expose the thermostat.
3. Remove the black thermostat knob from the control panel by loosening the “L-end” screws that holds it to the thermostat stem.

NOTE: PRIOR TO LOOSENING THE “L-END” SCREWS, TURN THE BLACK THERMOSTAT KNOB SO THAT THE ARROW ON THE KNOB IS IN THE “OFF” POSITION

4. Notice the arrangement and connection of all electrical leads and refer to the wiring diagrams for reference.

THERMOSTAT REPLACEMENT (CON'T)

5. Disconnect the wire leads connected to the thermostat.
6. Loosen the screws holding the temperature sensing bulb and remove it from the interior of the cabinet. The temperature sensing bulb must be replaced whenever the thermostat is replaced.
7. Remove the two screws on the front of the control panel that hold the thermostat in place and remove it.
8. Install the replacement thermostat and temperature sensing probe following the reverse of the above procedure.
9. Reinstall the cabinet top cover and screws.
10. Reconnect the cabinet to the power source and test.

INDICATOR LIGHT REPLACEMENT

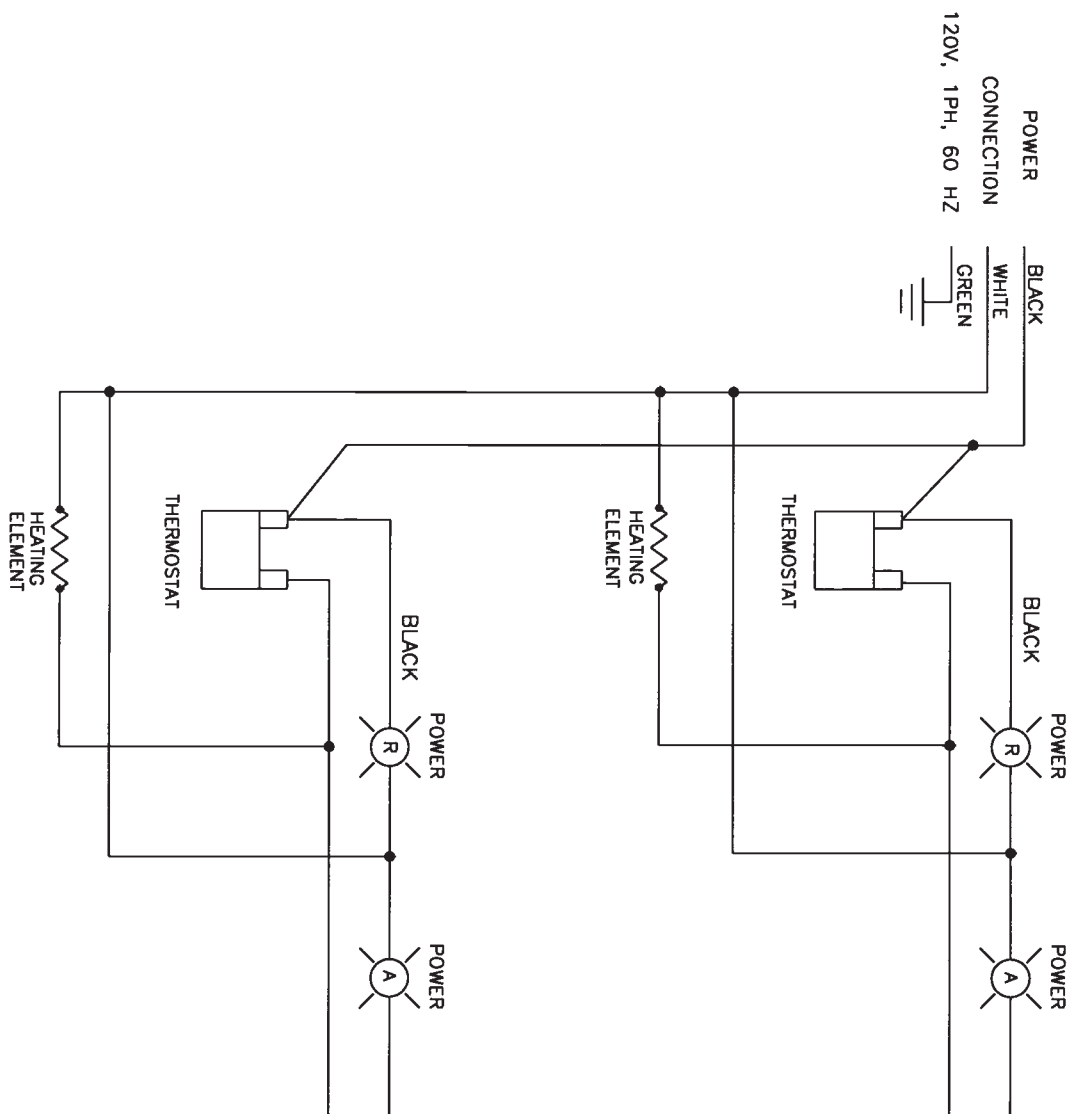
1. **DISCONNECT THE CABINET FROM ITS POWER SOURCE.**
2. Remove the top cover by removing the retaining screws and lifting the cover off the cabinet to expose the indicator light.
3. Notice the arrangement and connection of all electrical leads and refer to the wiring diagrams for reference.
4. Disconnect the wire leads connected to the indicator light
5. Depress the side mounted retaining clips on the indicator housing and remove the light from the front on the control panel.
6. Install the replacement indicator light by pushing it into the control panel until the retaining clips snap into place.
7. Reconnect the electrical leads to the indicator light.
8. Reinstall the cabinet top cover and screws.
9. Reconnect the cabinet to the power source and test.

HEATING ELEMENT REPLACEMENT

- 1. DISCONNECT THE CABINET FROM ITS POWER SOURCE.**
2. Open the door to the cabinet.
3. Remove the bottom mounted element cover.
4. Remove the retaining screws securing the element to the interior rear of the cabinet.
5. Gently pull the element from its housing until the electrical lead wire connectors are exposed.
6. Disconnect the defective element at the electrical lead wire connectors.
7. Connect the element lead wires to the cabinet lead wires by reinstalling the wire connectors.
8. Tuck the residual wire back through the wire housing hole until the replacement element is against the interior rear wall.
9. Reinstall the element retaining screws.
10. Reinstall the protective element cover.
11. Reconnect the cabinet to the power source and test.

THERMOMETER REPLACEMENT

- 1. DISCONNECT THE CABINET FROM ITS POWER SOURCE.**
2. Remove the top cover by removing the retaining screws and lifting the top cover off the cabinet to expose the thermometer.
3. Identify and remove the thermometer sensing bulb screws and retaining clips located in the interior top of the cabinet. Pull the thermometer sensing bulb through the access hole located in the top of the cabinet.
4. Remove the retaining nuts which secure the thermometer to the housing located on the back of the control panel.
5. Remove the thermometer by pushing it from the rear through the control panel.
6. Install the replacement thermometer following the reverse of the above procedure.
7. Reconnect the cabinet to its power source and test.



DRAWING TITLE

1826-7-DBL

WIRING DIAGRAM
120V, 1PH, 60 HZ



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**WITTCO FOODSERVICE EQUIPMENT INC.
REPLACEMENT PARTS LIST**

WITTCO SERIES - HOLDING/TRANSPORT CABINETS

6/18/98

WITTCO PART NO.	PART DESCRIPTION	MODEL NUMBER AND QUANTITY REQUIRED
		1826-7-DBL
WP-113-E	BUMPER, ALUMINUM EXTRUSION ONLY (NO VINYL)	1
WP-113-V	BUMPER, BLACK VINYL ONLY (NO EXTRUSION)	1
WP-079	CARD HOLDER 3"x 5"	1
WP-114-4R	CASTER 4" HEAVY DUTY RIGID	2
WP-114-4S	CASTER 4" HEAVY DUTY SWIVEL W/BRAKE	2
WP-114-5R	CASTER 5" HEAVY DUTY RIGID	2
WP-114-5S	CASTER 5" HEAVY DUTY SWIVEL W/BRAKE	2
WP-114-6R	CASTER 6" HEAVY DUTY RIGID	2
WP-114-6S	CASTER 6" HEAVY DUTY SWIVEL W/BRAKE	2
WP-114-6HR	CASTER 6" HI-MODULUS RIGID	2
WP-114-6HS	CASTER 6" HI-MODULUS SWIVEL W/BRAKE	2
WP-178-1	CONTROL PANEL DECAL (BLUE)	2
WP-247	CORD, 10' HEAVY DUTY	1
AD-650	CORD WRAP	1
WP-063-DBL	DOOR, (NO HARDWARE)	2
WP-107	DOOR LATCH COMPLETE W/CATCH	2
WP-104-1	ELEMENT, 600 WATT 120 VOLT	4
WP-104-2	ELEMENT, 600 WATT 208-240 VOLT	4
WP-182	ELEMENT CLIP	4
WP-284	ELEMENT COVER	2
WP-090-7	GASKET, DOOR ALUMINUM EXTRUSION	2
WP-302	GASKET, DOOR (BLACK) BY THE FT.	16'
WP-117	HANDLE, PUSH/PULL	2
WP-310	HANDLE, PUSH/PULL DECAL	2
WP-111	HINGE, DOOR	4
WP-103	HUMIDITY PAN (W/SPONGE)	2
WP-099	HUMIDITY PAN SPONGE (ONLY)	2

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**WITTCO FOODSERVICE EQUIPMENT INC.
REPLACEMENT PARTS LIST**

WITTCO SERIES - HOLDING/TRANSPORT CABINETS

6/19/98

WITTCO PART NO.	PART DESCRIPTION	MODEL NUMBER AND QUANTITY REQUIRED
		1826-7-DBL-IS
WP-113-EI	BUMPER, ALUMINUM EXTRUSION ONLY (NO VINYL)	1
WP-113-VI	BUMPER, BLACK VINYL ONLY (NO EXTRUSION)	1
WP-079	CARD HOLDER 3"x 5"	1
WP-114-4R	CASTER 4" HEAVY DUTY RIGID	2
WP-114-4S	CASTER 4" HEAVY DUTY SWIVEL W/BRAKE	2
WP-114-5R	CASTER 5" HEAVY DUTY RIGID	2
WP-114-5S	CASTER 5" HEAVY DUTY SWIVEL W/BRAKE	2
WP-114-6R	CASTER 6" HEAVY DUTY RIGID	2
WP-114-6S	CASTER 6" HEAVY DUTY SWIVEL W/BRAKE	2
WP-114-6HR	CASTER 6" HI-MODULUS RIGID	2
WP-114-6HS	CASTER 6" HI-MODULUS SWIVEL W/BRAKE	2
WP-178-2	CONTROL PANEL DECAL (BLUE)	2
WP-247	CORD, 10' HEAVY DUTY	1
AD-650	CORD WRAP	1
WP-063-DBL I	DOOR, (NO HARDWARE)	2
WP-107	DOOR LATCH COMPLETE W/CATCH	2
WP-104-1	ELEMENT, 600 WATT 120 VOLT	4
WP-104-2	ELEMENT, 600 WATT 208-240 VOLT	4
WP-182	ELEMENT CLIP	4
WP-284	ELEMENT COVER	2
WP-090-7 I	GASKET, DOOR ALUMINUM EXTRUSION	2
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- NOTES -

