

HUSSMANN®



Intertek



Intertek

FCP-H

Mobile Island Hot Unit



Installation & Operation Manual

March 2023

Available Sizes:

48" W x 58" H: FCP-4-1-HW-NS-H-31829

72" W x 58" H: FCP-6-1-HW-NS-H-31820



BEFORE YOU BEGIN

Read these instructions completely and carefully.



ANSI Z535.5 DEFINITIONS

- **DANGER** – Indicate[s] a hazardous situation which, if not avoided, will result in death or serious injury.
- **WARNING** – Indicate[s] a hazardous situation which, if not avoided, could result in death or serious injury.
- **CAUTION** – Indicate[s] a hazardous situation which, if not avoided, could result in minor or moderate injury.
- **NOTICE** – Not related to personal injury – Indicates[s] situations, which if not avoided, could result in damage to equipment.

The information contained in this document is the property of Hussmann Corporation and shall not be used in whole or in part without written permission.

WARNING

PERSONAL PROTECTION EQUIPMENT (PPE)

Only qualified personnel should install and service this equipment. Personal Protection Equipment (PPE) is required whenever installing or servicing this equipment. Always wear appropriate PPE as required by OSHA regulations, as well as all other federal, state and local codes. PPE may include, but is not limited to, safety glasses, gloves, protective boots or shoes, long pants, and a long-sleeve shirt. Observe all precautions on tags, stickers, labels and literature attached to this equipment.

CAUTION

This manual was written in accordance with originally prescribed equipment that is subject to change. Hussmann reserves the right to change all or part of the equipment for future stores such as, but not limited to, controllers and electrical specifications.

WARNING

— LOCK OUT / TAG OUT —

To avoid serious injury or death from electrical shock, always disconnect the electrical power at the main disconnect when servicing or replacing any electrical component. This includes, but is not limited to, such items as controllers, electrical panels, condensers, lights, fans, and heaters.

WARNING

Proper Field Wiring and Grounding Required!
Failure to follow code could result in death or serious injury. All field wiring **MUST** be performed by qualified personnel. Improperly installed and grounded field wiring poses **FIRE** and **ELECTROCUTION** hazards. To avoid these hazards, you **MUST** follow requirements for field wiring installation and grounding as described in NEC and your local/state electrical codes.

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IMPORTANT

KEEP THIS DOCUMENT IN YOUR STORE FOR FUTURE REFERENCE

Quality that sets industry standards!

HUSSMANN®

12999 St. Charles Rock Road • Bridgeton, MO 63044-2483

U.S. & Canada 1-800-922-1919 • Mexico 1-800-890-2900

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1. General Instructions

IMPORTANT

KEEP THIS DOCUMENT IN YOUR STORE FOR FUTURE REFERENCE

HUSSmann®

13770 Ramona Avenue
Chino, California 91710
(909) 628-8942 FAX
(909) 590-4910

12999 St. Charles Rock Road
Bridgeton, MO 63044-2483
U.S. & Canada
1-800-922-1919

Shipping Damage

All equipment should be thoroughly examined for shipping damage before and during unloading.

This equipment has been carefully inspected at our factory and the carrier has assumed responsibility for safe arrival. If damaged, either apparent or concealed, claim must be made to the carrier.

Apparent Loss or Damage

If there is an *obvious loss or damage*, it must be noted on the freight bill or express receipt and signed by the carrier's agent; otherwise, carrier may refuse claim. The carrier will supply necessary claim forms.

Concealed Loss or Damage

When loss or damage *is not apparent until after equipment is uncrated*, a claim for concealed damage is made. Make request in writing to carrier for inspection within 15 days, and retain all packaging. The carrier will supply inspection report and required claim forms.

Shortages

Check your shipment for any possible shortages of material. If a shortage should exist and is found to be the responsibility of Hussmann, *notify Hussmann*. If such a shortage involves the carrier, *notify the carrier immediately*, and request an inspection. Hussmann will acknowledge shortages within ten days from receipt of equipment.

Hussmann Product Control

The serial number and shipping date of all equipment has been recorded in Hussmann's files for warranty and replacement part purposes. All correspondence pertaining to warranty or parts ordering must include the serial number of each piece of equipment involved, in order to provide the customer with the correct parts.

Keep this booklet with the case at all times for future reference.

General Instructions Cont'd

REVISION HISTORY

REVISION B

Updated to new template based on s-Series model

Original Issue



INSTALLATION TOOL LIST



UNLOADING FROM TRAILER:

Lever Bar
*(also known as a Mule, Johnson Bar, J-bar, Lever Dolly,
and pry lever)*
Moving Dolly



SETTING CASE LINE-UP:

Level, 4 ft suggested
Ratchet
1/4 in. Socket
5/16 in. Socket
1/2 in. Socket
Battery Drill/Screw Gun
Caulking Gun
10 in. Adjustable Crescent Wrench



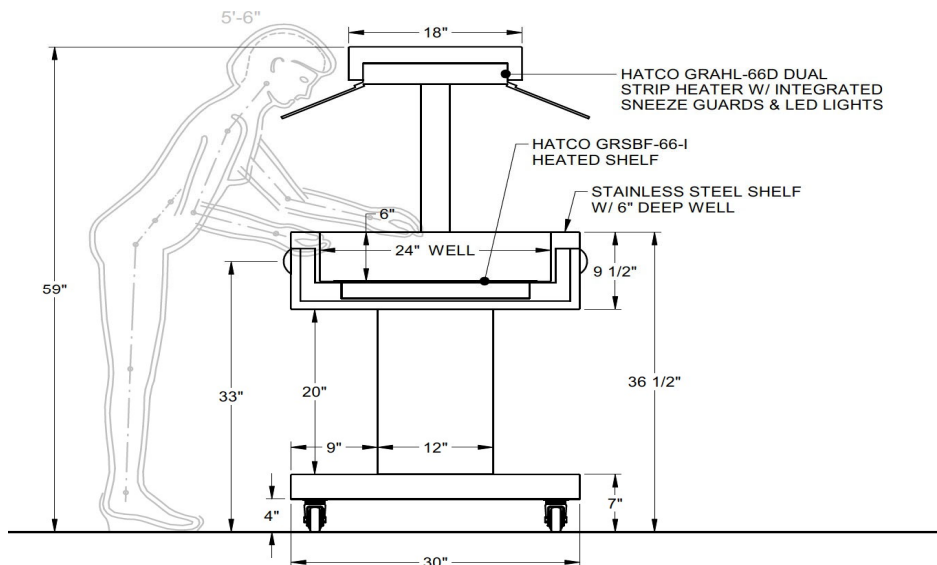
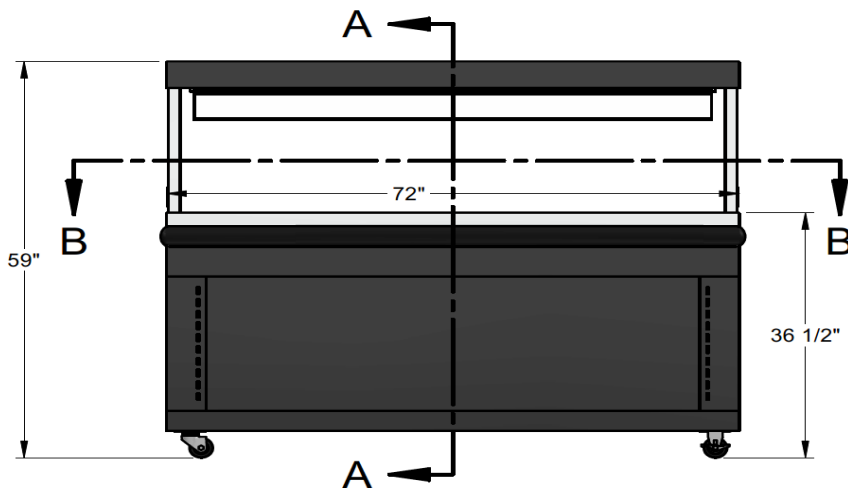
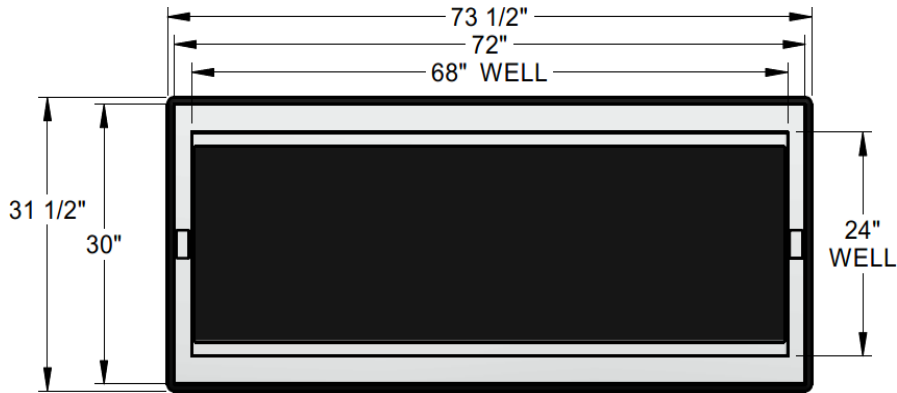
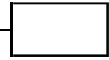
This warning does not mean that Husmann products will cause cancer or reproductive harm, or is in violation of any product-safety standards or requirements. As clarified by the California State government, Proposition 65 can be considered more of a ‘right to know’ law than a pure product safety law. When used as designed, Husmann believes that our products are not harmful. We provide the Proposition 65 warning to stay in compliance with California State law. It is your responsibility to provide accurate Proposition 65 warning labels to your customers when necessary. For more information on Proposition 65, please visit the California State government website.

General Instructions Cont'd

CROSS SECTIONS, PLAN VIEWS, DATA SHEET



SELF SERVICE MULTI-DECK HOT CASE
 HUSSMANN - IM - 0(3, 4, 5) - (X*)(3, 4, 5, 6) - H (CHINO)



2. Installation

NOTE: READ ENTIRE INSTALLATION SECTION PRIOR TO BEGINNING INSTALL

UNLOADING CASES FROM TRAILER

To protect the case and its base from damage and make positioning the case easier, each merchandiser can be shipped differently, depending on the original order request. Your case(s) could be on a skid, rails, crated and skidded, or just blanket wrapped.

Improper handling may cause damage to the merchandiser when unloading. To avoid damage:

1. Do not drag the merchandiser out of the trailer. Use a Johnson bar (mule, aka J-bar), a dolly or a forklift.
2. Use one or two dollies depending on length of the case to remove the merchandiser from the trailer.
3. Use one to two dollies to relocate the merchandisers to the lineup.

NOTE:

When lifting case, be sure to lift case from a point on *case body*. Improper lifting may damage factory-installed end panels.

See Following Diagramed Pages

REMOVING SHIPPING SKID AND/OR CRATE

DO NOT TILT or LAY MERCHANDISER ON ITS SIDE.

1. Check floor where cases are to be set to see if it is a level area. Determine the highest part of the floor.
2. If the case is crated, unscrew/remove nails from **one (1) of the walls** of the crate, leaving three (3) sides and the top of the crate.
3. Then unscrew/remove the nails from around the base of the crate (frame), releasing it from the skid.

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4. CAREFULLY remove/slide away the remaining 3 walls and top of the crate. (body panels should be on the case, but if they are not, carefully remove and set aside in safe place so as not to be damaged/scratched)
5. Remove any braces/L-brackets attaching the merchandiser to the skid.
6. Remove the merchandiser from skid, by lifting only at base of case, using the case's rails!
7. Once the case is removed from the skid, the merchandiser must be lifted **—NOT PUSHED—** to reposition.



HUSSMANN AND HATCO SERIAL PLATE LOCATIONS

DOCUMENT ALL SERIAL NUMBERS PRIOR TO HEATING!

Depending what type of case ordered (with or without rear doors on the back of the case), the Hussmann serial plate is either located:

1. (no rear on back) the top **FRONT** left-hand interior rear wall
2. (with rear loading doors) in the lower left corner on the **BACK** of the case.

Make note of the case's serial number in the area provided at the end of this guide.

HATCO serial numbers for each of the surface warmers are located under each warmer.

Document the serial numbers in the space provided at the end of this guide.

EXTERIOR INFORMATION

Do **NOT** walk on top of or inside of merchandisers or damage to the merchandisers and serious personal injury could occur. **They are not structurally designed to support excessive external loading such as the weight of a person.**

Do not place flammable materials or objects on top of the merchandiser.

Installation (Cont'd)

ENVIRONMENTAL LOCATION

These merchandisers have been designed for use only in air conditioned stores where temperature and humidity are maintained at or below 75°F and 55% relative humidity. DO NOT allow air conditioning, electric fans, ovens, open doors or windows (etc.) to create air currents around the merchandiser, as this will impair its correct operation.

UNCRATING

Place the fixture as close to its permanent position as possible. Remove the top of the crate. Detach the walls from each other and remove from the skid. Unbolt the case from the skid. The fixture can now be lifted off the crate skid. Lift only at base of stand! (see following pages for details)

EXTERIOR LOADING

These models have not been structurally designed to support excessive external loading. Do not walk on their tops; This could cause serious personal injury and damage to the fixture.

SETTING AND JOINING

The sectional construction of these models enable them to be joined in line to give the effect of one continuous display. A joint trim kit is supplied with each joint.



**ATTENTION
INSTALLER**

It is the contractor's responsibility to install case(s) according to local construction and health codes.

LEVELING

IMPORTANT! IT IS IMPERATIVE THAT CASES BE LEVELED FROM FRONT TO BACK AND SIDE TO SIDE PRIOR TO JOINING. A LEVEL CASE IS NECESSARY TO INSURE PROPER OPERATION,

WATER DRAINAGE, GLASS ALIGNMENT AND OPERATION OF THE HINGES SUPPORTING THE GLASS. LEVELING THE CASE CORRECTLY WILL SOLVE MOST HINGE OPERATION PROBLEMS.

Note: A. To avoid removing concrete flooring, begin lineup leveling from the highest point of the store floor.

B. When wedges are involved in a lineup, set them first.



TO AVOID REMOVING CONCRETE FLOORING, BEGIN LINEUP LEVELING FROM THE HIGHEST POINT OF THE STORE FLOOR.

Levelling/Joining Instructions

Check floor where cases are to be set to see if it's level. Determine where the highest part of the floor is. Cases will be shimmed off this point. Using case blueprints, measure off and mark on floor the exact dimensions of the case footprint. Snap chalk line for front and back position of base rail. Mark location of each joint front and back. Use a transit to find the highest point along both lines. Mark the difference, and place the appropriate number of shims.

FLOORS ARE NOT LEVEL!!!

When working with two or more merchandisers to be joined, the whole lineup must be leveled on the same plane, left to right and front to back. This means that the entire lineup must be brought up to the level of the highest case in the lineup.

Along the lines previously marked, find the highest point of the floor by:

- Walking the floor and noticing any dips or mounds;
- Using a string level; and
- Using a transit.

3. Electrical

WIRING COLOR CODE

Standard Case Wire Color Code

Color Description	Color
■ Ground	Green
■ Anti-Sweat	Purple
■ Lights	Orange
■ Receptacles	Yellow
■ T-Stat/Solenoid 230VAC	Red/Black
■ T-Stat/Solenoid 115VAC	White/Black
■ T-Stat/Solenoid 24VAC	Red/White
■ Fan Motors	Brown
Blue Condensing Unit	

Use Copper Conductors Only
430-01-0338 R101003

CASE MUST BE GROUNDED



DANGER

**BEFORE SERVICING
ALWAYS DISCONNECT ELECTRICAL
POWER AT THE MAIN DISCONNECT
WHEN SERVICING OR REPLACING ANY
ELECTRICAL COMPONENT.**

This includes (but not limited to) Heaters and Lights.

ELECTRICAL CIRCUIT IDENTIFICATION

Standard lighting for all models will be full length fluorescent lamps located within the case. The switch controlling the lights is located at the top right of the case.

FIELD WIRING AND SERIAL PLATE

AMPERAGE

Field Wiring must be sized for component amperes printed on the serial plate. Actual ampere draw may be less than specified. Most component amperes are listed in the "Wiring Diagram" section, but always check the serial plate.

BALLAST LOCATION

Ballasts are located within the access panel that runs the length of the top of the case

Startup / Operation

4. Operation

STARTUP INSTRUCTIONS

1. Turn Power to ON
2. Preheat merchandiser for 10 minutes before loading.
3. Load fully cooked / heated foods only (internal product temperatures > 160°F). **Case is not designed to heat food.**
4. Use only approved hot food containers in direct contact with shelves; Do NOT stack containers.
5. Check internal product temperature periodically, using a pocket food thermometer.
6. Adjust *SHELF-Setpoint as needed to maintain ideal Internal Product Temperatures:

- Adjust SHELF-Setpoint as needed to maintain ideal Internal Product Temperatures:
(1) When increasing SHELF-temperatures, heat food in a separate cooking/warming oven, then reload.
- Temperature controls should be adjusted to the lowest possible setting that will maintain proper internal product temperature.
- See troubleshooting guide if, after adjustment, pre-heated product does not maintain regulatory temperature.

NOTES:

- * Refer to Instruction Manual for detailed operating instructions.
- Refer to NSF- and local- regulations for internal product temperature requirements.
- SERVICE: Review the Trouble Shooting Guide in this manual. For heated component failures, contact HATCO Parts and Service at 800-558-0607.

Operation

- Food must be preheated BEFORE loading; this case MUST NOT be used to cook or heat product.
- Check Internal Product Temperatures (IPTs) periodically with a portable food thermometer
- Do not stack containers.
- Be careful not to overheat as containers may melt.
- When restocking, rotate food products: oldest foods should be placed in front and served first.
- Wipe spills immediately to maintain product freshness, minimize odors, reduce end-of-day cleanup (See Maintenance Section).

Adjustment

- Use a pocket food thermometer regularly to check internal product temperatures.
- Before adjusting shelf temperatures, ensure only pre-heated foods are being loaded into the case.
- Shelves are pre-set to 185°F, suitable for many food and container types.

HOLDING TEMPERATURE GUIDE

- Food must be preheated BEFORE loading the case; the case must not be used to heat product.
- Always consult local health and sanitation regulations for internal product temperature and holding requirements.
- Holding Temperatures listed below are internal product temperatures, and are guidelines only.

HOLDING TEMPERATURE GUIDELINES	
* Internal Product Temperatures (IPT)	
MEAT	*IPT
STEAKS - Broiled/Fried	140° - 160°F
RIBS - Beef or Pork	160°F
VEAL	160° - 175°F
HAM	160° - 175°F
PORK	160° - 175°F
CHICKEN / POULTRY	160° - 175°F
TURKEY	160° - 175°F
FISH/SEAFOOD	
FISH - Baked/Fried	160° - 175°F
LOBSTER	160° - 175°F
SHRIMP - Fried	160° - 175°F
MISCELLANEOUS	
CASSEROLES	160° - 175°F
PASTA	160° - 180°F
PIZZA	160° - 180°F
POTATOES	180°F
PLATED MEALS	140° - 165°F
VEGETABLES	160° - 175°F

General

Use the following procedure to turn on and operate the GRS, GRSB, and GRSBF units.



WARNING

Read all safety messages in the **IMPORTANT SAFETY INFORMATION** section before operating this equipment.

1. Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. Refer to the SPECIFICATIONS section in this manual for details.
2. Move the Power On/Off (I/O) switch to the On (I) position.



CAUTION

BURN HAZARD: Some exterior surfaces on unit will get hot. Use caution when touching these areas.

3. Turn the thermostat control to the desired temperature setting.

NOTE: Turning the thermostat control knob clockwise will increase the temperature setting. Turning the thermostat control knob counterclockwise will decrease the temperature setting.

4. Allow the unit 30 minutes to reach operating temperature

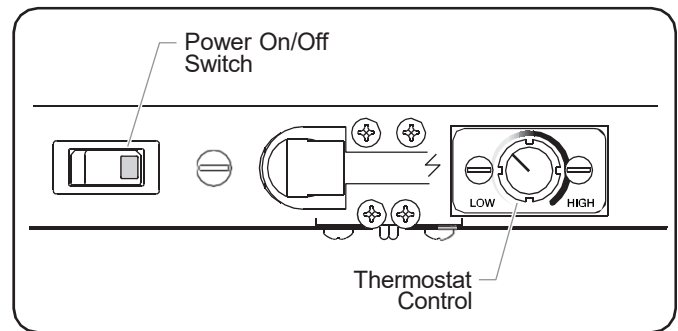
NOTICE

Do not slide pans across hardcoat surface, use rough-bottomed pans, or drop anything on hardcoat surface. Scratching may occur. Damage to hardcoat surface caused by misuse is not covered under warranty.

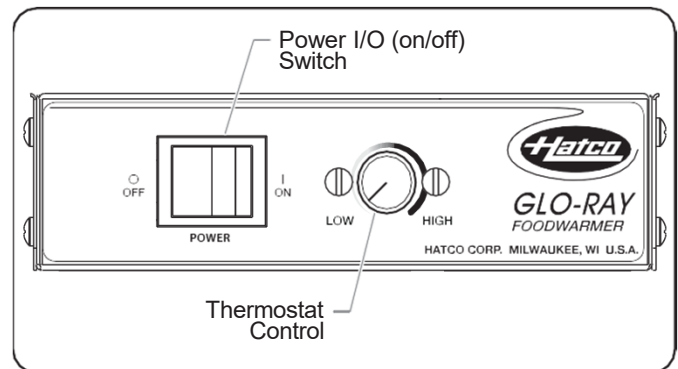
NOTE: Refer to the OPTIONS AND ACCESSORIES section for installation and operation information for GRSB and GRSBF units equipped with a flush-style remote mounted control enclosure.

Startup Instructions and Recommendations:

1. Hussmann recommends that the heated product is loaded into the merchandiser at 180°F or higher internal temperature.
2. Starting setpoints:
 - a. Overhead Heater- #6
 - b. Bottom Heaters- #10
3. For single stack configuration, the OH griddle setting may be increased.
 - a. **Caution:** Increase OH setting only if necessary
 - b. Be careful to adjust slowly and monitor product packaging for warping or melting.
 - c. Reduce OH setting if warping is observed.
4. For double stack configuration, do not adjust the OH griddle value any higher than #6.
 - a. OH griddle setting over #6 may result in package warping or melting.
 - b. Reduce OH setting if warping is observed.
 - c. If reduced setting does not yield satisfactory product temperature, change loading configuration to single stack.



Control Panel — GRS Model



Control Panel — GRSB and GRSBF Models

5. Maintenance

GENERAL

The Hatco surface warmers are designed for maximum durability and performance with minimum maintenance.



ELECTRIC SHOCK HAZARD:

Turn the power switch **OFF**, unplug the power cord, and allow the unit to cool before performing any maintenance or cleaning. **DO NOT** submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water

GENERAL CLEANING DIRECTIONS

To preserve the finish of the Hatco surface warmer, it is recommended that the surfaces **BE CLEANED A MINIMUM OF ONCE A DAY** - or per your company recommendations -which is typically more often than once a day.

NOTICE

Use non-abrasive cleaners only. Abrasive cleaners could scratch the finish of the unit, marring its appearance and making it susceptible to soil accumulation.

CLEANING INSTRUCTIONS

1. Turn temperature control knobs to **OFF** position.
2. **ALLOW SURFACES TO COOL BEFORE HANDLING.**
3. Using a soft cloth, clean with a **non-abrasive, food zone** safe cleaner. A mixture of 50% water and 50% white vinegar is recommended. Do not use flavored vinegar.
5. Difficult to reach areas should be cleaned with a small nylon brush and vinegar/water mixture.
4. **ALWAYS** Rinse with clean water and immediately dry after cleaning.
5. Clean frequently and regularly.
6. Remove surface spills immediately with a damp cloth.

STAINLESS STEEL CLEANING AND CARE

There are three basic things which can break down your stainless steel's passivity layer and allow corrosion.

AVOID the following:

1. Mechanical Abrasion

Mechanical abrasion means those things that will scratch the steel's surface. Steel pads, wire brushes, abrasive cleaners, and scrapers are prime examples.

2. Water

Water comes out of our tap in varying degrees of hardness. Depending on what part of the country you live in, you may have hard or soft water. Hard water may leave spots. Also, when heated, hard water leaves deposits behind that if left to sit, will break down the passive layer and rust your stainless steel. Never leave water on stainless steel surfaces.

Other deposits from food preparation and service must be properly removed.

3. Chlorides

Chlorides are found nearly everywhere. They are in water, food and table salt. One of the worst perpetrators of chlorides can come from household and industrial cleaners.

Don't Despair! Here are a few steps that can help prevent stainless steel rust.

1. Use the Proper Tools

When cleaning your stainless steel products, take care to use non-abrasive tools. Soft clothes and plastic scouring pads will NOT harm the steel's passive layer.

Again, we recommend using a mixture of 50% water and 50% white vinegar (do not use flavored vinegar) and a soft cloth. Rinse with water and immediately dry with soft cloth.

2. Clean With the Polish Lines

Some stainless steels come with visible polishing lines or "grain". When visible lines are present, you should **ALWAYS** wipe in a motion that is parallel to them. When the grain cannot be seen, play it safe and use a soft cloth or plastic scouring pad.

3. Use Alkaline or Non-Chloride Cleaners

While many traditional cleaners are loaded with chlorides, the industry is providing an ever increasing choice of non-chloride cleaners. If you are not sure of your cleaner's chloride content, contact your cleaner supplier. If they tell you that your present cleaner contains chlorides, ask for an alternative. Also, avoid cleaners containing 'quaternary salts' as they also can attack stainless steel & cause pitting and rusting.

continued on next page....

Maintenance (Cont'd)

continued from previous page....

6. RINSE, RINSE, RINSE

If chlorinated cleaners are used you must rinse, rinse, rinse and wipe dry immediately. The sooner you wipe off standing water, especially when it contains cleaning agents, the better. After wiping the equipment down, allow it to air dry, as oxygen helps maintain the stainless steel's passivity film.

7. Never Use Hydrochloric Acid (Muriatic Acid) on Stainless Steel

CAUTION

CLEANING PRECAUTIONS

When cleaning:

- Do not use high pressure water hoses
- Do not introduce water faster than waste outlet can drain
- NEVER INTRODUCE WATER ON SELF CONTAINED UNIT WITH AN EVAPORATOR FAN
- NEVER USE A CLEANING OR SANITIZING SOLUTION THAT HAS AN OIL BASE (these will dissolve the butyl sealants) or an AMMONIA BASE (this will corrode the copper components of the case)
- TO PRESERVE THE ATTRACTIVE FINISH:
 - DO USE WATER AND A MILD DETERGENT FOR THE EXTERIOR ONLY
 - DO NOT USE A CHLORINATED CLEANER ON ANY SURFACE
 - DO NOT USE ABRASIVES OR STEEL WOOL SCOURING PADS (these will mar the finish)



CAUTION

Fluorescent Lamps contain mercury vapor. Mercury exposure at high levels can harm the brain, heart, kidneys, lungs and immune system of people of all ages. Do not break or puncture fluorescent lamps. Dispose of, or store, all fluorescent lamps in accordance with Federal (40 CFR 273), State and local hazardous waste requirements. Refer to <http://www.epa.gov/mercury/about.htm>

Fluorescent Lamp Disposal:

The United States Environmental Protection Agency has information regarding environmentally-safe fluorescent lamp waste management programs.

On the Net: EPA Website:

<http://www.epa.gov/osw/hazard/wastetypes/universal/lamps/recycle.htm>

Maintenance (Cont'd)

General

Hatco Glo-Ray® Heated Shelf units are designed for maximum durability and performance with minimum maintenance.

WARNING

ELECTRIC SHOCK HAZARD:

- Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, adjustments, or maintenance.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not steam clean or use excessive water on unit.
- Use only Genuine Hatco Replacement Parts when service is required. Failure to use Genuine Hatco Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment.

This unit has no “user-serviceable” parts. If service is required on this unit, contact an Authorized Hatco Service Agent or contact the Hatco Service Department at 800-558-0607 or 414-671-6350.

Daily Cleaning

To preserve the finish of the Glo-Ray Heated Shelf, it is recommended that all surfaces be cleaned daily

NOTICE

Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch the finish of the unit, marring its appearance and making it susceptible to soil accumulation.

1. Turn off the unit, unplug the power cord, and allow the unit to cool.
2. Remove and wash all food pans, if necessary.
3. Wipe down all metal surfaces with a non-abrasive, damp cloth. Stubborn stains may be removed with a good stainless steel or non-abrasive cleaner. Clean hard to reach areas using a small brush and mild soap.
4. Wipe dry all surfaces using a non-abrasive, dry cloth.

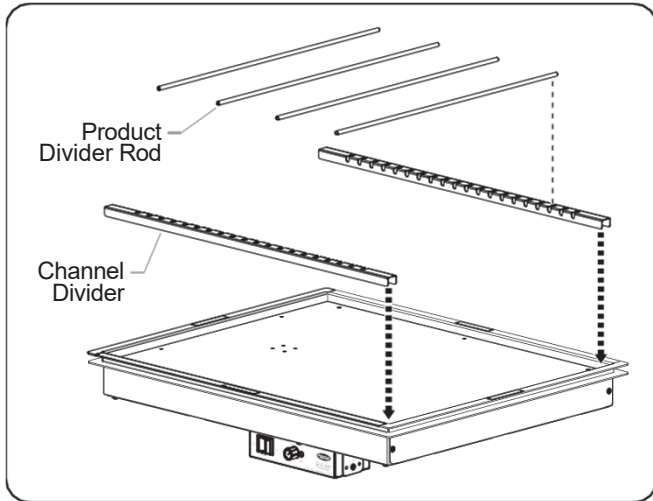
6. Options and Accessories

Divider Rods (GRSB Models Only)

Divider rods are available as an accessory for GRSB models.

To install the channel dividers and product divider rods:

1. Position the channel dividers on the front edge and back edge of the unit.
2. Place the product divider rods into the channel dividers. The rods can be adjusted easily to separate holding areas as needed.



Divider Rod Installation

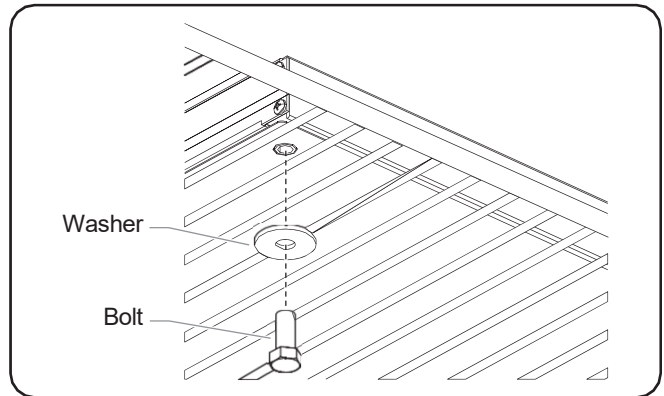
Wire Rack Mounting Kit

GRS units can be installed on a wire shelf. Use the following procedure to install a unit to a wire shelf using the wire rack mounting kit accessory.



Locate unit at proper counter height in an area that is convenient for use. The location should be level to prevent unit or its contents from falling accidentally and strong enough to support the weight of unit and contents.

1. Remove the feet from the bottom of the unit.
2. Place unit on a wire shelf.
3. Secure the unit to the wire shelf using the supplied bolts and washers.



Wire Rack Mounting Kit Installation

DISCLAIMER:

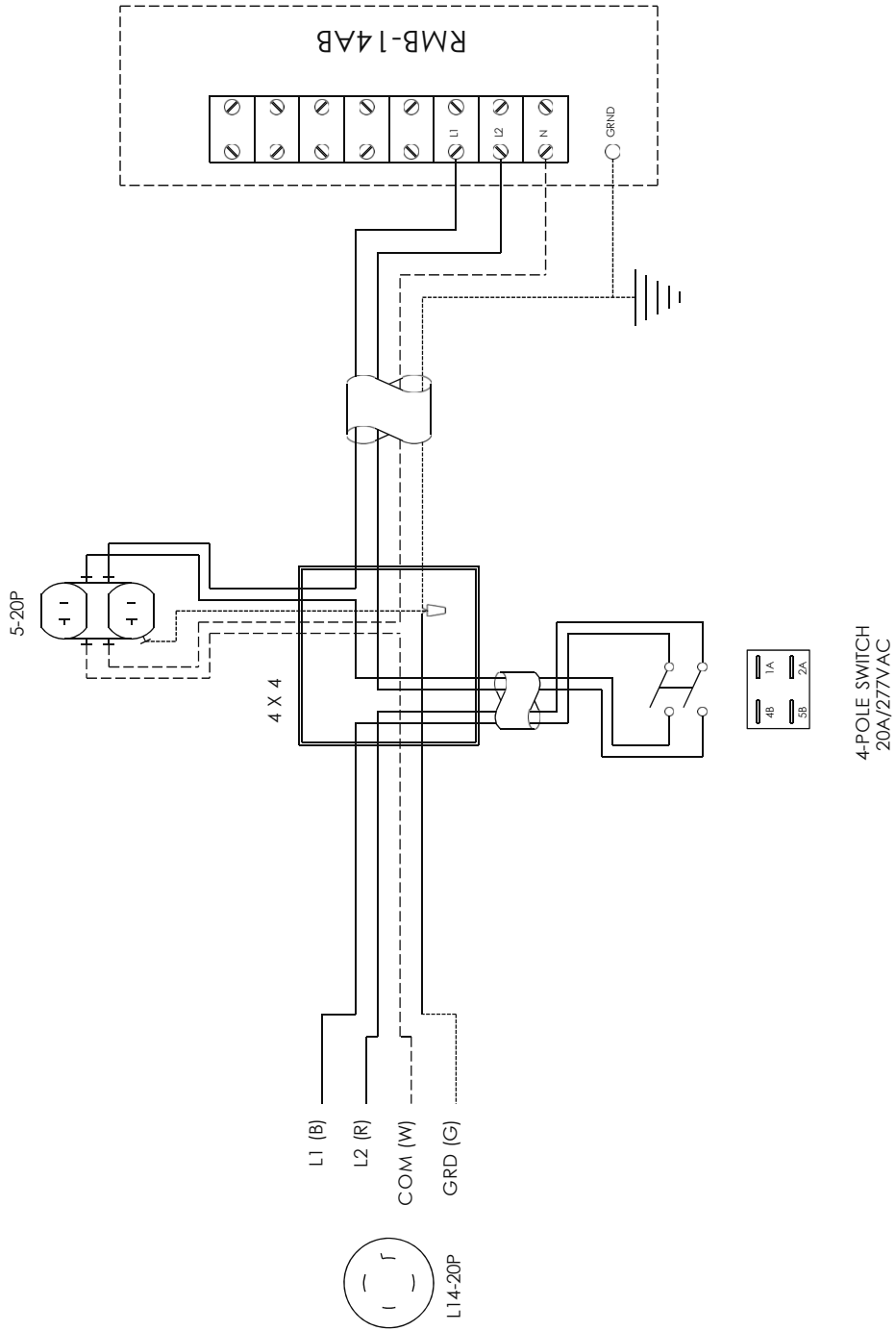
Engineering Design & Concepts illustrated on this drawing are proprietary to Hussmann Corp. Any distribution and use of this drawing must have prior written consent from Hussmann Corp.

STORE:

LOCATION:

DRAWING NAME: WDA-030

SHEET NO.: 1



REVISIONS	
DATE	BY

CASE DESCRIPTION: WIRING DIAGRAM, 6' MOBILE HOT UNIT

MODEL NO:

APPROVAL DATE:

APPROVAL SIGNATURE:

DATE:

DRAWING SCALE: 3:8

DRAWN BY: RH

SALES PERSON:

8. Troubleshooting Guide

HUSSMANN[®]



HUSSMANN Tech Support: 866-785-8499

HATCO TECH SUPPORT: 800-558-0607

INFORMATION REQUIRED WHEN CALLING FOR ASSISTANCE	Hatco Model Number	Store Contact Phone Number
	Hatco Serial Number	Complaint/issue
	Store Location	

HEATED SHELVES

Symptom	Probable Cause	Corrective Action
Product not holding temperature	Ambient conditions may be affecting the case operation.	Check case position in store. Is the case located near an open door, window, electric fan or air conditioning vent that may cause air currents? Case must be located minimum of 15 Ft away from doors or windows. Cases are designed to operate at 55% Relative Humidity and a temperature of 75°F.
	Heat settings too low.	Adjust shelf control setting.
	Product not hot when placed in case.	"Place prepackaged hot food in case. Measure food temperature when placed in case. Internal product temperature must be 160°F or greater when placed in case."
	Incorrect product packaging.	Some product packaging may impact the ability to hold product temperature. Use only approved containers.
	Product not placed correctly in case.	Load product in single layer, in direct contact with shelves.
	Unit not preheated.	Preheat case before loading product.
	Low voltage.	Dispatch Hatco authorized service agent
	Product held too long	Hold product for recommended time.
No shelf heat	Faulty shelf heater.	Dispatch Hatco authorized service agent
	Faulty control.	Dispatch Hatco authorized service agent
	Loose wiring on heater.	Dispatch Hatco authorized service agent
	Temperature setting turned "Off".	Increase shelf heat setting.
Main power switch on, but case is inoperative	Open circuit.	Check to see that cord is plugged in if plug is provided.
		Dispatch Hatco authorized service agent
		Dispatch Hatco authorized service agent
		Dispatch Hatco authorized service agent

continued on next page...

Trouble Shooting Guide Cont'd

HEATED SHELVES		
Symptom	Probable Cause	Corrective Action
Controller flashes a "PR1" error code	Shelf not installed or unplugged	If all shelves are installed, but LED controller light is flashing 'PR1' for that shelf, check the connection inside the case; insure it is plugged in securely. If the LED controller continues to flash, dispatch Hatco authorized service agent. <i>(When a heated shelf is removed/not plugged in, the controller will flash a "PR1" error code. If this a shelf was removed at the factory (requested by customer), a static cling label "NOT IN USE" should have been placed over the flashing controller.)</i>
Lights do not come on.* <i>* Only Florescent Lights on shelves - O/H heating lamps not used with Heated Shelves</i>	Ballast/light socket wiring.	Dispatch Hatco authorized service agent
	Ballast needs to be replaced.	Dispatch Hatco authorized service agent
	Lamp socket needs to be replaced.	Dispatch Hatco authorized service agent
	Lamp needs to be replaced.	See Maintenance Section of Installation and Operation Manual.
	Light Switch needs to be replaced.	Dispatch Hatco authorized service agent

9. Hatco Limited Warranty

1. PRODUCT WARRANTY

Hatco warrants the products that it manufactures (the "Products") to be free from defects in materials and workmanship, under normal use and service, for a period of one (1) year from the date of purchase when installed and maintained in accordance with Hatco's written instructions or 18 months from the date of shipment from Hatco. Buyer must establish the Product's purchase date by returning Hatco's Warranty Registration Card or by other means satisfactory to Hatco in its sole discretion.

Hatco warrants the following Product components 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) **One (1) Year Parts and Labor PLUS One (1) Additional Year Parts-Only Warranty:**
Conveyor Toaster Elements (metal sheathed)
Drawer Warmer Elements (metal sheathed)
Drawer Warmer Drawer Rollers and Slides
Food Warmer Elements (metal sheathed)
Display Warmer Elements (metal sheathed air heating)
Holding Cabinet Elements (metal sheathed air heating)
Built-In Heated Well Elements — HWB and HWBI Series (metal sheathed)
- b) **One (1) Year Parts and Labor PLUS Four (4) Years Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer's request:**
3CS and FR Tanks
- c) **One (1) Year Parts and Labor PLUS Nine (9) Years Parts-Only Warranty on:**
Electric Booster Heater Tanks
Gas Booster Heater Tanks
- d) **Ninety (90) Day Parts-Only Warranty:**
Replacement Parts

All Hatco products are assigned a ten digit serial number at the time of manufacture. This serial number is shown on the product specification label that is attached to the unit. **When contacting Hatco for assistance, it is very important and helpful that the serial number be provided.**

The last four digits of a Hatco serial number are the manufacturing date code:

Example = Serial number 9625060951 has a date code of "0951" which indicates the following:

0951
└── Week Fifty-One
└── Year 2009

In addition to the date code, a complete serial number provides a link to other specific unit information. **Please provide the unit serial number when contacting Hatco for assistance.**

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, fluorescent lights, heat lamp bulbs, coated halogen light bulbs, halogen heat lamp bulbs, glass components, and fuses; Product failure in booster tank, fin tube heat exchanger, or other water heating equipment caused by liming, sediment buildup, chemical attack, or freezing; or Product misuse, tampering or misapplication, improper installation, or application of improper voltage.

2. LIMITATION OF REMEDIES AND DAMAGES

Hatco's liability and Buyer's exclusive remedy hereunder will be limited solely, at Hatco's option, to repair or replacement using new or refurbished parts or Product by Hatco or a Hatco-authorized service agency (other than where Buyer is located outside of the United States, Canada, United Kingdom, or Australia, in which case Hatco'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. Hatco reserves the right to accept or reject any such claim in whole or in part. In the context of this Limited Warranty, "refurbished" means a part or Product that has been returned to its original specifications by Hatco or a Hatco-authorized service agency. Hatco will not accept the return of any Product without prior written approval from Hatco, and all such approved returns shall be made at Buyer's sole expense. HATCO WILL NOT BE LIABLE, UNDER ANY CIRCUMSTANCES, FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES, INCLUDING BUT NOT LIMITED TO LABOR COSTS OR LOST PROFITS RESULTING FROM THE USE OF OR INABILITY TO USE THE PRODUCTS OR FROM THE PRODUCTS BEING INCORPORATED IN OR BECOMING A COMPONENT OF ANY OTHER PRODUCT OR GOODS.

HATCO CORPORATION

P.O. Box 340500

Milwaukee, WI 53234-0500 U.S.A.

(800) 558-0607 (414) 671-6350
Parts and Service Fax (800) 690-2966

International Fax (414) 671-3976

partsandservice@hatcocorp.com

www.hatcocorp.com

10. Hussmann Warranty



HUSSmann®

To obtain warranty information
or other support, contact your
Hussmann representative.
Please include the model and
serial number of the product.

Hussmann Corporation, Corporate Headquarters: Bridgeton, Missouri, U.S.A. 63044-2483 01 October 2012

11. Service Record

Last service date: By:

_____	_____
_____	_____
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_____	_____
_____	_____

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Hussmann Corporation
12999 St. Charles Rock Road
Bridgeton, MO 63044-2483
(800) 922-1919

www.hussmann.com

The *MODEL NAME* and *SERIAL NUMBER* is required in order to provide you with the correct parts and information for your particular unit.

They can be found on a small metal plate on the unit.
Please note them below for future reference.

MODEL:

SERIAL NUMBER:

HATCO SERIAL No: