HUSSMANN®

NVHT

VuMor Hot Table

Installation & Operation Manual

Vision Series

P/N 345906A
September, 1992
Section 2

CONTENTS

Revision "A"

Obsolete all Hot Plates
Obsolete NVHT-12

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Warranty

IMPORTANT
KEEP IN STORE FOR FUTURE REFERENCE
Quality that sets industry standards

This merchandiser conforms to the
Commercial Refrigeration Manufacturer's Association
Health and Sanitation Standard
CRS-S1-86

HUSSMANN® 12999 St. Charles Rock Road • Bridgeton, MO 63044 USA • (314) 291-2000 •FAX (314) 298-4767

REPLACEMENT PARTS LIST

Item	Part Number	Description
1.	0323517	Top Lamp, 120V, 250W Quartz Par 38 Flood Lamp
2.	0336634	Dimmer Switch Leviton #6604-2
3.	0319715	Heater Control Robertshaw #INF-240-31B
4.	0252675	Pilot Lamp, Red Jemco #2225-5L4
5.	0813465*	Well Heater Assembly, 240V, 1200W
6.	0317832	Fuse, 20A Hussmann #SC-20
7.	3091648*	Drop-in Water Pan Replacement (with caulking and installation instructions.)

* Hussmann service part number shown.

MODEL DESCRIPTIONS

This instruction covers.

NVHT Service Type Hot Table

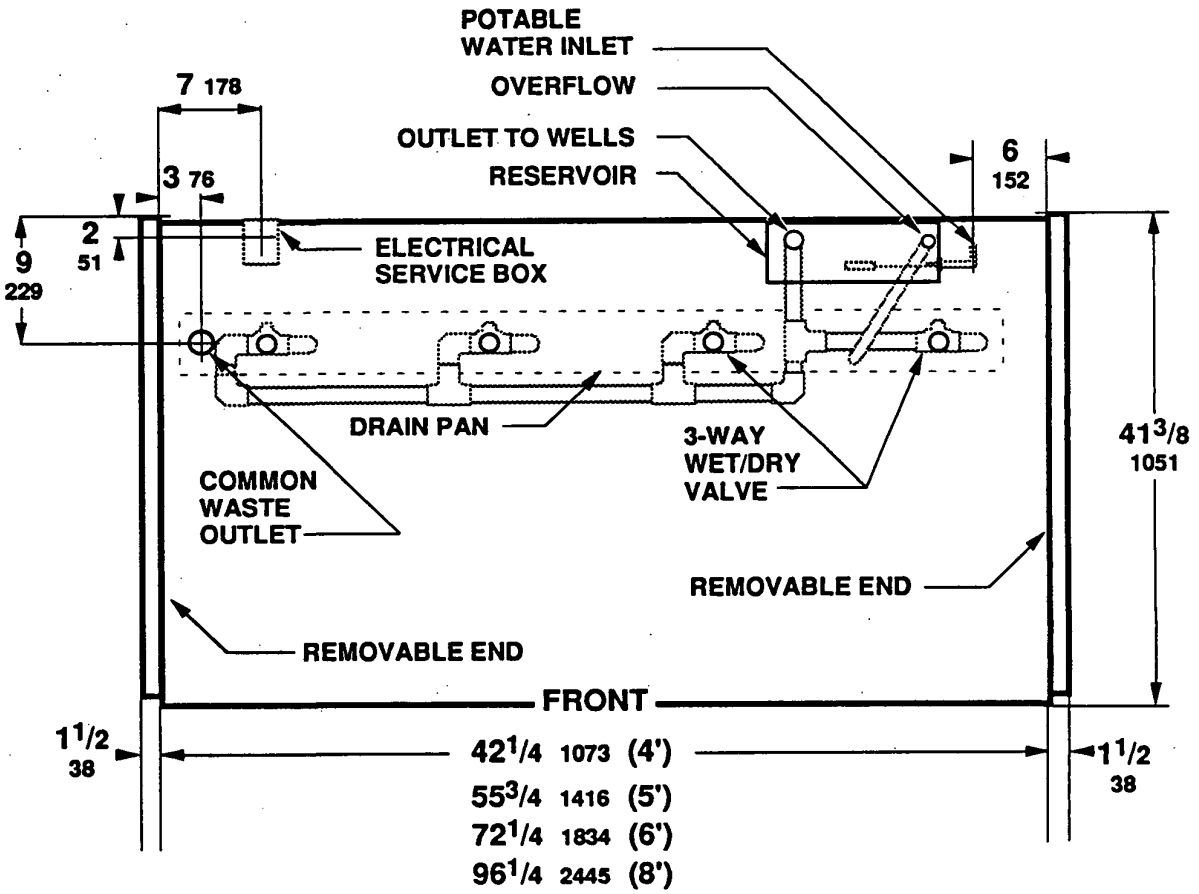
The NVHT is a service model in which hot food is placed into display pans located over heated wells. Available in 4, 5, 6, 8, and 10 foot lengths. The wells may contain heated water or may be used dry, depending on the food type. **NOTE:** Hussmann recommends the use of wet wells to prolong product display life.

Infrared lamps provide both heat and illumination.

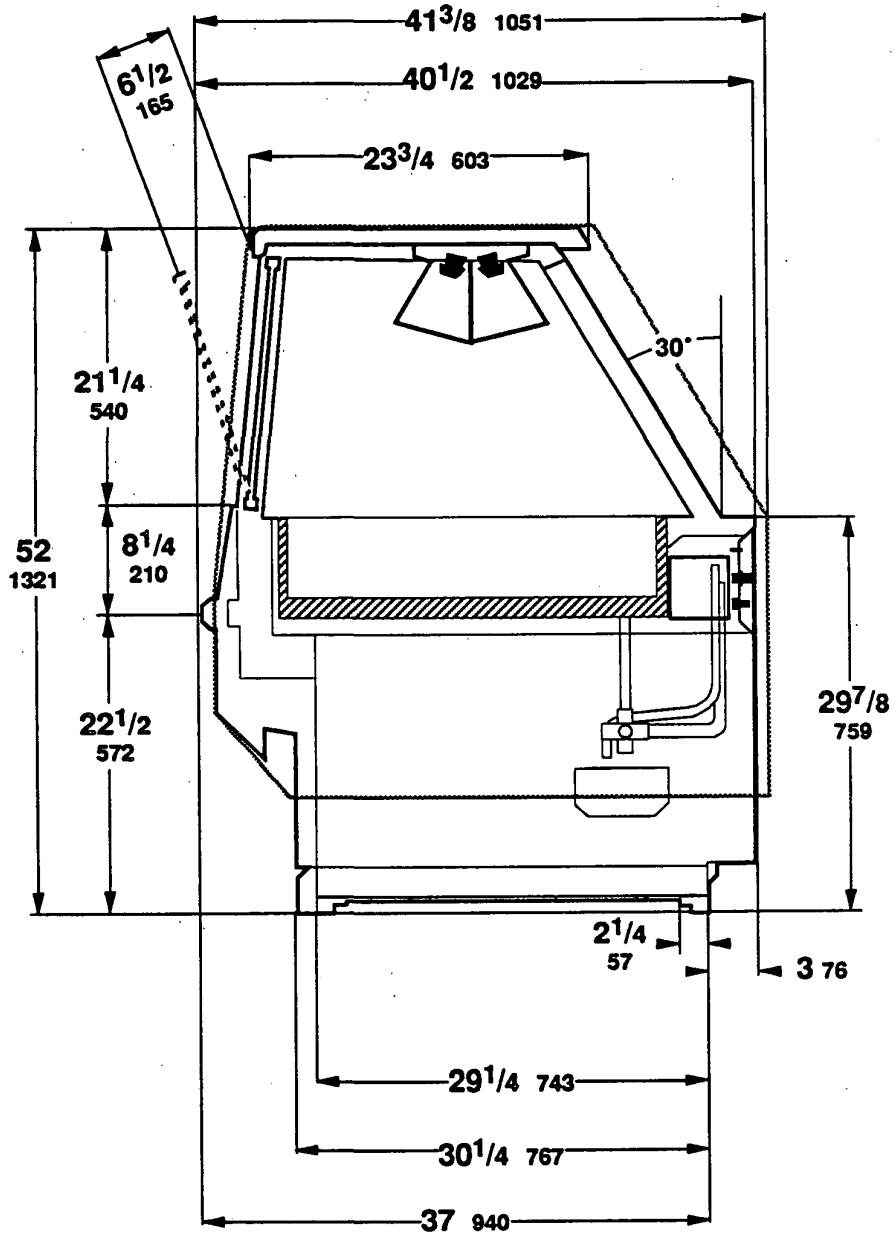
APPLICATION

Hot food merchandisers are designed for the display of hot, pre-cooked food. This equipment complies with the standards established by the National Sanitation Foundation and **should be used in accordance with all local codes and regulations concerning the preparation, display and serving of hot food.**

NOTE: Plan view and cross section measurements are given in inches and in millimeters.



NVHT


41 3/8 1051
40 1/2 1029
6 1/2 165
23 3/4 603
30°
21 1/4 540
52 1321
8 1/4 210
22 1/2 572
29 7/8 759
2 1/4 57
3 76
29 1/4 743
30 1/4 767
37 940

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 forms.

Concealed Loss Or Damage

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

SHIPPING BRACES (Not All Merchandisers)

Move the fixture as close as possible to its permanent location and then remove all packaging and shipping braces. Check for damage before discarding packaging. Remove all separately packed accessories such as kits and shelves.

REMOVING SHIPPING SCREWS

The rear lower shelf and drain pan are fastened in place before shipping. Remove and discard the shipping screws to allow cleaning or servicing of shelf and drain pan without tools.

Remove the lower shelf by lifting up, then pulling the shelf away from the hot table.

To remove the drain pan, lift and push the pan right toward the drain collector opening until the opposite end clears the supports.

LEVELING

Using a 24 inch or longer level, plumb the Hot Table vertically on the rear corners and level lengthwise on the horizontal ledge just under the rear doors. **NOTE:** To avoid removing concrete flooring, begin lineup leveling from the highest point of the floor.

ANCHORING

Hot tables have been designed with a low center of gravity so that anchoring is not necessary. If anchoring is desired, holes may be drilled in the rear base rail and then lagged to the floor.

DRAIN CONNECTION

Connect to a floor drain. The waste outlet has a plastic, 2" male fitting which may be accessed through the lower rear panel. The waste outlet will be on the right as the panel is opened. No drain traps are supplied.

WATER SUPPLY

Each hot table MUST be connected to a potable water supply. A hand shut-off valve should be installed when making the water connection. The inlet connection is located on the left as the rear panel is opened.

EXTERIOR LOADING

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

INSTALLING SPLASHGUARD

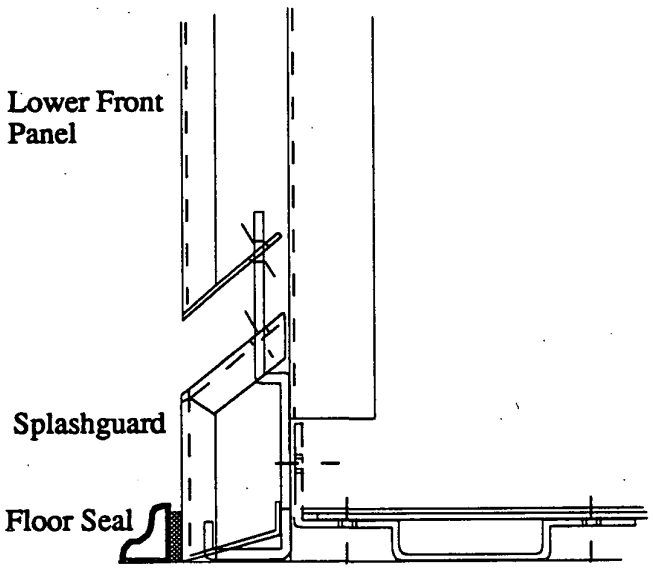
The splashguard/lower front panel assembly is shipped inside each merchandiser. After merchandisers have been leveled and joined, and all drip piping, electrical and refrigeration work has been completed, install the splashguard. The leveling brackets have a maximum extension of 3/4 inch for uneven floors. After adjusting brackets flush with the floor, align the slots in the splashguard with the leveling brackets and drop into place.

SEALING SPLASHGUARD TO FLOOR

If required by local sanitation codes or if desired by the customer, the splashguard may be sealed to the floor using a vinyl cove base trim. The size of trim needed will depend on how much the floor is out of level.

To install the trim to the splashguard:

1. Remove all dirt, wax and grease from the area of the splashguard where adhesion will be necessary. This is to insure a good and secure installation.
2. Apply a good contact cement to the trim and allow proper drying time according to the directions supplied with the cement.
3. Install the trim to the splashguard so that it is lying flush with the floor.

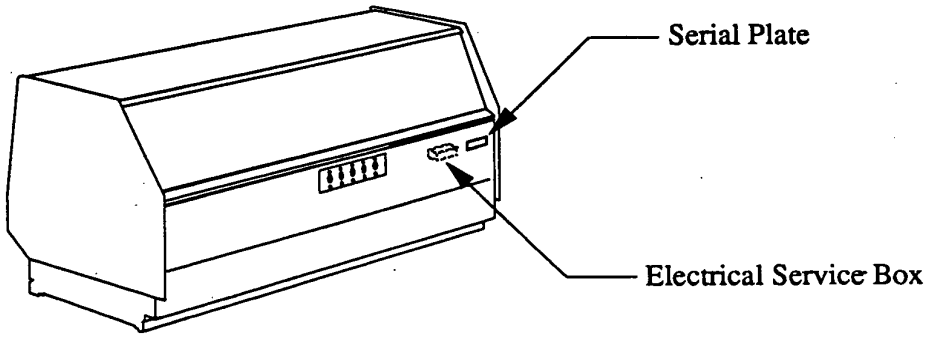


CONNECTIONS

All wiring must be in compliance with NEC and local codes. All electrical connections are to be made in the electrical "handy box" located at the rear of the hot table as shown below. The Serial Plate will be stamped with the electrical requirements.

FIELD WIRING

Field wiring must be sized for component amperes stamped on the serial plate. Actual ampere draw may be less than specified. Most component amperes are listed below, always check the serial plate.



Serial Plate Amperages

Model NVHT	240V 1PH 60Hz 3 Wire	208V 3PH 60Hz 3 Wire
4'	27.5 amps	—
5'	28.3 amps	—
6'	—	23.9 amps
8'	—	32.2 amps

(1) The amperage figures shown in this table are for the line with the highest amperage.

(2) The NVHT-10 hot table is two NVHT-5 hot tables. For two circuits, use values for NVHT-5. For one circuit, double values listed for NVHT-5.

(3) The NVHT-12 hot table is two NVHT-6 hot tables. For two circuits, use values for NVHT-6. For one circuit, double values for NVHT-6.

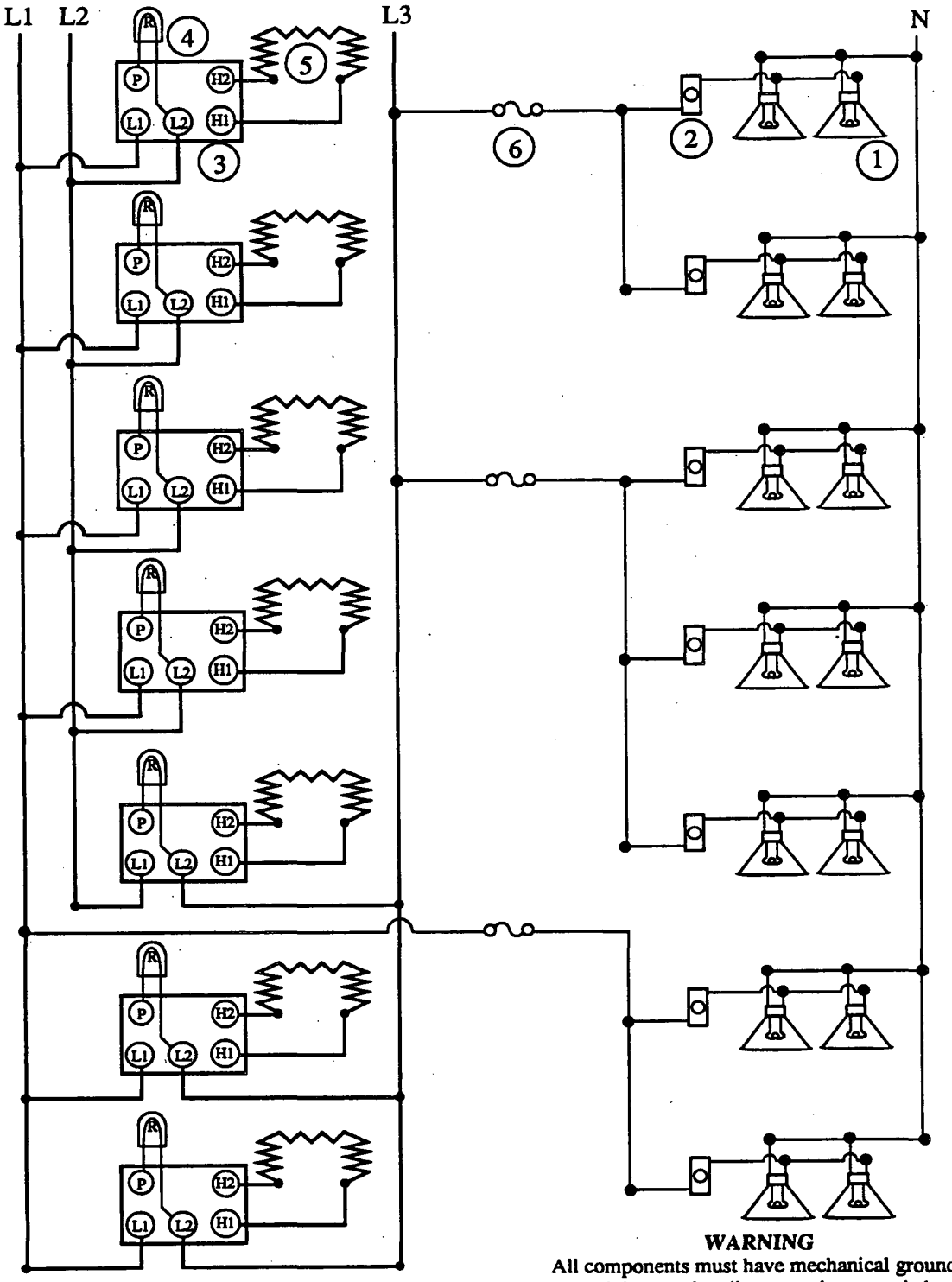
(4) FIELD WIRING: Use conductors rated minimum 75 C.

(5) The 240 volt and 208 volt power is used on the heater circuit. 120 volt power (one power leg and the neutral) is used for the lights.

Well Heaters and Lights -NVHT-8

CIRCLED NUMBERS = PARTS LIST ITEM NUMBERS

208V 3PH , 4Wire Power Supply



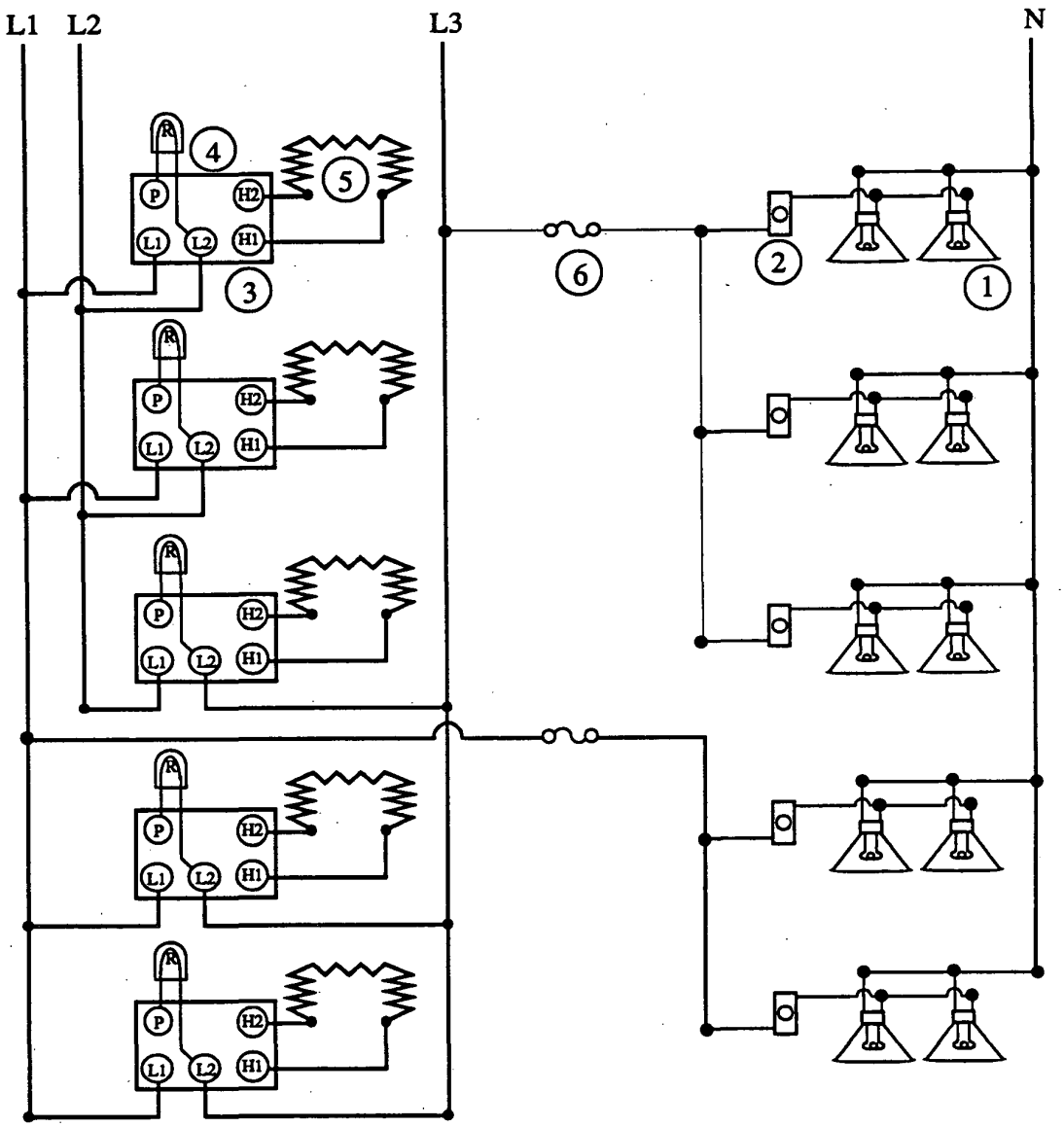
WARNING

All components must have mechanical ground, and the merchandiser must be grounded.

Well Heaters and Lights -NVHT-6

CIRCLED NUMBERS = PARTS LIST ITEM NUMBERS

208V 3PH , 4Wire Power Supply



WARNING

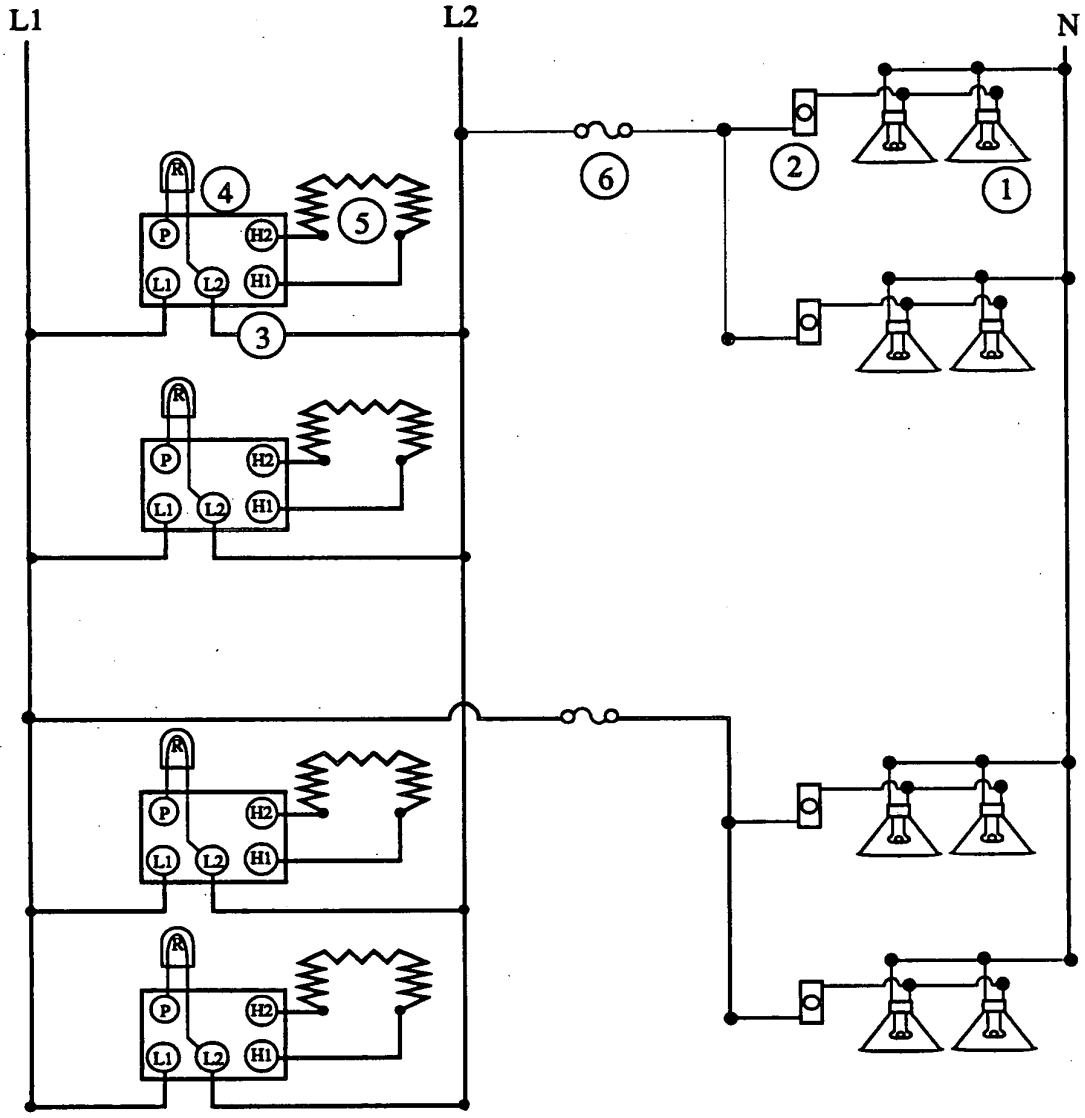
All components must have mechanical ground, and the merchandiser must be grounded.

Well Heaters and Lights -NVHT-5 (NVHT-10)

CIRCLED NUMBERS = PARTS LIST ITEM NUMBERS

240V 1 PH , 3Wire Power Supply

NVHT-10 is 2 NVHT-5's



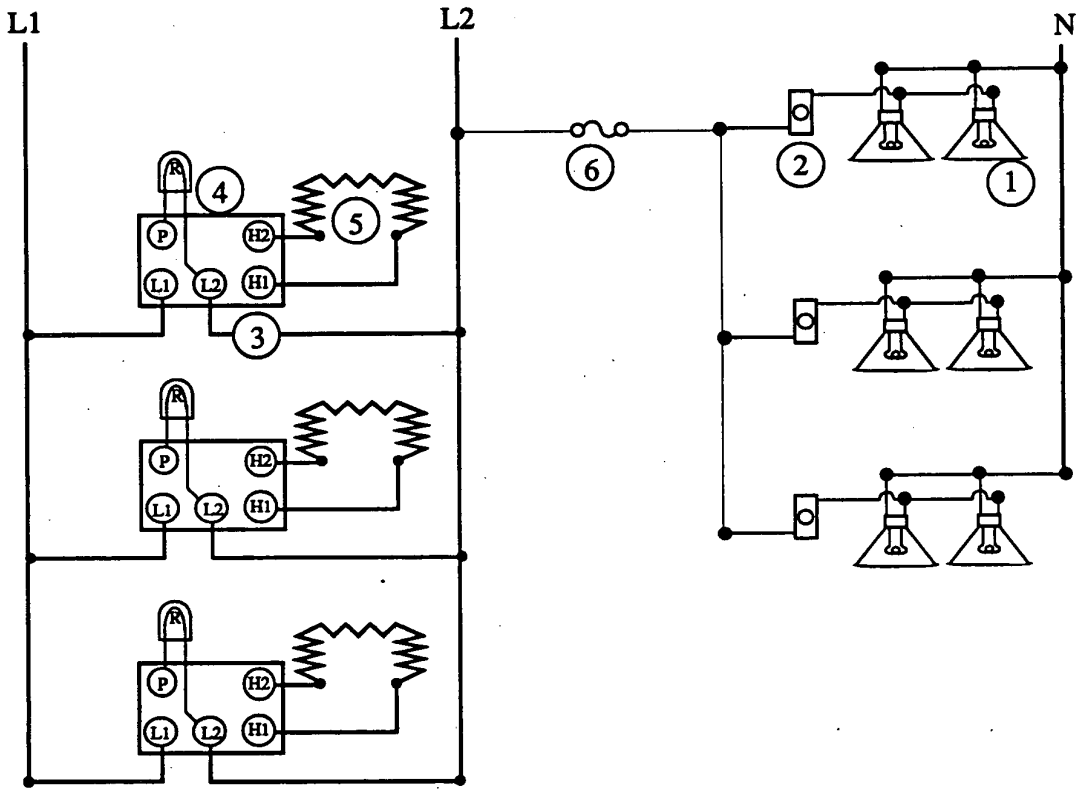
WARNING

All components must have mechanical ground, and the merchandiser must be grounded.

Well Heaters and Lights -NVHT-4

CIRCLED NUMBERS = PARTS LIST ITEM NUMBERS

240V 1 PH , 3Wire Power Supply



WARNING

All components must have mechanical ground, and the merchandiser must be grounded.

FOOD HANDLING AND HOT FOOD EQUIPMENT

The following guidelines are provided only as a general guide. The local health agency can provide specific temperature requirements.

It is user's responsibility to establish the correct control settings to maintain the food at the safest and most saleable condition.

The operator should probe the food frequently to determine that the minimum (140°F) temperature is maintained.

USING THE HOT TABLE

FDA Food Sanitation Manual states that:
All hot food
MUST be maintained above
an internal temperature of
140°F
for holding.
(An exception is made for rare roast beef at 130°F).

The Hot Table is designed for short time display of food. The food must be cooked and internally heated to at least the required holding temperature. The Hot Table should NOT be used to try to cook or reheat food.

•When holding food, stir frequently to ensure that heat is evenly distributed through the food.

•Check the temperature BEFORE bringing food to the Hot Table Display. Food must have an internal temperature of at least 140°F.

•Place food in a clean, sanitized inserts and set in the Hot Table. Pouring food into inserts already in place causes splatters.

•Change inserts on a regular schedule several times a day.

•A general guideline is to stock the Table with only what will be used in less than two hours. Limit holding time as required by product appearance, quality and governing codes.

•Place an empty pan or a cover in unused insert spots. Never leave an open spot, especially with a wet well.

Clean as you go

Clean up spills and splatters immediately. This will remove them while they are still easy to get off. Once baked on, they must be gently removed with a soft, clean, damp cloth.

NEVER USE
ABRASIVE CLEANSERS
SCOURING PADS
BRASS OR STEEL BRUSHES.

Cleaning Stainless Steel

Stainless steel is one of the easiest materials to clean and keep clean. Normally it is just a matter of wiping spills off the surface when they happen, followed by a thorough cleaning with soap and water on a regular schedule. After each cleaning, all surfaces must be thoroughly rinsed to remove all traces of the cleansing agent. Then sanitize to meet or exceed governing codes.

Cleaning Glass

The front glass should be cleaned frequently. If cleaning is not thorough, moisture condensation on the glass will result in poor visibility. Soap and water or any non-abrasive glass cleaning agent may be used to clean the front glass, inside and outside. Do NOT spray cleaner on the glass when food is in the table. Spray cleaner on a soft clean cloth, then use the cloth to clean the glass.

Hot Table Operation

Operating the Hot Table uses three basic controls the operator needs to be familiar with.

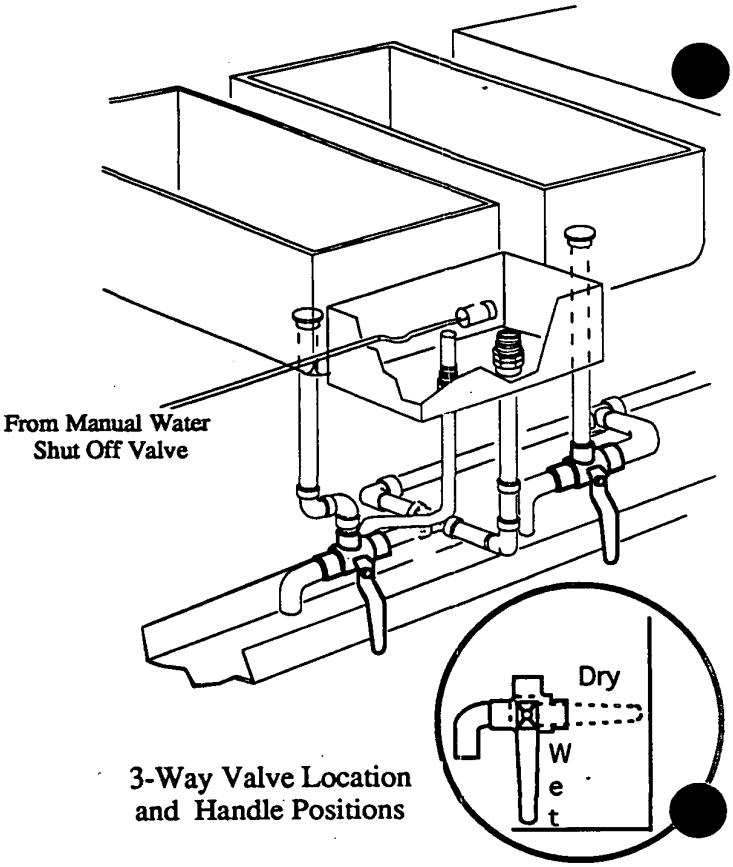
1- 3-Way Valves (1 for each well)
2- Heat Control Knobs (2 for each well)
3- Light Switch

1- The 3-Way Valves are located at the lower rear of the Hot Table. Opening the lower rear panel gives access to the control handles of the 3-Way Valves. When the valve handle is in the *DRY* position, water cannot get into the well and the well's drain is open to the drain pan. When the Valve handle is in the *WET* position, the drain is closed and water level of 1 inch is maintained in the well. Note: Hussmann recommends the use of wet wells to prolong product display life.

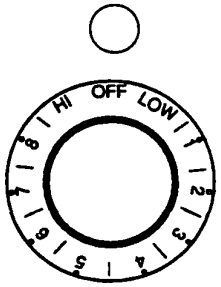
2- The Heat Control Knobs are located on the back of the Table. These Knobs control the heating elements, like the knobs for an electric stove top. The higher the heat setting the hotter the element will get. Each well has two Knobs. The top one controls top heat from a ceramic heater over each well. The bottom Knob controls the bottom heat from the well. The two Knobs on the left hand end of the control panel go to the well on the left hand end of the Hot Table. The next well's heat is controlled by the next set of Knobs. This pattern is repeated for each well and set of Knobs.

The light above each Knob lights whenever the Knob is turned on.

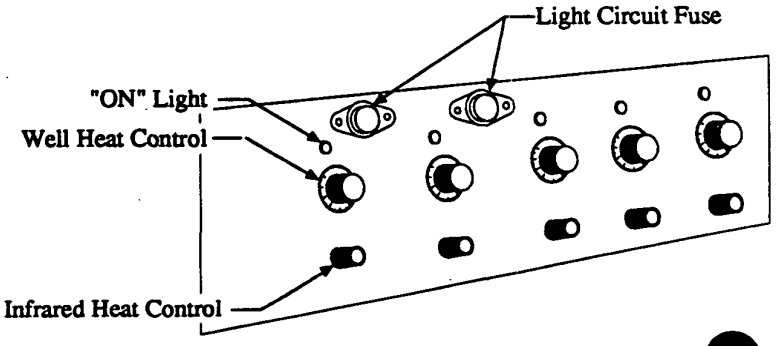
3- The Light Switch is located at the right hand end of the control panel. It controls all the fluorescent lights on the Hot Table.



3-Way Valve Location
and Handle Positions



Heat Control Knob
in "OFF" Position



Manual Control Panel

CAUTION: NEVER INTRODUCE FILL WATER INTO HOT, DRY WELL. THIS COULD CAUSE WELL TO CRACK.

Automatic Water Fill

The automatic water fill system installed in these hot tables is designed to continually maintain the correct level of water in each well.

Water is stored in a reservoir which has a float shut-off to prevent overflow. The reservoir is located slightly above the bottom of the wells and as the water level in the wells drops due to evaporation, additional water slowly flows from the reservoir and into the well by gravity. This system will eliminate manual refilling of wells and provide a more constant food temperature.

NOTE: If water used to fill the hot table has a high mineral content, lime deposits may develop. Use a de-liming agent to remove lime deposits. It is important to use a de-liming agent often so deposits do not build up. A cartridge type filtration device can be used to minimize lime build-up.

Well Used Without Water

If a well is used dry, set its temperature lower than the wet well. Do NOT put cold water into a hot dry well.

STEP BY STEP OPERATION

Setting Up Display

- Set 3-Way Valves on *DRY*
- Sanitize all food surface areas
- Turn 3-Way Valves to *WET* position
- Turn Heat Control Knobs to **8**
- Let Table heat up for 1/2 hour with rear doors open 1/2 inch to prevent excess condensation.
- Turn Heat Control Knobs to **5**, then adjust to maintain proper temperatures

- Prepare hot food
- Check food temperature
- Place food in clean, sanitized inserts
- Put inserts in the Table
- Cover any unused insert spots
- Check food temperature

Maintaining Display

- Keep stacked food below top edge of inserts
- Rotate stacked food from bottom to top
- Stir sauces, gravies, soups, stews and chili
- Keep meats with juices or gravy and baste
- Change out inserts as they get dirty
- Restock with product between 140 and 160°F
- Clean as you go
- Check food temperature
- Adjust Hot Table Controls as needed

Taking Down Display

- Turn all Heat Control Knobs to *OFF*
- Set 3-Way Valves on *DRY*
- Remove food
- Open Hot Table to speed cooling
- When cool, clean and rinse all surfaces
- Sanitize food surfaces

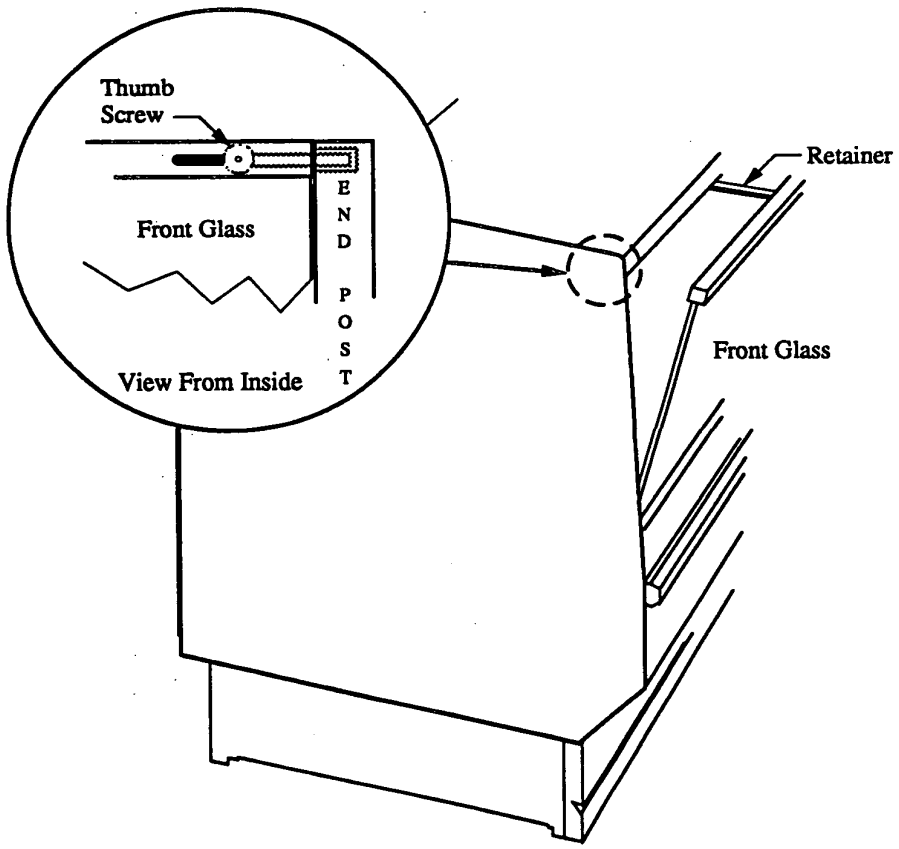
FRONT GLASS

To Open Front Glass

1. Loosen the thumb screws near the top of the glass at both ends.
2. Slide thumb screws away from the end posts.
3. Move to the front of the hot table and pull top of glass away from the hot table. **Do NOT push glass open. Do NOT release the glass until its retainers stop its movement.**

To Close Front Glass

1. Carefully pivot the glass against the hot table.
2. Slide thumb screws into end posts and tighten.
3. **Make certain that thumb screws are fully inserted into end posts and securely tightened to prevent accidental opening of glass.**



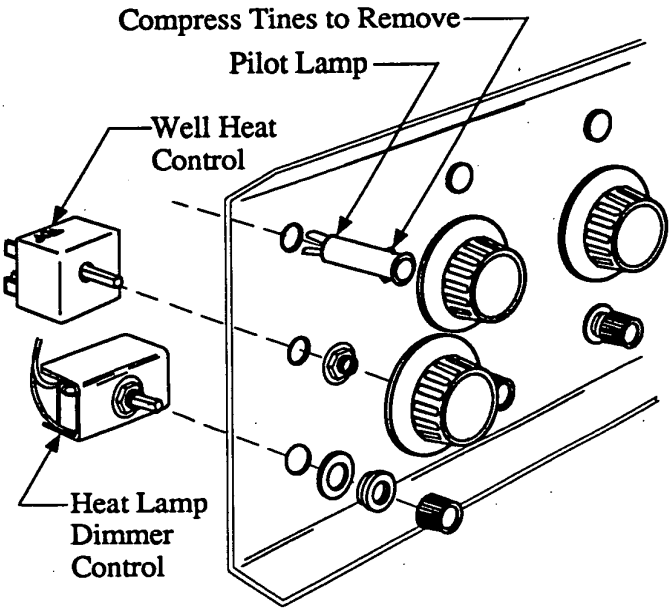
WARNING

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 heaters, thermostats and lights.

CONTROL REPLACEMENT

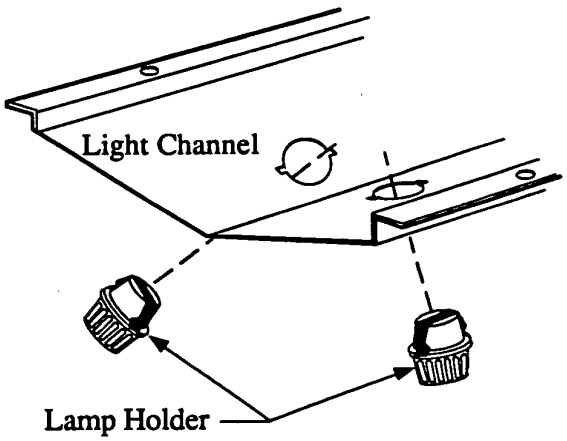
1. DISCONNECT ELECTRICAL POWER TO HOT TABLE.
2. Remove the screws that fasten control panel to hot table. Carefully remove control panel.
3. A. Controls — Remove knob. Loosen lock nut that holds control in place. Disconnect wiring and remove control. Replace with new control. Note orientation of "TOP" embossed on back of control.

   B. Pilot Lamps — Disconnect wiring, compress tines and push lamp from panel. Replace with new lamp.
4. Carefully reposition control panel. Reconnect power.



LAMPHOLDER REPLACEMENT

1. DISCONNECT ELECTRICAL POWER TO HOT TABLE AND ALLOW ALL SURFACES TO COOL.
2. Remove the rear doors and all lamps.
3. Remove lamp cover.
4. Remove screws holding light channel to top of fixture. When all screws are removed, the light channel will be supported by the electrical wiring at the left end.
5. Remove defective lamp holder.



WELL HEATER REPLACEMENT

1. Disconnect electrical power to hot table and allow all surfaces to cool.
2. Lift and remove the drain trough and lower shelf from the hot table.
3. Remove cover by backing out the six (6) screws and pulling cover tabs free from slots.
4. Carefully remove the insulation blanket.
5. Disconnect the heater and bend retainer tabs from heater. Remove the heater.

When installing new heater, be certain that the retainer tabs hold the heater securely to the well plate and that the insulation blanket covers high temperature wire assembly completely.

Be sure to use the COMPLETE heater and high temperature wire assembly as shipped from the Bridgeton Service Department. New high temperature screws and nuts will also be provided. Please use them.