HUSSMANN®/CHINO

RGSHS/RGSHL HOT FOOD FAMILY

Installation & Operation Manual

REV. 0708

HUSSMANN®

RGSHS/ RGSHL HOT FOOD FAMILY

P/N IGHT-RGSHS/RGSHL-0708

INSTALLATION & OPERATION GUIDE

General Instructions

Table of Contents

This Booklet Contains Information on:

RGSHS / RGSHL: Hot Food Cases Including Service, Self Service and Combination Cases

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 Chino, *notify Hussmann Chino*. If such a shortage involves the carrier, *notify the carrier immediately*, and request an inspection. Hussmann Chino will acknowledge shortages within ten days from receipt of equipment.

Hussmann Chino 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.

HUSSMANN®/CHINO
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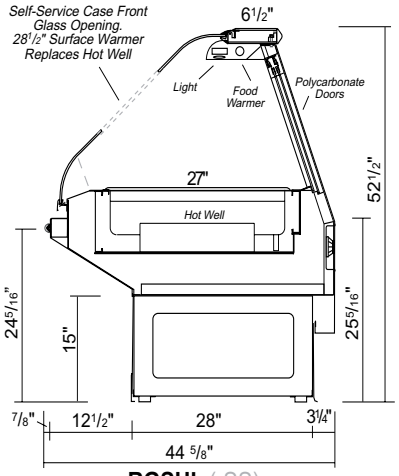
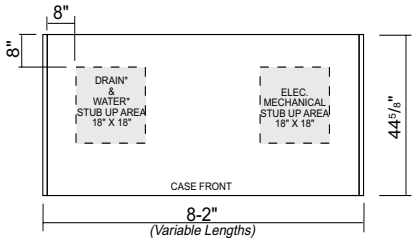
This equipment is to be installed to comply with the applicable NEC, Federal, State, and Local Plumbing and Construction Code having jurisdiction.

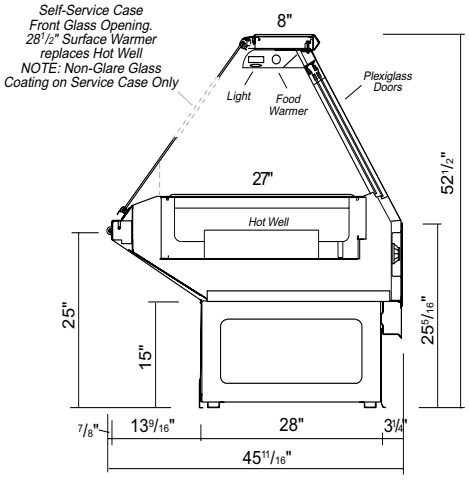
Cut and Plan Views



RGSHL (-SS)
Hot Foods



RGSHL
Scale = 1/4"
*WATER AND DRAIN ON HOT SERVICE CASE ONLY



RGSHS (-SS)
Hot Foods
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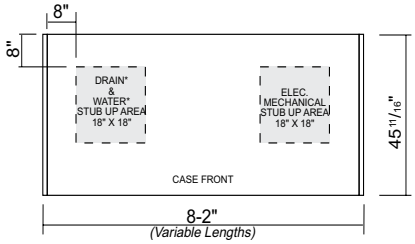


RGSHS
Scale = 1/4"
** Water & Drain not required on Self-Service cases*

Installation

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 caseline, to cosmetically mask the sectional joints.

IMPORTANT: It is imperative that cases be leveled front to back and side to side prior to joining. A level case is necessary to ensure 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: If there is a problem with the hinge operation, first check if case is level. The mini top hardware may have become loosened during shipping (RGSHS only). If it does not look level, call Hussmann Chino immediately for the shim kit needed to level the mini top hardware, and continue with the following instructions.

WARNING

AVOID REMOVING CONCRETE BEGIN LINEUP AT HIGHEST POINT of Store Floor. All cases were leveled and joined prior to shipment to ensure closest possible fit when cases are joined in the field.

Leveling/Joining Instructions

1. Check floor where cases are to be set to see if it's level then 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 required to maintain high-point level.

Installation (Cont'd)

2. Level and set first case.

NOTE: Shim the case at all four corners, the middle, and at all other points under the case as needed (depending on length). This helps avoid case sag. EACH PEDESTAL REQUIRES A SHIM UNDER EACH CORNER OF THE PEDESTAL! THIS WILL PREVENT THE CASE FROM FLEXING.

Case must be raised under legs, where support is best, to prevent damage to case. Internal bracing may be removed at this time. If a wedge is used in the middle of a line up, the wedge must be set off the highest point on the floor FIRST, with the rest of the lineup being leveled from it. (Refer to the Wedge Joining Instructions at the end of this section).

3. Set second case as close as possible to the first case, and level case to the first using the instructions in step one.
4. Bolt cases together. (See diagram for bolt locations).
5. Secure joint backer. Located behind cart bumper support at joints. To adjust, loosen screws holding bumper cart to case on either side of the joint and slide extrusion to center of joint. This piece supports the front panel at the joint.
6. Apply liberal bead of case joint sealant (butyl) between cases along bulkhead (See diagram).

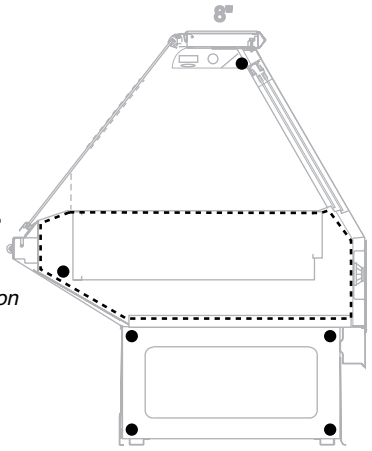
DO NOT USE PERMAGUM!

Permagum does not allow cases to draw up tight, and therefore leaves gaps at the joint.

7. Place stainless strap over joint seam (if applicable), attach via silicone or rivets.
8. Recheck all bolts.

Should glass need readjustment after leveling, see "Maintenance section of this guidebook.

Bolt and Sealant Locations



RGSHS* (-SS)**

** The RGSHL is the same case with curved glass*

*** The dashed line in the glass designates the opening location for the Self Service cases.*

Scale = 1/2"

----- *Silicone location*

● *Bolt location*

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

Wedge Joining Instructions

Dry Wedges

Inside wedge: Bolt the wedge into the sides of the adjoining case. Use Bolts provided.

Inside Pedestal wedge: Set wedge on adjoining case's mounting brackets located at the base of the unit, and bolt down. Drive screws provided through the sides of the wedge (4 screws per side), accessible through the back of the wedge.

Next, connect applicable electrical, water, and drain lines through the access panels in the side of the stand. Refer to bolt and sealant locations for proper sealing and leak prevention.

Common End Between Unlike Cases and Hot Cases

Bolt end onto case using bolts provided in predrilled holes behind front panel through bracket provided, and in the rear behind the rear access panel on the bottom. Hot case are only bolted in two places.

Finishing Touches

(To be performed after plumbing and electrical have been hooked up.)

Access Panels

All electrical and drain access panels are clearly labeled on the deck of the stand.

Installing Splashguard

After merchandisers have been leveled and joined and all electrical and plumbing work has been completed, install the splashguards. After adjusting brackets flush with the floor, **position splashguard up behind the front panel first**-then position the lower portion over the previously adjusted brackets. Splashguards 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.

NOTE: The splashguard must be removable to access components behind it.

1. Remove all dirt and wax (etc.) from the area of the splashguard to ensure a secure adhesion.

2. Apply a good contact cement to the trim, allowing for proper dry-time.

3. Install trim to the splashguard so that it is flush with floor.

4. These units are intended to be sealed to the floor.

Do not seal trim to floor!

Installation (Cont'd)

Bumper Installation Instructions

Step 1: Make sure the aluminum channel and end caps are installed.

Step 2: Use silicone lubricant to help the bumper slide into the channel.

Step 3: Starting on one end: while inserting the bumper, push it up against the end cap to prevent the bumper from shrinking after installation (when it gets cold).

Step 4: As you insert the bumper into the channel with one hand, pull the bumper toward you with the other to open the inside lips. Slowly apply pressure by rolling the bumper into the track.

Installation (Cont'd)

Boston Series 2000

NOTE: Flexible top: Over cut vinyl 1/8" for every 4' section for the flexible top to ensure a proper fit.

NOTE: Rigid Top: Do not over cut.

1. Attach the base and end/corner cap to the desired surface by inserting #8 pan head screws through the pre-slotted holes in both the end cap and the base. Insert screws through the two holes of end cap and tighten.

2a. **Flexible Top:** Butt end of the vinyl top against end/corner cap. While applying pressure, bend back vinyl top so that vinyl legs are positioned within the base grooves. Roll vinyl top over full length of base, then tap with rubber mallet to ensure vinyl is securely locked into the base.

2b. **Rigid Top:** Snap the Rigid Top over the Rigid Base.

3. If necessary wipe clean with any household cleaning product.

Helpful Hints:

- For best results, before cutting, install a scrap piece of base into vinyl top to achieve a clean cut.
- Set the uncoiled flexible vinyl at room temperature 24 hours prior to installation.
- Lubricate the inside of the vinyl with soapy water or silicone before installing.
- Over cut the flexible vinyl and compression fit. Adding the additional materials will compensate for stretching which occurs during installation.

Installation (Cont'd)

Boston 2000 Eco Series

1. Attach the base and end/corner cap to the desired surface by inserting #8 pan head screws through the pre-slotted holes in both the end cap and the base. Insert screws through the two holes of end cap and tighten.

2a. **Flexible Top:** Butt end of the vinyl top against end/corner cap. While applying pressure, bend back vinyl top so that vinyl legs are positioned within the base grooves. Roll vinyl top over full length of base, then tap with rubber mallet to ensure vinyl is securely locked into the base.

2b. **Rigid Top:** Snap the Rigid Top over the Rigid Base.

3. If necessary wipe clean with any household cleaning product.

Helpful Hints:

- For best results, before cutting, install a scrap piece of base into vinyl top to achieve a clean cut.
- Set the uncoiled flexible vinyl at room temperature 24 hours prior to installation.
- Lubricate the inside of the vinyl with soapy water or silicone before installing.
- Over cut the flexible vinyl and compression fit. Adding the additional materials will compensate for stretching which occurs during installation.

Installation (Cont'd)

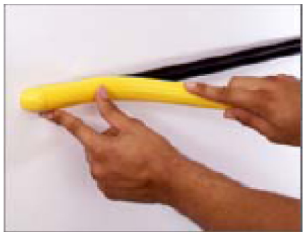
Boston 1000 Series

NOTE: Flexible top: Over cut vinyl 1/8" for every 4' section for the flexible top to ensure a proper fit.

NOTE: Rigid Top: Do not over cut.

Installation

1. Attach the base and end/corner cap to the desired surface by inserting #8 pan head screws through the pre-slotted holes in both the end cap and the base. Insert screws through the two holes of end cap and tighten.



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Plumbing

Waste Outlet

The waste outlet is located under the hot wells and can be accessed from the back. Drain is 1" copper. A stub is provided for extending to sink. Drain must be run in a material that will withstand a 150°F (66°C) (or more) temperature, such as copper.

Water Supply Connection

The well fill water hose on these models will need to be connected to a water supply. The water connection is 1/2" and consists of a hand gate valve. If the water pressure exceeds 45 psi, a water pressure regulating valve should be installed in the supply line, and set at 30-35 psi outlet pressure. The pressure regulating valve is not supplied by Hussmann.

WARNING

Do not plumb below the sliding plate on the side of the hot well! Doing so may interfere with the ability to adjust the water within the well!

For a quick preheat time, the customer may want to pipe in hot water. If hot water is piped into the case, temperature of water supply must not exceed 150°F (66°C). In areas where water contains a heavy mineral content, it may be a good idea to install a cartridge-type water filtration system.

Proper water depth is 1". These cases come equipped with an auto-fill system designed to slowly feed in water to maintain the proper water level, and prevent damage incurred when cold water is fed too fast into a hot well.

In common well configurations, the water level is regulated by adjusting the probe on the inside of the well. In multi-well configurations, use the sliding plate at the rear of the case to adjust the float level. The water level is maintained in direct relation to the vertical position of the plate. The water feeds in slowly, so it is not necessary to shut water off during cleaning. It is advisable to allow a number of hours for the system to refill. If necessary, the case may also be filled manually, with the use of buckets.

NOTE: Some local codes may require the installation of check valves in the water supply.

This equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.

WARNING

Damage may occur if cold water is fed into a preheated hot well too quickly!

Electrical

Wiring Color Code

STANDARD CASE WIRE COLOR CODE
CODIGO DE COLORES DE LOS ALAMBRES PARA LAS VITRINAS ESTANDAR
CODE COULER POUR FILS DE BOITIER NORMALISE

COLOR DESCRIPTION	DESCRIPCION	DESCRIPTION
GROUND	TIERRA MASA	MASSE
ANTI-SWEAT	ANTICONDENSACION	ANTI-SUINTEMENT
LIGHTS	LUCES	ECLAIRAGE
RECEPTACLES	ENCHUFES	PRISE DE COURANT
T-STAT/SOLENOID 230VAC	TERMOSTATO/SOLENOIDE (230VAC)	SOUPAPE A SOLENOID (230 VAC)
T-STAT/SOLENOID 115VAC	TERMOSTATO/SOLENOIDE (115VAC)	SOUPAPE A SOLENOID (115 VAC)
T-STAT/SOLENOID 24VAC	TERMOSTATO/SOLENOIDE (24VAC)	SOUPAPE A SOLENOID (24 VAC)
FAN MOTORS	VENTILADORES	VENTILATEUR
BLUE CONDENSING UNIT	UNIDAD DE CONDENSACION	UNITE DE CONDENSATION

USE COPPER CONDUCTORS ONLY
UTILISEZ LES CONDUCTEURS DE CUIVRE SEULEMENT
UTILICE LOS CONDUCTORES DE COBRE SOLAMENTE
430-01-0338 R101003

Electrical Circuit Identification

An electrical junction box is provided under left hand button end of case. A terminal block is also located there - 3Ø 240/208 volts with a neutral should be provided.

Electrical Service Receptacles (When Applicable)

The receptacles located on the exterior of the merchandiser are intended for scales and lighted displays. They are not intended nor suitable for large motors or other external appliances.

DANGER

BEFORE SERVICING ALWAYS DISCONNECT ELECTRICAL POWER AT THE MAIN DISCONNECT WHEN SERVICING OR REPLACING ANY ELECTRICAL COMPONENT.
This includes (but not limited to) Fans, Heaters Thermostats, and Lights.

Field Wiring and Serial Plate Amperage

Field Wiring must be sized for component amperes stamped on the serial plate. Actual ampere draw may be less than specified. Field wiring from the refrigeration control panel to the merchandisers is required for refrigeration thermostats. Case amperes are listed on the wiring diagram, but always check the serial plate.

User Information

Food Handling and Hot Food Equipment

These hot tables are for short-term holding and display of precooked hot foods. They are not intended to cool or reheat food. The temperature of the food should be approximately 160°F when first put into the hot table.

These hot tables are best suited when used in a cafeteria type application where the food is held and served rapidly, within a few hours. Any attempt to use the hot table to display large amounts of food for long periods of time will result in dehydrated, overcooked and unsafe food. The quality of food will progressively worsen as the length of time increases.

The deterioration of product quality is a function of time and temperature. All products are affected even though in a gravy or other liquid. They may appear to withstand the temperature better than “dry” foods such as fried chicken but this is not necessarily true. ALL foods will continue to be affected by prolonged exposure to elevated temperatures.

The following guidelines are provided only as a general guide for the use of this equipment. The local health agency for your area can provide specific temperature requirements.

Critical attention must be given to the heat controls for these hot tables. Both the upper and lower heat controls must be adjusted to achieve proper food temperatures. Hot foods should be held at a minimum temperature of at least 140°F (60°C) according to 1995 FDA Food Code. However, increasing the temperature too high will also cause the food to overcook, dry out, lose its flavor, texture and color. Food held for prolonged periods at high temperatures will also lose some of their nutritional value. Different foods will require different control settings. The type of food, the quantities of food and length of time that it is to remain in the hot table must be considered when establishing control settings. Therefore, it must be the user’s responsibility to establish the correct control settings to maintain the food at the safest, tastiest and most saleable condition.

Food temperatures can be accurately determined only through the use of food thermometers!

Important Operation Tips:

- Preheat case 30 minutes before loading product using higher settings. Self Service griddle type merchandiser using Granite tiles require a longer preheat period.
- Never place food directly into warmer. Always use an inset and pan.
- Never pour water into a dry preheated warmer. This may damage the unit. Always pour water into warmer BEFORE preheating.
- Always use water in case wells, as it provides even heat and humidity.
- Too much water or too much heat will cause excessive condensation on the front glass, decreasing visibility.
- Make sure all pans are in the well units no matter the configuration.
- **Using thermometer**, check product before loading in case (150°-160°F).
- Always use warmer in wet operation when warming thick food items.
- Stir thick foods such as chili, fudge and chowders often to keep foods uniformly heated and prevent scorching.
- At start, set wells to "7", and overhead heat to "5". After loading, recheck temperature every 1/2 hour to see that unit is operating properly. Adjust the thermostat (a higher number for hotter and a lower number for cooler) to maintain product temperature of 140°F+ (60°C) minimum. The setting will depend on the type of product being displayed and how much there is in the well. Be sure to test product temperature with a thermometer frequently for good product maintenance.
- Keep cover(s) on insets to maintain food quality and temperature.
- Food must always be placed into a display pan over the well, never directly into the well.
- Food should not be stacked above the top of the pan. Food above the top of the pan will dry out rapidly.
- Food juice or gravy should be stirred frequently and any meats should be basted with the gravy. Stir and rotate foods as needed. Wipe up spills immediately-for eye appeal now, and easier cleaning later.
- Food should be rotated periodically from the bottom to top.
- If practical, the food should be covered during slow sale periods to reduce dehydration.
- At end of the day, remove product and let case cool. Then clean with soap and water (use oven cleaner on the difficult spots). Polish and clean glass with a good glass cleaner.

All **griddle type units** are designed to maintain temperatures above the FDA guideline of 140°F. This is product temperature, not air or griddle temperature. Due to the open design of these units, they must be loaded with product for proper operation. When units are empty, they experience rapid rise of heated air from air outside the case. This action gives empty units a false, lower than desired, temperature reading. Loading the case traps the air at the griddle, raising temperatures to the 165°F to 185°F range, keeping product well above the FDA guidelines. Remember, these units must be loaded with product to maintain safe product temperature.*

Food must be displayed in a single layer in direct contact with the griddle at all times.

User Information (Cont'd)

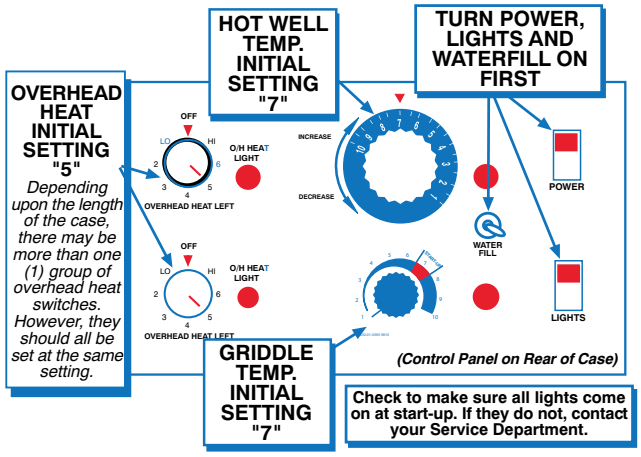
Controls
The controls to regulate the temperature of the well heaters, griddle, and the overhead heat are located at the rear of the case.

Overhead Heating System
Tubular heating units are located above each well to provide top heat. To obtain the proper food temperatures, the well heaters, griddles, and heat lamps must be adjusted. Maximum limits should be avoided to prevent overcooking or drying out food.

Well Heating System
The heating well is thermostatically controlled with an indicator light showing when the heater has cycled on and is heating. The pilot lamp beside the control knob indicates when the well heater is heating.

Auto-fill Operation
Hussmann hot cases are equipped with an internal auto fill system that allows automatic filling of the heating pans. The water level is preset and automatically regulated. The proper water level is 1 inch.

Start-up
1. Close drain valve.
2. Turn all black toggle switches (Water, Fill, Lights) on. The well will begin to fill approximately 15 seconds after the switch is turned on. Fill to 1" depth.
3. Turn all overhead heat to the "5" position.
4. After the well has begun to fill, turn the well heater and griddle dial to the "7" position.



5. Place empty pans in the case to help the case preheat faster. The unit will take approximately 45 minutes to preheat. It is also important that the small pan divider bars are installed properly between each pan. These dividers provide a seal around each individual pan and are necessary to maintain the proper temperature of the food products. Extra dividers should be stored outside of the case.

DANGER

Do not turn on the well heater if there is no water in the unit or damage will occur!

Shutdown
1. Remove all usable food.
2. Turn off all heat and light controls.
3. Turn well heater control to off.
4. Open water drain to drain water from the well. In its open position, the valve handle will point in the same direction as the drain pipe.
5. Thoroughly clean all stainless steel surfaces by washing them down with a mild soapy solution with a bacteria killing agent.

NOTE: When cleaning hot well area, pay special attention to the auto-fill sensor. It should be kept clean or the water in the well could possibly fill to capacity and overflow. Clean occasionally with a mild cleaning solution. Wiping it dry will help ensure that the sensor operates properly.

6. Wipe down non-glass areas on the outside of the case.

Care and Cleaning
Long life and satisfactory performance of any equipment is dependent upon the care it receives. With this in mind, all of the exposed work surfaces of these hot tables have been made entirely of easy to clean 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 at the end of the day. Frequent and regular cleaning will prevent the buildup of baked on difficult to remove spills. Many types of cleansers are available and safe to use on stainless steel. However, ordinary steel wool and steel brushes should not be used. Small particles of the steel may become imbedded into the stainless steel surfaces that will eventually rust and stain.

User Information (Cont'd)

Stainless Steel Cleaning and Care

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

1. **Mechanical Abrasion**
   Mechanical Abrasion means those things that will scratch the steels surface. Steel Pads, wire Brushes, 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. 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. Stainless steel pads can also be used but the scrubbing motion must be in the same direction of the manufacturer's polishing marks.
2. **Clean With the Polish Lines**
   Some stainless steels come with visible polishing lines or "grain". When visible lines are present, you should ALWAYS scrub 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, Alkaline Chlorinated or Non-chloride Containing 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.
4. **Treat your Water**
   Though this is not always practical, softening hard water can do much to reduce deposits. There are certain filters that can be installed to remove distasteful and corrosive elements. Salts in a properly maintained water softener are your friends. If you are not sure of the proper water treatment, call a treatment specialist.
5. **Keep your Food Equipment Clean**
   Use alkaline, alkaline chlorinated or non-chlorinated cleaners at recommended strength. Clean frequently to avoid build-up of hard, stubborn stains. If you boil water in your stainless steel equipment, remember the single most likely cause of damage is chlorides in the water. Heating cleaners that contain chlorides has a similar effect.
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 sit contains cleaning agents, the better. After wiping the equipment down, allow it to air dry for the oxygen helps maintain the stainless steel's passivity film.
7. **Never Use Hydrochloric Acid (Muriatic Acid) on Stainless Steel**
8. **Regularly Restore/Passivate Stainless Steel**

User Information (Cont'd)

CAUTION

CLEANING PRECAUTIONS

When cleaning:

- **Do not use high pressure water hoses**
- **Do not introduce water faster then waste outlet can drain**
- **NEVER INTRODUCE WATER ON SELF CONTAINED UNIT WITH AN EVPORATOR PAN**
- **NEVER USE A CLEANING OR SANITIZING SOLUTION THAT HAS AN OIL BASE (these will dissolve the butyl sealants) or an AMMONA 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 CHLORANITED CLAENER ON ANY SURFACE**
- **DO NOT USE ABRASIVES OR STEEL WOOL SCOURING PADS (these will mar the finish)**

.

General Cleaning Rules

1. Allow surfaces to cool before handling.
2. Clean frequently and regularly.
3. Rinse thoroughly after cleaning.
4. Remove surface spills immediately with a damp cloth.

Cleaning Cases

1. Turn temperature control knob to OFF position.
2. Remove insets and adapters (if used).
3. Allow unit to cool completely.
4. Drain water from wells using large hand valve. It is not necessary to readjust the water level plate.
5. Wipe entire unit with clean cloth and mild detergent.

The EXTERIOR surfaces of these hot tables must be cleaned with a mild detergent and warm water to protect and maintain their attractive finish. Never use abrasive cleaners or scouring pads.

TO REMOVE "BAKED-ON" SPLATTER, GREASE OR LIGHT DISCOLORATION TO STAINLESS STEEL

CLEANSING AGENT	METHOD OF APPLICATION
Grade F Italian Pumice	Scour or rub with damp cloth
Liquid NuSteel	Scour with small amount on dry cloth
Paste NuSteel	
Household Cleansers	Rub with damp cloth
Coopers S.S. Cleaner	
Allen S.S Polish	

To Remove Heat Tint Or Heavy Discoloration

CLEANSING AGENT	METHOD OF APPLICATION
Allen Stainless Steel Polish	Small amount on damp cloth
Birdsall "Staybright"	Rub with damp cloth
Wyandotte	
Bab-O	
Nusteel	Rub with stainless steel wool

To Remove Lime Deposits

Use a de-liming agent so deposits do not build up. If your area's water has a high mineral content, it may be wise to install a cartridge type filtration system to minimize buildup.

DO NOT USE ANY HIGHLY CAUSTIC CLEANERS ON WARMERS. USE OF THESE MAY CAUSE DAMAGE OR CORROSION TO THE UNIT.

Do not allow ammonia to stand in warmer. Doing so may cause damage or corrosion.

IMPORTANT! Rinse unit thoroughly with vinegar and water. The vinegar will neutralize any detergent residue.

Close drain valve and allow water to refill. Due to the small diameter feed line, this water fills at an extremely slow rate, so it is advisable to begin refilling immediately after cleaning - a number of hours before heating and loading with product. Water will automatically fill to the same level it was when it was drained.

Plexiglass and Acrylic Care

Improper cleaning not only accelerates the cleaning cycle but also degrades the quality of this surface. Normal daily buffing motions can generated static cling attracting dust to the surface. Incorrect cleaning agents or cleaning cloths can cause micro scratching of the surface, causing the plastic to haze over time.

Waxing

If after removing dirt and grease, the acrylic can be waxed with a good grade commercial wax. This will improve the appearance of the surface by filling in most minor scratches. Wax should be applied in a thin even coat, and brought to a high polish by rubbing lightly with a dry clean soft cloth, such as a cotton flannel. Excessive rubbing may cause scratching and/or buildup an electrostatic charge, which attracts dust and dirt to the surface. Blotting with a clean damp cloth is recommended to remove charge.

Antistatic Coatings

For acrylic used indoors, antistatic coatings successfully prevent the accumulation of electrostatic charge for periods of several months, if the surface is not washed or wiped down with a wet cloth. Between applications of the antistatic coatings, the parts need only be dusted with a soft clean

User Information (Cont'd)

cloth to maintain a good appearance. In use, liquid antistatic coatings should be applied in a very thin even coat. If beads appear as it is applied, the coat is too thick and the excess should be removed with another cloth. Allow the coating to dry, then bring to a high gloss with a soft cloth.

Non-Glare Glass

The high optical clarity of this glass is possible due to special coatings on the glass surface itself. To preserve this coating and the optical clarity, keep the glass clean.

Water is the only solution recommended to be used to clean the non-glare glass. The damage to the glass from improper, caustic solutions is irreparable.

In addition to cleaning the glass with the recommended product, there are precautions that should be taken when working and cleaning the inside of the case.

- When cleaning the inside of the cases, we recommend that the glass be fully opened and covered to prevent solutions from splashing onto the glass and ruining the coating on the inside.

Maintenance

DANGER

BEFORE SERVICING ALWAYS DISCONNECT ELECTRICAL POWER AT THE MAIN DISCONNECT WHEN SERVICING OR REPLACING ANY ELECTRICAL COMPONENT.
This includes (but not limited to) Fans, Heaters Thermostats, and Lights.

Electrical Precautions

1. Turn light switch to OFF before replacing any lighting components.
2. Allow components to cool.
3. Check electrical power supply to the equipment for connection.
4. Check fixture loading. Overstocking case will affect its proper operation.

Lift Up-Glass
IMPORTANT!
Read Before Raising Front Glass on RGSHL/RGSHS:

The top cylinders, which allow the raising and lowering of the glass, have been carefully tested for proper tension. However, during shipment, the lubricant inside may have settled. This settling may cause excessive or uneven tension on the glass - to the point of breakage.

After installing new cylinders, it is advisable to perform these three easy steps before completely raising the front glass.

1. Slowly raise and lower each glass section 6 times, to a height of 6".
2. Increase the height to 12" and raise and lower the glass 6 more times.
3. Finally, raise the glass to it's full extension. This should release any settled lubricant in the cylinders, and prevent any stress on the front glass. (1)(3)

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Level Minitop Hardware
Glass Adjustment - RGSHS
If glass does not close/stay open properly- Level Minitop Hardware

During shipping, it is possible that the mini top hardware housing the pistons and armature has been jostled out of position. This affects the opening angle of the glass.

1. Be sure mini top hardware is level front to back by placing a level along the top of the mini top housing at each hinge location. If it is not, you will need a shim kit before you can correct. Order from Hussmann Chino.
2. Remove top glass and panel at top of hardware housing.
3. Mark position of hardware (glass) in relation to case before loosening hex screw using masking tape applied on mini top hardware and case, and pen. Hex screw allows realignment of glass angle and position front to back.
4. Raise glass and loosen hex screw. (See item/ diagram #6 on page 16.)
5. Shim to adjust until level using shims available from Hussmann Chino (16 or 20 gauge stainless steel).
6. Check angle by using level placed on top of mini top hardware. Note: A 6" level will fit perfectly within access area.
7. Remove 1 1/4 chrome cap at front of case arm support. The removal of this cap allows finger access to hold nut plate while tightening hex screw.
8. Hold nut plate and tighten hex screw.
9. If there is still a problem with glass staying open over-level by adding an addition shim under front of case.

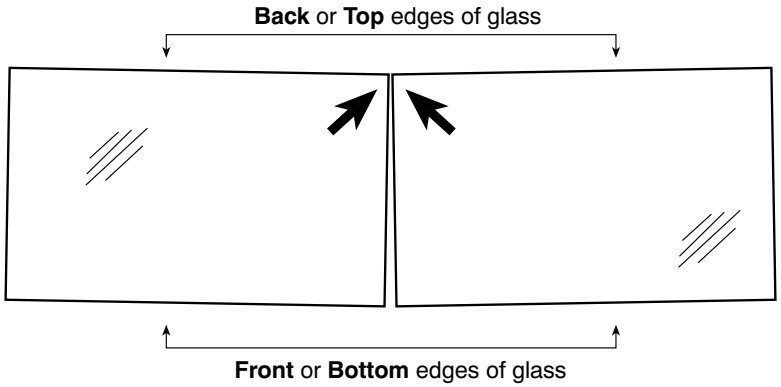
Maintenance (Cont'd)

NOTE: BEFORE making any of the recommended adjustments, VERIFY that the case(s) have been leveled properly.

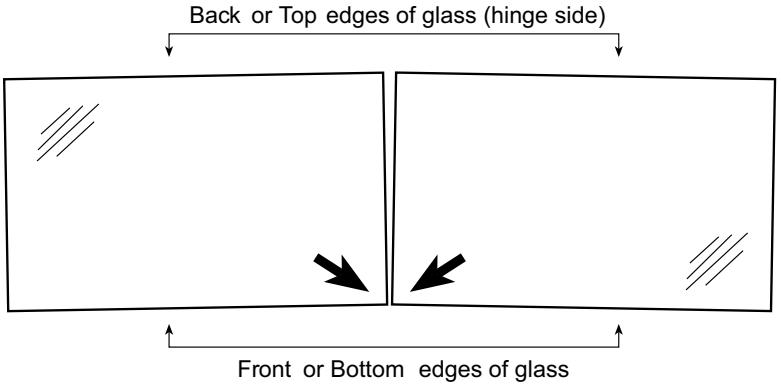
Before calling for service if something seems wrong, check the following:

1. INSPECT THE GAP BETWEEN THE GLASS PANELS

A. If pinched at the top: Gap is more narrow at the top than at the bottom. Then see Item 4 / Uneven Gap.



B. If pinched at the bottom: Gap is more narrow at the bottom than at the top. Then see Item 4 / Uneven Gap

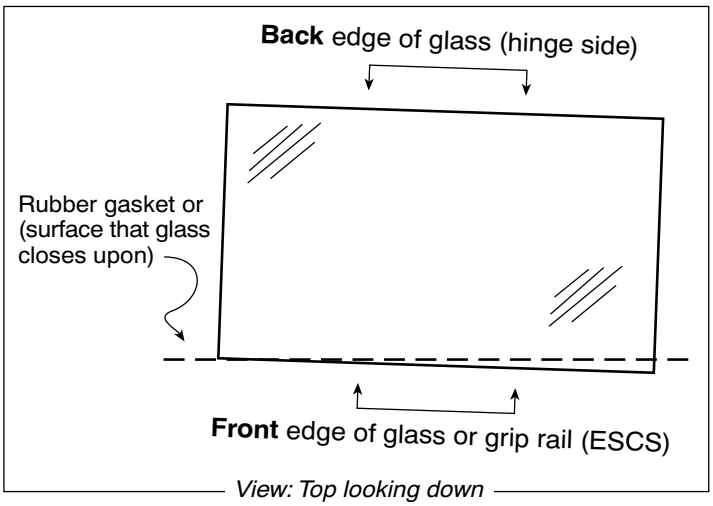


C. If gap is even, but too narrow or too wide and conditions are satisfactory then: Item 6 / Front and Back Adjustment.

Typical gap = 3/16 to 1/4

2. CHECK CLOSING ACTION OF THE GLASS PANEL

Test each panel by gently pushing it to close. Does the glass panel bounce or wobble as it closes?



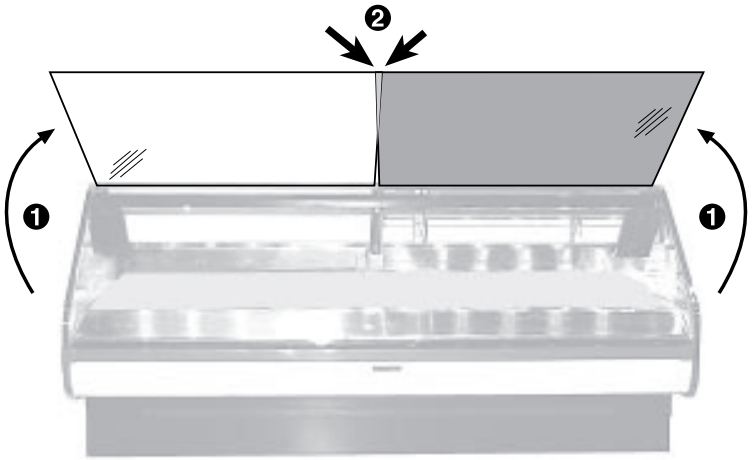
A glass panel that does not close smoothly and neatly, most likely is misaligned with the front edge of the glass and the surface or edge which it closes upon. Refer to diagram above. To correct problem Go to Item 5.

Maintenance (Cont'd)

3. CHECK OPENING ACTION OF GLASS PANELS

A. Lift up adjacent glass panels at the same time and note the following:

B. Do the corners of the glass maintain an even gap throughout the travel of the panels? And do the corners touch or overlap at any point?

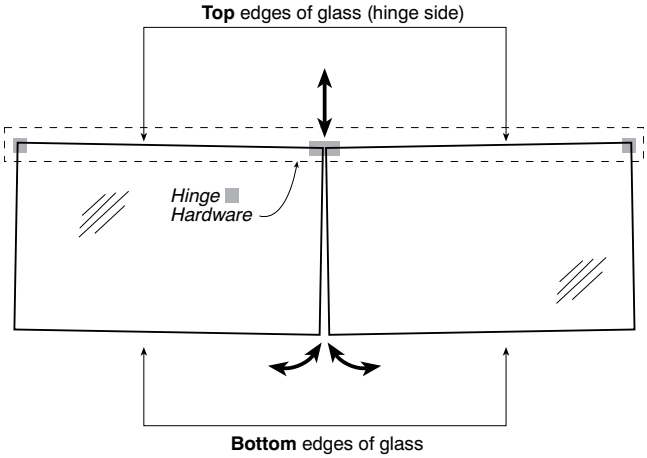


To correct problem Go to items 4 & 5.

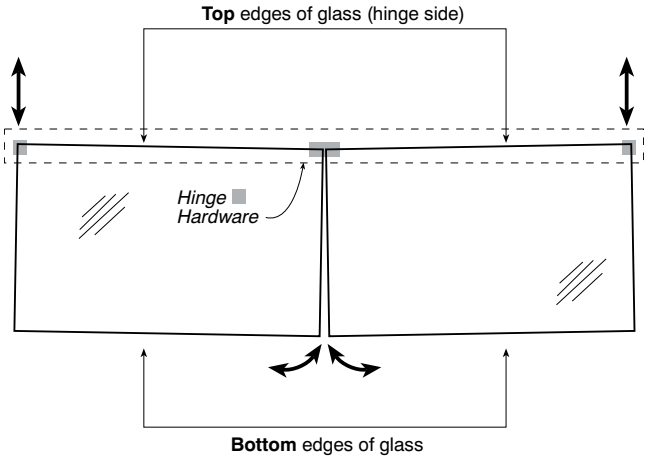
4. STRATEGIES FOR CORRECTING UNEVEN GAP AND OPENING OVERLAP PROBLEMS

VERTICALLY adjust the hinge(s) to even the gap

A. Adjust center hinge (Outer hinges stationary) As this diagram indicates, raising the middle hinge draws the bottom edges closer together. Whereas lowering the hinge widens the gap.



B. Adjust outside hinges (Center hinge stationary) This diagram indicates that raising the outside hinges widens the gap at the bottom; whereas, lowering the outside hinges will draw the bottom edges closer together.



Maintenance (Cont'd)

Which hinge(s) should I adjust first?

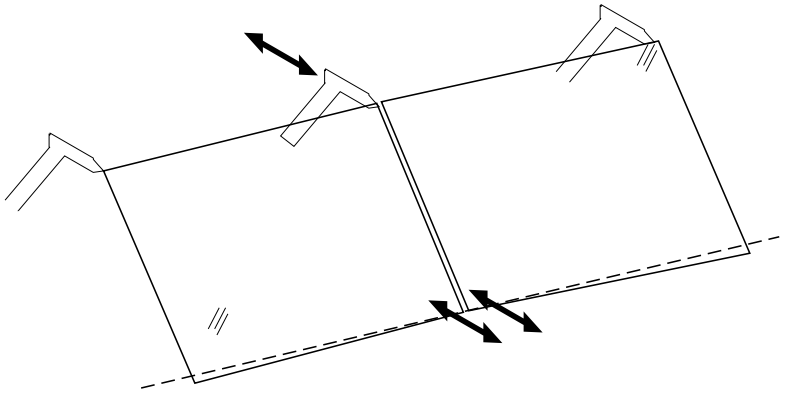
In most cases the center hinge is the first candidate, but if it cannot be adjusted because, either the adjustment screw is maxed out or no additional shims can be added or removed, then obviously the outer hinges must be adjusted.

For RGSMS/RGSD. . ./FS cases go to Item 5/Correcting Glass Bounce.

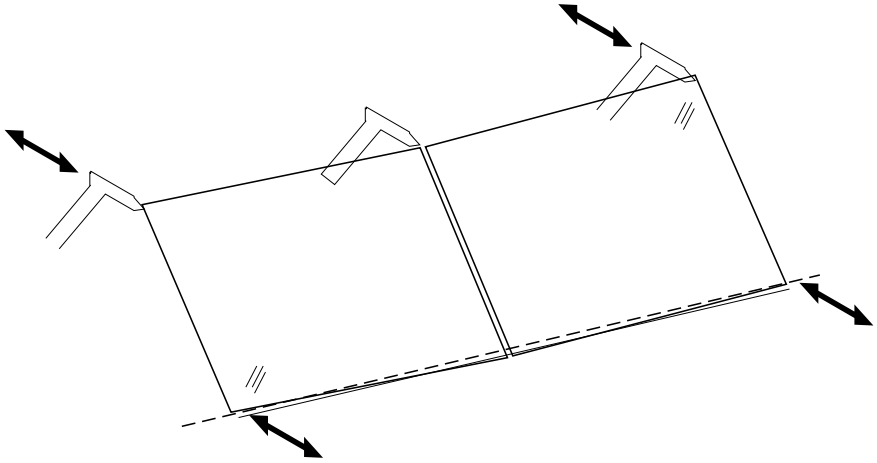
5. STRATEGIES FOR CORRECTING GLASS BOUNCE AND OPENING OVERLAP PROBLEMS

Adjust hinges FRONT - BACK.

A. Adjust center Hinge (Outer hinges stationary) As this diagram indicates, pulling the middle hinge further back, pulls the inside edges closer to the surface or edge which the glass rests upon. And pushing the middle hinge to the front, pushes the inside edges further away from the surface or edge which the glass rests upon.



B. Adjust outside hinges (Center hinge stationary) As this diagram indicates, pulling the outside hinge further back, pulls the outside edge closer to the surface or edge which the glass rests upon. And pushing the middle hinge to the front, pushes the inside edges further away from the surface or edge which the glass rests upon.



Which hinge(s) should I adjust first?

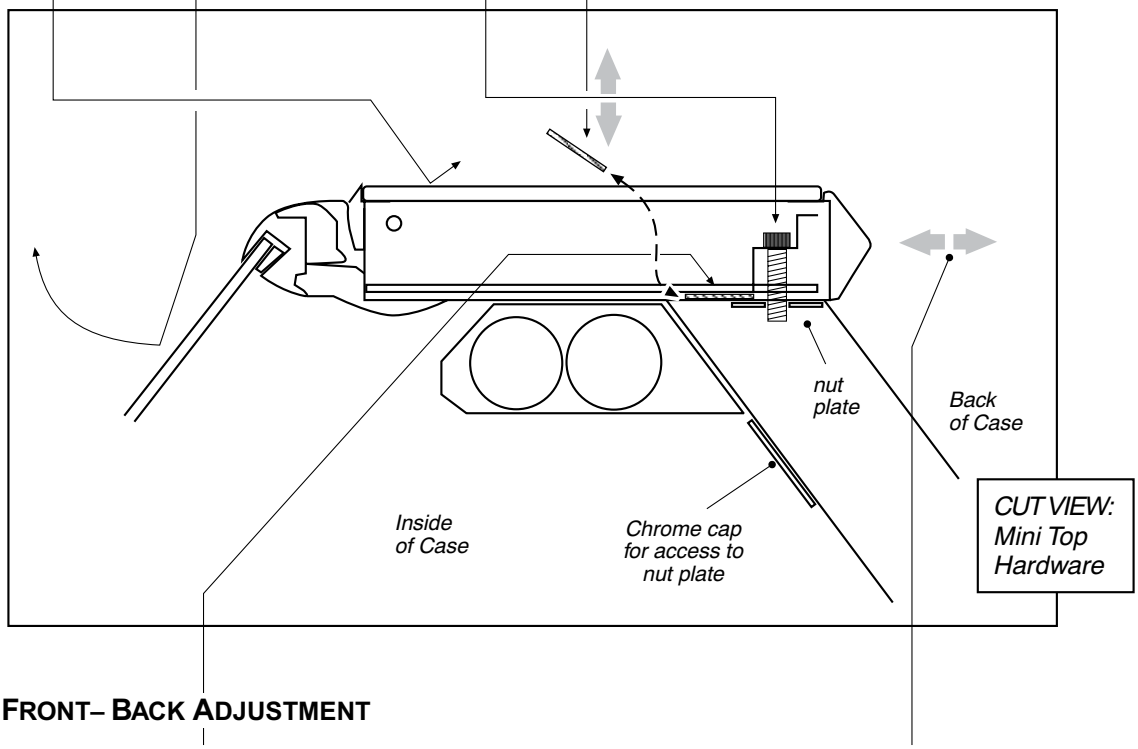
In most cases the center hinge is the first candidate, but if the arm/mini-cam is at its maximum or minimum position, then obviously the outer hinges must be used.

Maintenance (Cont'd)

6. VERTICAL AND FRONT TO BACK ADJUSTMENT AND OPENING OVERLAP PROBLEMS

• VERTICAL ADJUSTMENT

1. Remove top glass and panel enclosing mini-top hardware.
2. Lift open glass panel(s) and relieve tension on hinge.
3. Loosen hex screw (1/4" allen). Remove chrome access plate in order to hold nut plate.
4. Add or remove shims as needed. (see note on shims below)
5. Close glass panel(s) and check alignment Retighten hex screw and reinstall removed components.



• FRONT– BACK ADJUSTMENT

1. Remove top glass and panel enclosing mini-top hardware.
2. Estimate amount of adjustment and make pencil mark on the
3. Lift open glass panel(s) and relieve tension on hinge.
4. Loosen hex screw (1/4" allen) slightly. Remove chrome access plate in order to hold nut plate.
5. Slide the mini-top forward or backward to the mark in step 2. Check alignment of glass. Retighten components.

NOTE: Standard shim thickness is 1/16"

Tips and Troubleshooting

Before calling for service if something seems wrong, check the following:

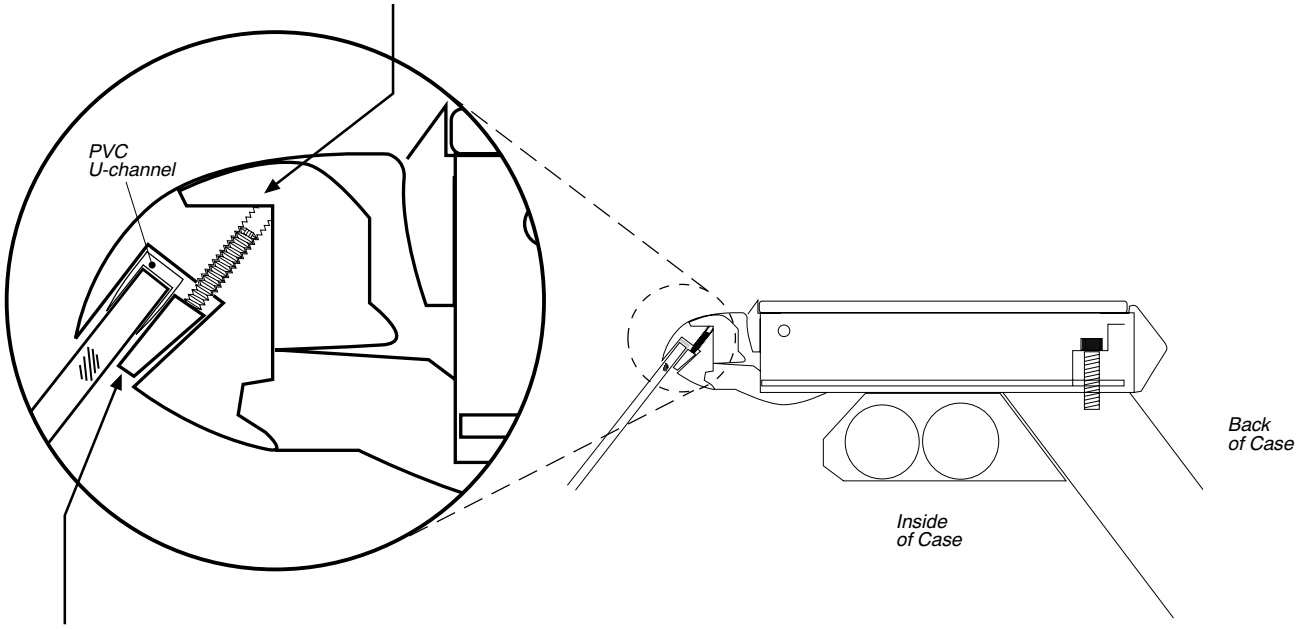
1. Check electrical power supply to the equipment for connection.
2. Check fixture loading. Overstocking case will affect its proper operation.

Maintenance (Cont'd)

7. Glass Replacement & Right - Left Adjustment

1. Open glass panel. Relieve the tension on the hinge.

2. Back out all the set screws along the top edge of the glass panel (3mm set screw)



3. Use tip of screwdriver to gently tap loose wedge the entire length of the panel

4. Slide glass panel in desired direction or remove panel

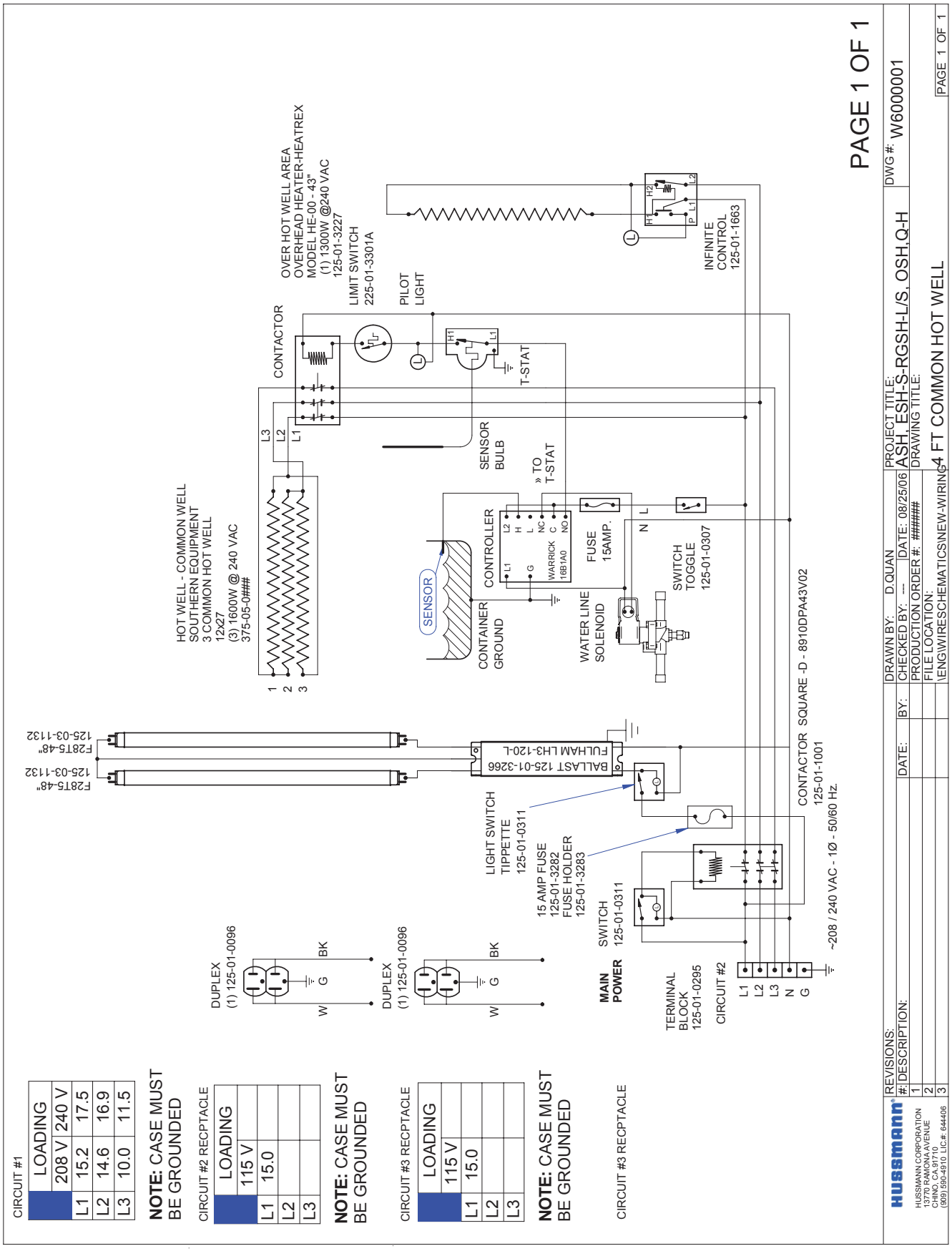
IMPORTANT INFORMATION

FOR PROMPT SERVICE
When contacting the factory, be sure to have the Case Model and Serial Number handy. This information is on a plate located on the case itself.

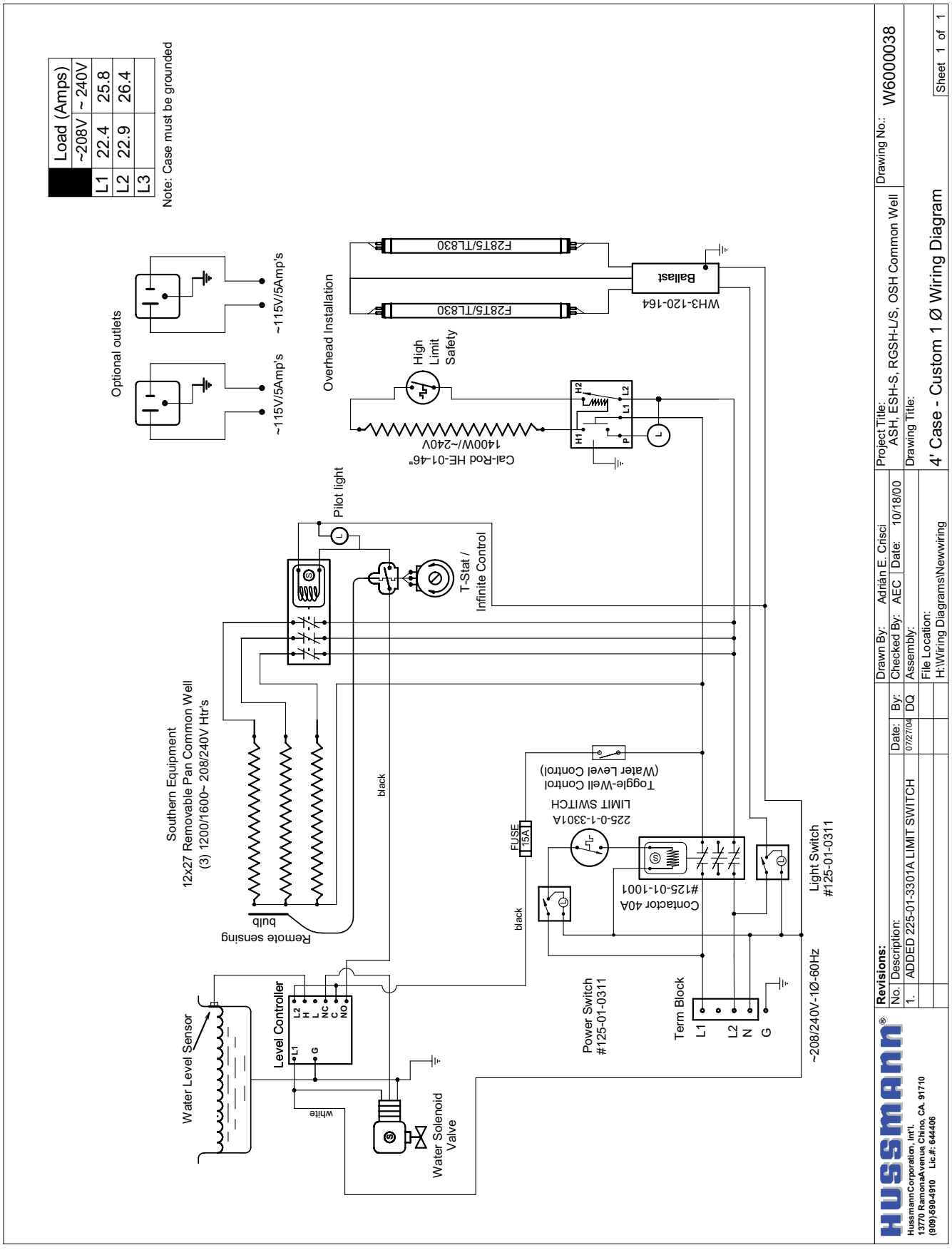
Electrical Wiring Diagrams

Hot Cases	ASH	4’	W6000001
Single well	ESH	4’	W6000038
	ESHS	5’	W6000002
	RGSHL	6’	W6000003
	RGSHS Dual T5►	6’	W6000044
		7’	W6000004
		8’	W6000005
		9’	W6000006
		10’	W6000007
		11’	W6000008
		12’	W6000009
Hot Cases	ASH - SS	4’	W6000010
Griddle	ESH - SS	5’	W6000011
	ESHS - SS (2) Heaters ►	6’	W6000012
	RGSHL - SS (1) Heater ►	6’	W6000042
	RGSHS - SS	8’	W6000013
		8’	W6000032
		12’	W6000015
		12’	W6000046
	ASH 2 x 6 Plain Griddle	12’	W6000069
Hot Cases Combo	ASH - Combo	6’	W6000014
Single Well	ESH - Combo	6’	W6000040
	ESHS - Combo	8’	W6000016
	RGSHL / HS - Combo	8’	W6000036
		10’	W6000017
		10’	W6000041
		12’	W6000018
		12’	W6000037
		12’	W6000039
Hot Cases	ASH	3’	W6000035
Individual Wells	ESH	4’	W6000019
	ESHS	5’	W6000020
	RGSHL	6’	W6000021
	Dual T5 ►	8’	W6000023
		8’	W6000024
		10’	W6000025
		12’	W6000027
Hot Cases Combo	ASH - Combo	6’	W6000028
Individual Wells	ESH - Combo	6’	W6000033
	ESHS - Combo	8’	W6000029
	RGSHL - Combo	8’	W6000034
	RGSHS - Combo	10’	W6000030
		12’	W6000031

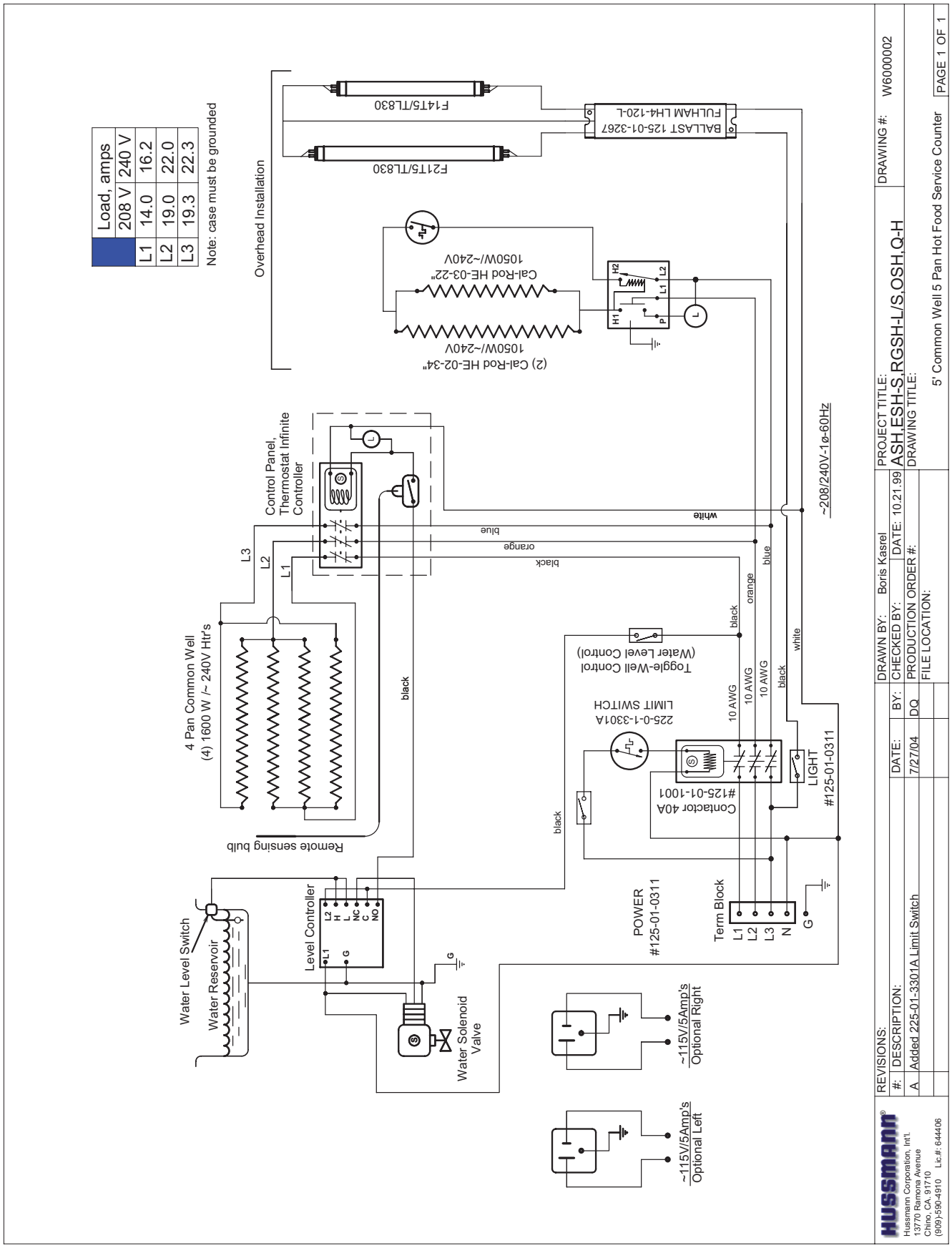
Wiring Diagrams



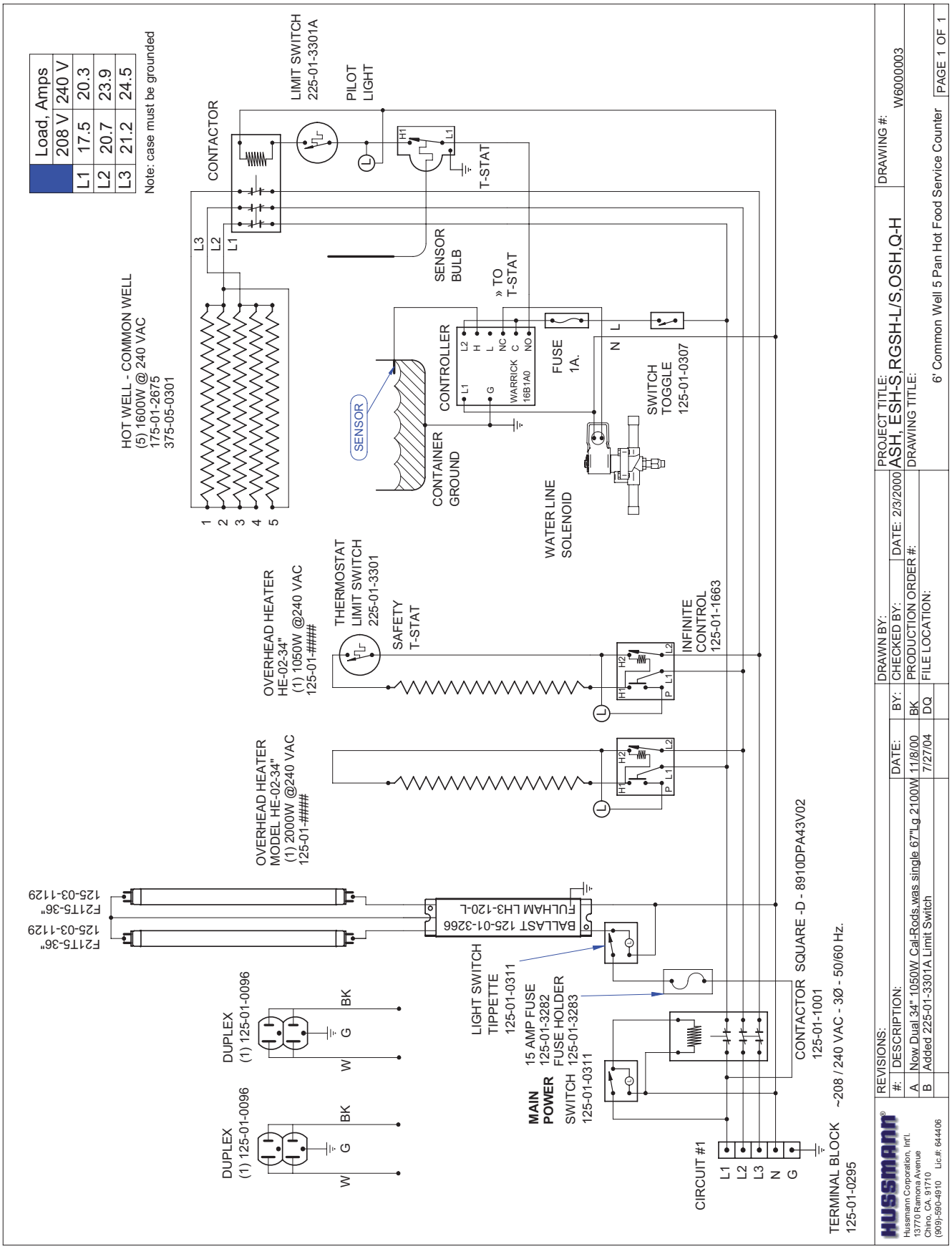
Wiring Diagrams (Cont'd)



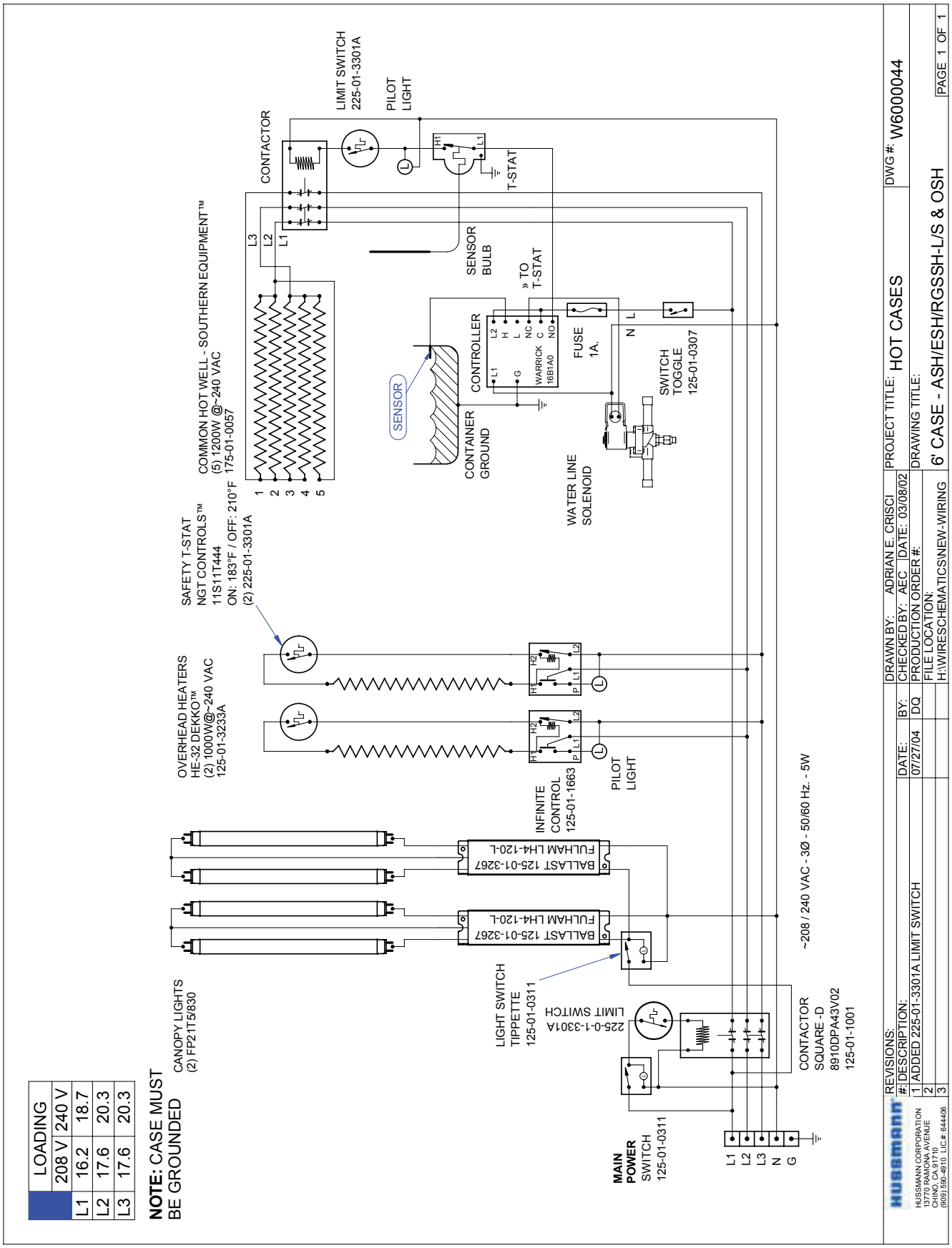
Wiring Diagrams (Cont'd)



Wiring Diagrams (Cont'd)



Wiring Diagrams (Cont'd)



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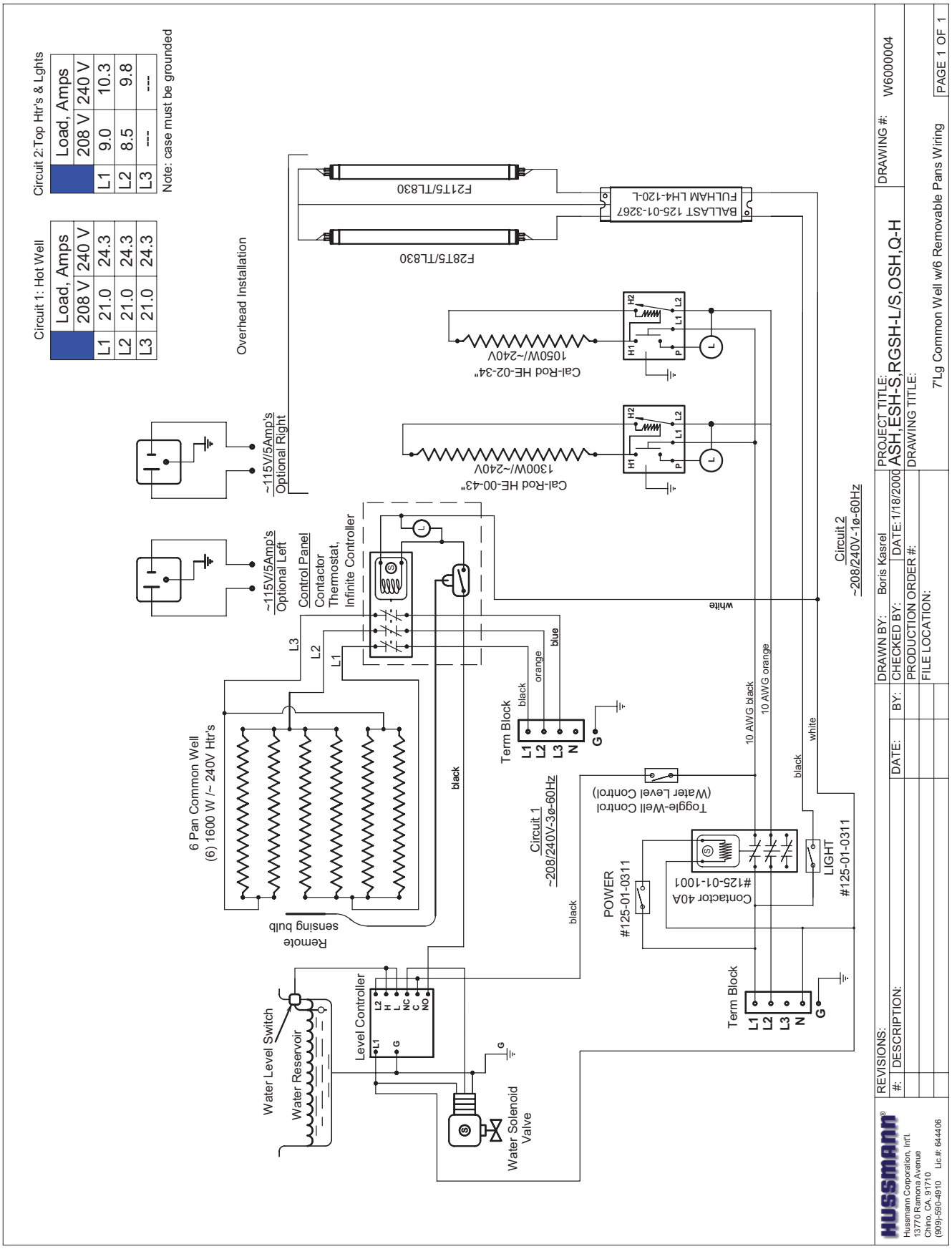
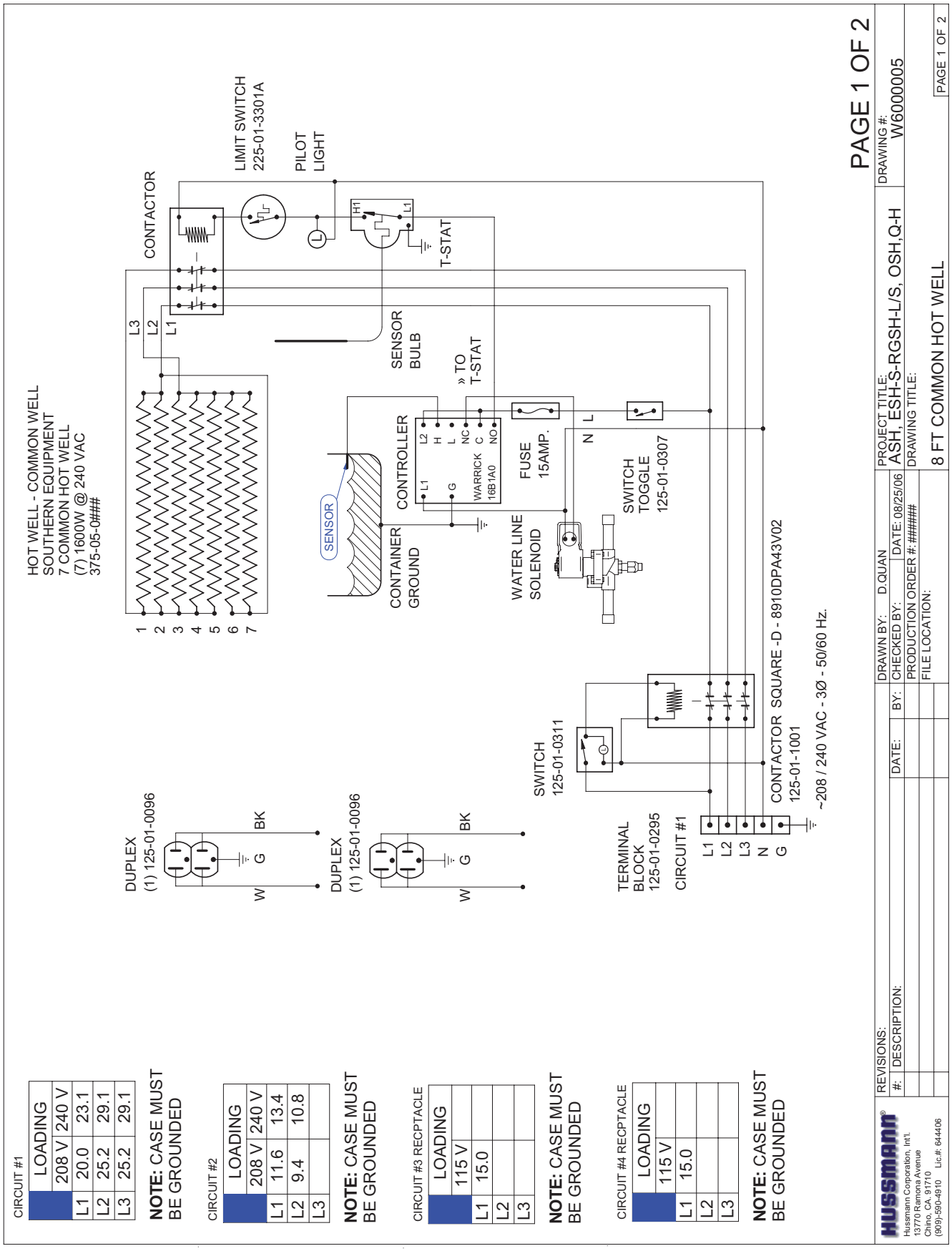


Wiring Diagrams (Cont'd)



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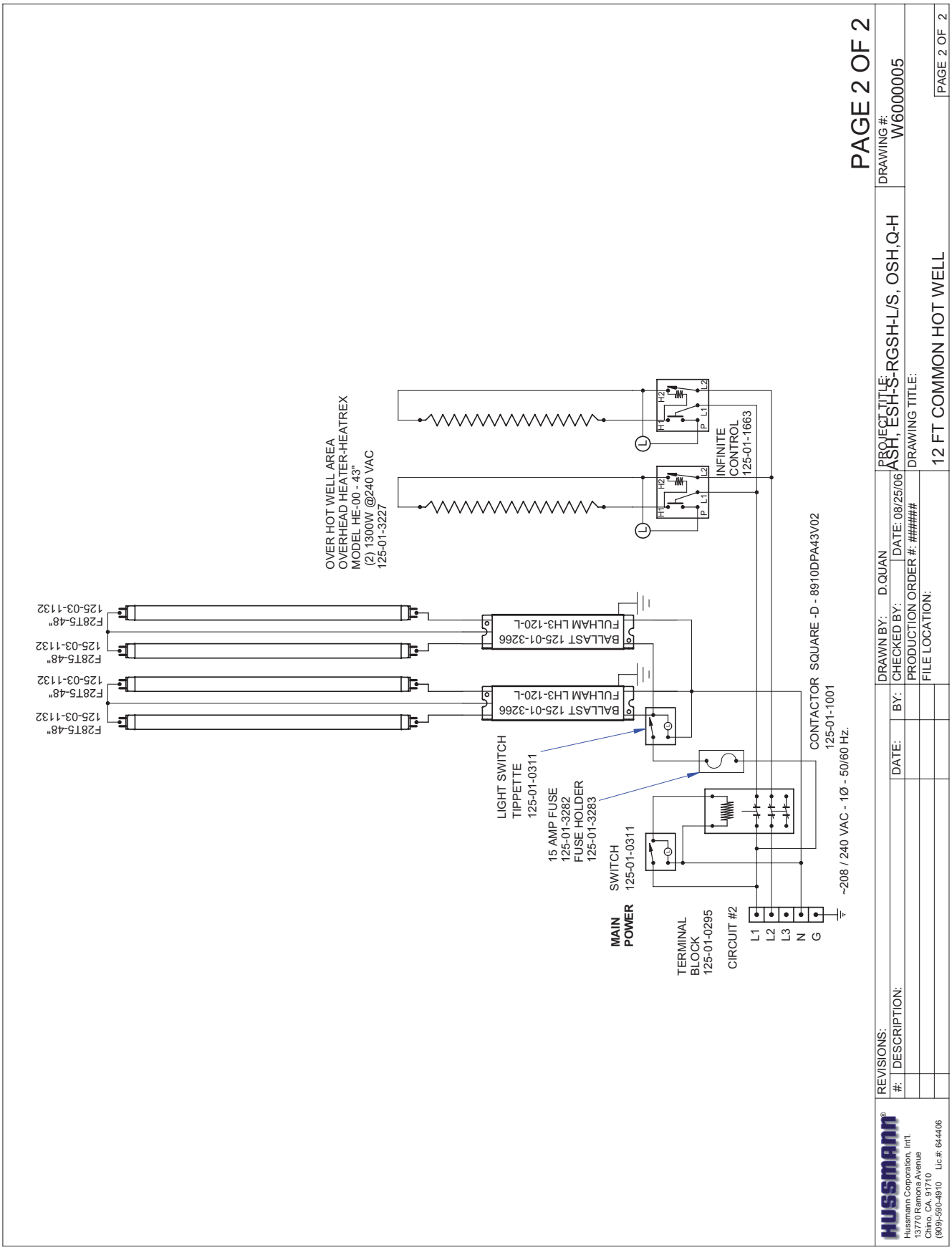
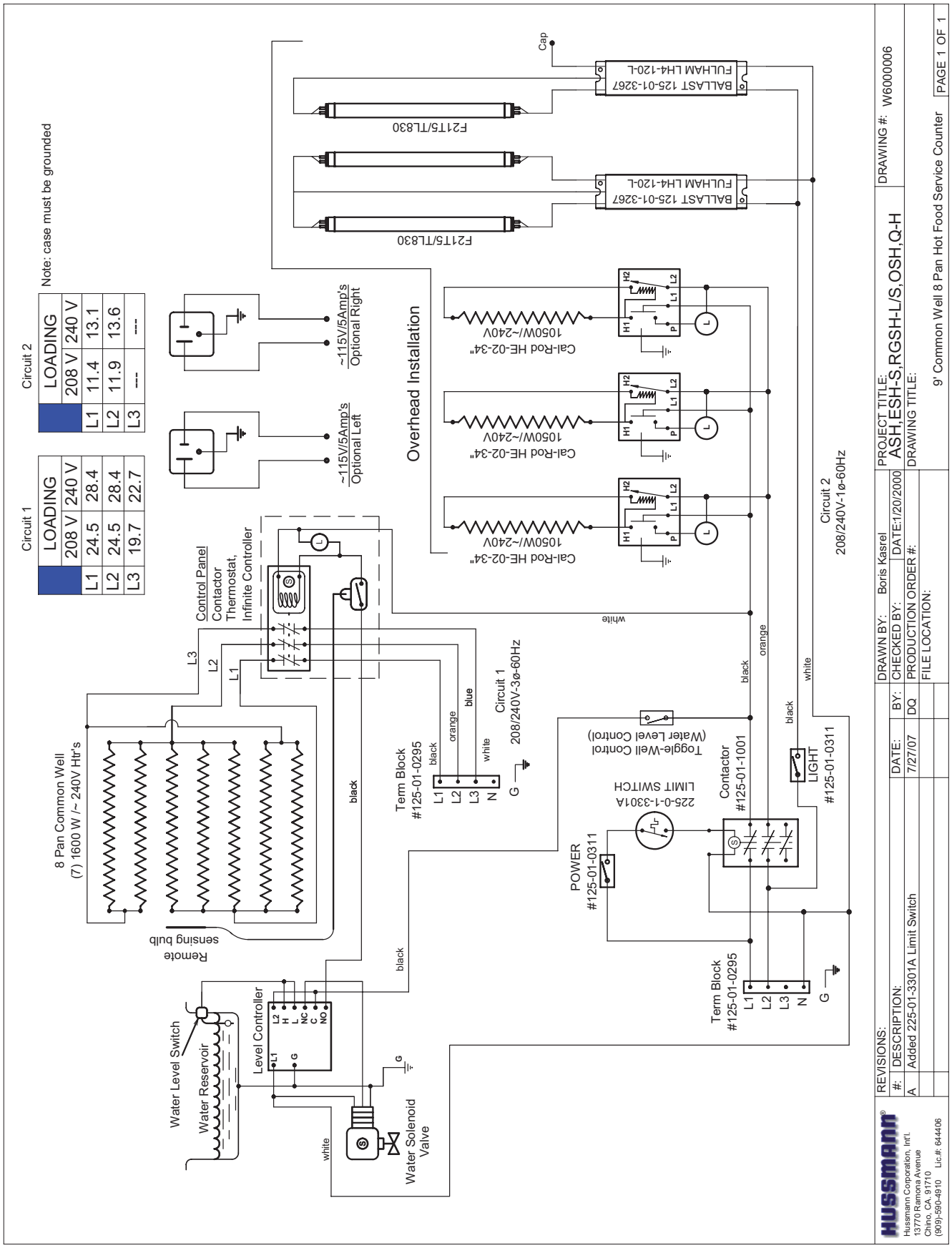
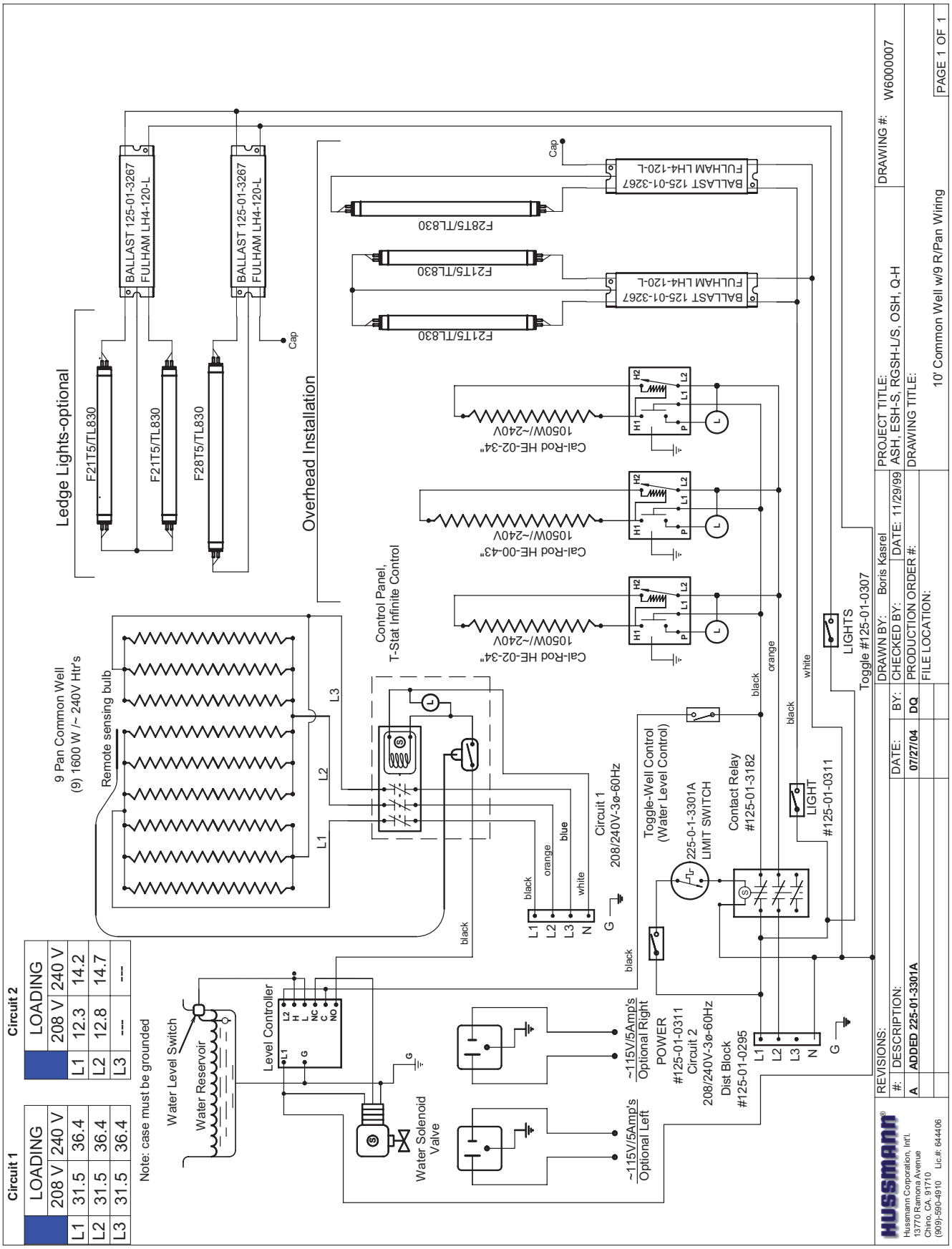


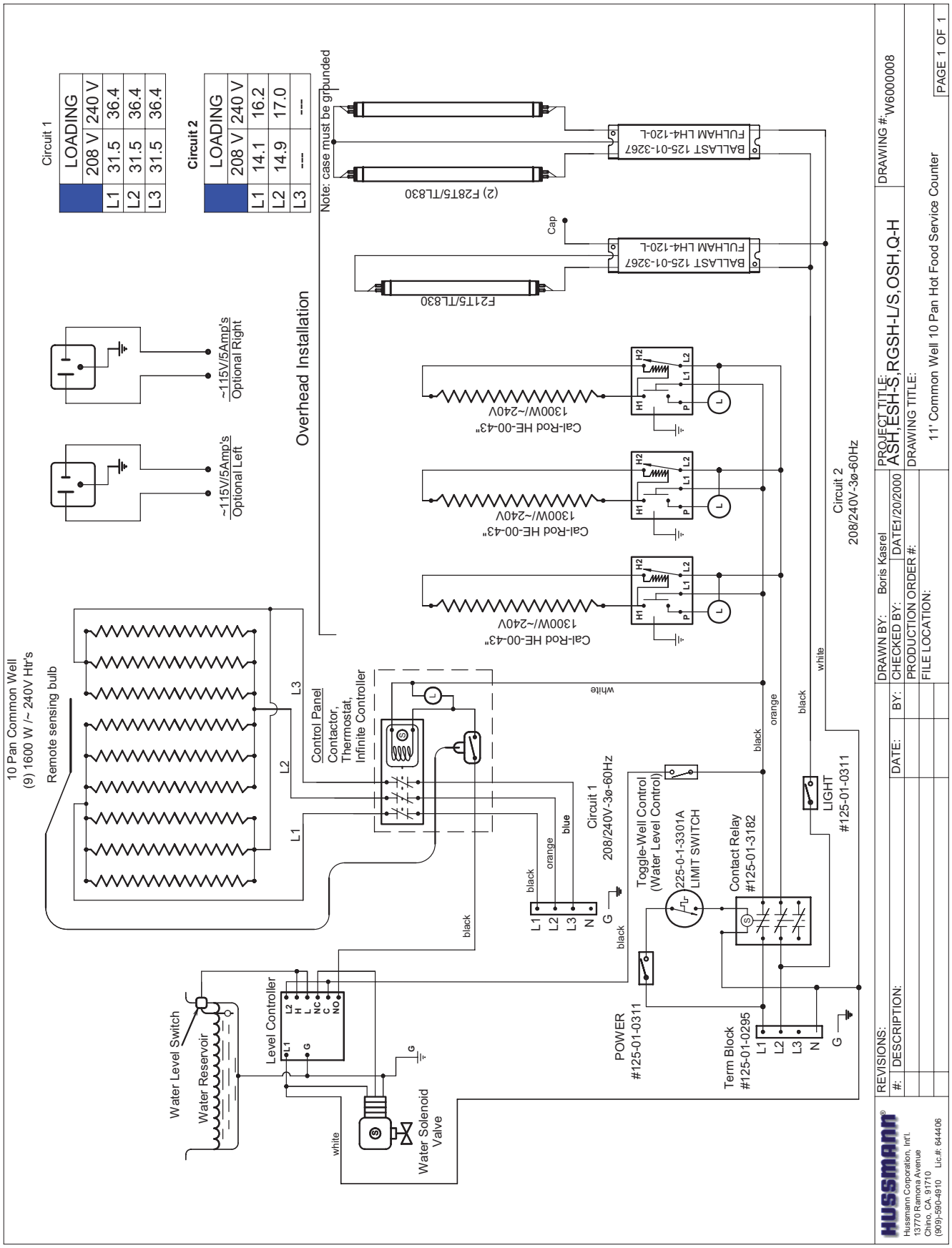
Wiring Diagrams (Cont'd)



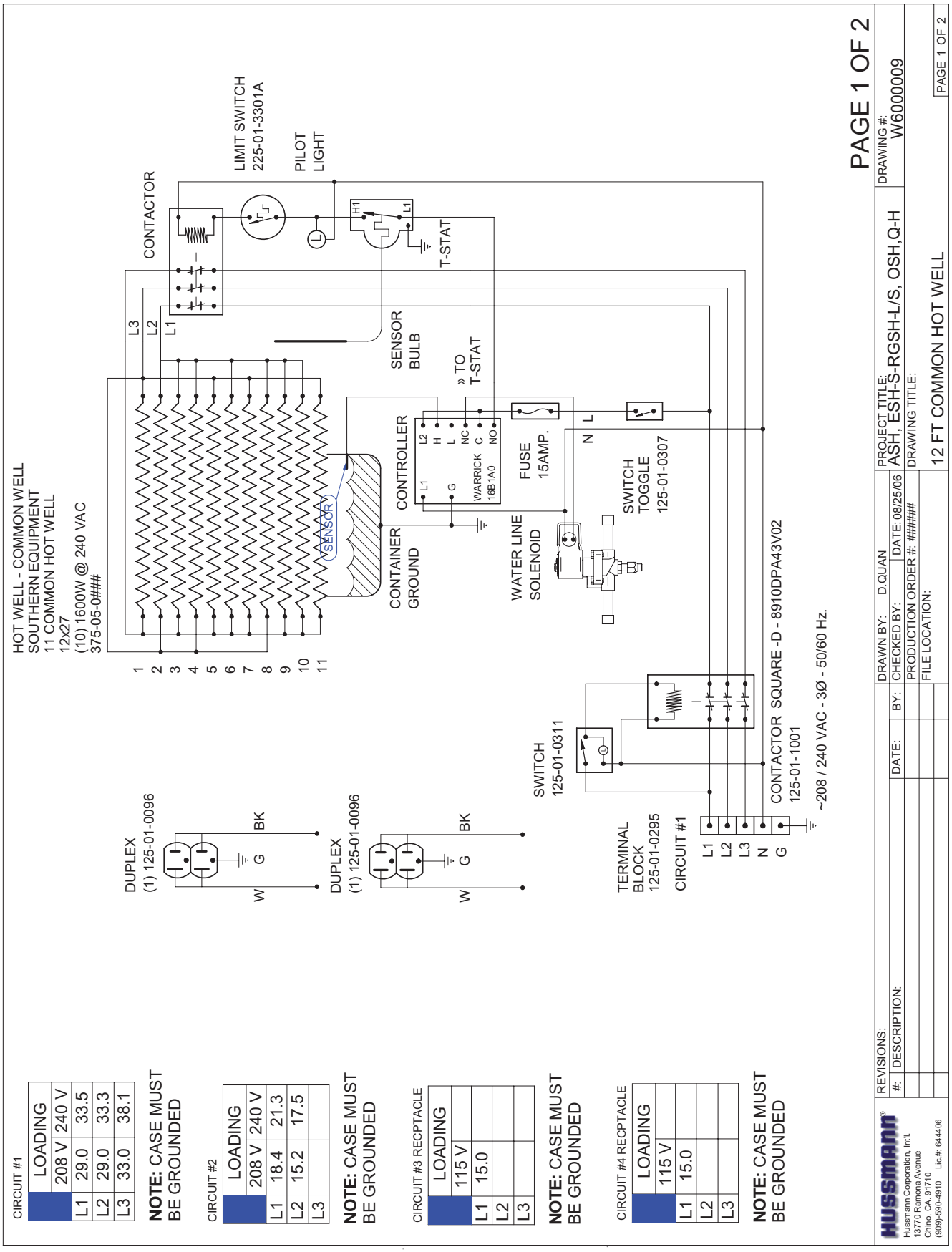
Wiring Diagrams (Cont'd)



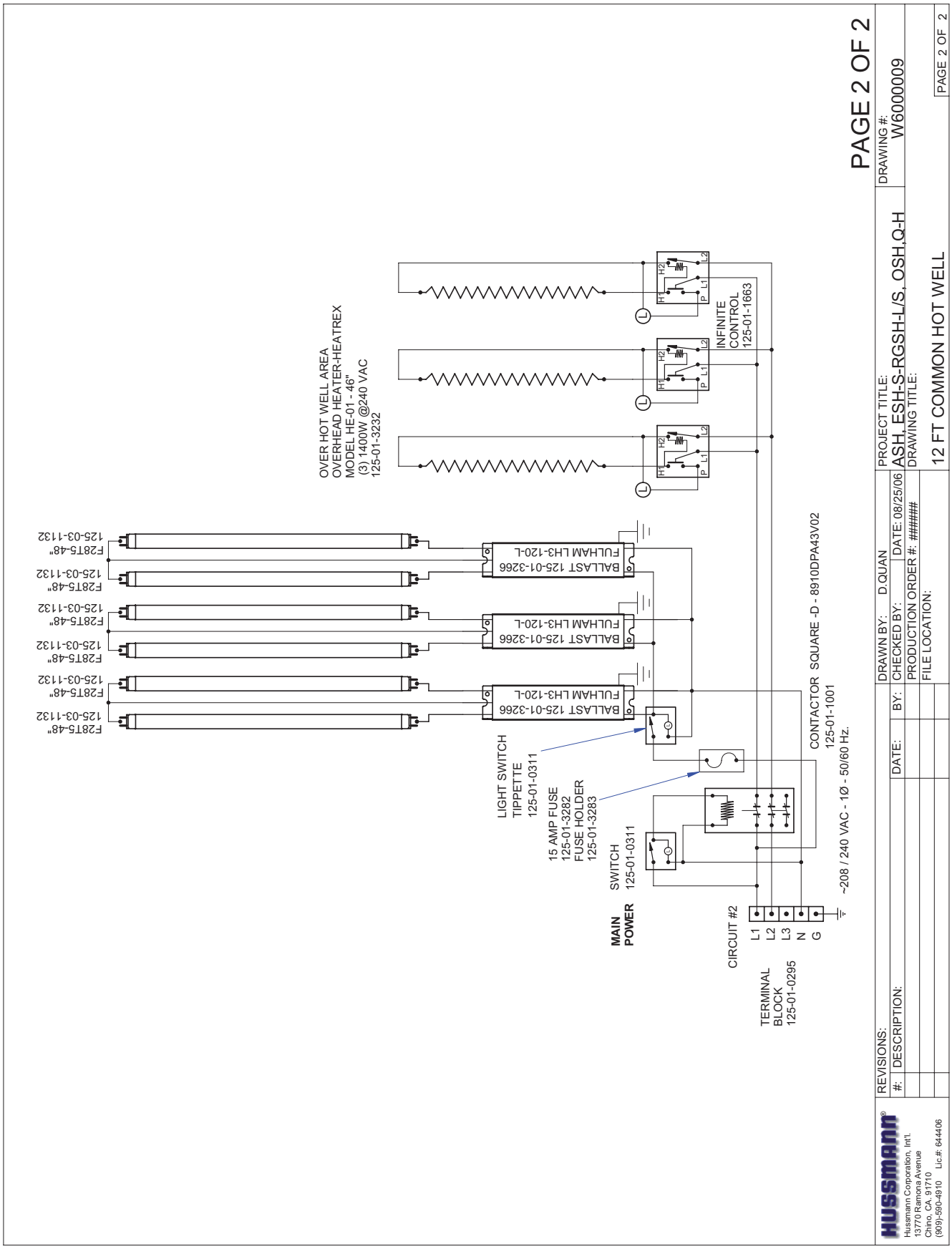
Wiring Diagrams (Cont'd)



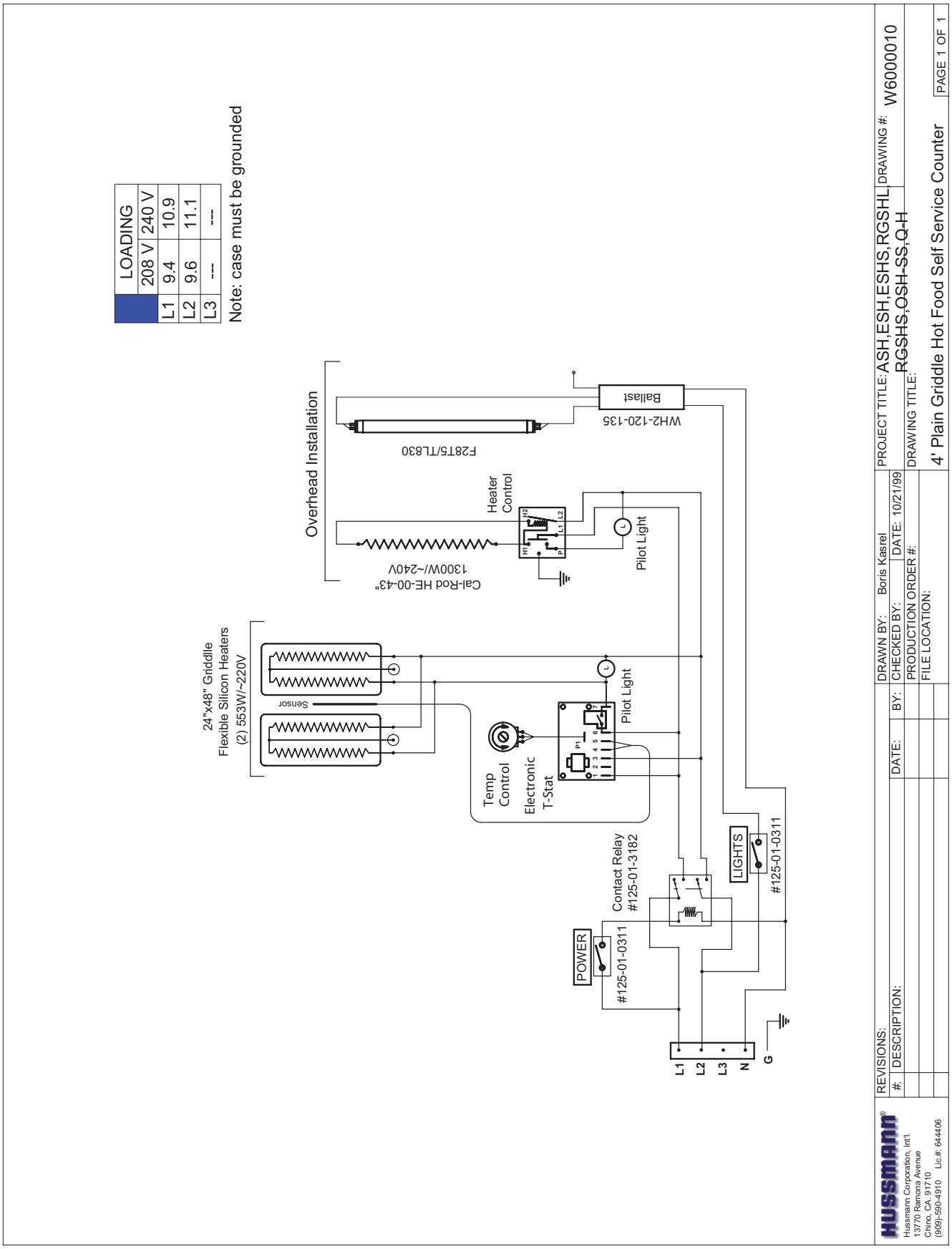
Wiring Diagrams (Cont'd)



Wiring Diagrams (Cont'd)



Wiring Diagrams (Cont'd)



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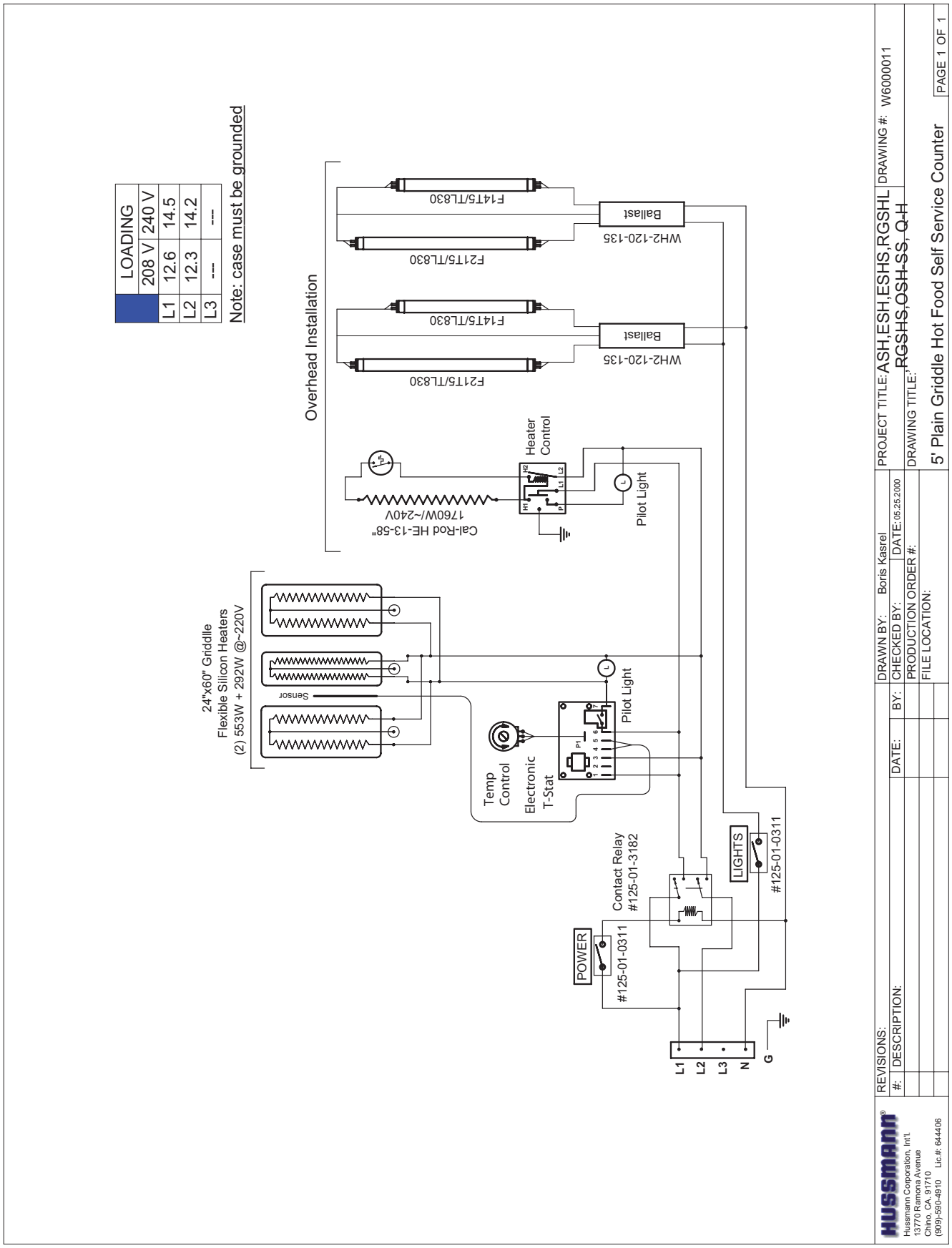

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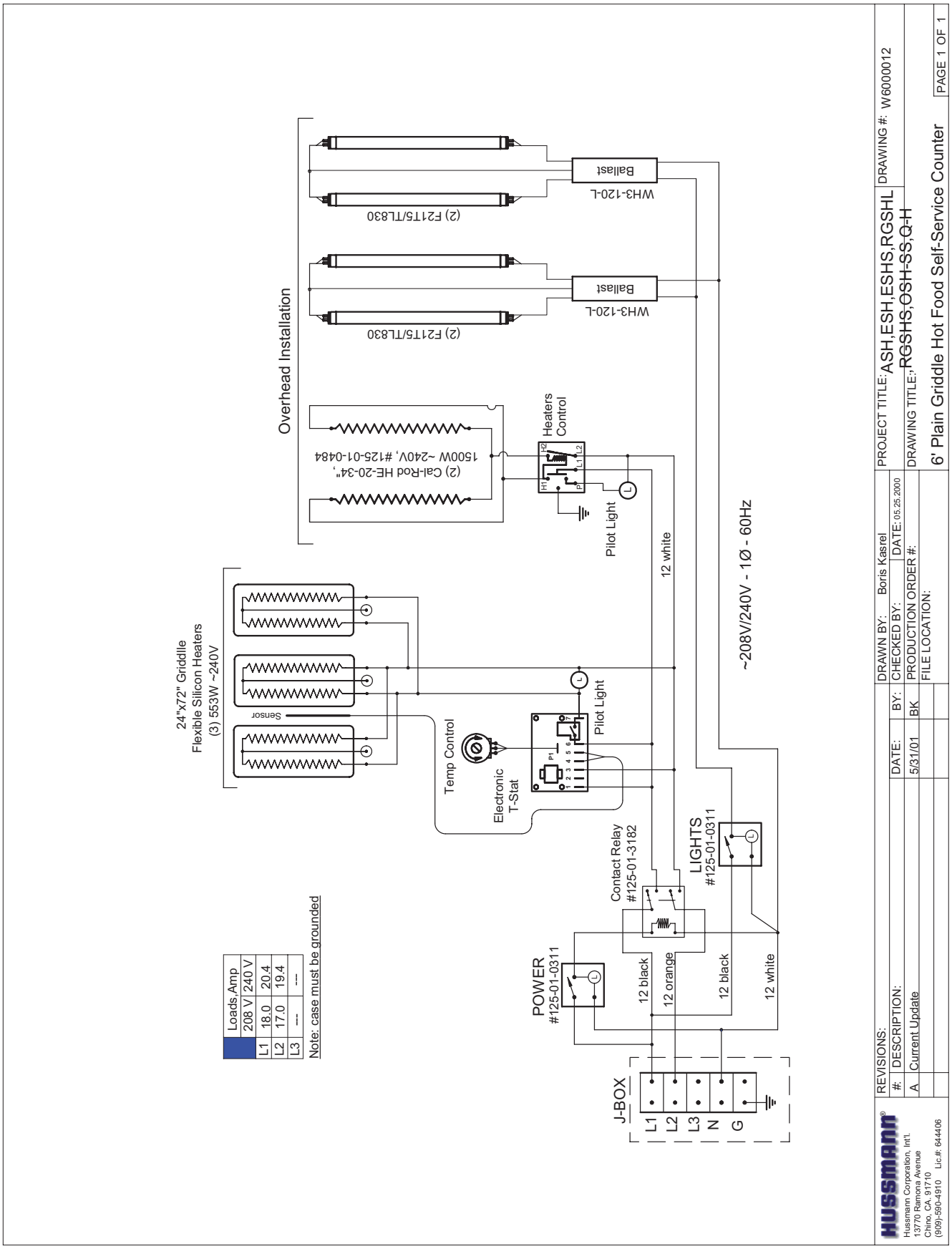

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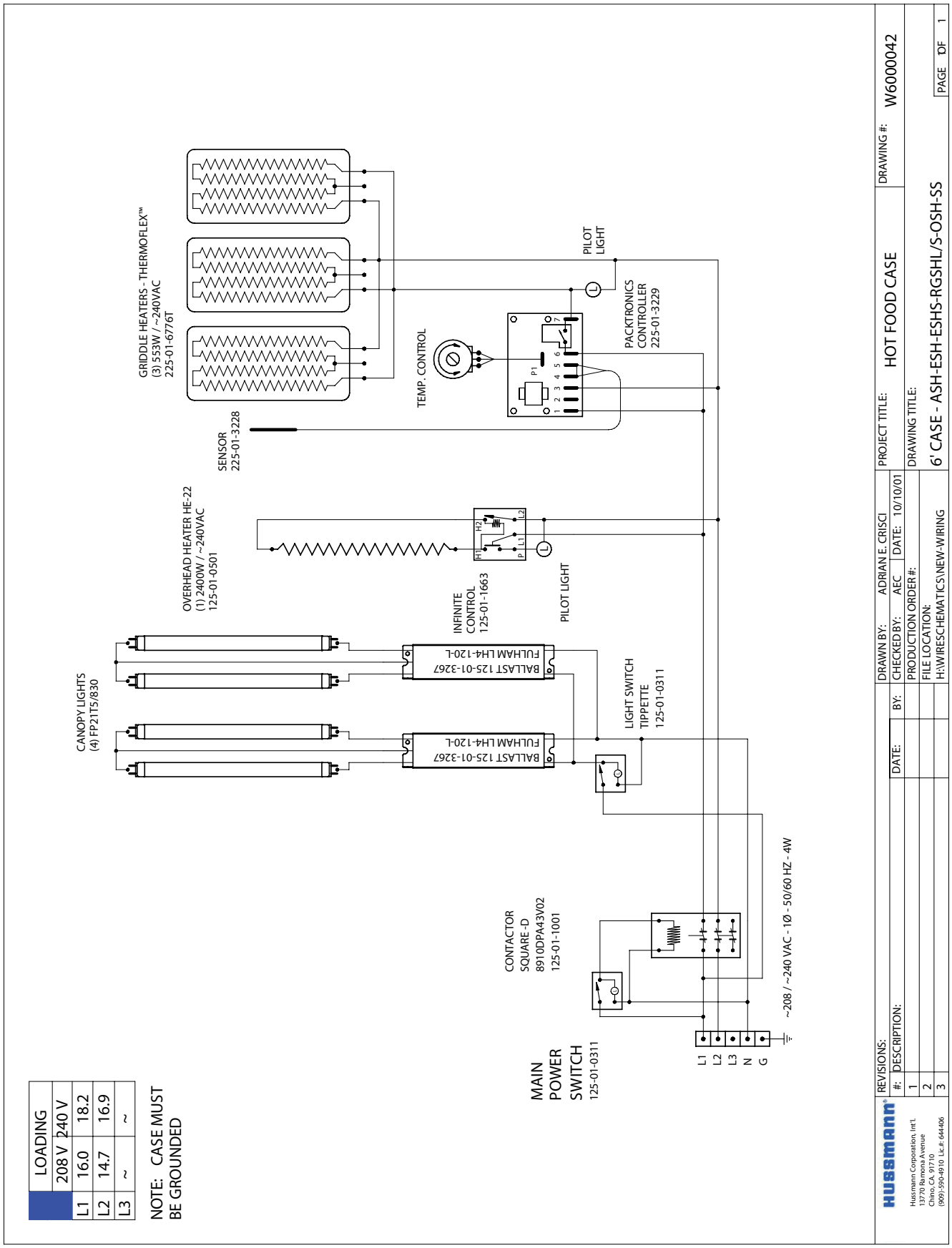

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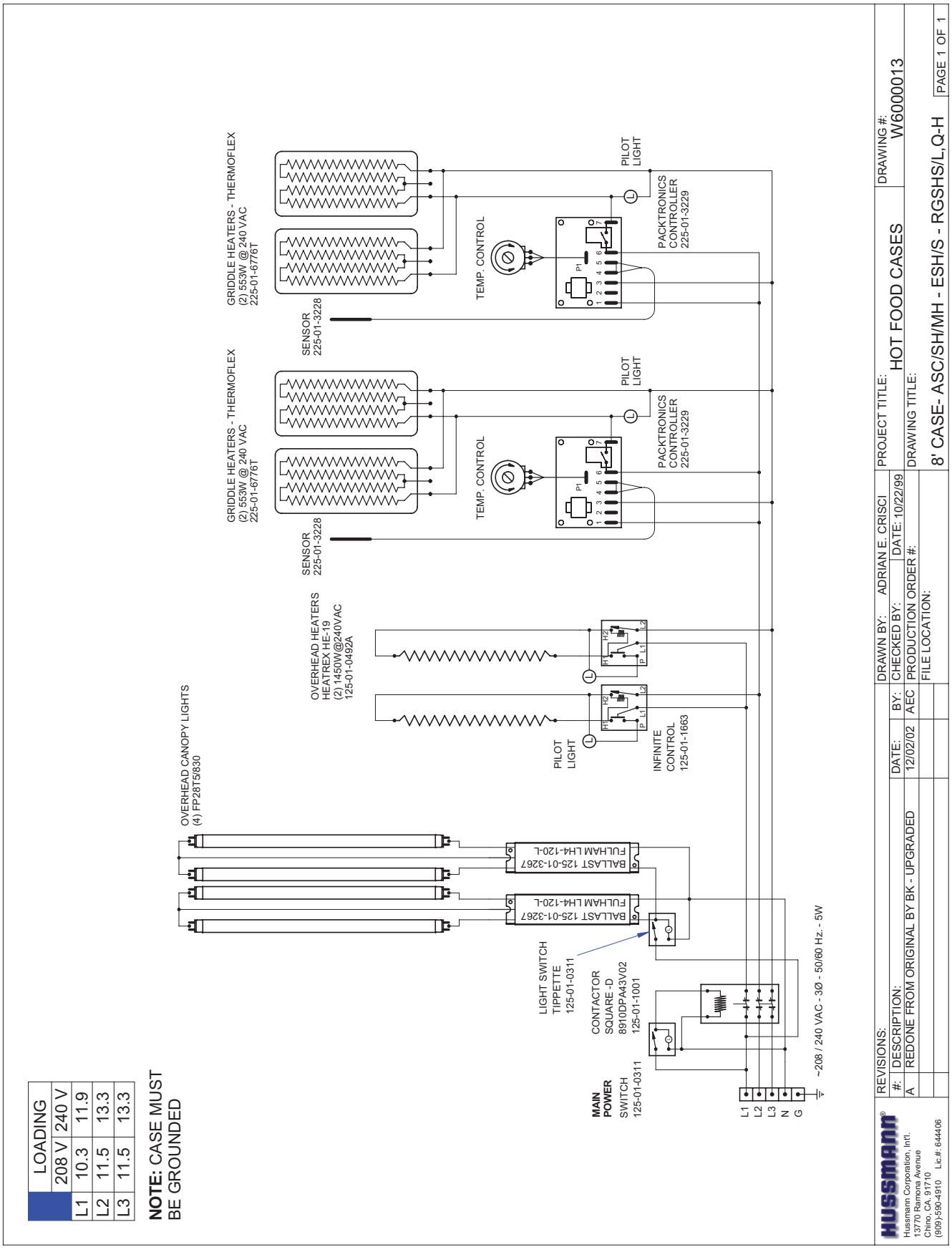

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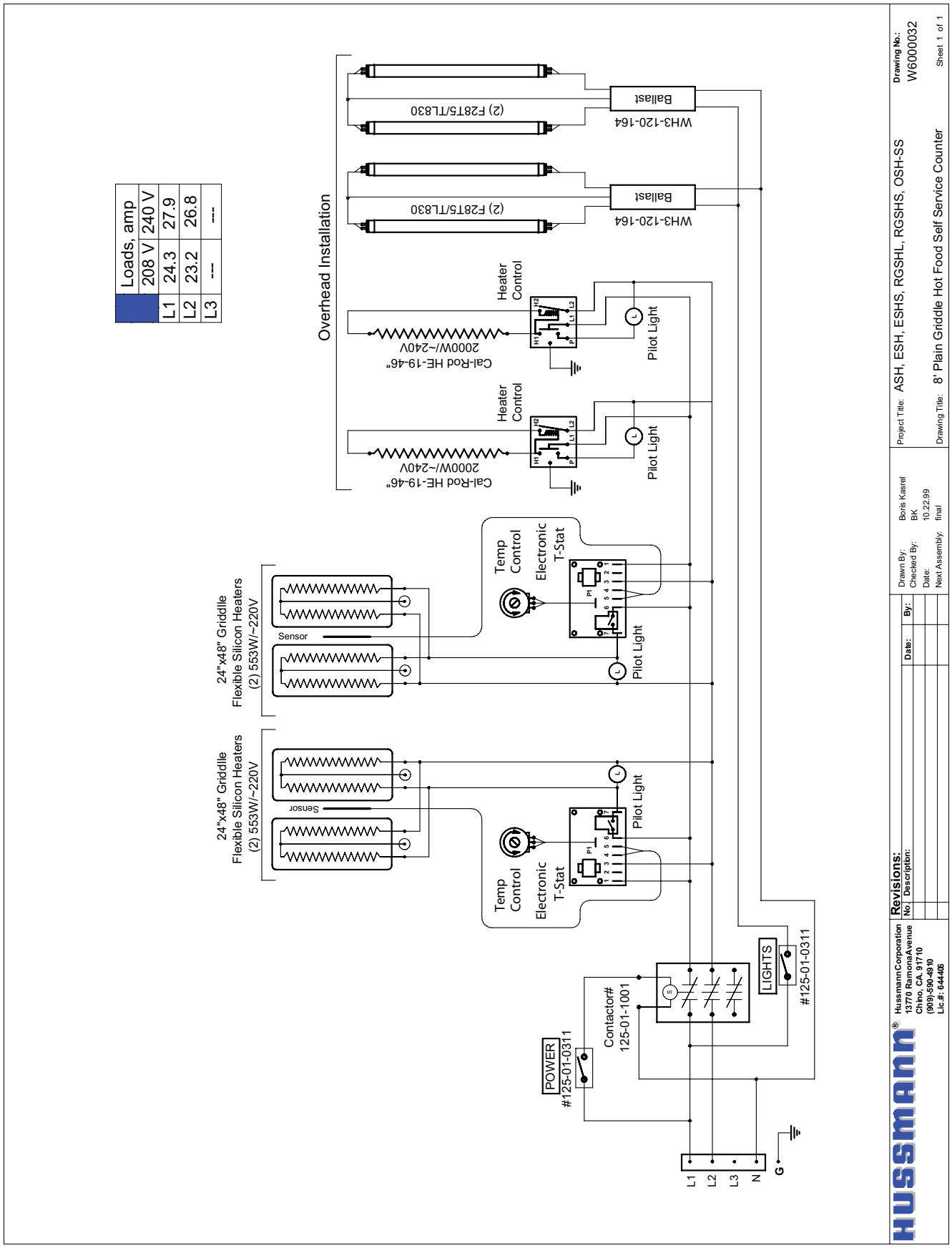

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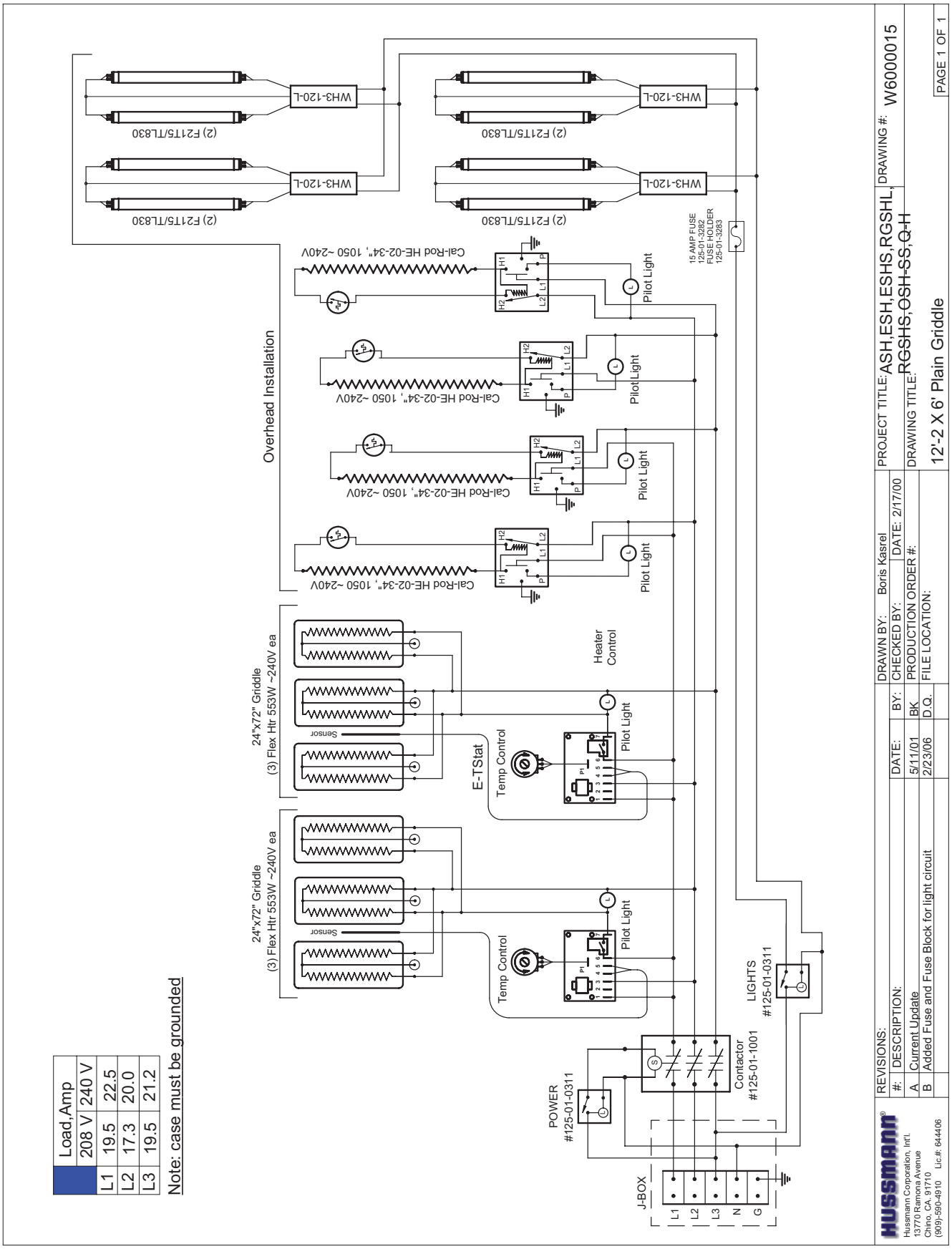


Load,Amp	208 V	240 V
L1	19.5	22.5
L2	17.3	20.0
L3	19.5	21.2

Note: case must be grounded

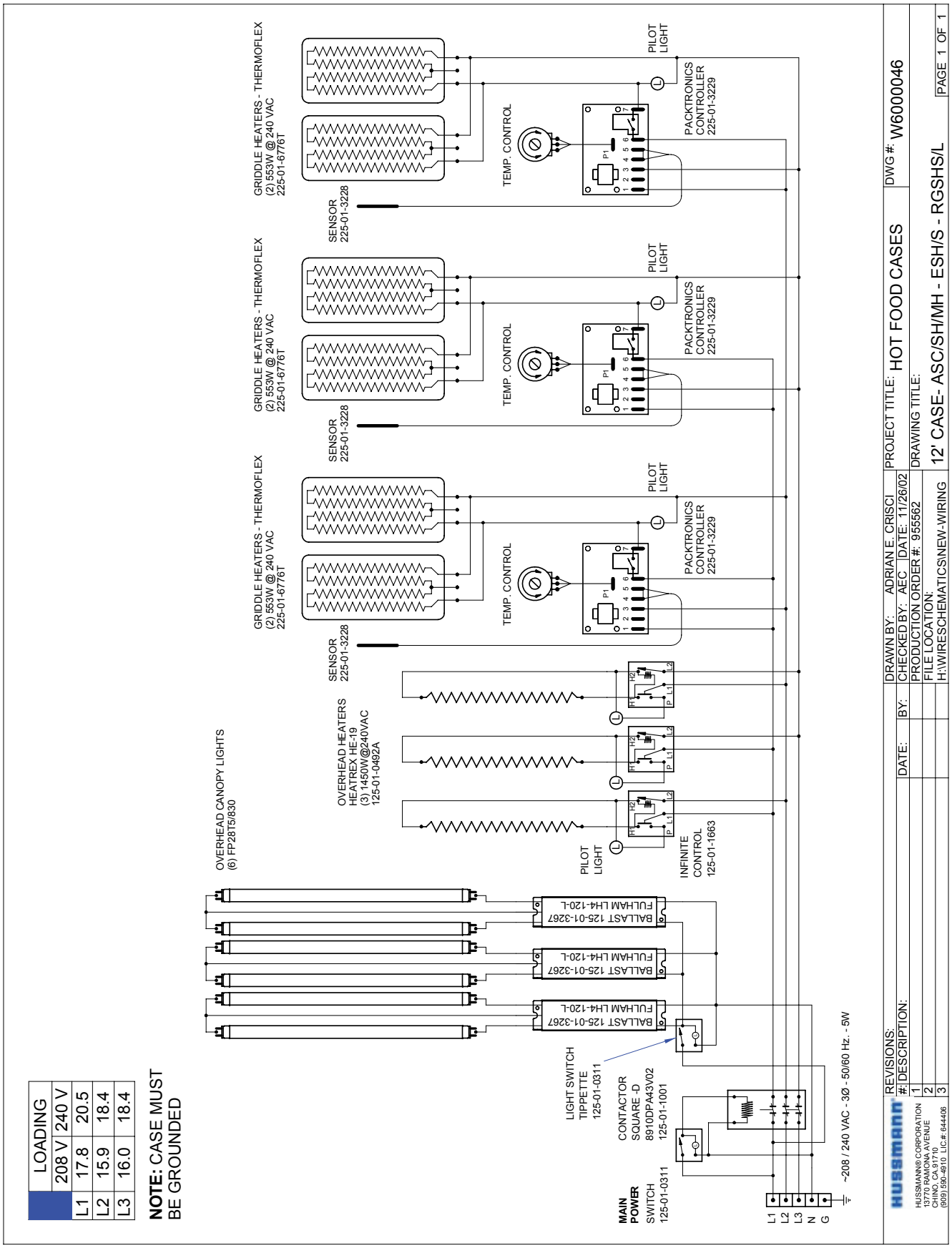
REVISIONS:			
#:	DESCRIPTION:	DATE:	BY:
A	Current Update	5/11/01	BK
B	Added Fuse and Fuse Block for light circuit	2/23/06	D.Q.

DRAWN BY: Boris Kasrel
CHECKED BY: DATE: 2/17/00
PRODUCTION ORDER #:
FILE LOCATION:

PROJECT TITLE: ASH,ESH,ESHS,RGSHL, RGSHS,SSH-SS,Q-H
DRAWING #: W6000015
DRAWING TITLE: 12'-2 X 6' Plain Griddle
PAGE 1 OF 1

HUSSMANN®
Hussmann Corporation, Int'l.
13770 Ramona Avenue
Chino, CA. 91710
(909)-590-4910 Lic.#: 644406

Wiring Diagrams (Cont'd)



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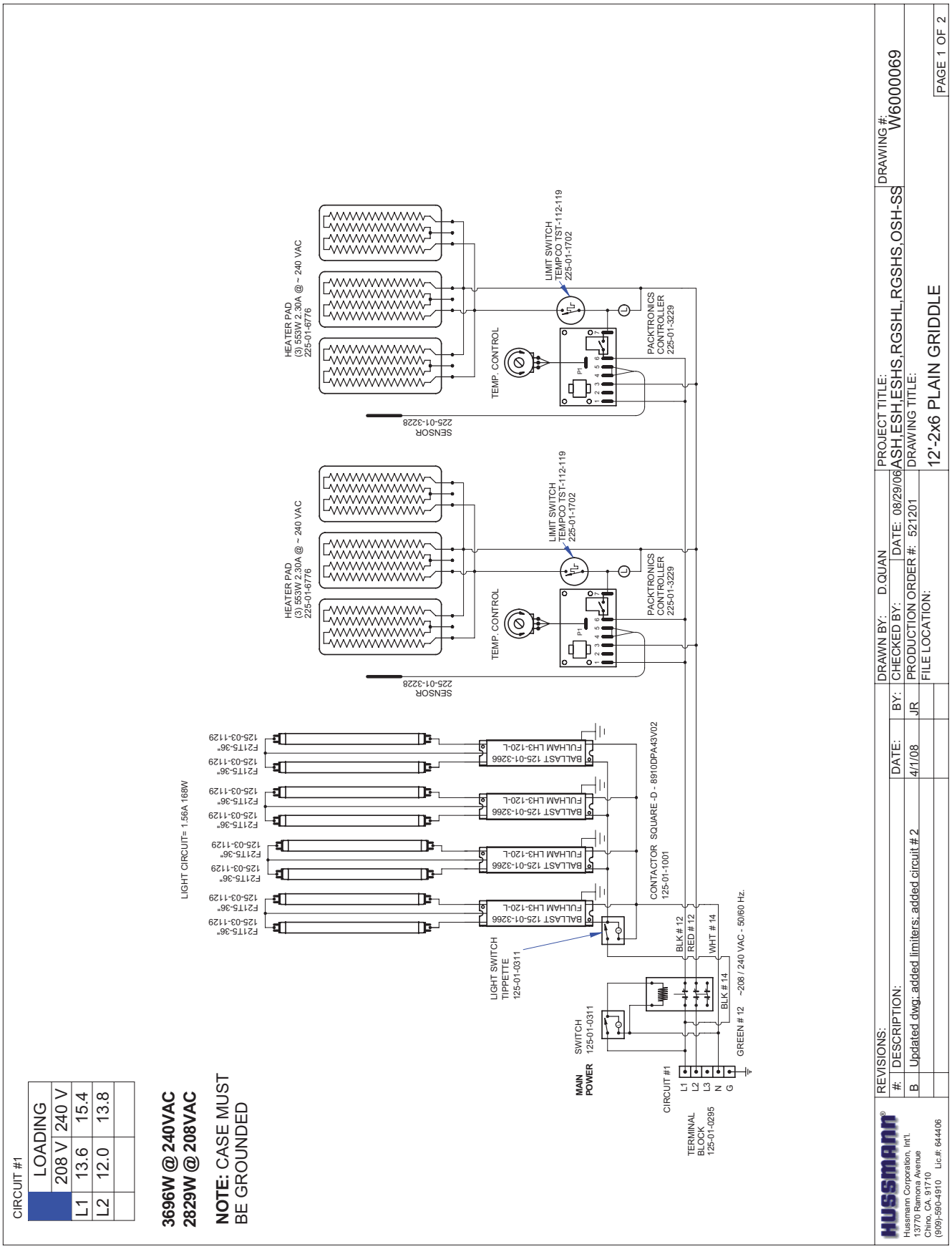

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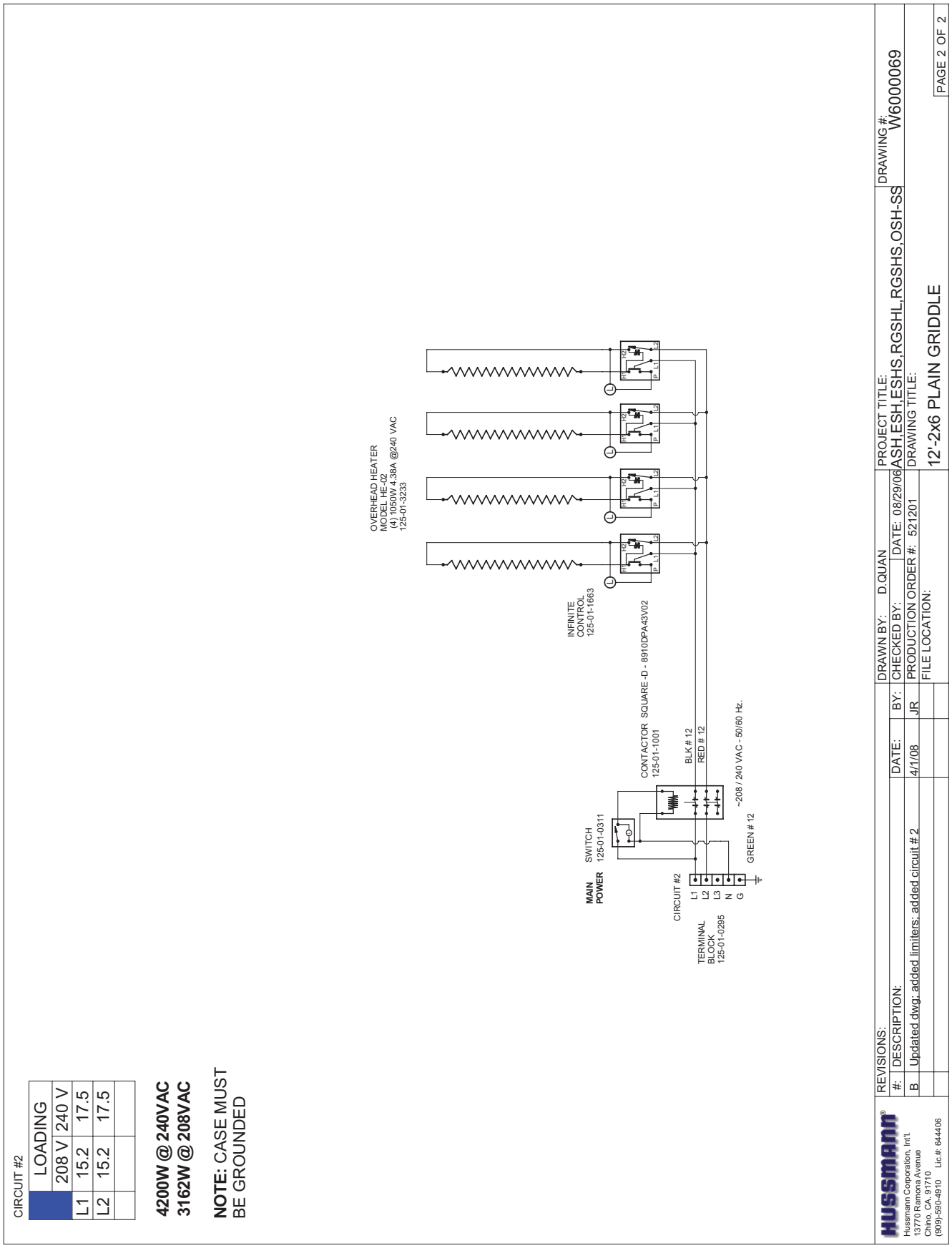
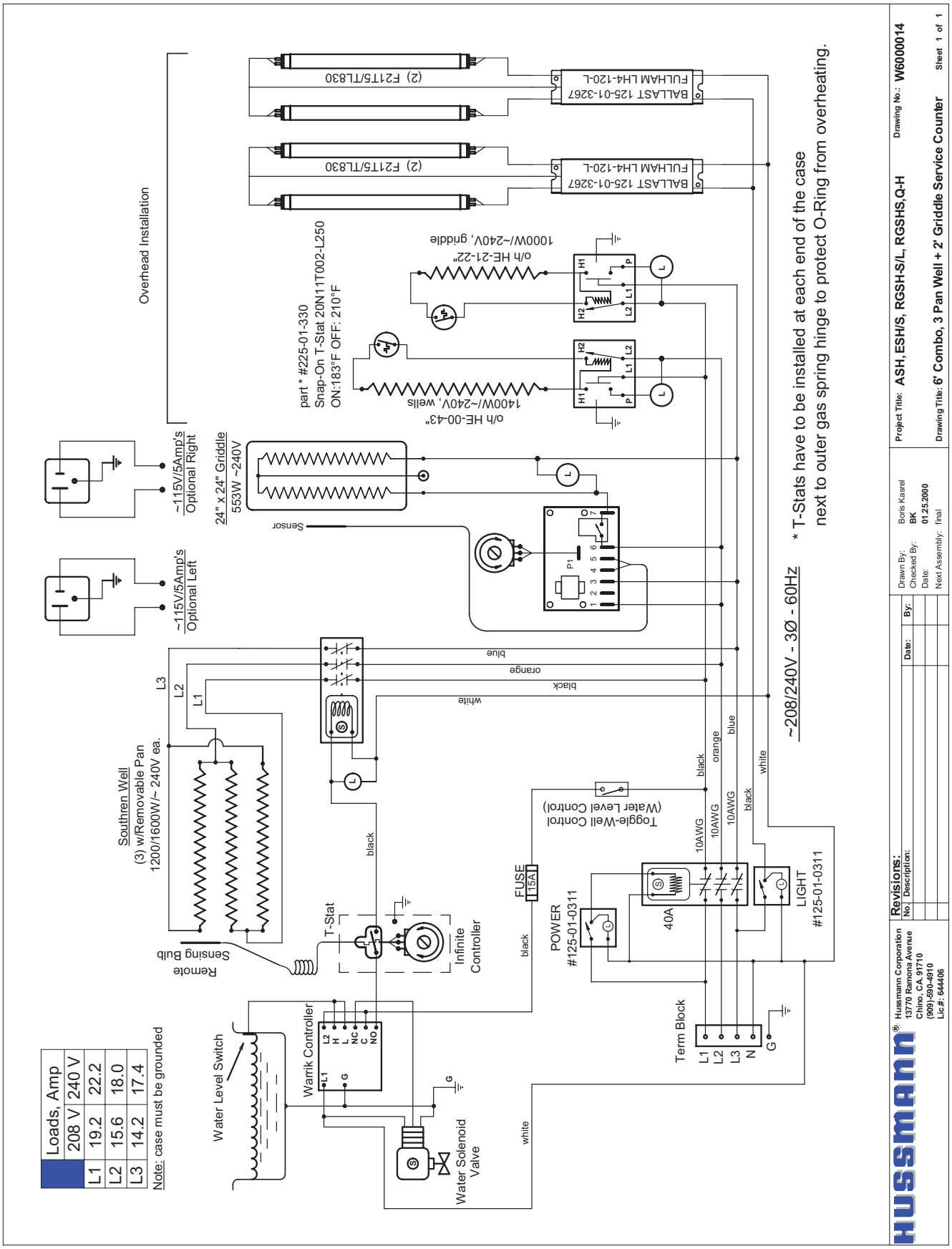


Wiring Diagrams (Cont'd)



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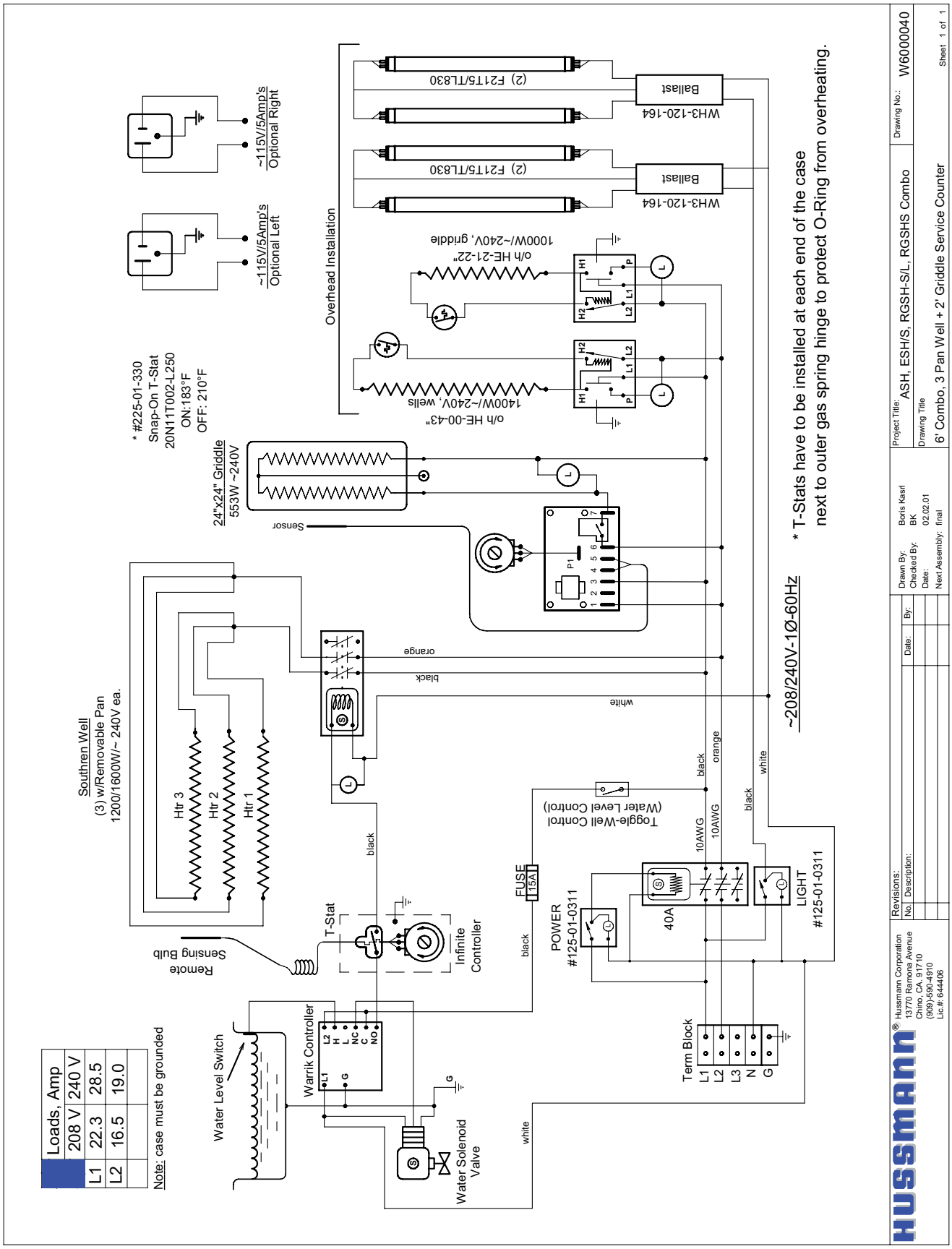

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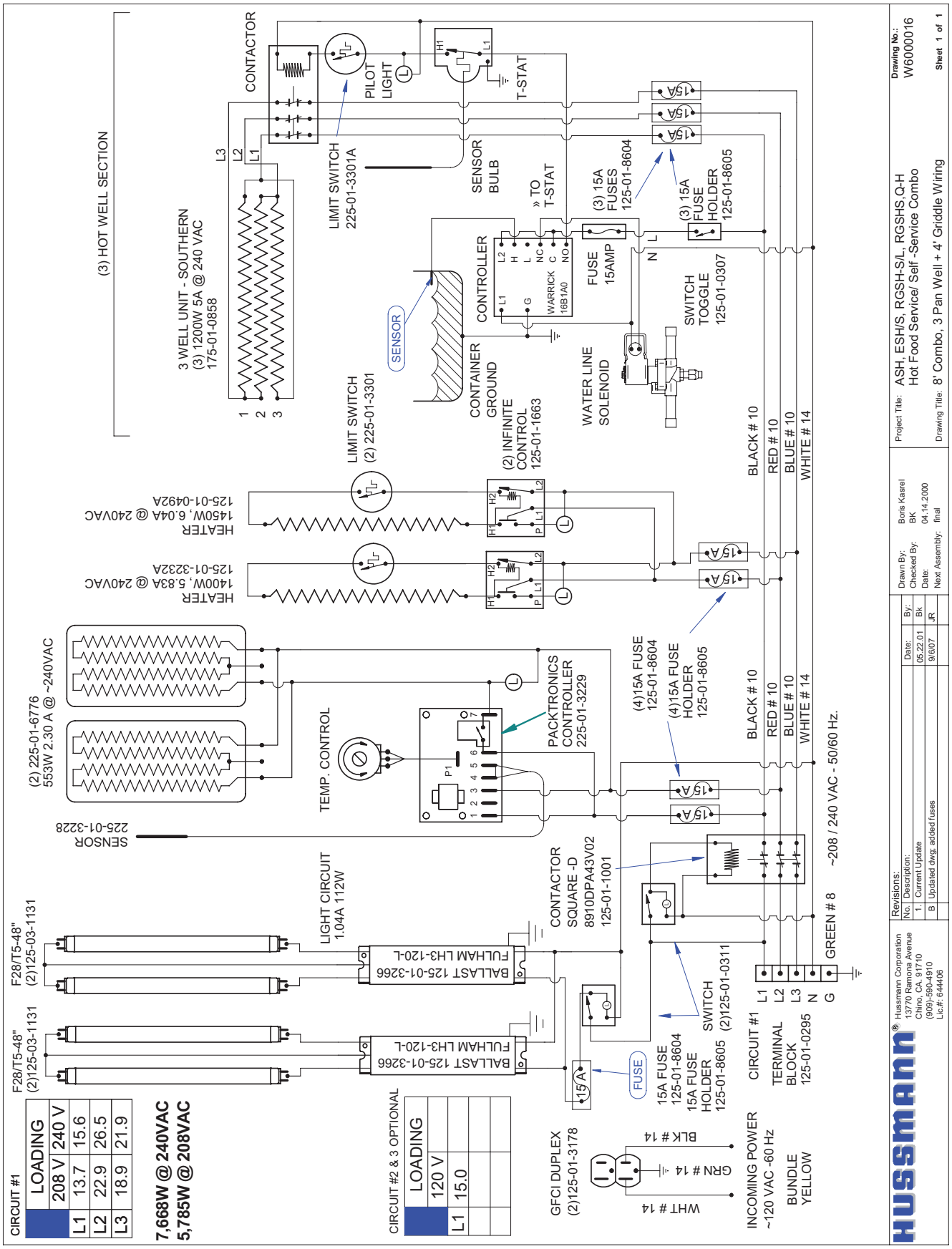

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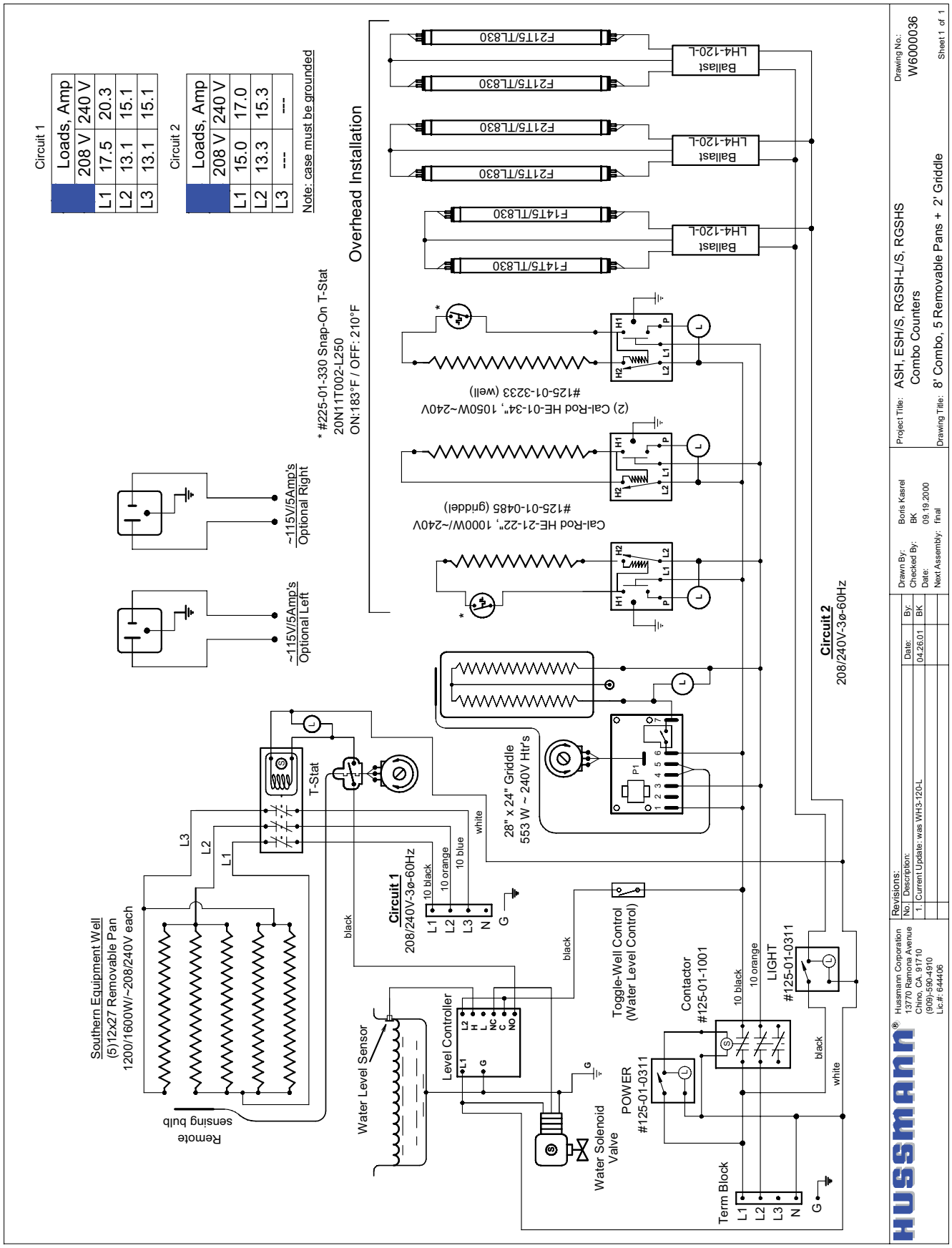


Wiring Diagrams (Cont'd)

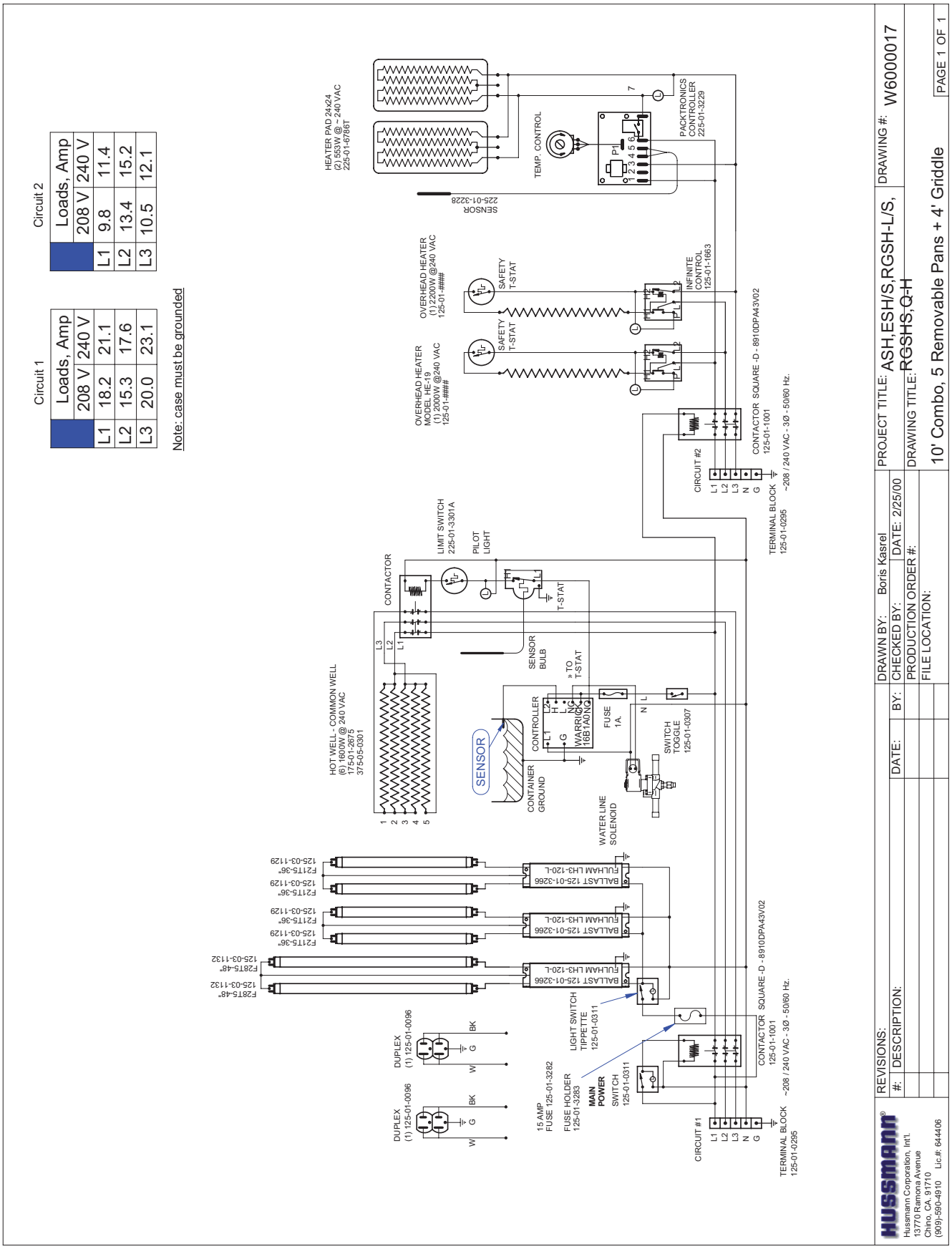
Circuit 1

	Loads, Amp	
	208 V	240 V
L1	18.2	21.1
L2	15.3	17.6
L3	20.0	23.1

Circuit 2

	Loads, Amp	
	208 V	240 V
L1	9.8	11.4
L2	13.4	15.2
L3	10.5	12.1

Note: case must be grounded



REVISIONS:			
#:	DESCRIPTION:	DATE:	BY:

DRAWN BY: Boris Kasrel
CHECKED BY: DATE: 2/25/00
PRODUCTION ORDER #:
FILE LOCATION:

PROJECT TITLE: ASH,ESH/S,RGSH-L/S,
DRAWING TITLE: RGSHS,G-H
10' Combo, 5 Removable Pans + 4' Griddle

DRAWING #: W6000017

PAGE 1 OF 1

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Wiring Diagrams (Cont'd)

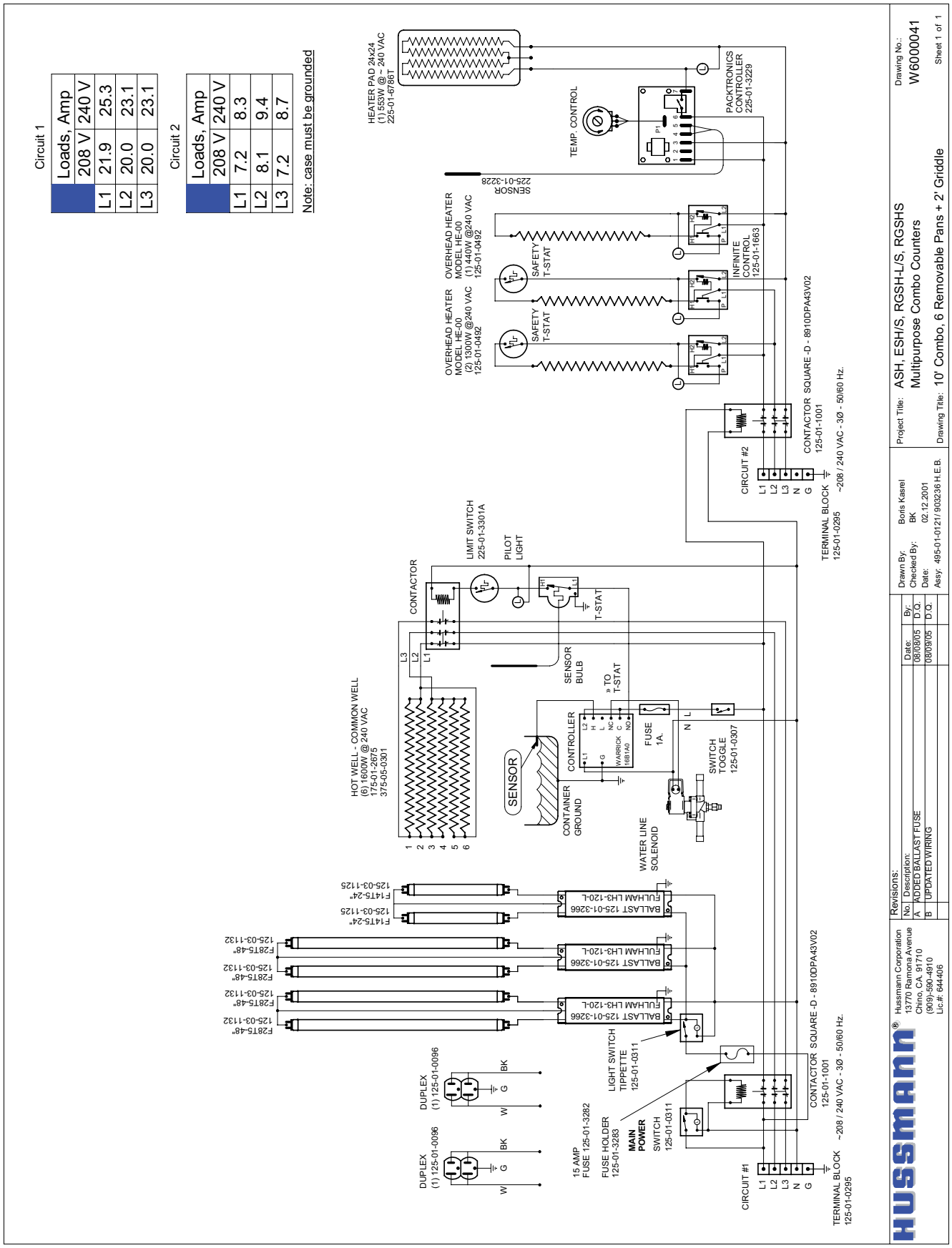
Circuit 1

	Loads, Amp	
	208 V	240 V
L1	21.9	25.3
L2	20.0	23.1
L3	20.0	23.1

Circuit 2

	Loads, Amp	
	208 V	240 V
L1	7.2	8.3
L2	8.1	9.4
L3	7.2	8.7

Note: case must be grounded



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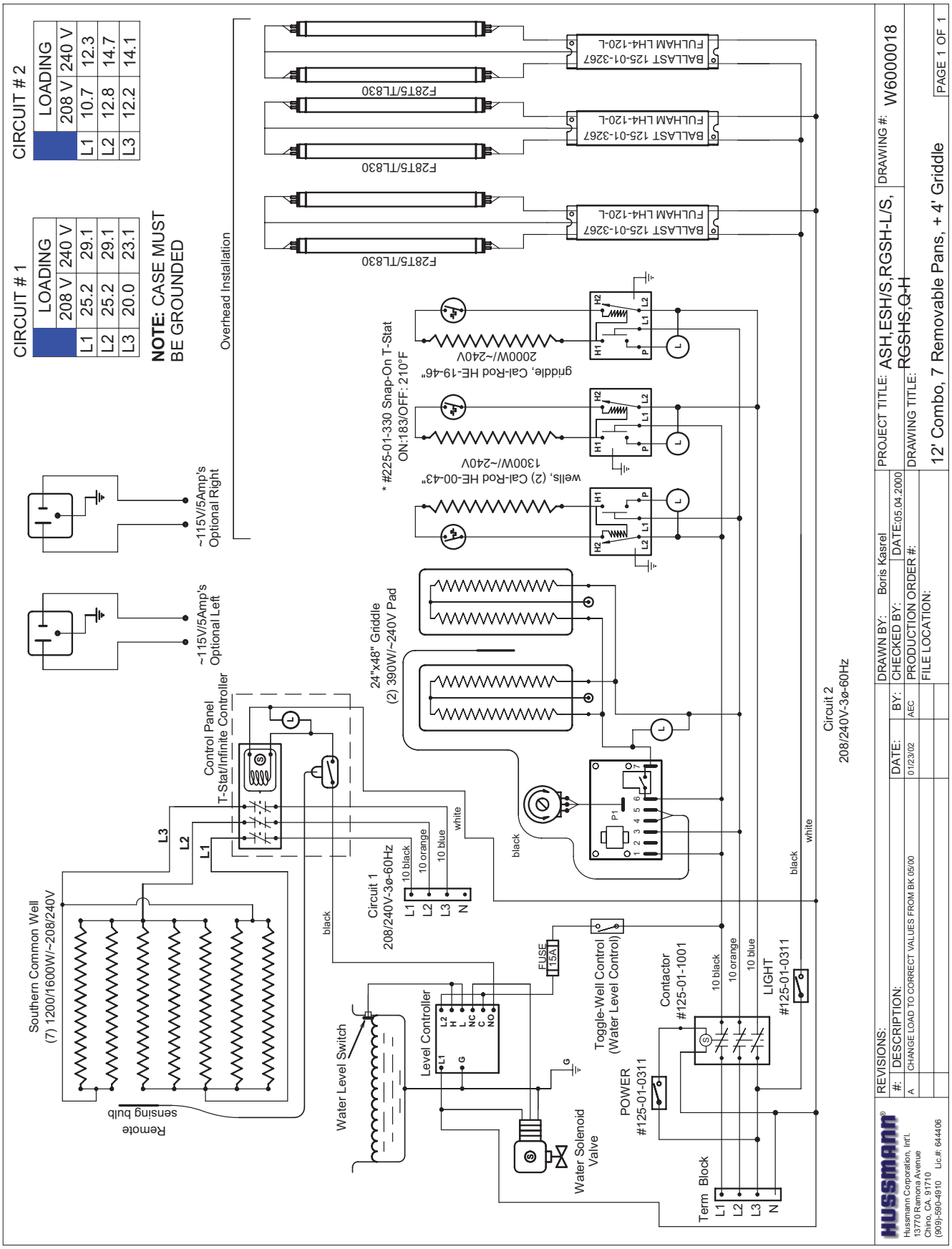

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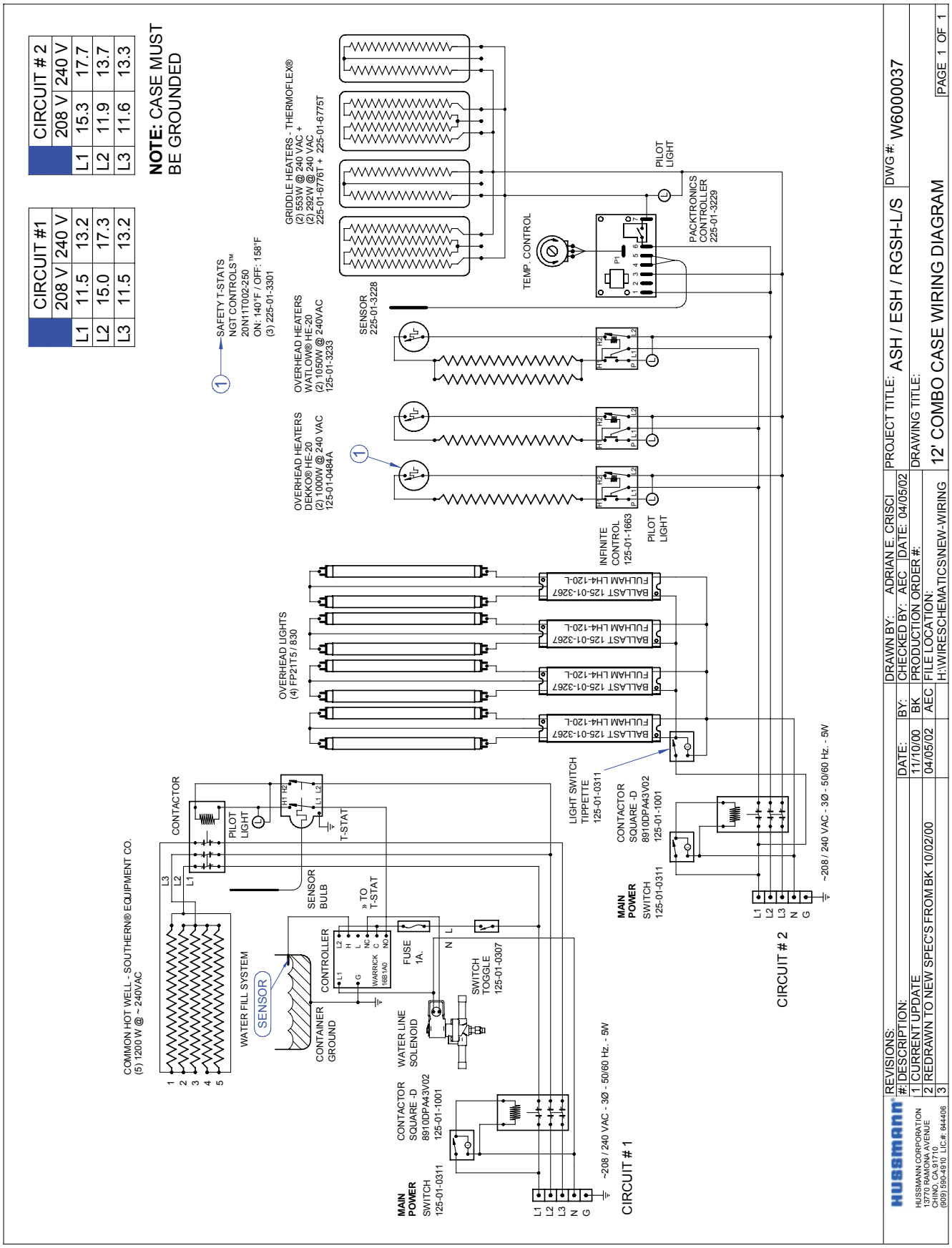

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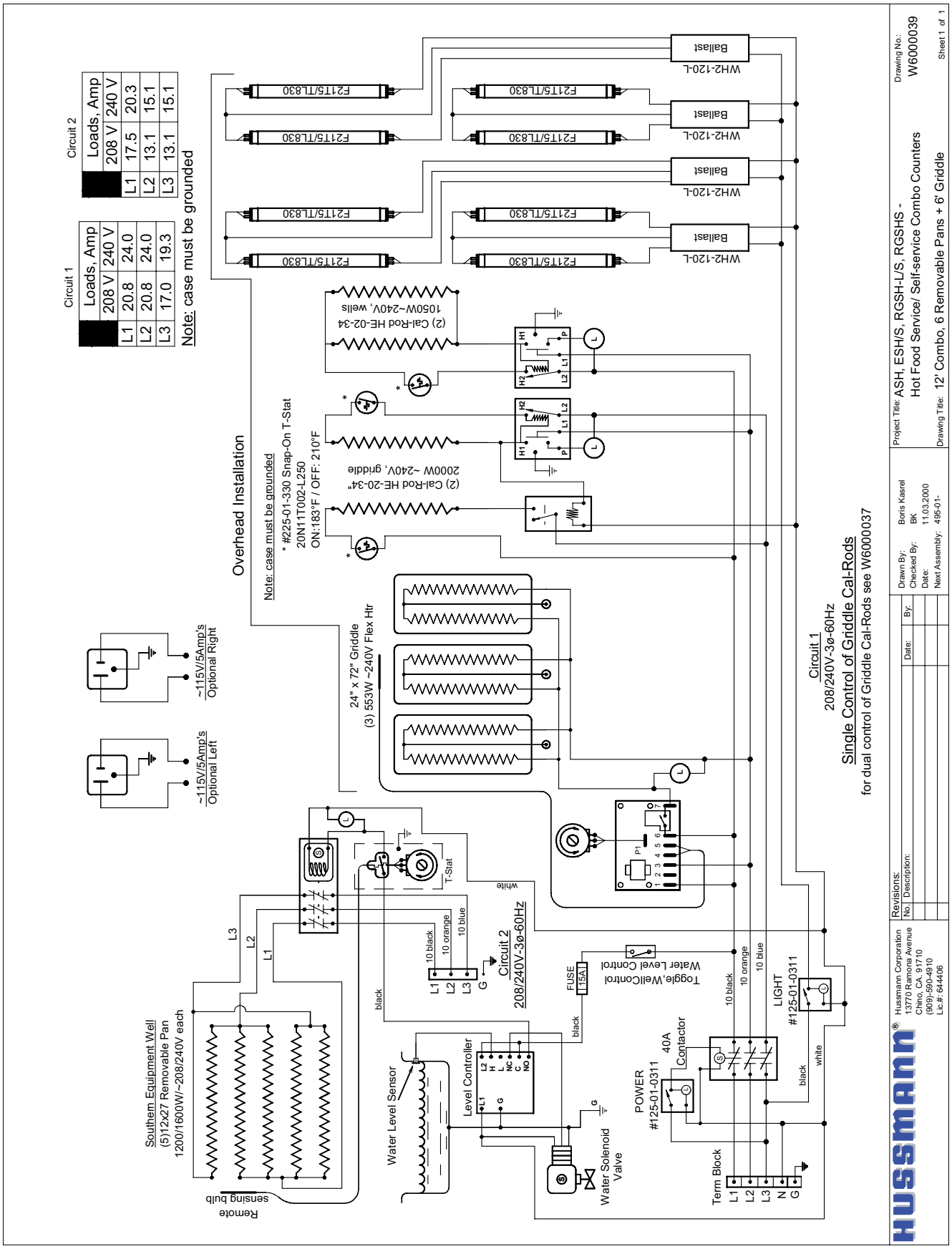
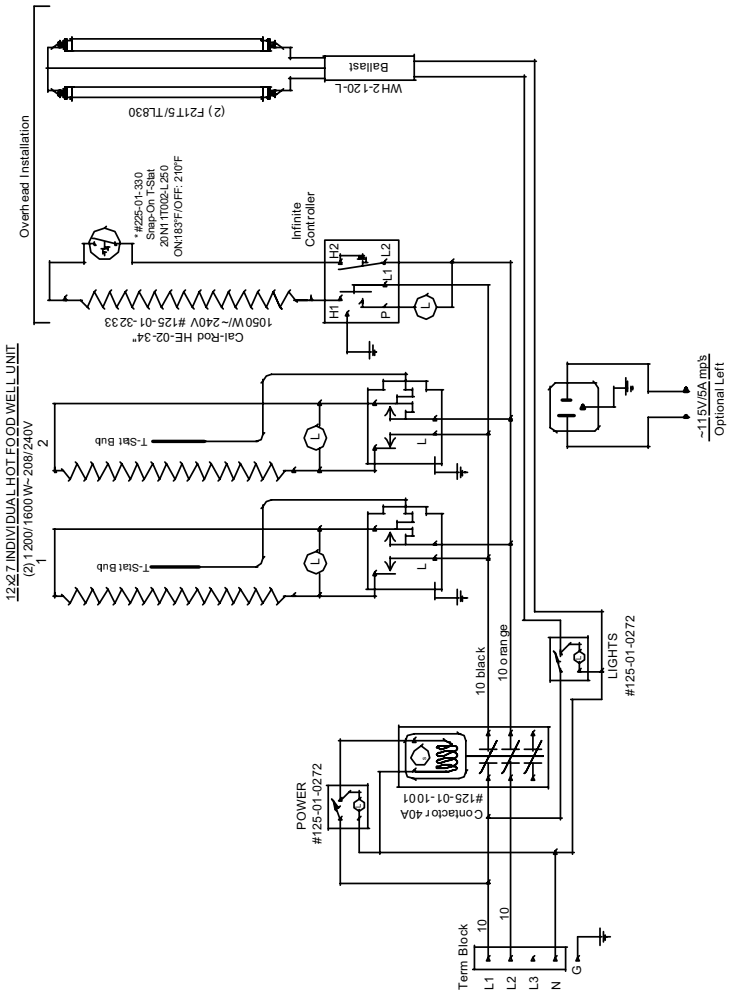


Wiring Diagrams (Cont'd)

Loads, Amps	208 VAC	240VAC
L1	15.7	18.0
L2	15.4	17.7
L3	---	---

Note : case must be grounded



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Revisions:			
No.	Description:	Date:	By:
1.	Current Update.	09.25.00	BK

Drawn By: Boris Kasrel
Checked By: BK
Date: 07. 19. 2000
Next Assembly: final

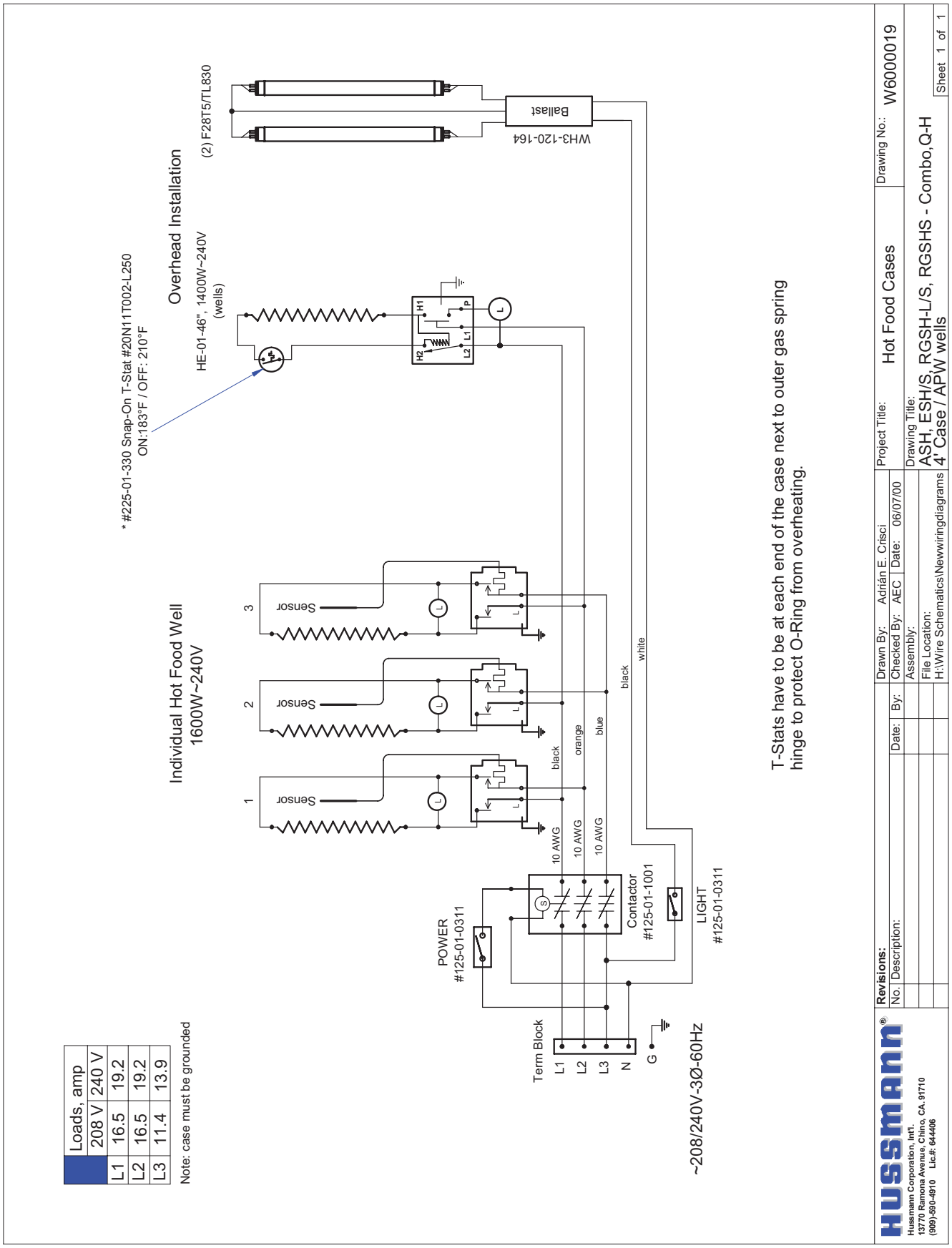
Project Title: ASH, ESH/S, RGSH-L/S, RGSHS
Individual Wells Hot Food Self-Service Counter

Drawing Title: 3', (2) 12x27 Hot Wells, Manul Water Fill

Drawing No.: W6000035.dft

Sheet 1 of 1

Wiring Diagrams (Cont'd)



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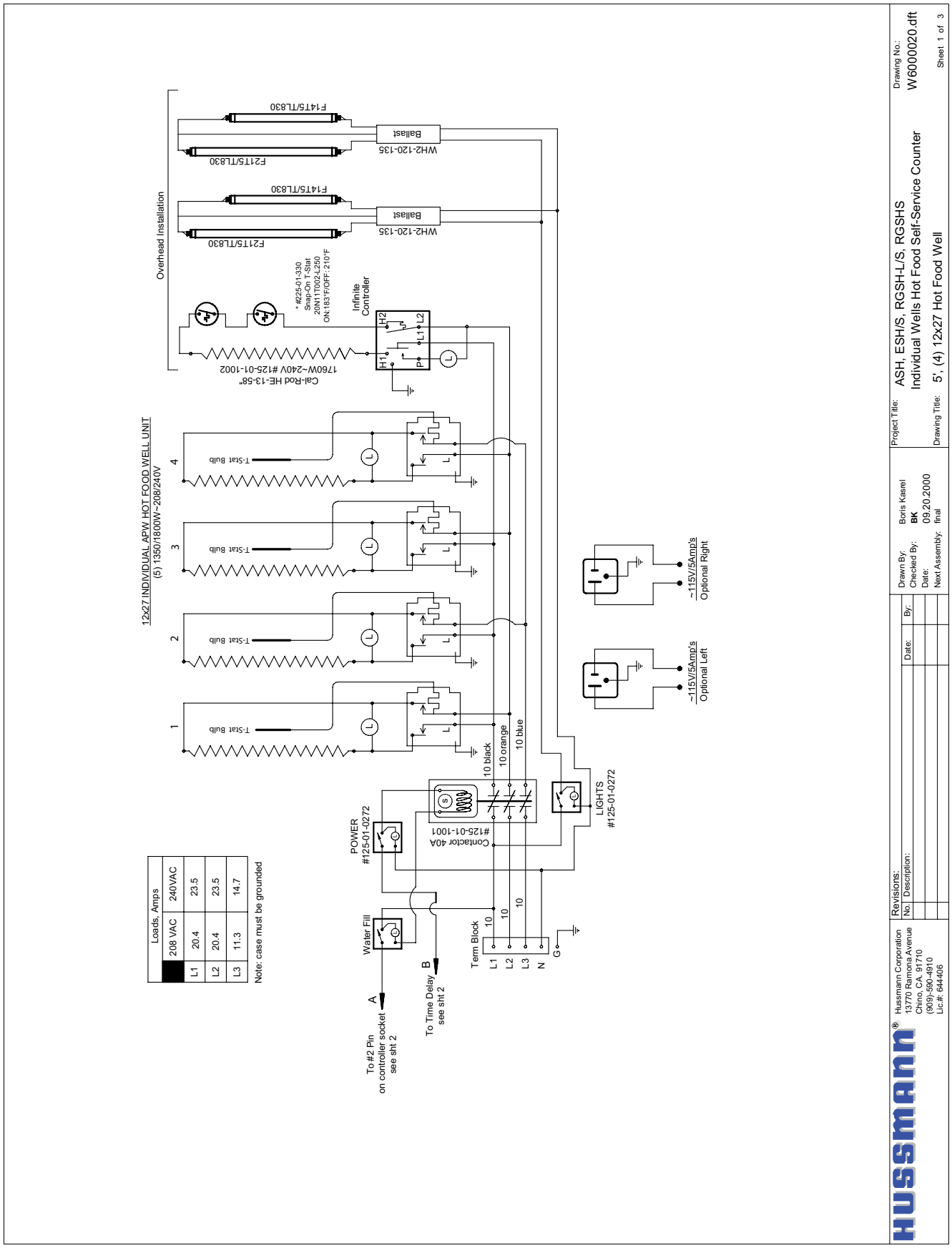

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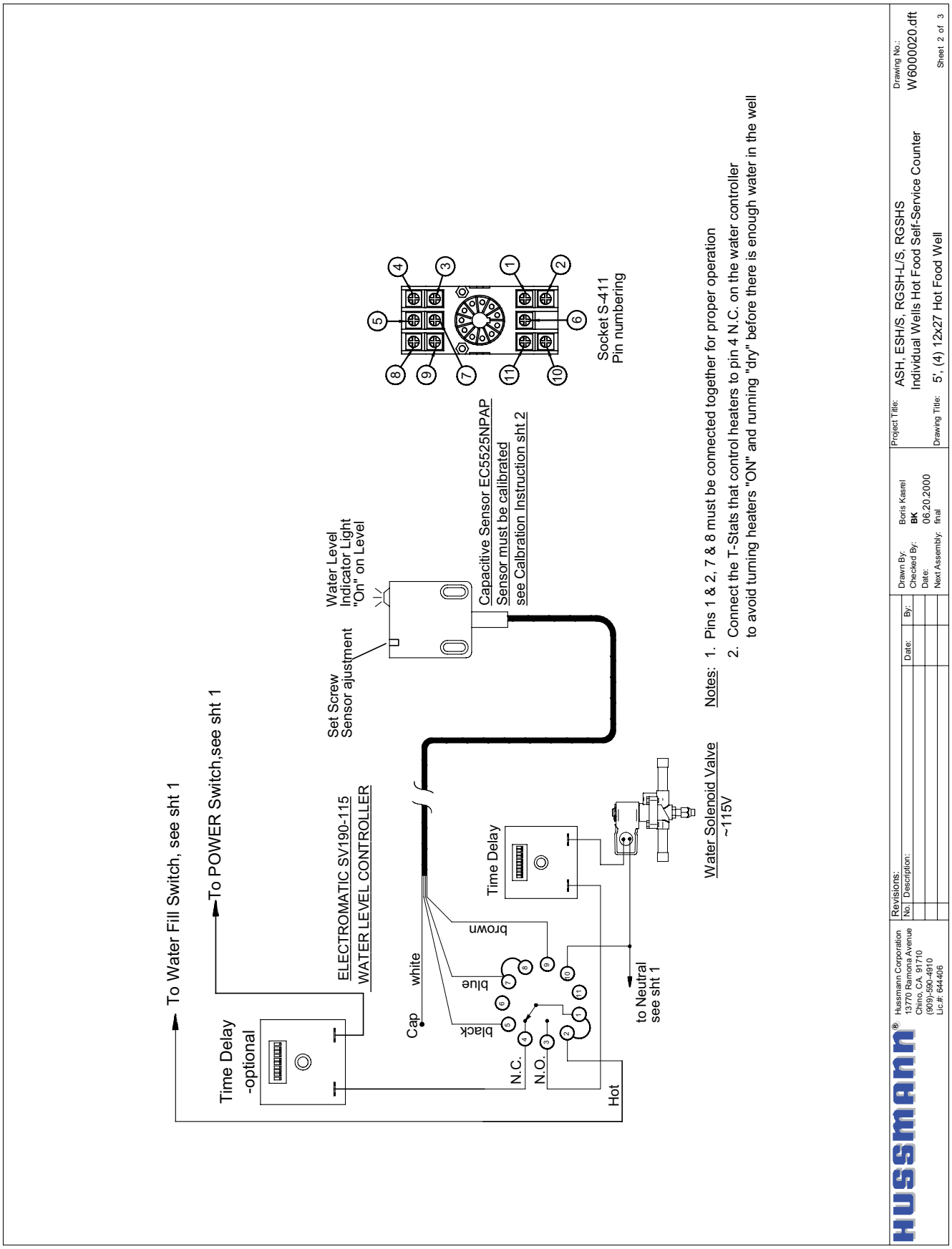


Wiring Diagrams (Cont'd)

Automatic Water Level System Calibration

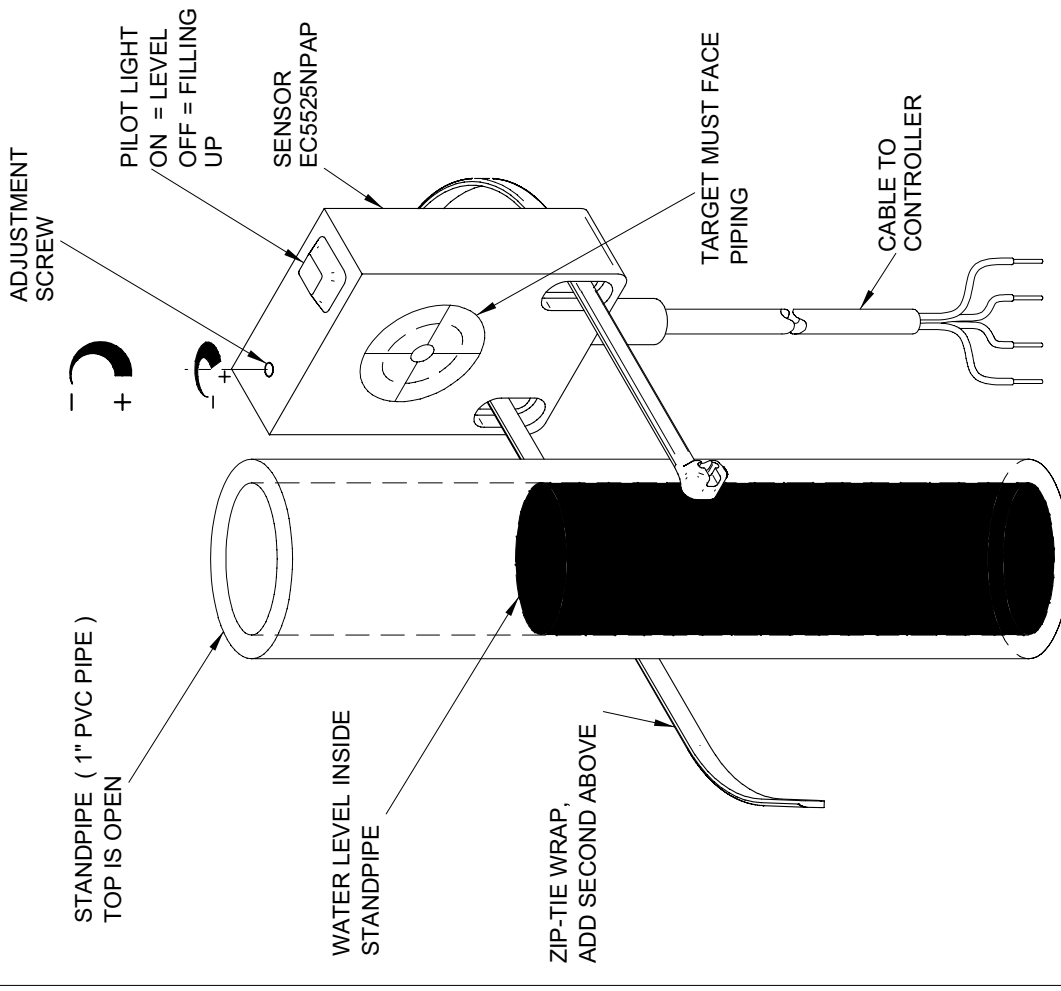
SENSORS ARE FACTORY SET (DEFAULT) TO MAXIMUM RATED SENSING RANGE . THIS CONDITION WILL OVERWHELM THE RANGE IN WHICH FLUID IS PRESENT INSIDE THE SIPHON STANDPIPE .
UNIT MUST BE CALIBRATED TO CASE SHAPE AND DESIGN.

CALIBRATION OF WATER LEVEL SYSTEM:

1- FILL WELL(s) WITH WATER TO STANDARD WATER LEVEL.
2- POWER ON WATER FILL SYSTEM AND VERY THAT ALL CONNECTIONS ARE WORKING PROPERLY.
3- POSITION SENSOR LOCATION TO APPROXIMATE WATER LEVEL INSIDE STANDPIPE.
4- VERIFY IF SENSOR LIGHT GOES "ON" WHEN LEVELED WITH WATER . MOVE SENSOR UP AND DOWN ALONG STANDPIPE AND VERIFY THAT LIGHT GOES ON OR OFF AT THE SENSOR.
5- IF UP AND DOWN MOVEMENT OF THE SENSOR YIELD A BIG GAP TOP TO BOTTOM OR IF LIGHT DOES NOT GO OFF - USE SMALL SCREWDRIVER PROVIDED TO ADJUST SENSITIVITY TO A LOWER LEVEL.
6- REPEAT STEPS 4 AND 5 UNTIL YOU HAVE NARROWED THE TOP TO BOTTOM GAP TO NOT MORE THAN 1/2".
7- TIGHTEN ZIP-TIE WARP TO FIX SENSOR IN POSITION.

NOTE: TARGET ZONE IS DIRECTIONAL, IF A HAND IS PLACED IN FRONT OF THE SENSOR IT WILL DETECT THE HAND AND NOT THE WATER - ALWAYS GRAB SENSOR FROM SIDES AND BACK WHEN MAKING ADJUSTMENTS TO SENSITIVITY.

System calibration



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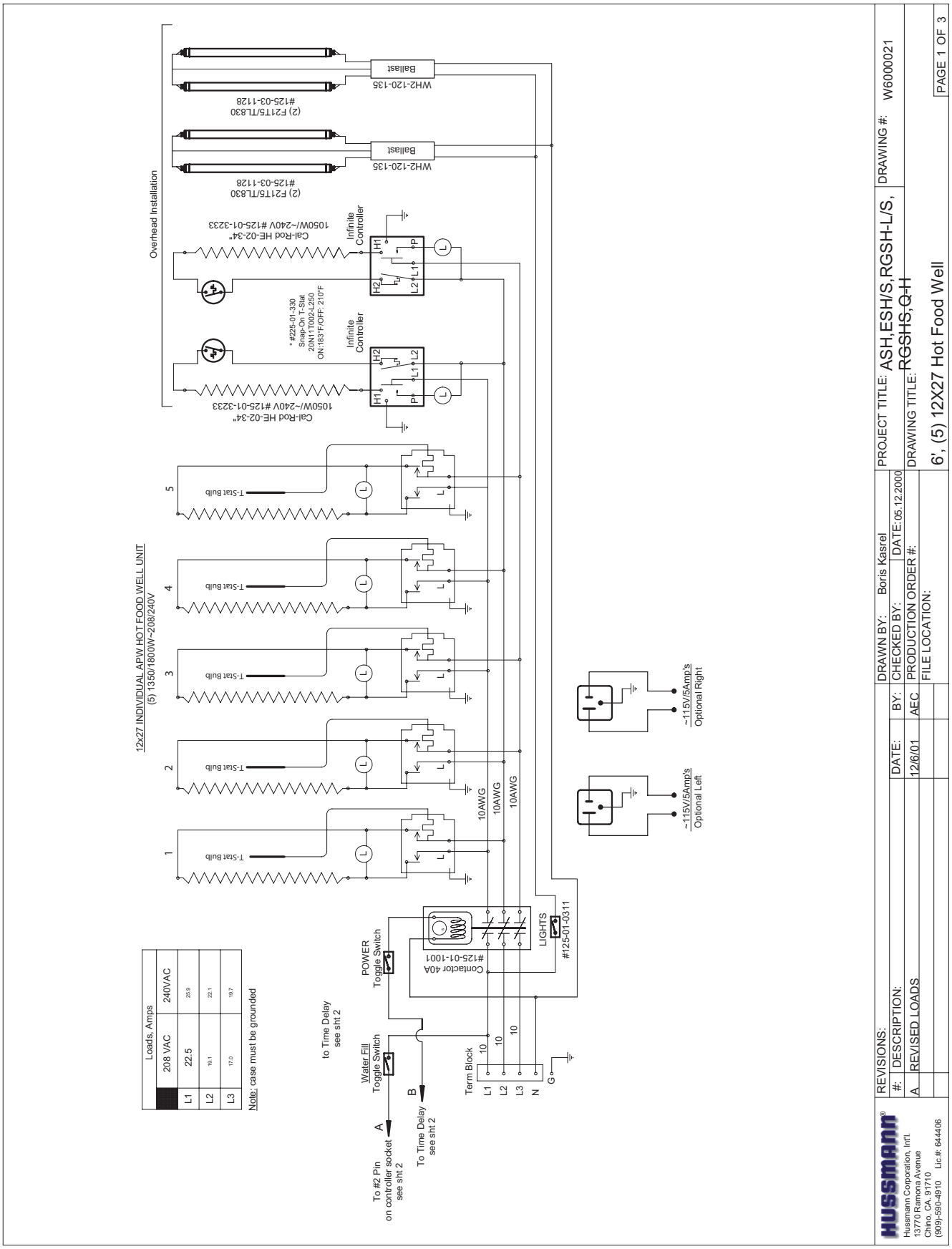
Revisions:
No. | Description: | Date: | By:

Drawn By: Boris Kasrel
Checked By: BK
Date: 06.20.2000
Next Assembly: final

Project Title: ASH, ESH/S, RGSH-L/S, RGSHS
Individual Wells Hot Food Self-Service Counter
Drawing Title: 5', (4) 12x27 Hot Food Well
Drawing No.: W6000020.dft
Sheet 3 of 3

Wiring Diagrams (Cont'd)



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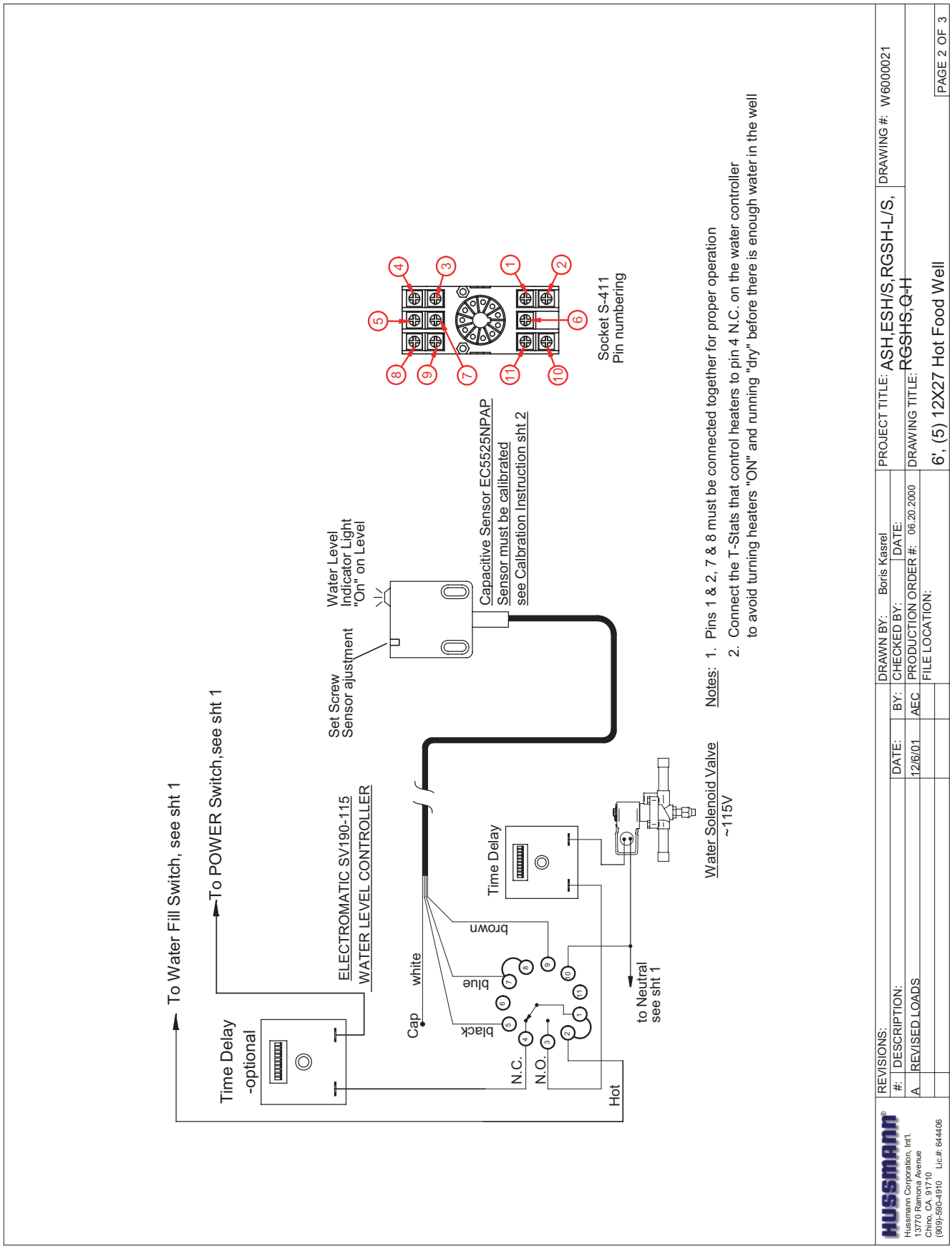

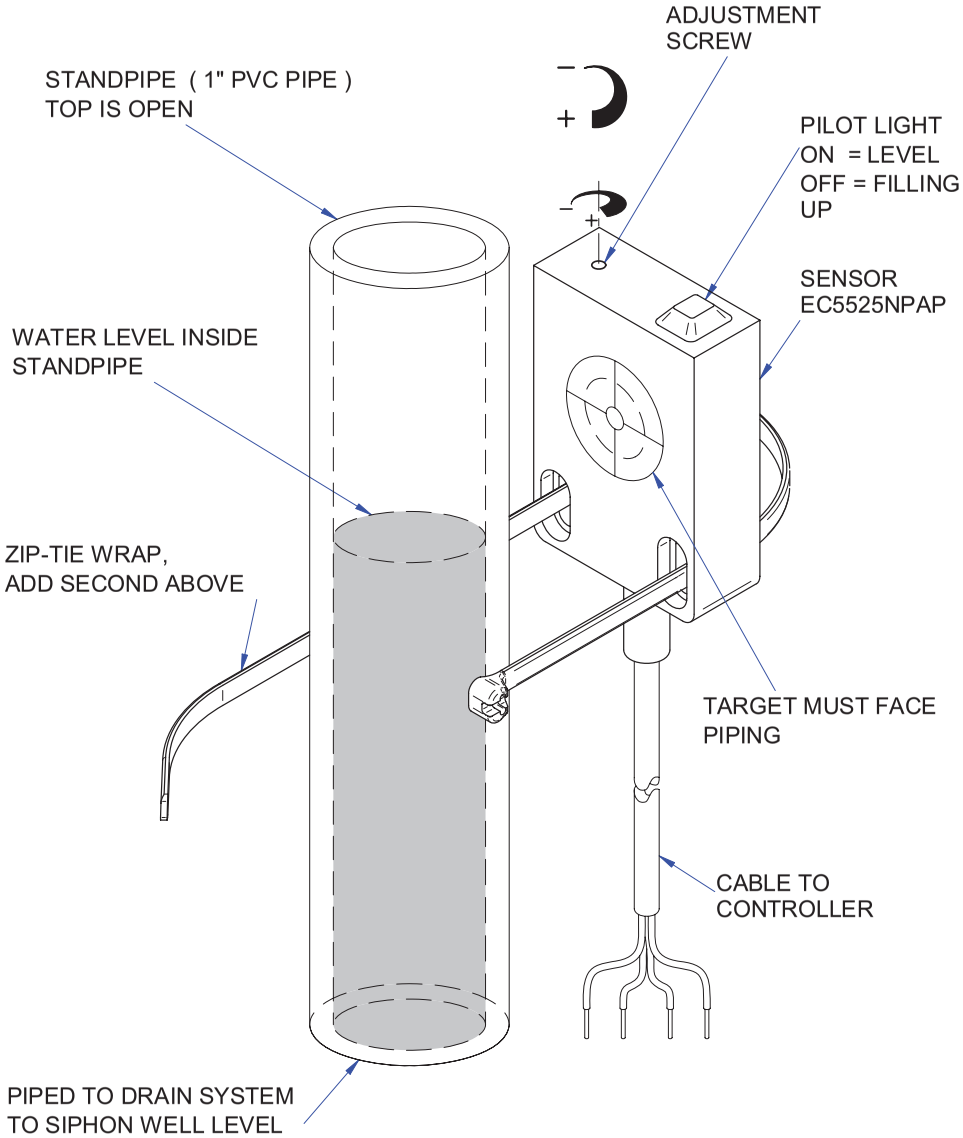

Automatic Water Level System Calibration

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System calibration

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REVISIONS:				DRAWN BY: Boris Kasrel		PROJECT TITLE: ASH,ESH/S,RGSH-L/S, RGSHS,Q-H	DRAWING #: W6000021
#:	DESCRIPTION:	DATE:	BY:	CHECKED BY:	DATE:06.20.2000		
A	REVISED LOADS	12/6/01	AEC	PRODUCTION ORDER #:		DRAWING TITLE: 6', (5) 12X27 Hot Food Well	PAGE 3 OF 3
				FILE LOCATION:			

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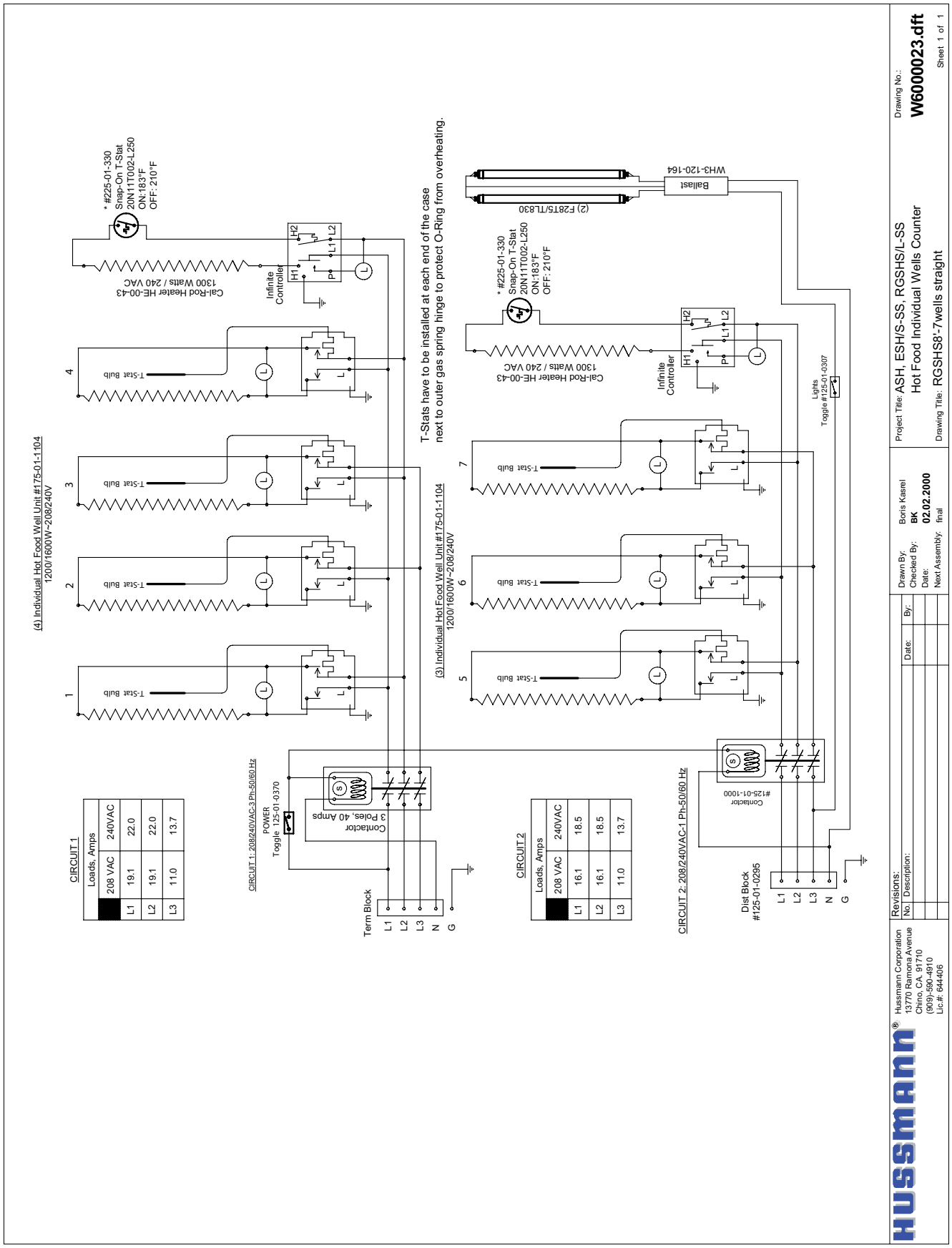

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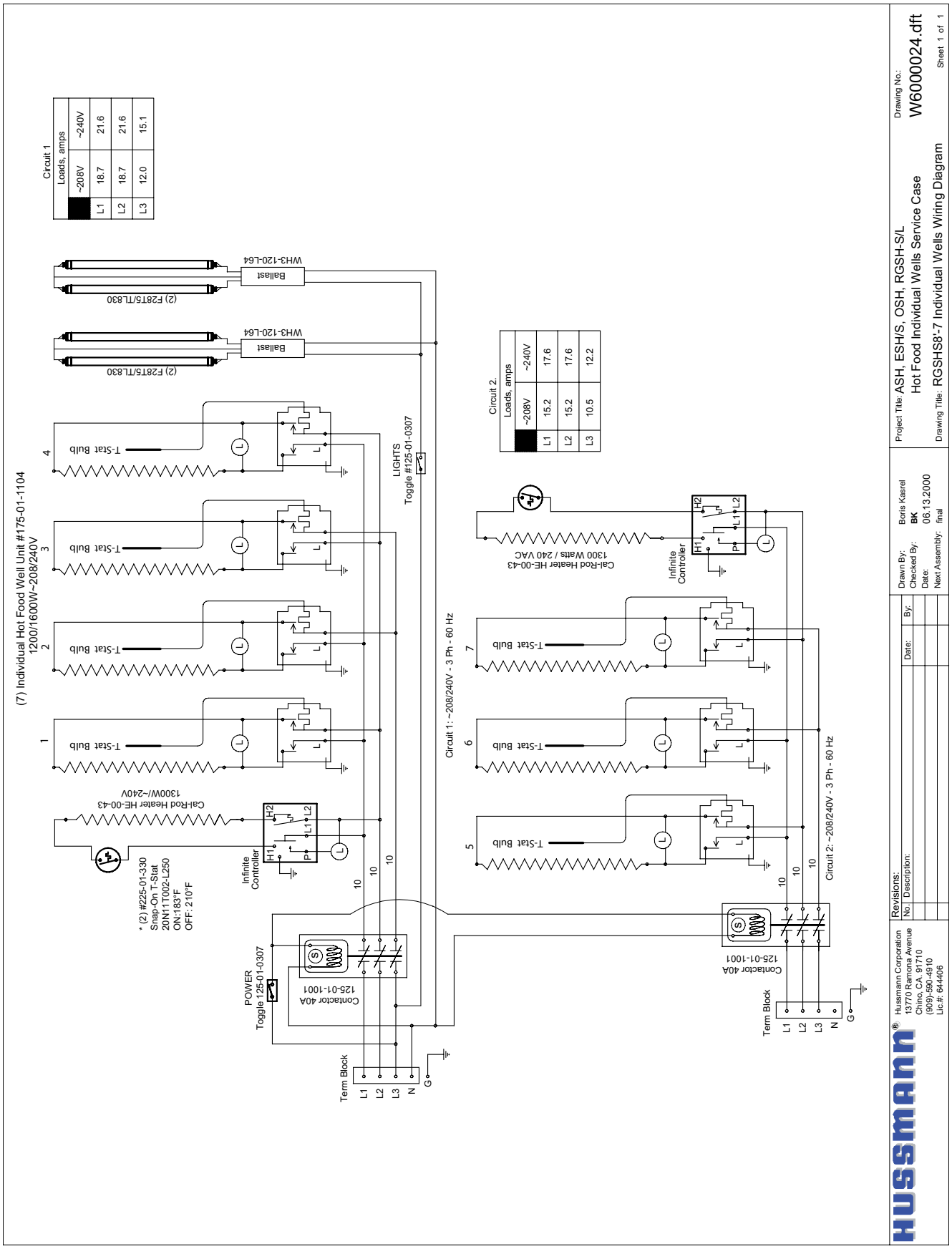

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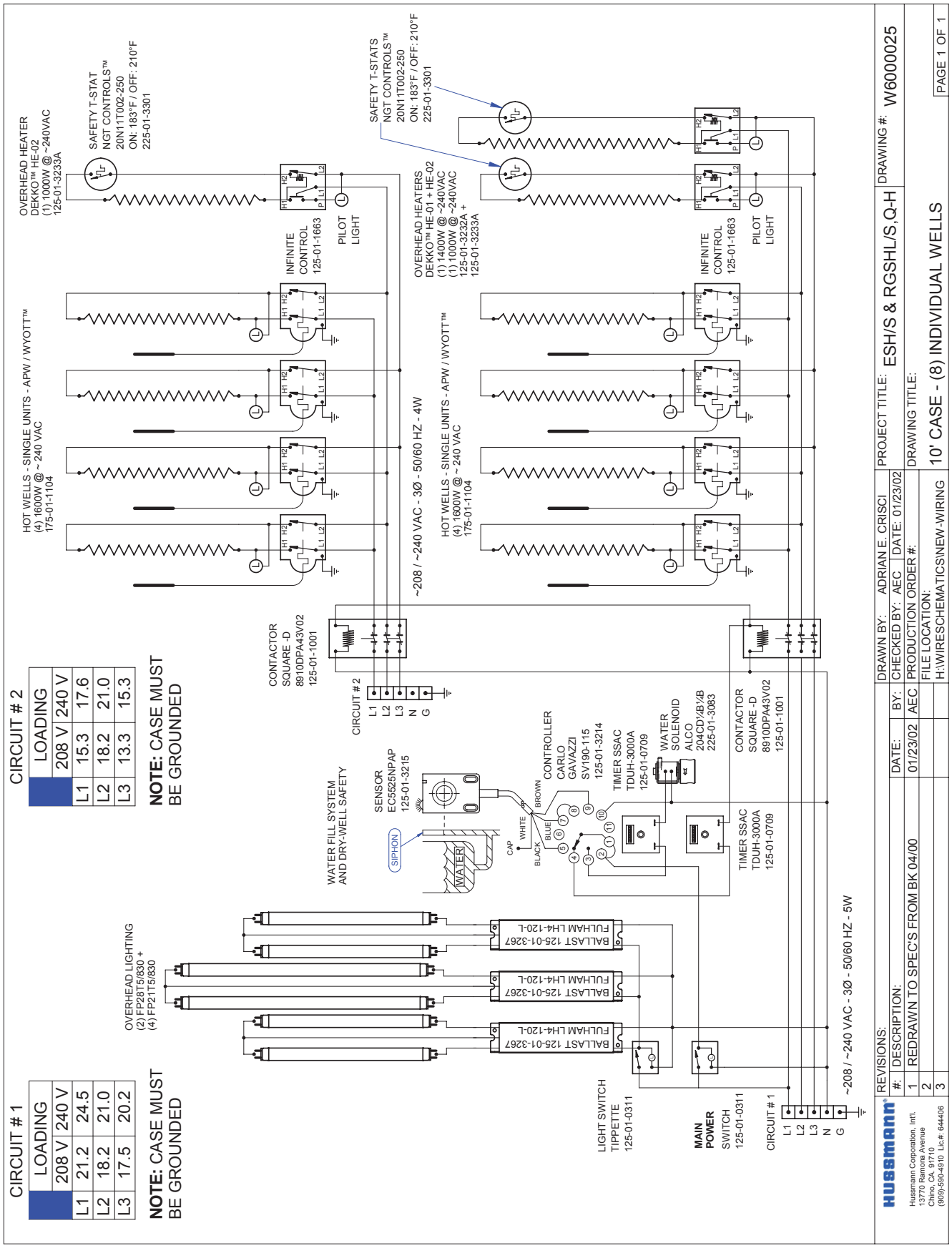

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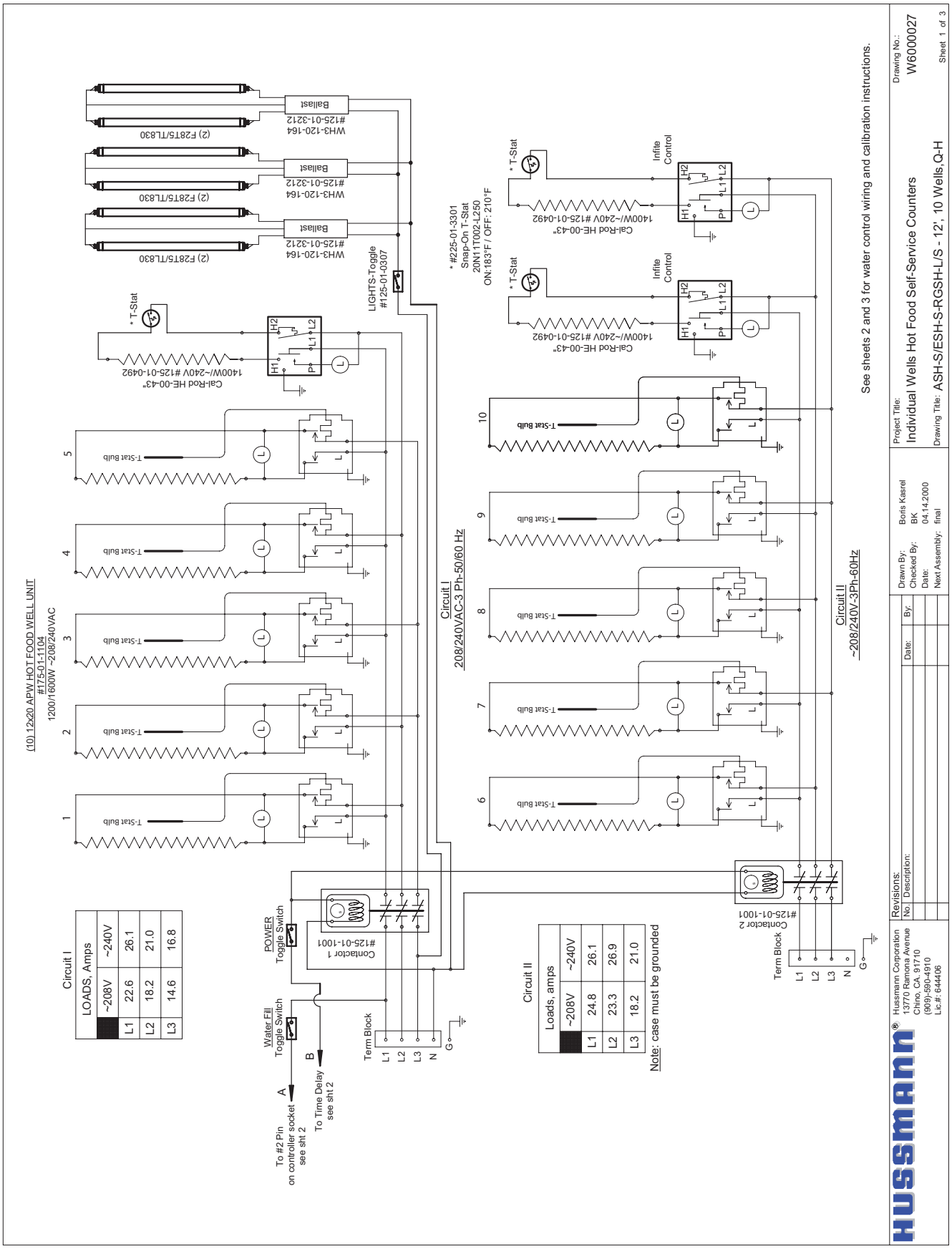

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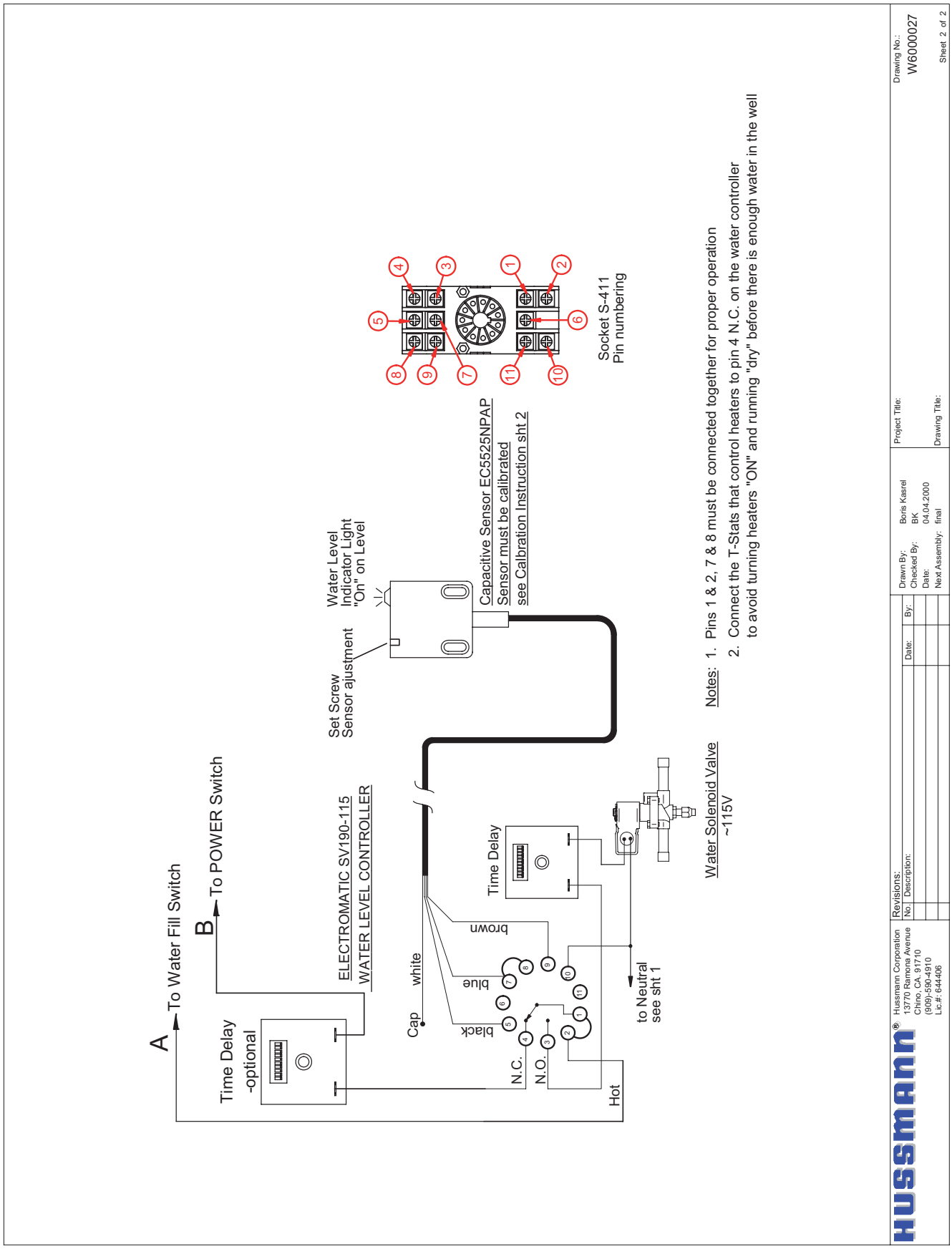

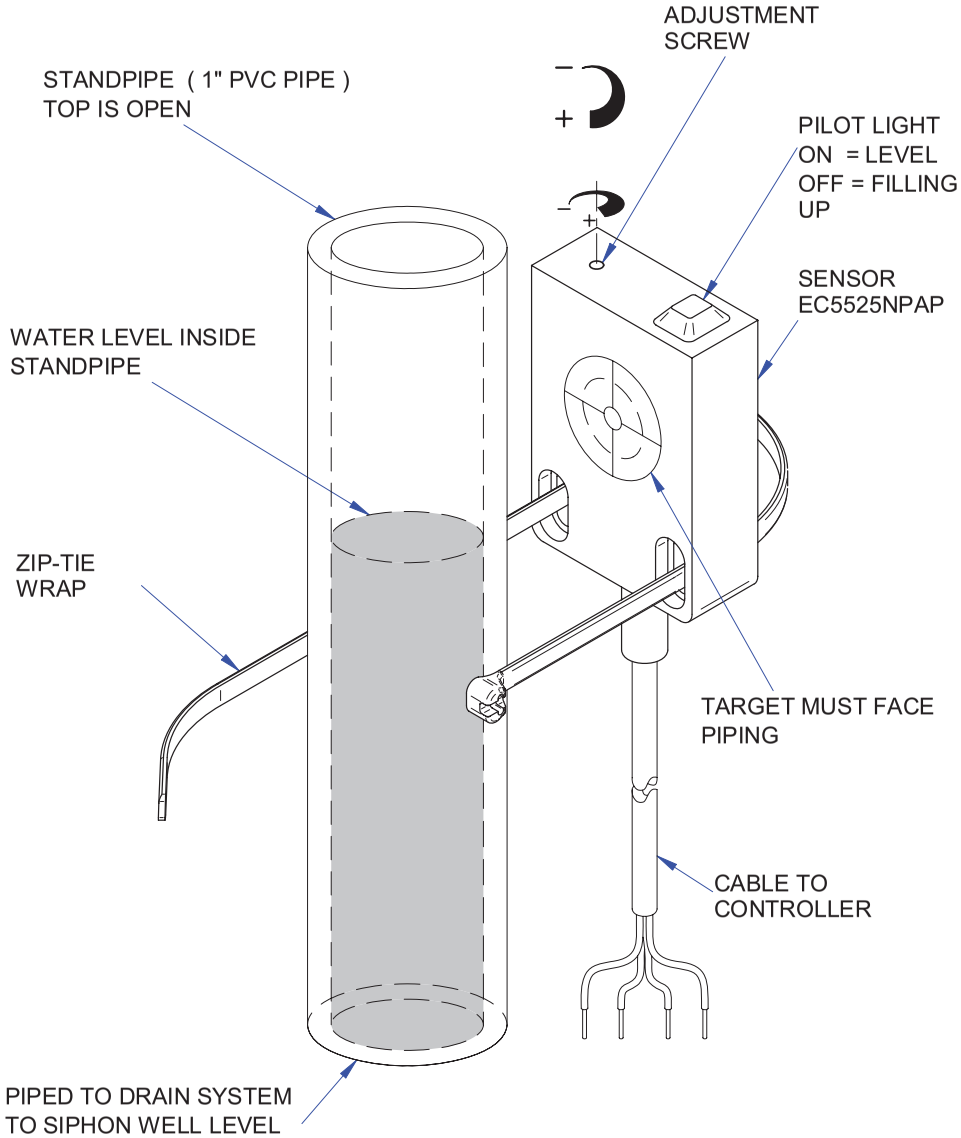

Automatic Water Level System Calibration

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System calibration

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Revisions:

No.	Description:	Date:	By:

Drawn By: Boris Kasrel
Checked By: BK
Date: 04.04.2000
Next Assembly: final

Project Title:

Drawing No.: W6000027

Drawing Title:

Sheet 3 of 3

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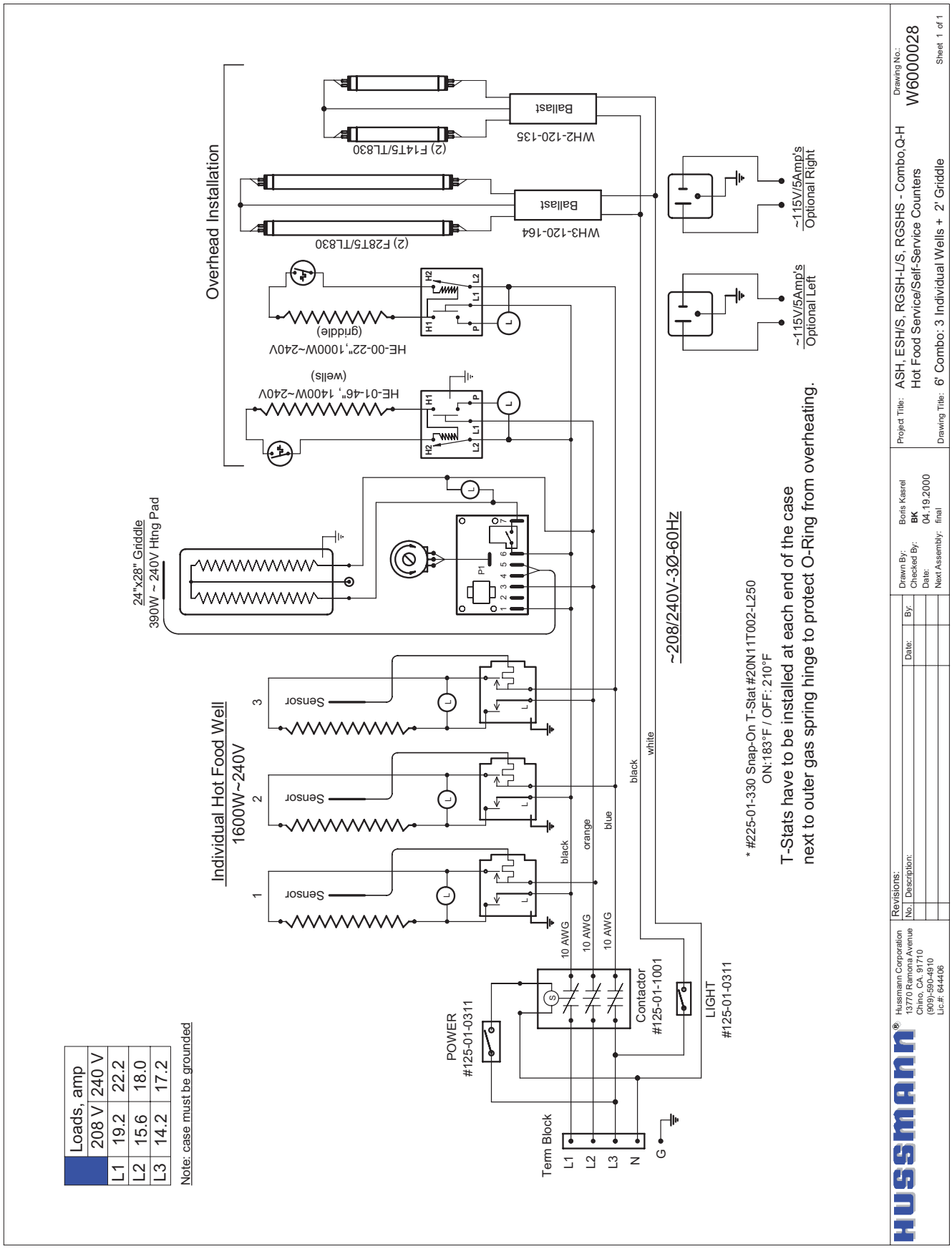

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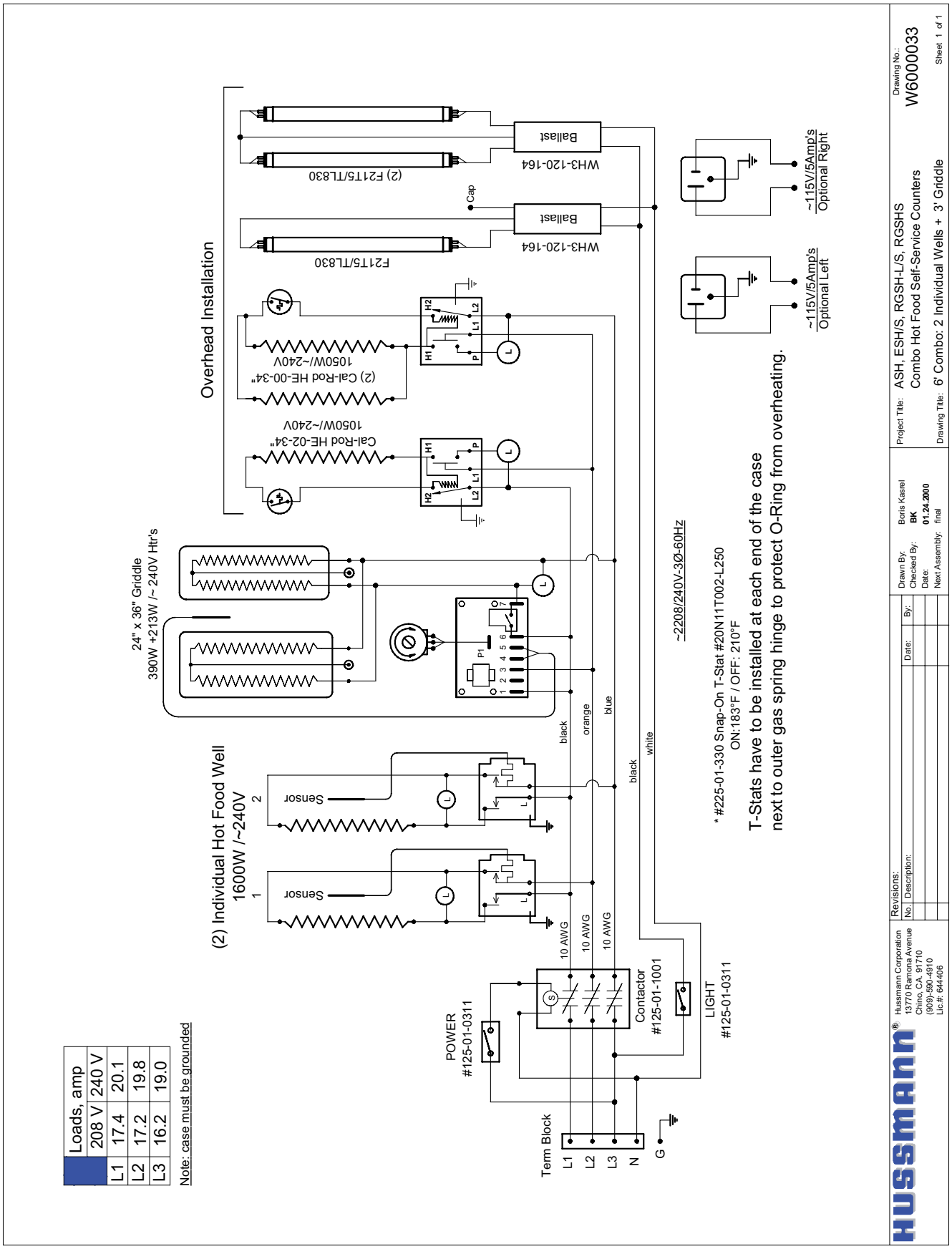

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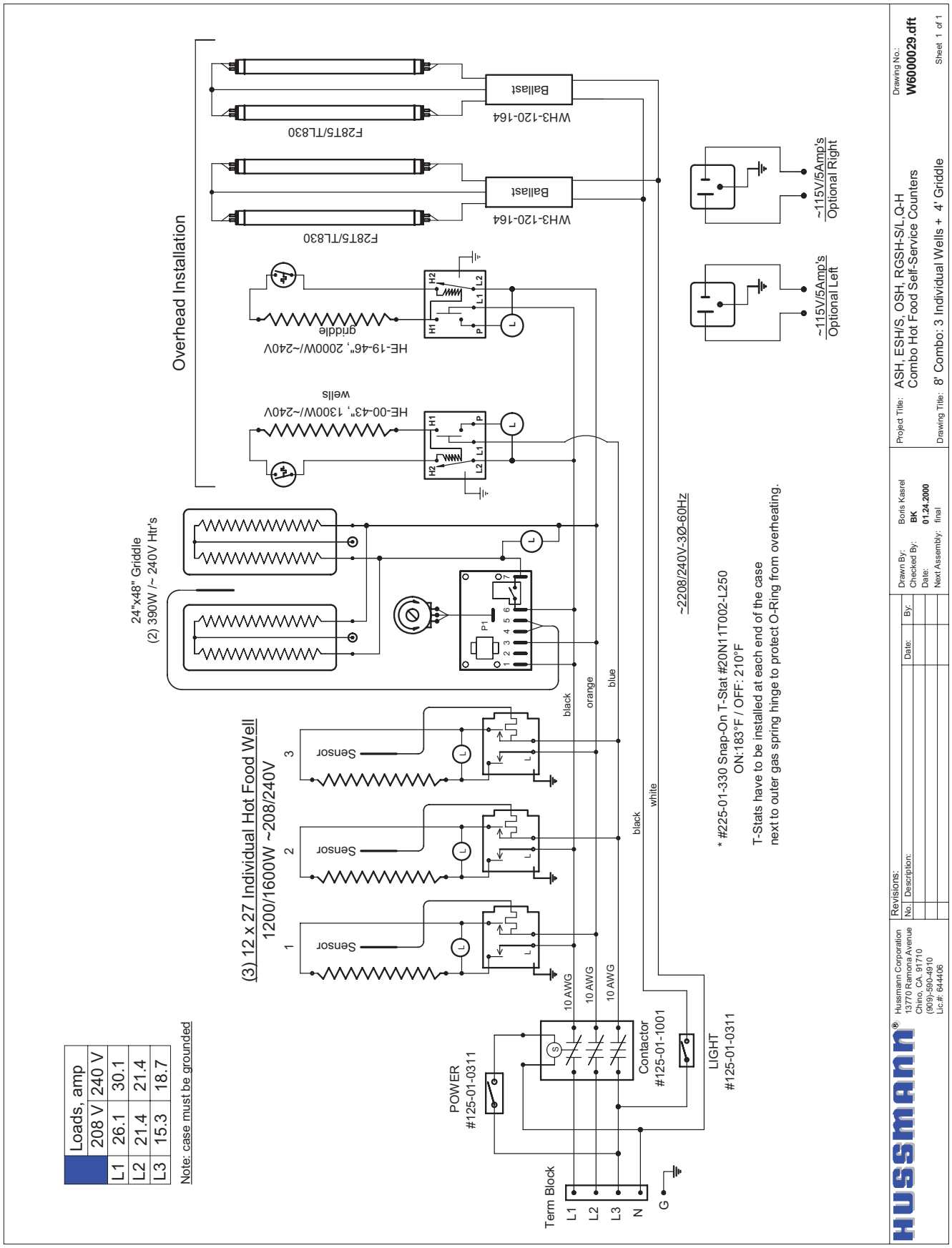

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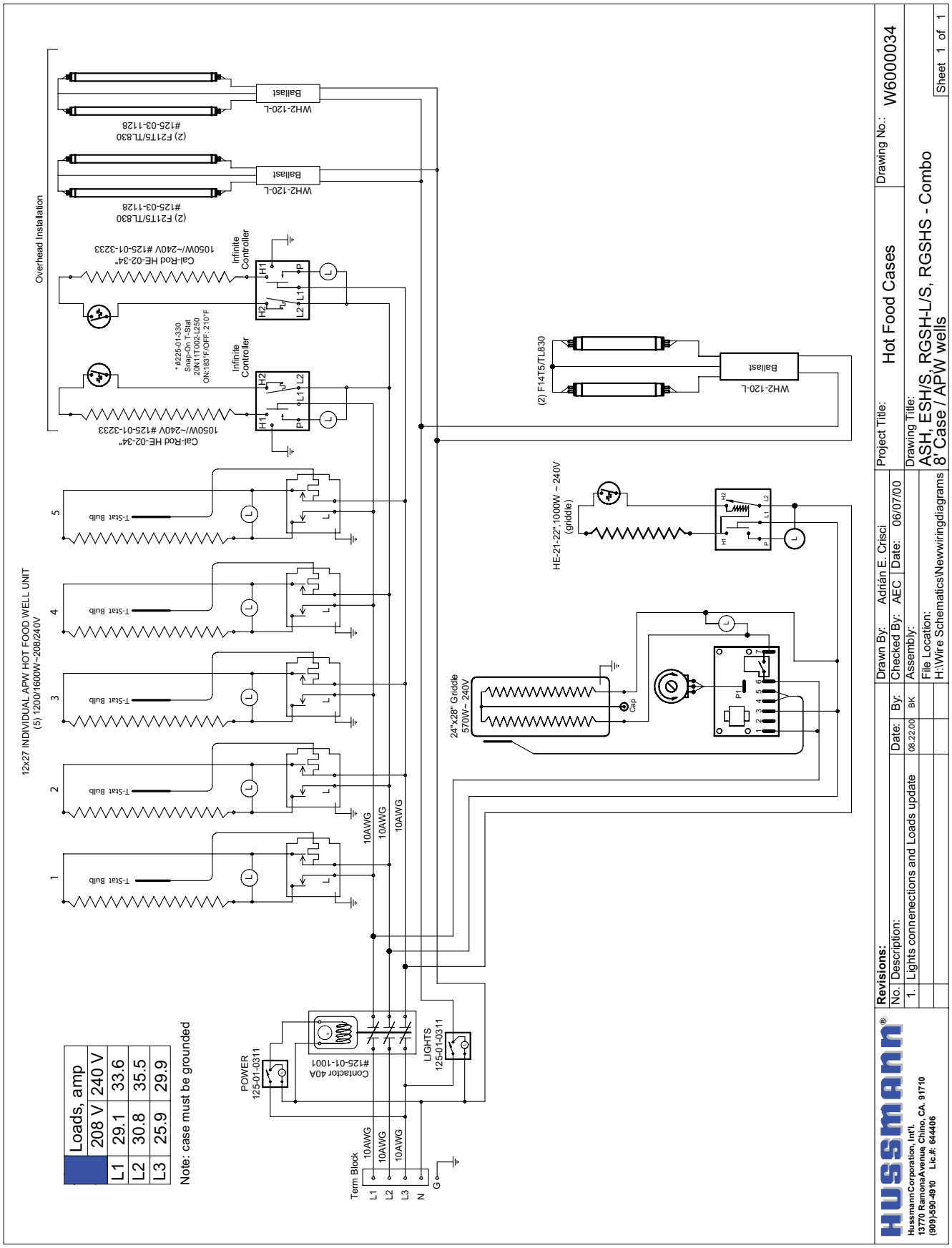

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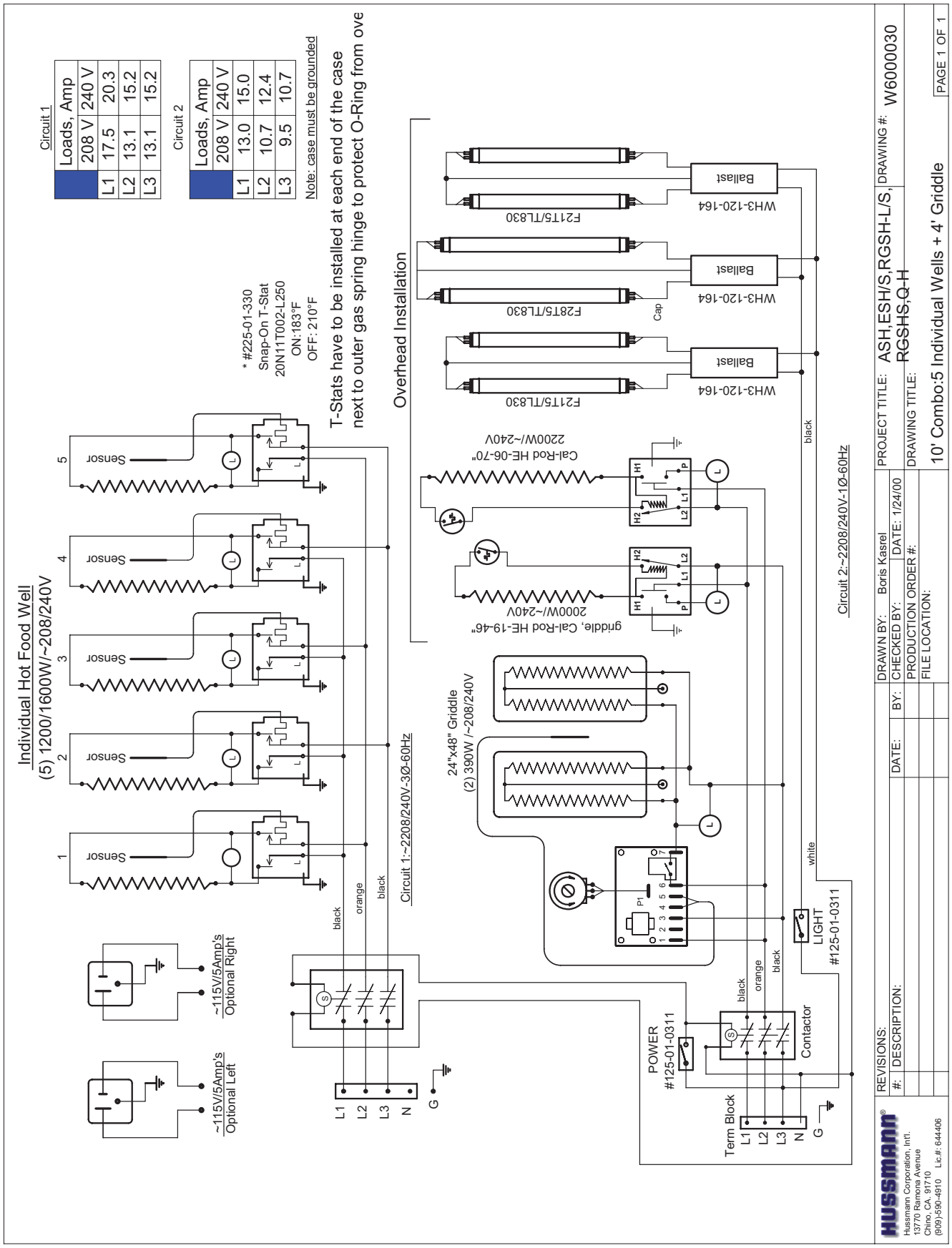

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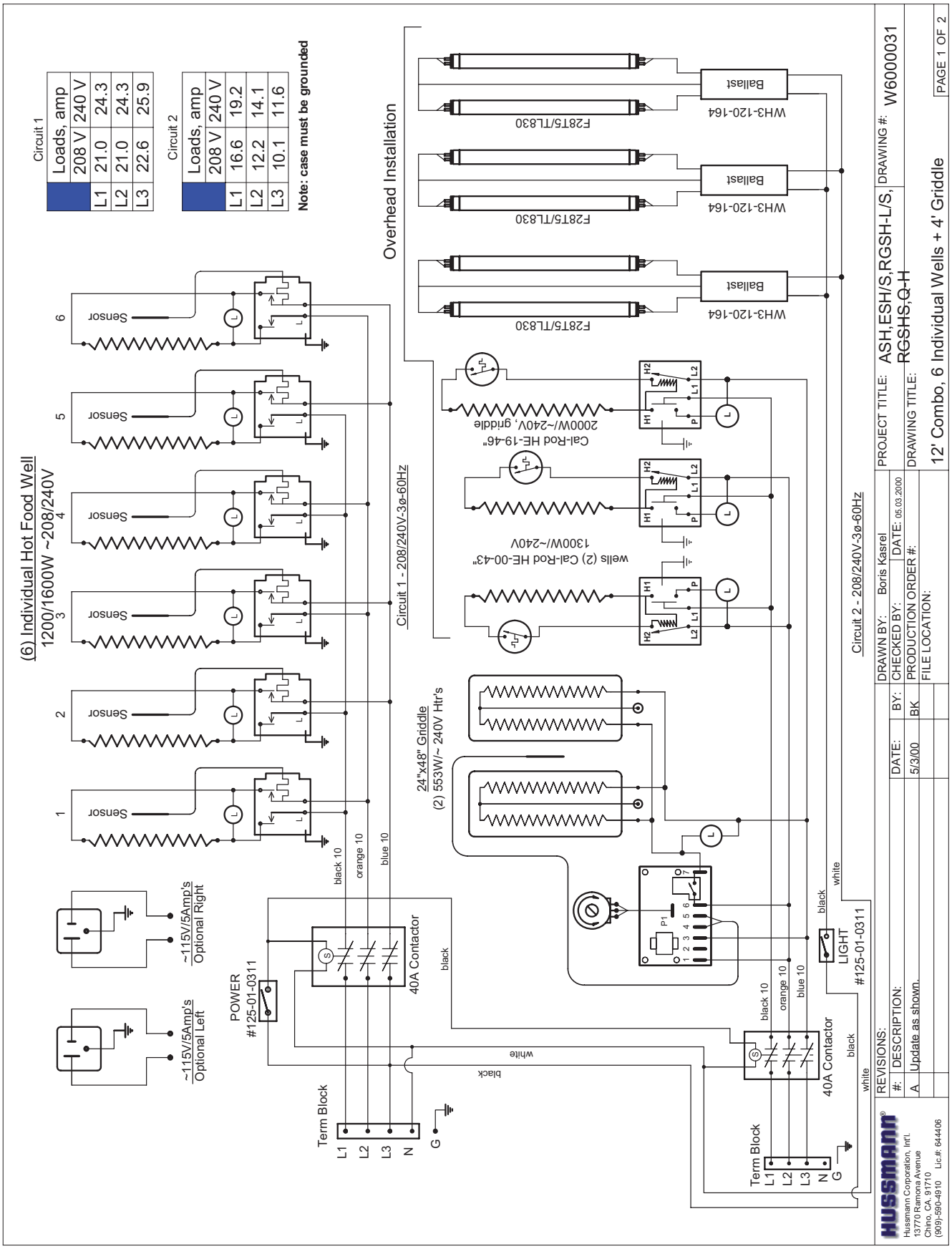

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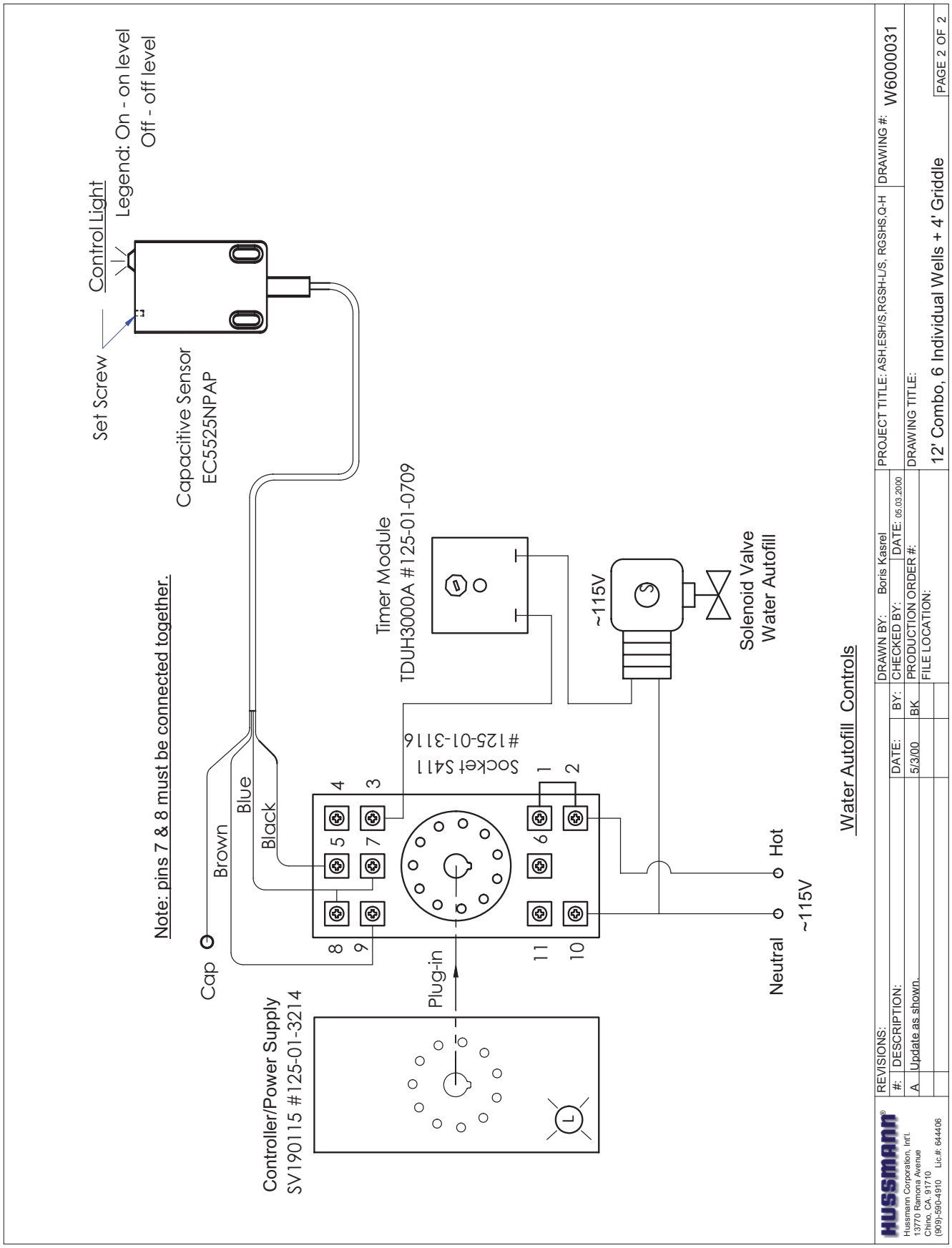

HUSSMANN®	REVISIONS:			DRAWN BY: Boris Kasrel	PROJECT TITLE: ASH,ESH/S,RGSH-L/S, RGSHS,Q-H	DRAWING #: W6000031
Hussmann Corporation, Int'l.	#: DESCRIPTION:	DATE:	BY:	CHECKED BY: DATE: 05.03.2000		
13770 Ramona Avenue	A Update as shown.	5/3/00	BK	PRODUCTION ORDER #:	DRAWING TITLE:	
Chino, CA. 91710 Lic.#: 644406				FILE LOCATION:	12' Combo, 6 Individual Wells + 4' Griddle	PAGE 2 OF 2
(909)-590-4910						

Appendices

Appendix A. - Temperature Guidelines

1.0 Hot cases are tested to maintain all hot food at 140°F - 150°F. These cases are not designed to heat up or cook food. It is the user's responsibility to stock the hot food cases immediately after the cooking of the food with a pulp temperature of at least 150°F to 160°F.

All griddle type units are designed to maintain temperatures above the FDA guideline of 140°F. This is product temperature, not air or griddle temperature. Due to the open design of these units, they must be loaded with product (or proper operation. When units are empty, they experience rapid rise of heated air from air outside the case. This action gives empty units a false, lower than desired, temperature reading. Loading the case traps the air at the griddle, raising temperatures to the 165°F to 185°F range, keeping product well above the FDA guidelines. Remember, these units must be loaded with product to maintain sale product temperature.*

Appendix B. - Application Recommendations

1.0 The installer should perform a complete start-up evaluation prior to the loading of food into the hot food case, which includes such items as:

a) Initial temperature performance, Griddles and Hot Wells.

b) Observation of outside influences such as drafts, radiant heating from the ceiling and from lamps. Such influence should be properly corrected or compensated for.

c) Complete start-up procedures should include
   1. Heat/display lamps are lighting.
   2. Indicator lamps on control panel(s) are working.
   3. Auto-fill is functioning properly (Service cases)
   4. Hot Griddles are functioning.

Appendix C. - Field Recommendations

1.0 The most consistent indicator of display hot case performance is temperature of the product itself.

NOTE: Public Health will use the temperature of the product in determining if the hot case will be allowed to display potentially hazardous food. For the purpose of this evaluation, product temperature above the FDA Food Code 1995 temperature for potentially hazardous food will be the first indication that an evaluation should be performed. It is expected that all hot case will keep food at the FDA Food Code 1995 temperature for potentially hazardous food.

1.1 The following recommendations are made for the purpose of arriving at easily taken and understood data which, coupled with other observations, may be used to determine whether a hot case is working as intended:

a) INSTRUMENT - A stainless steel stem-type thermometer is recommended and it should have a dial a minimum of 1 inch internal diameter. A test thermometer scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to 1°C (1.8°F). Temperature measuring devices that are scaled only in Fahrenheit shall be accurate to 2°F. The thermometer should be checked for proper calibration. (It should read 32°F when the stem is immersed in an ice water bath).

b) LOCATION - The thermometer must be inserted into the food itself to acquire proper food pulp temperature.

c) READING - The thermometer reading should be made only after it has been allowed to stabilize, i.e., maintain a constant reading. Loading Product: Cases should be allowed to heat up for one hour before product is loaded. Temperature adjustments: Allow 1 hour after adjustment has been made before testing pulp temperature of product.

d) OTHER OBSERVATIONS - Other observations should be made which may indicate operating problems, such as unsatisfactory product, feel/appearance.

Appendix D. - Recommendations to User

1.0 The manufacturer should provide instructions and recommendations for proper periodic cleaning. The user will be responsible for such cleaning, including the cleaning of equipment within the compartment and the hot area(s). Cleaning practices, particularly with respect to proper refrigerator unloading and warm-up, must be in accordance with applicable recommendations.
   1. Allow the case to preheat for one hour prior to loading.
   2. Hot foods should enter the case directly after cooking or no lower than 150° - 160°F. The Hot Cases are not designed to heat up or cook food.
   3. Self Service - be sure to display product in single layer in direct contact with heating surface.

Appendices (Cont'd)

4. All griddle type units are designed to maintain temperatures above the FDA guideline of 140°F. This is product temperature, not air or griddle temperature. Due to the open design of these units, they must be loaded with product for proper operation. When units are empty, they experience rapid rise of heated air from air outside the case. This action gives empty units a false, lower than desired, temperature reading. Loading the case traps the air at the griddle, raising temperatures to the 165°F to 185°F range, keeping product well above the FDA guidelines. Remember, these units must be loaded with product to maintain safe product temperature.
5. Check the food pulp temperature frequently with a thermometer to make sure it is at the proper holding temperature. Hot foods should be at 140°F. The thermometer must be inserted into the food itself for the proper temperature.
6. Do not display more food than will be sold within a 4 hour period.
7. **Load product in a single layer, always in direct contact with the shelf.**
8. When restocking, bring older food to the front, and stock fresher food on top.
9. Clean spills as soon as they happen.
10. Fingerprints and food splatter will drastically shorten bulb life. Clean splatter off the bulbs immediately with a soft cloth. When handling bulbs, wear cotton gloves or use a cotton rag/towel.
11. When “freshening” foods such as macaroni and cheese with added water, heat the water in a clean container until it is 10°F to 20°F above the desired holding temperature of the food. This will keep the food at a safe serving temperature. Depending on the amount of water, the temperature can drop 10°F to 20°F in as little as five minutes.
12. When transferring hot foods in the heated merchandiser to clean pans, preheat the clean pan. Transferring hot foods to room temperature pans can cause the temperature of the food to drop 20°F or more thus causing food to be at an unsafe serving temperature.
13. Clean spills as they happen simply by wiping with a cloth. Be sure to use a dry cloth on very hot surfaces to prevent steam burns.
14. Turn the equipment off and allow to cool before cleaning.
15. To remove “baked-on” splatter from Stainless Steel, the following may be used

Grade F Italian Pumice	Scour or rub with a damp cloth
Liquid NuSteel	Scour with a small amount of a dry cloth
	Paste NuSteel
Household Cleaners	Rub with a damp cloth
Coopers Stainless Steel Cleaner	
Allen Stainless Steel Polish	

Service Record

Last service date: **By:**

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HUSSMANN®/Chino

Additional copies of this publication may be obtained by contacting:

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(909) 590-4910
(800) 395-9229

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: