

# Product Holding Device

Installation, Operation, Service, and Parts Manual



 **Frymaster**<sup>®</sup>

**CFESA**  
Commercial Food Equipment Service Association

Frymaster, a member of the Commercial Food Equipment Service Association, recommends using CFESA Certified Technicians.

**24-Hour Service Hotline**  
**1-800-551-8633**

Online manual updated  
07/13/04.

**JANUARY 2004**  
**\* 8195856 \***

**NOTICE**

IF, DURING THE WARRANTY PERIOD, THE CUSTOMER USES A PART FOR THIS ENODIS EQUIPMENT OTHER THAN AN UNMODIFIED NEW OR RECYCLED PART PURCHASED DIRECTLY FROM FRYMASTER/DEAN, OR ANY OF ITS AUTHORIZED SERVICE CENTERS, AND/OR THE PART BEING USED IS MODIFIED FROM ITS ORIGINAL CONFIGURATION, THE WARRANTY WILL BE VOID. FURTHER, FRYMASTER/DEAN AND ITS AFFILIATES WILL NOT BE LIABLE FOR ANY CLAIMS, DAMAGES OR EXPENSES INCURRED BY THE CUSTOMER WHICH ARISE DIRECTLY OR INDIRECTLY, IN WHOLE OR IN PART, DUE TO THE INSTALLATION OF ANY MODIFIED PART AND/OR PART RECEIVED FROM AN UNAUTHORIZED SERVICE CENTER.

**NOTICE**

This appliance is intended for professional use only and is to be operated by qualified personnel only. A Frymaster/DEAN Factory Authorized Service Center (FASC) or other qualified professional should perform installation, maintenance, and repairs. Installation, maintenance, or repairs by unqualified personnel may void the manufacturer's warranty.

**NOTICE**

This equipment must be installed in accordance with the appropriate national and local codes of the country and/or region in which the appliance is installed.

**NOTICE TO U.S. CUSTOMERS**

This device complies with Part 15 of the FCC rules. Operation is subject to the following two conditions: 1) This device may not cause harmful interference, and 2) This device must accept any interference received, including interference that may cause undesired operation. While this device is a verified Class A device, it has been shown to meet the Class B limits.

**NOTICE TO CANADIAN CUSTOMERS**

This digital apparatus does not exceed the Class A or B limits for radio noise emissions as set out by the ICES-003 standard of the Canadian Department of Communications.

Cet appareil numérique n'émet pas de bruits radioélectriques dépassant les limites de classe A et B prescrites dans la norme NMB-003 édictée par le Ministre des Communications du Canada.

** DANGER**

Improper installation, adjustment, maintenance or service, and unauthorized alterations or modifications can cause property damage, injury, or death. Read the installation, operating, and service instructions thoroughly before installing, operating or servicing this equipment.

Do not operate the PHD unless it has been properly installed and checked.

Do not operate the PHD unless all covers and access panels are in place and properly secured.

Do not attempt to repair or replace any component of the PHD unless all power to the unit has been disconnected.

Use caution when setting up, operating, or cleaning the PHD to avoid contact with heated surfaces.

** DANGER**

Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.

# **Product Holding Device (PHD) Installation, Operation, Service and Parts Manual**

<u>Section</u>		<u>Page</u>
1	<b>Parts and Service Information</b>	1
2	<b>Description</b>	3
3	<b>Installation</b>	3
4	<b>Start-Up</b>	4
5	<b>Programming Setpoints</b>	6
6	<b>Changing Temperature Display</b>	7
7	<b>Operation</b>	7
8	<b>Cleaning</b>	8
9	<b>Service Procedures</b>	9
10	<b>Test Procedures</b>	14
11	<b>Troubleshooting</b>	15
12	<b>Parts</b>	16

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## **1. Parts and Service Information**

### **1.1 U.S. Warranty Statement**

The Frymaster LLC makes the following limited warranties to the original purchaser only for this equipment and replacement parts:

#### **Domestic Warranty Provisions – Product Holding Device**

- A. The Frymaster LLC warrants all components against defects in material and workmanship for a period of 1 year.
- B. All parts, with the exception of fuses, are warranted for 1 year after installation date of cabinet.
- C. If any parts, except fuses, become defective during the first year after installation date, Frymaster will also pay straight-time labor costs to replace the part, plus up to 100 miles/160 km of travel (50 miles/80 km each way).

#### **Parts Return**

All defective in-warranty parts must be returned to a Frymaster Authorized Factory Service Center within 60 days for credit. After 60 days, no credit will be allowed.

## Warranty Exclusions

This warranty does not cover equipment which has been damaged due to misuse, abuse, alteration, or accident such as:

- improper or unauthorized repair;
- failure to follow proper installation instructions and/or scheduled maintenance procedures.
- improper maintenance;
- damage in shipment;
- abnormal use;
- removal, alteration, or obliteration of the rating plate;

This warranty also does not cover:

- transportation or travel over 100 miles/160 km (50 miles/80 km each way), or travel time over two (2) hours;
- overtime or holiday charges;
- consequential damages (the cost of repairing or replacing other property which is damaged), loss of time, profits, use or any other incidental damages of any kind.

There are no implied warranties or merchantability or fitness for any particular use or purpose.

## 1.2 Service Information

Included with the unit when shipped from the factory is a list of Factory Authorized Service Centers (FASCs). Refer to this list to find the FASC nearest you. If you do not have access to this list, contact the Frymaster Technical Service Department at 1-800-551-8633 (USA and Canada) or 1-318-865-1711 (Worldwide).

Service information may be obtained by contacting your local FASC. Information may also be obtained by calling the Frymaster Technical Service Department at 1-800-551-8633 (USA/Canada) or 1-318-865-1711 (Worldwide). In order to assist you as quickly as possible, the FASC or Service Department representative requires certain information about your equipment. Most of this information is printed on a data plate located in the bottom right side of your unit. When requesting service, please have the following information ready:

Model Number: \_\_\_\_\_  
Serial Number: \_\_\_\_\_  
Voltage: \_\_\_\_\_  
Cabinet Mounted/Stand-alone: \_\_\_\_\_

In addition to the model number, serial number, and voltage, please be prepared to describe the nature of the problem and have ready any other information that you think may be helpful in solving your problem. Parts orders may be placed directly with your local FASC or distributor. When ordering parts, the following information is required:

Model Number: \_\_\_\_\_  
Serial Number: \_\_\_\_\_  
Item Part Number: \_\_\_\_\_  
Quantity Needed: \_\_\_\_\_  
Voltage: \_\_\_\_\_  
Cabinet Mounted/Stand-alone: \_\_\_\_\_

**RETAIN AND STORE THESE INSTRUCTIONS IN A SAFE PLACE FOR FUTURE USE.**

## 2. Description

The Frymaster Product Holding Device was introduced in 1999. The PHD is designed to extend product life by regulating humidity and temperature. There are two models of the PHD, one having a 3-inch deep drawer, the other having a 4-inch deep drawer. Except for the size of the drawer and cabinet, the two models are identical.



- **Safe and satisfactory operation of your equipment depends on its proper installation.**
- **Installation must conform to local codes, or in the absence of local codes, with the latest edition of your national electrical code, i.e. National Electrical Code, NFPA 70 (USA); Canadian Electrical Code Part 1, CSA-C22.1; or European Community Standards (CE).**

## 3. Installation

1. Place the Product Holding Device on a firm, stable surface. Ensure there is adequate air circulation around the device, particularly along the right side where ventilation slots are located.
2. For the USA and Canada, the PHD comes configured for 120V/50/60HZ/1PH electrical service. For export, the PHD comes configured for 230V/50Hz/1PH electrical service. Before installing, inspect the rating plate found on the bottom right side of the device to verify it is configured for the electrical service in your store.

**3. The Product Holding Device is not suitable for outdoor use. When operating this unit, it must be placed on a horizontal surface.**

**4. The Product Holding Device is not suitable for installation in an area where a water jet can be used. This appliance must not be cleaned with a water jet.**



**5. This unit is equipped with the appropriate, grounded plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut off, remove or otherwise bypass the grounding prong on this plug.**

**6. If it is necessary to use an extension cord, it must be a three-conductor, grounded cord of 16 gauge or greater.**

## Unpacking the PHD and its components:

1. Check that the container is upright. Unpack the PHD carefully and remove all accessories from the carton. Do not discard or misplace these, as they will be needed.
2. After unpacking, immediately check the equipment for visible signs of shipping damage. If such damage has occurred, contact the carrier and file the appropriate freight claims. Do not contact the factory, as the responsibility of shipping damage is between the carrier and the dealer or end-user.
3. If your equipment arrives damaged:
4. File claim for damages immediately – Regardless of extent of damage.
5. Visible loss or damage – Be sure this is noted on the freight bill or express receipt and is signed by the person making the delivery.
6. Concealed loss or damage – If damage is unnoticed until equipment is unpacked, notify the freight company or carrier immediately, and file a concealed damage claim. This should be done within 15 days of date of delivery. Be sure to retain container for inspection.

**NOTE:** Frymaster does not assume responsibility for damage or loss incurred in transit.

## 4. Start-Up



**Water Tray**



**Product Drawer**



**Product Tray**

### 4.1 Before Start-Up

- Clean product drawer, product tray and water tray components with soapy water, rinse, and dry thoroughly.
- Assemble product drawer and water tray components.
- Insert the water tray into the Product Holding Device. Latch the water tray.
- Insert product drawer into the Product Holding Device.

## 4.2 Start-Up

- Plug unit in to electrical power source (if not already plugged in).
- Lift the water tray off the latch.
- While holding the product drawer, pull the water tray out far enough to expose the fill hole on the water tray.
- Fill water tray to ¼-inch (6mm) of top edge.
- Push water tray in.
- Re-latch the water tray.

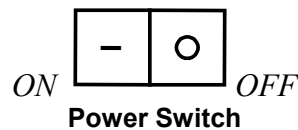



Latch

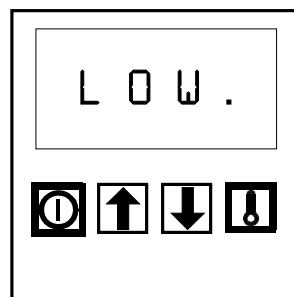


Water Inlet

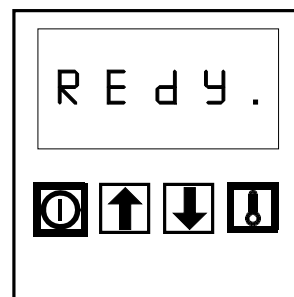
- Turn the unit ON by pushing the green ON/OFF switch. The ON/OFF markings are — (ON) and ○ (OFF).



- Press  on face of controller, which turns on the controller.
- Low appears on the display, and the unit begins to heat to setpoint.
- Within 25 minutes, both the top and bottom elements will heat to their preprogrammed setpoints. **NOTE:** It is not unusual for the unit to rise above setpoint during initial warm up. It may briefly display **H I G H** before stabilizing.
- **R E d Y** is displayed on the controller when the unit has stabilized and the setpoint is reached. Product can now be placed in the drawer.



Press start button and unit heats to setpoint.





RE d Y is displayed when the unit is at operating temperature.











## 5. Programming Setpoints


The top and bottom heating elements can be programmed to different setpoints, which should be no more than 15°F (9°C) apart. Greater temperature differences between the elements can cause over heating, and the unit will display **H O T** and shut off power to the heating elements. Switch the unit off and back on at the rocker switch to reset.

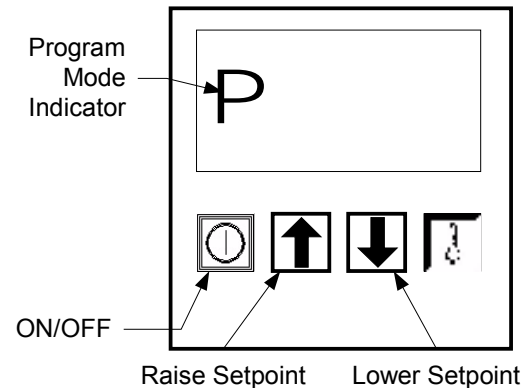
**Follow these procedures to set or adjust the setpoints.**

1. Turn on power to the unit using the ON/OFF switch.
2. Press  to turn the controller off. The computer display goes blank.
3. Press . **P** is displayed on the computer indicating the computer is in program mode.

**NOTE:** Programming must be begun within six seconds of accessing the program mode. The computer turns itself off if the process is not started quickly.


4. Press the  buttons in that sequence.
5. The setpoint for the top heating element is displayed.
6. Use  to raise or lower setting to desired temperature.
7. Press  to lock in choice.
8. **SAVE** is displayed on screen briefly.
9. The setpoint for the bottom element is displayed.
10. Use  to adjust to desired setting.
11. Press  to lock in choice.
12. Screen displays **SAVE** briefly and goes blank.
13. Press  to turn controller on. Unit will raise or lower temperature to new setpoints, displaying **READY** when the new temperatures are reached.
14. The setpoint and actual temperature for the upper and lower heating elements can be determined by following this sequence with the display reading **READY** or **LOW**:

Press  four times. In order of appearance, the temperatures shown will be the upper element's actual temperature, upper element's setpoint; lower element's actual temperature and the lower element's setpoint.





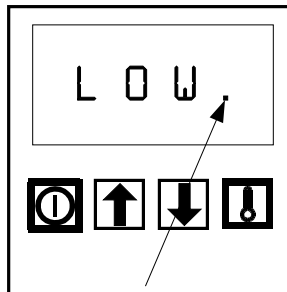
## 6. Changing Temperature Display: Fahrenheit to Celsius

1. Turn off power to unit.
2. Press and hold  as the unit is turned back on.
3. The display is converted to Celsius. Reverse process to return to Fahrenheit display.

## 7. Operation

### Morning:

1. Prepare unit by following instructions found in Chapter 4. If holding moist product, fill the water tray before beginning daily operations. The degree of moisture in the cabinet can be regulated with the vent/slide on the cabinet door. **NOTE:** The PHD can be operated without water in the tray when a dry product is being held.
2. The Product Holding Device is designed to operate with separate upper and lower setpoints. Follow instructions in Section 5 to set or adjust setpoints. Frymaster recommends the upper element be set to 170°F (77°C) and the lower unit at 175°F (79°C.)
3. Turn power switch ON. The Product Holding Device will begin heating to the setpoint temperatures. LED 1 will light when the controller calls for heat.



LED illuminates when the computer calls for heat.



**DANGER! THE OPERATOR WILL BE EXPOSED TO STEAM OR VERY HOT AIR EMITTING FROM THE PHD WHEN THE UNIT IS OPERATING. WEAR PROTECTIVE GLOVES WHEN WORKING WITH AN OPERATING PHD. DO NOT PLACE EXPOSED FACE OR HANDS NEAR PRODUCT HOLDING DEVICE WHEN OPENING OR CLOSING PRODUCT DRAWER OR WATER TRAY.**

4. Check the water tray periodically to ensure water tray is full. **NOTE:** The PHD can be operated without water in the tray when a dry product is being held.

## End of the Day:

1. Turn the Product Holding Device OFF.



**Heated air and steam are present in the cabinet, which may cause injury to the operator. Wear gloves when cleaning the unit. External cabinet surfaces may be hot to touch.**

2. Allow the unit to cool before cleaning.
3. Remove the product drawer and water tray assemblies. Clean the product drawer and water tray, using mild detergent and water. Rinse off the product drawer and water tray. Dry thoroughly and re-install in the Product Holding Device. See more detailed information in Chapter 7, Cleaning, starting on page 9.
4. Wipe off the Product Holding Device cabinet exterior with a damp cloth using a mixture of mild detergent and hot water. Dry cabinet.



**The Product Holding Device must not be cleaned with a water jet. Using a water jet on this device will void the warranty. Water pressure from the water jet will damage the controllers and heating elements and or cause electrical shorts in the device, which can injury the operator.**

## 8. Cleaning



**Wipe, do not spray. Water spray may come in contact with electrical components due to water pressure. Wet electrical components may cause serious injury to the operator and damage the Product Holding Device.**

### Periodic:

1. During the day, the external cabinet surfaces can be brushed with a soft brush to wipe away crumbs or wiped with a clean cloth dampened with a solution of detergent and water.



**Wear gloves when cleaning the unit. External cabinet surfaces may be hot to touch.**

2. If the product drawer is to be cleaned, remove the drawer before cleaning. Do not wipe clean while the drawer is in the cabinet. Wipe the drawer with a slightly dampened cloth with a solution of detergent and water. Dry thoroughly and replace the drawer into the cabinet.



**Heated air and steam are present in the cabinet, which may cause injury to the operator.**

### Daily:

1. **Preparation:** When the Product Holding Device is cool (such as before the unit is turned on in the morning), and with the ON/OFF switch in the OFF position, remove the product drawer and water tray.

2. **Cabinet Surfaces**: Dampen a clean cloth with a solution of detergent and water and wipe down all exposed metal surfaces. A Scotchbrite® or similar nylon scouring pad may be used to remove stubborn residue from metal surfaces.
3. **Removable Parts**: The water tray and product drawer can be washed in the sink. Use a solution of detergent and water to clean all surfaces. A Scotchbrite® or similar nylon scouring pad may be used to remove stubborn residue from metal surfaces. Rinse residue off and thoroughly dry before placing back into the Product Holding Device.
4. **Reassembly**:
  - a. Water Tray:
    - (1) Reassemble the water tray.
    - (2) Place the reassembled water tray back into the Product Holding Device cabinet.
    - (3) Fill the water tray to within ¼-inch (6mm) of top edge with fresh water. **NOTE:** The PHD can be operated without water in the tray when a dry product is being held.
    - (4) Secure the tray by lifting onto the latch to lock in place.
  - b. Product Drawer:
    - (1) Reassemble the product tray.
    - (2) Slide the reassembled product drawer into the cabinet.
5. The Product Holding Device is now ready for future operation.



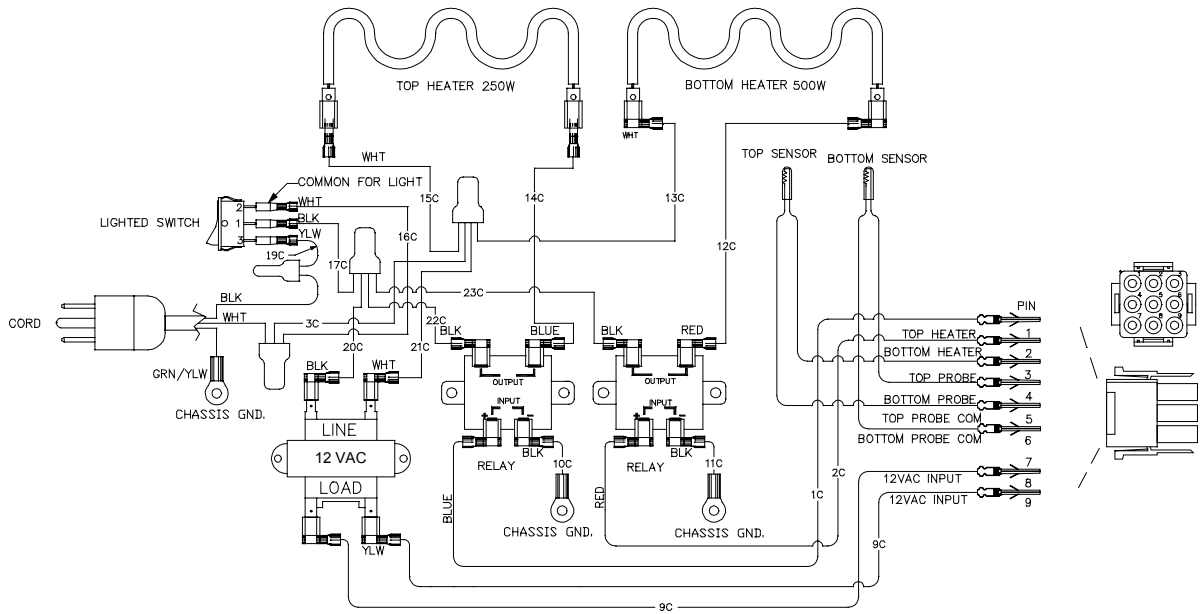
**Wipe, do not spray. Water spray may come in contact with electrical components due to water pressure. Wet electrical components may cause serious injury to the operator and damage the Product Holding Device.**

## **9 Service Procedures**

### **9.1 Functional Description**

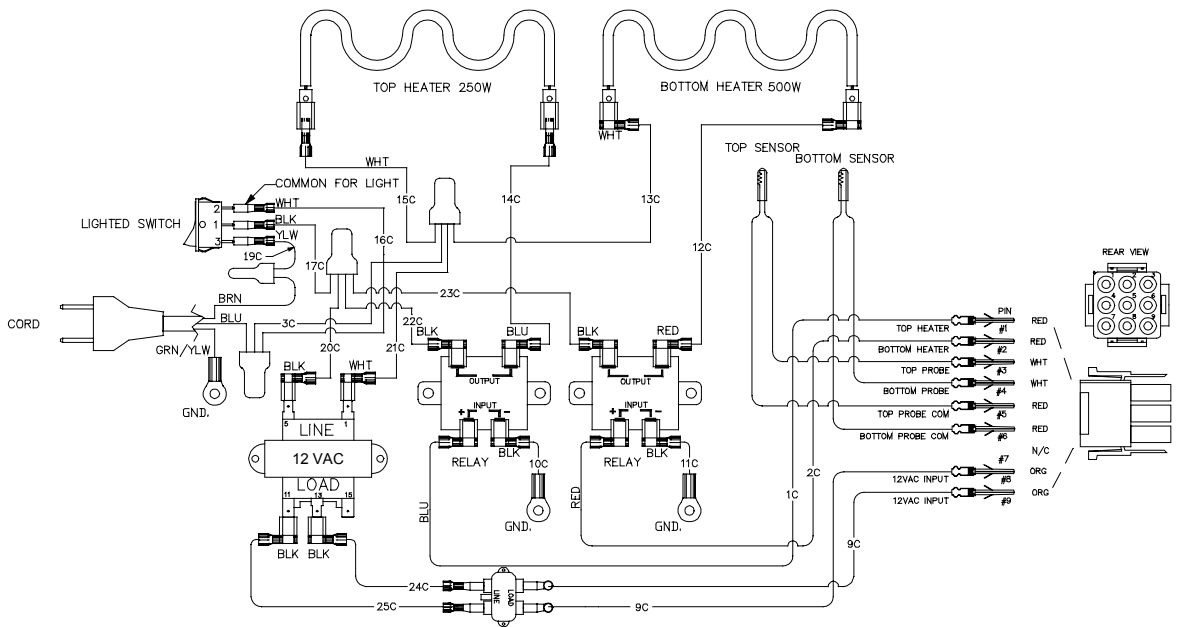
When the switch is turned on, line voltage is supplied to the primary side of the 12VAC transformer and to one side of the output terminal on the solid state relays (see wiring diagrams on following page). The transformer supplies 12VAC to the computer, which rectifies the voltage and sends approximately 12 VDC to control the opening and closing of the solid state relays, sending line voltage to the heating elements.

When the computer is turned on, probes in the computer's heater circuits measure temperature-induced changes in their resistance and those signals are used to determine when the computer closes the solid state relays, sending power to the heating elements. On the CE version of the unit, a line filter is in the circuit above the load side of the transformer.



8051446A

### Non-CE Wiring Diagram



8051447A

### CE Wiring Diagram

## 9.2 Cabinet Disassembly

The cabinet must be substantially disassembled to gain access to the operating components. Follow these steps to dismantle the unit prior to any component replacement.

- Disconnect the unit from the electrical power supply and allow it to cool.
- Remove tray and pan.
- Sit the unit face down and remove the eight screws securing the back.
- Compress the opening in the power cord strain relief with narrow-jaw pliers and remove.
- The back of the PHD must be removed to access the internal components. After removing the screws, the cover slides off. If necessary, tap the edges (see left-hand photo below) with a screwdriver and plastic mallet. Work from the side opposite the power cord, as shown in the right-hand photo. **NOTE:** Silicon is used to seal the unit and resistance from the silicon will be felt as the unit is disassembled.

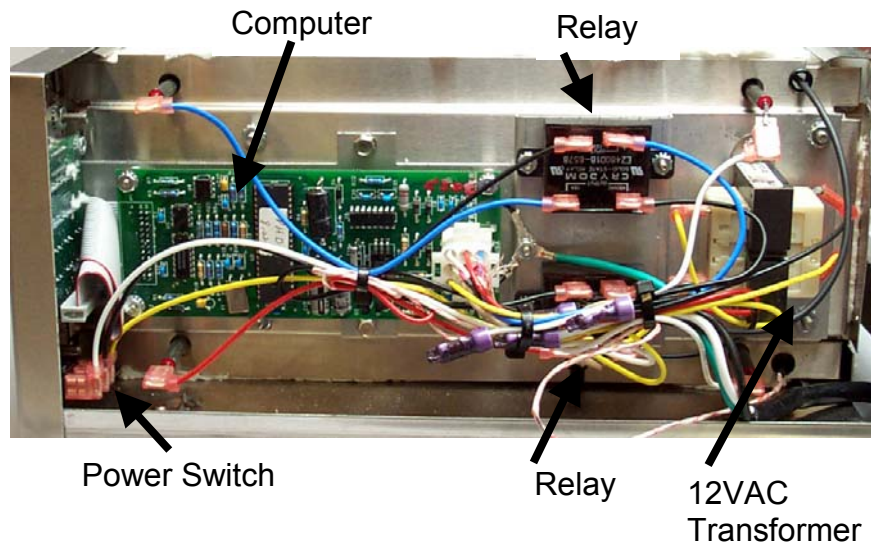


- Remove the screws from the bottom of the unit.
- Gently spread the sides of the top assembly and lift it from unit.
- Remove insulation blanket.
- Slide bottom panel from unit if necessary. **NOTE:** Diagnostic tests can be performed on the bottom heating element with the bottom panel in place. It is not necessary to remove the bottom unless the bottom heating element needs to be replaced.
- To reassemble, reverse the steps. Reseal all joints and probes with silicone. **NOTE:** When replacing the back, fit the power cord side of the panel on first and work toward the opposite side. Tap the back into place with a non-marring plastic mallet.

## 9.3 Replacing the Transformer, Relays, Computer, or Power Switch

To access components, follow the steps outlined in cabinet disassembly, 9.2.

- Identify the component to be replaced.



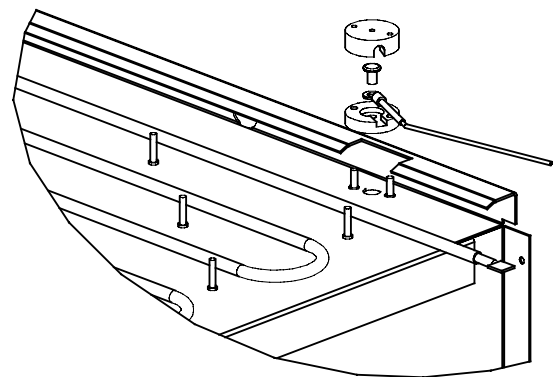
- Hold the replacement component next to the component to be replaced and, one at a time, fasten wires from the failed component to their corresponding locations on the new unit.
- Remove the screws securing the failed component.
- Fasten replacement component into place.
- Test unit for proper operation prior to reassembling.

## 9.4 Replacing Temperature Probes

To access components, follow the steps outlined in cabinet disassembly, 9.2.

### Top Probe

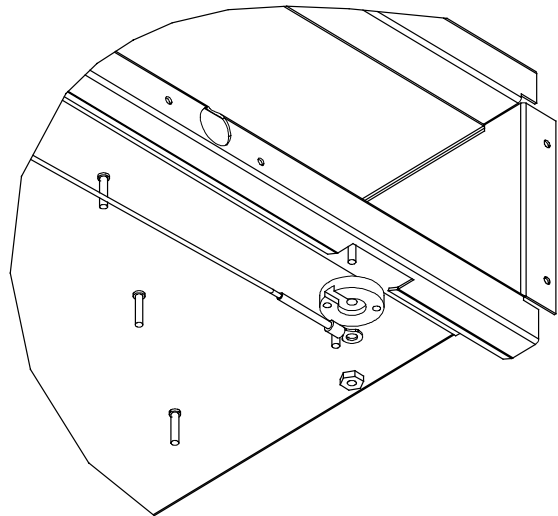
- With pin pusher, remove leads 3 and 5 from computer plug.
- Remove screws securing probe to cabinetry.
- Disassemble insulating block holding probe.
- Position new probe in insulating block and attach to cabinetry.
- Route wires to computer plug and insert with pin pusher; red wire goes to 6.



Detail of Top Probe Assembly

## Bottom Probe

- With a pin pusher, remove leads 4 and 6 from the computer plug.
- Remove the nut securing the probe to its stud and remove the probe.
- Position the replacement probe in the insulating block and attach the block to the cabinet.
- Route the wires to the computer plug and insert with pin pusher (the red wire goes to pin 4).



Detail of Bottom Probe Assembly

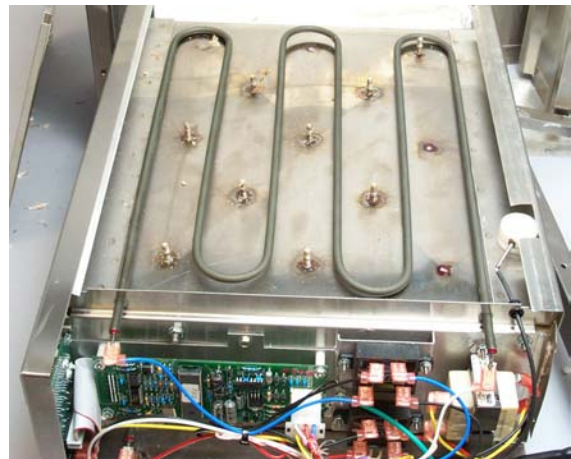
## 9.5 Heating Element Replacement

To access components, follow the steps outlined in cabinet disassembly, 9.2.

Remove the screws securing the heater cover.

### Top Element

- Remove the leads from the element.
- Position the new heating element.
- Attach the blue lead to the element terminal nearest the computer.
- Attach the white lead to the opposite element terminal.



View of the Top Heating Element

### Bottom Element

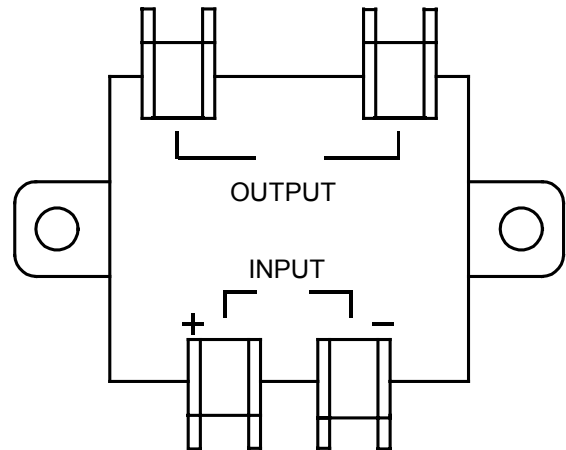
- Remove the leads from the element.
- Position the new heating element.
- Attach the red lead to the element terminal nearest the computer.
- Attach the white lead to the opposite element terminal.

## 10 Test Procedures

To access components for all tests, follow the steps outlined in cabinet disassembly, 9.2.

### 10.1 Relays

- With power supplied and the computer turned on, measure DC voltage across input terminals of relay. With the computer calling for heat (dot illuminated on display), the reading should be approximately 4.5 VDC. Absence of DC voltage indicates a problem with the computer.



Relay Output and Input Terminals

- With power supplied and the computer turned on and calling for heat (dot illuminated in display), measure AC voltage across the output terminals of the relay. The reading should be approximately .9 VAC. The presence of line voltage with the computer calling for heat indicates a failure of the computer to supply the necessary DC voltage to close the relay or a failure of the relay itself.

### 10.2 Transformer

Line voltage should be measured across the input side of the transformer; 12 VAC should be measured across the output side.

### 10.3 Heating Elements

Resistance measurements are taken with the unit turned off. Resistance for the top element should be approximately 58 ohms; for the bottom, approximately 26 ohms.

### 10.4 Probes

Measure the resistance of the probes when the unit is cool. The top probe is measured across pins 3 and 5. The bottom probe is measured across pins 4 and 6. Measured resistance should be approximately equal to that shown in the table below.

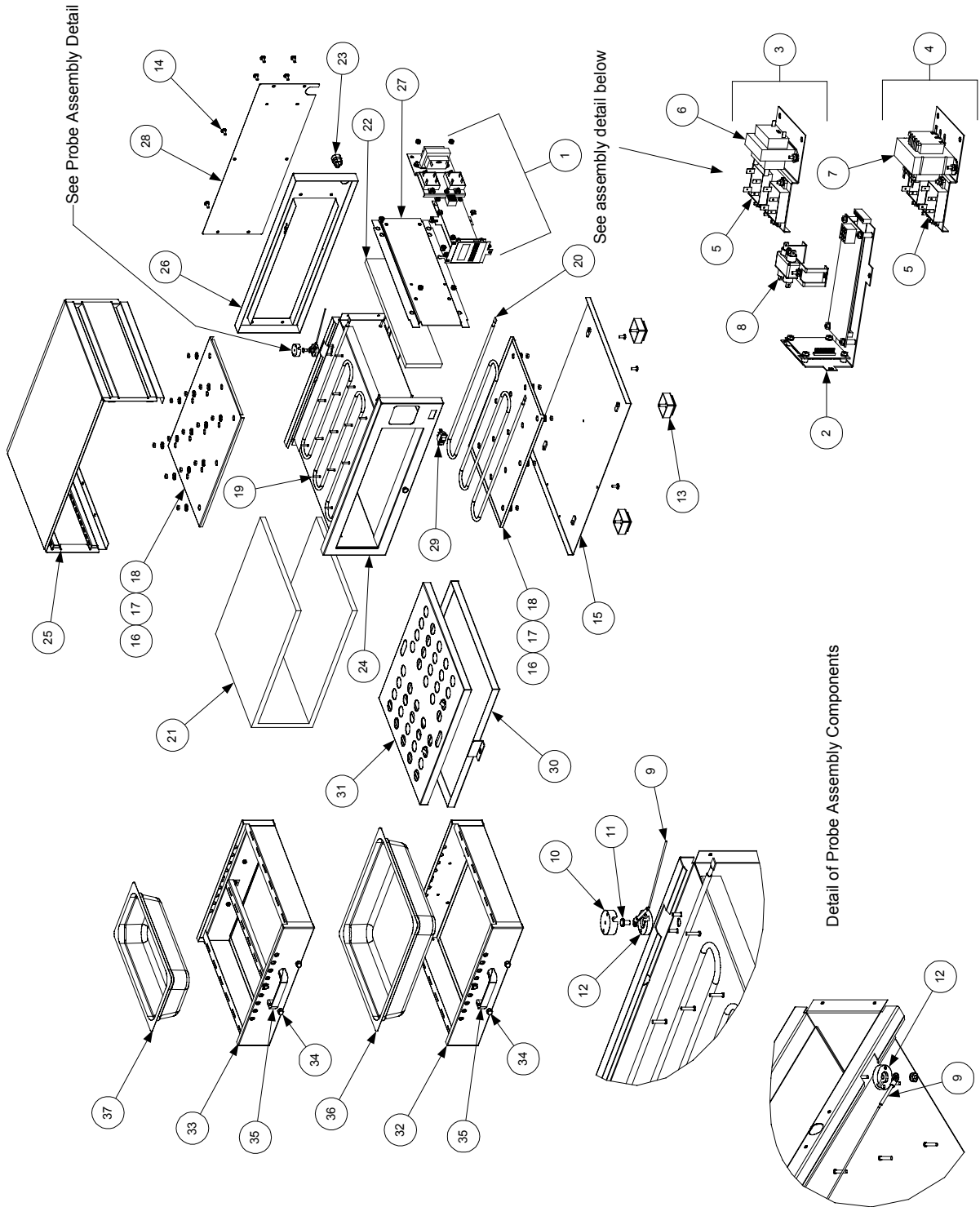
Fahrenheit	Ohms	Celsius	Fahrenheit	Ohms	Celsius
70	1080	21	190	1330	88
80	1101	27	200	1350	93
90	1122	32	210	1371	99
100	1143	38	220	1391	104
110	1164	43	230	1412	110
120	1185	49	240	1432	116
130	1206	54	250	1453	121
140	1226	60	260	1473	127
150	1247	66	270	1493	132
160	1268	71	280	1514	138
170	1289	77	290	1534	143
180	1309	82	300	1554	149



## 11 Troubleshooting

Problem	Probable Causes	Corrective Action
Either heating element fails to heat	Loose connection between the relay output and heating element or loose connection between the relay input and incoming line voltage.	With the computer calling for heat, check for line voltage across the heating element terminals. If line voltage is not present, ensure all connections are solid.
	Loose connection on the input side of relay.	With the computer calling for heat, check for approximately 5 VDC across the input side of the relay. If not present, check for 5VDC between pin 1 of the computer plug and ground for the upper relay and between pin 2 and ground for the lower relay. If not present, the computer has failed. If 5VDC is present at computer plug, the relay has failed.
	Failed heating element	With power removed from the unit, measure resistance across the element terminals. Correct readings are approximately 58 ohms on the top and 26 ohms on the bottom.
Computer does not activate	Failed transformer	Check for line voltage at the input terminals of the transformer. If present, check for 12VAC at the output terminals of transformer. If not present, replace transformer
	Failed switch	Check for presence of line voltage at outside terminals of switch. If present at the switch but not at the input side of the transformer, replace the switch.
	No line voltage	Ensure the unit is fully plugged into the outlet.
Unit fails to reach or to maintain setpoint	Failed temp probe	<p>With the unit cool, measure the resistance of the probes.</p> <p>Top probe is measured across pins 3 and 5. See the resistance chart on page 14.</p> <p>Bottom probe is measured across pins 4 and 6. See the resistance chart on page 14.</p>
	Failed computer	If temperature probe resistances are correct, check the relays and the heating elements.

# 12 Parts



<b>Item</b>	<b>Part #</b>	<b>Description</b>
1	106-1384SP	Computer Assembly, Non-CE Complete
2	106-2340	Computer and Mount Assembly, Universal
3	106-2339	Component and Mount Assembly, Non-CE
4	106-2357	Component and Mount Assembly, CE
5	807-3533	Relay, Solid State 18 Amp
6	807-0855	Transformer 120V
7	807-3185	Transformer 230V, CE
8	106-1550	Line Filter Assembly, CE <i>(for filter only, order 807-2818)</i>
9	807-3621	Sensor, 1000 OHM RTD
10	816-0555	Insulation, Probe
11	809-0895	Rivet, Solid Aluminum
12	816-0569	Cover, Probe
13	106-1916	Foot Assembly <i>(for rubber pad only, order 826-1561 (pkg. of 4))</i>
14	826-1379	Screw, #10 X ½-inch (pkg. of 10)
15	823-3738	Base
16	210-2165	Pan, Element
17	809-0190	Washer, ¼-inch S/S Flat
18	809-0055	Nut, 10-32 S/S Hex
19		Element, 250W Top
	807-3647	120V
	807-3544	240V
20		Element, 500W Bottom
	807-3646	120VAC
	807-3543	240V
21	816-0564	Insulation, Top and Bottom
22	816-0565	Insulation, Right Side
23		Bushing, Strain Relief
	807-2950	Non-CE
	807-1694	CE
24	823-3407	Cavity and Front Panel, 3-inch <i>(order 824-4344 for 4-inch cabinets)</i>
25	823-3378	Top, 3-inch Cabinet <i>(order 823-4343 for 4-inch cabinets)</i>
26	824-0934	Panel, 3-inch Cabinet Rear <i>(order 824-1207 for 4-inch cabinets)</i>
27	210-2425	Shield, 3-inch Cavity Heat <i>(order 210-5445 for 4-inch cabinets)</i>
28	210-2439	Cover, 3-inch Rear <i>(order 210-5540 for 4-inch cabinets)</i>
29	807-2734	Switch, 120V Green Lighted ON/OFF Rocker
30	823-3423	Tray, 3-inch Water <i>(order 823-4365 for 4-inch cabinets)</i>
31		Insert, Water Tray
	823-3414	Single-Sided, 3-inch <i>(order 823-4363 for 4-inch cabinets)</i>
	823-3426	Double-Sided, 3-inch <i>(used on 3-inch pass through units only)</i>
32		Drawer, Full
	106-1483	One-Handled, 3-inches Deep <i>(order 106-3442 for 4-inch cabinets)</i>
	106-1560	Two-Handled, 3-inches Deep <i>(used on 3-inch pass through units only)</i>
33		Drawer, Divided
	106-1559	One-Handled, 3-inches Deep <i>(order 106-3293 for 4-inch cabinets)</i>
	106-1545	Two-Handled, 3-inches Deep <i>(used on 3-inch pass through units only)</i>
34	809-0890	Knurled Nut (Included in Items 31 and 32)
35	810-0180	Handle, Drawer (Included in Items 31 and 32)
36	803-0290	Pan, Full-Size
37	803-0298	Pan, Half-Size
*	807-0154	Cordset, 100-120V <i>(order 806-4003 for 208-240V units)</i>

\* Not illustrated.



**Enodis**<sup>®</sup>  
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