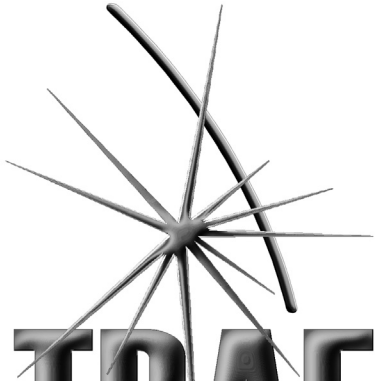




ULTRAFRYER[®]

SYSTEMS



TABLE MODEL REO-1620



CABINET MODEL REE-1821

ELECTRIC ULTRATHERM 2 RETHERMALIZER OPERATING INSTRUCTIONS



302 Spencer Lane • P.O. Box 5369

San Antonio, Texas 78201

(800) 525-8130 • (210) 731-5000 • FAX: (210) 731-5099

PREFACE

This manual was written and published by the Technical Publications Department, Ultrafryer Systems, for use by store employees who will operate and maintain the Electric Ultratherm 2 Rethernalizer. Proper use of this manual will allow store employees to properly operate, clean and maintain this equipment which will reduce service call expenses.

TECHNICAL PUBLICATIONS DEPARTMENT
ULTRAFRYER SYSTEMS
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TABLE OF CONTENTS

	Page
Warranty Information	2
General Information	
Safety	4
Description	4
Specifications	4
Installation and Initial Cleaning	
Installation	6
Initial Cleaning	7
Rethermalizer and Hold Temperature Controller (RHTC) Operation	
General	9
Programming	11
Cooking	12
Preventive Maintenance, Troubleshooting and Cleaning	
Preventive maintenance	14
Troubleshooting	14
Cleaning	15
Service Parts	
Technical Assistance	17
Ordering Information	17
Parts Identification	17
Wiring Diagram	22

WARRANTY INFORMATION

ULTRATHERM RETHERMALIZER WARRANTY

Ultrafryer Systems warrants to the original purchaser of a gas or electric ULTRATHERM RETHERMALIZER sold within the United States, its territories and Canada, that it will be free of defects in material and workmanship for the period listed below:

RETERMALIZER PARTS – All parts on the Electric or Gas Rethermalizer are covered for a period not to exceed one (1) year after the initial start up. This is to include computers, valves, switches, thermostats, etc. Ultrafryer Systems reserves the right to charge for certain parts such as computers or any item over \$100.00 until the defective part is received by the Warranty Department. **After inspection, credit for the part will be issued to the purchaser provided the part is deemed defective and that defect is not the result of neglect or abuse by the user.**

PROCESSING WARRANTY CLAIMS – The equipment owner must promptly notify Ultrafryer Systems Warranty Department of any alleged defects as soon as they are discovered by calling 800-525-8130. After such notice, the Warranty Department will perform its obligation under this warranty within a commercially reasonable period of time. If alleged defects develop after normal business hours, on weekends, holidays the owner must call Ultrafryer Systems first at the above number. This number is answered 24 hours a day and 7 days a week. Ultrafryer Systems will notify an AUTHORIZED service agent to make repairs during normal and after hours. Any parts that need to be shipped back to Ultrafryer Systems will be shipped back **prepaid by the customer** to the WARRANTY DEPARTMENT.

NON WARRANTY COVERAGE – This warranty does not include coverage for any consequential cost of damages including, but not limited to, any loss in store sales, spoiled food products, transportation, duty or custom cost. This does not cover original installation and adjustments such as leveling, calibrations and electrical and gas connections. This warranty does not cover travel over 100 miles or 2 hours drive time from the location of the Rethermalizer, or overtime, or holiday charges unless the Warranty Department granted prior approval. This warranty does not cover improper or unauthorized repairs or installation, damage in shipment, normal maintenance.

LABOR COVERAGE – The cost for labor to replace parts or service the Rethermalizer is covered for ninety (90) days after the initial start up. The Warranty Department must be promptly notified of any defects within the first ninety (90) days of operation. Labor is covered by Ultrafryer Systems for repairs and service by an AUTHORIZED service agent.

DISCLAIMER OF WARRANTIES

Other than as stated herein Ultrafryer Systems makes no warranty of any kind, express or implied, including but not limited to any warranty of merchantability of fitness for a particular purpose, including trade usage. Ultrafryer Systems sole obligation, and purchaser's sole remedy, under this warranty is repair or replacement, at the discretion of Ultrafryer Systems, of any part or component that proves to be defective in materials or workmanship. In no event shall Ultrafryer Systems be liable for consequential, incidental, or special loss or damages arising from the use of, or inability to use, the Rethermalizer. There are no other documents or oral statements for which Ultrafryer Systems will be responsible.

GENERAL INFORMATION

SAFETY

The Electric Rethermalizer operates on 120/208 or 120/240 volts single phase electrical power and **NO CLEANING OR REPAIR** to any component should be attempted without **FIRST** disconnecting electrical power **OFF**. When in use the Rethermalizer will maintain water temperature above 150°F (66°C) which can cause severe burns. **ALLOW METAL SURFACES TO COOL BEFORE CLEANING THE RETHERMALIZER.**

DESCRIPTION



TABLE MODEL REO-1620
30" (762 mm) WIDE, 29" (737 mm) DEEP
37 ½" (953 mm) HIGH



CABINET MODEL REO-1620
19¼" (489 mm) WIDE, 34 ½" (876 mm) DEEP,
42 ½" (1080 mm) HIGH

ELECTRIC ULTRATHERM 2 RETHERMALIZER

The Electric Ultratherm 2 Rethermalizer was designed by Ultrafryer Systems to operate as a commercial warmer to thaw, heat and hold frozen products such as rice, macaroni and beans up to eight (8) hours. It is constructed from 16 and 18 gauge type 304 stainless steel with a #3 finish and can be built as a cabinet or table model according to a purchase order. Both standard models are equipped with a programmable Rethermalize and Hold Temperature Controller (RHTC), twin stainless steel baskets, self filling water float valve and a water overflow drain.

SPECIFICATIONS

Electrical	9.5 Kilowatts, 46 AMPS @, 208 Volts, 40 AMPS @, 240 Volts 60 HZ, Single Phase
Water Capacity	Table Model 16 Gallons (60 Liters) Cabinet Model 20 Gallons (76 Liters)
Shipping Weight	Table Model - 180 Pounds (81 Kilograms) Cabinet Model - 230 Pounds (104 Kilograms)

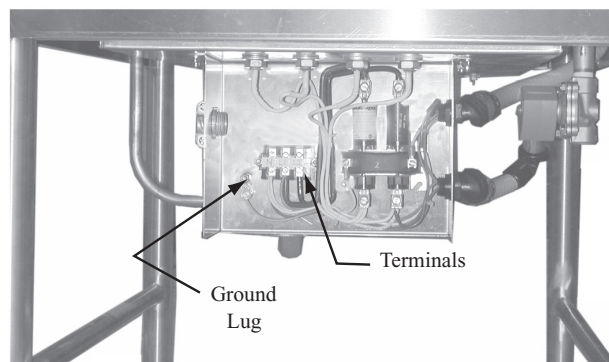
INSTALLATION AND INITIAL CLEANING

INSTALLATION

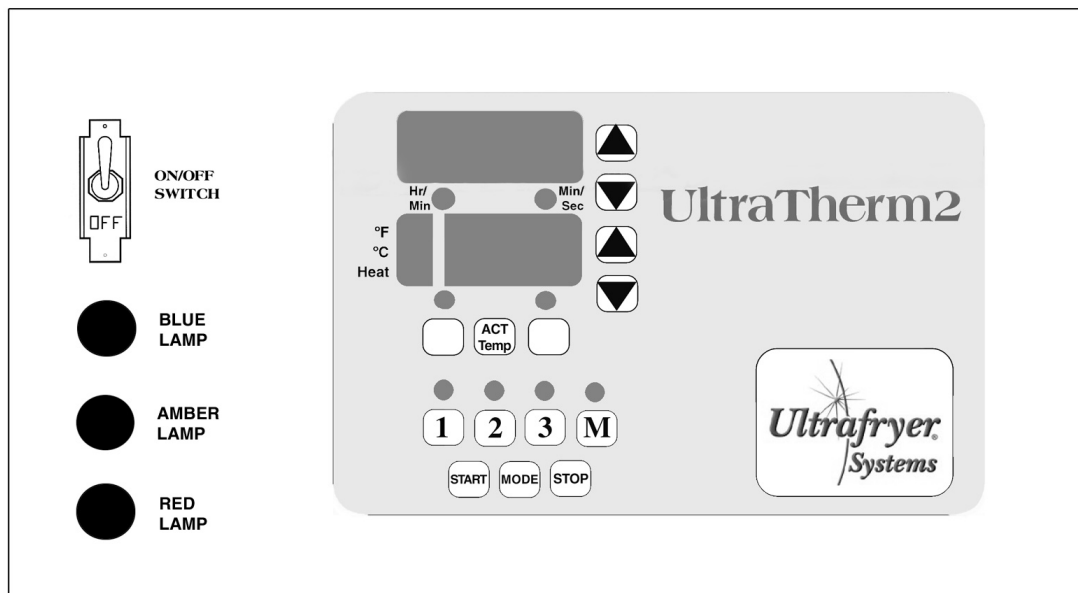
1. Place the Rethermalizer in the location where it is to be operated.
2. Have a licensed plumber level the Rethermalizer and connect a ½" (13 mm) copper water line equipped with a **WATER SHUT-OFF VALVE** to the **WATER SOLENOID VALVE** mounted to the rear of the Rethermalizer.

NOTE: Water hardness may affect the performance and longevity of component parts coming in direct contact with the water. Therefore, the local water supplier should be contacted to determine if the water to be used with the appliance should be treated with a filter, strainer, softener, and/or descaler.

3. Have a licensed electrician perform the following:
 - a. Connect an UL approved 4 wire 60 ampere electrical cord to the terminal inside the unit's electrical box shown to the right:
 - b. Install a NEMA rated electrical plug on the electrical cord.
 - c. Install a "mating" NEMA rated electrical receptacle on the wall behind the Rethermalizer operating location.
 - d. Connect the building ground to the ground lug located inside the unit's electrical box.
4. Test operate the Rethermalizer as follows:
 - a. Ensure the controls listed below are in the proper position:



APPLICABLE CIRCUIT BREAKER IS ON
ELECTRICAL PLUG IS CONNECTED TO THE ELECTRICAL WALL RECEPTACLE
WATER SHUT-OFF VALVE IS OPEN
DRAIN VALVE LEVER IS CLOSED



- b. Turn the ON/OFF switch to the ON position. Water should begin flowing into the Rethermalizer tub, the Rethermalize and Hold Temperature Controller (RHTC) will turn ON and the AMBER and BLUE lamps below the ON/OFF switch will LIGHT.
- c. When water reaches the FLOAT of the liquid level switch the following should occur:
 - 1) The **BLUE** lamp will turn **OFF**.
 - 2) Water flow will **STOP**.
 - 3) The **HEAT** lamp on the RHTC will **LIGHT** and the **RED** lamp below the ON/OFF switch will **LIGHT** indicating water is being heated.
 - 4) If the RHTC has been programmed, the pre-set temperature and time will appear in the display. If it has not been programmed 5:00 and 150 will appear in the display.
 - 5) When water temperature is within 20°F (11°C) of the RHTC pre-set temperature the RED lamp will remain **ON**, the **HEAT** lamp on the RHTC will turn **OFF** and the **READY** lamp will **LIGHT**.

- b. Turn the ON/OFF switch to the **ON** position. Water should begin flowing into the Rethermalizer tub, the Rethermalize and Hold Temperature Controller (RHTC) will turn **ON** and the **AMBER** and **BLUE** lamps below the ON/OFF switch will **LIGHT**.
- c. When water reaches the **FLOAT** of the liquid level switch the following should occur:
 - 1) The **BLUE** lamp will turn **OFF**.
 - 2) Water flow will **STOP**.
 - 3) The **HEAT** lamp on the RHTC will **LIGHT** and the **RED** lamp below the ON/OFF switch will **LIGHT** indicating water is being heated.
 - 4) If the RHTC has been programmed, the pre-set temperature and time will appear in the display. If it has not been programmed **5:00** and **150** will appear in the display.
 - 5) When water temperature is within 20°F of the RHTC pre-set temperature the **RED** lamp will remain **ON**, the **HEAT** lamp on the RHTC will turn **OFF** and the **READY** lamp will **LIGHT**.
- d. Turn the **ON/OFF** switch to the **OFF** position, then turn the drain valve lever to the **OPEN** position to drain water in the tub into a floor drain.

CAUTION: ALLOW ALL METAL SURFACES OF THE RETHERMALIZER TO COOL PRIOR TO PROCEEDING.

INITIAL CLEANING

1. Remove and **THOROUGHLY** wash the following items in the 3 compartment sink with **HOT** water and soap, rinse these parts with **HOT** water and allow them to air dry:

STAINLESS STEEL CHUB BASKET

- d. Turn the **ON/OFF** switch to the **OFF** position, then turn the drain valve lever to the **OPEN** position to drain water in the tub into a floor drain.

CAUTION: ALLOW ALL METAL SURFACES OF THE RETHERMALIZER TO COOL PRIOR TO PROCEEDING.

INITIAL CLEANING

1. Remove and **THOROUGHLY** wash the following items in the 3 compartment sink with **HOT** water and soap, rinse these parts with **HOT** water and allow them to air dry:

STAINLESS STEEL CHUB BASKET

STAINLESS STEEL TUB GRILL

2. **THOROUGHLY** wash the Rethermalizer tub with **HOT** water and soap; then rinse the tub with **HOT** water and allow it to air dry.
3. Wipe the top, side and front surfaces of the Rethermalizer with a **HOT** damp cloth.
4. When the chub baskets, grill and tub are dry, replace the grill and baskets in the tub.

**REHEATER AND HOLD TEMPERATURE CONTROLLER (RHTC)
OPERATION**

GENERAL

A. RHTC FEATURES

1. PROGRAMMABLE TEMPERATURE

The user will be able to program a cook temperature for each of the three (3) product keys from 150°F (66°C) to 212°F (100°C). The recommended cook temperature is 190°F (88°C).

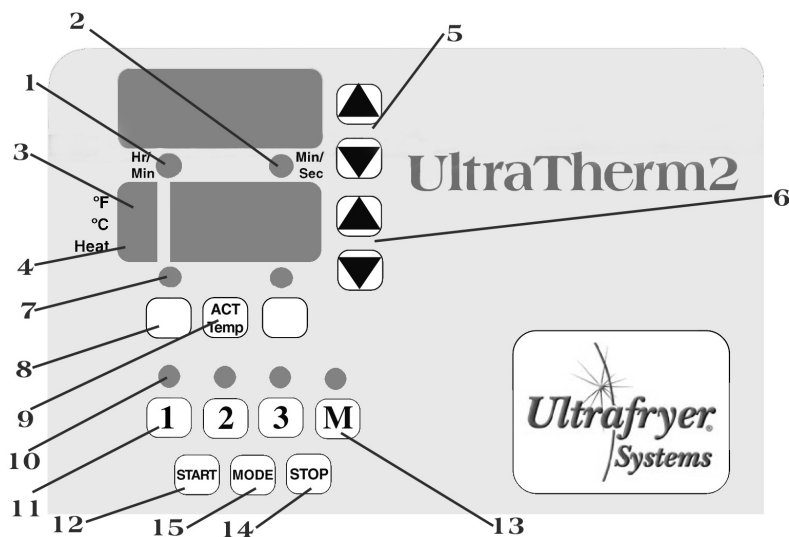
2. PROGRAMMABLE TIMES

The user will be able to program a cook time for each product key up to 99 hours, 59 minutes and up to 59 seconds.

3. PROGRAMMABLE HOLD TIME

The user will be able to program each product key for a continuing count up hold time and temperature of 140°F (60°C) to 200°F (93°C). The recommended hold temperature is 170°F (77°C).

B. RHTC KEY DESCRIPTION



REETHERMALIZE AND HOLD TEMPERATURE CONTROLLER (RHTC)

1. HOUR/MINUTE

When lit, denotes hour and minute of timing mode

2. MINUTE/SECOND

When lit, denotes minute and second of timing mode

3. READY LAMP

When lit, denotes cook temperature is within 20°F (11°C) of the pre-set temperature.

4. HEAT LAMP

When lit, denotes controller is calling for heat.

5. UPPER ARROW KEYS

In operating and programming mode, used to increase or decrease time

6. LOWER ARROW KEYS

In operating and programming mode used to increase or decrease temperature.

7. HOLD LAMP

When lit, denotes a hold time has been programmed for the corresponding product key.

8. HOLD KEY

In programming mode used to set a hold time for the corresponding product key.

9. ACT TEMP KEY

In operating mode shows actual temperature when pressed and held

10. PRODUCT KEY LAMP

In programming mode when lit, denotes this is the key you are setting; in operating mode when lit denotes this is the active product key.

11. PRODUCT KEY

In programming mode denotes this is the product key you are setting; in operating mode used to select a timing cycle.

12. START KEY

Used to start a timing cycle

13. M KEY

In operating mode the M (manual) key is used for on-the-fly change of time or temperature.

14. STOP KEY

Used to stop a timing or hold timer cycle.

15. MODE KEY

Use to enter the programming mode

C. RHTC DESCRIPTIONS

190 The unit is in Operating Mode. The actual temperature is continuously shown in the display and is within 20°F (11°C) of the pre-set temperature.

620 The unit is in Operating Mode. The probe is defective.

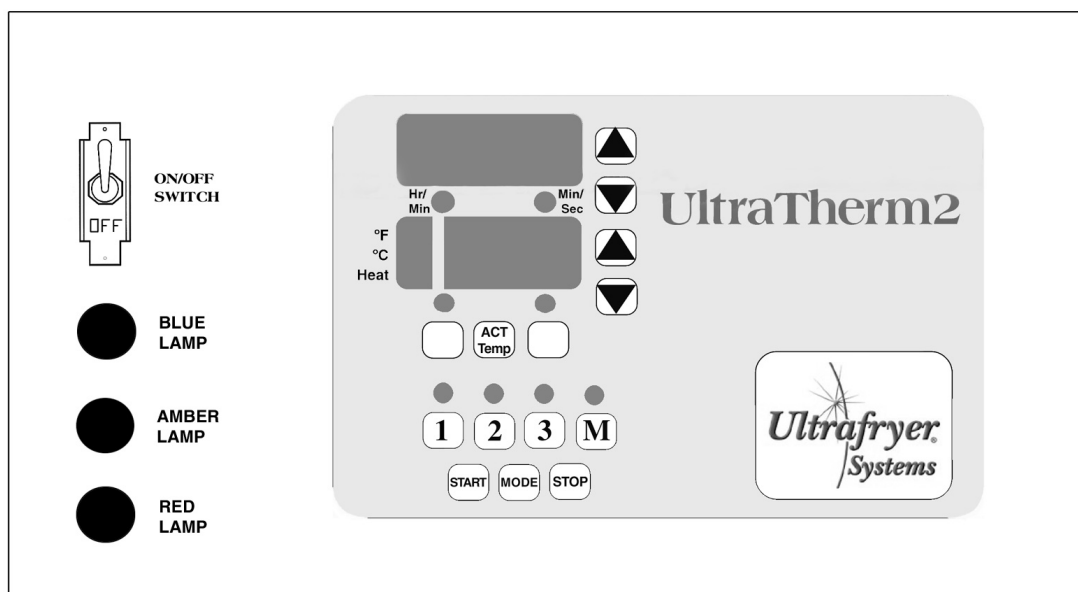
:00 This display signifies a cook cycle has just ended.

PROGRAMMING

- GENERAL** - There are three (3) pre-settable product keys plus a **MANUAL (M)** product key. The timing range of all keys is from one (1) second to 99 hours. Times automatically switch from minute/second to hour/minute. In addition, each product key can be programmed for one (1) **HOLD** time. Once a product key has been programmed and has been pressed, the lamp above that key will **LIGHT**, and the display will start counting down, as soon as, the **PRE-SET** temperature for that key is reached. When the display counts down the programmed time, **:00** will appear in the display and the controller will emit an audible alarm to alert the operator. The RHTC display uses **FLEX TIME** when counting down by adjusting cook time depending on cook temperature.
- PROGRAMMING** – The following steps **MUST** be performed to enter and program each product key:

<u>STEP</u>	<u>ACTION</u>	<u>RESULT</u>
1	Press the product key you want to program	The lamp above the product key will LIGHT
2	Press the mode key until the lamp above the product key starts FLASHING (approximately 3 seconds)	The RHTC is now in the programming mode

<u>STEP</u>	<u>ACTION</u>	<u>RESULT</u>
3	Press the UPPER UP and DOWN arrow keys to program the COOK time.	The longer you press the arrow key, the faster the display will change.
4	When the cook time is set, press the LOWER UP and DOWN arrow keys to program the COOK temperature.	The longer you press the arrow key, the faster the display will change. The recommended cook temperature is 190°F (88°C).
5	To use the HOLD feature and set the holding temperature, PRESS and hold the HOLD KEY ; then use the LOWER UP and DOWN arrow keys to set the holding temperature. When the hold temperature is set release the hold key.	The light above the HOLD key will LIGHT if the hold feature has been set correctly. The recommended hold temperature is 170°F (77°C).
6	Press the mode key to exit the programming mode.	The product key lamp will stop FLASHING and remain lit.



COOKING – The following steps **MUST** be performed to start a cook cycle:

<u>STEP</u>	<u>ACTION</u>	<u>RESULT</u>
1	Turn the ON/OFF switch ON .	- The AMBER and BLUE lamp will LIGHT and water will begin flowing into the Tub. - When water reaches the FLOAT of the liquid level switch water flow will STOP and the BLUE lamp will turn OFF.
2.	When the BLUE lamp turns OFF , PRESS the product key for the product to be cooked.	- The LAMP above that product key will LIGHT - The RED lamp below the ON/OFF switch will LIGHT. - The HEAT lamp on the RHTC controller will LIGHT. - The pre-set cook temperature will appear in the display. - The pre-set cook time will appear in the display.

NOTE: If **:00** immediately appears in the display, that product key is **NOT** programmed.

- When water temperature is within **20°F (11°C)** of the pre-set temperature for that product:
 - The **HEAT** lamp on the RHTC will **TURN OFF**
 - The **READY** lamp on the RHTC will **LIGHT**
 - The **RED** lamp below the ON/OFF switch will remain **ON** until the pre-set temperature is reached.

<u>STEP</u>	<u>ACTION</u>	<u>RESULT</u>
3	When the READY lamp LIGHTS place the product to be cooked into the Rethermalizer tub and press the START key	a. The pre-set cook time will appear in the RHTC display and start counting DOWN b. When the pre-set cook time ends: 1) the LAMP above that product key will begin FLASHING 2) The RHTC will emit an audible ALARM 3) :00 will appear in the RHTC display
4	Press the STOP key to turn the alarm signal OFF .	a. If a HOLD time and temperature has been programmed: 1) The LAMP above the hold key will LIGHT. 2) The time in the RHTC will begin counting UP. 3) The LAMP above the product key programmed for a hold time will begin FLASHING. b. To cancel a hold time, press the STOP key.
5	Repeat steps 3 and 4 to cook/hold other products.	

PREVENTIVE MAINTENANCE,
TROUBLESHOOTING, AND CLEANING

PREVENTIVE MAINTENANCE AND INSPECTION REQUIREMENTS

Although the Rethermalizer only requires minimal preventive maintenance, the need to keep it clean cannot be over-stressed. The tub, basket, and grill come in contact with food and **MUST** be **THOROUGHLY** cleaned each evening. If the Rethermalizer is kept clean and if the following inspections are performed, this unit will provide many years of trouble free service.

INSPECTION REQUIREMENTS

<u>ITEM</u>	<u>INSPECTION INTERVAL</u>			<u>INSPECT FOR</u>
	<u>DAILY</u>	<u>WEEKLY</u>	<u>MONTHLY</u>	
Electrical plug, cord and ON/OFF switch	X			Inspect the electrical cord, plug and ON/OFF switch for any physical damage. Replace damaged item
Chub Basket and Grill			X	Inspect the Chub Basket and Grill for damage. If applicable order replacement item
Drain lever ment, accumulation of debris.		X		Inspect the drain lever for free move- and check for

NOTE: As mentioned previously, it is **ESSENTIAL** that the Rethermalizer be kept **CLEAN** throughout the day and **THOROUGHLY CLEANED** at store closing each day.

TROUBLE SHOOTING CHART

<u>PROBLEM</u>	<u>PROBABLE CAUSE</u>	<u>CORRECTIVE ACTION</u>
1. Water will not flow into Rethermalizer tub	a. Water shut-off valve in the in the closed position	a. Place shut-off valve in the open position
	b. Electrical plug not connected to electrical receptacle.	b. Connect plug to receptacle.
	c. ON/OFF switch in the OFF position.	c. Place switch in the ON position.
	d. Circuit breaker in the main electrical panel tripped.	d. Reset circuit breaker and check for cause that made breaker trip.
	e. Defective ON/OFF switch	e. Replace the ON/OFF switch
	f. Defective water float liquid level switch	f. Replace water float liquid level switch
	g. Defective water solenoid valve	g. Replace water solenoid valve

<u>PROBLEM</u>	<u>PROBABLE CAUSE</u>	<u>CORRECTIVE ACTION</u>
2. Water fills to the float level line but is not heated	a. Defective control relay b. Defective temperature controller probe c. Defective heat element contactor d. Defective heat element	a. Replace control relay b. Replace temperature controller probe c. Replace heat element contactor d. Replace heat element
3. BLUE fill lamp lights but there is no water flow	a. Water shut-off valve closed b. Defective water float liquid level switch c. Defective water solenoid valve	a. Turn valve to the open position b. Replace switch c. Replace valve
4. RHTC has :00 in display immediately after a product key is pressed	a. Product key is not programmed	a. Check RHTC programming
5. 620 appears in RHTC display	a. The RHTC probe is defective	a. Replace probe

CLEANING

1. DAILY

- a. Prepare a 6 quart (5.7 liters) container of sanitized warm water, in the proper ratio, for use in cleaning soiled surfaces.
- b. Periodically throughout the day soak a cloth towel in the sanitized solution, wring out the towel until it is damp and clean any soiled surface.
- c. Perform the following routines at store closing:
 - 1) Allow **ALL** metal surfaces and the water to **COOL**, remove the electrical plug from the electrical receptacle, and **CAREFULLY** drain the water from the Rethermalizer tub.
 - 2) Remove the two (2) Chub baskets and grill from the Rethermalizer tub; wash them with dish wash solution, **THOROUGHLY** rinse; and allow these items to air dry.
 - 3) Clean the Rethermalizer tub with dish wash solution, **THOROUGHLY** rinse and allow it to air dry.
 - 4) Clean all exterior surfaces with a reusable towel dampened with sanitizer and buff dry.
 - 5) Reassemble the Rethermalizer

2. WEEKLY

- a. Perform daily cleaning routines listed above.
- b. Place the Chub Baskets and Grill in a fryer with **BOIL-OUT SOLUTION** for cleaning.
- c. After the baskets and grill have been cleaned **ENSURE** they are **THOROUGHLY** sprayed with a solution of **1 PART** vinegar to **25 PARTS** water to **NEUTRALIZE** the boil-out solution; then allow these items to air dry.
- d. Reassemble the Rethermalizer

SERVICE PARTS

TECHNICAL ASSISTANCE – Contact an authorized service agent or the Customer Service Department, Ultrafryer Systems at 1-800-525-8130 for technical assistance.

ORDERING INFORMATION:

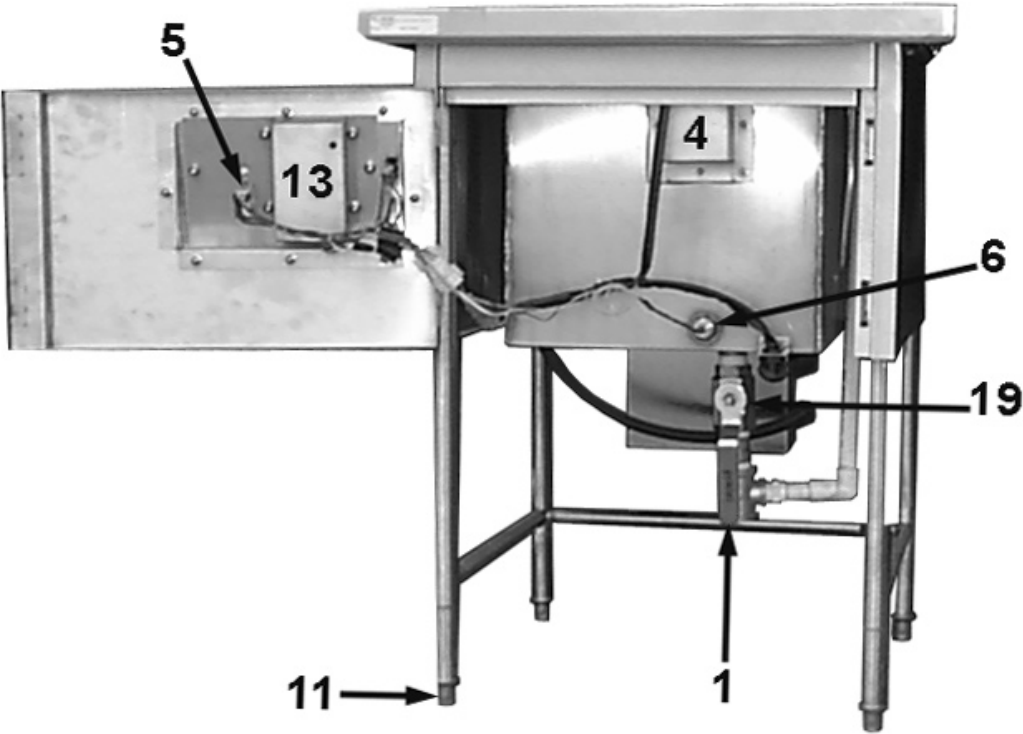
1. REPLACEMENT PARTS - Provide the following information when ordering replacement parts.

Your company name
Your company purchase order number
Bill-to address
Ship-to address
Quantity desired
Part number and description of the desired item
Your name or signature of authorized buyer
Phone in order to: 1-800-545-9189 Ext. 5029
FAX order to: 1-210-731-5099
Mail order to: Ultrafryer Systems
Order Entry Office
P.O. Box 5369
San Antonio, TX 78201
E-Mail Order To: UltrafryerServices@AFCE.COM

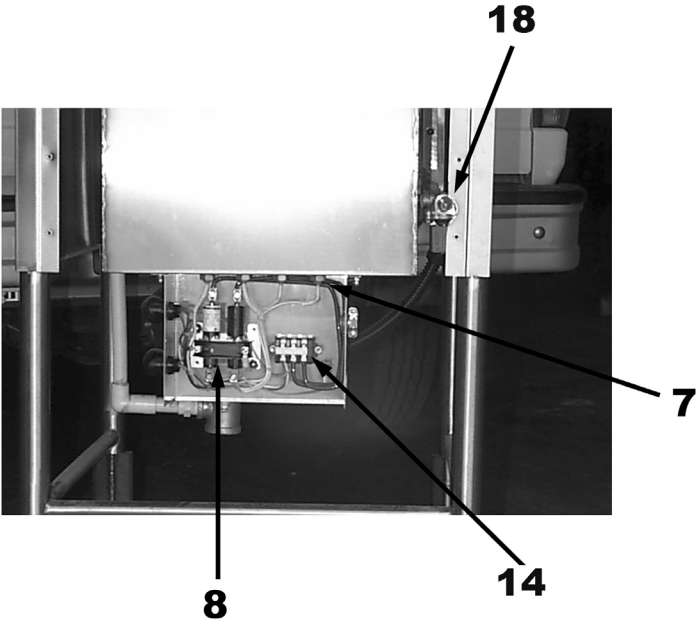
- 2. TERMS** – Net 30 days for customers on open accounts. Past due balances will be charged 1 ½% per month (18% per annum) until full balance is paid.
- 3. DAMAGES** – Ultrafryer Systems is not responsible for damage occurring in transit. All deliveries must be inspected for damage to shipping containers prior to departure of the delivering carrier. Any damage must be notated on the receiving document to facilitate filing of freight claims. Carriers must be notified immediately and freight inspections must be requested from the carrier. Ultrafryer Systems can and will gladly assist you in preparing and processing of the necessary claims only if proper notification has been accomplished on the carrier delivery document. Damaged equipment and/or containers must be available for the claims inspector to inspect.
- 4. RETURNS** – Ultrafryer Systems cannot guarantee credit for items returned without proper authorization. All returns must have prior Ultrafryer Systems Customer Service or Warranty department approval. An assigned number will be issued by the approval authority. Please print the assigned number on all returned packages and corresponding paperwork. Returned goods are subject to a 15% restocking charge. Ultrafryer Systems is not responsible for freight charges on returned goods unless authorized by Customer Service and/or Warranty personnel. Ultrafryer Systems does not receive freight collect or C.O.D. shipments.

PARTS IDENTIFICATION – Locate the part on the following sketches and note the index number i.e, 1, 2, etc; then obtain the part number and description for that index number on the page facing the sketches. Use that part number and description when ordering a replacement part

ELECTRIC ULTRATHERM 2 RETHERMALIZER
(TABLE MODEL)



FRONT VIEW



REAR VIEW

ELECTRIC ULTRATHERM 2 RETHERMALIZER (TABLE MODEL)

<u>INDEX NUMBER</u>	<u>PART</u>	<u>PN</u>	<u>DESCRIPTION</u>
1	LEVER	12A510	DRAIN BALL VALVE
2	SWITCH	18-204	120 VOLT SPST ON/OFF
*3	GUARD	18-129	ON/OFF SWITCH
4	SWITCH	18A004	FLOAT LIQUID LEVEL
5	RELAY	18A020	120 VOLT CONTROL
6	PROBE	18A276	TEMPERATURE CONTROLLER
7	ELEMENT	18A281	208 VOLT 9.5 KW ELECTRIC HEAT (NOTE 1)
		18A033	240 VOLT 9.5 KW ELECTRIC HEAT (NOTE 1)
8	CONTACTOR	18A283	120 VOLT 60 AMP 2 POLE MERCURY RATED AT600 VOLTS
9	SWITCH	19A145	HI-LIMIT PRESET TO TRIP AT 450°F
*10	BASKET	19A539	6 1/2" X 18" (165 x 457mm) 12"(305mm) DEEP S/S CHUB WITH HANGER BRACKET (CABINET MODEL)
		19A475	6 1/2" X 18" (165 x 457mm) 12" (305mm) DEEP S/S CHUB (TABLE MODEL)
11	FOOT	22-022	ADJUSTABLE S/S BULLET(TABLE MODEL) (NOTE 2)
*12	GRILL	22-725	14" X 18" (356 x 457mm) TUB
13	CONTROLLER	12A427	REETHERMALIZER AND HOLD TEMPERATURE (RHTC)
14	SECTION	23-015	ELECTRICAL TERMINAL
15	SNAPLIGHT	23-362	125 VOLT 1/3 WATT W/RED LENS
16	SNAPLIGHT	23A056	125 VOLT 1/3 WATT W/AMBER LENS
17	SNAPLIGHT	23A054	125 VOLT 1/3 WATT W/BLUE LENS
18	VALVE	24-349	120 VOLT SPST WATER SOLENOID
19	VALVE	24A057	1 1/4" (32mm) CHROME DRAIN BALL

*NOT SHOWN

WITH THE EXCEPTION OF CHUB BASKETS, BULLET FEET/CASTERS, BOTH THE CABINET AND TABLE MODEL ELECTRIC RETHERMALIZER USE THE SAME PARTS

NOTE: 1 - Order Clamp PN 19A855 when ordering 208 Volt Heating Element.

2 - Order medium duty 4" (102mm) caster w/o brake PN 28-016 for the cabinet model electric rethermalizer.

