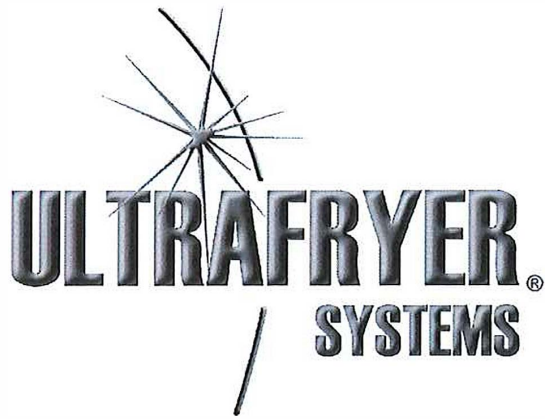




MODEL REO-1620 ELECTRIC ULTRATHERM RETHERMALIZER



Operating Instructions



302 Spencer Lane • P.O. Box 5369

San Antonio, Texas 78201

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

www.ultrafryer.com

PREFACE

This manual was written and published by the Engineering Department, Ultrafryer Systems, for use by store employees who will operate and maintain the Electric Ultratherm 3 Rethernalizer. Proper use of this manual will allow store employees to properly operate, clean and maintain this equipment which will reduce service call expenses.

ENGINEERING DEPARTMENT
ULTRAFRYER SYSTEMS
302 SPENCER LANE
SAN ANTONIO, TEXAS 78201

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GENERAL INFORMATION

A. WARRANTY

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:

REETHERMALIZER 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 attn: 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 or failure / damage to component parts due to scaling caused by hard water. 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. Ultrafryer Systems reserves the right to void component part warranty on any ULTRATHERM RETHERMALIZER that is stored for more than 6 (six) months after shipment from Ultrafryer Systems and not put into service.

LABOR COVERAGE – The cost for labor to replace parts or service the Rethermalizer is covered for one year after the initial start up. The Warranty Department must be promptly notified of any defects within the first year 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.

B. 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.**

C. DESCRIPTION



**MODEL REO-1620
ELECTRIC ULTRATHERM 3
RETHEMALIZER**

The Electric Ultratherm 3 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 for up to eight (8) hours. It is constructed from 16 and 18 gauge type 304 stainless steel with a #3 finish and is built as a table model. The Model REO-1620 Electric Ultratherm 3 Rethermalizer is equipped with a programmable Timer, Thermostat, twin stainless steel chub baskets, self-filling water float valve and a water overflow drain. The customer has the option of ordering the Single or Double electrical element model depending on operational requirements.

The Rethermalizer was designed to accomodate 12 Product Bags simultaneously. Each chub basket may be divided into six (6) compartments separated by the stainless dividers provided with the baskets. Embossed on the Top Rim of the Rethermalizer are the numerals with 1-6 on the left and 7-12 on the right. The timer has 12 Product Keys, each of which may be programmed with its own individual cook time for that specific product. Consequently a product placed in the fifth position in the left basket would have its cook time programmed in product key 5 on the timer. These features are designed for the flexibility of the user.

D. SPECIFICATIONS

Dimensions	Width	Depth	Highth
	30" (762 mm)	29" (737 mm)	37 1/2" (953 mm)
Single Element 208V	4.9 KW, 24 Amps 60 Hz Single Phase		
Single Element 240V	4.9 KW, 21 Amps 60 Hz Single Phase		
Double Element 208V	9.8 KW, 47 Amps 60 Hz Single Phase		
Double element 240V	9.8 KW, 41 Amps 60 Hz Single Phase		
Capacity	16 Gallons (60 L)		
Shipping Weight	Single Element - 180 Lb (81 Kg)	Double Element - 181 Lb (84 Kg)	

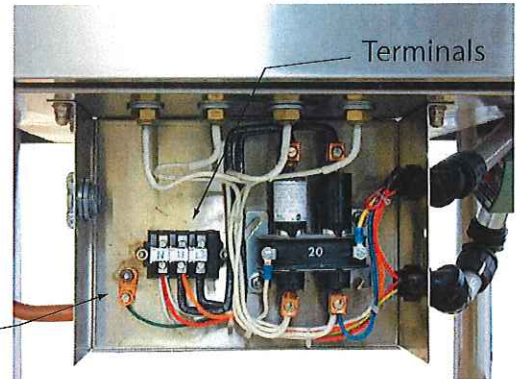
INSTALLATION AND INITIAL CLEANING

A. INSTALLATION

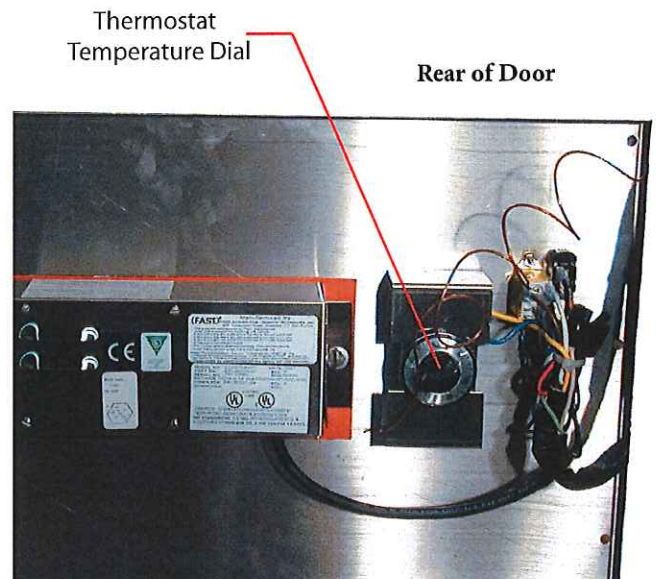
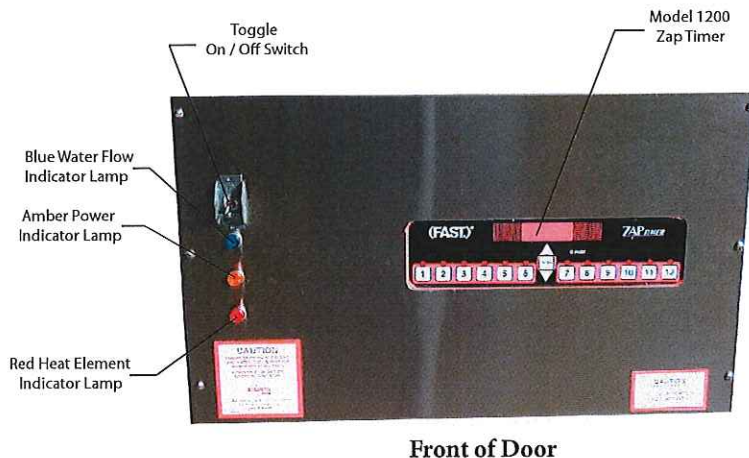
1. Place the Rethermalizer in the location where it is to be operated.
2. Have a licensed plumber level the Rethermalizer and connect a ½" (13 mm) copper water line equipped with a **WATER SHUT-OFF VALVE** to the **WATER SOLENOID VALVE** mounted to the rear of the Rethermalizer.

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 terminals 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:



1. **APPLICABLE CIRCUIT BREAKER IS ON**
2. **ELECTRICAL PLUG IS CONNECTED TO THE ELECTRICAL WALL RECEPTACLE**
3. **WATER SHUT-OFF VALVE IS OPEN**
4. **DRAIN VALVE LEVER IS CLOSED**



- b. Turn the ON/OFF switch to the ON position. Water should begin flowing into the Rethermalizer tub, the Zap timer 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 RED lamp below the ON/OFF switch will LIGHT indicating water is being heated.
- 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.

B. INITIAL CLEANING

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

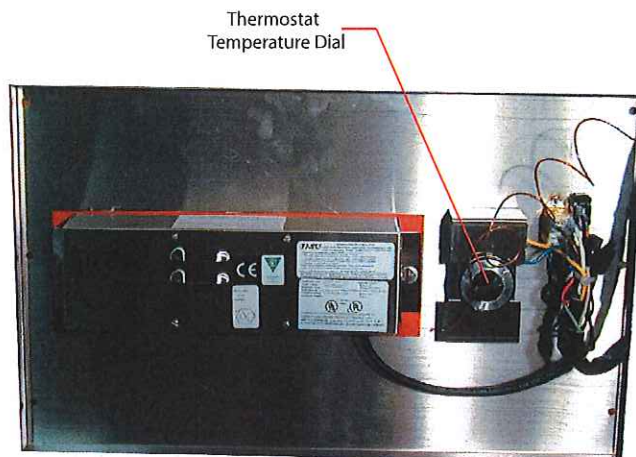
STAINLESS STEEL CHUB BASKET
STAINLESS STEEL BASKET DIVIDERS
STAINLESS STEEL TUB GRILL

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, dividers, grill and tub are dry, replace the grill , baskets and dividers into the tub.

REHEATER OPERATION

A. GENERAL

1. **THERMOSTAT** - The Model S-23-48 Robertshaw SPST Thermostat Temperature Dial can be adjusted to heat water in the Rethermalizer tub from 60°F (16°C) to 212°F (100°C). The recommended **COOK** temperature is 180°F (82°C) and the suggested **HOLD** temperature is 180°F (82°C). The Thermostat is located on the backside of the front panel.

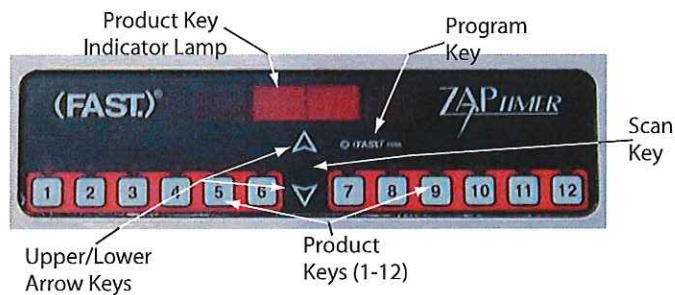


2. **TIMER** - The Model 1200 ZAP Timer is capable of storing one (1) program time per Product Key allowing the user to start up to 12 COUNTDOWNS concurrently. Each Product Key can be programmed up to 12 HOURS, automatically switching from seconds/minutes to minutes/hours. When "idle" the timer will display ---; and in the timing mode the display will indicate time, counting downward, of the product with the **LEAST** amount of time remaining and the LED of that product key will **FLASH**.

B. MODEL 1200 ZAP TIMER

1. KEY DESCRIPTIONS

- a. **PRODUCT KEY**  keys numbered (1-12).
- b. **Product Key Display**  that portion above the Upper Arrow Key.
- c. **UPPER ARROW KEY** 
- d. **LOWER ARROW KEY** 
- e. **PROGRAM KEY**  © (FAST) 1995
- f. **SCAN KEY** - That portion between the Upper & Lower Arrows. 



2. KEY FUNCTIONS

- a. **PRODUCT KEY** - In Operating Mode this key is used to select a timing cycle; In Programming Mode, this is the product key you are setting.
- b. **Product Key Display** - In Operating mode, when lit, denotes this is the active key. When **FLASHING**, indicates this is the product with the **LEAST** amount of time remaining in the time cycle. In Programming mode denotes the product key you are setting.
- c. **UPPER ARROW KEY** - In operating and programming mode, used to increase time.
- d. **LOWER ARROW KEY** - In operating and programming mode, used to decrease time.

e. **PROGRAM KEY** - Used to enter and/or exit the program mode.

f. **SCAN KEY** - Pressing and holding the **SCAN** Key will cycle through all programmed product keys.

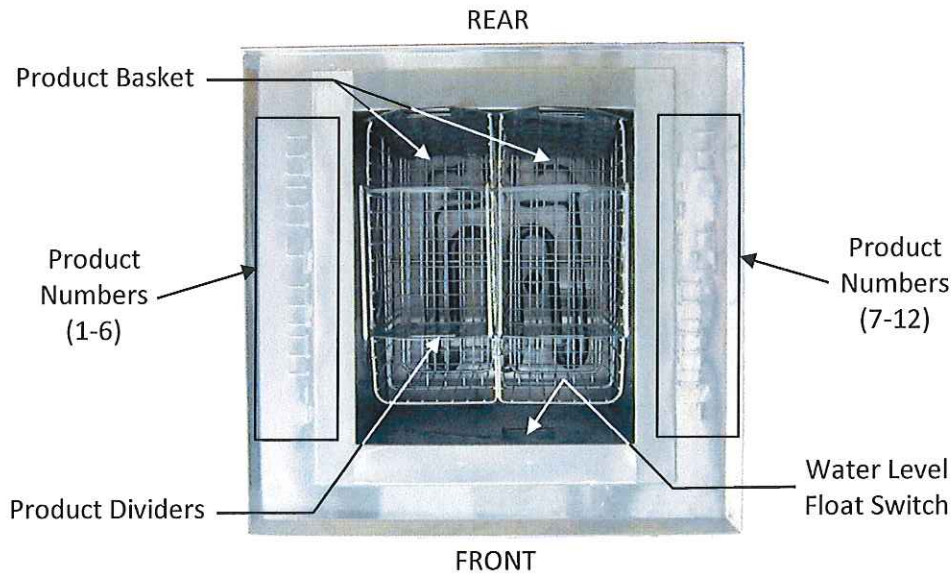
C. PROGRAMMING

1. General - There are twelve (12) Programmable product keys. The timing range of all product keys is from one (1) second to twelve (12) hours. Times automatically switch from second/minute to minute/hours. Once a product key has been programmed and pressed in the operating mode, the lamp above that key will **LIGHT** and the display will start counting down from its **PRE-SET** time. When the Pre-set time is reached, **END** will appear in the display, the corresponding product key lamp will **FLASH** and the timer will emit an audible alarm to alert the operator. To reset that product key and silence the alarm, depress that product key **ONCE**. To cancel a cook cycle before the time is up, press and hold that product key for **3 SECONDS**.
2. Programming - The following steps must be performed to enter and program each product key:

NOTE: Turn the thermostat temperature dial to its **LOWEST** setting and turn the water to the Rethermalizer **OFF** while programming the Timer.

ITEM	ACTION	RESPONSE
1	Turn the Toggle ON/OFF switch to the ON position.	a. The AMBER and BLUE lamp will LIGHT . b. The timer will turn ON and --:-- will appear in the display.
2	Press and HOLD the Program Key (© (FAST) 1995) for 5 SECONDS .	a. The timer will CHIRP and PROG will appear in the display.
3	Press the Product Key to be programmed.	a. The existing time programmed on that Product Key or --:-- will appear in the display. b. The lamp above that Product Key will FLASH and other lamps will be steadily LIT .
4	Enter the desired cook time for that Product Key by pressing the ▲ or ▼ Arrow Keys.	a. The time being entered will appear in the display.
5.	Repeat steps 3 & 4 to program additional Product Keys.	
6	When all Product Keys have been set to the desired cook time, press the Program (© (FAST) 1995) Key once to exit the programming mode.	a. The timer will return to Operating Mode and --:-- will appear in the display.
7	To check the times entered for each Product Key press and hold the SCAN key.	a. The COOK TIME set for each Product Key will cycle in the display.
8	Turn the Toggle ON/OFF switch to the OFF position.	

D. COOKING - The following steps **MUST** be performed to start a cook cycle.



ITEM	ACTION	RESPONSE
1	Ensure the Drain Valve Lever is in the CLOSED position; then OPEN the water shut-off valve to the Rethermalizer.	
2	Turn the Toggle ON/OFF switch to the ON position.	a. The AMBER, power lamp will LIGHT. b. The BLUE water flow lamp will light. c. Water will begin flowing into the Rethermalizer tub. d. When water reaches the FLOAT of the Liquid Level Switch, water flow will STOP and the BLUE lamp will turn OFF.
3	When the BLUE lamp turns OFF , electrical power will be applied to the thermostat to start heating the water to 180°F (82°C).	a. The RED Heat Element Indicator Lamp will LIGHT indicating electrical power has been connected to the heat elements to heat the water.

THE RECOMMENDED COO TEMPERATURE IS 180°F (82°C).

4	When the RED heat element indicator lamp turns OFF indicating the water is at the desired COOK temperature: 1) place the product to be cooked into the appropriately NUMBERED section of the Chub Baskets; and 2) press the Product Key on the Timer corresponding to the "NUMBERED" section of the Chub Basket	a. The COOK time of that product will appear in the display and IMMEDIATELY start counting downward. b. When product is placed into the water, the water temperature will DROP and the RED lamp will cycle ON and OFF, indicating the heat elements are being turned ON and OFF to maintain water at the desired COOK TEMPERATURE.
5	As the COOK time for each product expires, the Timer will emit an alarm and the Product Key Lamp for the product will FLASH.	a. Remove the COOKED product and press the Product Key to RESET the timer and turn the alarm OFF.
6	Repeat steps 4 & 5 (above) to cook additional; products. CAUTION: COLD FOOD IS NOT TO BE ADDED TO THE UNIT FOR RETHERMALIZATION WHILE HOT FOOD IS BEING HELD	

CAUTION: WATER LEVEL WILL DROP ABOUT 4" (102mm) EVERY 4 HOURS DUE TO EVAPORATION. PERIODICALLY, VISUALLY CHECK THE RETHERMALIZER TUB TO ASSURE WATER IS ABOVE THE HEAT ELEMENT AND THE PRODUCT IS BEING HEATED OR HELD SATISFACTORILY

PREVENTIVE MAINTENANCE & TROUBLESHOOTING CHART

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

B. INSPECTION REQUIREMENTS

INSPECTION REQUIREMENT				
ITEM	DAILY	WEEKLY	MONTHLY	CORRECTIVE ACTION
Electrical Plug, Cord, and Toggle ON/OFF Switch	X			Inspect the Electrical Cord, Plug, and the Toggle ON/OFF Switch for any physical damage. Replace damaged item.
Chub Basket, Dividers, and Grill			X	Inspect the Chub Basket, Divider and Grill for damage (broken welds, burrs, sharp edges that would tear chub bags). If applicable order and/or replace damaged items.
Drain Lever and Float		X		Inspect the drain lever and float for free movement and check for accumulation of debris.

C. TROUBLESHOOTING CHART

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
Water will not flow into Rethermalizer Tub	a. Water shut-off valve in the closed position. b. Electrical plug not connected to electrical receptacle. c. ON/OFF switch in the OFF position. d. Circuit breaker in the main electrical panel tripped. e. Defective ON/OFF switch. f. Defective water float liquid level switch. g. Defective water solenoid valve.	a. Place shut-off valve in the open position. b. Connect plug to receptacle. c. Place switch in the ON position. d. Reset circuit breaker and check for cause that made breaker trip. e. Replace Toggle ON/OFF switch. f. Replace water float liquid level switch. g. Replace water solenoid valve.
Water fills to the float level but is not heated.	a. Defective control relay. b. Defective Thermostat. c. Defective heat element contactor. d. Defective heat element.	a. Replace control relay. b. Replace Thermostat. c. Replace heat element contactor. d. Replace heat element.
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 open position. b. Replace water float liquid level switch. c. Replace water solenoid valve.

CLEANING

A. DAILY

1. Prepare a six (6) quart (5.7 liters) container of sanitized warm water, in the proper ratio, for use in cleaning soiled urfaces.
2. 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.
3. Perform the following routines at store closing:
 - a) 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.
 - b) Remove the two (2) Chub baskets, dividers, and grill from the Rethermalizer tub; wash them with dish wash solution, **THOROUGHLY** rinse; and allow these items to air dry.
 - c) Clean the Rethermalizer tub with dish wash solution, **THOROUGHLY** rinse and allow it to air dry.
 - d) Clean all exterior surfaces with a reusable towel dampened with sanitizer and buff dry.
 - e) Reassemble the Rethermalizer.

B. WEEKLY

1. Perform daily cleaning routines listed above.
2. Place the Chub Baskets, Dividers, and Grill in a fryer with **BOIL-OUT SOLUTION** for cleaning.
3. After the baskets, dividers, 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.
4. Reassemble the Rethermalizer.

RECOMMENDED SPARE PARTS

A. RECOMMENDED SPARE PARTS: To minimize downtime on this Rethernalizer upon a failure, at least one (1) of the following items should be kept in stock as a spare part in the local area:

RECOMMENDED SPARE PARTS ULTRATHERM 3 MODEL REO-1620 RETHERMALIZER	
DESCRIPTION	PART NUMBER
Liquid Level Float Switch	18A004
120 VAC Control Relay	18A020
120 VAC 60 AMP 2 Pole Mercury Contactor (Rated At 600 VAC)	18A283
120 VAC SPST Water Solenoid Valve	24349
30 AMP, 120 - 277 VAC 2 Pole 60°F (16°C) to 250°F (121°C) Thermostat	22A148

TECHNICAL SERVICE & ORDERING INFORMATION

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

B. 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
or P.O. Box 5369
San Antonio, TX 78201
E-Mail Order To: UltrafryerServices@ultrafryer.com

2. **TERMS** – Net 30 days for customers on Approved accounts. Past due balances will be charged 1% per month (12% 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

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

MODEL REO-1620 ELECTRIC ULTRATHERM3 RETHERMALIZER



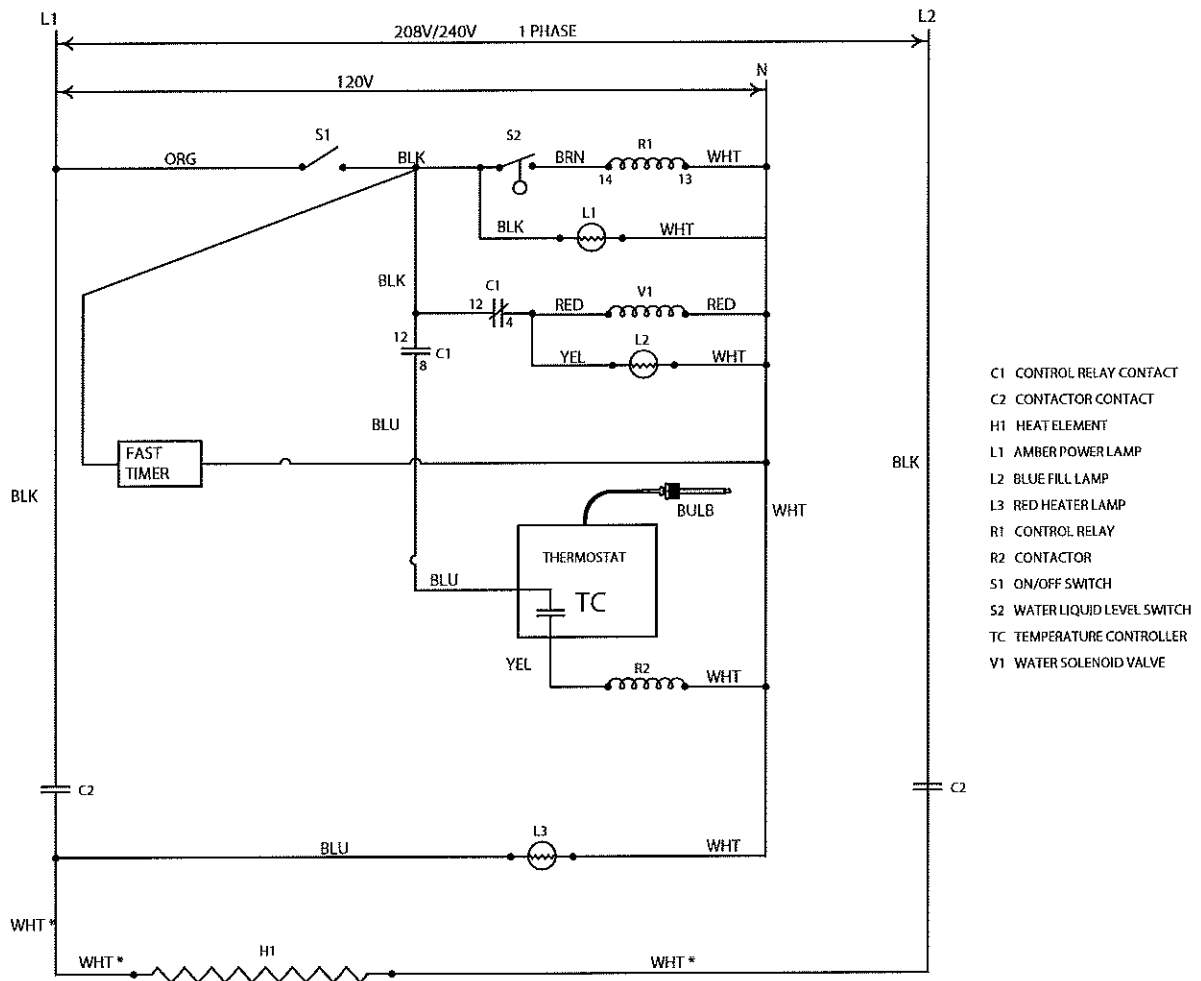
MODEL REO-1620 ELECTRIC ULTRATHERM3 RETHERMALIZER

	ITEM	DESCRIPTION	PN
	1	Toggle ON/OFF Switch Guard	18129
	2	120 VAC SPST ON/OFF Switch	18204
	3	Float Liquid Level Switch	18A004
	4	120 VAC Control Relay	18A020
	5	120 VAC 60 Amp 2 Pole Mercury Contactor (rated @ 600 VAC)	18A283
	6	208 VAC 4.9 KW Inner Electric Heat Element	18A296
		208 VAC 4.9 KW Outer Electric Heat Element	18A297
		240 VAC 4.9 KW Inner Electric Heat Element	18A298
		240 VAC 4.9 KW Outer Electric Heat Element	18A299
*	7	8" (203mm) x 18" (157mm) Chub Basket 12" (305mm) Deep With Handle	21A305
*	8	Vat Grill 18 1/2" (470mm) W x 16 1/2" (419mm) L With 3 1/4" (83mm) Handle	19A880
*	9	Chub Basket S/S Divider	19A697
	10	Model 1200 ZAP Programmable Timer	21A304
	11	Adjustable S/S Bullet Feet	22022
	12	30 Amp, 120 - 277 VAC 2 Pole 60°F (16°C) to 250°F (121°C) Thermostat	22A148
	13	Electrical Terminal Section	23015
	14	125 Volt 3 Watt Snaplight w/Red Lens	23362
	15	125 Volt 3 Watt Snaplight w/Blue Lens	23A054
	16	125 Volt 3 Watt Snaplight w/Amber Lens	23A056
	17	120 Volt SPST Water solenoid Valve	24349
	18	1¼" (32 mm) Chrome Drain Ball Valve	24A057
	19	1¼" (32 mm) x 1¼" (32 mm) x 1¼" (32 mm) FPT Galvanized Tee	24A060
	20	Door Assembly W/ Model 1200 Zap Timer	12B012

* Not Shown

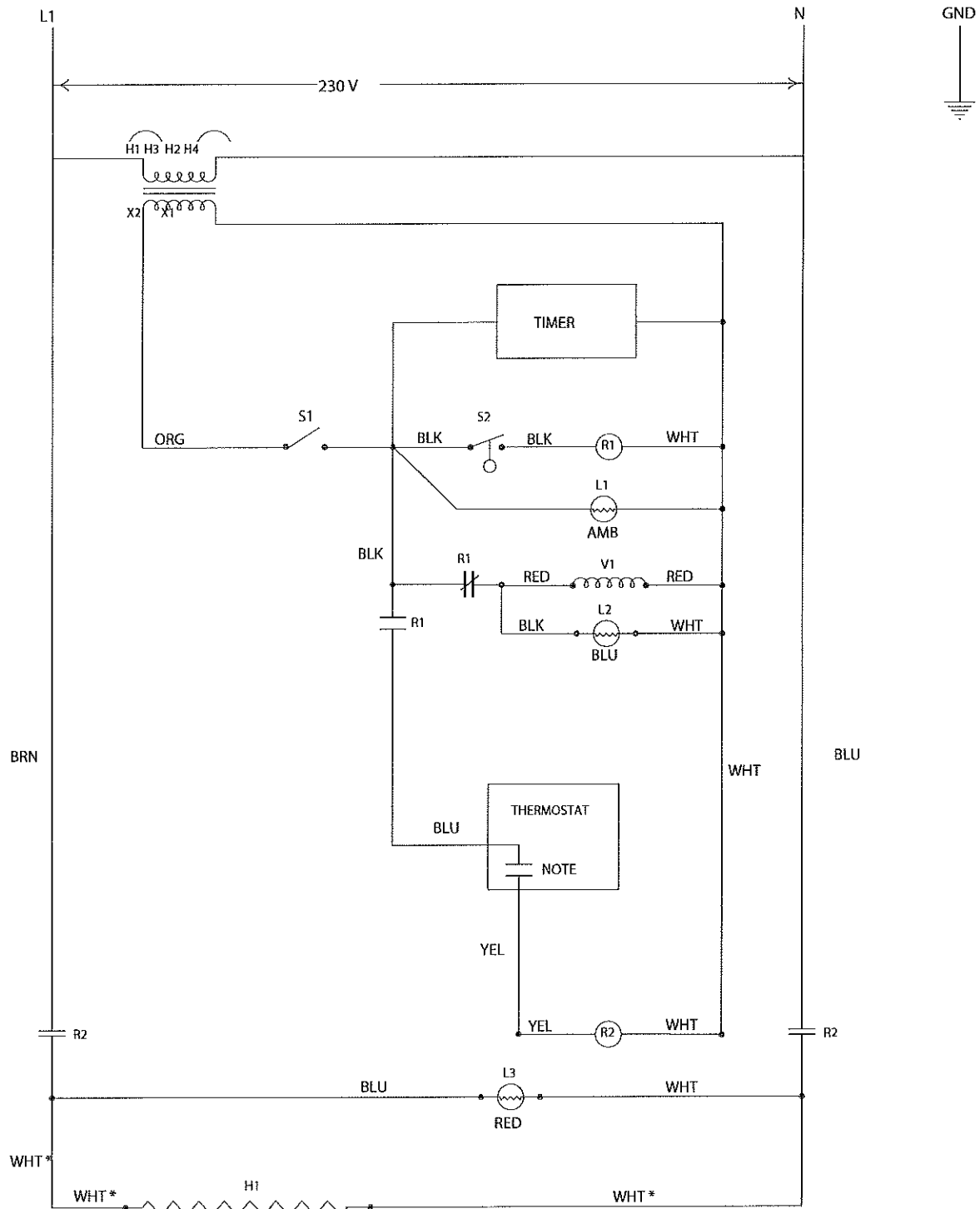
WIRING DIAGRAMS

WIRING DIAGRAM - Since minor wiring changes may occur in the future. USE the diagram pasted to the Rethermalizer for circuit tracing and/or troubleshooting the Rethermalizer.



* HEAT RESISTANT WIRE

WIRING DIAGRAM - Since minor wiring changes may occur in the future. USE the diagram pasted to the Rethermalizer for circuit tracing and/or troubleshooting the Rethermalizer.



NOTE : CONTACT IS CLOSED WHEN WATER
TEMPERATURE IS MORE THAN 20°F
BELOW PROGRAMMED COOK TEMPERATURE

* HEAT RESISTANT WIRE

230 VOLT 50 HZ SINGLE PHASE

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