Ultrafryer®

ULTRATHERM™ REO-1620SE ELECTRIC RETHERMALIZER OPERATING INSTRUCTIONS

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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 Model REO-1620SE Rethermalizer. Proper use of this manual will allow store employees to properly operate, clean and maintain this equipment which will reduce service call expenses.

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WARRANTY INFORMATION

ULTRATHERM RETHERMALIZER WARRANTY

Ultrafryer Systems warrants to the original purchaser of a gas or electric ULTRATHERM RETHERMALIZER sold within the United States, it's 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** 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 Retermalizer, 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.

GENERAL INFORMATION

A. SAFETY

The Electric Rethermalizer operates on 208/240 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 which can cause severe burns. **ALLOW METAL SURFACES TO COOL BEFORE CLEANING THE RETHERMALIZER.**

B. DESCRIPTION

The Electric Model REO-1620SE 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 is built as a table model.

TABLE MODEL REO-1620SE RETHERMALIZER

C. SPECIFICATIONS

Electrical	4.9 Kilowatts, 24 AMPS @, 208 Volts, 21 AMPS @, 240 Volts 60 HZ, Single Phase
Water Capacity	16 Gallons (60.8 Liters)
Shipping Weight	180 Pounds (81 Kgms)

INSTALLATION
AND
INITIAL CLEANING

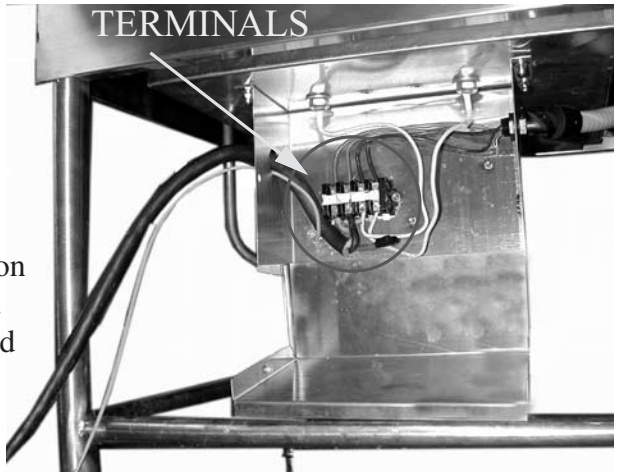
A. INSTALLATION

1. Place the Rethermalizer in the location where it is to be operated.
2. Have a licensed plumber level the Rethermalizer and connect a 1/2" copper water line equipped with a **WATER SHUT-OFF VALVE** to the plumbing connection on 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.

WARNING: ULTRAFRYER SYSTEMS INC. RESERVES THE RIGHT TO VOID WARRANTY OF COMPONENT PARTS WHICH FAIL OR ARE DAMAGED BY HARD WATER.

3. Have a licensed electrician perform the following:
   a. Connect an UL approved 3 wire 30 ampere electrical cord to the terminal inside the units electrical box shown :
   b. Install a NEMA rated electrical plug on the elctrical 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. Fill the tub with water to the water overflow ports on the **RIGHT** side of the tub.
   c. When the tub is filled:
      1) Turn the ON/OFF switch to the ON position. The **AMBER** lamp will **LIGHT** indicating the unit is being powered up. The **RED** lamp on the panel will **LIGHT** indicating the water is being heated.
      2) When the Pre-Set temperature of the water is reached the **RED** lamp will go **OFF.**
      3) Turn the **ON/OFF** switch to the **OFF** position, then turn the drain valve lever to the **OPEN** position and **CAREFULLY** drain water in the tub into a floor drain.

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

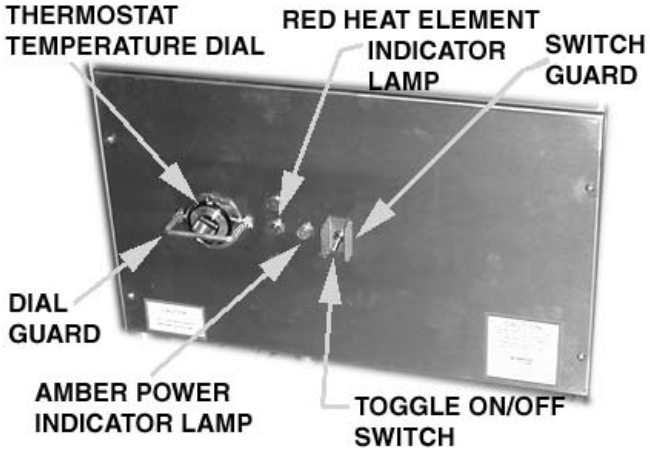
B. INITIAL CLEANING

1. Remove and **THOROUGHLY** wash the following items in 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.

MODEL REO-1620SE
RETHERMALIZER
OPERATION

A. GENERAL

The Thermostat Temperature dial can be adjusted to heat water in the Rethermalizer tub from **60°F (16ºC)** to **212°F (100ºC).** The recommended **COOK** temperature is **190°F (88ºC),** and the suggested **HOLD** temperature is **170ºF (77ºC).**



B. COOKING PROCEDURE:

STEP	ACTION	RESPONSE
1	Ensure the Drain Valve Lever is in the **CLOSED** position; then **OPEN** the Water Shut-Off Valve to fill the Rethermalizer Tub.	
2	When water reaches the **OVERFLOW PORTS** on the **RIGHT** side of the tub, turn the Water Shut-Off Valve to the **CLOSED** position.	
3	Set the Thermostat Temperature Dial to the desired **COOK** temperature; then turn the Toggle ON/OFF Switch to the **ON** position.	A. The **AMBER** Power Indicator Lamp will **LIGHT** indicating power has been turned **ON**. B. The **RED** Heat Element Indicator Lamp will **LIGHT** indicating electrical power has been connected to the heat element to heat the water.
THE RECOMMENDED COOK TEMPERATURE IS 190ºF (88ºC).		
4	When the **RED** Heat Element turns **OFF** indicating water is at the desired **COOK** temperature: 1) place the **PRODUCT** to be cooked into the Rethermalizer Tub; and 2) set an independent **TIMER** to the desired **COOK TIME.**	A. When product is placed into the water, the water temperature will drop, and the **RED** Heat Element Lamp will cycle **ON** and **OFF**, indicating the heat element is being turned ON and OFF to maintain the water at the desired **COOK TEMPERATURE.**
5	When the independent timer **SOUNDS** indicating the product has been **COOKED;** 1) set the Thermostat temperature to the desired **HOLD** temperature; and 2) reset the independent timer to the desired **HOLD** time.	A. The **RED** Heat Indicator Lamp will initially turn **OFF** as the water temperature drops to the **HOLD** temperature; then the **RED** lamp will cycle **ON** and **OFF** as the heat element is turned ON and OFF to maintain the water at the desired **HOLD** temperature.
THE RECOMMENDED HOLD TEMPERATURE IS 170ºF (77ºC).		
CAUTION: WATER LEVEL WILL DROP ABOUT 4" (102 mm) EVERY 8 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 SATISFACTORLY.		

PREVENTIVE MAINTENANCE, TROUBLE SHOOTING AND CLEANING

A. 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

	INSPECTION INTERVAL			
ITEM	**DAILY**	**WEEKLY**	**MONTHLY**	**INSPECT FOR**
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		X		Inspect the drain lever for free movement, and check for accumulation of debris.

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

B. TROUBLE SHOOTING CHART

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
1. No power to the Unit.	a. Circuit breaker in the main electrical panel tripped.	a. Reset circuit breaker and check for cause that made breaker trip
	b. Amber Lamp is not on.	b. Lamp is burned out; Replace lamp.
.	c. Defective ON/OFF switch	c. Replace the ON/OFF switch
	d. Power Cord not in Electrical Receptacle	d. Ensure Plug on end of Power Cord is connected to the Electrical Receptacle.
2. Water is not heated.	a. Defective temperature controller probe	a Replace temperature controller probe
	b. Defective heat element	b. Replace heat element

C. CLEANING

1. DAILY

a. Prepare a 6 quart 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

TECHNICAL ASSISTANCE, ORDERING INFORMATION, AND PARTS IDENTIFICATION

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

B. ORDERING INFORMATION:

1. **REPLACEMENT PARTS** - Provide the following information when ordering replacement parts by phone, fax or mail:

   Your company name and phone number
   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 your order to:	Ultafryerservice@ultrafryer.com

2. **TERMS -** Net 30 days for customers on open accounts. Past due balances will be charged 1 1/2% per month (I 8% per annum) until full balance is paid.

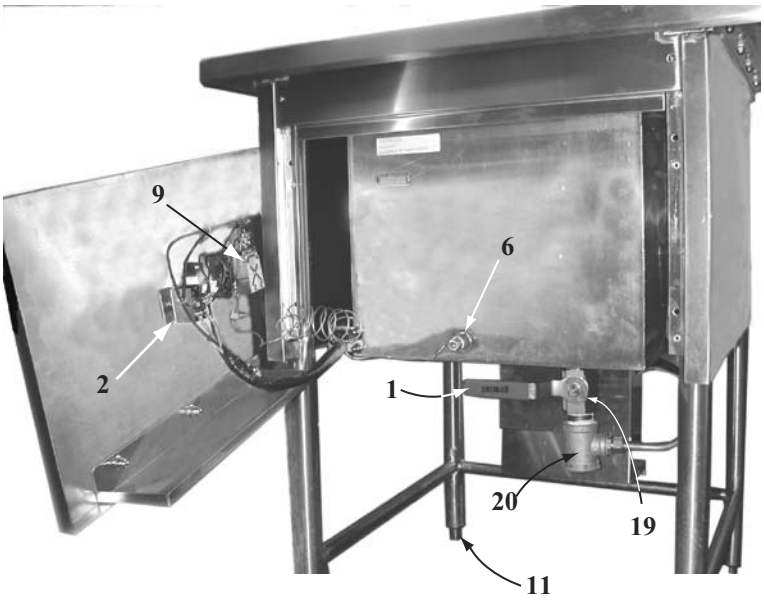
3. **DAMAGES -** Ultrafiyer Systems is not responsible for damage occurring in transit. All deliveries must be inspected for damage to shipping containers prior to departure of the delivering carrier. Any damage must be notated on the receiving document to facilitate filing of freight claims. Carriers 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 -** Ultrafyer Systems cannot guarantee credit for items returned without proper authorization. All returns must have prior Ultafryer 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 l5% 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.

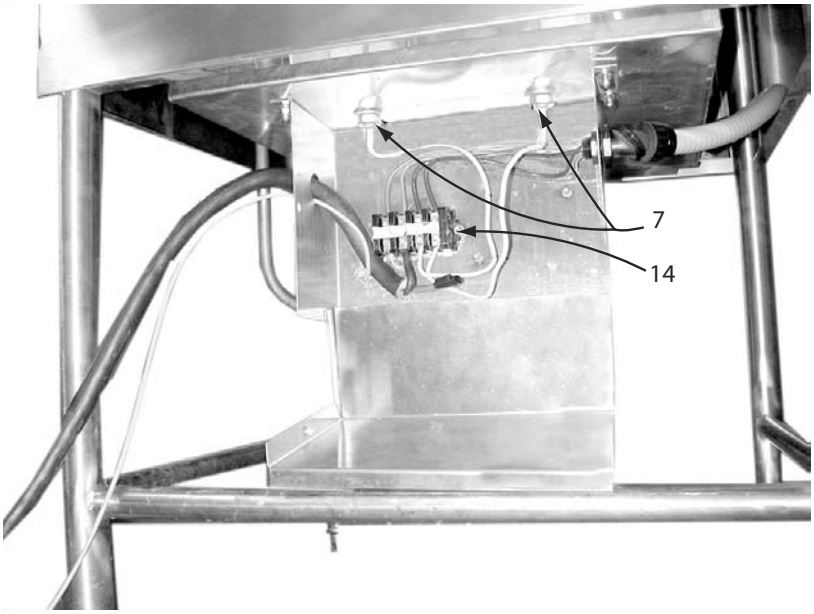
C. PARTS IDENTIFICATION - Locate the part on the following sketches and note the index number i.e, 1, 14, etc; then obtain the part number and description for that index number on the page facing the sketches. Use that part number when ordering a replacement part.

ELECTRIC MODEL REO-1620SE
RETHERMALIZER
REPLACEMENT PARTS

FRONT VIEW



LOWER FRONT VIEW WITH FRONT PANEL OPEN



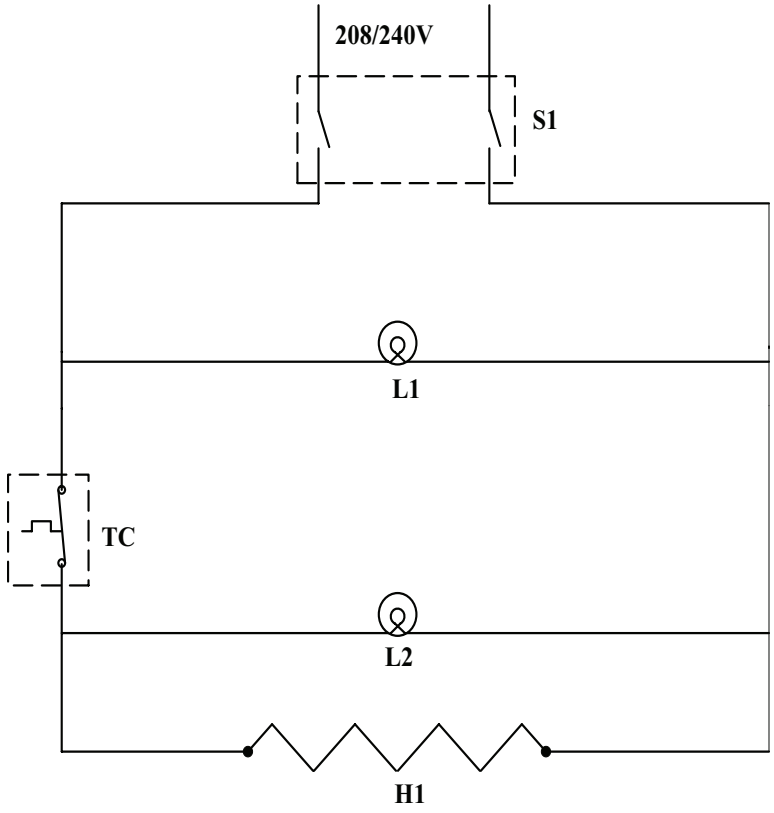
LOWER REAR VIEW WITH TERMINAL PANEL OPEN

ELECTRIC MODEL REO-1620SE RETHERMALIZER
REPLACEMENT PARTS

NUMBER	PART	PN	DESCRIPTION
1	LEVER	12A510	DRAIN BALL VALVE
2	SWITCH	18A048	120 VOLT TOGGLE ON/OFF DPST
3	GUARD	18-129	ON/OFF SWITCH
7	ELEMENT	18A297	208 VOLT 4.9 KW **OUTER** ELECTRIC HEAT
		18A299	240 VOLT 4.9 KW **OUTER** ELECTRIC HEAT
9	THERMOSTAT	22A148	30 AMP, 120-277 VAC, 2 POLE 60ºF (16ºC) TO 250ºF (121ºC)
*10	BASKET	19A475	6½" (165mm) x 18" (457mm) x 12" (305mm) DEEP S/S CHUB
11	FOOT	22-022	ADJUSTABLE S/S BULLET
*12	GRILL	19A880	TUB 16½" (419mm) x 18½" (470mm) 3" (76mm) HIGH
14	SECTION	23-015	ELECTRICAL TERMINAL
15	SNAPLIGHT	60-094	240 VOLT 1/3 WATT W/RED LENS
16	SNAPLIGHT	23-342	240 VOLT 1/3 WATT W/AMBER LENS
19	VALVE	24A057	1¼" (32mm) CHROME DRAIN BALL
20	TEE	24A060	1¼" (32mm) x 1¼" (32mm) x 3/4" (19mm) FPT GALVANIZED

* **NOT SHOWN**

WIRING DIAGRAM - Since minor wiring changes may occur in the future, **USE** the diagram pasted to the Control Panel Access Door for circuit tracing and/or trouble-shooting a Rethermalizer.



S1 TOGGLE ON/OFF SWITCH
L1 AMBER INDICATOR LAMP
L2 RED INDICATOR LAMP
TC TEMPERATURE CONTROLLER
HI OUTER HEATING ELEMENT 4.9KW