



INSTALLATION AND OPERATION MAINTENANCE

APW WYOTT SERIES – RANGE OWNER’S MANUAL

**Models: 24APW4BS20, 36APW6BS30, 60APW10BS26,
60APW6BG24S26, 60APW6BRG24S26**

All equipments manufactured by APW wyott for use with the type of gas specified on the rating plate and for installation will be in accordance with National Fuel Gas Code ANSI Z223.1 (latest edition)



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



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



Instruction to be followed in the event the user smells gas shall be posted in a prominent location. This information shall be obtained by consulting the local gas supplier.



PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCES.

This equipment is design engineered for commercial use only.

P/N 315314 04/11

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INSTALLATION INSTRUCTIONS

- Installation of the equipment should be performed by qualified, certified, and authorized personnel who are familiar and experienced with local installation codes.
- Before Installation please read instructions completely and carefully.
- Do not remove permanently affixed labels, warnings or plates from the product.

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is inspected and crated carefully by skilled personnel before leaving our factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:-

1. **Visible loss or damage:** Note on freight bill or express delivery and signed by person making delivery.
2. **File claim for damages immediately:** Regardless of extent of damages.
3. **Concealed loss or damage:** If damage is noticed after unpacking, notify Transportation Company immediately and file “Concealed Damage” claim with the transportation carrier. This should be done within fifteen (15) days from the date delivery and receipt of goods. Retain container for inspection.

- Please observe all local and national codes and ordinances.
- Installation must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANS1 Z223.1 (latest edition).
In Canada, installation should conform to installation codes for gas burning appliances and equipment standard CAN/CGA-B149.1 or the Propane installation code, CAN/CGA-B149.2, as applicable.
- Electrical wiring to the appliance must be electrically grounded in accordance with local codes or in the absence of local codes with the National Electrical Code ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.
- A manual gas shut-off valve must be installed in the gas supply line ahead of the appliance and gas pressure regulator for safety and ease in servicing.
- The gas pressure regulator supplied must be installed on the appliance prior to connecting the equipment to the gas line. Failure to install a regulator could be potentially hazardous and will void the appliance warranty.
- The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.45kpa).
- The appliance must be Isolated from gas supply piping system, by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.45kpa)

OPERATION INSTRUCTIONS

Operation of this equipment must be performed by qualified or authorized personnel who have read and are familiar with the functions of the equipment.

MAINTENANCE INSTRUCTIONS

RATING PLATE

The rating plate is located in front of the range below the oven section. Information on this plate includes the model, serial number, BTU / hour input of the burners, operating gas pressure in inches WC, and whether the appliance is orificed for natural or propane gas. Pilot lighting instructions (ovens only) are also located in the same area. The Salamander broiler, or Cheesemelter (if provided) are supplied with their own rating plates.

When communicating with factory about a unit or requesting for special parts or information, rating plate data is essential for proper identification.

APW WYOTT COOKING APPLIANCES MUST BE CONNECTED ONLY TO THE TYPE OF GAS IDENTIFIED ON THE RATING PLATE

CLEARANCES

The appliance area must be kept free and clear of all combustibles.

The clearances from combustible and non combustible construction of ranges and range mounted salamander broiler or cheese melter are as follows.

	Combustible	Non combustible
Back	4"	0
Sides	10"	0

If legs or casters are not used, the appliance must extend 2" beyond the front edge of a non combustible curb or platform.

HIGH SHELF ASSEMBLY

- Mount the high shelf Assembly to the range with # 10 sheet metal screws.
- If a Salamander broiler / Cheese melter is to be mounted on Range, read installation instructions for Salamander / Cheese melter before installing the High Shelf. Care must be taken to ensure gas supply piping and / or gas supply regulator is not exposed to exhaust gases, or elevated temperatures.

LEVELLING (Ranges equipped with Ovens)

A carpenter's spirit level should be used and placed on the oven's center baking rack and or across the range top and the unit leveled from front to back and side to side. If it is not level, cakes, casseroles and any other liquid or semi liquid batter will not bake evenly, burner combustion may be erratic, and the unit will not function efficiently.

If the floor is smooth and level, the appliance may be further leveled with adjustment in the foot of the leg. Units with castors require adjustment with shims. A unit will probably not return to the same position after being moved, requiring releveilling after each and every move.

AIR SUPPLY & VENTILATION

The area in front of, around and above the appliance must be kept clear to avoid any obstruction of the flow of combustion and ventilation air. Adequate clearance must be maintained around the appliance for easy servicing.

Provision should be made for any commercial, heavy duty cooking appliance exhaust combustion waste products to the outside of the building. Usual practice is to place the appliance under an exhaust hood, which should be constructed in accordance to the local codes.

Strong exhaust fans in this hood or in the overall air conditioning system can produce a slight vacuum in the room and / or cause air drafts, either of which can interfere with the pilot or burner performance and could be difficult to diagnose. Air movement should be checked during installation. Air openings or baffles may have to be provided in the room, if pilot or burner outage problem persists.

GAS CONNECTION

The gas supply (service) line must be the same size or greater than the inlet line of the appliance. APW wyott ranges and ovens use a $\frac{3}{4}$ " NPT inlet. Sealant on all pipe joints must be resistive to LP gas.

MANUAL SHUT OFF VALVE

This installer supplied valve must be in the gas service line ahead of the appliance regulator in the gas stream and in a position accessible in the event of an emergency.

PRESSURE REGULATOR

Commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressures may fluctuate on local demand. A pressure regulator is packed inside every APW wyott range.

Failure to install the pressure regulator will void the appliance warranty.

The regulators supplied along with APW wyott appliances, will have $\frac{3}{4}$ " inlet/outlet openings and are adjusted at the factory for 5" WC (natural gas) or 10" WC (propane gas) depending on customer's ordering instructions.

Prior to connecting the regulator, check the incoming line pressure, as these regulators can only withstand a maximum pressure of $\frac{1}{2}$ " psi (14" WC). If the line pressure is beyond this limit, a step down regulator will be required.

The arrow shown on the bottom of the regulator body shows the gas flow direction, it should point downstream to the appliance. The red air vent cap on the top is part of the regulator and should not be removed.

Any adjustments to the regulator should be made by qualified service personnel only with the proper equipment.

CONNECTIONS

Please check installer supplied intake pipes visually and / or blow them with compressed air to clear any dirt particles, threading chips or any other foreign matter before installing a service line. When gas pressure is applied, these particles could clog orifices.

All connections must be sealed with a joint compound suitable for LP gas, and all connections must be tested with a soapy water solution before lighting any pilots.

FLEXIBLE COUPLINGS, CONNECTOR AND CASTERS

For an appliance equipped with casters, the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 or Connectors for Moveable Gas Appliances, CAN/CGA-6.16, and a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel, ANSI Z21.41, or Quick Disconnect Devices for Use With Gas Fuel, CANI-6.9.

If disconnection of the restraint is necessary, make sure to reconnect restraint after the appliance has been returned to its originally installed position. Domestic gas or water connectors are not suitable.

Restraining device may be attached to the back frame / panel of the unit.

If the appliance is to be installed with casters, a flexible connector must be used and the same ANSI standards apply. Locking front casters are provided to limit the movement of the appliance without depending on the connector or associated piping. A suitable strain relief must be installed with a flexible connector.

All connections must be sealed with a joint compound suitable for LP gas and all connections must be tested with soap water solution before lighting pilots.

INITIAL PILOT LIGHTING



CAUTION: When lighting pilots and checking for leaks, do not stand with your face close to the combustion chamber.



All APW wyott appliances are adjusted and tested before leaving the factory, effectively matching them to sea level conditions. Adjustments and calibrations to assure proper operation may be necessary on installation to meet local conditions, low gas characteristics; correct possible problems caused by rough handling or vibration during shipment and are to be performed only by qualified service personnel. These adjustments are the responsibility of the customer and / or dealer and are not covered by our warranty.

Check all gas connections for leaks with a soapy water solution before lighting any pilots.

DO NOT USE ANY FLAME TO CHECK FOR LEAKS

Before lighting any pilots, make sure that burner valves and thermostats are turned "OFF".

TOP BURNERS / RAISED GRIDDLE / BROILER

All top section burners are equipped with constant burning pilots. These are to be manually lighted immediately after the gas is turned on and the system is checked for leaks. Burner pilots are provided for each burner and can be rechecked for proper adjustment. All adjustments can be made with a screw driver to the brass pilot valve accessible through the valve cover.

GRIDDLE

The pilot should be lighted immediately after the gas is turned on and the system is checked for leaks. The pilot can be reached with a long match through the valve cover, or by lifting the plate upward and accessing through the top. Adjustment of the pilot flame can be made with a screwdriver to the pilot valve, accessible through the valve cover.

STANDARD OVEN

Pilot gas is tapped from the main burner manifold pipe, routed through tubing to a safety valve, and then to a pilot burner. Gas flow is controlled by the safety valve.

Oven pilot lighting or relighting is to be completed as follows:

- Turn the thermostat knob to "OFF" position and wait for 5 minutes.
- Open the oven's lower kick plate by lifting up and out. This exposes the pilot valve and the igniter button.
- Make sure accumulated gas if any has dispersed. Since propane gas is heavier than air, check near the floor area for the odor of propane gas before attempting to light any pilot burner.
- Depress the red button on the safety valve and hold it in, throughout the lighting procedure.
- Press the red button of the pilot igniter and you should hear a snap and see a spark at the pilot burner. If a spark or spark igniter is not present apply a lit match to the pilot burner head.
- Continue to depress the safety valve button until the pilot remains lit when released.
- If pilot is extinguished, repeat steps 4 through 6 above.
- Turn the oven thermostat knob "ON" and set to desired temperature setting, watch to make sure the oven burner ignites from the pilot and that there are no yellow flames from the burner.
- Turn the oven thermostat to the "OFF" and replace the lower kick plate.

NOTE: It may be necessary to relight the pilot several times until the lines are purged of any trapped air and a constant gas flow is attained.

For complete shutdown, turn all burner valves, pilot valves and thermostats to the "OFF" position. Turn shut off valve.

BEFORE 1st USE

Griddles

- Clean the griddle surface thoroughly with hot, soapy water to remove protective oil coating applied at the factory.
- Rinse with a mixture of ¼ cup vinegar to one quart water.
- Spread unsalted solid shortening or liquid frying compound evenly over the entire griddle surface.
- Turn all griddle burners to medium and wait until the shortening begins to smoke, then turn the burners "OFF".
- Rub the now melted shortening into the griddle surface with burlap, moving in the direction of the surface's polish marks and covering the entire surface.
- Allow the griddle to cool.
- When the griddle is cool after the second seasoning, wipe it with a thin film of shortening or cooking oil.

Ovens

On initial installation turn the oven to 250 degrees and operate for hour, then reset the thermostat to its maximum and operate for another hour. This will drive off any solvents remaining in the unit. At the end of this second hour, turn the thermostat "OFF", open the door and allow the unit to cool. Oven should then be thoroughly washed using hot soapy water before being used.

CLEANING AND MAINTENANCE

Any equipment works better and lasts longer when maintained properly. Cooking equipment is no exception. Your APW wyott range and Oven must be kept clean on a daily basis.



CAUTION: Never use Ammonia in an oven that is warmer than room temperature and always have direct ventilation!



DAILY MAINTENANCE

OPEN BURNERS

- Remove all top grates.
- Lift off the burner heads and venturies by raising the head slightly, sliding to the rear of the range and lifting upwards.
- Wash all of the above in hot, soapy water.
- Re-install burner parts in the reverse order.

GRIDDLES

- Scrape with a nylon griddle scraper to remove cooked on spills. When absolutely necessary use a fine grained stone to scrape.
- Wipe away any griddle stone dust and food particles with burlap.
- Wash with hot, soapy water, then rinse with vinegar and water.
- Rinse again with clear water.
- Re-oil with shortening or liquid frying compound.
- DO NOT FLOOD A HOT GRIDDLE WITH COLD WATER.
This could cause warping and griddle plate to crack.

OVENS

- Remove the baking racks. Wash in hot soapy water, and replace after the oven is fully cleaned.
- Remove the oven bottom by lifting it out from the front, then sliding forward, out of the oven.
- Scrape off any food particles with a nylon griddle scraper. Be very careful about scratching the porcelain finish on the oven liner panels.
- Wash all the above with hot soapy water, then reassemble.
- Baked on spills may be loosened and stubborn stains removed with ordinary household ammonia and scrubbing with a nylon pad in a cold oven only.
- Do not allow spray type oven cleaners to come into contact with the temperature probe in the oven.
- After the cleaning the oven, rinse well with $\frac{1}{4}$ cup of vinegar to one quart of clean water solution to neutralize any caustic residue of the cleaning compound. Wipe dry.

PERIODIC CLEANING

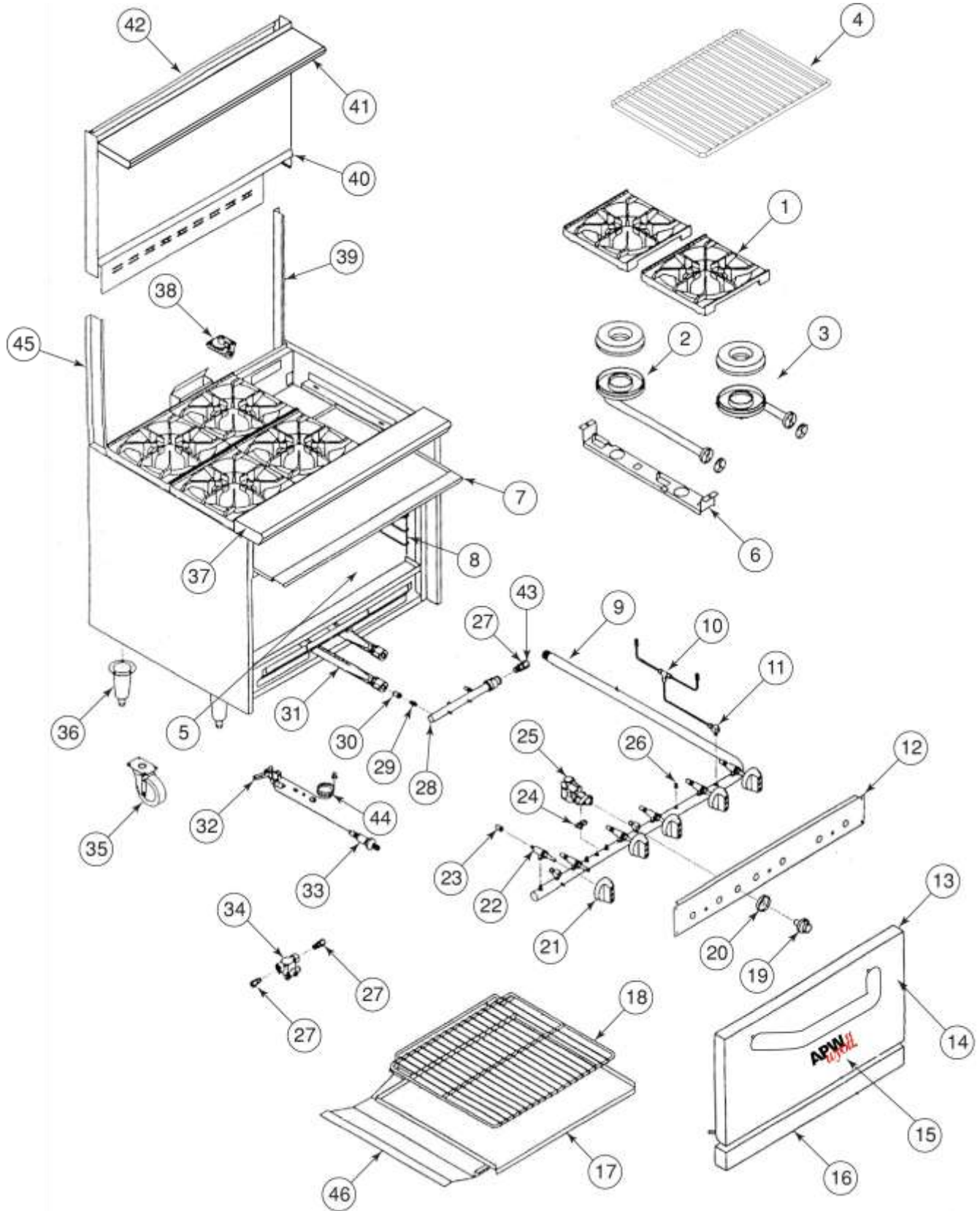
Check the ventilation system periodically to see that nothing has fallen down into the stub back, high riser or high shelf exhaust vents. Lubricate the pivot pins of the oven door hinge where the right and left arms connect to the door. Use lubricating oil. Ensure your APW wyott range be checked by a qualified technician once a year for efficient operation of the appliance.

STAINLESS STEEL

All stainless steel body parts should be wiped regularly with hot soapy water during the day and with a liquid cleaner designed for this material at the end of each day. **DO NOT USE** steel wool, abrasive cloth, or powders to clean stainless surfaces. If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper. **DO NOT USE** a metal knife, spatula, or any other metal tool to scrape stainless steel. Scratches are almost impossible to remove.

Contact the factory, factory representative or a local service company to perform all Maintenance and Service Repairs.

APW WYOTT – RANGE SERIES

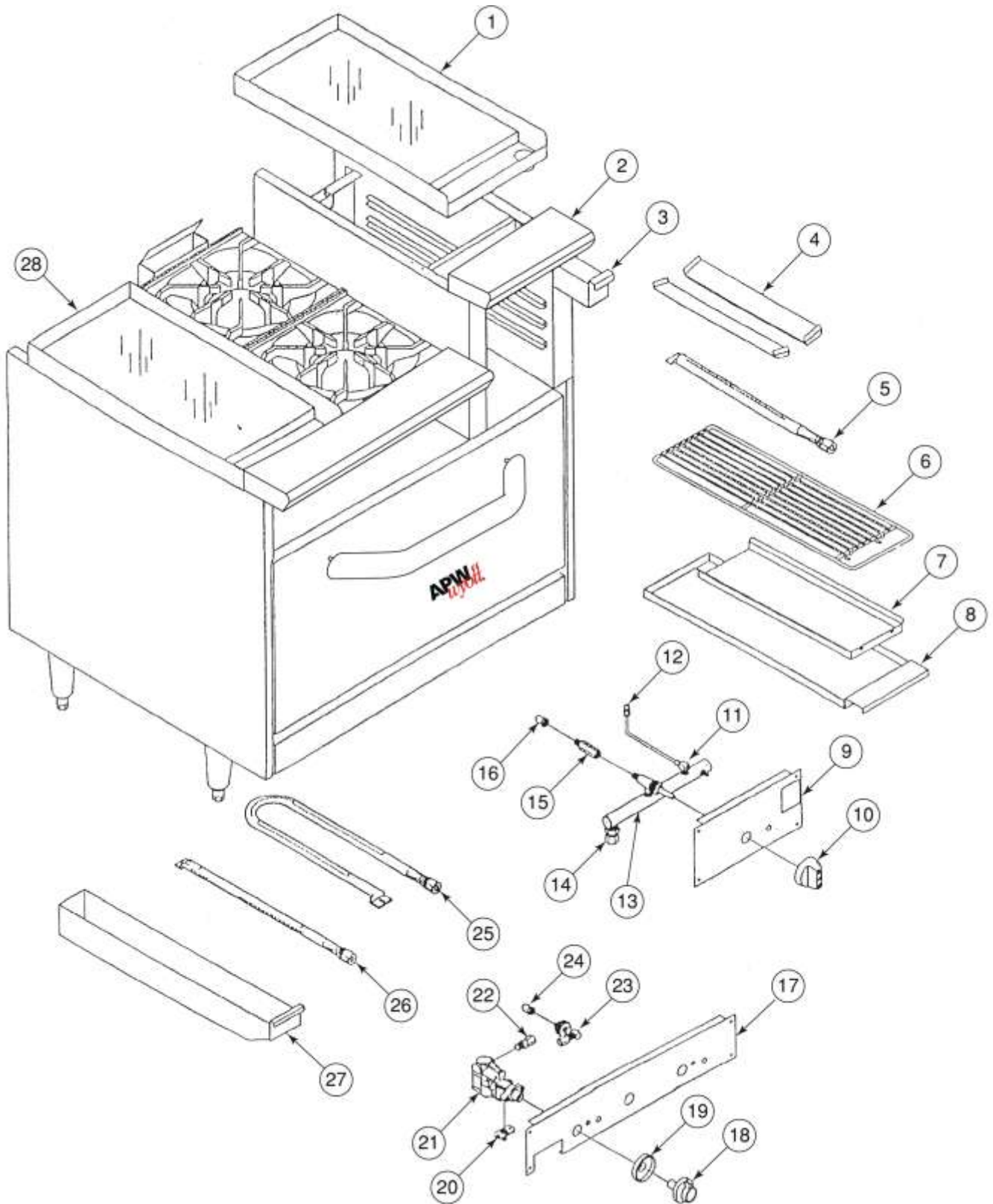


APW WYOTT – RANGE SERIES

Item	Part #	Description	Item	Part #	Description
1	311016	TOP GRATE 12" X 12"	19	310382	KNOB OVEN 425F
2	311015	BURNER LONG	20	310295	BEZEL THERMOSTAT KNOB
3	311013	BURNER SHORT	21	8706300	KNOB METAL
4	314010	RACK 24" RAISED GRIDDLE	22	R3032A	VALVE GAS
5	310119 310356 310253	20" OVEN BOTTOM 26 ½" OVEN BOTTOM 30" OVEN BOTTOM	23	301039 301053 301046 301055	ORIFICE HOOD #34 NAT 30,000 BTU ORIFICE HOOD #53 LP 30,000 BTU ORIFICE HOOD #46 NAT 20,000 RAISED GRIDDLE ORIFICE HOOD #55 LP 20,000 RAISED GRIDDLE
6	310266	BURNER HANGER	24	2000101	FLANGE THERMOSTAT
7	310133 310271	24" CRUMB TRAY 36" CRUMB TRAY	25	360111	THERMOSTAT OVEN 425F
8	310456 310457	RACK GUIDE ANGLE RIGHT RACK GUIDE ANGLE LEFT	26	2092517	PLUG 1/8 NPT
9	310389 311037 310310 310514 315710 310713 311810	MANIFOLD 24" RANGE MANIFOLD 36" RANGE MANIFOLD 48" RANGE MANIFOLD 60" RANGE MANIFOLD 60" RANGE 24" GRIDDLE RIGHT MANIFOLD 24" RANGE GRIDDLE MANIFOLD 72" RANGE	27	370143	FITTING STRAIGHT ¼ NPT X 3/8CC
10	300177	TEE 3/16 COMPRESSION	28	311038	MANIFOLD OVEN
11	311027	VALVE PILOT	29	311028	ADAPTER 1/8 MALENPT X 3/8-27
12	318220 317412 310344 316010 311725 310896 311824 311936	VALVE COVER 24" RANGE VALVE COVER 24" RAISED GRIDDLE VALVE COVER 36" RANGE VALVE COVER 48" RANGE VALVE COVER 60" RANGE VALVE COVER 60" w/24" GRIDDLE RIGHT VALVE COVER 72" RANGE VALVE COVER 36" SECTION RAISED GR	30	301050 301056 301053 301057	ORIFICE HOOD #50 NAT 15,000 BTU OVEN ORIFICE HOOD #56 LP 15,000 BTU OVEN ORIFICE HOOD #53 NAT 10,000 BTU OVEN ORIFICE HOOD #57 NAT 10,000 BTU OVEN
13	390137 390139 390160	DOOR ASSEMBLY 20" RANGE OVEN DOOR ASSEMBLY 26.5" RANGE OVEN DOOR ASSEMBLY 30" RANGE OVEN	31	311026	BURNER STRAIGHT OVEN
14	310113 340116 311010	HANDLE 20" OVEN HANDLE 26 ½" OVEN HANDLE 30" OVEN	32	310126	PILOT OVEN RANGE
15	2065847	NAME PLATE APW WYOTT	33	310123	PIEZO MANUAL SPARK IGNITOR
16	310114 310425 310230	KICK PLATE 20" OVEN KICK PLATE 26 ½" OVEN KICK PLATE 30" OVEN	34	311011	PILOT SAFETY VALVE
17	318328	DRIP PAN 24" RAISED GRIDDLE	35	390210 390211	CASTER 5" PLATE CASTER 5" PLATE WITH BRAKE
18	310385 310462 310517	RACK 20" OVEN RACK 26 ½" OVEN RACK 30" OVEN	36	311039	LEG 6" STAINLESS

37	318219 315311 315911 318311	LANDING LEDGE 24" RANGE LANDING LEDGE 36" RANGE LANDING LEDGE 60" RNAGE LANDING LEDGE 24" RAISED GRIDDLE			
38	310354 310226 311029 311044	REGULATOR NAT 24"-36" RANGES REGULATOR LP 24"-36" RANGES REGULATOR NAT 48"-72" RANGES REGULATOR LP 48"-72" RANGES			
39	310345	CHANNEL SUPPORT RIGHT			
40	310124 310235 310366 311715 315716 311813	FRONT SHEET 24" HI-SHELF FRONT SHEET 36" HI-SHELF FRONT SHEET 48" HI-SHELF FRONT SHEET 60" HI-SHELF FRONT SHEET 60" HI-SHELF w/ RAISED GRIDDLE FRONT SHEET 72" HI-SHELF			
41	318225 315312 315912	SHELF TOP 24" RANGE SHELF TOP 36" RANGE SHELF TOP 60" RANGE			
42	310125 310236 310367 311715 318313 311814	BACK SHEET 24" RANGE BACK SHEET 36" RANGE BACK SHEET 48" RANGE BACK SHEET 60" RANGE BACK SHEET 60" RANGE WITH 24" RAISED GRIDDLE BACK SHEET 72" RANGE			
43	310330	ELBOW 3/8 CC X 1/4 MNPT			
44	310210	THERMOCOUPLE 18"			
45	310237	CHANNEL SUPPORT LEFT			
46	310251	FLAME SPREADER OVEN			

APW WYOTT – RANGE SERIES



APW WYOTT- RANGE SERIES

Item	Part #	Description	Item	Part #	Description
1	310492 315730 312309	12" RAISED GRIDDLE PLATE 3/4" 24" RAISED GRIDDLE PLATE 3/4" 36" RAISED GRIDDLE PLATE 3/4"	17	-	VALVE COVER CONTACT FACTORY
2	318311	24" LANDING LEDGE RAISED GRIDDLE	18	310382	KNOB OVEN RANGE 425F
3	318321	GREASE CAN RAISED GRIDDLE	19	310295	BEZEL
4	315728	RADIANT BURNER INSIDE	20	2000101	FLANGE THEROSTAT
5	311026	BURNER STRAIGHT	21	360111	THERMOSTAT 425F
6	314010	RACK 24" RAISED GRIDDLE	22	370143	FITTING STRAIGHT
7	318328	DRIP PAN 24" RAISED GRIDDLE	23	2092614	ELBOW 3/8 CC X 3/8 -27
8	316411	CRUMB TRAY 24" RAISED GRIDDLE	24	301046 301055 301050 301057	ORIFICE HOOD #46 NAT "U" BURNER ORIFICE HOOD #55 LP "U" BURNER ORIFICE HOOD #50 NAT STRAIGHT BRNR ORIFICE HOOD #57 LP STRAIGHT BRNR
9	317412	VALVE COVER 24" RAISED GRIDDLE	25	360168	BURNER "U"
10	8706300	KNOB-GAS VALVE	26	311026	STRAIGHT BURNER
11	311027	VALVE PILOT	27	310710	GREASE CAN FLAT GRIDDLE
12	311036	PILOT TIP	28	315916	24" FLAT GRIDDLE PLATE
13	310713	MANIFOLD 24" RAISED GRIDDLE			
14	370143	STRAIGHT FITTING 3/8 NPT X 3/8 CC			
15	300178	EXTENSION ORIFICE			
16	301046 301055	ORIFICE HOOD #46 NAT 20,000 BTU ORIFICE HOOD #55 LP 20,000 BTU			

APW WYOTT EQUIPMENT LIMITED WARRANTY

APW Wyott Food service Equipment Company warrants its equipment against defects in materials and workmanship, subject to the following conditions:

This warranty applies to the original owner only and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at the option of APW Wyott such product will be repaired or replaced by APW Wyott or its Authorized Service Agency. APW Wyott will only be responsible for charges incurred or service performed by its Authorized Service Agencies. The use of other than APW Wyott Authorized Service Agencies will void this warranty and APW Wyott will not be responsible for such work or any charges associated with same. The closest APW Wyott Authorized Service Agent must be used.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada. There will be no labor coverage for equipment located on any island not connected by roadway to the mainland.

Warranty coverage on products used outside the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada may vary. Contact the international APW Wyott distributor, dealer, or service agency for details.

Time Period

One year for parts and one year for labor, effective from the date of purchase by the original owner. The Authorized Service Agency may, at their option, require proof of purchase. Parts replaced under this warranty are warranted for the un-expired portion of the original product warranty only.

Exceptions

- * Gas/Electric Cookline: Models HCB, HCRB, HMG, HTG, HHP, HHPS, GCB, GCRB, GF, GGM, GGT, CHP-H, EF, EG, EHP. Three (3) Year Warranty on all component parts, except switches and thermostats. (2 additional years on parts only. No labor on second or third year.)
- * Broiler Briquettes, Rock Grates, Cooking Grates, Burner Shields, Fireboxes: 90 Day Material Only. No Labor.
- * Heat Strips: Models FD, FDL, FDD, FDDL. Two (2) Year Warranty on element only. No labor second year.
- * Glass Windows, Doors, Seals, Rubber Seals, Light Bulbs: 90 Day Material Only. No Labor.

In all cases, parts covered by extended warranty will be shipped FOB the factory after the first year.

Portable Carry In Products

Equipment weighing over 70 pounds or permanently installed will be serviced on-site as per the terms of this warranty. Equipment weighing 70 pounds or under, and which is not permanently installed, i.e. with cord and plug, is considered portable and is subject to the following warranty handling limitations. If portable equipment fails to operate in its intended manner on the first day of connection, or use, at APW Wyott's option or its Authorized Service Agency, it will be serviced on site or replaced.

From day two through the conclusion of this warranty period, portable units must be taken to or sent prepaid to the APW Wyott Authorized Service Agency for in-warranty repairs. No mileage or travel charges are allowed on portable units after the first day of use. If the customer wants on-site service, they may receive same by paying the travel and mileage charges. Exceptions to this rule: (1) countertop warmers and cookers, which are covered under the Enhanced Warranty Program, and (2) toasters or roller grills which have in store service.

Exclusions

The following conditions are not covered by warranty:

- * Equipment failure relating to improper installation, improper utility connection or supply and problems due to ventilation.
- * Equipment that has not been properly maintained, calibration of controls, adjustments, damage from improper cleaning and water damage to controls.
- * Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot or act of god.
- * Equipment that has the model number or serial number removed or altered.

If the equipment has been changed, altered, modified or repaired by other than an Authorized Service Agency during or after the warranty period, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of the equipment thereafter.

This warranty does not cover services performed at overtime or premium labor rates. Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. APW Wyott does not assume any liability for extended delays in replacing or repairing any items beyond its control.

In all cases, the use of other than APW Wyott Authorized OEM Replacement Parts will void this warranty.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

Water Quality Requirements

Water supply intended for a unit that has in excess of 3.0 grains of hardness per gallon (GPG) must be treated or softened before being used. Water containing over 3.0 GPG will decrease the efficiency and reduce the operation life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF APW WYOTT. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."



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