

INSTALLATION INSTRUCTIONS/ OPERATORS MANUAL

This manual provides
Installation & Operating instructions for

TRAY-TRAC SYSTEM

NOTIFY CARRIER OF DAMAGE AT ONCE.

It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. Avtec suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.

Manufacture Service/Questions 888-994-7636.

Information contained in this document is known to be current and accurate at the time of printing/creation. Unified Brands recommends referencing our product line websites, unifiedbrands.net, for the most updated product information and specifications.

PP MNL0803



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INSTALLATION INSTRUCTIONS

I. SERVICE CONNECTIONS

A. Electrical

1. Mobile Tray-Trac [Casters]

a. Power from above

A male connection is provided at the top of the service pylon. This is the power inlet to the Tray-Trac System. A drop cord with matching connector body is supplied for connecting to the ceiling. To complete the connection, turn main breakers in each electrical distribution system OFF, insert connector body into male receptacle fully and lock into position with locking collar. Turn breakers ON to energize Tray-Trac.

b. Power from below

A power supply cord is provided from the back of the Service Terminal Box to a matching receptacle in the floor box. To complete the connection, turn main breakers in each electrical distribution system OFF, insert plug fully into receptacle and lock into position with locking collar. Turn breakers ON to energize Tray-Trac.

2. Stationary Tray-Trac [Legs]

a. Power from above

Turn main service breakers in power supply panel box to OFF while making connection. The electrical contractor is to bring rigid or flexible conduit down from the ceiling into the top of the service enclosure. A terminal is provided within the service enclosure to which the electrical contractor connects.

b. Power from below

Turn main service breakers in power supply panel box to OFF while making connection. Electrical contractor is to bring rigid or flexible conduit into back or bottom of Service Terminal Box. A terminal is provided within the Service Terminal Box to which the electrical contractor connects.

B. Water

1. Mobile Tray-Trac [Casters]

The plumbing connection[s] is usually made with a flexible hose and quick-disconnect assembly. To connect quick-disconnect, slide locking collar on female connector back and insert male connector. The

locking collar will snap forward when male connector is fully inserted. Both halves of the quick-disconnect are equipped with self-contained shut-off valves stop the flow of water as soon as it is uncoupled. However, we recommend installing a manual shut-off valve immediately before the quick-disconnect/hose assembly.

a. Service from above

Install the union end of the water connector [hose] assembly to the supply piping in the ceiling. Insert quick-disconnect male coupling into female on Tray-Trac unit as described previously.

b. Service from below

A water connector [hose] assembly is supplied on the Tray-Trac. If an AVTEC floor box is supplied, connect the supply piping to female quick-disconnect mounted in AVTEC floor box, then insert male quick-disconnect as described above. If an AVTEC floor box is not supplied, connect female quick-disconnect to supply piping shut-off valve.

2. Stationary Tray-Trac [Legs]

The plumbing connection[s] is usually terminated with a 1/4 turn shut-off valve, which may be located in the base of the unit [connection from below] or in the service pylon [connection from above]. The plumbing contractor then connects directly to this valve with rigid pipe.

C. Drains

1. Hot Food Well Drain

a. Direct service connection

Drain normally connected with hard piping to open floor drain or other waste line.

b. Hose Connection [Optional]

Attach rubber or plastic hose [supplied by owner] to hose adapter [AVTEC optional feature] and route to open floor drain.

2. Refrigeration Drain

The drain may be connected if desired, in the same manner as the hot food well drain or a bucket may be used in lieu of a drain connection. The bucket should be placed under the drain shut-off valve, located behind the end doors.

OPERATING INSTRUCTIONS

II. STANDARD CONTROLS

A. Modular Electrical Distribution System

The Tray-Trac has an electrical service terminal box which is connected to the main incoming electrical service. From this point, power supply is provided to each Modular Electrical Distribution System [MR0E] running the length of each side of the Tray-Trac. Each MR0E unit is a linear panel board, with a main service disconnect breaker, main system cable bus and link plates containing a point-of-use circuit breaker and either receptacle, switch or internal connection. These link plates can be moved to any location on the system, or new plates can be added, as long as the total kilowatt capacity [ampacity] of each MR0E unit is not exceeded.

B. Start/Stop Station

The unit is equipped with one or more pairs of push buttons which are used to start and stop the carousel motor. Depressing any of the STOP buttons will stop the carousel motor. These switches are intended to start and stop the carousel at the beginning and end of the serving period or whenever the tray carriers will not be in use for an extended period of time.

C. Speed Control

The unit is supplied with a variable speed control unit located on the unload end [inside the Tray-Trac] behind the STOP/START Station, accessible through the base cabinet door or access panel. Trays must be timed manually and adjustment made on the speed control dial. See separate instructions for more detailed information. Max speed of 10 trays per minute.

III. ACCESSORIES AND CONTROLS

The following optional features may or may not be supplied. Check drawing and specifications to determine which features are included in your systems.

A. Momentary Foot Stop Switch

The Tray-Trac is equipped with a two position terminal within the Modular Distribution

System at tray unload end. The optional foot-operated momentary stop switch can be mounted at this location. Depressing the foot switch will cause the carousel motor to stop and it will remain stopped as long as the switch is depressed. When the operator's foot is removed, the carousel will begin rotating again.

B. Fluorescent Work Lights

Fluorescent work lights may be supplied beneath the carousel and/or under the oversheaf. The oversheaf lights incorporate a diffuser panel that is integral to the fixture to reduce glare, protect the bulb and equalize light distribution. The carousel work lights use a separate prismatic clear plastic sheet to protect the bulb and aid in light diffusion. To replace the carousel bulb, slide the diffuser panel upward in its slot, and allow the back edge to drop down and out. The work lights are operated by a switch that is usually located alongside the carousel start/stop switch. Power for the work lights is drawn from one of the Modular Electrical Distribution Systems. Three foot fixtures require #F30-T8 Slimline Lamps, 18" fixtures require #F15-T8 Slimline Lamps.

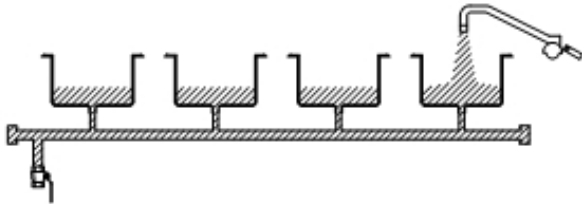
C. Hot Food Wells

Heavy-duty rectangular food wells can be provided with or without drains. Wells are able to accommodate a standard 12" x 20" #200 pan up to six inches deep and are suitable for either wet or dry operation. The warming element is controlled by an infinite switch control with a positive-OFF position. Each food warmer has a separate control. A red signal light indicates a power-ON condition. Add water to warmer BEFORE preheating. **POURING WATER INTO A DRY, PRE-HEATED WARMER MAY DAMAGE THE UNIT.** For most efficient preheating, add hot water, place empty pan in well, then cover well. Preheating varies from 15-30 minutes.

NOTE: Hot food wells are warranted directly by the manufacturer; refer to separate warranty and owner's information.

Some hot food wells may be supplied with a strainer and drain manifold. This manifold is

equipped with a ¼ turn ball valve for flushing and threaded caps at each end for easy periodic rodding. At least 1" of water should be in all wells prior to each meal assembly.



The most common method for putting water into the hot food wells is to back feed through the drain manifold. By closing the drain manifold shut-off valve [located in the base near the end doors] and filling one hot food well, the water will back up into the other hot food wells. Hot food wells without drains must be filled individually and drained with a cup and sponge.

D.Cold Tops and Cold Pans

Cold Tops [raised cooling surfaces] and Cold Pans [recessed cooling surfaces] are available for full and half base Tray-Tracs. The circuits for these items are protected by breakers in the Modular Distribution Systems. **THESE BREAKERS SHOULD NOT BE USED TO TURN THE UNITS ON AND OFF.** Switches have been provided beside each breaker for turning these items on and off. Units should be turned on approximately thirty minutes prior to use and left on until the end of the day.

NOTE: Cold tops and cold pans may or may not frost, depending on humidity and ambient atmospheric conditions.

The refrigerated surfaces are supplied with a removable strainer and drain, which is routed to one end of the Tray-Trac. This piping is equipped with a 1/4-turn shut off valve for flushing and threaded caps for periodic rodding. To prevent back-up into drain gutter, the drain should be flushed daily into

the open floor drain or bucket, and rodded periodically.

E.Checker Audio Call System

To aid in communications between the personnel, a Checker Audio Call Station can be supplied. Power is supplied from a circuit breaker connection plate in the Modular Distribution Panel along the side of the unit. To turn the system on, make sure that the circuit breaker is on. Depress the ON/OFF switch and the Power Indicator LED will illuminate. If only one microphone is used, adjust volume by turning the knob labeled "INPUT 1" until the desired level is obtained. If two microphones are used, adjust the volume of one microphone using the "INPUT 1" knob and adjust the volume of the second microphone using the "INPUT 2" knob. The "PROGRAM" knob is not used in Tray-Trac applications. When the Checker Audio Call Station will not be in use for an extended period of time, turn the unit OFF using power on/off switch.

After adjusting the amplifier, you are ready to use the Checker Audio Call Station. To use the system, hold the button on the side of the microphone IN while speaking. The microphone is ON only while the button is held IN. For your convenience, the microphone is mounted on an 18" long adjustable, flexible gooseneck. [For further adjustments, consult the amplifier and microphone operations manual.]

F.Timer Programmer [Seven Day, 24-Hour]

The timer programmer is used to automatically control the ON/OFF of integral and ancillary equipment connected to the Tray-Trac unit, especially heated bases. Each Modular Electrical Distribution System [MR0E] is connected separately thru a bypass switch to the timer/programmer. Either MR0E unit may be ON or OFF the program. The timer/programmer and bypass switches are located as shown on the drawing. **Refer to separate instructions for programming.**

USER-MAINTENANCE INSTRUCTIONS

IV. PERIODIC CLEANING

A. All Work Surfaces

Entire unit should be wiped down after every meal and cleaned thoroughly daily with mild soap and water. *Do not use plain steel wool, plastic or scouring pads. Use sponge or towel, if necessary.

*NOTE: Use of these pads will affect the grain and finish of the metal.

B. Tray Carriers

Tray carriers can be hinged up for daily cleaning and removed for weekly cleaning. This also allows the trac to be more thoroughly cleaned. Do not put tray carriers in dish machine, as menu holders can be damaged.

C. Hot Food Wells

Hot food wells should be drained and cleaned daily. 1/4 turn drain shut off valves are located near end doors.

D. Cold Tops and Cold Pans

Units should be drained and flushed daily to prevent clogging and back-up into cold top gutters or cold pan; 1/4 turn shut-off valve are located near end doors. All surfaces should be cleaned at the end of the day.

V. PERIODIC MAINTENANCE

A. Gear Reducer

Change oil after the first month of operation. Thereafter, change oil after one [1] year of operation.

Recommended lubricants:

Gulf Transgear #EP680

Mobil 600W Super

Texaco Honor Cylinder Oil #680

B. Motor Brushes

After 2,500 hours of operation, it is recommended that the motor brushes be replaced. Refer to the parts list for the appropriate part number.

C. Tray Carrier Drive Chain

Use a spray lubricant on the chain after one [1] month or 250 hours of operation. Lubricate after four [4] months or 500 hours of operation thereafter.

Recommended lubricant:

McMaster Carr No. 6159K11 Roller Chain Lubricant

RX Silicone Spray

WD-40

D. Drains

Make sure drain strainers are reinserted after cleaning. If drains become clogged, remove threaded end cap, run rod through drain manifold and replace end cap.

E. Torque Limiter Sprocket

At periodic intervals, or if proper torque is not being maintained, inspect Torque Limiter for presence of oil, grease, moisture, or corrosion on the driving surfaces and for proper setting of spring load. Clean and adjust as required. Friction facings and bushings are the only parts that should normally require replacement or tightening.

F. Refrigeration

The louvers on the condensing unit enclosures should be brushed regularly to prevent clogging of the openings. The condensing coil of the unit should be cleaned periodically, for proper function of the cooling system. Access for service is obtained by removing the side panel directly below the cold top or cold pan.

IMPORTANT SAFETY INSTRUCTIONS FOR TRAY TRAC

WARNING - When using electric appliances, basic precautions should always be followed, including the following:

- a) Read all the instructions before using the appliance.
- b) To reduce the risk of injury, close supervision is necessary when an appliance is used near children.
- c) Do not contact moving parts.
- d) Only use attachments recommended or sold by the manufacturer.
- e) Do not use outdoors.
- f) For a cord-connected appliance, the following shall be included:
 - To disconnect, turn all controls the off ("O") position, then remove from outlet.
 - Do not unplug by pulling on cord. To unplug, grasp the plug, not the cord.
 - Unplug from the outlet when not in use and before servicing or cleaning.
 - Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- g) For a permanently connected appliance - Turn the power switch to the off position when the appliance is not in use and before servicing or cleaning.
- h) For an appliance with a replaceable lamp - always unplug before replacing the lamp. Replace only with the following lamps:
 - 36" Fixtures: #F30-T8 Slimline Lamps
 - 18" Fixtures: #F15-T8 Slimline Lamps
- i) For a grounded appliance - connect to a properly grounded outlet only. See grounding instructions.

SAVE THESE INSTRUCTIONS

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of malfunction or breakdown, grounding provides a path of least resistance fro electric current to reduce the risk of electric shock. If this appliance is equipped with a cord that cord contains an equipment-grounding conductor and a grounding plug. The plug must be plugged into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordinances.

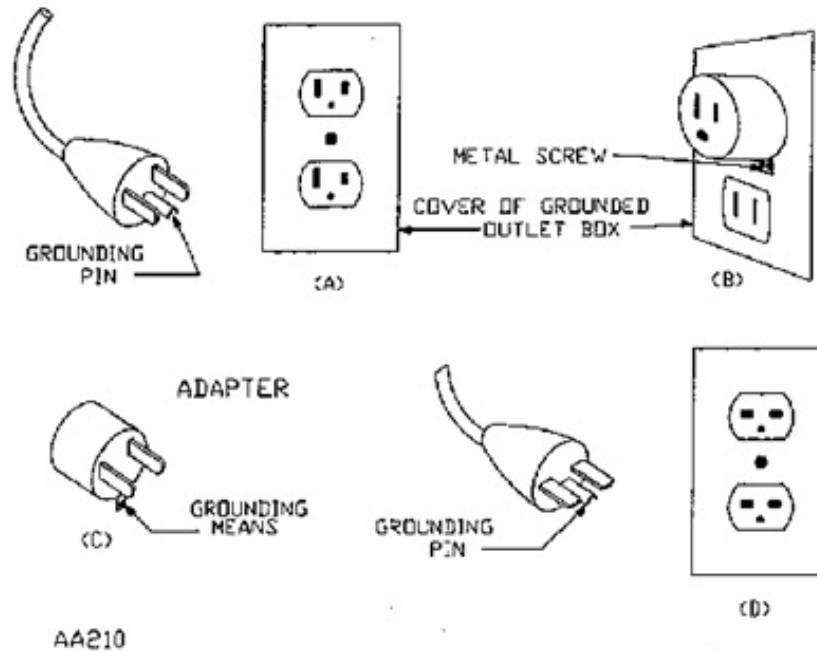
DANGER - Improper connection of the equipment-grounding conductor can result in a risk of electric shock. The conductor with insulation having an outer surface that is green with or without yellow stripes is the equip-ment-grounding conductor. If repair or replacement of the cord or plug is necessary, do not connect the equip-ment-grounding conductor to a live terminal. Check with a qualified electrician or serviceman if the grounding instructions are not completely understood, or if in doubt as to whether the appliance is properly grounded. Do not modify the plug provided with the appliance - if it will not t the outlet have a proper outlet installed by a qualified electrician.

- a) If this is a mobile unit this appliance is rated more than 15A and is for use on a circuit having a nominal rating of 120V, and is factory equipped with a specific electric cord and plug. No adapter should be used with this appliance. If the appliance must be reconnected for use on a different type of electric circuit, the reconnection should be made by qualified service personnel; and after the reconnection, the appliance should comply with all local codes and ordinances.
- b) A qualified electrician should be consulted if there is any doubt as to whether an outlet box is properly grounded.

GROUNDING INSTRUCTIONS FOR PERMANENTLY CONNECTED APPLIANCES

This appliance must be connected to a grounded, metal, permanent wiring system; or an equipment-grounding conductor must be run with the circuit conductors and connected to the equipment-grounding terminal or lead on the appliance.

Figure 59.1
Grounding methods
Added Figure 59.1 effective December 21, 2006



59.3 The grounding instructions required by 59.2 (a) – (d) shall also indicate that a qualified electrician should be consulted if there is any doubt as to whether an outlet box is properly grounded.

Added 59.3 effective December 21, 2006

59.4 An appliance provided with a 2-blade, polarized attachment plug shall be provided with the following instructions or the equivalent: "To Reduce the Risk of Electric Shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not change the plug in any way."

59.5 A cord-connected carbonator shall be provided with installation instructions that:

- Specify the need for a grounding receptacle for connection to the supply and stress the importance of proper grounding,
- Inform the installer that permanent wiring is to be employed if required by local codes, and
- Provide instructions for conversion to permanent wiring.

59.6 If exhaust air must be vented for proper operation of an appliance, explicit instructions shall be provided specifying:

- How the appliance should be vented; and
- That the exhaust air should not be vented into a wall, a ceiling, or a concealed space of a building

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VI.**TRAY-TRAC
AVTEC PART NO.**

1	HD LCK0301
2	HD SPR 0302
3	RP BRK0314
4	RP CAR0503
5	RP CAR0504
6	EL FUS0307
7	HD RED0312
8	EL REC020
9	EL REC5461
10	EL REC0310
11	EL SWT0304
12	EL SWT0305
15	HD CNT0305
16	EL BRK0301
17	EL BRK0304
18	EL BRK0305
19	EL BRK0308
20	EL BRK 0371
21	EL PTN0301
22	EL DIA0301
23	EL KNB0301
24	EL RES0301
25	EL RLY0307
26	HD BRD0304
27	EL CNT0301
28	HD BRS0301
29	HD BRS0303
30	EL MTR0203
31	EL MTR0331
32	EL ASY0309

**EMERGENCY PARTS LIST
DESCRIPTION**

Panel Lock w/key
Menu Holder Spring
Chain Attachment Bracket
Tray Carrier (Right)
Tray Carrier Assembly [Left]
Fuse, 10A, SL-10, 300v
Winsmith Reducer
Receptacle 5362 DCO [120vac, 1Φ, Duplex
Receptacle 5461 [208vac, 20A, 1Φ]
Receptacle9330 [208vac, 30A, 1Φ]
Square Green Start Button w / N.O. contact
Square Red Stop Button w / N.C. contact
Wells Hot Food Well Infinite Control
Circuit Breaker 1503 [120vac, 15A, 3Φ]
Circuit Breaker 2003 BQ [120vac, 20A, 1Φ]
Circuit Breaker 2023 BQ [208vac, 20A, 1Φ]
Circuit Breaker 3023 BQ [208vac, 30A, 3Φ]
Circuit Breaker 8024 BQ [208vac, 80A, 3Φ]
Potentiometer, 10K ohm
Dial (Speed Control)
Knob (Speed Control)
47K OHM Resistor
Control Relay
Motor Controller
Inhibit Pin for 420-0000
Motor Brushes ¾ HP [up to 26"]
Motor Brushes 1HP [26" and over]
¾ HP Motor
1 HP Motor
Foot Switch Assembly

**RANDELL MANUFACTURED
DROP IN UNITS PARTS LIST**

1	600-2100	Drop in Frost Top 28" x 58"
2	600-2101	Drop in Frost Top 28" x 76"
3	600-2102	Drop in Frost Top 28" x 94"
4	600-2103	1 pan capacity cold drop in 26" x 17.50"
5	600-2104	2 pan capacity cold drop in 26" x 30.40"
6	600-2105	3 pan capacity cold drop in 26" x 43.31"
7	600-2106	4 pan capacity cold drop in 26" x 56.22"
8	600-2107	5 pan capacity cold drop in 26" x 69.13"
9	600-2108	6 pan capacity cold drop in 26" x 82.06"
10	600-2109	2 pans front to back 2 total cold drop in 25.42" x 31.10"
11	600-2110	2 pans front to back 4 total cold drop in 31.06" x 46.54"
12	600-2111	2 pans front to back 6 total cold drop in 31.06" x 67.36"
13	600-2112	2 pan capacity combo hot or cold drop in 26" x 31.13"
14	600-2113	3 pan capacity combo hot or cold drop in 26" x 43.63"
15	600-2114	4 pan capacity combo hot or cold drop in 26" x 56.50"
16	600-2115	5 pan capacity combo hot or cold drop in 26" x 69.25"
17	600-2116	Drop in Frost Top 28" x 58"
18	600-2117	2 pans front to back 8 total 31.06" x 88.2"

Mechanical Parts

1	HDPCK0301
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UHMW Tray Pucks

2	HD TAB0301	Tab for 120-6004
3	HD SPR0302	Menu Card Holding Spring
4	HD LCH0306	Paddle Latches w/Locks
5	HD LCH0304	Paddle Latches
6	HD BMP0301	Bumper Strip [Length x 2 + 11"]
7	120-6001	3/8 x 1" UHMW Bar Stock for Chain [No. trays x 4.7]
8	120-6002	1/4" x 1-1/2" UHMW Bar Stock track bed [No. trays x 2.35]
9	PL EXT0301	UHMW 42-118 Profile Wear Strip [for oval] [No. trays x 2.35]
10	PL EXT0302	UHMW 42-114 Profile for chain track edge [No. trays x 2.35]
11	HD WRM0301	"Wells" Hot Food Wells w/Drain
12	RP DIF0401	Plexiglass Diffuser Panel [specify size]
13	RP CAR0503	Tray Carrier [Right]
14	RP CAR0504	Tray Carrier [Left]
15	HD SPK0303	60 B 32 1" Sprocket
16	HD CHN0301	No. 60 Chain
17	ST SHF0306	1" x 8" Shaft, W 2" Keyway
18	HD BRG0308	RC J-1 Fafner Bearing
19	HD RED0312	Winsmith Reducer
20	HD LMT0301	Torque Limiter
21	HD BSH0301	Torque Limiter Bushing
22	HD SPK0301	Torque Limiter Sprockets
23	PP LBL0359	Blue Logo, "AVTEC"
24	PP LBL0361	Tray-Trac [marker]
25	EL MTR0203	3/4" HP Motor
26	FA BLT0339	Carriage Bolt for 114-0130

RANDELL MANUFACTURED

Hot Food Drop Ins

1	600-2200	Single well Drop In with drain
2	600-2201	2 well side by side drop in with drains
3	600-2202	3 well side by side drop in with drains
4	600-2203	4 well side by side drop in with drains
5	600-2204	5 well side by side drop in with drains
6	600-2205	6 well side by side drop in with drains
7	600-2300	2 well front to back drop in with drains
8	600-2301	4 well front to back drop in with drains
9	600-2302	6 well front to back drop in with drains
10	600-2303	8 well front to back drop in with drains

Hot Food Well Parts

1	HD SCR0303	Drain Screens
2	EL ELM0301	Heating Element 50398 [SS-206D]
3	HD CNT0305	Hot Food Well Control, includes: a) Knob [50371] b) Infinite Switch [54593] c) Pilot Light [50385] d) Face Plate [50410]

Fluorescent Light Fixture Parts

4	RP DIF0401	Flat Light Diffuser Panel 8" x 11"
5	EL DIF0301	18" Alko Light Diffuser
6	EL DIF0302	36" Alko Light Diffuser

7	EL DIF0303	18" Duray Di fuser
8	150-0046	36" Duray Di fuser
9	EL STR0301	Starter No. FS-4
10	EL STR101	Ballast Transformer [Robertson #340BP] Starter No. F2-2
11	EL LGT0309	Ballast Transformer [Robertson #SP-21] 3'-0" Fixture Lamp [Tube] 30 watt F30-T8 [Slimline]
12	EL LGT0310	1'-6" Fixture Lamp [tube] 15 watt No. F15-T8 [Slimline]
13	EL ASY0309	<u>Heavy Duty Foot Switch Assembly Parts</u>
	[a] EL GRP0301	Straight Cable Grip
	[b] EL SWT0327	Foot Switch SPDT N.C.
	[c] EL WSH0301	3/4" x 1/2" Reducer
	[d] EL PLG0322	2 Pin Plug w/Cable
		<u>7-Day Timer Parts</u>
14	112-0293	Universal Bracket
15	112-0311	Contacto Bracket
16	EL BRK0368	5 amp Circuit Breaker
17	EL RLY0307	Relay, 2PDT, 30 a, 120 vac coil
18	EK TRN0304	Transformer 120:24, 40VA
19	EL VAR0302	Suppressor
20	EL TMR0303	Timer EC-71-24
21	407-1269	Contacto, 3-Pole, 90A, 120vac coil
22	EL SWT0321	Switch DPST, 10a
23	EL CNT0305	4Pin Amp Plug
24	EL CNT0306	4Pin Amp Cap

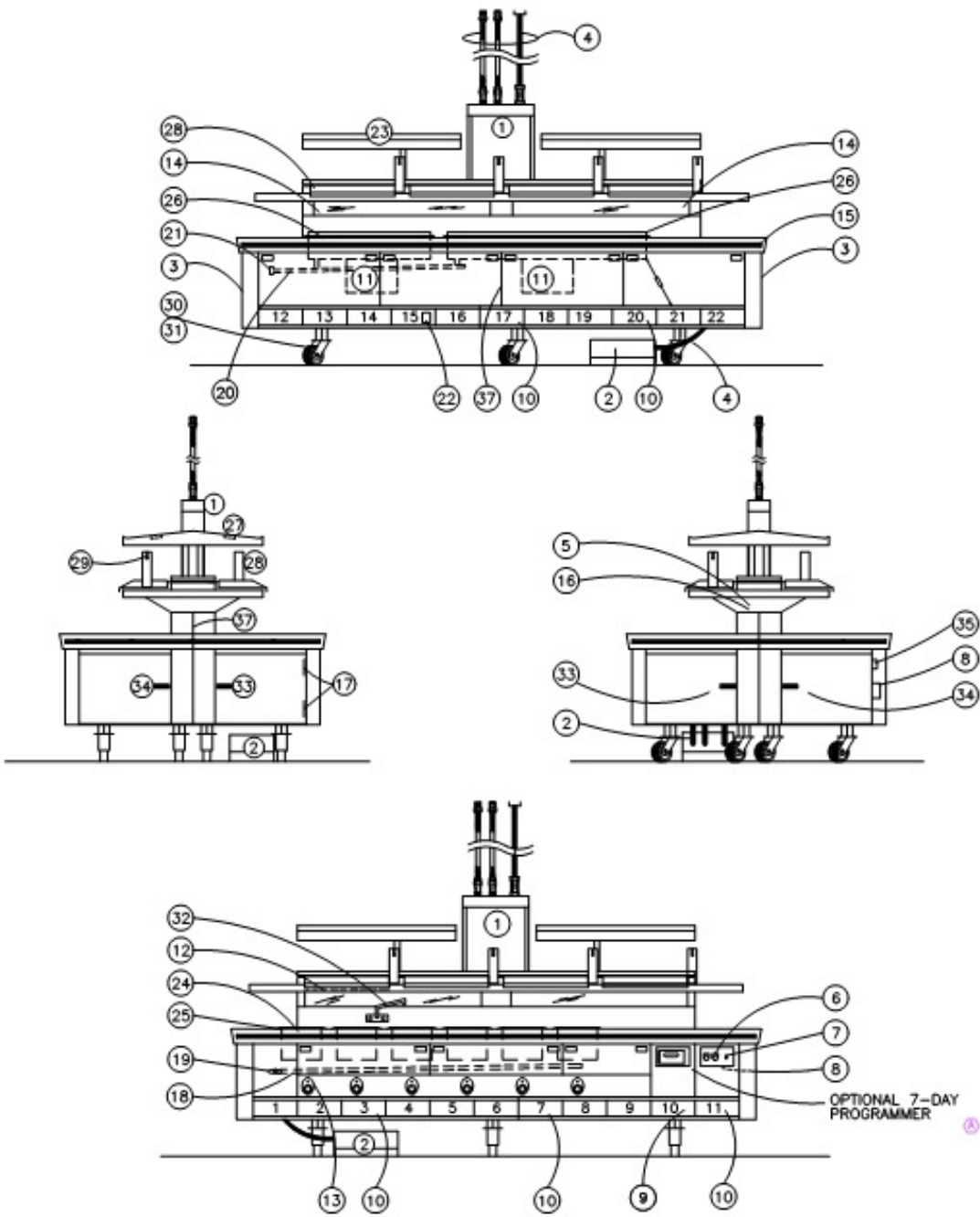
Electrical Parts

1	EL REC0350	Connector body 100A Risor
2	EL PLG0351	Flanged Receptacle [male] Connection
3	EL PLG0333	Plug 100A] Floor Box
4	EL REC0343	Receptacle 100A] Floor Box
5	EL SWT0304	Square Green Start Bu ton
6	EL SWT0305	Square Red Stop Bu ton
7	EL BLK0313	Normally Open Contacts for Sq. Green Start Bu ton
8	EL BLK0403	Normally Closed Contacts for Sq. Red Stop Bu ton
9	EL RES0301	Resistor 47K
10	EL RLY0307	Relay 30A, DPDT, 120vac
11	EL SWT120	Switch, SPST, Bypass
12	EL SWT0321	Switch, 1222 Lights
13	EL STR0301	Starter for 36" Fluorescent Light
14	EL STR101	Starter for 18" Fluorescent Light
15	EL LGT0309	Light 36"
16	EL LGT0310	Light 18"
17	HD MIC0302	Microphone w/Positive Switch
18	EL SPK0401	Speaker 45 ohm
19	EL AMP0401	Bogan Amplifier C-10C
20	412-0308	Connector, Cannon male XLR-3-12
21	EL REC0325	2Pin Receptacle [Foot Switch Recept]
22	HD BRD0304	Motor Controller

**COMPONENT IDENTIFICATION
TRAY-TRAC**

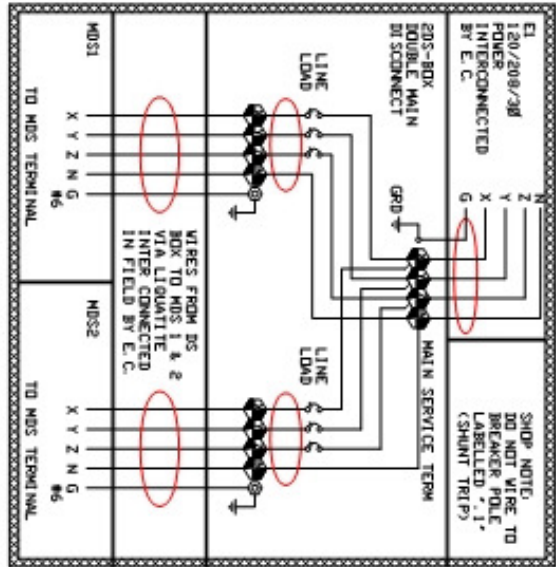
<u>ITEM NO.</u>	<u>DESCRIPTION</u>
1	Service Enclosure from Above [Optional]
2	Service From Below [Optional]
3	Main Service Breaker
4	Incoming Service
5	Motor ³ / ₄ HP EL MTR0203
6	Start & Stop Station
7	Light Switch EL SWT0321
8	Motor Control Behind Panel HD BRD0304
9	Receptacle for Footswitch EL PLG0322
10	Terminal Plates
11	Refrigeration Compressors
12	Chain HD CHN0301
13	Hot Food Well Controls 51710 HD CNT0305 [Optional]
14	S/S Back Splash or Light [Optional]
15	Bumper-strip HD BMP0301
16	Fafner Bearing HD BRG0308
17	Door Hinges
18	Drain Pipe for Hot Food Wells [Optional]
19	Drain Valve [Optional]
20	Drain-Pipe for Cold Top [Optional]
21	Valve [Optional]
22	Compressor Switch EL SWT0318 [Optional]
23	Over-shelf w/Lights [Optional]
24	Hot Food Wells [Optional]
25	Seal for hot Food Wells [Optional]
26	Cold Top [Optional] or Cold Pan
27	Lights [Optional]
28	Tray Carrier
29	Menu Holder Springs HD SPR0302
30	Caster [2 with locks]
31	Caster or Bullet Feet Height Adjuster [Optional]
32	Fill Faucet
33	Paddle Latches HD LCH0304
34	Paddle Latches w/Lock HD LCH0306
35	Potentiometer EL PTN0303
36	Field Joints

See drawing 4.4A

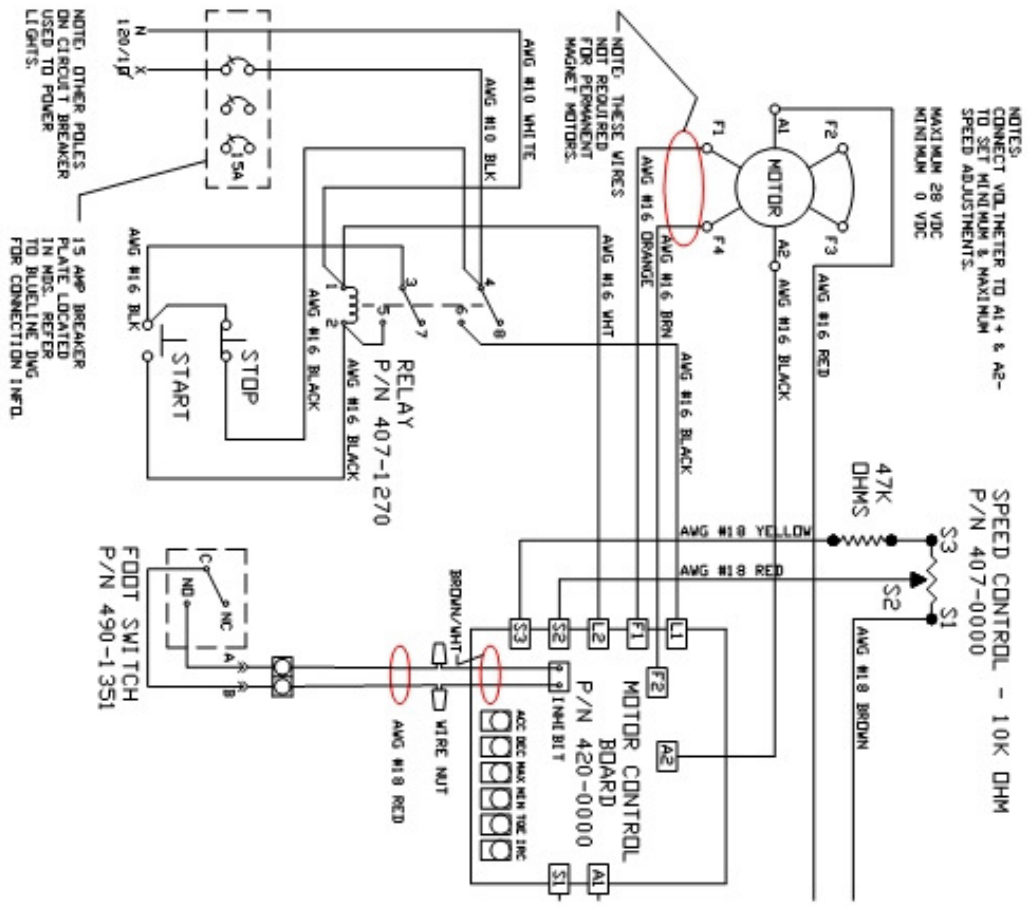
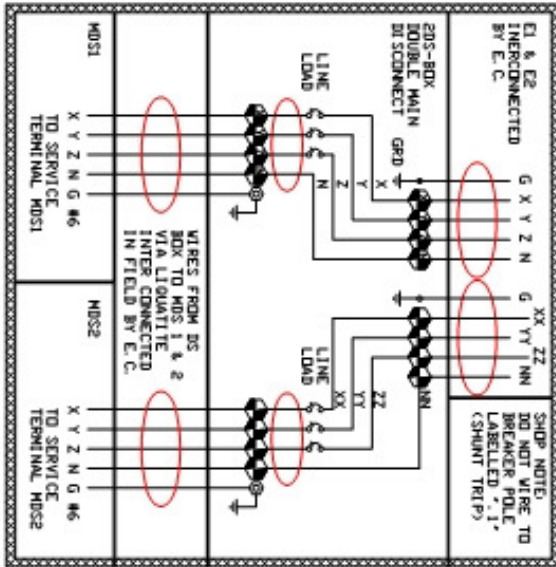


	DATE 06-07-96	SCALE NTS	TITLE COMPONENT IDENTIFICATION DETAIL	
	DWG. NO. MNTFIG4	ITEM NO.	PROJECT	
	DRAWN BY C. STYLES	CHK'D BY	MODEL NO. TTB2	DRAWING NO. 4.4A

SINGLE SERVICE DISCONNECT CONTROL



MULTI SERVICE DISCONNECT CONTROL



NOTE: OTHER POLES ON CIRCUIT BREAKER USED TO POWER LIGHTS.

15 AMP BREAKER PLATE LOCATED IN MDS. REFER TO BLUELINE DWG FOR CONNECTION INFO.

DATE	SCALE	TITLE
REV. NO.	N/A	TRAY TRAC WIRING
DRAWN BY	CHECKED BY	WORKING NO.
		5

-WARRANTY-

AVTEC INDUSTRIES INC. warrants to the original purchaser for use of our products, that any part thereof which proves to be defective in material or workmanship under normal use within one year from date of installation, will be replaced free of charge. Labor to replace such part is warranted for one year from installation. All warranty labor to be performed during regular working hours, with no overtime premium.

All Warranty service must be authorized by the factory and be performed by AVTEC's authorized service personnel.

This Warranty is limited to the United States and Canada.

This Warranty does not apply to any damage resulting from shipping, improper installation, accident, unauthorized alteration, local codes not previously brought to the attention of AVTEC, misuse, or abuse; and does not cover loss of food, other products or damage to equipment or property resulting from mechanical or electrical failure.

AVTEC neither makes nor assumes and does not authorize any other person to assume any other obligation or liability in connection with its products other than that covered in this Warranty.