

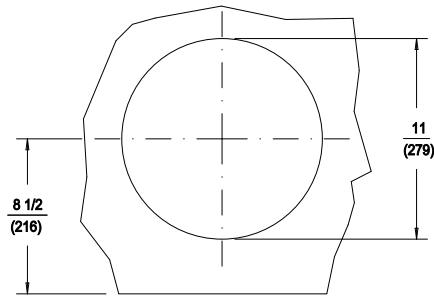
ELECTRICAL

MODEL	VOLTS	WATTS	AMPS	PHASE	FIELD WIRING GAUGE	TEMP. RATING
SS-10	120	450	3.8	SINGLE	14 AWB Cu	75°C
SS-10	208	338	1.6	SINGLE	14 AWB Cu	75°C
SS-10	240	450	1.9	SINGLE	14 AWB Cu	75°C
SS-10D	120	450	3.8	SINGLE	14 AWB Cu	75°C
SS-10D	208	338	1.6	SINGLE	14 AWB Cu	75°C
SS-10D	240	450	1.9	SINGLE	14 AWB Cu	75°C

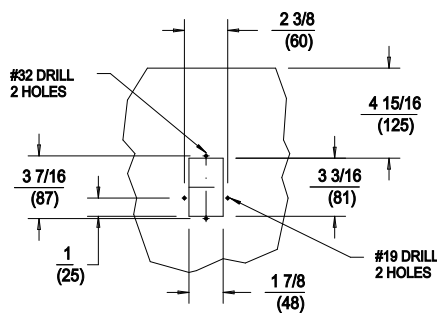
INSTALLATION INSTRUCTIONS BUILT-IN ROUND FOOD WARMERS MODELS SS-10 (D)

CUTOUT DETAILS

INCHES
(MM)



TOP CUTOUT



FRONT PANEL CUTOUT

INSTALLATION INSTRUCTIONS

UNIT MUST BE INSTALLED IN AN ALL METAL COUNTER. THE INSTALLATION OF RECOGNIZED COMPONENT UNITS REQUIRES ADDITIONAL EVALUATIONS TO UNDERWRITERS LABORATORIES INC. STANDARDS.

INSTALLER MUST MEET CONDITIONS OF ACCEPTABILITY OUTLINED BELOW UPON INSTALLATION:

1. This appliance shall be installed in an all metal counter with suitable wiring and control enclosures conforming to national and local electrical codes.
2. Electrical component temperatures, including wiring, within and surrounding the appliance must be monitored in the end use installation for suitability.
3. Electrical grounding of all dead metal parts must be reliably connected to the grounding means of the appliance and must comply with the requirements outlined in appropriate Underwriters Laboratories Inc. classification, national and local electrical codes.
4. Increased clearances are required if storage of combustible materials is in close proximity to this appliance.
5. Unit shall be accessible for servicing from the bottom.
6. The name/rating plate information shall be accessible.
7. For water and waste connections: This appliance is to be installed to comply with the applicable federal, state or local plumbing codes.

TO FABRICATE:

1. Lay out "cutout" dimensions on countertop and front apron.
2. Lay out and fabricate control panel holes in counter apron using the control box as a template.
3. Cut out and/or drill holes as required in countertop and apron.
4. Unit must be accessible for servicing from the bottom.

CLEARANCES

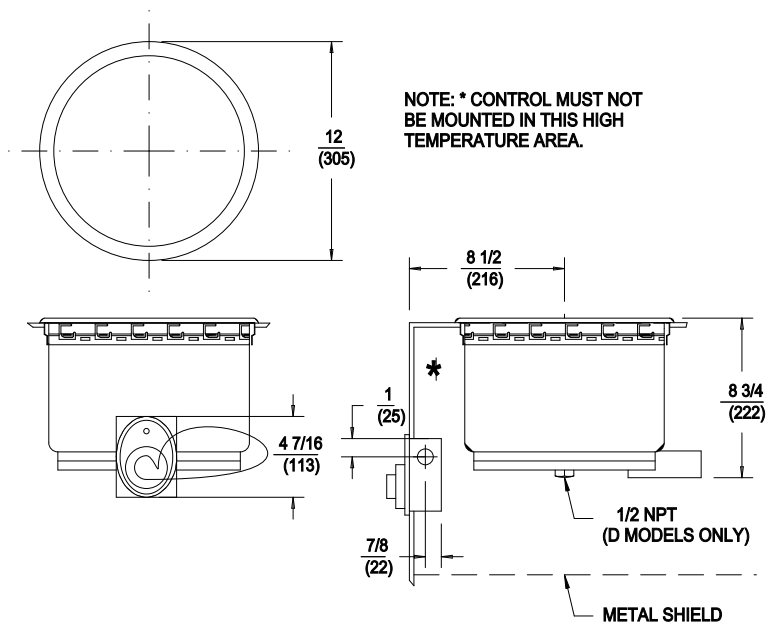
SUGGESTED CLEARANCES UNIT TO THE NEAREST SURFACE			
BACK	SIDE	BOTTOM	FRONT
1 (25)	1 (25)	8 1/2 (216)	4 (102)

SEE CONDITIONS OF ACCEPTABILITY BELOW

WHEN CONTROL BOX IS LOCATED BELOW THE UNIT, FRONT CLEARANCE CAN BE 2 INCHES.

NOTE: DEPENDING ON THE INSTALLATION, CLEARANCES CAN BE CHANGED UPON EVALUATIONS TO UL STANDARDS.

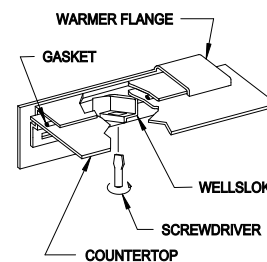
PRODUCT DIMENSIONS



NOTE: * CONTROL MUST NOT BE MOUNTED IN THIS HIGH TEMPERATURE AREA.

TO INSTALL:

1. Locate warmer and control box over countertop cutout. Pass control through opening, then mount control electrical box to the rear of the apron.
 2. Apply a bead of silicone adhesive/sealant to the gasket supplied on the underside of the warmer flange then seat the warmer onto the countertop. Properly position.
 3. From underneath, insert a screwdriver into "slots" on the wellslok frame and twist the "ears" outward to secure the flange tightly to the countertop (see detail above).
 4. Mount the control panel to the front of the counter apron using the screws supplied.
- RECOMMENDATION: Units with drains should be installed with a union for ease of service.

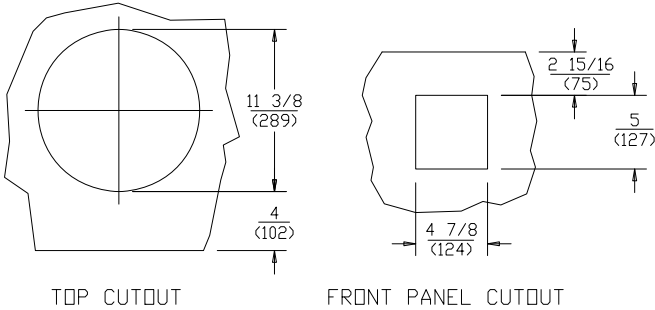


ELECTRICAL

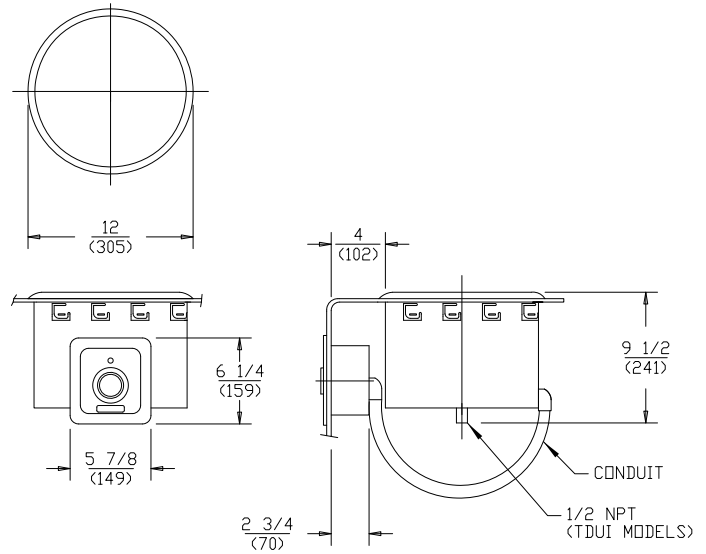
MODEL	VOLTS	WATTS	AMPS	PHASE	FIELD WIRING GAUGE	TEMP. RATING
SS-10TUI	120	825	6.9	SINGLE	14	90°C
SS-10TUI	208	620	3.0	SINGLE	14	90°C
SS-10TUI	240	825	3.4	SINGLE	14	90°C
SS-10TDUI	120	825	6.9	SINGLE	14	90°C
SS-10TDUI	208	620	3.0	SINGLE	14	90°C
SS-10TDUI	240	825	3.4	SINGLE	14	90°C

INSTALLATION INSTRUCTIONS BUILT-IN ROUND FOOD AND LIQUID WARMERS (INSULATED MODELS ONLY) MODELS SS-10TUI, SS-10TDUI

CUTOUT DETAILS INSULATED MODELS ONLY



PRODUCT DIMENSIONS INSULATED MODELS ONLY



CLEARANCES

MINIMUM CLEARANCE REQUIRED UNIT TO THE NEAREST SURFACE			
BACK	SIDE	BOTTOM	FRONT
1 (25)	1 (25)	8 (203)	4 (102)

INSTALLATION INSTRUCTIONS

INSTALLER MUST MEET CONDITIONS OF ACCEPTABILITY OUTLINED BELOW UPON INSTALLATION:

- Required installation clearances:
Wooden and Metal Installation: DO NOT install closer than 4 inches to front wall, 1 inch to back and side walls, and 8 inches to surface below the unit.
- Unit shall be accessible for servicing from the bottom.
- If storage is to be used underneath the unit, it is recommended that a baffle be placed 8 1/2 inches below the unit to avoid contact with elevated temperatures.

TO FABRICATE:

- Lay out "cutout" dimensions on countertop and front apron.
- Lay out and fabricate control panel holes in counter apron using the control box as a template.
- Cut out holes (Note: "stiffening" around perimeter of the countertop cutout is not normally required).

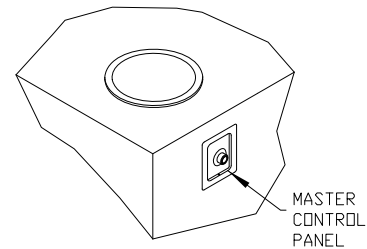
TO INSTALL:

IMPORTANT - DO NOT disconnect lead wires from the Control Panel when installing.

- Press the self sticking 'gray' gasket material along the perimeter of the appliance mounting flange, about 1/4 inch from the outside edge. Remove the paper backing as the gasket is applied.
RECOMMENDATION: Before final seating of modular section to countertop, apply a bead of silicone adhesive/sealant to the underside of warmer flange.
- Locate warmer and control box over countertop cutout. Pass control box through countertop cutout and front panel cutout.
- Seat warmer onto countertop and the mount control box into front panel cutout.
- From underneath, insert screwdriver into slots on wellstok flanges and twist outward (clockwise) to tighten unit down to countertop (see detail at right).

- Mount the control panel to control box using screws supplied.

NOTE: INSTALLATION MUST MEET LOCAL PLUMBING AND ELECTRICAL CODES.



IMPORTANT:
MOUNT APPLIANCE SO THAT THE CONTROL PANEL IS LOCATED TO THE FRONT OF THE FIXTURE.

