



DESIGNED SMART. BUILT SOLID.®

INSTALLATION AND OPERATING INSTRUCTIONS

Non-Refrigerated Cold Pans

Models: ICP-100, ICP-200, ICP-300, ICP-400, ICP-500, ICP-600

INTENDED FOR OTHER THAN HOUSEHOLD USE



WARNING: California Residents Only. This product can expose you to chemicals including chromium which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.



WARNING: Improper installation, operation, service or maintenance can cause property damage, injury or death. Read and understand these instructions thoroughly before positioning, installing, maintaining or servicing this equipment.



APW Wyott® cooking equipment has been engineered to provide you with year-round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.



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APW Wyott Food Service Equipment Company
1307 N. Watters Road, Suite 180 • Allen, TX 75013

APW Wyott Food Service Equipment Company is a wholly owned subsidiary of Standex International Corporation.

972.908.6100 Phone
214.565.0976 Fax

+1.800.527.2100
www.apwwyott.com

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APW Wyott takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.















Installation and start-up should be performed by a qualified installer who thoroughly read, understands and follows these instruction.

If you have questions concerning the installation, operation, maintenance or service of this product, write Technical Service Department APW Wyott, 1307 N Watters Rd # 180, Allen, TX 75013

SAFETY PRECAUTIONS

Before installing and operating this equipment be sure everyone involved in its operation is fully trained and is aware of all precautions. Accidents and problems can result by a failure to follow fundamental rules and precautions.

The following words and symbols, found in this manual, alert you to hazards to the operator, service personnel or the equipment. The words are defined as follows:

- | | | |
|---|---|---|
|  | DANGER: This symbol warns of imminent hazard which will result in serious injury or death. |  |
|  | WARNING: This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death. |  |
|  | CAUTION: This symbol refers to a potential hazard or unsafe practice, which may result in or moderate injury or product or property damage |  |
|  | NOTICE: This symbol refers to information that needs special attention or must be fully understood even though not dangerous. |  |
|  | CAUTION: These models are designed, built, and sold for commercial use. If these models are positioned so the general public can use the equipment make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment. |  |
|  | 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. |  |
|  | CAUTION: Maintenance & repair should be handled by a factory authorized agent. Before doing any maintenance or repair, contact APW Wyott. |  |

Location Of Data Plate:

The data plate for the Coldwell is located on the compressor housing above the power switch.



Immediately Inspect for Shipping Damage

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

- A) Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.
- B) Concealed damage or loss if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and start-up should be performed by a qualified installer who thoroughly read, understands and follows these instructions.

GENERAL TROUBLESHOOTING

	NOTICE: Service work should be performed only by a qualified technician who is experienced in and knowledgeable with the operation of commercial gas, electric, steam cooking equipment. Contact the Authorized Service Agency for reliable service, dependable advise or other assistance and for genuine factory parts.	
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Warranty will be void and the manufacturer is relieved of all liability if:

- (A) Service work is performed by other than an APW Wyott Authorized Service Agency; or
- (B) Other than Genuine APW WYOTT replacement parts are installed.

A current listing of all authorized APW WYOTT authorized parts/service distributors is included with this product manual at the time of shipment. In the absence of this list you can call the APW WYOTT 24 hour Service Hot Line which gives access to the nearest Authorized APW WYOTT parts/service distributor. Call 1-800-733-2203.

SPECIFICATIONS

Electrical

Model	Volts	Hz	Phase	Amps	Compressor	Charge
ICP-100	ICP units contain no electrical parts					
ICP-200						
ICP-300						
ICP-400						
ICP-500						
ICP-600						

Dimensions

Model	Dimensions Inches (Mm)	Recommended Cut-Out
ICP-100	25 3/8" D x 17 3/8" W x 9 3/4" H	23 7/8" W x 15 7/8" L
ICP-200	25 3/8" D x 31" W x 9 3/4" H	23 7/8" W x 29 1/2" L
ICP-300	25 3/8" D x 44 3/4" W x 9 3/4" H	23 7/8" W x 43 1/4" L
ICP-400	25 3/8" D x 58 1/2" W x 9 3/4" H	23 7/8" W x 57" L
ICP-500	25 3/8" D x 72 1/4" W x 9 3/4" H	23 7/8" W x 70 3/4" L
ICP-600	25 3/8" D x 86" W x 9 3/4" H	7/8" W x 84 1/2" L

INSTALLATION

Counter top must be flat and level. Install supports, reinforcements and/or stiffeners as necessary in order to maintain counter flatness when the appliance is fully loaded.

Apply a generous bead of food-grade silicone sealant to underside of mounting flange before setting unit into cutout. Remove any excess sealant from counter top promptly.

Connect the drain pipe to an approved drain. Consult local codes for approved drain configurations.

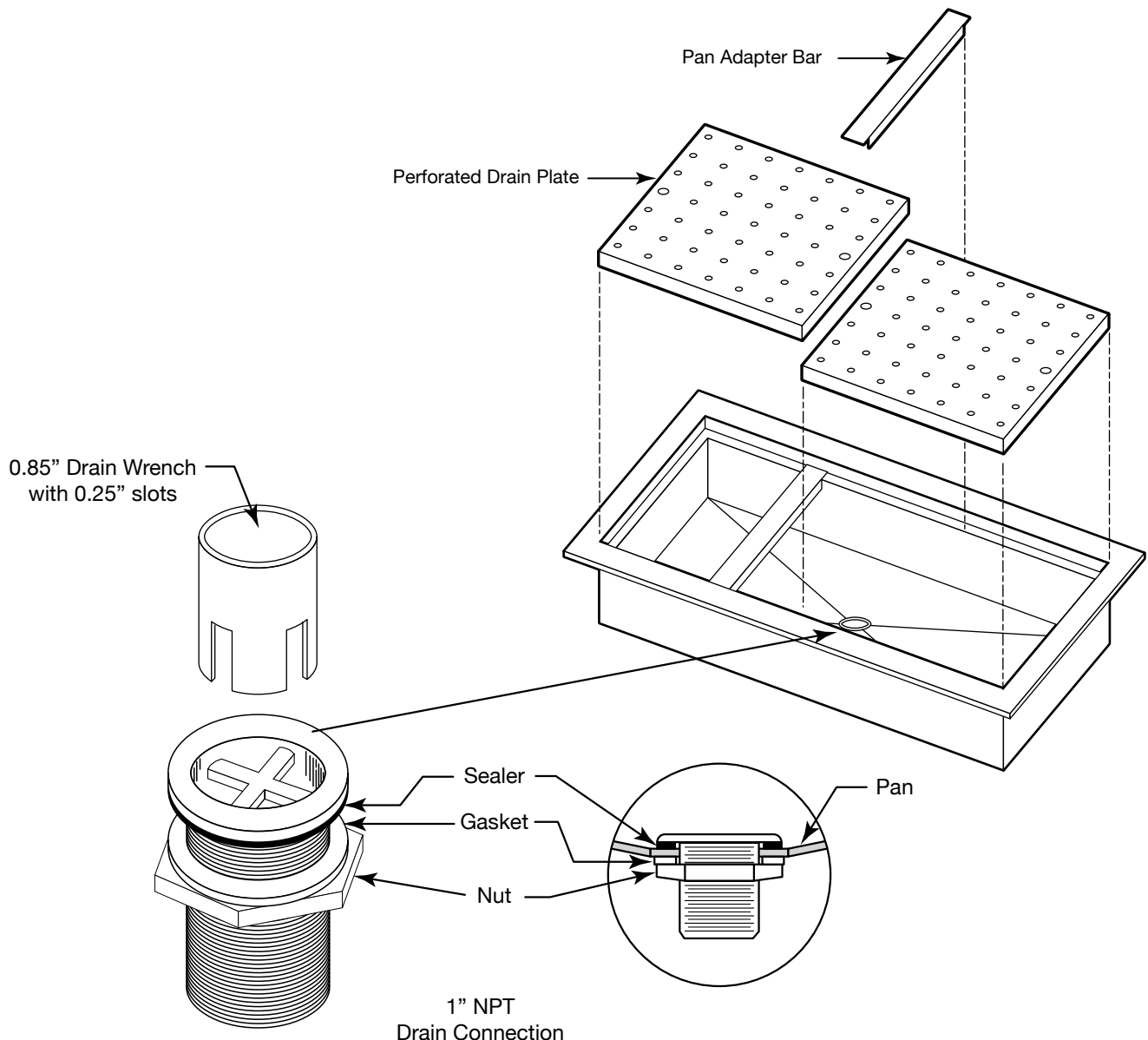


NOTICE: Do not allow the sink drain spud to turn during installation. Hold the spud with an appropriate cross-guard-style spud wrench, or carefully grip the center threaded portion with a strap wrench or slip-joint pliers to immobilize the drain spud during drain fitting installation. Do not grip the drain spud nut or gasket.



Refer to Cleaning Instructions. Clean the appliance and components thoroughly before use.

EXPLODED VIEW: ICP-300 SHOWN



OPERATING INSTRUCTIONS

The product must be precooled to less than 40°F (4.4°C) before being placed in the cold well. These units are designed to maintain product temperature, but not cool down warm product.

Insure that main pan is drained and clean and that drain valve is open.



Insert perforated bottom plates with flanges facing down to provide 1" gap between the plate and the bottom of the pan for adequate drainage.

Add a 1" to 2" layer of shaved ice over the bottom pan.

Install pan adapters.

Operation

Insert pans of PRE-CHILLED product – supported by pan adapters.



 **NOTICE:** Do not place food products directly into the ice pan or ice bed. Place the food in 12 x 20 insets, then place the insets into the ice cooled pan. 



Preserve the life of the ice bed by keeping a 12 x 20 pan or other appropriate cover in each position.



Non-Pan Use



For buffet-style salads, fill the iced pan to within 1" of the rim, then place smaller containers of pre-chilled product in the ice bed.

Maintian level and condition of ice bed frequently. Replace ice if it becomes contaminated with spillage.

 **CAUTION: FOOD SAFETY** Do not hold potentially hazardous foods in this appliance 

 **CAUTION: FOOD SAFETY** Do not place food products directly into the ice pan or ice bed. Place pre-chilled product in insets, then place the insets into the ice cooled pan. 

 **NOTICE:** Be sure to maintain the ice bed during use. Ice bed must be maintained at a depth of 1" to 2". 

 **NOTICE:** Stir product occasionally to maintain temperature and to prevent bottom freezing. 



MAINTENANCE

Daily Cleaning Instructions

Clean the unit thoroughly. Pan supports are to be removed for cleaning. Hand washing is preferred. Follow all state and local codes for sanitation when cleaning the pan supports.

STAINLESS STEEL: To remove normal dirt or product residue from stainless steel, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth. Never use vinegar or corrosive cleaner. Do not use chlorine based cleaners.

Rubbing cleanser as gently as possible in the direction of the polished lines will not mar the finish of the stainless steel. **NEVER RUB WITH A CIRCULAR MOTION.** Soil and burnt deposits which do not respond to the above procedure can usually be removed by rubbing the surface with **SCOTCH-BRITE** scouring pads or **STAINLESS** scouring pads.

 **CAUTION:** Do not use ordinary steel wool as any particles left on the surface will rust. 

NEVER USE a wire brush, steel or abrasive scouring pads (except stainless), scraper, file or other steel tools. Surfaces which are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosive attack.

NEVER use any corrosive cleaner. Use only cleaners approved for stainless steel.

NEVER use cleaning solvents with a hydrocarbon base.

APW Wyott EQUIPMENT LIMITED WARRANTY

APW Wyott Foodservice 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 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 rolergrills 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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