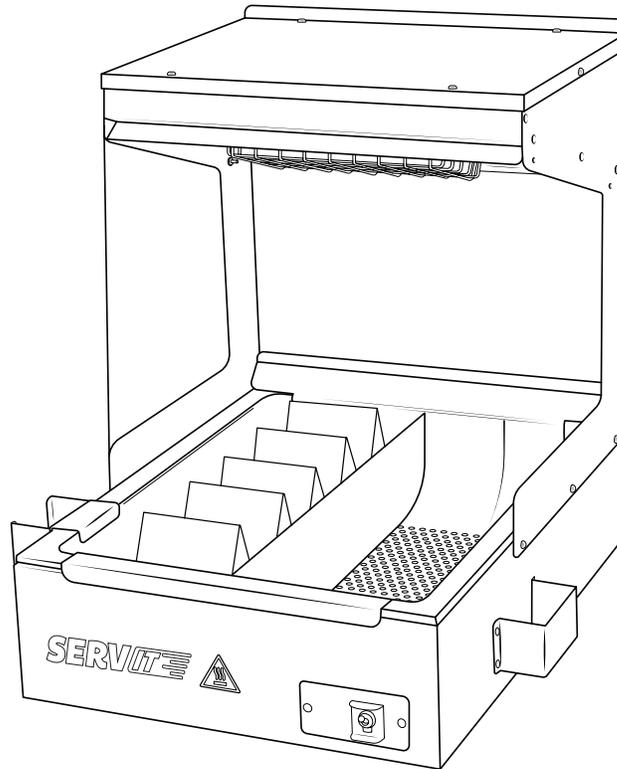




USER MANUAL



HEATED COUNTERTOP FRY DUMP STATION

RETAIN THIS MANUAL FOR FUTURE REFERENCE. UNIT MUST BE KEPT CLEAR
OF COMBUSTIBLES AT ALL TIMES.

Models: 423FFDS17, 423FFDS22, 423FFDS26



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www.servitproducts.com

SERVIT HEATED COUNTERTOP FRY DUMP STATION

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Servit Countertop Fry Dump Stations are designed to keep foods at optimum serving temperatures, without affecting quality, for hours at a time. Hold anything from fries and chicken to appetizers and chips! It is perfect for any fast food, concession, or full-service restaurant.

All models include standard features, such as warm lighting to effectively illuminate food product, and a perforated tray that allows product to be held and allow airflow and heat to move through products. Simple toggle controls located on the front of the unit allow for easy access and use. The units are built for tough back-of-house use with rugged stainless steel construction, heavy-duty hardware, and an adjustable side that allows for optimum customization to fit your kitchen. These models provide ample heat through the bottom and top that allows product to maintain optimal heating while in use

This manual provides the installation, safety, and operating instructions for heated countertop fry dump stations. Servit recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of the unit.



E478819

CONFORMS TO UL STD. 197
CONFORMS TO NSF/ANSI STD. 4

OWNERS INFORMATION

Please complete this information and retain this manual for the life of the equipment. For warranty purposes, please fill out and retain this information. An example of the serial plate(s) for these units are included below for reference.

Model No. _____

Serial No. _____

Date of Purchase: _____

Serial Plate Example:



ITEM #: 423FFDS17
SERIAL #:
DESCRIPTION: COUNTERTOP FRY DUMP STATION, 17" WIDE
VOLTAGE: 120V WATTAGE: 1000W
AMPERAGE: 8.4A FREQUENCY: 1 PHASE 60Hz

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 serving this equipment. Commercial use only.
WARNING: Disconnect from electric supply before adjustment, alteration, service or maintenance. Do not immerse in water.

NEMA 5-15 E478819
CONFORMS TO UL STD. 197
CONFORMS TO NSF/ANSI STD. 4
MADE IN CHINA

SAFETY WARNINGS

Servit countertop fry dump stations are designed, built, and sold for commercial use and should be operated by trained personnel only. Clearly post all CAUTIONS, WARNINGS, and OPERATING INSTRUCTIONS near each unit to ensure proper operation and to reduce the chance of personal injury and/or equipment damage.

WARNING: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Keep the area free and clear of combustible materials.

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: These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure all cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment can use it correctly and not injure themselves or the equipment.

CAUTION: Make sure food product has been heated to the proper food-safe temperature before placing in unit. Failure to heat food product properly may result in serious health risks. This unit is for holding preheated food product only.

CAUTION: Locate unit in an area that is convenient for use. The location should be level and strong enough to support the weight of the unit and contents.

ELECTRIC SHOCK HAZARD

- Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine and install proper voltage and size electrical receptacle.
- Installation must conform to all local electrical codes, and must be installed by a qualified electrician where applicable. Installation by unqualified personnel will void unit warranty and may lead to electric shock or burn, as well as damage to the unit and/or its surroundings.
- Turn OFF power switch, unplug power cord/turn off power at circuit breaker, and allow unit to cool before performing any cleaning, adjustments, or maintenance.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if the unit has been submerged or saturated with water.
- Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C).
- Do not clean the unit when it is energized or hot.
- Do not steam clean or use excessive water on the unit.

- Do not pull unit by power cord.
- Discontinue use if power cord is frayed or worn.
- Do not allow liquids to spill into the unit.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.

FIRE HAZARD

- Locate unit a minimum of 1" (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.
- Do not use harsh chemicals such as bleach (or cleaners containing bleach), oven cleaners, or flammable cleaning solutions to clean this unit.

BURN HAZARD

- Some exterior surfaces on unit will get hot. Use caution when touching these areas.

SPECIFICATIONS

If the supply cord is damaged, the manufacturer or an authorized service agent or a similarly qualified person must replace it to avoid a hazard or voiding the warranty.

OPERATING INSTRUCTIONS

General Information

- Always clean equipment thoroughly before first use (see general cleaning instructions).
- Check rating label for your model designation and electrical rating.
- For best results, use stainless steel countertops.

NOTICE:

ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN SERIOUS INJURY OR DEATH. Electrical Ground is required on this appliance. Do not modify the power supply cord plug. If it does not fit into the outlet, have the proper outlet installed by a qualified electrician. Do not use an extension cord with this appliance. Check with a qualified electrician if you are unsure as to whether the appliance is properly grounded.

General Operating Instructions:

- All foodservice equipment should be operated by trained personnel.
- Do not allow your customers to come in contact with any surface labeled CAUTION HOT.
- Never hold perishable food below 150°F (66°C).

NOTE: Holding food for longer than 1 hour could result in dry food and possibly burnt food.

Installation and First Use Instructions:

Unboxing Instructions

1. Remove unit from carton and all packaging materials from the unit.
2. Remove the manual/information packet from the unit.
3. Place the unit in desired location.

NOTICE:

Place where the ambient air temperature is constant and a minimum of 70°F, and maximum 85°F. Avoid areas that are subject to active air movements or currents. Make sure the unit is located on a solid, level area at a proper height for convenient use and following health standards.

4. Locate an outlet of the correct plug and voltage type for the unit and plug in unit.

Setup & Operating Instructions

1. Ensure that all components are placed into correct positioning in the dump station. (Crumb tray first, then divider into its preferred slot, then the fry bag holder)
2. Ensure unit is properly plugged into adequate, grounded power outlet.
3. Turn the toggle switch to the on position.

Allow the unit 30 minutes to preheat to the desired temperature and humidity levels.

NOTICE:

Standard and approved manufacturing oils may smoke up to 30 minutes during initial startup. This is a temporary condition. Operate unit without food product until smoke dissipates.

GENERAL CLEANING

General Information

- Never clean any electrical unit by immersing it in water. Turn off unit and unplug before surface cleaning.
- Always clean equipment thoroughly before first use. Clean unit daily. Except where noted on charts: Use warm, soapy water. Mild cleansers and PLASTIC scouring pads may be used to remove baked-on food.
- Turn off electrical units before cleaning or servicing.

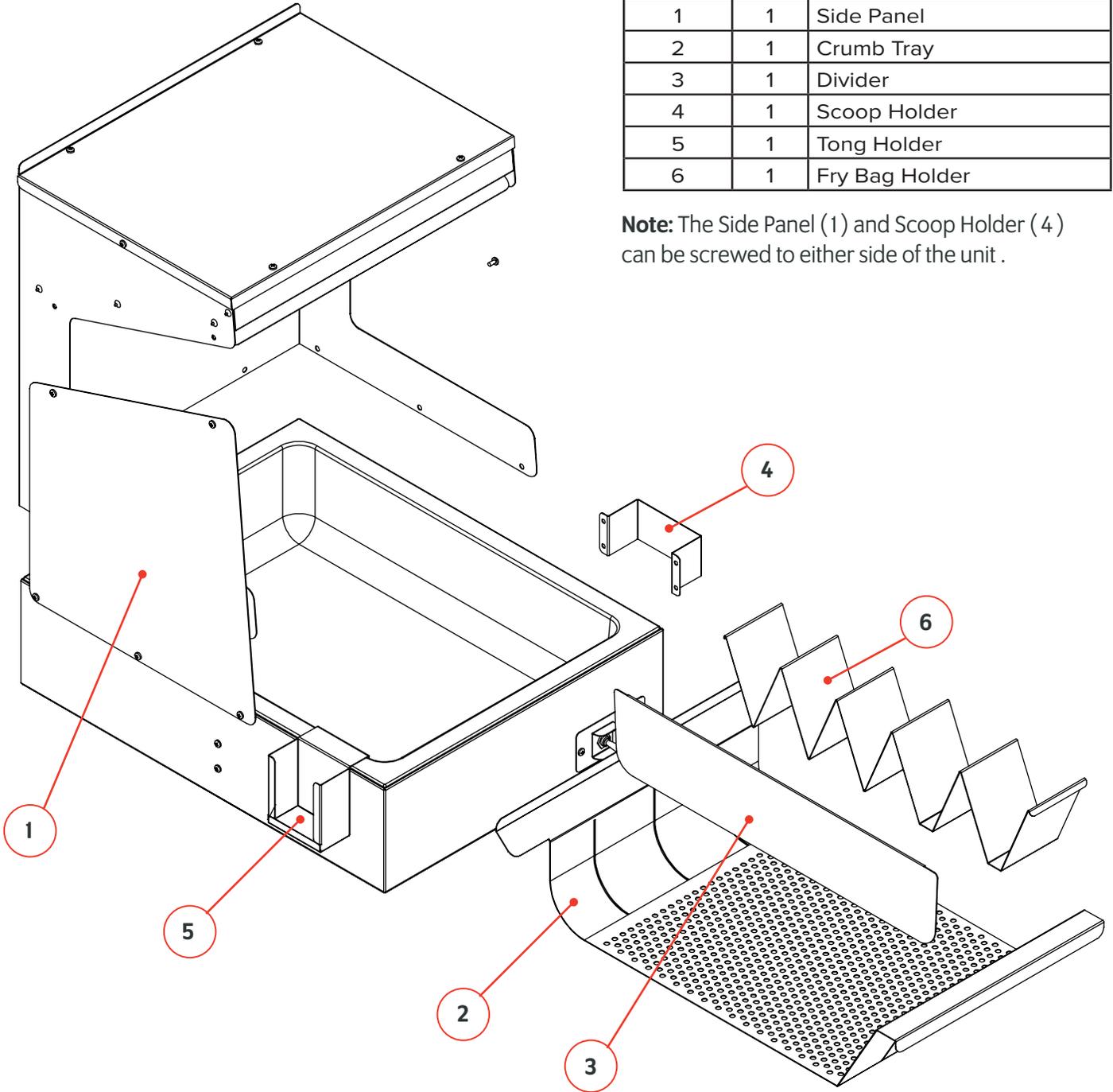
Instructions

1. Follow general cleaning instructions (above).
2. Remove all food.
3. Wipe all surfaces clean as instructed (above).

HEATED COUNTERTOP FRY DUMP STATION INCLUDED ACCESSORIES

ITEM	QTY	DESCRIPTION
1	1	Side Panel
2	1	Crumb Tray
3	1	Divider
4	1	Scoop Holder
5	1	Tong Holder
6	1	Fry Bag Holder

Note: The Side Panel (1) and Scoop Holder (4) can be screwed to either side of the unit.



TROUBLESHOOTING

Issue	Reason	Solution
No lighting in the interior of the cabinet	Unit is not plugged in	Inspect power source, ensure power cord is undamaged
	Light failure	Replace bulb
Unit is not hot enough	Thermostat off	Dial in temperature
	Defective thermostat or heating element	Contact place of purchase or authorized service agent
	Unit has not had enough time to preheat	Allow unit 30 minutes to reach operating temperature
Unit is too hot	Unit is connected to incorrect power supply	Contact authorized service agent
	Defective thermostat or heating element	Contact place of purchase or authorized service agent
	Excessive air movement around unit.	Restrict or redirect air movement (air conditioning duct or exhaust fan) away from unit.
Unit is not working at all	Unit is not plugged in	Plug unit into proper power supply
	Unit is not turned on	Turn unit on using on/off switch
	Circuit breaker tripped	Reset circuit breaker
	Controls are defective	Contact place of purchase or authorized service agent
	Defective thermostat or heating element	Contact place of purchase or authorized service agent