

**TYLER**  
REFRIGERATION

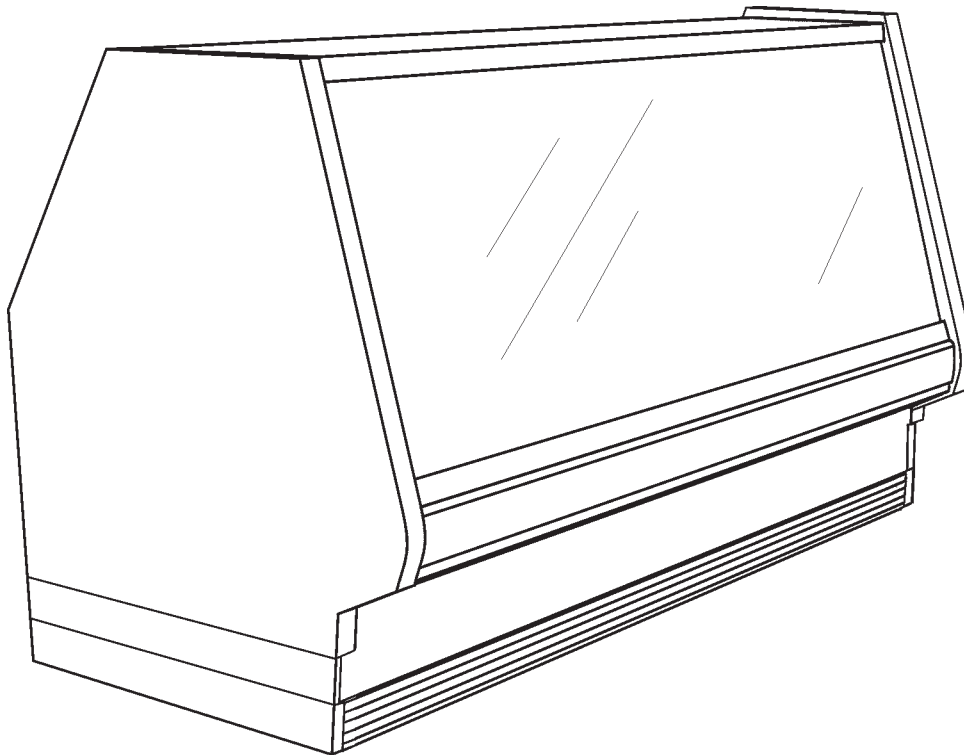


**Carrier**

A United Technologies Company

**A**<sup>series</sup>  
**Advantage**

# Installation & Service Manual



**NVH**

**FIXED VERTICAL GLASS HOT FOOD SERVICE MERCHANDISERS**  
**Hot Temperature Service Display Cases**

**Save the Instructions in this Manual for Future Reference!!**

This merchandiser conforms to the American National Standard Institute & NSF International Health and Sanitation standard ANSI/NSF 4 - 2003.

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Tyler Refrigeration \* Niles, Michigan 49120

## **ATTENTION**

The information contained in this manual is provided by Custom Deli's Equipment, Inc. and is furnished by Tyler Refrigeration to our customers as a reference manual only. Tyler Refrigeration assumes no responsibility or liability for the accuracy or detail of the information contained herein. All information contained in this manual is subject to change.

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The following Fixed Vertical Glass Hot Food Service Merchandiser models are covered in this manual:

<b>MODEL</b>	<b>DESCRIPTION</b>
<b>NVH</b>	<b>4', 6' &amp; 8' FIXED VERTICAL GLASS HOT FOOD SERVICE MERCHANDISERS</b>

# SPECIFICATIONS

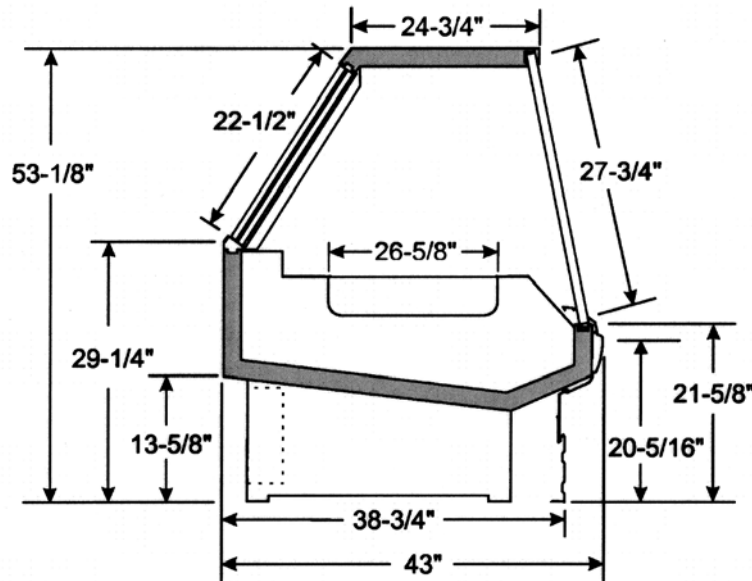
## NVH Fixed Vertical Glass Hot Food Service Merchandisers

**Electrical Data:**

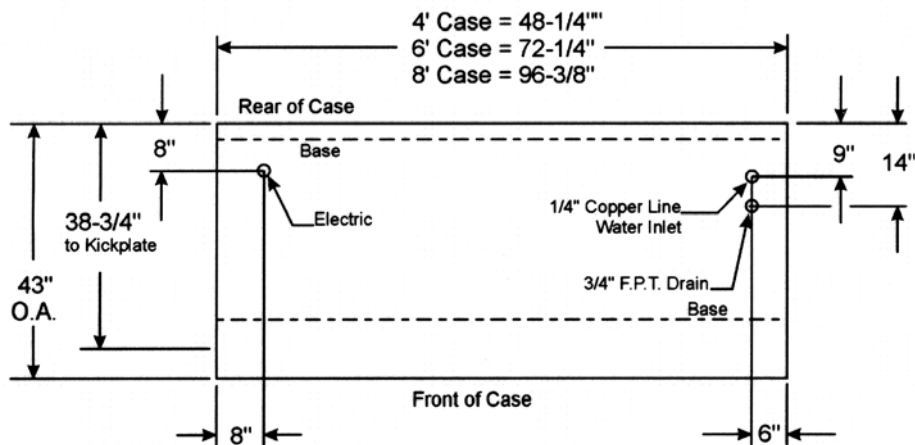
MODEL	CASE LENGTH	CASE USAGE	208/240V 1PH 3 WIRE + GROUND				208/240V 3PH 4 WIRE + GROUND			
			VOLTS	AMPS	WATTS	MAXIMUM CIRCUIT FUSE	VOLTS	AMPS	WATTS	MAXIMUM CIRCUIT FUSE
NVH	4'	HOT SERVICE CASE	208	32	6,540	40A	208	19	6,540	30A
			240	28			240	16		
NVH	6'	HOT SERVICE CASE	208	53	10,860	60A	208	31	10,860	40A
			240	46			240	27		
NVH	8'	HOT SERVICE CASE	N/A	N/A	N/A	N/A	208	43	15,180	60A
			N/A	N/A			240	37		

**CONVENIENCE OUTLET CIRCUIT:** One single convenience outlet is on the back of the 4' and 6' cases and two single convenience outlets are on the back of the 8' cases. Plan suitable 15A circuits for these 120V outlets.

**NVH CROSS SECTION**



**FLOOR PLAN**



NSF CERTIFIED to meet ANSI/NSF - 4.

The information contained herein is based on technical analysis and/or tests performed in a controlled lab environment that are consistent with industry practices, and is intended as a reference for system sizing and configuration purposes only and for use by persons having technical skill at their own discretion and risk. Conditions of use are outside of Tyler's control and we do not assume and hereby disclaim any liability for results obtained or damages incurred through application of or reliance on the data presented, including but not limited to specific energy consumption with any particular model or installed application. SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

## INSTALLATION PROCEDURES

### Inspect the Unit

The unit should be carefully examined for damage sustained during transit, before and after unloading. The carrier must be immediately notified of any damage and the delivery receipt should be amended noting the unit was received in damaged condition.

The carrier should also be notified if concealed damage is discovered.

### Preliminary Location

The unit is shipped on a skid and in some cases with end steel channel braces. The unit should be located as closely as possible to its final location before any crating and bracing is removed.

#### **CAUTION**

**This fixture is designed to display food in or below the food pans only. Food displayed above the level of the food pans may not maintain proper temperatures!**

- This unit is not constructed to support any top load, therefore any weight in excess of 25 pounds, such as a person on top, or other equipment placed on the top, could cause damage to the unit and serious personal injury.
- Your "Deli" case is designed and classified as short term equipment, enclosed and electrically heated, which when preheated, is intended to receive food at no less than 180°F (82°C) and hold the food at not less than 140°F (60°C) when connected to a power source.
- This case does not have the thermal capacity to heat food rapidly, but is designed to hold food at the desired temperature once the food has been heated throughout using some other device.
- Foods that have been cooked and refrigerated should be reheated rapidly to 170°F or higher throughout before being placed in your "deli" case.
- In accordance with ANSI/NSF 4 - 2003 from the FOOD SERVICE AND SANITATION MANUAL.

## Installation Check List

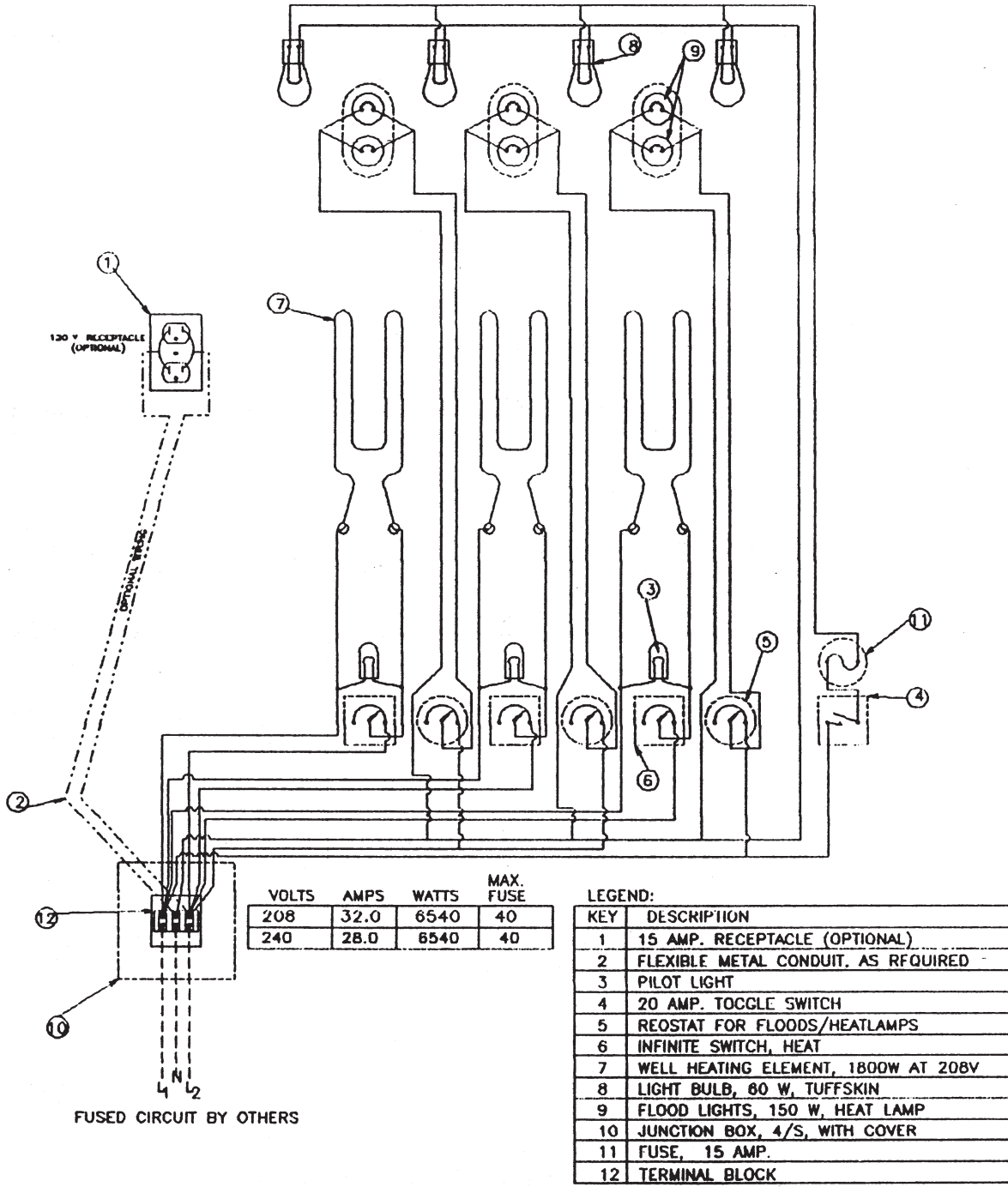
In addition to the standard practices which should be used in the installation of this case, the installer should pay particular attention to the following items:

- Is water connected to a hot water feed for wet operation?
- Is the lower well thermostat set for 180-190°F?
- Is the top heat at the factory setting of 6 1/2?
- Is the voltage correct at 208V or 230V to match heater ratings?
- Are rear vents open for wet operation?
- Is food being introduced to the wells at temperatures above 140°F?

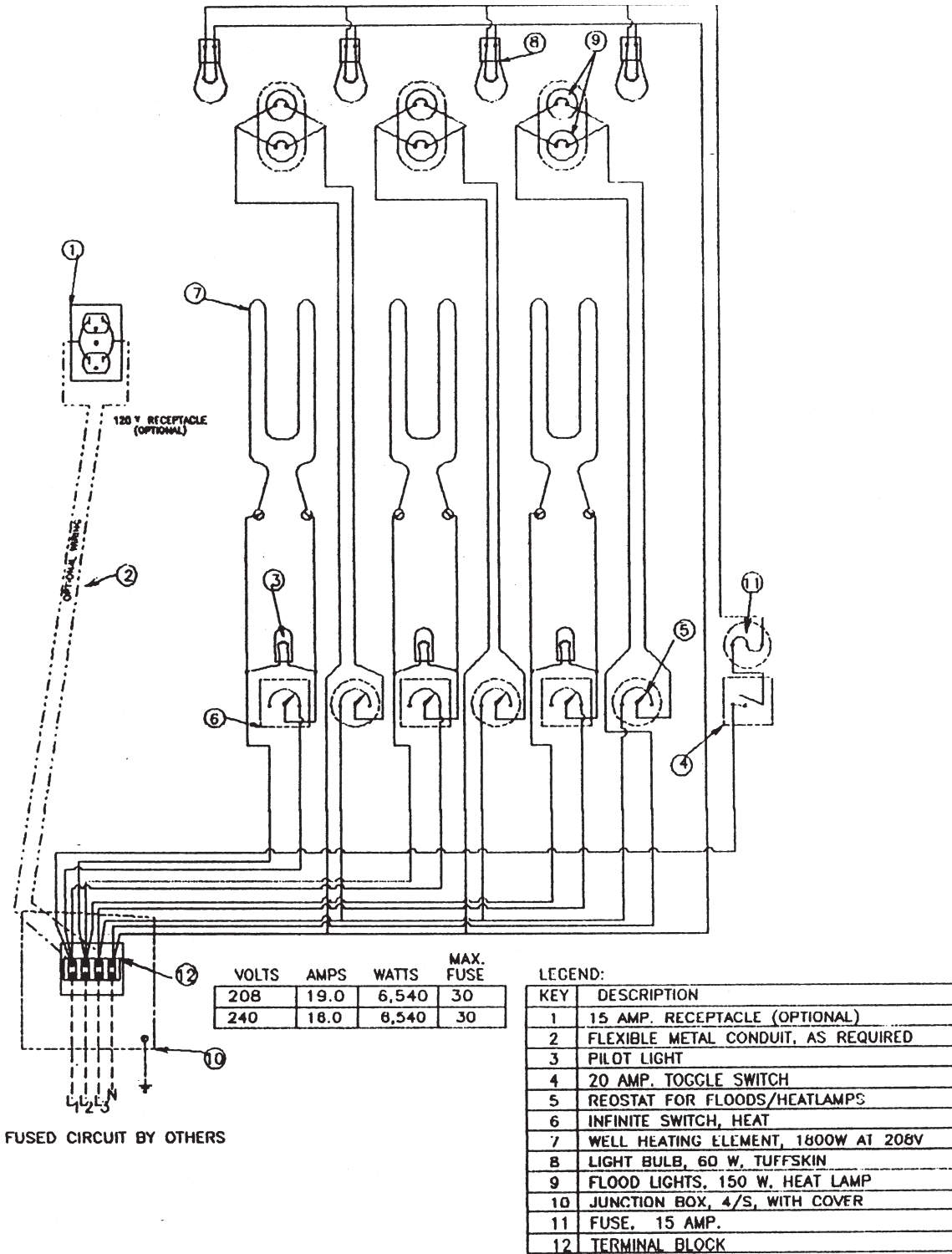
**SAVE TIME - AVOID CALL BACKS**

## WIRING DIAGRAMS

NVH-4 208/240 Volt 60Hz 1Ph. 3W

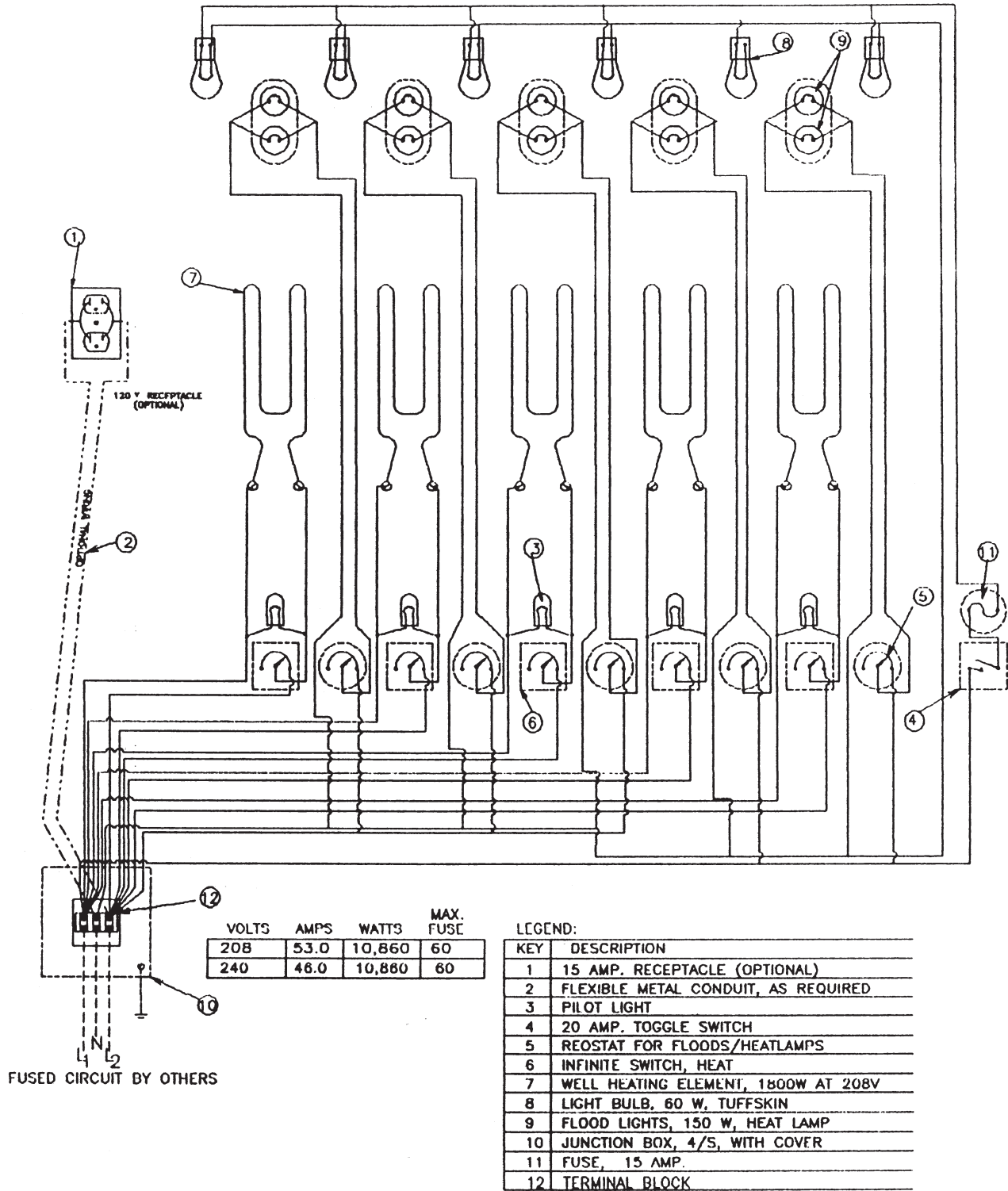


NVH-4 208/240 Volt 60Hz 3Ph. 4W

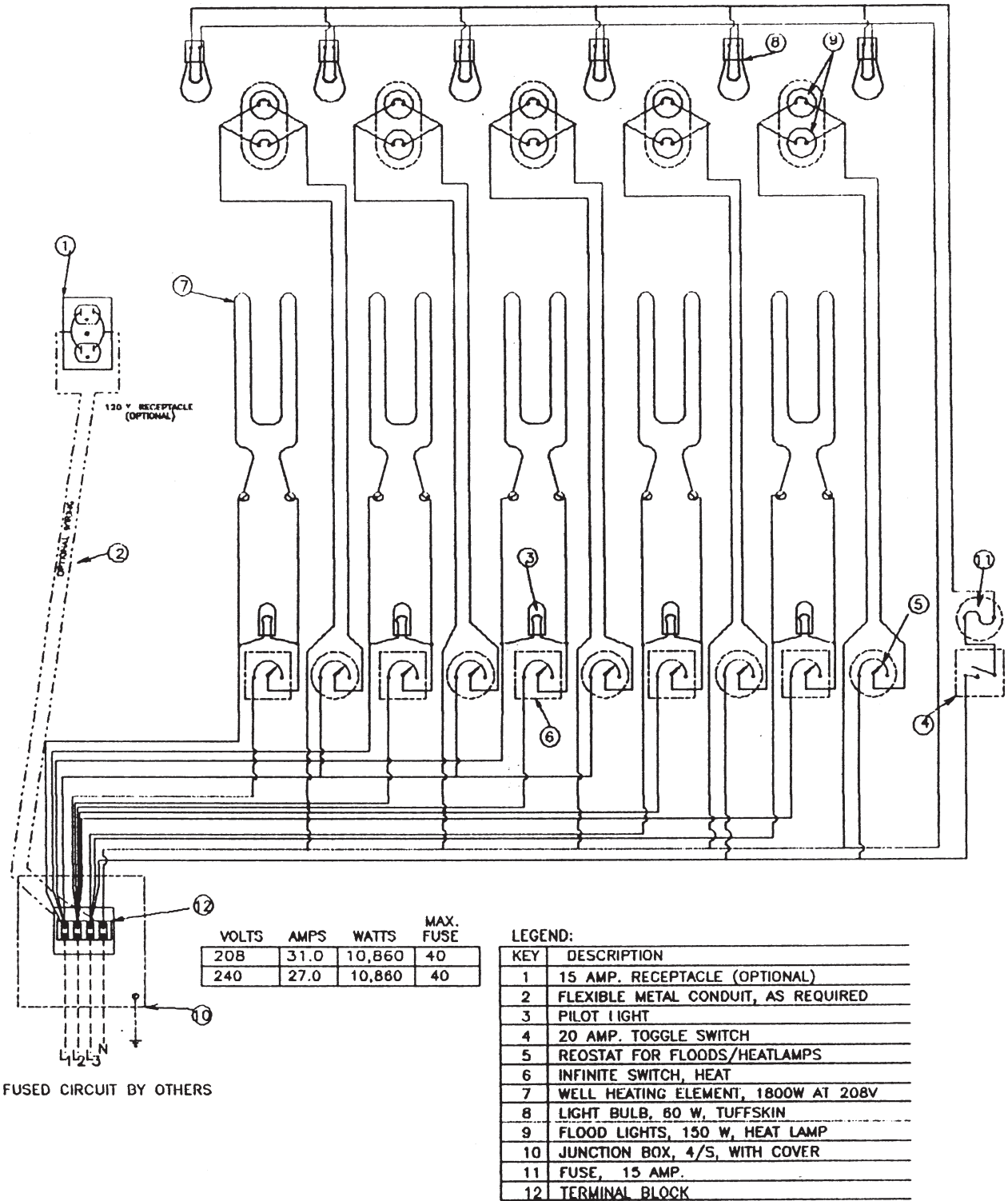




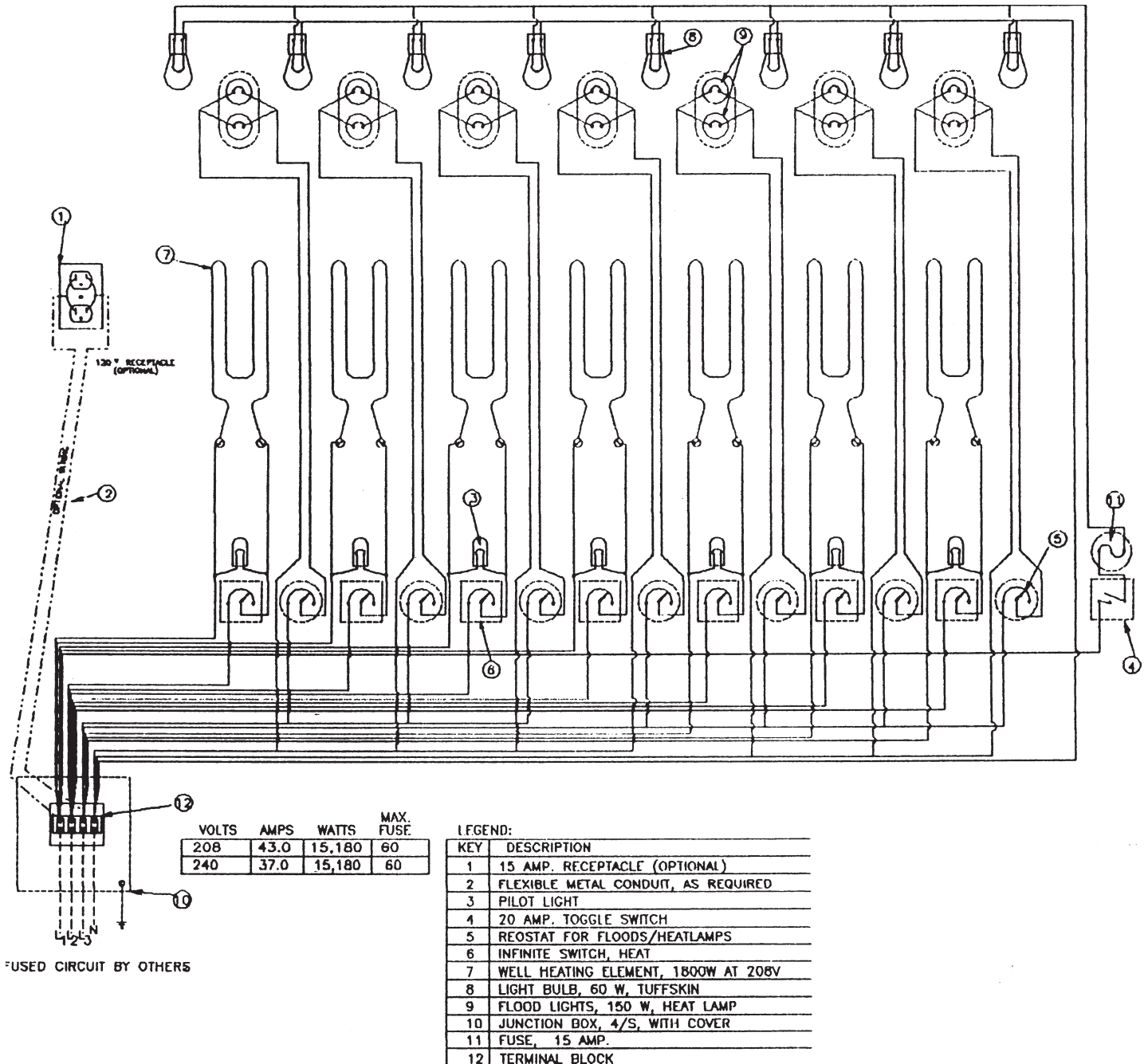
## NVH-6 208/240 Volt 60Hz 1Ph. 3W



NVH-6 208/240 Volt 60Hz 3Ph. 4W



## NVH-8 208/240 Volt 60Hz 3Ph. 4W



## CLEANING AND SANITATION

### Care and Upkeep

Wells operated moist will contain oxide (lime) and other salts from the evaporating water. Use detergents, mild abrasive cleaners or Bon Ami to remove food which accidentally spills into wells. **DO NOT USE ORDINARY STEEL WOOL PADS** because they may cause corrosion of the wells.

Never put food directly into the wells. Always use food pans. Never let spilled food harden or bake into stainless steel as it will cause pitting of the surface.

When hard water evaporates in a unit, it often leaves a mineral deposit. If this deposit is not removed it can shorten the life of the heating elements greatly. To remove this, swab or cover the bottom of the unit with a water solution containing vinegar (about 25% by volume). Follow with cleansing powder, then wash, rinse and dry.

Wells operated dry will discolor or brown at the operating temperatures within the range of this unit. To clean, use detergents, mild abrasive cleansers, or Bon Ami.

With only a little care, your stainless steel hot case will remain clean and bright and provide you with excellent service for many years to come.

### Food Stains

Foods that burn and stick on other metals can discolor stainless steel too. But with a stainless steel unit you can remove discoloration by applying a mildly abrasive cleanser such as Bon Ami. To soften an extremely hard layer of burnt-on grease, cover the layer with an ammonia soaked cloth for 10 to 15 minutes. You may also use a plastic or stainless steel sponge. Then wash and dry the surface as usual.

### Stainless Steel Cleaning Precautions

1. Strong bleaches tend to corrode many materials and should not come in contact with stainless steel sinks or utensils longer than 30 minutes. When these chemicals are used, the stainless steel should be rinsed thoroughly.
2. Tincture of iodine or iron should not remain in contact with stainless surfaces. These solutions, which cause stainless steel to discolor, should be rinsed off immediately after exposure.
3. Some foods, such as mustard, mayonnaise, lemon juice, vinegar and salt (or dressings containing these ingredients) will attack and corrode stainless steel. You should never store them in stainless containers.
4. Ordinary steel wool should be used sparingly to clean stainless steel; because particles may lodge in the surface and rust. Allowing the wool to rest on a stainless surface may cause a rusty appearance. For difficult cleaning jobs such as removing burned-on foods, stainless steel "sponge" or pads are recommended. When cleaning a highly polished, mirror finish with a metal pad, be especially careful that it does not scratch the finish.
5. Gritty, hard abrasive will mar stainless steel finish and are not recommended.
6. Sharp knives or choppers usually have hard carbon steel edges and will leave their mark on stainless surfaces.

**Steam Table Cleaning Instructions**

When loading chicken into the case, use tongs to load individual pieces in a uniformed manner. This will help prevent grease from building up on the case and the lights.

Make sure all infinite switch controls and flood lamps are in the "OFF" position. When unit is "COOL" use a mild soapy solution to wipe off surface. **DO NOT** leave any soapy residue in the case. Use a dry dish cloth to complete cleaning and wipe down.

**\*\* NEVER USE OVEN CLEANER. \*\***

**Clean all miscellaneous food particles** out of stem table wells.

**Never use "DRANO",** or any other type of drain cleaners in wells.

**Never** attempt to clean front glass while unit is hot. Use a quality glass cleaner.

**It is very important to remove any grease splatter that may cling to the flood lamps. Failure to do this may result in lamp overheating and premature deterioration. Do so gently as excess force may cause damage to the bulbs.**

Proper care and cleaning of your steam table will ensure longer life and prevent unnecessary repairs.

**Cleaning Instructions**

**WARNING**

**TYLER Refrigeration does not recommend the use of high pressure cleaning equipment on display cases!! High pressure cleaners can penetrate and/or damage joint seals. Damaged seals allow water leaks and/or air leaks that can cause poor case operation.**

**CAUTION**

- **When cleaning this case, try not to introduce water into the case faster than it can be carried away by the waste outlet.**
- **Liquid chlorine bleach is corrosive to metals. The use of bleach or products containing bleach will damage metal surfaces and void the case warranty.**
- **Sanitize the case with Quaternary Ammonium Solutions (ex: KAYQUAT II, J-512 Sanitizer, SANIQUAT 512, etc...) approved per 21CFR 178.1010, followed by adequate draining and air drying. These solutions may be obtained from Kay Chemical Co., Johnson Wax Professional, Coastwide Laboratories, etc....**
- **Always use a soft cloth or sponge with mild detergent and water to clean any glass. Never use abrasives or scouring pads to clean glass. They can scratch and/or damage the glass.**

See "General (UL/NSF) I&S Manual" for case cleaning instructions.

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**Stainless Steel Cleaning Methods**

The cleaning data in the following stainless steel cleaning chart was supplied by AISI. The information was supplied by Prime Metals Division, Alumax Aluminum Corporation.

<b><u>TYPE OF CLEANING</u></b>	<b><u>CLEANING AGENT*</u></b>	<b><u>APPLICATION METHOD**</u></b>	<b><u>EFFECT ON FINISH</u></b>
<b>Routine cleaning</b>	Soap, ammonia or detergent and water.	Sponge with cloth, then rinse with clear water and wipe dry.	Satisfactory for use on all finishes.
<b>Smears and finger-prints</b>	Arcal 20, Lac-O-Nu, Lumin Wash O'Cedar Cream Polish, Stainless Shine	Rub with cloth as directed on the package.	Satisfactory for use on all finishes. Provides barrier film

<u>TYPE OF CLEANING</u>	<u>CLEANING AGENT*</u>	<u>APPLICATION METHOD**</u>	<u>EFFECT ON FINISH</u>
<b>Stubborn spots and stains, baked-on splatter, and other light discolorations</b>	Allchem Concentrated Cleaner	Apply with damp sponge or cloth.	Satisfactory for use on all finishes.
	Samae, Twinkle, or Cameo Copper Cleaner	Rub with damp cloth.	Satisfactory for use on all finishes if rubbing is light.
	Grade FFF Italian pumice, whiting or talc	Rub with damp cloth.	Use in direction of polish lines on No. 4 (polished) finish. May scratch No. 2 (mill) and No. 7 and 8 (polished) finishes.
	Liquid NuSteel	Rub with dry cloth. Use a small amount of cleaner.	Use in direction of polish lines on No. 4 (polished) finish. May scratch No. 2 (mill) and No. 7 and 8 (polished) finishes.
	Paste NuSteel or DuBois Temp	Rub with dry cloth. Use a small amount of cleaner.	Use in direction of polish lines on No. 4 (polished) finish. May scratch No. 2 (mill) and No. 7 and 8 (polished) finishes.
	Cooper's Stainless Steel Cleaner, Revere Stainless Steel Cleaner	Apply with damp sponge or cloth.	Use in direction of polish lines on No. 4 (polished) finish. May scratch No. 2 (mill) and No. 7 and 8 (polished) finishes.
	Grade F Italian pumice, Steel Bright, Lumin Cleaner, Zud or Restoro	Rub with a damp cloth.	Use in direction of polish lines on No. 4 (polished) finish. May scratch No. 2 (mill) and No. 7 and 8 (polished) finishes.
<b>Heat tint or heavy discoloration</b>	Penny-Brite or Copper-Brite	Rub with a dry cloth. Use a small amount of cleaner.	Use in direction of polish lines on No. 4 (polished) finish. May scratch No. 2 (mill) and No. 7 and 8 (polished) finishes.
	Penny-Brite or Copper-Brite	Rub with a dry cloth.	Use in direction of polish lines on No. 4 (polished) finish. May scratch No. 2 (mill) and No. 7 and 8 (polished) finishes.
	Paste NuSteel or DuBois Temp	Rub with dry cloth. Use a small amount of cleaner.	Use in direction of polish lines on No. 4 (polished) finish. May scratch No. 2 (mill) and No. 7 and 8 (polished) finishes.
	Revere Stainless Steel Cleaner	Apply with a damp sponge or cloth.	Use in direction of polish lines on No. 4 (polished) finish. May scratch No. 2 (mill) and No. 7 and 8 (polished) finishes.
<b>Burnt-on foods and grease, fatty acids, milkstone (where swabbing or rubbing is not practical)</b>	Allen Polish, Steel Bright, Wyandotte or Zud	Rub with a damp cloth.	Use in direction of polish lines on No. 4 (polished) finish. May scratch No. 2 (mill) and No. 7 and 8 (polished) finishes.
	Easy-Off, De-Grease-It, 4-6% hot solution of such agents as trisodium tripolyphosphate, or 5-15% caustic soda solution	Apply generous coating. Allow to stand for 10-15 min. Repeated application may be necessary.	Excellent removal, satisfactory for use on all finishes.
<b>Tenacious deposits, rusty discolorations, industrial atmospheric stains</b>	Oakite No. 33, Dilac, Texo 12, Texo N.Y., Flash-Klenz, Caddy Cleaner, Turco Scale 4368 or Permag 57.	Swab and soak with clean cloth. Let stand 15 minutes or more according to directions on package. Rinse and dry.	Satisfactory for use on all finishes.

<u>TYPE OF CLEANING</u>	<u>CLEANING AGENT*</u>	<u>APPLICATION METHOD**</u>	<u>EFFECT ON FINISH</u>
<b>Hard water spots and scale</b>	Vinegar	Swab or wipe with a cloth. Rinse with water and dry.	Satisfactory for use on all finishes.
	5% oxalic acid, 5% sulamic acid, 5-10% phosphoric acid, or Dilac, Oakite No. 33, Texo 12 or Texo N.Y.	Swab or soak with a cloth. Let stand 10-15 minutes. Always follow with neutralizer rinse, and dry.	Satisfactory for use on all finishes. Effective on tenacious deposits or where scale has built up.
<b>Grease and oil</b>	Organic solvents such as carbon tetrachloride, trichlorethylene, acetone, kerosene, gasoline, benzene, alcohol and chlorethane n.u.	Rub with a cloth. Organic solvents may be flammable and/or toxic. <b>Observe all precautions against fire. Do not smoke while vapors are present. Be sure area is well ventilated.</b>	Satisfactory for use on all finishes.

\* Use of proprietary names is intended only to indicate a type of cleaner, and does not constitute an endorsement, nor is omission of any proprietary cleanser to imply its inadequacy. It should be emphasized that all products should be used in strict accordance with instructions on package.

\*\* In all applications a sponge or fibrous brush or pad are recommended. DO NOT use ordinary steel wool, steel brushes, chlorine bleach or products containing bleach for cleaning or sanitizing stainless steel.

## GENERAL INFORMATION

This manual will provide the installer, serviceman and user with information and assist in the proper installation, servicing and use of the Tyler-Custom Deli Equipment, Inc. Hot Food Case.

As used herein, wet operation of this case means that water is introduced into the hot well and remains at a constant predetermined level by means of an automatic water feeder. Water vapor (steam) becomes the heat transfer medium. This is the most efficient means of heat transfer with a minimum of product dehydration.

### **CAUTION**

**The use of any medium other than water, or the addition of substances to the water to raise the boiling point could seriously damage the wells.**

Dry operation of the case means that water is not present in the heat well and the heat is transferred by the air heated in the heat wells.

Models may be operated totally wet or totally dry. If the well has been operated dry, the wells must be allowed to cool to room temperature before converting to wet operation.

### **CAUTION**

**Introduction of cold water into a hot dry well could cause the well to rupture and severely damage the unit.**

The heating of the well and the operation of the overhead floodlamps are all controlled to afford the operator maximum variation on product placement flexibility and a wide variety of heat and humidity conditions to best suit the food being merchandised.

A pilot light beside each control will glow when the control is in any position other than "OFF". The heating elements below each well have been sized and contained to perform their function at highest efficiency for maximum energy conservation. It is not unusual for the element to shut off intermittently and come back on automatically as the desired temperature is maintained in the well.

In order to present the best appearance of the pre-cooked convenience foods, as well as to allow proper operation of the automatic water feeder, make certain at installation that the case is leveled front to back at each end. Shim the base as required to obtain level.

### Proper Use of the Hot Food Deli Service Case

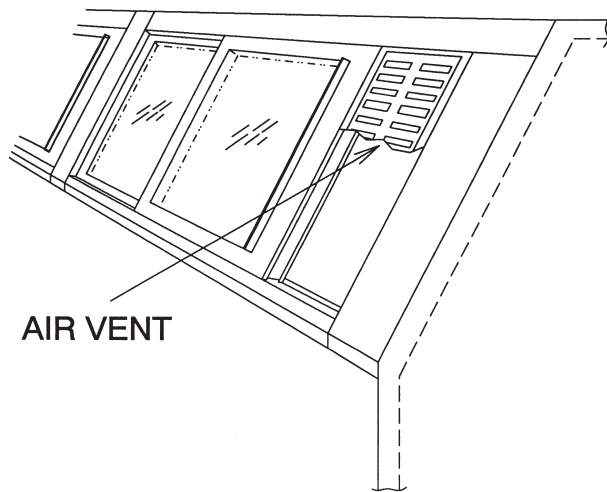
The choice of dry or moist heat and the desired food maintenance varies with the type of food, the water content of the food, other personal preferences of the food manager and the requirements of the local health authorities. The National Sanitation Foundation (NSF) recommends maintenance of a minimum of 140°F (60°C) in the food product. Your Tyler-Custom Deli Equipment, Inc. Hot Food Case is designed to enable the **conscientious operator** to meet the most rigorous demands for outstanding presentations and display of pre-cooked convenience foods.

Do not attempt to cook foods in the "Deli" Case. It is designed to maintain pre-cooked foods at their taste tempting best condition in a controlled heat and humidity atmosphere. The **experienced operator** knows that holding foods at elevated temperatures for a prolonged period of time is a delicate operation demanding operator skill, attention and desire.

Normal wet operation at desired temperatures leaves the front glass free of condensate. In the event condensate does form as the case is being brought to temperature for the day's operation, opening the rear doors should clear the front glass quickly. Air vents are provided at each end of the door tracks as shown on this page. In the event that the condensate reappears, check to make certain that all wells being operated wet have food pans in place. It is imperative your deli has a complete complement of food pans in each well during "Wet" operation to minimize steam loss and front glass condensation. Check the temperature of the food in the food pans to see that they are not too high, indicating the temperature in the heat well has the water at a hard boil.

### Air Vent Adjustments

**This model is equipped with two air vents; one located at each end of the rear sliding glass door opening.**

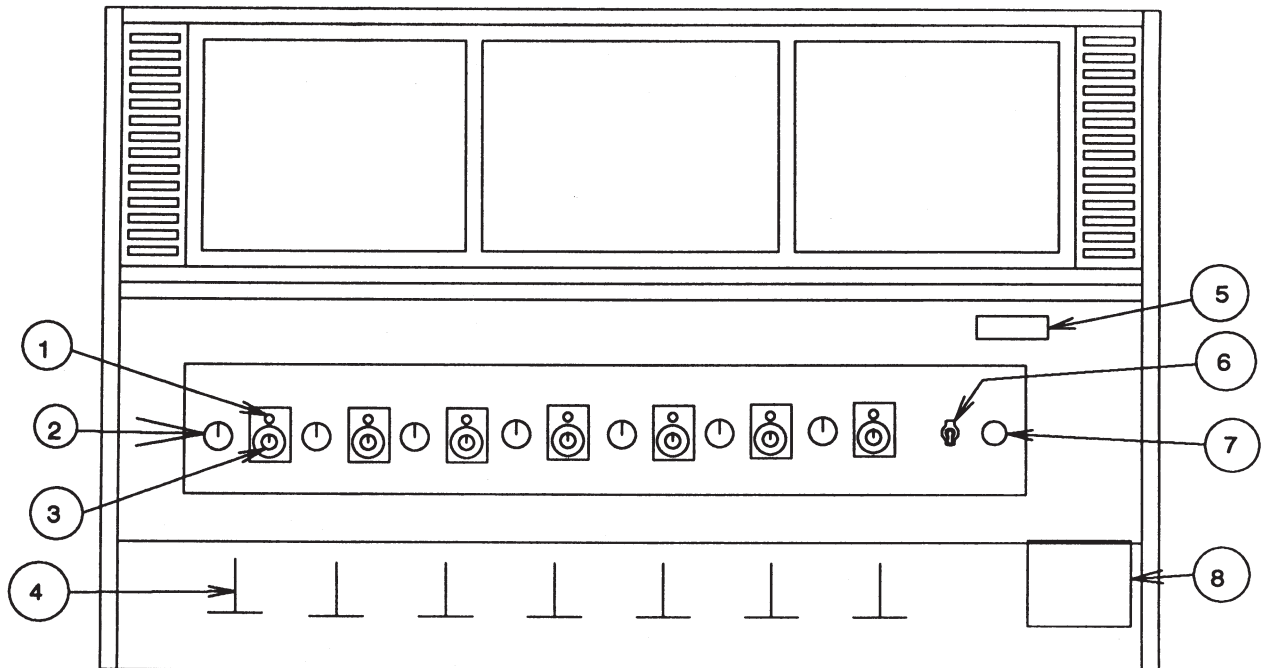


**Make certain that the air vents are unobstructed.**



## Controls and Locations

8 FOOT CASE SHOWN



1. **Pilot Light:** Glows when Thermostat is in any position other than OFF.

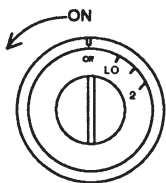
2. **150W Heat Lamps:** Ranges from 0° to 100°.

3. **Lower Well Heaters:** Ranges from LO to HI.

4' case has 3 wells

6' case has 5 wells

8' case has 7 wells



4. **Water Fill Valve:** To be (Fill) horizontal position during wet operation and (Drain) vertical position during dry operation.

5. **Name Plate:** Shows electrical information.

6. **Toggle Switch:** Turns on and off 60W interior top lights only.

7. **15 Amp Fuse:** For interior lighting.



8. **Electrical Junction Box.**

## Steam Table Operation Instructions

**\*\*Start Up 45 Minutes Prior to Use.\*\***

### Auto Fill Water System

**NOTE:**

**Unit must be level for system to operate properly.**

1. To operate the Auto Fill systems, turn all T-handled valves to the "FILL" horizontal position. Turn the field furnished 3/8" ball valve to the "ON" fill position. It will take approximately 30 minutes for the initial fill up. But, once this is done all wells will maintain a 2" water level automatically for the rest of the days operation.
2. After all wells are full, cover all wells with deli pans. Turn all flood lamps (small black dials) to 100% (HIGH). Turn all infinite switch controls (large black dials) to #3 setting. **#3 setting is the preheat setting.** After 45 minutes set all infinite switch controls to LO setting.

**NOTE**

**Infinite control switches for baked chicken, fried chicken and meat products should be left at the #3 setting. This is very important!**

3. Now fill display pans with preheated (cooked) product only. All product must be at a minimum of 180°F going in the steam table. **Make sure all pans fit properly.**
4. Some adjustments may be required on flood lamps during operations.

**NOTE**

**Overhear flood lamps over baked and fried chicken should be left at 100% (HIGH). This is very important!**

At the above setting all products should maintain 145°F as required by most health departments.

**NOTE**

**There may be some condensation at start-up when loading products. Do not panic, it will go away.**

### Manual Fill With Filler Hose

1. Make sure all cutoffs (ball valves) on drain system are in the "FILL" horizontal position.
2. Fill each steam table well with 2 1/2" of water using "FILLER HOSE". **Do not over fill!** Cover all wells with pan well covers.
3. After filling steam table wells, turn all flood lamps (small black dials) to 100% (HIGH). Turn all infinite switch controls (large black dials) to #3 setting. **#3 setting is the preheat setting.** After 45 minutes, set all infinite switch controls to LO setting.

**NOTE**

**Infinite control switches for baked chicken, fried chicken and meat products should be left at the #3 setting. This is very important!**

4. Now fill display pans with preheated (cooked) product only. All product must be at a minimum of 180°F going in the steam table. **Make sure all pans fit properly.**
5. Some adjustments may be required on flood lamps during operations.

**NOTE**

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**NOTE**

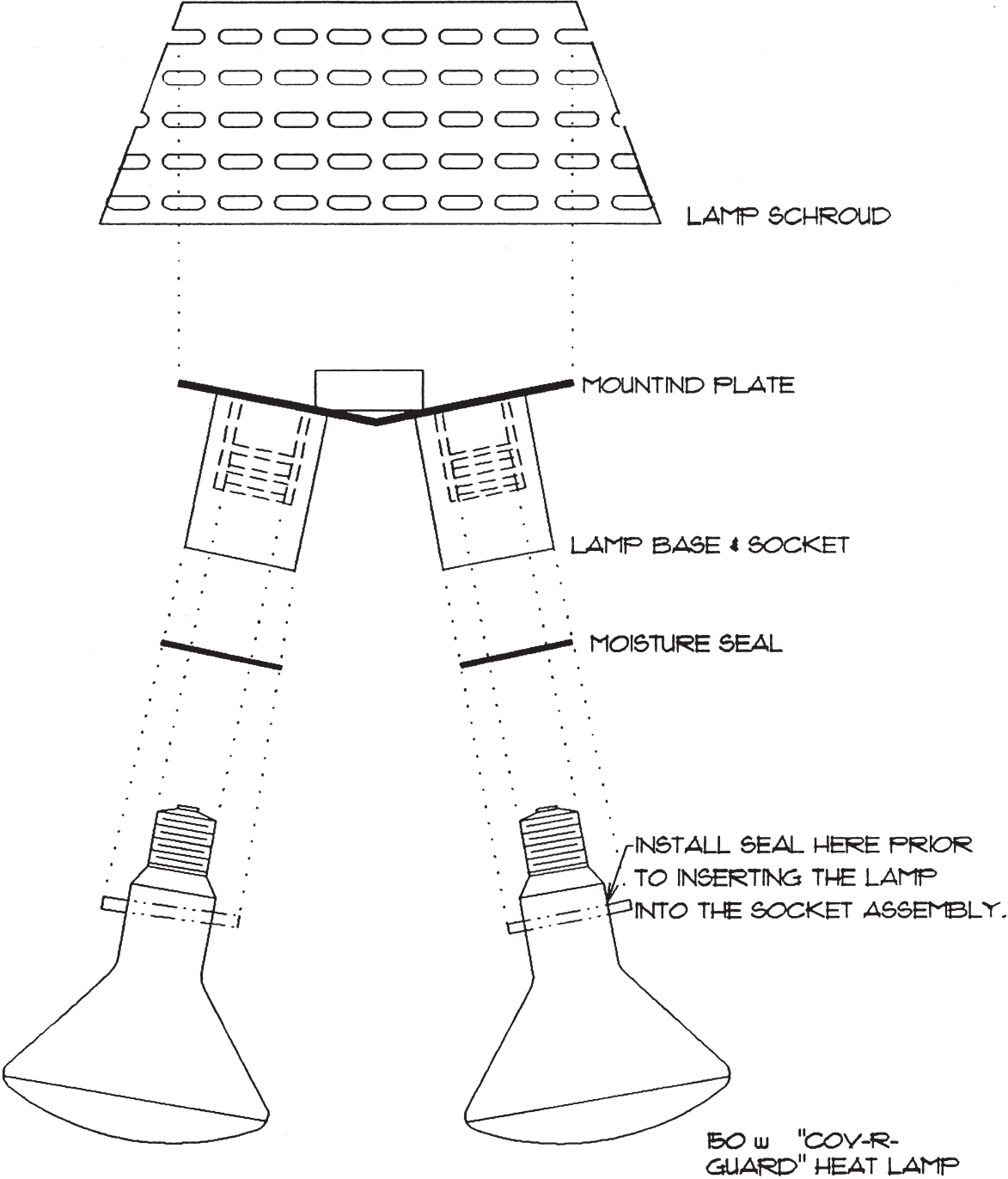
**There may be some condensation at start-up when loading products. Do not panic, it will go away.**

6. To drain tubs, turn T-handled valves to the "DRAIN" vertical position. This will allow wells to drain.

**NOTE**

**Prior to draining, turn all infinite switch controls to "OFF" position.**

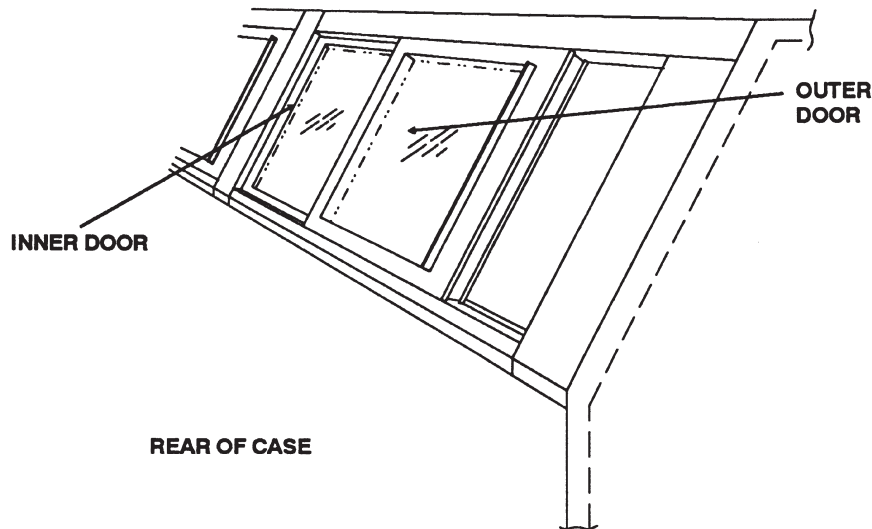
**Double Heat Lamp Assembly - Moisture Seal Installation**



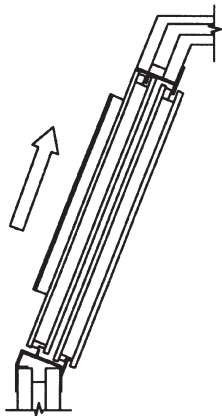
ASSEMBLY VIEW

## SERVICE INSTRUCTIONS

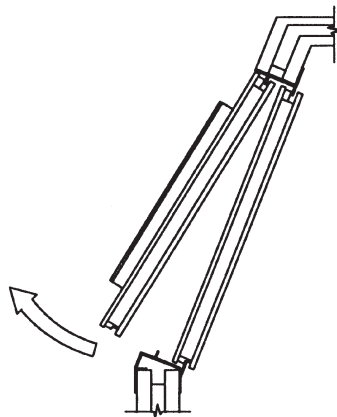
### Rear Sliding Door Removal and Installation



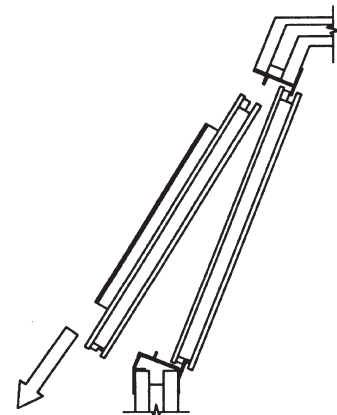
1. Slide Door to Right Side end of Door Frame



2. Lift Door Into Upper Track to Clear Door



3. Pull Bottom of Door Outward



4. Pull Door Downward to Remove

The sliding doors come installed from the factory in the door frame. These doors are removable for cleaning and to aid in case maintenance.

**NOTE**

**DO NOT fully immerse doors when cleaning.**

1. Remove the outer door by first sliding it to the right end of the door frame (within an inch of being closed).
2. Firmly grasp either side of the door and lift into the upper track until it clears the lower track.

3. Tilt the door so that the bottom comes out of the track.
4. Lower the door so that it separates from the upper track. The door should now be free. Next remove the inner door in the same manner.
5. To replace the doors, follow the above steps in the reverse sequence. First check to see that the sealing strips are in their proper place. Remember to insert the inner door first.

**PARTS INFORMATION****Operational Parts List**

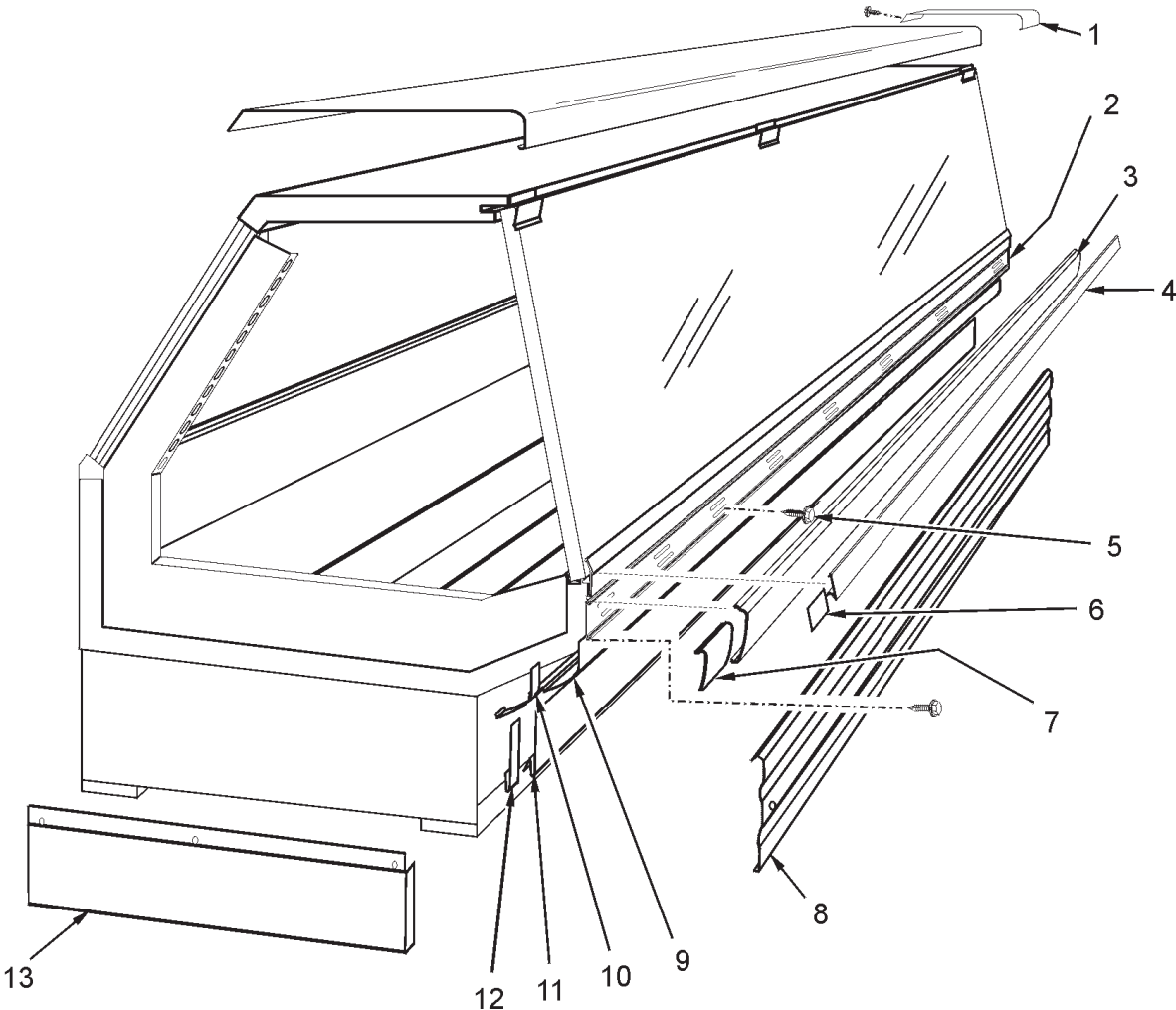
<b>Case Usage</b>	<b>Domestic</b>		
Electrical Circuit	115 Volt 60 Hertz		
Case Size	4'	6'	8'
Fuse Holder	5217932	5217932	5217932
Fuse	5614129	5614129	5614129
Toggle Switch	5093834	5093834	5093834
“T” Handle*	5093841	5093841	5093841
Infi-Switch*	5093830	5093830	5093830
Reostat Switch*	5093836	5093836	5093836
Steam Table, assembled includes Heat Element, Insulation & Electrical Wires*	5093832	5093832	5093832
Steam Table, unassembled Table Pan Only*	5093831	5093831	5093831
Heat Element, Wet & Dry Units*	5093829	5093829	5093829
Heat Element, Dry Unit Only*	5093837	5093837	5093837
Reservoir, Auto-Fill*	5093842	5093842	5093842
3-Way Valve*	5093840	5093840	5093840
Red Pilot Light	5093833	5093833	5093833

**\* = (1) per well**

**For information on operational parts not listed above contact the TYLER Service Parts Department.**

**Cladding and Trim Parts List**

Item	Description	NVH		
		4'	6'	8'
1	Top Joint Trim, BRT SS	9023104	9023104	9023104
	Screw	5619204 (2)	5619204 (2)	5619204 (2)
2	Bumper Retainer	9025045	9025052	9025058
3	Bumper	-----	color per order	-----
4	Color Band, Painted	9020989	9025979	9025980
5	Screw, Shoulder	9025833 (10)	9025833 (12)	9025833 (16)
6	Color Band Backer	9025655	9025655	9025655
7	Bumper End Trim(per patch end)	-----	color per order	-----
8	Front Kickplate	----	9024968	9024969
9	Upper Front Cladding, Ptd.	----	9024922	9024923
	Screw	5183536 (6)	5183536 (8)	5183536 (9)
10	Upper Cladding End Trim	9043828	9043828	9043828
	Screw	9024814 (2)	9024814 (2)	9024814 (2)
11	Lwr. Front Cladding, Std. Ptd.	----	9043822	9043823
	Lwr. Front Cladding, Opt. Ptd.	----	9043825	9043826
12	Lwr. Cladding End Trim, Std.	9045049	9045049	9045049
	Lwr. Cladding End Trim, Opt.	9045045	9045045	9045045
	Screw	9024814 (2)	9024814 (2)	9024814 (2)
13	LH Base End Close-off, Ptd.	9043066	9043066	9043066
	RH Base End Close-off, Ptd.	9043968	9043968	9043968
	Opt. Base End Close-off, Ptd.	9024980	9024980	9024980



## WARRANTY

Seller warrants that each new item of equipment and parts manufactured by Seller hereunder shall be free from defects in material and workmanship. Seller's obligation under this warranty shall be limited solely, at Seller's option, to repairing or replacing F.O.B. Seller's place of business, or allowing credit for, any part which under normal and proper use and maintenance, proves defective in material and workmanship, within one year from date of original shipment, provided, that notice of any such defect and satisfactory proof thereof is promptly given to Seller and thereafter such part is returned to Seller, at its request, with transportation charges prepaid and Seller's examination proves such part to have been defective.

This warranty does not apply: (1) to used products ordered hereunder; (2) to damage to any new product or part caused by overloading, abuse, misuse, tampering, neglect or accident, or putting to a use other than normally recommended by Seller; (3) to any product or part which shall have been repaired, or altered or assembled in any way by other than the Seller, Seller's supplier or Seller's installation contractor which, in the sole judgement of Seller affects the performance, stability or purpose for which it was manufactured; (4) toward payment of any removal or installation charges of warranted parts; (5) to loss of food or contents of the equipment due to failure for any reason; (6) to the condensing unit used with said equipment unless same was furnished by the Seller; (7) when operation of the equipment covered by this order is impaired due to improper drain installation. **Used products are sold on an "as is" basis unless otherwise expressly stated on the face hereof. This warranty is in lieu of all other warranties (except of title), expressed or implied, including any implied warranty of merchantability or fitness for a particular purpose, and in no event shall Seller be liable for consequential or special damages. Seller makes no warranty whatsoever in respect to items not manufactured by Seller, by instead the applicable warranties, if any, of the respective manufacturers thereof shall apply.**