



DESIGNED SMART. BUILT SOLID.®

UTILITY THERMO DRAWER

MODEL:

SPTU

INSTALLATION AND OPERATING INSTRUCTIONS

2M-8893980 REV B (02-23)



SPTU



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: For your safety do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Keep the area free and clear of combustibles. (See ANZI Z83.14B, 1991)



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.

This manual includes material related to installation, use, cleaning, and care. Exploded view[s], as well as any available parts list[s] and wiring diagram[s] pertaining to the unit[s] covered by this manual are also included.

This manual must be read and understood by all persons using or installing this appliance. Contact your APW Wyott dealer if you have any questions concerning installation, use, or maintenance of this equipment.

DO NOT DISCARD THIS MANUAL.



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SERVICE INFORMATION

IF A SHORTAGE OR A PROBLEM, CALL – in the USA: (800) 527-2100

PLEASE FOLLOW THESE INSTRUCTIONS:

- A. ON CALLS YOU WILL NEED TO GIVE THE FOLLOWING INFORMATION.
1. Name and title of person calling.
 2. Phone number of person calling.
 3. Business name.
 4. Street address.
 5. City, State, Zip.
 6. Model Number (from serial plate).
 7. Serial Number (from serial plate).
 8. Date purchased (if serial number indicates date of manufacture is over 13 months old you will be asked to supply proof of purchase)
 9. Purchased from.
- B. FOR SHORTAGE – SUPPLY THE ABOVE INFORMATION AND FULLY EXPLAIN WHAT IS MISSING. It will be sent immediately – prepaid via UPS or equivalent. (Next Day Air or Priority shipments available at customer's expense).
- C. FOR EQUIPMENT PROBLEM – IF WITHIN ONE YEAR FROM DATE OF PURCHASE, THIS UNIT FAILS TO FUNCTION, YOU ARE ENTITLED TO – YOUR CHOICE OF 1, 2, OR 3.

1. **APW Wyott will replace the unit.**

When calling the factory, besides the above information you will need Electrical Characteristics, voltage and phase; describe the problems the best you can. The factory will require a *Visa or Master Card number and expiration date of same to assure return and/or validity of condition. Upon validation of credit card information, factory will strive to ship a replacement unit the same day if call is received before 3:00 p.m. Central Time or the next day if later. The replacement unit will be shipped prepaid regular UPS or equivalent. If requested Next Day Air or Priority, shipment will be made at customer's expense. Upon receipt it is the customer's responsibility to unpack the new unit taking care to preserve the packaging. Repack the unit being replaced in the same container using caution to pack properly and return this unit to the factory following the instructions supplied. Factory will supply return label and UPS call tag, both must be used. If original unit is returned within 30 days and is as represented the credit card validation will be canceled.

***IMPORTANT** - If factory does not receive the unit to be returned within 30 days, the unit will be billed to the credit card number supplied. If the returned unit is not as represented - i.e. out of warranty, customer abuse, then it will be billed to the credit card number supplied. In these cases, the person calling in the problem will be contacted and if applicable the returned unit if charged for will be returned to the original owner if requested.

2. You may take this unit to the APW Wyott Authorized Service Distributor. List of same is included with each product. If the problem is covered under warranty the unit will be repaired at no cost to you. If the Authorized Agency cannot repair same within a reasonable time while you wait, it will be returned to you prepaid, via UPS.

3. You can request the Authorized Service Distributor to service the equipment on site. If problem is covered under the warranty the parts and labor will be billed to the factory, the mileage and travel time will be responsibility of the owner.

THIS REPLACEMENT WARRANTY IS ONLY AVAILABLE ON SELECTED PRODUCTS SHIPPED WITHIN THE CONTINENTAL USA, ALASKA, HAWAII AND CANADA. AS WITH MOST WARRANTIES - WARRANTY IS ONLY VALID TO THE ORIGINAL END-USER/OWNER.

INSTRUCTIONS AND PROCEDURES MUST BE FOLLOWED OR THE WARRANTY IS VOID.

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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, 265 Hobson St., Smithville, TN 37166.

Location of Data Plate

The data plate for the SPTU is located on the back of the unit.

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.

SAFETY PRECAUTIONS

Before installing and operating this equipment be sure everyone involved in its operation are fully trained and are 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 minor 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: SHOCK HAZARD - Do not open any panels that require the use of tools.	
	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.	
	NOTICE: The unit when installed, must be electrically grounded and comply with local codes, or in the absence of local codes, with the national electrical code ANSI/NFPA70- latest edition. Canadian installation must comply with CSA-STANDARD C.22.2 Number 0 M1982 General Requirements-Canadian Electrical Code Part II, 109-M1981- Commercial Cooking Appliances.	
	NOTICE: Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc. states in its NFPA96 latest edition that local codes are "Authority Having Jurisdiction" when it comes to requirement for installation of equipment. Therefore, installation should comply with all local codes.	
	WARNING: Check the data plate on this unit before installation. Connect the unit only to the voltage and frequency listed on the data plate. Connect only to 1 or 3 phase as listed on the data plate.	
	WARNING: Disconnect device from electrical power supply and place a Tag Out-Lockout on the power plug, indicating that you are working on the circuit.	
	CAUTION: Maintenance & repair should be handled by a factory authorized agent. Before doing any maintenance or repair, contact APW Wyott.	
	NOTICE: Install according to the spacing requirements listed in the installation section of this manual. We strongly recommend having a competent professional install this equipment. A licensed electrician should make the electrical connections and connect power to the unit. Local codes should always be used when connecting these units to electrical power. In the absence of local codes, use the latest version of the National Electrical Code.	

Model	Width	Depth	Height	Voltage	Amps
SPTU-30	23.75"	19.25"	4.625"	120	4.1
SPTU-30	23.75" 1	9.25"	4.625"	208/240	2.1 / 2.4
SPTU-30N	19.25" 1	9.25"	4.625"	120	3.0
SPTU-30N	19.25"	19.25"	4.625"	208/240	1.6 / 1.8
SPTU-50	34.75"	19.25"	4.625"	120	7
SPTU-50	34.75"	19.25"	4.625"	208/240	3.6 / 4.2
SPTU-50N	30.25"	19.25"	4.625"	120	5.8
SPTU-50N	30.25"	19.25"	4.625"	208/240	3.0 / 3.5

GENERAL INSTALLATION INSTRUCTIONS

This unit has been inspected and tested at the factory prior to shipment.

Unpack the unit and remove all packing materials. Place on a flat horizontal surface at the desired location.



WARNING: Check the data plate on this unit before installation. Connect the unit only to the voltage and frequency listed on the data plate. Connect only to 1 or 3 phase as listed on the data plate.



WARNING: IMPROPER GROUNDING COULD RESULT IN ELECTRICAL SHOCK! This appliance is equipped with a three prong (grounded) plug for your protection against electrical shock hazard and should be plugged directly into a properly grounded three prong receptacle. Do not cut or remove the grounding prong from this plug.



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.

General Installation

1. Always clean equipment thoroughly before first use. (See general cleaning instructions)
2. Check ratings label for your model designation and electrical ratings.
3. For best results, use stainless steel countertops.

GENERAL OPERATION INSTRUCTIONS



1. Trained personnel should operate all food service equipment.
2. Do not allow your customers to come into contact with any surface labeled "CAUTION HOT".
3. Where applicable, never pour cold water into dry heated units.
4. Where applicable, do not cook, warm or hold food directly in liner/well pans. Always use steam table pans/inserts, etc.
5. **NEVER** hold food below 140°F.
6. Power Switch appears lighted when unit is on.



GENERAL CLEANING INSTRUCTIONS

1. Never clean any electrical unit by immersing it in water. Turn the unit off and allow it to cool before surface cleaning.
2. Always clean equipment thoroughly before first use. Clean unit daily. Use warm, soapy water. Mild cleansers and plastic scouring pads may be used to remove baked-on food and water scale on metal unit.
3. Unplug electrical unit before cleaning or servicing. All service should be performed by an APW Wyott authorized service agency.

Daily Cleaning Instructions

1. Allow the unit to cool off.
2. Remove drawer and pan and wash it in hot, soapy water, then rinse. Do not submerge drawer face.
3. If stains are still present add detergent to wash cloth and repeat.
4. Dry with a lint free towel or paper towel.

 **NOTE:** This appliance shall not be cleaned with a water jet. 



 **WARNING:** Shock Hazard - De-energize all power to equipment before cleaning the equipment. 

GENERAL TROUBLESHOOTING

If the unit fails to operate, check the following:

1. Is the unit connected to a live power source?
2. Check the circuit breaker.
3. Is the power switch on and pilot light glowing?
4. Check the data plate. Are you operating the unit on the proper voltage?

If the above checks out and you still have problems, call an APW Wyott authorized service agency.

 **NOTICE:** Service work should be performed only by a qualified technician who is experienced in and knowledgeable with the operation of commercial gas, electric and steam cooking equipment. Contact the Authorized Service Agency for reliable service, dependable advice or other assistance and for genuine factory parts. 

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.

800-527-2100

Service

Service work should be performed only by a qualified technician who is experienced in and knowledgeable with the operation of commercial gas, electric and steam cooking equipment. Contact the Authorized Service Agency for reliable service, dependable advice or other assistance and for genuine factory parts.

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

OPERATION / GENERAL DESCRIPTION

SPTU operates as a Heat & Hold oven. The product is loaded in the unit by the operator and heated per the instruction below, insuring the food product has reached the appropriate temperature to meet the depth of health guidelines. The operator then places it on the roller grill above. This methodology prevents cold food product that was just placed on the grill **from** being selected by the customer.

Hold Mode

- HOLD mode is on when the power switch is turned on and the timer is set to zero.
- This mode will keep product above 150°F after a HEAT cycle has finished.

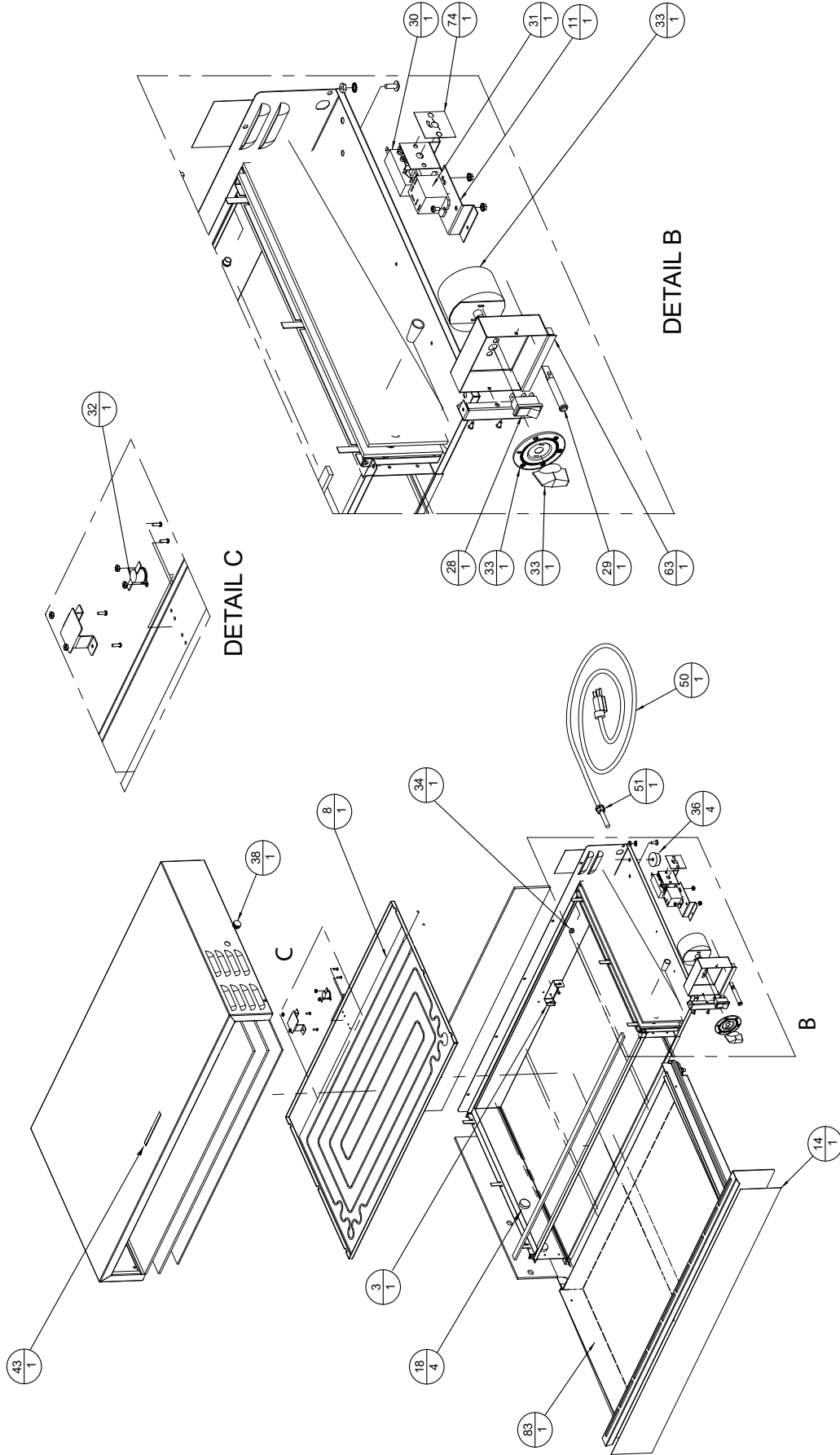
Heat Mode

- HEAT mode is on when the timer is set to an allotted time.
- After the HEAT Cycle ends and the timer hits zero, the unit will automatically enter HOLD mode.
- Some experimentation will be necessary in determining heat times. The quantity and type of product in the drawer will have an effect on the time it takes to heat to desired temperatures.

OPERATION

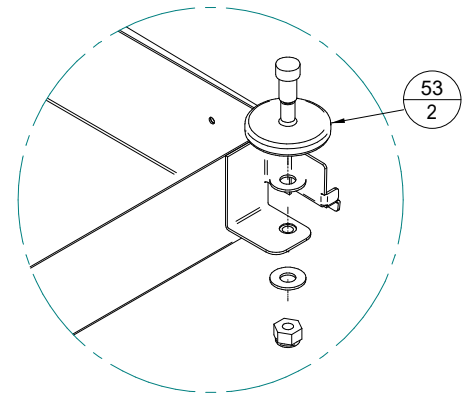
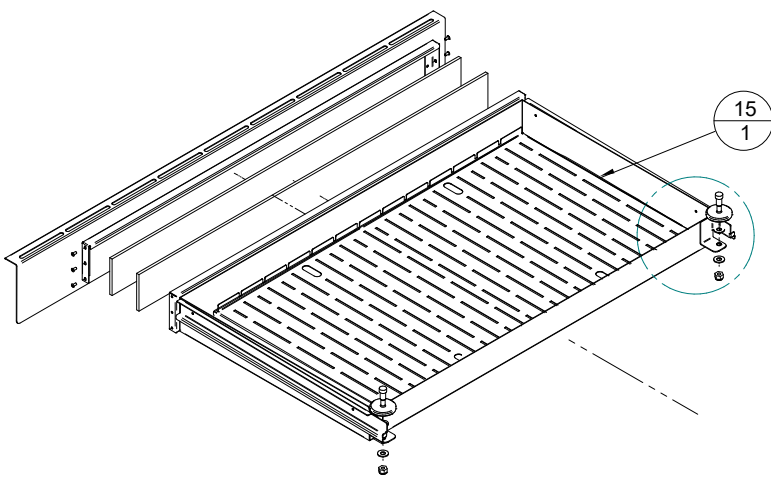
1. Open the drawer to expose the controls on the right side of the unit.
2. Turn the unit on using the lighted power switch.
3. Set the timer to 25-30 minutes to preheat the unit.
4. After the preheat period is over, open the drawer and load the roller grill product into the drawer.
5. Set timer for allotted "HEAT" time, the pilot light will come on, signaling the unit is in "HEAT" mode.
6. After product temperature requirements have been met, either remove product from drawer and place on the roller grill, or leave the timer set at zero to enter the hold mode.
7. The HOLD mode will keep the internal temperature of roller grill product above 150°F.

EXPLODED VIEW - SPTU

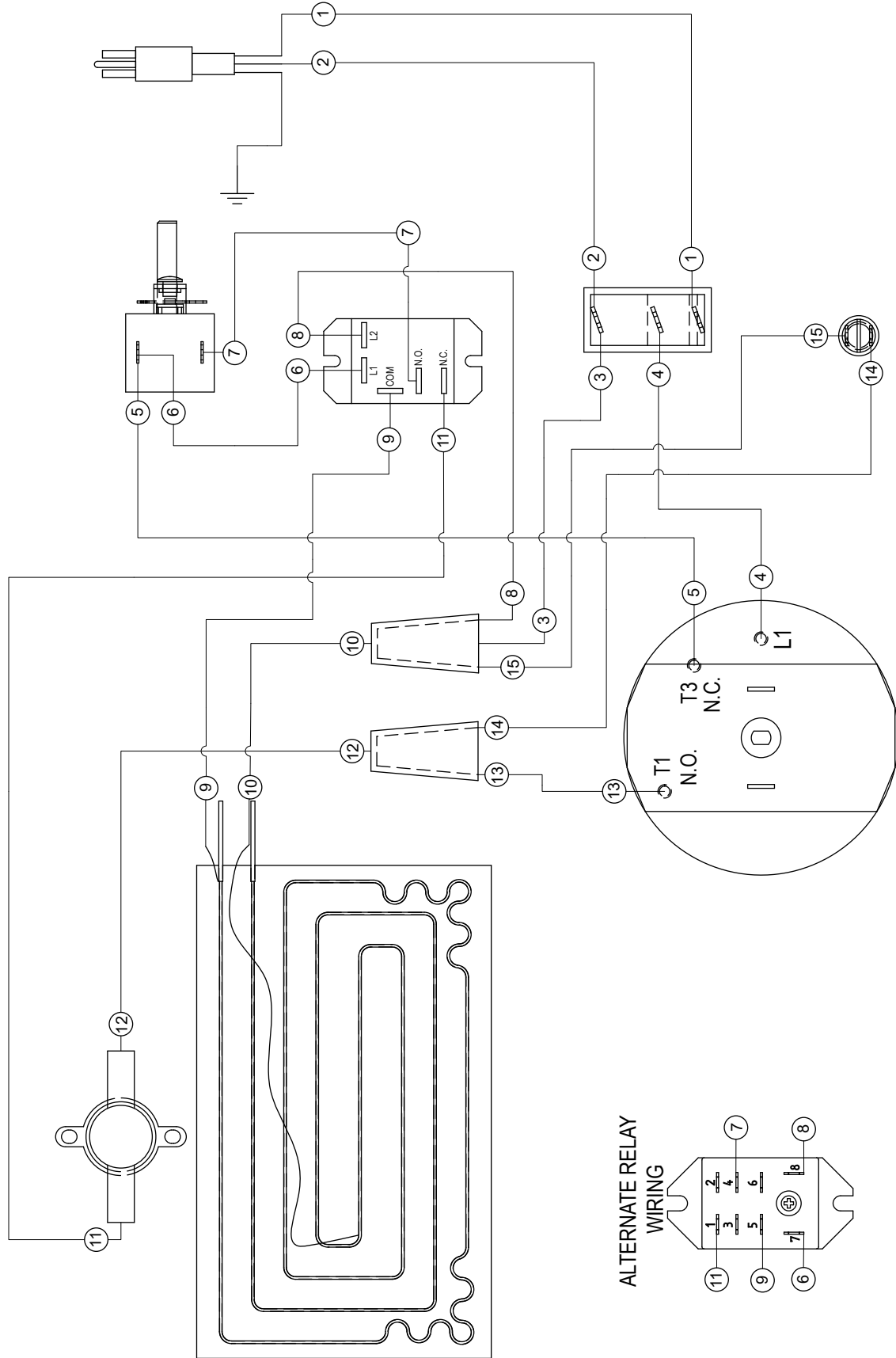


SPTU SERVICE PARTS LIST

Item	SPTU-50	SPTU-50N	SPTU-30	SPTU-30N	Description	Qty
3	25000046	-SAME-	-SAME-	-SAME-	THERMOSTAT BULB BRACKET	1
8	25000017 / 25000018	25000015 / 25000016	25000013 / 25000014	25000011 / 25000012	HEATER, FOIL BLANKET 120V / 220V	1
11	25000076	- SAME -	- SAME -	- SAME -	BRACKET, T-STAT & RELAY	1
14	25000165	25000065	25000145	25000045	WELDMENT, DRAWER COVER	1
15	25000169	25000069	25000149	25000049	PAN, DRAWER	1
18	8641500	- SAME -	- SAME -	- SAME -	BEARING, STAINLESS ROLLER SLIDES	4
28	1305610	- SAME -	- SAME -	- SAME -	ROCKER SWITCH	1
29	1513903	- SAME -	- SAME -	- SAME -	LIGHT INDICATOR	1
30	1481510	- SAME -	- SAME -	- SAME -	THERMOSTAT, BULB, 200°F	1
31	1475040	- SAME -	- SAME -	- SAME -	RELAY, SPDT, 120V COIL, 30A @ 240V	1
32	1486410	- SAME -	- SAME -	- SAME -	THERMOSTAT, BI-MET DISC, 125/250V 15/10A	1
33	1400185	- SAME -	- SAME -	- SAME -	TIMER, 60 MIN TIME SWITCH, HIGH TEMP	1
34	8602800	- SAME -	- SAME -	- SAME -	BUSHING, HEYCO B-312-250 NYLON	1
36	3100742	- SAME -	- SAME -	- SAME -	FEET, BUMPER	1
38	16218-00	- SAME -	- SAME -	- SAME -	PLUG BEAUTY 1/2" CHROME	1
43	8839110	- SAME -	- SAME -	- SAME -	LABEL, CAUTION HOT SURFACE	2
50	47255900	- SAME -	- SAME -	- SAME -	CORD SET SJTO 16-3	1
51	8967400	- SAME -	- SAME -	- SAME -	STRAIN RELIEF, 16/3&18/3 NYLON BLACK	1
53	25000080	- SAME -	- SAME -	- SAME -	BEARING, LATERAL DRAWER, PTFE	2



WIRING DIAGRAM



SK3154 REV - (02-23)

LIMITED EQUIPMENT WARRANTY

APW (as well as its subsidiaries) warrants to the original purchaser of new APW's products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by APW and upon proper installation and start-up in accordance with the instructions supplied with each APW unit. APW's obligation under this warranty is limited to a period of one [1] year beginning from the date of original installation. The warranty period begins upon the earlier of the date of original installation or up to six [6] months after the original shipment, from the factory, of the covered product. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at APW's discretion have the parts replaced or repaired by APW or a APW's-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by an APW authorized service agency. APW will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest APW-authorized service agency must be used. APW will be responsible for normal labor charges incurred in the repair or replacement of a warranted product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

CONTACT

Should you require any assistance regarding the operation or maintenance of any APW Manufacturing; phone or email our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 5:00 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: TechService@partstown.com

www.apwwyott.com

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

APW's sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. APW is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without APW's approval will void the warranty.
- Units exceeding one [1] year from original installation date.

ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.



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