AMSCO Maintenance Manual

AMSCO DIETARY STATIONS
(Second Generation)
• 60" • 72"

(7/85) **P-757212-091**

SV-5047

AMSCO | AMERICAN STERILIZER COMPANY • 2425 WEST 23rd STREET • AMSCO 4072 • ERIE • PENNSYLVANIA 16514

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(REV. 7/85)

LIST OF ILLUSTRATIONS

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SAFETY PRECAUTIONS

The following *safety precautions* should be observed when operating or servicing this equipment. The page (or pages) on which the precautions appear in this manual is indicated by the number in the lower right-hand corner of each item.

CAUTION: When using cleaners such as *AMSCO STAINLESS STEEL CLEANER & POLISH* or *AMSCO PRY CLEANER*, rub in a back-and-forth motion (in the same direction as the surface grain). Do not rub with a rotary or circular motion. Do not use these cleaners on painted surfaces. Follow directions on the container. 3-4

WARNING: WHEN SERVICING THE REFRIGERATOR, DO NOT ATTEMPT TO CHANGE THE REFRIGERANT CHARGE. HAVE THIS DONE BY A QUALIFIED REFRIGERATION SERVICEMAN. 3-6, 4-2

WARNING: THE DIETARY STATION CIRCUIT BREAKERS INTERRUPT ONLY ONE SIDE OF THE ELECTRICAL SUPPLY. USE CARE . . . BE SURE ELECTRICAL POWER TO THE DIETARY STATION IS DISCONNECTED BEFORE PERFORMING MAINTENANCE ON ANY OF THE ELECTRICAL COMPONENTS. 4-1

CAUTION: Switch modules and related wiring are attached to the back side of the control strip channel. Use care when removing the channel to avoid damaging these items. 4-1

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SECTION 1

GENERAL INFORMATION

The TECH DATA sheet included in this section contains pertinent data relating to the principal descriptive and identifying characteristics of AMSCO Dietary Stations. It describes and illustrates general concepts of the equipment, its purposes, capabilities, limitations, and technical specifications.

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AMSCO

Dietary and Nourishment Stations

AMSCO CHEF CENTER
• *72 inches wide*

TECH DATA

APPLICATION

Facilitates the storing, preparation and dispensing of ice, liquids, regular meals, supplementary diets, and between-meal food.

DESIGN AND CONSTRUCTION

General. We furnish all components necessary to obtain a complete working unit ready for (but not including) installation and connection to building utility service lines.

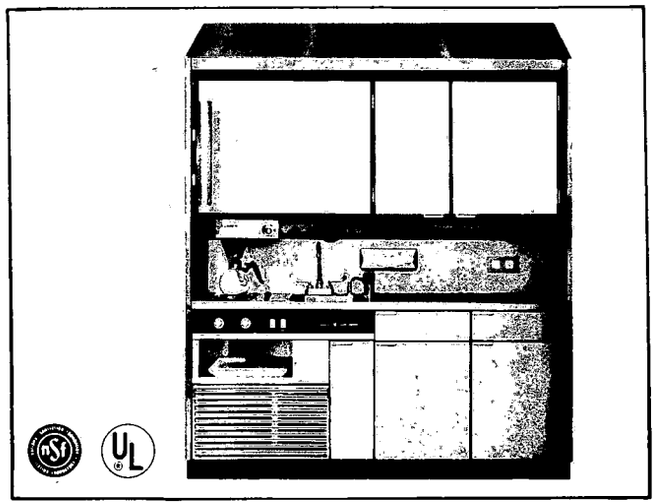
The Chef Center is completely approved by National Sanitation Foundation (N.S.F.).

The ice maker access cover of the Chef Center is golden, vinyl-clad, undercoated, carbon steel. The refrigerator door exteriors are golden, vinyl-clad aluminum. The remaining exposed surfaces are polished stainless steel. The Chef Center is illuminated by two fixtures with diffuser panels. Each fixture accepts one 40-watt lamp (furnished).

Hot Plates and Counter. Two 1500-watt hot plates are built into the counter. The temperature of the front hot plate is thermostatically maintained at the dialed setting. The temperature of the rear hot plate is maintained at one of seven discrete settings.

A work area and sink are included. The 38-inch (965 mm) long work area is seamless and has an inverted front edge. The 14-inch wide x 16½-inch long x 6-inch deep (356x419x152 mm) sink has a deck-mounted mixing faucet with detergent dispenser. Underside of the sink is sound deadened. The faucet features a gooseneck spout and wrist-action handles.

Options include an instant hot-water dispenser and a food waste disposer.



Typical only — some details may vary.

THE SELECTIONS CHECKED BELOW APPLY TO THIS EQUIPMENT

Refrigerator
- ☐ With Freezer
- ☐ Without Freezer

Options
- ☐ Hot Water Dispenser
- ☐ Food Waste Disposer
- ☐ Coffee Maker

Voltage
- ☐ 208 Volts Single Phase
- ☐ 208 Volts Three Phase

Mounting
- ☐ For Recessing
  - ☐ Trim Strips
  - ☐ Ventilation Grille
    - ☐ 14x36 inches (356x914 mm)
    - ☐ 10x50 inches (254x1270 mm)
- ☐ Free Standing
  - ☐ Slope Top
  - ☐ Right End Panel
  - ☐ Left End Panel

Item No. _____
Location(s) _____

The hot-water dispenser is self-closing with cool thermoplastic handle. Maximum water temperature is 190 F (88 C). The disposer includes a UL-listed, 1/3-hp motor with magnetic starter and overload protection.

Paper cup dispenser; paper towel dispenser; and two 115-volt, 15-amp, grounded, convenience outlets are standard components. The towel dispenser and outlets are on the vertical backsplash.

Ice Maker produces, stores and dispenses granular ice. Ice making capacity is approximately 525 lbs (238 kg) per day; storage capacity is 80 lbs (36 kg). The evaporator is thermostatically protected. A manually-controlled, motor-driven mechanism dispenses stored ice. The stainless-steel storage bin is removable. The ice maker includes an integral storage-compartment drainage system. An air-cooled condensing unit is supplied. The refrigeration system is factory charged with R-12 refrigerant.

Refrigerator has two sections, each covered with a self-closing, hinged door with continuous magnetic gasket. One section has an approximate capacity of 4.3 cubic feet (0.13 cubic meters); the other, 2.7 cubic feet (0.08 cubic meters). Total refrigerator capacity is 7.0 cubic feet (0.21 cubic meters). When selected, the optional freezer replaces the 2.7 cubic foot (0.08 cubic meter) section.

Both sections have two shelves.. Automatic defroster, integral drain, and air-cooled compressor are included. Interiors are stainless steel; foam-in-place insulation is used throughout. Mullions are heated to control condensate formation. Refrigerant systems are factory-charged with R-12 refrigerant.

Storage. Two compartments, each having a stainless-steel interior and a hinged door with magnetic latch, are available for storage. One compartment has three removable sliding plastic trays for storing dishes and glassware. The other storage compartment has a utility shelf. A pull-out waste compartment receives disposable plastic liners. A tray storage area and two drawers are also provided.

Optional Coffee Maker with a brewing capacity of 60 cups per hour is available.

MOUNTING

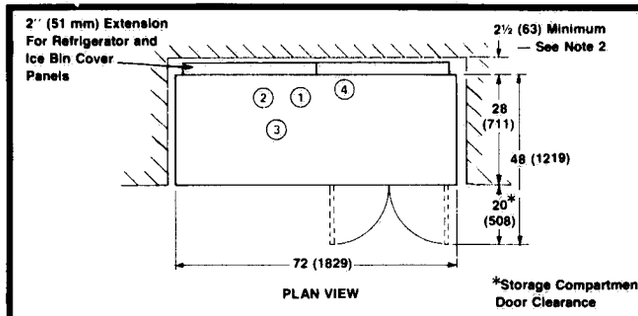
AMSCO Chef Center may be freestanding or recessed. If Chef Center is to be freestanding, optional sloping top and end panels(s) are available. If Chef Center is to be recessed, optional stainless-steel trim and either 14 x 36 or 10 x 50 inch (356x914 or 254 x 1270 mm) stainless-steel ventilation grille are recommended.

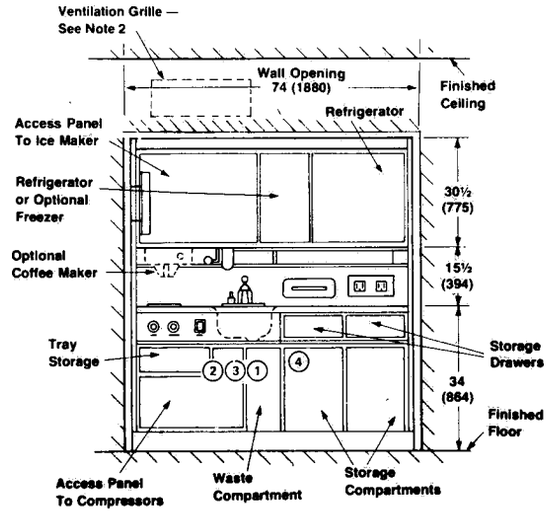
ENGINEERING DATA

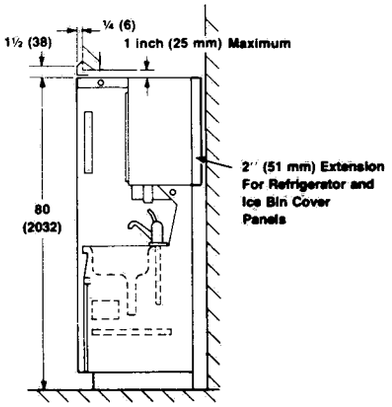
AMPERAGE REQUIREMENTS

Options				Amperage	
Basic Unit*	Coffee Maker	Hot Water	Waste Disposer	208 V 1ø	208 V 3ø
X				36	31
X	X			50	31
X	X	X		50	37
X	X		X	50	32
X	X	X	X	50	43
X			X	37	32
X		X	X	48	43
X		X		42	37

*Basic Chef Center includes hot plates, ice maker, refrigerator or refrigerator/freezer, lights and convenience outlets.







FOR RECESSING

DIMENSIONS ARE INCHES (MILLIMETRES) — DRAWING IS NOT TO SCALE

OPERATING REQUIREMENTS

(1) **COLD WATER** — ½ IPS, 30 to 80 psig (2.1 to 5.6 kg/cm²)

(2) **HOT WATER** — ½ IPS, 30 to 80 psig (2.1 to 5.6 kg/cm²)

(3) **DRAIN** — 1½ IPS

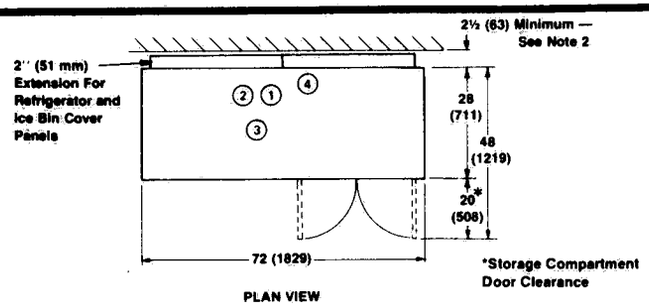
(4) **ELECTRIC** — 208 Volt, three phase, 60 Hz, or 208 Volt, single phase, 60 Hz (See Page 2 for amperage requirements)

... CHECK LOCAL CODES ...

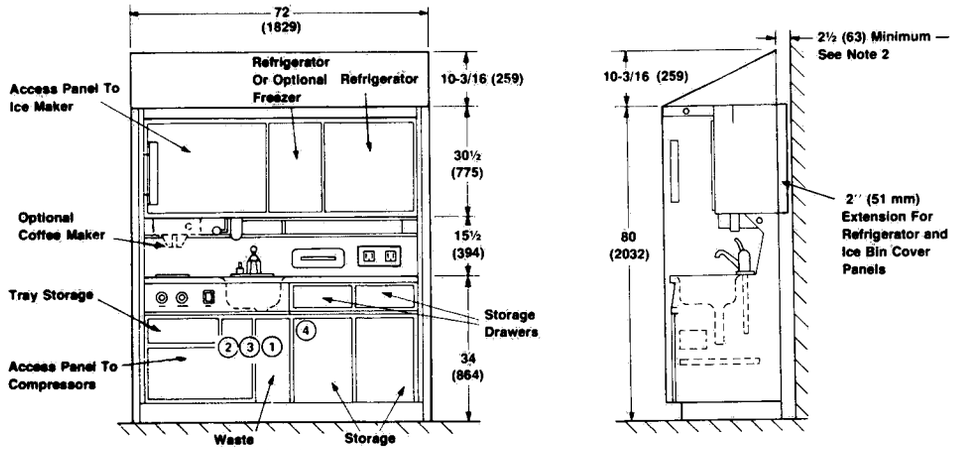
NOTES

1. Pipe sizes shown indicate terminal outlets. Building service lines to and from the unit should be increased one pipe size to ensure optimum equipment performance.
2. Adequate ventilation must be provided for proper operation of ice maker and refrigerator. Frame of Chef Center must be at least 2½ inches (63 mm) from back wall. Also, AMSCO recommends that a ventilation grille either 14x36 or 10x50 inches (356 x 914 or 254 x 1270 mm) be installed in the recessing wall over the unit.
3. Chef Center must be level.

This print is for guidance when planning space and utility services. Actual installation prints may be obtained from any AMSCO office or representative.



PLAN VIEW



FRONT VIEW

SIDE VIEW

FREE STANDING

DIMENSIONS ARE INCHES (MILLIMETRES) — DRAWING IS NOT TO SCALE

OPERATING REQUIREMENTS

(1) **COLD WATER** — ½ IPS, 30 to 80 psig (2.1 to 5.6 kg/cm²)

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... CHECK LOCAL CODES ...

NOTES

1. Pipe sizes shown indicate terminal outlets. Building service lines to and from the unit should be increased one pipe size to ensure optimum equipment performance.
2. Adequate ventilation must be provided for proper operation of Ice Maker and Refrigerator. Frame of Chef Center must be at least 2½ inches (63 mm) from back wall.
3. Chef Center must be level.

This print is for guidance when planning space and utility services. Actual installation prints may be obtained from any AMSCO office or representative.

SECTION 2

OPERATING INSTRUCTIONS

2-1. GENERAL

Figure 2-1 is intended to guide servicemen when (1) instructing operators in techniques that will ensure optimum equipment performance; and (2) verifying the validity of operator complaints. See Paragraph 3-7, TROUBLESHOOTING, if a component is not operating properly. Refer to Section 1, GENERAL INFORMATION, for capabilities of the equipment.

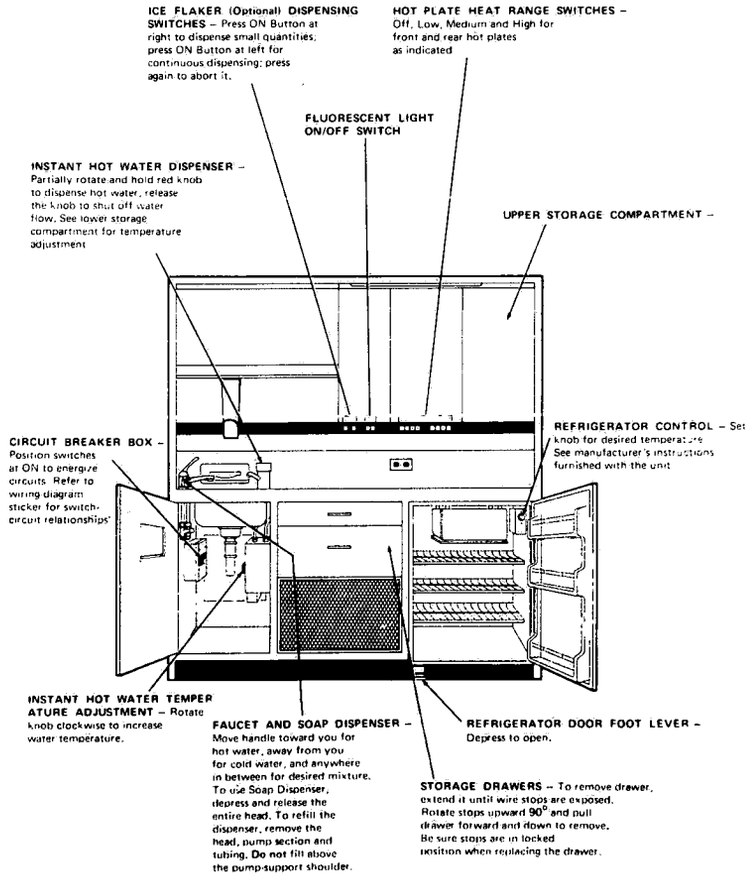

Figure 2-1. DIETARY STATION OPERATING CONTROLS.

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SECTION 3

INSPECTION, ADJUSTMENT AND MAINTENANCE

3-1. GENERAL

The maintenance described in Paragraphs 3-2 through 3-5 should be performed periodically. The frequency, unless otherwise indicated, is determined by usage of the equipment. Should a problem occur with the Station, or if it will not operate as described in Paragraph 3-2, refer to **Paragraph 3-7, TROUBLESHOOTING. Ice Flaker adjustment procedures are described in Paragraph 3-6.**

3-2. PERFORMANCE VERIFICATION

1. Inspect the Dietary Station for any sign of damage, poor electrical or plumbing connections, or misaligned parts.

2. Operate the tap water faucet and soap dispenser and inspect the drain line. Be sure they do not leak or drip.

3. Be sure all six circuit breakers are in the ON position.

4. Operate the overhead fluorescent light. Be sure it is working properly.

5. Operate the hot water dispenser. Check for proper on – off action of the water heaters and thermostat. Be sure dispensing stops immediately upon release of control knob.

6. Check for power to refrigerator. Set temperature selector to OFF and then to ON. Be sure that the control is operative and that the refrigerator door gasket seals tightly against the door frame.

7. Using a test light, check for power at the duplex receptacle on the counter top back panel.

8. Operate the hot plate heat range switches.

9. Open and close the upper storage compartment doors. Be sure the doors spring open when touched anywhere on the side opposite the hinge. They should snap closed when pushed momentarily against their frames.

10. Operate the waste flap on the lower storage compartment door; it must swing freely.

11. Open and close the lower storage drawers. Check for smoothness of operation. Be sure all stops are so rotated as to prevent accidental drawer removal.

12. If the Dietary Station includes an Ice Flaker, check its internal operation as follows:

a. Remove the screw at top, which holds cover in place; lower cover.

b. Check level in water reservoir. Refer to Figure 3-1 for the factory setting. This should not be changed unless difficulties are experienced in making ice, in which case refer to Paragraph 4-7 for assistance.

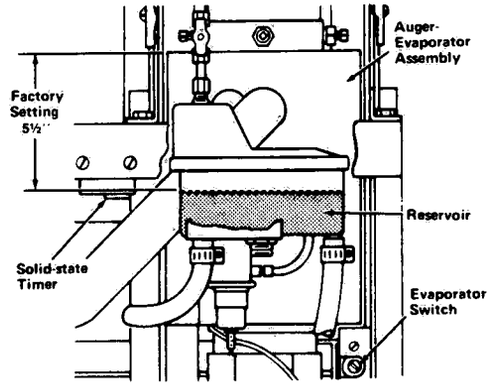

Figure 3-1. ICE FLAKER WATER RESERVOIR.

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c. Check the setting of the evaporator thermostat switch (Fig. 3-1). It should be at the mid-point of its total adjustment travel.

d. Check the storage bin ice level adjustment. The baffle assembly inner cam should be so positioned that its respective switch actuator is fully released when the baffle is rotated 30° (±2°) clockwise from its perpendicular (at-rest) position (Fig. 3-2). The outer cam should be so positioned that its switch actuator is released when the baffle is rotated 60° (±2°).

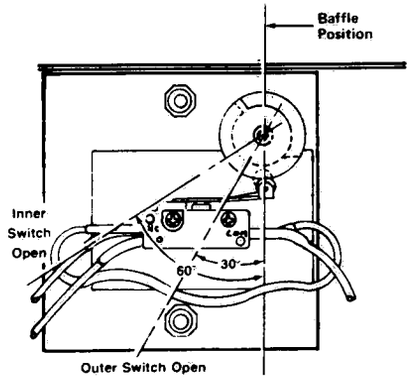

Figure 3-2. ICE FLAKER BAFFLE ASSEMBLY.

NOTE: When the ice level in the bin reaches half-way, the outer switch opens, but the contactor for the compressor and auger motor remains energized, through its interlock contacts.

When the ice level reaches the full point, the inner switch actuates the agitator timer and the agitator is rotated to settle the ice. If the ice level does not lower within 2-3 seconds (agitator timer times out), the agitator motor, auger motor, and condensing unit are shut off.

If the ice level falls and allows the baffle to drop, the switch closes; unit then continues to produce ice until the bin is actually full.

e. Check the setting of the solid-state timer; if applicable, it should be at No. 3 (Fig. 3-1). (**Note:** Later units have a preset, non adjustable 2 second timer.)

f. Provide a receptacle under the ice chute. Then push and momentarily hold the right-hand ICE button (on control strip) to dispense ice. Releasing the button should stop the ice. Now push the left-hand ICE button. Dispensing should be continuous. Push the button again to stop it.

g. Listen to Ice Flaker operation. There should be a squeeking or cracking sound (indicating ice is being made). You should then hear (within 2-4 minutes) ice dropping from the elbow assembly into the storage bin.

h. Close the cover and replace the screw. Be sure the spout is properly aligned with the storage bin chute.

3-3. PREVENTIVE MAINTENANCE – ICE FLAKER

Semi-Annually

1. Remove the screw at the top and lower the cover.

2. Lubricate the drive chain; use a lubricant such as "Open Gear and Wire Rope Lube" (Mfr.: W. W. Grainger, Inc., Buffalo, N. Y.) or equivalent. (AMSCO Part No. P-761612-001). Follow directions on container.

3. Drain and refill the drive motor gear case. Refer to the instructions furnished with the unit for suggested lubricants. Use a lubricant such as "Gulf Oil Company, Harmony Trans Gear Lub 140," "Shell Oil Company, Spirex Heavy Duty Aeroshell Fluid 140" or "Atlantic Richfield Company, ARCO Gear Oil 140."

4. Close the cover and replace the screw.

3-4. CLEANING – ICE FLAKER

Ice Flaker Assembly (Fig. 3-3)

NOTE: The frequency of cleaning the Ice Flaker varies with local water conditions. A need for cleaning is indicated by the presence of a mineral deposit "ring" around the inside of the clear plastic water reservoir housing. To ensure optimum performance, the Ice Flaker should be periodically checked and, if necessary, cleaned as follows:

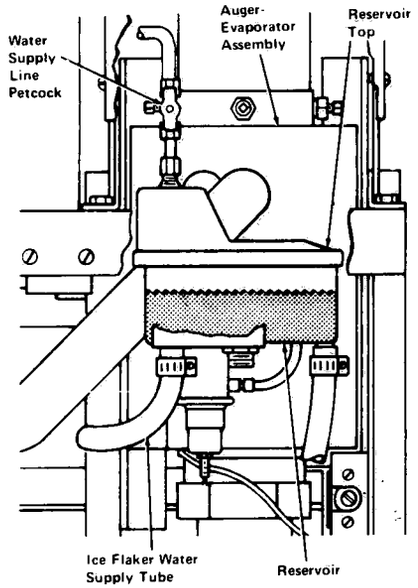

Figure 3-3. ICE FLAKER CLEANING.

1. Position the Ice Flaker circuit breaker (in lower storage compartment) to OFF. With power off, wait at least 12 hours before proceeding. (This will allow ice in the auger-evaporator assembly to melt and drain, thereby permitting more thorough cleaning.)

NOTE: Due to time required, step 1 might best be done at the end of a workday and actual cleaning, starting with step 2, at the beginning of the following workday.

2. Remove the screw at the top and lower the cover.

3. Close the reservoir water supply line petcock.

4. Remove the Ice Flaker water supply tube from the bottom of the reservoir; allow the reservoir and tube to drain into a container. Replace the tube.

5. Thoroughly dissolve one cup of *AMSCO Descaler* in one quart of hot water. Observe **CAUTION** label on *Descaler* box.

NOTE: *Descaler* will saturate at 18% solution. If granules remain, do not pour them into the Ice Flaker. Instead, add more hot water to the remaining solution to dissolve granules. Follow directions on container.

6. Lift off the reservoir top. Fill the reservoir with the *Descaler* solution, stirring to loosen scale build-up.

7. When the reservoir appears clean, remove the water supply tube and drain the reservoir. Replace the reservoir top.

8. Lift the end of the water supply tube to the approximate height of the foam insulation on the auger-evaporator assembly. Using a funnel, pour *Descaler* solution into the tube. Continue pouring until the tube is filled. (This will raise the solution to the upper parts of the auger-evaporator assembly.) Plug the end of the tube.

9. Wait 15 minutes, then remove the plug and drain the *Descaler* solution from the system.

10. Using fresh tap water, repeat steps 6 and 8 several times to flush the reservoir and auger-evaporator assembly of loose scale and *Descaler* solution. Be sure the *Descaler* solution is completely removed before proceeding.

11. Reconnect the Ice Flaker water supply tube and open the supply line petcock. Position the Ice Flaker circuit breaker to ON. **Do not allow water supply tube to kink.**

12. Observe operation of the unit for approximately three minutes. If satisfactory, close the Ice Flaker cover and replace the screw. If the operation is not satisfactory, refer to Paragraph 3-7, TROUBLESHOOTING.

13. Press the continuous dispensing button (at left). Dispose of all ice dispensed for a 30-minute period; then press the button again. The Ice Flaker is now ready for use.

Storage Bin

1. Remove the storage bin from the Ice Flaker assembly (Par. 4-7).

2. Clean the bin interior and lid with a mild detergent solution such as Calgonite® (Calgon Corporation). Rinse the surfaces with fresh tap water.

3. Replace the storage bin.

3-5. CLEANING – DIETARY STATION

1. Use *AMSCO STAINLESS STEEL CLEANER AND POLISH* on all stainless-steel surfaces. Apply the cleaner with a damp cloth or sponge, thoroughly wipe off and then polish with a clean, dry cloth. Use *AMSCO PRY CLEANER* to remove stubborn stains.

CAUTION: When using *AMSCO STAINLESS STEEL CLEANER AND POLISH* or *AMSCO PRY CLEANER*, rub in a back-and-forth motion (in the same direction as the surface grain). Do not rub with a rotary or circular motion. Do not use these cleaners on painted surfaces. Follow directions on the container.

2.. Use a mild detergent solution such as Calgonite® (Calgon Corporation) to wash all non-stainless-steel surfaces. Rinse with tap water using a sponge or damp cloth and wipe dry with a lint-free cloth.

3-6. ICE FLAKER ASJUSTMENTS

Bin Safety Switch (Fig. 3-4)

If the safety switch lever is in the proper position and the ice flaker is operating properly, the safety switch will not be actuated. This switch is the safety backup switch for the 60 degree cam switch. Should the inner cam switch fail to open when the baffle reaches the 60 degree position (Figure 3-2), ice will continue to flow and the bin will fill until it lifts the lid. When the lid touches the cabinet top, the safety switch should be actuated, shutting down the ice flaker. Vibration may cause premature shut down of the unit if safety switch lever is not properly positioned. If the safety switch is actuated, a malfunction has occurred and must be corrected before manually resetting the safety switch and restarting the ice flaker. Serious damage will result if the safety switch is bypassed; therefore, the safety switch must be a manual reset switch.

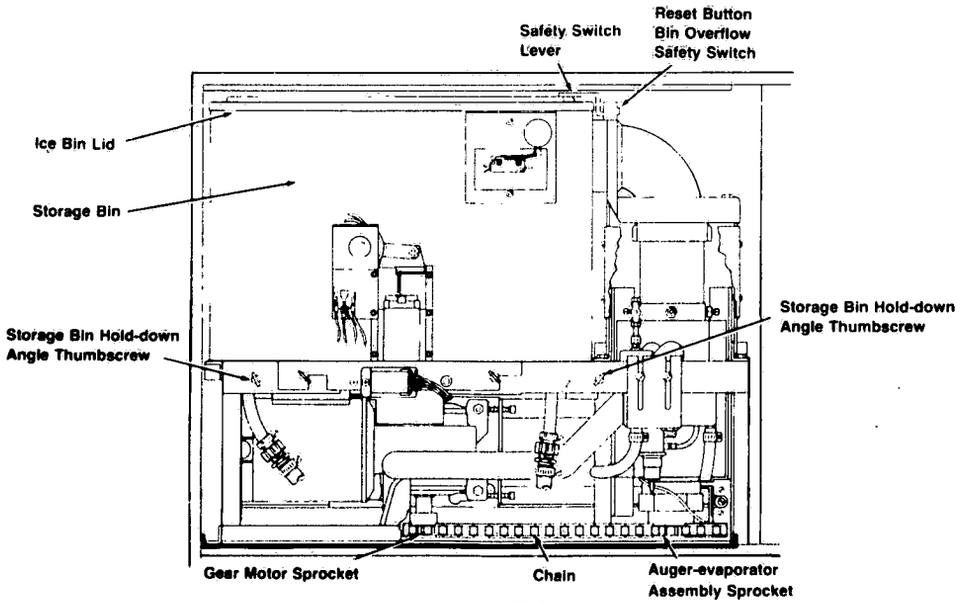

Figure 3-4. Ice Flaker.

1. If the safety switch actuates before the lid touches the cabinet top, bend the lever to the position where switch will be actuated when lid touches the cabinet top. Check lever position several times by raising the lid until switch is actuated.

2. If the safety switch (461780-001) does not operate properly, replace it with a new one.

Bin Cam (Figs. 3-2 and 3-4)

1. Check the cam shaft for freedom of movement. The baffle should swing freely through its entire travel without any noise or interference. If necessary, remove the bin and clean the shaft at the bearing points. Then lubricate the shaft with a light application of Corning DS #111 lubricant and reassemble.

2. Position the inner cam so that the inner switch is released just as the baffle reaches a position 60 degrees (clockwise) from its vertical position. Lock the cam securely, making sure that end play in shaft is 1/32 inch to 1/16 inch. Both cam hubs must be on the inside, towards the bin.

3. Position the outer cam so that the switch is released just as the baffle reaches a position 30 degrees (clockwise) from its vertical position. Lock this cam securely, making sure it is at center of switch roller.

4. Check cam movement several times to be sure that the switches are depressed when the baffle is lowered and are released as follows:

- inner switch at 30 degree position
- outer switch at 60 degree position

Solid State Timer and Cam (Figs. 3-1, 3-2 and 5-2)

When ice level in bin moves baffle to 60 degree position, the timer and agitator start. If agitation causes ice level to drop, lowering the baffle in less than 3 seconds, the timer resets to zero, shutting off agitator. Ice continues to form.

When baffle reaches the 60 degree position — starting the timer and agitator — and there is sufficient ice to keep baffle at or above 60 degrees, the timer and agitator will run for 3 seconds. Then the entire ice-making unit stops. When ice level in bin moves baffle to 30 degree position, ice making unit starts.

Older units have adjustable solid state timers that should be set at 3 seconds. New solid state timers (50999-091) are preset at 3 seconds.

NOTE: Refer to item 29, Figure 5-2 for location of adjustable timer on "old" units. Fixed timers on "new" units are on auger assembly bracket (see Figure 3-1).

Chain and Sprockets (Figs. 3-4 and 3-5)

1. Be sure that the ice flaker is properly secured to the frame. The four bolts must be wrench tight.

2. The sprockets must be at the same height for proper chain operation. Adjust gear motor sprocket as required. Lock setscrews on both sprockets.

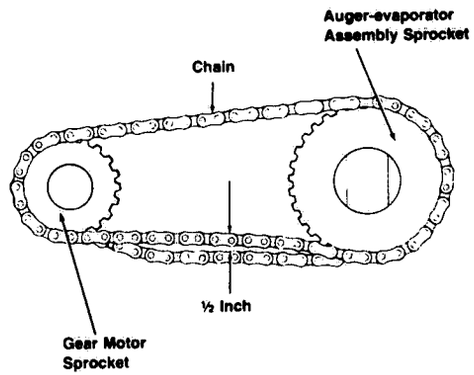

Figure 3-5. Chain Slack.

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3. Adjust gear motor assembly so slack in chain is approximately 1/2 inch. Tighten the four nuts holding the motor to the frame. Tighten and lock the adjustment screws.

4. Start the ice flaker. While it is running, thoroughly lubricate the chain with AMSCO's chain lubricant, P-761612-001. **DO NOT USE SUBSTITUTES.**

NOTE: Because of the humid environment, it is an absolute necessity that the chain be thoroughly lubricated at all times. It is recommended that the chain be checked every 60 days.

3-7. TROUBLESHOOTING

1. Use the operating procedures presented in Section 2 to verify any trouble symptoms.

2. After the symptom has been verified, refer to Table 3-1 or 3-2. From the table, select the example that is most appropriate to your problem. Follow the recommended correction.

3. Use the electrical schematics (Fig. 3-6 or 3-7 and 3-8) as aids in locating and understanding operation of the Dietary Station and Ice Flaker.

4. Also refer to Section 4, COMPONENT REPAIR AND REPLACEMENT.

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TABLE 3-1. DIETARY STATION TROUBLESHOOTING CHART

PROBLEM	CORRECTION
1. Fluorescent Light does not operate.	a. Be sure Circuit Breaker is in the ON position. b. Check the Fluorescent Lamp; replace, if necessary c. Check the Ballast; replace, if necessary d. Check the Switch; replace, if necessary e. Trace the Fluorescent Light Circuit; correct, if necessary
2. "Instant" hot water is too cold or too hot	a. Be sure Circuit Breaker is in the ON position b. Check the Thermostat Setting; adjust, if necessary c. Be sure Thermostat contacts close; replace, if necessary. (If Thermostat mounting area in Tank is bent; remove thermostat, insert mounting screw and pry Tank to proper position.) d. Check Heater element for continuity; replace Tank assembly, if necessary e. Trace the Heater Circuit; correct, if necessary
3. Water overflows around handle during dispenser usage	a. Clean and inspect the Valve Assembly Stem "O" Rings, replace, if necessary
4. Water drips from "instant" hot water spout (**NOTE:** This condition is normal during initial heating or after full capacity usage.)	a. Check the Thermostat Setting; lower, if necessary b. Check Water Supply pressure to Tank: increase, if below 15 psig c. Check Water Line connections on top of Tank per color coding; correct, if necessary d. Clean and inspect the Valve Assembly Spout Screen and Seat Disc; replace, as necessary
5. Hot plate does not heat	a. Be sure Circuit Breaker is in the ON position

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TABLE 3-1. (Continued)

PROBLEM	CORRECTION
5. Continued	b. Check the Element for continuity; replace, if necessary c. Check the Switch; replace, if necessary d. Trace the Heater Circuit; correct, if necessary
6. Latch on upper storage compartment door does not operate properly	a. Be sure the Latch is being used properly (i.e., touch and release to open, momentarily hold when closing) b. Check the Latch components; replace, if necessary
7. Refrigerator is not operating at the desired temperature	a. Be sure Circuit Breaker is in the ON position and that the refrigerator is plugged into the outlet behind the lower storage drawers b. Check the Temperature Setting; adjust, if necessary c. Check the Thermostat Switch; replace, if necessary d. Trace the Refrigerator Circuit; correct, if necessary e. Have a qualified refrigeration serviceman check the refrigeration system **WARNING: DO NOT ATTEMPT TO CHANGE THE REFRIGERANT CHARGE. HAVE THIS DONE BY A QUALIFIED REFRIGERATION SERVICEMAN.**

TABLE 3-2. ICE FLAKER TROUBLESHOOTING CHART

PROBLEM	CORRECTION
1. Compressor will not operate	a. Be sure Circuit Breaker is in the ON position b. Be sure the Baffle Assembly at the front of the storage bin is free to operate; release, if necessary, and do the following:

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TABLE 3-2. (Continued)

PROBLEM	CORRECTION
1. Continued	1) Check the Inner Switch; replace, if necessary 2) Check for loose or misadjusted Cam or Cams; adjust, if necessary (Par. 4-7) c. Check the Evaporator Thermostat Switch; adjust or replace, as necessary d. Trace the Ice Flaker Circuit; correct, if necessary e. Be sure the Water Supply to the unit has sufficient pressure and is not too hot f. Check the refrigeration system; if necessary, recharge it (Par. 4-7)
2. Compressor starts but Ice Flaker fails to produce ice	a. Check the Auger Assembly Drive System components, repair or replace, as necessary b. Trace the Drive System components; correct, if necessary c. Check Suction Line Pressure; adjust, if necessary (Par. 4-7)
3. Ice Flaker produces ice but won't dispense storage bin contents	a. Remove the Storage Bin Lid and examine the quality of the ice; if poor, refer to step 4 b. Check the Gate Solenoid and Agitator Motor; repair or replace, as necessary c. Trace Ice Flaker Dispensing Circuit; correct, if necessary d. Check the ice level in the Storage Bin; if too full, adjust the inner cam on the baffle assembly for lower ice level (Par. 4-7).

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TABLE 3-2. (Continued)

PROBLEM	CORRECTION
4. Ice produced is of poor quality	a. Be sure the Water Supply is of suitable quality; correct, if necessary b. Clean the Ice Flaker Assembly (Par. 3-4) c. Check the Water Level and Suction Line Pressure adjustments; correct, if necessary (Par. 4-7)
5. Excessive water drip from bin spout	Install new spout gasket and new style slide gate.
6. Excessive condensation is forming around ice flaker when Dietary Station is in area with high humidity	Install Drip Panel Kit P-759699-001 (installation instructions included)

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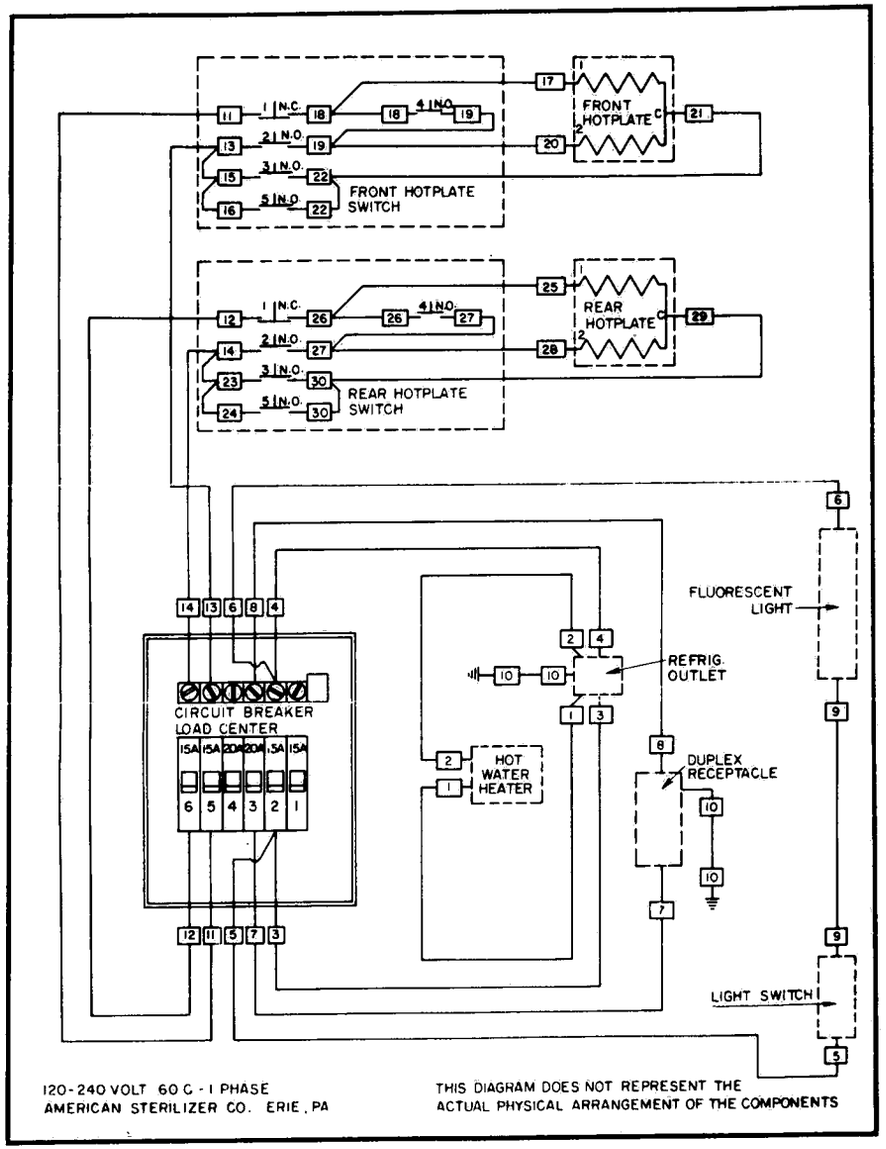

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Figure 3-6. WIRING DIAGRAM, Dietary Station.

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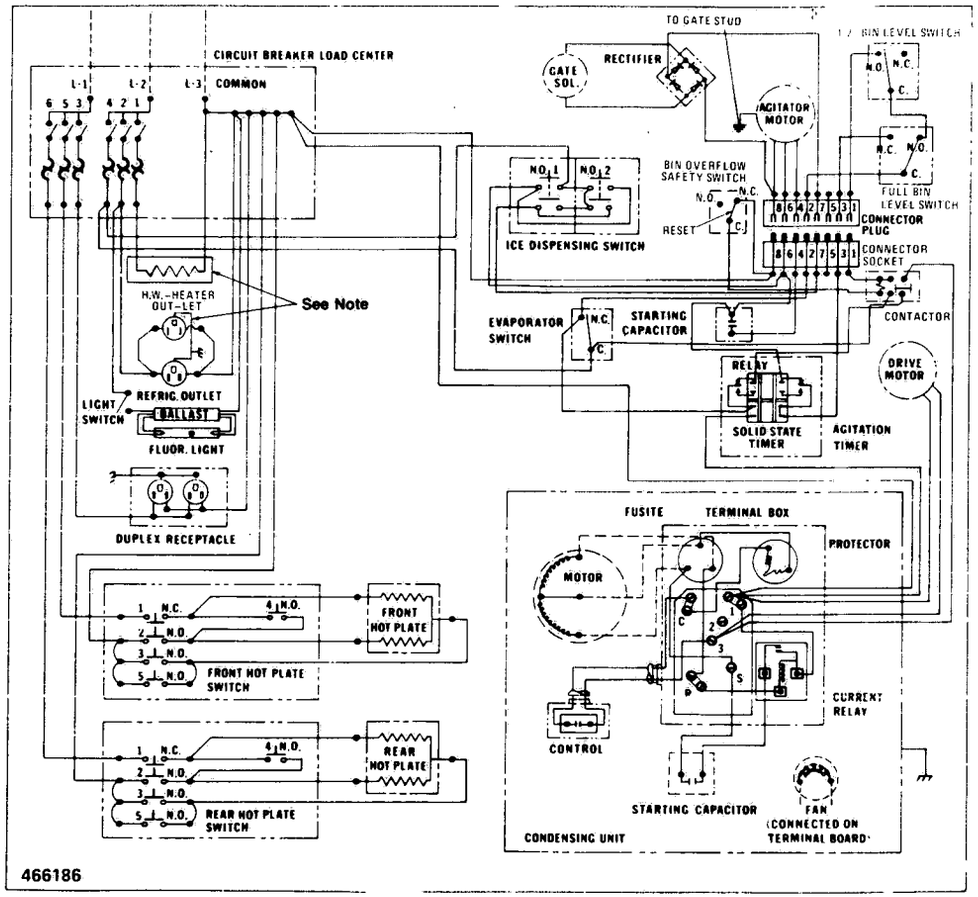

Figure 3-7. WIRING DIAGRAM, Dietary Station with Ice Flaker.

NOTE:

If Station is equipped with a waste disposal, the waste disposal will be connected to circuit breaker number one and the hot water heater will be connected to outlet on circuit breaker number 2.

If Station is not equipped with waste disposal, hot water heater will be connected to circuit breaker number one as shown.

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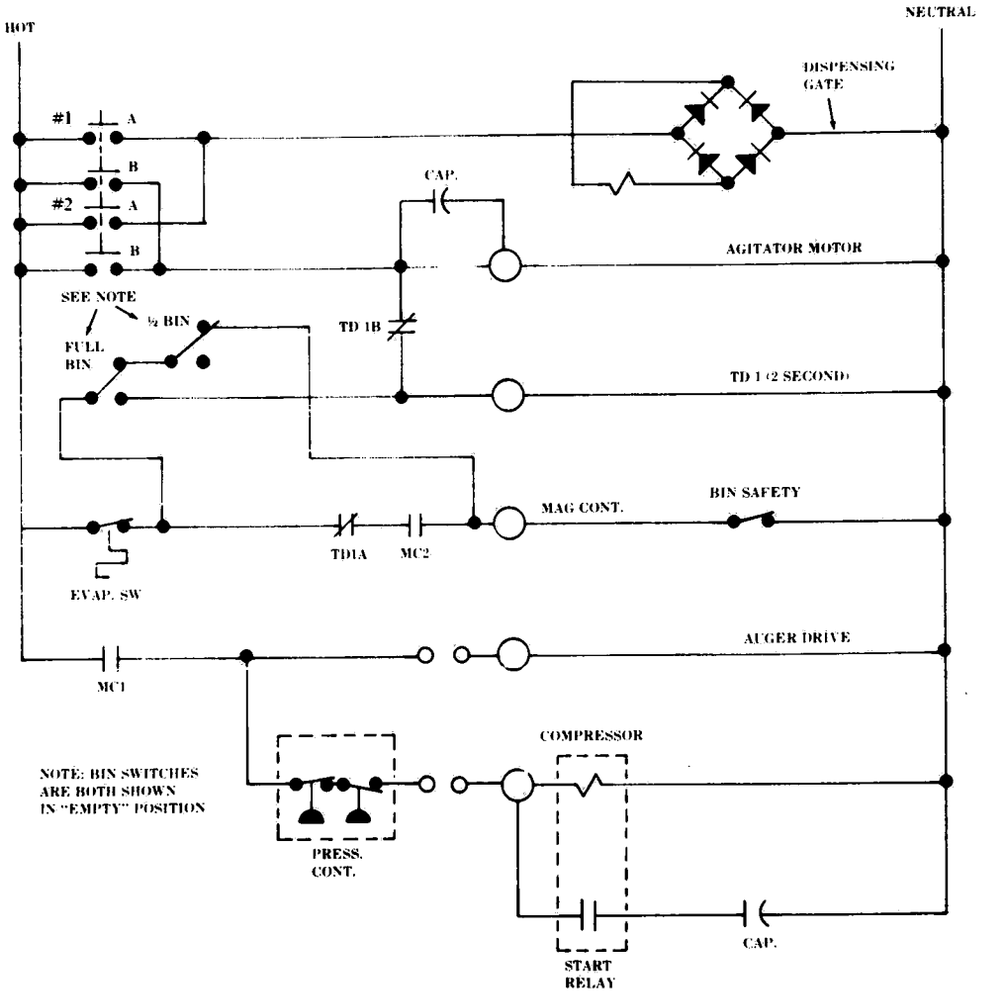

Figure 3-8. ELECTRICAL SCHEMATIC, Ice Flaker.

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SECTION 4

COMPONENT REPAIR AND REPLACEMENT

4-1. GENERAL

This section includes instructions for the adjustment, disassembly, repair and replacement of selected components. Exploded views showing the various parts and assemblies referred to in this section are in Section 5.

WARNING: THE DIETARY STATION CIRCUIT BREAKERS INTERRUPT ONLY ONE SIDE OF THE ELECTRICAL SUPPLY. ALWAYS SHUT OFF MAIN POWER SUPPLY TO THE DIETARY STATION BEFORE PERFORMING MAINTENANCE ON ANY OF THE ELECTRICAL COMPONENTS.

4-2. COMPONENT CONTROL SWITCHES

Disassembly (Fig. 5-1)

1. Position all six circuit breakers to OFF.

2. Remove the No. 8 screws from the bottom edge of the upper (countertop) backsplash (43).

3. Loosen the 8-32 screws that secure the backsplash to the control strip channel; remove the backsplash.

4. Slide the top of the channel out of its mounting clip. Lay the channel face down on the counter top.

CAUTION: Switch modules and related wiring are attached to the back side of the control strip channel. Use care when removing the channel to avoid damaging these items.

5. Remove and repair or replace the defective switch assembly. An ohmmeter may be used to determine the faulty module.

6. Reassemble the items in reverse order.

4-3. HOT PLATES

Replacement (Fig. 5-1)

1. Position the hot plate circuit breaker (see wiring diagram) to OFF.

2. Carefully lift the hot plate (23) out of the counter top, far enough to expose the terminal connections.

3. Disconnect the terminals from the heating element (24).

4. Reassemble the items in reverse order. Be sure drip pan and chrome ring are properly installed.

4-4. HOT WATER DISPENSER

Dispenser Cleaning and Inspection (Fig. 5-4)

1. Position the (optional) Ice Flaker and hot water circuit breakers (see wiring diagram) to OFF. Shut off the water supply to the Dietary Station.

2. Rotate the spout (13) and pull it straight out. Remove the filter screen (11) and flush it with clean water.

3. Pry the plug button out of the red knob (1). Remove the snap ring and spring washer.

4. Remove the knob, ball and cage assembly (2) and race cap (3).

5. Unscrew the knurled valve stem nut (4) and withdraw the valve stem (9) assembly.

6. Clean the entire assembly. Inspect all components for evidence of wear; replace, as necessary. Invert or replace the synthetic rubber valve stem disc (10).

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7. Clean the valve seat by placing the eraser end of a pencil on the seat while twirling the pencil between the palms of your hands.

8. Reassemble the items in reverse order.

Hot Water Tank Removal (Fig. 5-4)

1. Position all six circuit breakers to OFF. Shut off the water supply to the Dietary Station.

2. Remove the conduit and lead wires from the tank junction box.

3. Disconnect the tubing at the top (three places) and bottom (one place) of the tank.

4. Remove the screws that attach the tank and jacket assembly to the Station upright.

5. Disassemble and remove the tank assembly (16).

6. Reassemble the items in reverse order.

4-5. REFRIGERATOR

Removal (Fig. 5-1)

1. Position the refrigerator circuit breaker (see wiring diagram) to OFF.

2. Remove the lower storage drawer (28). Unplug the refrigerator supply cord. Remove the cord holder from the Station back.

3. Slide the refrigerator (26) out of the Station opening while feeding the supply cord through the grommet in the Station upright.

4. Service and then replace the refrigerator in reverse order.

WARNING: DO NOT ATTEMPT TO CHANGE THE REFRIGERANT CHARGE. HAVE THIS DONE BY A QUALIFIED REFRIGERATION SERVICEMAN.

4-6. CIRCUIT BREAKERS

Switch Replacement (Fig. 5-1, 33)

1. Disconnect electrical power to the Dietary Station.

2. Remove the screw that secures the face cover to the breaker box; remove the cover.

3. Pull the faulty switch from its socket and disconnect the leads.

4. Replace the switch and reassemble the items in reverse order.

4-7. ICE FLAKER

Icemaking Adjustments (Fig. 4-1)

NOTE: Suction line pressure is factory set for 22 ± 1/2 psig; the reservoir water level is set 5-1/2" from the top edge of the insulation on the auger-evaporator assembly. AMSCO testing has shown that with these adjustments, the Ice Flaker will perform satisfactorily under nearly all circumstances. Therefore, should it be necessary to change these settings, the proper adjustments will have to be individually determined. An indication of good ice production is the presence of loud sharp, cracking and squeaking sounds in the freezer assembly during operation.

1. To adjust suction line pressure:

a. Position the Ice Flaker circuit breaker (see wiring diagram) to OFF.

b. Remove the snap-in access panel adjacent to the refrigerator.

c. Remove the pipe cap and install a refrigeration-type pressure gauge at the compressor suction valve.

d. Remove the screw at the top and lower the cover.

e. Position the Ice Flaker circuit breaker to ON.

f. Adjust the pressure regulating screw for the desired setting. (A decrease in the factory setting, 22 ± 1/2 psig, will result in colder evaporator temperature and therefore drier ice. An increase will result in wetter ice.)

2. To change the reservoir water level, raise or lower the reservoir mounting bracket. (A lower water level, greater than 5-1/2", will result in longer exposure of the water to the evaporator coils and therefore a drier ice. A higher water level, less than 5-1/2" will expose a greater amount of water to the evaporator coils and therefore provide a wetter ice.)

3. Remove the pressure gauge and restore the Ice Flaker and condenser assemblies to normal. Be sure to position the Ice Flaker circuit breaker to OFF before removing the pressure gauge.

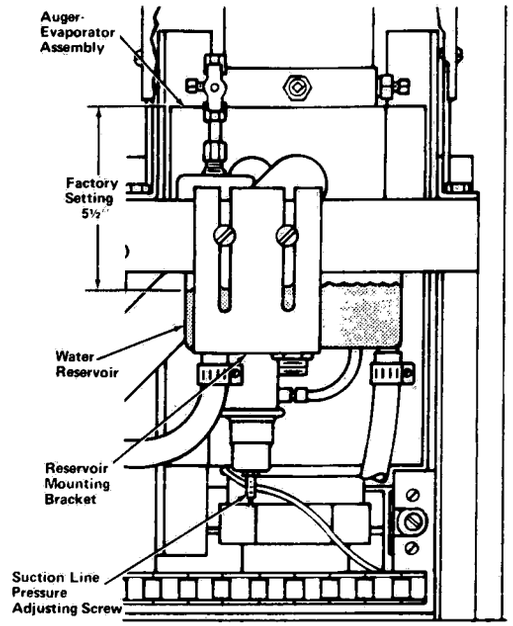

Figure 4-1. ICE FLAKER ADJUSTMENTS.

Storage Bin Ice Level Adjustment (Fig. 4-2)

1. Position the Ice Flaker circuit breaker (see wiring diagram) to OFF.

2. Remove the screw at the top and lower the cover.

3. Loosen the setscrew on the baffle assembly inner cam. Position the cam so that its respective switch actuator will be fully released when the baffle is rotated 60° (± 2°) clockwise from its perpendicular at-rest position. Tighten the setscrew.

NOTE: If desired, a lower level of ice in the storage bin may be maintained by setting the cam less than 60°.

4. Loosen the setscrew on the outer cam. Position this cam so that its respective switch actuator will be **released** when the baffle is rotated 30° (± 2°). Tighten the setscrew.

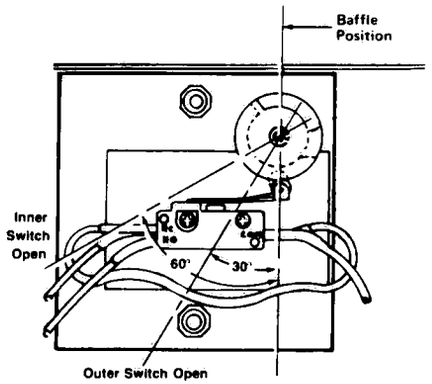

Figure 4-2. STORAGE BIN ICE LEVEL ADJUSTMENT.

Note: The bin overflow safety switch (Item 33, Fig. 5-2) will be actuated if the inner switch fails and allows the bin to fill with ice until the bin lid is lifted. This will shut the ice-maker down, until manually reset by pressing the Reset button. Access is by opening front cover.

5. Close the Ice Flaker cover and replace the screw.

Storage Bin Removal (Fig. 4-3)

NOTE: When to assemble the various pieces of PVC pipe joining ice flaker and storage bin, use PVC solvent, P-759400-001. Carefully follow instructions on the can. Do not use the cement beyond the expiration date stamped on the can.

1. Dispense the bin contents; then position the Ice Flaker circuit breaker (see wiring diagram) to OFF.

2. Remove the screw at the top and lower the cover.

3. Loosen the thumbscrew on the elbow hold-down clamp until the elbow is free to rotate.

4. Remove the Ice Flaker cover angle from the top of the Dietary Station.

5. Slide the two drain lines off the bin fittings.

6. Disconnect the Ice Flaker control plug.

7. Remove the four thumbscrews (two front and two back) from the storage bin hold-down angles.

8. Lift the storage bin up and out of the Ice Flaker assembly.

9. Reassemble the items in reverse order.

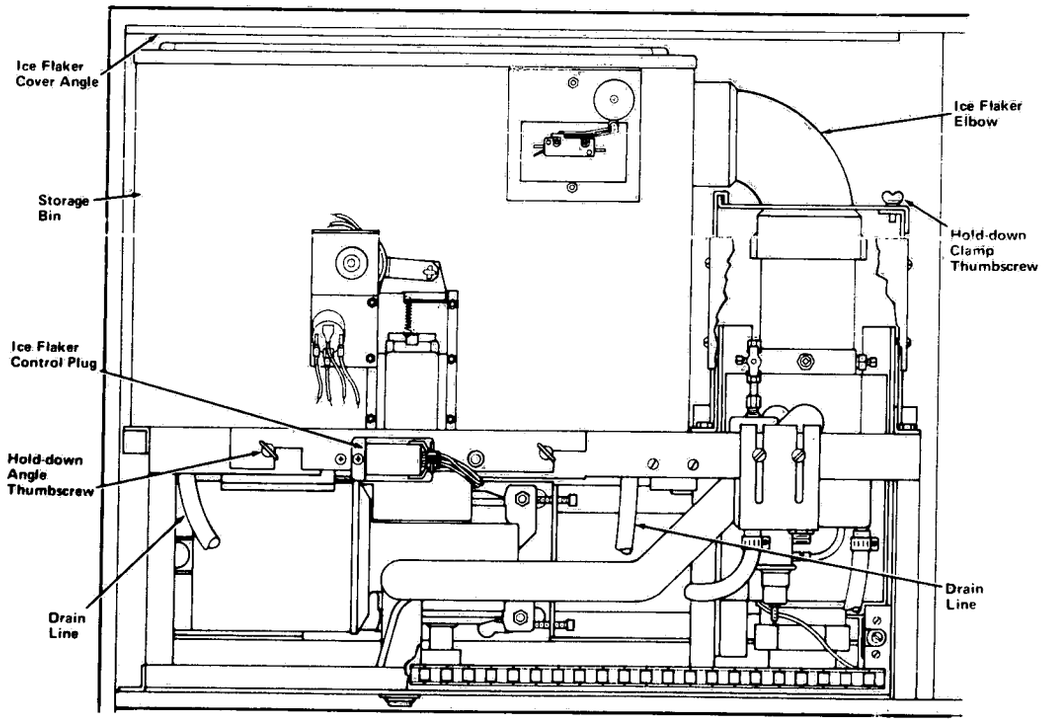

Figure 4-3. STORAGE BIN REMOVAL.

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C-1

Recharging Refrigeration System (Figs. 4-4, 4-5 and 4-6)

1. Position Ice Flaker circuit breaker (see wiring diagram) to OFF.

2. Remove lower storage drawer (Fig. 5-1) above refrigerant compressor unit.

3. Remove compressor unit access panel.

4. Check refrigerant label. If R-12 gas is indicated in upper left corner of label, lift up corner of label with a knife and break off corner indicating R-12. Place tag indicating R-502 gas to left of label.

5. Remove the large caps from the two service valves.

6. Turn square valve stems counterclockwise until they are fully in back seat position.

7. Remove the small caps from the service valves.

8. Attach red hose (from gauge kit) to high side (service valve on condenser liquid receiver).

9. Attach blue hose (from gauge kit) to low side (service valve on pump).

10. Direct white hose (from gauge kit) into sink.

11. Slightly turn square valve stems on both service valves clockwise. Gauges will indicate pressure.

12. Fully open both valves on gauge kit. Gas will escape through white hose.

CAUTION: Do not fully open *service* valves or oil will be carried off with gas.

As gas pressure lowers, valve stems on service valves may be turned clockwise until gas ceases to come out of white hose.

NOTE: Unit has now been completely discharged and is ready to be recharged.

13. Close both valves on gauge kit.

14. Attach white hose (from gauge kit) to a R-502 gas bottle (purple). Bottle must be upright.

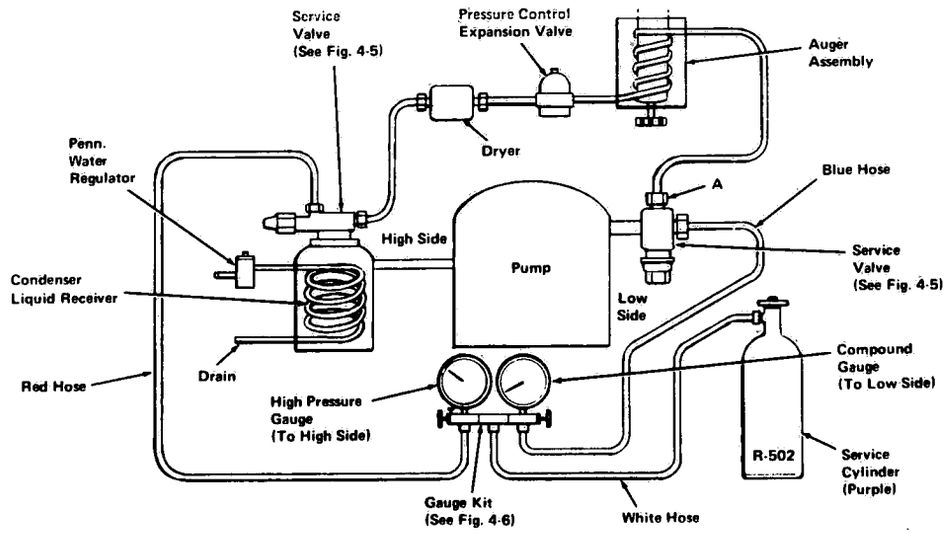

Figure 4-4. RECHARGING ICE FLAKER REFRIGERATION SYSTEM.

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C-2

15. Turn valve stem on high side service valve fully **counterclockwise.**

16. Turn valve stem on low-side service valve fully **clockwise.**

17. Loosen flarenut ("A" on Fig. 4-4) connected to low-side service valve.

18. Slightly open low-side valve on gauge kit. This will allow gas to purge the system and escape through loose flarenut.

19. Close low-side valve on gauge kit after 10-15 seconds.

20. Tighten flarenut on low-side service valve.

21. Place (hang) the R-502 gas bottle upright on (from) a scale and record the weight.

22. Turn valve stem on low-side service valve counterclockwise approximately half-way.

23. Fully open low-side valve on gauge kit. The system is now being charged with freon.

24. Position Ice Flaker circuit breaker to ON and start the pump.

25. Close the valve on gauge kit when the scale indicates a decrease in bottle weight of 1-3/4 pounds.

26. Run unit for approximately ten minutes.

27. Check the gauges. The high side should be approximately 185 psig. If not, adjust high side with Penn Water regulator. The low side should be approximately 22 psig. If not, adjust low side with pressure control expansion valve located by auger assembly.*

28. After obtaining the correct gauge readings, turn valve stems on **both** service valves to full counterclockwise position.

29. Remove red, blue and white hoses from service valves and gas bottle.

30. Replace the large and small caps on the service valves.

31. Before replacing compressor unit access panel and lower storage drawer, check valves for leaks using a halide leak detector. Also check tygon tubing water line from discharge or effluent side condenser liquid receiver for bubbles. If bubbles are present, the condenser is leaking gas and must be replaced.

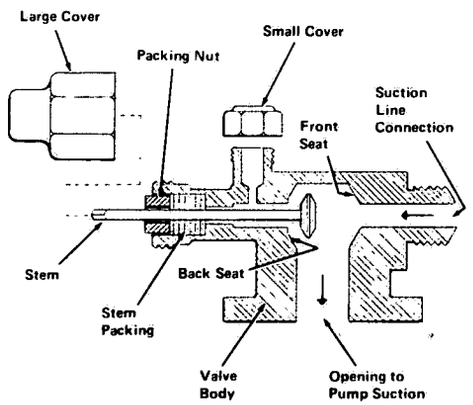

Figure 4-5. SERVICE VALVE.

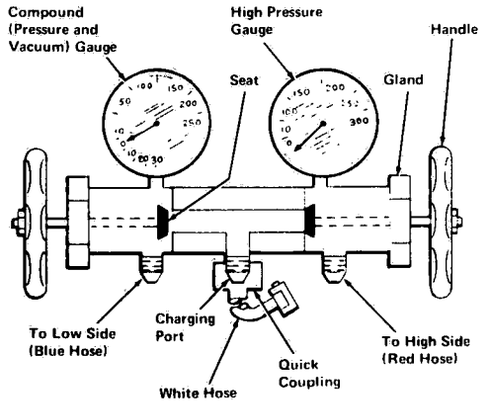

Figure 4-6. GAUGE KIT.

*Turning it clockwise will increase pressure on low side and turning it counterclockwise will decrease pressure.

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Gate Slide Replacement (Fig. 4-7)

1. Remove spring.

2. Remove six 8-32 kep nuts.

3. Disassemble the remaining (five) parts in the following order:

- solenoid assembly
- spout
- old-style gate slide plate (P-461369-001)
- gate slide
- spout gasket

4. Discard old-style gate slide plate and old spout gasket.

5. Reassemble in the following order:

- new spout gasket
- gate slide
- new-style gate slide plate
- spout
- solenoid assembly
- six 8-32 kep nuts
- spring

If oil drain plug is not easily accessible, relocate drain plug as follows:

1. Remove the fastener and lower the front cover to gain access to the Ice Flaker Assembly.

2. Remove the screws holding the hinge to the shelf and put the cover aside.

3. Position the Ice Flaker circuit breaker at OFF and disconnect electrical power to the Dietary Station.

4. Disconnect the supply cables on the (Reliance) gear motor. Identify cables for reconnection.

5. Slacken the chain by loosening the two 1/4-20 screws.

6. Loosen the four 5/16 nuts holding the feet of the (Reliance) gear motor. Slide the motor toward the auger assembly until the chain can be disengaged from the small sprocket.

7. Remove fasteners holding the (Reliance) gear motor and lift it out of the Dietary Station. Place motor on a drip tray (oil may drip out of breather plug vent).

8. Open drain plug and drain oil.

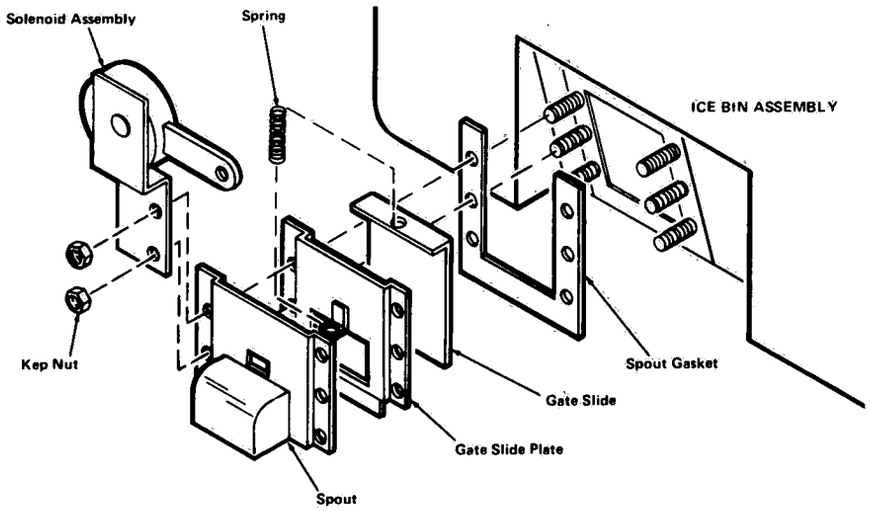

Figure 4-7. GATE SLIDE REPLACEMENT.

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9. Using a socket wrench, remove the four capscrews on the drive side flange.

10. Loosen flange by lightly rapping it with a mallet then rotate flange 180 degrees.

11. Examine gasket and replace it if necessary with one formed from Permatex No. 2 FORM-A-GASKET (available from hardware store).

12. Securely fasten the capscrew on the flange.

13. Turn the (Reliance) gear motor around and remove the breather plug.

14. Be sure vent is clean then remove red plug.

15. Fill gearbox with clean oil until the oil flows through the opening for the red plug (approximately one quart).

16. Replace red and breather plugs. Be sure that they are tight.

17. Replace (Reliance) gear motor, performing steps 5, 6 and 7 in reverse order. The chain should deflect 1/4 to 3/8 inch at midspan when pressed.

18. Reconnect the supply cables on the (Reliance) gear motor and electric power to the Dietary Station.

19. Position the Ice Flaker circuit breaker at ON and be sure chain is moving from left to right when slack side of chain is facing front of machine. If not, check connection to motor.

20. Reassemble the front cover.

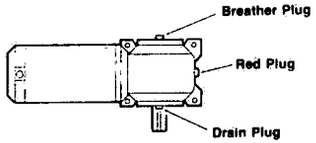

Figure 4-8. RELOCATION OF OIL DRAIN PLUG.

Vinyl Tubing (Fig. 5-2)

If Ice Flaker emits a loud grinding noise after it has been worked on, the vinyl tubing (30) that connects the Reservoir (27) to the Auger-evaporator (31) is kinked. This causes starvation of water to the Auger-evaporator and the noise is produced. Straighten the vinyl tubing.

After completing work on the Icemaker, be sure the vinyl tubing is **not** kinked.

Removing Continuous Dispensing Control (Fig. 4-9 & 5-1)

Some operators, after pressing the left ice-flaker dispensing switch (Fig. 2-1), have walked away without pressing it again to stop the dispensing of ice. Since the gate solenoid and agitator motor remain energized, noisy operation and failure of the solenoid will result. In addition, balling of ice in bin may occur.

Only if customer desires removal of continuous ice dispensing control, perform the following conversion:

1. Turn off all circuit breakers.

2. Remove screws supporting backsplash (43) and put screws and backsplash aside.

3. Pull out channel that houses all push button switches and place it on the counter.

4. Remove fishpaper insulation from around ice-flaker dispensing switches (11).

5. Locate link on underside of left ice-flaker dispensing switch (Fig. 4-9).

6. Using a 1/8" drill, remove pin; discard pin and link.

7. Press the switch; contacts should remain closed only while switch is being depressed (same as right ice-flaker dispensing switch).

8. Replace the fishpaper, channel, backsplash and screws.

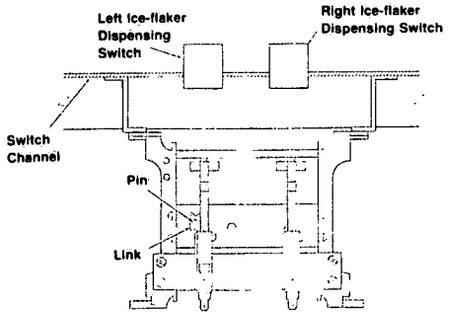

Figure 4-9. UNDERSIDE OF ICE-FLAKER DISPENSING SWITCHES.

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Ice Flaker Brace Assembly (Figs. 4-10, 4-11, and 5-2)

To prevent premature sprocket wear and chain climbing and breakage, install service kit, P-762350-001, as follows:

1. Remove the front cover to gain access to the chain drive mechanism.

2. Inspect both sprockets (25 and 23) and the chain (26), making sure that they have not been damaged.

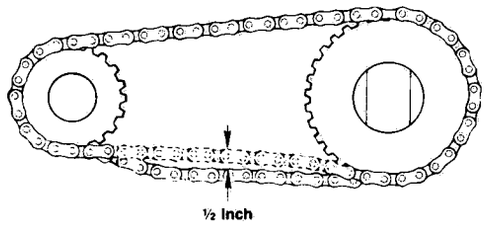

Figure 4-10. CHAIN PLAY.

Also, be sure that the sprockets are secured to their respective shafts and are in line with each other.

3. Adjust the gear motor to obtain 1/2 inch total chain play. (See Figure 4-10.)

4. Remove the bottom right hand nut from the gear motor (24), and replace nut with a spacer nut (454936-001). Use the same lockwasher.

5. Position the brace assembly as shown in Figure 4-11. Hand tighten the socket head screw.

6. Rotate the 1/2-inch rod to remove all end play; do not overtighten. Lock the rod with the hex nut.

7. Tighten the socket head screw. Be sure that the chain play set in step 3 has not changed.

8. Lubricate the chain and sprockets with AMSCO lubricant, P-761612-001. Do not use substitutes.

9. Replace the front cover.

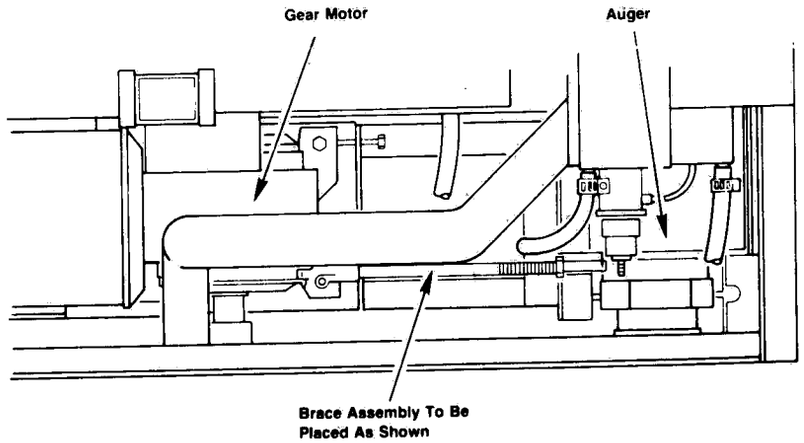

Figure 4-11. INSTALLATION OF BRACE ASSEMBLY.

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SECTION 5

EXPLODED VIEWS AND PARTS LISTS

The following pages contain an illustrated parts breakdown identified as follows:

General Assembly	Fig. 5-1
Ice Flaker Assembly	Fig. 5-2
Faucet and Soap Dispenser Assembly	Fig. 5-3

Index numbers are not assigned to parts with little or no maintenance replacement frequency, nor to commercial hardware. Such are illustrated, however, merely to aid in the various assembly and disassembly procedures covered in this manual. Parts not identified should either be ordered from AMSCO (by description) or procured locally as the situation dictates. When ordering by description, include (from the parts list) the assembly number on which the part is located. Also include, if applicable, complete nameplate data including Manufacturer. Thread sizes (e.g., No. 8, 10-32, 1/4-20, etc.) are listed as aids in selecting the proper fasteners.

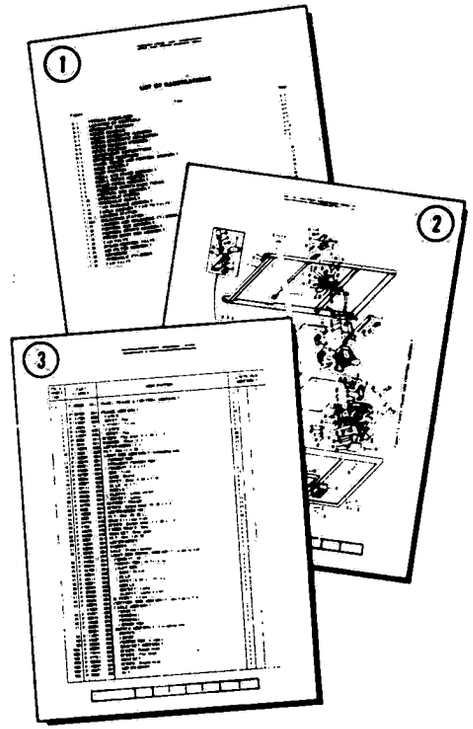
The numbers, descriptions and quantities of the parts listed on the subsequent pages are those required for a Dietary Station. The UNITS PER ASSEMBLY column, specific to a given assembly or subassembly, is indicated by an asterisk.

HOW TO USE THE ILLUSTRATED PARTS BREAKDOWN

1. Determine the function and application of the part required. Turn to the List of Illustrations and select the most appropriate title. Note the illustration page number.

2. Turn to the page indicated and locate the desired part on the illustration.

3. Refer to the accompanying description for specific information regarding the part.



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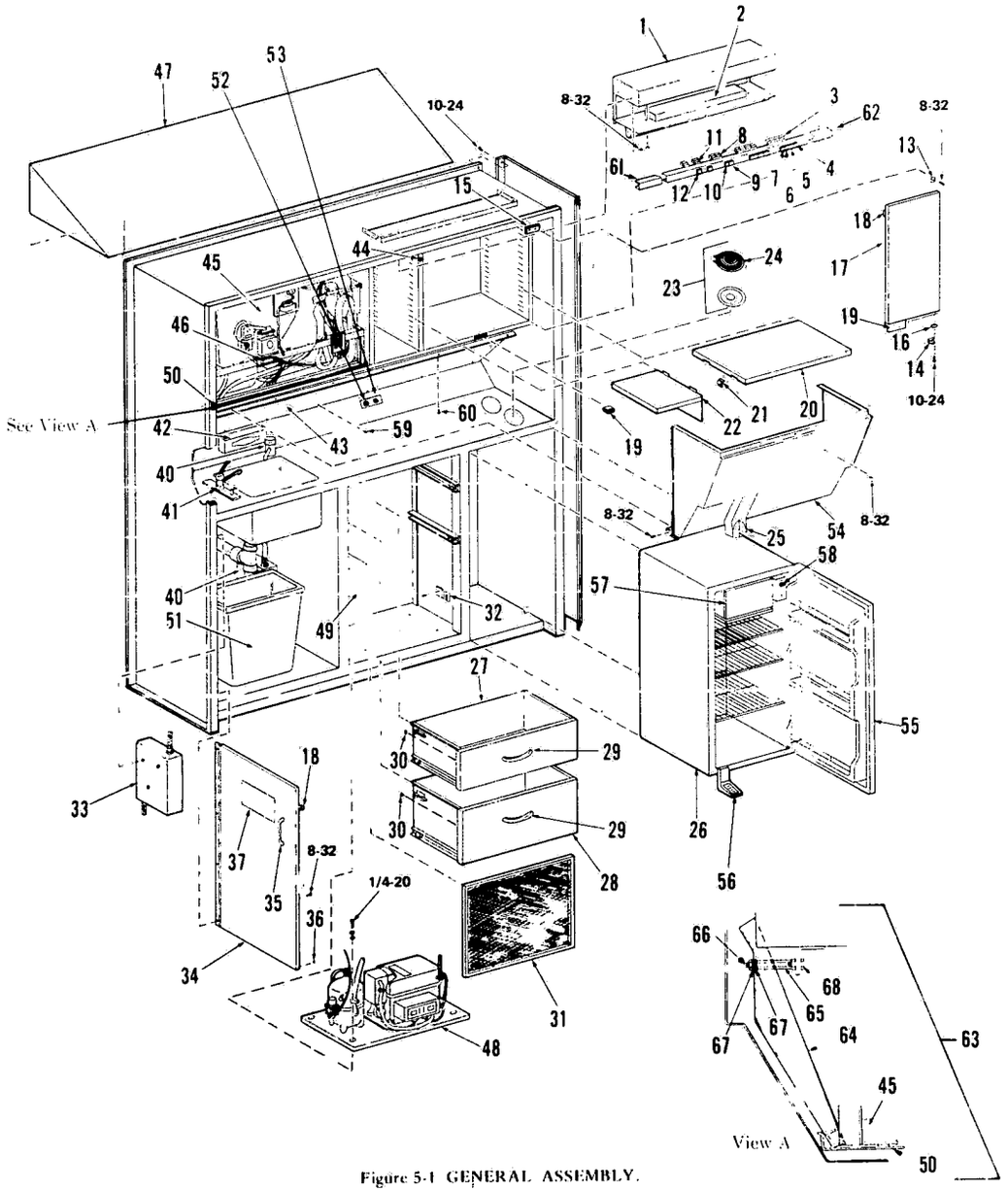

Figure 5-1 GENERAL ASSEMBLY.

FIG. & INDEX NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSEMBLY			
5-1-	467035	GENERAL ASSEMBLY, 60" Dietary Station	*			
	467616	GENERAL ASSEMBLY, 72" Dietary Station		*		
	467730	GENERAL ASSEMBLY, 72" Dietary Station with Ice Flaker			*	
1	451341-091	FLUORESCENT LIGHT	1	1		
	451400-051	FLUORESCENT LIGHT			1	
2		• BALLAST	1	1	1	
	762352-001	• DIFFUSER	1	1	1	
	451344-091	SWITCH ASSEMBLY, Hot Plate	2	2	2	
3	754243-091	• MODULE, Snap Switch	10	10	10	
4	759682-004	• BUTTON, Glow indicator (HI)	2	2	2	
5	759682-003	• BUTTON, Glow indicator (MED)	2	2	2	
6	759682-002	• BUTTON, Glow indicator (LOW)	2	2	2	
7	759682-001	• BUTTON, Glow indicator (OFF)	2	2	2	
	452370-091	SWITCH ASSEMBLY, Fluorescent light	1	1	1	
8	754243-091	• MODULE, Snap switch	1	1	1	
9	759682-005	• BUTTON, Glow indicator (ON)	1	1	1	
10	759682-001	• BUTTON, Glow indicator (OFF)			1	
	452566-091	SWITCH ASSEMBLY, Ice Flaker			4	
11	754243-091	• MODULE, Snap Switch			2	
12	759682-006	• BUTTON, Glow indicator (ICE)	4	5	3	
13	452598-068	HINGE, Left hand	4	5	3	
14	452602-068	HINGE, Right hand	8	10	6	
15	451831-091	PLATE, Tapping	8	10	6	
16	452601-091	BEARING, Nylon	4	5	2	
17	460373-010	DOOR, Upper storage compartment (13-11/16" wide)			1	
	460913-010	DOOR, Upper storage compartment (9-3/4" wide)	4	5	4	
18	453417-001	CATCH, Magnetic	4	5	3	
19	454175-001	HANDLE	1			
20	451343-091	SHELF, Upper storage compartment (26-7/16" long)		2	1	
	451342-091	SHELF, Upper storage compartment (27" long)	1			
	451593-091	SHELF, Upper storage compartment (14-3/32" long)				
21	431121-091	CLIP, Shelf mounting	8	8	4	
22	460380-091	SHELF, Upper storage compartment	1	1	1	
23	430074-091	HOT PLATE ASSEMBLY	2	2	2	
24		• ELEMENT, Heating			1	
25	468021-001	SPOUT, Ice Flaker dispensing	1	1	1	
†26	451324-091	REFRIGERATOR	2			
27	460526-091	DRAWER, Lower Storage (3-13/16" deep x 10" wide)		2	1	
	460360-091	DRAWER, Lower Storage (3-13/16" deep x 22" wide)	2			
28	460318-091	DRAWER, Lower Storage (8-5/8" deep x 10" wide)		2	1	
	460365-091	DRAWER, Lower Storage (8-5/8" deep x 10" wide)	4	4	2	
29	430061-056	• PULL, Drawer	8	8	4	
30	430053-091	• BUMPER, Rubber			1	
31	460929-001	PANEL, Condensing unit access			2	
32	452535-091	CLIP, Panel retaining	1	1		
33	467984-002	BREAKER BOX with wiring			1	
	467984-001	BREAKER BOX with wiring	1	1	1	
	467984-003	• BREAKER BOX without wiring	4	4	4	
	762006-001	•• Switch, 15 amp	2	2	2	
	762006-002	•• Switch, 20 amp	1	1	1	
	467822-003	• • Breaker, Circuit	1	1	1	
	454179-001	• • Contactor, Magnetic (Rowan)				

†Also specify manufacturer and nameplate data when ordering replacement parts.

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FIG. & INDEX NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSEMBLY			
5-1-34	160352-091	DOOR, Sink module	1	1	1	
35	430061-056	• PULL, Drawer	1	1	1	
36	130053-091	• BUMPER, Rubber	4	4	4	
37	451266-091	• FLAP, Door	1	1	1	
38		(NOT USED)				
39		(NOT USED)				
40		HOT WATER DISPENSER – See Figure 5-4 or 5-5	1	1	1	
41	430067-051	FAUCET AND SOAP DISPENSER – See Figure 5-3	1	1	1	
42	130469-091	TOWEL DISPENSER	1	1	1	
43	460882-091	BACKSPLASH	1			
	460884-091	BACKSPLASH		1	1	
44	130053-091	BUMPER, Rubber	10	14	6	
45	NLA	ICE FLAKER ASSEMBLY – See Figure 5-2 (467983)			1	
46	453048-091	SOCKET, Ice Flaker Connector			1	
47	460532-091	TOP, Slope	1			
	460583-091	TOP, Slope		1	1	
	430473-091	VINYL TUBING, Ice Flaker Assembly (1/2" I.D.) – Not Shown			A/R	
†48	160954-091	CONDENSING UNIT, Ice Flaker Assembly			1	
	761703-001	CAPACITOR, Start			1	
	761704-001	RELAY, Start			1	
	752155-091	VALVE, Waste Regulating (Condenser Unit)			1	
	452551-091	FILTER-DRYER, Ice Flaker liquid line – Not Shown			1	
	163082-001	SUCTION LINE, Ice Flaker condensing unit – Not Shown			1	
49	454179-001	CONTACTOR, Magnetic			1	
50	426374-001	PAN, Drip			1	
51	NLA	BASKET, Waste (151277)	1	1	1	
52	119076-001	RECEPTACLE, Duplex	1	1	1	
53	430076-091	PLATE, Cover	1	1	1	
54	465791-001	PANEL		1	1	
55	756263-091	GASKET, Door	1	1	1	
56	759413-001	FOOT PEDAL ASSEMBLY	1	1	1	
57	756332-091	FREEZER DOOR ASSEMBLY	1	1	1	
58	NLA	TIMER, Refrigerator Defrost (759015)	1	1	1	
59	430041-045	SCREW, No. 8	6	6	6	
60	430002-045	SCREW, 8-32	6	6	6	
61	166196-001	CHANNEL	1			
	166190-001	CHANNEL		1	1	
62	167990-001	CHANNEL, Switch	1	1		
	167987-001	CHANNEL, Switch			1	
63	759699-001	KIT, Drip Panel			1	
64	760200-001	• PANEL, Drip			1	
65	759698-001	• SPACER			2	
66	36926-091	• STUD			2	
67	10455-091	• WASHER			4	
68	3045-091	• NUT, Hex			6	
69	90213-091	• ELBOW, Copper — Not Shown			2	
70	756769-091	• CLAMP, Hose — Not Shown			1	

†Also specify manufacturer and nameplate data when ordering replacement parts.

Service Bulletin Number						

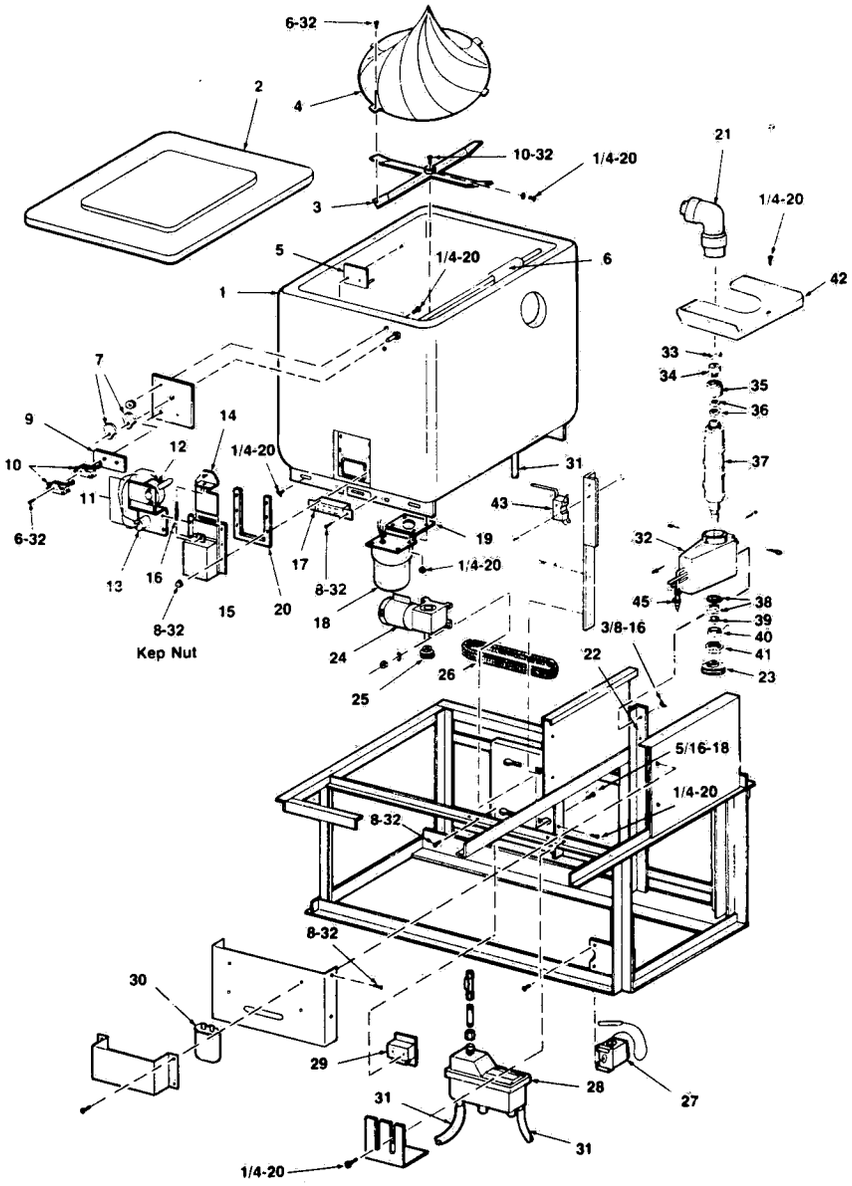
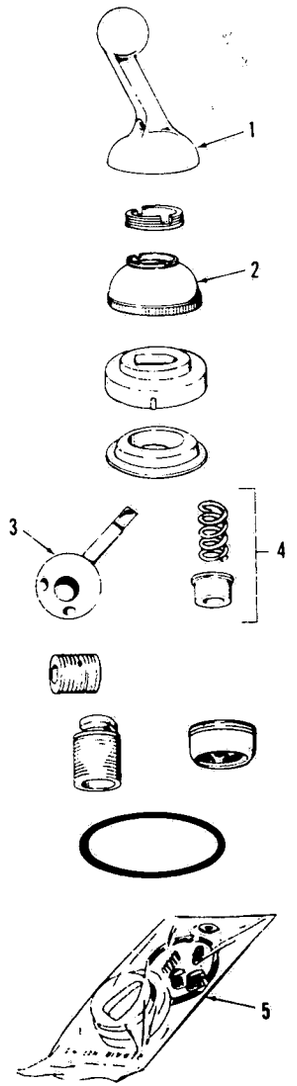


Figure 5-2. ICE FLAKER ASSEMBLY.

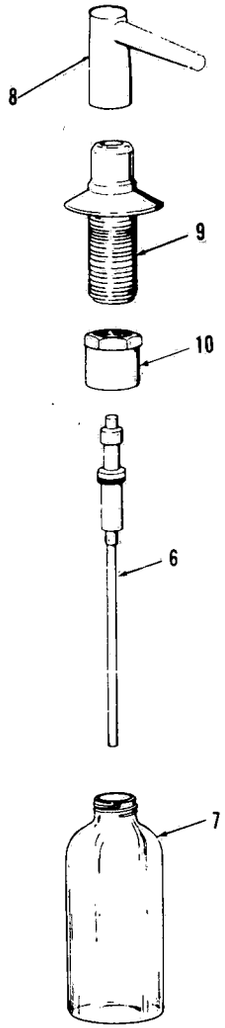
Service Bulletin Number						

FIG. & INDEX NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSEMBLY
5-2-	NLA	ICE FLAKER ASSEMBLY (see 467983-001)	*
	761682-001	REBUILT ICE FLAKER ASSEMBLY	A/R
	467985-091	BIN ASSEMBLY, Storage	1
1	467829-091	• BIN	1
2	461221-091	• LID	1
3	465817-001	• AGITATOR	1
4	465979-001	• CONE ASSEMBLY	1
5	461222-001	• BRACKET, Dispenser	1
6	461198-001	• BAFFLE ASSEMBLY	1
7	461784-001	• CAM ASSEMBLY	2
8		(NOT USED)	
9	453097-091	• INSULATION, Switch	1
10	454185-091	• SWITCH	2
11	465824-001	• SOLENOID ASSEMBLY, Gate	1
12	78814-091	•• SOLENOID, Rotary	1
13	79747-001	•• RECTIFIER	1
14	461368-001	• GATE SLIDE	1
15	461546-001	• GATE SLIDE PLATE (New Style)	1
		• GATE SLIDE PLATE (Old Style — **Replace with new style**)	
16	453124-001	• SPRING, Gate	1
17	453042-091	• PLUG, Connector	1
18	757204-091	• GEAR MOTOR, Agitator	1
19	453546-001	• GASKET, Motor Shaft	1
20	453127-001	• GASKET, Spout	1
21	NLA	ELBOW (see 461664-001)	1
22	NLA	SHIM STRIP, Auger-evaporator assembly	A/R
23	453020-091	SPROCKET, Auger-evaporator assembly	1
24	NLA	GEAR MOTOR, Auger-evaporator assembly(Reliance)(see 465760-001)	1
25	453019-091	SPROCKET, Gear motor	1
26	453018-091	CHAIN, Gear motor	1
27	452546-091	SWITCH, Evaporator	1
28	452536-091	RESERVOIR, Water	1
	761503-001	• STEM AND FLOAT (Not Shown)	1
29	† 50999-091	TIMER, Agitation, Pre-Set (2 Sec.) Replaces adjustable timer 453138-091	1
30	453132-091	CAPACITOR	1
31	430473-091	VINYL TUBING (1/2" I.D.)	A/R
32	465605-091	AUGER-EVAPORATOR ASSEMBLY	1
33	760245-001	• CAP, Grease #NW9339	1
34	760245-002	• BEARING, Upper #NR6804	1
35	760245-003	• HOUSING, Upper Bearing #NW9323	1
36	760245-004	• O-RING #NR6807	2
37	760245-005	• AUGER	2
38	760245-006	• WATER SEAL ASSEMBLY #NR7538	1
39	760245-007	• BEARING, Lower #NR0801	1
40	760245-008	• HOUSING, Lower Bearing #NR0801	1
41	760245-009	• LOCKNUT, Brass #NW9321	1
	NLA	REBUILT AUGER — EVAPORATOR ASSEMBLY (see 465605-002)	A/R
	465694-001	SUCTION LINE, Auger-evaporator assembly (Not shown)	1
42	461615-001	PLATE, Hold Down Assembly	1
	46113-091	• PLATE, Hold Down	1
	451174-001	• PLATE, Side	2
43	461781-001	SWITCH ASSEMBLY, Safety	1
44	466531-001	BRACE ASSEMBLY (Not Shown)	1
45	759876-001	VALVE, Expansion #NR6798	1

† Note: Later units with preset agitation timers have timer positioned on Auger Assembly bracket instead of as shown in illustrations in this manual.



Faucet



Soap Dispenser

Figure 5-3. FAUCET AND SOAP DISPENSER ASSEMBLY.

Service Bulletin Number						

FIG. & INDEX NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSEMBLY
5-3-	430067-051	FAUCET AND SOAP DISPENSER ASSEMBLY	
		FAUCET ASSEMBLY	
1	754564-091	• HANDLE	1
2	753169-091	• CAP	1
3	753168-091	• BALL ASSEMBLY	1
4		• SEAT (Included in Repair Kit)	1
5	751492-091	• KIT, Repair	1
	412524-001	SOAP DISPENSER ASSEMBLY	
6	412524-004	• PUMP ASSEMBLY	1
7	412524-005	• BOTTLE	1
8	412524-002	• HEAD ASSEMBLY	1
9	412524-003	• SUPPORT (Delta #493)	1
10		• ADAPTER, Inlet (Delta #485)	1

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D-1

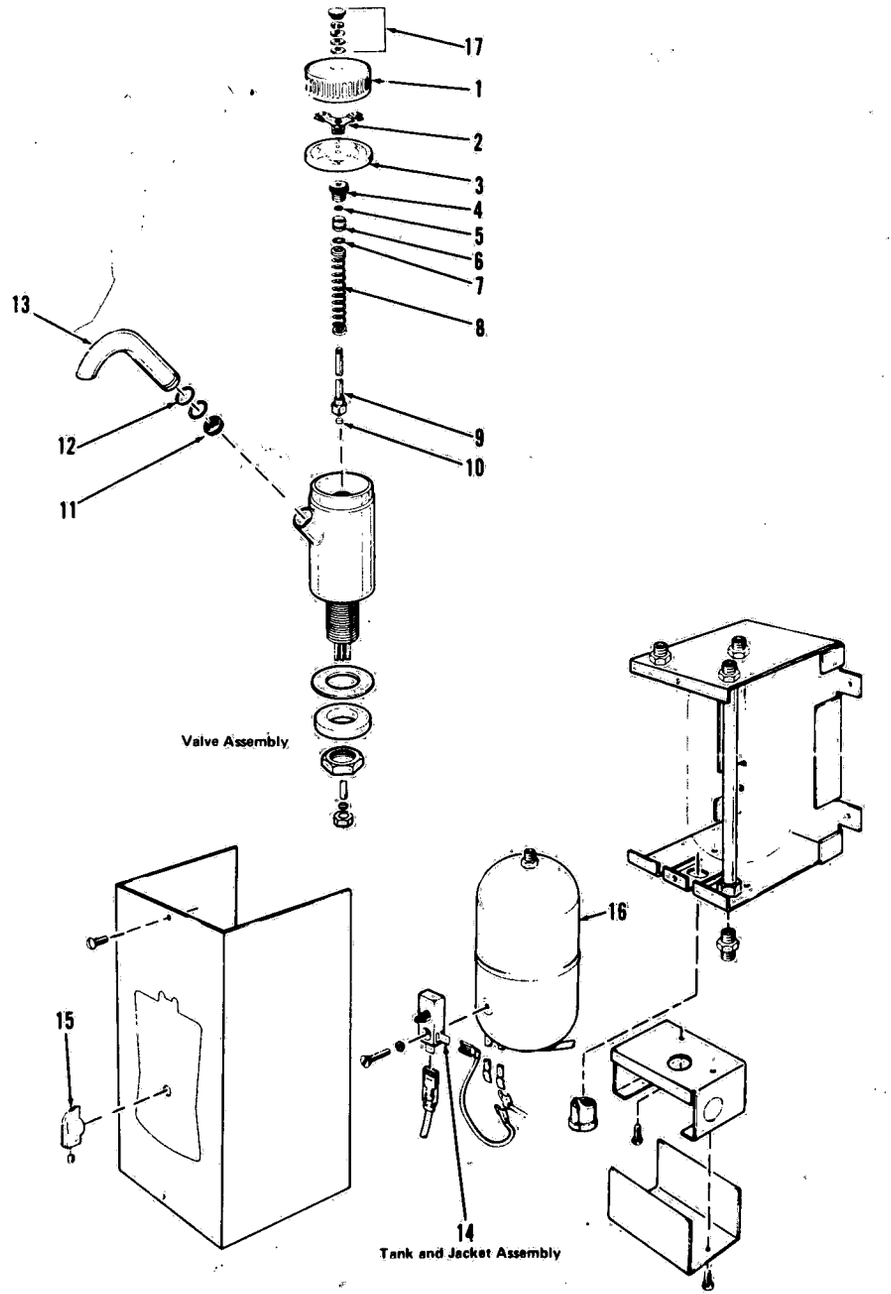

Figure 5-4. HOT WATER DISPENSER — Hobart Model 1H-65.

Service Bulletin Number						

D-2

FIG. & INDEX NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSEMBLY
5-4-		HOT WATER DISPENSER — Hobart Model IH-65 (See Note 1)	1
		VALVE ASSEMBLY (See Note 2)	1
1	750863-091	• KNOB	1
2	758565-091	• BALL AND CAGE ASSEMBLY	1
3	758566-091	• CAP, Race	1
4	758567-091	• NUT, Retaining	1
5	758568-091	• "O" RING, Stem	1
6	758569-091	• BUSHING, Seal	1
7	758570-091	• "O" RING, Stem	1
8	758571-091	• SPRING	1
9	758572-091	• STEM, Valve	1
10	758573-091	• DISC, Seat	1
11	759498-001	• SCREEN, Spout	1
12	759321-001	• "O" RING, Spout	1
13	762095-001	SPOUT ASSEMBLY	1
14	763992-001	THERMOSTAT — Hobart 241043	1
15		KNOB, Temperature	1
16	753251-091	TANK ASSEMBLY with heater	1
17	758727-001	KIT, Knob Retaining	1

NOTES:

1. This is the old-style hot water dispenser (Hobart Model IH-65). To replace an entire IH-65, order Kit Q-758432-001 (Hobart Model HWC-2 with all hardware and instructions).

2. The valve assembly for Model IH-65 is no longer available. To repair the valve, order Kit P-759119-001 (includes items 1 thru 10; and 17).

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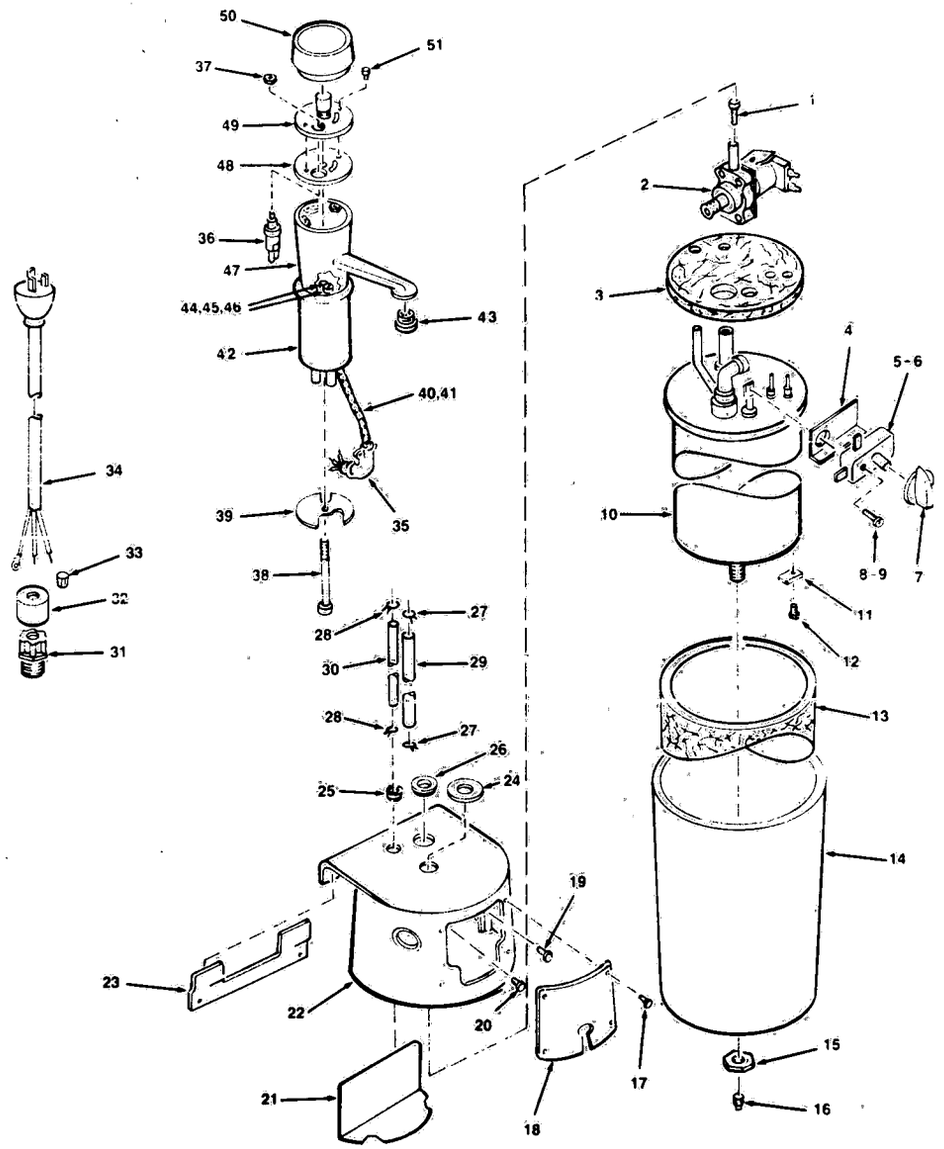

Figure 5-5. HOT WATER DISPENSER — Hobart Model HWC-1.

Service Bulletin Number						

FIG. & INDEX NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSEMBLY			
5-5		*HOT WATER DISPENSER — Hobart Model HWC-1, 120 Volt				
		HOT WATER DISPENSER — Hobart Model HWC-1, 208-240 Volt				
		KIT, Installation (Includes Saddle Valve C-113614, 90° Ell FP-47-25, and ¼" Copper Tubing A-203659-2) (Hobart A-261274)	1	1		
-1	764315-928	VALVE SCREEN ASSEMBLY Hobart C-110984-2)	1	1		
-2	762110-001	VALVE, Solenoid, 120 V (Includes Pt. 1) (Hobart C-240343)	1			
		VALVE, Solenoid, 208-240 V (Incl. Pt. 1) (Hobart C-113020-1)		1		
-3		INSULATION, Top (Hobart A-203734)	1	1		
-4		ENCLOSURE, Thermostat (Hobart B-110050)	1	1		
-5	763992-001	THERMOSTAT (Hobart 241043)	1	1		
-6		INSULATION, Thermostat (Hobart B-111196)	1	1		
-7		KNOB, Thermostat (Includes screws) (Hobart A-203652-2)	1	1		
-8		SCREW, Round Head No. 8-32 x ⅜ (Hobart SC-27-32)	4	1		
-9		LOCKWASHER, Shakeproof No. 8 (Hobart WL-7-7)	1	1		
-10	761538-001	TANK BODY AND ELBOW ASSEMBLY (120 Volt)	1			
	761538-002	TANK BODY AND ELBOW ASSEMBLY (208-240 V)		1		
-11		PLATE, Tank Retaining (Hobart A-203667)	2	2		
-12		SCREW, Round Head, Phillips No. 6-32 x ⅜ (Hobart SC-7-6)	3	3		
-13		INSULATION, Tank Body (Hobart A-203695)	1	1		
-14		BOTTOM ENCLOSURE AND LABEL ASSY. (Hobart B-111776-8)	1	1		
-15		PAL-NUT, ¼-20 (Hobart A-203690)	1	1		
-16		PLUG, Pipe ¼ NPT (Hobart A-203689)	1	1		
-17		SCREW, Phillips, Self Tapping, No. 6-32 x ⅜ (Hobart SD-14-28)	3	3		
-18		FRONT COVER AND LABEL ASSEMBLY (Hobart B-111775-5)	1	1		
-19		SCREW, Pan Head, No. 8-32 x ⅜ (Hobart SC-18-32)	1	1		
-20		SCREW, Hex Head, No. 10-32 x ⅜ (Hobart N-202559)	1	1		
-21		BARRIER, Wiring Compartment (Hobart C-201511)	1	1		
-22		TOP ENCLOSURE AND LABEL ASSY. (Give Mod. & Ser. No.) (Hobart B-111777)	1	1		
-23		BRACKET, Mounting (Hobart A-203691)	1	1		
-24		BUSHING, Valve (Hobart A-203692-1)	1	1		
-25		BUSHING, Air Tube (Hobart A-203693-1)	1	1		
-26		BUSHING, Hot Water Discharge (Hobart A-203695-2)	1	1		
-27		CLAMP, Hose, ¾ (Hobart A-203695-2)	2	2		
-28		CLAMP, Hose (Hobart A-203695-1)	2	2		
-29		TUBE, Flexible, ¾ I.D. (Hobart A-203691-8)	1	1		
-30		TUBE, Flexible, ¼ I.D. (Hobart A-203694-7)	1	1		
-31		CONNECTOR, Strain Relief (Hobart FE-6-31)	1	1		
-32		BOOT, Protective (Hobart C-111126-2)	1	1		
-33		WIRE NUT, No. 72 Ideal (Hobart FE-6429)	1	1		
-34		CORD AND PLUG ASSEMBLY, 120 Volt (Hobart S-63335-10)	1			
		CORD AND PLUG ASSEMBLY, 208-240 V (Hobart S-63335-30)		1		
-35		CONNECTOR, 90° Conduit (Hobart FE-2-52)	1	1		
-36	759057-001	SWITCH (Includes Pt. 37) (Hobart B-87711-131)	1	1		
-37		NUT, Hex. 15/32-32 (Hobart A-111419)	1	1		
		*Replaced with Hobart Model HWC-3, 115 Volt on units shipped after 6/4/80.				

Service Bulletin Number						

FIG. & INDEX NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSEMBLY			
5-5	761656-001	SPOUT ASSEMBLY	1	1		
-38		• SCREW, Fillister Head, ¼-20 x 5½ (Hobart SC-12-95)	1	1		
-39		• PLATE, Mounting (Hobart A-110653)	1	1		
-40		• CONDUIT ASSY., Flexible (Inc. Pt. 41) (Hobart B-114467)	1	1		
-41		• BUSHING, Anti Short (Hobart BF-2-1)	2	2		
-42		• SPOUT RISER ASSEMBLY (Hobart B-113157)	1	1		
-43		• STREAM BREAKER ASSEMBLY (Hobart A-203645)	1	1		
-44		• SCREW, Pan Head, Self Tapping, No. 8-32 x ⅜ (Hobart SD-14-23)	1	1		
-45		• COLLAR, Conduit Anchor (Hobart A-110052)	1	1		
-46		• SCREW, Pan Head, Self Tapping, No. 10-32 x ⅜ (Hobart SD-14-12)	1	1		
-47		• SPOUT BODY ASSEMBLY (Hobart C-114197-2)	1	1		
-48	762160-001	• GASKET, Cover (Hobart A-203643)	1	1		
-49	762150-001	• SWITCH AND PLATE ASSEMBLY (Hobart C-114466)	1	1		
-50	759106-001	• CAP ASSEMBLY (Hobart C-114841-3)	1	1		
-51		• SCREW, Flat Head, No. 6-32 x ¾ (Hobart SC-13-20)	2	2		
		SWITCH and leads assy. (Incl. Pt. 26) (Hobart B-114417-2)	1	1		

Service Bulletin Number						

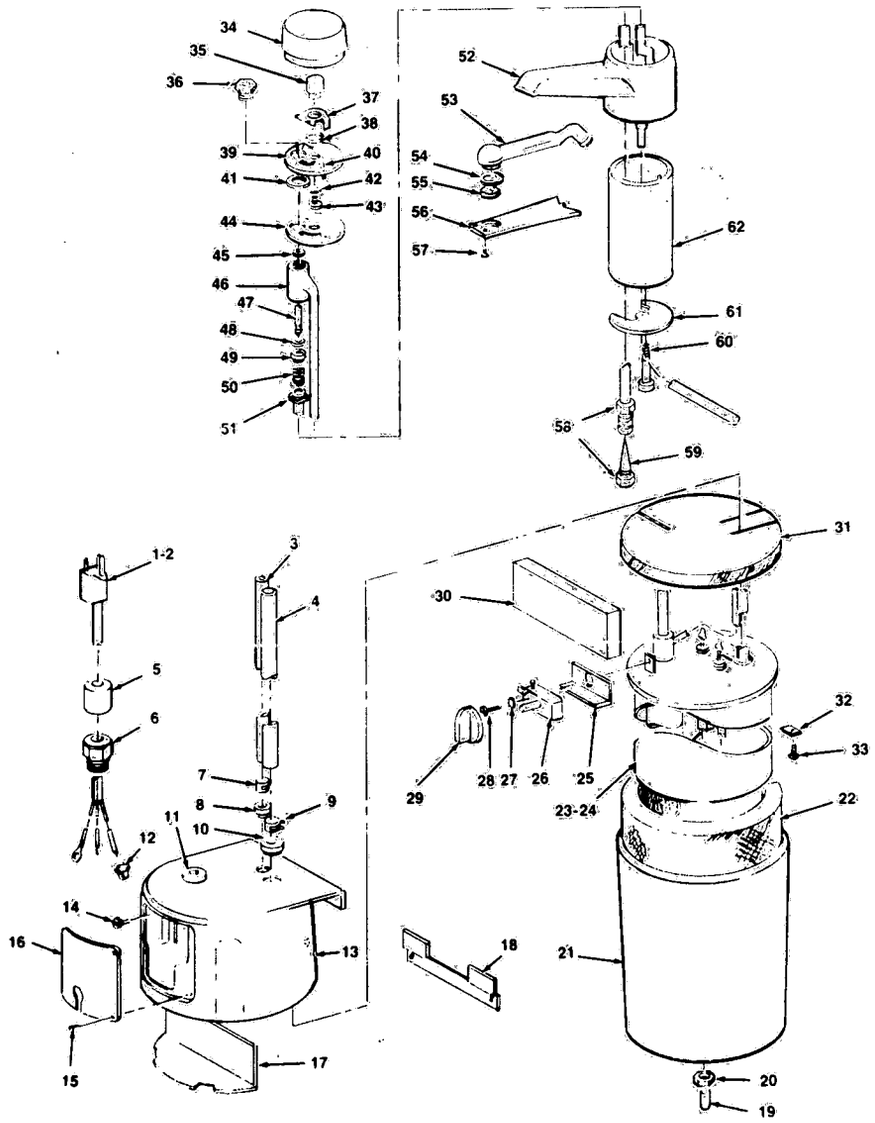

Figure 5-6. HOT WATER DISPENSER — Hobart Model HWC-2.

FIG. & INDEX NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSEMBLY			
5-6		*HOT WATER DISPENSER — Hobart Model HWC-2, 120 Volt	*			
		HOT WATER DISPENSER — Hobart Model HWC-2, 220-240 Volt		*		
1		Cord & Plug (115 V., 50/60 Hz.) — D-115392	1			
2		Cord & Plug (200-240 V., 60 Hz.; 220 V., 50 Hz.) — S-63335-39		1		
3		Tubing (1/4" I.D.) — A-203694-5	1	1		
4		Tubing (3/8" I.D.) — A-203694-6	1	1		
5		Boot — Protective — C-114126-2	1	1		
6		Strain Relief — FE-6-31	1	1		
7		Clamp — Tube (3/8" Tubing) — B-113156-1	2	2		
8		Bushing — Air Tube — A-203693-1	1	1		
9		Clamp — Tube (1/2" Tubing) — B-113156-2	2	2		
10		Bushing — Water Outlet Tube — A-203693-2	1	1		
11		Bushing — Water Inlet Tube — A-203693-3	1	1		
12		Wire Nut (#72B Ideal) — FE-6-29	2	2		
13		Enclosure — Top — D-240517-1	1	1		
14		Mach. Screw — #10-32 x 3/8" Indented Slot. Hex Hd. (Mach. Grd.) A-202559	1	1		
15		Self-Tapping Screw — #6-32 x 3/8" Phil. Pan Hd., Type 1 — SD-14-28	4	4		
16		Front Cover & Label Assembly — B-111775-5	1	1		
17		Barrier — Wiring Compartment — C-201511	1	1		
18		Bracket — Mounting — A-203691	1	1		
19		Plug — 1/8" Sq. Hd. Pipe — FP-28-3	1	1		
20		Special Nut — 1/4"-18 "Palnut" — A-203690	1	1		
21		Bottom Enclosure & Label Assembly (Give ML & Serial Number) — B-111776-3	1	1		
22		Insulation — Tank Body — A-203735	1	1		
23		Tank Assembly (115 V., 50/60 Hz.) — D-240484-3	1			
24		Tank Assembly (200-240 V., 60 Hz.; 220 V., 50 Hz.) — D-240484-4	1	1		
25		Enclosure — Thermostat — B-110050	1	1		
26	763992-001	Thermostat — 241043	1	1		
27		Lock Washer — #8 Ext. Shakeproof — WB-7-7	1	1		
28		Mach. Screw — #8-32 x 3/4" Rd. Hd. — SC-27-32	1	1		
29		Knob — Thermostat — A-203652-2	1	1		
30		Insulation — Thermostat — B-111796	1	1		
31		Insulation — Top — A-203734	1	1		
32		Strap — Tank Support — A-203667	3	3		
33		Mach. Screw — #6-32 x 3/8" Phil. Rd. Hd. — SC-74-6	3	3		
		Kit — Saddle Valve Installation (Incls. Saddle Valve Assembly (C-113614) & 1/4" Tubing (A-203659-2) — B-115357	1	1		
		Wire Assembly (White) (Cord to Heater) (Not Shown) — D-110994-6	1	1		
		Wire Assembly (Black) (Thermostat to Heater) (Not Shown) — D-110994-2	1	1		
		Wire Assembly (Black) (Cord to Thermostat) (Not Shown) — B-200534-35	1	1		
34	759106-001	Cap Assembly — C-114041-3	1	1		
35		Shaft — Cap — A-203640	1	1		
36		Retainer — "O" Ring — B-240447	1	1		
37		Cam — C-240458	1	1		
38		Spring — Cap Return — A-203644	1	1		
		*Replaced with P/N P-755715-131 Hobart Model HWC-3, 115 Volt on units shipped after 6/4/80. Refer to Figures 5-7 and 5-8.				

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FIG. & INDEX NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSEMBLY			
5-6						
39	762106-001	Plate — Valve Mounting — B-114389	1	1		
40		Self-Tapping Screw — #6 x 3/8" Flat Hd., Type FZ — SD-11-6	2	2		
41		Washer — Belleville — A-240431	1	1		
42		Washer — WS-23-22	1	1		
43		Mach. Screw — #8-32 x 3/8" Pan Hd. — SC-18-32	1	1		
44	762160-001	Gasket — Valve Plate — B-114390	1	1		
45		"O" Ring — D-67500-90	1	1		
46		Valve & Tube Assembly — B-240457	1	1		
47		Stem — Valve — B-240436	1	1		
48		Seal — Valve — B-240450	1	1		
49		Base — Seal — B-240454	1	1		
50		Spring — Compression — B-240451	1	1		
51		Tube & Closure Assembly — B-240455	1	1		
52	764317-020	Spout Body & Insert Assembly — C-114406	1	1		
53	764317-021	Tube — Spout — C-240200	1	1		
54		"O" Ring — D-67500-85	1	1		
55		Screen — Flow — C-114597	1	1		
56		Plate — Spout — C-115874	1	1		
57		Self-Tapping Screw — #4-20 x 5/16" Phil. Flat Undercut Hd. "Plastite" — SD-32-12	2	2		
58		Union — Compression (1/4" Tube to 1/4" Tube) — FF-75-1	2	2		
59		Screen — Inlet Supply — B-240443	1	1		
59		Mach. Screw — 1/4"-20 x 5-1/2" Fil. Hd. — SC-12-95	1	1		
60		Plate — Sink Mounting — B-114391	1	1		
61		Spout Riser Assembly — B-113157	1	1		
62		Mechanical Valve Assembly (Incls. items #35 thru 39 & 41 thru 51) (Not Shown) — D-240661	1	1		

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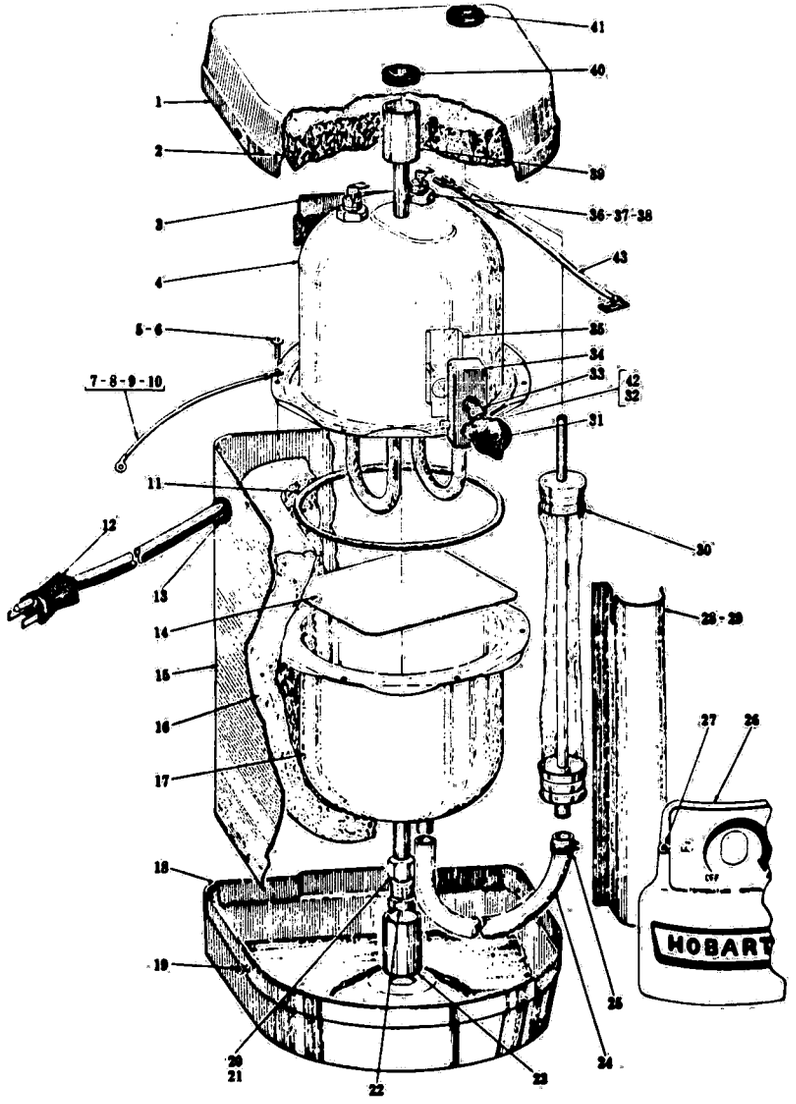

Figure 5-7. HOT WATER DISPENSER AND TANK (HOBART MODEL HWC-3) (Sheet 1 of 2)

FIG. & INDEX NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSEMBLY
5-7-	P-755715-131	HOT WATER DISPENSER AND TANK (HOBART MODEL HWC-3) Sheet 1 of 2	X
1		CAP-TOP, D-241256-2	1
2		INSULATION, Upper, B-240811	1
3		BRACKET, Mounting, B-241258	1
4		ASSEMBLY, Upper Tank and Tube, C-240798	1
5		SCREW, Mach., #8x32 x 3/8" Phillips Pan Hd., SC-18-31	6
6		NUT, Mach., #8-32 Hex, NS-9-13	6
7		GROUND WIRE ASSEMBLY, B-240834	1
8		SCREW, Mach., #8x32 x 3/8" Pan Hd., SC-18-32	1
9		WASHER, Locker, #8, WL-7-7	1
10		NUT, Mach., #8-32 Hex, NS-9-13	1
11		O-RING, D-67500-96	1
12		ASSEMBLY, Cord and Plug, C-240477	1
13		STRAIN RELIEF, FE-17-41	1
14		DEFLECTOR, B-240802	1
15		ASSEMBLY, Shell Cover, D-241255-2	1
16		INSULATION, Tank, B-240805	1
17		ASSEMBLY, Lower Tank, C-240797	1
18		CAP, Bottom, D-241257-2	1
19		SCREW and LOCKWASHER, #8 x 3/8" Phillips Hd. Truss Hd., Type AB-SA-21-5	4
20		NUT, Tube Fitting, 3/8, FP-77-56	1
21		SLEEVE, Tube Fitting, FP-77-57	1
22		PLUG, Drain, B-241260	1
23		SPACER, B-240807	1
24		HOSE, Clear, B-240821	2
25		CLAMP, Tube, B-113156-4	1
26		COVER, Thermostat, C-287047	2
27		SCREW, Self-Tapping, #6-32 x 3/8", Phillips Pan Hd., Type 23	1
28		COVER, Aspirator, C-241259	1
29		SCREW, Self-Tapping, #6-32 x 3/8", Phillips Pan Hd., Type 23	1
30		ASSEMBLY, Displacer, C-240815	1
31		KNOB, Thermostat, B-241283	1
32		NUT, Mach., #8-32 Hex, NS-9-13	1
33		BUSHING, Thermostat, B-240814	1
34		THERMOSTAT, D-240812	1
35		DUST COVER, Thermostat, B-240813	1
36		ELEMENT, Heater, B-241385-3	2
37		• O-RING, D-67500-100	2
38		• NUT, Heater Element, M-79861	1
39		SPACER, B-240807	1
40		BUSHING, Water Outlet Tube, A-203693-2	1
41		BUSHING, Water Inlet Tube, A-203693-3	1
42		WASHER, Lock, #8, WL-7-7	1
43		ASSEMBLY, Thermal Fuse, B-241371	1
		NOTE: Upper Tank Assembly (C-240795-3) includes Items 4 and 36.	

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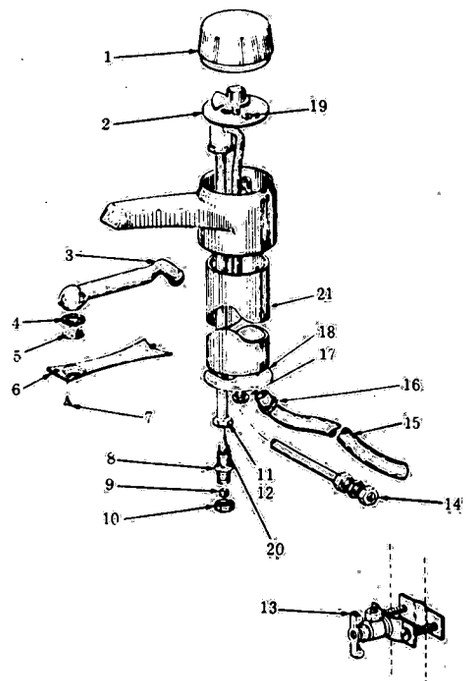

SPOUT UNIT

Figure 5-8. HOT WATER DISPENSER AND TANK (HOBART MODEL HWC-3) (Sheet 2 of 2)

FIG. & INDEX NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSEMBLY
5-7-	P-755715-131	HOT WATER DISPENSER AND TANK (HOBART MODEL HWC-3) Sheet 2 of 2	X
1		CAP ASSEMBLY, C-114041-3	1
2		ASSEMBLY, Mechanical Valve, E-240824 (See Note)	1
3		TUBE, Spout, C-240716	1
4		WASHER, Spout, B-241013	1
5		SCREEN, Flow, C-114597	1
6		PLATE, Spout, C-115874	1
7		SCREW, Self-Tapping, #4 x 20 x 5/16", Phil. Flat Undercut Hd. "Plastite"	2
8		UNION, Compression, FP-75-1 (1/4" tube to 1/4" tube)	1
9		• SLEEVE, 1/4, FP-47-34	1
10		• NUT, 1/4", FP-47-35	1
11		• SLEEVE, 1/4", FP-47-34	1
12		• NUT, 1/4", FP-47-35	1
13		ASSEMBLY, Self-drilling Valve, C-113614	1
14		UNION, Compression, FP-75-1	1
15		TUBING, 3/8" I.D., A-203694-6	1
16		CLAMP, Tube, 3/8" Tubing, B-113156-2	A/R
17		SCREW, Mach., 1/4"-20 x 5-1/2" Rd. Hd., SC-110-1	1
18		PLATE, Sink Mounting, B-114391	1
19		SCREW, Self-Tapping, #6 x 3/8", Phil. Flat Hd., Type B	2
20		SCREEN, Inlet, B-240443	1
21		ASSEMBLY, Spout Riser	1

NOTE: Mechanical Valve Assembly (Item 2) includes Items 8 and 21.

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AMSCO SERVICE

AMSCO DIETARY STATIONS (SECOND GENERATION)

P-757212-002

(7/85)

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