

S6163-DP-FSE-010

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**TECHNICAL MANUAL
FOR
HOT FOOD WELL
MODEL RHN-N**

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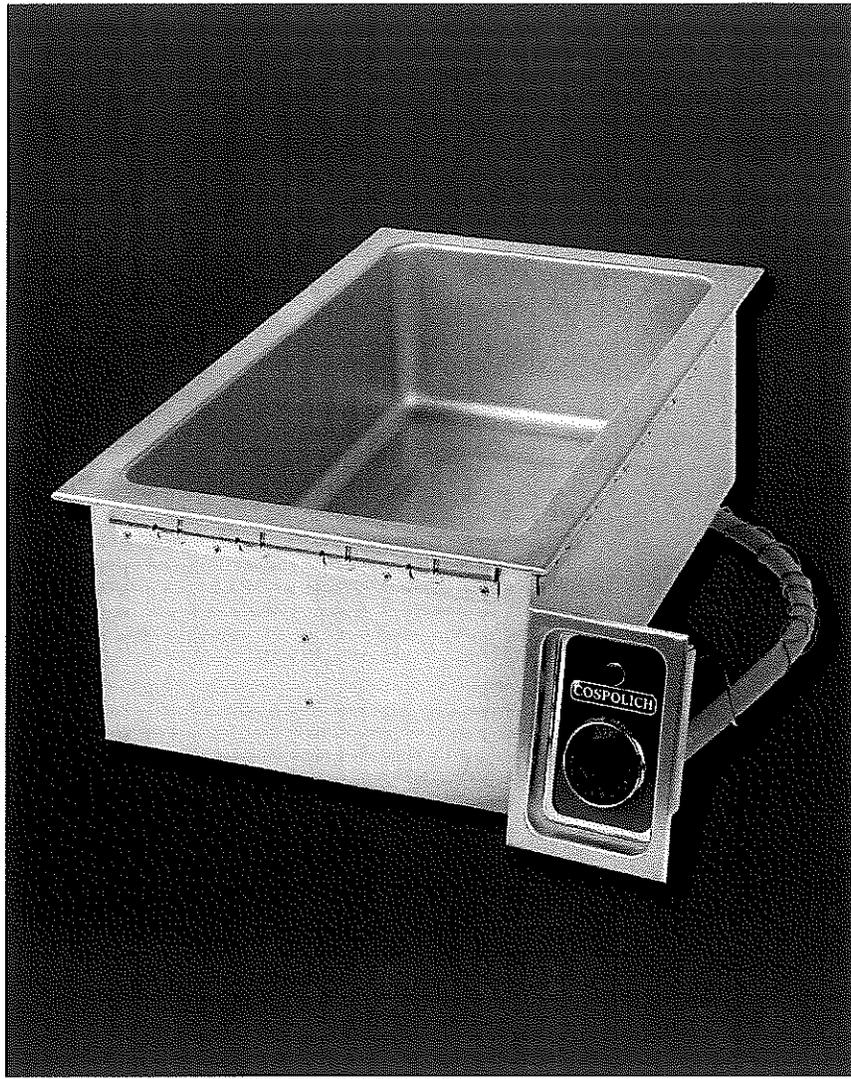


Figure 1 – Hot Well Unit Photo

Table 1 – Unit Specifications

Brand	Model	Heater Watts	Pan Cut Out	Control Cut Out	Control Type	Drain Location	Drain Size
Cospolich	RHN-N	1500	13 5/8" x 21 5/8"	3 1/2" x 5 1/2"	Thermostat	Right	1/2" NPT*

* NPT - National Pipe Thread

Features and Operating Controls

A. Thermostatic Controls

The temperature of the Cospolich Hot Well is controlled using a thermostat. The heating element will cycle on and off periodically based on the users desired temperature setting.

The temperature is set by turning the temperature control knob, see Figure 2.

From the OFF position, turning the knob clockwise will switch the unit on. The knob is labeled with graduated numbers. The operating temperature increases as the numbers on the dial are rotated to the 12 O-Clock position. When not in use, the knob should be turned to the OFF position. This position has a detent to ensure that the switch is indeed off. A 'click' should be both heard and felt when knob is turned to OFF position. The control panel contain has a red indicator light to visually notify you when the unit is on.

The control should be set to #10 during preheating. It should then be turned down to #8 (or lower) during normal operating conditions. This ensures the unit will cycle correctly and not overheat the food.

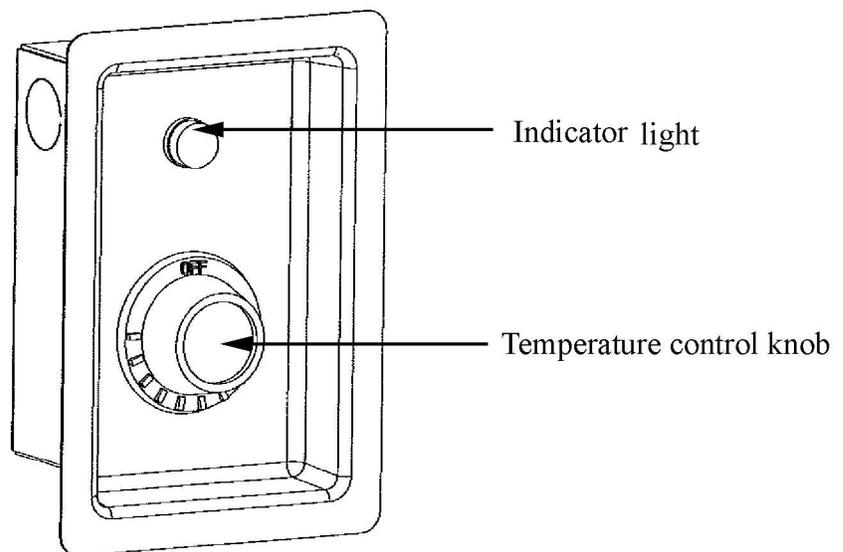


Figure 2 – Thermostatic Controls Detail

B. Bar Tabs

The Hot Well is easily secured to a top opening by means of Bar Tabs. These tabs fully line the underside of the mounting surface. By inserting a flat blade screwdriver (recommended: 5/16" x 8") into the Bar Tab slot and turning clockwise, the Bar Tab secures the well to the top surface by creating a cam-like lock on the mounting surface.

Figure 3 illustrates the location, design, and functionality of the Bar Tabs.

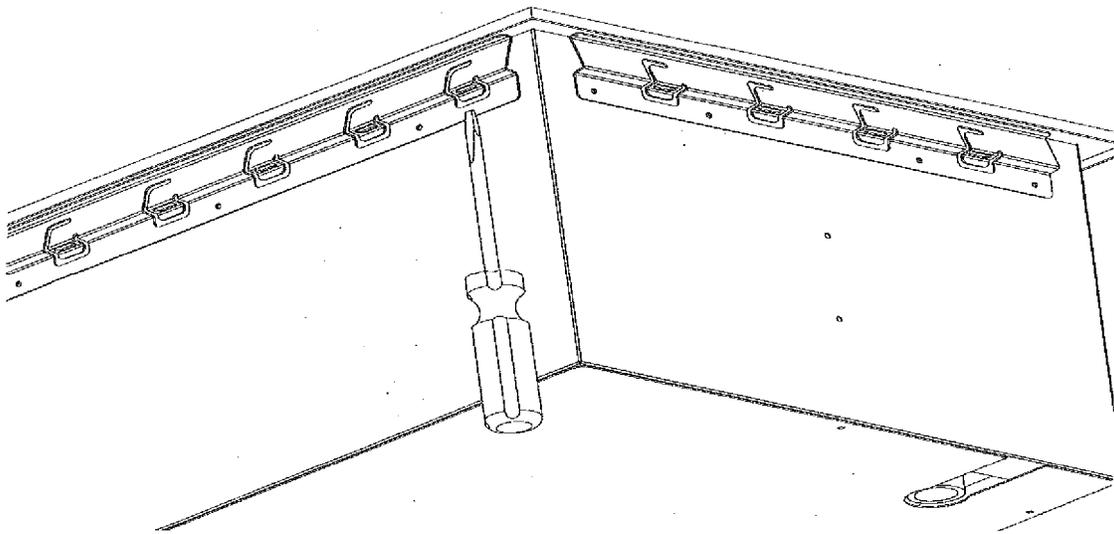
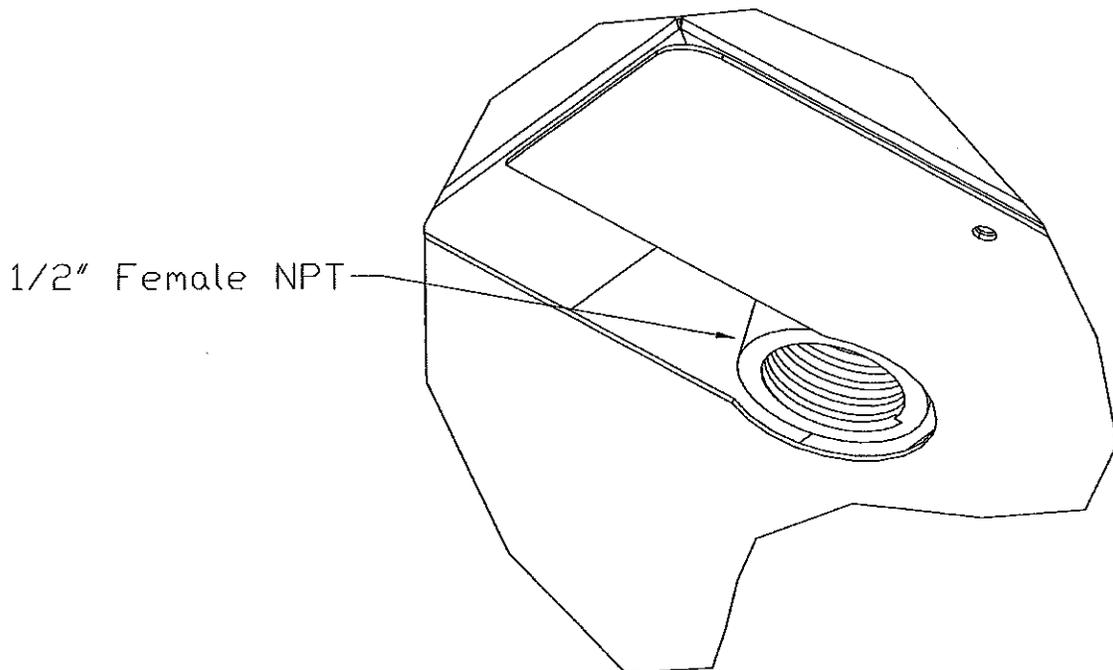


Figure 3 – Bar Tabs Detail

C. Drains

All Hot Well units are equipped with a ½" NPT (National Pipe Thread) female drain stubbing out through the bottom of the well assembly. See the installation instructions for plumbing the drain.

Figure 4 – Drain Detail



Safety Precautions

- The Hot Well unit is an electronic device and thus possesses all hazards that accompany any electrical appliance. Extreme caution should be used when connecting and disconnecting the Hot Well to its electrical power source.
- The Hot Well is designed and manufactured to maintain cooked food at a specified temperature suitable for human consumption.
- All Hot Well users should be fully trained on its operation and use and cautioned about its associated hazards.

- The surface of the pan, when operating or shortly after operating, can reach very high temperatures. Please exercise caution when adding water and inserting or removing food pan.
- Avoid splashing or excessive wetting of the control panel.
- Disconnect electrical power to the Hot Well unit prior to performing any service or maintenance.
- Contact Cospolich or an authorized service representative prior to performing major service work to the unit. Failure to do so may result in injury.

Installation Instructions

A. Unpacking and Inspection

All Cospolich products are fully tested, inspected and packaged by qualified individuals to ensure that our customers receive the very best, quality products. However, if there is damage sustained to your product, please contact Cospolich or a Cospolich authorized dealer to repair the damage. A shipping damage claim may have to be filed with the product carrier.

Unpack the Hot Well from the crating by using a razor knife to cut through the tape. Be careful not to cut deeper than 1/8" into the crating cardboard so that the S/S surface is not affected.

Read this manual carefully prior to proceeding with installation. If you have any questions whatsoever, please contact Cospolich or your authorized Cospolich dealer for a consultation.

B. Installation of the Hot Well and Controls

Cospolich Hot Wells are designed for the following cut out sizes:

Pan Cut Out: 13.625" x 21.625"
Control Cut Out: 3.5" x 5.5"

The following installation instructions are for a typical application. A typical application is to mount the unit in a cabinet that is at least 26" deep and has metal surfaces not more than 1/8" thick. If your application varies from this, please contact Cospolich or a Cospolich representative.

***Note:** The front of the well opening cannot be closer than 4" from the interior of the front, vertical wall of the mounting surface.

***Note:** The top of the control opening cannot be any closer than 2" to the bottom of the mounting surface.

- Line the well opening on all 4 sides with the supplied roll of gasket material and remove the paper backing. The sealant should be applied approximately 1/4" from the edge of the cut out opening.
- Feed the control panel through the large top opening and front opening while dropping the hot well into its opening.
- Mount the control panel to its opening by securing the studs using the nuts provided.
- Using a flat blade screwdriver, lock the Bar Tabs into place by turning the tab 90 degrees clockwise.

***Note:** It is not necessary to lock ALL of the tabs. It is recommended that at least 2 tabs be locked on the short side and 4 on the long side.

***Note:** When installing more than one Hot Well, the spacing between them must be at least 2 3/4".

- See Figure 5 for an installation illustration.

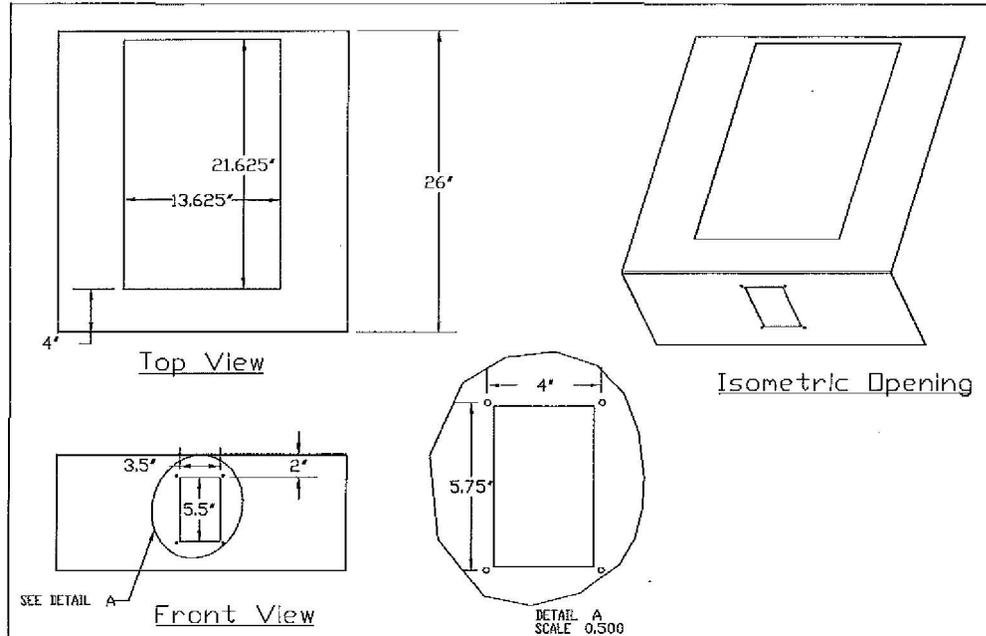


Figure 5 – Installation Parameters

C. Electrical Installation

***Note:** De-energize incoming power prior to connecting the electrical.

The control panel is equipped with a junction box. Remove the box from the control panel to access the internal wiring. The junction box has precut knockouts from incoming power. Remove the knockout best suited for your application and secure it to the junction box by using a BX connector. Make the necessary electrical connections. Re-secure the box to the panel.

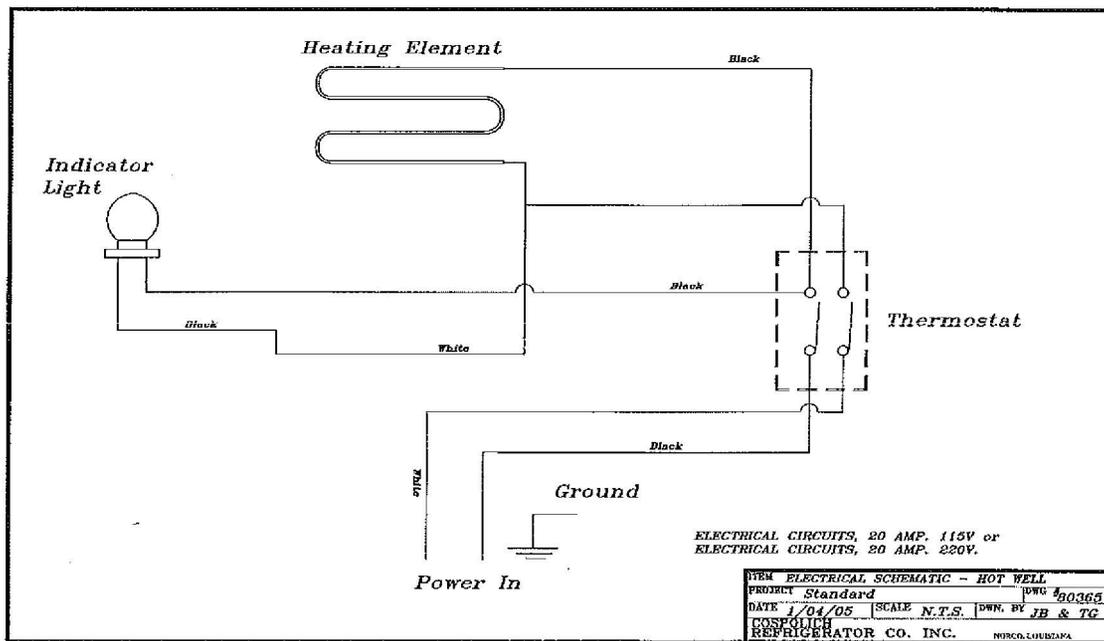


Figure 6 – Electrical Schematic

D. Plumbing Installation

As shown in Figure 4, the Hot Well is equipped with a drain that exits the bottom of the unit. The drain is ½” female NPT. To plumb the unit, simply connect the ½” female NPT fitting to a drain valve and piping and then connect to a floor or deck drain or to an existing drain line.

More than one hot well drain can be connected to the same drain line. To accomplish this, create a manifold to connect each installed well drain. It is recommended that each hot well be equipped with a drain valve in order to isolate wells if required. With the use of drain valves, the multiple wells can still be used in combination as needed. At least one valve will be required to control the drainage of water.

Operating Instructions

WARNING – Failure to maintain the water level in the well can lead to overheating and create a fire hazard or damage the equipment.

A. Adding Water

The Hot Well units are designed to operate with water in the well. The water level should be no less than 1” deep and no higher than the bottom of the food pan.

CAUTION- The water evaporates at a rapid rate – especially at higher temperatures. **The water level should be checked periodically to ensure optimum performance.**

B. Pre-Heating

The heater must warm the volume of water which should take 20-30 minutes. The unit’s controls may be set at a #10 (highest setting) **during preheat only.** When the water in the hot well begins to steam the control **must be lowered to #8 or lower,** depending on the user’s requirements.

*Note: The water warms faster if covered. A food pan makes a great cover.

C. Operation

To operate the Hot Well perform the following steps.

1. Check to ensure the drain valve is closed.
2. Add at least one inch of water to the well.
3. Place food pan with or without (if pre-heating) food, in the well.
4. Turn control knob clockwise to the desired preheat setting. A higher number indicates a higher temperature. The indicator light should glow red to indicate that the unit is on. Unit will cycle on and off periodically prior to reaching maximum temperature. When cycled off, the light will be off.
5. Upon reaching adequate well temperature, add food (if not preheated) and lower the control knob setting to “8” or less as required.
6. Stir food products periodically to prevent sticking.

7. Periodically check water level in well, the hot well will be damaged if it runs dry.
8. When finished serving, turn control knob to the OFF position.

***Note:** When changing food pans or adding water, use extreme caution.
The surrounding metal surfaces are very hot.

9. To drain water from the well, open the drain valve.

Maintenance and Cleaning

The Cospolich Hot Well unit is nearly maintenance free. There are, however, a couple of things that, if done routinely, can extend the life and performance of the unit.

Cleaning is by far the most important thing that you can do to ensure reliable service from the Hot Well. The stainless steel surfaces should be cleaned after every use. The controls should be free of moisture, dust, and debris. A warm solution of soapy water should be a sufficient cleaning solution for routine spills. However, a mixture of warm water and bleach can both clean and disinfect stubborn or heavy spills and stains.

The drain should be checked before or after every use to ensure that there are no obstructions preventing the flow of water.

In addition, the seal of the Hot Well to the mounting surface should be checked monthly. A faulty seal could result in liquid infiltration under the well and below the well mounting surface.

Parts

A. Purchasing Replacement Parts

All inquiries about any Cospolich part or parts should be directed to the Cospolich Parts Department. They can be reached by phone at (985) 725-0222, fax at (985) 725-1564, or via e-mail at parts@cospoilch.com.

Please have part number, unit model number, and/or unit serial number information prior to contacting the parts department.

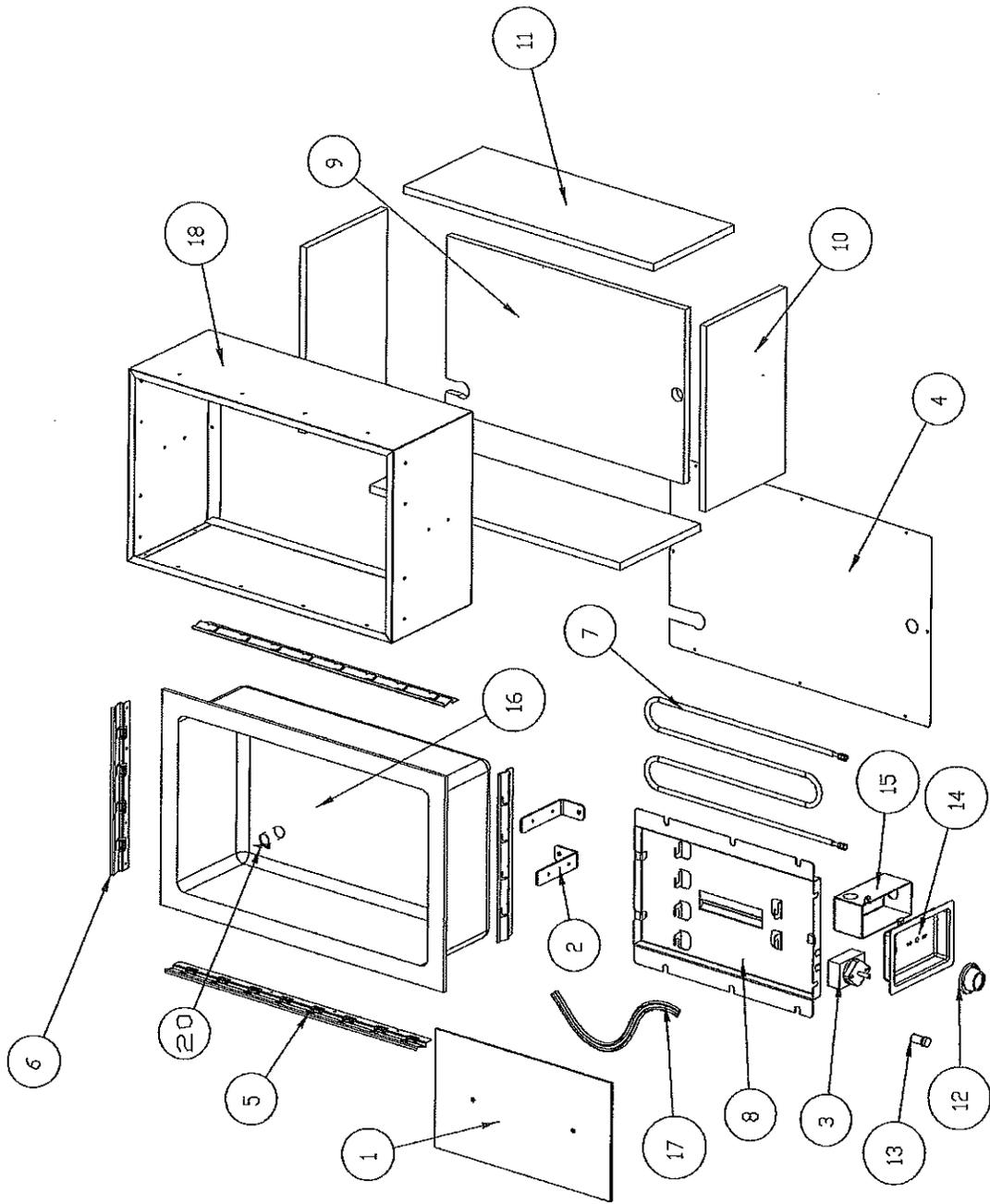


Figure 7 - Exploded View – Hot Well

Table 2 – Parts List

Hot Well Parts List					
Item No.	Description	Cosp #	Mfg #	Vendor	Qty
1 +	CRES Plate - 18 ga - 8" x 14"	WHSS01		Cospolich	1
2	CRES Pan Bracket	WHFIB01		Cospolich	2
3 +	Thermostatic Control	WHET08	KA-1048-36	Invensys	1
4	Hot Well Bottom Plate	WHFBC01		Cospolich	1
5	Bar Tab, Long 1-1/2" x 20"	WHBT20		Cospolich	2
6	Bar Tab, Short 1-1/2" x 11"	WHBT12		Cospolich	2
7 +	Heater Element 115V	WHEE03	513Z- 127042	Indeeco	1
8	Hot Food Well Reflector Pan	WHHP01		Cospolich	1
9	Insulation, Bottom 2"	WHIB01	Superwool 607	Thermal Ceramics	1
10	Insulation, Front/Rear 1/2"	WHIF01	Superwool 607	Thermal Ceramics	2
11	Insulation, Left/Right 1/2"	WHIS01	Superwool 607	Thermal Ceramics	2
12 +	Control Knob	WHET07	Z873010100	Invensys	1
13	Indicator Light 115V - Red	WHE050	2950-1-11- 38610	Solico	1
14	Control Pan	WHCP01	R73-1212	Component Hardware	1
15	Electrical Box	WHEB01		Cospolich	1
16	Hot Well	WHP01		Cospolich	1
17	Wire Harness	WHE001	CR-HITEMP	EMF	1
18	CRES Hot Well Jacket	WHFIW001		Cospolich	1
*19	Permagum	WHC001	PP-36	Virginia KMP	10'
20 +	Drain Cover, SS w/Clip	WHDC01		Cospolich	1
* Not shown in exploded view					

Table 3 – Recommended Spare Parts List

Hot Well Parts List					
Item No.	Description	Cosp #	Mfg #	Vendor	Qty
3	Thermostatic Control	WHET08	KA-1048-36	Invensys	1
7	Heater Element 115V	WHEE03-P	Q#100000070	Indeeco	1
13	Indicator Light 115V	WHE-050	2950-1-11-38610	Solico	1

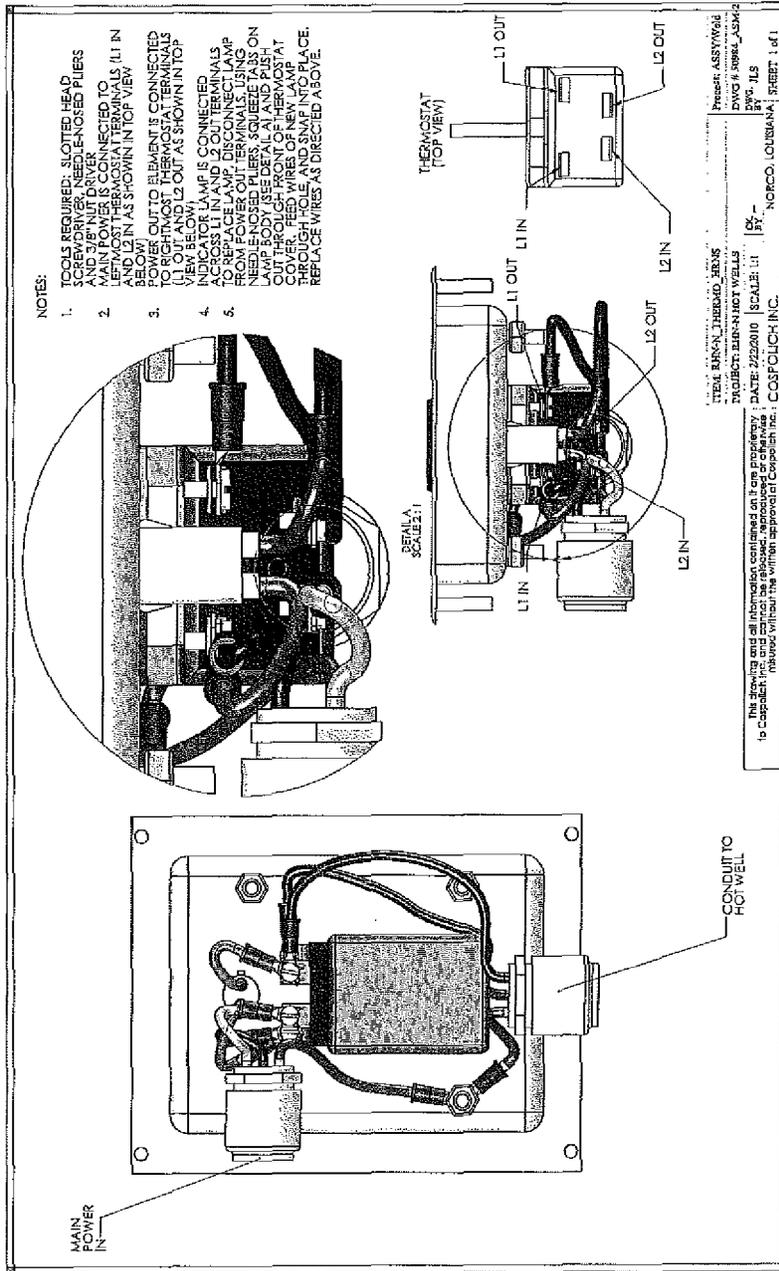
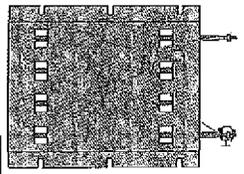
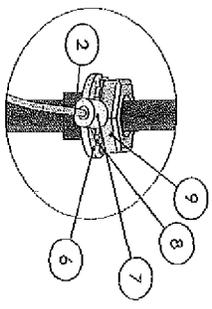
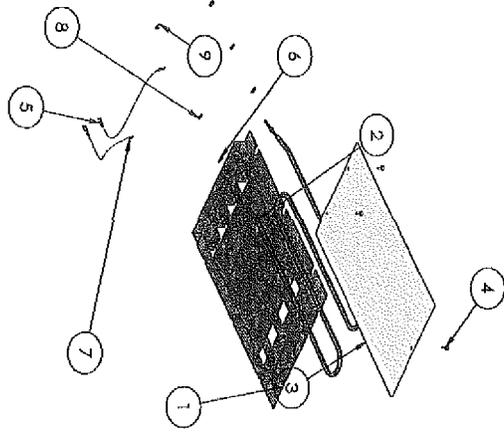


Figure 8 - Thermostat Wiring Illustration

ELEMENT AND PAN ASSEMBLY INSTRUCTIONS



ITEM NO.	PART NUMBER	DESCRIPTION	MATERIAL	QTY.
1	WHERO1-3	Hole Hood, Reflector Pan	Galvanized Steel	1
2	WHERO1-2	INDECO HEATING ELEMENT	INCOLOY	1
3	WHERO1-4	Br. X 1/4in. 18 GR CRSS PLATE	SS-32	1
4	25-IN 3/16 IN SCREW	SCREW, SHEET METAL, 25" HEX HEAD	AS1304	3
5	CRWAS12	WASHER, FLAT, 3/16 IN O.D. X 5/16 IN I.D.	AS1304	2
6	WHERO1	CONNECTOR, HIGH-TEMP, RING, SQUARE	AS1304	2
7	CRWAS10	WASHER, FLAT, 3/16 IN O.D. X 1/2 IN I.D.	AS1304	2
8	CRWAS10	WASHER, FLAT, 3/16 IN O.D. X 1/2 IN I.D.	AS1304	2
9	CRNUT10	NUT, HEX, 1/2 IN X 3/8 IN	AS1304	2

ASSEMBLY

1. Examine heating element, and if it has not already been done, use a tubing bender to bend the element approximately 20 degrees as shown below. Place element in the grooves in the reflector pan.
2. Align holes in conductor plate with holes in tabs on reflector pan and secure with sheet metal screws.
3. When attaching wiring harness to element terminals, use the order illustrated in Detail H. The order should be Flat Washer, Ring Terminal, Star Washer, and finally Hex Nut. Counter-hold square nut to approximately 22 in-lbs.



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ITEM: Reflector Pan and Element Assy	PROJECT: Hot Walls	DATE: 1/28/2010	SCALE: 1:6	DRW: JLS	PROPOSED: ASBY/WLD
COSPOLICH INC.			NORCO, LOUISIANA, SHEET 5 of 6		

Figure 9 - Heater Element & Pan Illustration

Warranty

Introduction

Cospolich warrants their cabinets and units to consumers only against defects in material or workmanship under normal use and service for a period of one year from the date of shipment. Cospolich will repair or replace at their option, any part, assembly, or portion thereof, which by their examination, is deemed to be defective. Cospolich will pay the labor costs for the repair up to twelve (12) months from the date of shipment.

Terms

Exclusions

- a. Cospolich's obligations under this warranty shall not extend to any malfunction or other problem caused by unreasonable use, such as, but not limited to, improper setting of controls, improper installation, improper voltage supply, loose electrical connections or blown fuses, and damage not attributable to a defect in workmanship. This warranty will not apply to any cabinet or component part that has been subject to any accident, abuse, misuse, damage caused by fire or flood or any other act of God, and to any product serviced by an unauthorized service person or company.
- b. Cospolich will not accept responsibility for the labor costs related to service and repair of remote condensing units (when applicable) or other field installations.
- c. It remains the responsibility of the qualified refrigeration installation company to provide any accessories required for specific climate or application. Cospolich does not imply nor warrant the use of this equipment in adverse conditions or beyond its intended use.

To Secure Warranty Service

- a. To claim a defect under this warranty, direct your claim to whomever you purchased the product. Be prepared to provide the model number, serial number, and a description of the problem.
- b. If the above procedure fails to satisfy your claim, you may write directly to the **Director of Customer Relations, Cospolich, Inc., P.O. Box 1206, Destrehan, LA 70047**. Again, please provide the model number, serial number and a description of the problem.

Note:

There is no other express warranty on Cospolich units except as stated herein. Any implied warrants of fitness and merchantability are limited in duration to the duration of this warranty. The liabilities of Cospolich are limited solely and exclusively to replacement as stated herein and do not include any liability for any incidental, consequential, or other damages of any kind whatsoever, whether any claim is based upon theories of contract negligence or tort. Some states do not allow limitations on how long an implied warranty lasts, or the exclusion of limitations of incidental or consequential damages. So, the above limitations and exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other rights that vary from state to state.

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