

DESCRIPTION, OPERATION AND MAINTENANCE
ELECTRIC DROP-IN HOT FOOD WELL, MODEL
DIHW-N;



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COSPOLICH

Technical Manual

Installation, Maintenance, & Operational Instructions

Hot Well
DIHW-N



June 2010

Cospolich Incorporated

14695 Airline Hwy

Destrehan, LA 70079

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Chapter 1- Features & Operating Controls



Figure 1

DIHW-N Drop-In Hot Well

Brand	Model	Watts	Voltage	Cycle	Amps	Cut Out Size	Drain Size
Cospolich	DIHW-N	1000	115V	60 Hz	8	13 5/8" x 21 5/8"	1/2"

Figures 2, 3, 3a-Electronic Controller

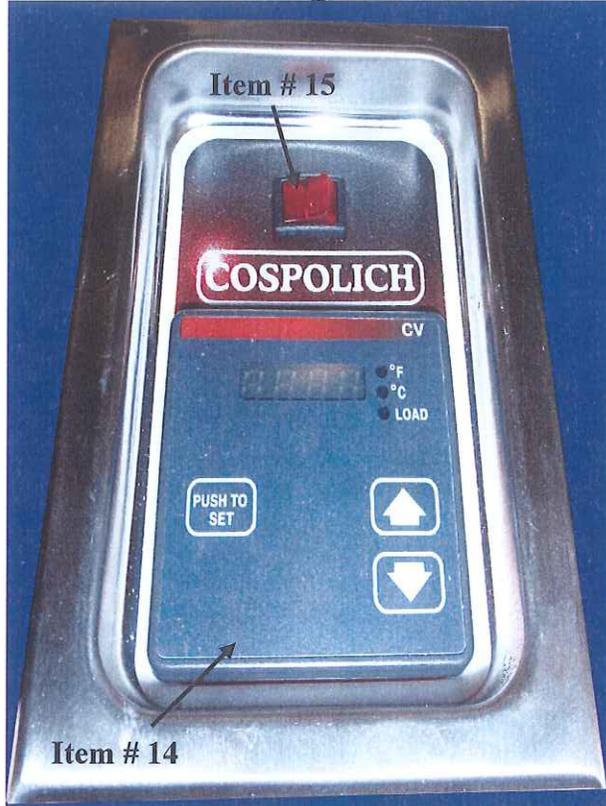


Figure 2-Electronic Controller-Front View

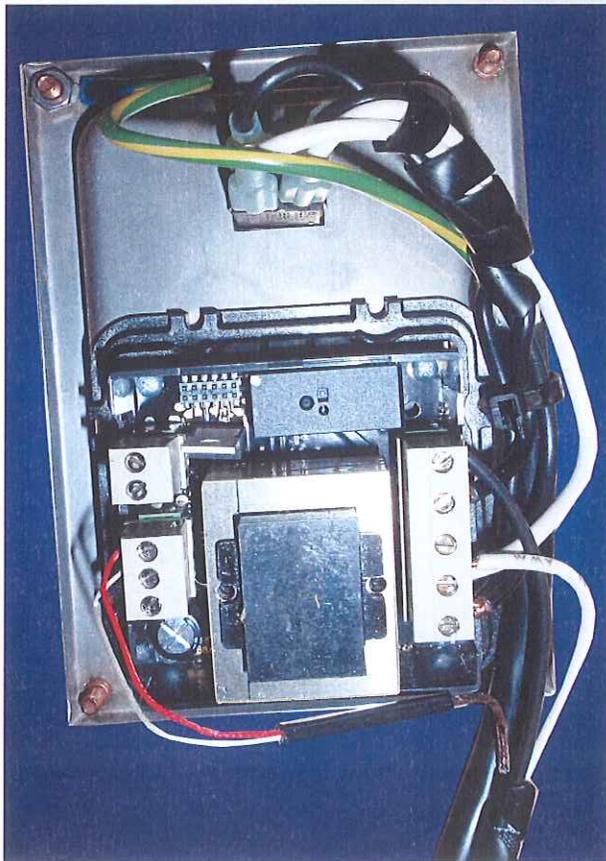
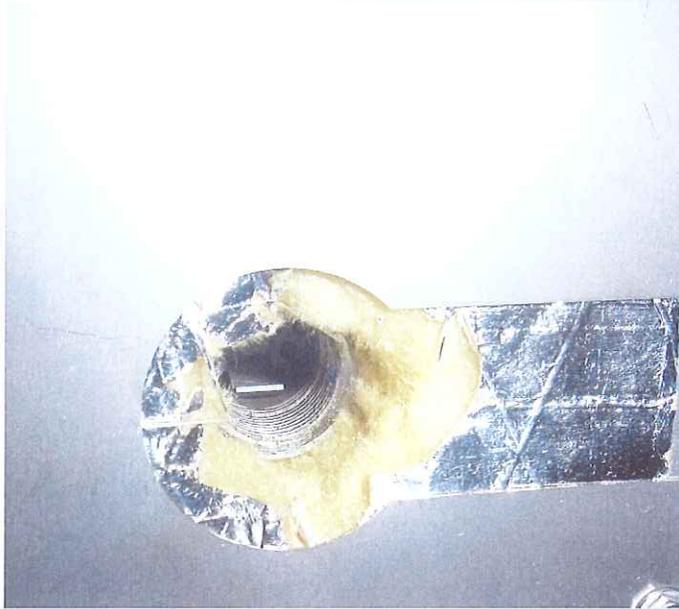


Figure 3a-Electronic Controller-Rear View-Wiring Detail (Paper Cover Shown)



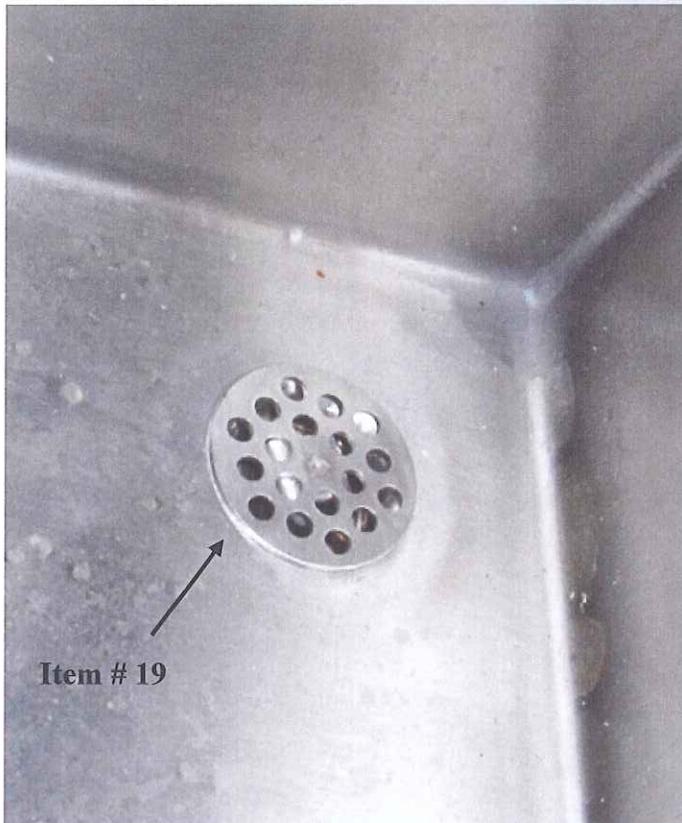
Figure 3-Electronic Controller-Rear View-Wiring Detail (Paper Cover Removed for Clarity)

Figures 4, 5-Drain Detail-Upper & Lower



- Drain is 1/2" Female

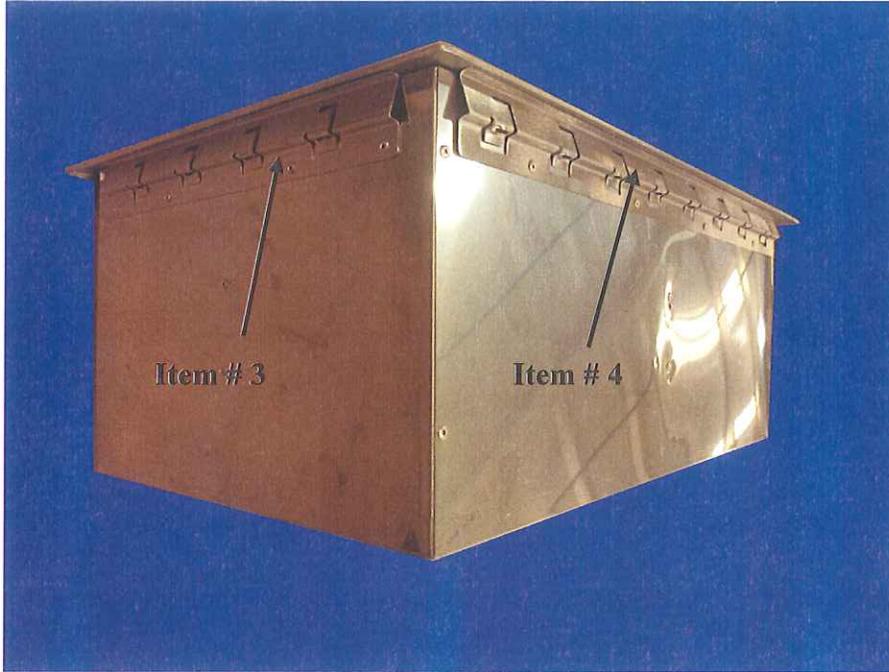
Figure 4



- Stainless Steel strainer (WHDC01) prevents obstructions from clogging the interior and lower plumbing.

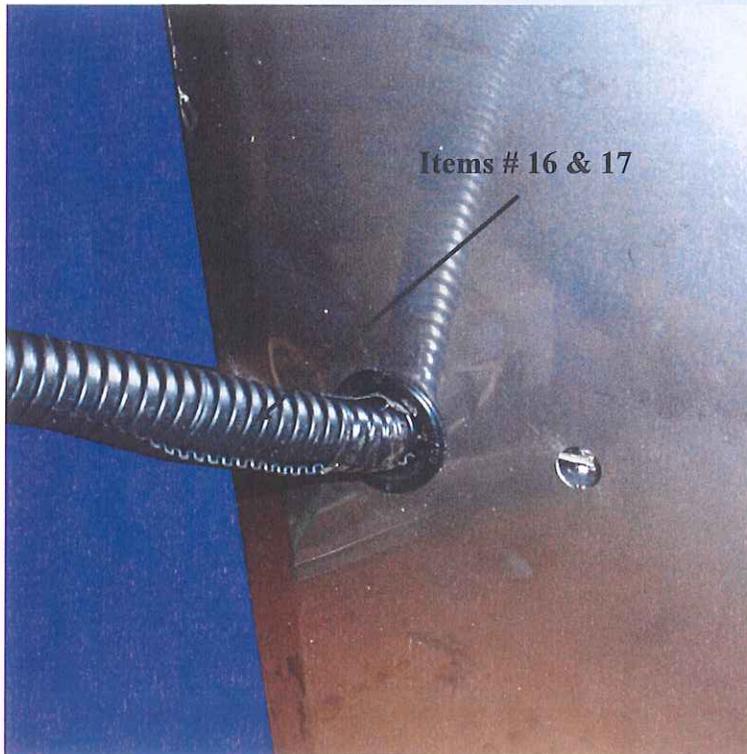
Figure 5

Figures 6, 7-Unit Details



- Side Bar Tabs (WHBT12) (WHBT20) help to hold and lock hot well into place

Figure 6



- Controller wiring harness (MT-014) with plastic covering (SPFT.50) shown exiting bottom of hot well unit

Figure 7

Chapter 2-Installation Instructions

- **A) Unpacking & Inspection**
 - All Cospolich products are fully tested, inspected, and packaged by qualified individuals to ensure that our customers receive the highest quality products to fit their needs.
 - Unpack the Hot Well assembly from its packaging carefully, taking care to not cut deeply into the packaging or prying with excessive force as to not damage the unit inside.
 - Visually inspect all surfaces, components, & accessories to ensure the product is complete and damage-free.
 - If the product is received, however, and it has sustained damage please contact Cospolich or a Cospolich authorized dealer to report the damage. A freight/shipping damage claim may have to be filed with the responsible product carrier.
 - Read this manual in its entirety prior to proceeding with installation.

- **B) Installation of the Hot Well Assembly**
 - The DIHW-N Drop-In Hot Well Assembly is designed to fit within a cutout size of 13 5/8" x 21 5/8."
 - The electronic controller assembly is designed to be installed within the cabinet, table, or serving line housing it.
 - Line the well opening on all 4 sides with the supplied roll of adhesive gasket material and remove the paper backing. The sealant should be applied approximately 1/4" from the edge of the cutout opening.
 - Feed the controls down through the opening into the cabinet below while dropping the Hot Well assembly into its opening.
 - 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 head screwdriver into the Bar Tab slot and turning clockwise, the Bar Tab secures the Hot Well to the top surface by creating a cam-like lock on the mounting surface. Figure 8, Page 10 illustrates the functionality of the Bar Tabs.
 - The end user must install an inline breaker prior to energizing the Hot Well unit.
 - Mount the control panel to its opening by securing the studs using the nuts provided.
 - Once the controls have been installed completely within the cabinet, table, or serving line, plug the hot well into an appropriate 115V power source.

- **C) Plumbing Installation**
 - As shown in Figure 4, Page 7, the Hot Wells are equipped with a drain that exits the bottom of the unit.
 - To plumb the unit, simply connect 1/2" threaded male pipe/nipple to other piping and run to a floor or deck drain or to an existing drain line.
 - Figure 9, Page 10 illustrates the drain detail for the bottom of the Hot Well unit.

Figures 8, 9-Bar Tabs & Drain Details

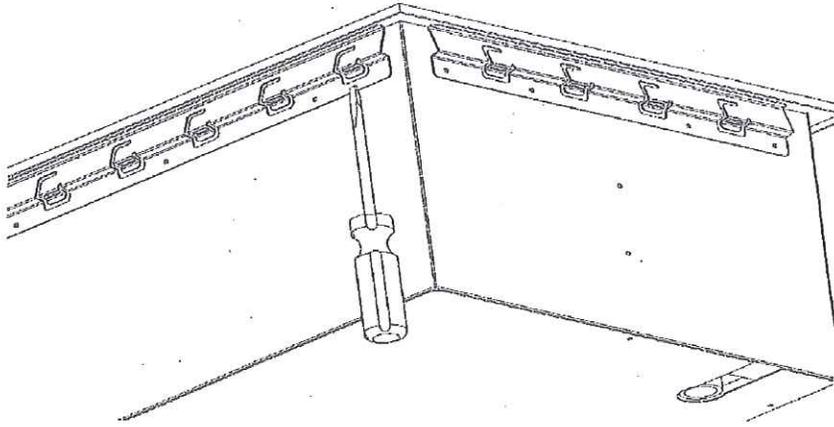


Figure 8-Bar Tabs

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.

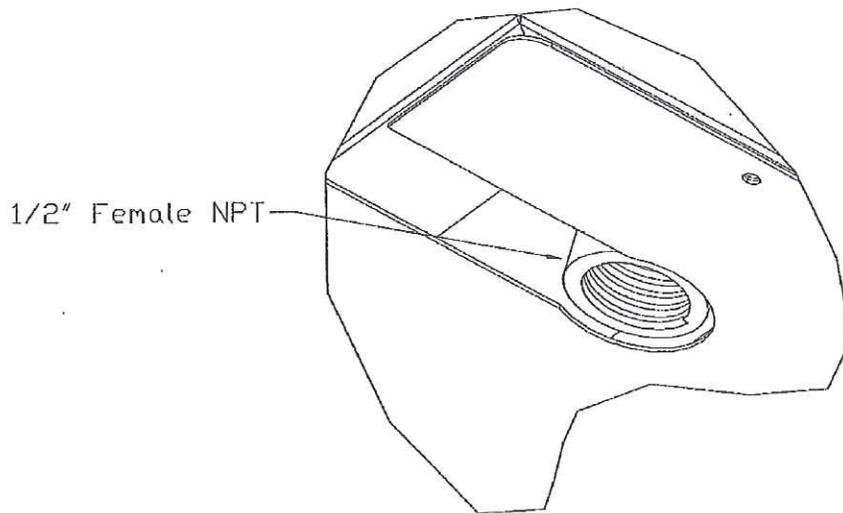


Figure 9-Drain Detail

Chapter 3-Operating Instructions

- A) Adding Water
 - The Hot Well unit is designed to function properly with water in the well and it is recommended water be used for optimum performance. Approximately 3/4" of water should be placed in each well under normal operating conditions.
 - Verify the drain valve(s) are closed prior to placing water in the well(s).
 - CAUTION: The water level evaporates at a very rapid pace, especially at higher temperatures. The water level should be checked periodically to ensure optimum performance.
- B) Controller Operation
 - To energize the unit, press (F) below, which will light up when ON
 - To set the controller, hold (B) below until (A) displays a temperature. Use (C) to toggle up/down to set the controls to the desired temperature.
 - (A) will display the units heater temperature under normal conditions.
 - Cospolich recommends the controller have a maximum setting of 225°F, which equates to a water temperature of 190°F. Anything above that is excessive, poses a safety hazard, and may damage the unit.
 - The unit is preset at the factory at 225°F. No need for adjustment unless the user wishes for the well to hold food at a lower temperature.
 - When serving time is over, the hot well should be turned OFF using (F) below.
 - To achieve the following water temperatures in the well, adjust the controller temperatures as follows: 225°F controller = 190°F water, 174°F controller = 150°F water, 155°F controller = 120°F water.

- (A): LED Temperature Display-shows current temperature and/or controller settings during programming
- (B): Push to Set Button-Press and hold to begin programming/adjust settings
- (C): Up/Down Buttons-Utilized during programming process to adjust temperature settings up and down
- (D): Fahrenheit/Celsius Indicator Lights-Indicate whether the controller is operating in °F or °C
- (E): Load Indicator Light-Indicates when the heater is on/off.
- (F): Hot Well On/Off Switch-Turns the unit on and off.



Figure 10

Safety Precautions

- **The Hot Well unit is an electronic device and thus possesses all hazards inherent with any electrical appliance. Extreme caution should be used when connecting and disconnecting the Hot Well to/from its electrical power source.**
- **The Hot Well is designed and manufactured to maintain cooked food at a specified temperature suitable for human consumption. NOTE: The Hot Well is not designed to cook raw food.**
- **All Hot Well users should be fully trained on its operation, use, and maintenance prior to initial use.**
- **All Hot Well users should be cautious of hot surfaces and handling of hot foods, pans, inserts, and/or containers that may contain hot substances and or emit steam. Burns may result from improper or unsafe handling.**
- **Always disconnect the Hot Well from its power source prior to any maintenance or scheduled service.**
- **Avoid splashing or excessively wetting the Hot Well control panel assembly.**
- **Contact Cospolich (800-423-7761) or an authorized service agency prior to performing major service to the unit. Failure to do so may result in personal injury or voidance of the equipment warranty.**
- **Special caution must be exercised when lowering into and/or removing the Hot Well assembly from the cabinet below.**

Chapter 4-Maintenance & Cleaning

- **Cleaning is the most important thing that can be done to ensure optimum performance and reliable service from the Hot Well unit.**
- **All accessible stainless steel surfaces should be cleaned after every use.**
- **A warm solution of soapy water should be sufficient for cleaning routine spills.**
- **The controls should be free of moisture, dust, debris, grease, etc. at all times.**
- **The drain should be checked before and after every use to ensure it is clear and free from obstructions that may block the flow of water out of the unit.**
- **The perimeter seal of the hot well to the cabinet below should be checked monthly. A faulty seal could result in liquid infiltration under the unit into the space below that could adversely affect the controls and items stored underneath.**

Chapter 5-Replacement Parts

- All inquiries regarding Cospolich 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 email at parts@cospolich.com
- For all parts inquiries, please have the unit model number and serial number available prior to contacting the sales department.

Item #	Description	Cospolich	Quantity	U/M
1	Stainless Steel Jacket/Wrapper	WHFIW001	1	Ea
2	Bracket, Wrapper; 1"X2"X4"	WHFIB01	1	Ea
3	Bar Tab, Short 1 1/2" X 11 1/4"	WHBT12	2	Ea
4	Bar Tab, Long 1 1/2" X 20"	WHBT20	2	Ea
5	Kaowool Insulation	CF003	0.25	Box
6	Pan, W/Drain, LT4436	WHP01	1	Ea
7	Heat Sink	WHHS01	1	Ea
8	Filler Plate	WHFP01	1	Ea
9	Porcelain Surface Plate	UNHTR05	1	Ea
10	Silicone 1000W Surface Heater	UNHTR06	1	Ea
11	Bottom Cover	WHBC01	1	Ea
12	Bottom Filler Cover	WHBFC01	1	Ea
13	Recessed Control Panel Housing	WHCP03	1	Ea
14	Watlow CV Electronic Controller	RWTT53	1	Ea
15	Lighted Red Rocker Switch	LRLS10	1	Ea
16	Power Cord Wiring Harness	MT-014	1	Ea
17	Acrylic Black Sleeve	SPFT.50	3	FT
18	Rear Paper Box Cover	WHPBC01	1	Ea
19	Stainless Steel Drain Clip Cover	WHDC01	1	Ea
20	Permagum Hot Well Sealant (not shown)	WHC001	6	FT
21	Superwool Insulation (4 Pieces)	CF001	1	SET
22	Female Quick Connectors (not shown)	LC94799	4	Ea

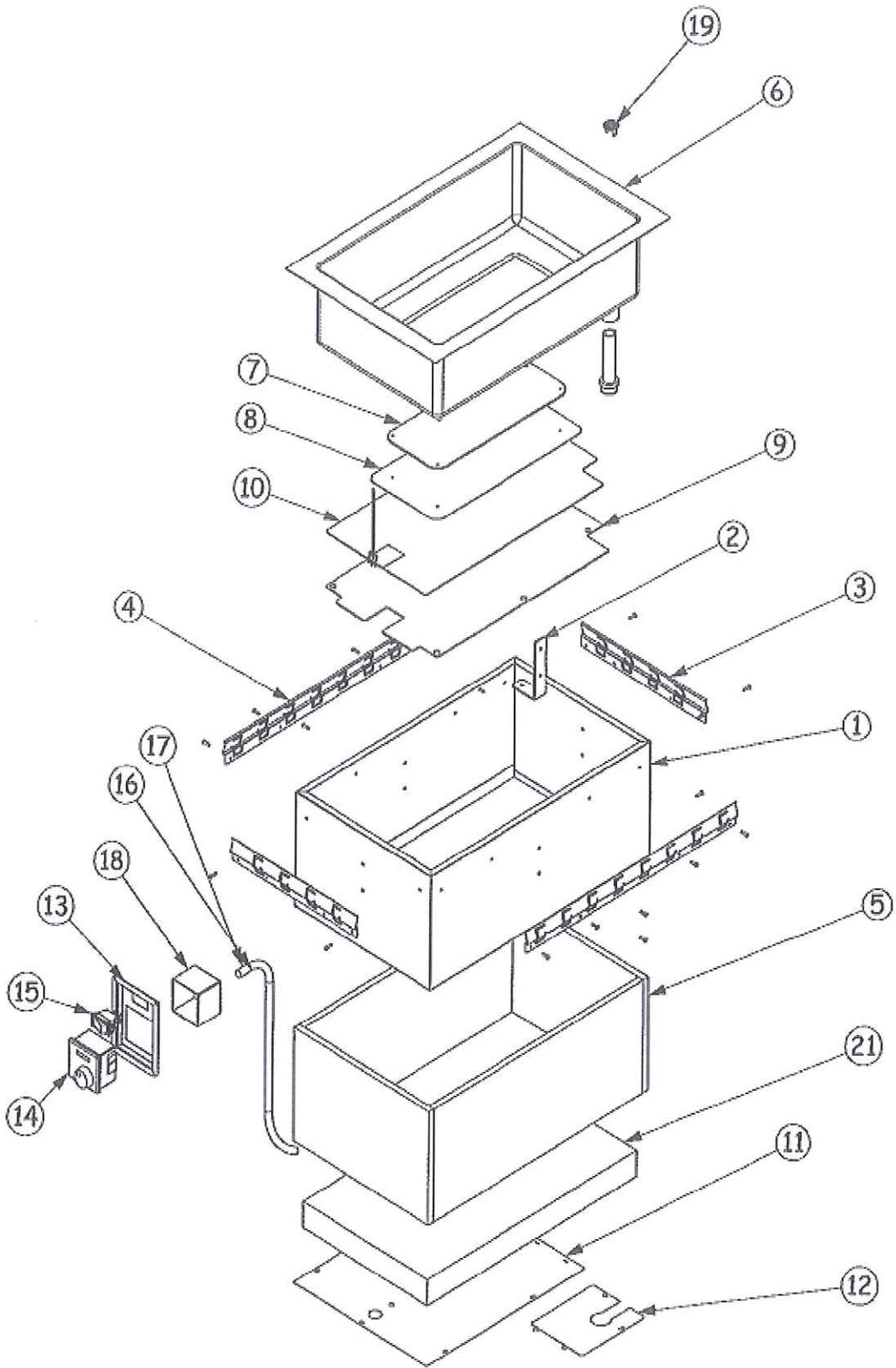


Figure 11-DIHW-N Exploded View Drawing

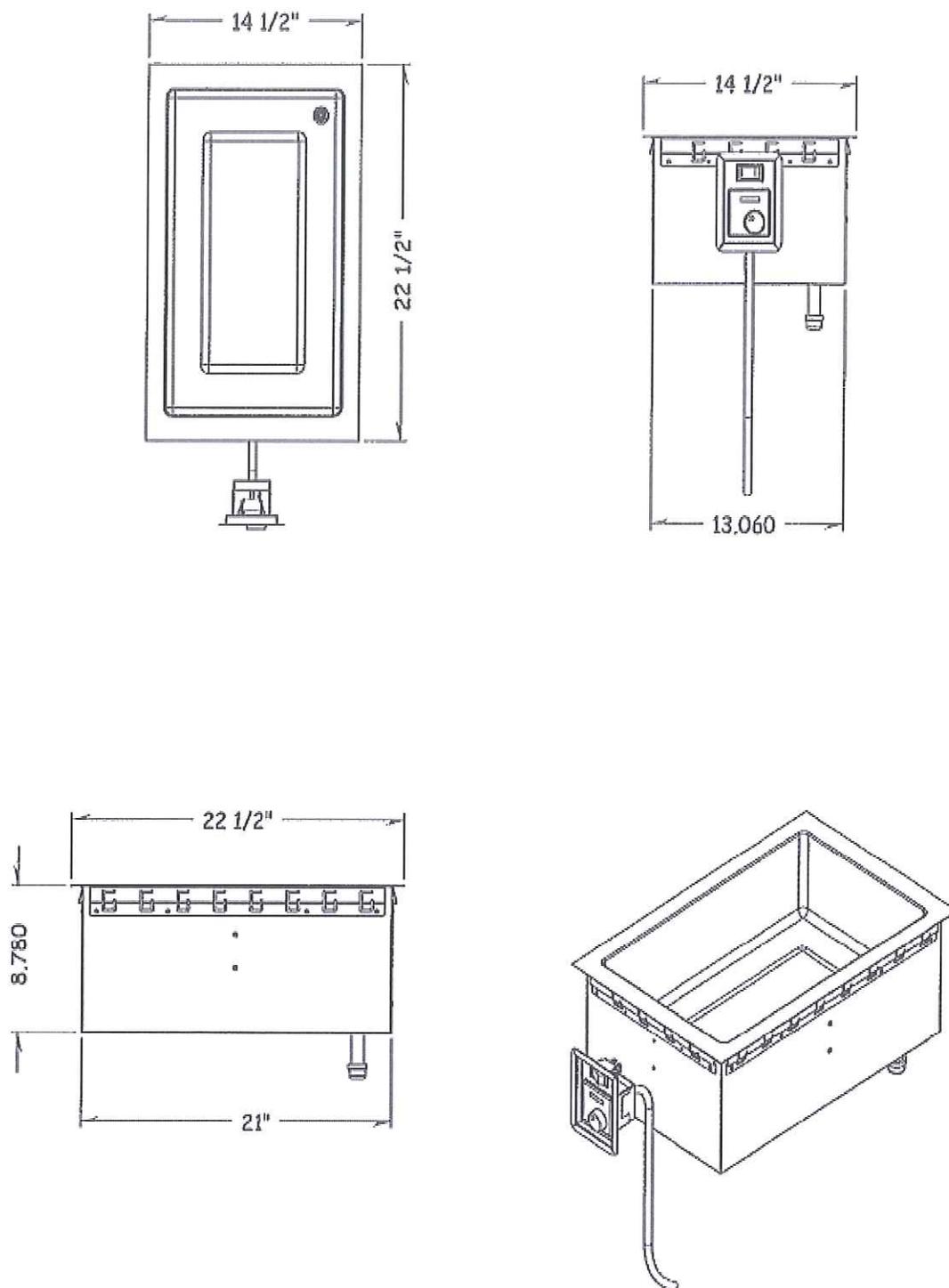


Figure 12-DIHW-N Isometric Drawing

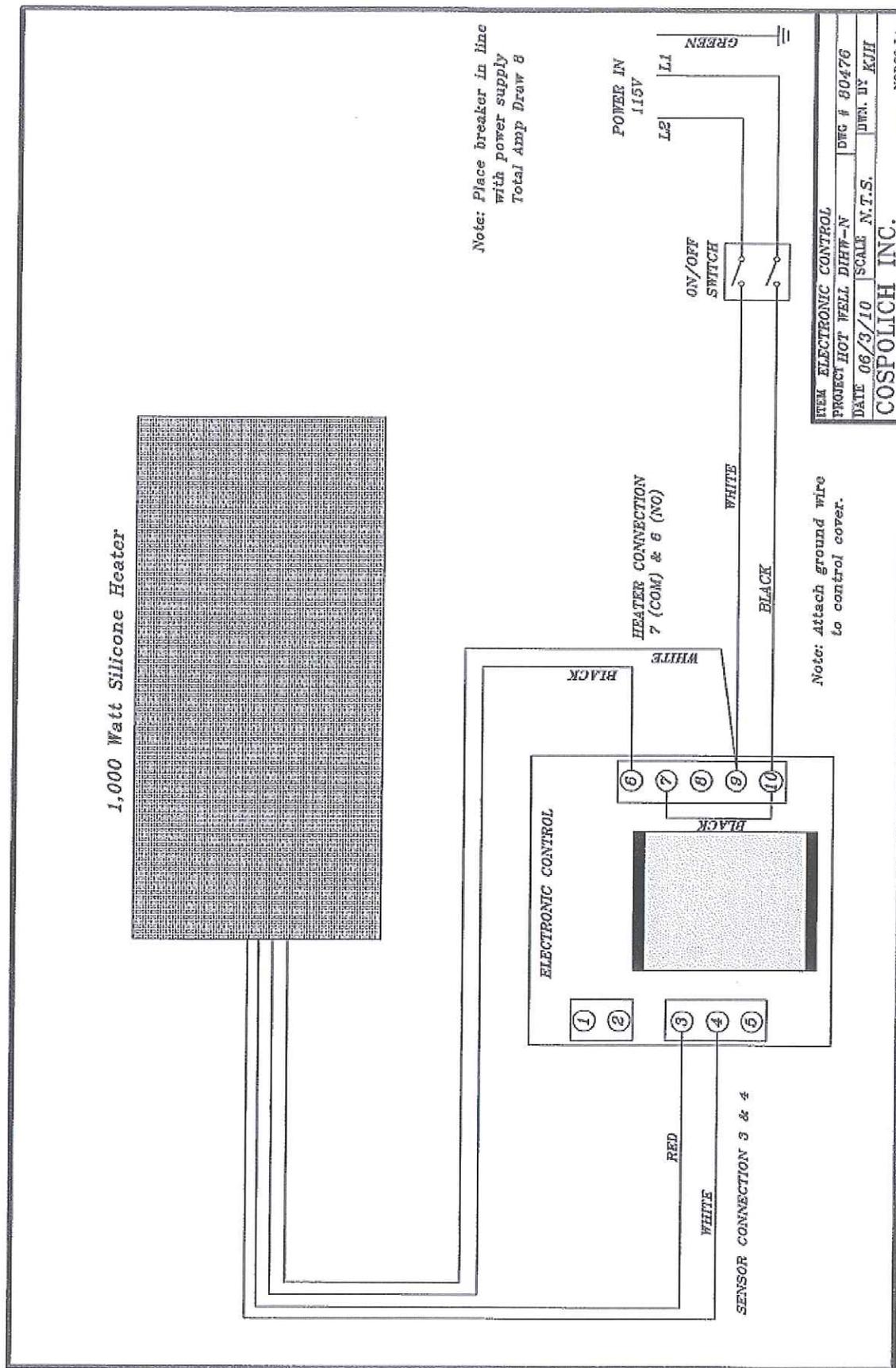


Figure 13-Electrical Schematic

Chapter 6-Equipment Warranty

Limited 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 or other field installations.
- c. It remains the responsibility of the qualified refrigeration installation company to provide any accessories required for a 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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