



DESIGNED SMART. BUILT SOLID.®

INSTALLATION AND OPERATING INSTRUCTIONS

HOTROD® ROLLER GRILLS

SLANTED HOTROD® ROLLER GRILLS

FULL MENU HOTROD® ROLLER GRILLS

Models: HRDi & HRSDi -31, -50, -45, -75 & -85 (S, W, R)

INTENDED FOR OTHER THAN HOUSEHOLD USE



WARNING: California Residents Only. This product can expose you to chemicals including chromium which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.



FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.



WARNING: Improper installation, operation, service or maintenance can cause property damage, injury or death. Read and understand these instructions thoroughly before positioning, installing, maintaining or servicing this equipment.



APW Wyott® cooking equipment has been engineered to provide you with year-round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.

P/N 2M-8893926 REV B 02/21

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APW Wyott takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.



Installation and start-up should be performed by a qualified installer who thoroughly read, understands and follows these instructions.



If you have questions concerning the installation, operation, maintenance or service of this product, write Technical Service Department APW/Wyott Foodservice Equipment Company, 1307 N. Watters Rd. Ste 180, Allen, TX 75013.



SAFETY PRECAUTIONS



Before installing and operating this equipment be sure everyone involved in its operation are fully trained and are aware of all precautions. Accidents and problems can result by a failure to follow fundamental rules and precautions.



The following words and symbols, found in this manual, alert you to hazards to the operator, service personnel or the equipment. The words are defined as follows:



	DANGER: This symbol warns of imminent hazard which will result in serious injury or death.	
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	WARNING: This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.	
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	CAUTION: This symbol refers to a potential hazard or unsafe practice, which may result in minor or moderate injury or product or property damage.	
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	NOTICE: This symbol refers to information that needs special attention or must be fully understood even though not dangerous.	
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	CAUTION: These models are designed, built, and sold for commercial use. If these models are positioned so the general public can use the equipment make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.	
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	WARNING: SHOCK HAZARD - Do not open any panels that require the use of tools.	
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CAUTION: These models are designed, built, and sold for commercial use. If these models are positioned so the general public can use the equipment make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.



NOTICE: The unit when installed, must be electrically grounded and comply with local codes, or in the absence of local codes, with the national electrical code ANSI/NFPA70- latest edition. Canadian installation must comply with CSA-STANDARD C.22.2 Number 0 M1982 General Requirements-Canadian Electrical Code Part II, 109-M1981- Commercial Cooking Appliances.



CAUTION: Maintenance & Repair should be handled by a factory authorized agent. Before doing any maintenance or repair, contact APW Wyott.



WARNING: Disconnect device from electrical power supply and place a Tag Out-Lockout on the power plug, indicating that you are working on the circuit.



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



NOTICE: Install according to the spacing requirements listed in the installation section of this manual. We strongly recommend having a competent professional install this equipment. A licensed electrician should make the electrical connections and connect power to the unit. Local codes should always be used when connecting these units to electrical power. In the absence of local codes, use the latest version of the National Electrical Code.



NOTICE: Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc. states in its NFPA96 latest edition that local codes are "Authority Having Jurisdiction" when it comes to requirement for installation of equipment. Therefore, installation should comply with all local codes.



Location of Data Plate

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

Immediately Inspect for Shipping Damage

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

- A. Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.
- B. Concealed damage or loss if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and start-up should be performed by a qualified installer who thoroughly read, understands and follows these instructions.

SPECIFICATIONS

Standard Models (HR, HRS / Flat, Slant)					
Model	Voltage	Amps	Width	Depth	Height
HR(S)Di-31	120	8.2	23-3/4"	18-5/8"	9-1/8"
HR(S)Di-31	208	5.6	23-3/4"	18-5/8"	9-1/8"
HR(S)Di-31	240	6.5	23-3/4"	18-5/8"	9-1/8"
HR(S)Di-31S	120	8.2	23-3/4"	18-5/8"	11-3/4"
HR(S)Di-31S	208	5.6	23-3/4"	18-5/8"	11-3/4"
HR(S)Di-31S	240	6.5	23-3/4"	18-5/8"	11-3/4"
HR(S)Di-45	120	11.7	23-3/4"	29-9/16"	10-7/8"
HR(S)Di-45	208	8.1	23-3/4"	29-9/16"	10-7/8"
HR(S)Di-45	240	9.4	23-3/4"	29-9/16"	10-7/8"
HR(S)Di-50	120	11.9	34-3/4"	18-5/8"	9-1/8"
HR(S)Di-50	208	6.1	34-3/4"	18-5/8"	9-1/8"
HR(S)Di-50	240	7.1	34-3/4"	18-5/8"	9-1/8"
HR(S)Di-50S	120	11.9	34-3/4"	18-5/8"	11-3/4"
HR(S)Di-50S	208	6.1	34-3/4"	18-5/8"	11-3/4"
HR(S)Di-50S	240	7.1	34-3/4"	18-5/8"	11-3/4"
HR(S)Di-75	120	8.7 (+)	34-3/4"	29-9/16"	10-7/8"
HR(S)Di-75	208	9.0	34-3/4"	29-9/16"	10-7/8"
HR(S)Di-75	240	10.4	34-3/4"	29-9/16"	10-7/8"
HR(S)Di-85	208	10.1	34-3/4"	29-9/16"	10-7/8"
HR(S)Di-85	240	11.6	34-3/4"	29-9/16"	10-7/8"
Wide Roller Spacing Models (W)					
Model	Voltage	Amps	Width	Depth	Height
HR(S)Di-31W	120	7.5	23-3/4"	18-5/8"	9-1/8"
HR(S)Di-31W	208	5.1	23-3/4"	18-5/8"	9-1/8"
HR(S)Di-31W	240	5.9	23-3/4"	18-5/8"	9-1/8"
HR(S)Di-31SW	120	7.5	23-3/4"	18-5/8"	11-3/4"
HR(S)Di-31SW	208	5.1	23-3/4"	18-5/8"	11-3/4"
HR(S)Di-31SW	240	5.9	23-3/4"	18-5/8"	11-3/4"
HR(S)Di-50W	120	10.8	34-3/4"	18-5/8"	9-1/8"
HR(S)Di-50W	208	5.6	34-3/4"	18-5/8"	9-1/8"
HR(S)Di-50W	240	6.4	34-3/4"	18-5/8"	9-1/8"
HR(S)Di-50SW	120	10.8	34-3/4"	18-5/8"	11-3/4"
HR(S)Di-50SW	208	5.6	34-3/4"	18-5/8"	11-3/4"
HR(S)Di-50SW	240	6.4	34-3/4"	18-5/8"	11-3/4"

(+) 2 power cords

GENERAL INSTALLATION INSTRUCTIONS

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

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



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



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



CAUTION: Do not use ordinary steel wool as any particles left on the surface will rust.



NEVER USE a wire brush, steel or abrasive scouring pads (except stainless), scraper, file or other steel tools. Surfaces which are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosive attack.

NEVER use any corrosive cleaner. Use only cleaners approved for stainless steel.

NEVER use cleaning solvents with a hydrocarbon base.

General Installation:

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

General Operation Instructions:

1. Trained personnel should operate all food service equipment.
2. Do not allow your customers to come into contact with any surface labeled "CAUTION HOT".
3. Where applicable, never pour cold water into dry heated units.
4. NEVER hold food below 140° F.

General Cleaning Instructions:

1. Never clean any electrical unit by immersing it in water. Turn the unit off and allow it to cool before surface cleaning.
2. Always clean equipment thoroughly before first use. Clean unit daily. Except where noted on charts: use warm, soapy water. Mild cleansers and plastic scouring pads may be used to remove baked-on food and water scale on metal unit. NOTE: do not clean roller tubes with abrasive cleaners or scouring pads. Follow instructions on page 7.
3. Unplug electrical unit before cleaning or servicing. All service should be performed by an APW Wyott authorized service agency.

General Troubleshooting:

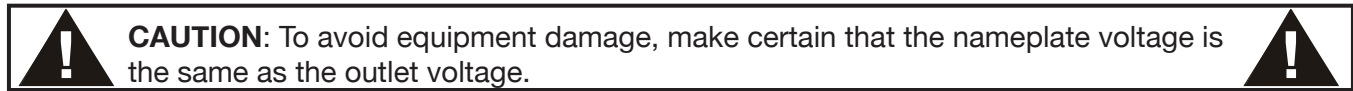
Always ask and check:

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

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

INSTALLATION

Place the HOTROD® directly on a countertop or on a matching APW Wyott Bun Warmer or Bun Cabinet (available separately). Place the unit close to an AC outlet, of the correct voltage, to avoid undue strain on the power cord.



If the plug is to be removed and replaced with a plug more suitable for your area, the color code for the power cable is:

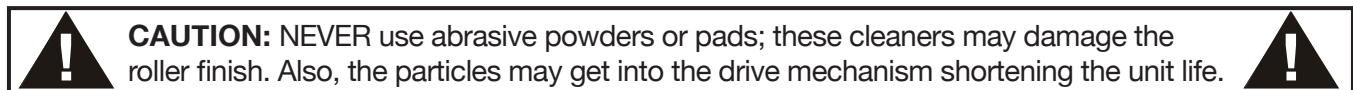
Neutral (N) = White or Blue Live (l) = Black or Brown Safety Earth (E) = Green or Yellow/Green

After a suitable location has been chosen, wipe the rollers and the drip pan with a damp cloth. The unit is ready for use.

CLEANING

Daily Cleaning Instructions:

1. Heat the unit.
2. Using a moist cloth filled with crushed or flaked ice, wipe each tube. Wipe the tubes from each end to the center. This will keep as much of the loosened particles out of the bearings as possible. Extend the cloth as far as possible between the rollers.
3. With the heated rollers wiped with an ice filled cloth to loosen the particles, now, wipe clean with another cloth. Continue to wipe from the end of the rollers to the center. This will reduce the grease and partials getting into the bearings and drive mechanism. This will extend the life of the unit and extend the period between routine maintenance of the drive mechanism.





4. Remove the drip pan and wash it in hot, soapy water, then rinse.
5. If stains are still present, add a light detergent to the cloth and repeat.
6. Replace the pan and turn the unit off if the grill will not be immediately used.

Alternate Cleaning Method using optional 3M sponge (#21807305) and cleaning handle (#21807300):



1. Turn heat down to lower setting (i.e. "hold" temperature) and allow grill to cool.
2. If the grill has considerable grease build-up, wipe the excess grease from the rollers with a lint free towel or paper towel before using the soap and sponge.
3. Place sponge onto cleaning handle.
4. Immerse sponge in warm, soapy water.

5. Scrub rollers starting from the outside of the roller working your way to the center. Rinse sponge and re-wet with the soapy solution as needed.
6. Ensure that entire roller surface is cleaned.
7. Dry with a lint free towel or paper towel.

 <p>NOTE: Cleanup will be faster if the product is specifically made for cooking on roller grills. Several meat packers now offer this product. For high-volume applications or for products that have a high sugar or fat content, the HOTROD® may require more frequent cleaning. For longer life of your HOTROD®, follow instructions for periodic cleaning throughout the day.</p> 
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Periodic Cleaning Throughout The Day:

1. For high-volume applications or for product that has a high fat content clean the rollers every 3-4 hours.
2. Clean by removing the product from the rollers and wiping with a damp cloth from outside end of the rollers to the center. Replace the product and continue cooking. There should be no need to turn off the heat when wiping down the rollers. But care should be taken not to bring hands into direct contact with the rollers as a burn could result.

 <p>NOTE: This appliance shall not be cleaned with a water jet.</p> 

SERVICE

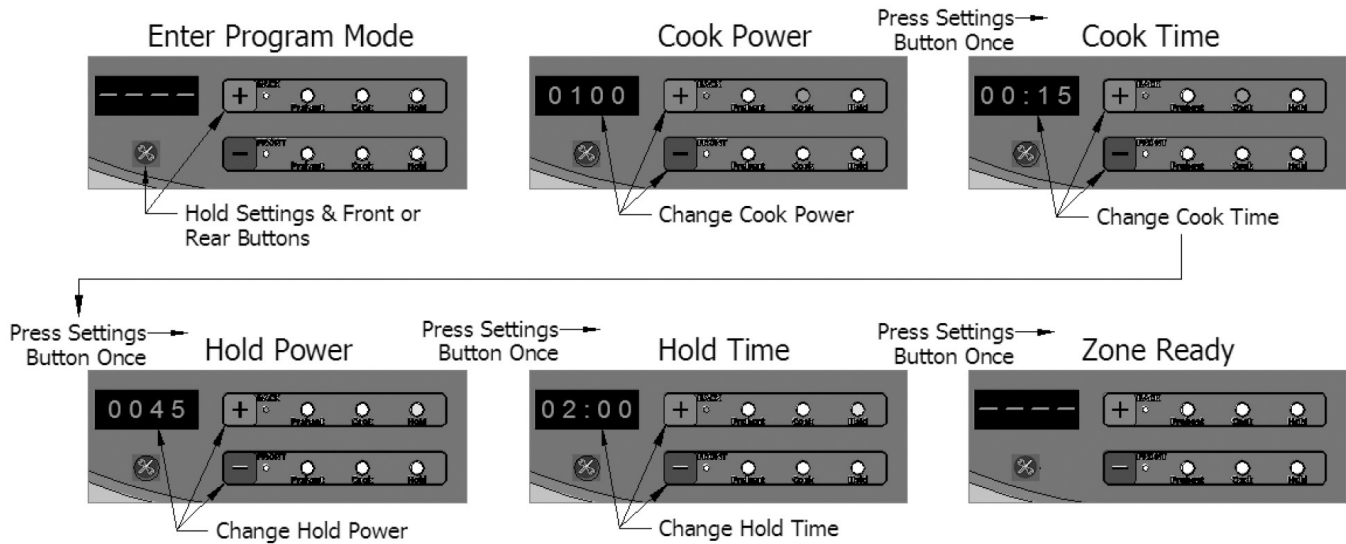
Service work should be performed only by a qualified technician who is experienced in and knowledgeable with the operation of commercial gas, electric, steam cooking equipment. Contact the Authorized Service Agency for reliable service, dependable advice or other assistance and for genuine factory parts.

IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER OR ITS SERVICE AGENT OR A SIMILARLY QUALIFIED PERSON IN ORDER TO AVOID A HAZARD.

Programming Mode:

1. Readout must display “- - - -“ to enter Programming Mode.
2. When “- - - -“ is displayed, Press & Hold the Settings button, then immediately press & hold either the Front Zone (+) Button or Back (-) Zone Button.
 - a. Only one zone can be programmed at a time, the following instructions are identical for each zone.
3. The appropriate zone indicator will flash and the “Cook” indicator will flash
 - a. The Cook Power setting will be displayed on the readout, default is 100%. Use the (+) or (-) buttons to change the Cook Power.
 - b. Press the Settings button.
 - c. The Cook Time setting will be displayed on the readout, default is 15 min. Use the (+) or (-) buttons to change the Cook Time.
 - d. Press the Settings button.
 - e. The Hold Power setting will be displayed on the readout, default is 45%. Use the (+) or (-) buttons to change the Hold Power.
 - f. Press the Settings button.
 - g. The Hold Time setting will be displayed on the readout, default is 2 hours. Use the (+) or (-) buttons to change the Hold Time.
 - h. Press the Settings button to exit Programming mode, Readout will display “- - - -“
4. Cook / Hold settings have been programmed, unit is ready to use.

PROGRAM SEQUENCE



FACTORY SETTINGS

Preheat Time	10 min
Preheat Power	100%

Cook Time	15 min
Cook Power	100%

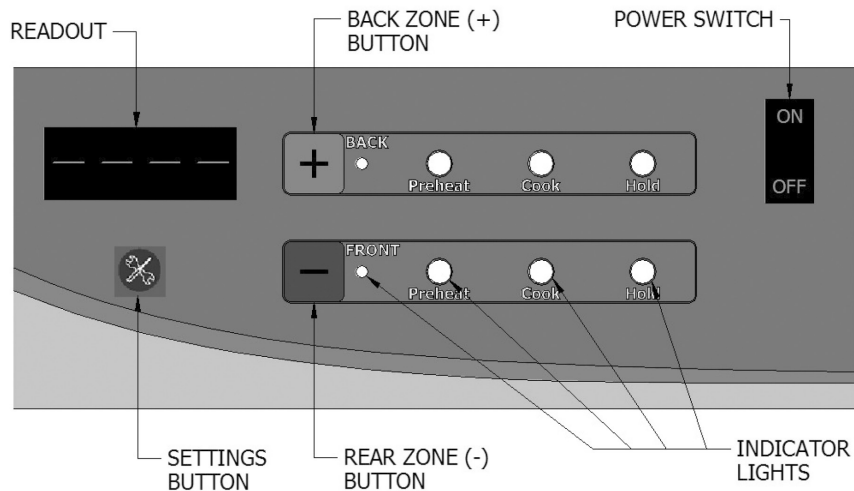
Hold Time	4 hrs
Hold Power	43%

These settings were based on cooking standard size 8-to-1 Franks and Taquito type product.

These settings will heat this type of product to 160-170°F and hold at 145-155°F. For larger product, or different temperature requirements, the Cook & Hold Time/Power Settings will need to be adjusted.

OPERATION

Overview:

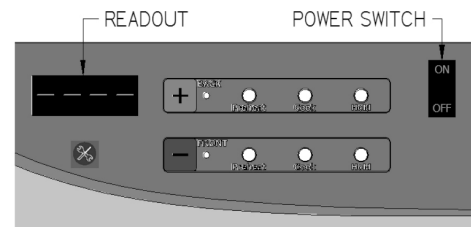


1. The control interface consists of a Power Switch, Back and Front Zone Buttons, a Settings Button, Digital Readout and LED Indicator Lights.
2. To power on the unit, turn the Power Switch to the "ON" position
3. The control will sound an alarm, and the Readout will flash.
4. When the Readout displays " - - - " the unit is ready to use.

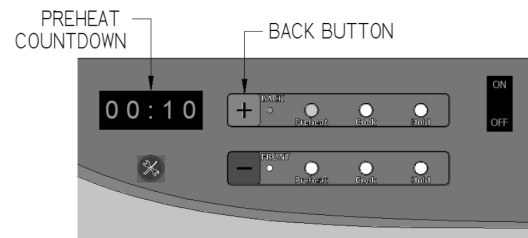
Cook Cycle:

1. To begin using the unit, place your product on the roller grill.
2. Press the Back or Front Zone Buttons (or both to use both zones simultaneously).
3. The appropriate Indicators will light and the Readout will display Preheat Time.
 - a. NOTE: Preheat time is included in the cook cycle, it is not necessary to let unit preheat before placing product on the grill.
4. After Preheat Time is up, unit will automatically cycle to "Cook" mode.
5. The appropriate Indicators will light and the Readout will display Cook Time.
6. After the Cook Time is up, product is ready to serve and the unit will automatically cycle to "Hold" mode. While in hold mode the Readout will display the temperature of the product. When the Hold indicator begins flashing, the Hold time is up and product has passed its recommended holding time.
7. If both zones are on at the same time, the display will cycle between each zone. Press the appropriate zone button to see its display immediately.
8. (See next page for visual operation)

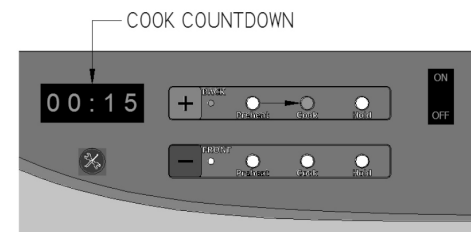
- Turn power switch to "ON" position.
- Readout will display "----"



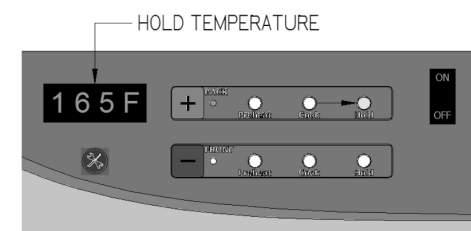
- Press BACK (+) Button once.
- "BACK" and "Preheat" Indicator lights turn on.
- Readout will display Preheat Time.



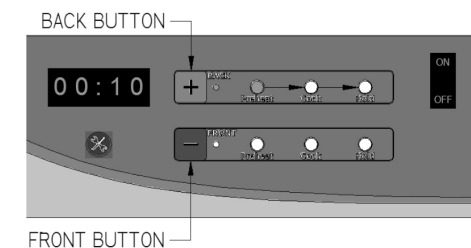
- Unit automatically enters "Cook" when Preheat countdown ends.
- "Cook" Indicator lights turn on.
- Readout will display Cook Time.



- Unit automatically enters "Hold" when Cook countdown ends
- "Hold" indicator lights turn on
- Readout will display Hold Temperature
- Hold indicator will flash when hold time is up



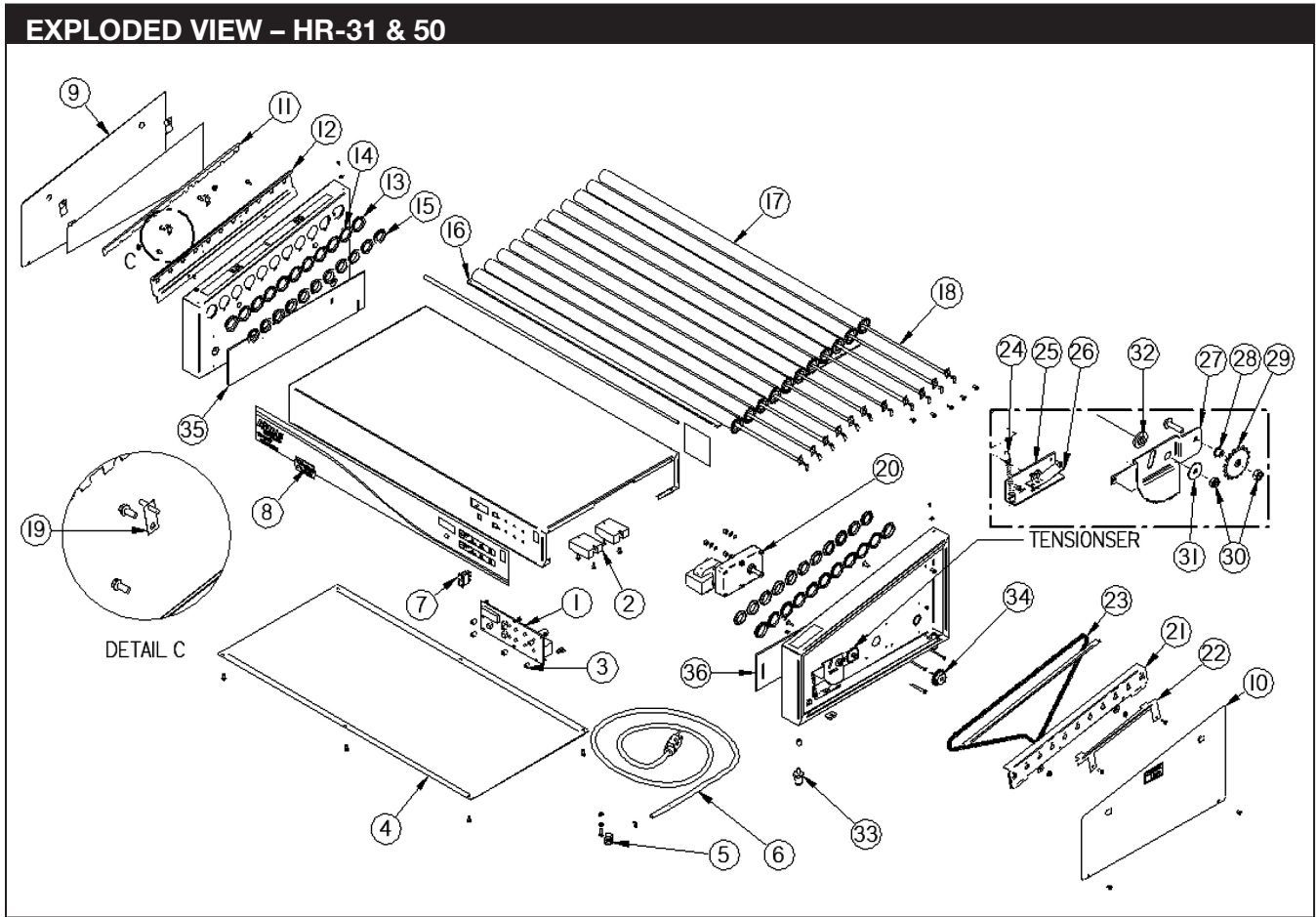
- Press and Hold BACK (+) Button to cycle between modes



NOTE:

- FRONT (-) Button operation identical to Back. Readout will switch between Front and Back if both are on at the same time.

EXPLODED VIEW



120V	Model	208/240
(M)	HR-31	(CC)
(N)	HRS-31	(DD)
(O)	HR-31S	(EE)
(P)	HRS-31S	(FF)
(GG)	HR-31SR	
(HH)	HRS-31SR	(JJ)

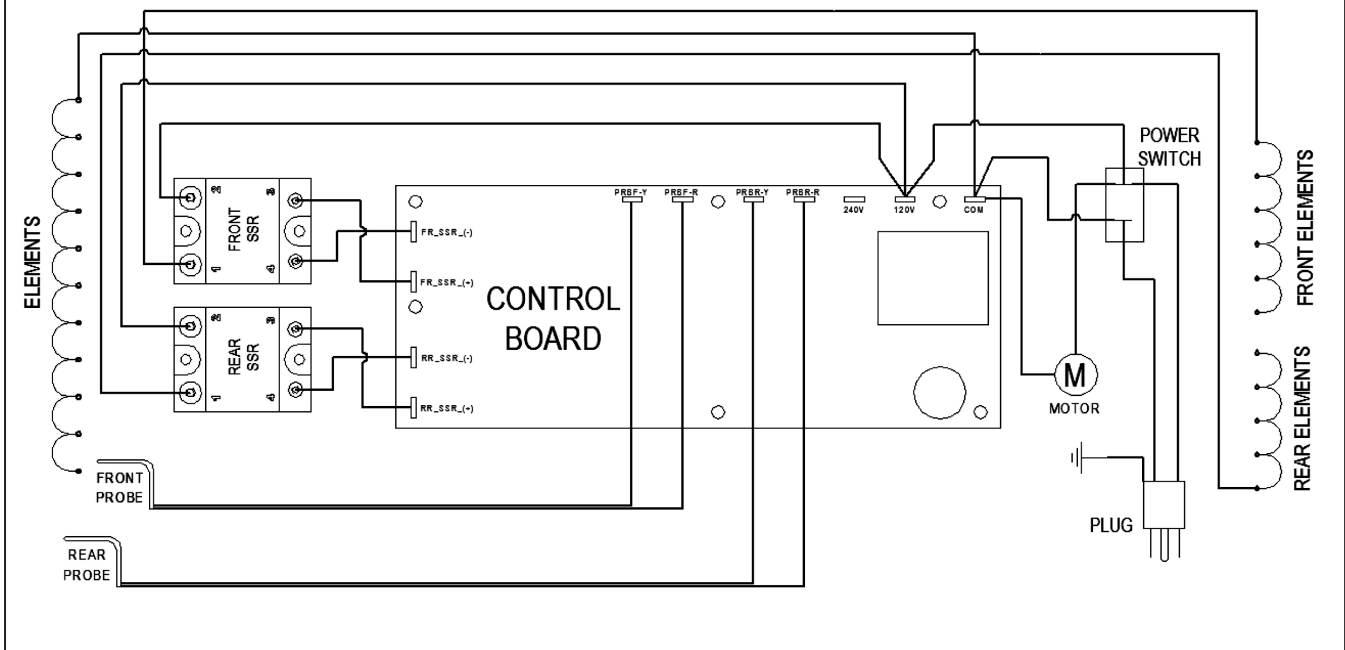
120V	Model	208/240
(M)	HR-50	(CC)
(N)	HRS-50	(DD)
(O)	HR-50S	(EE)
(P)	HRS-50S	(FF)
(GG)	HR-50SR	
(HH)	HRS-50SR	(JJ)

HR(S)Di-31/50(S) PARTS LIST

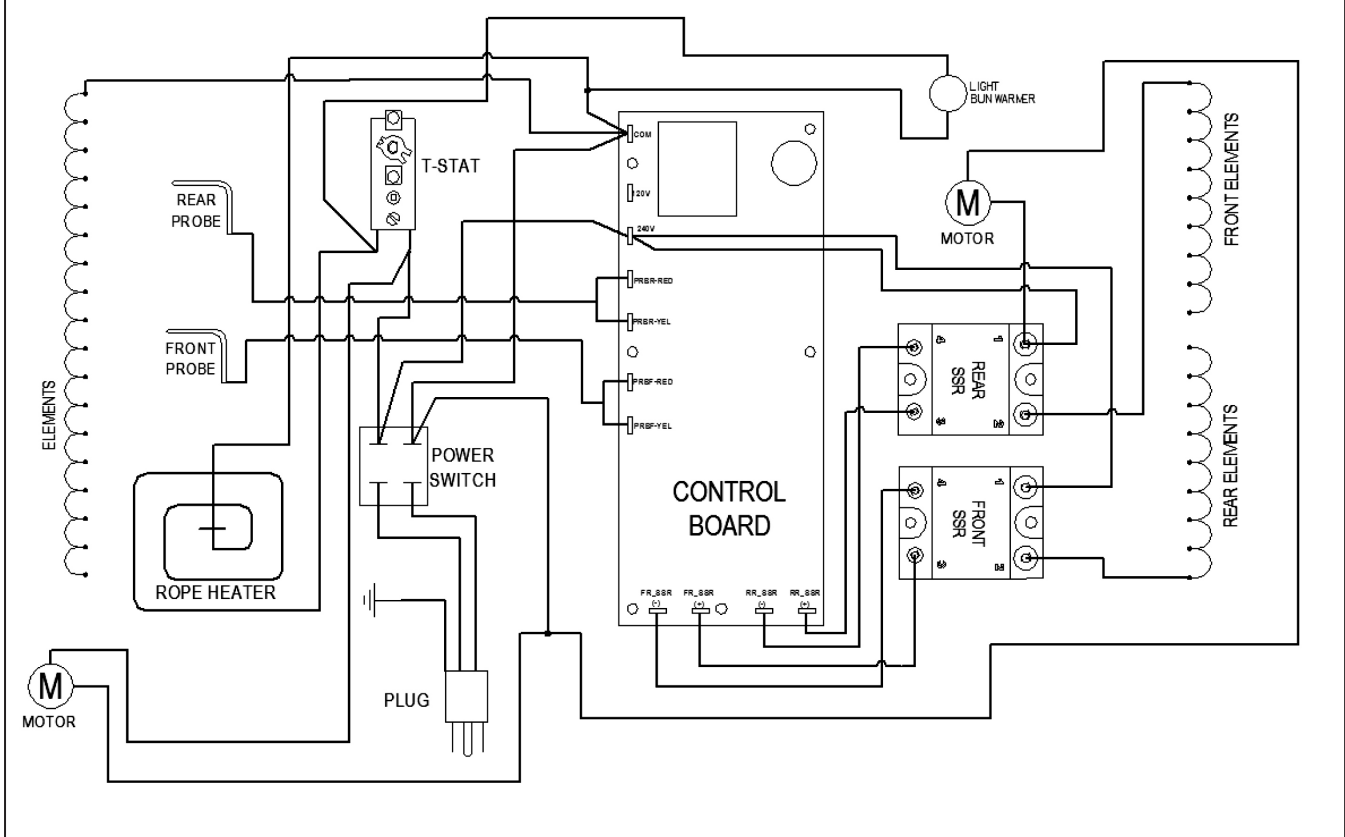
Item	P/N	DESCRIPTION	Qty	Used On												
1	1400210	Control, Horizontal Display	1	M	N	O	P	CC	DD	EE	FF	GG	HH	JJ		
2	782162	Relay, Solid State	2	All Models												
3	21877260	Spacer, Control Board	6	All Models												
4	21771411	Bottom, HR-31	1	M	N	O	P	CC	DD	EE	FF	GG	HH	JJ		
4	21769252	Bottom, HR-50	1	M	N	O	P	CC	DD	EE	FF	GG	HH	JJ		
5	8968900	Strain Relief, Right Angle	1	M	N	O	P	CC	DD	EE	FF	GG	HH	JJ		
6	1542002	Cordset, NEMA 5-15P, 14/3, 90C, SJO	1	M	N	O	P								GG	HH
6	1542005	Cordset, 14/3 500C, NEMA 6-15P	1					CC	DD	EE	FF					JJ
7	1331800	Switch Rocker	1	M	N	O	P	CC	DD	EE	FF					
7	47591400	Switch Rocker	1											HH	JJ	
8	8899216	Decal, HR-31 & 45 Front Panel	1	M	N	O	P	CC	DD	EE	FF	GG	HH	JJ		
8	8899217	Decal, HR-50, 75, 85 Front Panel	1	M	N	O	P	CC	DD	EE	FF	GG	HH	JJ		
9	21749502	End Panel, Left Slant HR	1				O	P			EE	FF	GG	HH	JJ	
10	21749503	End Panel, Right Slant HR	1				O	P			EE	FF	GG	HH	JJ	
10	21747001	End Panel, Flat	2	M	N			CC	DD							
11	21748100	Element Retainer	1	M	N	O	P	CC	DD	EE	FF	GG	HH	JJ		
12	21877254	Element Support	1	M	N	O	P	CC	DD	EE	FF	GG	HH	JJ		
12	21877255	Element Support, Wide Spacing	1	M	N	O	P	CC	DD	EE	FF	GG	HH	JJ		
13	21793401	Bearing, Hot Rod	4	All Models												
14	21748900	Bearing, Hot Rod	18 (16W)	All Models												
15	422300	Seal, Grease	22 (20W)	All Models												
16	21771412	Pan, Drip HR-31	1	All Models												
16	21748450	Pan, Drip HR-50	1	All Models												
17	21771429	Roller Tube-31 Plated	11 (10W)	M			O	CC	EE	GG					JJ	
17	21752380	Roller Tube-50 Plated	11 (10W)	M			O	CC	EE	GG					JJ	
17	21771418	Roller Tube-31 Xylan Coating	11 (10W)				N	P	DD	FF					HH	
17	21752370	Roller Tube-50 Xylan Coating	11 (10W)				N	P	DD	FF					HH	
18	1431532	Element HR-31 120V, 115W	11 (10W)	All Models												
	1431550	Element, HR-50 120V, 125W	11 (10W)	All Models												
18	1431533	Element, HR-31 220V, 115W	11 (10W)	All Models												
	1431450	Element, HR-31 220V, 125W	11 (10W)	All Models												
19	1400216	Probe, Temperature	2	All Models												
20	1212000	Motor, Gear 110V, 60Hz	1	M	N	O	P								GG	HH
20	1211700	Motor, Gear 240V, 50-60Hz	1					CC	DD	EE	FF					JJ
21	21748303	Chain Guide Bracket	1	All Models												
21	21771016	Chain Guide Bracket, (Wide Spacing)	1	All Models												
22	21748312	Bracket, Gage	1	All Models												
22	21771017	Bracket, Gage (Wide Spacing)	1	All Models												
23	21748505	Chain, Flat Models	1	M	N			CC	DD							
23	21748511	Chain, Slant Models					O	P	EE	FF	GG	HH	JJ			
24		Spring, Tensioner	1	All Models												
25		Bracket, Leaf Spring	1													
26		Leaf Spring, Tensioner	1													
27		Ratchet, Tensioner	1													
28	21792308	Bushing	1	All Models												
29	21748501	Sprocket	1	All Models												
30	8414700	Nut #10-32	1	All Models												
31		Fender Washer	1													
32		Spacer	1													
33	8662100	Leg, 1" Chrome	1	All Models												
34	21748510	Sprocket, 17 Tooth w/Hub	1	All Models												
35	21750710	Insulation, Left Side	2	All Models												
36	21750700	Insulation, HR Motor Side	1	M	N	O	P	CC	DD	EE	FF	GG	HH	JJ		

WIRING DIAGRAMS

WIRING DIAGRAM – HRD1-31 & HRD1-50 (120V)



WIRING DIAGRAM – HRD1-31 & HRD1-50 (240V)



LIMITED EQUIPMENT WARRANTY

APW warrants to the original purchaser of new APW's products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by APW and upon proper installation and start-up in accordance with the instructions supplied with each APW unit. APWs' obligation under this warranty is limited to a period of one [1] year from the date of original installation, or eighteen [18] months from original invoice date, whichever occurs first. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at APWs' discretion have the parts replaced or repaired by APW or a APWs-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

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

CONTACT

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

Normal Business Hours: 8:00 a.m. to 4:30 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: TechService@partstown.com

www.apwwyott.com

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

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

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. APW is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without APWs' approval will void the warranty.
- Units exceeding one [1] year from original installation date, or more than eighteen [18] months from original invoice date, whichever comes first.

ADDITIONAL WARRANTIES

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

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