



DESIGNED SMART. BUILT SOLID.®

COLD WELL, REFRIGERATED TOPPING RAILS

Intended for other than household use. Unit must be kept clear of combustibles at all times.



MODELS:
RTR-4, RTR-8

OWNERS MANUAL, INSTALLATION, & OPERATING INSTRUCTIONS

2M-Z25482 REV - (10-23)

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

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

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

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

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

DO NOT DISCARD THIS MANUAL.

APW Wyott Food Service Equipment Company
265 Hobson St. • Smithville, TN 37166

800-527-2100
www.apwwyott.com

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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, call Technical Service Department 800-264-7827

SAFETY PRECAUTIONS

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

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

	DANGER: This symbol warns of imminent hazard which will result in serious injury or death.	
	WARNING: This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.	
	CAUTION: This symbol refers to a potential hazard or unsafe practice, which may result in or moderate injury or product or property damage	
	NOTICE: This symbol refers to information that needs special attention or must be fully understood even though not dangerous.	
	CAUTION: These models are designed, built, and sold for commercial use. If these models are positioned so the general public can use the equipment make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.	
	WARNING: 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 installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the Installation, Operating and Maintenance Instructions thoroughly before installing or servicing this equipment.	
	CAUTION: Maintenance & repair should be handled by a factory authorized agent. Before doing any maintenance or repair, contact APW Wyott.	



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



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



WARNING: 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.



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.



NOTICE: Install per 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.



WARNING: SHOCK HAZARD - Do not open any panels that require the use of tools.



WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the Installation, Operating and Maintenance Instructions thoroughly before installing or servicing this equipment.



WARNING: Appliance must be connected by an earthing cable to all other units in the complete installation and thence to an independent earth connection



WARNING: Never clean any electrical unit by immersing it in water. Turn off before cleaning surface.



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



CAUTION: This device should never be positioned upside down or on its side. If the unit arrived or was stored in any position other than “THIS END UP” as marked on the shipping container, then allow the unit to set upright 24 hours before applying power or turning on the unit. Failure to do this will cause the unit to function incorrectly. The unit will not be able to cool to the desired temperature.



SERVICE INFORMATION

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

PLEASE FOLLOW THESE INSTRUCTIONS:

A. ON CALLS YOU WILL NEED TO GIVE THE FOLLOWING INFORMATION.

1. Name and title of person calling
2. Phone number of person calling
3. Business name
4. Street address
5. City, State, Zip
6. Model Number (from serial plate)
7. Serial Number (from serial plate)
8. Date purchased (if serial number indicates date of manufacture is over 13 months old you will be asked to supply proof of purchase)
9. Dealer purchased from

B. FOR SHORTAGE - SUPPLY THE ABOVE INFORMATION AND FULLY EXPLAIN WHAT IS MISSING. It will be sent immediately - prepaid via UPS or equivalent. (Next Day Air or Priority shipments available, ask the representative).

C. FOR EQUIPMENT PROBLEM - IF WITHIN ONE YEAR FROM DATE OF PURCHASE, THIS UNIT FAILS TO FUNCTION, YOU ARE ENTITLED TO - YOUR CHOICE OF 1, 2, OR 3.

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

When calling the factory, besides the above information you will need Electrical Characteristics, voltage and phase; describe the problems the best you can. The factory will require a *Visa or Master Card number and expiration date of same to assure return and/or validity of condition. Upon validation of credit card information, factory will strive to ship a replacement unit, if available and in stock, the same day if call is received before 12:00 p.m. Central Time or the next day if later. The replacement unit will be shipped prepaid regular UPS or equivalent. If requested Next Day Air or Priority, shipment will be made at customer's expense. Upon receipt it is the customer's responsibility to unpack the new unit taking care to preserve the packaging. Repack the unit being replaced in the same container using caution to pack properly and return this unit to the factory following the instructions supplied. Factory will supply return label and UPS call tag, both must be used. If original unit is returned within 30 days from receipt of new replacement unit and is as represented, the credit card validation will be canceled.

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

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

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

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

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

Location of Data Plate

The data plate for the RTR-4 is located on the back panel to the left of the power switch. The data plate for the RTR-8 is located on the rear panel to the left of center.

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 reads, understands, and follows these instructions.



SPECIFICATIONS



Electrical


Model	Volts	Hz	Phase	Amps	Compressor	Charge
RTR-4	120	60	1	3	1/6 HP	6.25 oz - R513a
RTR-8	120	60	1	3	1/5 HP	6.25 oz - R513a



ELECTRICAL CONNECTIONS

 **WARNING:** Check the data plate on this unit to determine what voltage this unit is wired for and what voltage service to use. 

 **CAUTION:** When installed, the plug for this unit should be accessible. 

 **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. 

 **CAUTION:** If the power cord is damaged, replace only with an identical power cord. 

 **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. 

Clearance

*Installation must allow at least one (1") inch clearance for each louvered side.

OPERATING INSTRUCTIONS: RTR-4

Plug Coldwell in and turn on the power switch. The unit has been calibrated at the factory for 35°F-39°F at sea level. Wait about 45 to 60 minutes for the unit to cool. If the product is too cold or too warm, adjust the thermostat. The thermostat adjustment is located above the power switch on the compressor housing. To access the thermostat adjustment, remove the hole cover to reveal the flat screw driver adjust shaft. Turning the screw 1/4 turn clockwise will lower the temperature approximately 6° F. Conversely, turning the screw 1/4 turn counterclockwise will raise the temperature 5° F. If you are unable to set your Coldwell to the desired temperature, contact your factory authorized service agent for adjustment.

To avoid product in container from freezing, make sure the container is not touching the wall of the cold well.

All food service equipment should be operated by trained personnel.

MAINTENANCE


Once a week or more often if necessary clean the unit thoroughly. Turn off the unit and allow it to cool.

Pan supports are to be removed for cleaning. Machine washing is preferred but hand washing is acceptable. Follow all state and local codes for sanitation when cleaning the pan supports.

STAINLESS STEEL: To remove normal dirt or product residue from stainless steel, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth. Never use vinegar or corrosive cleaner. Do not use chlorine based cleaners.

To remove grease and food splatter or condensed vapors that have baked on the equipment, apply cleaners to a damp cloth or sponge and rub cleanser on the metal in the direction of the polished lines on the metal. Rubbing cleanser as gently as possible in the direction of the polished lines will not mar the finish of the stainless steel.



NEVER RUB WITH A CIRCULAR MOTION.



 **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.

 **WARNING:** Never clean any electrical unit by immersing it in water. Turn off before cleaning surface. 

 **WARNING: SHOCK HAZARD:** De-energize all power to equipment before cleaning the equipment. 

GENERAL TROUBLESHOOTING

If the unit fails to operate check the following:

1. Make sure the unit connected to a live power source.
2. Check the circuit breaker to be sure it has not been tripped.
3. Check if the power switch is on and the indicator light is glowing.
4. Check the data plate and make sure the unit is operating on the proper voltage.

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

Warranty will be void and the manufacturer is relieved of all liability if:

- A) Service work is performed by other than an APW WYOTT Authorized Service Agency; or
- B) Other than Genuine APW WYOTT replacement parts are installed.

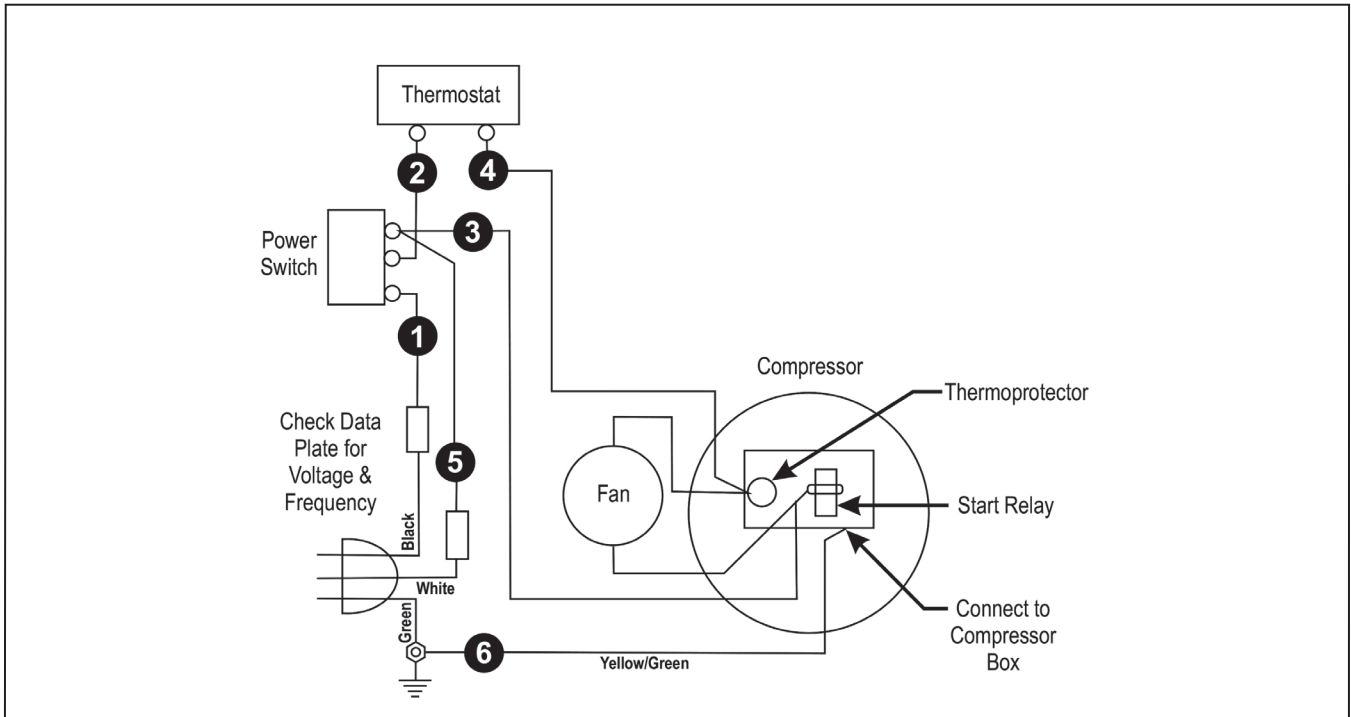
A current listing of all authorized APW WYOTT authorized parts/service distributors is included with this product manual at the time of shipment. In the absence of this list you can call the APW WYOTT 24 hour Service Hot Line which gives access to the nearest Authorized APW WYOTT parts/service distributor. Call 1-800-264-7827



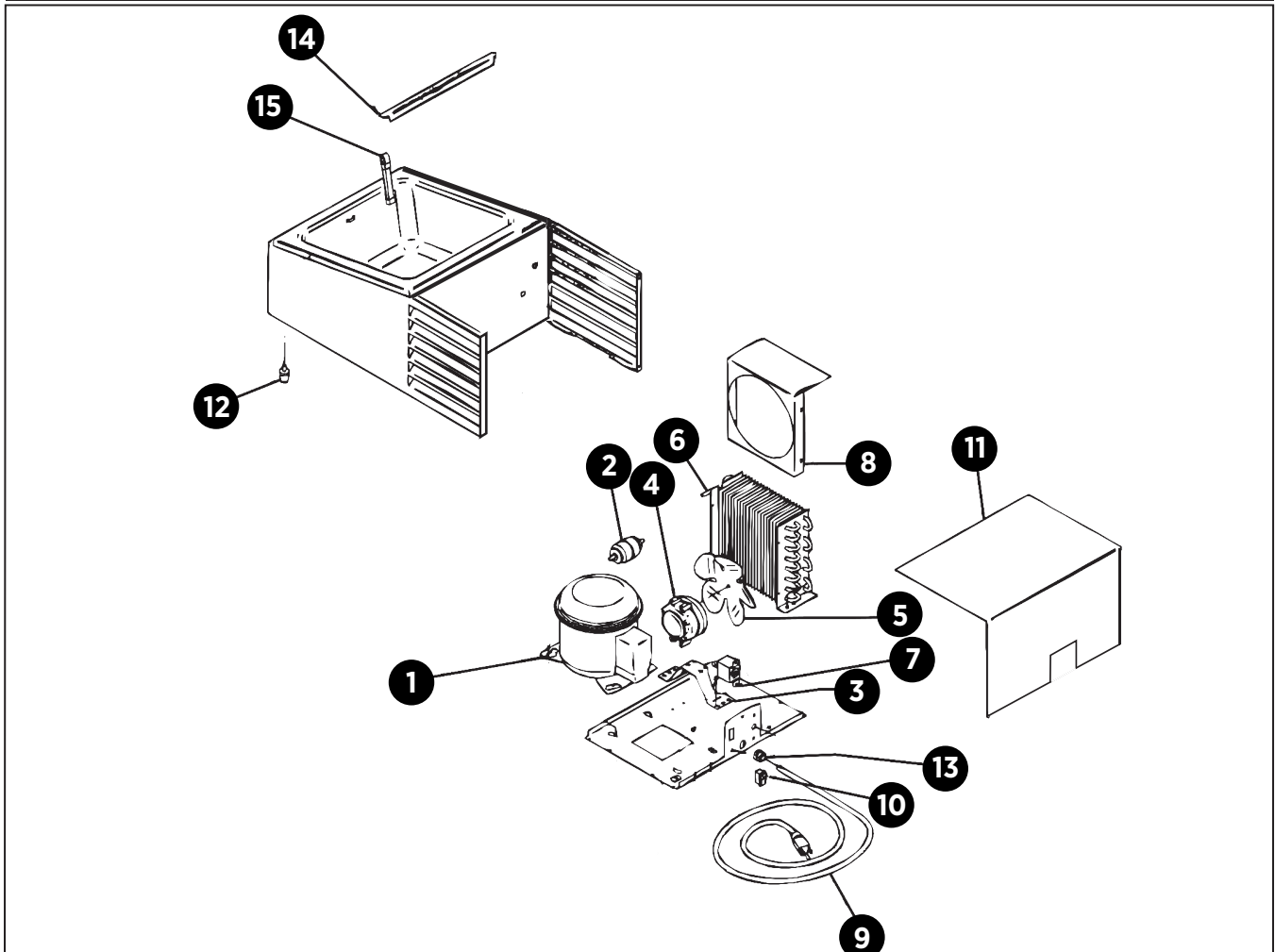
NOTICE: Service work should be performed only by a qualified technician who is experienced in and knowledgeable with the operation of commercial gas, electric, steam cooking equipment. Contact the Authorized Service Agency for reliable service, dependable advice or other assistance and for genuine factory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



WIRING DIAGRAM: RTR-4



EXPLODED VIEW: RTR-4



GENERAL INFORMATION: RTR-8

Electrical Hook-Up:

The required power supply for the Model RTR-8 Topping Rail is 120 Volt, 15 Amp, 60 Hertz and the unit is equipped with a standard 15 Amp, 3-prong grounded plug.

Initial Cleaning:



Prior to operating your new Topping Rail, thoroughly wash the interior and covers with a mild detergent or soap solution. Rinse with a clean rag dampened with clear water and allow to air dry.

Start Up:

To reach the correct interior temperature before storing food, plug in the Topping Rail and allow to operate for approximately 60 minutes (at an ambience of 75°F). The thermostat has been preset at the factory (elevation, 6100 ft.) to maintain a 36°F holding temperature.

Periodic Maintenance:

Cleaning: Interior should be cleaned daily, as described in "Initial Cleaning."

	CAUTION: Remove power cord from receptacle before cleaning the equipment.	
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Accessories:

Accessories should be cleaned as described in "Initial Cleaning."

Cleaning Exterior:

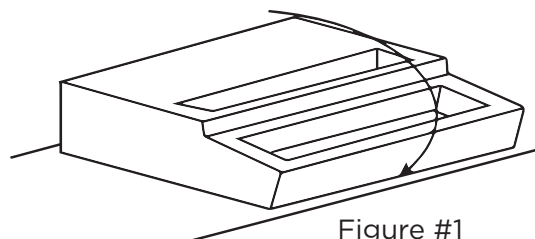
Cabinets should be cleaned with a solution of mild soap and water. Do not use abrasive cleaners, since this might damage the finish. If stainless steel surface becomes discolored, scrub by rubbing only in the direction of the finish grain.

INSTALLATION INSTRUCTIONS: RTR-8

	NOTE: The following clearances must be maintained: Rear = 6" Top = Must be left open At least one (1") inch clearance for each louvered side	
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1. Unit is to be installed on a flat, level surface for best operating performance.
2. Seal the unit to the countertop with a silver-colored, room temperature vulcanizing silicone sealant. (See Figure #1.)
3. Plug unit into 15 Amp, 120 Volt outlet. This unit is ready for operation.

Seal the unit to the countertop with a silver-colored, room temperature vulcanizing silicone sealant



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Figure #1

Refrigerated Topping Rail Leg Installation:

1. If unit is to be used with 4" appliance legs, place unit on flat surface. DO NOT turn unit over.
2. Lift front of unit and install 2 legs in weld nuts.
3. Lift back of unit and install 2 legs in weld nuts.
4. Put unit in place and level unit using leg adjust.

OPERATING INSTRUCTIONS: RTR-8

1. After the unit has been properly installed and connected to an electrical source, it is to be cleaned.
Wash the covers with warm, soapy water and rinse thoroughly.
Clean the outside of the unit with a soft, damp cloth and wipe it dry.
Reinstall the covers (note that the top and bottom well covers are not the same.)



NOTE: Covers must be installed for proper cooling.



2. Switch the unit on and allow it to cool approximately 45 minutes before adding condiments.
(Note: the power switch is in the lower middle area of the back panel next to the power cord.)
3. After unit has cooled down, place pre-cooled condiments into position.
Measure temperature of condiments at regular intervals. The food products are to be stored below 40°F.
If the unit is not holding the food products below 40°F, it is necessary to adjust the unit. This is done by: first, shut unit off and disconnect power, and second, remove the six screws holding the back panel in place. Remove back panel to expose the thermostat which is above the power cord. Adjust the thermostat in small increments and let the unit and food product stabilize; continue this procedure until the unit is holding your condiments at the desired temperature. Reassemble your unit.

TEMPERATURE ADJUSTMENT INSTRUCTIONS: RTR-8

- With unit turned off and at room temperature, remove back panel, check setting on thermostat.
- Place all eight (8) plastic pans in the unit and put approximately 3 cups of cool water in each pan.
- Using a thermometer or temperature probe, check the temperature of all the pans; turn the unit "ON."
- After allowing the unit's compressor to cycle, approximately 1 - 1 1/2 hours, check the temperature of the water in the pans again. Check temperature in 15 minute intervals to establish an average.
- If the temperature is not what you desire, adjust thermostat. Allow unit's compressor to cycle, then check the temperature of the water. Check temperature in 15 minute intervals to establish an average. Continue this process until the desired temperature is obtained.
- Reinstall back panel after adjustments have been completed.



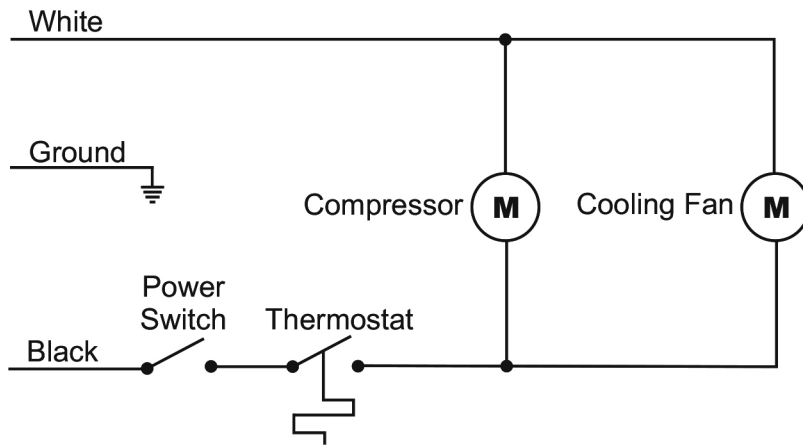
NOTE: Unit should be unplugged



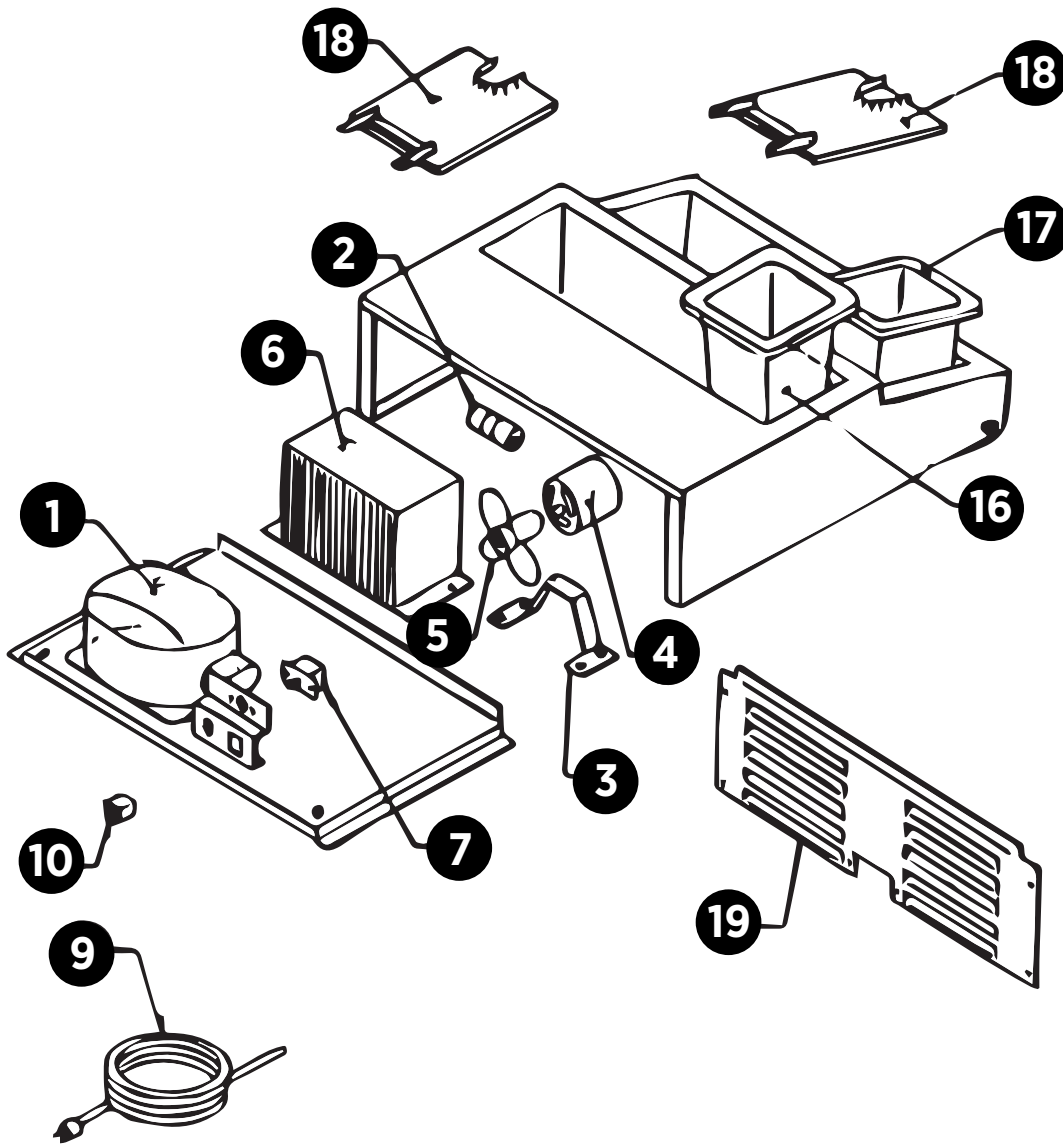
NOTE: In some areas, the thermostat might not have enough adjustment to achieve the proper temperature. In this case, the adjustment of the range screw must be done inside the thermostat.



WIRING DIAGRAM: RTR-8



EXPLODED VIEW: RTR-8



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PARTS LIST: RTR-4 & RTR-8**PARTS LIST**

Item	Part Number	Description	Qty	Models
1	1807100	COMPRESSOR; 1/6 HP. R513a; 120 V. THA0414YXA	1	RTR-4
	1806951	COMPRESSOR; 1/5HP. R-513A 120V		RTR-8
2	1812500	DRYER; 1/4 ID FITTING 3/8 OD FITTING	1	ALL
3	1200110	MOTOR MOUNTING BRACKET	1	ALL
4	1200200	MOTOR 5W 115V 60HZ	1	ALL
5	1200000	BLADE FAN SUCTION 7DIA	1	ALL
6	1801400	CONDENSER COIL	1	ALL
7	1489400	THERMOSTAT; 25-50 DEG. F	1	ALL
8	4882099	SHROUD; FAN; CONDENSOR COIL	1	RTR-4
	21701403	FAN SHROUD not shown		RTR-8
9	1506700	CORDSET 16-3 TYSO 84 NEMA 5-15P	1	RTR-4
	1532500	CORDSET;16/3 78300VSJTO NEMA5-15;0?HDDi	1	RTR-8
10	1305610	SWITCH; ROCKER LIGHTED SPDT 15A 125/250	1	RTR-4
	1358600	SWITCH ON-OFF		RTR-8
11	21876015	WELDMENT; COWLING RTR-4	1	RTR-4
12	8662100	LEG, 1 ADJ W/RUBBER FOOT	4	ALL
13	8968000	STRAIN RELIEF; 16/3 18/3 NYLON BLK.660DD	1	RTR-4
	8967400	STRAIN RELIEF; 16/3 & 18/3 NYLON BLACK		RTR-8
14	21807560	ADAPTOR BAR KFC COLDWELL	1	RTR-4
15	1453300	THERMOMETER -40 TO 120 DEG F.	1	ALL
16	2423300	PAN;1/6 BLACK PLASTIC 6 DEEP	4	ALL
17	2423900	PAN;1/6 SIZE BLACK PLASTIC 4 DEEP	4	RTR-8
18	21701700	LID; HINGED PLASTIC FOR 1/6 SIZE PAN	8	RTR-8
19	21701410	PANEL;BACK RTR-8	1	RTR-8

LIMITED EQUIPMENT WARRANTY

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

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

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

CONTACT

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

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

Telephone: 800-264-7827 Tech Service Option 2

Email: TechService@partstown.com

www.apwwyott.com

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

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

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

ADDITIONAL WARRANTIES

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

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

