

FlexiWell™ Dry Serving Lines

Shelleyglas™
by Delfield

Shelleysteel™
by Delfield

Installation, Operation and Maintenance Manual



 Caution

Original Document

Read this instruction before operating this equipment.

Part Number: 9291544-GEN2 12/24

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Safety Notices

Warning

Read this manual thoroughly before operating, installing or performing maintenance on the equipment. Failure to follow instructions in this manual can cause property damage, injury or death.

DANGER

Failure to disconnect the power at the main power supply disconnect could result in serious injury or death. The power switch DOES NOT disconnect all incoming power.

DANGER

Do not install or operate equipment that has been misused, abused, neglected, damaged, or altered/modified from that of original manufactured specifications.

DANGER

All utility connections and fixtures must be maintained in accordance with local and national codes.

DANGER

Serious injury or death can occur from inhaling high concentrations of refrigerant vapors. These vapors also reduce oxygen levels in confined areas. Contact with liquid can cause frostbite. All containers, equipment and hoses are under high pressure. Do not puncture or damage these components.

Warning

Use caution when handling metal surface edges of all equipment.

Warning

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

Warning

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Never use flammable oil soaked cloths or combustible cleaning solutions, for cleaning.

Warning

This product contains chemicals known to the State of California to cause cancer and/or birth defects or other reproductive harm. Operation, installation, and servicing of this product could expose you to airborne particles of glasswool or ceramic fibers, crystalline silica, and/or carbon monoxide. Inhalation of airborne particles of glasswool or ceramic fibers is known to the State of California to cause cancer. Inhalation of carbon monoxide is known to the State of California to cause birth defects or other reproductive harm.

Warning

Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, local/national regulations for disconnection / lock out / tag out procedures for all utilities including electric, gas, water and steam.

Warning

DO NOT touch refrigeration lines inside units; some may exceed temperatures of 200°F (93.3°C).

Warning

Do not damage the refrigeration circuit when installing, maintaining or servicing the unit.

Caution

Maintenance and servicing work, other than cleaning as described in this manual, must be done by an authorized service personnel.

Notice

Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your equipment. Visit our website www.mtwkitchencare.com for manual updates, translations, or contact information for service agents in your area.

Notice

This product utilizes Ecomate blowing agent methyl formate

Notice

These units are intended to hold previously cooked product at a food safe temperature during time of serving. This product is **NOT** intended for cooking or increasing the temperature of held product. Improper use of unit may result in shorter unit lifespan.

Section 1

General Information

Model Numbers

This manual covers the following standard counters.

FlexiWell™ Mobile Hot and Cold Combination Serving Counters	
Shelleyglas®	KFW-1-NU
	KFW-2-NU
	KFW-3-NU
	KFW-4-NU
	KFW-5-NU
	KFW-6-NU
Shelleysteel®	SFW-1-NU
	SFW-2-NU
	SFW-3-NU
	SFW-4-NU
	SFW-5-NU
	SFW-6-NU

FlexiWell™ Hot and Cold Combination Serving Counters	
EcoMark®	1042G
	1042H
	1042I
	1042J
	1042K
	1042L

FlexiWell™ Drop-In Hot and Cold Combination Serving Counters	
Drop-In	N8618-FWP
	N8633-FWP
	N8648-FWP
	N8663-FWP
	N8678-FWP
	N8693-FWP

Serial Number Location

Always have the serial number of your unit available when calling for parts or service. Serial numbers are printed on serial tags.

- Serial tags are located near the on/off switch, on the left inside the storage area or at the top of the pylon on the back of the unit.

Warranty Information

- Register your product for warranty,
 - Verify warranty information,
 - View and download a copy of your warranty,
- at www.delfield.com/warranty

Regulatory Certifications

All models are certified by:

-  National Sanitation Foundation (NSF)

All models with electrical are certified by:

-  Underwriters Laboratories (UL)
-  Underwriters Laboratories of Canada (cUL)

Section 2

Specifications

GENERAL SPECIFICATIONS CHART

FlexiWell™ Mobile Hot and Cold Combo Serving Counters								
Shelleyglas®	Shelleysteel®	12" x20" Pan Capacity	Hot Electrical	Cold Electrical	Nema Plug	System Capacity	Heat of Rejection (BTU)	R290 Charge Amount
KFW-1-NU	SFW-1-NU	1	500 W, 120/208Y-240V, 2.0 A	120 V, 1/5HP, 2.3A	14-20P	870	331	75g
KFW-2-NU	SFW-2-NU	2	(2) 500 W, 120/208Y-240V, 4.0 A	(2) 120 V, 1/5HP, 2.3A	14-20P	1740	662	(2) 75g
KFW-3-NU	SFW-3-NU	3	(3) 500 W, 120/208Y-240V, 6.0 A	(3) 120 V, 1/5HP, 4.6A	14-20P	2610	993	(3) 75g
KFW-4-NU	SFW-4-NU	4	(4) 500 W, 120/208Y-240V, 8.0 A	(4) 120 V, 1/5HP, 4.6A	14-20P	3480	1324	(4) 75g
KFW-5-NU	SFW-5-NU	5	(5) 500 W, 120/208Y-240V, 10.0 A	(5) 120 V, 1/5HP, 6.9A	14-20P	4350	1655	(5) 75g
KFW-6-NU	SFW-6-NU	6	(6) 500 W, 120/208Y-240V, 12.0 A	(6) 120 V, 1/5HP, 6.9A	14-20P	5220	1986	(6) 75g

FlexiWell™ Hot and Cold Combo Serving Counters							
EcoMark®	12" x20" Pan Capacity	Hot Electrical	Cold Electrical	Nema Plug	System Capacity	Heat of Rejection	R290 Charge Amount
1042G	1	500 W, 120/208Y-240V, 2.0 A	120 V, 1/5HP, 2.3A	14-20P	870	331	75g
1042H	2	(2) 500 W, 120/208Y-240V, 4.0 A	(2) 120 V, 1/5HP, 2.3A	14-20P	1740	662	(2) 75g
1042I	3	(3) 500 W, 120/208Y-240V, 6.0 A	(3) 120 V, 1/5HP, 4.6A	14-30P	2610	993	(3) 75g
1042J	4	(4) 500 W, 120/208Y-240V, 8.0 A	(4) 120 V, 1/5HP, 4.6A	14-50P	3480	1324	(4) 75g
1042K	5	(5) 500 W, 120/208Y-240V, 10.0 A	(5) 120 V, 1/5HP, 6.9A	14-50P	4350	1655	(5) 75g
1042L	6	(6) 500 W, 120/208Y-240V, 12.0 A	(6) 120 V, 1/5HP, 6.9A	14-50P	5220	1986	(6) 75g

FlexiWell™ Drop-In Hot and Cold Combo Serving Counters						
Drop-In	12" x20" Pan Capacity	Hot Electrical	Cold Electrical	System Capacity	Heat of Rejection	R290 Charge Amount
N8618-FWP	1	500 W, 120/208Y-240V, 2.0 A	120 V, 1/5HP, 2.3A	870	331	75g
N8633-FWP	2	(2) 500 W, 120/208Y-240V, 4.0 A	(2) 120 V, 1/5HP, 2.3A	1740	662	(2) 75g
N8648-FWP	3	(3) 500 W, 120/208Y-240V, 6.0 A	(3) 120 V, 1/5HP, 4.6A	2610	993	(3) 75g
N8663-FWP	4	(4) 500 W, 120/208Y-240V, 8.0 A	(4) 120 V, 1/5HP, 4.6A	3480	1324	(4) 75g
N8678-FWP	5	(5) 500 W, 120/208Y-240V, 10.0 A	(5) 120 V, 1/5HP, 6.9A	4350	1655	(5) 75g
N8693-FWP	6	(6) 500 W, 120/208Y-240V, 12.0 A	(6) 120 V, 1/5HP, 6.9A	5220	1986	(6) 75g

*SEE PAGE 24 FOR SINGLE POINT ELECTRICAL CONNECTION INFORMATION

WEIGHT

FlexiWell™ Mobile Hot and Cold Combo Serving Counters		
Shelleyglas®	Shelleysteel®	Weight
KFW-1-NU	SFW-1-NU	300lbs (136kg)
KFW-2-NU	SFW-2-NU	380lbs (172kg)
KFW-3-NU	SFW-3-NU	460lbs (209kg)
KFW-4-NU	SFW-4-NU	550lbs (249kg)
KFW-5-NU	SFW-5-NU	660lbs (299kg)
KFW-6-NU	SFW-6-NU	720lbs (327kg)

FlexiWell™ Hot and Cold Combo Serving Counters	
EcoMark®	Weight
1042G	300lbs (136kg)
1042H	380lbs (172kg)
1042I	460lbs (209kg)
1042J	550lbs (249kg)
1042K	660lbs (299kg)
1042L	720lbs (327kg)

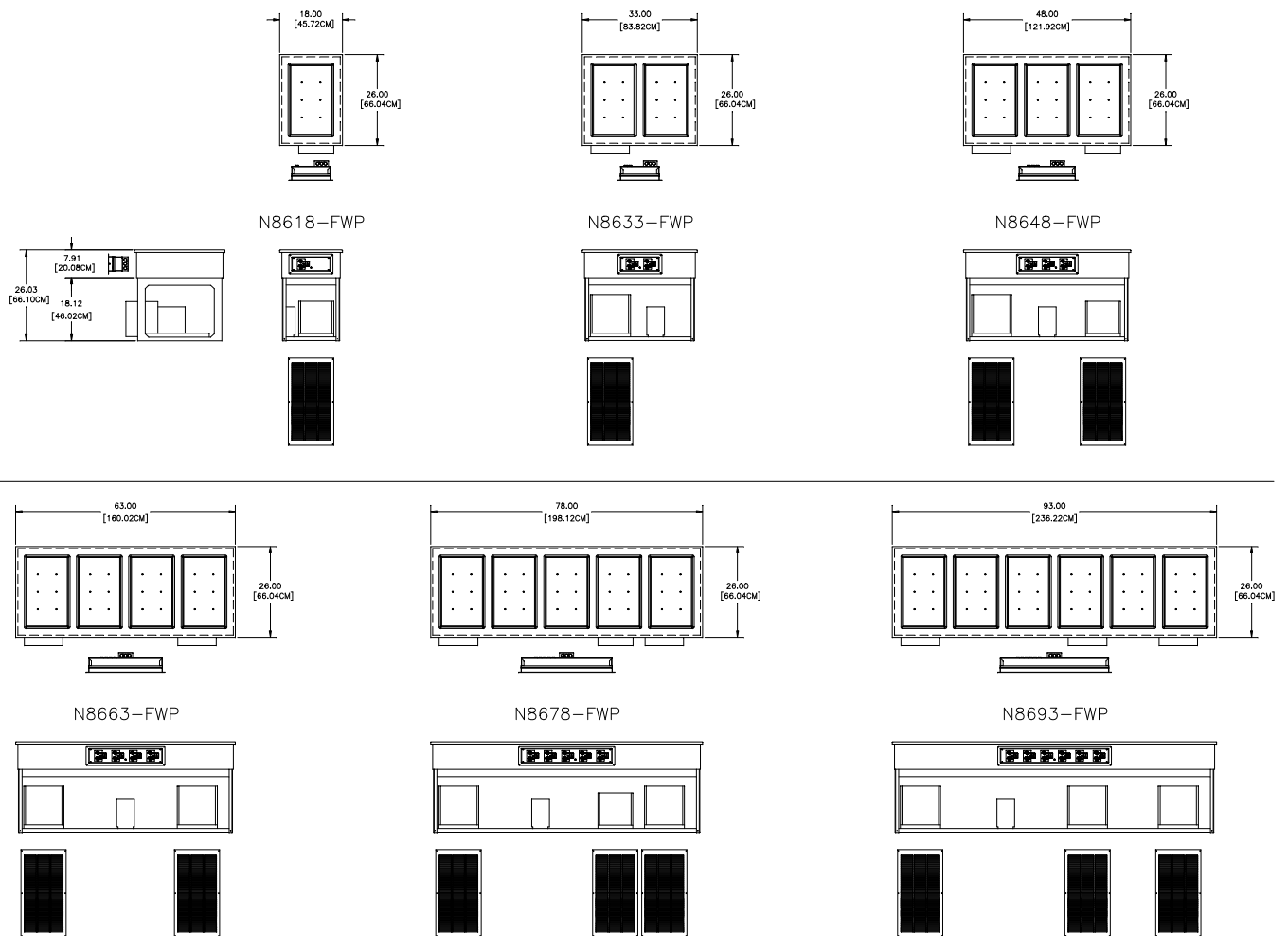
FlexiWell™ Drop-In Hot and Cold Combo Serving Counters	
Drop-In	Weight
N8618-FWP	300lbs (136kg)
N8633-FWP	380lbs (172kg)
N8648-FWP	460lbs (209kg)
N8663-FWP	550lbs (249kg)
N8678-FWP	660lbs (299kg)
N8693-FWP	720lbs (327kg)

DIMENSIONS

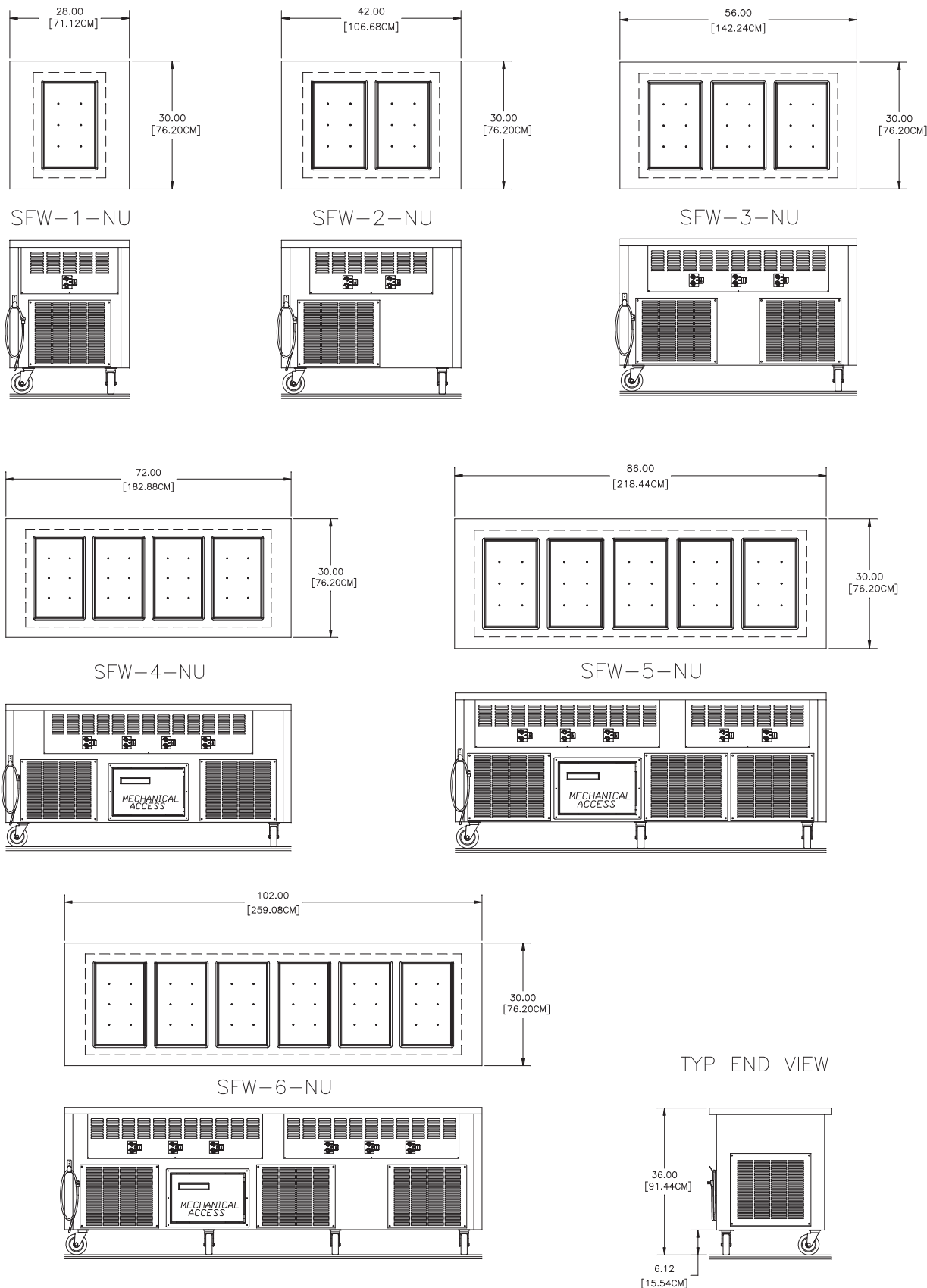
FlexiWell™ Drop-In Hot and Cold Combo Serving Counters			
Model	Length	Depth	Height
N8618-FWP	18" (46cm)	26" (66cm)	26.03" (67cm)
N8633-FWP	33" (84cm)		
N8648-FWP	48" (122cm)		
N8663-FWP	63" (160cm)		
N8678-FWP	78" (198cm)		
N8693-FWP	93" (237cm)		
FlexiWell™ ShelleySteel Mobile Hot and Cold Combo Serving Counters			
Model	Length	Depth	Height
SFW-1-NU	28" (71cm)	30" (76cm)	36" (91cm)
SFW-2-NU	42" (107cm)		
SFW-3-NU	56" (143cm)		
SFW-4-NU	72" (183cm)		
SFW-5-NU	86" (219cm)		
SFW-6-NU	102" (259cm)		
FlexiWell™ ShelleyGlas Mobile Hot and Cold Combo Serving Counters			
Model	Length	Depth	Height
KFW-1-NU	28" (71cm)	30" (76cm)	36" (91cm)
KFW-2-NU	50" (127cm)		
KFW-3-NU	60" (152cm)		
KFW-4-NU	74" (188cm)		
KFW-5-NU	96" (244cm)		
KFW-6-NU	112" (285cm)		
FlexiWell™ EcoMark Hot and Cold Combo Serving Counters			
Model	Length	Depth	Height
1042G	28" (71cm)	31.5 " (80cm)	40" (91cm)
1042H	42" (107cm)		
1042I	56" (143cm)		
1042J	72" (183cm)		
1042K	86" (219cm)		
1042L	102" (259cm)		

Dimension Images

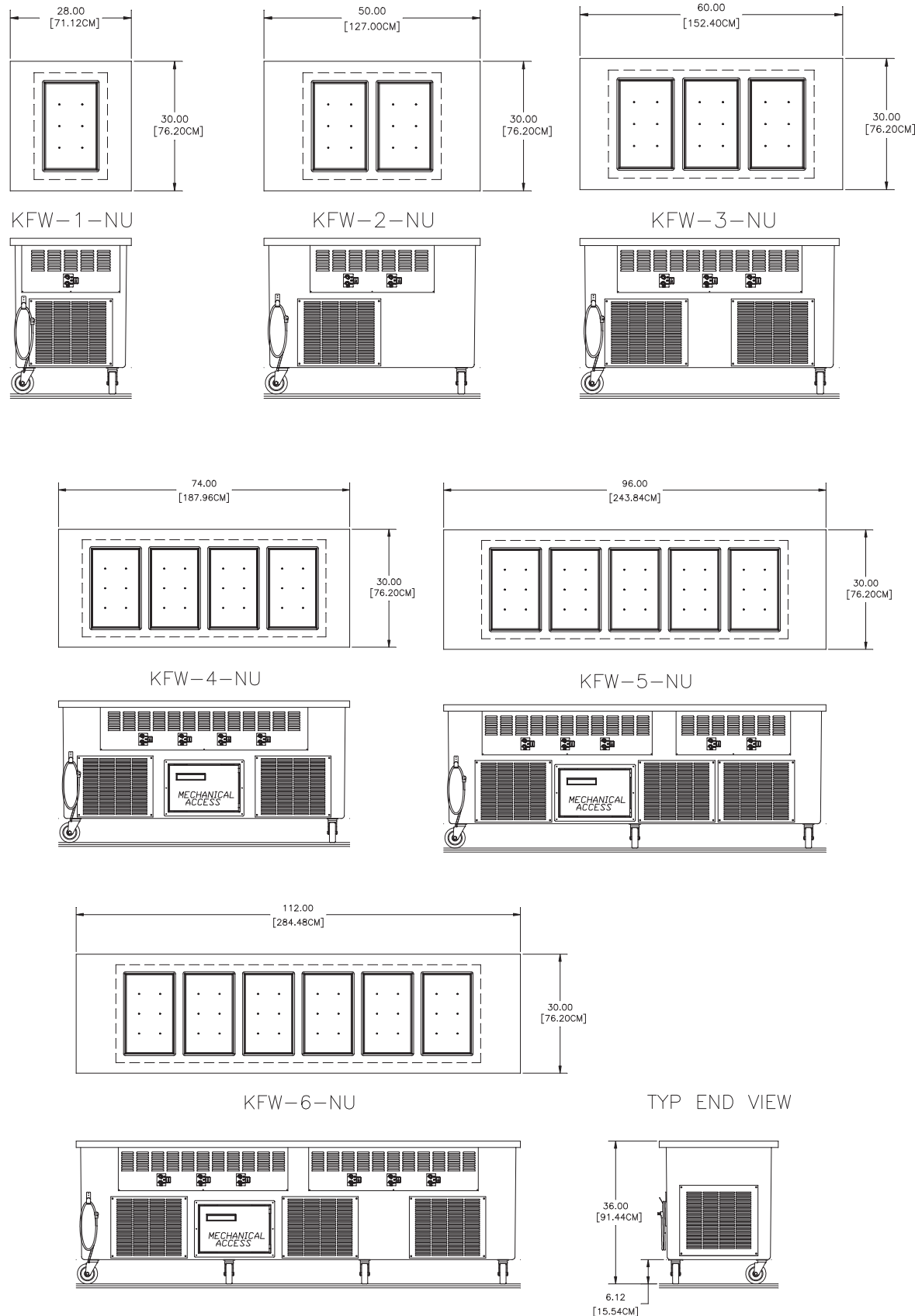
FlexiWell™ N8600 Drop-In Series



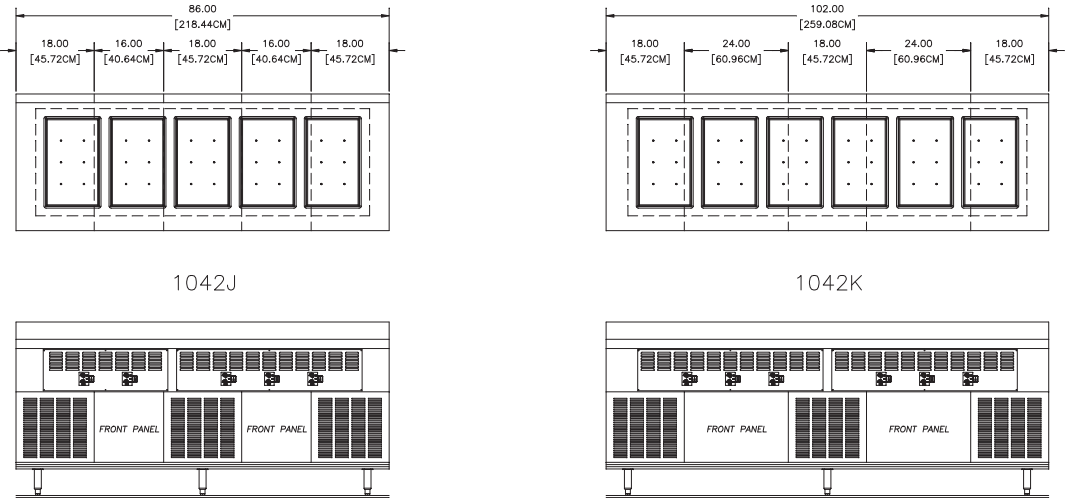
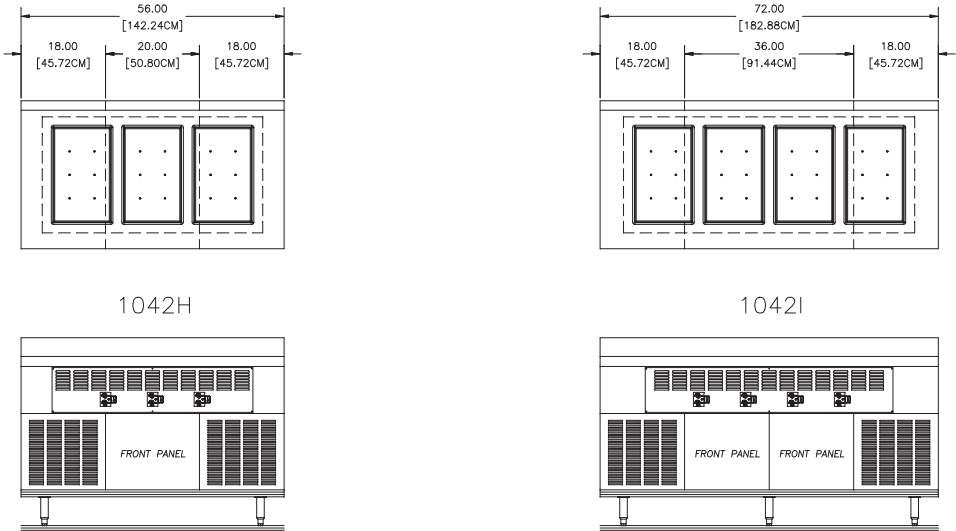
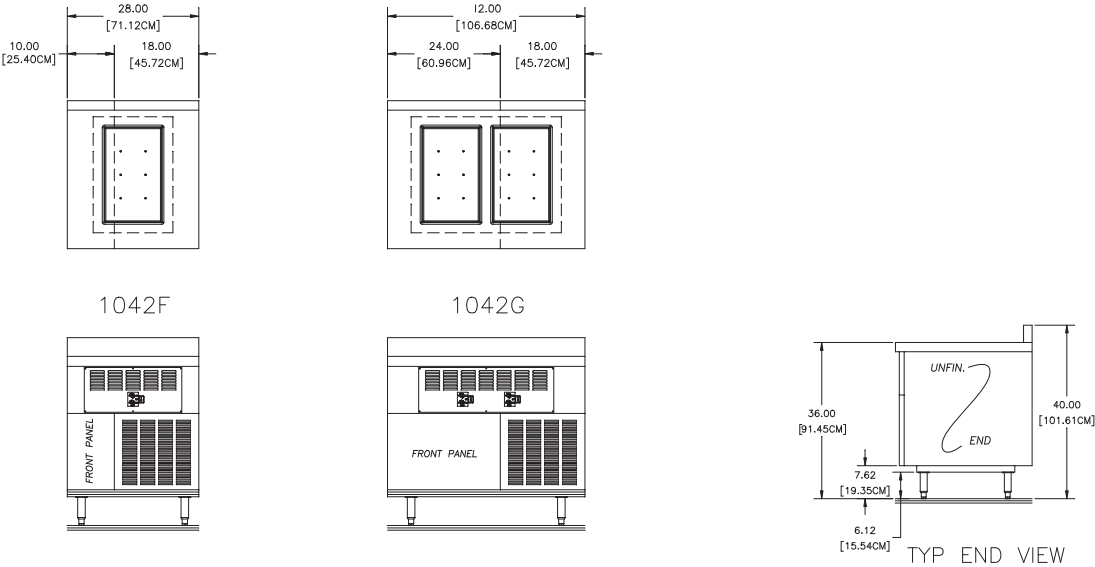
FlexiWell™ SFW ShelleySteel® Series



FlexiWell™ KFW ShelleyGlas® Series



FlexiWell™ EcoMark® 1042 Series



Clearance Requirements

DANGER

The flooring under the appliance must be made of a noncombustible material.

DANGER

Risk of fire/shock. Do not obstruct vents or openings.

Electrical Service

DANGER

Check all wiring connections, including factory terminals, before operation. Connections can become loose during shipment and installation.

Warning

This appliance must be grounded and all field wiring must conform to all applicable local and national codes. Refer to rating plate for proper voltage. It is the responsibility of the end user to provide the disconnect means to satisfy the authority having jurisdiction.

VOLTAGE

All electrical work, including wire routing and grounding, must conform to local, state and national electrical codes.

The following precautions must be observed:

- The equipment must be grounded.
- A separate fuse/circuit breaker must be provided for each unit.
- The maximum allowable voltage variation is $\pm 10\%$ of the rated voltage at equipment start-up (when the electrical load is highest).
- Check all green ground screws, cables and wire connections to verify they are tight before start-up.

GROUND FAULT CIRCUIT INTERRUPTER

Ground Fault Circuit Interrupter (GFCI/GFI) protection is a system that shuts down the electric circuit (opens it) when it senses an unexpected loss of power, presumably to ground. Welbilt does not recommend the use of GFCI/GFI circuit protection to energize our equipment. If code requires the use of a GFCI/GFI then you must follow the local code. The circuit must be dedicated, sized properly and there must be a panel GFCI/GFI breaker. We do not recommend the use of GFCI/GFI outlets to energize our equipment as they are known for more intermittent nuisance trips than panel breakers.

Clearance Dimensions

Model	Top	Bottom	Sides	Back
FlexiWell™				
KFW Series	12"	0"	0"	0"
SFW Series	12"	0"	0"	0"
EcoMark 1042 Series	12"	0"	0"	0"
N8600 Series	12"	0"	0"	2.75"

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Section 3

Installation

DANGER

Installation must comply with all applicable fire and health codes in your jurisdiction.

DANGER

Use appropriate safety equipment during installation and servicing

Warning

Remove all removable panels before lifting and installing.

Location

Warning

This equipment must be positioned so that the plug is accessible unless other means for disconnection from the power supply (e.g., circuit breaker or disconnect switch) is provided.

Warning

Adequate means must be provided to limit the movement of this appliance without depending on or transmitting stress to the electrical conduit or gas lines.

Warning

To avoid instability the installation area must be capable of supporting the combined weight of the equipment and product. Additionally the equipment must be level side to side and front to back.

Warning

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

Caution

Do not position the air intake vent near steam or heat exhaust of another appliance.

The location selected for the equipment must meet the following criteria. If any of these criteria are not met, select another location.

- Units are intended for indoor use only.
- The location **MUST** be level, stable and capable of supporting the weight of the equipment.
- The location **MUST** be free from and clear of combustible materials.
- Equipment **MUST** be level both front to back and side to side.
- Position the equipment so it will not tip or slide.
- Front casters **MUST** be locked once positioned.
- Recommended air temperature is 60° - 100°F (16° - 38°C).
- Proper air supply for ventilation is **REQUIRED AND CRITICAL** for safe and efficient operation. Refer to Clearance Requirements chart on page 6.
- Do not obstruct the flow of ventilation air. Make sure the air vents of the equipment are not blocked.
- Do not install the equipment directly over a drain. Steam rising up out of the drain will adversely affect operation, air circulation, and damage electrical / electronic components.

Cooled Wells

Warning

If a refrigerated base does not have a condensate evaporator supplied, you must connect the condensate line to a suitable drain. Otherwise, water will collect on the floor, causing a potentially hazardous situation.

Leveling

After the cabinet has been placed in the desired location, cabinets with legs must be leveled. Level units from front to back and from side to side. Leveling will insure proper door operation and removal of condensate. Cabinets with casters must have the caster brake set so the cabinet cannot move.

Stabilizing

It is very important that all legs are properly adjusted to keep the cabinet level, evenly distribute the weight and to make sure the unit will not rock, lean or be unstable.

Leg & Caster Installation

Legs or casters must be installed and the legs or casters must be screwed in completely to prevent bending. When casters are installed the mass of this unit will allow it to move uncontrolled on an inclined surface. These units must be tethered/secured to comply with all applicable codes.

Warning

The unit must be installed in a stable condition with the front wheels locked. Locking the front casters after installation is the owner's and operator's responsibility.

Warning

Use a jack to lift the refrigeration unit off the ground just far enough to remove the leg/caster. Place blocking underneath the unit. Do not work underneath a raised unit without proper blocking. Do not lift the unit more than necessary to remove the leg/caster. Lifting the unit too far can make the unit unstable.

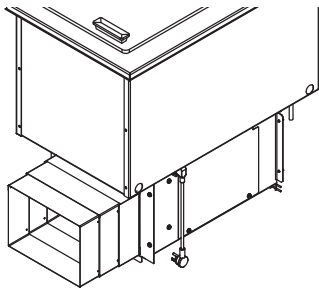
Caution

All single-section units require that the swivel casters be mounted on the front and rigid casters be mounted on the rear.

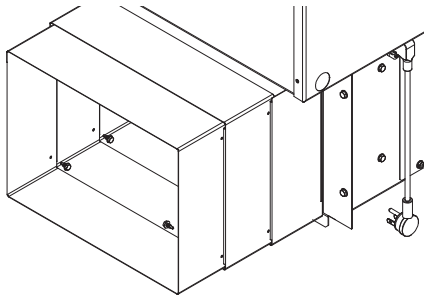
SELF-CONTAINED FLEXIWELL DROP-IN UNITS**FlexiTop N8600-FWP Cut-Out Dimensions**

For any non-standard installation consult the factory.

1. Cabinet interior minimum dimensions on following page.
2. Install a GFCI receptacle a minimum of 14" (36cm) up from the cabinet bottom inside the partitions.
3. Place the condensing unit through the counter cutout.
4. Extend the telescoping duct from the front of the condensing unit to the back of the louver. This will prevent recirculation of discharge air. Export models do not have a telescoping duct, skip to step 6.



5. Put eight provided screws through the telescoping duct side walls to hold it at the desired depth.



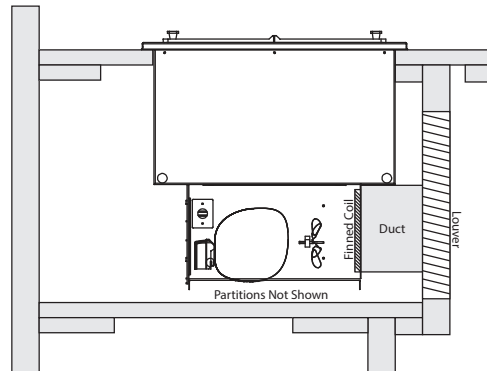
**Use Screws to Secure Desired Depth
3 of 8 Screws Shown**

6. Partitions must fully extend front to back and top to bottom.

7. Louver cutout must extend to bottom of cabinet and align with condenser face.

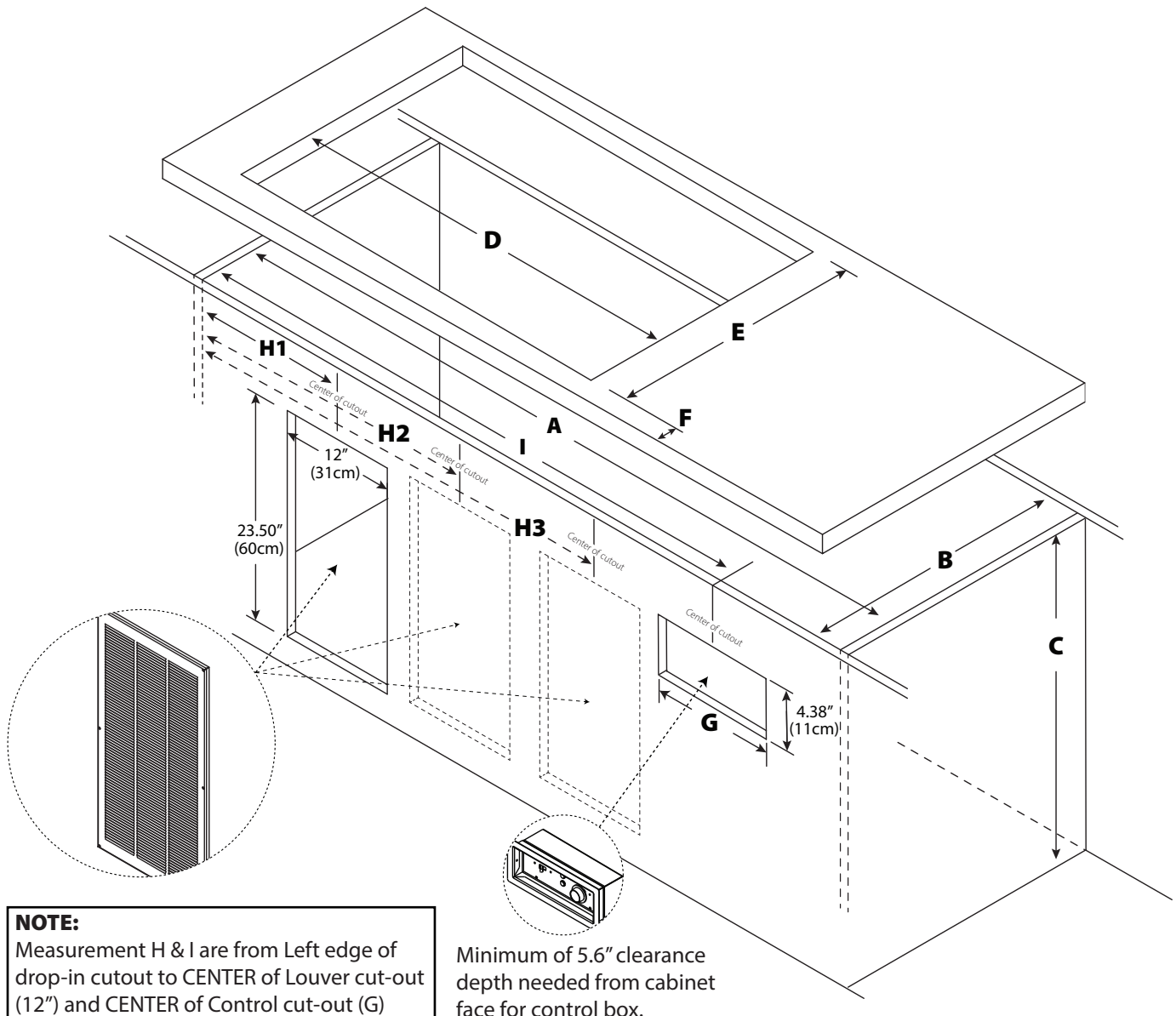
NOTE: The louver provided must be installed in front of CONT: the condensing unit's finned coil. Any restriction to the proper air flow will void the compressor warranty.

- Louver measures 13.00" x 25.00" (33cm x 64cm).
- Louver Cutout Size is 12" x 23.5" (31cm x 60cm) (typical installation).



CABINET INTERIOR MINIMUM DIMENSIONS

	N8618-FWP	N8633-FWP	N8648-FWP	N8663-FWP	N8678-FWP	N8693-FWP
A	29.75"/76cm	36.25"/103cm	51.25"/130cm	64"/163cm	79"/201cm	94"/239cm
B	29"/74cm					
C	28"/71cm					
D	17"/43cm	32"/82cm	47"/120cm	62"/158cm	77"/196cm	92"/234cm
E	25"/64cm					
F	4.75"/12cm	"Min 2.75"/7cm - Max 4.75"/12cm"				
G	11.38"/29cm		16.38"/42cm	21.38"/55cm	26.38"/67cm	31.38"/80cm
H1	8.50"/22cm	8.0"/21cm	8.00"/21cm	8.00"/22cm	8.00"/22cm	8.00"/22cm
H2	n/a		39.50"/101cm	52"/132cm	52"/132cm	56"/143cm
H3	n/a				68"/173cm	82"/208cm
I	26.50"/67cm	25"/64cm	23.50"/60cm	31"/79cm	30"/76cm	32"/81cm



Section 4

Operation

DANGER

The on-site supervisor is responsible for ensuring that operators are made aware of the inherent dangers of operating this equipment.

DANGER

Do not operate any appliance with a damaged cord or plug. All repairs must be performed by a qualified service company.

DANGER

Never stand on the unit! They are not designed to hold the weight of an adult, and may collapse or tip if misused in this manner.

Warning

The operator of this equipment is solely responsible for ensuring safe holding temperature levels for all food items. Failure to do so could result in unsafe food products for customers.

Warning

Do not contact moving parts.

Warning

All covers and access panels must be in place and properly secured, before operating this equipment.

Warning

Damp or wet hands may stick to cold surfaces.

Warning

Never use sharp objects or tools to remove ice or frost. Do not use mechanical devices or other means to accelerate the defrosting process.

Warning

Do not block the supply and return air grills or the air space around the air grills. Keep plastic wrappings, paper, labels, etc. from being airborne and lodging in the grills. Failure to keep the air grills clear will result in unsatisfactory operation of the system.

Caution

Units with pans should be operated with pans in place. Operating the unit without all pans in place will lower efficiency and may damage the unit.

Notice

Never place food directly in well. Always use pans.

Best Practices

- Dry operation only, no water in wells
- For optimal performance, 4"-6" deep pans are recommended
- Designed to hold warm food product at NSF4 temperatures, between 140° F to 165° F
- Density of product in pan may affect product temperatures if using pans other than 4"-6" deep
- To set to highest temperature, turn control knob counter-clockwise until it clicks
- Not intended for cooking or increasing product temperatures
- Food pans should be free of damage, warping edges to make adequate contact with aluminum collar
- If using fractional pans, fill well with pans, even if some pans are empty
- For most efficient operation, keep pans covered in each well during preheating or when empty
- Always place covers on pans when not serving to prevent food from drying out
- Sheet pan use on standard units is not recommended

Heated and Refrigerated Combo Counter Operation

OPERATION

⚠ DANGER

When operated at the highest temperature setting, the top of the unit will become very hot. Staff and customers using the equipment should be informed about this.

No Water is required. Unit to be operated in dry operation only.

⚠ Caution

DO NOT fill dry wells with water during operation or cleaning. Doing so WILL void warranties.

Notice

These units are intended to hold previously cooked product at a food safe temperature during time of serving. This product is **NOT** intended for cooking or increasing the temperature of held product. Improper use of unit may result in shorter unit lifespan.

FlexiWell units are designed to hold warm food product between 140°F to 160°F (60°C to 71°C).

FlexiWell units are designed to hold cold food product between 33°F to 41°F.

FlexiWell units in the freeze mode are designed to hold product between 0°F and -3°F maximum 1- 2 hours.

FlexiWell First Time Use

Verify the unit is plugged in. Before the unit is used the first time for serving, turn the temperature knob to HI and heat each well for 20 to 30 minutes.

FlexiWell Daily Use

Verify the unit is plugged in; turn the unit on. A knob is provided for each individual heated food well. Select desired temperature by selecting Hot or Cold on the rocker switch and rotating temperature control. Food temperature will vary depending on type and amount of product. Set control at lowest setting that will maintain proper food temperature. If the same temperature settings for each well are used every day, the temperature knobs can be left in their set position and the wells can be turned off using the on/off switch.

- Never place food directly in well. Always use pans.
- For most efficient operation, keep covered pans in each

well during preheating or when empty.

- Always place covers on pans when not serving to prevent food from drying out.

⚠ DANGER

Steam can cause serious burns. Always use some type of protective covering on your hands and arms when removing lids from the unit. Lift the lid in a way that will direct escaping steam away from your face and body.

⚠ Caution

After operating a heated well, a unit must rest to cool down at a minimum of 1 hour, before starting cold operation.

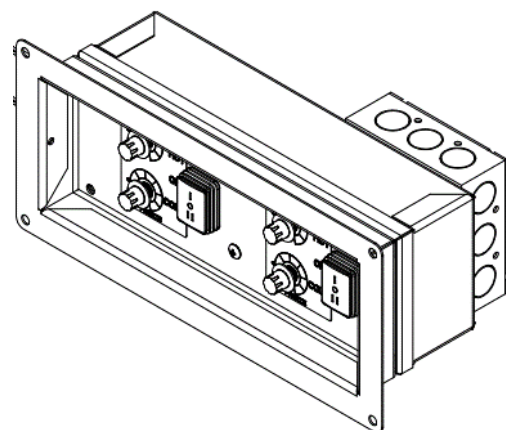
ON/OFF SWITCH - UNIT POWER

A remote On/Off switch controls power to the unit. For repetitive use, user may leave individual well rockers and dials in a preferred setting and power off with remote unit power.

TEMPERATURE CONTROL

Individual three-position rocker switch with corresponding dials allows each well to be adjusted independently. The three-position rocker allows the well to be in Cold/Off/Hot while the dials control the temperature when in the Hot position.

Any combination of rocker position is available as well as only operating one of the wells with the others in the off position. Not all wells need to be in operation.



Section 5

Maintenance

DANGER

It is the responsibility of the equipment owner to perform a personal protective equipment hazard assessment to ensure adequate protection during maintenance procedures.

DANGER

Failure to disconnect the power at the main power supply disconnect could result in serious injury or death. The power switch DOES NOT disconnect all incoming power.

DANGER

Disconnect electric power at the main power disconnect for all equipment being serviced. Observe correct polarity of incoming line voltage. Incorrect polarity can lead to erratic operation.

Warning

Never use sharp objects or tools to remove ice or frost. Do not use mechanical devices or other means to accelerate the defrosting process.

Warning

Use a jack to lift the refrigeration unit off the ground just far enough to remove the leg. Place blocking underneath the unit. Do not work underneath a raised unit without proper blocking. Do not lift the unit more than necessary to remove the leg. Lifting the unit too far can make the unit unstable.

Warning

Never use a high-pressure water jet for cleaning or hose down or flood interior or exterior of units with water. This will void the warranty. Do not use power cleaning equipment, steel wool, scrapers or wire brushes on stainless steel or painted surfaces.

Cleaning and Sanitizing Procedures

Caution

Maintenance and servicing work other than cleaning as described in this manual must be done by an authorized service personnel.

GENERAL

Warning

When using cleaning fluids or chemicals, rubber gloves and eye protection (and/or face shield) must be worn.

You are responsible for maintaining the equipment in accordance with the instructions in this manual. Maintenance procedures are not covered by the warranty.

Maintenance	Daily	Weekly	Monthly	After Prolonged Shutdown	At Start-Up
Interior	X			X	X
Exterior	X			X	X
Drain		X		X	X
Condenser Coil			X	X	X

INTERIOR CLEANING

Caution

DO NOT fill dry wells with water during operation or cleaning. Doing so WILL void warranties.

The interior can be cleaned using a lightly damp wash cloth. If this isn't sufficient, try ammonia and/or a nonabrasive liquid cleaner with a damp wash cloth.

Preventing Blower Coil Corrosion

To help prevent corrosion of the blower coil, store all acidic items, such as pickles and tomatoes, in seal-able containers. Immediately wipe up all spills.

EXTERIOR CLEANING

Warning

When cleaning the unit, care should be taken to avoid the front power switch and the rear power cord. Keep water and/or cleaning solutions away from these parts.

Caution

Never use an acid based cleaning solution! Many food products have an acidic content, which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products.

Clean the area around the unit as often as necessary to maintain cleanliness and efficient operation.

Wipe casters with a damp cloth to prevent corrosion.

Wipe surfaces with a damp cloth rinsed in water to remove dust and dirt from the unit. Always rub with the "grain" of the stainless steel to avoid marring the finish. If a greasy residue persists, use a damp cloth rinsed in a mild dish soap and water solution. Wipe dry with a clean, soft cloth.

Never use steel wool or abrasive pads for cleaning. Never use chlorinated, citrus based or abrasive cleaners.

Stainless steel has a clear coating that is stain resistant and easy to clean. Products containing abrasives will damage the coating and scratch the panels. Daily cleaning may be followed by an application of stainless steel cleaner which will eliminate water spotting and fingerprints. Early signs of stainless steel breakdown are small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the steel.

Fiberglass can be polished to eliminate water spotting, fingerprints and bring out the color of the fiberglass. To maintain the rich, brilliant color of the fiberglass and to remove shallow surface scratches, wax twice a year. This can be done in the same manner in which a car is waxed.

Counter Protector Glass & Hardware Cleaning

Routine cleaning can be done with soap and water. Extreme stains or grease should be cleaned with a nonabrasive cleaner and plastic scrub pad. Polish the chrome when necessary with a soft cotton cloth.

Defrosting

Refrigerated cold pans should be defrosted daily. Never use sharp objects or tools to clean or scrape ice/frost build up from the refrigerated cold pans. A puncture to the pan could cause irreparable damage to the refrigeration system. Units with a Eutectic Fluid Cold Pan require the same precautions. The fluid is NOT refillable and loss of fluid due to a puncture would cause irreparable damage.

CLEANING THE CONDENSER COIL

In order to maintain proper refrigeration performance, the condenser fins must be cleaned of dust, dirt and grease regularly. It is recommended that this be done monthly. If conditions are such that the condenser is totally blocked in a month, the frequency of cleaning should be increased. Clean the condenser with a vacuum cleaner or stiff brush. If extremely dirty, a commercially available condenser cleaner may be required.

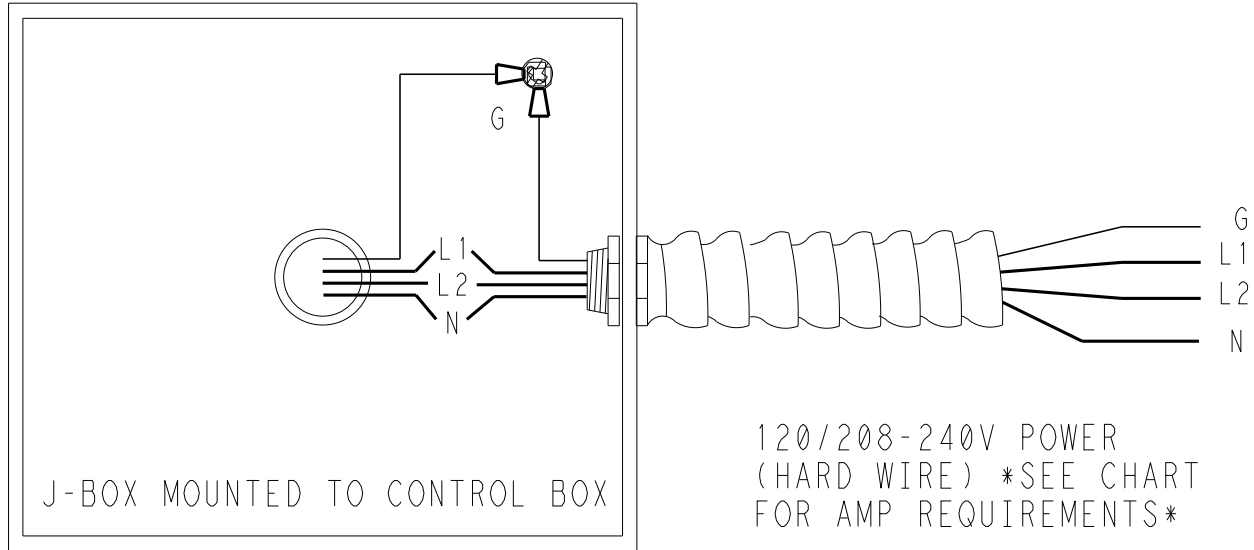
Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times. Continuous operation with a dirty or clogged condenser coil can result in compressor failure. Neglecting the condenser coil cleaning procedures will void any warranties associated with the compressor and cost to replace the compressor.

Section 6

Diagrams & Parts

FLEXIWELL DIAGRAMS

Power Supply Wiring



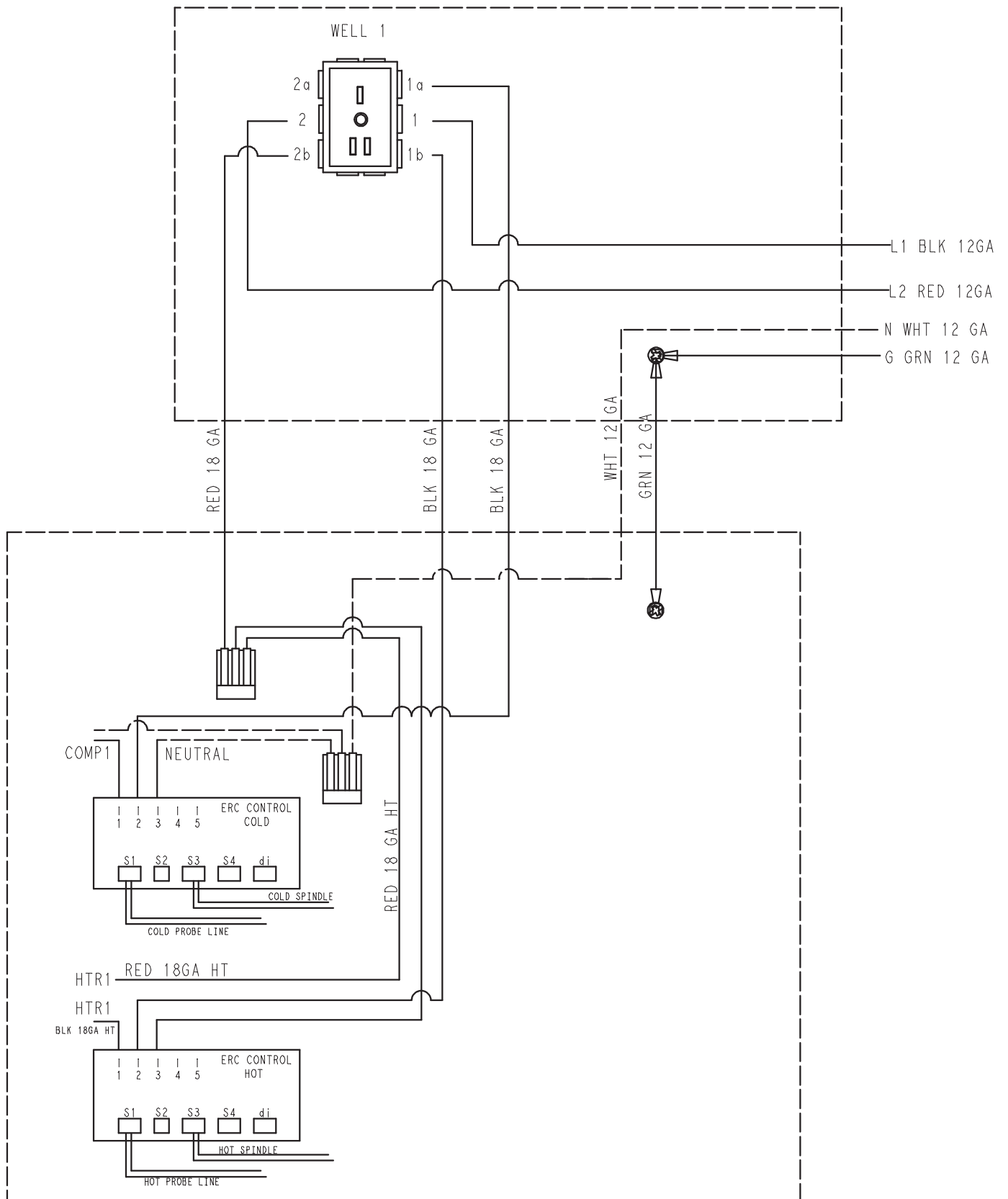
SINGLE POINT ELECTRICAL CONNECTION INFORMATION

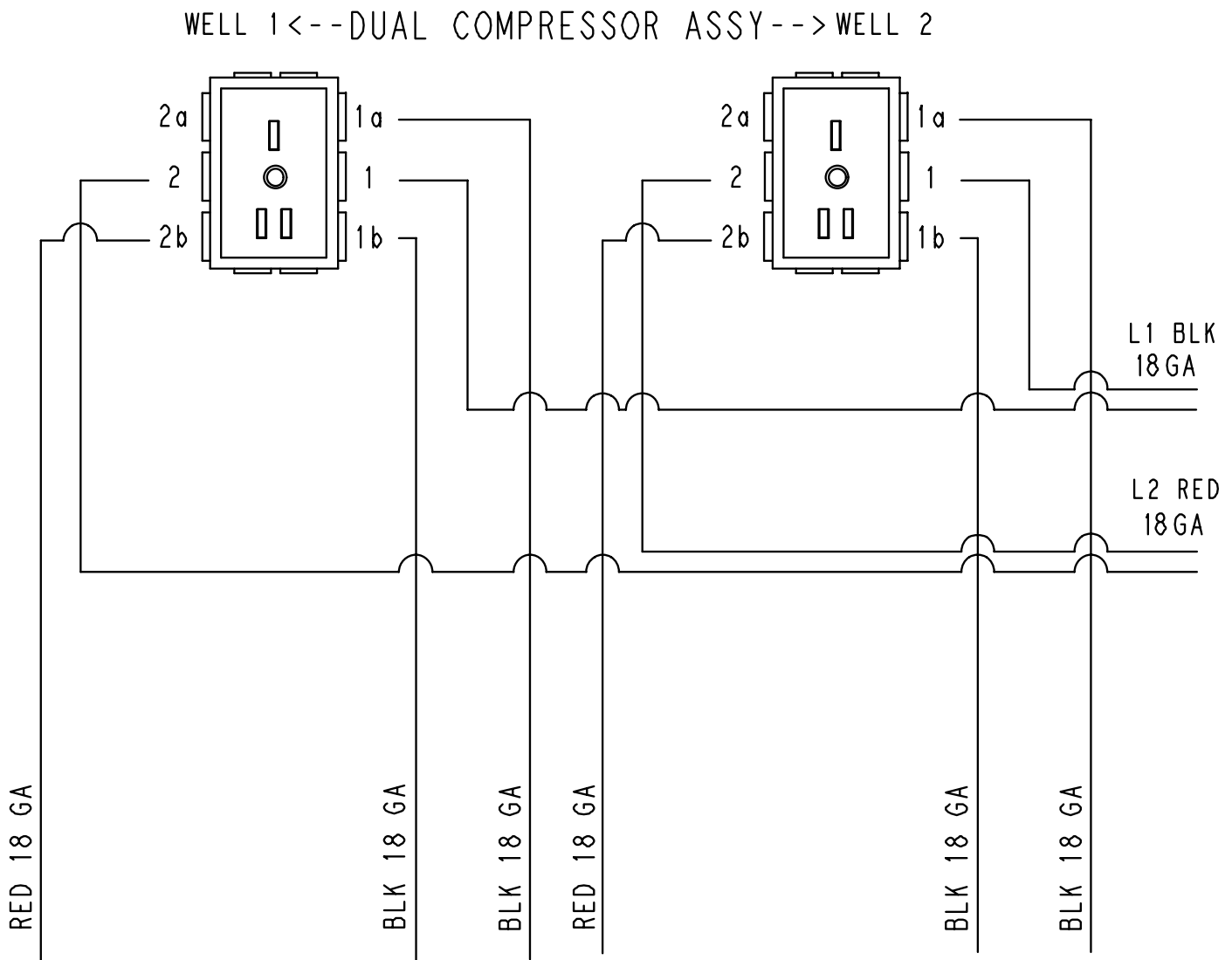
All units must be hard wired to a single point connection at installation.

Model	12"x20" Pan Capacity	V/Hz/Ph	Amps (max)	Ship Weight
N8618-FWP	1 well	120/208-240/60/1	2.3	300
N8633-FWP	2 well	120/208-240/60/1	4.6	380
N8648-FWP	3 well	120/208-240/60/1	6.0	460
N8663-FWP	4 well	120/208-240/60/1	8.0	550
N8678-FWP	5 well	120/208-240/60/1	10.0	660
N8693-FWP	6 well	120/208-240/60/1	12.0	720

FLEXIWELL DIAGRAMS

Single Well Wiring

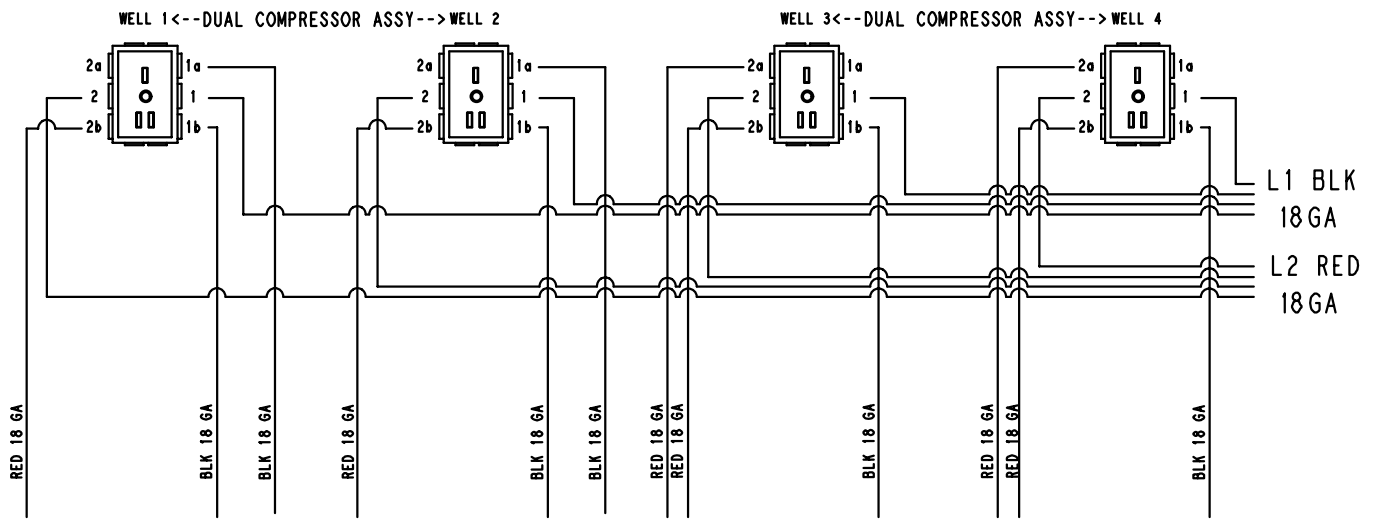


FLEXIWELL DIAGRAMS
Multi-Well Wiring**2 Well Self Contained Assembly**

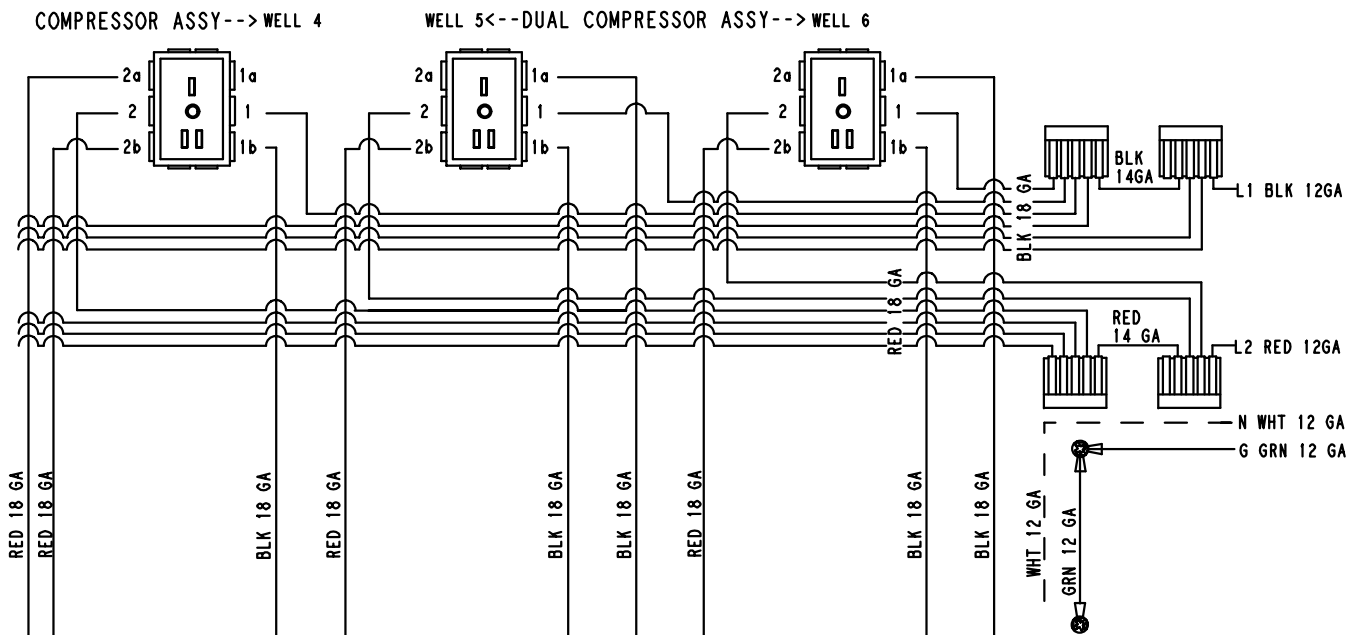
*above is an example of a two well unit.

Multi well units will have the same repeating wiring schematic per number of wells.

4 Well Self Contained Assembly



6 Well Self Contained Assembly



For the most up-to-date parts list, visit
<https://www.Delfield.com/Service/Parts-Lists>





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