



T E S T O U R M E T A L ™

T E S T O U R M E T A L ®

**HOT FOOD CARTS  
BUFFET / SERVING LINES**

**OPERATION / SERVICE MANUAL**

**451 E COUNTY LINE ROAD  
MOORESVILLE, IN 46158  
PH: 317-831-7030  
FX: 317-831-7036  
[www.secoselect.com](http://www.secoselect.com)**



**Made in the USA**

**800-733-8073**

**[www.affinis.biz](http://www.affinis.biz)**

## **KEEP THIS MANUAL FOR REFERENCE**

Thank you for choosing SecoSelect. You have selected the finest hot food serving line available. Please read this manual carefully prior to installation. Proper installation, operation and cleaning are essential for your satisfaction and safe operation.

Upon receipt of your cabinet please check for visual or hidden shipping damage. If damage is found contact the freight carrier immediately.

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**PLEASE INSPECT YOUR OVEN**  
**FOR FREIGHT DAMAGE**

SecoSelect has carefully inspected and packaged this equipment prior to leaving our factory. We cannot assume responsibility for damage or loss incurred in transit. The carrier assumes full responsibility for this shipment being in good order when it is delivered, accepted and signed for by you the customer.

At the time of delivery, visible damage or loss must be noted on the freight bill or express receipt and signed by the carrier's agent. Failure to adequately describe such external evidence of loss or damage may result in the carrier refusing to honor a damage claim. The form required to file such a claim will be supplied by the carrier. It is your responsibility, the customer, to file the claim.

Concealed loss or damage means loss or damage that does not become apparent until the merchandise has been unpacked. The contents may be damaged in transit due to rough handling even though the crate may not show external damage. When the damage is discovered during the unpacking of the product, make a written request for inspection by the carrier within fifteen (15) days of the delivery date. The carrier will provide you with the proper form. It is very important to keep all cartons, packing materials and skids for the agent's inspection. If at all possible take a picture of any suspected damage.

**DO NOT RETURN DAMAGED MERCHANDISE TO SECOSELECT.  
FILE YOUR CLAIM WITH THE CARRIER.**



## CAUTION HIGH VOLTAGE

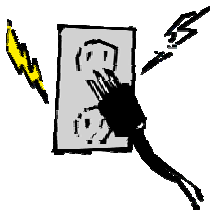
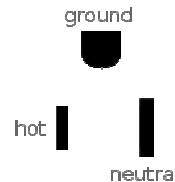
### INSTALLATION INSTRUCTIONS

Your equipment has been carefully tested, calibrated, inspected and packaged at the factory. This unit is practically plug and play and requires no removal of panels or screws. Removal of panels may result in electrical shock or damage to the equipment and must be performed by a qualified technician.

#### **Installing the Equipment:**

Prior to installation, carefully remove all crating, cardboard and packaging material from the unit.

Your cabinet comes from SecoSelect fully equipped with the proper cord and plug. Simply plug your cabinet into a properly sized and grounded power source receptacle. Your cabinet should now be ready for use.



**CAUTION:** NEVER remove the ground pin on the plug!! Severe electrical shock, personal injury and equipment damage may result. Additionally, tampering with the power cord will result in voiding the factory warranty on your cabinet

The area surrounding your heated cabinet should be kept free and clear of all combustible materials.

Place the equipment in a dry area that is easily accessible for service.

## CLEANING INSTRUCTIONS

Your SecoSelect serving line is manufactured using the finest commercial materials available. Even the finest materials, however, can be damaged by improper cleaning. DAILY cleaning will help keep your cabinet sanitary, eliminate the need to remove excessive food product, and extend the life of your investment.

Clean all stainless steel surfaces with a mild non-chlorinated detergent and warm water. Once clean, wipe dry with a soft cloth. To remove excessive buildup of food product use a plastic scouring pad. Always clean the surfaces by rubbing in the grain direction of the stainless steel.



**NEVER** use chlorinated or other caustic cleaners. These cleaners will cause corrosion.



**NEVER** use steel wool pads. They will reduce the passivity of the stainless steel surface and cause corrosion. Also, tiny particles of the steel wool pads can become impregnated in the grain of the stainless steel and cause the appearance of rust.



**NEVER** use excessive water, spray wash, or steam clean the equipment. These processes will cause damage to the internal electrical components. Such practices can cause an electrical short in the internal electrical components resulting in equipment failure, bodily injury, or even death.

Cleaning while the serving line is warm (NOT HOT) will help make the cleaning process easier.

# Operation Instructions for Holding Cabinets



## Start-up Instructions:

Your SecoSelect hot well serving line has been fully tested and calibrated at the SecoSelect factory. Before starting your hot well make sure all control panel switches are in the off position. If your hot well is equipped with an optional drain manifold system make sure the drain shut off valve is in the off position before filling with water.

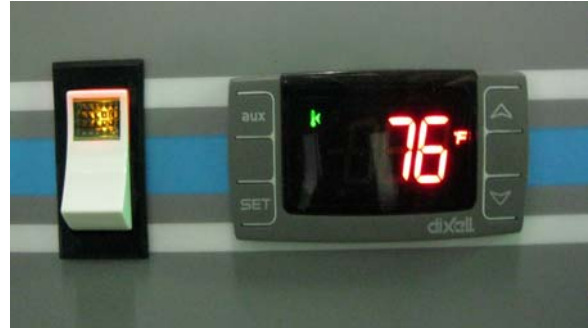
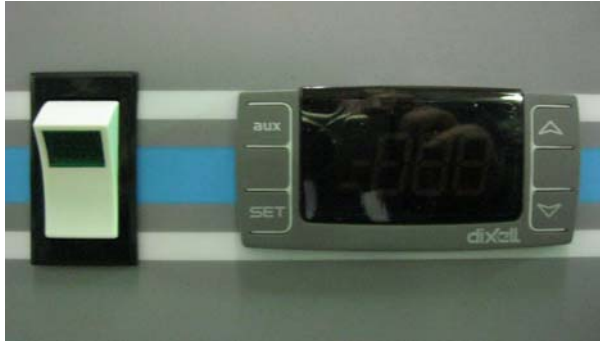
Pour five quarts of water into each well plus an additional quart of water for the drain line. Place a 2 and 1/2" deep full size pan or like over top of each well opening that will be used. Your hot well is now ready to use. To start up your hot well simply flip the control panel switch to the ON position. The light on the switch will be illuminated.

The controller has been preset at the factory for 180° F. This is an optimum holding/serving temperature. The digital read out will display the actual temperature. To view the set temperature push and hold the set button. 180° should appear on the display. A few seconds after releasing the set button the actual temperature should return to the display.

Allow your hot well to heat up to the preset temperature before adding any food. This should take between 45 minutes to 1 hour. When the set temperature has been achieved the green thermometer icon on the display will no longer be present.

**Note:** The set temperature should be 20 °F higher than desired product temperature. Maximum set temperature of 200 °F (93.3 °C)

## Operation Instructions for Holding Cabinets



Remove cover from well opening and place pan with product into opening. Periodically check wells for water level. If water level is low or well is dry, add **only** hot water to well or allow well to cool before adding non-hot water.

**Note:** Product should already be at serving temperature prior to placing into well.

**Note:** To ensure acceptable holding temperature for product, hot wells should be operated **wet**. If wells are operated dry food must be covered with a full size lid or something similar.

Shut-down Instructions: Flip Control Panel switch to the OFF Position.

## TROUBLE SHOOTING GUIDE

The following is intended to provide a guide for trouble shooting procedures and covers some of the more common problems with the equipment. Service should only be performed by an authorized service agent.



**WARNING:** Turn the main disconnect switch to off and or unplug the power cord from the receptacle before attempting to repair the equipment.

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>
Equipment is completely dead	Well is not turned on. Unit is not plugged in. Blown fuse or circuit breaker. Defective on/off switch
The circuit breaker trips as soon as the equipment is turned on.	Check for short circuit to ground. Check heater element lead for shorts. Check for short on the control panel.
The circuit breaker trips after the unit is operating for several minutes.	Fuse or breaker is under sized. Defective fuse or circuit breaker. Defective heating element
Controller calls for heat but unit will not get hot.	Loose heating element wire. Defective heater element. Defective controller
Unit heats, icon does not come on heater does not reach temperature.	Call factory service department for advice.
Unit gets too hot.	Adjust thermostat
Unit does not get hot enough.	Adjust thermostat

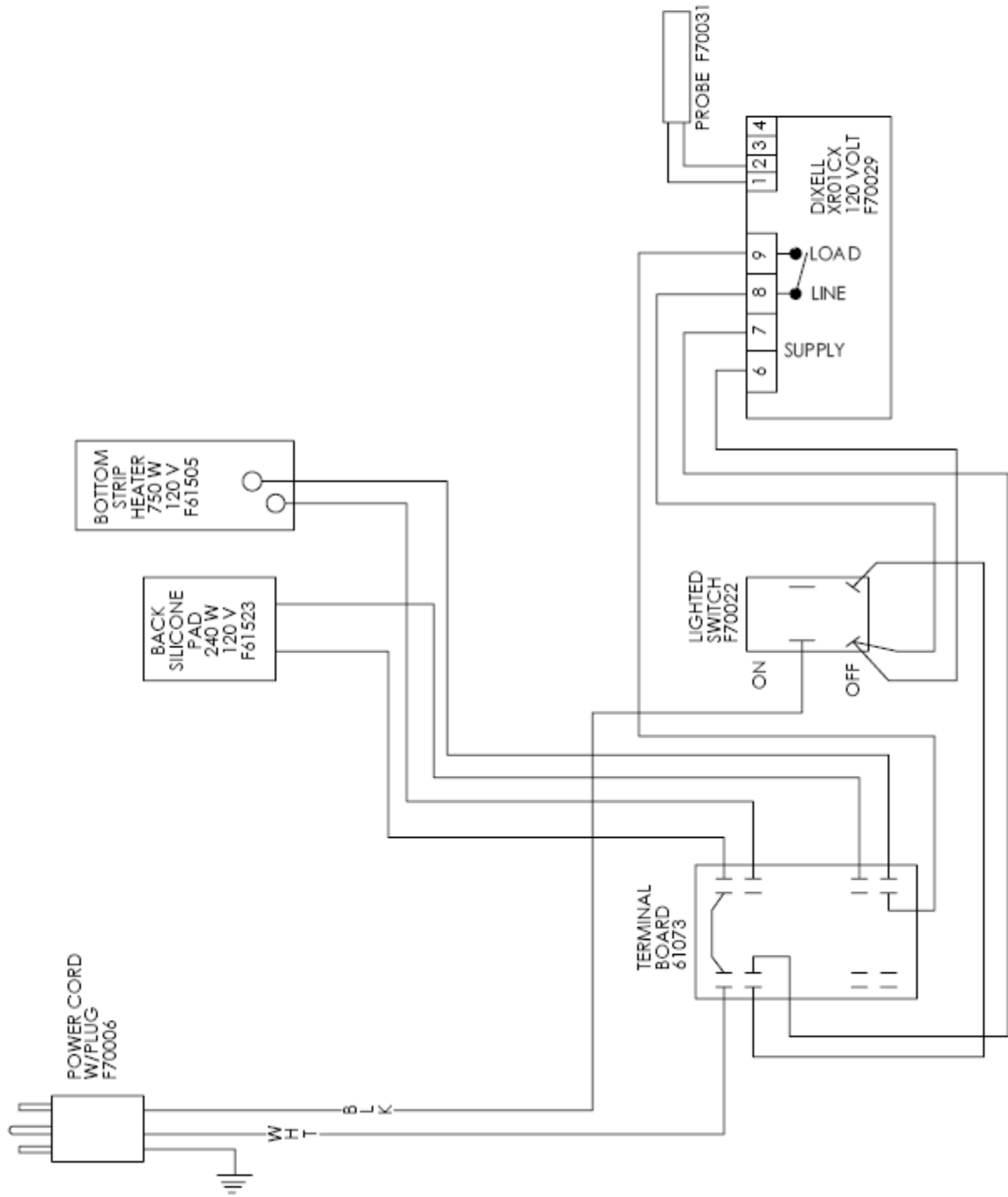


## REPLACEMENT PARTS MANUAL FOR SECOSELECT CABINETS

PART NUMBER	PART DESCRIPTION	HC	HC	CW	CW
		31 - 61	76 - 91	1	2 - 4
59073	CORD FOR F70009 PLUG	N/A	X	N/A	X
F61504	STRIP HEATER: 120 VOLT 500 WATT	X	N/A	X	N/A
	STRIP HEATER: 208 VOLT 500 WATT	N/A	X	N/A	X
F65002	DOOR LATCH	N/A	N/A	X	X
F65006	DOOR HINGE	N/A	N/A	X	X
F65038	CASTER 5" RIGID	X	X	X	X
F65039	CASTER 5" SWIVEL WITH NO BRAKE	X	X	X	X
F65040	CASTER 5" SWIVEL WITH BRAKE	X	X	X	X
F65041	CASTER 8" RIGID	OPT	OPT	OPT	OPT
F65042	CASTER 8" SWIVEL WITH NO BRAKE	OPT	OPT	OPT	OPT
F65043	CASTER 8" SWIVEL WITH BRAKE	OPT	OPT	OPT	OPT
	220 VOLT DIGITAL CONTROLLER	N/A	X	N/A	X
F70006	CORD & PLUG 120 VOLT 15 AMP	X	N/A	X	N/A
F70009	PLUG 120 VOLT 20 AMP	X	X	X	X
F70022	ON/OFF SWITCH	X	X	X	X
F70029	120 VOLT DIGITAL CONTROLLER	X	X	X	X
F70031	DIGITAL PROBE	X	X	X	X
S0905044	CORNER BUMPERS	OPT	OPT	OPT	OPT
S0905045	BUMPER STRIPS	OPT	OPT	OPT	OPT
Y1257	DOOR GASKET	N/A	N/A	X	X

# REPLACEMENT PARTS MANUAL FOR SECOSELECT CABINETS

PART	PART	BQ	C	M	MUA
NUMBER	DESCRIPTION	SERIES	SERIES	SERIES	SERIES
59073	CORD FOR F70009 PLUG	X	X	X	X
F61504	STRIP HEATER: 120 VOLT 500 WATT	X	X	N/A	N/A
F61505	STRIP HEATER: 120 VOLT 750 WATT	N/A	X	X	X
F61523	SILICONE HEATER: 120 VOLT 240 WATT	X	X	X	X
F65002	DOOR LATCH	X	X	X	X
F65003	UNIVERSAL ANGLE	N/A	N/A	N/A	X
F65006	DOOR HINGE	X	X	X	X
F65038	CASTER 5" RIGID	N/A	X	X	X
F65039	CASTER 5" SWIVEL WITH NO BRAKE	N/A	X	X	X
F65040	CASTER 5" SWIVEL WITH BRAKE	N/A	X	X	X
F65041	CASTER 8" RIGID	OPT	OPT	OPT	OPT
F65042	CASTER 8" SWIVEL WITH NO BRAKE	OPT	OPT	OPT	OPT
F65043	CASTER 8" SWIVEL WITH BRAKE	OPT	OPT	OPT	OPT
F65061	SIDE LIFT HANDLES	N/A	X	N/A	N/A
F70006	CORD & PLUG 120 VOLT 15 AMP	X	X	X	X
F70009	PLUG 120 VOLT 20 AMP	X	X	X	X
F70022	ON/OFF SWITCH	X	X	X	X
F70029	120 VOLT DIGITAL CONTROLLER	X	X	X	X
F70031	DIGITAL PROBE	X	X	X	X
S0905044	CORNER BUMPERS	X	OPT	OPT	X
S0905045	BUMPER STRIPS	X	OPT	OPT	X
Y1257	DOOR GASKET	X	X	X	X
F65032	HD CASTER 5" SWIVEL W/O BRAKE	X	N/A	N/A	N/A
F65033	HD CASTER 5" SWIVEL WITH BRAKE	X	N/A	N/A	N/A



**ROAD WARRIOR DIGITAL CONTROL  
WIRING DIAGRAM  
F81027**

## **SecoSelect Original Equipment Limited Warranty**

SecoSelect warrants all equipment manufactured by SecoSelect, and supplied to the original purchaser, to be free from defects in material and workmanship. This warranty is non-transferable and applies only to the original purchaser (the customer).

**For equipment shipped within the United States, all parts are warranted for twelve (12) months from date of installation or eighteen (18) months from the date of manufacture. Labor is warranted for (12) months from the date of installation. No warranty is provided by SecoSelect on any Economy series racks or on any equipment shipped outside the contiguous United States and Canada.**

This Expressed Limited Warranty does not apply to; shipping damage, improper storage of the equipment prior to and after installation, misuse of the equipment (use of the equipment for purposes for which the equipment was not designed), abuse, improper voltages, electrical power spikes, improper environmental conditions, improper installation, normal wear, alterations to the equipment not approved by SecoSelect, failure to maintain the equipment in accordance with SecoSelect's preventative maintenance requirements, fire, floods, acts of God, acts of terrorism or other causes beyond the control of SecoSelect. Also not covered under warranty are equipment failures due to improper water quality or improper cleaning, including but not limited to cleaning with harsh chemicals. Excessive labor (more than ½ hour) required to access SecoSelect equipment built into cabinets, tables or structures by others is not covered under the labor warranty. This limited warranty does not apply to equipment supplied by third parties and installed into SecoSelect's equipment. No claims can be made under this warranty agreement for direct, special, incidental, or consequential damages, including but not limited to spoilage of products for any reason, or system failure.

Preventative maintenance and adjustments are not covered under warranty which include, but are not limited to, cleaning of refrigeration coils lubrication of casters or the adjustment of hinges, thermostats and springs. Warranty repairs will be performed during regular working hours. Overtime premiums will be charged back to the CUSTOMER. SecoSelect's warranty is limited to repair or replacement at SecoSelect's discretion.

If upon inspection by SecoSelect or one of its Authorized Service Agents, it is determined that this equipment has not been properly installed or has not been used in an appropriate manner, has been modified, or has not been properly maintained, the warranty will be void.

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**2/10/2016 PT# F82003**