



FOOD EQUIPMENT

Operating and Maintenance Instructions

Model: 6625B Fresh - O - Matic® Food Steamer

RETRO-FIT KIT INSTRUCTIONS

INTRODUCTION

1. Please read instructions before servicing this appliance.
2. When using electrical appliances, basic precautions should always be followed to reduce the risk of fire, electric shock and injury.

SAFETY INSTRUCTIONS

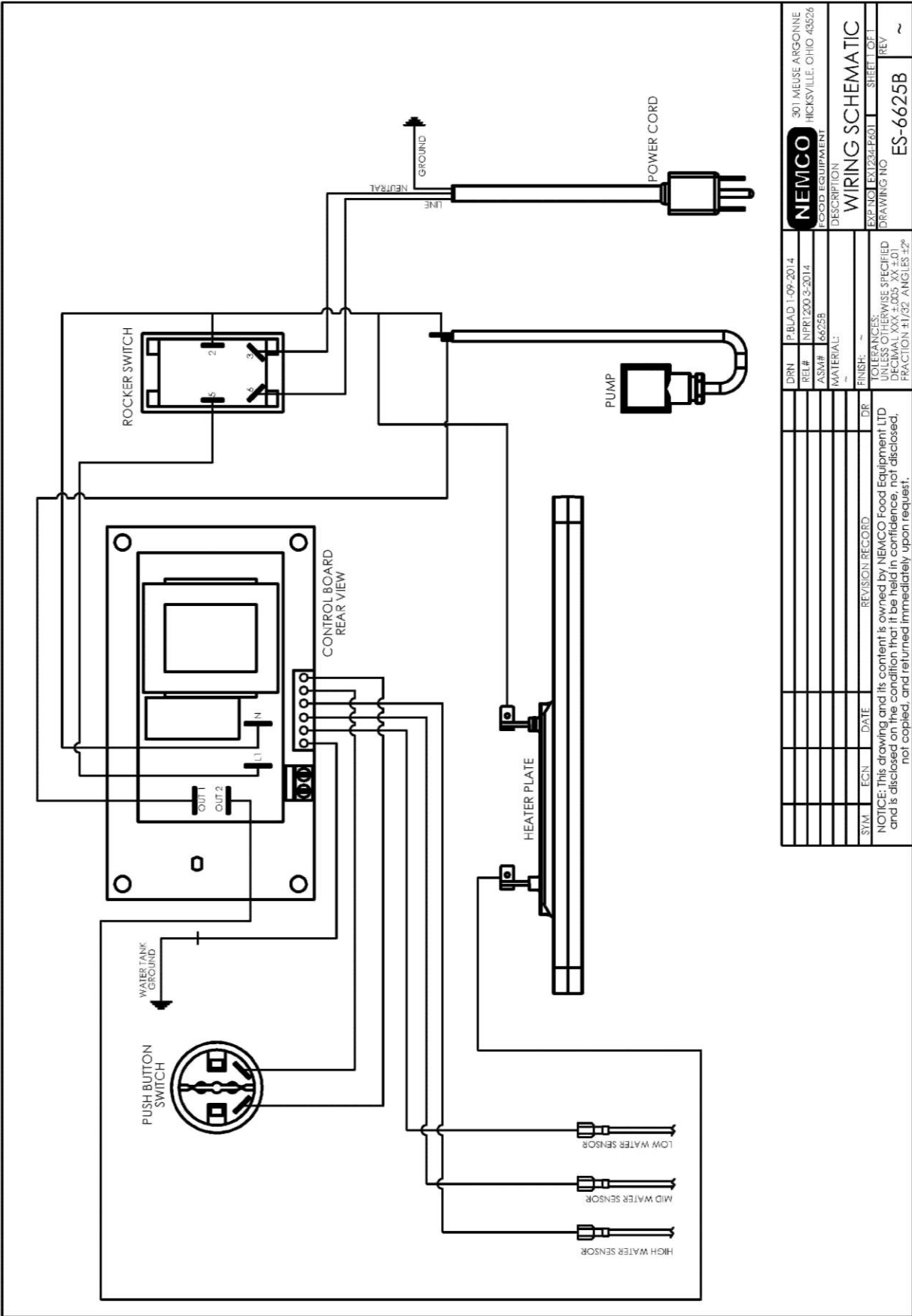
1. **Warning!** All power must be disconnected at power source before any service procedure is performed.
2. This appliance is hot when in use & for a period of time after.
3. To disconnect appliance, turn controls off and remove plug from power source.
4. Do not operate any appliance with a damaged cord or plug.
5. Connect to properly grounded outlets only.
6. This appliance is equipped with a power cord with a three-blade plug. Plug ONLY into a matching three-blade outlet. DO NOT cut or break off the third blade or attempt to use with a two-blade extension cord.
7. To prevent a possible fire, it is recommended that the unit is placed on a non-combustible surface.
8. This appliance has electrical parts. Do not use it in areas where gasoline, paint, or flammable liquids are used or stored.

INSTRUCTIONS

1. Begin by removing existing control panel assembly by removing (2) screws from the bottom of the control panel.
2. Disconnect all wires from the control board – set existing control panel assembly aside.
3. Remove the stainless steel tube between the tank and the pump.
4. Provided in the kit is a spray nozzle assembly and a compression nut. Both parts will not be needed. Evaluate the heater plate to determine which component will need to be used. If the spray nozzle needs to be used remove entire spray nozzle from the heater plate. If the compression nut is to be used, it should already have been removed with the stainless steel tube.
5. Install the tubing into the fitting installed on the pump.
6. Install the tubing to the heater plate using either the spray nozzle assembly or compression nut.
7. Disconnect the heater wires along with the control board ground wire (this is the ground wire on the left side of the steamer).
8. Using the control panel assembly and wire harness provided re-assemble the steamer. A wiring schematic has been provided.
9. Once re-assembled test steamer to ensure proper functionality. **NOTE: IF WATER LEVEL LIGHTS FAIL TO WORK WHEN THE TANK IS INITIALLY FILLED, SLOWLY ADD TAP WATER TO THE TANK UNTIL THE LIGHTS BEGIN TO WORK. ADD UP TO 1 CUP OF TAP WATER – DO NOT OVERFILL.**

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DRN	P/BLAD 1-09-2014	301 MEUSE ARGONNE HICKSVILLE, OHIO 43526
REL#	NP1200.3-2014	NEMCO
ASAM#	6625B	FOOD EQUIPMENT
MATERIAL		DESCRIPTION
FINISH		WIRING SCHEMATIC
SYM	ECN	DATE
DR	REVISION RECORD	DR
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DRAWING NO		ES-6625B
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