AccuTemp®

EDGE™

TILT SKILLETS & KETTLES

ELECTRIC SKILLET with MANUAL TILT - ALTES
OWNERS MANUAL AND INSTALLATION INSTRUCTIONS

Made in U.S.A.

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Important!

INSPECTION:

This appliance was carefully inspected before shipment from the factory. The transportation company assumes full responsibility for safe delivery to the customer until customer acceptance of the package. Careful inspection of the packaging and the appliance should be completed before acceptance from the transportation company.

CONTACT INFORMATION:

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Important Warranty Information

The Accutemp Limited Warranty is valid in the Continental United States and Hawaii and is void elsewhere. A complete statement of warranty terms and conditions is included in this manual. However, to ensure that you are familiar with the installation, maintenance, and other important warranty-related conditions, please study the following.

The instructions in this manual must be read thoroughly before attempting installation, operation, maintenance, or service. Accutemp reserves the right to render void any warranty on equipment not installed in accordance with the manual by a qualified technician, knowledgeable of and experienced in the installation of commercial gas and electrical cooking equipment.

Accutemp products are built to comply with applicable standards of manufacturers. Many local codes exist and it is the responsibility of the equipment owner and installer to comply with these codes.

If the equipment has been changed, altered, modified, or repaired by other than a qualified service technician during or after the one year limited warranty period, Accutemp shall not be liable for any incidental or consequential damages to any person or to any property which may result from the use of the equipment thereafter.

The Limited Warranty does not extend to:

1. Installation and start-up. Proper installation is the responsibility of the owner/installer. Repair services for the same will not be covered.
2. Malfunction as a result of improper maintenance.
3. Failure as a result of improper use or abuse of equipment.
4. Repair services initiated without prior authorization from Accutemp.
5. Repair services for problems caused by inadequate gas supply pressure or low voltage supply.
6. Repairs made by anyone other than qualified service personnel recommended by Accutemp.
7. Damage caused in shipment.
8. Repair services for problems caused by routine maintenance or cleaning.
9. Damage caused by tampering with, removing, or changing a preset control or safety device.
10. Damage caused by hitting the cooking surface with mplements or by rubbing or scraping the cooking surface with abrasive materials.
11. Damage caused by simple adjustments, such as actuator adjustments.
12. Lubrication of grease fittings or actuator springs and gears. These parts should be greased at least once every six months.
13. Moving other equipment to gain access to the unit.
14. Damages to any part of the unit as a result of cleaning with high-pressure water or steam. Do not spray the exterior of the equipment with water or steam!
15. Use of any replacement parts other than those supplied or authorized by Accutemp voids all warranties and can cause bodily injury to the operator and damage to the equipment.

Refer to your warranty statement for those items that are covered for only a 90-day period.

Warning:

Always disconnect power before cleaning (or servicing) the unit.

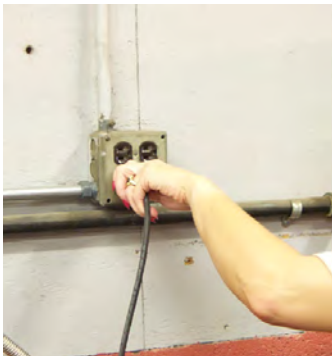
The control console is not waterproof. Never spray the control console, electrical controls, or connections with water. Clean these areas by wiping them with a clean, damp cloth.

When cooking, never allow water or foodstuff to come in contact with any electrical components.

Initial Cleaning

Before operating your equipment, it must be cleaned thoroughly. Refer to section IV: Caring for Stainless Steel for instructions.

Important! Disconnect all electrical power before cleaning the unit.



Clean the unit thoroughly with a mild detergent solution. Always "wipe" around the control console (never spray). Never rinse control consoles with a spray hose or let water come in contact with any electrical and control components.

For routine cleaning, the optional "Care Kit" accessories help you thoroughly clean all surfaces, including the inside of the lid. The stainless steel surface of the unit may be polished with any reputable commercial stainless steel cleaner or polish. Do not use any abrasive materials or metal implements that might scratch the surface, because scratches make the unit hard to clean and provide places for bacteria to form & grow. Do not use steel wool, which may leave particles imbedded in the unit's surface and cause eventual corrosion and pitting.

Control Functions

We've already started the unit up during installation. Now we'll examine all control functions, step by step, for a full understanding.

IMPORTANT: After installation or service and prior to operating the unit, make sure the following are done, otherwise the unit will not operate.

☑ Make sure the ignition system control knob is in the **ON** position.

☑ Make sure the main electrical power and the gas supply to the unit have both been turned on.

Fig. 2.1 Control Panel Features

Section II: Startup & Operation

Summary of Control Functions:

Rocker Switch (On - Off). Energizes the unit for operation.

Primary Thermostat Dial (Temperature). Allows the user to set the cooking temperature of the unit.

Unit Power On Indicator Light (Green). Illuminates upon depressing the rocker switch to the ON position. This indicates the unit has been energized.

Heater Power On Indicator Light (Red). Illuminates upon turning the thermostat dial to show that the infrared burners are operating. Note: If the temperature of the unit is already above the set temperature, the red heater power on light will not come on.

Overheat Indicator Light (Amber). It alerts the user the primary thermostat has allowed the temperature to exceed its maximum setting and the secondary (automatice hi-temperature cut-off) thermostat has been activated. The secondary thermostat, once engaged will cut off power to the heating elements until the pan cools, then the thermostat automatically resets and permits normal operation to begin again.

Note: This unit is not intended for use as a fryer.

How to Start Cooking:

1. Make sure the main power supply to the unit has been turned on.

2. Press the rocker switch to ON position, turn the primary thermostat clockwise to the desired temperature. This will cause the red indicator light to come on, showing that the burner is operating.

3. Close the lid to speed up the heating process.

4. Once the unit has cycled (the red indicator light goes out), you can start cooking immediately. However, to guarantee the most even, stable heat you may want to let it cycle several times.

5. If a new temperature is desired during a cooking operation, simply turn the thermostat to the new setting. Again, allow several cycles to ensure proper heat stabilization.

Caution: Avoid dumping cold water into a very hot pan to cool down. This can cause severe thermal shock, which can crack welds or warp the pan.

5. To shut down the unit, turn the thermostat dial to OFF and press the rocker switch to OFF.

Warning:

Always disconnect power before cleaning (or servicing) the unit.

Servicing

This section covers the basics of servicing and maintaining your equipment. A "Maintenance and Service Log" is included in this manual for your use in recording all maintenance and service performed.

IMPORTANT: Service must be done by a qualified technician experienced with commercial gas and electric cooking equipment. Use only OEM supplied parts. Unauthorized or generic parts can cause bodily injury and equipment damage. If the unit ever needs repair during the warranty period, prior authorization is required. A) Replacing Primary and Secondary High Limit Thermostats

Replacing Primary Thermostat

Re-Calibrating Thermostats (Do Not Attempt)

IMPORTANT! If either thermostat is defective or not working properly, it must be replaced (without breaking the seal) and returned to Accutemp. The warranty is voided if the seal is broken or any attempt is made to recalibrate a thermostat. See below for replacement instructions.

1. Disconnect the unit from its power supply.

2. Remove the control console panel.

3. Disconnect and mark wire(s) connected to the normally closed position with the enclosed tag marked normally closed.

4. Disconnect and mark wire(s) connected to the common position with the enclosed tags marked common.

5. Remove the thermobulb hold-down bracket, which secures the thermobulb to the plate surface. Pull thermobulb and capillary tube back through the access port to remove the thermostat from the control console.

6. Remove the two mounting screws on the existing thermostat from the front panel.

7. Use the existing hole locations for mounting the thermostat. The two outer holes on the new thermostat bracket are for mounting the thermostat and the two inner holes are for mounting the bezel. With a marker, mark the hole locations for drilling the bezel holes.

8. Drill holes through the front panel with the #32 drill bit.9. Locate the new replacement thermostat on the inside of the control box where the existing thermostat is mounted. The thermostat should be mounted with the flat side of the dial stem facing the right side of the unit and the common pole ("P" terminal) will be on the left side. You will use the #6-32x1/4" round head slotted screws provided to mount the thermostat in the two outer holes.

10. After this has been completed, secure the bezel in place with the #6 Type "F" x 5/16" pan head phillips thread cutter screws provided in the two inner holes which should have been drilled out in step 8. Note: The triangular indicator marking on the bezel should be in the 3 o'clock position.

11. Reconnect the wires marked normally closed to the normally closed position on the new replacement thermostat with the piggyback push-on connector (if more than one connection is needed) or a single push-on connector (if only one connection is needed) as provided in the installation package.

12. Carefully uncoil the capillary tube. Re-insert the capillary tube and thermobulb through the access port from which the old tube and bulb was removed and re-install the thermobulb in the same location from which the old thermostat thermobulb was removed.

13. Replace control console panel and secure in place.

Hi-Limit Thermostat Replacement

1. Follow steps 1 through 5 of the primary control replacement procedure.

2. Remove the two mounting screws on the existing hi-limit thermostat from mounting bracket.

3. Reconnect the wires marked normally closed to the normally closed position on the new replacement thermostat with the piggyback push-on connector (if more than one connection is needed) or a single push-on connector (if only one connection is needed) as provided in the installation package.

4. Reconnect the wires marked common to the common position ("P" terminal) on the new replacement hi-limit thermo-stat with the piggyback push-on connector (if more than one connection is needed) or a single push-on connector (if only one connection is needed) as provided in the installation package.

5. After wiring connections are complete, place the hi-limit thermostat in the control console. Locate the new replacement hi-limit thermostat on the mounting bracket and secure in place using the 6-32x1/4" round head

slotted screw.

6. Carefully uncoil the capillary tube. Re-insert the capillary tube and thermobulb through the access port from which the old tube and bulb was removed and re-install the thermobulb in the same location from which the old thermostat thermobulb was removed.

7. Replace control console panel and secure in place.

Heating Elements

Heaters can be checked by disconnecting the labeled wires from the distribution block and measuring the resistance (see electrical parts table for resistance values) to be certain that they are within specification. A replacement kit is available with proper instructions to assure continued high performance.

Other Component Replacement: All other components are replaced by removing their mounting screws. Make sure all covers are replaced after all repairs are completed.

Actuator Maintenance and Adjustment

A) Actuator Tension Adjustment

The braising pan lid is designed to remain in position. Should the tension need adjustment after shipping, or at any time in the future, the following procedure can be performed.

Raise the unit's lid completely. Removal of the stop nut may be needed to raise the lid completely.

Remove the tube closure cap on the actuator. With a 3/4" deep hex socket, turn the adjusting nut (located inside the actuator sleeve) clockwise to increase the tension or counterclockwise to decrease tension. Rotate the nut one turn at a time and test the lid's operation. When the adjustment is complete, replace the tube closure cap on the actuator sleeve.

B) Actuator: Re-Packing with Grease

The lid actuator(s) of your unit must be re-packed with grease every six months to ensure proper operation. Perform the following steps. Refer to Figure 3.1.

1. Raise the lid of the unit fully.

2. Remove the tube closure cap.

3. Remove the self-locking 1/2-13 hex nut on the actuator rod.

4. If the components inside the actuator sleeve do not slide out easily, remove the bolt, which secures the actuator sleeve to the frame lug. Put aside the bolt, nut, and lock washer for re-assembly later.

5. Grasp the actuator sleeve and pull down away from the actuator rod. The components inside the actuator sleeve will slide out.

6. Pack the spring (or springs) with Bel-Ray No-Tox Clear Grease #2. The grease must be liberally applied between each coil.

7. After re-packing with grease, reassemble the components back inside the actuator sleeve and slide the sleeve back over the actuator rod.

8. Reconnect the actuator assembly to the frame lug using the bolt, nut, and lock washer previously set aside.

9. Adjust the tension of the actuators using the procedure described earlier in this section.

C)Actuator Replacement

Should the actuators on your unit ever require replacement, use the following procedure. Refer to Figure 3.1 and to Figure 3.2.

1. Raise the lid of the unit fully.

2. Remove the tube closure cap.

3. Using a deep socket tool, loosen the self-locking hex nut on the actuator rod (by turning it counterclockwise) to eliminate pressure on the springs.

4. From the pivot arm of the actuator, remove the acorn nut, bolt, lock washer, and spacer and retain them for mounting the new actuator(s).

5. From the frame lug (at the other end of the actuator) remove the acorn nut, bolt, and lock washer and retain them for mounting the new actuator(s).

6. Mount the new actuators using the bolts, nuts, lock washers, and spacers set-aside in the above steps.

Note: The actuator rod must be free to pivot during use. Therefore, when tightening the hex bolt into the acorn nut, tighten it completely, and then back off a half turn.

7. After the new actuator(s) are installed, adjust the tension using the procedure described earlier in this section.

Main and Worm Gear

Monthly, check the tilt mechanism (main and worm gear) along with the trunnion support bearings for adequate lubrication. If lubrication is needed, use Bel-Ray No Tox Open Gear Grease or equivalent edible grease. The tilt mechanism is in the right-hand console. Trunnion bearings are in the left-hand arm and between the right-hand console and pan body.

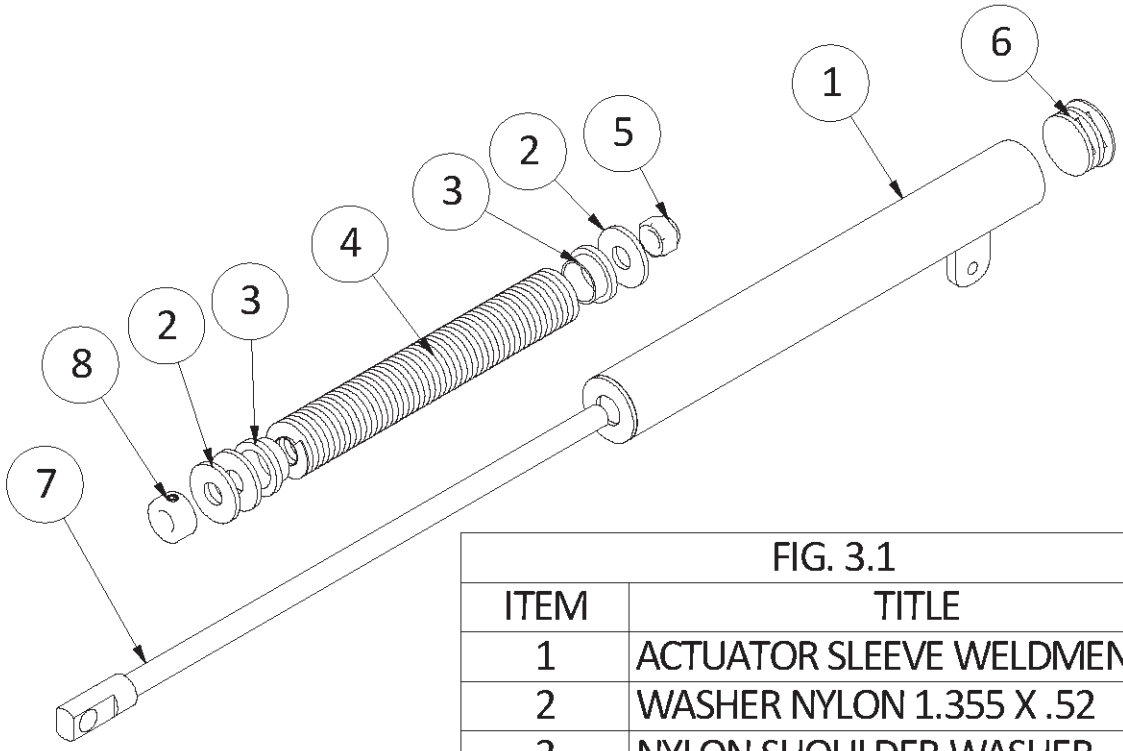


FIG. 3.1	
ITEM	TITLE
1	ACTUATOR SLEEVE WELDMENT
2	WASHER NYLON 1.355 X .52
3	NYLON SHOULDER WASHER
4	SPRING 8" X 1.25" X 5/8"
5	NUT SS LOCK 1/2-13
6	ACTUATOR END-CAP PLUG
7	ACTUATOR ROD 14 1/2" LONG
8	ACTUATOR COVER STOP

Section V: Caring For Stainless Steel

This section provides specific guidelines for cleaning and protecting the stainless steel surface of your equipment.

Important!

Always disconnect power before cleaning (or servicing) the unit. Never spray the control console, electrical controls, gas controls, or connections with water. Clean these areas by wiping them with a clean, damp cloth.

The stainless steel can be cared for using any good commercial stainless steel cleaner or polish. Contrary to popular belief, stainless steel remains resistant to corrosion only as long as its passive surface remains intact. There are some basic rules to prevent the breakdown of this surface.

Only plastic scouring pads and soft cloths should be used, since they will not damage the stainless steel surface. Never use anything that will scratch the surface such as steel pads, wire brushes, or scrapers. In the pan, scratches make cleaning more difficult and provide places for bacteria to collect and grow. Never use steel wool since it can leave particles embedded in the pan and can also lead to eventual corrosion and pitting. Never let deposits from water, particularly hard water, or deposits from food sit on the surface for extended periods. Wipe up deposits and spills promptly. After cleaning, rinse off the cleaning agents thoroughly with water, wipe dry, and then allow the surface to air dry. Oxygen actually helps maintain stainless steel's protective surface.

Never use cleaners containing chlorides (or quaternary salts, since they can also contribute to pitting and rusting). Use only alkaline, alkaline-chlorinated, or non-chloride cleaners.

Tip: If you've been doing a lot of continued boiling or steaming, you may notice a build-up of lime or scale in the pan. This cleans up easily using vinegar, a vinegar/water mixture, or any commercial de-liming / de-scaling solution.

Sanitizing

Suggested Tools:

a. Cleaner, such as Klenzade HC-10 or HC-32 from ECOLAB, Inc.

b. Kettle brushes in good condition

c. Sanitizer such as Klenzade XY-12.

d. Film remover such as Klenzade LC-30.

Procedure:

1. Clean food contact surfaces as soon as possible after use. If the unit is in continuous use, thoroughly clean and sanitize the interior and exterior at least once every 12 hours.

2. Scrape and flush out food residues. **Be careful not to scratch the unit with metal implements.**

3. Prepare a hot solution of the detergent/cleaning compound as instructed by the supplier. Clean the unit thoroughly. A cloth moistened with cleaning solution can be used to clean controls, housings, and electrical conduits.

4. Rinse the unit thoroughly with hot water, and then drain completely.

5. As part of the daily cleaning program, clean soiled external and internal surfaces. Remember to check the sides of the unit and control housing.

6. To remove stuck materials, use a brush, sponge, cloth, plastic or rubber scraper, or plastic wool with the cleaning solution. To reduce effort required in washing, let the detergent solution sit in the unit and soak into the residue. Do **NOT** use abrasive materials or metal tools that might scratch the surface. Scratches make the surface harder to clean and provide places for bacteria to grow.

7. The outside of the unit may be polished with a stainless steel cleaner such as "Zepper" from Zep Manufacturing Co.

8. When equipment needs to be sanitized, use a solution equivalent to one that supplies 200 parts per million available chlorine. Obtain advise on sanitizing agents from your supplier of sanitizing products. Following the supplier's instructions, apply the agent after the unit has been cleaned and drained. Rinse off the sanitizer thoroughly.

9. It is recommended that each piece of equipment be sanitized just before use.

Section V: Caring For Stainless Steel

10. If there is difficulty removing mineral deposits or a film left behind by hard water or food residues, clean the unit thoroughly and use a deliming agent, like Lime-Away® from Ecolab, in accordance with the manufacturer's directions. Rinse and drain the unit before further use.

NOTICE: NEVER LEAVE A CHLORINE SANITIZER IN CONTACT WITH STAINLESS STEEL SURFACES LONGER THAN 30 MINUTES. LONGER CONTACT CAN CAUSE STAINING AND CORROSION.

Section V: Troubleshooting

Troubleshooting - General Problems

The braising pan is designed to operate smoothly and efficiently if properly maintained. However, in the event of a problem, the following is a list of checks to be made by qualified personnel. The wiring diagram for the unit is located behind the removable panel of the control console.

IMPORTANT: Service must be done by a qualified technician experienced with commercial gas and electric cooking equipment. Use only OEM supplied parts. Unauthorized or generic parts can cause bodily injury and equipment damage. If the unit ever needs repair during the warranty period, prior authorization is required.

Symptom	**What to check for .....**
Pan will not heat, but indicator light comes on	Heating elements for short circuit
Pan will not heat, indicator light does not come on	That power supply is turned on
	Loose or broken wires
	Thermostat malfunctioning
	Contactor(s) functioning
	If automatic hi-temperature thermostat is engaged, wait approximately 15 to 30 minutes for unit to cool down and circuit will automatically reset.
Pan continues to heat after it reaches desired temperature	Thermostat setting - too high
	Primary thermostat malfunctiong
	Contactor (s), to determine if it is de-energized.
Pan does not reach desired temperature	Thermostat setting - too low
	Heating element(s) for ground short or open (burnt out) element
	Primary thermostat malfunctiong
	Contactor(s) functioning
Rapid clicking noise (chattering)	Voltage, to see if it is too low
	Contactor(s) for dirt or corrosion on the contacts.
Uneven cooking due to “cold spots”	For burned out (open) or loose heating elements
Pan is hard to tilt	Gears for foreign materials, lubrication and alignment.

Electrical Ratings and Field Wiring Requirements

Model	Unit Electrical Ratings				No. Of Heating Elements	Heating Element		Contactors		Wiring to Elements & Pigtail Min. AWG	Supply AWG Size Min. AWG	Min Junction Box Size Inches[3]	Min. Knockout Size (in.)
	Volts	Phase	Amps	kW		kW	Volts	Number	Rating Amps				
*ALTES-2430	208	1	51.4	10.7	6	1.97	219	2	60	8	6	42	1 3/32
	208	3	29.7	10.7	6	1.97	219	2	40	12	10	42	7/8
	240	1	49.2	11.8	6	1.97	240	2	60	8	6	42	1 3/32
	240	3	28.4	11.8	6	1.97	240	2	40	12	10	42	7/8
	380	1	31.1	11.8	6	1.97	380	2	40	10	8	42	1 3/32
	380	3	17.9	11.8	6	1.97	219	2	25	14	12	42	7/8
	415	1	28.4	11.8	6	1.97	415	2	40	12	10	42	7/8
	415	3	16.4	11.8	6	1.97	240	2	25	14	12	42	7/8
	440	1	26.8	11.8	6	1.97	440	2	30	12	10	42	7/8
	440	3	15.5	11.8	6	1.97	254	2	25	14	12	42	7/8
	480	1	24.6	11.8	6	1.97	480	2	30	14	10	42	7/8
	480	3	14.2	11.8	6	1.97	277	2	25	14	14	42	7/8
*ALTES-2440	208	1	72.1	15.0	9	1.67	219	2	75	4	3	168	1 23/32
	208	3	41.6	15.0	9	1.67	219	2	50	8	6	42	1 3/32
	240	1	62.5	15.0	9	1.67	240	2	75	6	3	168	1 23/32
	240	3	36.1	15.0	9	1.67	240	2	40	8	6	42	1 3/32
	380	1	39.5	15.0	9	1.67	380	2	50	8	6	42	1 3/32
	380	3	22.8	15.0	9	1.67	219	2	25	12	10	42	7/8
	415	1	36.1	15.0	9	1.67	415	2	40	8	6	42	1 3/32
	415	3	20.9	15.0	9	1.67	240	2	25	14	10	42	7/8
	440	1	34.1	15.0	9	1.67	440	2	40	8	6	42	1 3/32
	440	3	19.7	15.0	9	1.67	254	2	25	14	10	42	7/8
	480	1	31.3	15.0	9	1.67	480	2	40	10	8	42	1 3/32
	480	3	18.0	15.0	9	1.67	277	2	25	14	10	42	7/8

Part No.	Description	2424	2430	2440
407567-1	Thermostat, primary control 176 – 400°F (mechanical)	1	1	1
407567D	Thermostat Knob	1	1	1
407770-B	Bezel primary thermostat	1	1	1
407568-1	Thermostat, automatic high limit	1	1	1
407793	Grommet, primary control thermostat shaft	1	1	1
408497	Timer 120/240v (knob included) (optional)	1	1	1
407615	Rocker switch	1	1	1
407451	Indicator light red 240v	1	1	1
407452	Indicator light amber 240V	1	1	1
408580	Indicator light green 240V	1	1	1
406619	Fuse 2 amp	2	2	2
400780-2	Fuse block 2 pole	1	1	1
406578	Jumped terminal block	3	3	3
400749-1	Ground lug #14 to #6	1	1	1
430033	Transformer – All Voltages	1	1	1
407726	Power distribution block	1	1	1
408015-15	Contactor 15 Amp 600V	2	2	2
408015-25	Contactor 25 Amp 600V	2	2	2
408015-30	Contactor 30 Amp 600V	2	2	2
408015-50	Contactor 50 Amp 600V	2	2	2
408015-60	Contactor 60 Amp 600V	2	2	2
408015-75	Contactor 75 Amp 600V	2	2	2
408015-90	Contactor 90 Amp 600V	2	2	2
404440-219	Heater 219V x 1970 Watts	NA	6	9
404440-240	Heater 240V x 1970 Watts	NA	6	NA
404440-254	Heater 254V x 1970 Watts	NA	6	NA
404440-277	Heater 277V x 1970 Watts	NA	6	NA
456807-219	Heater 219V x 1670 Watts	6	NA	NA
456807-240	Heater 240V x 1670 Watts	NA	NA	9
456807-254	Heater 254V x 1670 Watts	NA	NA	9
456807-277	Heater 277V x 1670 Watts	NA	NA	9
456973-219	Heater 219V x 1500 Watts	6	NA	NA

Part No.	Description	2424	2430	2440
456973-240	Heater 240V x 1500 Watts	6	NA	NA
456973-254	Heater 254V x 1500 Watts	6	NA	NA
456973-277	Heater 277V x 1500 Watts	6	NA	NA
460101	Trunnion gear large	1	1	1
460102	Worm gear	1	1	1
404141-7	Assembly yoke & gear 7” deep pan	1	1	1
404141-9	Assembly yoke & gear 9” deep pan	1	1	1
404141-11	Assembly yoke & gear 11” deep pan	1	1	1
450466	Bullet feet w/flange 1 5/8” (Optional)	4	4	4
450751	Bullet feet w/o flange 1 5/8” (Standard)	4	4	4
408693-001	Actuator Assembly	1	1	1
405697	Handwheel 8” spoke	1	1	1
440057-01	Compression draw-off valve 1-1/2, (Optional)	1	1	1
440019-01	Compression draw-off valve 2”, (Optional)	1	1	1
440235-01	Compression draw-off valve 3”, (Optional)	1	1	1
407979-CKK	CKK Care kit, (Optional)			

Maintenance & Service Log

Model No.: _____ Purchased From: _____

Serial No.: _____ Date Purchased: _____

Purchase Order No.: _____ Location Installed: _____

Date Installed: _____

Date	Maintenance Performed:	Performed By:

HIGH LIMIT CONTROL
CAPILLARY BULB
COMMON
NORMALLY CLOSED
ON - OFF ROCKER SWITCH
NO
FUSEBLOCKWITH 2 AMP FUSE
TO POWER SUPPLY
COLOR KEYED GROUND LUG
LINE SIDE
Jumped Term. Blk. TB-2
Jumped Term. Blk. TB-1
OVERHEAT INDICATOR LIGHT
POWER ON INDICATOR LIGHT
Jumped Term. Blk. TB-3
1/L1 3/L2 5/L3
LIMITING CONTACTOR
NO
2/T1 4/T2 6/T3
LOAD SIDE
F-T3
F-T1
HEATER F
E-T3
E-T1
HEATER E
D-T3
D-T2
HEATER D
C-T3
C-T2
HEATER C
B-T2
B-T1
HEATER B
A-T2
A-T1
HEATER A
PRIMARY THERMOSTAT
NC
P
HEATER INDICATOR LIGHT
REGULATING CONTACTOR
NO
POWER STUD BLOCK
TO HEATERS
THERMOSTAT PROBE
L1
L2
L3

ALTES-2430, 208, 240V, 3ø DELTA, 50/60 HZ, 3 WIRE PLUS GROUND R4 [010818]

ON - OFF ROCKER SWITCH

HIGH LIMIT CONTROL

CAPILLARY BULB

COMMON

NORMALLY CLOSED

FUSEBLOCKWITH 2 AMP FUSE

TO POWER SUPPLY

COLOR KEYED GROUND LUG

LINE SIDE

Jumped Term. Blk. TB-2

Jumped Term. Blk. TB-1

OVERHEAT INDICATOR LIGHT

POWER ON INDICATOR LIGHT

Jumped Term. Blk. TB-3

PRIMARY THERMOSTAT

NC

THERMOSTAT PROBE

HEATER INDICATOR LIGHT

1/L1 3/L2 5/L3

LIMITING CONTACTOR

NO

2/T1 4/T2 6/T3

LOAD SIDE

REGULATING CONTACTOR

L1 L2 L3

POWER STUD BLOCK

TO HEATERS

J-T3 J-T2 HEATER J

H-T3 H-T2 HEATER H

G-T3 G-T2 HEATER G

F-T3 F-T1 HEATER F

E-T3 E-T1 HEATER E

D-T3 D-T1 HEATER D

C-T2 C-T1 HEATER C

B-T2 B-T1 HEATER B

A-T2 A-T1 HEATER A

ALTES-2440, 208, 240V, 3ø DELTA, 50/60 HZ, 3 WIRE PLUS GROUND R4 [010818]

ON - OFF ROCKER SWITCH

5 2 4 NO 1

HIGH LIMIT CONTROL

CAPILLARY BULB

P COMMON NORMALLY CLOSED 1 2

FUSEBLOCKWITH 2 AMP FUSE

COLOR KEYED GROUND LUG

LINE SIDE

TO POWER SUPPLY

Jumped Term. Blk. TB-1

OVERHEAT INDICATOR LIGHT

Jumped Term. Blk. TB-2

POWER ON INDICATOR LIGHT

Jumped Term. Blk. TB-3

1/L1 3/L2 5/L3 LIMITING CONTACTOR NO 2/T1 4/T2 6/T3

LOAD SIDE

1/L1 3/L2 5/L3 REGULATING CONTACTOR NO 2/T1 4/T2 6/T3

PRIMARY THERMOSTAT

2 1 NC P

HEATER INDICATOR LIGHT

THERMOSTAT PROBE

TO HEATERS

T1 T2 T3 T4 T5 T6

L1 L2 L3 L4 L5 L6

J-T6 J-T3 HEATER J

H-T6 H-T3 HEATER H

G-T6 G-T3 HEATER G

F-T5 F-T2 HEATER F

E-T5 E-T2 HEATER E

D-T5 D-T2 HEATER D

C-T4 C-T1 HEATER C

B-T4 B-T1 HEATER B

A-T4 A-T1 HEATER A

ALTES-2440, 208, 240V, 1ø DELTA, 50/60 HZ, 2 WIRE PLUS GROUND R4 [062420]

HIGH LIMIT CONTROL
CAPILLARY BULB
COMMON
NORMALLY CLOSED
ON - OFF ROCKERSWITCH
NO
TRANSFORMER
X1 X3 X2 X4
H1 H2 H3 H4
FUSEBLOCK WITH 2 AMP FUSE
L1
L2
L3
TO POWER SUPPLY
COLOR KEYED GROUND LUG
LINE SIDE
Jumped Term. Blk. TB-1
Jumped Term. Blk. TB-2
OVERHEAT INDICATOR LIGHT
POWER ON INDICATOR LIGHT
Jumped Term. Blk. TB-3
HEATER INDICATOR LIGHT
NC P
THERMOSTAT PROBE
1/L1 3/L2 5/L3
LIMITING CONTACTOR
NO
2/T1 4/T2 6/T3
LOAD SIDE
REGULATING CONTACTOR
AXT1 DXT1
BXT2 EXT2
CXT3 FXT3
TO HEATERS
P1 P2 P1 P2
TO HEATERS
TOHEATERS
P2 F-XT3 HEATER F
P2 E-XT2 HEATER E
P2 D-XT1 HEATER D
P1 C-XT3 HEATER C
P1 B-XT2 HEATER B
P1 A-XT1 HEATER A

ALTES-2430, 440, 460 and 480V, 3ø WYE, 50/60 HZ, 3 WIRE PLUS GROUND R4 [010818]

HIGH LIMIT CONTROL
CAPILLARY BULB
COMMON
NORMALLY CLOSED
ON - OFF ROCKERSWITCH
NO
TRANSFORMER
X1 X3 X2 X4
H1 H2 H3 H4
FUSEBLOCK WITH 2 AMP FUSE
L1
L2
L3
TO POWER SUPPLY
COLOR KEYED GROUND LUG
LINE SIDE
Jumped Term. Blk. TB-2
Jumped Term. Blk. TB-1
OVERHEAT INDICATOR LIGHT
POWER ON INDICATOR LIGHT
Jumped Term. Blk. TB-3
HEATER INDICATOR LIGHT
1/L1 3/L2 5/L3
LIMITING CONTACTOR
NO
2/T1 4/T2 6/T3
LOAD SIDE
REGULATING CONTACTOR
NO
2/T1 4/T2 6/T3
AXT1 BXT2 CXT3
DXT1 EXT2 FXT3
GXT1 HXT2 JXT3
TO HEATERS
P1 P2 P3
P1 P2 P3
TO HEATERS
TOHEATERS
NC P
THERMOSTAT PROBE
P3 J-XT3 HEATER J
P3 H-XT2 HEATER H
P3 G-XT1 HEATER G
P2 F-XT3 HEATER F
P2 E-XT2 HEATER E
P2 D-XT1 HEATER D
P1 C-XT3 HEATER C
P1 B-XT2 HEATER B
P1 A-XT1 HEATER A

ALTES-2440, 440, 460 and 480V, 3ø WYE, 50/60 HZ, 3 WIRE PLUS GROUND R4 [010818]

U.S. & Canada Sales Only

LIMITED WARRANTY

One Year Parts and LaborOne Year Parts and Labor

AccuTemp Products, Inc. (AccuTemp) warrants that your AccuTemp equipment will be free of defects in material and workmanship under normal use for a period of twelve (12) months from installation or fifteen (15) months from date of shipment from AccuTemp, whichever date first occurs (the Warranty Period). Registration of AccuTemp equipment is required at time of installation.

Damage to AccuTemp equipment that occurs during shipment must be reported to the carrier, and is not covered under this warranty. The reporting of any damage during shipment is the sole responsibility of the commercial purchaser/user of such AccuTemp equipment.

AccuTemp provides an active service department, which should be contacted and advised of service issues regardless of warranty period.

During the warranty period, AccuTemp agrees to repair or replace, at its option, F.O.B. factory, any part which proves to be defective due to defects in material or workmanship, provided the equipment has not been altered in any way and has been properly installed, maintained, and operated in accordance with the instructions in the AccuTemp Owners Manual.

During the warranty period, AccuTemp also agrees to pay for any factory authorized equipment service agency (within the continental United States and Canada) for reasonable labor required to repair or replace, at our option, F.O.B. factory, any part which proves to be defective due to defects in materials or workmanship, provided the service agency has received advance approval from AccuTemp factory service to perform the repair or replacement. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round trip), but does not include post start-up assistance or training, tightening of loose fittings or external electrical connections, minor adjustments, gaskets, maintenance, or cleaning. AccuTemp will not reimburse the expense of labor required to replace parts after the expiration of the warranty period.

Proper installation is the responsibility of the dealer, owner-user, or installing contractor and is not covered by this warranty. While AccuTemp products are built to comply with applicable standards for manufacturers, including Underwriters Laboratories (UL) and National Sanitation Foundation (NSF), it is the responsibility of the owner and the installer to comply with any applicable local codes that may exist.

AccuTemp makes no other warranties or guarantees, whether expressed or implied, including any warranties of performance, merchantability, or fitness for any particular purpose. AccuTemp s liability on any claim of any kind, including negligence, with respect to the goods and services covered hereunder, shall in no case exceed the price of the goods and services, or parts thereof, which gives rise to the claim. In no event shall AccuTemp be liable for special, incidental, or consequential damages, or damages in the nature of penalties.

This constitutes the entire warranty, which supersedes and excludes all other warranties, whether written, oral, or implied.

IMPORTANT

Improper installation can affect your warranty. Installation is the responsibility of the Dealer, Owner/User or the Installation Contractor. See: Section One, Installation of the Owner s Manual.

For Service Call 800-480-0415 or email: service@accutemp.net

AccuTemp
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AccuTemp
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SERVICE & SUPPORT

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IMPORTANT SERVICE INFORMATION

AccuTemp Product, Inc. Technical & Customer Support Technician is available Monday thru Sunday, 7:00am to 7:00pm EST.