Aladdin Temp-Rite®

...better by degrees.

P.O. Box 2978, Hendersonville, TN 37077-2978
1-800-888-8018 or 615-537-3600
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www.aladdintemprite.com

CONVECT-RITE PRIME®

AIR COOLED

Convect-Rite Prime®
Distribution Cart
24 Meal Cart (CRPC24XXX)
30 Meal Cart (CRPC30XXX)

Convect-Rite Prime®
Docking Station
24 Meal Capacity (CRPD0XXX)
30 Meal Capacity (CRPD1XXX)

Manual P/N 98865
Rev. Q 05/27/2014

INSTALLATION & SERVICE MANUAL

IDLE

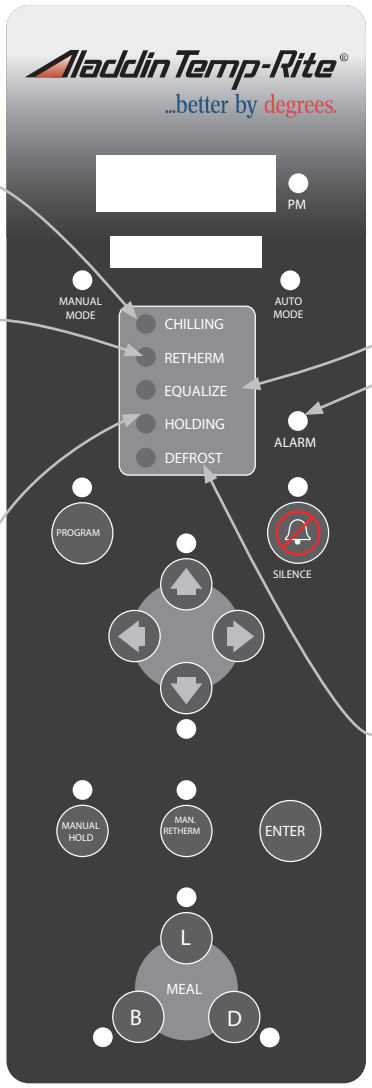
Mode: (Red AUTO MODE or Red MANUAL MODE LED illuminated) The Convect-Rite Prime® system is powered up. No cart is engaged. The alphanumeric display shows the word “Idle”.

CHILLING

Mode: (Green LED illuminated) Cart is engaged. After a 5 second delay, both the hot side and cold side chambers will be subjected to refrigeration cooling to satisfy temperature set points programmed into the controller.

EQUALIZE

Mode: (Green LED illuminated) After the Convect-Rite Prime® finishes the RETHERM mode, it will automatically move into the EQUALIZE mode (default duration for the 24 meal dock is 10 minute, for the 30 meal dock is 5 minute). During this mode, the temperature set point for the hot side chamber has a lower setting to allow for temperature saturation throughout the cart. The fans will continue to run to enhance the saturation process. The cold side chamber will continue to receive refrigeration cooling.



RETHERM

Mode: (Green LED illuminated) The hot side chamber will receive heating while the cold side chamber will receive refrigeration cooling. This cycle is used to rethermalize food on the hot side of the cart. This mode can be started using either the MANUAL RETHERM key or pre-programmed meal times (AUTO MODE). The timer will display the number of remaining minutes in the

Default Time (Minutes)	24 Meal	30 Meal
Breakfast	38	45
Lunch & Dinner	48	55

ALARMS

An alarm can arise at any point during the operation of the Docking Station. A buzzer will sound to indicate an alarm has been activated and both the Red ALARM LED and the red SILENCE LED will blink on and off. The alphanumeric display will show which alarm occurred. Press SILENCE key to silence the alarm buzzer (the Red ALARM LED will remain illuminated if the alarm condition exists). The alarm will terminate once the alarm condition is satisfied. See the Owner’s Manual for all alarm displays and descriptions.

HOLDING

Mode: (Red LED illuminated) The HOLDING mode includes a sounding alarm to indicate the rethermalization process (RETHERM + EQUALIZE) is complete. The cart can be removed at any time. The temperature set point for the hot side chamber has a lower setting than the EQUALIZE mode. The fans will continue to run to enhance the saturation process. The timer will display the number of minutes held and count up to the duration setting (default 10 minute duration, max. hold 60 minute duration). Once the programmed holding time is reached, all heating and refrigeration will cease operation and a second alarm will sound continuously until the cart is removed.

DEFROST

Mode: (Green LED illuminated) If CHILLING mode continues for an extended amount of time, the DEFROST mode may be automatically activated. During this mode, the refrigeration cooling used during the CHILLING mode will turn off for the programmed duration (default 10 minutes) of the DEFROST mode. The fans will still operate. This mode ensures the coils inside the dock do not freeze while receiving extended periods of refrigeration cooling in the CHILLING mode. Once the DEFROST duration expires ,the system will return to the CHILLING mode. This mode will not activate during the rethermalization cycle.

CONTENTS

I. INTRODUCTION 6
- **Convect-Rite Prime® Docking Stations 6**
- **Convect-Rite Prime® Cart 6**

II. RECEIVING INSPECTIONS 9

III. INSTALLATION INSTRUCTIONS 10
- **INTRODUCTION 10**
- **INSTALLATION POLICIES 11**
- **ELECTRIC POWER REQUIREMENTS 11**
- **SELECTING THE OPERATING LOCATION 11**
- **☑TEST BOOT 15**
- **☑SETTING AGAINST THE WALL 15**
- **☑SETTING AGAINST THE FLOOR 15**
- **☑MOUNTING TO THE FLOOR 16**
- **☑STARTUP CHECK LIST 17**

IV. OPERATION & PROGRAMMING 21

VI. PREVENTIVE MAINTENANCE 22
- **INTRODUCTION 22**
- **DOCK CLEANING 22**
- **CART CLEANING 24**
- **OPERATOR'S TROUBLESHOOTING GUIDE FOR OPERATIONAL SAFETY 27**
- **TROUBLESHOOTING NOTES 27**
- **SERVICING PROCEDURES 32**
- **REPAIRING THE REFRIGERATION SYSTEM 35**
- **PUMP DOWN 35**

VII. PARTS LIST 38
- **24 - Meal Docking Station Parts List 38**
- **24 - Meal Docking Station Electrical Layout and Parts 41**
- **24 - Meal Cart Parts List 42**
- **30 - Meal Docking Station Parts List 44**
- **30 - Meal Docking Station Electrical Layout and Parts 47**
- **30 - Meal Cart Parts List 48**
- **Docking Station Jack Parts List 50**
- **Safe-Temp Parts - Optional Feature 50**

IX. ELECTRICAL SCHEMATIC 51
- **24 Meal (CRPD0XXX) 51**
- **30 Meal (CRPD1XXX) 55**

X. WARRANTY 59

I. INTRODUCTION

Convect-Rite Prime® Docking Stations

The Convect-Rite Prime® Docking Stations are installed and electrically connected in the ward pantry for a decentralized operation or grouped in one area for a centralized operation. Operation and programming of these units is shown in the Owner's Manual. The Convect-Rite Prime® Docking Station is a dual cold and hot air-generator, which may be used up to three times a day in the Auto mode:

- To keep the meals at the recommended and safe temperature of 37/41°F (+3°C/+5°C) during stand-by periods prior to rethermalization.
- To rethermalize starters, soups, hot desserts or main-courses in approximately 50-60 minutes before service.
- IMPORTANT NOTE: The food products in the cold section, should be at maximum homogeneous 45°F (7.2°C) temperature when loaded inside the cart, so that the Convect-Rite Prime® System can keep them between 50 and 41°F (+7.2° and +5°C) at the end of the chill-down and rethermalization cycle.
- A minimum chill-down cycle of 50 minutes is recommended prior to rethermalization to assure the lowest possible cold food temperatures.

Convect-Rite Prime® Cart

The Convect-Rite Prime® Cart is a double-sided cart with two opposing doors opening at a 270° angle. Special door catches keep them in the open-position to make service and cleaning easier. Trays are accessible on both ends. Depending on the model, twelve or fifteen trays are available on each end of the cart.

The Convect-Rite Prime® Cart is vertically divided into two sections by an insulated center panel made of high temperature plastic material with slots, into which the convection trays can slide in and out. One tray is divided and is reversible; providing a larger section for either hot or cold food as needed. A larger symmetrical undivided tray is also available.

IMPORTANT NOTE: Avoid carrying heavy loads on the plastic top of the Convect-Rite Prime® cart. This could damage the top as well as the casters. Do not stand on the plastic lower bumper.

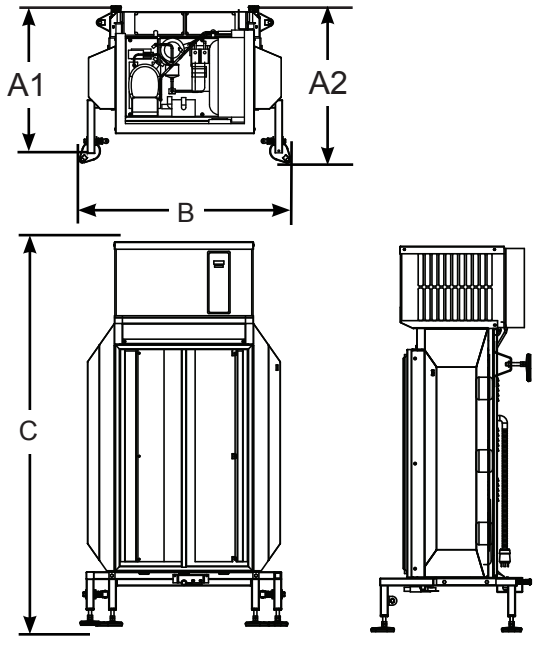
MODELS

This manual covers the standard models for the Convect-Rite Prime® Docking Station and the Convect-Rite Prime® cart that accommodates 24 or 30 meals depending on the unit. Information for the Convect-Rite Prime® System is listed in the table below.

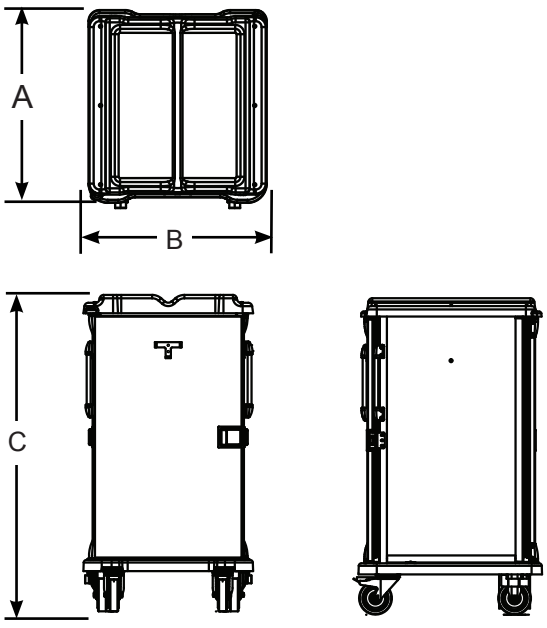
TABLE 1-1

Tray Capacity, Dimensions, Weight, Electrical Data, & Heat Load Requirements						
DIM	CONVECT RITE PRIME® SYSTEM MODELS	Docking Station 24 Meal	Docking Station 30 Meal	CART 24 Meal	CART 30 Meal	Both Docking Station & Cart (in docked Configuration)
	ALADDIN SALES CODE FOR STANDARD MODELS	CRPD0XXX	CRPD1XXX	CRPC24XXX	CRPC30XXX	n/a
	TRAY CAPACITY	n/a	n/a	24 Meals	30 Meals	n/a
	TRAY SPACING			3.5" (8.89 cm)	3.1" (7.874 cm)	n/a
A	LENGTH/DEPTH (1. For docks from wall to end of leg) (2. For docks from wall to end of foot)	29.55" (75 cm) 31.45" (79.9 cm)	29.55" (75 cm) 31.45" (79.9 cm)	35.07" (89.08 cm)	35.07" (89.08 cm)	56.34" (143.10 cm)
B	WIDTH	42.90" (109 cm)	42.90" (109 cm)	32.5" (82.55 cm)	32.5" (82.55 cm)	41.17" (104.57 cm)
C	HEIGHT	77.02" (195.6 cm)	81.52" (207.06 cm)	60.44" (153.51cm)	64.46" (163.73 cm)	n/a
	WEIGHT	455lb (206.4 kg)	498 lb (225.9 kg)	350 lb (158.8 kg)	376 lb (170.5 kg)	n/a
	CART TURNING RADIUS	n/a	n/a	40" (101.6 cm)	40" (101.6 cm)	n/a
	(AIR-COOLED) MAX HEAT EMISSIONS @ 70ºF AMBIENT	7900 BTU/HR	9900 BTU/HR	n/a	n/a	n/a
	COOLING CAPACITY	6000 BTU/HR	7500 BTU/HR	n/a	n/a	n/a
	ELECTRICAL REQUIREMENTS	208V - 3 Phase - 60 HZ / 4 Wire - 30 Amp (Hard wire connection required)				

CONVECT RITE PRIME® Docking Station



CONVECT RITE PRIME ® cart



SERIAL / PRODUCT INFORMATION PLATES

During manufacture, Convect-Rite Prime® Docking Stations are assigned individual serial numbers. The serial number plate is located on the back panel. The product information plate lists the model number, serial number, voltage, power and wiring requirements, amount and kind of refrigerant, and pressure (See Figure 1-3)

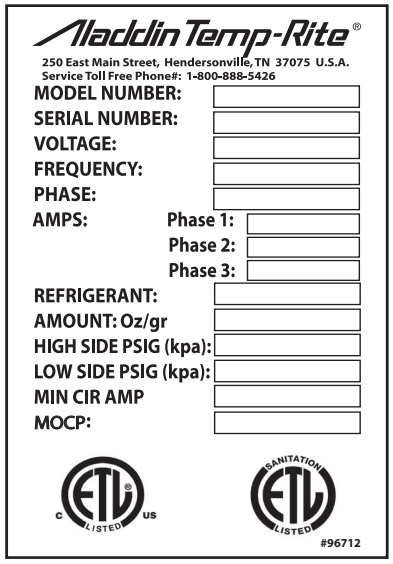


Figure 1-3

The information data plate is located on the top inside of the cold chamber of the cart. The product information plate lists the model number, serial number, part number, and manufacturing date (See Figure 1-4)

Figure 1-4

III. SAFETY

If you know how to correctly install, operate, clean and service the Convect-Rite Prime System you will increase your satisfaction with the system and enhance safety. In accordance with generally accepted product safety labeling guidelines the following three signal words are used throughout this manual to alert you to potential hazards and to tell you how to avoid them.

WARNING: The word "Warning" identifies a potentially hazardous situation which if not avoided COULD result in death or serious personal injury.

CAUTION: The word "Caution" identifies a potentially hazardous situation which if not avoided MAY result in minor or moderate injury. The word "Caution" may also be used to alert against unsafe practices and property damage only accidents.

"Important" The word “Important” is used to identify installation, operation or maintenance information which is important but not hazard related.

II. RECEIVING INSPECTIONS

Your Aladdin Convect-Rite Prime® cart and Docking Station are factory tested for performance and are free from defects when shipped. The utmost care has been taken in packaging this product to protect against damage in transit. All interior fittings have been secured to prevent damage.

You should carefully inspect your Convect-Rite Prime® components to assure that no damage has occurred in transit. If however, damage is detected, you should save all the packaging materials and make note on the carriers Bill of Lading describing this shipment. A freight claim should be filed immediately. If damage is subsequently noted during or immediately after installation, contact the respective carrier and file a freight claim. Under no condition may a damaged unit be returned to Aladdin Temp-Rite without first obtaining written permission (return authorization).

PACKAGING:

Your Convect-Rite Prime® Docking Station and cart are packaged with care and shipped on dedicated carriers to you from the factory.

IMPORTANT NOTE:

Aladdin Temp-Rite does not recommend laying the Docking Station down on its front, side or back. However, if you must, please be certain to allow the unit to remain in an upright position for 24 to 48 hours before attempting to place the unit into service, to assure that the compressor oils and refrigerant may settle.

ALADDIN DAMAGED GOODS POLICY

There are two types of damaged merchandise:

- Visual Damage
- Concealed Damage

Visual Damage – When the product being received is visibly damaged.

1. Receiver should not accept merchandise with visual damage.
2. Receiver must sign delivery receipt “refused merchandise due to damage” and specify damage.
3. Receiver should call Aladdin Customer Service immediately after refusal.
4. Carrier will notify Aladdin Traffic Department and a claim will be filed.
5. Carrier will send acknowledgement of claim within 7 days after receiving.

Concealed Damage – When damaged merchandise cannot be externally detected.
Any receiving operation should be looking for this type of damage. Sometimes, however, depending on the type of product, it is almost impossible to notice.

1. Merchandise must not be removed from point of delivery and all packaging must be kept intact.
2. Receiver must contact Aladdin customer service to report damage.
3. Aladdin traffic department will request inspection based on the dollar value of the cargo.
4. Aladdin traffic department will file a claim based on the findings of the inspection.

Failure to comply with these policies will result in the customer’s responsibility to file claims.

III. INSTALLATION INSTRUCTIONS

IMPORTANT NOTE:

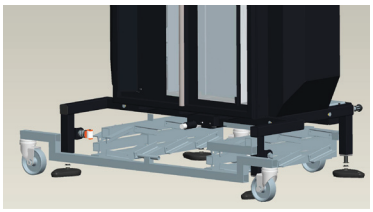
DO NOT INSTALL a Convect-Rite Prime® Docking Station if damage is suspected.

INJURY & EQUIPMENT DAMAGE could result from improper installation of the Convect-Rite Prime® Docking Station or from installation of a unit damaged during shipment or storage. Either of these conditions will void the equipment warranty.

INTRODUCTION

Install the Convect-Rite Prime® Docking Station according to the policies and procedures outlined in this manual. After selecting and preparing the Convect-Rite Prime® Docking Station operating location, the unit can be positioned and installed. When installation is complete, perform all start-up checks to verify proper installation and operation.

⚠ CAUTION ⚠



Use hand operated jack provided by Aladdin to position Docking Station for installation.

Unit MUST be positioned securely against a wall during operation!

This section is a guide for installation of the Convect-Rite Prime® models identified in the Introduction section of this manual. This guide is for use by qualified professionals, and does not include all procedures and precautions in the common domain of licensed plumbers, pipe fitters, and electricians or experienced food service equipment installers.

This guide MUST be used in conjunction with professional experience and thorough understanding of the local and national utility, construction & sanitation codes.

Before starting installation, the owner and the installer should read through this chapter and thoroughly understand and agree upon:

- The installation policies of Aladdin Temp-Rite® as stated in Installation Policies Section.
- An installation plan based on the Installation Instructions and Start-Up Check List

⚠ WARNING ⚠

DO NOT move a Convect-Rite Prime® Docking Station up a slope greater than 10°.

DO NOT EVER tow a Convect-Rite Prime® Docking Station

DO NOT push a Convect-Rite Prime® Docking Station from the front or back side

INSTALLATION POLICIES

The Convect-Rite Prime® Docking Station must be installed by qualified electrical, mechanical, or refrigeration personnel, working to all applicable national and local codes. Equipment installation must comply with the local and national codes.

- All models of the Convect-Rite Prime® Docking Station comply with the applicable standards for manufacturers.
- The Convect-Rite Prime® Docking Station is certified for safe operation only when permanently installed in accordance with local and/or national codes. Many local codes exist, and it is the responsibility of the owner and installer to comply with these codes.
- In no event shall Aladdin Temp-Rite assume any liability for damage or injury resulting from installations which are not in strict compliance with the Installation Instructions and the codes cited above. Specifically, Aladdin Temp-Rite will not assume any liability for damage or injury resulting from improper installation of equipment, including but not limited to temporary or mobile installations.

ELECTRIC POWER REQUIREMENTS

Unit must be hard wired to electrical disconnect requirements specified which can also be found on the product identification plate. The plate is secured to the back of the unit as mentioned in serial/product information plate section. 208 volts / 3 phase / 30 amp circuit / 4 wire (3 hots & 1 ground)

SELECTING THE OPERATING LOCATION

For safe and efficient operation, observe the following criteria when selecting an operating location for the Convect-Rite Prime® Docking Station.

IMPORTANT NOTE:
The flooring directly under this unit must be made of non-combustible material and be capable of supporting the weight of this equipment.

1. Do not install these units in areas where combustibles are stored or may accumulate. The surrounding area must be clear of combustibles, including the space under the unit.
2. A proper air supply for ventilation is critical to safe, efficient operation of the Docking Station. The area around the Docking Station must have adequate ventilation and the ambient temperature should never be above 85°F (29°C).
3. Do not block the louvers or panels. Do not install any heat producing equipment near the louvers of the unit. Ventilation occurs through open slots on the dock's right side and through louvers on the back of the dock.

4. The dimension drawings in Figure 3-1 specify all dimensions and clearances required for proper installation operation and service of the Convect-Rite Prime® Docking Station, covered in this manual. Maintain at least a 10-12" (25.4-30.5cm) operating clearance between units, at least 10" (25.4 cm) between unit and sidewall, at least 18" above the unit, and at least a 5 3/4" (14.6 cm) clearance at the back of the unit. The front and rear door swing of the cart is 30" (750 cm).
5. The condensing unit and controller can be accessed by removing the black plastic top cover. Removable side access panels must be used to service various components; the right side for the cold side blowers and electrical control panel and the left side for the hot side motors. The back access panel permits service to the cold side motors and expansion valves. Removing the left side panel and front perforation panel allows access to the hot side heaters and blowers. A minimum 10-12" (25.4-30.5cm) clearance should be available on both sides of the unit. For access to the back and side panels the Docking Station should be lifted by the hand jack and pulled away from the wall where it can be turned 90°-180° for ease of service.
6. The location selected must be capable of supporting the operational weight of the Convect-Rite Prime® system including the weight of the Convect-Rite Prime® cart loaded with trays, crockery, and food-products. See Table 1-1 for equipment weights.
7. The floor surface under the unit must be level and continuous with the flooring in front of the unit. The cart must roll smoothly to the Docking Station for ease of operation and maintenance of the seal between the Docking Station and the cart.

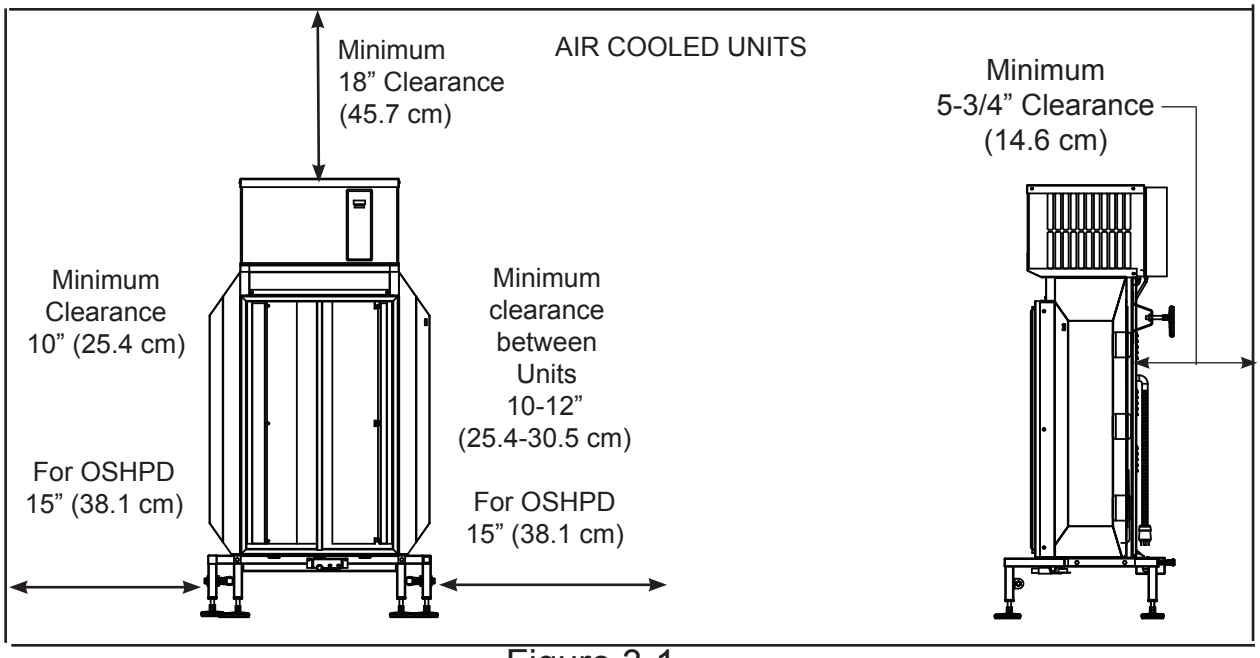
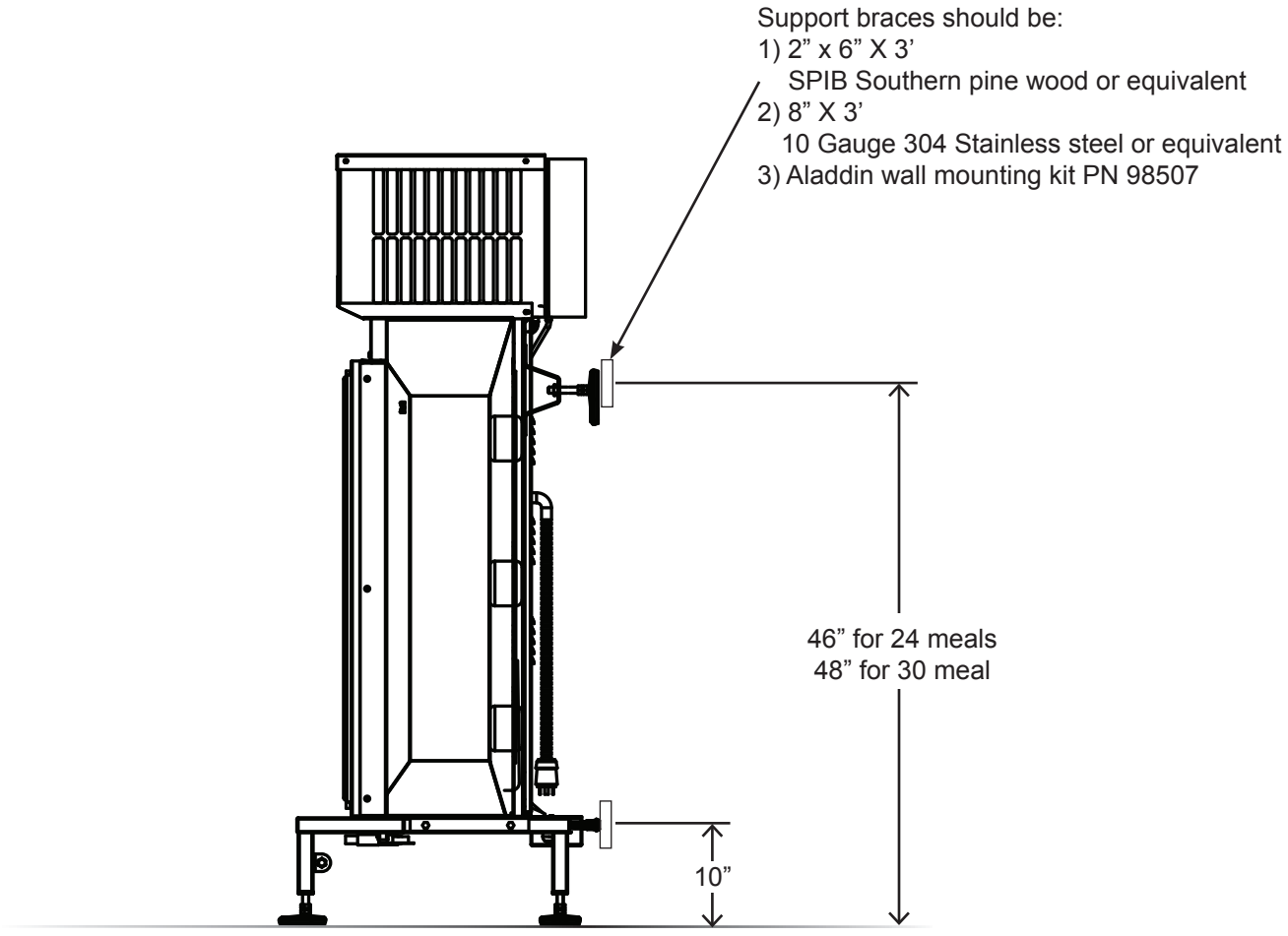


Figure 3-1

WALL MOUNTING INSTRUCTIONS

IMPORTANT NOTE:

The wall directly behind the Docking Station must be able to support the average cart docking force of 550 lb. Based on the condition of the support wall, a reinforcing horizontal or vertical brace may be required at the upper and lower wall contact points, for better stability. See figure below for details.



☑ INSPECTED FOR SHIPPING DAMAGE *(see Section II. RECEIVING INSPECTION)*

☑ CONNECT ELECTRICAL LINE

Electrical schematics can be found in Section *VII.* Connect the electrical cord to the electric connection box as described in drawing below. Refer to Table 3-1 for amperage distribution

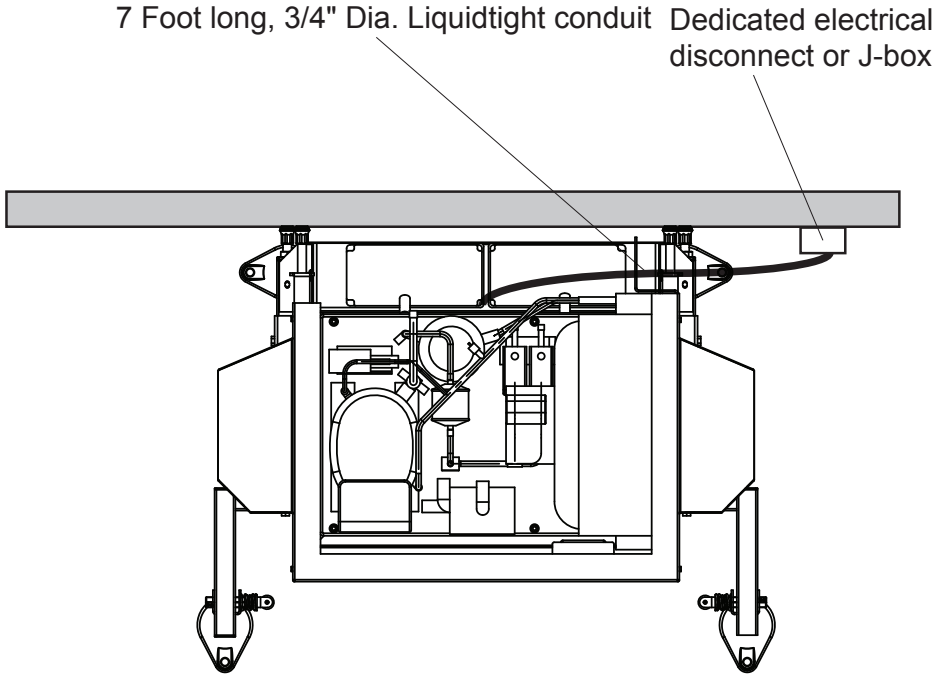


Table 3-1								
Convect-Rite Prime® Docking Station								
208V / 3PH /4 WIRE/ (3 hot, 1 ground)/ 60 HZ	24 Meal Unit (CRPD0XXX)				30 Meal Unit (CRPD1XXX)			
	Power Watts	PH1 Amps	PH2 Amps	PH3 Amps	Power Watts	PH1 Amps	PH2 Amps	PH3 Amps
Product Total	9.3 kw MAX*	26	25	25	10 kw MAX*	28	27	27

*Actual duty load during rethermalization cycle is approximately 75% of maximum power requirements.

☑ TEST BOOT

After the hard wire connection is complete, switch the breaker on for the unit and then turn on the unit (the switch located on the upper right front of the unit). The unit should boot up and the screen should display the time & "Idle" (see figure to right), turn the unit and breaker back off. If the unit does not boot correctly, check electrical connection. For further information call Aladdin Tech Service 1 (800) 888-5426.

☑ SETTING AGAINST THE WALL

Make adequate space and thoroughly clean the location before you begin the install. The Dock has four adjustable legs on the back & four adjustable teardrop feet on the bottom. Gently push unit against the wall so the bottom two back legs touch the wall.

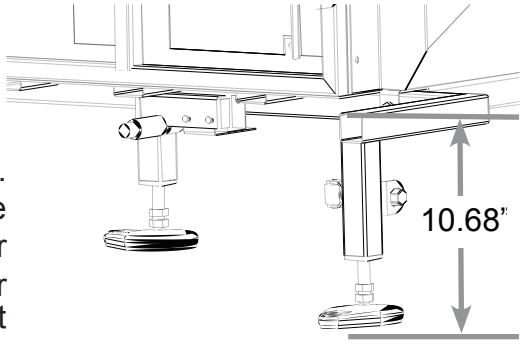
☑ SETTING AGAINST THE FLOOR

NOTE: If feet are unevenly set the unit's frame may be damaged by racking.

The Convect-Rite Prime® Docking Station MUST BE LEVEL BOTH FRONT TO BACK AND SIDE TO SIDE. Depending on floor condition reference gasket alignment between the cart and Docking Station to insure proper gasket seal for correct positioning.

The four feet on the base of the Docking Station are adjustable to achieve this. Be mindful when setting the feet that:

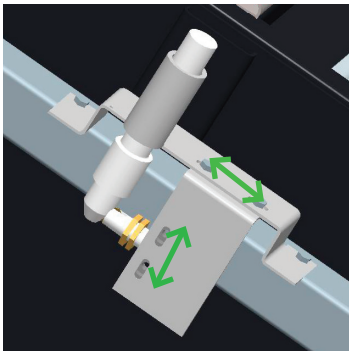
- A Docking Station set too low can result in interference between the lower cart hinge and the Docking Station interface channel.
- A Docking Station set out of level right-to-left can result in an insufficient seal between the unit and the gaskets on the cart.
- A Docking Station set out of level front-to-back can result in an insufficient seal between the unit and cart and possibly make mating the cart more difficult.



Loosen the 5/8"-11 jam nuts on the four bottom feet. Check that from the bottom of all four bottom feet to the top of the base measures 10.68" (see diagram). Lower the jack setting the dock onto the ground. Due to floor inconsistency, all four feet may be adjusted to different lengths

☑ ADJUSTING THE SEAL & MIRCRO SWITCH

Roll a Convect Rite Prime® retherm cart up to the front of the unit, with the non-handle side of the cart door open. NOTE: if Docking Station is too low the cart will run into the door support. If the cart does not hit the door support, dock the cart to the unit. Adjust any necessary feet until a uniform compression seal is formed around the cart. You may need to dock & undock the cart several times to ensure a proper fit.



If switch does not engage, adjust the micro switch located under the center of the dock. The switch can be adjusted left to right, and front to back with adjustment slots (see diagram, to left)

☑ EXTENDING THE REAR FEET AGAINST THE WALL

NOTE: Shims should NOT be used.

Adjust back legs until they are tight against the wall. Check that the legs are not bowed, or skewed.

☑ MOUNTING TO THE FLOOR

The dock should be secured to the floor with teardrop feet on the unit. Select a masonry drill bit equal to the anchor diameter, 1/2". Drill hole to desired depth suitable for the floor type. A minimum embedment of 1-1/2" is required for concrete. Clean hole or continue drilling additional depth to accommodate floor finish. Thread anchor through foot into hole.

☑ STARTUP CHECK LIST

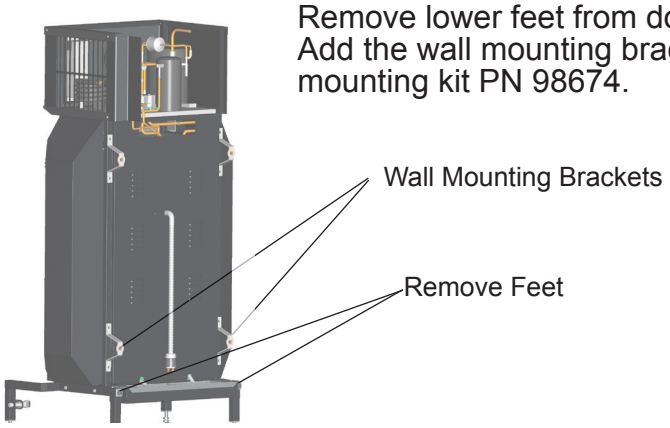
This inspection checks for proper electrical wiring to the Convect-Rite™ III Docking Station and verifies basic operation of the unit.

IMPORTANT NOTE:
Equipment damage and faulty operation will result if electrical supply falls below requirements. This may be caused by other equipment on the same supply line. A dedicated electric service is required for each unit.

- Refer to the appropriate dimension drawing and verify that the specified clearances are met (Fig 3.1).
- Verify that the voltage supplied complies with the voltage requirements specified on the product identification plate, located on the back of the unit. Verify that the wiring connections are correct for these voltage requirements.
- Connect the Convect-Rite Prime Cart to the Convect-Rite Prime Docking Station with both cart doors opened.
- Turn the unit power-switch to the on position. After a 5 second delay, fan-motor rotation should start.
- Operate a complete cycle (make sure door opposite Docking Station is closed) to check every function of the Convect-Rite Prime unit. Temperatures set points for the cold and hot sections are pre-set at the factory. Both can be adjusted to meet customer's requirements. (Refer to Section V of the owners manual programming instructions)
- Verify cold air blowing and hot air ventilation functions.

OPTIONAL WALL MOUNT

BACK MOUNTING BRACKETS



Remove lower feet from dock.
Add the wall mounting bracket (98076) to the dock from the wall mounting kit PN 98674.

STANDARD UPPER MOUNTING ASSEMBLY

Step 1: To secure top horizontal support channel assembly see Figure 3-2. Confirm 1⅝" x 1⅝" Unistrut channel is level and fastened to vertical wall surface using appropriate fastening devices for wall surface encountered to insure equipment stability.

Step 2: Next measure 6-5/8" from center of "Unistrut" channel down to center of lower channel and fasten to wall surface as directed above.

This "Unistrut" assembly will serve as an attachment point for the wall mounting hardware detailed in Figure 3-3.

Note: Utilize an 8'-0" span of "Unistrut" when mounting two Docking Stations adjacent to one another, and maintain 15" spacing between units for serviceability.

Step 3: Assemble mounting hardware to support brackets located at the rear of Docking Station and fasten to "Unistrut" support channel assembly previously described and detailed in Figure 3-3.

Note: Fasten Floor Mounts only after unit has been adjusted for proper fit and seal with retherm cart.

OPTIONAL LOWER MOUNT:

If a lower mount assembly is utilized then the following instructions apply. The lower wall mount is identical to the upper mounting assembly see Figure 3-2.

⚠ POSITION & LEVEL THE CONVECT-RITE PRIME® Docking Station

1. The Convect-Rite Prime® Docking Station MUST BE LEVEL BOTH FRONT TO BACK AND SIDE TO SIDE. Depending on floor condition reference gasket alignment between the cart and Docking Station to insure proper gasket seal for correct positioning.
2. The floor must be flat and smooth.
3. Make adequate space and thoroughly clean the location.
4. Leave the minimum clearances (see Figure 3-1) on each side of the Docking Station for better ventilation and access for technical service.

The unit must sit level on a level floor. The unit must be level both front-to-back and right-to-left. The four lower Docking Station feet are adjustable to achieve this. Be mindful when setting the feet that:

- A Docking Station set too low can result in interference between the lower cart hinge and the Docking Station interface channel.
- A Docking Station set out of level right-to-left can result in an insufficient seal between the unit and the gaskets on the cart.
- A Docking Station set out of level front-to-back can result in an insufficient seal between the unit and cart and possibly make mating a cart more difficult.

Open the door of the Convect-Rite Prime® Cart opposite the handles and mate the cart to the Convect-Rite Prime® Docking Station. Confirm that the cart gasket seals against the dock's interface channel around its full perimeter. Make the proper adjustments to the dock if the mating is not correct. Once the dock level is set, tighten all wall 7/8" jam nuts to final torque settings. Once the Docking Station is secure, anchor the unit to the floor with provided hardware.

⚠ FLOOR ANCHORING INSTRUCTIONS

The Docking Station should be secured to the floor with floor anchors that are included with the unit. Turn the feet out 45°, for better stability . Select a masonry drill bit equal to the anchor diameter, 1/2". Drill hole to desired depth suitable for the floor type. A minimum embedment of 1-1/2" is required for concrete. Clean hole or continue drilling additional depth to accommodate floor finish. Thread anchor through foot into hole.

Figure 3-2

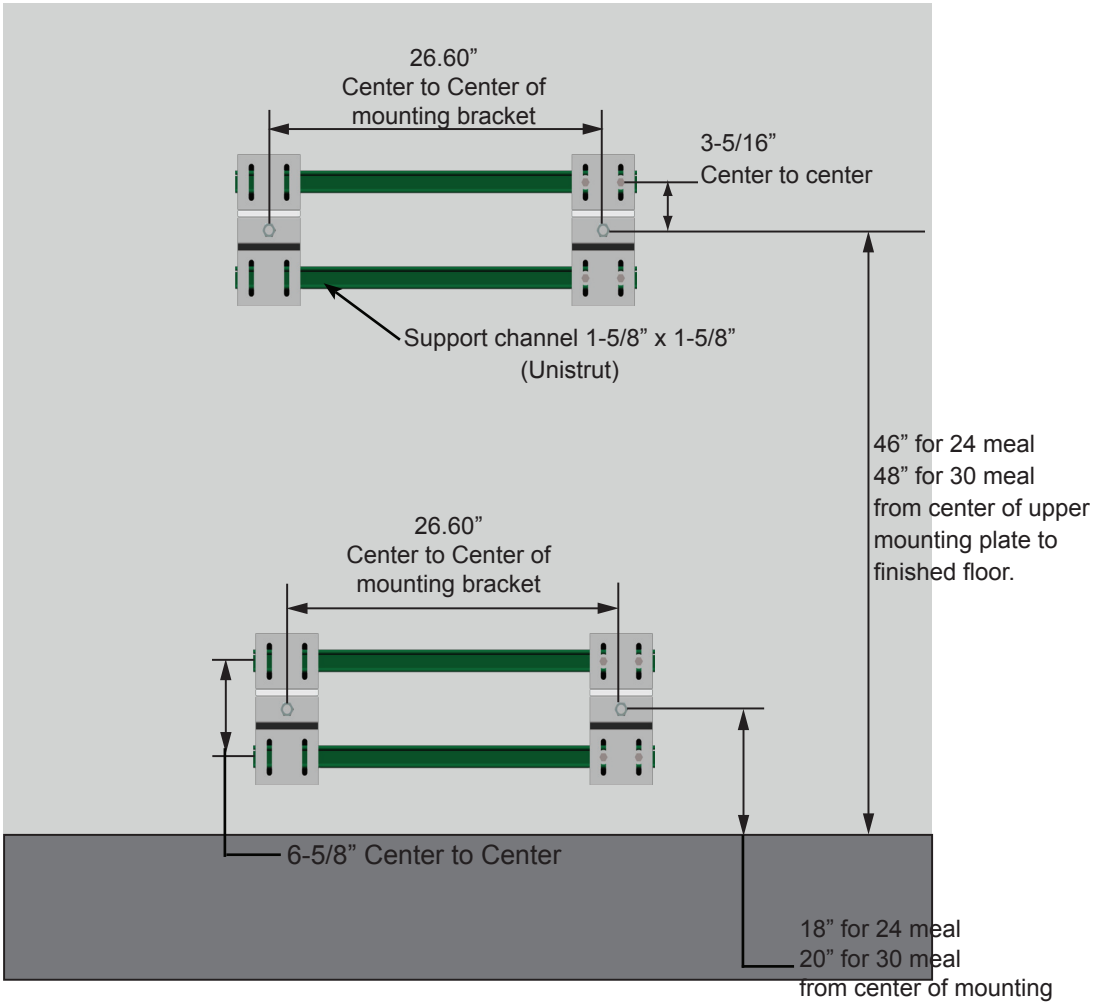
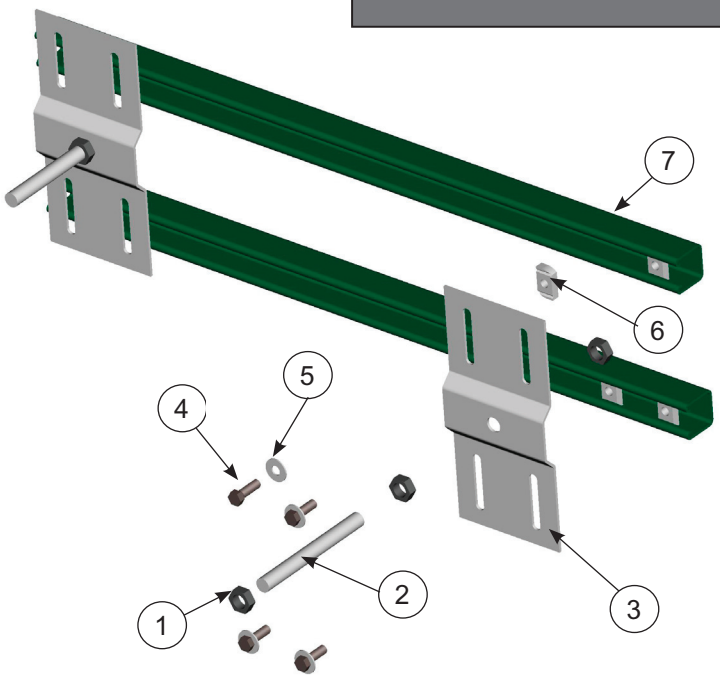


Figure 3-3



Wall Mounting Kit Components

#	Description	PN
1	5/8”-11 jam nut	98627
2	5/8”-11x 6” full-thread stud	98626
3	Mounting plate for OSHPD	98672
4	3/8”-16 x 1-1/4” hex head bolt	39618
5	3/8” Belleville washer	97765
6	3/8”-16 channel nut	96332
7*	Unistrut channel	na
*Item not supplied by ATR		

IV. OPERATION & PROGRAMMING

The Convect-Rite Prime® system is safe and easy to operate. The system uses the most advanced rethermalization methods available. Please refer to the Owner's Manual (Part Number 98864) Operating & Programing section for details on how to operate the Convect-Rite Prime® system.

VI. PREVENTIVE MAINTENANCE

INTRODUCTION

Maintenance on the Convect-Rite Prime equipment must be performed on a regular basis to keep the units operating properly. Follow the maintenance instructions in this chapter to get the best ongoing performance from your Convect-Rite Prime system. If problems do occur, refer to the Troubleshooting Guide.

⚠ WARNING ⚠

DEATH, INJURY, OR EQUIPMENT DAMAGE may result from improper service or maintenance practices. Always turn the main power switch or breaker on the Docking Station switch to the OFF position on each unit before starting service, maintenance or repairs.

⚠ CAUTION ⚠

Inside and outside front panel of the hot section of the Convect-Rite Prime Docking Station stays hot for a short period of time after rethermalization; allow 15 minutes for cool-down before cleaning.

Convect-Rite Prime Docking Station

(Daily)

- Clean the exterior of the unit only. As with any other piece of equipment containing electrical components, it should be cleaned on a regular basis with a wet sponge. Wipe it dry with a smooth cotton cloth. Avoid the use of abrasive products or chlorides. **Do not spray Docking Station with hose or steam wand.**

(Monthly)

- Check and adjust the Docking Station limit switches as required.
- Check and tighten all mounting bolts both at the wall and on the floor.

(Biannually)

- Manually flush the water regulating valve to clear any accumulated sediment by inserting screw drivers under both sides of the valve spring and lifting upwards. Manual flushing does not affect valve adjustment.

Cleaning of plastic top:

NOTE: It is extremely important to read the following instructions for cleaning plastic ancillary equipment.

- It is sufficient to wipe the plastic components of the Convect-Rite Prime Docking Station with a soft cloth using warm water (Not to Exceed 140°F/60°C) to which has been added diluted detergent; the detergent used must have a low alkaline value and contain a very low percentage of caustic soda. The detergent must not exceed the dilution rate recommended by the supplier.
- After cleaning these components, wipe down with a soft cloth using clear water.
- Make sure that all plastic components are thoroughly dried before using.
- Manufacturer accepts no responsibility if the above instructions are not strictly adhered to.

Convect-Rite™ Prime Cart

- Aladdin recommends that the Convect-Rite Prime Cart be hose washed with a hose and spray nozzle. The water pressure should not exceed 45 PSI at the nozzle and the nozzle should be kept at least 5" away from the Cart surface being washed. Direction of spray should always be downward when washing the top of the cart. **Caution:** Higher pressure may cause damage to the silicone rubber gaskets, silicone sealant and other components. Water temperature should not exceed 185 degrees F.

- **Caution**: If the Cart is to be placed into an automatic Cart wash, the water pressure should not exceed 45 PSI at the nozzle and the nozzle should be at least 5" away from the Cart surface being washed. The nozzle should be a flat fan design with at least a 50 degree spray angle. Water temperature should not exceed 185 degrees F and the blow dryer temperature should not exceed 200 degrees F.

- **Caution:** Never use cleaning agents that contain phosphates or chlorides. These chemicals will cause permanent damage to the stainless steel finish or plastic components and void equipment warranty. Any chemical used in the cleaning process for Convect-Rite Prime carts should be applied in the proper concentration. Concentrations higher than recommended by the supplier can contribute to breakage and premature failure of the plastic components within the cart.

- Convect-Rite Prime Carts should not be steam cleaned.

- Air-drying the Convect-Rite Prime Cart inside and out is recommended after every cleaning. Air pressure not to exceed 45 PSI should be installed in the vicinity of the Cart washing area. A hose with an air spray tube 19.7"/50 cm in length should be used to dry the Cart. This tube is needed to reach hard to access areas such as behind the air deflector panels next to the outer walls of the Cart tank. The tube should be kept at least 5" away from the surface of the Cart being dried. Air temperature should not exceed 185 degrees F.

Monthly

- Check door hinges, latches and catches. Adjust if necessary.
- Inspect door gaskets, replace if necessary.
- Inspect vertical center panel, and be sure panel has not become loose. If so, tighten screws and nuts.
- Check wheels for strings, threads, trash, etc.

Periodically

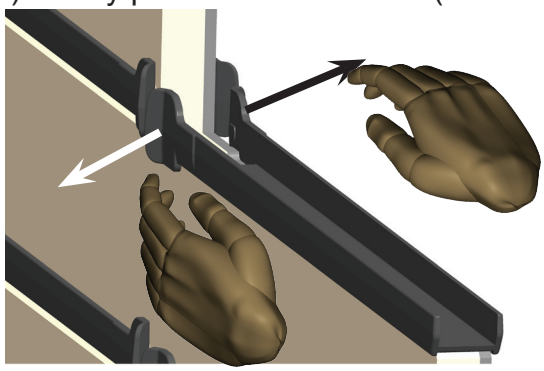
- Your carts should receive a thorough cleaning to assure proper operation and sanitation.
- If your Convect-Rite Prime carts are equipped with Auto-Therm Seals these seals should be removed and washed in you dishwasher. It is important that the sealing devices be free of debris, dried food or soiled food/beverage so that it can move freely and function properly. Any broken seals should be removed from service and replaced with new seals.

- While the seals are removed for washing the center panel should be thoroughly cleaned on both sides and be free of debris, dried food or soiled food/beverage. **Caution:** close attention should be paid to the cleaning chemical concentrations and rinse procedures. Some cleaning chemicals, if not diluted properly can be damaging to the plastic components within the cart including the Auto-Therm Seals, center panel and center panel tracks. Check with your chemical supplier to determine the cleaning chemicals that are appropriate for cleaning these carts

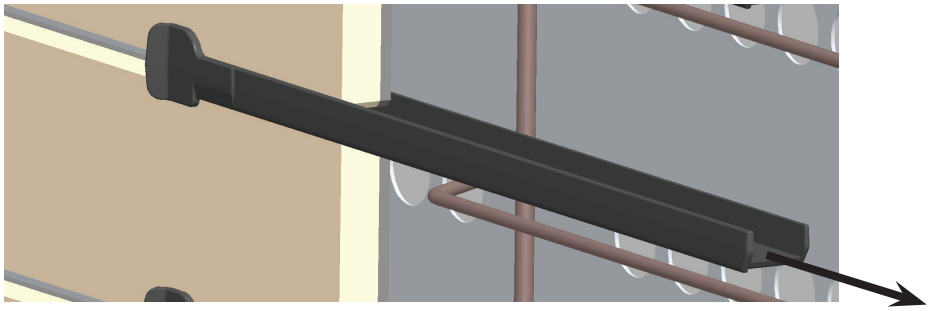
Removing Auto-Therm Seals (OPTION)

1) Lock casters
2) Open both doors of the cart
3) Reach into cart with one hand on each side of the center wall

4) Gently pull the tabs outward (Excessive force may cause tabs to break)

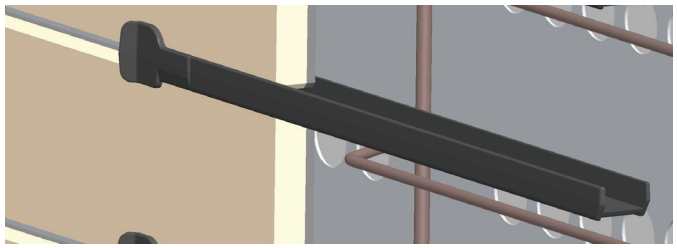


5) Gently slide out the seal

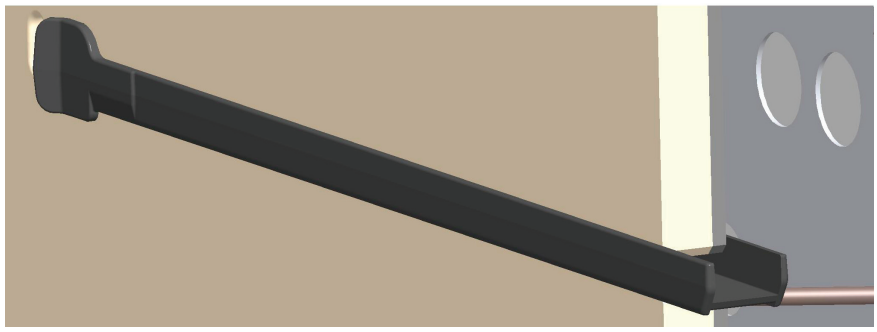


Installing Auto-Therm Seals (OPTION)

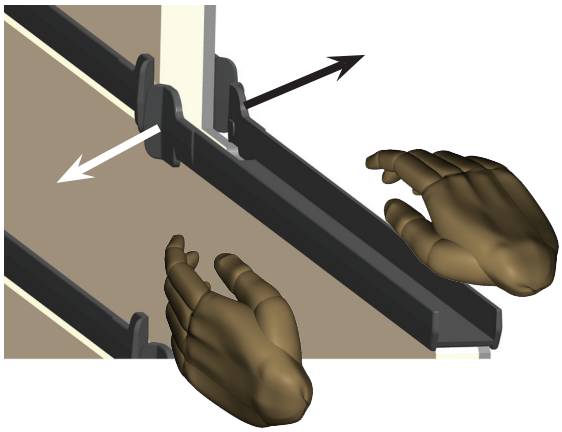
1) Place seal in slot with tabs towards the center of the cart



2)Gently push in until seal stops



3) Gently pull tabs outward and slide seal into place (Excessive force may cause tabs to break)



OPERATOR'S TROUBLESHOOTING GUIDE FOR OPERATIONAL SAFETY

⚠ WARNING ⚠

DEATH, INJURY, OR SHOCK can occur by touching electrical components and wires inside the Docking Station when the main power switch is in the ON position.

NEVER REMOVE THE PLASTIC TOP OR SERVICE ACCESS PANELS of the Docking Station while main power switch is in the ON position. Allow only authorized factory trained service representatives to perform service, maintenance and repairs that require the removal of the plastic top or service access panels.

This troubleshooting guide includes a list of conditions that may be encountered during routine operation and maintenance. The first column on the left describes these symptoms. The second column in the middle lists the causes for the conditions listed in column one. The third column on the right lists remedies and/or references for the conditions and causes in columns one and two.

DO NOT TRY to correct the condition that requires an authorized service representative as this may adversely affect the warranty coverage.

TROUBLESHOOTING NOTES

1. If problem is inside the Docking Station, call the Aladdin Temp-Rite® Service Department at 1-800-888-5426. Aladdin will not pay for warranty repairs by unauthorized repair centers.
2. Repairs to external wiring should be done by a Licensed Electrician.
3. Proper installation of the Convect-Rite Prime® Docking Station is the responsibility of the owner or installer.
4. Repairs to external plumbing (if required) should be done by a Licensed mechanical contractor.
5. Repairs to compressor-condensing unit should be done by a Licensed Refrigeration Engineer Technician.

Condition is occurring when:	Condition/symptom:	Solutions and things to check:
Rethermalization Cycle Continued		Check any air leaks between cart and dock
		Check any air leaks around cart doors
	Heater element(s) do not get hot	Check component(s) electrical contactor
Equalization Cycle	Does not start Equalization	Check that Equalization time is programmed
	Equalization cycle is too long/ short	Adjust Equalization cycle temperature setting(s) and duration(s)
Hold Cycle after Equalization	Does not start Hold	Check that Hold time is programmed
	Hold cycle is too long/short	Adjust Hold cycle temperature setting(s) and duration(s)
Disengaging cart		Check cart caster locks
	Dock continues to run when cart is disengaged	Check that micro switch is not sticking closed
Hot food temperatures	Hot food temperatures not hot enough after retherm and equalization	Check Retherm/Equalization cycle temperature setting(s) and duration(s)
		Check any air leaks between cart and dock
		Check any air leaks around cart doors
		Slots in cart center wall may be missing tray(s) or divider bar(s)
		Inappropriate entrée dome, mug & soup bowl may be in use
		Check that all fans are turning
		One or more heater elements may not be functioning.
		Wrong meal may have been selected in Manual mode
		Adjust temperature setting and tolerance
	Hot food temperatures too hot after retherm and equalization	Wrong meal may have been selected in Manual mode
		Inappropriate entrée dome, mug & soup bowl may be in use
		Adjust Retherm/Equalization cycle temperature setting(s) and duration(s)
		Food input temperature may have been too high.
	Hot food temperatures have more than 20°F variance from tray to tray	slots in cart center wall may be missing tray(s) or divider bar(s)
		Check that all fans are turning
		Check for presence of air deflectors inside the supply plenum on the cart

Condition is occurring when:	Condition/symptom:	Solutions and things to check:
Chill Down Continued		Make sure ambient air temperature is less than 85 degrees F.
	Compressor does not cycle off in one hour	Check that cart doors are completely closed
		Make sure doors are adjusted to prevent air leak around doors
		Check that there is no air leak between dock and cart
		Check condenser for proper spacing and air ventilation
Cold holding overnight	A significant amount of water appears on floor the following morning	Check that water in evaporator drain tubes drains into condensate pans
		Check the connection between the condensate evaporating pans to insure it is not clogged.
		Check any air leaks between cart and dock
		Check that evap pans are getting hot.
		Check any air leaks around cart doors
	Evaporator has frost exceeding 10% of coil	Defrost occurrence and duration is not often or long enough. Adjust as necessary to eliminated condition.
		Check any air leaks between cart and dock
		Check any air leaks around cart doors
Rethermalization Cycle	Does not start Retherm cycle	Check that automatic programmed start time window has not passed
		Check that controller is in automatic or manual retherm mode
		Check time AM-PM
	Retherm cycle is too long/short	Check meal setting in program
		Check time of meal settings
		Wrong meal may have been selected in manual mode
		Cart was disengaged too soon or during cycle
	Unit does not reach retherm temperature setting at end of cycle and hot food temperature is NOT acceptable	Slots in cart center wall may be missing tray(s) or divider bar(s)
		Check that all fans are turning
		One or more heater elements may not be functioning.

Condition is occurring when:	Condition/symptom:	Solutions and things to check:
Shutting doors	Doors on cart won't close	Tray not completely pushed in
		Check latch and door alignment
		Check gasket fit
Keeping cart door open	Door not engaged in detent latch	Push door completely to the side of the cart (270°)
		Check that door at hinge is completely seated
		Check that no debris is around detent latch
Engaging the Cart to the Docking Station	Cart doesn't engage	Check that dockside door is open
		Check that dock is secured against the wall
		Check that dock is level
		Check that no debris is around detent latch
		Check that the optional safety doors on the Docking Station are not closed
		Check that the side of the cart with the locking casters is facing away from the dock
		Check that the dock is at the appropriate height for the cart
	Doesn't show cart engaged	Check micro switch position
		Check "on/off" switch
		Check safety switches
		Check unit breaker in control panel
		Check all wiring is properly seated
		Check plug or junction box
Chill Down	Cart engaged--compressor hums, but does not start up	Contact ATR technical service representative
	Cart engaged--compressor does not hum and does not start up	Contact ATR technical service representative
	Cart engaged but evaporator fans do not turn on	Check component(s) electrical contactor
	Unit does not chill down (reach programmed settings) in one hour	Check that cart doors are completely closed
		Make sure doors are adjusted to prevent air leak around doors
		Check that there is no air leak between dock and cart
		Initial temperature of food may be too high

Condition is occurring when:	Condition/symptom:	Solutions and things to check:
Installing the Docking Station.	Leveling feet will not lower or raise.	Unlock 5/8-11” jam nut
		Adjust feet by turning 5/8-11” nut with a 7/8” wrench
		Check that black tube caps are not in the tube.
	Leveling legs will not reach wall due to wall imperfections.	Securely fasten a 2”X8”X4’ wood board to the wall to close gap between leveling feet and wall.
	Wall can NOT take docking force of 550 lbs.	Securely fasten a 2”X8”X4’ wood board to the wall to distribute force.
Engaging the cart to the Docking Station.	Gap exist between cart and dock when cart is engaged.	Adjust appropriate feet to close gap
	Cart does not depress switch	Check that the dock is parallel to cart interface.
		Adjust switch to ensure plunger depression engages switch
	Cart doesn’t engage	Check that dockside door is open
		Check that dock is secured against the wall
		Check that dock is level
		Check that the optional safety doors on the Docking Station are not closed
		Check that the side of the cart with the locking casters is facing away from the dock
		Check that the dock is at the appropriate height for the cart
		Ensure cart’s engagement ramps are secure
		Confirm dock’s roller shaft assembly components are operating properly
	Doesn’t show cart engaged	Check micro switch position
		Check “on/off” switch
		Check safety switches
		Check unit breaker in control panel
		Check all wiring is properly seated
		Check plug or junction box
	Docking Station rolls or creeps in location over time.	Secure front leveling feet at 45^{o} angle to the legs
Loading trays	Tray does not slide in slot	Check that the tray is not warped or damaged
		Divider bar may be present

Condition is occurring when:	Condition/symptom:	Solutions and things to check:
Hot food temperatures Continured		One or more heater elements may not be functioning.
Cold food temperatures	Cold food temperatures not cold enough after one hour of Chill down cycle	Check any air leaks between cart and dock
		Check any air leaks around cart doors
		Check that all fans are turning
		Check to see if compressor is running
		Check to see if system is generating cold air (possible refrigerant leak)
		Adjust temperature setting and tolerance
	Cold food temperatures have more than 5°F variance from tray to tray	Check that all fans are turning
		Check for presence of air deflectors inside the supply plenum on the cart
		Slots in cart center wall may be missing tray(s) or divider bar(s)
Controller Display	Improper temperature units	Check program for proper unit - °C or °F

SERVICING PROCEDURES

FOR SERVICE ACCESS:

Remove floor brackets. Insert hand jack underneath Docking Station and raise unit slightly. Pull dock away from the wall and turn 90°-180° for ease of service.

MOTOR, HOT SIDE

1. See “FOR SERVICE ACCESS” then remove the bolts from the left side panel front flange, - slide the cover towards you, slightly rotating it away from yourself. (Only the front flange is bolted onto the frame; the back flange slides onto studs)
2. Disconnect wiring for the failed motor.
3. Remove the perforated panel from the front of the unit by removing the two fasteners at the top, the tilting the panel forward and lifting it from the pins at the bottom. Then remove the orifice plate. Mark the location of the blower on the shaft. The set screw is tightened against the flat of the shaft.

4. Remove the front part of the scroll, and then loosen the blower wheel mounted to the shaft of the failed motor to easily slide it off.
5. Remove the failed motor mounted on the motor mount bracket.
6. Replace the failed motor, and attach it to the motor mount bracket using (2) 1/4-20x1 bolts and (2) 1/4" lock washers with the capacitor set at the 2 o'clock postion.
7. Center the motor shaft inside the housing hole and then tighten the bolts down.
8. Attach the fan blower wheel to the shaft of the motor and slide down so it is set at the depth on the shaft marked previously. Tighten setscrew on the "FLATS" of the shaft.
9. Reattach all removed components.

MOTOR, COLD SIDE

1. See "FOR SERVICE ACCESS" then remove the bolts from the right side panels front flange, - slide the cover towards you, slightly rotating it away from yourself. (Only the front flange is bolted onto the frame; the back flange slides onto studs)
2. Disconnect wiring for the failed motor. (Time-saving tip: splice the wiring of new motor into existing wiring)
3. Remove the control panel, housing side cover and EPS vane.
5. Remove the failed motor mounted on the motor mount bracket.
6. Replace the failed motor, and attach it to the motor mount bracket using (2) 1/4-20x1 bolts and (2) 1/4" lock washers with the capacitor set at the 2 o'clock position.
7. Center the motor shaft inside the housing hole and then tighten the bolts down.
8. Place the motor mount bracket against the rails and locate it using (4) ¼-20 bolts and (4) ¼" flat washers. Center the motor shaft inside the housing hole and then tighten the bolts down.
9. Attach the fan blower wheel to the shaft of the motor and slide down so it is set at the depth on the shaft marked previously. Tighten setscrew on the "FLATS" of the shaft.
10. Reattach all removed components

HEATERS

1. Remove left side panel: - See "FOR SERVICE ACCESS" then remove the bolts from the front flange, - slide the cover towards you, slightly rotating it away from yourself. (Only the front flange is bolted onto the frame; the back flange slides onto studs)

2. Disconnect the wiring for the failed heater.
3. Remove the perforated panel from the front of the unit and then remove the orifice plate. Mark the location of the blower on the shaft.
4. Remove front part of the scroll, and then loosen the blower wheel mounted to the shaft of the motor so you can easily slide it off.
5. Replace the failed heater and rectangular silicone insulator. Be careful to attach the wires to the same terminal locations.
6. Attach the fan blower wheel to the shaft of the motor and slide down so it is set at a depth on the shaft marked previously. Tighten setscrew on the “FLATS” of the shaft.
7. Reattach all removed components.

GASKET

1. Remove damaged gasket.
2. Obtain a new gasket and install the corners or ends first, and then continue towards the center, spreading gasket uniformly, so no buckling occurs.

LIMIT SWITCH

1. Remove right side panel: - See “FOR SERVICE ACCESS” then remove the bolts from the front flange, - slide the cover towards you, slightly rotating it away from yourself. (Only the front flange is bolted onto the frame; the back flange slides onto studs)
2. Disconnect the limit switch wiring.
3. Remove the plunger switch assembly to access the limit switch.
4. Remove the limit switch from its bracket (two bolts through the switch’s case)
5. Replace the limit switch and reroute its four connection cable.
6. Ensure the switch is properly position to close upon the plunger depressing.
7. Replace the plunger switch.
8. Dock cart to check engagement. Adjust the limit switch accordingly.

EVAPORATIVE PAN

1. Remove right side panel: - See “FOR SERVICE ACCESS” then remove the bolts from

the front flange, - slide the cover towards you, slightly rotating it away from yourself. (Only the front flange is bolted onto the frame; the back flange slides onto studs)

2. Disconnect failed evaporative condensate pan wiring.
3. Remove the pans and install new pans, making sure the drain piping goes inside the pans.
4. Connect wiring and reattach removed components.

REPAIRING THE REFRIGERATION SYSTEM

PUMP DOWN

1. Close the receiver outlet valve and operate the compressor until the suction pressure gauge levels off to 3-5 psi.
2. Close the receiver valve and stop the compressor.
3. The system can now be opened for repair.

LEAK CHECKING

1. Once a repair has been made, pressurize and leak test the entire system including the condensing unit, evaporator, and all connecting tubing, fittings, and brazed joints using the intended operating refrigerant for leak testing.
2. DO NOT USE OXYGEN OR COMBUSTIBLE GASES FOR LEAK TESTING.
3. A pressure equal to the low side test pressure marked on the unit nameplate is recommended for leak testing.
4. Again, repair any leaks found.

EVACUATION

1. Connect a vacuum pump to both the low and high side evacuation valves with copper tube or high vacuum tube (3/8” ID MIN.) and draw a deep vacuum of at least 1500 microns.
2. DO NOT USE THE MOTOR-COMPRESSOR TO PULL A VACUUM.
3. DO NOT OPERATE THE MOTOR-COMPRESSOR IN A VACUUM.
4. Break the vacuum with nitrogen.

5. Evacuate the system to hold at 500 microns and break the vacuum with refrigerant.
6. Remove the vacuum pump.
7. The system is now ready for charging.

CHARGING

1. Charge the system with the correct amount of refrigerant as listed on the data nameplate on the right hand side of the unit.
2. DO NOT CHARGE THE UNIT BY THE SITE GLASS LOCATED ON THE CONDENSING UNIT.
3. BE SURE NOT TO OVERCHARGE THE UNIT. AN OVERCHARGE MIGHT PERMIT LIQUID REFRIGERANT TO ENTER THE MOTOR-COMPRESSOR AND DAMAGE THE VALVES, RODS, PISTONS, ETC.
4. Make sure all flare caps and valve caps are tight.

NORMAL OPERATING CONDITIONS FOR BOTH 24 AND 30 MEAL Docking Stations:

These are the operating temperatures and pressures for both the 24 and 30 meal models JUST BEFORE THE COMPRESSOR CYCLES OFF:

TEV Open	Lo Pressure	Lo Temp	Super Heat Temp
Both	55-60psi	25-35°F	3-15°F
Cold Only	45-50psi	25-35°F	3-15°F
Hot Only	50-55psi	25-35°F	3-15°F

TEV Open	Hi Pressure	Hi Temp	Subcooling
Both	250psi	90-100°F	5-10°F
Cold Only	240psi	90-100°F	5-10°F
Hot Only	245psi	90-100°F	5-10°F

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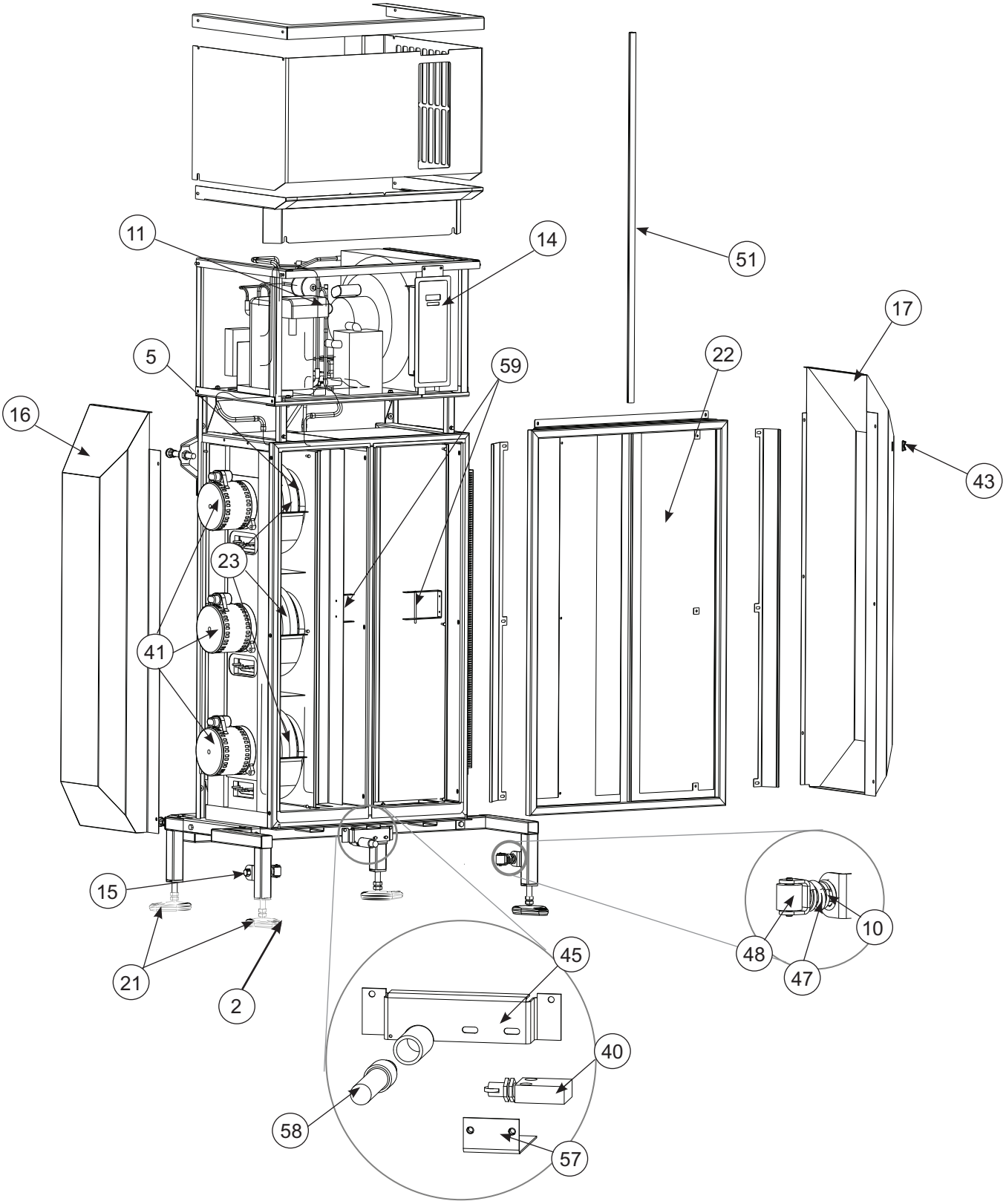
VII. PARTS LIST

24 - Meal Docking Station Parts List

#	Part #	Description
1*	98630	¼" Silicone teardrop gasket
2	98837	Anchor ½",⅜-16
3	98632	Black cane tip
4a*	11991	Blower wheel cold (top 2)
4b*	96734	Blower wheel cold (bottom 1)
5	96887	Blower wheel, hot side
6*	97399	Bolt 10-32x¾ roller shaft assy
7*	98598	Bracket condensate pan
SS	98681	SS bracket condensate pan
8	98076	Bracket wall mounting
9*	98591	Cold side dock plenum
*SS**	*98678*	*SS cold side dock plenum*
10	99799	Comp. spring for cart engagement
11	98774	Compressor
12*	96996	Condensing unit air cooled
13*	96702	Controller membrane (ONLY) N7
14	96703	Controller N7
15	98577	Cotter hairpin ⅞" shaft roller
16	98602	Cover hot side
SS	*98682*	*SS cover hot side*
17	*98603*	*Cover cold side*
SS	*98683*	*SS cover cold side*
18	96758	Dryer
19	99731	Evaporative condensate pans
20*	96993	Expansion valve
21	98838	Foot teardrop pad ⅝-11 4"OD
22	98580	Front perforation panel frame
SS	*98676*	*SS front perf panel frame*
23	96742	Heater coil 8.5" OD
24*	98594	Hot side dock plenum
SS	*98679*	*SS hot side dock plenum*
25*	98605	Insulation cold side bottom
26*	98606	Insulation hot side bottom
27*	98609	Insulation center dock
28*	98601	Insulation cold side fwd bottom
29*	98600	Insulation hot side fwd bottom

#	Part #	Description
30*	98623	Insulation hot side fwd outside
31*	98608	Insulation cold side motor panel
32*	98607	Insulation hot side motor panel
33*	98619	Insulation cold side rear
34*	98618	Insulation hot side rear
35*	98622	Insulation hot side rear outside
36*	98621	Insulation cold side top
37*	98624	Insulation cold outside
38*	98620	Insulation hot side top
39*	98610	Insulation tubing
40	96766	Limit switch roller plunger 9' cable
41	98585	Motor, flanged
42*	98627	Nut ⅝"-11 hex zinc plated
43	98629	On/Off rocker switch
44*	98586	Panel for motor mounting
45	98612	Plunger bracket
SS	*98684*	*SS plunger bracket*
46*	96898	Receiver Copeland 57-0315-02
47	98575	Roller mount shaft
48	98576	Roller 1" Dia.
49*	11738	Scroll EPS
50*	98584	Service panel cold side
51	98631	Silicone gasket D-bulb 43.75"
52*	96759	Site glass
53*	98571	Solenoid repair kit
54*	98578	Spring hk end & loop end
55*	98634	Stud ⅝"-11 x 4" lower support
56*	98626	Stud ⅝"-11 x 6" upper support
57	98614	Switch bracket
SS	*98685*	*SS switch bracket*
58	98613	Switch plunger
59	99828	Thermocouple
60*	10840	Capacitor motor
61*	99829	Roller bracket

* item NOT shown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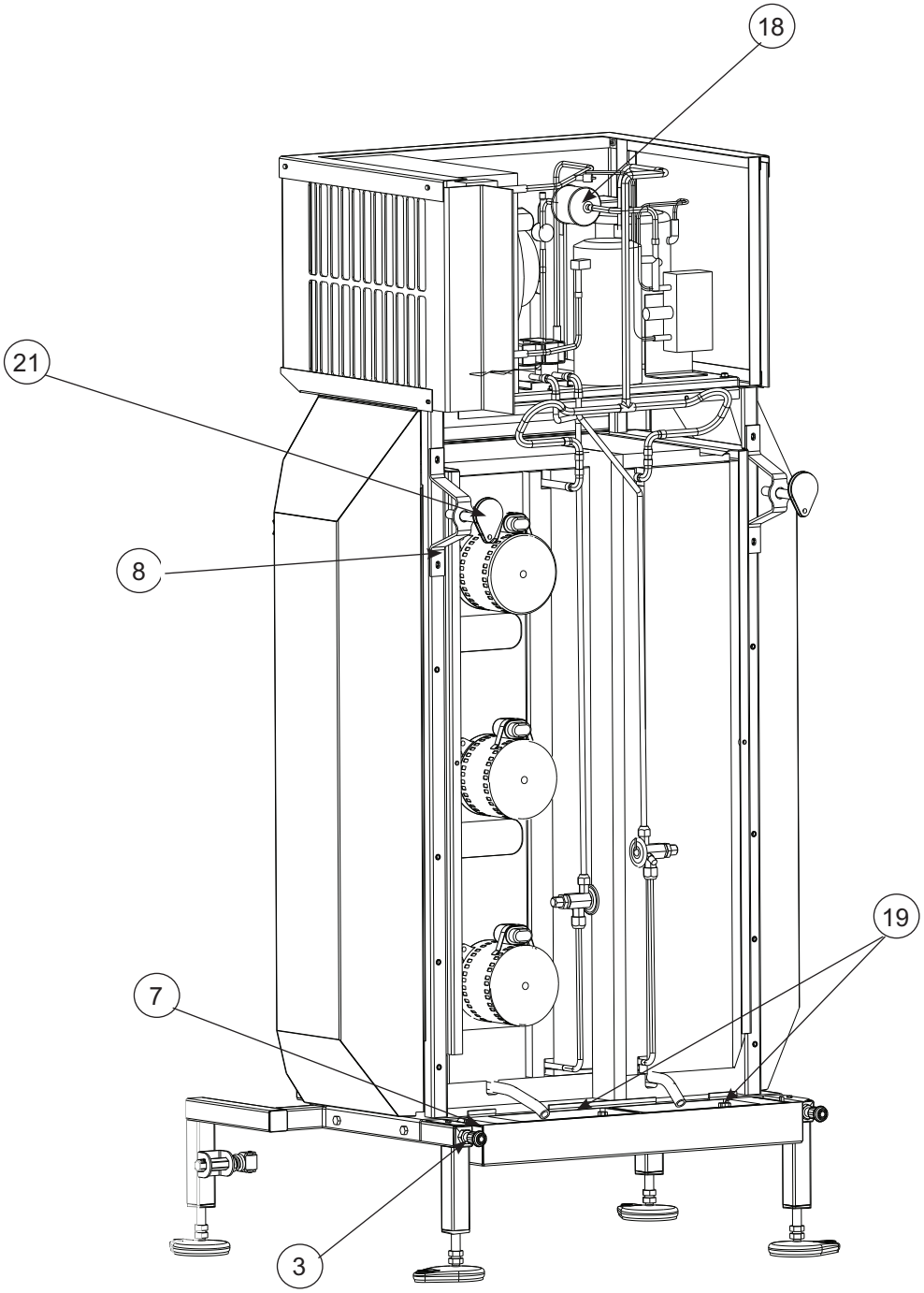
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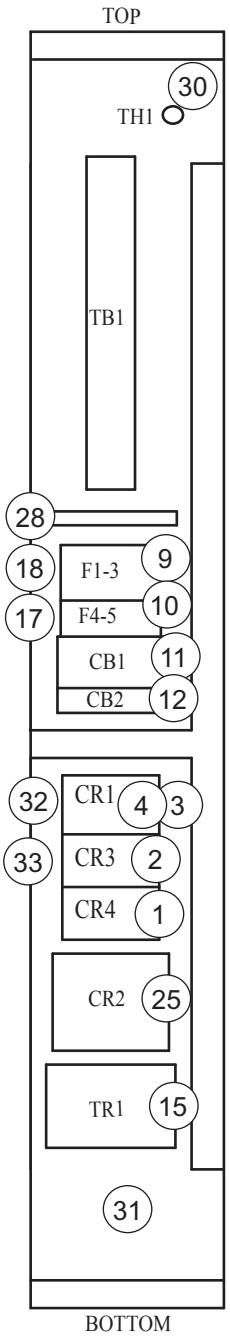
24 - Meal Docking Station Electrical Layout and Parts

The figure on the right. shows the location of the parts listed below. Items marked by an "*" are not shown.



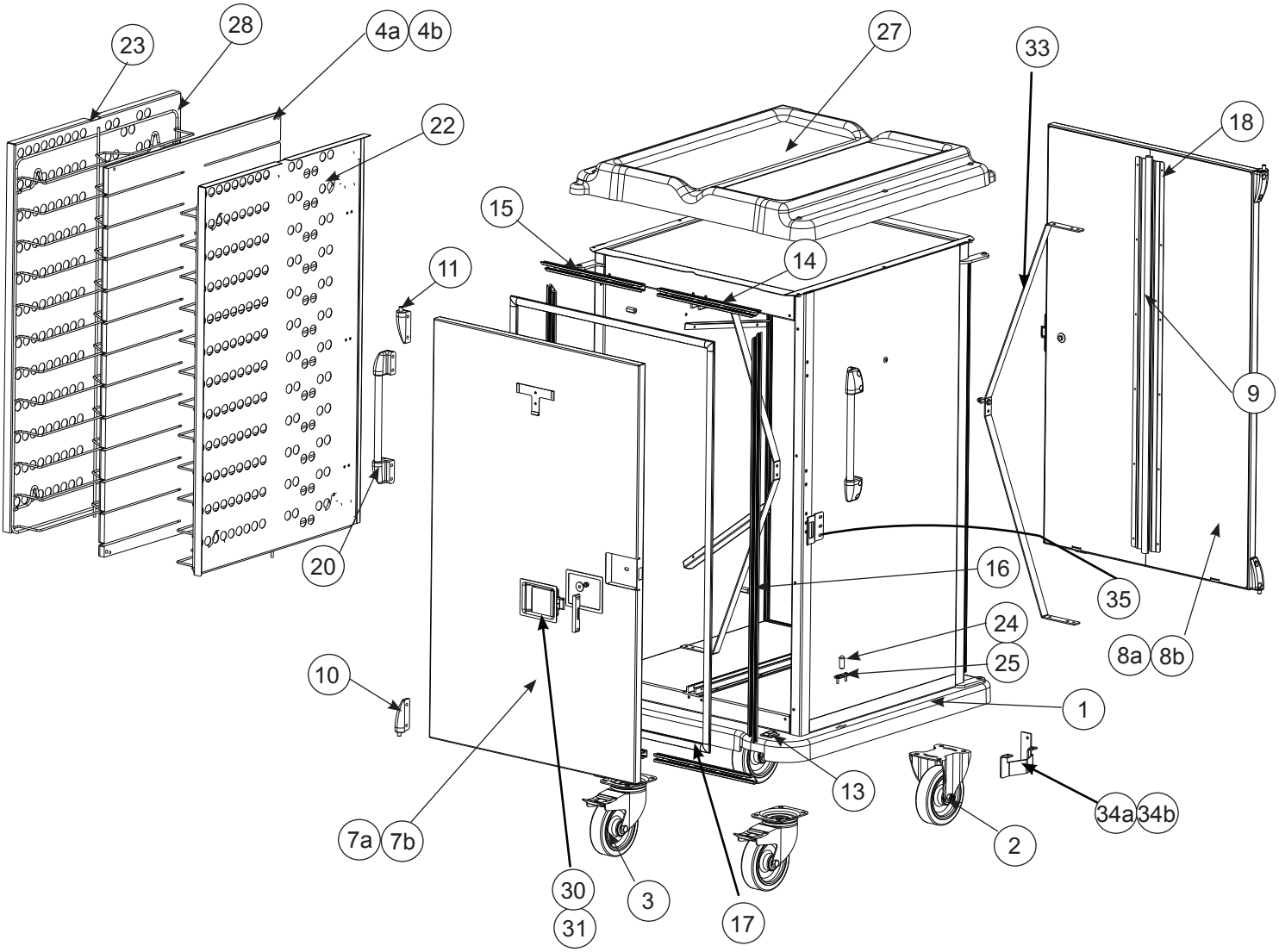
Electrical Parts List

#	Qty	Supplier	Part Number	Description
1	1	Aladdin	96910	Contactor,IEC 9 Amp,208 VAC,4 Pole
2	1	Aladdin	96940	Contactor,IEC 9 Amp,24 VAC,4 Pole
3	1	Aladdin	96911	Contactor,IEC 30 Amp,208 VAC,3 Pole
4	1	Aladdin	98231	Auxiliary Contact Block
*5	2	Aladdin	96913	Jumper,2 Pole
*6	3	Aladdin	96914	Jumper,3 Pole
*7	6	Aladdin	96915	End Anchor,DIN 35mm
*8	5	Aladdin	96916	End Barrier
9	1	Aladdin	96917	Fuse Block,Class CC,3 Pole,600 V,W/Indication
10	1	Aladdin	96918	Fuse Block,Class CC,2 Pole,600 V,W/Indication
11	1	Aladdin	96920	Supplementary Protector,15AMP,3 Pole
12	1	Aladdin	96919	Supplementary Protector, 4AMP,1 Pole
*13	30	Aladdin	96921	Terminal,30 Amp,Gray,600V,22-10 Awg
*14	12	Aladdin	96922	Terminal,30 Amp,Red,600V,22-10 Awg
15	1	Aladdin	96923	Transformer,208V/24V,63VA
*16	3	Aladdin	96924	Terminal,Grounding,22-12 Awg
17	2	Aladdin	96925	Fuse,600V,4 Amp,Class CC
18	3	Aladdin	96926	Fuse,600V,30 Amp,Class CC
*19	1	Allen Bradley	1492-MS6X12V1-10	Terminal Strip Marker,Vertical 1-10
*20	1	Allen Bradley	1492-MS6X12V11-20	Terminal Strip Marker,Vertical 11-20
*21	1	Allen Bradley	1492-MS6X12V21-30	Terminal Strip Marker,Vertical 21-30
*22	1	Allen Bradley	1492-MS6X12V31-40	Terminal Strip Marker,Vertical 31-40
*23	1	Allen Bradley	1492-MS6X12V41-50	Terminal Strip Marker,Vertical 41-50
*24	9	Thomas & Betts	C10-10	Ring Terminal,Un-insulated,10-12 Awg,#10
25	1	Aladdin	99221	Contactor,E-Safe 2,3 Pole,20 Amp,24 Vac
*26	1	Molex	43025-1600	Housing,16 Pin Connector
*27	4	Molex	43030-0007	Pin,Femal,Molex
28	1	Square D	PK9GTA	Ground Bar
*29	1	Acco	TS-35	Din Rail,Steel,7x35mm,(1) 12",(1) 7",(1) 6.5"
30	1	Aladdin	96928	Thermostat,15A,250V Contact, 200C Fixed SP
31	-	-	-	-
32	A/R	Thomas & Betts	T1XHDG	Wire Duct,1 x 2" Gray
33	A/R	Thomas & Betts	T1CG	Wire Duct Cover,1" Gray

24 - Meal Cart Parts List

#	Part #	Description
1	98703	Bumper/Base - Plastic
2	96539	Caster - Fixed
3	96541	Caster - Swivel
4a	10764	Center wall Divided Tray 24 meal
4b	10766	Center wall undivided tray 24 meal
4c	10768	Center wall divided tray / Auto-Therm
4d	10770	Center wall undivided tray / Auto-Therm
5*	96613	Deflector
6a*	96582	Divided tray divider bar
6b*	98462	Undivided tray divider bar
7a	98753	Door assy dock side
7b	98755	Door assy dock with locks
8a	98752	Door assy nondock side
8b	98754	Door assy nondock with locks
9	98631	Door Gasket
10	10754	Door Hinge - Bottom
11	10753	Door Hinge - Top
12*	96503	Door Latch Kit
13	98732	Door Support
14	96565	Extrusion, Gasket, Horz. A
15	96566	Extrusion, Gasket, Horz. B
16	96564	Extrusion, Gasket, Vert.
17	98187	Frame Gasket
18	96579	Gasket Guard

#	Part #	Description
19*	96584	Guide Filler
20	96502	Handle Assy - Door & Cabinet
21*	92591	Hinge & Handle Plug
22	98730	Plenum Cold Side
23	98731	Plenum Hot Side
24	96505	Plunger - Spring
25	96598	Plunger Plate
26*	99631	Static Strip
27	98701	Top - Plastic
28	96534	Tray Guides
29*	98768	Inside top plastic cover cold side
30*	96569	Latch
31	96578	Latch with keyed lock
32*	99809	Center wall guide
33	98709	Brace
34a	98734	left lock bracket
34b	98733	Right lock bracket
35a	12388	strike plate
35b	98716	strike plate for 24 meal before July 2009, & 30 meal before May 2010
36*	10595	Auto-Therm Seal OPTION
37*	99810	Teflon center wall insulator
38*	99687	Center wall gasket
39*	11021	Acorn nut guard
* items NOT shown		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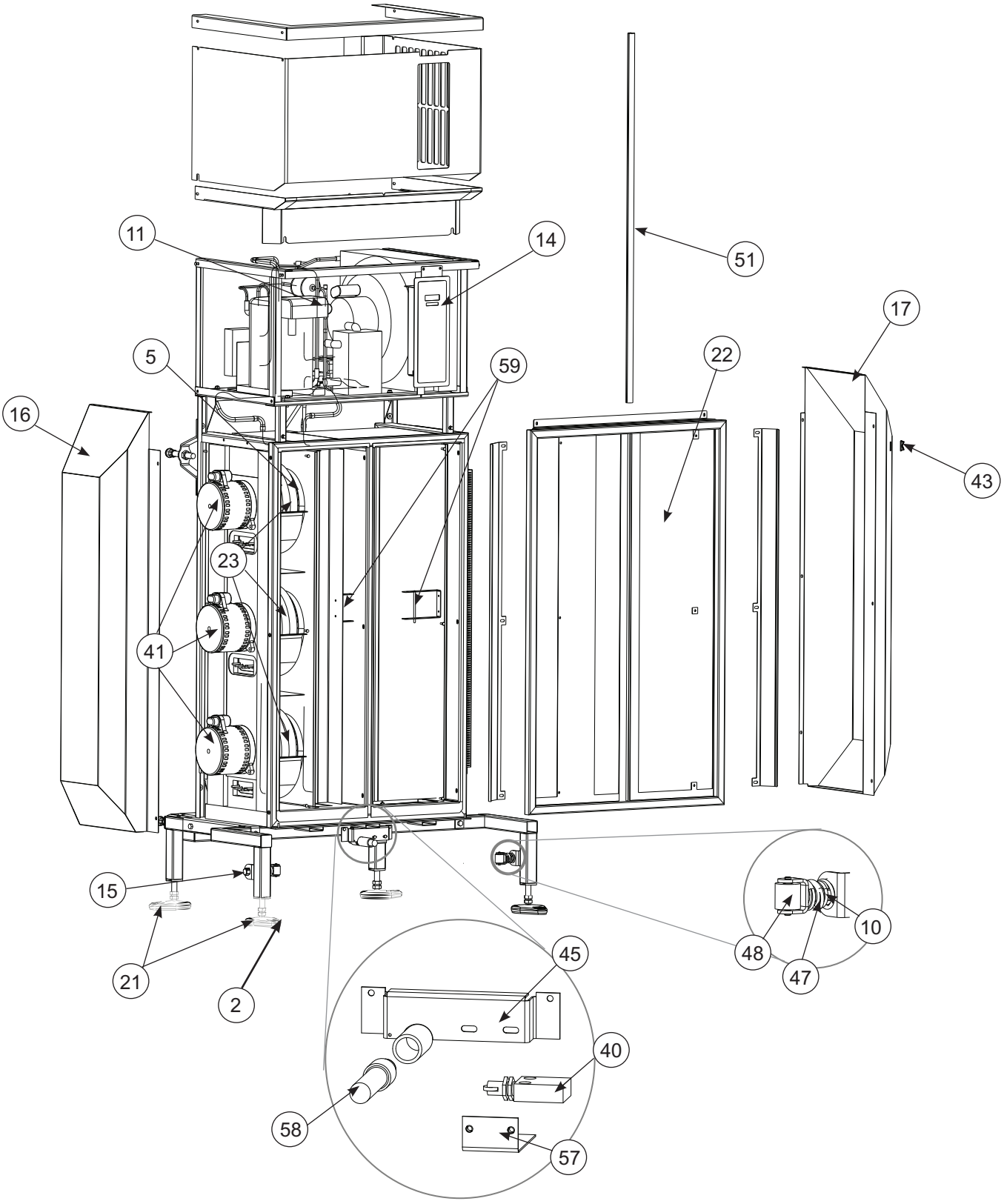
30 - Meal Docking Station Parts List

#	Part #	Description
1*	98630	¼" Silicone teardrop gasket
2	98837	Anchor ½",⅜-16
3	98632	Black cane tip
4*	96734	Blower wheel cold side
5	96887	Blower wheel, hot side
6*	97399	Bolt 10-32x¾ roller shaft assy
7*	98598	Bracket condensate pan
SS	*98681*	*SS bracket condensate pan*
8	98076	Bracket wall mounting
9*	98650	Cold side dock plenum
SS	*98690*	*SS cold side dock plenum*
10	99799	Comp. spring for cart engagement
11	98773	Compressor
12*	96943	Condensing unit air cooled
13*	96702	Controller membrane ONLY N7
14	96703	Controller,N7
15	98577	Cotter hairpin ⅞" shaft roller
16	98654	Cover hot side
SS	*98693*	*SS cover hot side*
17	98653	Cover cold side
SS	98694	SS cover cold side
18	96758	Dryer
19	99731	Evaporative condensate pans
20*	96993	Expansion valve
21	98838	Foot teardrop pad ⅝-11 4"OD
22	98649	Front perforation panel frame
23	96742	Heater coil 8.5" OD
24*	98651	Hot side dock plenum
SS	*98691*	*SS hot side plenum*
25*	98658	Insulation cold side bottom
26*	98659	Insulation hot side bottom
27*	98662	Insulation center dock
28*	98670	Insulation cold side fwd bottom
29*	98669	Insulation hot side fwd bottom

#	Part #	Description
30*	98666	Insulation hot side fwd outside
31*	98661	Insulation cold side motor panel
32*	98660	Insulation hot side motor panel
33*	98665	Insulation cold side rear
34*	98664	Insulation hot side rear
35*	98668	Insulation hot side rear outside
36*	98621	Insulation cold side top
37*	98667	Insulation cold outside
38*	98620	Insulation hot side top
39*	98663	Insulation tubing
40	96766	Limit switch roller plunger 9' cable
41	98585	Motor, flanged
42*	98627	Nut ⅝"-11 hex zinc plated
43	98629	On/Off rocker switch
44*	98586	Panel for motor mounting
45	98612	Plunger bracket
46*	96898	Receiver Copeland 57-0315-02
47	98575	Roller mount shaft
48	98576	Roller 1" Diameter
49*	98611	Scroll EPS
50*	98645	Service panel cold side
51	98657	Silicone gasket D-bulb 43.75"
52*	96759	Site glass
53*	98571	Solenoid repair kit
54*	98578	Spring hk end & loop end
55*	98634	Stud ⅝"-11 x 4" lower support
56*	98626	Stud ⅝"-11 x 6" upper support
57	98614	Switch bracket
SS	*98685*	*SS switch bracket*
58	98613	Switch plunger
59	99828	Thermocouple
60*	10840	Capacitor motor

* items NOT shown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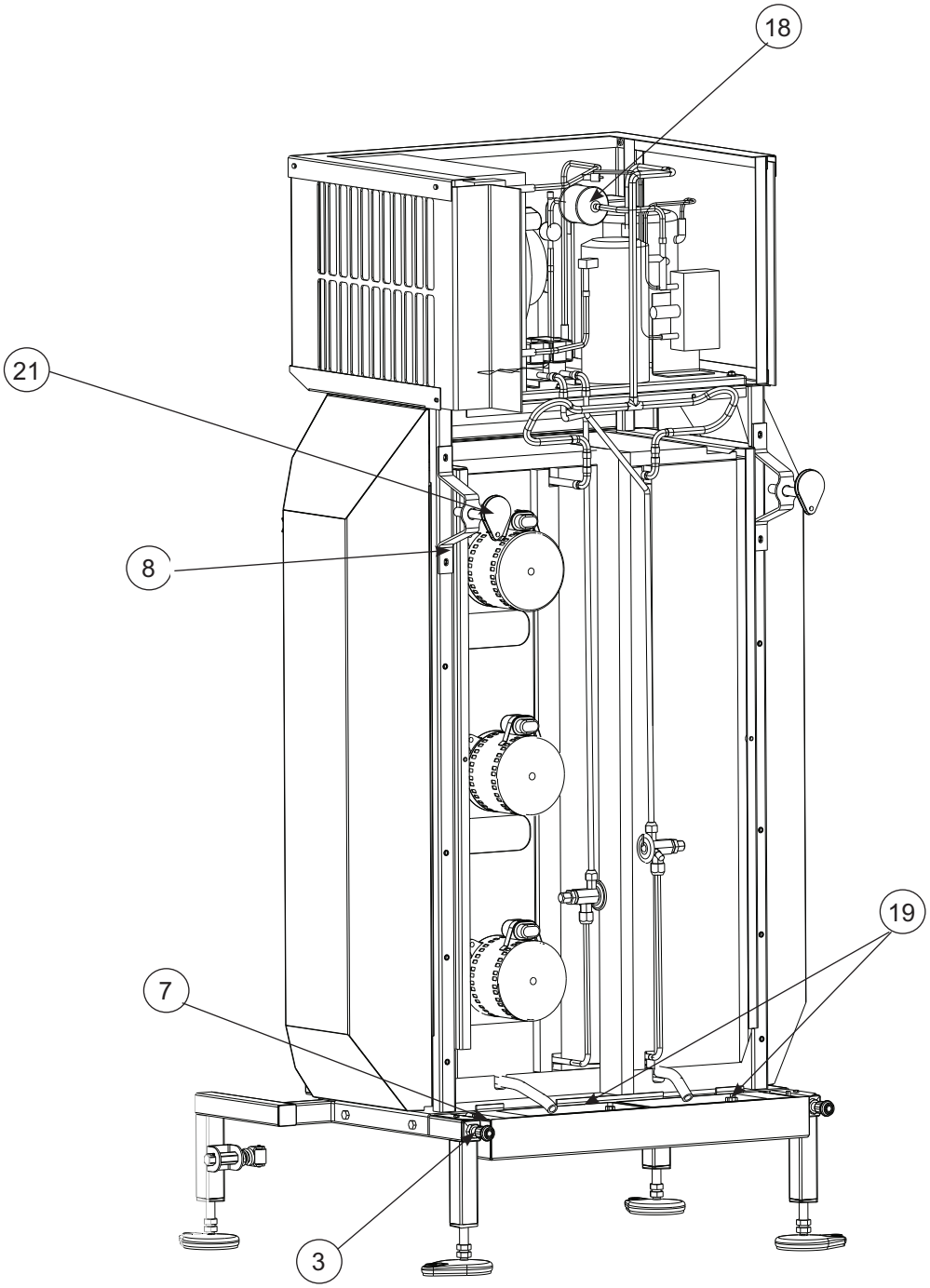
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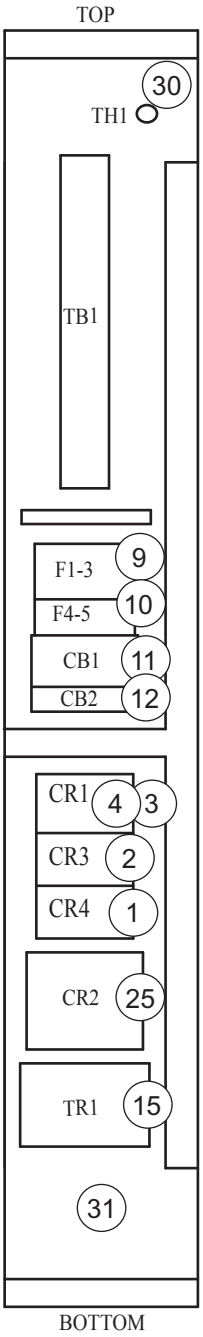
30 - Meal Docking Station Electrical Layout and Parts

The figure on the right. shows the location of the parts listed below. Items marked by an "*" are not shown.



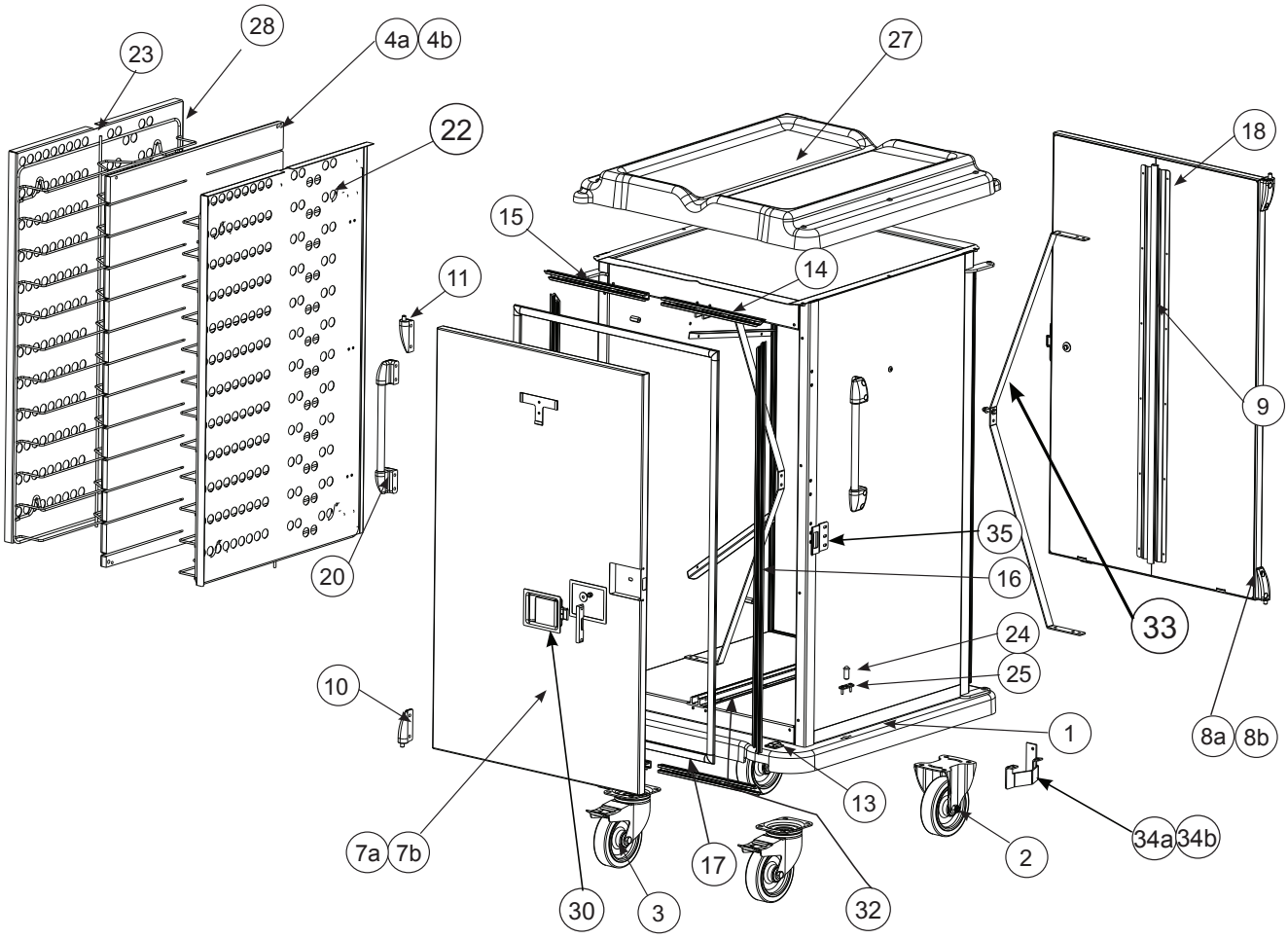
Electrical Parts List

#	QTY	SUPPLIER	PART NUMBER	DESCRIPTION
1	1	Aladdin	96910	Contactor,IEC 9 Amp,208 VAC,4 Pole
2	1	Aladdin	96940	Contactor,IEC 9 Amp,24 VAC,4 Pole
3	1	Aladdin	96911	Contactor,IEC 30 Amp,208 VAC,3 Pole
4	1	Aladdin	98231	Auxiliary Contact Block
*5	2	Aladdin	96913	Jumper,2 Pole
*6	3	Aladdin	96914	Jumper,3 Pole
*7	6	Aladdin	96915	End Anchor,DIN 35mm
*8	5	Aladdin	96916	End Barrier
9	1	Aladdin	96917	Fuse Block,Class CC,3 Pole,600 V,W/Indication
10	1	Aladdin	96918	Fuse Block,Class CC,2 Pole,600 V,W/Indication
11	1	Aladdin	96920	Supplementary Protector,15AMP,3 Pole
12	1	Aladdin	96919	Supplementary Protector, 4AMP,1 Pole
*13	30	Aladdin	96921	Terminal,30 Amp,Gray,600V,22-10 Awg
*14	12	Aladdin	96922	Terminal,30 Amp,Red,600V,22-10 Awg
15	1	Aladdin	96923	Transformer,208V/24V,63VA
*16	3	Aladdin	96924	Terminal,Grounding,22-12 Awg
17	2	Aladdin	96925	Fuse,600V,4 Amp,Class CC
18	3	Aladdin	96926	Fuse,600V,30 Amp,Class CC
*19	1	Allen Bradley	1492-MS6X12V1-10	Terminal Strip Marker,Vertical 1-10
*20	1	Allen Bradley	1492-MS6X12V11-20	Terminal Strip Marker,Vertical 11-20
*21	1	Allen Bradley	1492-MS6X12V21-30	Terminal Strip Marker,Vertical 21-30
*22	1	Allen Bradley	1492-MS6X12V31-40	Terminal Strip Marker,Vertical 31-40
*23	1	Allen Bradley	1492-MS6X12V41-50	Terminal Strip Marker,Vertical 41-50
*24	9	Thomas & Betts	C10-10	Ring Terminal,Un-insulated,10-12 Awg,#10
25	1	Aladdin	99221	Contactor,E-Safe 2,3 Pole,20 Amp,24 Vac
*26	1	Molex	43025-1600	Housing,16 Pin Connector
*27	4	Molex	43030-0007	Pin,Femal,Molex
28	1	Square D	PK9GTA	Ground Bar
*29	1	Acco	TS-35	Din Rail,Steel,7x35mm,(1) 12",(1) 7",(1) 6.5"
30	1	Aladdin	96928	Thermostat,15A,250V Contact, 200C Fixed SP
31	-	-	-	-
32	A/R	Thomas & Betts	T1XHDG	Wire Duct,1 x 2" Gray
33	A/R	Thomas & Betts	T1CG	Wire Duct Cover,1" Gray

30 - Meal Cart Parts List

#	Part #	Description
1	98703	Bumper/Base - Plastic
2	96539	Caster - Fixed
3	96541	Caster - Swivel
4a	10765	Center wall Divided Tray
4b	10767	Center wall Nondivided Tray
4c	10769	Center wall divided tray / Auto-Therm
4d	10771	Center wall nondivided tray / Auto-Therm
5*	96613	Deflector
6a*	96582	Divided tray divider bar
6b*	98462	Flat Tray Divider bar
7a	98758	Door assy dock side
7b	98760	Door assy dock with locks
8a	98757	Door assy nondock side
8b	98759	Door assy nondock with locks
9	98657	Door Gasket
10	10754	Door Hinge - Bottom
11	10753	Door Hinge - Top
12*	96503	Door Latch Kit
13	98732	Door Support
14	96565	Extrusion, Gasket, Horz. A
15	96566	Extrusion, Gasket, Horz. B
16	96621	Extrusion, Gasket, Vert.
17	98185	Frame Gasket
18	96579	Gasket Guard
19*	96584	Guide Filler
20	96502	Handle Assy - Door & Cabinet

#	Part #	Description
21*	92591	Hinge & Handle Plugs
22	98741	Plenum Cold Side
23	98742	Plenum Hot Side
24	96505	Plunger - Spring
25	96598	Plunger Plate
26*	99631	Static Strip
27	98701	Top - Plastic
28	96534	Tray Guides
29*	98768	Inside top plastic cover cold side
30	96569	Latch
31*	96578	Latch with key lock
32	99809	Center wall guide
33	98765	Brace
34a	98733	Right lock bracket
34b	98734	Left lock bracket
35a	12388	Strike plate
35b	98716	strike plate for 24 meal before July 2009, & 30 meal before May 2010
36*	99810	Teflon center wall insulator
37*	99687	Center wall gasket
38*	10595	Auto-Therm Seal OPTION
39*	11021	Acorn nut guard
* items NOT shown		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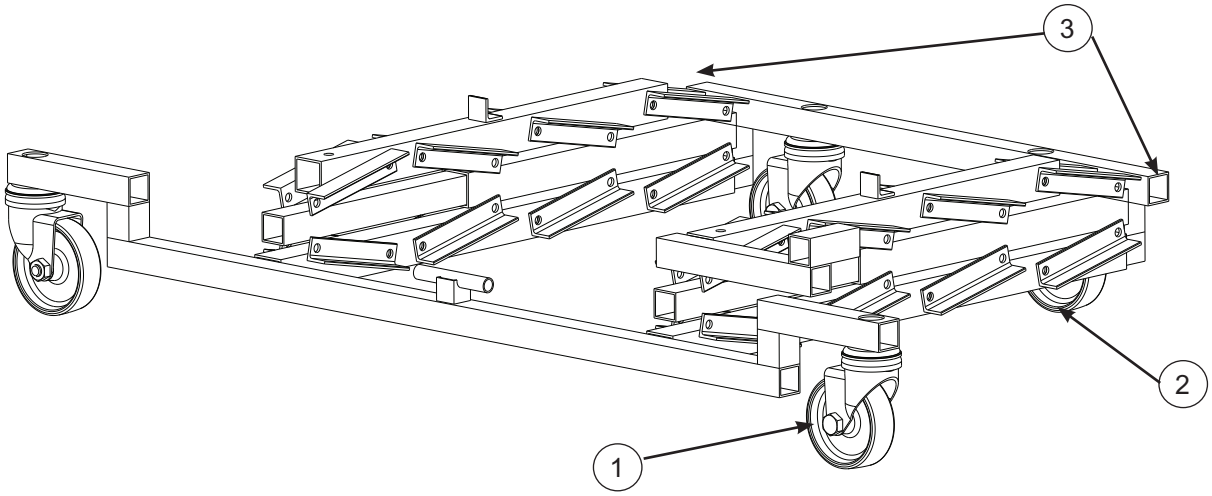
Docking Station Jack Parts List



#	Part #	Description
1	98640	Front Caster 4”/W 1” stem & side brakes
2	98639	Rear Caster 4”/W 1” stem
3	98636	Plug for 1” tubing
4*	98635	Locking pin

* = Not Shown

Note: Brakes on front only

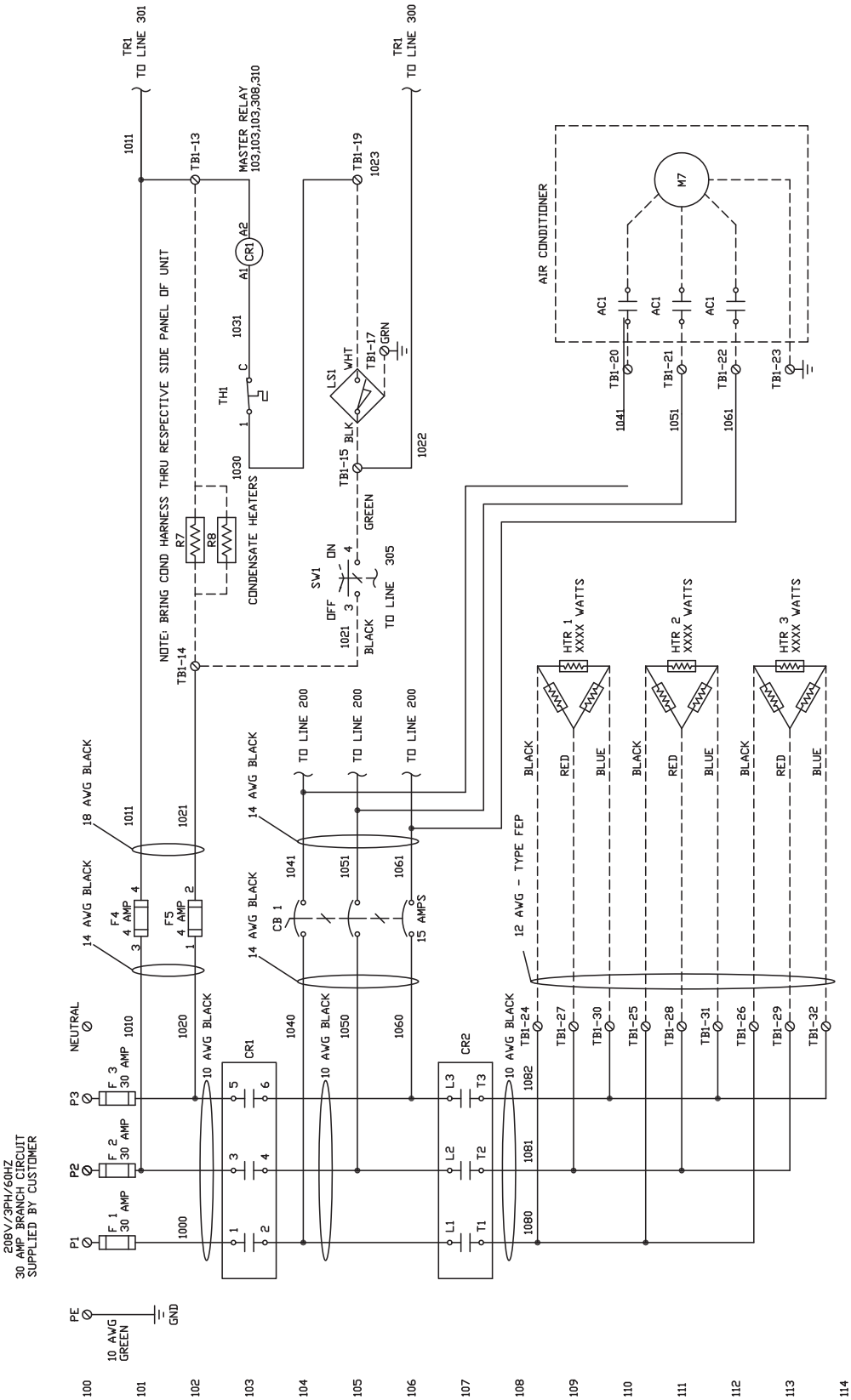
Safe-Temp Parts - Optional Feature

Description	DIGITAL
Temperature transmitter (Hot & Cold side)	11161
On/Off switch transmitter	11162
Thermal couple (Hot & Cold side)	96156
Address label	98315

NOTE: DIGITAL *transmitters have blue wire terminals*

IX. ELECTRICAL SCHEMATIC

24 Meal (CRPD0XXX)



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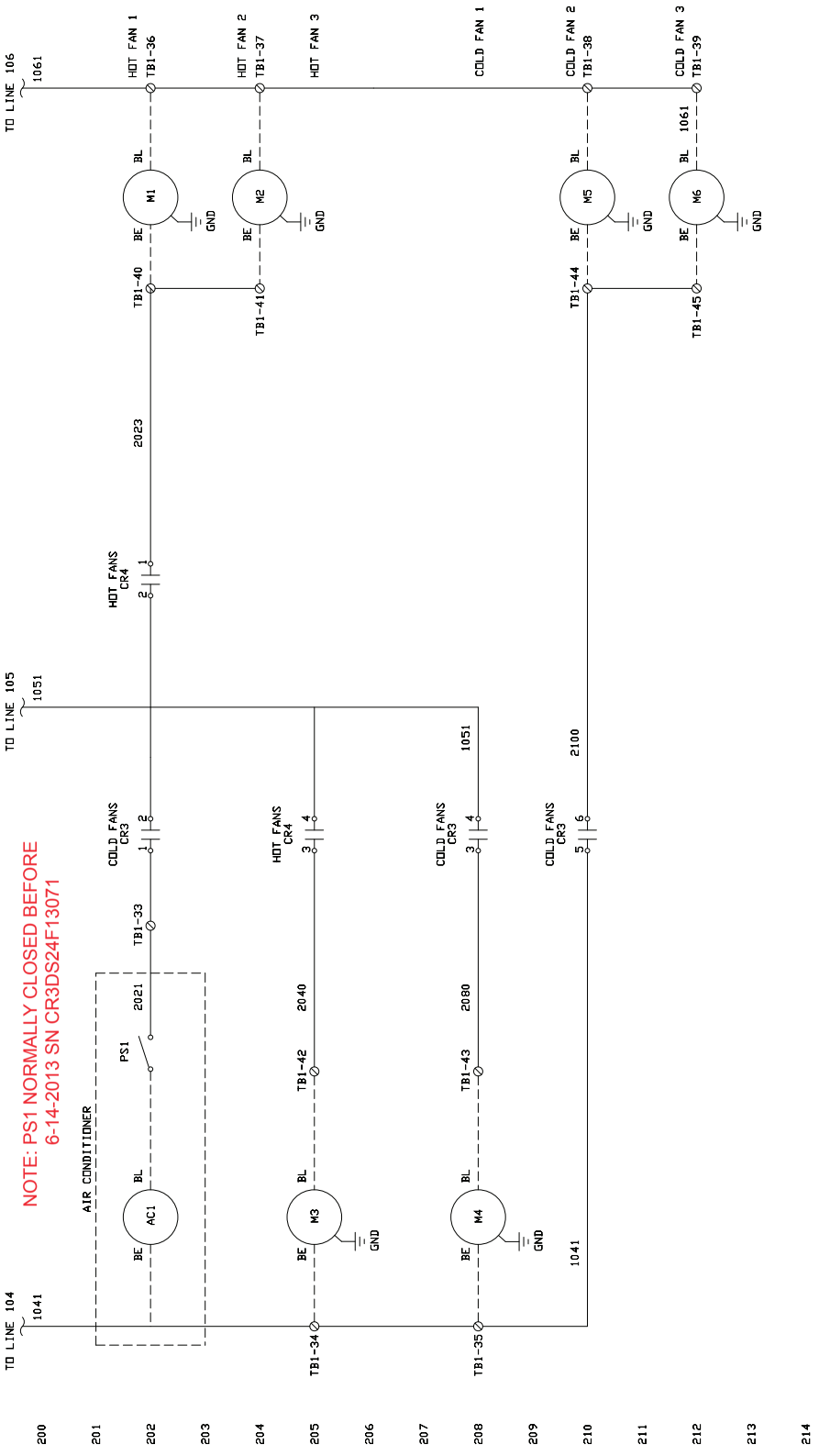

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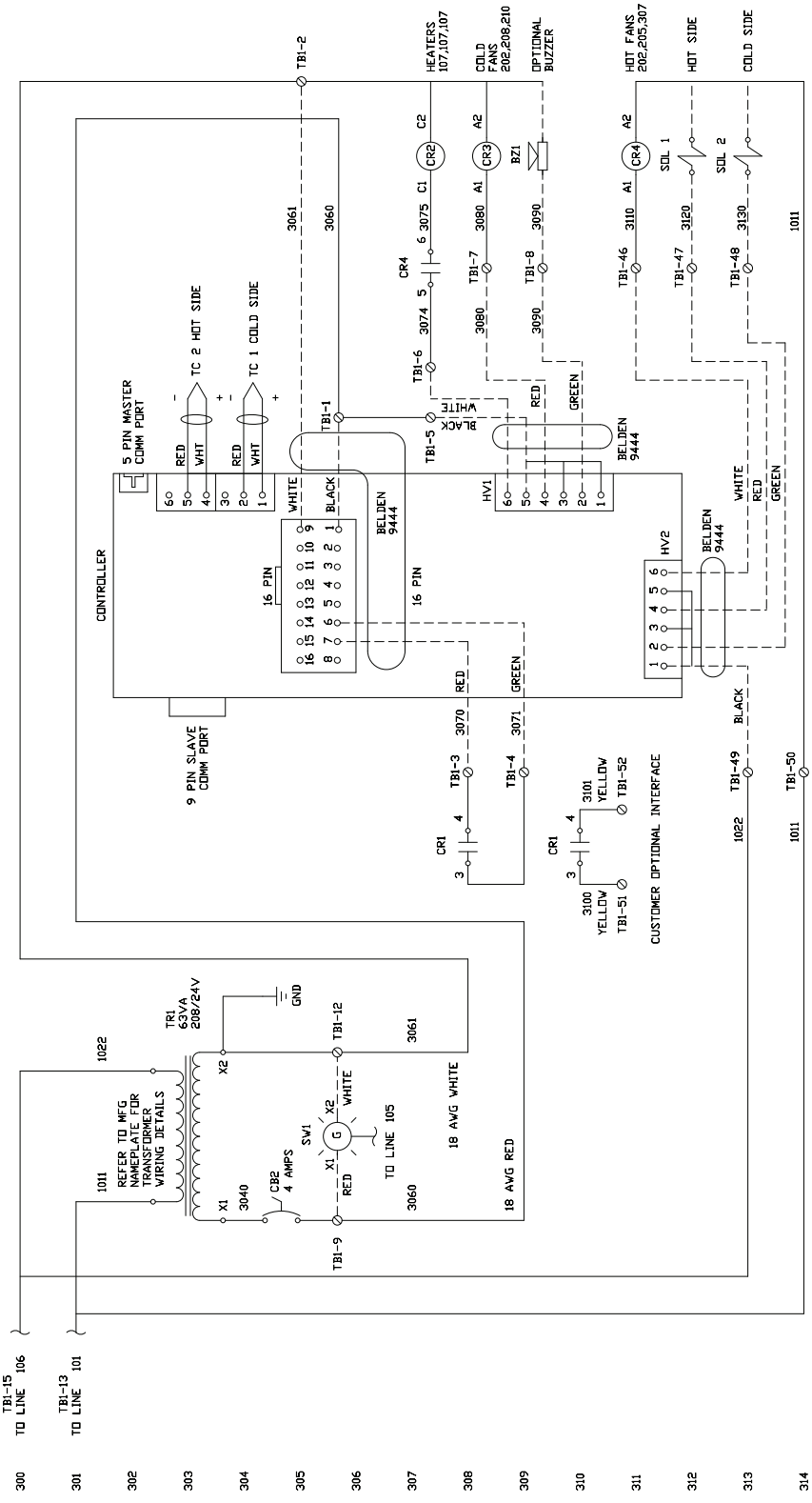

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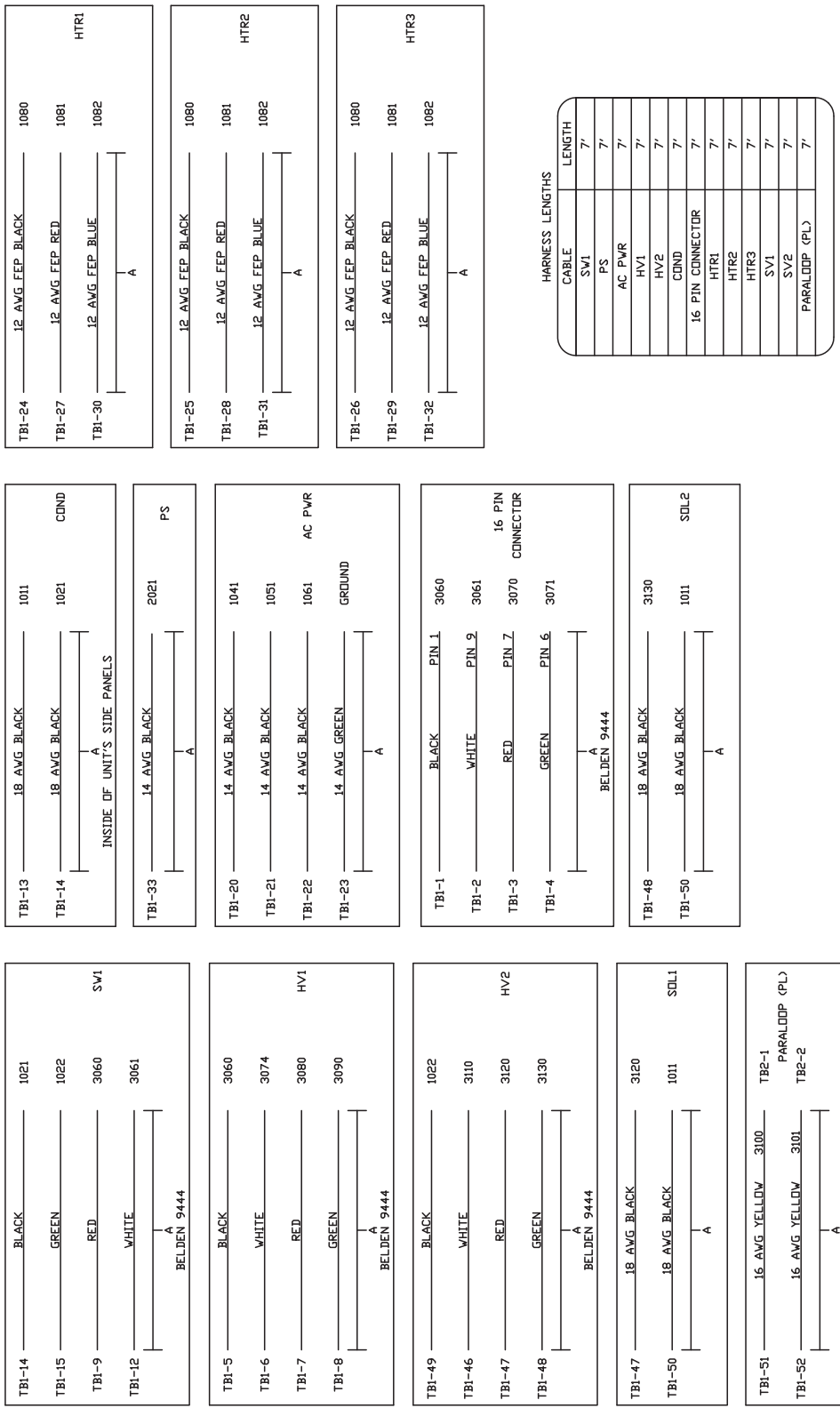

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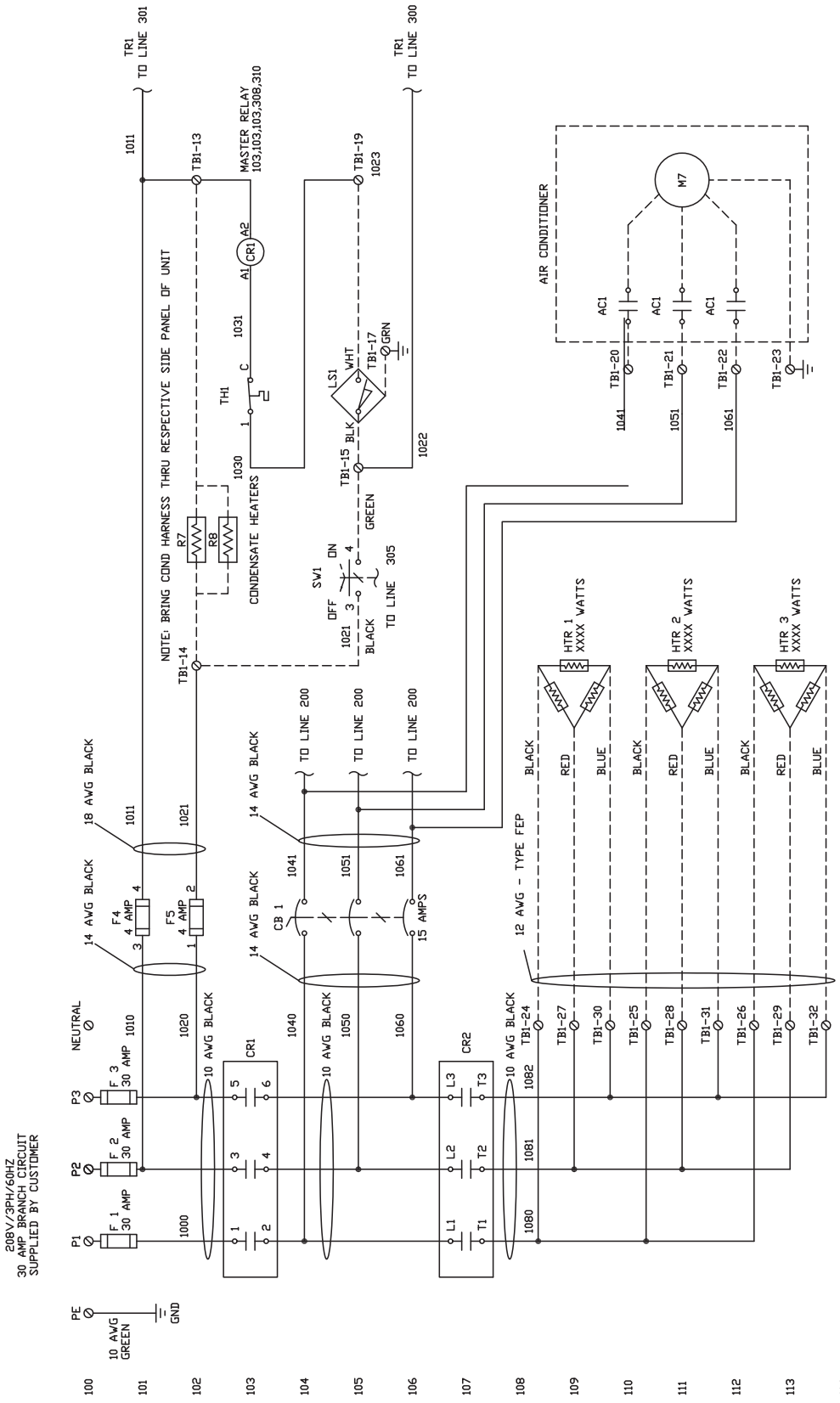

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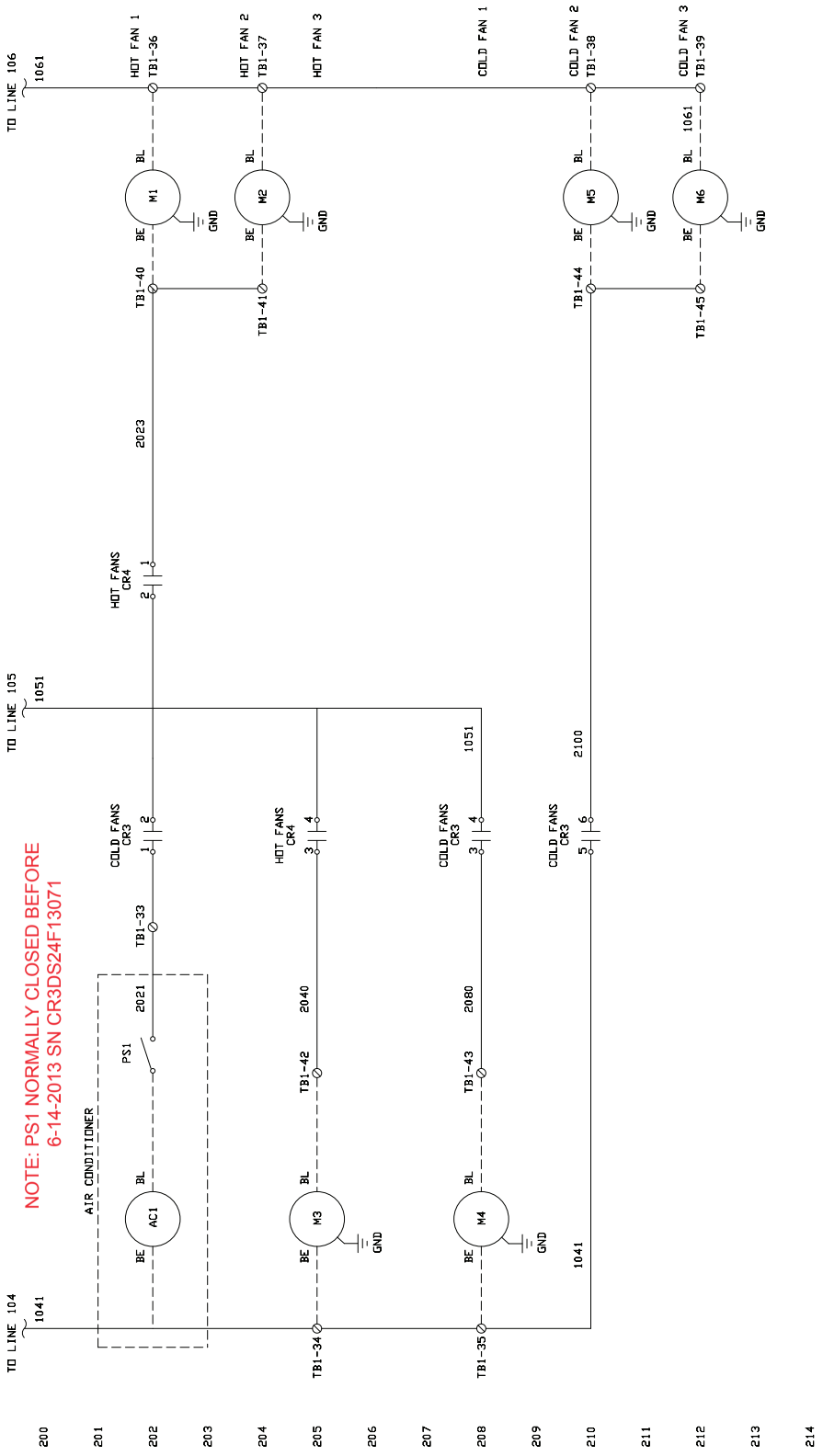

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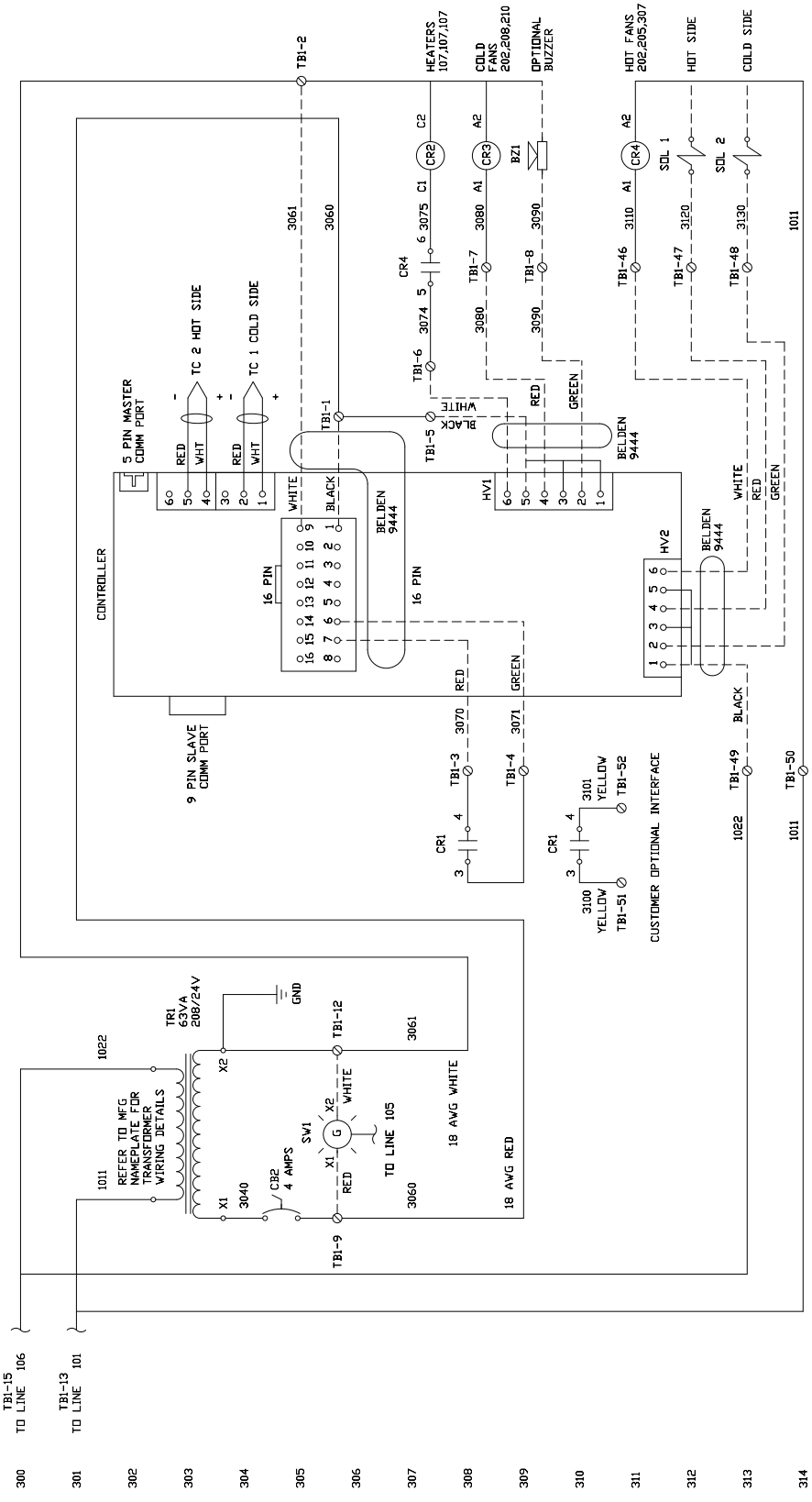

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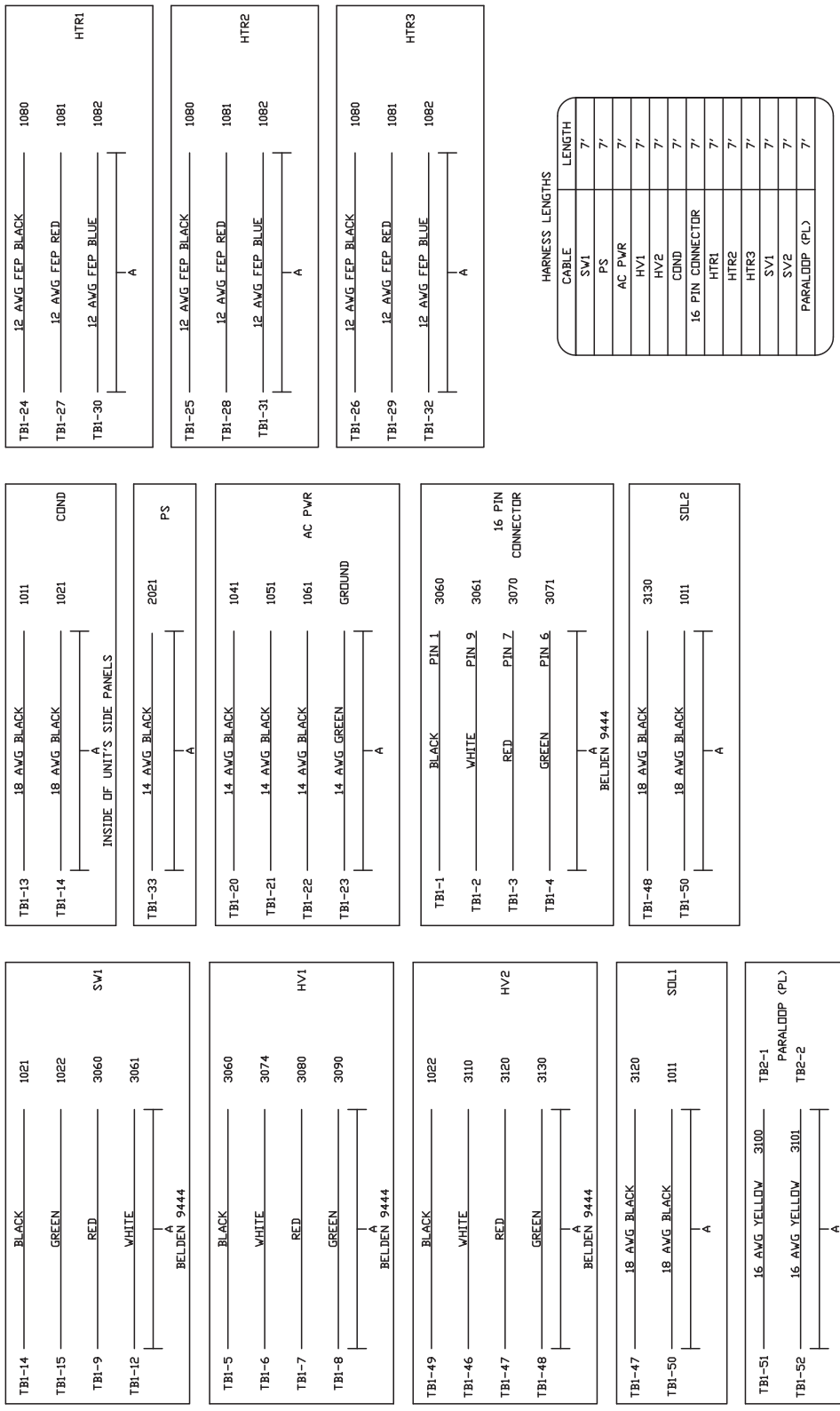

X. WARRANTY

ALADDIN TEMP-RITE
EQUIPMENT
LIMITED WARRANTY

Effective April, 2007

Aladdin Temp-Rite (“ATR”) warrants to the original purchaser that the equipment listed below shall be free from defects in material and workmanship under normal use for the applicable warranty term set forth below. ATR’s obligation under this warranty is limited to the repair or replacement , at the sole option of ATR, of any part which upon inspection and examination by ATR or its authorized agent is found to be defective. A written description detailing the nature of the claimed defect, together with the equipment claimed to be defective if required by ATR, must be delivered to ATR or its authorized agent within 30 days of discovery of the claimed defect (but in no event later than 30 days after the expiration of the applicable warranty term).

EQUIPMENT	WARRANTY TERM*	
	PARTS	LABOR
Convect-Rite Prime® cart	1 Year	6 months
Convect-Rite Prime® Docking Station	1 Year	6 months
Convect-Rite Prime® heating elements	2 Years	6 months
Convect-Rite Prime® compressor**	5 Years	6 months

*The warranty term commences 30 days after the date of ATR’s invoice for the equipment.

**The compressor warranty covers the compressor only (Max 85°F ambient) and does not include any shipping charges, other transportation costs, any external parts or electrical components, labor, refrigerants and taxes.

THE WARRANTIES AND REPRESENTATIONS OF ATR CONTAINED HEREIN ARE EXPRESSLY IN LIEU OF, AND THE BUYER WAIVES, ANY AND ALL OTHER WARRANTIES EXPRESS OR IMPLIED, INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, AND ANY OTHER REMEDIES AGAINST ATR, WHETHER BASED UPON CONTRACT, NEGLIGENCE, STRICT LIABILITY OR OTHERWISE. ATR SHALL NOT BE LIABLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES OR ECONOMIC LOSS OF ANY NATURE (INCLUDING WITHOUT LIMITATION LOSS OF REVENUES AND/OR PROFITS) THAT MAY BE CLAIMED TO RESULT FROM ANY NEGLIGENCE OR BREACH OF WARRANTY OR CONTRACT BY ATR.

Exceptions and Exclusions

This warranty is issued only to the original purchaser, and is not transferable and applies only to the products installed within the United State of America, its territories and Canada. During the term of any labor warranty, ATR will pay all pre-approved shipping charges incurred in returning defective equipment to ATR and labor costs incurred in the removal and reinstallation of such equipment. Contact ATR before returning any defective equipment or otherwise performing any warranty repairs. ATR assumes no liability for any work or repair performed without its prior approval. After the expiration of any labor warranty, the original purchaser is responsible for all shipping charges incurred in returning defective equipment to ATR and labor for removing and reinstalling such equipment. ATR shall nor be responsible for the replacement of expendable items like lamps and fuses or product failure resulting from normal wear and tear, improper installation, misuse, sabotage, abuse, neglect, accident, unauthorized alterations to repair, or other factors beyond the control of ATR. Neither this warranty, not the liability of ATR may be modified or extended by action of any agent, distributor or other person or by custom or practice.

CALL ATR TOLL FREE AT 1-800-888-5426 IF YOU HAVE ANY QUESTIONS ABOUT THIS WARRANTY OR YOUR ATR PRODUCT.

CONVECT-RITE PRIME®

Aladdin Temp-Rite®
250 East Main Street, Hendersonville, TN 37075
1-800-888-8018 ● www.aladdintemprite.com ● info@aladdin-atr.com