



# Heated Pass Through

## Installation, Operation



Frymaster, a member of the Commercial Food Equipment Service Association, recommends using CFESA Certified Technicians.

**24-Hour Service Hotline 1-800-551-8633**

**06/2022**

[www.frymaster.com](http://www.frymaster.com)

E-mail: [service@frymaster.com](mailto:service@frymaster.com)



**NOTICE**

IF, DURING THE WARRANTY PERIOD, THE CUSTOMER USES A PART FOR THIS FRYMASTER DEAN EQUIPMENT OTHER THAN AN UNMODIFIED NEW OR RECYCLED PART PURCHASED DIRECTLY FROM FRYMASTER DEAN, OR ANY OF ITS FACTORY AUTHORIZED SERVICERS, AND/OR THE PART BEING USED IS MODIFIED FROM ITS ORIGINAL CONFIGURATION, THIS WARRANTY WILL BE VOID. FURTHER, FRYMASTER DEAN AND ITS AFFILIATES WILL NOT BE LIABLE FOR ANY CLAIMS, DAMAGES OR EXPENSES INCURRED BY THE CUSTOMER WHICH ARISE DIRECTLY OR INDIRECTLY, IN WHOLE OR IN PART, DUE TO THE INSTALLATION OF ANY MODIFIED PART AND/OR PART RECEIVED FROM AN UNAUTHORIZED SERVICER.

THE HEATED PASS THROUGH IS NOT SUITABLE FOR OUTDOOR USE. WHEN OPERATING THIS UNIT, IT MUST BE PLACED ON A HORIZONTAL SURFACE.

THE HEATED PASS THROUGH IS NOT SUITABLE FOR INSTALLATION IN AN AREA WHERE A WATER JET CAN BE USED. THIS APPLIANCE MUST NOT BE CLEANED WITH A WATER JET.

**FOR YOUR SAFETY**

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

DO NOT OPERATE OR SERVICE THE HPT SERIES WITHOUT FIRST READING THIS MANUAL.

DO NOT OPERATE THE HPT UNLESS IT HAS BEEN PROPERLY INSTALLED AND CHECKED.

DO NOT OPERATE THE HPT UNLESS ALL SERVICE AND ACCESS PANELS ARE IN PLACE AND PROPERLY SECURED.

DO NOT ATTEMPT TO REPAIR OR REPLACE ANY COMPONENT OF THE HPT UNLESS ALL POWER TO THE UNIT HAS BEEN DISCONNECTED.

USE CAUTION WHEN SETTING UP, OPERATING, OR CLEANING THE HEATED PASS THROUGH TO AVOID CONTACT WITH HEATED SURFACES.

# HEATED PASS THROUGH INSTALLATION, OPERATION

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## 1. Parts Ordering and Service Information

Parts orders may be placed directly with your local Frymaster Factory Authorized Servicer (FAS)/Distributor. Your nearest Frymaster FAS's/ Distributors can be found on Frymaster's Web site, [www.frymaster.com/service](http://www.frymaster.com/service) or you can contact the Frymaster Service Department at 1-800-24-FRYER or 1-318-865-1711.

To speed up your order, the following information is required:

Model Number \_\_\_\_\_  
Serial Number \_\_\_\_\_  
Voltage \_\_\_\_\_  
Item Part Number \_\_\_\_\_  
Quantity Needed \_\_\_\_\_

Service may be obtained by contacting your local Frymaster Authorized Servicer/Distributor. Service information may be obtained by calling the Frymaster Service Department. The following information will be needed in order to assist you quickly and efficiently:

Model Number \_\_\_\_\_  
Serial Number \_\_\_\_\_  
Nature of the Problem \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Also include any other information which may be helpful in solving your service problem.

**RETAIN AND STORE THIS MANUAL FOR FUTURE USE.**

## 2. General

The Heated Pass Through or HPT is designed to hold assembled sandwiches. By circulating heated air evenly across the open staging area, the unit keeps sandwiches hot without drying or cooking.

## 3. Installation/Set Up

Upon arrival, inspect the HPT for concealed damage. Immediately report any damage to the delivering freight company. Claims must be filed within 15 days after receipt of the unit.

Make sure that the unit is placed on an even surface and that the area surrounding the HPT is free of clutter that would interfere with airflow.

### Install the Filter Screen

The filter screen is designed to prevent debris from entering the cowl assembly and clogging the blower. Slip the part over the vent opening on the ON/OFF switch side of the unit. The filter screen snaps into position.



The filter screen snaps into place on the air-intake tower.

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## Electrical Grounding Requirements

All electrically operated appliances must be grounded in accordance with all applicable national and local codes, and, where applicable, CE codes. All units (cord connected or permanently connected) should be connected to a grounded power supply system. A wiring diagram is located on the appliance. Refer to the rating plate for proper voltages.

## Australian Requirements

To be installed in accordance with AS 5601, local authority, gas, electricity, and any other relevant statutory regulations.

## Warranty Statement

- A. Frymaster L.L.C. makes the following limited warranties to the original purchaser only for this equipment and replacement parts:**

### Warranty Provisions – Heated Pass Through

1. Frymaster L.L.C. warrants all components against defects in material and workmanship for a period of one year.
2. All parts, with the exception of fuses, are warranted for one year after installation date of cabinet
3. If any parts, except fuses, become defective during the first year after installation date, Frymaster will also pay straight-time labor costs to replace the part, plus up to 100 miles/160 km of travel (50 miles/80 km each way).

### Warranty Exclusions

- This warranty does not cover equipment which has been damaged due to misuse, abuse, alteration, or accident such as:
- Improper or unauthorized repair;
- Failure to follow proper installation instructions and/or scheduled maintenance procedures;
- Improper maintenance;
- Damage in shipment;
- Abnormal use;
- Removal, alteration, or obliteration of the rating plate;

This warranty also does not cover:

- Transportation or travel over 100 miles/160 km (50 miles/80 km each way), or travel time over two hours;
- Overtime or holiday charges;
- Consequential damages (the cost of repairing or replacing other property that is damaged), loss of time, profits, use or any other incidental damages of any kind.

There are no implied warranties or merchantability or fitness for any particular use of purpose.

**For international warranty, the above procedures apply, except that the customer is responsible for freight and duty charges.**

# HEATED PASS THROUGH INSTALLATION, OPERATION

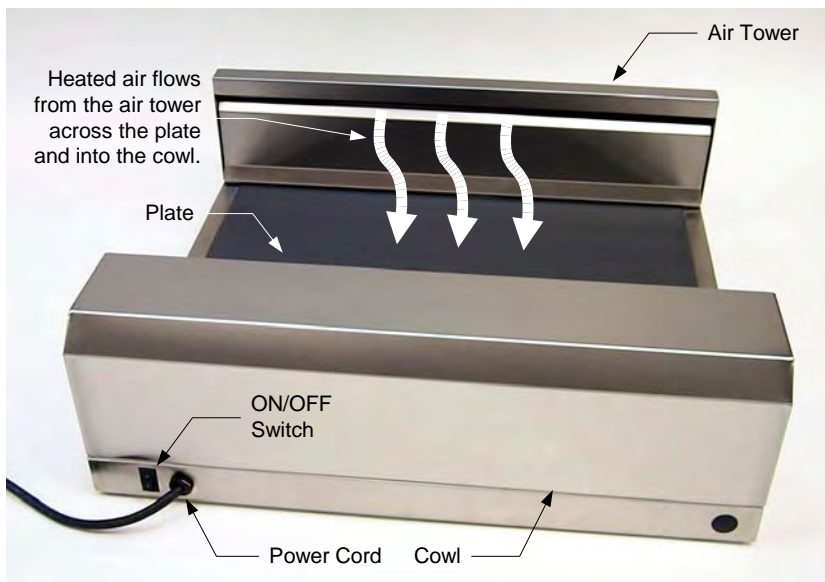
## Power Requirements:

- Voltage – Two models: 208 VAC and 240 VAC
- Frequency – 208V/60 Hz, 240V/50-60 Hz
- Single Phase
- 20 amp Service

THIS APPLIANCE IS EQUIPPED WITH A GROUNDING PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND MUST BE PLUGGED INTO A PROPERLY GROUNDED RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.

## 4. Operation

1. Plug the unit into the power source.
2. Press the ON/OFF rocker switch to the ON position.
3. Place product in the HPT in accordance with the restaurant's established procedures.



**⚠ DANGER**  
If the 240 VAC model is operated on 208 VAC, the unit will heat slowly and may not reach maximum temperature. If the 208 VAC model is operated on 240 VAC, component damage is likely. To ensure proper operation, the power source should match the voltage on the rating plate on the bottom of the HPT.

## 5. Maintenance

### Daily

1. Remove all product and turn the unit off.
2. Allow the unit to cool.
3. Use a wet sanitized cloth to clean the heated surfaces of the unit. Use a nylon pot brush on hard to remove stains or food items.

### Monthly

Remove the filter screen and clean it with a wet sanitized cloth. Dry the screen thoroughly before reinstalling it in the unit.



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™, Convotherm®, Crem®, Delfield®, fitkitchen®, Frymaster®, Garland®, Kolpak®, Lincoln®, Merco®, Merrychef® and Multiplex®.**

*Bringing innovation to the table* • [welbilt.com](http://welbilt.com)