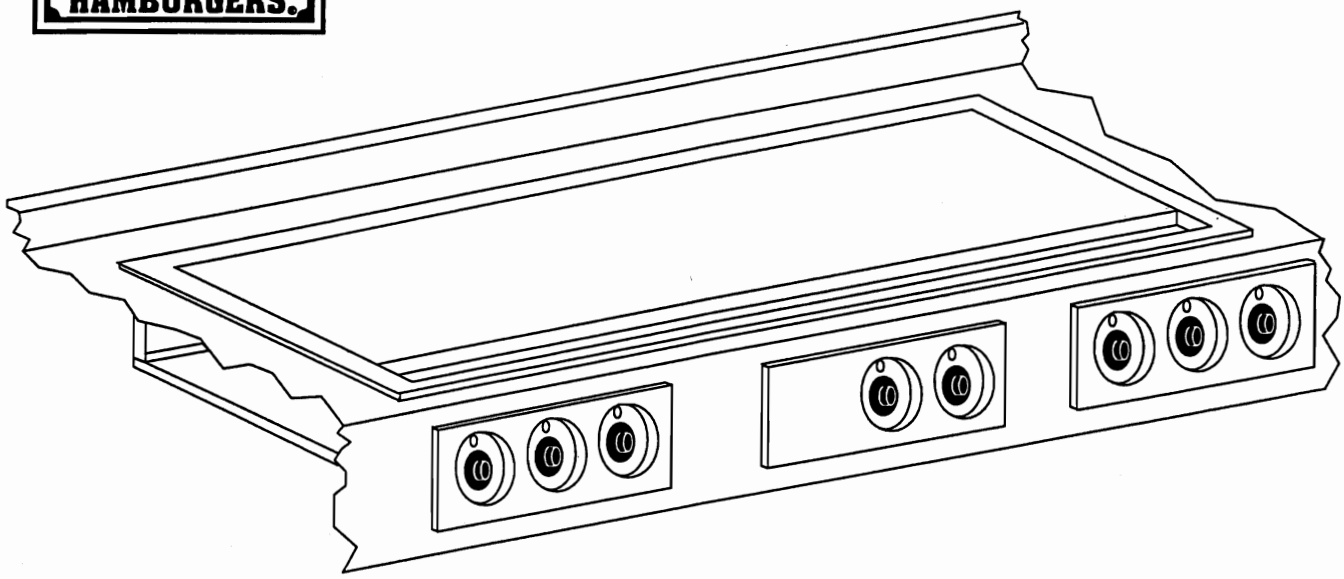
Toastmaster®



Wendy's
6-Foot Drop-in Griddle

MODELS 7072WH13, & 7072WH23

OWNER'S OPERATING
& INSTALLATION
MANUAL

SANITATION CLASSIFIED UL NSF 4 - 1992

Toastmaster

A Middleby Company • 10 Sunnen Drive • St. Louis, MO 63143 • 800.807.9054 • FAX 314.781.2714

Part No. **38286 -B**
Price: $30.00
P: 5/98

WARNING

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

WARNING

1. IN CASE OF FIRE, de-energize the Griddle at the main disconnect switches / circuit breakers. Switching OFF the power to the Griddle allows it to cool, making it easier to extinguish a fire.

2. Cover the affected area with a *heavy, non-flammable blanket or canvas* to cut off air to the fire.

3. ONLY use a CO_2 or other fire extinguisher suitable for grease, oil, and electrical equipment fires. Do NOT try to stop a grease fire by pointing the fire extinguisher nozzle directly on the burning grease. Direct the nozzle to the outside of the flames to prevent them from spreading. Gradually, spray closer to the center of the flames, to cool and smother them.

NOTICE

Contact your authorized Service Agency to perform maintenance and repairs. A Service Agency directory is supplied with your oven.

NOTICE

Using any parts other than genuine Toastmaster factory-supplied parts relieves the manufacturer of all liability.

NOTICE

Toastmaster (Manufacturer) reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Keep This Manual Available For Future Reference.

Toastmaster

NO QUIBBLE LIMITED WARRANTY

TOASTMASTER, HEREINAFTER REFERRED TO AS THE SELLER, WARRANTS EQUIPMENT MANUFACTURED BY IT TO BE FREE FROM DEFECTS IN MATERIAL AND WORKMANSHIP FOR WHICH IT IS RESPONSIBLE. THE SELLER'S OBLIGATION UNDER THIS WARRANTY SHALL BE LIMITED TO REPLACING OR REPAIRING, AT SELLER'S OPTION, WITHOUT CHARGE, ANY PART FOUND TO BE DEFECTIVE AND ANY LABOR AND MATERIAL EXPENSE INCURRED BY SELLER IN REPLACING OR REPAIRING SUCH PART. SUCH WARRANTY SHALL BE LIMITED TO THE ORIGINAL PURCHASER ONLY AND SHALL BE EFFECTIVE FOR A PERIOD OF ONE YEAR FROM DATE OF ORIGINAL INSTALLATION, OR 18 MONTHS FROM DATE OF PURCHASE, WHICHEVER IS EARLIER; PROVIDED THAT TERMS OF PAYMENT HAVE BEEN FULLY MET.

As part of **Toastmaster's** ***"no quibble" warranty,*** **all** in-warranty **Toastmaster** products that require service, are to be serviced **on site.**

The warranty period for Accu-Miser griddles shall be 24 months from the date of installation or 30 months from the date of purchase, whichever is earlier.

Normal maintenance functions, including lubrication, cleaning, or customer abuse, are not covered by this ***"no quibble" warranty.***

Seller shall be responsible only for repairs or replacements of defective parts performed by Seller's authorized service personnel. Authorized service agencies are located in principal cities throughout the contiguous United States, Alaska, and Hawaii. This warranty is valid in the 50 United States and is void elsewhere unless the product is purchased through Middleby International with warranty included.

The foregoing warranty is exclusive and in lieu of all other warranties, expressed or implied. There are no implied warranties of merchantability or of fitness for a particular purpose.

The foregoing shall be Seller's sole and exclusive obligation and Buyer's sole and exclusive remedy for any action including breach of contract or negligence. In no event shall Seller be liable for a sum in excess of the purchase price of the item. Seller shall not be liable for any prospective or lost profits of Buyer.

TABLE OF CONTENTS

SECTION 1
DESCRIPTION

Each **Toastmaster** "Wendy's 6-Foot Drop-In Griddle" is a cooking appliance that is rated **'heavy-duty for commercial use.'** Two models of this griddle are available, differing in their depth (front-to-back) dimensions, based on whether the griddle is for one-sided 'counter-style' operation (Model 7072WH13) (Figure 1-1) or two-sided 'island-site' operation (Model 7072WH23) (Figure 1-2).

Each griddle is especially designed for installation in an all-metal, cabinet-type fixture of steel or stainless steel, to 'drop-in' through a counter-top surface cutout. Each griddle has an angle-steel support frame that must be welded to the fixture counter-top material, unless the griddle is replacing an appliance that uses a support frame, which can accommodate the Wendy's 6-Foot Drop-In Griddle. Each griddle consists of a cooking surface, 69-1/2 inches wide and 24 inches deep, surrounded by a stainless steel frame that forms a rim around the cooking surface. This frame/rim rests on the counter-top entirely covering the cutout hole, to hold the griddle in place and, via a perimeter gasket, providing a sealing function to minimize seepage under the griddle rim.

Each griddle has three Control Panels, housing the eight temperature control thermostats, which provide precise operator control of cooking top temperatures. An indicator, just above each thermostat, glows, when the temperature control actuates to apply power to the heating elements in that portion of the griddle. These panels are designed for mounting on the vertical front of the cabinet fixture, as shown in Figure 1-1.

Each temperature control thermostat is mounted conveniently adjacent to the griddle heating zones it controls. These temperature control thermostats allow the operator to select the temperature for each of the eight heating zones (approximately 9 inches wide) that extend across the width of the griddle. (The center of each heating zone is indicated by a small oval region on the griddle surface.) Each thermostat has a range of 150°F (66°C) to 450°F

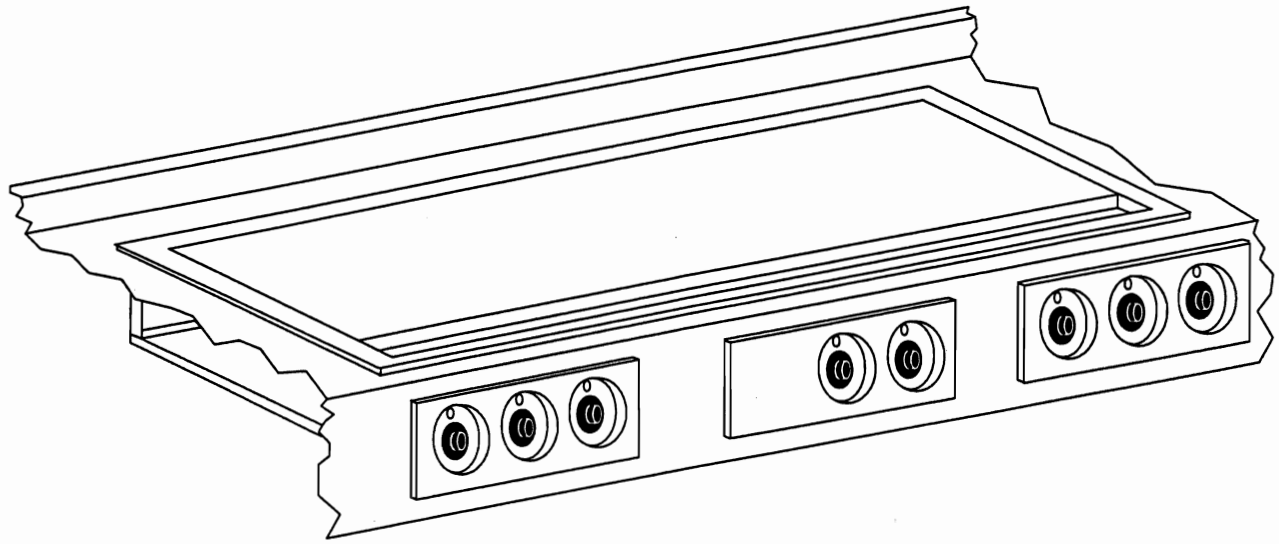


Figure 1-1. 7072WH13 Griddle

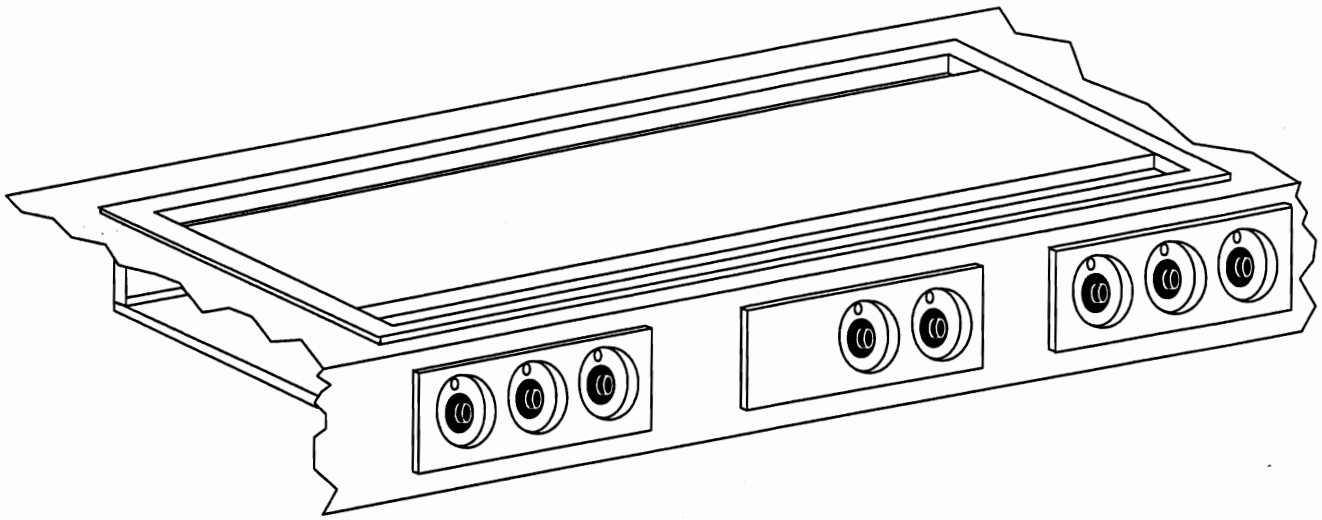


Figure 1-2. 7072WH23 Griddle

(232°C), enabling the operator to maintain a consistent 250°F (121°C) cooking temperature across the entire griddle surface.

Tubular heating elements controlled by thermostats are clamped beneath the cooking surface to provide heat to the griddle heating zone. Each griddle zone can preheat to 400°F (191°C) in 12 minutes.

Two terminal blocks housed in separate boxes allow electric power connections to a griddle from two power sources (208, 240, *or* 480 volts, 1-phase *or* 3-phase, 50 *or* 60 Hertz). Refer to the electric power connection information , appearing in Section 2, as well as the appropriate schematic and wiring diagram in Section 4.

A. MODEL 7072WH13 GRIDDLE TOP

A Model 7072WH13 griddle has one grease trough, along the width of the griddle surface nearest the operator, with a splash guard on the other three sides. Two grease chutes (one left-of-center; one right-of-center) provide drainage for the grease trough. This griddle is designed for counter-style operation with the operating loading the griddle with food from only the front side.

B. MODEL 7072WH13 GRIDDLE TOP

A Model 7072WH23 has two grease troughs (each with one grease chute for drainage), no splash guard, and is designed for an 'island-style' countertop installation. The operator(s) can load the griddle with food and cook from either side.

C. GRIDDLE SPECIFICATIONS

Figures 1-1 and 1-2 show some dimensional details concerning each model of the Wendy's 6-Foot Electric Drop-In Griddle.

Counter-Top Dimensions*:

Model 7072WH13:

Width	72" (183 cm)
Depth	29-1/2" (75 cm)
Height	1/4" (0.6 cm)

Model 7072WH23:

Width	72" (183 cm)
Depth	32-1/2" (83 cm)
Height	1/4" (0.6 cm)

* Additional space is required beneath the counter-top for the griddle support frame mounting. Each griddle is designed as an exact replacement for a Hobart griddle of equivalent counter-top size.

Sub-counter Dimensions:

Model 7072WH13

Width	73-3/8" (186 cm), minimum
Depth	32-1/8" (82 cm), minimum
Height	9" (23 cm)

Model 7072WH23

Width	73-3/8" (186 cm)
Depth	35-1/8" (89 cm)
Height	9" (23 cm)

[Section 2 also contains some additional information and dimensions concerning the minimum "inside" dimensions.]

Griddle Weight:

7072WH13	445 lb (202 kg)
7072WH23	445 lb (202 kg)

Shipping Container Size (both models)

Width	77" (196 cm)
Depth	41" (104 cm)
Height	13-1/2" (34 cm)

Shipping Weight

7072WH13	505 lb (229 kg)
7072WH23	505 lb (229 kg)

Construction: Welded, Aluminized, Steel Frame

Griddle Plate: Hot-rolled, Steel Plate

Finish: Welded, Stainless-steel, Mounting Flange and Grease Trough, adjoining the Griddle Plate

Electrical Requirements: The total power requirement for both models of the Wendy's 6-Foot Electric Drop-In Griddle is 32.8 Kilowatts (KW), 16.4 KW per terminal block.

NOTES:

SECTION 2
INSTALLATION

A. INSPECT FOR SHIPPING DAMAGE

Each **Toastmaster** product is carefully inspected and packaged at the factory. The freight carrier assumes responsibility for safe transport and delivery. The customer must examine all shipping containers before, and during, the unloading process.

If any product is received in damaged condition, *either **apparent** or **concealed,*** a claim for damages must be made with the delivering carrier. The carrier will supply the necessary claim forms.

1. **Apparent Damage/Loss** - When damage or loss *is* apparent, it must be noted on the freight bill or express receipt at the time of delivery and it must be signed by the carrier's agent (driver). If this report is not made, the carrier may refuse the claim. The carrier will supply the necessary claim forms.

2.**Concealed Damage /Loss** - When damage or loss *is NOT apparent* until the equipment is unpacked, a request for inspection of concealed damage or loss must be made with the carrier within 15 days. The carrier will make an inspection and will supply the necessary claim forms. Be certain to retain all containers and their contents, plus external and internal packaging material for inspection.

B. PREPARING THE GRIDDLE ASSEMBLY FOR INSTALLATION

After unloading the griddle shipping container from the freight carrier's vehicle, locate the griddle near its operation site (the fixture counter-top). Remove the metal banding straps and packaging materials.

A wooden framework within the shipping container encloses the griddle assembly, which is packed upside down (the griddle top rests on a corrugated surface covering a wooden crate/pallet). Three control panels are packed within the angle-steel support frame of the griddle. Each control panel is attached via wiring to the griddle areas actuated by its temperature controls. Remove the metal banding straps that attach the inverted griddle (and its associated components) to the wooden framework.

C. PREPARING THE FIXTURE COUNTER-TOP FOR GRIDDLE INSTALLATION

(Refer to the applicable Installation Drawing (#38186 for Model 7072WH13 and #37980 for Model 7072WH23). Separate the angle-steel support frame from the griddle top and controls assembly.

NOTE: The MINIMUM clearance between two adjacent **Toastmaster** griddles is 1-5/8" (4.2cm). However, the clearance to any other counter-top unit except a griddle can be 1"(2.5cm). *Also*, the minimum spacing between the outer edge of the stainless steel frame/rim surrounding the griddle cooking surface to the fixture back and side walls is 3" (7.6cm).

If a support frame that can accommodate this griddle is already welded in position beneath the counter-top, dispose of the support frame shipped with the griddle. Otherwise, position the support frame as shown in Figure 2-1 or 2-2, (depending on the griddle Model being installed); then, weld the support frame to the underside of the fixture counter-top surrounding the cutout.

If a cutout is already present in the fixture counter-top, ensure that its size will accommodate the griddle; then, proceed to paragraph D. Where necessary, cut a hole in the fixture counter-top, using the dimensions shown in Figure 2-1 or 2-2 (depending on the griddle Model being installed).

Ensure that the front side of the fixture has three cutouts prepared for the control panels, *including* threaded holes for the #8-32 mounting screws.

NOTE: The MINIMUM clearance between the rear of a control panel and the forward edge of the angle-steel support frame for the griddle must be 7/8" (0.88"; 22.4mm), regardless of the shape of the overhang ("bullnose") of the fixture counter-top.

D. INSTALLING THE GRIDDLE ASSEMBLY

Avoid damaging the terminal boxes, flexible conduits and wires, and the control panels, while turning the griddle assembly over (to have the griddle top upward in its proper operating position).

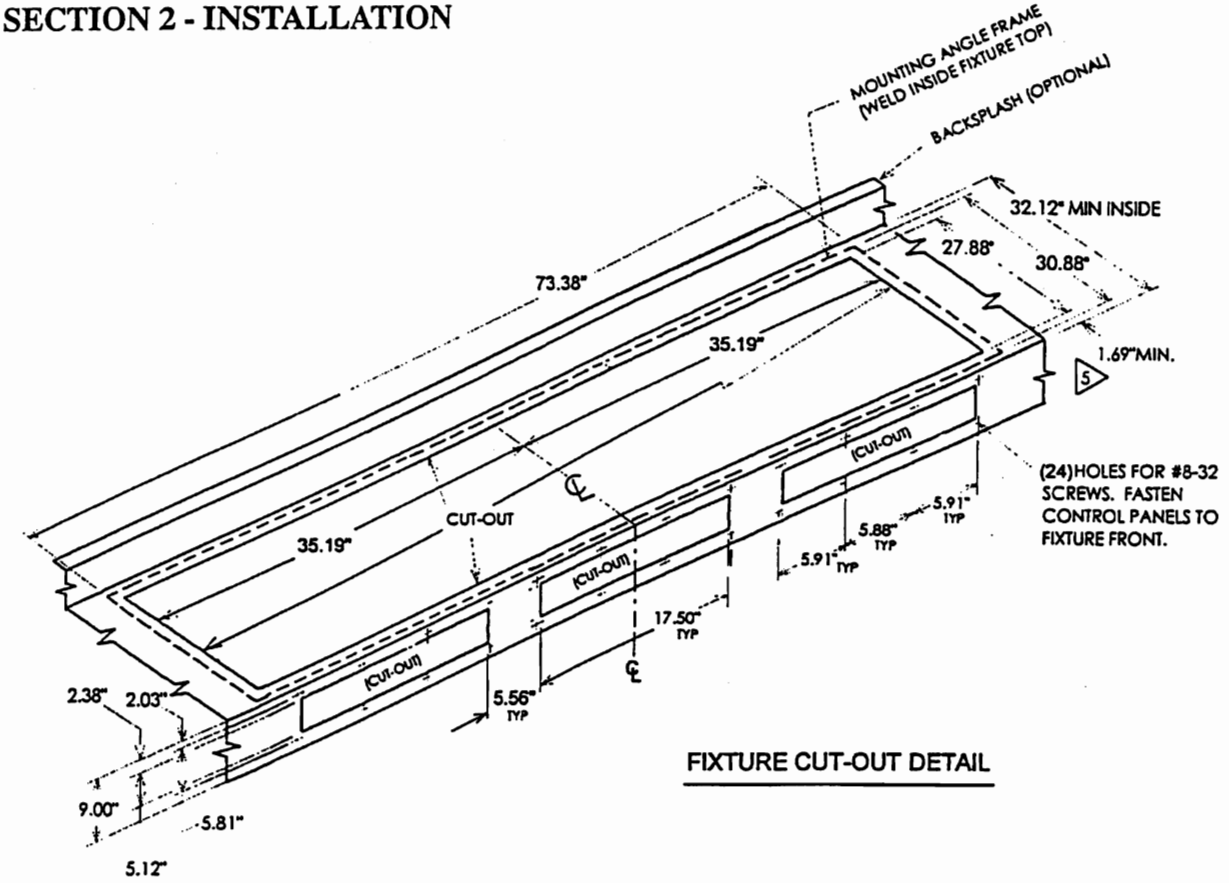


Figure 2-1. Installation of Wendy's Model 7072WH13 6-Foot Drop-In Griddle

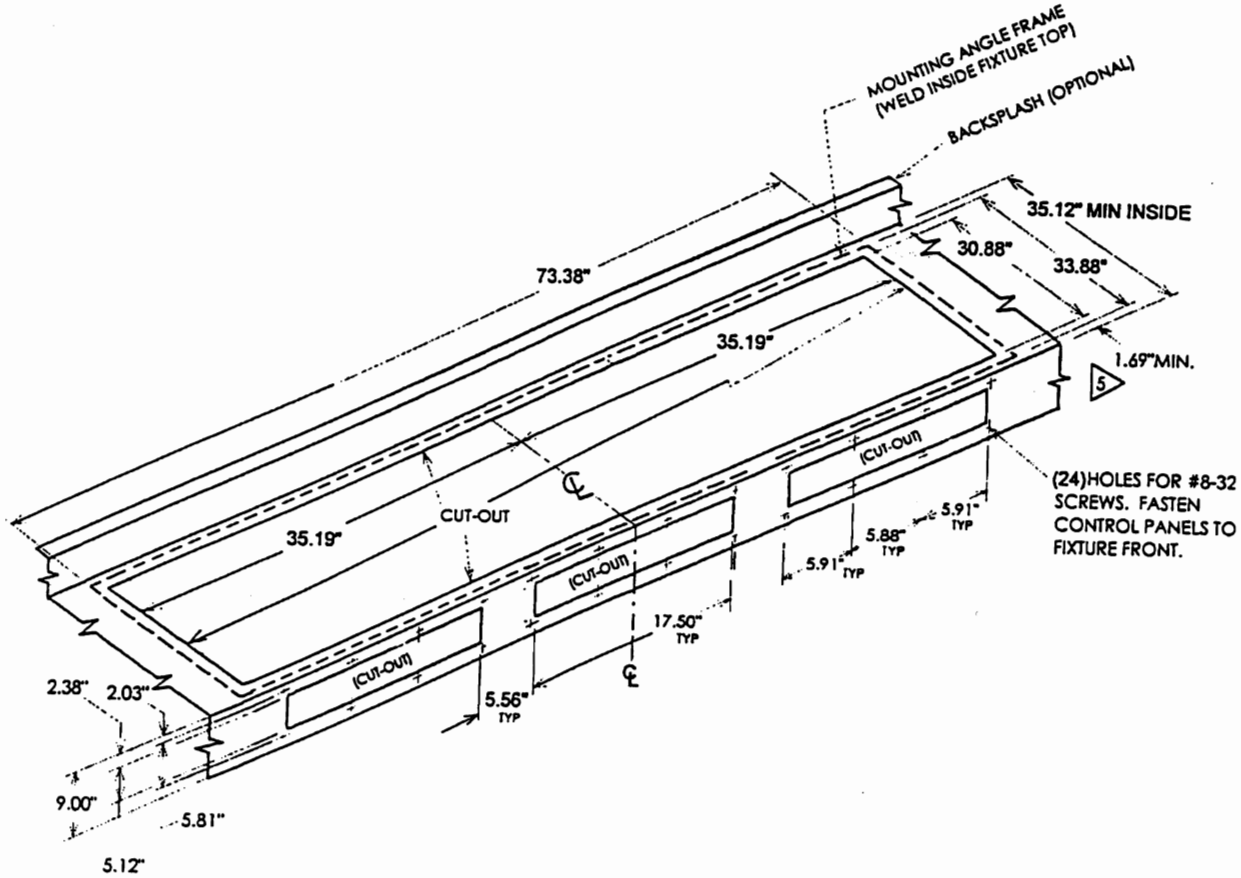


Figure 2-2. Installation of Wendy's Model 7072WH23 6-Foot Drop-In Griddle

Clean the *under-surface* of the stainless steel griddle top frame (outer rim) with a grease- and oil-removing solvent.

Install the adhesive-backed gasket material into the underside of the stainless steel frame/rim surrounding the griddle cooking surface, as shown in the appropriate (upper) view of Figure 2-3.

Elevate the griddle assembly above the fixture counter-top and align it over the cutout.

Carefully, lower the griddle into the center of the cutout until it rests firmly on the counter-top of the fixture.

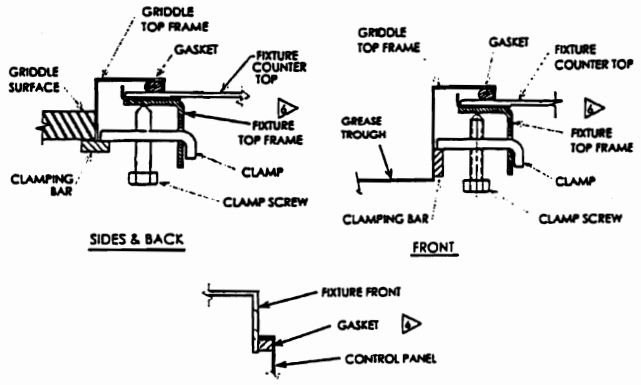


Figure 2-3. Gasket Installation Details

> **CAUTION**
> Do NOT exceed 60 in.-lb (0.69 kg-m) of torque, when tightening the screws of the clamp-and-screw assemblies.

Attach the griddle top to the support frame using the clamp-and-screw assemblies (Figure 2-3), one on each side and one on each end of the griddle, tightening them to hold the griddle in its proper position. Then, install all the remaining clamp-and-screw assemblies, spacing them evenly around the underside of the griddle frame/rim; tighten the screws until the griddle rim becomes flush with the fixture counter-top.

Position the grease chute extension(s) over the end(s) of the grease chute(s) below the grease trough(s) of the griddle. Slide the grease chute extension(s) upward and secure in place with the 1/4-20 locknuts.

E. INSTALLING THE TERMINAL BLOCK BOXES AND CONTROL PANELS

Locate the terminal block boxes with their attached flexible conduit containing the griddle power conductors in convenient locations. Attach them to the bottom cover panels of the under-griddle, angle-steel framework, avoiding sharp bends to the conduit, using the furnished attaching hardware. (Figures 1-1 and 1-2 depict possible attachment sites.)

Place all heating element and control wiring into the wiring retainer rings on the underside of the griddle, ensuring that the wiring remains above the bottom cover panels of the angle-steel framework.

Install the adhesive-backed gasket material into the underside of the outer rim of each control panel, as shown in the lower view of Figure 2-3. Position each control panel in its respective cutout, attaching it to the fixture front using the #8-32 flathead mounting screws furnished. Tighten the mounting screws evenly, until the rim of each control panel fits flush against the fixture front.

F. GRIDDLE INSTALLATION SAFETY RECOMMENDATIONS

Toastmaster recommends that operating power be supplied via either two fused disconnect switches or two circuit breakers, sized in compliance with the governing code(s) of the local statutory authority at the operating site or the NEC (National Electrical Code). However, any applicable local code takes precedence and ***must*** be complied with, when installing a Wendy's 6-Foot Drop-In Griddle. Refer to the appropriate 'Wiring Diagram' in Section 4 for more specific power ratings.

Before beginning the connection of electric power, switch OFF all griddle temperature controls.

G. CONNECTING ELECTRIC POWER (TWO 3-Ø POWER SOURCES)

WARNING

Switch "OFF" the fused main disconnect switch(es) / circuit breaker(s) before beginning appliance connection activities, to avoid electric shock hazard.

CAUTION

ENSURE that the electric supply wiring connections satisfy the requirements of the governing electrical code for the griddle installation site.

Power and ground conductors extend approximately 6 inches beyond the end of the 6-foot flexible metal conduit from the two terminal block boxes of the griddle. The factory connects these conductors for a 3-phase power supply connection to each of the two terminal blocks. Two terminal boxes (one near each end of the protective panel and angle-steel framework structure (beneath the on the side of the griddle opposite the control panels) enable two 3-phase sources to power the griddle.

The conduit-contained conductors enable the installing electrician to connect the supply conductors with the power conductors from the griddle via two interim junction boxes, installed as protected connection sites, whenever such connections are in compliance with the governing electrical code for the griddle installation site.

Before beginning the connection of electric power, switch OFF all griddle temperature controls.

H. CONNECTING ELECTRIC POWER (TWO 1-Ø POWER SOURCES)

WARNING

Switch "OFF" the fused main disconnect switch(es) / circuit breaker(s) before beginning appliance connection activities, to avoid electric shock hazard.

CAUTION

ENSURE that the electric supply wiring connections satisfy the requirements of the governing electrical code for the griddle installation site.

Power and ground conductors extend approximately 6 inches beyond the end of the 6-foot flexible metal conduit from the two terminal block boxes of the griddle. Because the factory normally arranges these conductors for a 3-phase power supply connection to each of the two terminal blocks, the installer must change the wire connections in the terminal block boxes of the griddle to accommodate 1-phase power supply connection, if this is desired. Two terminal boxes (one near each end of the griddle support structure on the side of the griddle opposite the control panels) enable two 1-phase sources to power the griddle.

The conduit-contained conductors enable the installing electrician to connect the supply conductors with the power conductors from the griddle safely within two interim junction boxes, installed as protected connection sites, whenever such connections are in compliance with the governing electrical code for the griddle installation site.

Before beginning the connection of electric power, switch OFF all griddle temperature controls.

I. CLEANING THE GRIDDLE

1. Remove the rust preventive material from the surface of the griddle plate, using a nonflammable grease solvent.
2. Clean the entire griddle surface by wiping it with a clean cloth dampened with warm water and a mild detergent.
3. Rinse the surface by wiping it with a clean, damp cloth. Wipe dry.
4. Test the griddle operation to verify proper installation. Use the procedure of paragraph E for this test.
5. 'Season' the griddle immediately after completing any necessary testing to confirm proper installation. Refer to Section 3, OPERATION, for the 'Season' Procedure.

J. TESTING A GRIDDLE FOLLOWING INSTALLATION

1. Switch OFF all griddle temperature controls.
2. Switch ON the main disconnect switch(es)/circuit breaker(s), supplying power to this griddle.
3. Check each griddle zone by turning the temperature control for that zone, one at a time, starting at the leftmost of the griddle control panels. Confirm that each griddle zone begins heating. Then, switch OFF the control for that zone.
4. Repeat step 3 for each zone of the griddle.
5. Switch OFF all griddle temperature controls.

K. CALIBRATING A GRIDDLE FOLLOWING INSTALLATION

For each griddle heating zone:

1. Position a temperature-sensing probe (thermocouple or similar device) on the griddle surface centered in the area marked ⬭.
2. Connect the probe to its indicating device.
3. Turn the temperature-control knob until a setting of 300°F(149°C) is directly below the ▼ mark on the adjustable ring marked TEMP. SETTING; wait 10 - 15 minutes for the griddle zone to heat. When the indicator lamp above the temperature-control knob begins blinking periodically, the temperature has reached the operator-set value and is being maintained at that setting by the griddle thermostat for that heating zone.
4. Observe the temperature displayed on the temperature-sensing indicator. If the temperature indicated is 300°F(149°C), verify that the 300°F(149°C) value on the temperature-control knob is still directly below the ▼ mark.

   a. If the temperature indicated is other than 300°F(149°C), turn the knob slightly to the *right*, to *increase* the griddle temperature *or* slightly to the *left*, to *decrease* the temperature.

   b. When the temperature-sensing indicator displays the desired 300°F(149°C) value, loosen the three screws holding the adjustable ring marked TEMP. SETTING. Rotate the ring until the ▼ mark is directly over the 300°F(149°C) mark on the temperature-control knob; tighten the three screws holding the ring.
5. Switch OFF the griddle temperature control.
6. Repeat steps 1 through 4 for each heating zone.

NOTES

SECTION 3
OPERATION

I. COMPONENT FUNCTION AND LOCATION (Figure 3-1)

A. **Griddle Top -** Heating or cooking food products. The cooking surface and grease trough(s) are installed into a counter-top cutout of an all-metal, cabinet-type fixture.

B. **Control Panels** - Precise operator selection of the temperature setting of each of the eight heating zones of the griddle. Three control panels, installed on the front vertical side of the cabinet-type fixture, house the eight termperature controls and indicators of the griddle.

C. **Grease Trough** - Channel(s) for cooking residue (excess grease, oils, and food products). A Model 7072WH13 Griddle has one grease trough, along the front (width) of the griddle. A Model 7072WH23 Griddle has two grease troughs, one along the front (width) and one along the back (width) of the griddle top.

D. **Grease Chute** - Drainage of grease trough contents into grease container(s). On the Model 7072WH13 Griddle, the two grease chutes are toward the left and right ends of the griddle. On the Model 7072WH23 Griddle, one grease chute serves each grease trough.

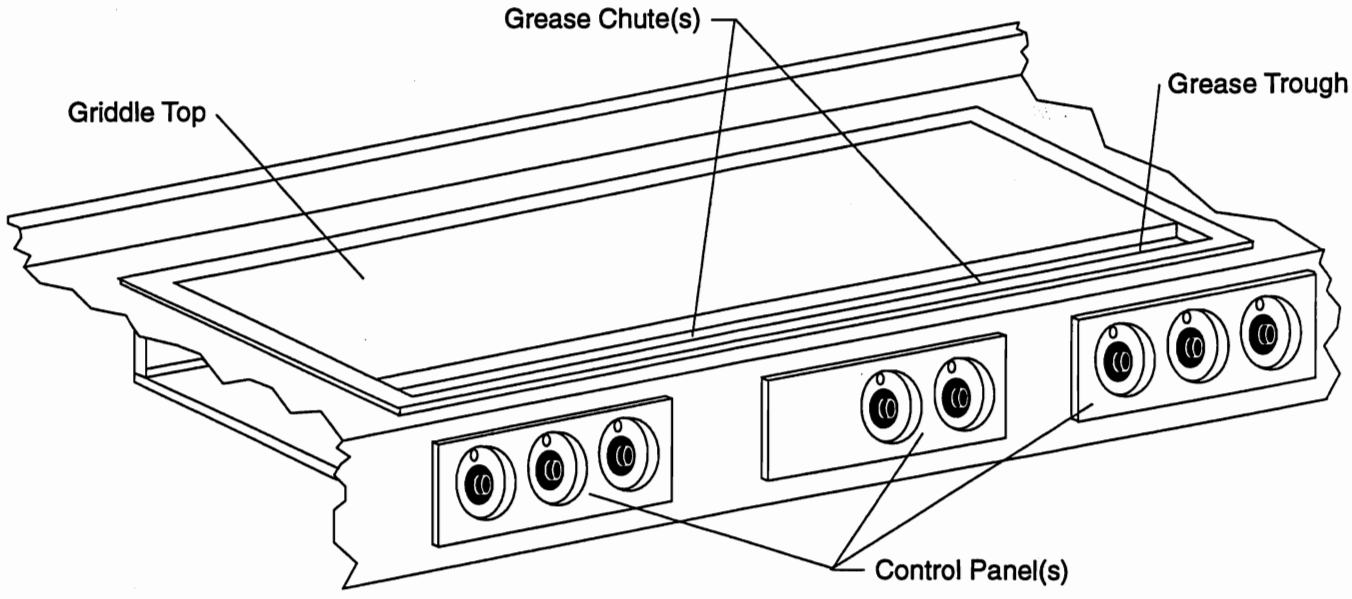


Figure 3-1. Typical Wendy's 7072WH Griddle Controls & Components

SECTION 3 - OPERATION

II. CONTROL FUNCTIONS AND LOCATIONS

Griddle Control Panel

1. **Power Indicator** - Indicator glows, while power is being applied to the zone controlled by this griddle temperature tontrol (just below the indicator).
2. **Temperature-control Thermostat** - Control knob allows the operator to energize a griddle zone heating element *and* to select a desired temperature for a griddle zone. A Model 7072WH13 or 7072WH23 Griddle has eight zones, each with its own thermostat. ***NOTE:*** *Temperature range is 150°F to 450°F (66°C to 232°C).*

NOTE: *Daily (or, at least, regular) cleaning prevents the buildup of food particles and stains from spills. Avoiding these problems aids in better griddle operation.*

III. GRIDDLE OPERATIONS

> **CAUTION**
> Do *NOT* cook on a griddle before 'seasoning' it. *Remember* that the rust preventive material MUST be removed before 'seasoning' the griddle.

A. Griddle 'Seasoning'

1. Spread a light film of unsalted, cooking oil over the entire griddle surface with a soft cloth.
2. Set all temperature controls to 300°F(149°C).
3. Operate the griddle for at least two minutes to allow the oil to work into the pores of the metal, forming a smooth coating over the exterior sur-face of the griddle. Use a spatula to spread the oil, if necessary.

> **WARNING**
> NEVER touch a operating griddle. *Always* wait until the temperature controls have been set to OFF for at least 30 minutes.

4. Set the griddle temperature controls to OFF and wait at least 30 minutes for the griddle to cool, before wiping off excess oil with clean cloths.
5. Next, set the griddle temperature controls to 350°F (175°C).
6. Repeat steps 1, 3, and 4. *This completes the griddle 'seasoning'.*
7. Set each griddle temperature control to the temperature setting recommended for the type of food to be heated/cooked.

B. Griddle Operating Hints and Safety

1. NEVER leave the griddle operating without an attendant.
2. Do not operate the entire griddle at high temperature, when small amounts of food are being heated/cooked or during idle periods. Set the griddle temperature control(s) to 200°F (93°C) during idle periods. (Only a few minutes is required to regain the desired operating temperature when food orders become more frequent.)
3. Use only one griddle zone when cooking a small amount of food.
4. Heat/cook different types of food at the same time by setting the temperature control of each griddle zone to the temperature for heating/cooking each food type.
5. 'Hold' (keep warm) food on one zone by decreasing its temperature setting.
6. Use a spatula to move excess grease or oil into a grease trough after each load of food is heated/cooked. Frequently, clear the grease trough by moving its contents to the nearest grease chute. This reduces the smoking and carbonizing of hot grease.
7. Regularly, empty the container holding the drained grease and food particles.

C. Daily Pre-Operation

1. 'Season' the griddle daily before beginning daily operation.
2. Set the temperature control of each griddle zone to the desired settings.
3. Wait 15 minutes before loading the griddle with food to be sure of heating/cooking the food properly.
4. Observe the indicator above each temperature control: The indicator glows, when the zone is heating to the temperature setting. The indicator blinks on and off while the temperature setting is being held almost constant by the control.

D. End of Shift Operation - Griddle

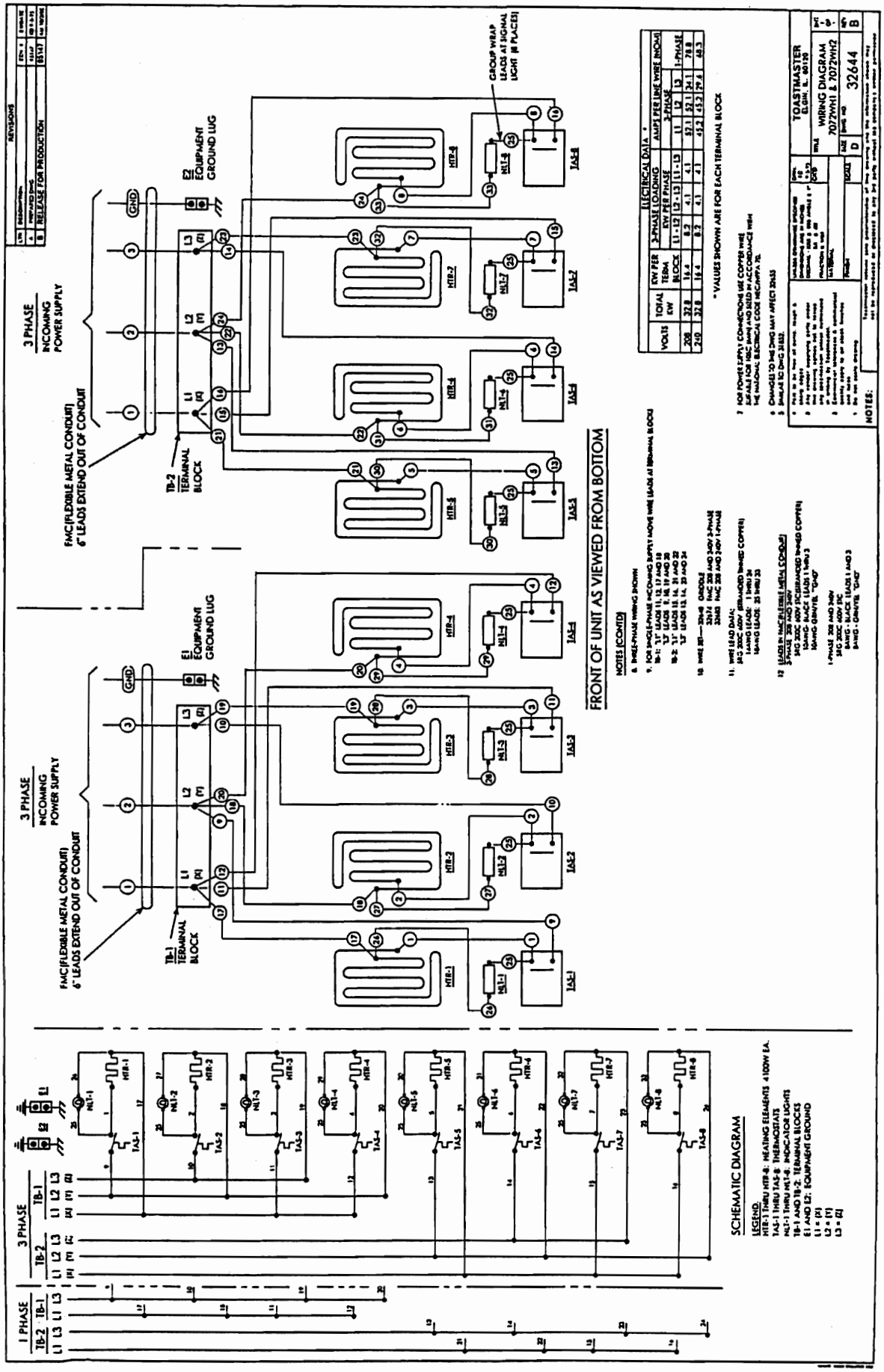
1. Clean the griddle surface by pushing the grease and/or oil into the grease troughs. Then, rub the surface with a pumice stone or a 'griddle stone'. Rub the griddle surface in the direction of the metal grain while the surface is warm (NOT hot).
2. Wipe the griddle surface clean of residue from the rubbing stone, using clean cloths.
3. Thoroughly clean the grease trough(s) and grease chute(s) *at least* once each day (more often, if necessary).
4. Allow the griddle to cool. Clean the sides of the griddle and all surfaces surrounding the griddle by wiping them with a clean cloth dampened in warm water and a mild detergent.
5. Rinse all washed surfaces, using a clean cloth dampened with warm, clear water. Wipe dry with a clean cloth.
6. Empty each grease container as often as necessary, *at least once* per shift, and at the end of each day. Wash the grease container(s) with hot water and a mild detergent. Rinse with clear, hot water. Wipe dry.

NOTE: *BE SURE to replace the grease container(s) beneath the grease chute(s) of the griddle after each cleaning.*

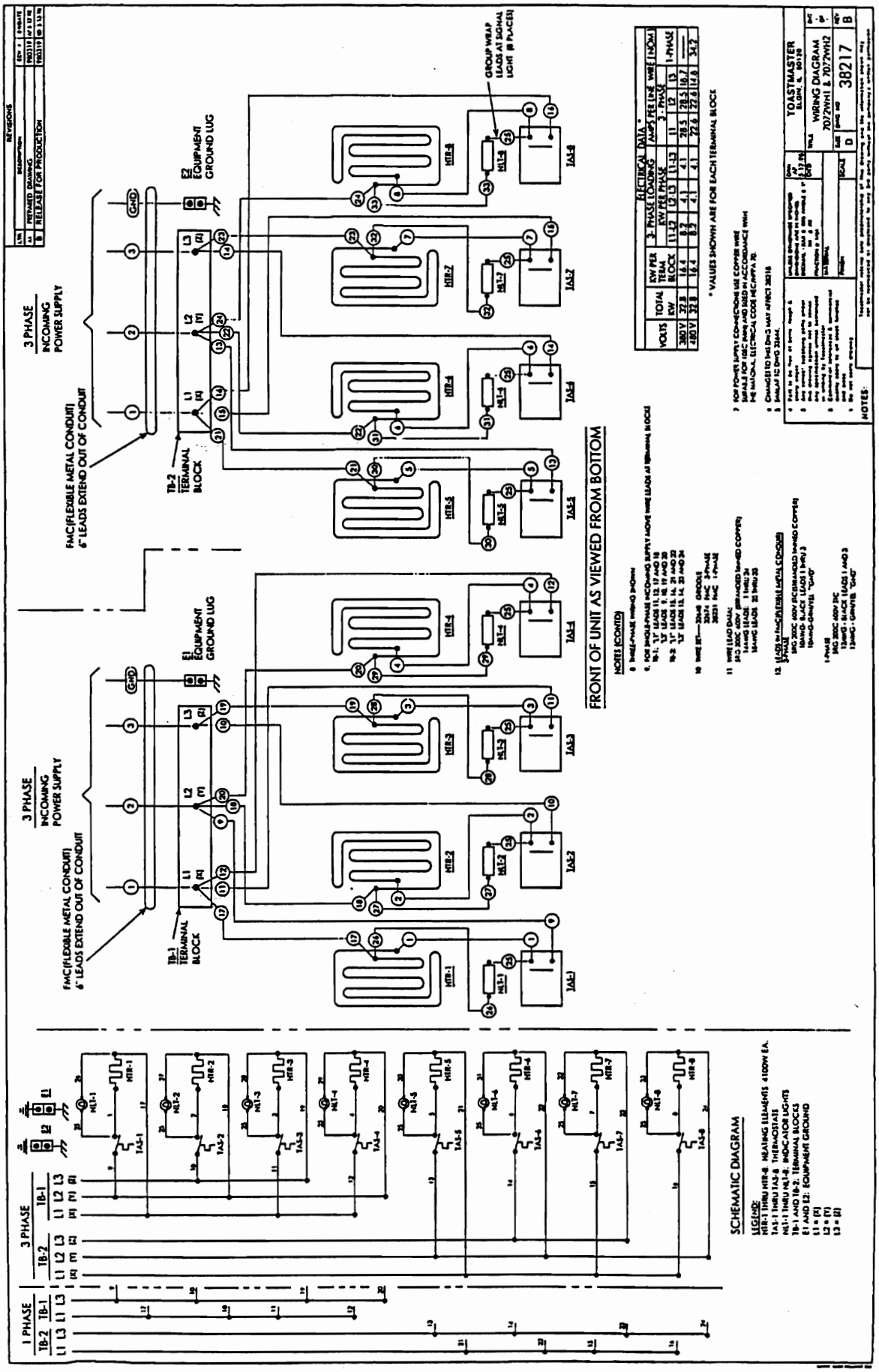
NOTES

SECTION 4
SCHEMATICS

Contents



Griddle Models 7072WH13 & 7072WH23 Schematic & Wiring Diagram - 208/240V


3 PHASE
INCOMING
POWER SUPPLY
FMC(FLEXIBLE METAL CONDUIT)
6" LEADS EXTEND OUT OF CONDUIT
TB-1
TERMINAL
BLOCK
TB-2
TERMINAL
BLOCK
E1
EQUIPMENT
GROUND LUG
E2
EQUIPMENT
GROUND LUG
GROUP WRAP
LEADS AT SIGNAL
LIGHT (IF PLACED)
FRONT OF UNIT AS VIEWED FROM BOTTOM
ELECTRICAL DATA *
VOLTS
TOTAL KW
KW PER TERM. BLOCK
3-PHASE LOADING
KW PER PHASE
AMPS PER LINE WIRE (NOM.)
3 PHASE
1-PHASE
* VALUES SHOWN ARE FOR EACH TERMINAL BLOCK
SCHEMATIC DIAGRAM
LEGEND:
TOASTMASTER
WIRING DIAGRAM
7072WH1 & 7072WH2
38217
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