ATTENTION

The information contained in this manual is provided by Custom Deli’s Equipment, Inc. and is furnished by Tyler Refrigeration to our customers as a reference manual only. Tyler Refrigeration assumes no responsibility or liability for the accuracy or detail of the information contained herein. All information contained in this manual is subject to change.
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The following Fixed Vertical Glass Hot Food Service Merchandiser models are covered in this manual:

MODEL       DESCRIPTION
-----------------------------
NVH          4’, 6’ & 8’ FIXED VERTICAL GLASS HOT FOOD SERVICE MERCHANDISERS
SPECIFICATIONS

NVH Fixed Vertical Glass Hot Food Service Merchandisers

Electrical Data:

<table>
<thead>
<tr>
<th>MODEL</th>
<th>CASE LENGTH</th>
<th>CASE USAGE</th>
<th>208/240V 1PH 3 WIRE + GROUND</th>
<th>208/240V 3PH 4 WIRE + GROUND</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>VOLTS</td>
<td>AMPS</td>
</tr>
<tr>
<td>NVH</td>
<td>4'</td>
<td>HOT SERVICE CASE</td>
<td>208</td>
<td>32</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>240</td>
<td>28</td>
</tr>
<tr>
<td>NVH</td>
<td>6'</td>
<td>HOT SERVICE CASE</td>
<td>208</td>
<td>53</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>240</td>
<td>46</td>
</tr>
<tr>
<td>NVH</td>
<td>8'</td>
<td>HOT SERVICE CASE</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

CONVENIENCE OUTLET CIRCUIT: One single convenience outlet is on the back of the 4' and 6' cases and two single convenience outlets are on the back of the 8' cases. Plan suitable 15A circuits for these 120V outlets.

NSF CERTIFIED to meet ANSI/NSF – 4.

The information contained herein is based on technical analysis and/or tests performed in a controlled lab environment that are consistent with industry practices, and is intended as a reference for system sizing and configuration purposes only and for use by persons having technical skill at their own discretion and risk. Conditions of use outside of Tyler's control and we do not assume and hereby disclaim any liability for results obtained or damages incurred through application of or reliance on the data presented, including but not limited to specific energy consumption with any particular model or installed application. SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.
INSTALLATION PROCEDURES

Inspect the Unit
The unit should be carefully examined for damage sustained during transit, before and after unloading. The carrier must be immediately notified of any damage and the delivery receipt should be amended noting the unit was received in damaged condition. The carrier should also be notified if concealed damage is discovered.

Preliminary Location
The unit is shipped on a skid and in some cases with end steel channel braces. The unit should be located as closely as possible to its final location before any crating and bracing is removed.

CAUTION
This fixture is designed to display food in or below the food pans only. Food displayed above the level of the food pans may not maintain proper temperatures!

• This unit is not constructed to support any top load, therefore any weight in excess of 25 pounds, such as a person on top, or other equipment placed on the top, could cause damage to the unit and serious personal injury.

• Your “Deli” case is designed and classified as short term equipment, enclosed and electrically heated, which when preheated, is intended to receive food at no less than 180°F (82°C) and hold the food at not less than 140°F (60°C) when connected to a power source.

• This case does not have the thermal capacity to heat food rapidly, but is designed to hold food at the desired temperature once the food has been heated throughout using some other device.

• Foods that have been cooked and refrigerated should be reheated rapidly to 170°F or higher throughout before being placed in your “deli” case.

• In accordance with ANSI/NSF 4 - 2003 from the FOOD SERVICE AND SANITATION MANUAL.
Installation Check List

In addition to the standard practices which should be used in the installation of this case, the installer should pay particular attention to the following items:

☐ Is water connected to a hot water feed for wet operation?

☐ Is the lower well thermostat set for 180-190°F?

☐ Is the top heat at the factory setting of 6 1/2?

☐ Is the voltage correct at 208V or 230V to match heater ratings?

☐ Are rear vents open for wet operation?

☐ Is food being introduced to the wells at temperatures above 140°F?

SAVE TIME - AVOID CALL BACKS
NVH-6 208/240 Volt 60Hz 3Ph. 4W

FUSED CIRCUIT BY OTHERS

<table>
<thead>
<tr>
<th>VOLTS</th>
<th>AMPS</th>
<th>WATTS</th>
<th>MAX. FUSE</th>
</tr>
</thead>
<tbody>
<tr>
<td>208</td>
<td>31.0</td>
<td>10,860</td>
<td>40</td>
</tr>
<tr>
<td>240</td>
<td>27.0</td>
<td>10,860</td>
<td>40</td>
</tr>
</tbody>
</table>

LEGEND:

1. 15 AMP. RECEPTACLE (OPTIONAL)
2. FLEXIBLE METAL CONDUIT, AS REQUIRED
3. PILOT LIGHT
4. 20 AMP. TOGGLE SWITCH
5. REOSTAT FOR FLOODS/HEATLAMPS
6. INFINITE SWITCH, HEAT
7. WELL HEATING ELEMENT, 1800W AT 208V
8. LIGHT BULB, 80 W, TUFFSKIN
9. FLOOD LIGHTS, 150 W, HEAT LAMP
10. JUNCTION BOX, 4/5, WITH COVER
11. FUSE, 15 AMP
12. TERMINAL BLOCK

May, 2007
CLEANING AND SANITATION

Care and Upkeep

Wells operated moist will contain oxide (lime) and other salts from the evaporating water. Use detergents, mild abrasive cleaners or Bon Ami to remove food which accidentally spills into wells. DO NOT USE ORDINARY STEEL WOOL PADS because they may cause corrosion of the wells.

Never put food directly into the wells. Always use food pans. Never let spilled food harden or bake into stainless steel as it will cause pitting of the surface.

When hard water evaporates in a unit, it often leaves a mineral deposit. If this deposit is not removed it can shorten the life of the heating elements greatly. To remove this, swab or cover the bottom of the unit with a water solution containing vinegar (about 25% by volume). Follow with cleansing powder, then wash, rinse and dry.

Wells operated dry will discolor or brown at the operating temperatures within the range of this unit. To clean, use detergents, mild abrasive cleansers, or Bon Ami.

With only a little care, your stainless steel hot case will remain clean and bright and provide you with excellent service for many years to come.

Food Stains

Foods that burn and stick on other metals can discolor stainless steel too. But with a stainless steel unit you can remove disoloration by applying a mildly abrasive cleanser such as Bon Ami. To soften an extremely hard layer of burnt-on grease, cover the layer with an ammonia soaked cloth for 10 to 15 minutes. You may also use a plastic or stainless steel sponge. Then wash and dry the surface as usual.

Stainless Steel Cleaning Precautions

1. Strong bleaches tend to corrode many materials and should not come in contact with stainless steel sinks or utensils longer than 30 minutes. When these chemicals are used, the stainless steel should be rinsed thoroughly.

2. Tincture of iodine or iron should not remain in contact with stainless surfaces. These solutions, which cause stainless steel to discolor, should be rinsed off immediately after exposure.

3. Some foods, such as mustard, mayonnaise, lemon juice, vinegar and salt (or dressings containing these ingredients) will attack and corrode stainless steel. You should never store them in stainless containers.

4. Ordinary steel wool should be used sparingly to clean stainless steel; because particles may lodge in the surface and rust. Allowing the wool to rest on a stainless surface may cause a rusty appearance. For difficult cleaning jobs such as removing burned-on foods, stainless steel "sponge" or pads are recommended. When cleaning a highly polished, mirror finish with a metal pad, be especially careful that it does not scratch the finish.

5. Gritty, hard abrasive will mar stainless steel finish and are not recommended.

6. Sharp knives or choppers usually have hard carbon steel edges and will leave their mark on stainless surfaces.
Steam Table Cleaning Instructions

When loading chicken into the case, use tongs to load individual pieces in a uniformed manner. This will help prevent grease from building up on the case and the lights. Make sure all infinite switch controls and flood lamps are in the “OFF” position. When unit is “COOL” use a mild soapy solution to wipe off surface. **DO NOT** leave any soapy residue in the case. Use a dry dish cloth to complete cleaning and wipe down. **NEVER USE OVEN CLEANER.**

Clean all miscellaneous food particles out of stem table wells.

Never use “DRANO”, or any other type of drain cleaners in wells.

Never attempt to clean front glass while unit is hot. Use a quality glass cleaner.

It is very important to remove any grease splatter that may cling to the flood lamps. Failure to do this may result in lamp overheating and premature deterioration. Do so gently as excess force may cause damage to the bulbs.

Proper care and cleaning of your steam table will ensure longer life and prevent unnecessary repairs.

Cleaning Instructions

**WARNING**

TYLER Refrigeration does not recommend the use of high pressure cleaning equipment on display cases!! High pressure cleaners can penetrate and/or damage joint seals. Damaged seals allow water leaks and/or air leaks that can cause poor case operation.

**CAUTION**

- When cleaning this case, try not to introduce water into the case faster than it can be carried away by the waste outlet.
- Liquid chlorine bleach is corrosive to metals. The use of bleach or products containing bleach will damage metal surfaces and void the case warranty.
- Sanitize the case with Quaternary Ammonium Solutions (ex: KAYQUAT II, J-512 Sanitizer, SANIQUAT 512, etc...) approved per 21CFR 178.1010, followed by adequate draining and air drying. These solutions may be obtained from Kay Chemical Co., Johnson Wax Professional, Coastwide Laboratories, etc....
- Always use a soft cloth or sponge with mild detergent and water to clean any glass. Never use abrasives or scouring pads to clean glass. They can scratch and/or damage the glass.


Stainless Steel Cleaning Methods

The cleaning data in the following stainless steel cleaning chart was supplied by AISI. The information was supplied by Prime Metals Division, Alumax Aluminum Corporation.

<table>
<thead>
<tr>
<th>TYPE OF CLEANING</th>
<th>CLEANING AGENT*</th>
<th>APPLICATION METHOD**</th>
<th>EFFECT ON FINISH</th>
</tr>
</thead>
<tbody>
<tr>
<td>Routine cleaning</td>
<td>Soap, ammonia or detergent and water.</td>
<td>Sponge with cloth, then rinse with clear water and wipe dry.</td>
<td>Satisfactory for use on all finishes.</td>
</tr>
<tr>
<td>Smears and fingerprints</td>
<td>Arcal 20, Lac-O-Nu, Lumin Wash O’Cedar Cream Polish, Stainless Shine</td>
<td>Rub with cloth as directed on the package.</td>
<td>Satisfactory for use on all finishes. Provides barrier film</td>
</tr>
<tr>
<td>TYPE OF CLEANING</td>
<td>CLEANING AGENT*</td>
<td>APPLICATION METHOD**</td>
<td>EFFECT ON FINISH</td>
</tr>
<tr>
<td>------------------</td>
<td>-----------------</td>
<td>----------------------</td>
<td>------------------</td>
</tr>
<tr>
<td>Stubborn spots and stains, baked-on splatter, and other light discolorations</td>
<td>Alichem Concentrated Cleaner</td>
<td>Apply with damp sponge or cloth.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Same, Twinkle, or Cameo Copper Cleaner</td>
<td>Rub with damp cloth.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Grade FFF Italian pumice, whitening or talc</td>
<td>Rub with damp cloth.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Liquid NuSteel</td>
<td>Rub with dry cloth. Use a small amount of cleaner.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Paste NuSteel or DuBois Temp</td>
<td>Rub with dry cloth. Use a small amount of cleaner.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Cooper’s Stainless Steel Cleaner, Revere Stainless Steel Cleaner</td>
<td>Apply with damp sponge or cloth.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Grade F Italian pumice, Steel Bright, Lumin Cleaner, Zud or Restoro</td>
<td>Rub with a damp cloth.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Penny-Brite or Copper-Brite</td>
<td>Rub with a dry cloth. Use a small amount of cleaner.</td>
<td></td>
</tr>
<tr>
<td>Heat tint or heavy discoloration</td>
<td>Penny-Brite or Copper-Brite</td>
<td>Rub with a dry cloth.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Paste NuSteel or DuBois Temp</td>
<td>Rub with dry cloth. Use a small amount of cleaner.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Revere Stainless Steel Cleaner</td>
<td>Apply with a damp sponge or cloth.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Allen Polish, Steel Bright, Wyandotte or Zud</td>
<td>Rub with a damp cloth.</td>
<td></td>
</tr>
<tr>
<td>Burnt-on foods and grease, fatty acids, milkstone (where swabbing or rubbing is not practical)</td>
<td>Easy-Off, De-Grease-It, 4-6% hot solution of such agents as trisodium tripolyphosphate, or 5-15% caustic soda solution</td>
<td>Apply generous coating. Allow to stand for 10-15 min. Repeated application may be necessary.</td>
<td></td>
</tr>
<tr>
<td>Tenacious deposits, rusty discolorations, industrial atmospheric stains</td>
<td>Oakite No. 33, Dilac, Texo 12, Texo N.Y., Flash-Klenz, Caddy Cleaner, Turco Scale 4368 or Permag 57.</td>
<td>Swab and soak with clean cloth. Let stand 15 minutes or more according to directions on package. Rinse and dry.</td>
<td></td>
</tr>
</tbody>
</table>
Dry operation of the case means that water is not present in the heat well and the heat is transferred by the air heated in the heat wells. Models may be operated totally wet or totally dry. If the well has been operated dry, the wells must be allowed to cool to room temperature before converting to wet operation.

**CAUTION**

Introduction of cold water into a hot dry well could cause the well to rupture and severely damage the unit.

The heating of the well and the operation of the overhead floodlamps are all controlled to afford the operator maximum variation on product placement flexibility and a wide variety of heat and humidity conditions to best suit the food being merchandised.
A pilot light beside each control will glow when the control is in any position other than “OFF”. The heating elements below each well have been sized and contained to perform their function at highest efficiency for maximum energy conservation. It is not unusual for the element to shut off intermittently and come back on automatically as the desired temperature is maintained in the well.

In order to present the best appearance of the pre-cooked convenience foods, as well as to allow proper operation of the automatic water feeder, make certain at installation that the case is leveled front to back at each end. Shim the base as required to obtain level.

**Proper Use of the Hot Food Deli Service Case**

The choice of dry or moist heat and the desired food maintenance varies with the type of food, the water content of the food, other personal preferences of the food manager and the requirements of the local health authorities. The National Sanitation Foundation (NSF) recommends maintenance of a minimum of 140°F (60°C) in the food product. Your Tyler-Custom Deli Equipment, Inc. Hot Food Case is designed to enable the conscientious operator to meet the most rigorous demands for outstanding presentations and display of pre-cooked convenience foods.

Do not attempt to cook foods in the “Deli” Case. It is designed to maintain pre-cooked foods at their taste tempting best condition in a controlled heat and humidity atmosphere. The experienced operator knows that holding foods at elevated temperatures for a prolonged period of time is a delicate operation demanding operator skill, attention and desire.

Normal wet operation at desired temperatures leaves the front glass free of condensate. In the event condensate does form as the case is being brought to temperature for the day’s operation, opening the rear doors should clear the front glass quickly. Air vents are provided at each end of the door tracks as shown on this page. In the event that the condensate reappears, check to make certain that all wells being operated wet have food pans in place. It is imperative your deli has a complete compliment of food pans in each well during “Wet” operation to minimize steam loss and front glass condensation. Check the temperature of the food in the food pans to see that they are not too high, indicating the temperature in the heat well has the water at a hard boil.

**Air Vent Adjustments**

This model is equipped with two air vents; one located at each end of the rear sliding glass door opening.

Make certain that the air vents are unobstructed.
Controls and Locations

8 FOOT CASE SHOWN

1. **Pilot Light**: Glows when Thermostat is in any position other than OFF.

2. **150W Heat Lamps**: Ranges from 0° to 100°.

3. **Lower Well Heaters**: Ranges from LO to HI.
   - 4’ case has 3 wells
   - 6’ case has 5 wells
   - 8’ case has 7 wells

4. **Water Fill Valve**: To be (Fill) horizontal position during wet operation and (Drain) vertical position during dry operation.

5. **Name Plate**: Shows electrical information.

6. **Toggle Switch**: Turns on and off 60W interior top lights only.

7. **15 Amp Fuse**: For interior lighting.

8. **Electrical Junction Box**.
Steam Table Operation Instructions

**Start Up 45 Minutes Prior to Use.**

**Auto Fill Water System**

**NOTE:**
Unit must be level for system to operate properly.

1. To operate the Auto Fill systems, turn all T-handled valves to the “FILL” horizontal position. Turn the field furnished 3/8” ball valve to the “ON” fill position. It will take approximately 30 minutes for the initial fill up. But, once this is done all wells will maintain a 2” water level automatically for the rest of the days operation.

2. After all wells are full, cover all wells with deli pans. Turn all flood lamps (small black dials) to 100% (HIGH). Turn all infinite switch controls (large black dials) to #3 setting. **#3 setting is the preheat setting.** After 45 minutes set all infinite switch controls to LO setting.

   **NOTE**
   Infinite control switches for baked chicken, fried chicken and meat products should be left at the #3 setting. This is very important!

3. Now fill display pans with preheated (cooked) product only. All product must be at a minimum of 180°F going in the steam table. **Make sure all pans fit properly.**

4. Some adjustments may be required on flood lamps during operations.

   **NOTE**
   Overhear flood lamps over baked and fried chicken should be left at 100% (HIGH). This is very important!

   At the above setting all products should maintain 145°F as required by most health departments.

   **NOTE**
   There may be some condensation at start-up when loading products. Do not panic, it will go away.

**Manual Fill With Filler Hose**

1. Make sure all cutoffs (ball valves) on drain system are in the “FILL” horizontal position.

2. Fill each steam table well with 2 1/2" of water using “FILLER HOSE”. **Do not over fill!** Cover all wells with pan well covers.

3. After filling steam table wells, turn all flood lamps (small black dials) to 100% (HIGH). Turn all infinite switch controls (large black dials) to #3 setting. **#3 setting is the preheat setting.** After 45 minutes, set all infinite switch controls to LO setting.

   **NOTE**
   Infinite control switches for baked chicken, fried chicken and meat products should be left at the #3 setting. This is very important!

4. Now fill display pans with preheated (cooked) product only. All product must be at a minimum of 180°F going in the steam table. **Make sure all pans fit properly.**

5. Some adjustments may be required on flood lamps during operations.

   **NOTE**
   Overhear flood lamps over baked and fried chicken should be left at 100% (HIGH). This is very important!

   At the above setting all products should maintain 145°F as required by most health departments.

   **NOTE**
   There may be some condensation at start-up when loading products. Do not panic, it will go away.

6. To drain tubs, turn T-handled valves to the “DRAIN” vertical position. This will allow wells to drain.

   **NOTE**
   Prior to draining, turn all infinite switch controls to “OFF” position.
Double Heat Lamp Assembly - Moisture Seal Installation

- Lamp Schroud
- Mounting Plate
- Lamp Base & Socket
- Moisture Seal

Install seal here prior to inserting the lamp into the socket assembly.

60 watt "Cov-R-Guard" heat lamp

Assembly View
The sliding doors come installed from the factory in the door frame. These doors are removable for cleaning and to aid in case maintenance.

**NOTE**

**DO NOT fully immerse doors when cleaning.**

1. Remove the outer door by first sliding it to the right end of the door frame (within an inch of being closed).

2. Firmly grasp either side of the door and lift into the upper track until it clears the lower track.

3. Tilt the door so that the bottom comes out of the track.

4. Lower the door so that it separates from the upper track. The door should now be free. Next remove the inner door in the same manner.

5. To replace the doors, follow the above steps in the reverse sequence. First check to see that the sealing strips are in their proper place. Remember to insert the inner door first.
PARTS INFORMATION

Operational Parts List

<table>
<thead>
<tr>
<th>Case Usage</th>
<th>Domestic</th>
</tr>
</thead>
<tbody>
<tr>
<td>Electrical Circuit</td>
<td>115 Volt 60 Hertz</td>
</tr>
<tr>
<td>Case Size</td>
<td>4’ 6’ 8’</td>
</tr>
<tr>
<td>Fuse Holder</td>
<td>5217932 5217932 5217932</td>
</tr>
<tr>
<td>Fuse</td>
<td>5614129 5614129 5614129</td>
</tr>
<tr>
<td>Toggle Switch</td>
<td>5093834 5093834 5093834</td>
</tr>
<tr>
<td>“T” Handle*</td>
<td>5093841 5093841 5093841</td>
</tr>
<tr>
<td>Infi-Switch*</td>
<td>5093830 5093830 5093830</td>
</tr>
<tr>
<td>Reostat Switch*</td>
<td>5093836 5093836 5093836</td>
</tr>
<tr>
<td>Steam Table, assembled</td>
<td>5093832 5093832 5093832</td>
</tr>
<tr>
<td>includes Heat Element,</td>
<td></td>
</tr>
<tr>
<td>Insulation &amp; Electrical</td>
<td></td>
</tr>
<tr>
<td>Wires*</td>
<td></td>
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<tr>
<td>Steam Table, unassembled</td>
<td>5093831 5093831 5093831</td>
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<tr>
<td>Table Pan Only*</td>
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<tr>
<td>Heat Element, Wet &amp; Dry</td>
<td>5093829 5093829 5093829</td>
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<tr>
<td>Units*</td>
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<td>Heat Element, Dry Unit</td>
<td>5093837 5093837 5093837</td>
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<td>Only*</td>
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<tr>
<td>Reservoir, Auto-Fill*</td>
<td>5093842 5093842 5093842</td>
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<tr>
<td>3-Way Valve*</td>
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<tr>
<td>Red Pilot Light</td>
<td>5093833 5093833 5093833</td>
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</tbody>
</table>

* = (1) per well

For information on operational parts not listed above contact the TYLER Service Parts Department.
# Cladding and Trim Parts List

<table>
<thead>
<tr>
<th>Item Description</th>
<th>NVH</th>
<th>4’</th>
<th>6’</th>
<th>8’</th>
</tr>
</thead>
<tbody>
<tr>
<td>Top Joint Trim, BRT SS</td>
<td></td>
<td>9023104</td>
<td>9023104</td>
<td>9023104</td>
</tr>
<tr>
<td>Screw</td>
<td></td>
<td>5619204 (2)</td>
<td>5619204 (2)</td>
<td>5619204 (2)</td>
</tr>
<tr>
<td>Bumper Retainer</td>
<td></td>
<td>9025054</td>
<td>9025052</td>
<td>9025058</td>
</tr>
<tr>
<td>Bumper</td>
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</tr>
<tr>
<td>Color Band, Painted</td>
<td></td>
<td>9020989</td>
<td>9025979</td>
<td>9025980</td>
</tr>
<tr>
<td>Screw, Shoulder</td>
<td></td>
<td>9025833 (10)</td>
<td>9025833 (12)</td>
<td>9025833 (16)</td>
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<td>Color Band Backer</td>
<td></td>
<td>9025655</td>
<td>9025655</td>
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<tr>
<td>Bumper End Trim (per patch end)</td>
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<td></td>
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<tr>
<td>Front Kickplate</td>
<td></td>
<td>9024968</td>
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<td>Upper Front Cladding, Ptd.</td>
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</tr>
<tr>
<td>Screw</td>
<td></td>
<td>5183536 (6)</td>
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WARRANTY

Seller warrants that each new item of equipment and parts manufactured by Seller hereunder shall be free from defects in material and workmanship. Seller’s obligation under this warranty shall be limited solely, at Seller’s option, to repairing or replacing F.O.B. Seller’s place of business, or allowing credit for, any part which under normal and proper use and maintenance, proves defective in material and workmanship, within one year from date of original shipment, provided, that notice of any such defect and satisfactory proof thereof is promptly given to Seller and thereafter such part is returned to Seller, at its request, with transportation charges prepaid and Seller’s examination proves such part to have been defective.

This warranty does not apply: (1) to used products ordered hereunder; (2) to damage to any new product or part caused by overloading, abuse, misuse, tampering, neglect or accident, or putting to a use other than normally recommended by Seller; (3) to any product or part which shall have been repaired, or altered or assembled in any way by other than the Seller, Seller’s supplier or Seller’s installation contractor which, in the sole judgement of Seller affects the performance, stability or purpose for which it was manufactured; (4) toward payment of any removal or installation charges of warranted parts; (5) to loss of food or contents of the equipment due to failure for any reason; (6) to the condensing unit used with said equipment unless same was furnished by the Seller; (7) when operation of the equipment covered by this order is impaired due to improper drain installation. Used products are sold on an “as is” basis unless otherwise expressly stated on the face hereof. This warranty is in lieu of all other warranties (except of title), expressed or implied, including any implied warranty of merchantability or fitness for a particular purpose, and in no event shall Seller be liable for consequential or special damages. Seller makes no warranty whatsoever in respect to items not manufactured by Seller, by instead the applicable warranties, if any, of the respective manufacturers thereof shall apply.