HENNY PENNY®
Global Foodservice Solutions

Henny Penny
Cold Tops
Model CMC/CMR-103
Model CMC/CMR-104
Model CMC/CMR-105
Model CMC/CMR-106
Model CMC/CMR-107

OPERATOR'S MANUAL

LIMITED WARRANTY FOR HENNY PENNY APPLIANCES

Subject to the following conditions, Henny Penny Corporation makes the following limited warranties to the original purchaser only for Henny Penny appliances and replacement parts:

NEW EQUIPMENT: Any part of a new appliance, except lamps and fuses, which proves to be defective in material or workmanship within two (2) years from date of original installation, will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within ten (10) days after installation.

REPLACEMENT PARTS: Any appliance replacement part, except lamps and fuses, which proves to be defective in material or workmanship within ninety (90) days from date of original installation will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor.

The warranty for new equipment and replacement parts covers only the repair or replacement of the defective part and does not include any labor charges for the removal and installation of any parts, travel or other expenses incidental to the repair or replacement of a part.

EXTENDED FRYPOT WARRANTY: Henny Penny will replace any frypot that fails due to manufacturing or workmanship issues for a period of up to seven (7) years from date of manufacture. This warranty shall not cover any frypot that fails due to any misuse or abuse, such as heating of the frypot without shortening.

0 TO 3 YEARS: During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for parts, labor, or freight. Henny Penny will either install a new frypot at no cost or provide a new or reconditioned replacement fryer at no cost.

3 TO 7 YEARS: During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for the frypot only. Any freight charges and labor costs to install the new frypot as well as the cost of any other parts replaced, such as insulation, thermal sensors, high limits, fittings, and hardware, will be the responsibility of the owner.

Any claim must be represented to either Henny Penny or the distributor from whom the appliance was purchased. No allowance will be granted for repairs made by anyone else without Henny Penny's written consent. If damage occurs during shipping, notify the sender at once so that a claim may be filed.

THE ABOVE LIMITED WARRANTY SETS FORTH THE SOLE REMEDY AGAINST HENNY PENNY FOR ANY BREACH OF WARRANTY OR OTHER TERM. BUYER AGREES THAT NO OTHER REMEDY (INCLUDING CLAIMS FOR ANY INCIDENTAL OR CONSQUENTIAL DAMAGES) SHALL BE AVAILABLE.

The above limited warranty does not apply (a) to damage resulting from accident, alteration, misuse, or abuse; (b) if the equipment's serial number is removed or defaced; or (c) for lamps and fuses. THE ABOVE LIMITED WARRANTY IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING MERCHANTABILITY AND FITNESS, AND ALL OTHER WARRANTIES ARE EXCLUDED. HENNY PENNY NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY.

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SECTION 1. INTRODUCTION

1-1. COLD TOPS

The Henny Penny cold tops are full service units, designed to hold chilled or refrigerated products. The units are electronically controlled for easy use and for consistent operation.

1-2. FEATURES

- Can be matched with hot or cold merchandisers in all lengths
- Electronic Controls
- Stackable units on top of bases
- Low speed air circulation
- Easily maintained
- Fluorescent lighting with electronic ballast (CE-magnetic ballast)
- Mirrored or clear side glass
- Full service units
- Remote or self-contained condenser models
- Insulated-well with high pressure injected polyurethane foam
- Automatic defrost cycles
- Fold-down wood or plastic cutting board
- Sliding rear doors with double thermal mirrored glass
- Front glass lifts for easy cleaning

1-3. PROPER CARE

As in any unit of food service equipment, the Henny Penny cold top does require care and maintenance. Requirements for the mainte nance and cleaning are contained in this manual and must become a regular part of the operation of the unit at all times.

1-4. ASSISTANCE

Should you require outside assistance, just call your local independent Henny Penny distributor in your area, or call Henny Penny Corp. 1-800-417-8405 toll free or 1-937-456-8405.

1-5. SAFETY

The Henny Penny cold tops have many safety features incorporated. However, the only way to ensure a safe operation is to fully understand the proper installation, operation, and maintenance procedures. The instructions in this manual have been prepared to aid you in learning the proper procedures. Where information is of particular importance or safety related, the words NOTICE, CAUTION, and WARNING, are used. Their usage is described below.

SAFETY ALERT SYMBOL is used with DANGER, WARNING, or CAUTION which indicates a personal injury type hazard.

NOTICE is used to highlight especially important information.

CAUTION used without the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in property damage.

CAUTION used with the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

SECTION 2. INSTALLATION

2-1. INTRODUCTION

This section provides the installation for Henny Penny cold tops.

NOTICE

Installation of this unit should be performed only by a qualified service technician.

Do not puncture the unit with any objects such as drills or screws, or component damage or electrical shock could result.

2-2. UNPACKING

The Henny Penny Cold Top has been tested, inspected, and expertly packed to insure arrival at its destination in the best possible condition. The grids, side glass, and sliding thermal doors are packed separately inside the unit. The cabinet rests on a wooden skid and is then packed inside a heavy cardboard carton with sufficient padding to withstand normal shipping treatment.

CAUTION

To avoid damage to the components, do not lay the unit on its side. If the unit has been on its side, the unit must be in an upright position for at least 4 hours before power is applied to the unit.

Check all components, for signs of being loose or damaged, and make sure the system has refrigerant.

When moving the cold top be careful not to damage the refrigerent circuit.

NOTICE

Any shipping damage should be noted in the presence of the delivery agent and signed prior to his or her departure.

To remove the Henny Penny cold top from the carton:

1. Carefully cut banding straps.
2. Lift the carton off the unit.
3. Remove bolts securing the cold top to the skid and lift the unit off the skid.

2-2. UNPACKING (Continued)

Take care when moving the fryer to prevent personal injury or damage to the refrigeration system. The CMC-107s weigh over 700 lbs. (318 kg).

4. Peel off any protective covering from exterior of the cabinet.

5. Install the grids into unit.

6. Unpack sliding thermal doors and side glass. Install on rear and side of unit.

7. Your cold top is now ready for operation.

2-3. ELECTRICAL

The Cold Top is available as a 120 VAC, 60 Hz. or 230VAC, 50 Hz., single phase unit, both for domestic and international use. The data plate, located beside the power cord, specifies the correct electrical supply. The Cold Tops are shipped with cord and plug, and requires a grounded receptacle with a separate electrical line protected by a fuse or circuit breaker of the proper rating. Position the unit so the power cord receptacle is accessible.

To avoid electrical shock, this appliance must be equipped with an external circuit breaker which will disconnect all ungrounded (unearthed) conductors.

Refer to the table below for electrical ratings:

Model No.	Volts	Amps	Phase	Max. Fuse Size
CMC-103	120	7.7	1	15
CMC-103	230	4.5	1	15
CMC-104	120	7.7	1	15
CMC-104	230	4.5	1	15
CMC-105	120	8.6	1	15
CMC-105	230	6.0	1	15
CMC-106	120	8.6	1	15
CMC-106	230	6.0	1	15
CMC-107	120	9.5	1	15
CMC-107	230	7.7	1	15

2-4. LOCATION

Place the cold tops in an area where product can be loaded and unloaded without interruption. For proper operation, level the unit by adjusting the bolts under the base, and leave 3 feet (91.44 cm) clearance behind the unit for ventilation and service.

For maximum efficiency, units should be operated in an air-conditioned environment, with maximum air temperature of 75° F (24° C), and 55% relative humidity.

CAUTION

Wait at least 4 hours before plugging the unit into an electrical supply. The gases and oils in the refrigeration system needs to settle before operating the compressor, or damage to the compressor could result.

2-5. REFRIGERANT INFORMATION

UL Specs

	Refrigerant Type	Amount of Refrig.	Design Pressure High	Design Pressure Low
CMC-103	R22	1.5 lbs (0.680 kg)	440psig (30.3 bar)	162 psig (11.2 bar)
CMC-104	R22	1.5 lbs (0.680 kg)	440psig (30.3 bar)	162 psig (11.2 bar)
CMC-105	R22	2.5 lbs (1.134 kg)	440psig (30.3 bar)	162 psig (11.2 bar)
CMC-106	R22	2.5 lbs (1.134 kg)	440psig (30.3 bar)	162 psig (11.2 bar)
CMC-107	R22	2.5 lbs (1.134 kg)	440psig (30.3 bar)	162 psig (11.2 bar)

CE Specs

CMC-103	R134A	1.65 lbs (0.750 kg)	440psig (30.3 bar)	162 psig (11.2 bar)
CMC-104	R134A	1.87 lbs (0.850 kg)	440psig (30.3 bar)	162 psig (11.2 bar)
CMC-105	R134A	2.65 lbs (1.200 kg)	440psig (30.3 bar)	162 psig (11.2 bar)
CMC-106	R134A	3.09 lbs (1.400 kg)	440psig (30.3 bar)	162 psig (11.2 bar)
CMC-107	R134A	3.53 lbs (1.600 kg)	440psig (30.3 bar)	162 psig (11.2 bar)

2-6. DRAIN CONNECTION

The cold tops-remote (CMRs), requires 1-1/2 inch (38.1 mm) drain connection. CMCs do not require a plumbed drain.

2-7. COMPRESSOR SIZE AND LOAD

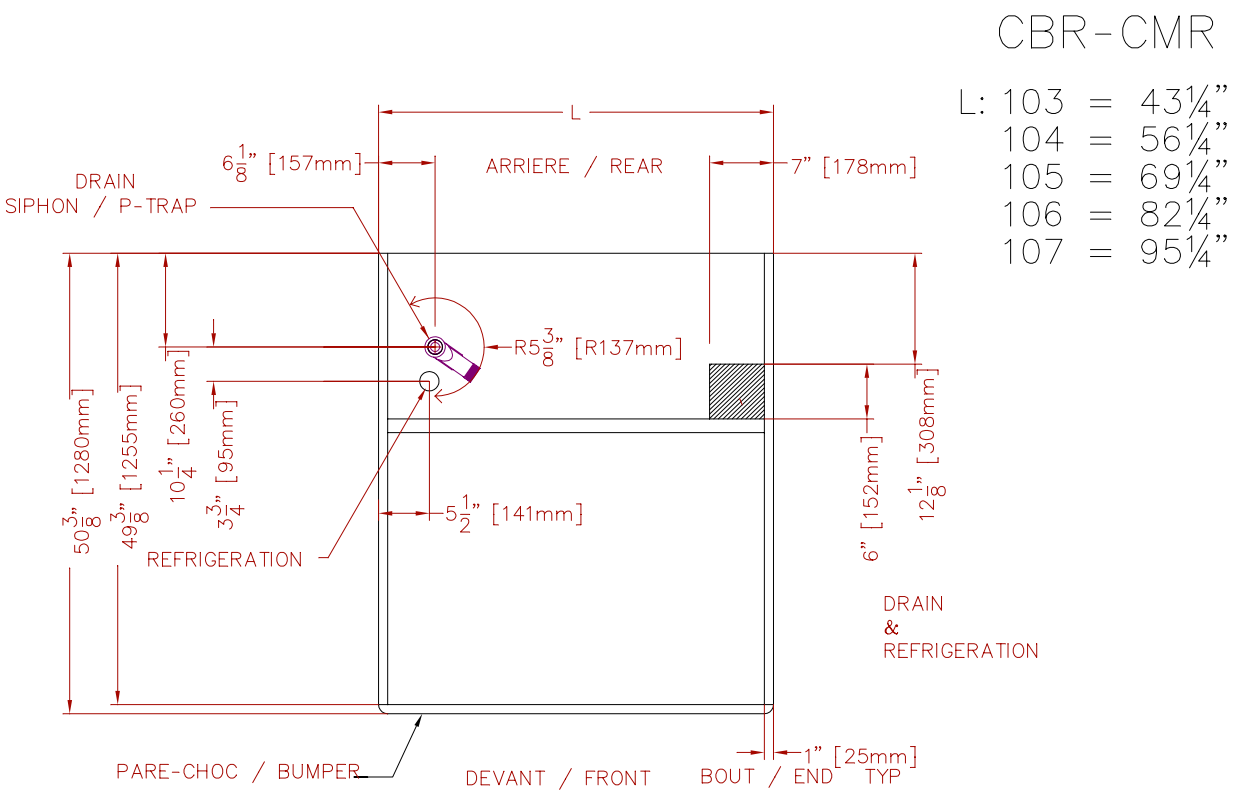
Model		CMC Motor HP		CMR Motor HP	
CMC/ CMR	BTU Load	UL R-22	CE R-134a	UL R-22	CE R-134a
103	2860	1/4	1/3	Remote Compressor Supplied By Other	
104	2860	1/4	1/3		
105	2830	1/3	1/2		
106	2830	1/3	1/2		
107	3840	1/2	1/2		

BTU load sized at evaporator temperature + 20 F or -6 C.

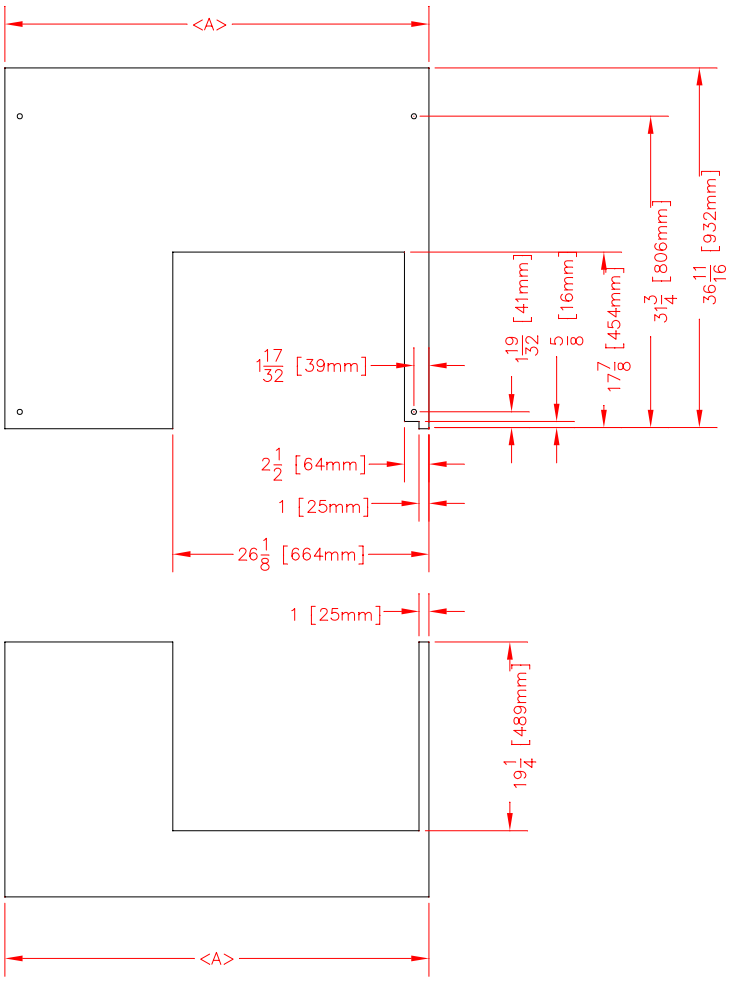
2-8. FOOT PRINT DRAWING

CMR MODELS

DRAIN& REFRIGERATION CONNECTIONS



2-9. CUT OUT DIMENSIONS FOR DRY BASE OR TABLE INSTALLATION



	A			
CMC-103	43	1/4"	1099	mm
CMC-104	56	1/4"	1429	mm
CMC-105	69	1/4"	1759	mm
CMC-106	82	1/4"	2089	mm
CMC-107	95	1/4"	2419	mm

2-10. FLOURESCENT LIGHTING AND BULB REPLACEMENT

Model	No. of Lights	Size
CMR/CMC-103	1	36 in. (.914 m)
CMR/CMC-104	1	48 in. (1.22 m)
CMR/CMC-105	1	24 in. (.610 m)
	1	36 in. (.914 m)
CMR/CMC-106	2	36 in. (.914 m)
CMR/CMC-107	1	36 in. (.914 m)
	1	48 in. (1.22 m)

UL Units

1. Pull the bulb out of the sockets.
2. Remove the bulb guard caps.
3. Install new fluorescent bulb in reverse order.

CE Units

1. Remove the bulb cover.
2. Rotate the bulb.
3. Pull the lamp out of the sockets.
4. Install new fluorescent lamp in reverse order.

2-11. COLD TOP ON A COLD BASE INSTALLATION INSTRUCTIONS

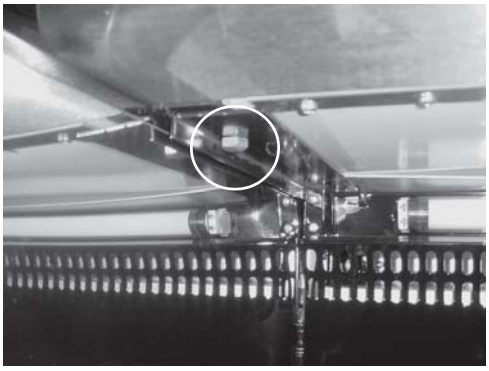


Figure 2-1

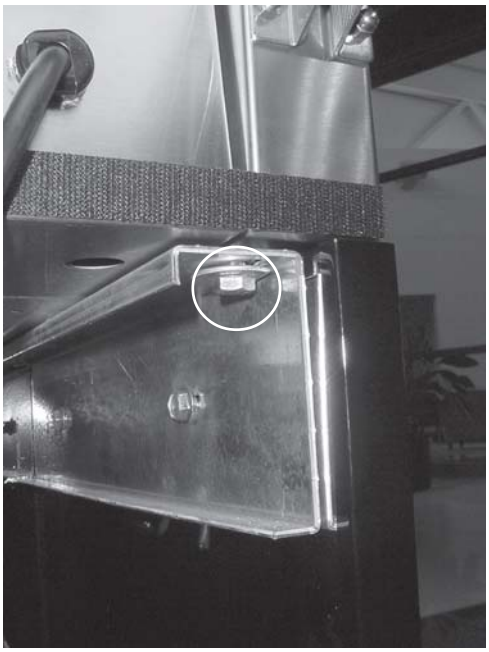


Figure 2-2

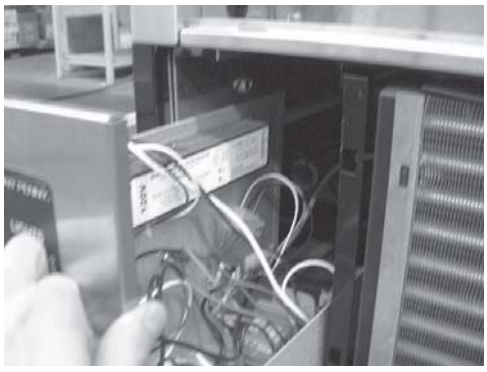


Figure 2-3

1. Remove bolts securing the Cold Top to the skid, and save bolts for later use.

2. Carefully set Cold Top on top of the Cold Base.

Take care when moving the fryer to prevent personal injury or damage to the refrigeration system. The CMC-107s weigh over 700 lbs. (318 kg).

3. Line up the 2 front holes and secure the top to the base using the bolts from step 1. Figure 2-1.

4. Locate mounting hole in right, rear corner of the units and secure the corner using one of the bolts from step 1. Figure 2-2.

5. Pull the control panel out from unit and locate the mounting hole in the left, rear corner. Secure corner with one of the screws from step 1. Figure 2-3.

6. Installation is now complete.

SECTION 3. OPERATION

3-1. INTRODUCTION

This section provides explanations of all controls, along with operating procedures and daily maintenance. Read the Introduction, Installation and Opeation Sections before operating the unit.

CAUTION

Wait at least 4 hours before plugging the unit into an electrical supply. The gases and oils in the refrigeration system needs to settle before operating the compressor, or damage to the compressor could result.

3-2. OPERATING CONTROLS

Refer to figure 3-1.

Fig. No.	Item No.	Description	Function
3-1	1	Power Switch	Turns electrical power off and on to the unit; located on the bottom of the control panel
3-1	2	Digital Display	Shows the temperatures and the information in the Technical Mode
3-1	3		Used to increase setpoint values, as well as programming values; also, automatic defrost cycles are programmed in the controls, but to manually start a defrost cycle, press and hold  for 3 seconds to start a manual defrost cycle; "DEF/SET' shows in display
3-1	4		Used to decrease setpoint values, as well as programming values
3-1	5		Press to view the setpoint temperature, or hold it for it for 4 seconds to enter the program mode; once in the Program Mode, press  to view other parameter setpoints; Press  , along with  and  to change the parameters

3-2. OPERATING CONTROLS (Continued)

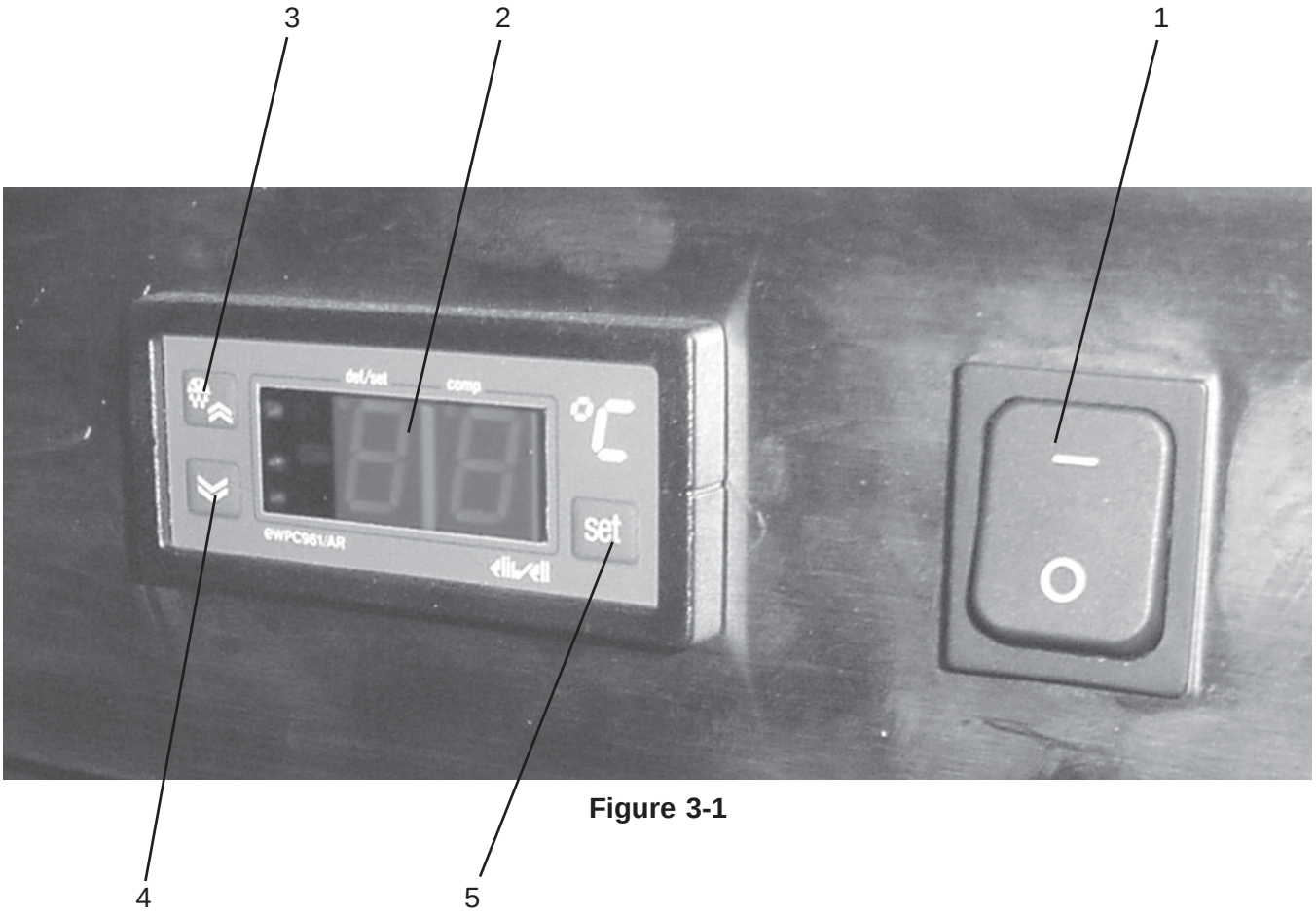


Figure 3-1

3-3. BASIC OPERATION

1. Turn power switch to ON position.

2. Wait for temperature to reach operating temperature, 34 to 38° F (1.1 to 3.3° C).

3. Place chilled product into case.

Do not block the air return and air discharge vents with product. Product temperatures may become unsafe, and increase operating costs.

Do not use mechanical devices or other means to quicken the defrosting process, other than those recommended by the manufacturer, or damage to the unit could result.

Do not use electrical appliances inside the food storage areas of the unit, unless they are of the type recommended by the manufacturer, or damage to the unit could result.

3-4. CLEANING

Weekly:

1. Remove all electrical power supplied to the unit by unplugging the power cord from the wall, or by turning off the wall circuit breaker.

2. Clean interior and exterior surfaces with a soft cloth, soap and water.

Do not use steel wool, other abrasive cleaners or cleaners/sanitizers containing chlorine, bromine, iodine or ammonia chemicals, as these will deteriorate the stainless steel, and glass material, and shorten the life of the unit.

Do not use a water jet (pressure sprayer) to clean the unit, or component failure could result.

3. Clean around the electronic controls with a soft, damp cloth.

4. Reconnect the electrical power, and unit is now ready for operation.

3-4. CLEANING (Continued)

Every 3 Months:

1. Remove all electrical power supplied to the unit by unplugging the power cord from the wall, or by turning off the wall circuit breaker.

2. Remove all product from the unit.

3. Remove the riser and trays from the unit and clean with soap and water at a sink.

4. Clean interior surfaces with a soft cloth, soap and water.

Do not use steel wool, other abrasive cleaners or cleaners/sanitizers containing chlorine, bromine, iodine or ammonia chemicals, as these will deteriorate the stainless steel, and glass material, and shorten the life of the unit.

Do not use a water jet (pressure sprayer) to clean the unit, or component failure could result.

5. Clean around light fixtures with a soft, damp cloth.

6. Reconnect the electrical power, and unit is now ready for operation.

If the power cord is damaged, have a qualified service technician replace it to prevent electrical shock or property damage.

3-5. PROGRAMMING

1. Press and hold set for 4 seconds. The "DEF/SET" light flashes in display.

Temperature Setpoint

2. Press the ▲ or ▼ to change the temperature setpoint, within 5 seconds. After 5 seconds, the last entered setpoint stays in memory.

Other Parameters

3. Press set to access the other parameters. Each press of the set accesses the next parameter. The parameters are:

d: differential (-15...15 range)

LS: lower set; lower user-access setpoint limit (-55...99 range)

CAUTION

The units are programmed to defrost 3 times a day, at 8 hour intervals, lasting 30 minutes. Do not program the setpoint temperature below 33° F (1° C), or ice build-up will decrease efficiency.

HS: higher set; upper user-access setpoint limit (-55...99 range)

CA: calibration; temperature readout offset to allow for possible error due to probe location (-15...15 range)

rP: relay protection; select relay status in case of probe defect.
"on" = compressor on in case of probe defect.
"of" = compressor off in case of probe defect

PS: protection system-short cycle; select type of compressor protection desired (the actual time delay is set with the next parameter):
"0"=delay before start - in seconds;
"1"=delay before start - in minutes;
"2"=delay after stop - in minutes;
"3"=delay between starts - in minutes

Pt: protection time; select the time delay setting for compressor protection. (0...31 range)

3-5. PROGRAMMING Continued

dS: defrost system (computation); dF=digifrost Feature; defrost start time based on total compressor running time rt=real time; defrost start frequency, based on real time

dI: defrost interval; defrost frequency in hours, based on the selection of "dS"

dE: defrost endurance; total (maximum) length of a defrost cycle, expressed in minutes. (1...99 range)

dL: display lock; temperature display is locked during a defrost cycle (0...31 range)
"n"=no (readout continues to display the actual temperature, even during a defrost cycle
"y"=yes (readout is locked)

dr: display read-out; select the type of visualization in case of temperature display lock during defrost (see prameter **dL**);
"C"=the temperature displayed at the start of a defrost is locked and does not change during this cycle;
"dF"=during the defrost "dF" is displayed.

do: defrost at power on; selects whether or not, the system goes through the defrost cycle at start-up (or after power failure)
"n"=no; "y"=yes

dd: defrost delay at power on; delay of defrost cycle, in minutes (0...99 range)

Error Code "E1"

This is the only error code in these controls. It indicates a temperature sensor failure, such as, a shorted sensor, a sensor break, or absence of sensor.

It can also indicate an under-range in the system temperature (-55).

In case of an over-range in the system temperature, "99" shows first in the display, followed by "E1".

3-6. FLUORESCENT BULB REPLACEMENT

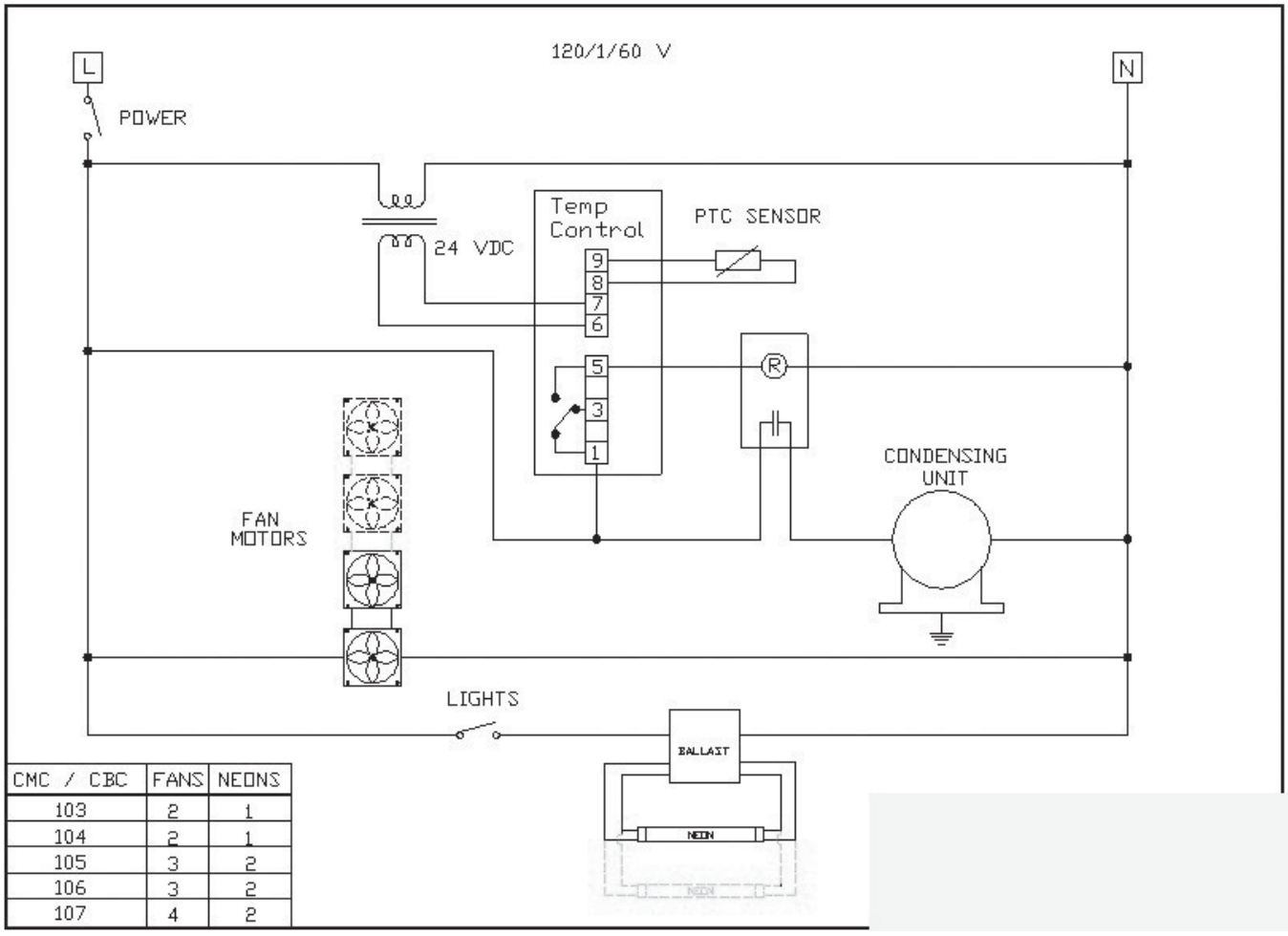
UL Units

1. Pull the bulb out of the sockets.
2. Remove the bulb guard caps.
3. Install new fluorescent bulb in reverse order.

CE Units

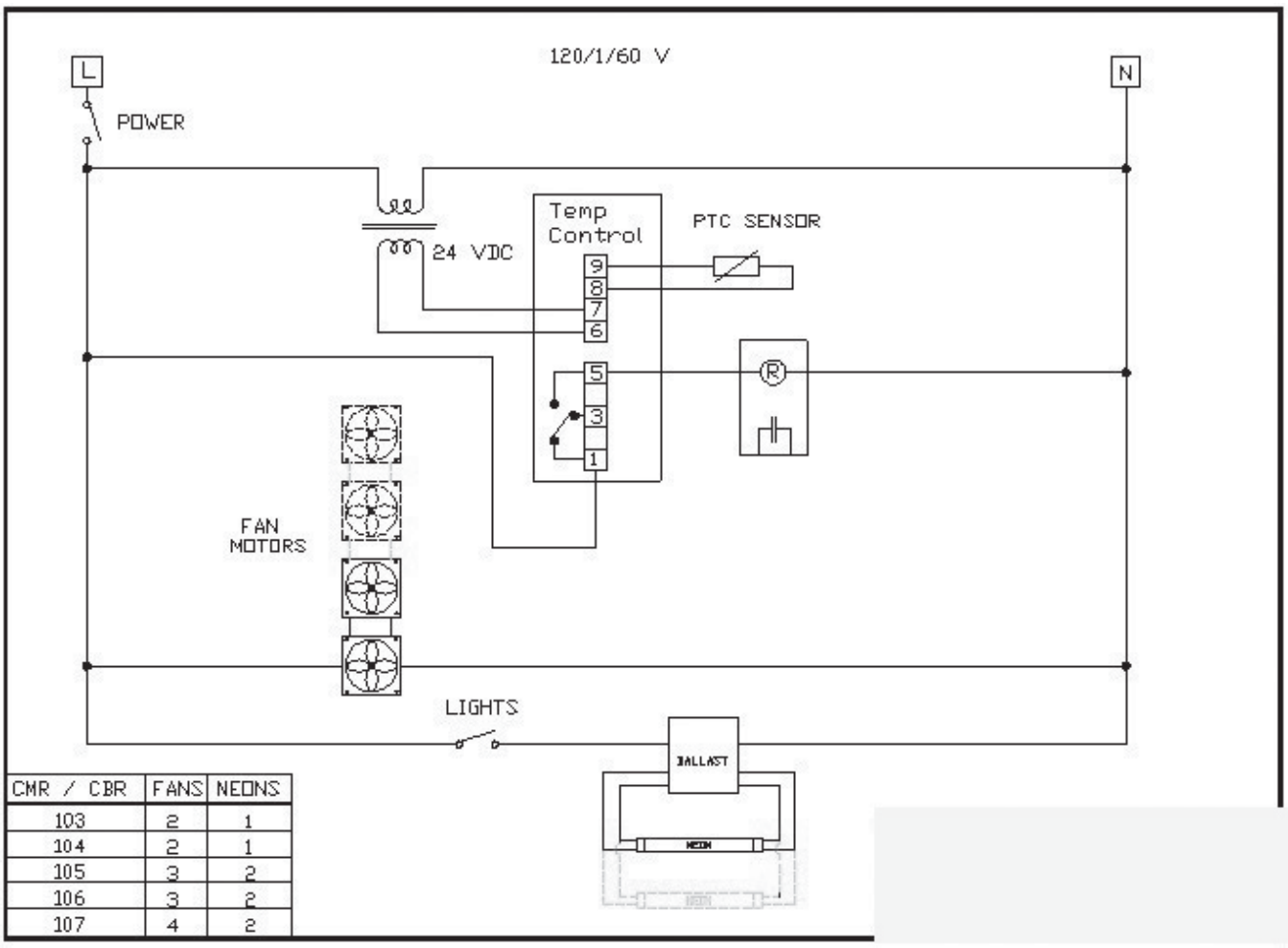
1. Remove the bulb cover.
2. Rotate the bulb.
3. Pull the lamp out of the sockets.
4. Install new fluorescent lamp in reverse order.

DIAGRAM FOR CMC MODEL

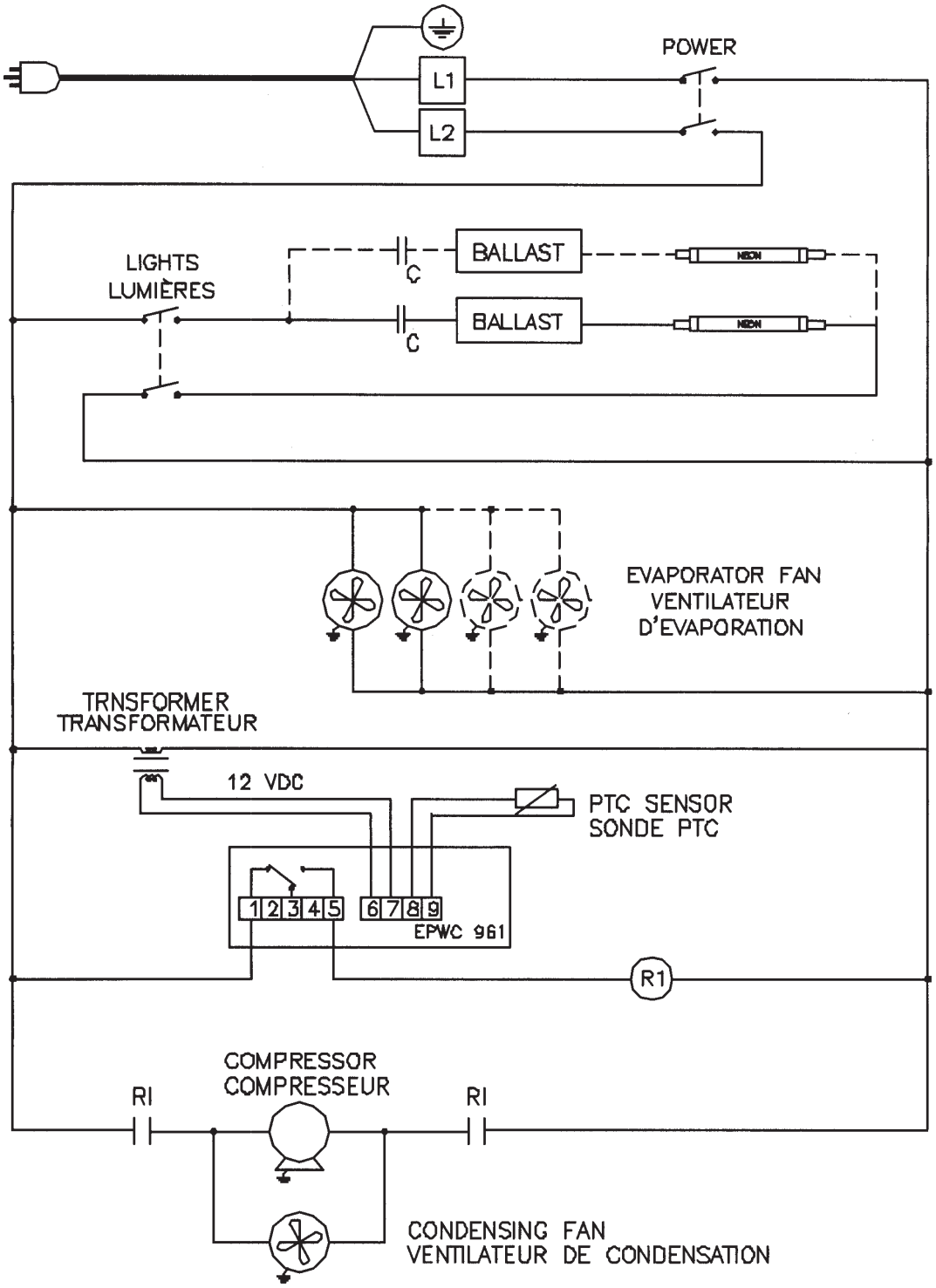


CMC / CBC	FANS	NEONS
103	2	1
104	2	1
105	3	2
106	3	2
107	4	2

DIAGRAM FOR CMR MODEL



CMR / CBR	FANS	NEONS
103	2	1
104	2	1
105	3	2
106	3	2
107	4	2



CMC / CBC	FANS	NEONS
103	2	1
104	2	1
105	3	2
106	3	2
107	4	2

230V-50Hz-1ph-CE

SECTION 4. PARTS INFORMATION

4-1. INTRODUCTION

This section identifies and lists the replaceable parts of the Henny Penny Cold Top.

4-2. GENUINE PARTS

Use only genuine Henny Penny parts in your cabinet. Using a part of lesser quality or substitute design may result in cabinet damage or personal injury.

4-3. HOW TO ORDER

Once the part you want to order has been found in the Parts List, write down the following information:

1. From the Parts List
(Sample)
Item Number 1
Part Number 56242-001
Description Side Glass-Flat-Clear

2. From the data plate
(Sample)
Product Number CMC.100
Serial Number 0001
Voltage 120V

4-4. PRICES

Your distributor has a price parts list and will be glad to inform you of the cost of your parts order.

4-5. DELIVERY

Commonly replaced items are stocked by your distributor and will be sent out when your order is received. Other parts will be ordered by your distributor from Henny Penny Corporation. Normally, these will be sent to your distributor within three working days.

4-6. WARRANTY

All replacement parts (except lamps and fuses) are covered under warranty for 90 days against manufacturing defects and workmanship. If damage occurs during shipping, notify the carrier at once so that a claim may be properly filed. Refer to warranty on the front of this section for other rights and limitations.

4-7. RECOMMENDED SPARE PARTS FOR DISTRIBUTORS

Recommended replacement parts, stocked by your distributor, are indicated with √ in the parts lists. Please use care when ordering recommended parts, because all voltages and variations are marked. Distributors should order parts based upon common voltages and equipment sold in their territory.

Item No.	Part No.	Description	Quantity 103	104	105	106	107
1	56242-001	Side Glass-Flat-Clear	2	2	2	2	2
1	56242-002	Side Glass-Flat-Mirrored - LH	1	1	1	1	1
1	56242-003	Side Glass-Flat-Mirrored - RH	1	1	1	1	1
1	56050-001	Side Glass-HP Profile- Clear	2	2	2	2	2
1	56050-002	Side Glass-HP Profile-Mirrored - LH	1	1	1	1	1
1	56050-003	Side Glass-HP Profile-Mirrored - RH	1	1	1	1	1
1	56050-006	Side Glass-HP Profile-Mirrored-Antique White - LH	1	1	1	1	1
1	56050-007	Side Glass-HP Profile-Mirrored-Antique White - RH	1	1	1	1	1
1	56050-008	Side Glass-HP Profile-Mirrored-Shadow Black - LH	1	1	1	1	1
1	56050-009	Side Glass-HP Profile-Mirrored-Shadow Black - RH	1	1	1	1	1
1	56241-001	Side Glass-Hussman (Vision Profile)-Clear	2	2	2	2	2
1	56241-002	Side Glass-Hussman (Vision Profile)-Mirrored - LH	1	1	1	1	1
1	56241-003	Side Glass-Hussman (Vision Profile)-Mirrored - RH	1	1	1	1	1
1	56239-001	Side Glass-Tyler (Advantage Profile)-Clear	2	2	2	2	2
1	56239-002	Side Glass-Tyler (Advantage Profile)-Mirrored - LH	1	1	1	1	1
1	56239-003	Side Glass-Tyler (Advantage Profile)-Mirrored - RH	1	1	1	1	1

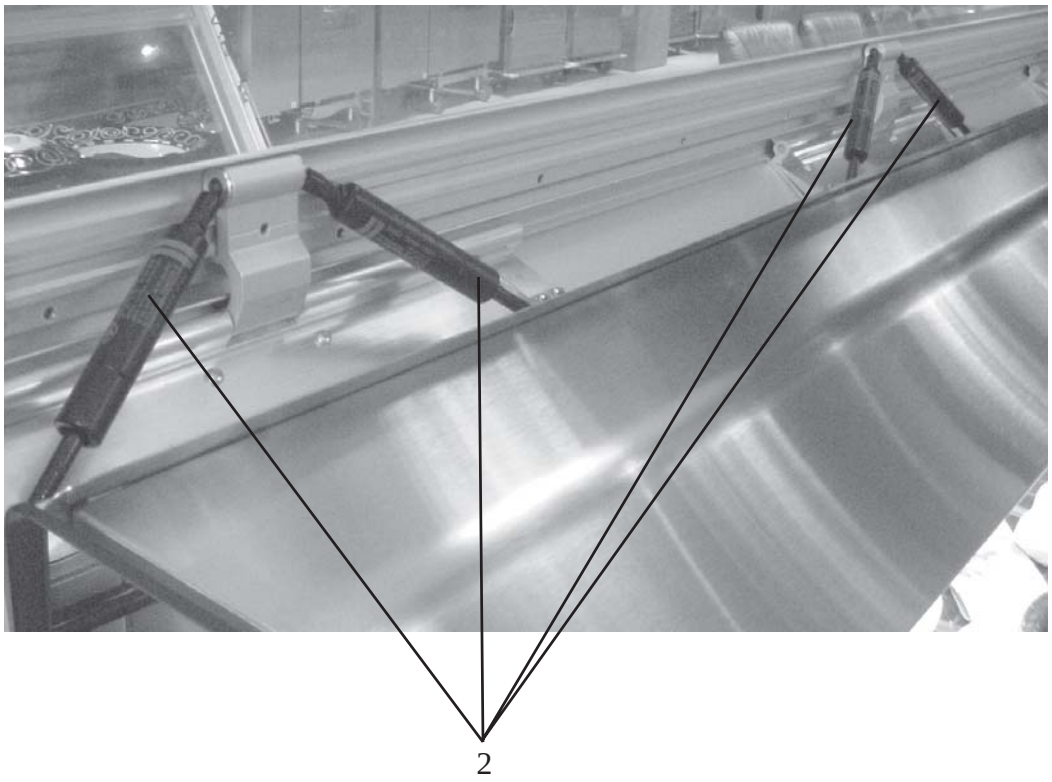
Continued on next page....

Use the chart below to identify the correct canopy glass assembly and the correct gas shock configuration. (Gas shock configuration is from left to right, customer side.)

Item No.	Part No.	Description and Type of Wells	Quantity/Strength of Gas Shocks
2	58607-001	HP (Curved Profile) - 2 well - Full Serve	2/200N, 2/300N
2	58607-002	HP (Curved Profile) - 3 well - Full Serve	4/400N
2	58607-003	HP (Curved Profile) - 4 well - Full Serve	6/300N
2	58607-004	HP (Curved Profile) - 5 well - Full Serve	6/400N
2	58607-005	HP (Curved Profile) - 6 well - Full Serve	4/400N
2	58607-006	HP (Curved Profile) - 7 well - Full Serve	2/400N, 2/500N
2	58607-016	Hussman (Vision Profile) - 2 well - Full Serve	2/400N, 2/500N
2	58607-017	Hussman (Vision Profile) - 3 well - Full Serve	2/300N, 4/400N
2	58607-018	Hussman (Vision Profile) - 4 well - Full Serve	6/300N, 2/400N
2	58607-019	Hussman (Vision Profile) - 5 well - Full Serve	4/400N, 4/500N
2	58607-020	Hussman (Vision Profile) - 6 well - Full Serve (2 per unit)	4/300N, 2/400N
2	58607-021	Hussman (Vision Profile) - 7 well - Full Serve (2 per unit)	4/400N, 2/500N
2	58607-031	Flat Profile - 2 well - Full Serve	4/300N
2	58607-032	Flat Profile - 3 well - Full Serve	4/500N
2	58607-033	Flat Profile - 4 well - Full Serve	2/300N, 4/400N
2	58607-034	Flat Profile - 5 well - Full Serve	2/400N, 4/500N
2	58607-035	Flat Profile - 6 well - Full Serve (2 per unit)	2/400N, 2/500N
2	58607-036	Flat Profile - 7 well - Full Serve (2 per unit)	2/200N, 4/300N
2	58607-046	TYLER (Advantage Profile) - 2 well - Full Serve	2/300N, 2/400N
2	58607-047	TYLER (Advantage Profile) - 3 well - Full Serve	4/200N, 2/300N
2	58607-048	TYLER (Advantage Profile) - 4 well - Full Serve	6/400N
2	58607-049	TYLER (Advantage Profile) - 5 well - Full Serve	6/500N
2	58607-050	TYLER (Advantage Profile) - 6 well - Full Serve (2 per unit)	4/500N
2	58607-051	TYLER (Advantage Profile) - 7 well - Full Serve (2 per unit)	6/300N
2	58607-061	Hussman (Vision Profile) - 3 well - Full Serve-Non-Glare	2/300N, 4/400N
2	58607-062	Hussman (Vision Profile) - 5 well - Full Serve-Non-Glare	4/400N, 4/500N
2	58607-063	Hussman (Vision Profile)-7 well-Full Serve-Non-Glare (2 per unit)	4/400N, 2/500N
2	58607-064	Flat Profile - 3 Well - Non-Glare	4/500N
2	58607-065	Flat Profile - 5 Well - Non-Glare	2/400N, 4/500N
2	58607-066	Flat Profile - 7 Well - Non-Glare (2 per unit)	2/200N, 4/300

Item No.	Part No.	Description	Quantity 103	104	105	106	107
3	MS01-366*	Gasket - Handle - Canopy Glass (order per foot)	-	-	-	-	-

*not shown



Item No.	Part No.	Description	Quantity 103	104	105	106	107
√ 1	56878	Gas Shock Tool	-	-	-	-	-
2	56343-001	Gas Ram - 100N	See chart on page 4-3				
2	56343-002	Gas Ram - 200N	See chart on page 4-3				
2	56343-003	Gas Ram - 300N	See chart on page 4-3				
2	56343-004	Gas Ram - 400N	See chart on page 4-3				
2	56343-005	Gas Ram - 500N	See chart on page 4-3				

RECOMMENDED PARTS LIST

Item No.	Part No.	Description	Quantity 103	104	105	106	107
1	23967	Refrigeration unit 1/4 HP - CMC-103/104	1	1	-	-	-
1	23969	Refrigeration unit 1/3 HP - CMC-105/106	-	-	1	1	-
1	23968	Refrigeration unit 1/2 HP - CMC-107	-	-	-	-	1
2	23973	Evaporator-152-24 - CMC/CMR-103	1	-	-	-	-
2	23971	Evaporator - CMC/CMR-104	-	1	-	-	-
2	23972	Evaporator - CMC/CMR-105	-	-	1	-	-
2	23970	Evaporator - CMC/CMR-106	-	-	-	1	-
2	23996	Evaporator - CMC/CMR-107	-	-	-	-	1
√ 3	23979	Therm. Expansion Valve (R22)-CMC/CMR-103/104/105/106	1	1	1	1	-
√ 3	23980	Therm. Expansion Valve (R22)-CMC/CMR-107	-	-	-	-	1
√ 4	23981	Filter Drier	1	1	1	1	1
5	23982	Moisture & Liquid Indicator - 1/4”-SAE-male	1	1	1	1	1
6	23983	Kit -Fan & Blade - 4-1/2” black	1	2	2	2	2
√ 7	23985	Electronic Control-Eliwell-Complete-12V-EWPC961	1	1	1	1	1
	65045	Front cover & Bezel-Eliwell Control - F	1	1	1	1	1
√	65046	Sensor/Probe-Eliwell-120V/12V	1	1	1	1	1
√	65047	Transformer-Eliwell-120V12V	1	1	1	1	1
	65048	Control & Bracket-Eliwell-120V/12V	1	1	1	1	1
√ 8	23986	Sylvania Quicktronic Ballast	1	1	1	1	1
√ 9	23998	Fluorescent Light F25T8-835-36”-CMC/CMR-103/105/106/107	1	-	1	2	1
√ 9	23991	Fluorescent Light F32T8-SP35-48”-CMC/CMR-104/107	-	1	-	-	1
√ 9	23992	Fluorescent Light F17T8-SP35-24” -CMC/CMR-105	-	-	1	-	-
10	23993	White Socket for Neon Light	2	2	4	4	4
√ 11	24146	Magnetic Contactor-120V-20A-2 pole	1	1	1	1	1
√ 12	24147	Power Switch - Fan/Light - 125V	1	1	1	1	1
13	23999	Plastic Protector-Fluorescent Light-48”-CMC/CMR-104/107	-	1	-	-	1
13	24144	Plastic Protector-Fluorescent Light-36”- CMC/CMR-103/105/106/107	1	-	1	2	1
13	24145	Plastic Protector-Fluorescent Light-24”- CMC/CMR-105	-	-	1	-	-
14	37224	Cutting Board - 3 Pan	1	-	-	1	2
14	58574	Cutting Board - 4 Pan	-	1	-	-	-
14	37399	Cutting Board - 5 Pan	-	-	1	-	-
14	58567	Cutting Board - RH - 6 Pan	-	-	-	1	-
15	14634	Kit - Gasket & Seal - CMC/CMR-10X	1	1	1	1	1
16	67019	Panel - Rear Access - 3-well	1	-	-	1	1
16	67020	Panel - Rear Access - 3-well - CE	1	-	-	-	-
16	21950	Panel - Rear Access - 4-well	-	1	-	-	-
16	67018	Panel - Rear Access - 4-well - CE	-	1	-	-	-
16	21951	Panel - Rear Access - 5-well	-	-	1	-	-
16	67017	Panel - Rear Access - 5-well - CE	-	-	1	-	-
16	58550	Panel - Rear Access - 7-w/o Cord	-	-	-	-	1
17	67215	Cap - Protective End - Fluorescent Light	2	2	4	4	4