



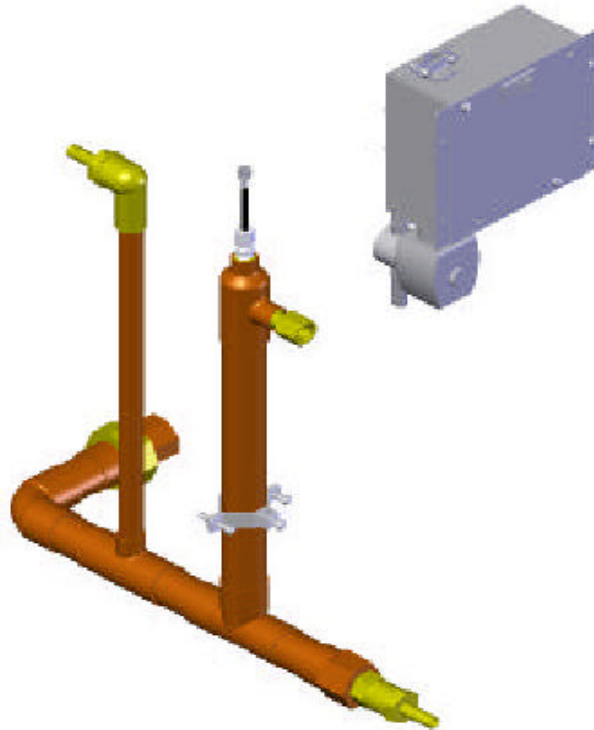
The Vollrath Company, L.L.C.
1236 North 18th Street
P.O. Box 611
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Telephone 920 457-4851

AUTO-FILL

INSTALLATION AND OPERATING INSTRUCTIONS

Model Number(s):

26316 – 120 Volts, 16 Watts



Auto-fill System

Thank you for purchasing this Vollrath product. Before installing and operating this product, read and familiarize yourself with the following installation and operating instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.**

WARNING

ELECTRIC SHOCK, FIRE OR BURN INJURIES CAN OCCUR IF THIS EQUIPMENT IS NOT INSTALLED AND USED PROPERLY. TO REDUCE RISK OF INJURY:

- **Have the product installed by qualified service personnel.**
- **Power hook-up must match the nameplate rated voltage.**
- **Unit should only be used in a plumb and level position.**
- **Do not spray controls or outside of unit with liquids or cleaning agents.**
- **The Auto-fill control box must be installed in a dry location.**
- **Handle hot water carefully.**
- **Do not operate unattended.**

Function and Purpose:

This product is intended to maintain the water level in a hot food unit at a predetermined level.

Installation:

1. Have the unit installed only by qualified service personnel. This unit must be installed in accordance with any local and national plumbing codes. **A shut-off valve to control the fresh water supply to this product is required.**
2. If installing this Auto-fill on a Vollrath drain manifold, cut off the pipe cap from the end of the drain manifold assembly that is on the opposite end of from the main drain valve.
3. Unscrew from the auto fill assembly the threaded piece of the union fitting. Solder the female end to the now open end of the drain line from step 2.
4. Mount the Auto-fill plumbing assembly to the drain manifold assembly at the union connection created in step 3. **For proper operation assure that the fill tube and overflow tube are vertical and parallel to the drain manifold.**
5. Mount the auto-fill control box at any close and convenient dry location with access to 120-volt electrical service. This must be a location that is accessible to turn the Auto-fill system ON/OFF as needed

Note: Approximately 12 feet of flexible hose has been provided with this assembly. Confirm your layout prior to cutting the hose for the most efficient use of your material. The flexible hose will be used to connect the fresh water supply to the Auto-fill control, the Auto-fill control to the control assembly and the drain overflow to an open floor drain.

6. Using a section of the flexible hose and clamps provided, pipe from fresh water source to the inlet side of the water valve mounted on the auto-fill control box. **The inlet side of the water valve is stamped/marked with “IN”.**
7. Using another section of the flexible hose and clamps provided, plumb from the outlet side of the water valve to the check-valve inlet on the auto-fill plumbing assembly. The check-valve has been provided as part of the auto-fill assembly to prevent back-flow.
8. Using a section of the remaining hose, pipe from the overflow fitting to an open floor drain leaving an air gap between the hose and the drain to prevent contaminating the water in the hot foot unit.
9. Connect the end of the sensor wire from control box to the sensor at the top of the auto-fill plumbing assembly. The sensor wire is one half of the twin wire lead from the control box. The end of the sensor wire with the ring terminal must be connected to the probe.
10. Loosen the white compression fitting and press the probe down into the auto-fill assembly. Be careful not to press the black sleeve into the compression fitting.
11. The remaining end of the twin wire lead is the ground wire. Connect the ground wire to the ground clamp on the auto-fill pipe assembly.
12. Plug the auto-fill control box into a grounded 120 Volt electrical outlet.
13. Check the main drain valve in the drain assembly. Make sure it is in the CLOSED position to prevent water from draining out. Be sure the individual well drains are in the OPEN position to allow water to fill the wells from the drain manifold.
14. Turn the fresh water supply valve on. Start with the valve in the full open position.
15. Turn on the Auto-fill system using the switch on the control assembly. **NOTE: The hot food unit must also be plugged into a grounded outlet for the auto fill system to operate.**
16. **There will be a 10-second to 20-second delay before filling.** This is normal.

NOTE: If a continuous stream of water flows out of the overflow tube when filling the unit, stop filling and drain the unit. Close the water supply valve from step 1 part way to reduce water flow. Refill unit. Continue this process until water does not flow out of the overflow when filling the unit. It is normal to have small amounts of water to begin to flow out the overflow when the unit is filled.

17. The auto-fill system may cycle on and off a few times, with delays, before the water level is stabilized. The number of cycles and delays are dependant on water pressure, number of wells filling, etc. **Do not attempt to adjust the water level until the system has fully stabilized.** When the system does not cycle on or off after a full minute, the system should be stabilized.
18. When the system is stabilized, check the water level in each of the wells. For proper water level control it is important the hot food unit be level. Each well should have approximately the same amount of water.
19. If the water level is too low, loosen (do not remove) the top part of the compression fitting on the sensor body and lift the sensor up approximately 1/8”. There will again be a delay before the system begins to fill. Allow the system to stabilize again and re-check the water level.



20. Continue the adjustment until you have the water level adjusted to the desired level. The water level should not be adjusted above 3/8” of water.
21. For most efficient heating and performance, use approximately 1/4” of water in each well.

Daily Operation:

1. Check the drain valve of the Hot Food Unit. Make sure it is in the closed position to prevent water from draining out. Generally, the valve is in the off position when the handle of the valve forms a “T” with the body of the valve.

**⚠ WARNING
BURN HAZARD**

**Hot water and steam can burn skin.
Make sure the main drain valve is closed during unit operation
to prevent hot water from draining from the well.**

2. Turn the Vollrath Auto-Fill Control on. Operate the Vollrath Hot Food Table in accordance with the Operating and Safety Instructions that were provided with the Hot Food Table.
3. At the end of the serving period, turn the Auto-fill control off **before** opening the drain valve for the Hot Food Unit. If the unit is drained with the Auto-fill on, the unit will continue to fill and will not completely drain.
4. Follow the shut down and cleaning procedures that were sent with the Hot Food Table. No special cleaning is required for the Auto-fill system.

Repair:

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the Auto-fill system or replace a damaged power cord yourself. Contact a qualified professional repair service.

Troubleshooting:

Symptom	Probable Cause
Wells are not filling with water	Check to make sure there is power supplied to the Auto-fill unit. Is the switch on? Is the water supply valve open? Reffer to the installation section and be sure all steps were followed properly.
Wells are not getting hot enough	There may be too much water in the wells. Maximum water depth should be 3/8".
No Water in the wells	The water sensor may be set too low. Loosen the set nut and raise the sensor. Refer step 16 in the installation section.
The water continues to run and the water flows out the over flow tube.	There may be a clog in the drain assembly preventing water from reaching the sensor or the drain overflow may be clogged causing an air lock in the Auto-Fill stack. Make sure drain line is open and water is able to reach the sensor. Also, make sure both the auto fill and the hot food table are plugged in and grounded.
	The sensor brobe has a black sheath. Make sure the bottom of the probe is exposed beyond the bottom of the sheath

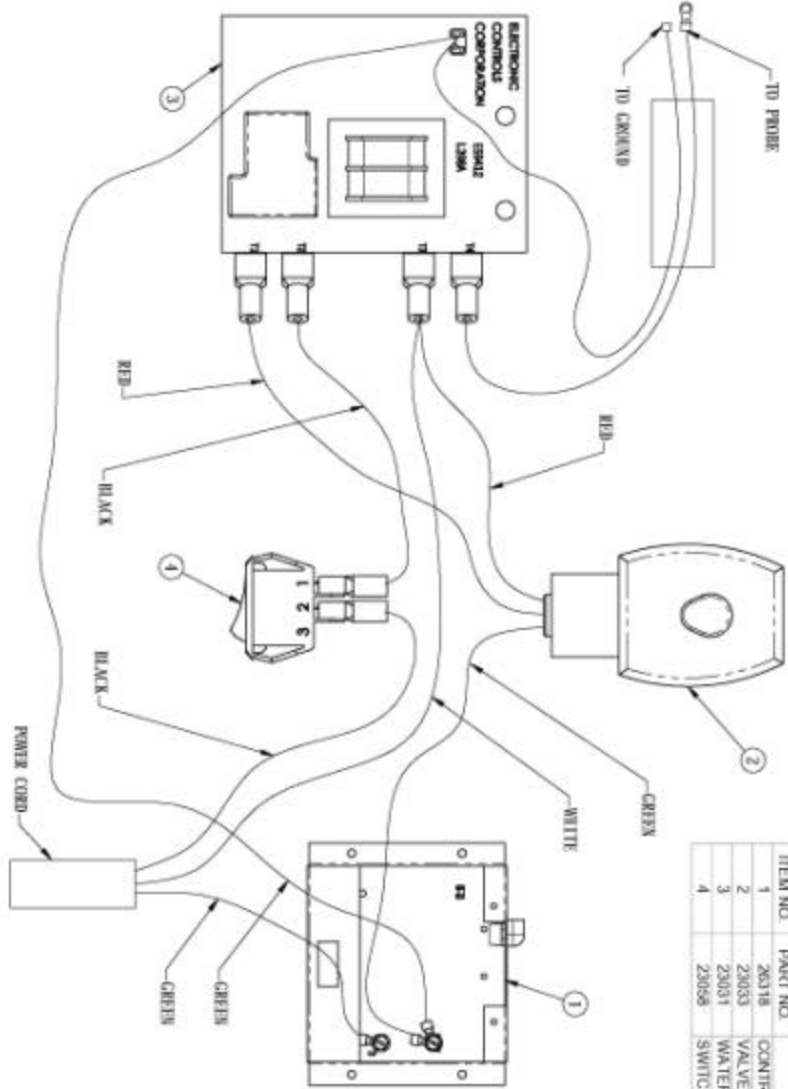
Technical Support:

Contact Vollrath Equipment Service 1-800-628-0832

Appendix A

ITEM NO.	PART NUMBER	DESCRIPTION	QTY.
2	29018	CHECK VALVE, 1/2" NPT	1
3	29019	.500 X .375 BARB FITTING	2
4	21500	PRESSURE SWAGER, 1/2" NPT	1
5	27137	SENSOR PROBE SUBASSEMBLY	1
7	26681	CLAMP, HOSE (NOT SHOWN)	4
8	26682	HOSE (NOT SHOWN)	1
11	17777	1/2" GROUND CLAMP	1

ITEM NO.	PART NUMBER	DESCRIPTION	QTY.
3	29031	WATER LEVEL CONTROL	1
4	29034	1/4 NPT X .375 BARB FITTING	2
5	29033	VALVE, AUTO-FILL	1
6	29042	STAND-OFF, .25 LONG	2
7	29058	SWITCH - ROCKER, 16A 125V	1
8	26543	CORD CONNECTOR	1
9	17951	SCREW - TRUSS HD #8-32 X 5/16"	2
10	29043	CHASE NIPPLE, 1/2" NPT	1
16	17085	POWER CORD, 120V, 5-15 PLUG (NOT SHOWN)	1
20	17971	FLAT CORD - 18AWG, CLEAR (NOT SHOWN)	1



WARRANTY INFORMATION

Warranty Policy for The Vollrath Co. L.L.C

The Vollrath Company L.L.C. warranties all products it manufactures and distributes against defects in materials and workmanship for a period of one year - except as listed below:

- Refrigeration compressors – 5 year warranty
- Replacement parts – 90 (ninety days) on the part only
- Fry pans and coated cookware – 90 (ninety days)

Jacob's Pride Collection

The Vollrath co. L.L.C. offers a Limited Lifetime Warranty to all products in our Jacob's Pride Collection.

- NSF certified One-piece dishers
- One-Piece Tongs
- Heavy-Duty One-Piece Ladles
- Nylon Handle Whips
- One-Piece Skimmers
- Classic Select & Intrigue cookware

All warranties cover normal use and service only and are void if the product has been damaged by accident, neglect, improper use or other causes not arising out of defects in material or workmanship. The Vollrath Company shall not be liable for loss of use of the product or other incidental or consequential costs, expenses or damage incurred by the purchaser.

Warranty work must have prior approval from The Vollrath Company L.L.C.