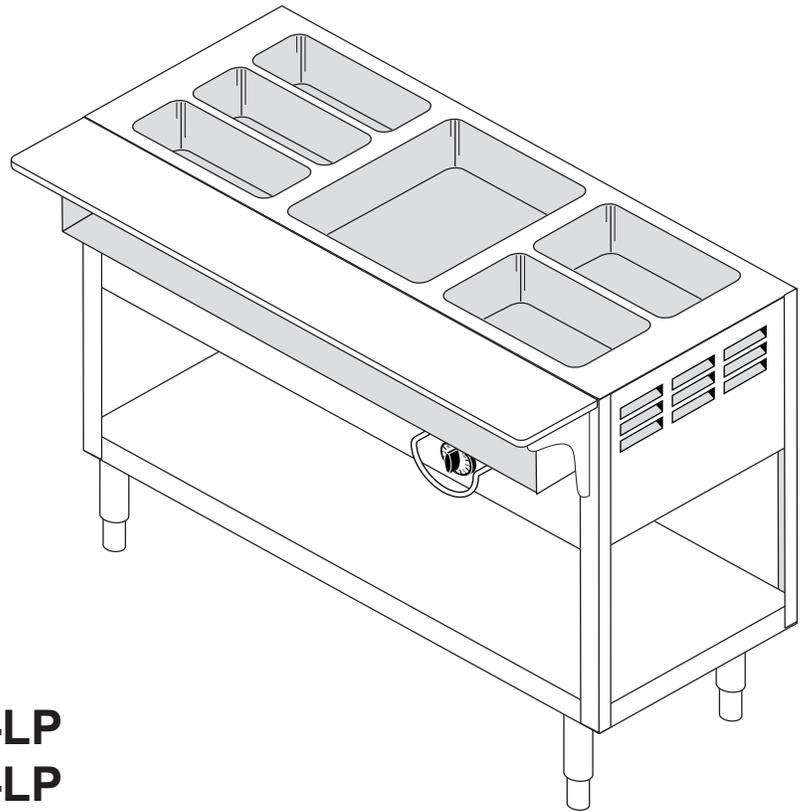




# Service Manual

## **GAS OPERATED WETBATH FOODWARMERS**



### **MODELS**

<b>WB302-NAT</b>	<b>WB302-LP</b>
<b>WB303-NAT</b>	<b>WB303-LP</b>
<b>WB304-NAT</b>	<b>WB304-LP</b>
<b>WB305-NAT</b>	<b>WB305-LP</b>

**Please read this manual completely before attempting to  
install, operate or service this equipment**

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## IMPORTANT WARNING AND SAFETY INFORMATION

### WARNING

READ THIS MANUAL THOROUGHLY BEFORE OPERATING, INSTALLING OR PERFORMING MAINTENANCE ON THE EQUIPMENT.

### WARNING

FAILURE TO FOLLOW INSTRUCTIONS IN THIS MANUAL CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH.

### WARNING

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

### WARNING

DO NOT OPERATE THIS EQUIPMENT WITHOUT PROPERLY PLACING AND SECURING ALL COVER AND ACCESS PANELS.

### CAUTION

#### Observe the following:

- Provide and maintain adequate minimum clearances from all walls and combustible materials.
- Provide and maintain adequate clearance for air openings.
- Keep the equipment area free and clear of combustible material.
- Operate equipment only on the type of electricity indicated on the specification plate.
- Retain this manual for future reference.

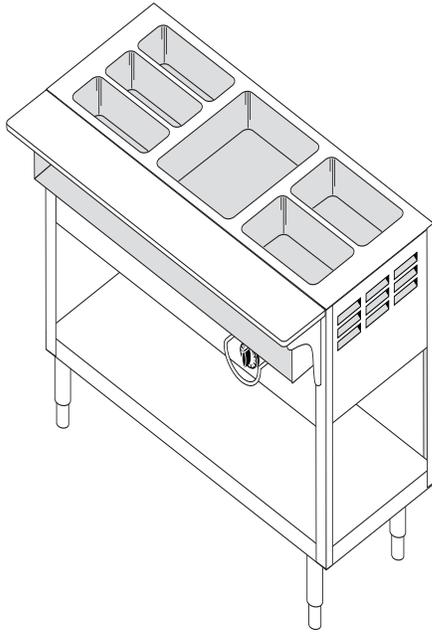
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## INSTALLATION

### Location

The unit represented in this manual is intended for indoor use only. Be sure the chosen location has a floor strong enough to support the total weight of the unit. Reinforce the floor if necessary to provide for maximum loading. For the most efficient operation, be sure to provide good air circulation inside and out.



**Figure 1.**  
**Gas Foodwarmer**

### Leveling

Be sure that the units are placed on a firm, flat surface/floor. Check for cracks in flooring or tile and avoid these areas if possible. If necessary place support pads, properly rated for the weight of the unit, to “bridge” uneven or cracked flooring. Level the unit accordingly.

### Stabilizing

Use the leg adjustments to insure that the unit is solid to the floor surface at all contact points. Insure that the unit does not “rock” when pressure is applied to the top corners.

### Gas Connection

Gas food warmers are available for natural gas and propane. All gas connections service must be performed by a certified plumber and must comply with local codes.

## MAINTENANCE

### Stainless Steel Care and Cleaning

Stainless steel contains 70-80% iron, which will rust. It also contains 12-30% chromium, which forms an invisible passive film over the steel surface and acts as a shield against corrosion. As long as the protective film remains intact, the metal will not corrode. However, if the film is broken or contaminated, outside elements can begin to breakdown the steel and begin to form rust or discoloration. To prevent rust and discoloration on stainless steel, several important steps need to be taken.

**CAUTION: Never use steel wool pads or wire brushes or scrapers. Avoid cleaning solutions that contain alkaline or chloride.**



Use alkaline based or non-chloride cleaning solutions. Anything containing chloride will damage the protective film on stainless steel. Chlorides are found in household and industrial cleaners and also in hard water and salts. If a chloride or alkaline cleaner has been used, rinse repeatedly and dry thoroughly.

Always use only soft cloths or plastic scouring pads. For routine cleaning, use warm soapy water. For stubborn stains use a non-abrasive cleanser. For heavy grease use a degreaser. For best results, rub with the grain of the steel.

Pitting and cracking are early signs of stainless steel breakdown. But special stainless steel cleaners can restore and preserve the protective film. If signs of breakdown appear, thoroughly clean and dry all surfaces. Begin regular application of a high quality stainless steel cleaner according to the manufacturer's instructions. Again, always rub with the grain of the steel for best results.

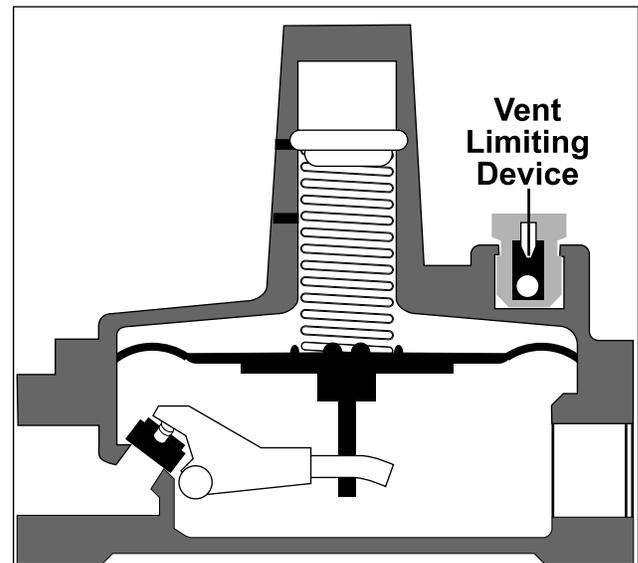
**CAUTION: Never use an acid-based cleanser! Be sure to clean all food products from any stainless surface. Many food products contain acid, which can deteriorate the finish. Common foods include tomatoes, peppers and other vegetables.**



### WARNING

**THE GAS SUPPLY MUST BE TURNED OFF AND DISCONNECTED AT ALL TIMES DURING MAINTENANCE OR REPAIR FUNCTIONS.**

### Gas Regulators



**Figure 2.**  
**Typical Gas Regulator**

A regulator (see Figure 2) is a device for maintaining a constant safe, operating pressure between a gas source and a gas appliance. A regulator works independently of supply pressure and flow.

Installation, service and repair of gas regulators must be performed by qualified, certified maintenance personnel.

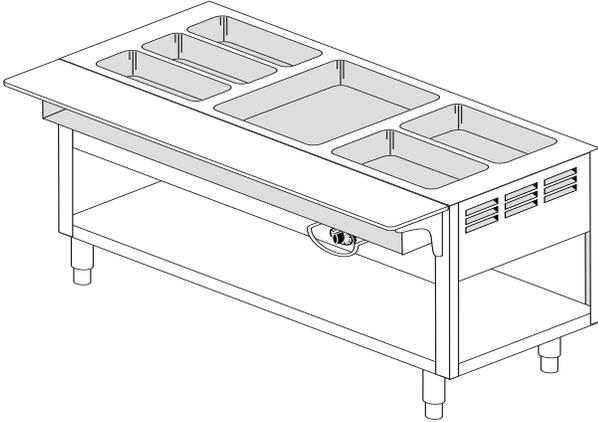
The Vent Limiting Device is standard on the regulators. The vent limiter limits gas levels to within the ANSI safe standard level in the event of a gas leak. It is absolutely necessary to provide and maintain free airflow around the vent limiter.

**TROUBLESHOOTING**

<b>SYMPTOM</b>	<b>CAUSE</b>	<b>REMEDY</b>
Cabinet too cold	Unit won't light	Turn gas on (Direct burn units)
	Unit won't light	Light pilot light
	Pilot light won't stay lit	Replace thermocouple (Safety valve units) Adjust pilot flame (Direct burn units)
Cabinet too warm	Flame set too high	Turn gas valve down
Water in bottom of unit	Drain hose plugged	Clear drain hose
	Drain hose loose or disconnected from drain pan	Tighten or connect drain hose.

## PARTS REPLACEMENT

### Gas Valve Replacement.

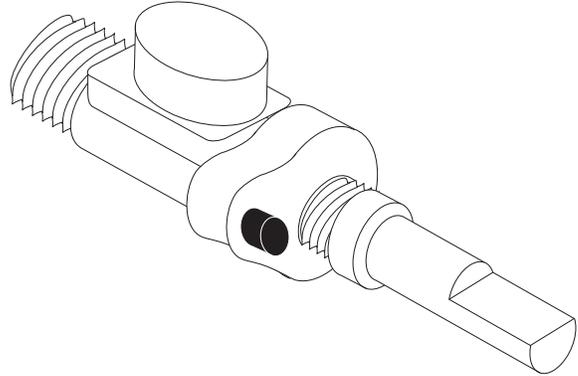


**Figure 3.**  
**Location of gas valves**

#### General

The gas valve is located in front on the control panel below each pan (see Figure 3).

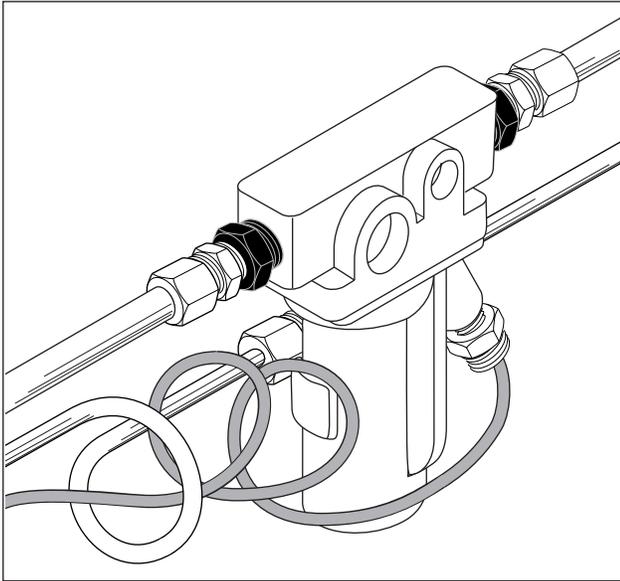
1. Shut the gas supply to the unit off.
  2. Remove the galvanized burner liner.
  3. Remove the knob.
  4. Remove the mounting screws.
  5. Disconnect the burner tube from the valve.
- CAUTION:** *Do not kink the burner tube when moving it out of the way.*
6. Remove the valve from the manifold.
  7. Place gas rated thread sealer on new valve threads.



**Figure 4.**  
**Manifold with gas valve**

8. Thread the new valve onto the manifold as shown in Figure 4. Make sure it is tight.
9. Place gas rated thread sealer on the threads of the valve.
10. Reconnect the burner tube.
11. Perform pressure check for leaks.
12. Install the bottom cover.
13. Connect the unit to the gas supply.
14. Turn the gas on and light the pilot.
15. Replace the galvanized burner liner.

### Safety Valve Replacement



**Figure 5.**  
**Safety Valve**

#### General

Safety valves are mounted between the gas control valve and the burner (see Figure 5).

1. Shut off the gas supply.
2. Remove the galvanized burner liner.
3. Remove the screws that hold the bottom cover in place.
4. Disconnect gas line and pilot tube on the inlet side of safety valve.
5. Disconnect pilot tube and gas line on the outlet side of the safety valve.
6. Disconnect the thermocouple from the safety valve.

**CAUTION:** *The thermocouple line is fragile. Do not kink it.*

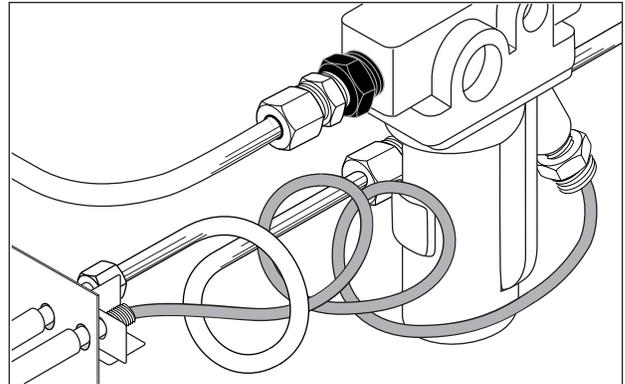
7. Remove the safety valve from the unit.
8. Install the new safety valve, mounting screws (if used) and thermocouple.

**Note:** *Do not kink the thermocouple.*

9. Apply gas approved thread sealer to all gas and pilot tube fittings.
10. Check for leaks.

11. Install the bottom cover.
12. Connect the unit to its gas supply
13. Light the pilot light.
14. Replace the galvanized burner liner.
15. Verify that the burner lights properly.

### Thermocouple Replacement



**Figure 6.**  
**Thermocouple**

#### General

The thermocouple is connected to the safety valve at one end. The probe end is near the pilot burner.

1. Shut off the gas supply.
2. Remove the galvanized burner liner from the pan.
3. Remove the screws that hold the bottom cover in place.
4. Unscrew the thermocouple from the safety valve.
5. Remove the probe end from the burner area.
6. Replace the thermocouple.

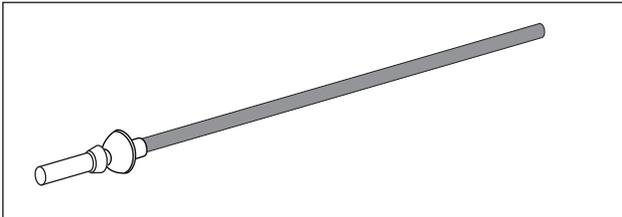
**CAUTION:** *The thermocouple line is fragile. Do not kink it.*

7. Perform leak test at safety valve fitting.
8. Install the bottom cover.
9. Turn on the gas supply.

10. Light the pilot.
11. Replace the galvanized burner liner.
12. Verify the burner lights properly.

### Pilot Replacement

#### Direct Burn Pilot

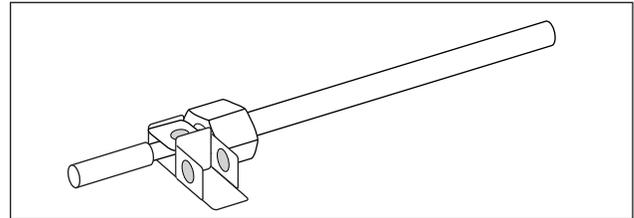


**Figure 7.**  
**Direct Burn Pilot**

The pilot, Figure 7, for a direct burn unit is connected directly to the gas supply manifold.

1. Shut off the gas supply.
2. Remove the galvanized burner liner from the pan.
3. Remove the screws that hold the bottom cover in place.
4. Remove the pilot tube from the manifold.
5. Slide the pilot tube away from the burner and out of the unit.
6. Place gas approved thread sealer on the new pilot tube fitting.
7. Replace the pilot tube.
8. Perform leak test.
9. Install the bottom cover.
10. Turn the gas supply on.
11. Replace the galvanized burner liner.
12. Light the pilot.
13. Verify that the burner will light correctly.

#### Safety Valve Pilot



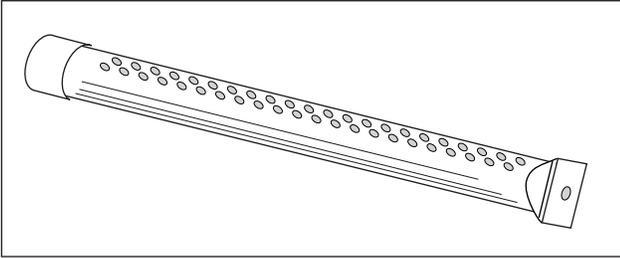
**Figure 8.**  
**Safety Valve Pilot**

On units with a safety valve the pilot, Figure 8, is connected to the safety valve.

1. Shut off the gas supply.
2. Remove the galvanized burner liner from the pan.
3. Disconnect the pilot tube from the safety valve.
4. Remove the pilot assembly from the unit.
5. Place gas approved thread sealer on new pilot tube fitting.
6. Replace pilot assembly.
7. Perform leak test.
8. Install the bottom cover.
9. Turn gas supply on.
10. Light pilot.
11. Replace the galvanized burner liner.
12. Verify that the burner lights properly.

## Burner Replacement

### Tube Burner



**Figure 10.**  
**Tube Burner**

1. Turn off the gas supply.
2. Remove the galvanized burner liner, Figure 10.
3. Remove the burner from the gas supply tube.
4. Replace the burner.
5. Turn on the gas supply.
6. Light the pilot.
7. Verify that the burner lights properly.
8. Replace the galvanized burner liner.





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