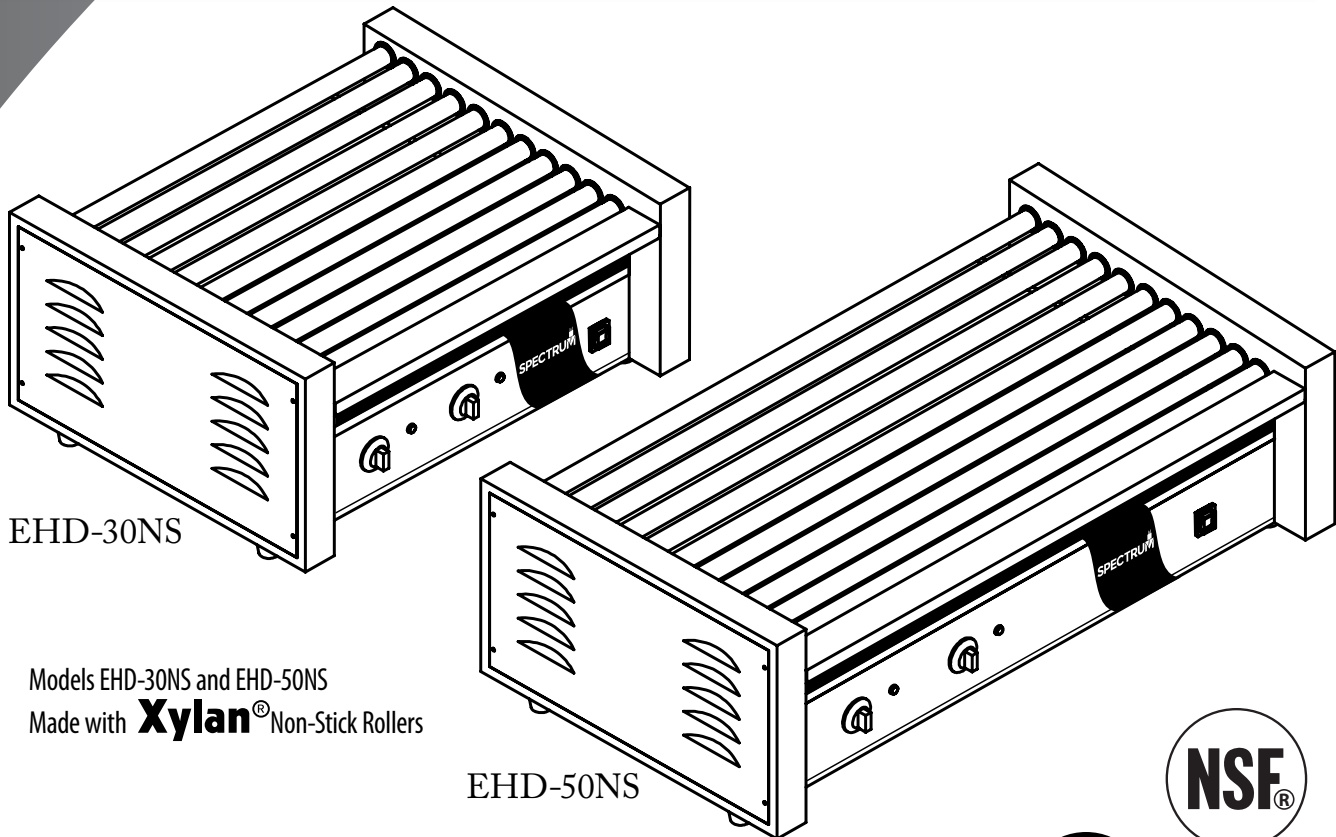




SPECTRUM

ELECTRIC COUNTERTOP ROLLSRIGHT COMMERCIAL ROLLER GRILL

Installation and Operating Instruction Manual



EHD-30NS

Models EHD-30NS and EHD-50NS
Made with **Xylan®** Non-Stick Rollers

EHD-50NS

SPECTRUM products have undergone strict product testing in order to comply with regulatory standards and specifications set by international independent, commonwealth and federal authorities.

As testimony to such compliance SPECTRUM products carry the following marks/symbols:



Model	Voltage	Power (W)	Amps	Dimensions (inches)		
				Width	Depth	Height
EHD-30NS	120V	1430W	12A	23.6"	20.5"	13.1"
EHD-50NS	120V	1760W	14.6A	35.4"	20.5"	13.1"

BEFORE OPERATING ANY EQUIPMENT, READ AND FAMILIARIZE YOURSELF WITH THESE USE AND SAFETY INSTRUCTIONS

Congratulations on your purchase of SPECTRUM commercial cooking equipment. SPECTRUM takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully. **It's important to save these instructions for future reference.**

Electric Countertop Roller Grill

Important For Future Reference

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or parts, this information is required.

Model Number

Serial Number

Date Purchased



WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY, OR DEATH. READ THE INSTALLATION, OPERATION, AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

AVERTISSEMENT: TOUTE INSTALLATION, RÉGLAGE, MODIFICATION, RÉPARATION OU ENTRETIEN INCORRECT PEUT OCCASIONNER DES DOMMAGES MATÉRIELS, DES BLESSURES GRAVES OU LA MORT. LIRE LES INSTRUCTIONS D'INSTALLATION, D'UTILISATION ET D'ENTRETIEN ATTENTIVEMENT AVANT D'INSTALLER OU DE RÉPARER CET APPAREIL.



CAUTION: THESE MODELS ARE DESIGNED, BUILT, AND SOLD FOR COMMERCIAL USE ONLY. IF THESE MODELS ARE POSITIONED SO THE GENERAL PUBLIC CAN USE THE EQUIPMENT, MAKE SURE THAT CAUTION SIGNS, WARNINGS, AND OPERATING INSTRUCTIONS ARE CLEARLY POSTED NEAR EACH UNIT SO THAT ANYONE USING THE EQUIPMENT WILL USE IT CORRECTLY AND NOT INJURE THEMSELVES OR HARM THE EQUIPMENT.

ATTENTION: CES MODÈLES SONT CONÇUS, FABRIQUÉS, ET VENDUS POUR UN USAGE COMMERCIAL SEULEMENT. SI CES MODÈLES SONT PLACÉS POUR QUE LE GRAND PUBLIC PUISSE LES UTILISER, ASSUREZ-VOUS QUE LES CONSIGNES D'ATTENTION, D'AVERTISSEMENT, ET LES INSTRUCTIONS D'UTILISATION SOIENT CLAIREMENT AFFICHÉES PRÈS DE CHAQUE UNITÉ DE SORTE QUE N'IMPORTE QUEL UTILISATEUR DE L'APPAREIL L'EMPLOIE CORRECTEMENT ET NE SE BLESSE PAS OU N'ENDOMMAGE PAS L'APPAREIL.



WARNING: A FACTORY AUTHORIZED SERVICE PROVIDER SHOULD HANDLE ALL MAINTENANCE AND REPAIR. BEFORE DOING ANY MAINTENANCE OR REPAIR, FOLLOW SERVICE SET UP ARRANGEMENT ON PAGE 11.

AVERTISSEMENT: UN TECHNICIEN AUTORISÉ PAR L'USINE DEVRA EFFECTUER TOUT L'ENTRETIEN ET LES RÉPARATIONS. AVANT DE FAIRE TOUT ENTRETIEN OU RÉPARATION, VEUILLEZ CONTACTER WINCO.



Introduction

Congratulations on the purchase of your SPECTRUM Rollright Commercial Roller Grill. Please take time to carefully read through this manual to ensure the machine is operated and maintained properly, to ensure the best possible performance from the product for many years.

SPECTRUM will not accept liability for the following if:

- The instructions in this manual have not been followed correctly.
- Non-authorized personnel have tampered with the machine.
- Non-original spare parts are used.
- The machine has not been handled and cleaned correctly.
- There is any use damage to the unit.

Immediately Inspect for Shipping Damage

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

- Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.
- If concealed damage or loss is not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to keep all contents and packaging material.

Electric Countertop Roller Grill

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Package Contents

All units come with an Operating Instruction Manual and the following:

- SPECTRUM Rollright Commercial Roller Grill
- Catch Tray

SPECTRUM prides itself on quality and service, ensuring that at the time of packing, all products are supplied fully functional and free of damage. Should you find any damage as a result of freight, please contact your SPECTRUM dealer immediately.

Unpacking the Equipment

DISPOSE OF ALL PACKAGING MATERIALS IN AN ENVIRONMENTALLY RESPONSIBLE MANNER.

1. Remove all packing materials and tape, as well as any protective plastic and cardboard, from the unit.
2. Clean any glue residue left over from the plastic or tape.
3. Place the unit in the desired position and height.

Installation and start-up must be performed by a qualified installer who has thoroughly read, understands and follows these instructions.

Please keep this manual in a safe place for future use!

NOTE

Please remember that this manual and the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

Installation

These instructions should be followed at all times. Failure to follow these instructions could result in injury to yourself and others.

TO REDUCE RISK OF INJURY OR DAMAGE TO THE UNIT:

1. Read this manual thoroughly before installation and operation. DO NOT proceed with installation and operation if you have any questions or do not understand anything in this manual. Contact your representative or the manufacturer first.

 WARNING ⚠️ AVERTISSEMENT	
Fire Hazard. Correct installation precautions, procedures and regulations must be followed. Operation and safety training is necessary for all users of this equipment.	Risque d'incendie La surchauffe des vapeurs d'huile ou de l'huile peut s'enflammer et provoquer un incendie. Surveillez la température, la qualité et le niveau d'huile. Utilisez et entretenez le système d'élimination des vapeurs d'huile.
The equipment must be installed by qualified personnel only. Correct installation precautions, procedures and regulations must be followed in order to reduce the risk of fire. Hood and fire suppression systems must be maintained per manufacturer's guidelines. Only qualified and trained personnel are to use this equipment.	Faire chauffer l'huile avec précaution. Si l'huile fume, réduire le feu. Ne pas laisser l'appareil sans surveillance. Si le feu se produit, éteindre l'appareil, couvrir jusqu'à refroidissement. Ne pas mettre l'eau dans l'huile chaude ou enflammée. Ne faites pas fonctionner avec de l'huile sous la barre d'huile. L'huile sale a un point d'éclair plus bas. Remplacer l'huile sur une base régulière. Maintenir le niveau d'huile correct. Utiliser un système d'évacuation de la vapeur d'huile (capot) pour réduire l'accumulation de graisse et d'huile sur les surfaces de paroi ou de plafond.

2. Remove the SPECTRUM Rollright Commercial Roller Grill from the packaging. Be certain that all protective plastics and residues are thoroughly cleaned from its surface.
3. Place your SPECTRUM Rollright Commercial Roller Grill on a firm level surface; the adjustable feet can assist in leveling. Local standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing, and ventilation. SPECTRUM recommends that you allow no less than 4" for a ventilation gap around the perimeter of this unit. Common sense should be used when choosing position and operation of this product.



Do not position or operate near combustible materials/flammable objects.

Ne pas placer ni faire fonctionner l'appareil près de matériels combustibles ou d'objets inflammables.

Once your Hot Dog Roller has been placed in position, be sure that the stainless steel waste tray is correctly positioned.

Une fois que votre Machine à Hot-Dog à Rouleau est mise en place, veuillez à ce que le bac à déchets en acier inoxydable soit correctement placé.

 WARNING ⚠️ AVERTISSEMENT	
Electrical Shock Hazard Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.	Risque de choc électrique Conserver l'eau et d'autres liquides de pénétrer à l'intérieur de l'appareil. Liquide à l'intérieur de l'appareil pourrait provoquer un choc électrique.
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use unit if power cord is damaged or has been modified.	Ne pas pulvériser de l'eau ou des produits de nettoyage. Le liquide pourrait contacter avec les composants électriques et causer un court-circuit ou un choc électrique. Ne pas utiliser l'appareil si le cordon d'alimentation est endommagé, ou a été modifié.

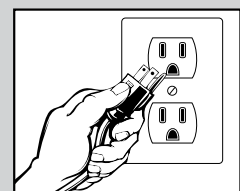
4. Once your SPECTRUM Rollright Commercial Roller Grill has been placed in position, be sure that the stainless steel catch tray is correctly positioned.
5. Proper connections and power supply are essential for efficient performance. Supply the appropriate power and connect to source; your SPECTRUM Rollright Commercial Roller Grill is now ready to turn on and operate. (For power supply please see technical specification on page 1).

Fournir l'alimentation secteur appropriée et brancher l'appareil à la source d'alimentation ; votre Machine à Hot-Dog à Rouleau est maintenant prête à être allumée et à fonctionner. (Pour l'alimentation, veuillez voir la fiche technique, page 1).

Proper Grounding · Mise à la terre correcte

This machine is provided with a three-pronged grounding plug. The outlet to which this plug is connected must be properly grounded. If the receptacle is not the proper grounding type, contact an electrician. DO NOT, under any circumstances, cut or remove the third ground prong from the power cord or use any adapter plug.

Cette machine est équipée d'une fiche à trois broches. La prise sur laquelle cette fiche est branchée doit être correctement mise à la terre. Si la prise n'est pas le type de mise à la terre, contactez avec un électricien. NE PAS, en aucun cas couper ou enlever la troisième broche de terre à partir du cordon d'alimentation ou utiliser un adaptateur.



**USE A GROUNDED OUTLET
DO NOT ADD AN ADAPTOR
TO THE PLUG**

**UTILISER UNE PRISE AVEC MISE
À LA TERRE NE PAS AJOUTER UN
ADAPTEUR SUR LA FICHE**

6. The units are wired to be used with a standard 120V/AC receptacle and may be plugged into any convenient outlet.
7. The installation of the unit must conform to the NATIONAL ELECTRIC CODE, ALL LOCAL ELECTRIC CODES AND ORDINANCES, AND ALL THE LOCAL ELECTRICAL COMPANY RULES AND REGULATIONS. Additionally, we recommend a 4" spacing surrounding the unit in order to provide adequate ventilation.

Operation

Preparing the rollers

The rollers are coated using Whitford Xylan, a superior fluoropolymer coating. It has superior resistance to wear and to all forms of abrasion. To clean, simply use a damp cloth and soapy water. For more information contact:



<http://www.whitfordww.com/industrial/xylan.html>

HOT	WARNING	AVERTISSEMENT
	Burn Hazard. When in operation, the Conveyor Toaster will be hot at the entrance to the conveyor cavity. <i>Please take extreme caution.</i>	Risque de brûlure. Ne touchez pas les surfaces chaudes ou chauffées liquid tout appareil chauffe ou en fonctionnement.
USE CAUTION WHEN TOUCHING THE UNIT.	Ne touchez pas le liquide chaud ou les surfaces de chauffage lorsque l'appareil chauffe ou en fonctionnement.	

During the manufacturing process oils are used to prevent rusting. During final processing the rollers are coated with food safe oil; however, it is strongly recommended the rollers are cleaned before use. Be sure the cooking surface is clean; using a damp cloth and soapy water, turn gently while wiping down the rollers and allow to dry.

It is recommended that the cooking surface be lightly greased before each use.

Operating the roller grill

Your SPECTRUM Rollright Commercial Roller Grill should be turned on and preheated prior to usage to allow the cooking surface to warm up; 5-7 minutes is sufficient.

To get efficient use from this unit, it is recommended that for intermittent use the energy control be turned to low when not cooking. This will assist in reducing power consumption and also allow for quicker heat response when needed.

The unit is equipped with one On/Off "POWER" (G) rocker switch. This switch only activates the rollers.

NOTE

The "POWER" switch does not activate heat. The heat is controlled by the power dials (H).

NOTE

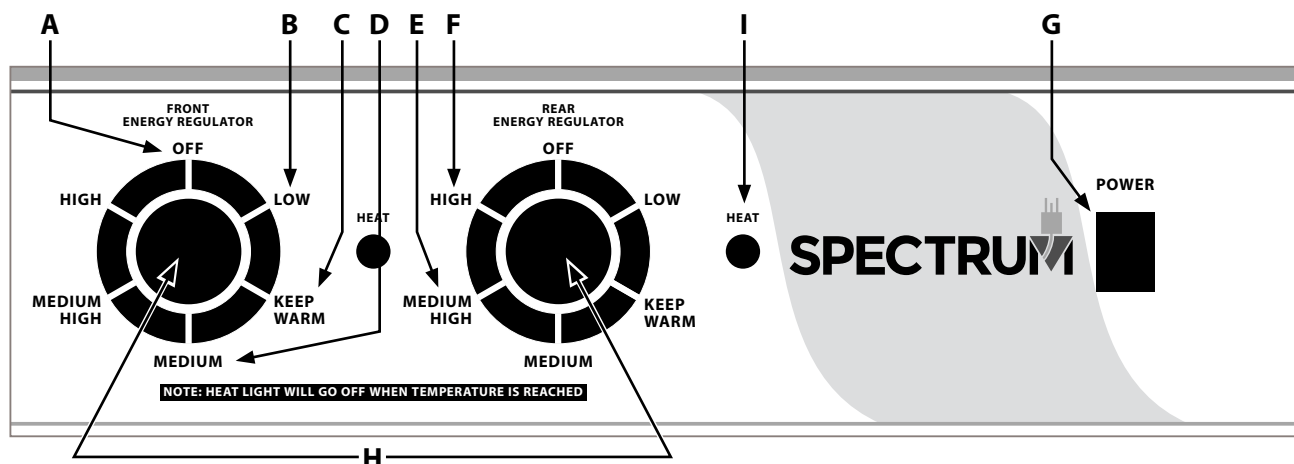
The SPECTRUM Rollright Commercial Roller Grill is separated into 2 sections: front and back. The 2 power dials independently control one section each. See below for the power dial settings:

A. Off	Heating Elements are Off
B. Low	Minimal Power / Standby
C. Keep Warm	35% Power
D. Medium	50% Power
E. Medium High	70% Power
F. High	100% Full Power

NOTE

The "HEAT" (I) indicator light on the front panel indicates that roller heating is active. If the indicator lights are off, the rollers have reached desired temperature or have been turned off.

Simply place the food products on the roller surface and cook to manufacturers specifications.



Cleaning, Care & Maintenance

To maintain the appearance and increase the service life, clean your unit daily. The SPECTRUM Rollright Commercial Roller Grill should be cleaned after each day's operation; however, the unit may require more frequent cleaning, depending on the volume of production.

 WARNING ⚠️ AVERTISSEMENT	
Burn Hazard. When in operation, the Conveyor Toaster will be hot at the entrance to the conveyor cavity. <i>Please take extreme caution.</i>	Risque de brûlure. Ne touchez pas les surfaces chaudes ou chauffées liquid tout appareil chauffe ou en fonctionnement.
USE CAUTION WHEN TOUCHING THE UNIT.	Ne touchez pas le liquide chaud ou les surfaces de chauffage lorsque l'appareil chauffe ou en fonctionnement.

1. Switch power off and disconnect from the outlet before cleaning.
2. The SPECTRUM Rollright Commercial Roller Grill should be cleaned regularly throughout use, and thoroughly cleaned after each meal period.
3. For best results clean the rollers while still warm using warm soapy water. A nylon cleaning cloth may be used, but it is recommended that you avoid scrapers made from steel or wool, as they will damage the cooking surface of the rollers. Do not use cold water. Leave the catch trays in while cleaning.
4. Using a moist cloth filled with crushed or flaked ice, wipe each tube. Wipe the tubes from each end to the center. This will keep as much of the loosened particles out of the bearings as possible. Extend the cloth as far as possible between the rollers.

 WARNING ⚠️ AVERTISSEMENT	
Electrical Shock Hazard Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.	Risque de choc électrique Conserver l'eau et d'autres liquides de pénétrer à l'intérieur de l'appareil. Liquide à l'intérieur de l'appareil pourrait provoquer un choc électrique.
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use unit if power cord is damaged or has been modified.	Ne pas pulvériser de l'eau ou des produits de nettoyage. Le liquide pourrait contacter avec les composants électriques et causer un court-circuit ou un choc électrique. Ne pas utiliser l'appareil si le cordon d'alimentation est endommagé ou a été modifié.

5. Wipe clean with another clean cloth. Continue to wipe from the end of the rollers to the center. This will reduce the grease and particles getting into the bearings and drive mechanism. This will also extend the life of the unit and the period between routine maintenance of the drive mechanism.

CAUTION

NEVER use abrasive powders or pads; these cleaners may damage the roller finish. Also, the particles may get into the drive mechanism, shortening the life of the unit.

6. Remove catch tray from unit and discard waste; clean with hot soapy water.
7. The remainder of the SPECTRUM Rollright Commercial Roller Grill can be cleaned with a damp cloth using warm, soapy water. Warm, soapy water is recommended for cleaning; prolonged use of cleaning agents may damage stainless steel.
8. **Do not immerse in water.**
Ne jamais immerger dans l'eau.
9. Do not use a hose to clean.
10. Replace the cleaned catch tray when completely dry.

Safety

SAFETY PRECAUTIONS

Before installing and operating this equipment be sure everyone involved in its operation are fully trained and aware of all precautions. Accidents and problems can result from a failure to follow fundamental rules and precautions.

- A WINCO Approved Recommended Qualified Service Technician should carry out repairs if necessary. Do not remove any components or service panels on this product.
- Allow the SPECTRUM Rollright Commercial Roller Grill to cool down after use before dismantling for cleaning; the unit will be too hot to handle immediately after use.
- Before cleaning, switch off power and disconnect power cord from the outlet.
- **Do not immerse unit in water or use hose to clean.**
Ne jamais immerger l'appareil dans l'eau ni utilisez un jet d'eau pour le nettoyer.
- If the power cord is damaged, it must be replaced by a WINCO Approved Recommended Qualified Service Technician in order to avoid a hazard.

Troubleshooting

If your SPECTRUM Rollsrigh Commercial Roller Grill does not operate, please check the following before placing a service call.

ISSUE	MIGHT BE CAUSE BY	RECOMMENDED SOLUTION
The unit is not working and the indicator light is not on	Main power supply	Check main power supply
	Power switch has not been turned on	Check that unit is correctly plugged in and turned on
	Wrong operating procedure	Refer to operating instructions
	Plug and lead are damaged	Call WINCO to make service arrangements through its Service Provider Network
	Internal wiring fault	Call WINCO to make service arrangements through its Service Provider Network
The unit is heating but the indicator light is not on	The indicator light bulb has blown	Replace the indicator light: call a service agent or qualified technician
	The unit has reached temperature	The unit is operating correctly
Indicator light is on but the unit is not heating	Faulty element(s)	Call WINCO to make service arrangements through its Service Provider Network
	Faulty energy regulator	Call WINCO to make service arrangements through its Service Provider Network
Slow heat up of the roller surfaces	Allow time to heat up	Refer to operating instructions
	Thermostat setting	Ensure that the thermostat is set correctly, also ensure the dial is not spinning on the thermostat shaft and at the wrong setting
	Faulty element(s)	Call WINCO to make service arrangements through its Service Provider Network
Rollers are not rotating	The unit is not on	Refer to operating instructions
	Motor fault	Call WINCO to make service arrangements through its Service Provider Network
	Gears and chain fault	Call WINCO to make service arrangements through its Service Provider Network

Service and Repair

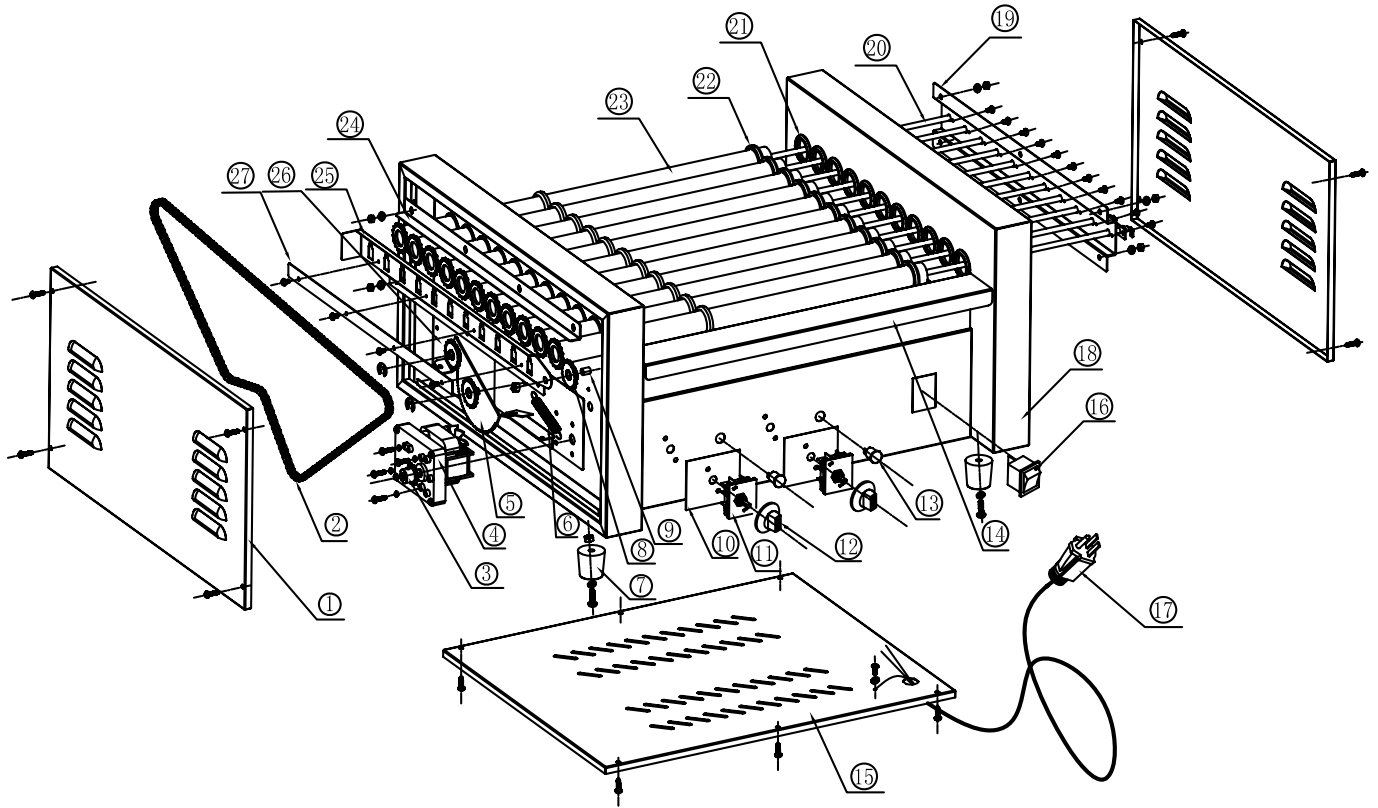
There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself.

DO NOT send unit to WINCO without first contacting our customer service department.

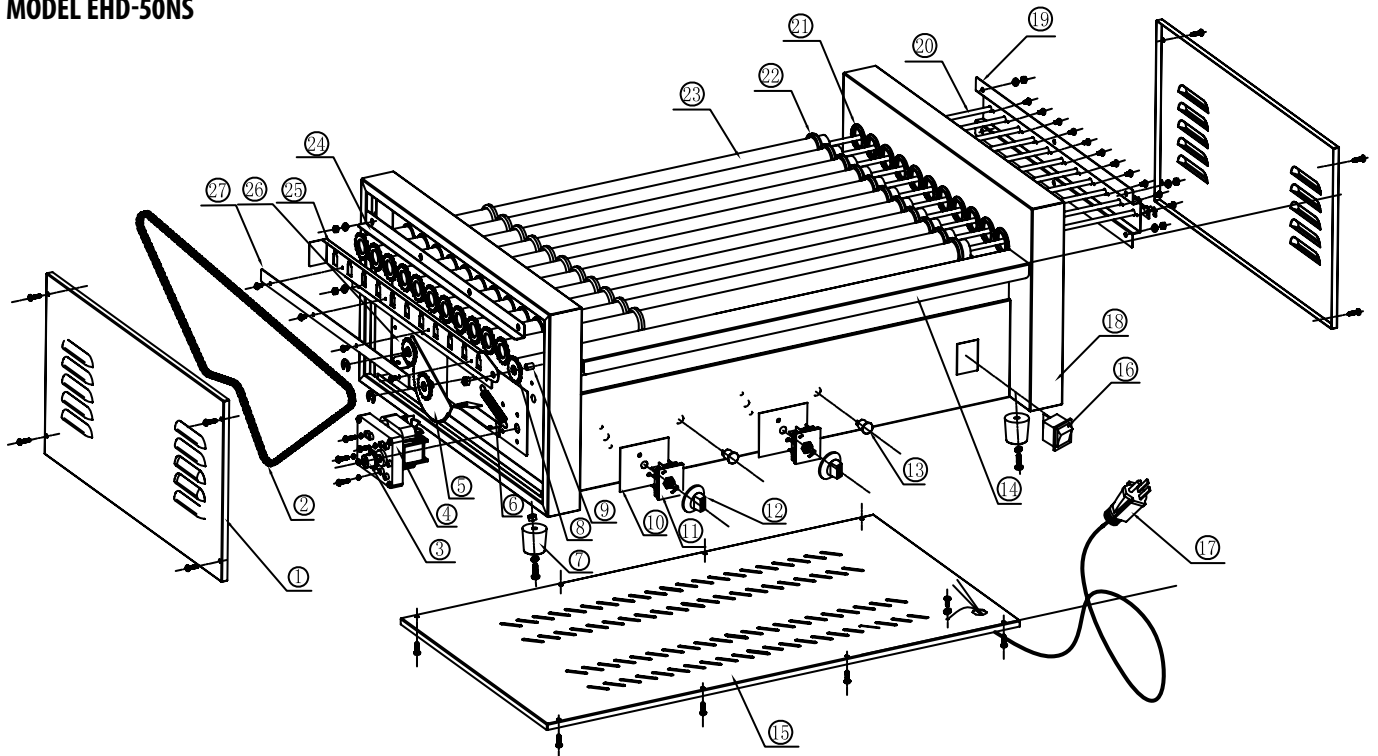
See "Limited Warranty" section on page 11 for details.

Exploded View

MODEL EHD-30NS



MODEL EHD-50NS

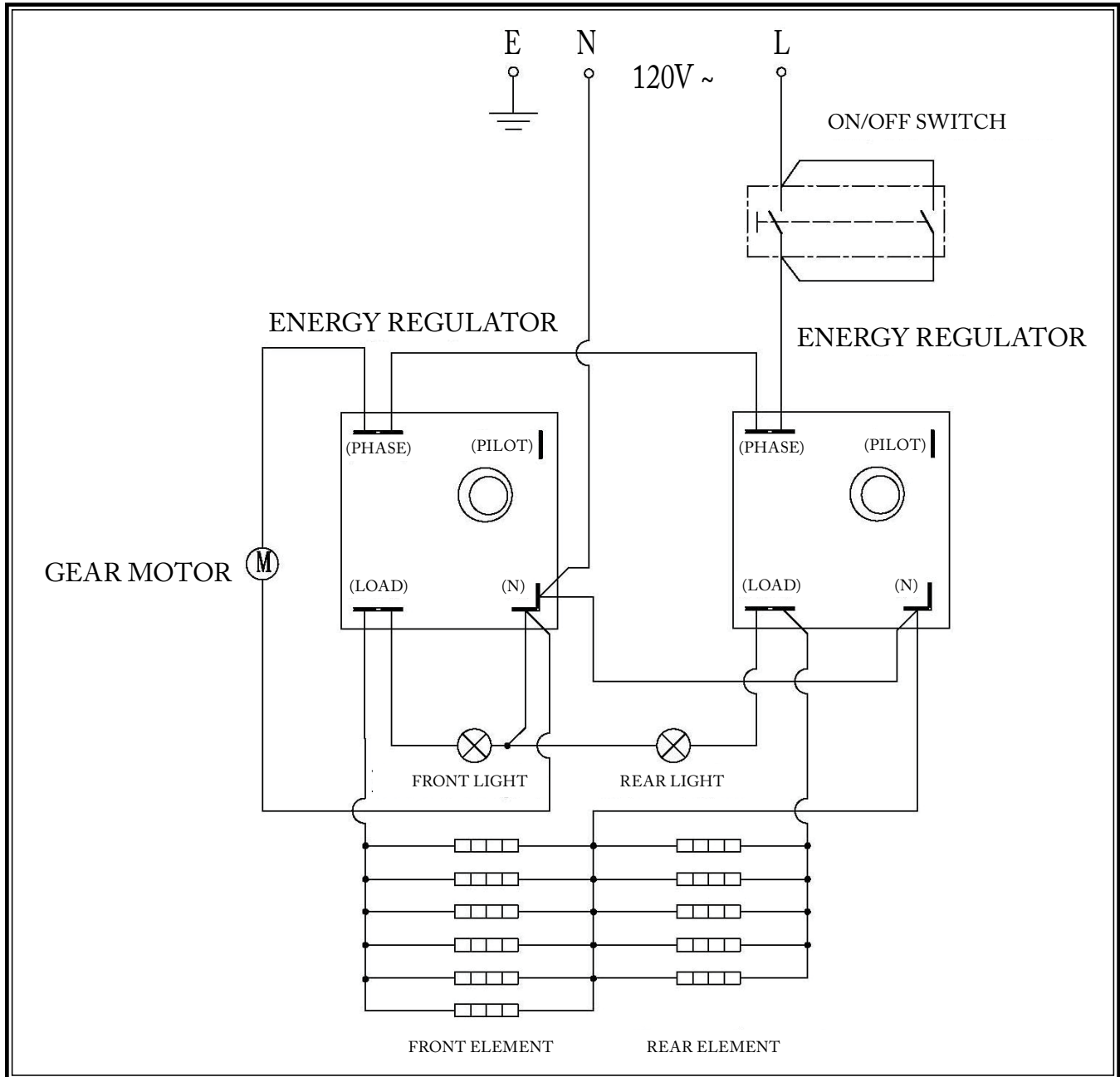


Spare Parts List

No.	Description	EHD-30NS Part #	EHD-50NS Part #	QTY
1	Side Panel	EHD-P1	EHD-P1	2
2	Chain	EHD-P2	EHD-P2	1
3	Gear (bore size:8.0)	EHD-P3	EHD-P3	1
4	Motor	EHD-P4	EHD-P4	1
5	Brake Ratchet Wheel	EHD-P5	EHD-P5	1
6	Spring	EHD-P6	EHD-P6	1
7	Feet	EHD-P7	EHD-P7	4
8	Driven Sprocket	EHD-P8	EHD-P8	3
9	Sleeve	EHD-P9	EHD-P9	1
10	Mica	EHD-P10	EHD-P10	2
11	Energy Regulator	EHD-P11	EHD-P11	2
12	Dial	EGD-P6	EGD-P6	2
13	Indicator Light (red)	EHD-P13	EHD-P13	2
14	Tray	EHD-P14-30	EHD-P14-50	1
15	Base Plate	EHD-P15-30	EHD-P15-50	1
16	On/Off Switch	EHD-P16	EHD-P16	1
17	Plug & Lead	EHD-P17	EHD-P17	1
18	Main Body Assembly	EHD-P18-30	EHD-P18-50	1
19	Bracket/R	EHD-P19	EHD-P19	1
20	Heating Element	EHD-P20-30	EHD-P20-50	11
21	Rollers Cover	EHD-P21	EHD-P21	22
22	O-Ring	EHD-P22	EHD-P22	22
23	Rollers - Non Stick	EHD-P23-30	EHD-P23-50	11
24	Chain Shield	EHD-P24	EHD-P24	1
25	Bracket/L	EHD-P25	EHD-P25	1
26	Gear	EHD-P8	EHD-P8	3
27	Element Fixing Plate	EHD-P27	EHD-P27	1

Electrical Diagram

MODEL EHD-30NS AND EHD-50NS



This circuit diagram has been provided to assist qualified electricians; only SPECTRUM service agents or qualified electricians should carry out repairs if required.

Do not remove any components or service panels on this product.

Limited Warranty

WINCO warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year. The labor warranty is one year from original installation or 18 months from actual factory shipment date, whichever date occurs first. Warranty includes on site service calls within 60 miles of an authorized service company. End user is responsible for all extra travel and mileage at prevailing rates.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. WINCO EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

WINCO'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD.

All repairs pursuant to this Warranty will be performed by an Authorized Designated WINCO Service Location during normal working hours. This warranty does not cover services performed at overtime or premium labor rates. End user is responsible for the difference between normal service rates and premium service rates.

IN NO EVENT SHALL WINCO BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

Warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered.

This warranty is not in force until such time as a properly completed and digitally signed Installation/Warranty Registration has been received by WINCO within 30 days from the date of installation.

WARRANTY SERVICE

To initiate warranty service contact: support@wincous.com or call: 973-295-3899

DO NOT send unit to WINCO without first contacting our customer service department.

REGISTER ONLINE AT:

<http://support.wincous.com>

Proof of purchase is required to extend warranty more than 1 year from date of shipment from the factory.

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. WINCO NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

Examples of items not covered under warranty, but not limited to just these items:

1. Acts of God, fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after market parts.
5. Repairs made by anyone other than a WINCO designated service provider.
6. Lubrication.
7. Expendable wear parts, adjustable feet, blown fuses, lamps, etc.
8. Cleaning of equipment.
9. Misuse or abuse.

WARRANTY REGISTRATION

SCAN THE QR CODE WITH YOUR MOBILE DEVICE



or go to

<http://support.wincous.com>

TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

