

VOLLRATH 1220 Cayenne Full Size Heat Serve Rethermalizers



VOLLRATH 1220 Cayenne Full Size Heat Serve Rethermalizers Instruction Manual

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VOLLRATH 1220 Cayenne Full Size Heat Serve Rethermalizers



Specifications

- **Item No.:** 72020, 72023, 72630, 72550
- **Model:** 1220, 1220HS, 1220, 1220
- **Description:** Full-size rethermalizer
- **Function and Purpose:** Plug NEMA 5-15P, Schuko UK

Unpacking the Equipment

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Clean any glue residue left over from the plastic or tape.
3. Place the equipment in the desired location.
4. Plug the equipment into a properly grounded electrical supply matching the nameplate rating.

Features and Controls

- **A Power Light:** Illuminates when power is ON.
- **B On/Off Switch:** Switches the equipment power ON or OFF.
- **C Heat Control:** Used to set or adjust the temperature of the well. The higher the number, the higher the temperature.
- **D Low Water Light:** Illuminates when water needs to be added to the well. Add clean fresh water if this light comes on during operation.

Operation

WARNING: Keep water level at or below the required level to prevent overflow that could cause electrical hazards.

CAUTION: Do not touch hot surfaces while the equipment is operating to prevent burns.

Rethermalize Cooked, Chilled Food:

1. Fill the well to the correct water level mark with clean fresh water. Do not overfill.
2. Preheat the water in the wells by covering them with empty food containers or covers, then turn the unit ON and set the heat control to the maximum setting. Preheat for 15 minutes.

Frequently Asked Questions (FAQ)

Q: Can this equipment be used to cook raw food?

A: No, this equipment is intended for rethermalizing and holding pre-cooked food at safe serving temperatures, not for cooking raw food.

Cayenne® Model 1220 Full-Size Heat 'N Serve Rethernalizers

Thank you for purchasing this Vollrath equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. This manual contains safety precautions which are explained below. Please read carefully.

WARNING

Warning is used to indicate the presence of a hazard that will or can cause severe personal injury or death.

CAUTION

Caution is used to indicate the presence of a hazard that will or can cause minor or major personal injury if the caution is ignored.

NOTICE: Notice is used to note information that is important but not hazard-related.

To reduce risk of injury or damage to the equipment

- Use only grounded electrical outlets that match rating on the nameplate.
- Use equipment in a flat, level position.
- Do not use an extension cord with this equipment.
- Do not plug this equipment into a power strip or multi-outlet power cord.
- Turn off, unplug and let equipment cool before cleaning or moving.
- Unplug equipment when not in use.
- Do not operate without water.
- Do not spray controls or outside of equipment with liquids or cleaning agents.
- Do not clean equipment with steel wool.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate unattended.
- Do not operate equipment in public areas and/or around children.
- Do not operate if equipment has been damaged or is malfunctioning in any way.

Item No.	Model	Description	Plug
72020	1220	Full-size rethermalizer	NEMA 5-15P
72023	1220HS	Full-size rethermalizer	NEMA 5-15P
72630	1220	Full-size rethermalizer	Schuko
72550	1220	Full-size rethermalizer	UK

FUNCTION AND PURPOSE

This equipment is intended to rethermalize containers of refrigerated, previously cooked food and hold containers of hot food at safe serving temperatures. It not intended or designed to cook raw food product. This equipment is not intended for household, industrial or laboratory use.

UNPACKING THE EQUIPMENT

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Clean any glue residue left over from the plastic or tape.
3. Place the equipment in the desired location.
4. . Plug the equipment into a properly grounded electrical supply matching the nameplate rating.

NOTICE: Damage to the equipment can occur if incorrect power is supplied to equipment.

FEATURES AND CONTROLS

- A Power Light. Illuminates when power is ON.
- B On/Off Switch. Switches the equipment power ON or OFF.
- C Heat Control. Used to set or adjust the temperature of the well.

The higher the number the higher the temperature, the lower the number the lower the temperature.

- D Low Water Light. Illuminates when water needs to be added to the well. If the light illuminates during operation, add clean fresh water to the well.
- E Water Level Marks. Indicates the correct water fill. (not pictured)

OPERATION

WARNING

Electrical Shock Hazard

Keep water level at or below the required level. If level is too high, water may overflow when the food container is inserted.

The overflow could enter the electrical compartment and cause a short circuit or electric shock.

CAUTION

Burn Hazard

Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.

- NOTICE: If using fractional size pans, adapter bars must be used to keep steam from escaping from between pans.

NOTICE: NOTICE: Monitor food temperature closely for food safety.

The United States Public Health Service recommends that hot food be held at a minimum of 140 °F (60 °C) to help prevent bacteria growth. Maintain correct water level and temperature setting. Periodically remove food container and check the water level. Add water if needed.

- NOTICE: Do not add cold food to rethermalizing or hot food.
- NOTICE: Do not operate without water.

Rethermalize Cooked, Chilled Food

1. Fill the well to the correct water level mark with clean fresh water. Do not over fill.
2. Preheat the water in the wells by covering wells with empty food containers or covers, and then turning the unit ON and setting the heat control to the maximum heat setting. Preheat for 15 minutes.
3. Place covered container(s) of chilled food into the equipment. NOTICE: To reach the required safe food temperature as quickly as possible, do not add water or remove food pans during the rethermalization process.
4. During the rethermalization process, monitor food temperatures] closely for food safety.
5. Reduce the heat setting to a level that will maintain a safe holding temperature and maintain food quality.
6. Maintain the water level at or near the water level mark. The low water indicator light illuminates when the water level is low. However, Vollrath recommends periodically (approximately 2 hours) remove the container of food and check the water level. Add hot water if needed.

Hold Cooked, Hot Food

1. Preheat the water in the wells by covering wells with empty food containers or covers, and then turning the unit ON and setting the heat control to the maximum heat setting. Preheat for 15 minutes.
Place container of hot, above 140 °F (60 °C), food into preheated equipment.
2. Reduce the heat setting to a level that will maintain a safe holding temperature and maintain food quality.
3. Maintain the water level at or near the water level mark. The low water indicator light illuminates when the water level is low. However, Vollrath recommends periodically remove the container of food and check the water level. Add hot water if needed.

When Finished Using the Equipment

1. Turn the heat control to lowest setting.
2. Press the ON/OFF switch to the OFF position. Unplug the equipment.
3. Remove the food containers. Use gloves, mitts or pot holders to protect hands.
4. Allow the equipment and water to cool completely.
5. Empty the water.
6. Clean the equipment. See "Cleaning."

CLEANING

WARNING

Electrical Shock Hazard

Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.

CAUTION

Burn Hazard

Allow equipment to cool before moving or cleaning.

NOTICE: Do not use caustic cleaning chemicals, steel wool or commercial lime removal products to clean the equipment.

NOTICE: Do not immerse the cord, plug or equipment in water or any other liquid.

1. Turn OFF and unplug the equipment.

2. When removing hot food containers from unit use gloves, mitts or pot holders to protect hands.
3. Allow the water and equipment to cool completely.
4. Empty or drain the water.
5. Use a damp cloth or sponge dipped in soapy water to clean the inside of the well and the outside of the equipment.
6. Thoroughly rinse equipment with water after cleaning.

TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
Low Water Light illuminates.	Low water in the well.	Add hot water to the well to bring to correct level.
	Pilot light malfunction.	Replace pilot light.
The ON/OFF light comes on, equipment does not heat.	Heating element malfunction.	Replace heating element.
	Thermostat control malfunction.	Replace thermostat control.
Power light malfunction.	Replace the power light.	
The equipment does not get hot enough.	Too much water in the well.	Reduce water amount to the correct level.
The equipment runs out of water in a short time.	Not using adapter bars with partial size or special shaped pans.	Use adapter bars.

SERVICE AND REPAIR

Serviceable parts are available on Vollrath.com

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to

The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.

When contacting Vollrath Technical Services, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt.

Any damages from improper use, abuse, modification or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty. For complete warranty information, product registration and new product announcements, visit www.vollrath.com. The Vollrath Company, L.L.C.
Headquarters 1236 North 18th Street

www.vollrath.com

Sheboygan, Wisconsin

- 3201 USA
- Main Tel: [800-319-9549](tel:800-319-9549) or [920-457-4851](tel:920-457-4851) Main
- Fax: [800-752-5620](tel:800-752-5620) or [920-459-6573](tel:920-459-6573) Canada
- Customer Service: [800-695-8560](tel:800-695-8560)
- Tech Services: techservicereps@vollrathco.com www.vollrath.com

Pujadas

- Ctra. de Castanyet,
- 132 P.O. Box 121
- 17430 Santa Coloma de Farners (Girona) – Spain
- Tel. +34 972 84 32 01 info@pujadas.es

Vollrath of China

- Vollrath Shanghai Trading
- Limited
- 23A, Time Square Plaza | 500
- Zhang Yang Road
- Pudong, Shanghai 200122
- Tel: 86-21-50589580


Vollrath de Mexico S. de R.L. de C.V.

Periferico Sur No. 7980 Edificio 4-E

Col. Santa Maria Tequepexpan 45600 Tlaquepaque, Jalisco | Mexico

- Tel: (52) 333-133-6767
- Tel: (52) 333-133-6769
- Fax: (52) 333-133-6768

Documents / Resources

	<p>VOLLRATH 1220 Cayenne Full Size Heat Serve Rethermalizers [pdf] Instruction Manual 1220 Cayenne Full Size Heat Serve Rethermalizers, Cayenne Full Size Heat Serve Rethermalizers, Full Size Heat Serve Rethermalizers, Heat Serve Rethermalizers, Serve Rethermalizers</p>
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References

- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

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