




VOLLRATH 17676-1 ml Well Drop in Instruction Manual

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VOLLRATH 17676-1 ml Well Drop in Instruction Manual



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.

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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:

- This equipment must be installed by a qualified person.
- Use only grounded electrical outlets that match the rated voltage on the nameplate.

NOTICE: Do NOT modify the cord or plug on the drop-in. Modifying any component may damage the drop-in or cause injury, and will void the warranty. See the specification sheet on Vollrath.com for electrical specifications.

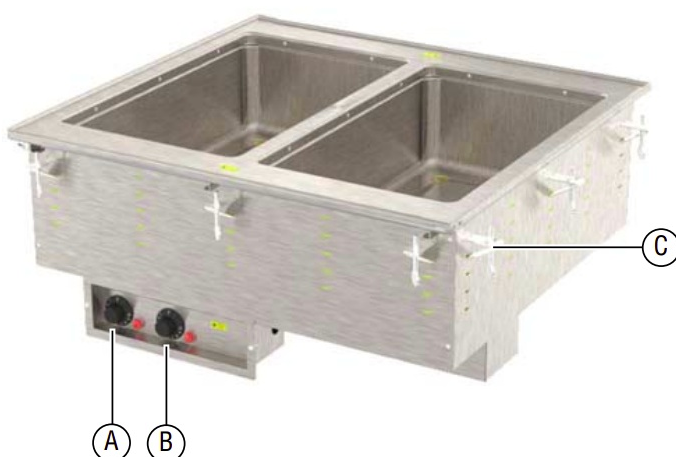
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- This equipment should only be used in a flat, level position.
- Do not spray the controls or the outside of equipment with liquids or cleaning agents.
- Keep the equipment and power cord away from open flames, electric burners or excessive heat.
- Do not use food pans deeper than 6" (15.2 cm).
- Do not operate equipment if it is damaged or malfunctioning.
- Do not operate unattended.
- Unplug and allow the equipment to cool before cleaning or moving.
- Handle hot water carefully.
- Do not clean this equipment with steel wool.

FUNCTION AND PURPOSE

This drop-in is intended and designed to hold containers of food at proper serving temperatures. Hot food stations are not intended or designed to cook raw food or to reheat prepared food. Food must be prepared and placed in food stations at proper serving temperatures.

This equipment is not intended for household, industrial or laboratory use.

FEATURES AND CONTROLS



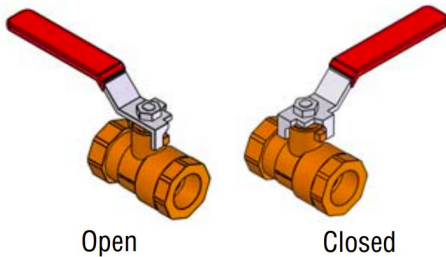
TEMPERATURE CONTROL. Used to set or adjust the temperature of the well. The larger the number the higher the temperature, the smaller the number the lower the temperature.

The "0" position is off.


B POWER INDICATOR LIGHT. Illuminates when the well is in the heating mode.

C THUMBSCREW. Secures the drop-in to the mounting surface.


D DRAIN VALVE (not shown). Used to empty water from the well(s).



OPERATION

	WARNING
	Electrical Shock Hazard Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.
Do not over fill pans or trays. Liquid could contact the electrical components and cause a short circuit or an electrical shock.	

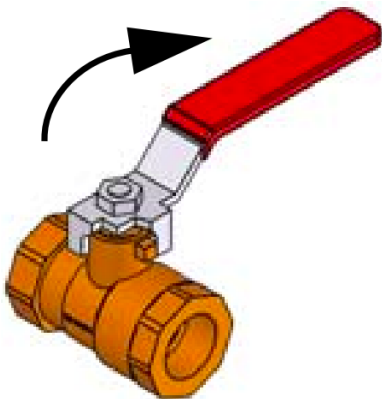
Do not over fill pans or trays. Liquid could contact the electrical components and cause a short circuit or an electrical shock.

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

NOTICE: Drop-in meets NSF4 performance standards only when using moist heat. Operation with water is required for even heating of the food product.



NOTICE: Do not use food pans deeper than 6" (15.2 cm).

1. Check the drain valve(s) to verify it is in the closed position to prevent water from draining out.



2. Fill each well with $\frac{3}{8}$ " (1 cm) of clean hot water. Do not over fill.
3. Plug electrical power cord into a outlet that matches the rated voltage on the nameplate.

4. Preheat the water in the wells by covering wells with empty food containers or covers. Turn the temperature control to the maximum heat setting. Preheat for 60 minutes.
5. Place containers of hot food, above 140 °F (60 °C), into preheated equipment.
6. Reduce heat setting to a level that will maintain a safe holding temperature and maintain food quality.
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 in needed.
7. Maintain water level during operation. Periodically (approximately every 2 hours) remove the containers of food and check the water level. Add hot water if needed.
8. Use gloves, mitts or pot holders to protect hands when removing hot food containers.

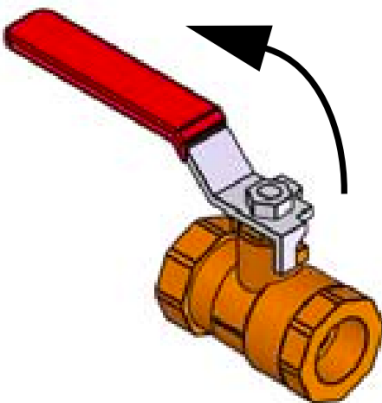
	<div style="text-align: center;"> CAUTION</div> <p>Burn Hazard Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling.</p>
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To maintain the appearance and increase the service life, clean your equipment daily.

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

Thoroughly rinse equipment with water after cleaning.

1. Turn the heat control to the “0” setting or turn the power switch (some models) to the OFF position.
2. Unplug the drop-in.
3. Use gloves, mitts or pot holders to protect hands when removing hot food containers.
4. Rotate the drain valve(s) to the open position. 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.
7. Rotate the valve to the closed position,

TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
Unit does not get to correct temperature or to a high temperature	Low or incorrect voltage to unit.	Verify that voltage rating in unit matches the source voltage. If not have qualified electrical personal install proper source voltage.
	No water or incorrect water level	Add water to correct level.

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 announcement, visit www.vollrath.com.

www.vollrath.com

The Vollrath Company, L.L.C.

1236 North 18th Street Sheboygan, WI 53081-3201 U.S.A.

Main Tel: 800.624.2051 or 920.457.4851

Main Fax: 800.752.5620 or 920.459.6573

Customer Service: 800.628.0830

Canada Customer Service: 800.695.8560

Technical Services

techservicereps@vollrathco.com

Induction Products: 800.825.6036 Countertop Warming Products: 800.354.1970

All Other Products: 800.628.0832

ITEM NUMBERS

Bain Marie

Two Pan

36500

36501208

36501240

Bain Marie

Three Pan

36502

36503208

36503240

Bain Marie

Four Pan

36504208

36504240

Bain Marie

Five Pan

36505208

36505240

Bain Marie Six

Pan

36506208

36506240

One Well

3646601

3646661

3646611

3646681

36466

3646660

3646610

3646680

36467

3646760

3646710

3646780

3646701

3646761

3646711

3646781

36471

3647160

3647110

3647180

3646601HD

3646611HD

3646611HD

3646711HD

36466HD

3646610HD

36467HD

3646710HD

36471HD

3647110HD

3646661HD

3646681HD

3646761HD

3646781HD

3646660HD

3646680HD

3646760HD

3646780HD

3647160HD

3647180HD

Two Well

3639901

3639911

3640001

3640011
36399
3639910
36400
3640010
36472
3647210
3639951
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3640051
3640071
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3640050
3640070
3647250
3647270
3639961
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3640060HD
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3647280HD

Three Well

3640401
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Four Well

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3640680

36407

3640750

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3640710

3640770

3640780

3640701

3640751

3640761

3640711

3640771

3640781

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3647450HD

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3640781HD

3640660HD

3640680HD

3640760HD

3640780HD

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Five Well

36408

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Six Well

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**Short -Sided
Two Well**

36646
3664620
3664630
36647
3664720
3664730
36640
3664020
3664030
36641
3664120
3664130
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36647HD
3664620HD
3664720HD
3664630HD
3664730HD
36640HD
36641HD
3664020HD
3664120HD
3664030HD
3664130HD

**Short-Sided
Three Well**

36648
3664820
3664830
36649
3664920
3664930
36642
3664220
3664230
36643
3664320
3664330
36648HD
36649HD
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3664920HD
3664830HD
3664930HD
36642HD
36643HD
3664220HD
3664320HD
3664230HD
3664330HD


Short-Sided

Four Well

36650
36651
3665020
3665120
3665030
3665130
36644
36645
3664420
3664520
3664430
3664530
36650HD
36651HD
3665020HD
3665120HD
3665030HD
3665130HD
36644HD
36645HD
3664420HD
3664520HD
3664430HD
3664530HD



Documents / Resources

	<p>VOLLRATH 17676-1 ml Well Drop in [pdf] Instruction Manual 17676-1 ml Well Drop in, 17676-1 ml, Well Drop in, Drop in, in</p>
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References

- [User Manual](#)

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