

VOLLRATH 72017 Cayenne Heat Serve Round Countertop Rethermalizers



VOLLRATH 72017 Cayenne Heat Serve Round Countertop Rethermalizers Instruction Manual

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VOLLRATH 72017 Cayenne Heat Serve Round Countertop Rethermalizers



Specifications

- **Model:** HS-7 (72017, 72517, 72018, 72518)
- **Capacity:** 7 Qt.
- **Plug Type:** 5-15P Schuko

Safety Precautions

Before operating the equipment, read and familiarize yourself with the safety precautions provided in the manual. Ensure safe operation by understanding and following the instructions carefully.

Function and Purpose

The thermalizer is designed to rethermalize containers of refrigerated, previously cooked food and hold hot food at safe serving temperatures. It is not suitable for cooking raw food and is not intended for household, industrial, or laboratory use.

Features and Controls

- **A. Low Water Indicator Light:** Illuminates when water needs to be added to the well.
- **B. On/Off and Heat Control Knob:** Controls equipment power and adjusts temperature settings.
- **C. Power cord receptacle**
- **D. Water Level Marks:** Indicates correct water fill level.

Operation

WARNING: Keep water level below required level to prevent overflow. Avoid electrical shock hazards.

Cayenne® Heat 'N Serve Round Countertop Rethermalizers

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.
- 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.

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 is not intended or designed to cook raw food product. It is not intended for household, industrial or laboratory use.

Item No.	Model	Description	Plug
72017	HS-7	7 Qt. Rethernalizer	5-15P
72517			Schuko
72018		7 Qt. Rethernalizer Package, with inset, hinged Kool-Touch® cover	5-15P
72518			Schuko
72021	HS-11	11 Qt. Rethernalizer	5-15P
72521			Schuko
72009		11 Qt. Rethernalizer Package, with inset, hinged Kool-Touch® cover	5-15P
72522			Schuko

FEATURES AND CONTROLS

[72017](#), [72018](#), [72021](#), [72009](#)



72517, 72518, 72521, 72522



A	Low Water Indicator Light. Illuminates when the water needs to be added to the to the well.
B	On/Off and Heat Control Knob. Turns the equipment On/Off and adjusts the temperature of the well. The higher the number the higher the temperature, the lower the number the lower the temperature.
C	Power cord receptacle
D	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: 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.
- NOTICE: The equipment may be damaged if incorrect power is supplied to the equipment.
- Plug the equipment into a properly grounded outlet that matches the voltage rating on the nameplate.

Rethermalize Cooked, Chilled Food

1. Fill the well with clean fresh water to the water fill level mark. Do not over fill.
2. Preheat the water by covering the well with a covers or empty food pan. Set the heat control to the maximum heat setting. Preheat for 15 minutes.
3. Place a covered inset 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. Vollrath recommends periodically (approximately 2 hours) removing the container of food and checking the water level. Add hot water if needed.

Hold Cooked, Hot Food

1. Preheat the water by covering the well with a covers or empty food pan. Set the heat control to the maximum heat setting. Preheat for 15 minutes.
2. Place an inset of hot, above 140 °F (60 °C), food into preheated equipment.
3. Reduce the heat setting to a level that will maintain a safe holding temperature and maintain food quality.
4. Maintain the water level at or near the water level mark. Vollrath recommends periodically removing the container of food and checking the water level. Add hot water if needed.

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.
- NOTICE: Do not use abrasive materials, scratching cleansers or scouring pads to clean the equipment. These can damage the finish.

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

TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
The low water light illuminates	Water level in the well is low	Add hot water to the well.
	There might be a problem with the pilot light.	Contact Vollrath Technical Services.
The equipment does not heat.	Heating element malfunction.	Replace heating element.
	Thermostat control malfunction.	Replace thermostat control.
The equipment does not get hot enough.	Too much water in the well.	Reduce water amount to the 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

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Documents / Resources

	<p>VOLLRATH 72017 Cayenne Heat Serve Round Countertop Rethermalizers [pdf] Instruction Manual</p> <p>72017, 72517, 72018, 72518, 72021, 72521, 72009, 72522, 72017 Cayenne Heat Serve Round Countertop Rethermalizers, 72017, Cayenne Heat Serve Round Countertop Rethermalizers, Serve Round Countertop Rethermalizers, Round Countertop Rethermalizers, Countertop Rethermalizers</p>
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References

- [User Manual](#)

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