



VOLLRATH 72050 Cayenne Heat Serve Rectangular Drop In Countertop Instruction Manual

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VOLLRATH 72050 Cayenne Heat Serve Rectangular Drop In Countertop



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Thank you

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 matching the nameplate rated voltage.
- 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.
- Unplug equipment, turn off and let it 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	Voltage	Watts	Amps	Plug
72050	T43R	Countertop dethermalizer without drain	120	1600	13.3	NEMA 5-15P
72051		Countertop dethermalizer with drain	120	1600	13.3	NEMA 5-15P
72788		Countertop dethermalizer without drain, includes one 3-hole adapter plate, three stainless steel insets, three hinged inset covers and three one-piece heavy-duty ladles	120	1600	13.3	NEMA 5-15P
72055		Countertop dethermalizer without drain, includes one 3-hole adapter plate, three stainless steel insets, three hinged inset covers and three one-piece heavy-duty ladles	120	1600	13.3	NEMA 5-20P
72056		Countertop dethermalizer with drain (Canada Only)	120	1600	13.3	NEMA 5-20P
72109	TD43R-DI	Drop-in dethermalizer with drain and remote control	120	1600	13.3	NEMA 5-15P
72112		Drop-in dethermalizer with drain and remote control	240	1600	7.7	NEMA 6-15P
72111		Drop-in dethermalizer with drain and remote control (Canada Only)	120	1600	7.7	NEMA 5-20P



72050



72051



72788



72109/72112

FUNCTION AND PURPOSE

Rethernalizers: This equipment is intended to rethermalize containers of refrigerated, previously cooked food and hold containers of hot food at safe serving temperatures.

This equipment is 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.

INSTALLATION

Countertop Models

1. Place the equipment in the desired location.
2. Plug the equipment into a properly grounded electrical supply matching the nameplate rating. Damage to the equipment can occur if incorrect power is supplied to equipment.
3. Before using this equipment it must be cleaned and dried thoroughly. See "Cleaning."

Drop-in Models

NOTICE: Installation must be performed by personal experienced with installing drop-in equipment in a commercial food service environment.

1. Cut openings for the warmer and the control box.

Component	Cut-out Opening in (cm)
Warmer	13- ¹ / ₄ x 27- ¹ / ₂ (33.6 x 69.8)
Control Box	5- ⁷ / ₈ x 6- ³ / ₈ (16.1 x 14.9)

NOTICE: All cutouts must be within ¹/₈" of listed size.

2. Apply sealant to the cutout area to prevent moisture from penetrating the exposed surfaces.
3. Place and center the well over the gasket. Tighten the thumbscrews slowly and in an alternating.
4. Plug the equipment into a properly grounded electrical supply matching the nameplate rating.

NOTICE: Using a voltage other than the nameplate rated voltage will cause damage to the equipment.

Incorrect voltage, modification to the power cord or electrical components can damage equipment and will void the warranty.

5. Before using this equipment it must be cleaned and dried thoroughly. See "Cleaning."

FEATURES AND CONTROLS

A. On/Off Switch. Switches the equipment power ON or OFF. A light illuminates when the equipment power is on.

B. Heat Control. Used to set or adjust the temperature of the well. On drop-in models this is also the ON/OFF switch.

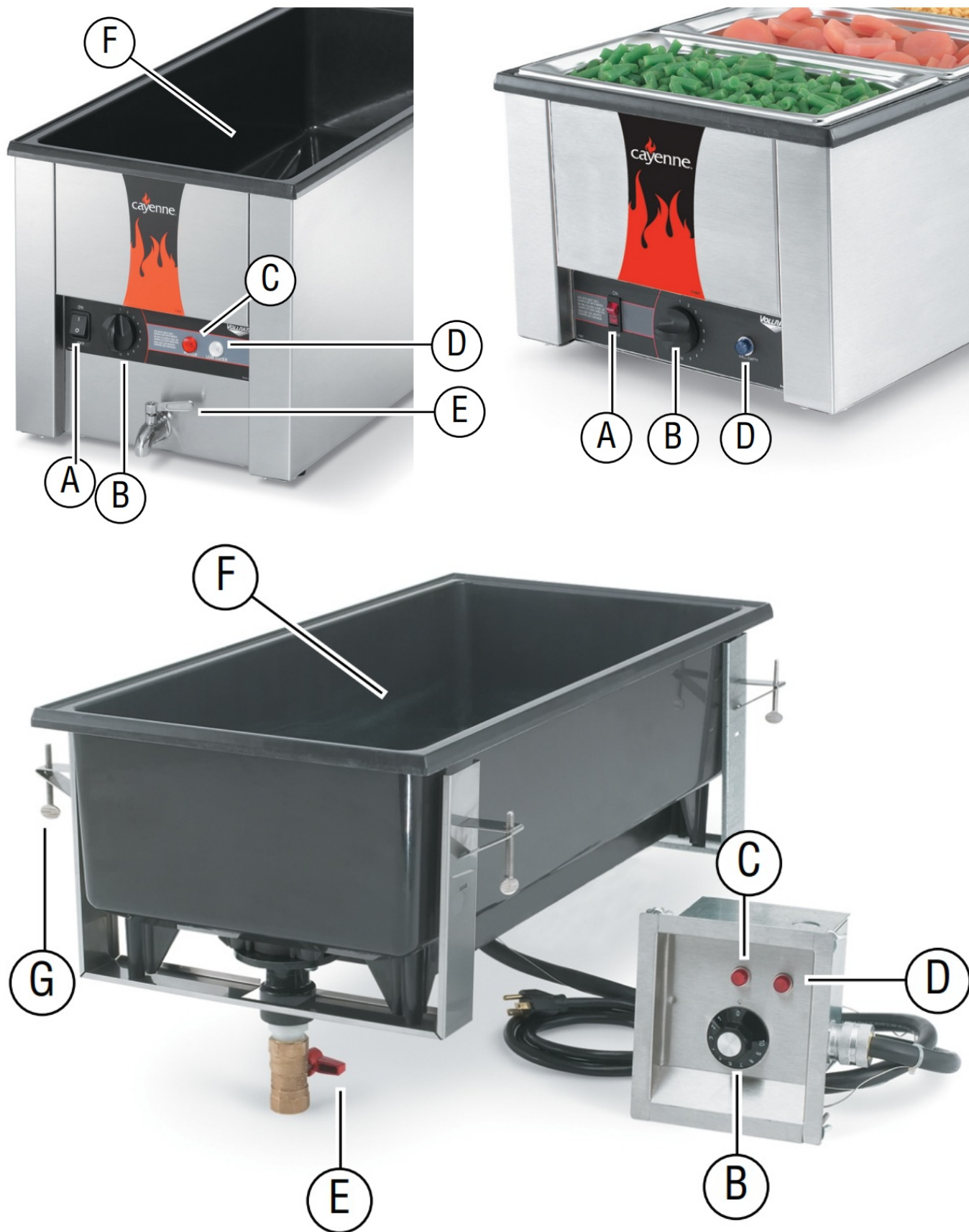
C. Power Light. Illuminates when power is switched on to the unit.

D. Low Water Light. Illuminates when the well needs water added. If the light illuminates during operation, clean fresh water must be added to the well.



E. Drain Valve (some models). Used to drain water from the well.



F. Water Level Marks. Indicate the correct water level.

G. Thumbscrews. Used to secure the unit to the counter.



OPERATION

	<div data-bbox="284 85 507 174">  WARNING </div> <div data-bbox="284 197 1476 309"> Electrical Shock Hazard Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock. </div>
Do not over fill wells, pans or trays. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Unplug unit before performing service, draining or removing spillage pans and trays. Do not spray water or cleaning products. Do not use a power cord that has been modified or damaged.	

	<div data-bbox="284 517 496 607">  CAUTION </div> <div data-bbox="284 629 1353 701"> Burn Hazard Do not touch hot food, liquid or heating surfaces while equipment is heating or operating. </div>
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NOTICE: If using fractional size pans, adapter bars must be used to keep steam from escaping from between pans.

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.

Rethermalize Cooked, Chilled Food

1. Fill the well to the correct level water mark with clean fresh water. Correct level is about 1" (2.5 CM) of 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. 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.
2. Place container 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. 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. Turn off and unplug the equipment.
3. When removing hot food containers from unit use gloves, mitts or pot holders to protect hands.
4. Allow the unit and water to cool completely.
5. Empty or drain the water.
6. Clean the equipment. See "Cleaning."

CLEANING

	<div data-bbox="284 600 507 678"> WARNING</div> <div data-bbox="284 712 1476 813">Electrical Shock Hazard Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock.</div>
<p>Do not over fill wells, pans or trays. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Unplug unit before performing service, draining or removing spillage pans and trays. Do not spray water or cleaning products. Do not use a power cord that has been modified or damaged.</p>	

	<div data-bbox="284 1030 494 1108"> CAUTION</div> <div data-bbox="284 1137 1353 1205">Burn Hazard Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.</div>
<p>Hot surfaces, steam and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water onto the cooking surface as it can spray or splatter.</p>	

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 (some models) 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.
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 announcement, visit www.vollrath.com.

Customer Support

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



Documents / Resources



[VOLLRATH 72050 Cayenne Heat Serve Rectangular Drop In Countertop](#) [pdf] Instruction Manual

72050 Cayenne Heat Serve Rectangular Drop In Countertop, Heat Serve Rectangular Drop In Countertop, Serve Rectangular Drop In Countertop, Rectangular Drop In Countertop, Drop In Countertop

References

- [User Manual](#)

Manuals+. [Privacy Policy](#)

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