

Vollrath-72105-Cayenne-Full-Size-Drop-In-Warmers



Vollrath 72105 Cayenne Full Size Drop In Warmers Instruction Manual

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Vollrath 72105 Cayenne Full Size Drop In Warmers



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.

Item No.	Model	Description	Plug
72105	3001	Full-size drop-in warmer	NEMA 5-15 P
72610		Full-size drop-in warmer	Schuko
72107	3002D	Full-size drop-in warmer with drain and remote control panel	Hard Wire
72560	3001D	Full-size drop-in warmer with drain	UK

FUNCTION AND PURPOSE

This unit is intended and designed to keep hot food at proper serving temperatures. It is 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 OPERATION



- **A** ON/OFF and Heat Control Dial. Turn the equipment power ON or OFF and sets or adjusts the temperature of the well.
- **B** Low Water Light (72105 only). Illuminates when clean hot water needs to be added to the well.
- **C** Water Level Marks. Indicates the correct water level.
- **D** ON/OFF Switch. Switches the equipment power ON or OFF.
- **E** Heat Control Dial. Sets or adjusts the temperature of the well.

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: Monitor food temperature closely for food safety. The

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 the food container and check the water level. Add water if needed.

- **NOTICE:** Do not add cold food to 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.

Hold Cooked, Hot Food

1. Fill the well to the correct level water 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 container of hot, above 140 °F (60 °C), food into preheated equipment.
4. Reduce the heat setting to a level that will maintain a safe holding temperature and maintain food quality.
5. Maintain the water level at or near the water level mark. The low water indicator light illuminates (72105 only) 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.

CLEANING

	<p>WARNING</p> <p>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.</p>
	<p>CAUTION</p> <p>Burn Hazard Allow equipment to cool before moving or cleaning.</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.
- **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
Low water light illuminates. (item 72105 only)	Low water in the well.	Add hot water to the well to bring to the correct level.
	Pilot light malfunction.	Replace the pilot light.
The equipment does not heat.	Heating element malfunction.	Replace the heating element.
	Thermostat control malfunction	Replace thermostat control.
The equipment does not get hot enough.	Too much water in the well.	Reduce the water amount to the correct level.
The equipment runs out of water in a short time.	Not use 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.

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.

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.

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Documents / Resources



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72105 Cayenne Full Size Drop In Warmers, Cayenne Full Size Drop In Warmers, Full Size Drop In Warmers, Drop In Warmers, Warmers

References

- [User Manual](#)

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