

Operator's Manual

UNIVERSAL ELECTRIC CHAFER HEATER



| Item | Description | Voltage | Watts | Plug |
|-------|-----------------------------------|---------|--------------------|--------|
| 46060 | Universal Electric Chafers Heater | 120V | 160/275 (2.3 Amps) | 5-15P |
| 46110 | Universal Electric Chafers Heater | 230V | 120/230 (1.0 Amps) | Schuko |
| 46115 | Universal Electric Chafers Heater | 230V | 120/230 (1.0 Amps) | UK |

Thank you for purchasing this Vollrath Counter Top Cooking 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. Please read carefully.

WARNING

Warning is used to indicate the presence of a hazard that *can* cause severe personal injury, death, or substantial property damage if the warning is ignored.

CAUTION

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

NOTE

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.

For Your Safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

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.
- Use only with chafer stands, shelves, and other equipment specifically designed for this type of heater.
- Do not operate without a water pan resting on the heater.
- Do not operate without water in the water pan.
- 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 cool before cleaning or moving.
- Do not spray controls or outside of equipment with liquids or cleaning agents.
- Do not clean the 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.
- The equipment may be hot, even though the indicator light is not on.
- Do not operate if equipment has been damaged or is malfunctioning in any way.

FUNCTION AND PURPOSE

This equipment is intended to be used in combination with a chafer to keep food at proper serving temperatures.

UNPACKING THE EQUIPMENT AND INITIAL SETUP

When no longer needed, dispose of all packaging and materials in an environmentally responsible manner.

FEATURES AND CONTROLS

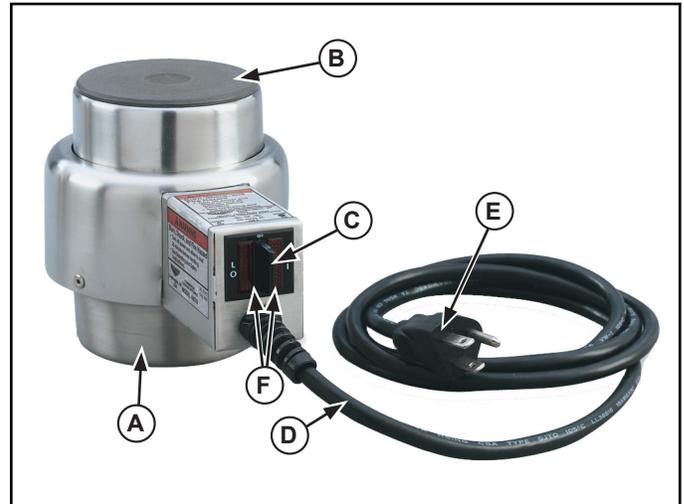


Figure 1. Universal Electric Chafer Heater Features and Controls (110V model shown).

- (A) **BASE.** Sets in a chafer stand, shelf or other equipment specifically designed to hold an electronic chafer heater.
- (B) **HEATING ELEMENT.** Heats the water pan.
- (C) **OFF/LOW/HI SWITCH.** The center position is “OFF”. The “LO” or “1” switch position is for low heat. The “HI” or “2” switch position is for high heat.
- (D) **POWER CORD.**
- (E) **ELECTRICAL PLUG.** Grounded electrical plug connects to the grounded power source.
- (F) **INDICATOR LIGHTS (some models).** Indicates when power is “ON” in the heating mode. One light on indicates that the chafer heater is operating at low heat. Two lights indicate the chafer heater in operating at high heat.

OPERATION

| | |
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| | WARNING |
| | <p>Burn Hazard. Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.</p> |
| <p>Hot surfaces 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> | |

Use two heaters for each full size chafer and one heater for each half size chafer. If doubt, check with your equipment supplier.

NOTE:

Do not use with open flame “canned” or “gel” chafer heaters.

1. Place the chafer stand, shelf or other equipment on a flat, stable surface.
2. Insert the base (A) of the heater into the stand, shelf or other equipment. See Figure 1.



3. Place the water pan onto the stand, shelf or equipment.
4. Fill the water pan with clean fresh water as marked or recommended by the manufacture.

NOTE:

Do not operate without water in the pan.

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|  |  WARNING |
| | <p>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 damaged power cord.</p> |
| <p>Do not over fill wells, pans or trays. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not spray water or cleaning products. Do not use a power cord that has been modified or damaged.</p> | |

5. Connect the electrical plug (E) into a grounded outlet matching the nameplate rated voltage.
6. Preheat the water in the wells by covering wells with empty food containers or covers. Turn the switch (C) to the "HI" or "2" position. Preheat for 45 minutes.
7. Place containers rated for hot food that contain hot food into the preheated unit. Use only food containers that are designed to be used with the specific chafers.
8. Place covers on food containers. Leave covers on food containers unless serving food.
9. Set the switch (C) to maintain proper hot holding temperature for food safety.
The "LO" or "1" position will operate the heater at low power. Models with indicator lights (F) one light (1) will illuminate.
The "HI" or "2" position will operate the heater at low power. Models with indicator lights (F) two (2) lights will illuminate.
10. Regularly check the food temperature. Adjust temperature controls as necessary.

NOTE:

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.

11. Check the water level periodically check the water level. If necessary add water.
12. When finished using the heater set the switch (C) to the "OFF" or center position and unplug the unit.
13. When removing hot food containers from unit use gloves, mitts or pot holders to protect hands.
14. Allow the unit and water to cool completely.
15. Remove the water pans and dispose of the water.

CLEANING

To maintain the appearance and increase the service life, clean your equipment daily.

| | |
|--|---|
|  |  WARNING |
| | <p>Burn Hazard. Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.</p> |
| <p>Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water into the cooking surface as it can spray or splatter.</p> | |

1. Unplug the equipment.
2. Allow the equipment to cool completely before cleaning.
3. Remove the water pans and dispose of the water.

| | |
|---|---|
|  |  WARNING |
| | <p>Electrical Shock Hazard. Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock.</p> |
| <p>Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified</p> | |

4. Careful remove the heater from the stand, shelf or other equipment.
5. When removing hot food containers from unit use gloves, mitts or pot holders to protect hands.
6. Allow the unit and water to cool completely.
7. Remove the water pans and dispose of the water.
8. Wipe the unit exterior with a clean damp cloth.
9. Do not use abrasive materials, scratching cleansers or scouring pad to clean the unit. These can damage the finish.
10. Thoroughly wipe off any mild soap or chemical cleaners. Residue could corrode the surface of the unit.

NOTE:

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

TROUBLESHOOTING

TROUBLESHOOTING CHART

| Problem | It might be caused by | Course of Action |
|--|----------------------------------|------------------------|
| The equipment does not heat when switched to "LO" or "1" or "HI" or "2". | The equipment is not plugged in. | Plug the equipment in. |
| | Defective heater. | Replace the heater. |

SERVICE AND REPAIR

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the equipment or replace a damaged power cord yourself. Do not send equipment directly to the Vollrath Company. Please contact the qualified professional repair service listed below.

VOLLRATH Technical Service • 1-800-628-0832



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

The Vollrath Company LLC warrants the products it manufactures and distributes against defects in materials and workmanship for a period of one year, except as specifically provided below. The warranty runs 12 months from the date of original installation. (End user receipt)

1. Refrigeration compressors – The warranty period is 5 years.
2. Replacement parts – The warranty period is 90 days.
3. Fry pans and coated cookware – The warranty period is 90 days
4. EverTite™ Riveting System – The warranty covers loose rivets only, forever.
5. Cayenne® Heat Strips – The warranty period is 1 year plus an additional 1 year period on heating element parts only.
6. Ultra and Professional Induction Ranges – The warranty period is 2 years.
7. Mirage and Commercial Induction ranges - The warranty period is 1 year.
8. ServeWell® Induction Workstations – The warranty period is one year on the workstation table and 2 years on induction hobs.
9. Slicers – The warranty period is 10 years on gears and 5 years on belts.
10. Mixers – The warranty period is 2 years.
11. Extended warranties are available at the time of sale.
12. Boxer Mixers – 1 Year exchange Warranty.
13. Vollrath – Redco products – The warranty period is 2 years.
14. Optio / Arkadia product lines – The warranty period is 90 days.
15. All non-stick products (i.e. fry pans and surfaces) are 90 days for the non stick surfaces.

All products in the Jacob's Pride® collection, including the following, have a lifetime warranty:

- NSF Certified One-Piece Dishers
- NSF Certified Spoodle® Utensils
- NSF Certified Heavy-Duty Spoons with Ergonomic Handle
- NSF Certified Heavy-Duty Basting Spoons
- Heavy duty Turners with Ergonomic handle
- One-Piece Tongs*
- Heavy-Duty One-Piece Ladles*
- Nylon Handle Whips
- One-Piece Skimmers
- Tribute®, Intrigue®, and Classic Select® Cookware*

*Jacob's Pride® warranty does not cover Kool-Touch®, non stick coatings and silicone handles.

Items sold having no warranty:

- Meat Grinder Knives
- Light Bulbs in Convection Ovens and Hot Food Merchandiser
- Oven Door Seals
- Oven Door Glass
- Hot Food Merchandisers / Display Case Glass
- Calibration and set up of gas equipment
- Slicer / Dicer blades (table top food prep) – Redco and Vollrath

THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE

As The Vollrath Company LLC's only responsibility and the purchaser's only remedy, for any breach of warranty, The Vollrath Company LLC will repair or, at its option, replace the defective product or part without charge, except as otherwise provided below:

- For refrigeration compressors and the second year of the warranty on Cayenne® Heat Strips and mixers, The Vollrath Company LLC will provide the repaired or replacement part only; and the buyer will be responsible for all labor charges incurred in performing the repair or replacement.
- To obtain warranty service, the buyer will be responsible to return to The Vollrath Company LLC any product (other than gas equipment that is permanently installed) weighing less than 110 lbs. or located outside of a 50-mile radius of a certified technician designated by The Vollrath Company LLC to perform warranty repairs. If a Vollrath Technician cannot be contacted check the website for service contact points. (Please refer to the Product Catalogue for weights and sizes of product)
- No remedy will be available for products that have been damaged by accident, carelessness, improper installation, lack of proper setup or supervision when required, neglect, improper use, installation or operation contrary to installation and operating instructions or other causes not arising out of defects in materials or workmanship. At the buyer's request, The Vollrath Company LLC will repair and or replace such products at a reasonable cost.
- No remedy will be available for slicers where blade has not been sharpened (Refer to owner's manual for sharpening instructions)
- No remedy will be available for mixers damaged by changing gears while unit is running or overloading, in either case as determined by a Vollrath Certified Technician
- Warranty work must be authorized in advance by The Vollrath Company LLC. See the operating and safety instructions for each product for detailed warranty claim procedures.
- No remedy will be available for product returned and found to be acceptable to the product specification.
- No remedy will be available under any warranty not registered as required below.

LIMITATION OF LIABILITY:

THE VOLLRATH COMPANY LLC SHALL HAVE NO LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND, WHETHER BASED UPON NEGLIGENCE OR OTHER TORT, BREACH OF WARRANTY, OR ANY OTHER THEORY.



WARRANTY PROCEDURE

On all warranty calls, the following process and information is required:

- All warranty claims will start with a call to Vollrath Technical Service support line.(800-628-0832).
- A technical support professional will work to diagnose the issues, and provide the details for the service solution.
- Name and phone number of person calling
- Business name, street address, city, state and zip
- Model and serial number
- Date of purchase and proof of purchase (Receipt)
- Name of dealer where unit was purchased

NOTE: Vollrath will not accept products sent without the proper procedure being followed.

Important:

TO MAKE A CLAIM FOR ANY REMEDY UNDER THIS WARRANTY, YOU MUST REGISTER YOUR WARRANTY.

REGISTER TODAY

ONLINE: Register your warranty on-line now at www.Vollrathco.com

NO WEB ACCESS: If you do not have access to the web, kindly register by completing the warranty registration form and faxing it to The Vollrath Co. LLC office in the country of purchase.

| WARRANTY REGISTRATION | | | |
|---|---|--|--|
| BUSINESS NAME | | | |
| KEY CONTACT NAME | | EMAIL | |
| STREET ADDRESS | | | |
| CITY | STATE | ZIP CODE | |
| COUNTRY | PHONE | FAX | |
| MODEL | | ITEM NUMBER | |
| SERIAL NUMBER | <input type="text"/> | - | <input type="text"/> |
| OPERATION TYPE | | | |
| <input type="checkbox"/> Limited Service Restaurant | <input type="checkbox"/> Full Service Restaurant | <input type="checkbox"/> Bars and Taverns | <input type="checkbox"/> Supermarket |
| <input type="checkbox"/> Convenience Store | <input type="checkbox"/> Recreation | <input type="checkbox"/> Hotel/Lodging | <input type="checkbox"/> Airlines |
| <input type="checkbox"/> Business/Industry | <input type="checkbox"/> Primary/Secondary School | <input type="checkbox"/> Colleges/University | <input type="checkbox"/> Hospitals |
| <input type="checkbox"/> Long-Term Care | <input type="checkbox"/> Senior Living | <input type="checkbox"/> Military | <input type="checkbox"/> Corrections |
| REASON FOR SELECTING OUR PRODUCT | | | |
| <input type="checkbox"/> Appearance | <input type="checkbox"/> Full Service Restaurant | <input type="checkbox"/> Availability | <input type="checkbox"/> Sellers Recommendation |
| <input type="checkbox"/> Ease of Operation | <input type="checkbox"/> Versatility of Use | <input type="checkbox"/> Price | <input type="checkbox"/> Brand |
| WOULD YOU LIKE TO RECEIVE OUR FULL-LINE CATALOG AND REMAIN ON OUR MAILING LIST? | | | <input type="checkbox"/> Yes <input type="checkbox"/> No |

ENGLISH



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