

Operator's Manual

CAYENNE® STOCK POT RETHERMALIZER



Item	Description	Voltage	Watts	Amps	Plug
7217210	11qt Stock Pot, Rethermalizer, Natural Finish	120	1450	12	5-15P
7217235	11qt Stock Pot, Rethermalizer, Green Finish	120	1450	12	5-15P
7217250	11qt Stock Pot, Rethermalizer, White Finish	120	1450	12	5-15P
7217255	11qt Stock Pot, Rethermalizer, Red Finish	120	1450	12	5-15P
7217260	11qt Stock Pot, Rethermalizer, Black Finish	120	1450	12	5-15P
7217710	7qt Stock Pot, Rethermalizer, Natural Finish	120	1450	12	5-15P
7217735	7qt Stock Pot, Rethermalizer, Green Finish	120	1450	12	5-15P
7217750	7qt Stock Pot, Rethermalizer, White Finish	120	1450	12	5-15P
7217755	7qt Stock Pot, Rethermalizer, Red Finish	120	1450	12	5-15P
7217760	7qt Stock Pot, Rethermalizer, Black Finish	120	1450	12	5-15P

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. 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.
- 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.

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. This equipment is not intended or designed to cook raw food product. Before using this equipment it must be cleaned and dried thoroughly. This equipment is not intended for household, industrial or laboratory use.

UNPACKING THE EQUIPMENT AND INITIAL SETUP

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

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.
3. Place the equipment in the desired location.

FEATURES AND CONTROLS

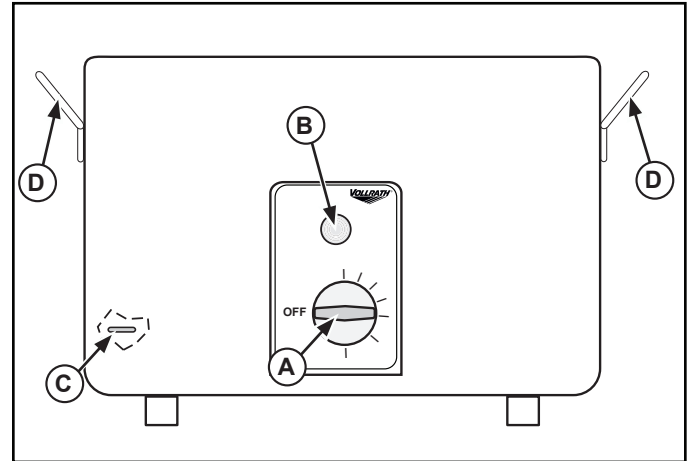


Figure 1. Features and Controls.

- (A) **HEAT CONTROL.** Used to set or adjust the temperature of the well. The higher the number the higher the temperature, the lower the number the lower the temperature. This is also the ON/OFF switch.
- (B) **PILOT LIGHT.** Illuminates when the well is in the heating mode.
- (C) **WATER LEVEL MARK.** Indicates the correct water level.
- (D) **HANDLES.** Used to lift, carry, or move warmer.

OPERATION

	 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. Unplug unit before performing service, draining or removing food pans. Do not spray water or cleaning products. Do not use a power cord that has been modified or damaged.</p>

	 WARNING
	<p>Burn Hazard. Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.</p> <p>Hot surfaces, steam and food can burn skin. Allow the hot surfaces to cool before handling..</p>

1. Fill the well to the correct level water mark (C) with clean fresh water. Correct level is about 5 cups of water. Do not over fill. See Figure 1.
2. Plug electrical power cord into a grounded outlet matching the nameplate rated voltage.



Rethermalizing refrigerated food that has been previously cooked:

1. Preheat the water in the well by covering well with empty food container, and then turn the heat control (A) to the maximum heat setting. Preheat for 15 minutes.
2. Place appropriate container of chilled food product to be rethermalized into equipment. See food safety precautionary note.
3. During the rethermalization process, monitor food temperatures closely for food safety.

NOTE:

To reach the required safe food temperature as quickly as possible, do not add water or remove food pan during the rethermalization process.

4. Reduce heat setting to a level that will maintain a safe holding temperature and maintain food quality. See food safety precautionary note.

Food Safety Precautionary 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 if needed.

5. After the rethermalization process any food product added must be above 140 °F (60 °C). Cold food must not be added to rethermalized food.

Hot Food Holding:

1. Preheat the water in the well by covering well with empty food container, and then turn the heat control (A) to the maximum heat setting. Preheat for 15 minutes.
2. Place container of hot food product, above 140 °F (60 °C), into preheated equipment.
3. Reduce heat setting to a level that will maintain a safe holding temperature and maintain food quality. See food safety precautionary note.

During operation:

4. Maintain water level at or near water level mark. Periodically (approximately 2 hours) 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 (A) to the “OFF” position and unplug unit. When removing hot food container from unit use gloves, mitts or pot holders to protect hands.
2. Allow the unit and water to cool completely.
3. Lift or carry warmer to a location to dispose of the water using the handles (D). Carefully empty water into a suitable container or drain for disposal.
4. Follow the CLEANING section of this manual.

CLEANING

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

NOTE:

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. Unplug the equipment.
2. Allow the equipment to cool completely before cleaning.

NOTE:

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

1. Turn the heat control (A) to the “OFF” position and unplug unit. When removing hot food container from unit use gloves, mitts or pot holders to protect hands.
2. Allow the unit and water to cool completely.
3. Lift or carry warmer to a location to dispose of the water using the handles (D). Carefully empty water into a suitable container or drain for disposal.
4. Dispose of the water.
5. Using a damp cloth, sponge dipped in soapy water to clean the inside of the well and the outside of the equipment.

ENGLISH

TROUBLESHOOTING CHART

Problem	It might be caused by	Course of Action
The PILOT 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.

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.(800-354-1970).
- 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.

ENGLISH

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





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