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Outperform every day.™

Operator's Manual

CLASSIC BRASS TRIM ELECTRIC CHAFER



Item	Description	Watts	Amps	Voltage	Plug
46040	Long Side Mount Receptacle	700	6	120V	5-15P
46045	Short Side Mount Receptacle	700	6	120V	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.

REGISTER YOUR PRODUCT ON-LINE AT WWW.VOLLRATH.COM

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 is used to note information that is important but not hazard-related.

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 unit:

- Use only a Vollrath control thermostat designed specifically for use with this model.
- Equipment should only be used in a flat, level position.
- Do not store or place any materials below the unit or near the heating source.
- Always turn off and unplug electric chafer heaters when not in use.
- Allow equipment to cool before moving or cleaning.
- Do not operate unattended.
- Do not operate without water in the water pan.

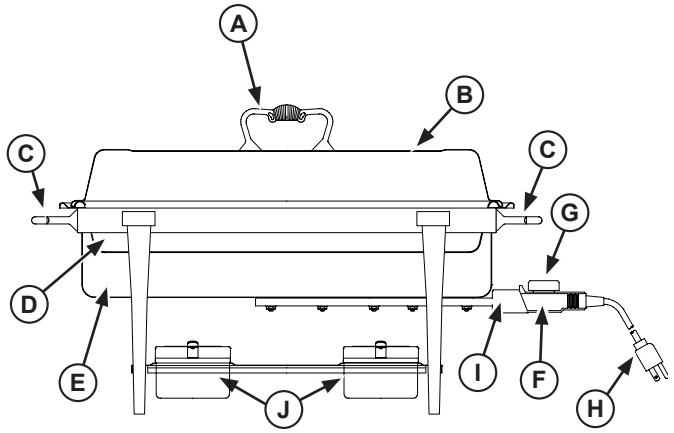
Function and Purpose

This equipment is intended and designed to keep food at proper serving temperatures. This equipment is not intended or designed to cook raw food or to reheat prepared food. This equipment is not intended or designed to chill beverages or food. Food and beverages must be prepared and placed into the chafer at proper serving temperature.

Unpacking the Equipment

Carefully remove crating or packaging materials from the unit.

Overview



- (A) **Cover Handle.** Used to open and close the cover.
- (B) **Cover.** Covers the food/beverage product.
- (C) **Chafer Handles.** Used to lift the chafer.
- (D) **Food Pan.** Holds the food product.
- (E) **Water Pan.** Holds the water.
- (F) **Thermostat Control.** Used to connect power to the heater.
- (G) **Thermostat Control Knob.** Used to set/adjust the temperature on the thermostat
- (H) **Electrical Plug.** Grounded electrical plug connects to the grounded power source.
- (I) **Heater.** Heats the unit.
- (J) **Chafer Fuel Holder.** Chafer fuel canisters can only be used when the electric heater is NOT connected to the chafer.

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Operation



⚠ WARNING

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 over fill pans or trays. Liquid could contact the electrical components and cause a short circuit or an electrical shock.



⚠ CAUTION

Burn Hazard.
Do not touch hot food, liquid or heating surfaces while equipment is heating or operating

Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.

This equipment is designed to heat with an electric chafer heater or chafer fuel cannisters.

NOTICE: Do not use chafer fuel cannisters when electric chafer heater is connected to the chafer. Use of fuel cannisters will damage the electric heater.

1. Place the chafer unit on a flat surface.
2. Remove the thermostat control from the heater.
3. Remove the cover and remove the food pan.
4. Pour about 2-1/2 quarts (2.4 L) of clean fresh water into the water pan. **Do not overfill the water pan**.

   NOTICE: Do not operate without water in the pan.
5. Put the cover on the chafer.
6. Plug the thermostat control into the chafer.
7. Plug the thermostat control into a grounded outlet matching the nameplate rated voltage.

   NOTICE: Using a voltage other than the nameplate rated voltage will cause damage to the unit. Incorrect voltage, modification to the power cord or electrical components can damage unit and will void the warranty.
8. Preheat the water by setting the thermostat control to “HI” or by using chafer fuel cannisters for 30 minutes.
9. Remove the cover.
10. Place the food pan containing food product that is already at proper serving temperatures into the water pan. Close the cover.
11. Regularly check the food temperature.

    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 ºF (60 ºC) to help prevent bacteria growth.
12. Adjust the heat setting as necessary, between “HI” , “MED” or “LO” to maintain correct food temperature.
13. When finished with the equipment turn the thermostat control to the “OFF” position and unplug it from chafer and electrical outlet.
14. Open the cover. Remove the food pan. When removing hot food containers from unit use gloves, mitts or pot holders to protect hands.
15. Allow the water to cool. Remove the water pan and dispose of water.

Cleaning



⚠ WARNING

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 spray water or cleaning products. Do not submerse unit in liquid.



⚠ CAUTION

Burn Hazard.
Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.

Allow equipment to cool before handling.

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

1. Unplug and remove the thermostat control from the chafer.
2. Remove the cover and the food pan. When removing hot food containers from unit use gloves, mitts or pot holders to protect hands.
3. Allow the water to cool. Remove the water pan and dispose of water.
4. Wipe the interior and exterior with a clean damp cloth.

   NOTICE: Do not use abrasive materials, scratching cleansers or scouring pad to clean the unit. These can damage the finish.
5. Thoroughly wipe off any mild soap or chemical cleaners. Residue could corrode the surface of the unit.

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Service and Repair

There are no user serviceable parts within this appliance. 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 Service from the list below.

VOLLRATH Technical Service • 1-800-628-0832 • Email: techservicereps@vollrathco.com

When contacting Vollrath Technical Service, 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 for a period of one year, except 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.

VOLLRATH®

www.vollrath.com

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