



Outperform every day.™

ENGLISH

Operator's Manual

RETRO STOCK POT KETTLE RETHERMALIZER



Item	Description	Voltage	Watts	Amps	Plug
7217310	11qt Stock Pot, Rethermalizer, Natural Finish	230	1400	6.1	Schuko
7217335	11qt Stock Pot, Rethermalizer, Green Finish	230	1400	6.1	Schuko
7217350	11qt Stock Pot, Rethermalizer, White Finish	230	1400	6.1	Schuko
7217355	11qt Stock Pot, Rethermalizer, Red Finish	230	1400	6.1	Schuko
7217360	11qt Stock Pot, Rethermalizer, Black Finish	230	1400	6.1	Schuko
7217810	7qt Stock Pot, Rethermalizer, Natural Finish	230	1400	6.1	Schuko
7217835	7qt Stock Pot, Rethermalizer, Green Finish	230	1400	6.1	Schuko
7217850	7qt Stock Pot, Rethermalizer, White Finish	230	1400	6.1	Schuko
7217855	7qt Stock Pot, Rethermalizer, Red Finish	230	1400	6.1	Schuko
7217860	7qt Stock Pot, Rethermalizer, Black Finish	230	1400	6.1	Schuko
7217410	11qt Stock Pot, Rethermalizer, Natural Finish	230	1400	6.1	UK
7217435	11qt Stock Pot, Rethermalizer, Green Finish	230	1400	6.1	UK
7217450	11qt Stock Pot, Rethermalizer, White Finish	230	1400	6.1	UK
7217455	11qt Stock Pot, Rethermalizer, Red Finish	230	1400	6.1	UK
7217460	11qt Stock Pot, Rethermalizer, Black Finish	230	1400	6.1	UK
7217910	7qt Stock Pot, Rethermalizer, Natural Finish	230	1400	6.1	UK
7217935	7qt Stock Pot, Rethermalizer, Green Finish	230	1400	6.1	UK
7217950	7qt Stock Pot, Rethermalizer, White Finish	230	1400	6.1	UK
7217955	7qt Stock Pot, Rethermalizer, Red Finish	230	1400	6.1	UK
7217960	7qt Stock Pot, Rethermalizer, Black Finish	230	1400	6.1	UK

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

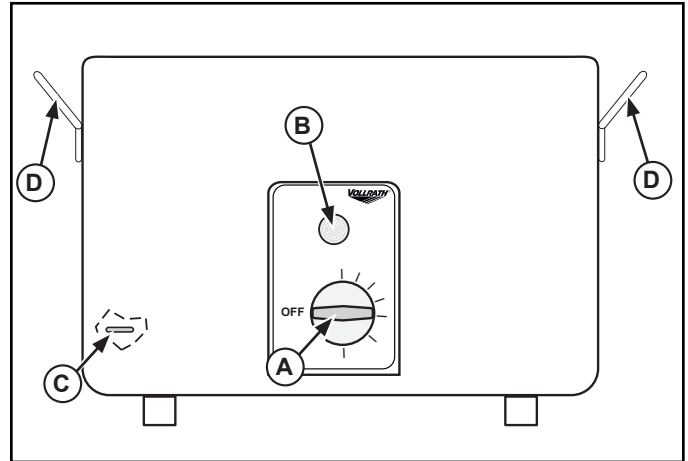


Figure 1. Features and Controls.

- (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.

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 • 1-920-457-4851
• Email: techservicereps@vollrathco.com

When contacting the Authorized Professional Service Center, 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.

For complete warranty information, product registration and new product announcement, visit www.vollrath.com.



www.vollrath.com

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