



Outperform every day.™

ENGLISH

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

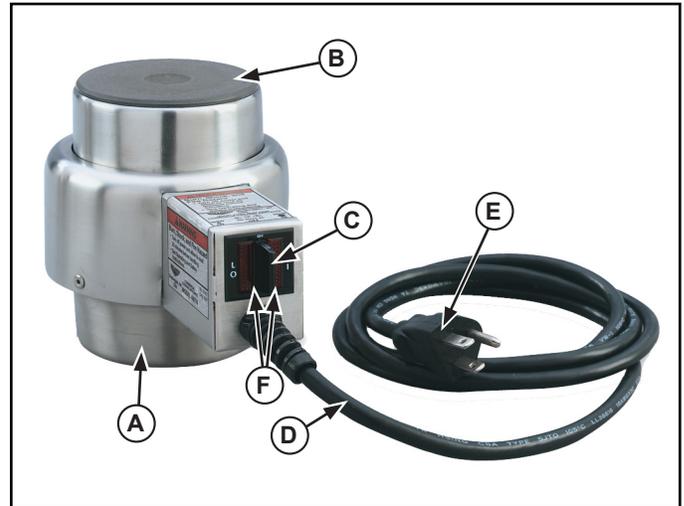


Figure 1. Universal Electric Chafer Heater Features and Controls (110V model shown).

- (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

	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.

	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 (USA) or 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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