
IMPORTANT

CARE, USE & SERVICE
OF YOUR VOLLRATH
AFFORDABLE PORTABLE

**4-WELL
HOT FOOD STATION**

No. 91945
No. 91946
No. 91948

IMPORTANT



THE VOLLRATH COMPANY • SHEBOYGAN, WI 53081



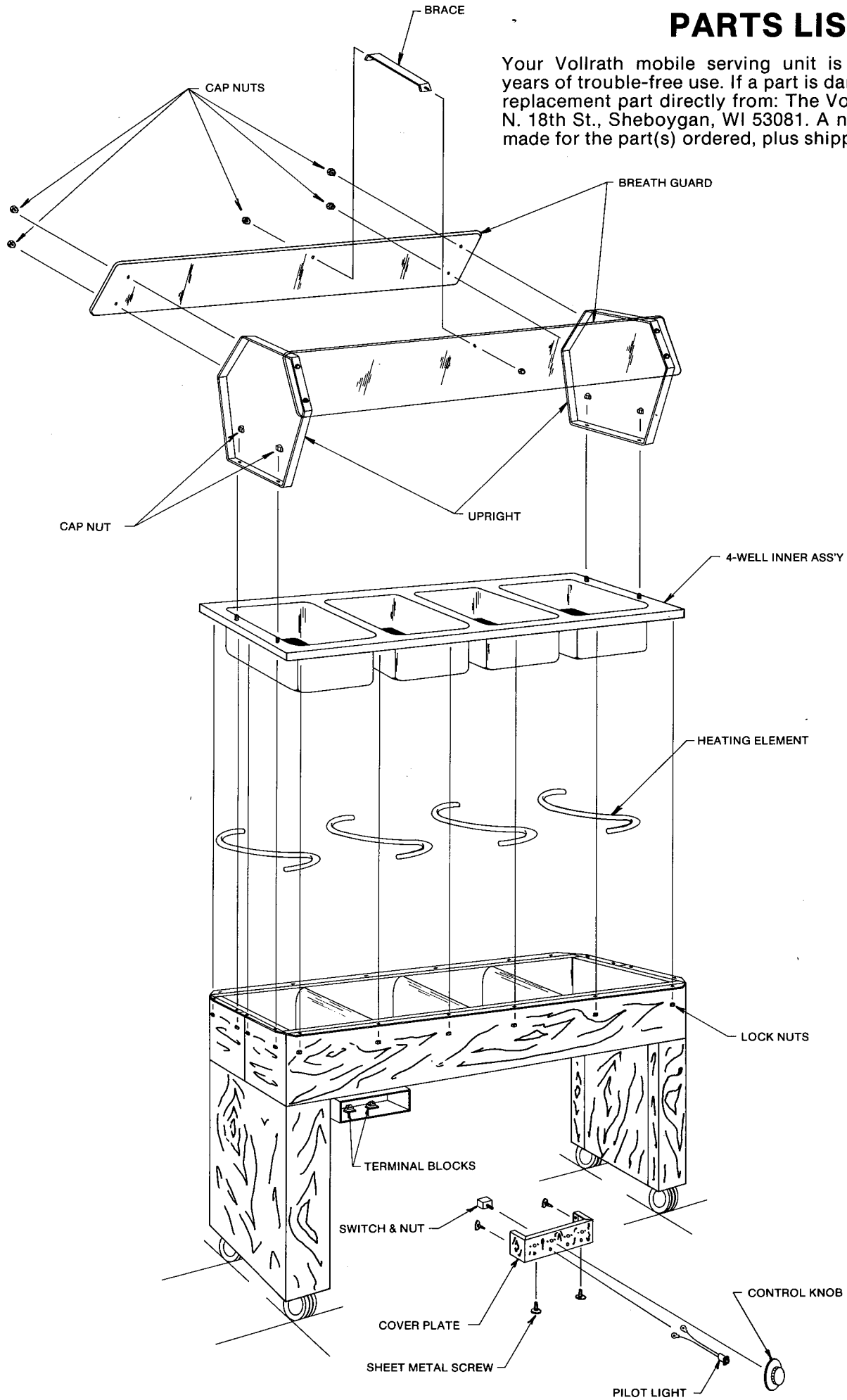
GENERAL OPERATING INSTRUCTIONS & MAINTENANCE

1. Plug unit into properly grounded receptacle only. Arcing will occur when connecting or disconnecting unit unless all controls are in the "Off" position.
2. Wells in Hot Food Units can be used dry, or with 2 quarts of hot water per well. If hot water is unavailable (180° or higher), cold water heated in the covered well will come to a boil in less than 1 hour. If the dry method is used, wells should be preheated for 15 minutes before inserting pans. During the preheating stage, all wells should be covered.
3. Control knobs on Hot Food Units in the range of Lo to 3 is low heat; 4 to 6, medium heat; and Hi is maximum. Because of variances in room temperature and conditions, food consistency and quantity, no specific instructions for settings can be given. Operation is similar to a home range — temperature of food should be checked periodically and the controls adjusted accordingly.
4. Each well will accommodate a 12" x 20" pan, 2½", 4" or 6" deep. Fractional size pans in various combinations can also be used with adaptor bars.
5. Any discoloration inside the wells can be removed with Ajax, Comet, steel wool or any commercial cleanser.
6. To keep stainless surface new looking, clean wells after each use to remove deposits. Then rinse thoroughly with clean water.
7. Clean the wood grain vinyl with a damp cloth or wax cleaner such as Pledge, etc.
8. All plastic breath protectors can be cleaned and polished with a clear plastic cleaner, Cadco's Brillianize, etc.
9. Wheel bearings should be greased as required.
10. Damaged cords and/or cord caps should be replaced.
11. Pilot lamps and controls are accessible by removing 4 screws (2 below and 2 behind control box) and sliding cover plate ahead.

STATION NO.	VOLTS	PHASE	AMPS	WATTS AC ONLY	PLUG NEMA	RECEPTACLE	
						HUBBELL	NEMA
91945	120	1	17.2	2060	5-30P	9308	5-30R
91946	240	1	8.6	2060	6-15P	5661	6-15R
91948	208	1	10.4	2060	6-15P	5661	6-15R

PARTS LIST

Your Vollrath mobile serving unit is designed to provide years of trouble-free use. If a part is damaged or lost, order a replacement part directly from: The Vollrath Company, 1236 N. 18th St., Sheboygan, WI 53081. A nominal charge will be made for the part(s) ordered, plus shipping and handling.



TROUBLE SHOOTING

1. In case of failure of any of the wells to heat up, disconnect power cord from outlet, remove four (4) screws from the control box panel, and pull out panel so it will hang by the wires.
2. Remove the two (2) wires connected to the H¹ and H² terminals from the control for the well in question, and take a resistance reading across the terminals H¹ and H² with the control knob turned to the "Off" position.

The reading should be 4000 Ohms for 120 Volt units and 15000 Ohms for 240 Volt and 208 Volt units. If not, the heater in the Robertshaw control is open and inoperative. Replace control.

3. If readings indicate heater is functioning, turn control knob to Hi and check for continuity between terminals L¹ and H¹, and between L² and H². The meter should read 0 Ohms for both readings. Replace control if any other reading is obtained.
4. If control has been found to be in working order, a resistance reading across the two (2) wires removed from H¹ and H² terminals should be taken.

The meter should indicate 25 Ohms (plus or minus 3 Ohms) for the 120 Volt units; and 105 Ohms (plus or minus 10 Ohms) for 240 Volt units; 70 Ohms (plus or minus 7 Ohms) for 208 Volt units.

An infinite reading indicates the element should be replaced.

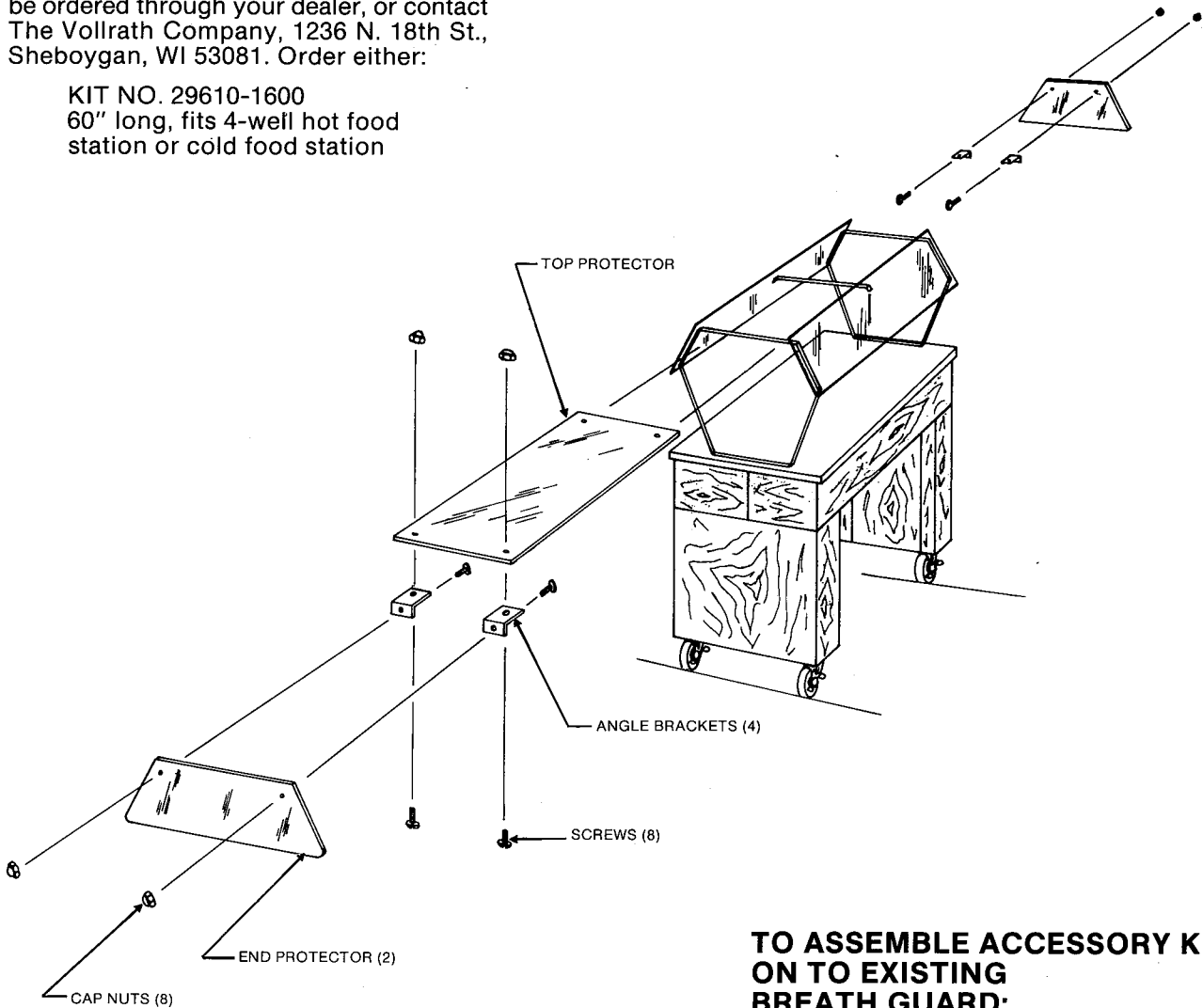
REPLACING HEATING ELEMENTS

1. Remove all the 10-24 locknuts from the under-side of the top flange of the unit, and lift the well assembly out of the unit.
2. Remove nuts and washers from both ends of the heating element, slip the ringed connector off of the threaded studs of the element and twist top end of heating element retainers 90°, so element can be lifted out of the notches.
3. Position the replacement element into the retainer notches, direct the offset at the ends of element downward. Then turn top retainers back 90° and lower the well assembly into the unit. Be careful not to tear or misalign insulation along the sides of the unit.
4. Replace all the locknuts around the under-side of the top flange and pull up evenly, but not to extent to cause dimples to appear on the top surface of the well assembly.

BREATH GUARD ACCESSORY KIT (Optional - Not included with Standard Unit)

Although your affordable portable buffet units are NSF approved, some local health codes require that the top and ends of the breath protector must be closed. In this case it would be necessary to attach an accessory breath guard kit. Kit may be ordered through your dealer, or contact The Vollrath Company, 1236 N. 18th St., Sheboygan, WI 53081. Order either:

KIT NO. 29610-1600
60" long, fits 4-well hot food
station or cold food station



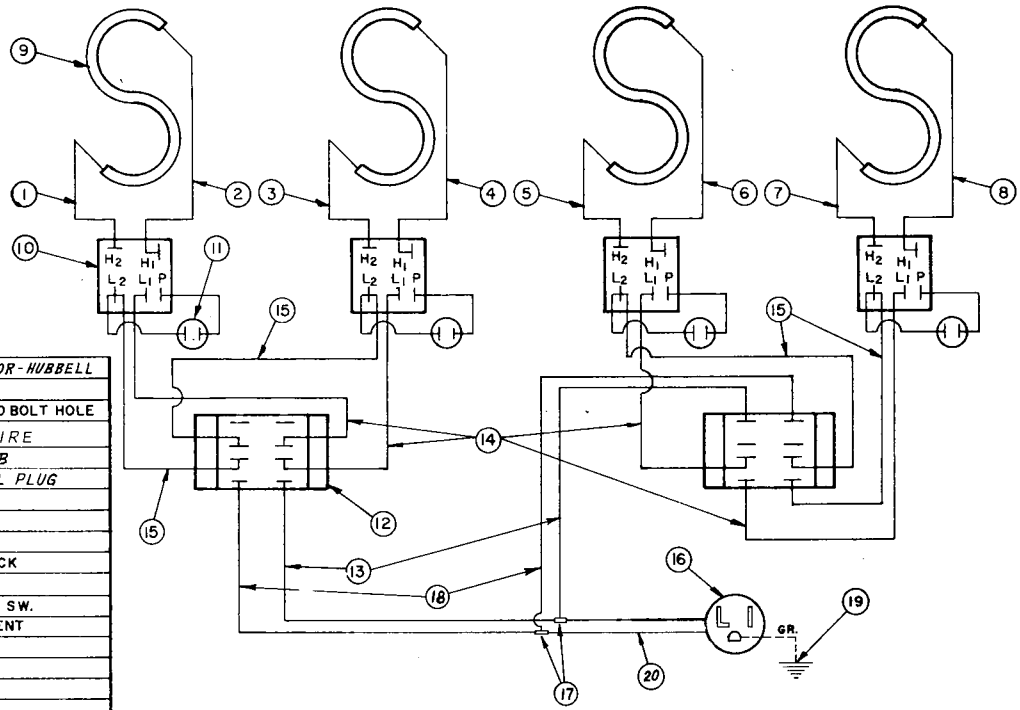
TO ASSEMBLE ACCESSORY KIT ON TO EXISTING BREATH GUARD:

1. Slide top protector over breath guard supports from either end.
2. Attach angle brackets to end protector with screws and cap nuts
3. Slip angle brackets between breath guard support and top protector. Fasten bracket to top protector with remaining screws and cap nuts.

EACH ACCESSORY KIT CONTAINS:
1 top protector, 2 end protectors, 4 angle
brackets, 8 screws with cap nuts.

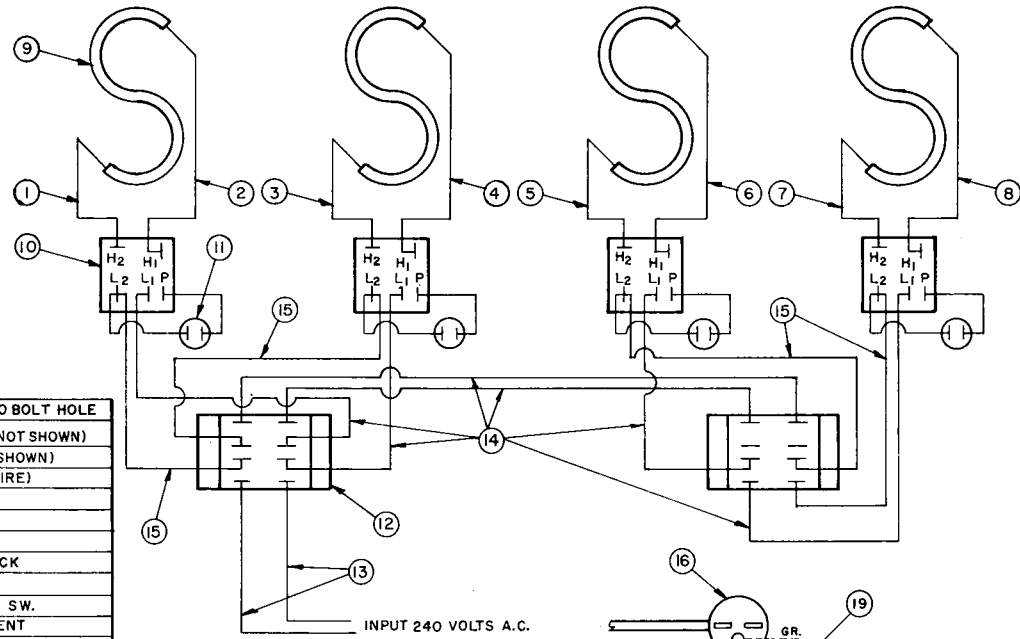
WIRING DIAGRAMS - HOT FOOD UNITS

MODEL NO. 91945



21	21530	1	CORD CONNECTOR-HUBBELL
20	21505	1	12/3 50 CORD
19	21477	1	TERMINAL-NO.10 BOLT HOLE
18	25555	2	60" WHITE WIRE
17	21510	2	WIRE NUT 74 B
16	21508	1	93C9 HUBBELL PLUG
15	25525	4	9" RED WIRE
14	25523	4	9" RED WIRE
13	25554	2	60" RED WIRE
12	24872	2	TERMINAL BLOCK
11	23065	4	PILOT LIGHT
10	24788	4	"ROBERTSHAW" SW.
9	24478	4	HEATING ELEMENT
8	25562	1	72" RED WIRE
7	25550	1	60" RED WIRE
6	25552	1	60" BLUE WIRE
5	25545	1	47" BLUE WIRE
4	25547	1	47" BROWN WIRE
3	25530	1	27" BROWN WIRE
2	25529	1	27" BLACK WIRE
1	25527	1	23" BLACK WIRE
DET.	PART NO	REQ'D	DESCRIPTION

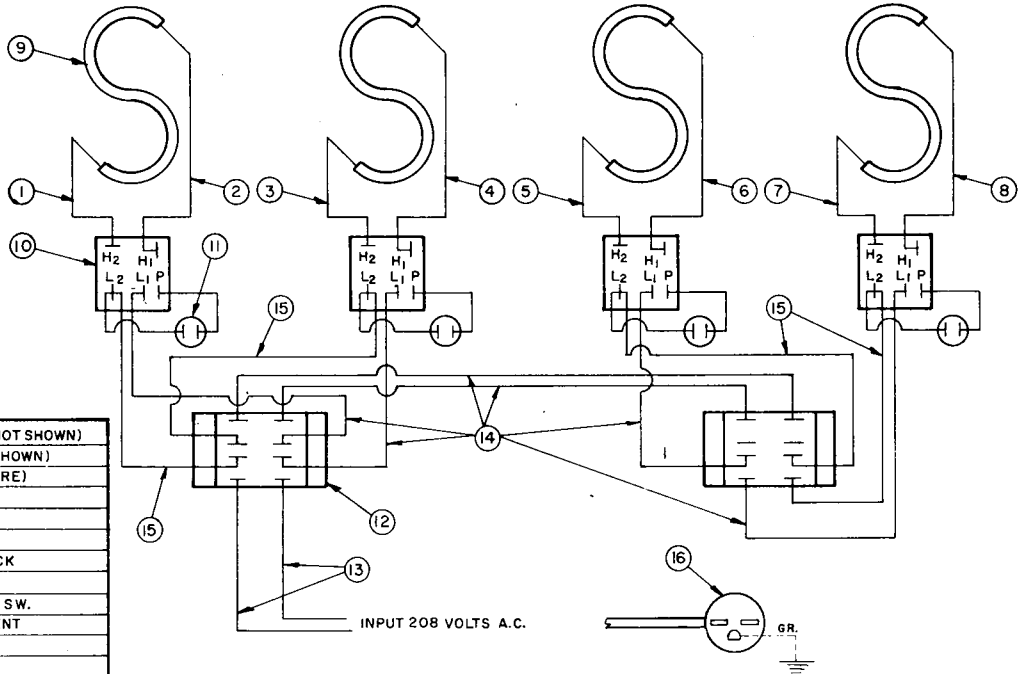
MODEL NO. 91946



LIST PRICE EACH

.50	19	21521	1	TERMINAL-NO.10 BOLT HOLE
5.50	18	22480	4	CONTROL KNOB(NOT SHOWN)
.50	17	22860	2	WIRE NUT(NOT SHOWN)
12.00	16	21494	1	CORD ASS'Y (3 WIRE)
1.00	15	25525	4	9" RED WIRE
.50	14	25523	6	9" RED WIRE
18.00	13	25554	2	60" RED WIRE
5.50	12	24872	2	TERMINAL BLOCK
6.00	11	23066	4	PILOT LIGHT
18.00	10	24789	4	"ROBERTSHAW" SW.
19.00	9	24479	4	HEATING ELEMENT
22.00	8	25562	1	72" RED WIRE
18.50	7	25550	1	60" RED WIRE
18.00	6	25552	1	60" BLUE WIRE
16.50	5	25545	1	47" BLUE WIRE
14.50	4	25547	1	47" BROWN WIRE
9.00	3	25530	1	27" BROWN WIRE
8.50	2	25529	1	27" BLACK WIRE
8.50	1	25527	1	23" BLACK WIRE
DET.	PART NO	REQ'D	DESCRIPTION	

MODEL NO. 91948



DET.	PART NO.	REQ'D	DESCRIPTION
18	22480	4	CONTROL KNOB (NOT SHOWN)
17	22860	3	WIRE NUT (NOT SHOWN)
16	21494	1	CORD ASS'Y (3 WIRE)
15	25525	4	9" RED WIRE
14	25523	6	9" RED WIRE
13	25554	2	60" RED WIRE
12	24872	2	TERMINAL BLOCK
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4	25547	1	47" BROWN WIRE
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**WARRANTY REGISTRATION—AFFORDABLE PORTABLE
VOLLRATH HOT FOOD STATION**

OWNER'S NAME _____

OWNER'S STREET ADDRESS _____

CITY _____ STATE _____ ZIP CODE _____

MODEL NO. _____ SERIAL NO. _____

PURCHASED FROM _____ DATE PURCHASED _____

CITY _____ STATE _____ ZIP CODE _____

COMMENTS: _____

NOTE: RETAIN THIS COPY FOR YOUR FILE _____

YOUR COPY

**IMPORTANT! WARRANTY REGISTRATION — AFFORDABLE
PORTABLE HOT FOOD STATION**

MODEL NO.: _____ DATE OF PURCHASE: _____

SERIAL NO.: _____

OWNER'S NAME: _____

ADDRESS: _____

PRODUCT PURCHASED FROM: _____

REASONS FOR SELECTION OF OUR PRODUCT:

APPEARANCE QUALITY DURABILITY

AVAILABILITY PRICE VERSATILE USE EASE OF OPERATION

DO YOU HAVE OTHER PRODUCTS OF THE SAME BRAND? _____

IF OTHER BRAND, WHICH BRAND? _____

ARE THEY: BUFFETS CAFETERIAS FREEZER COOLERS TRANSPORT CARRIERS

YEAR OF PURCHASE OF THE OTHER UNITS:

01 FULL MENU REST.-CHAIN 06 SCHOOL 11 OTHER INSTITUTIONS

02 FULL MENU REST.-INDEPENDENT 07 COLLEGE 12 RETIREMENT HOME OR VILLAGE

03 LIMITED MENU REST.-CHAIN 08 HOSPITAL 13 CONTRACT FEEDER

04 LIMITED MENU REST.-INDEPENDENT 09 NURSING HOME 14 EMPLOYEE FEEDING

05 HOTEL-MOTEL 10 PENAL INSTITUTIONS 15 CATERING

TYPE OF SERVICE: 01 TABLECLOTH 02 COUNTERTOP 03 CAFETERIA 04 CARRY OUT

NUMBER OF EMPLOYEES: 01 10 AND UNDER 02 11 TO 25 03 51 TO 100 04 100 AND OVER

NOTE: Warranty is void unless this card is returned within 15 days after date of purchase.

Please Fill Out and Mail Warranty Card Immediately!

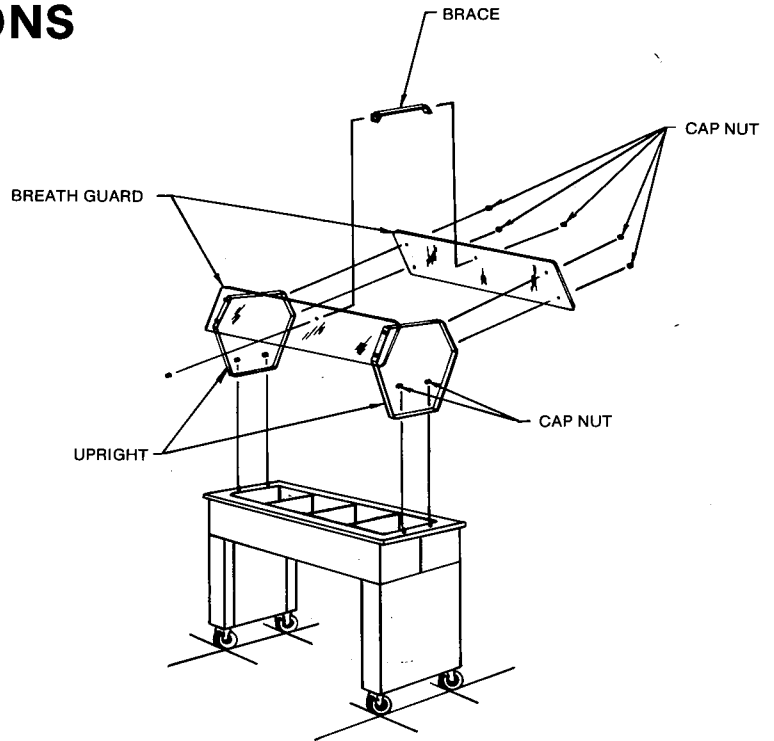
BREATH GUARD ASSEMBLY INSTRUCTIONS

4-Well Hot Food Station
w/Stainless Steel Well

PARTS LIST

1. Upright	2
2. Brace	1
3. Breath Guard	2
4. 10-24 Cap Nuts	10
5. 1/4-20 Cap Nuts	4

1. Attach uprights to unit with (4) 1/4-20 cap nuts.
2. Attach breath guards (2) to uprights with (8) 10-24 cap nuts. **DO NOT TIGHTEN EXCESSIVELY** or breath guard may crack.
3. Connect brace with (2) remaining 10-24 cap nuts.



Vollrath
SINCE 1874
1236 NORTH 18th STREET
SHEBOYGAN, WISCONSIN 53081

PLACE
STAMP
HERE

Vollrath



SHEBOYGAN, WISCONSIN 53081

LIMITED WARRANTY

The Vollrath Company warrants this Hot Food Station to be free from defects in workmanship and material arising from normal use and service. Its obligation under this warranty is limited to replacing any such parts which shall be returned within (90) days (three years in case of heating elements only) from the date of original purchase of the unit to the authorized dealer from whom the purchase was made and which shall be found to have been thus defective in accordance with the policies established by the Vollrath Company.

The obligation of the Vollrath Company is limited to making replacement parts available to the purchaser, and does not include any labor or transportation expense in connection with the installation of such replacement parts.

CONDITIONS AND EXCLUSIONS

This warranty is expressly in lieu of all other agreements and warranties, expressed or implied, and the Vollrath Company does not authorize any person to assume for it the obligations contained in this warranty and neither assumes nor authorizes any representative or other person to assume for it any other liability in connection with such "hot food station" parts.

The warranty herein extends only to the original consumer purchaser and is not assignable or transferable and shall not apply to any hot food station parts which have been repaired or replaced by anyone else other than a distributor, or which have been subject to alteration, misuse, negligence or accident or to the parts which have had the serial no. or name altered, detached or removed.

The Vollrath Company is under no obligation to extend this warranty to any hot food station for which a Vollrath Company warranty registration card has not been completed and mailed to the Company within fifteen (15) days after date of purchase!