
IMPORTANT

CARE, USE & SERVICE
OF YOUR VOLLRATH
MOBILE BUFFET

COLD PAN STATION

No. 91950 - 91850

No. 91955 - 91855

IMPORTANT

Vollrath  **SINCE 1874**
THE VOLLRATH COMPANY • SHEBOYGAN, WIS.

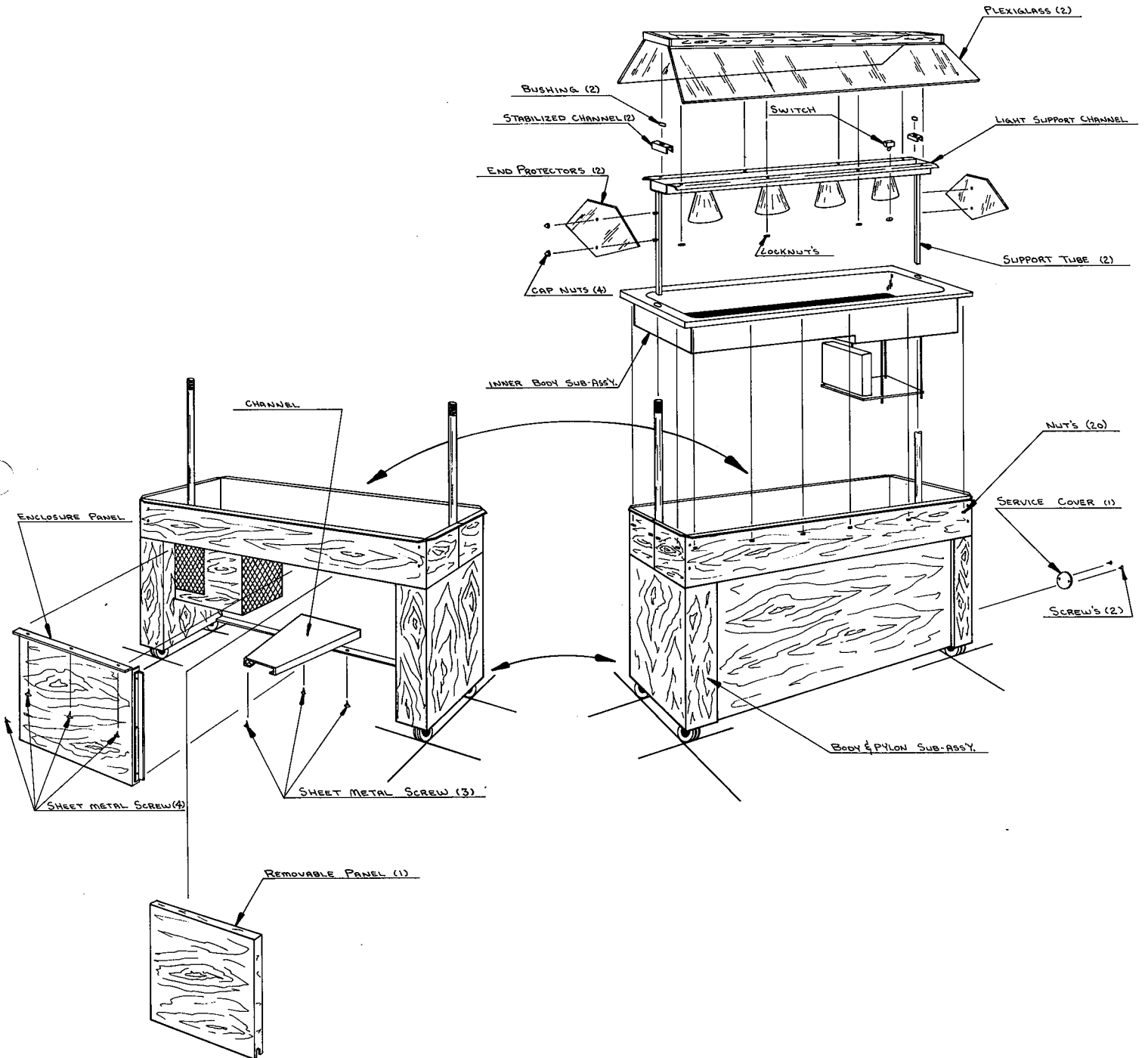


General Instructions

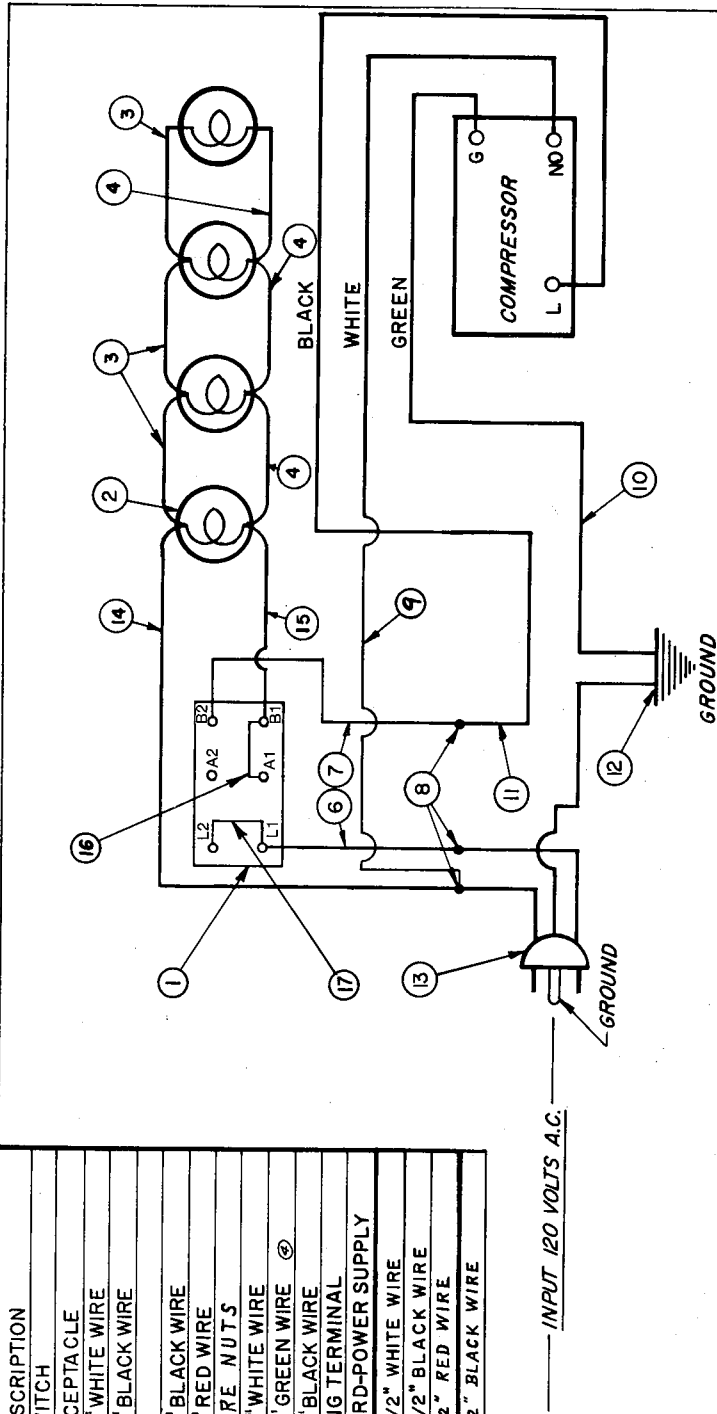
1. Illumination Lamps: Do not exceed 25 watts per bulb. The tubular "showcase" light, available from electrical supply houses, is ideally suited for this purpose.
2. Use: When using ice with the refrigerated cold pan station, the ice must be allowed to thaw overnight and the unit drained the next morning. Electrically refrigerated model should be plugged in approximately two hours before ice is added — this helps keep cubes firm before and during serving period.
3. Draining: Place a pan or pail on the channel under the drain, behind the access panel. Lift off 2-piece perforated rack and remove rubber stopper, allowing water to flow through drain hose into pan. When pan nears brim capacity, replace stopper and empty pan. Repeat procedure as required until well is empty. Wells may also be emptied by using a sponge and pail.
4. Cleaning: Stainless steel plate rests and well can be cleaned with stainless steel polish. Clean wood-tone vinyl panels and canopy top with a damp cloth or a wax cleaner such as Pledge, etc. Plastic breath protectors can be cleaned and polished with a clear plastic cleaner such as Cadco's Brillianize, etc. Bearings on the wheels should be greased as required.
5. Electrical: Furnished with 6' long, 3 wire rubber cord and 3 prong prewired grounded plug, located in pylon with electrical access hole. Requires 120 volt, AC only circuit. Damaged cords or cord caps should be replaced.
6. Refrigeration Unit: Temperature on refrigerated cold pan station is not adjustable. It is designed to operate continuously when plugged in. If compressor fails to operate, see a qualified refrigeration service contractor. DO NOT attempt to service compressor yourself. A qualified repair contractor may gain access to the condensing unit by removing 7 sheet metal screws from the enclosure pan and channel, then removing 6 screws from under the upper body to lower condensor shroud.

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 by stock number (shown below) 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.



| DET. | PART NO. | REQD | DESCRIPTION |
|------|----------|------|--------------------|
| 1 | 24778 | 1 | SWITCH |
| 2 | 21370 | 4 | RECEPTACLE |
| 3 | 25596 | 3 | 15" WHITE WIRE |
| 4 | 25597 | 3 | 15" BLACK WIRE |
| 5 | | | |
| 6 | 25592 | 1 | 52" BLACK WIRE |
| 7 | 25593 | 1 | 52" RED WIRE |
| 8 | 22860 | 3 | WIRE NUTS |
| 9 | 25581 | 1 | 50" WHITE WIRE |
| 10 | 25595 | 1 | 50" GREEN WIRE |
| 11 | 25583 | 1 | 50" BLACK WIRE |
| 12 | 21521 | 1 | RING TERMINAL |
| 13 | 21487 | 1 | CORD-POWER SUPPLY |
| 14 | 25600 | 1 | 57 1/2" WHITE WIRE |
| 15 | 25599 | 1 | 5 1/2" BLACK WIRE |
| 16 | 25485 | 1 | 3/2" RED WIRE |
| 17 | 25484 | 1 | 3/2" BLACK WIRE |



MODEL NO. 91955
91855

WIRING DIAGRAM BUFFET REFRIGERATED COLD PAN

The drawing above shows the schematic wiring of the refrigeration system. This information is provided only for use by a qualified refrigeration service contractor. Attempting to service it yourself voids warranty, when applicable.