
IMPORTANT

CARE, USE & SERVICE
OF YOUR VOLLRATH

ENTREE CART

No. 91965 - 91865

IMPORTANT



MAINTENANCE

1. Damaged cords and/or cord caps should be replaced.
 2. Heat lamps in the 3-well and 4-well Buffet, and the Hot Entree Cart are not to exceed 250 Watts per lamp.
 3. If illumination lamps are used, they are not to exceed 25 Watts. The tubular "Show-case" light, available from electrical supply houses, is ideally suited for this purpose.
 4. The pilot light and control on the Hot Entree Cart are accessible after removing eight (8) 10-24 nuts from under the flange of the well assembly, and lifting well from unit.
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OPERATING INSTRUCTIONS

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. Well in Hot Entree Cart can be used dry, or with 2 quarts of hot water. If hot water is unavailable (180° or higher), cold water heated in well when covered will come to a boil in less than 1 hour. If the dry method is used, well should be preheated for 15 minutes before inserting pans. During the preheating stage, the well should be covered.
 3. The control knob on this unit, set 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. Hot Entree Cart is furnished with a full size pan, but will also accommodate fractional size pans up to 4" deep for serving hot hors d'oeuvres. To serve cold food, place 2" of ice in well and insert 4" deep pan(s). **MAKE SURE** Control is in "Off" position. After serving, wipe well dry with a sponge or cloth.
 5. Any discoloration inside the well can be removed with Ajax, Comet, steel wool or any commercial cleanser.
 6. Stainless steel areas can be cleaned with stainless steel polish. Wheel bearings should be greased as required.
 7. Clean the wood-grain vinyl with a damp cloth or a 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.
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TROUBLE SHOOTING

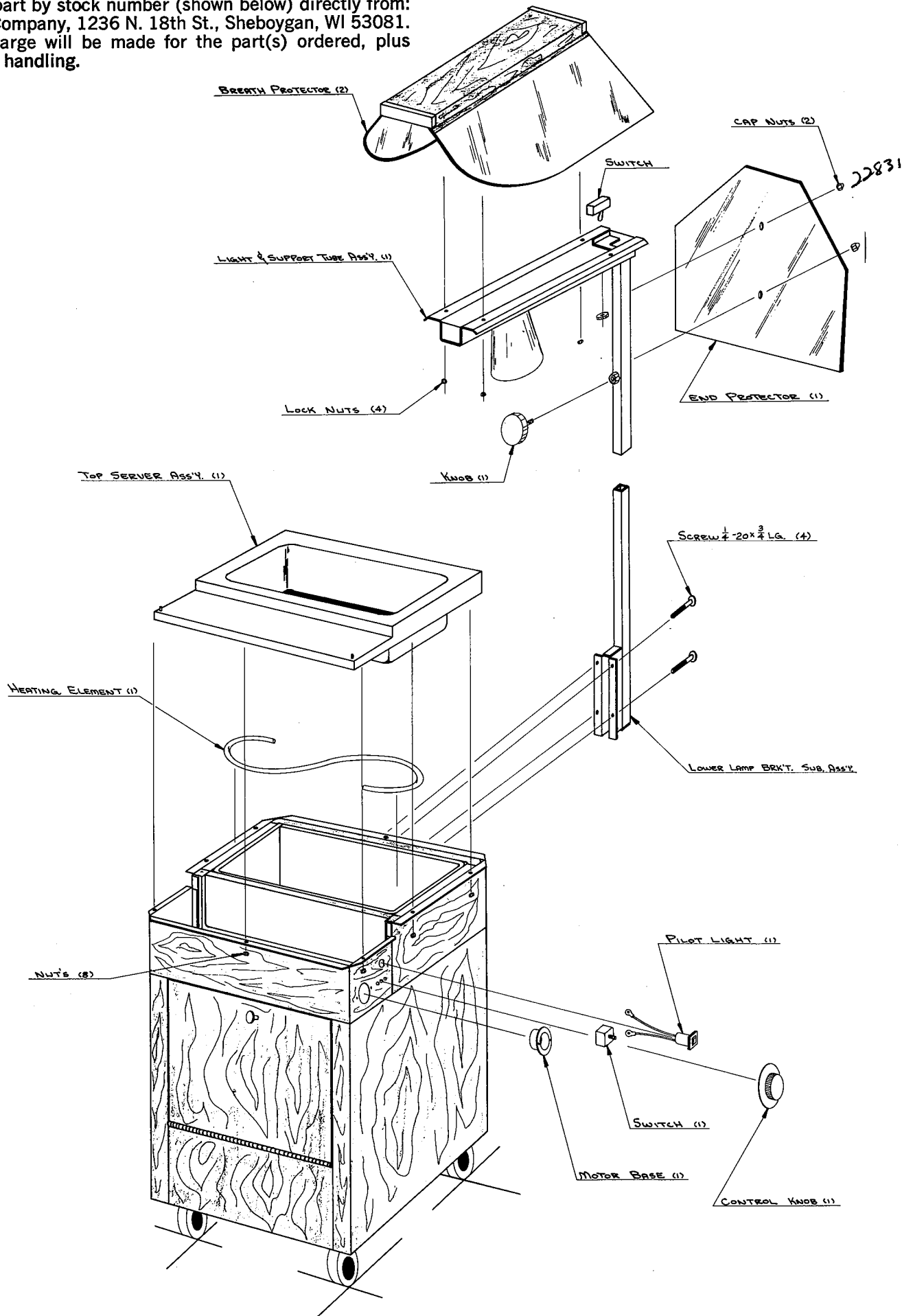
1. Remove the eight (8) 10-24 nuts from under the outer flange of the well assembly, and lift well clear of unit.
2. Remove the two (2) wires connected to the H1 and H2 terminals from the control for the well in question, and take a resistance reading across the terminals H1 and H2 with the control knob turned to the "Off" Position.

The reading on the meter should indicate 4000 Ohms resistance. An infinite reading indicates an open heater in the control, calling for a replacement of 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).
An infinite reading indicates the element should be replaced.

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.



REPLACING HEATING ELEMENTS

1. Remove the eight (8) 10-24 nuts from under the flange of the well body assembly.
2. Lift the well body assembly clear of the unit.
3. Using a 7/32" open end wrench on the hex stud on the heating element, and an 11/32" wrench on the nut, remove the nut, washer and terminal from the element. Remove "S" shaped element by twisting four (4) retainer tabs at right angles to its present position and lifting the element free of the unit.
4. Install new heating element, reversing the procedure, by replacing element into retainers, twist retainer tabs to lock into position, replace washers, terminals and nuts on threaded ends, again using 7/32" and 11/32" wrenches.
5. Firmly press insulation against all vertical walls, then lower the well assembly into the unit and continue down (checking insulation position so as not to compress under the wells), until studs under flange have entered the holes in the outer body assembly.
6. Replace the eight (8) 10-24 nuts on the studs under the flange, tightening only enough to seat the well assembly firmly against the flange. Do not overtighten, as this will draw dimples into the top side of the well assembly.

WIRING DIAGRAM - ENTREE CART

