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**I M P O R T A N T**

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**CARE, USE & SERVICE  
OF YOUR VOLLRATH  
MOBILE BUFFET**

**3-WELL HOT FOOD STATION**

**No. 99135 - 98135  
No. 99136 - 98136  
No. 99138 - 98138**

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**I M P O R T A N T**

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



## 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 "Showcase" light, available from electrical supply houses, is ideally suited for this purpose.
4. Pilot lights and controls on Buffet Units can be reached by removing screws from the upper edge of the front panel, and tilting panel outward. Putting unnecessary weight or pressure on panel in lowered position will bend panel.

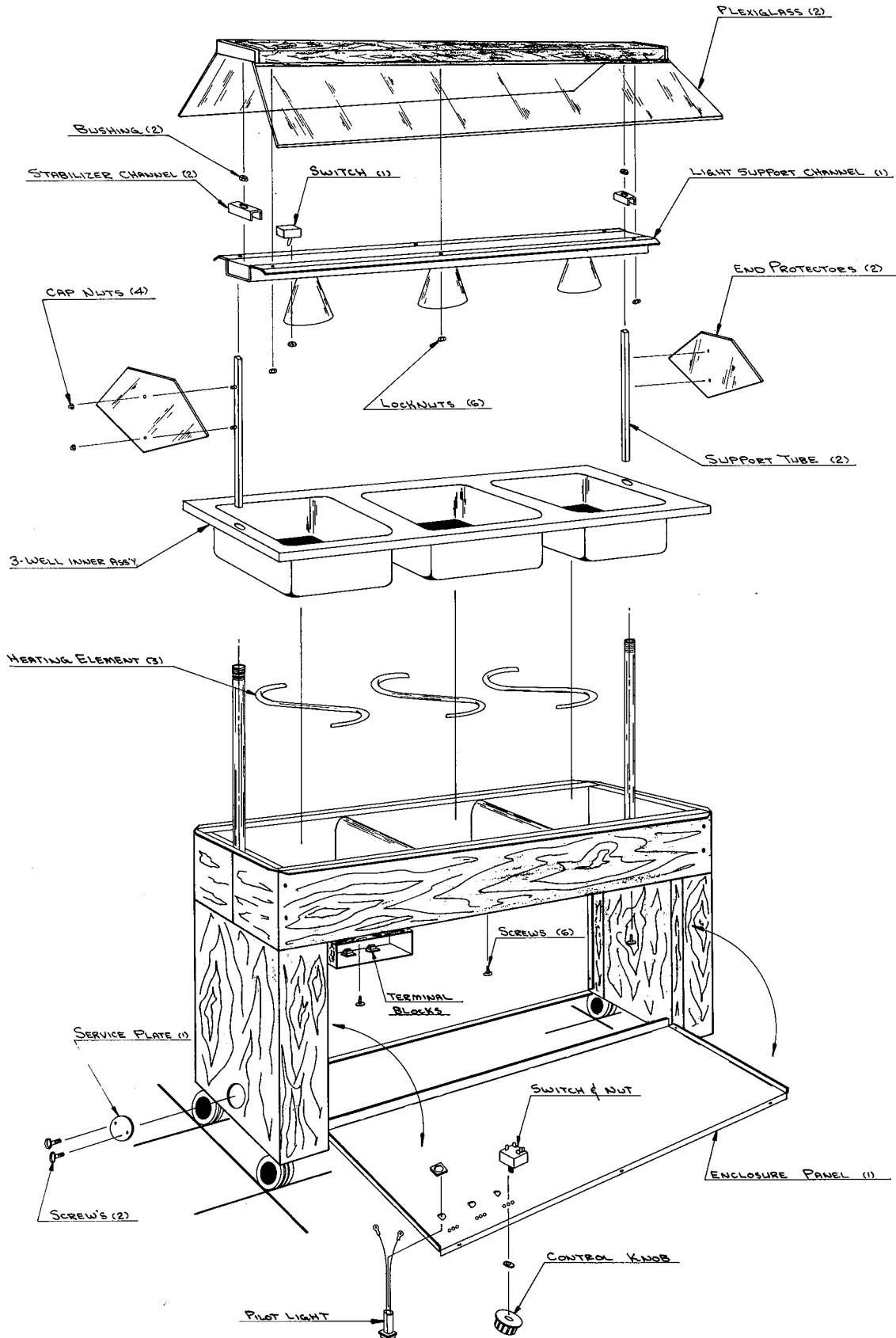
## OPERATING INSTRUCTIONS

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. 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. Stainless serving shelves, tray slides, plate rests and station working 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 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.

STATION NO.	VOLTS	PHASE	AMPS	WATTS AC ONLY	PLUG NEMA	RECEPTACLE	
						HUBBELL	NEMA
98135-99135	120	1	19.1	2295	5-30P	9308	5-30R
98136-99136	120/240	1	9.6	2295	14-20P	8410	14-20R
98138-99138	120/208	1	11.8	2295	14-20P	8410	14-20R

# 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.



## TROUBLE SHOOTING

1. Should any of the wells fail to heat, disconnect the power cord from outlet. Carefully pull top of panel away from unit until the internal wiring stops any further movement. The panel will stay in this position.
2. Remove two (2) red wires connected to the H<sup>1</sup> and H<sup>2</sup> terminals on the control of the well in question, and run a continuity check from terminal H<sup>1</sup> to H<sup>2</sup> with the external control knob in the "Off" position, using an Ohmmeter.

The resistance should be approximately 4,000 Ohms for a 120 Volt control, and 15,000 Ohms for a 240 Volt control. If a reading is not obtainable, the heating coil in the Robertshaw control is open and the control will have to be replaced.

3. If the correct reading is obtained, turn control knob to high. Check for continuity between terminals L<sup>1</sup> and H<sup>1</sup>, and between L<sup>2</sup> and H<sup>2</sup>. Both readings should be 0 Ohms. If not, replace control.
4. If the Robertshaw control is in working order, a resistance reading across the two (2) wires removed from H<sup>1</sup> and H<sup>2</sup> terminals should be taken.

A reading of 24 to 28 Ohms for the 120 Volt units, or 105 to 112 Ohms for 240 Volt units is normal.

An infinite reading of the meter indicates replacement of the heating element.

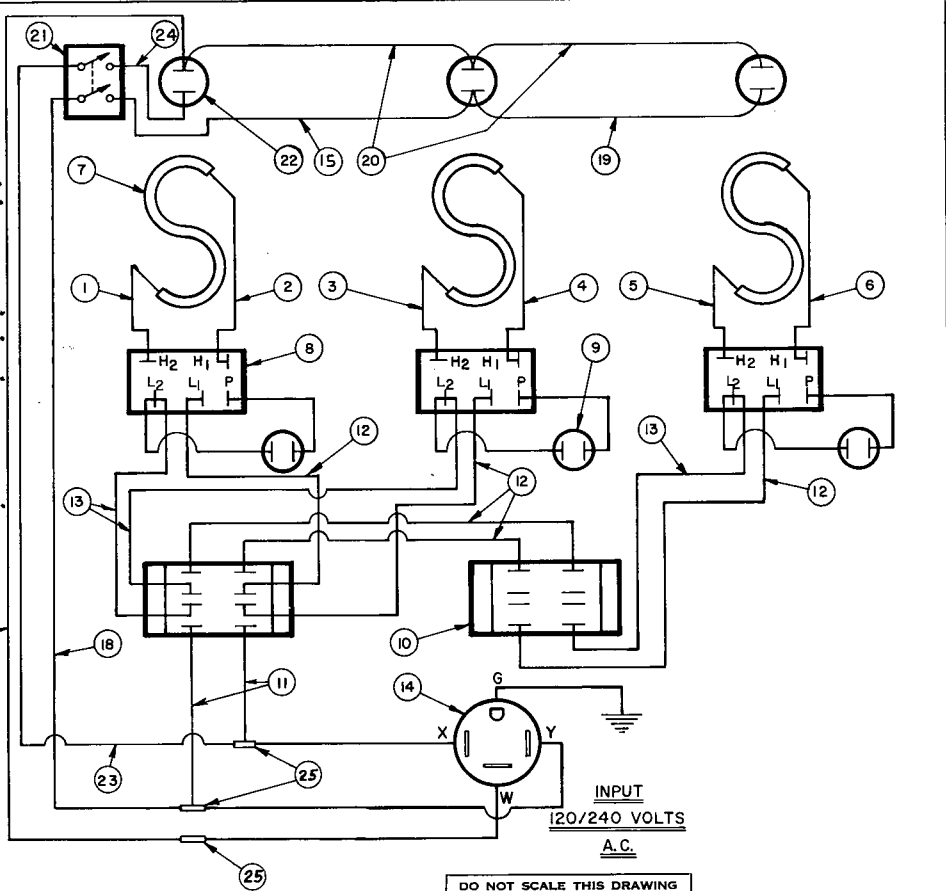
## REPLACING HEATING ELEMENTS

1. Remove four (4) 10-24 acorn nuts on the plexiglas end protectors and the 10-24 acorn nuts on the underside of the light wrapper channel (6 on a 3-well unit, 8 on the 4-well unit) and lift light wrapper, sneeze guard assembly, from the unit.
2. Remove hex nut under light support channel holding toggle switch to channel. Lift switch from channel, disconnect the red and black wire from the switch-end closest to the locknuts. Disconnect the white wire (running through the locknut) from the closest light receptacle terminal.
3. Turn the plastic bushing on the support tube counter-clockwise and remove. Remove both locknuts from the vertical support tubes (one on each end).
4. The light channel assembly is removed by lifting the assembly straight up to clear the mounting pipes. Remove (2) support tubes in the same manner.
5. Remove the 10-24 nuts from under the flange (18 on the 3-well, 20 on the 4-well) of the well body assembly.
6. Lift the well body assembly to clear the two (2) mounting pipes.
7. 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 lift the element free.
8. Install new heating element, reversing the procedure, by placing 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.
9. Firmly press insulation against all vertical walls, then lower the well assembly over the mounting pipes 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.
10. Replace all the 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.
11. After carefully straightening the wires protruding from the mounting pipe, lower the (2) square support tubes (with the welded studs toward the top and toward the outside) over the pipes. Replace the light support assembly with the end closest to the switch mounted over the support pipe containing the wires. Place (2) stabilizer channels over the pipes and tap down into place. Be sure the tabs on the stabilizer channel enter the 1" square support tube. Fasten assembly with a locknut on each of the (2) mounting pipes, and replace plastic bushing on mounting pipe nearest switch.
12. Connect white wire coming from mounting pipe to light receptacle terminal, the red and black wire to the switch terminals, and fasten switch in hole in light channel with hex nut.
13. Replace light wrapper and plexiglas breath protector, and fasten with 10-24 acorn nuts.

# WIRING DIAGRAMS - HOT FOOD STATIONS

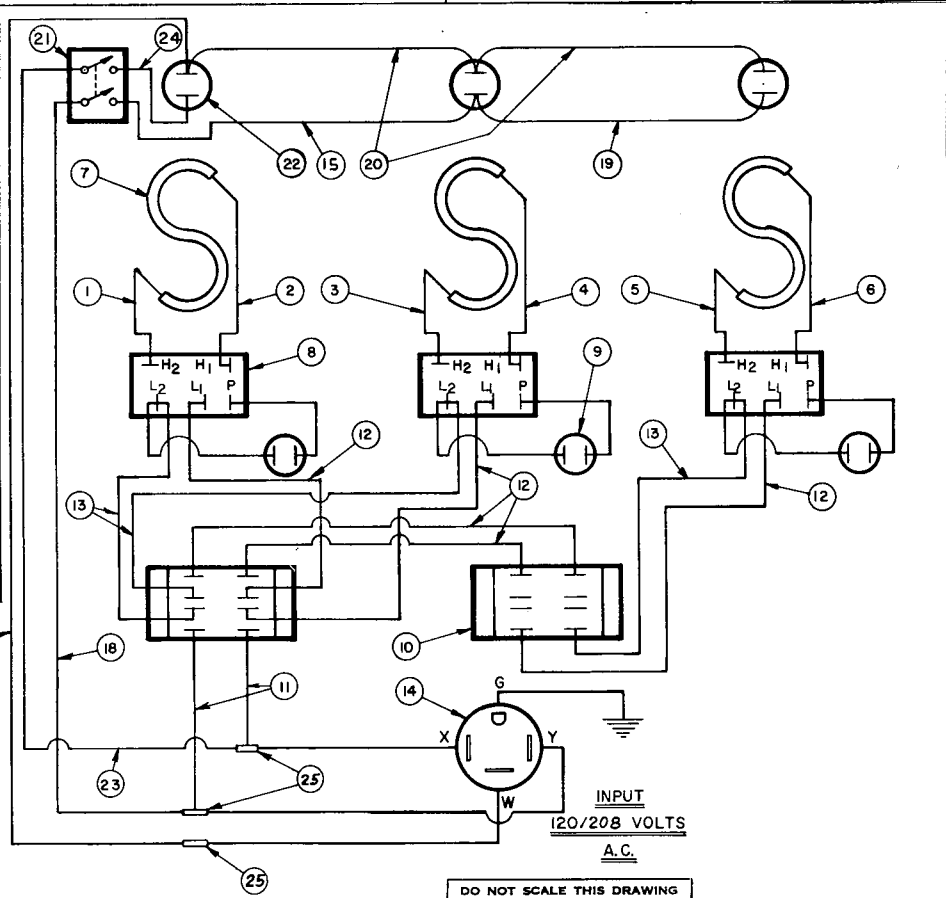
DET.	PART NO.	REQ.	DESCRIPTION
1	25527-1058	1	23" BLACK WIRE
2	25529-1058	1	27" BLACK WIRE
3	25530-1058	1	27" BROWN WIRE
4	25547-1058	1	47" BROWN WIRE
5	25545-1058	1	47" BLUE WIRE
6	25552-1058	1	60" BLUE WIRE
7	24479-2560	3	HEATING ELEMENT
8	24789-1058	3	"ROBERTSHAW" SWITCH
9	23066-1058	3	PILOT LIGHT
10	24872-1058	2	TERMINAL BLOCK
11	25554-1058	2	60" RED WIRE
12	25523-1058	5	9" RED WIRE
13	25525-1058	3	9" RED WIRE
14	21502-1058	1	POWER SUPPLY CORD
15	25524-1058	1	20" BLACK WIRE
16	22480-1058	3	CONTROL KNOB (NOT SHOWN)
17	25586-1058	1	57-1/2" WHITE WIRE
18	25592-1058	1	52" BLACK WIRE
19	25589-1058	1	15" BLACK WIRE
20	25588-1058	2	15" WHITE WIRE
21	24805-1058	1	SWITCH D.T.S.T.
22	21370-1058	3	RECEPTACLE
23	25593-1058	1	52" RED WIRE
24	25498-1058	1	5-1/2" BLACK WIRE
25	21510-1058	3	WIRE NUT - 74-B
26			
27			

**MODEL NO. 99136  
98136**



DET.	PART NO.	REQ.	DESCRIPTION
1	25527-1058	1	23" BLACK WIRE
2	25529-1058	1	27" BLACK WIRE
3	25530-1058	1	27" BROWN WIRE
4	25547-1058	1	47" BROWN WIRE
5	25545-1058	1	47" BLUE WIRE
6	25552-1058	1	60" BLUE WIRE
7	24477-2560	3	HEATING ELEMENT
8	24789-1058	3	"ROBERTSHAW" SWITCH
9	23066-1058	3	PILOT LIGHT
10	24872-1058	2	TERMINAL BLOCK
11	25554-1058	2	60" RED WIRE
12	25523-1058	5	9" RED WIRE
13	25525-1058	3	9" RED WIRE
14	21502-1058	1	POWER SUPPLY CORD
15	25524-1058	1	20" BLACK WIRE
16	22480-1058	3	CONTROL KNOB (NOT SHOWN)
17	25586-1058	1	57-1/2" WHITE WIRE
18	25592-1058	1	52" BLACK WIRE
19	25589-1058	1	15" BLACK WIRE
20	25588-1058	2	15" WHITE WIRE
21	24805-1058	1	SWITCH D.T.S.T.
22	21370-1058	3	RECEPTACLE
23	25593-1058	1	52" RED WIRE
24	25498-1058	1	5-1/2" BLACK WIRE
25	21510-1058	3	WIRE NUT - 74-B
26			
27			

**MODEL NO. 99138  
98138**



# WIRING DIAGRAMS - HOT FOOD STATIONS

DET.	PART NO.	REQ.	DESCRIPTION
1	25527-1058	1	23" BLACK WIRE
2	25529-1058	1	27" BLACK WIRE
3	25530-1058	1	27" BROWN WIRE
4	25547-1058	1	47" BROWN WIRE
5	25545-1058	1	47" BLUE WIRE
6	25552-1058	1	60" BLUE WIRE
7	24478-25462	3	HEATING ELEMENT
8	24788-1058	3	"ROBERTSHAW" SWITCH
9	23065-1058	3	PILOT LIGHT
10	24872-1058	2	TERMINAL BLOCK
11	25554-1058	1	60" RED WIRE
12	25523-1058	5	9" RED WIRE
13	25525-1058	3	9" RED WIRE
14	21505-1058	1	POWER SUPPLY CORD 12/3 SO
15	25582-1058	1	5-1/2" WHITE WIRE
16	22480-1058	3	CONTROL KNOB (NOT SHOWN)
17	21618-1058	1	HPC-F-EE FUSE HOLDER
18	25592-1058	1	52" BLACK WIRE
19	25589-1058	2	15" BLACK WIRE
20	25588-1058	2	15" WHITE WIRE
21	24805-1058	1	SWITCH
22	21370-1058	3	RECEPTACLE
23	25591-1058	1	52" WHITE WIRE
24	25498-1058	1	5-1/2" BLACK WIRE
25	25555-1058	1	60" WHITE WIRE
26	21510-1058	2	WIRE NUT 74-B
27			
28	21508-1058	1	9309 HUBBELL PLUG
29			
30	22680-1058	1	WIRE NUT 73B
31	21617-1058	1	FUSE SC 10
32			
33	21477-1058	1	TERMINAL - NO. 10 STUD

