
IMPORTANT

CARE, USE & SERVICE
OF YOUR VOLLRATH
MOBILE CAFETERIA

4-WELL HOT FOOD STATION

No. 89145 - 88145

No. 89146 - 88146

No. 89147 - 88147

No. 89148 - 88148

No. 89149 - 88149

IMPORTANT

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, 4-well, and 5-well cafeteria units 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. Pilot lamps and controls on Cafeteria Units are accessible by removing 4 screws (2 below and 2 behind control box), and sliding the control panel ahead to gain access to the box insides.

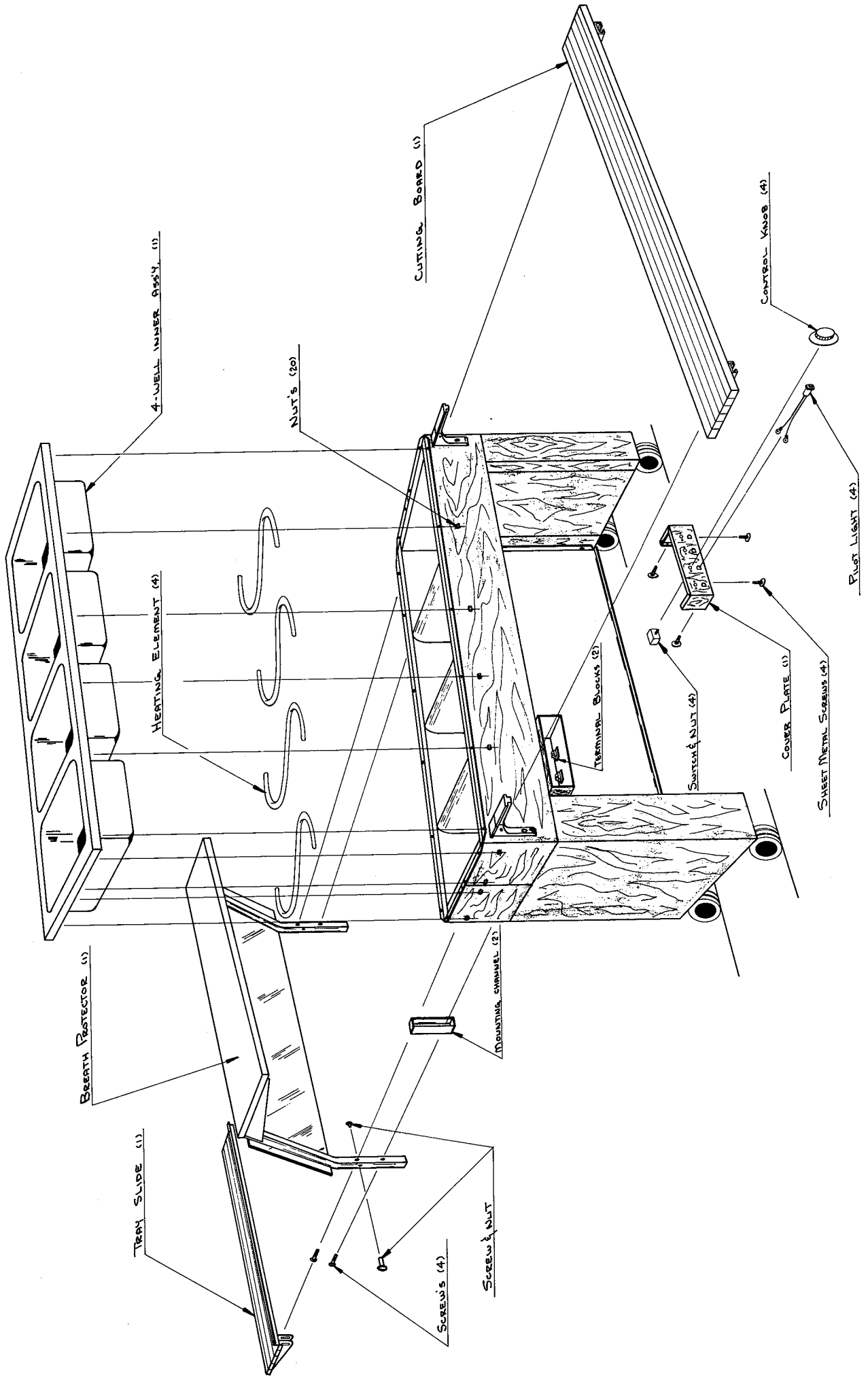
OPERATING INSTRUCTIONS

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 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.

STATION NUMBER	VOLTS	PHASE	AMPS	WATTS (AC only)	PLUG NEMA	RECEPTACLE	
						HUBBELL	NEMA
88145 - 89145	120	1	17.16	2060	5-30P	9308	5-30R
88146 - 89146	240	1	8.6	2060	6-15P	5661	6-15R
88147 - 89147	240	3	5.67	2060	15-20P	8420	15-20R
88148 - 89148	208	1	9.9	2060	6-15P	5661	6-15R
88149 - 89149	208	3	6.55	2060	15-20P	8420	15-20R

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. 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 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.

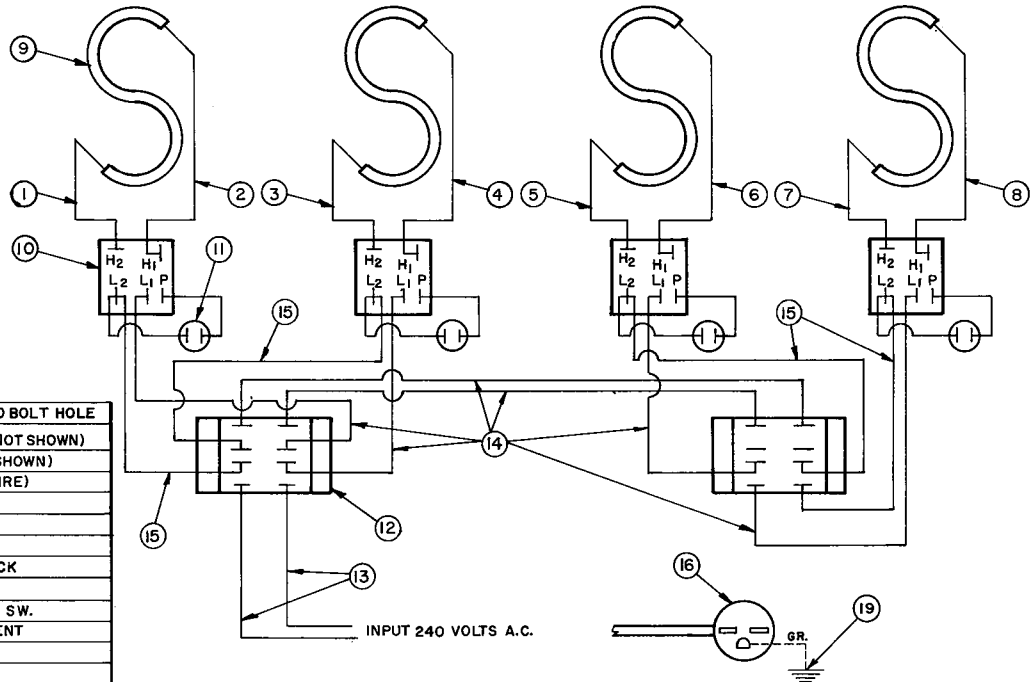
The meter should indicate 25 Ohms (plus or minus 3 Ohms) for the 120 Volt units, and 105 Ohms (plus or minus 10 Ohms) for 240 Volt units.

An infinite reading indicates the element should be replaced.

REPLACING HEATING ELEMENTS

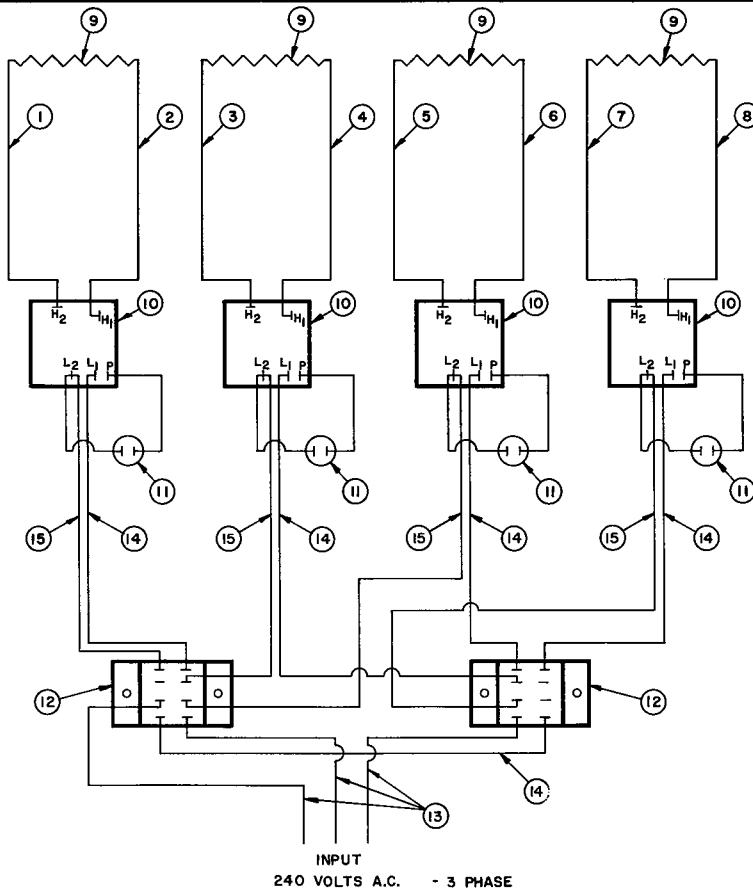
1. Remove four (4) oval-head screws from serving shelf uprights and remove sneeze guard, serving shelf and tray slide.
2. Remove all the 10-24 locknuts from the under-side of the top flange of the unit, and lift the well assembly out of the unit.
3. Remove nuts and washers from both ends of the heating 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.
4. The replacement element is placed into the retainer notches, the top ends of the retainers turned back 90°, and the well assembly lowered into the unit, being careful not to tear or misalign insulation along the long sides of the unit.
5. Replace all the locknuts around the under-side of the top flange and pull up evenly, but not to the extent to cause dimples to appear on the top surface of the well assembly.
6. Replace breath guard, serving shelf and tray slide with four (4) 1/4-20 oval-head screws.

WIRING DIAGRAMS - HOT FOOD STATIONS



**MODEL NO. 89146
88146**

DET.	PART NO.	REQ'D	DESCRIPTION
19	21521-1057	1	TERMINAL-NO.10 BOLT HOLE
18	22480-1057	4	CONTROL KNOB (NOT SHOWN)
17	22860-1057	2	WIRE NUT (NOT SHOWN)
16	21494-1057	1	CORD ASS'Y (3 WIRE)
15	25525-1057	4	9" RED WIRE
14	25523-1057	6	9" RED WIRE
13	25554-1057	2	60" RED WIRE
12	24872-1057	2	TERMINAL BLOCK
11	23066-1057	4	PILOT LIGHT
10	24789-1057	4	"ROBERTSHAW" SW.
9	24479-2560	4	HEATING ELEMENT
8	25562-1057	1	72" RED WIRE
7	25550-1057	1	60" RED WIRE
6	25552-1057	1	60" BLUE WIRE
5	25545-1057	1	47" BLUE WIRE
4	25547-1057	1	47" BROWN WIRE
3	25530-1057	1	27" BROWN WIRE
2	25529-1057	1	27" BLACK WIRE
1	25527-1057	1	23" BLACK WIRE

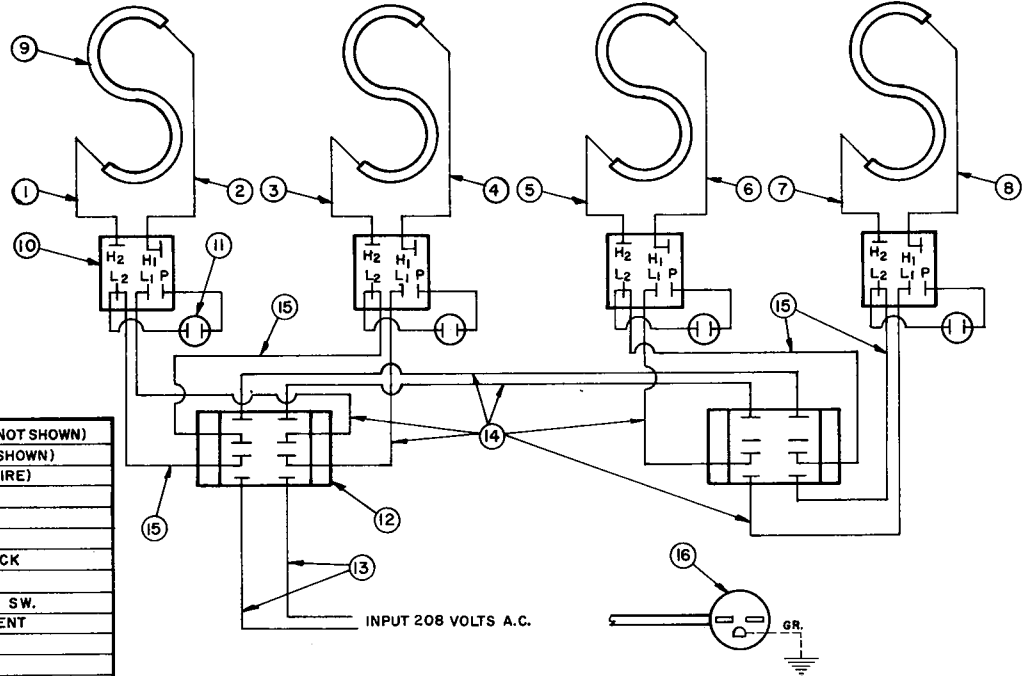


DET.	PART NO.	REQ'D	DESCRIPTION
1	25527-1057	1	23" BLACK WIRE
2	25529-1057	1	27" BLACK WIRE
3	25530-1057	1	27" BROWN WIRE
4	25547-1057	1	47" BROWN WIRE
5	25545-1057	1	47" BLUE WIRE
6	25552-1057	1	60" BLUE WIRE
7	25550-1057	1	60" RED WIRE
8	25562-1057	1	72" RED WIRE
9	24479-2560	4	HEATING ELEMENT
10	24789-1057	4	"ROBERTSHAW" SWITCH
11	23066-1057	4	PILOT LIGHT
12	24872-1057	2	TERMINAL BLOCK "MAQ-2"
13	25554-1057	3	60" RED WIRE
14	25523-1057	5	9" RED WIRE
15	25525-1057	4	9" RED-PIG BACK ONE END
16	21500-1057	1	CORD ASS'Y
17	22860-1057	3	IDEAL WIRE NUT (NOT SHOWN)
18	22480-1057	4	CONTROL KNOBS (NOT SHOWN)
19	21525-1057	1	STRAIN RELIEF BUSHING (NOT SHOWN)
20			
21			
22			

**MODEL NO. 89147
88147**

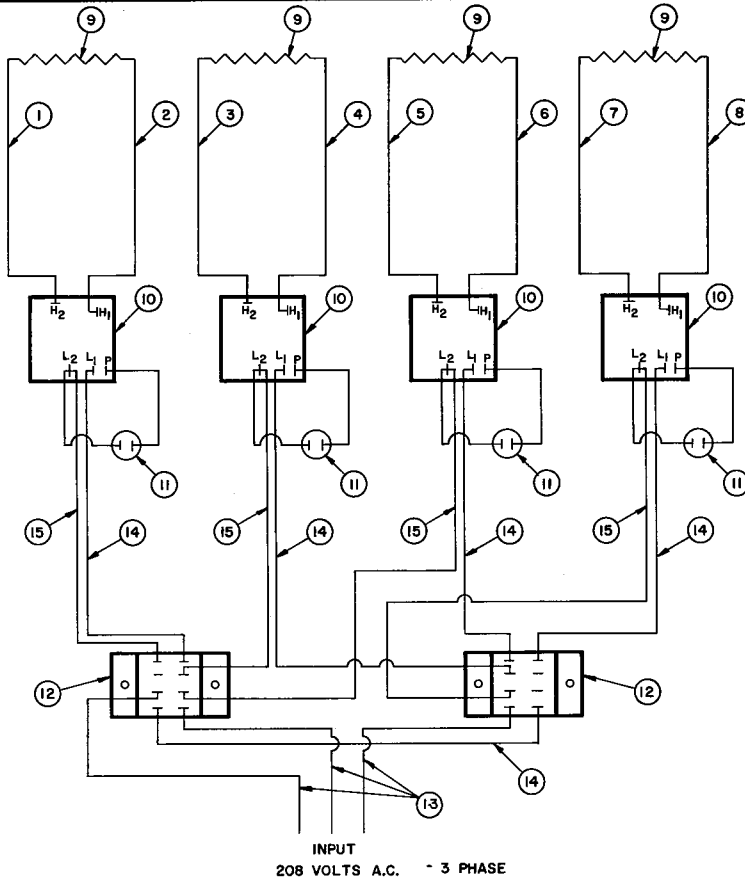
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WIRING DIAGRAMS - HOT FOOD STATIONS



**MODEL NO. 89148
88148**

DET.	PART NO.	REQ'D	DESCRIPTION
18	22480-1057	4	CONTROL KNOB (NOT SHOWN)
17	22860-1057	3	WIRE NUT (NOT SHOWN)
16	21494-1057	1	CORD ASS'Y (3 WIRE)
15	25525-1057	4	9" RED WIRE
14	25523-1057	6	9" RED WIRE
13	25554-1057	2	60" RED WIRE
12	24872-1057	2	TERMINAL BLOCK
11	23066-1057	4	PILOT LIGHT
10	24789-1057	4	"ROBERTSHAW" SW.
9	24477-2560	4	HEATING ELEMENT
8	25562-1057	1	72" RED WIRE
7	25550-1057	1	60" RED WIRE
6	25552-1057	1	60" BLUE WIRE
5	25545-1057	1	47" BLUE WIRE
4	25547-1057	1	47" BROWN WIRE
3	25530-1057	1	27" BROWN WIRE
2	25529-1057	1	27" BLACK WIRE
1	25527-1057	1	23" BLACK WIRE

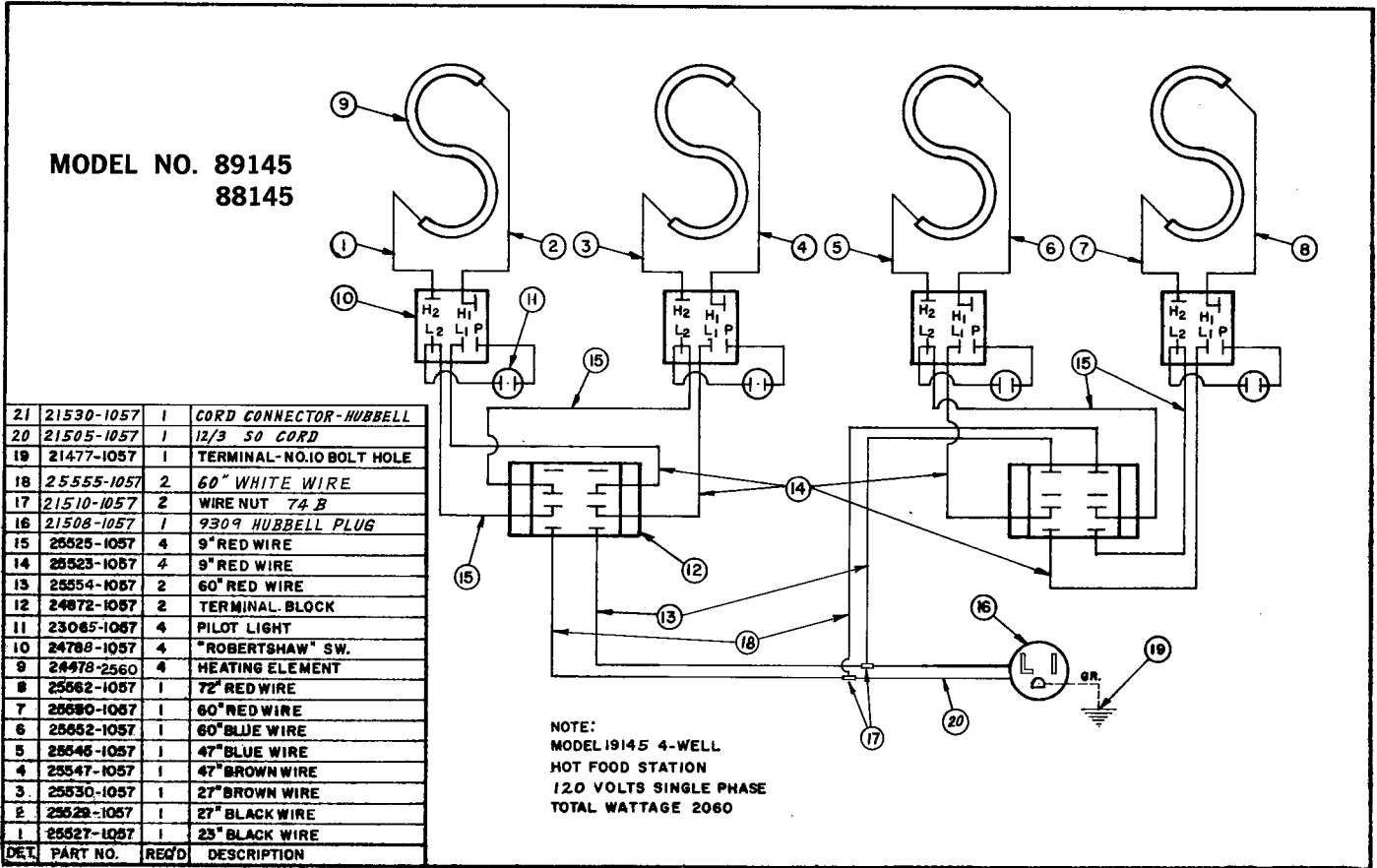


DET.	PART NO.	REQ'D	DESCRIPTION
1	25527-1057	1	23" BLACK WIRE
2	25529-1057	1	27" BLACK WIRE
3	25530-1057	1	27" BROWN WIRE
4	25547-1057	1	47" BROWN WIRE
5	25545-1057	1	47" BLUE WIRE
6	25552-1057	1	60" BLUE WIRE
7	25550-1057	1	60" RED WIRE
8	25562-1057	1	72" RED WIRE
9	24477-2560	4	HEATING ELEMENT
10	24789-1057	4	"ROBERTSHAW" SWITCH
11	23066-1057	4	PILOT LIGHT
12	24872-1057	2	TERMINAL BLOCK "MAQ-2"
13	25554-1057	3	60" RED WIRE
14	25523-1057	5	9" RED WIRE TYPE (SF-2 OR SEW-2)
15	25525-1057	4	9" RED-PIG BACK ONE END
16	21500-1057	1	CORD ASS'Y
17	22860-1057	3	IDEAL WIRE NUT (NOT SHOWN)
18	22480-1057	4	CONTROL KNOBS (NOT SHOWN)
19	21525-1057	1	STRAIN RELIEF BUSHING (NOT SHOWN)
20			
21			
22			

**MODEL NO. 89149
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WIRING DIAGRAMS - HOT FOOD STATIONS



WARRANTY REGISTRATION — VOLLRATH HOT FOOD STATION —

OWNERS NAME _____

OWNERS STREET ADDRESS _____

CITY _____ STATE _____ ZIP CODE _____

MODEL NO. _____ SERIAL NO. _____

PURCHASED FROM _____ DATE PURCHASED _____

CITY _____ STATE _____ ZIP CODE _____

COMMENTS: _____

YOUR COPY

NOTE: RETAIN THIS COPY FOR YOUR FILE

IMPORTANT! WARRANTY REGISTRATION — HOT FOOD STATION

MODEL NO.: _____ DATE OF PURCHASE: _____

SERIAL NO.: _____

OWNER'S NAME: _____

ADDRESS: _____

PRODUCT PURCHASED FROM: _____

REASONS FOR SELECTION OF OUR PRODUCT: QUALITY DURABILITY

APPEARANCE PRICE VERSATILE USE EASE OF OPERATION

AVAILABILITY

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

03 FULL 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!