
IMPORTANT

CARE, USE & SERVICE
OF YOUR VOLLRATH
MOBILE CAFETERIA

5-WELL HOT FOOD STATION

No. 89156 - 88156

No. 89157 - 88157

No. 89158 - 88158

No. 89159 - 88159

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.
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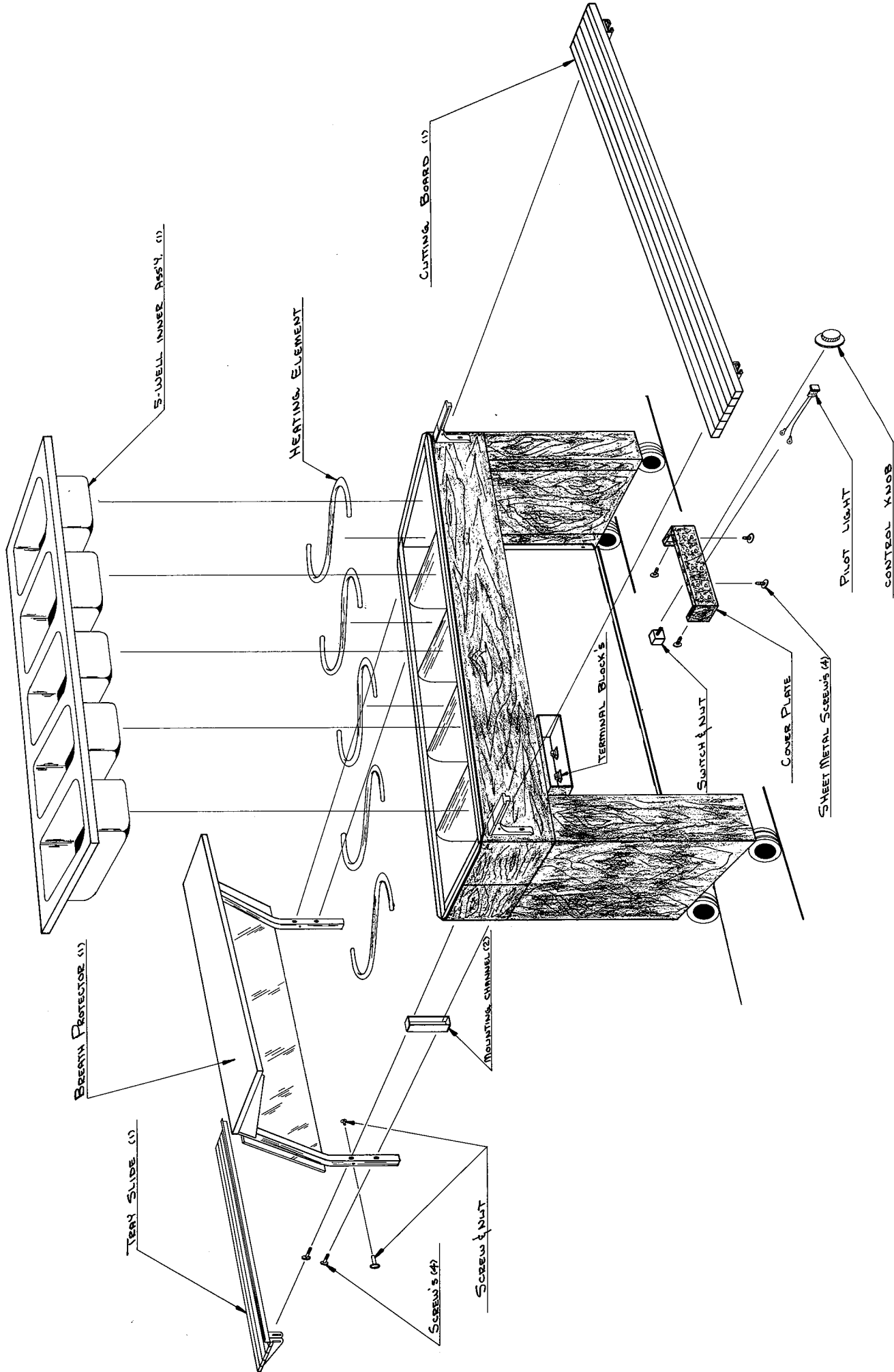
OPERATING INSTRUCTIONS

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. 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
88156 - 89156	240	1	10.7	2575	6-15P	5661	6-15R
88157 - 89157	240	3	8.58	2575	15-20P	8420	15-20R
88158 - 89158	208	1	12.4	2575	6-15P	5661	6-15R
88159 - 89159	208	3	7.43	2575	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.

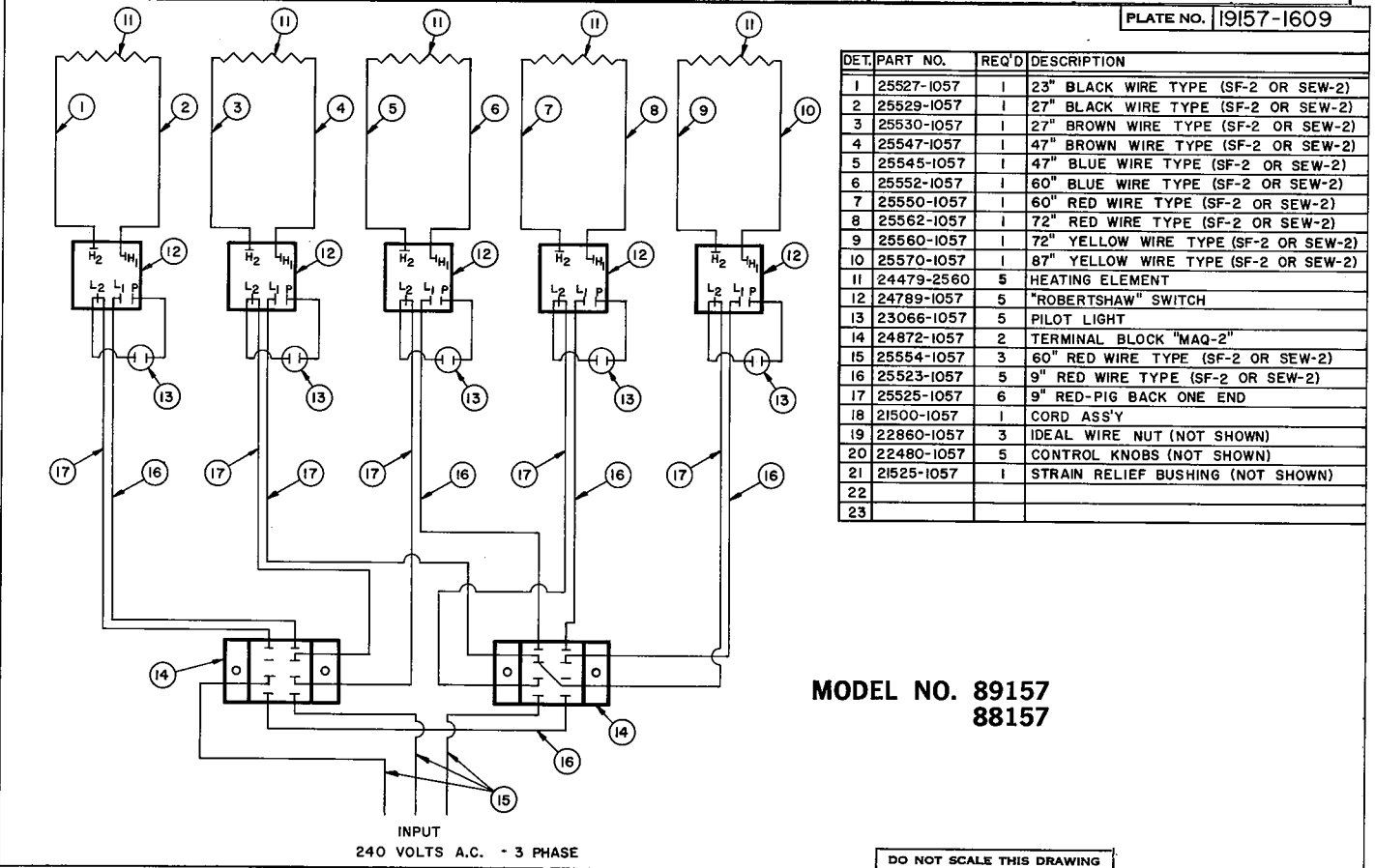
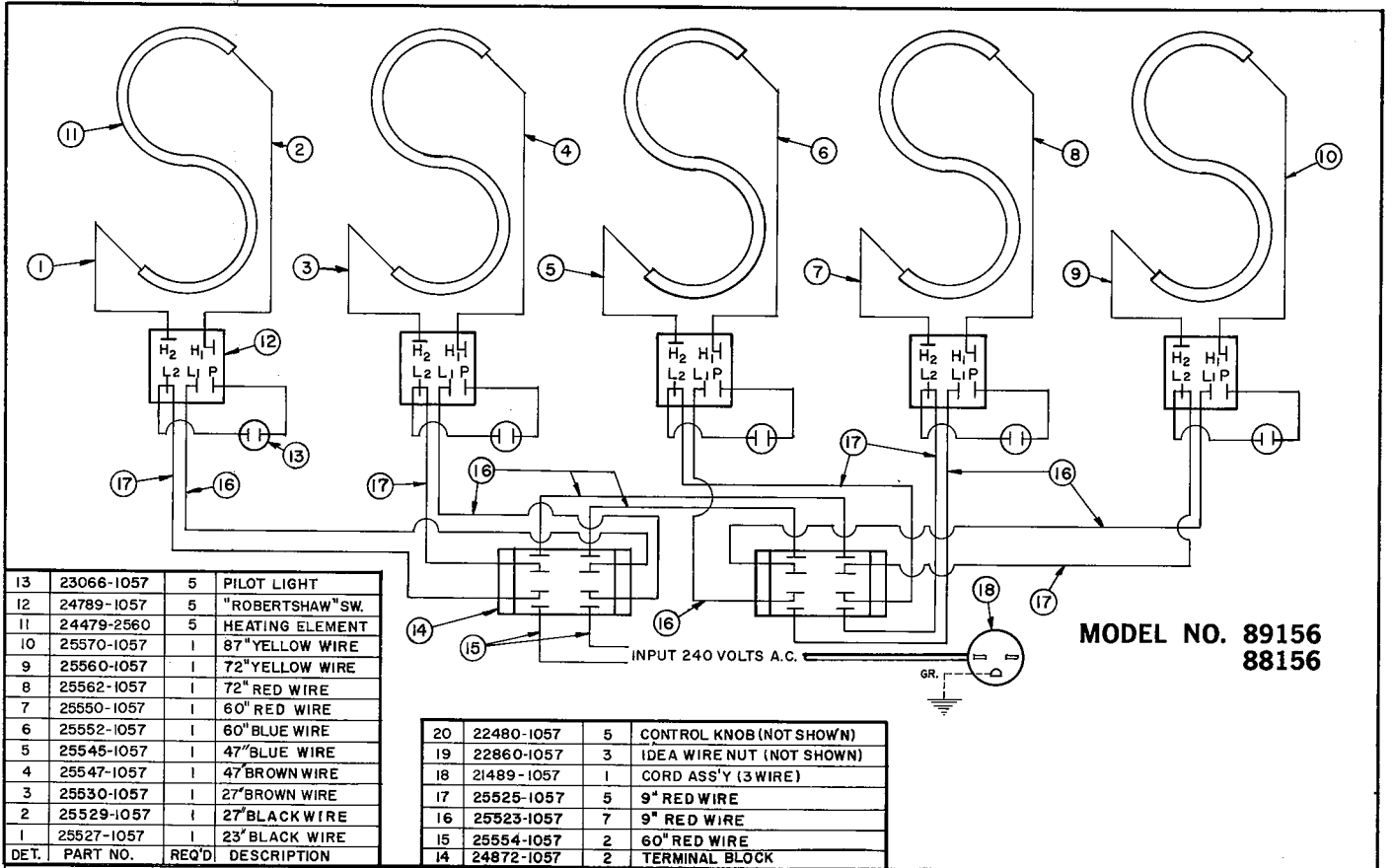
The meter should indicate 25 Ohms (plus or minus 3 Ohms) for the 120 Volt units, and 105 Ohms (plus or minus 10 Ohms) for 240 Volt units.

An infinite reading indicates the element should be replaced.

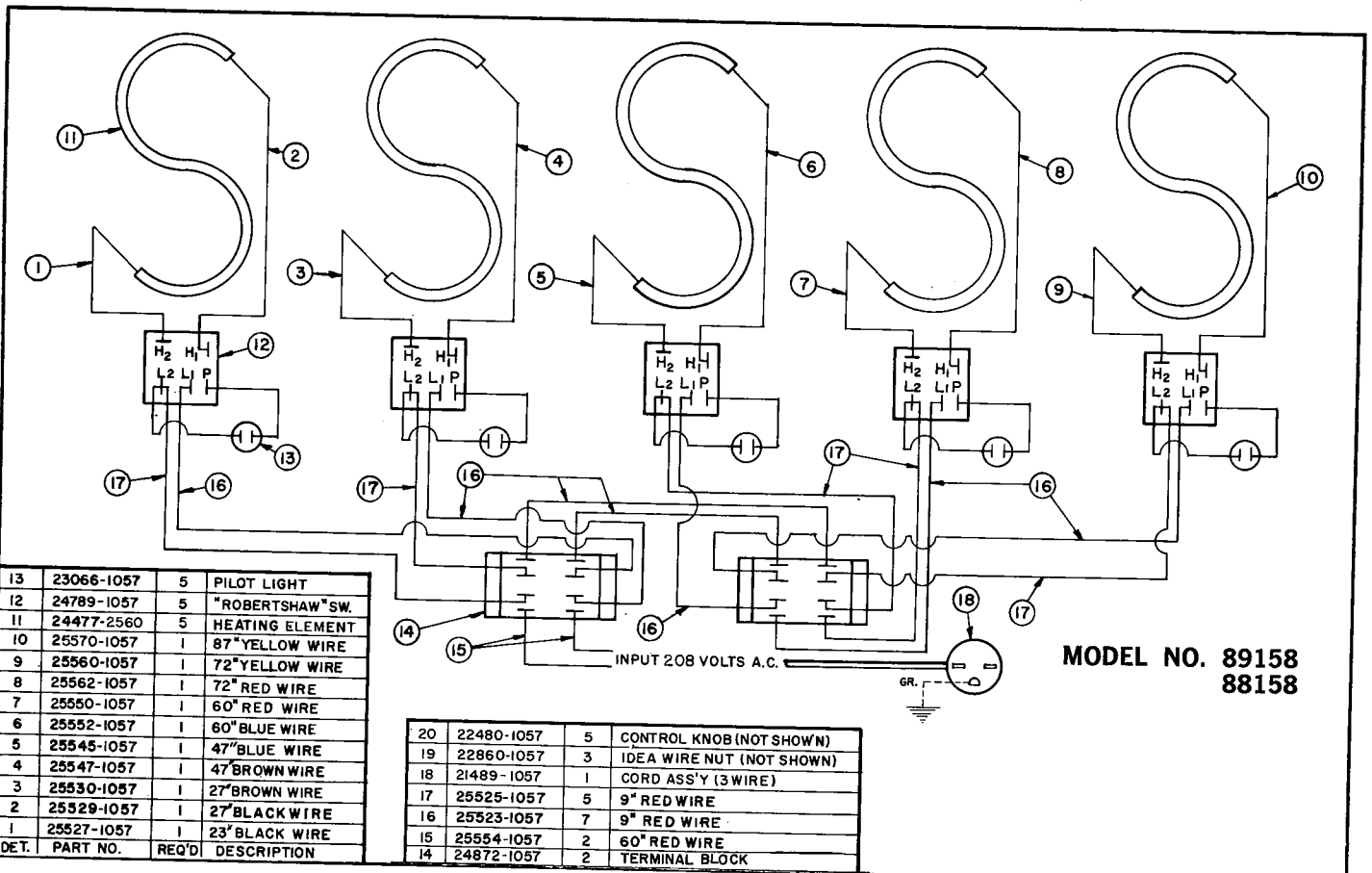
REPLACING HEATING ELEMENTS

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) ¼-20 oval-head screws.

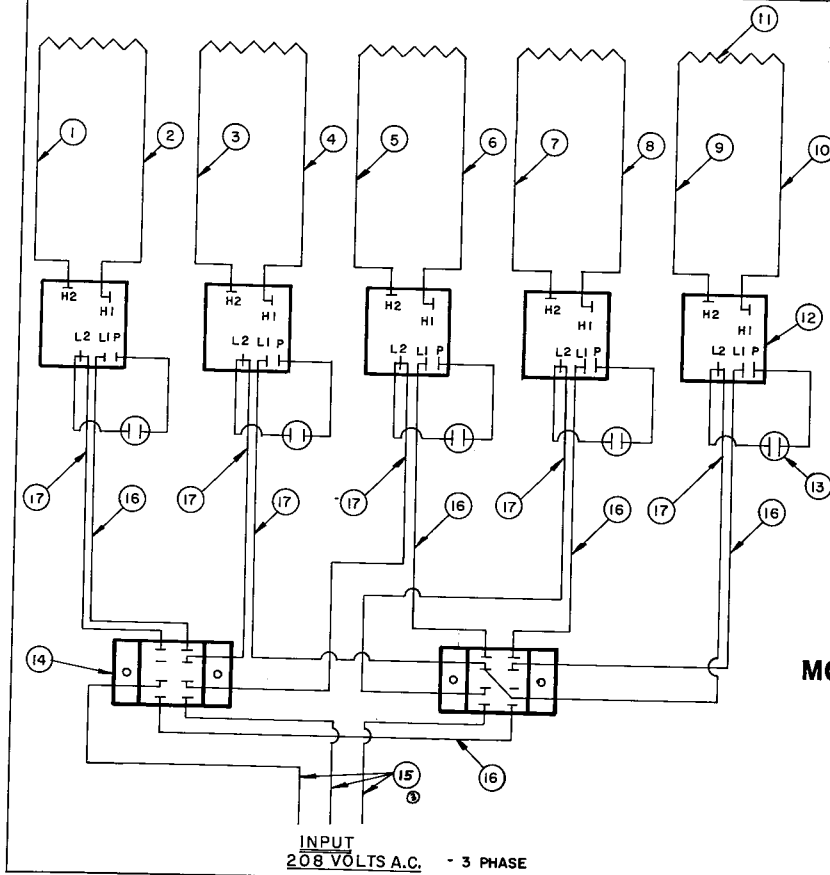
WIRING DIAGRAMS - HOT FOOD STATIONS



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MODEL NO. 89158
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DO NOT SCALE THIS DRAWING