VOLLRATH®

Operating and Safety Instructions

HS-7 & HS-11

Model Numbers:

72017	72517
72018	72518
72021	72521
72009	72522
72196	
72221	

HS 7 & HS 11

Thank you for purchasing this Vollrath food rethermalizer/warmer. <u>Before</u> operating this unit, read and familiarize yourself with the following operating and safety instructions. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

⚠ WARNING
ELECTRIC SHOCK, FIRE OR BURN INJURIES CAN OCCUR IF
THIS EQUIPMENT IS NOT USED PROPERLY. TO REDUCE RISK OF INJURY:

- **Plug only into grounded electrical outlets matching the nameplate rated voltage.**
- **Unit should only be used in a flat, level position.**
- **Unplug warmer and let cool before cleaning or moving.**
- **Do not spray controls or outside of unit with liquids or cleaning agents.**
- **Handle hot water carefully.**
- **Do not immerse**
- **Unplug warmer when not in use**
- **Do not operate unattended**

<u>IMPORTANT:</u> **Always operate this unit with water in the well**

Function and Purpose:
This unit is intended to rethermalize containers of previously cooked food and hold containers of hot food at a safe serving temperature. This unit is not intended or designed to cook raw food product.

Installation:
This unit is to be used on a countertop. This unit is not designed be enclosed or built into any area.

Operation:
1. Place the food merchandiser on a flat, level surface.

⚠ WARNING
ELECTRICAL SHOCK HAZARD
**Keep water level at or below water level mark. If level is too high, water
may overflow when the food container is inserted. The overflow could
enter the electrical compartment and cause a short circuit or electric shock.**

2. Pour water into the well to cover the element by approximately ¼". Do not overfill wells as this will result in water overflowing the well. **Always maintain water in well**.

3. Plug power cord into grounded electrical outlet with the nameplate rated voltage.

⚠ WARNING
BURN HAZARD
Hot water and steam in the well can burn skin.
Use protective gloves, mitts or potholders when removing food containers or covers.
Hot food can also cause burns. Handle hot food carefully.

4. For the operation of:
   Holding hot food at the proper serving temperature
   1. Preheat the water in the well by covering well with an empty food container or cover, and then set the heat control to the maximum heat setting. ***Preheat for 20 minutes***
   2. Place container of hot food product into preheated food merchandiser. Set heat control knob to "7" Adjust as needed while monitoring food temperatures closely for food safety. (See food safety precautionary note below)
   3. Maintain water level at or near water level mark. Periodically (approximately 2 hours) remove container of food and check the water level. Add hot water if needed.

   Rethermalizing refrigerated food that has been previously cooked
   1. Preheat the water in the well by covering well with an empty food container or cover, and then set the heat control to the maximum heat setting. ***Preheat for 30 minutes.***
   2. Place stainless steel container of cold food into the well. **Maintain maximum heat setting.**
   3. During the rethermalization process, monitor food temperatures closely for food safety. The United States Public Health Service recommends that the entire food product reaches and maintains a minimum of 165°F (74°C) for at least 15 seconds to be properly rethermalized. In addition, rethermalized food must pass through the danger zone of 41°F (5°C) to 165°F (74°C) in less than 2 hours to prevent growth of organisms of public health concern. **Do not add cold food for rethermalizing while holding hot food; the merchandiser will cool down and not hold the hot food at proper serving temperature.** To reach the required safe food temperature as quickly as possible, do not add water or remove food pan during the rethermalization process.

5. Reduce heat setting to a level that will maintain a safe holding temperature and maintain food quality. (See Food Safety Precautionary Note)

FOOD SAFETY PRECAUTIONARY NOTE

Monitor food temperatures closely for food safety. The United States Public Health Service recommends that food be held at a minimum of 140°F (60°C) to help prevent bacteria growth

6. Maintain water level at or below water level mark. Periodically (approximately every 2 hours) remove food container and check water level.

> **NOTE: The low water level light will illuminate when the water level is too low. The unit will shut down and not heat until there is a sufficient amount of water in the well.**

Cleaning:

To maintain appearance and increase the service life, the food warmer should be cleaned at least daily.**.**

1. Before cleaning unplug the unit and let it and any liquid in the unit cool completely.

⚠ WARNING
BURN HAZARD
Hot water and hot parts can burn skin.
Allow hot wells and water to cool before handling.

2. Carefully empty water from the wells.
3. **DO NOT PLACE THE FOOD WARMER IN WATER** Wipe the entire well interiors with a clean, damp cloth.
4. To avoid damaging the finish, do not use abrasive materials, scratching cleaners or scouring pads to clean water deposits from the wells.
5. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water, immediately after cleansing. Chemical residue could corrode surface of unit.

⚠ WARNING
ELECTRICAL SHOCK HAZARD
Do not spray outside of unit or controls with liquid or cleaning
product. Liquid could enter the electrical compartment and cause a
short circuit or electric shock.

Repair:

To avoid serious injury or damage, never attempt to repair the food warmer/rethermalizer or replace a damaged power cord yourself. Contact a qualified professional repair service.

<u>Warranty Procedure For Countertop Equipment</u>

During the warranty period the food warmer will be replaced without charge to the original purchaser . **Please call the Vollrath Warmer Return number 1-800-354-1970**

 You must first obtain a return authorization and shipping instructions from The Vollrath Company Warmer return Department. Please have model number and serial number information available when calling.

RETURNS WITHOUT PRIOR AUTHORIZATION WILL NOT BE ACCEPTED