



Outperform every day.™

ENGLISH

Operator's Manual

SHORT SIDE, BAIN MARIE, ONE WELL, TWO WELL, THREE WELL, FOUR WELL, FIVE WELL, SIX WELL HOT DROP-INS



Thank you for purchasing this Vollrath equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. Please read carefully.

WARNING

Warning is used to indicate the presence of a hazard that *can* cause severe personal injury, death, or substantial property damage if the warning is ignored.

CAUTION

Caution is used to indicate the presence of a hazard that *will* or *can* cause *minor* personal injury or property damage if the caution is ignored.

NOTE

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.

For Your Safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

To reduce risk of injury or damage to the equipment:

- Use only grounded electrical outlets matching the nameplate rated voltage.
- Have the equipment installed by qualified personnel.
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- Unit should only be used in a flat, level position.
- Do not spray controls or outside of equipment with liquids or cleaning agents.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not use food pans deeper than 4" (10 cm).
- Do not operate if unit has been damaged or is malfunctioning in any way.
- Do not operate unattended.
- Do not operate equipment in public areas and/or around children.
- Unplug and allow to cool before cleaning or moving.
- Handle hot water carefully.
- Do not clean the equipment with steel wool.

FUNCTION AND PURPOSE

This unit is intended and designed to hold containers of food at proper serving temperatures. Hot food stations are not intended or designed to cook raw food or to reheat prepared food. Food must be prepared and placed in food stations at proper serving temperatures. This equipment is not intended for household, industrial or laboratory use.

UNPACKING THE EQUIPMENT AND INITIAL SETUP

When no longer needed, dispose of all packaging and materials in an environmentally responsible manner.

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Clean any glue residue left over from the plastic or tape.

Have the unit installed only by qualified service personnel. The cutout opening in counter must be in accordance with the chart below. All openings must be within 1/8" of the stated dimension and have a 7/8" radius at the corners. Use the watertight gasket provided to seal between counter and unit to prevent water from leaking into control areas.

NOTE

All cutout openings must be within 1/8" of listed opening sizes and have a corner radius of 7/8". Cutout dimensions given in inches and (cm).

3. Refer to the *Cutout Dimension* on the spec sheets on Vollrath.com and the unit.
4. Place the watertight gasket over the cut-out and center the well.
5. Tighten the thumbscrews (C) slowly and in an alternating pattern to evenly compress the gasket. See Figure 1. The gasket should create a even gap between the well and the mounting surface.

Before using this equipment it must be cleaned and dried thoroughly.

FEATURES AND CONTROLS

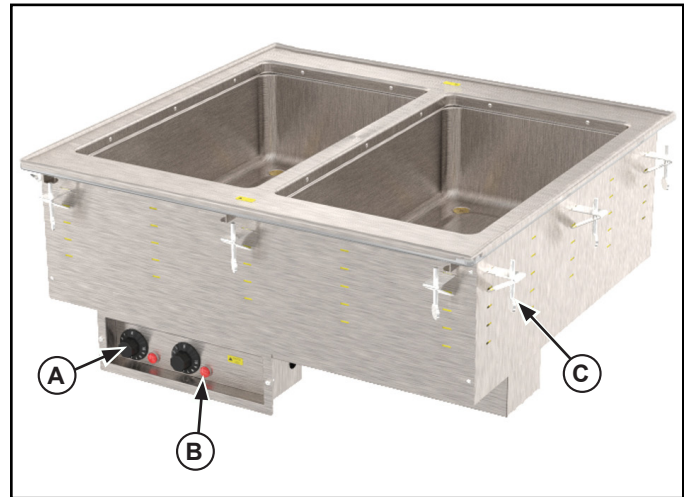


Figure 1. Features and Controls.

- A** **TEMPERATURE CONTROL.** Used to set or adjust the temperature of the well. The larger the number the higher the temperature, the smaller the number the lower the temperature. The "0" position is off.
- B** **PILOT LIGHT.** Illuminates when the well is in the heating mode.
- C** **THUMBSCREW.** Secures the unit to the mounting surface.
- D** **DRAIN VALVE (not shown).** Used to empty water from the well(s).

OPERATION

| | |
|---|--|
| | WARNING |
| | <p>Electrical Shock Hazard. Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock. Do not damaged power cord.</p> |
| <p>Do not over fill wells, pans or trays. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Unplug unit before performing service, draining or removing spillage pans and trays. Do not spray water or cleaning products. Do not use a power cord that has been modified or damaged.</p> | |

| | |
|---|---|
| | WARNING |
| | <p>Burn Hazard. Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.</p> |
| <p>Hot surfaces, steam and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water onto the cooking surface as it can spray or splatter.</p> | |

1. Check the drain valve(s) (D) to verify it is in the CLOSED position to prevent water from draining out. See Figure 1. The valve is in the CLOSED position when the handle of the valve forms a "T" with the body of the valve.
2. Fill each spillage pan with 3 quarts (approximately) of clean fresh water. Always maintain water in the well. Do not over fill.
3. Plug electrical power cord into a grounded outlet matching the nameplate rated voltage.
4. Preheat the water in the wells by covering wells with empty food containers or covers. Turn the temperature control (A) to the maximum heat setting. Preheat for 60 minutes.
5. Place container of hot food product, above 140 °F (60 °C), into preheated equipment. Do not use food pans deeper than 4" (10 cm).
6. Reduce heat setting to a level that will maintain a safe holding temperature and maintain food quality. See food safety precautionary note.

NOTE:

Monitor food temperature closely for food safety. The United States Public Health Service recommends that hot food be held at a minimum of 140 °F (60 °C) to help prevent bacteria growth. Maintain correct water level and temperature setting. Periodically remove food container and check the water level. Add water in needed.

7. During operation, maintain water level. Periodically (approximately 2 hours) remove container of food and check the water level. Add hot water if needed.
8. When finished using the unit turn the heat control (A) to the "0" setting and unplug unit.
9. When removing hot food containers from unit use gloves, mitts or pot holders to protect hands.
10. Allow the unit and water to cool completely before removing and cleaning.

CLEANING

To maintain the appearance and increase the service life, clean your equipment daily.

NOTE:

Do not use caustic cleaning chemicals, steel wool or commercial lime removal products to clean the equipment. Thoroughly rinse equipment with water after cleaning.

1. Turn the heat control (A) to the "0" setting or turn the power switch (some models) to the OFF position, and unplug unit. When removing hot food containers from unit use gloves, mitts or pot holders to protect hands.
2. When removing hot food containers from unit use gloves, mitts or pot holders to protect hands.
3. Open the drain valve(s) (D) and drain the water. The valve is in the OPEN position when the handle of the valve is aligned with the body of the valve.
4. Use a damp cloth or sponge dipped in soapy water to clean the inside of the well and the outside of the equipment.
5. Thoroughly rinse equipment with water after cleaning.
6. Close the drain valve(s) (D). Rotate the valve to the CLOSED position, when the handle of the valve forms a "T" with the body of the valve.

TROUBLESHOOTING CHART

| Problem | It might be caused by | Course of Action |
|--|------------------------------------|---|
| Unit does not get to correct temperature or to a high temperature. | Low or incorrect voltage to unit. | Verify that voltage rating in unit matches the source voltage. If not have qualified electrical personal install proper source voltage. |
| | No water or incorrect water level. | Add water to correct level. |

| Description | Item | Voltage | Watts | Amps | Plug |
|--------------|----------|----------|-------|-----------|-------|
| Two-pan | 36500 | 120V | 1250 | 10.4 | 5-15P |
| Two-pan | 36501208 | 208-240V | 1250 | 6 | 6-15P |
| Two-pan | 36501240 | 208-240V | 1250 | 5.2 | 6-15P |
| Three-pan | 36502 | 120V | 1875 | 15.6 | 5-20P |
| Three-pan | 36503208 | 208-240V | 1875 | 9 | 6-15P |
| Three-pan | 36503240 | 208-240V | 1875 | 7.8 | 6-15P |
| Four-pan | 36504208 | 208-240V | 2500 | 12 | 6-20P |
| Four-pan | 36504240 | 208-240V | 2500 | 10.4 | 6-15P |
| Five-pan | 36505208 | 208-240V | 3125 | 15 | 6-20P |
| Five-pan | 36505240 | 208-240V | 3125 | 13 | 6-20P |
| Six-pan | 36506208 | 208-240V | 3750 | 18 | 6-30P |
| Six-pan | 36506240 | 208-240V | 3750 | 15.6 | 6-20P |
| One Well Hot | 3646601 | 120V | 1000 | 8.3 | 5-15P |
| One Well Hot | 3646661 | 120V | 1000 | 8.3 | 5-15P |
| One Well Hot | 3646611 | 120V | 1000 | 8.3 | 5-15P |
| One Well Hot | 3646681 | 120V | 1000 | 8.3 | 5-15P |
| One Well Hot | 36466 | 120V | 625 | 5.2 | 5-15P |
| One Well Hot | 3646660 | 120V | 625 | 5.2 | 5-15P |
| One Well Hot | 3646610 | 120V | 625 | 5.2 | 5-15P |
| One Well Hot | 3646680 | 120V | 625 | 5.2 | 5-15P |
| One Well Hot | 36467 | 208V | 625 | 2.3 | 6-15P |
| One Well Hot | 3646760 | 208V | 625 | 2.3 | 6-15P |
| One Well Hot | 3646710 | 208V | 625 | 2.3 | 6-15P |
| One Well Hot | 3646780 | 208V | 625 | 2.3 | 6-15P |
| One Well Hot | 3646701 | 208-240V | 1000 | 3.6 - 4.2 | 6-15P |
| One Well Hot | 3646761 | 208-240V | 1000 | 3.6 - 4.2 | 6-15P |
| One Well Hot | 3646711 | 208-240V | 1000 | 3.6 - 4.2 | 6-15P |
| One Well Hot | 3646781 | 208-240V | 1000 | 3.6 - 4.2 | 6-15P |
| One Well Hot | 36471 | 240V | 625 | 2.6 | 6-15P |
| One Well Hot | 3647160 | 240V | 625 | 2.6 | 6-15P |
| One Well Hot | 3647110 | 240V | 625 | 2.6 | 6-15P |
| One Well Hot | 3647180 | 240V | 625 | 2.6 | 6-15P |
| Two Well Hot | 3639901 | 120V | 2000 | 16.7 | 5-30P |
| Two Well Hot | 3639951 | 120V | 2000 | 16.7 | 5-30P |
| Two Well Hot | 3639961 | 120V | 2000 | 16.7 | 5-30P |
| Two Well Hot | 3639911 | 120V | 2000 | 16.7 | 5-30P |
| Two Well Hot | 3639971 | 120V | 2000 | 16.7 | 5-30P |
| Two Well Hot | 3639981 | 120V | 2000 | 16.7 | 5-30P |
| Two Well Hot | 36399 | 120V | 1250 | 10.4 | 5-15P |
| Two Well Hot | 3639950 | 120V | 1250 | 10.4 | 5-15P |
| Two Well Hot | 3639960 | 120V | 1250 | 10.4 | 5-15P |
| Two Well Hot | 3639910 | 120V | 1250 | 10.4 | 5-15P |
| Two Well Hot | 3639970 | 120V | 1250 | 10.4 | 5-15P |
| Two Well Hot | 3639980 | 120V | 1250 | 10.4 | 5-15P |
| Two Well Hot | 36400 | 208V | 1250 | 6.0 | 6-15P |
| Two Well Hot | 3640050 | 208V | 1250 | 6.0 | 6-15P |
| Two Well Hot | 3640060 | 208V | 1250 | 6.0 | 6-15P |

| Description | Item | Voltage | Watts | Amps | Plug |
|----------------|---------|----------|-------|-------------|-------|
| Two Well Hot | 3640010 | 208V | 1250 | 6.0 | 6-15P |
| Two Well Hot | 3640070 | 208V | 1250 | 6.0 | 6-15P |
| Two Well Hot | 3640080 | 208V | 1250 | 6.0 | 6-15P |
| Two Well Hot | 3640001 | 208-240V | 2000 | 7.2 - 8.3 | 6-15P |
| Two Well Hot | 3640051 | 208-240V | 2000 | 7.2 - 8.3 | 6-15P |
| Two Well Hot | 3640061 | 208-240V | 2000 | 7.2 - 8.3 | 6-15P |
| Two Well Hot | 3640011 | 208-240V | 2000 | 7.2 - 8.3 | 6-15P |
| Two Well Hot | 3640071 | 208-240V | 2000 | 7.2 - 8.3 | 6-15P |
| Two Well Hot | 3640081 | 208-240V | 2000 | 7.2 - 8.3 | 6-15P |
| Two Well Hot | 36472 | 240V | 1250 | 5.2 | 6-15P |
| Two Well Hot | 3647250 | 240V | 1250 | 5.2 | 6-15P |
| Two Well Hot | 3647260 | 240V | 1250 | 5.2 | 6-15P |
| Two Well Hot | 3647210 | 240V | 1250 | 5.2 | 6-15P |
| Two Well Hot | 3647270 | 240V | 1250 | 5.2 | 6-15P |
| Two Well Hot | 3647280 | 240V | 1250 | 5.2 | 6-15P |
| Three Well Hot | 3640401 | 120V | 3000 | 25 | 5-50P |
| Three Well Hot | 3640451 | 120V | 3000 | 25 | 5-50P |
| Three Well Hot | 3640461 | 120V | 3000 | 25 | 5-50P |
| Three Well Hot | 3640411 | 120V | 3000 | 25 | 5-50P |
| Three Well Hot | 3640471 | 120V | 3000 | 25 | 5-50P |
| Three Well Hot | 3640481 | 120V | 3000 | 25 | 5-50P |
| Three Well Hot | 36404 | 120V | 1875 | 15.6 | 5-20P |
| Three Well Hot | 3640450 | 120V | 1875 | 15.6 | 5-20P |
| Three Well Hot | 3640460 | 120V | 1875 | 15.6 | 5-20P |
| Three Well Hot | 3640410 | 120V | 1875 | 15.6 | 5-20P |
| Three Well Hot | 3640470 | 120V | 1875 | 15.6 | 5-20P |
| Three Well Hot | 3640480 | 120V | 1875 | 15.6 | 5-20P |
| Three Well Hot | 36405 | 208V | 1875 | 9.0 | 6-15P |
| Three Well Hot | 3640550 | 208V | 1875 | 9.0 | 6-15P |
| Three Well Hot | 3640560 | 208V | 1875 | 9.0 | 6-15P |
| Three Well Hot | 3640510 | 208V | 1875 | 9.0 | 6-15P |
| Three Well Hot | 3640570 | 208V | 1875 | 9.0 | 6-15P |
| Three Well Hot | 3640580 | 208V | 1875 | 9.0 | 6-15P |
| Three Well Hot | 3640501 | 208-240V | 3000 | 10.8 - 12.5 | 6-20P |
| Three Well Hot | 3640551 | 208-240V | 3000 | 10.8 - 12.5 | 6-20P |
| Three Well Hot | 3640561 | 208-240V | 3000 | 10.8 - 12.5 | 6-20P |
| Three Well Hot | 3640511 | 208-240V | 3000 | 10.8 - 12.5 | 6-20P |
| Three Well Hot | 3640571 | 208-240V | 3000 | 10.8 - 12.5 | 6-20P |
| Three Well Hot | 3640581 | 208-240V | 3000 | 10.8 - 12.5 | 6-20P |
| Three Well Hot | 36473 | 240V | 1875 | 7.8 | 6-15P |
| Three Well Hot | 3647350 | 240V | 1875 | 7.8 | 6-15P |
| Three Well Hot | 3647360 | 240V | 1875 | 7.8 | 6-15P |
| Three Well Hot | 3647310 | 240V | 1875 | 7.8 | 6-15P |
| Three Well Hot | 3647370 | 240V | 1875 | 7.8 | 6-15P |
| Three Well Hot | 3647380 | 240V | 1875 | 7.8 | 6-15P |
| Four Well Hot | 36406 | 120V | 2500 | 20.8 | 5-30P |
| Four Well Hot | 3640650 | 120V | 2500 | 20.8 | 5-30P |

| Description | Item | Voltage | Watts | Amps | Plug | Description | Item | Voltage | Watts | Amps | Plug |
|---------------|---------|----------|-------|-------------|-------|------------------|---------|----------|-------|-------------|-------|
| Four Well Hot | 3640660 | 120V | 2500 | 20.8 | 5-30P | Six Well Hot | 3640970 | 208V | 3750 | 18.0 | 6-30P |
| Four Well Hot | 3640610 | 120V | 2500 | 20.8 | 5-30P | Six Well Hot | 3640980 | 208V | 3750 | 18.0 | 6-30P |
| Four Well Hot | 3640670 | 120V | 2500 | 20.8 | 5-30P | Six Well Hot | 3640901 | 208-240V | 6000 | 21.6 - 25 | 6-50P |
| Four Well Hot | 3640680 | 120V | 2500 | 20.8 | 5-30P | Six Well Hot | 3640951 | 208-240V | 6000 | 21.6 - 25 | 6-50P |
| Four Well Hot | 36407 | 208V | 2500 | 12.0 | 6-15P | Six Well Hot | 3640961 | 208-240V | 6000 | 21.6 - 25 | 6-50P |
| Four Well Hot | 3640750 | 208V | 2500 | 12.0 | 6-15P | Six Well Hot | 3640911 | 208-240V | 6000 | 21.6 - 25 | 6-50P |
| Four Well Hot | 3640760 | 208V | 2500 | 12.0 | 6-15P | Six Well Hot | 3640971 | 208-240V | 6000 | 21.6 - 25 | 6-50P |
| Four Well Hot | 3640710 | 208V | 2500 | 12.0 | 6-15P | Six Well Hot | 3640981 | 208-240V | 6000 | 21.6 - 25 | 6-50P |
| Four Well Hot | 3640770 | 208V | 2500 | 12.0 | 6-15P | Six Well Hot | 36476 | 240V | 3750 | 15.6 | 6-20P |
| Four Well Hot | 3640780 | 208V | 2500 | 12.0 | 6-15P | Six Well Hot | 3647650 | 240V | 3750 | 15.6 | 6-20P |
| Four Well Hot | 3640701 | 208-240V | 4000 | 14.4 - 16.7 | 6-30P | Six Well Hot | 3647660 | 240V | 3750 | 15.6 | 6-20P |
| Four Well Hot | 3640751 | 208-240V | 4000 | 14.4 - 16.7 | 6-30P | Six Well Hot | 3647610 | 240V | 3750 | 15.6 | 6-20P |
| Four Well Hot | 3640761 | 208-240V | 4000 | 14.4 - 16.7 | 6-30P | Six Well Hot | 3647670 | 240V | 3750 | 15.6 | 6-20P |
| Four Well Hot | 3640711 | 208-240V | 4000 | 14.4 - 16.7 | 6-30P | Six Well Hot | 3647680 | 240V | 3750 | 15.6 | 6-20P |
| Four Well Hot | 3640771 | 208-240V | 4000 | 14.4 - 16.7 | 6-30P | Short Two Well | 36646 | 208-240V | 2000 | 7.2 - 8.3 | 6-15P |
| Four Well Hot | 3640781 | 208-240V | 4000 | 14.4 - 16.7 | 6-30P | Short Two Well | 3664620 | 208-240V | 2000 | 7.2 - 8.3 | 6-15P |
| Four Well Hot | 36474 | 240V | 2500 | 10.4 | 6-15P | Short Two Well | 3664630 | 208-240V | 2000 | 7.2 - 8.3 | 6-15P |
| Four Well Hot | 3647450 | 240V | 2500 | 10.4 | 6-15P | Short Two Well | 36647 | 208-240V | 2000 | 7.2 - 8.3 | 6-15P |
| Four Well Hot | 3647460 | 240V | 2500 | 10.4 | 6-15P | Short Two Well | 3664720 | 208-240V | 2000 | 7.2 - 8.3 | 6-15P |
| Four Well Hot | 3647410 | 240V | 2500 | 10.4 | 6-15P | Short Two Well | 3664730 | 208-240V | 2000 | 7.2 - 8.3 | 6-15P |
| Four Well Hot | 3647470 | 240V | 2500 | 10.4 | 6-15P | Short Two Well | 36640 | 120V | 1250 | 10.4 | 5-15P |
| Four Well Hot | 3647480 | 240V | 2500 | 10.4 | 6-15P | Short Two Well | 3664020 | 120V | 1250 | 10.4 | 5-15P |
| Five Well Hot | 36408 | 208V | 3125 | 15.0 | 6-20P | Short Two Well | 3664030 | 120V | 1250 | 10.4 | 5-15P |
| Five Well Hot | 3640850 | 208V | 3125 | 15.0 | 6-20P | Short Two Well | 36641 | 120V | 1250 | 10.4 | 5-15P |
| Five Well Hot | 3640860 | 208V | 3125 | 15.0 | 6-20P | Short Two Well | 3664120 | 120V | 1250 | 10.4 | 5-15P |
| Five Well Hot | 3640810 | 208V | 3125 | 15.0 | 6-20P | Short Two Well | 3664130 | 120V | 1250 | 10.4 | 5-15P |
| Five Well Hot | 3640870 | 208V | 3125 | 15.0 | 6-20P | Short Three Well | 36648 | 208-240V | 3000 | 10.8 - 12.5 | 6-20P |
| Five Well Hot | 3640880 | 208V | 3125 | 15.0 | 6-20P | Short Three Well | 3664820 | 208-240V | 3000 | 10.8 - 12.5 | 6-20P |
| Five Well Hot | 3640801 | 208-240V | 5000 | 18 - 20.8 | 6-30P | Short Three Well | 3664830 | 208-240V | 3000 | 10.8 - 12.5 | 6-20P |
| Five Well Hot | 3640851 | 208-240V | 5000 | 18 - 20.8 | 6-30P | Short Three Well | 36649 | 208-240V | 3000 | 10.8 - 12.5 | 6-20P |
| Five Well Hot | 3640861 | 208-240V | 5000 | 18 - 20.8 | 6-30P | Short Three Well | 3664920 | 208-240V | 3000 | 10.8 - 12.5 | 6-20P |
| Five Well Hot | 3640811 | 208-240V | 5000 | 18 - 20.8 | 6-30P | Short Three Well | 3664930 | 208-240V | 3000 | 10.8 - 12.5 | 6-20P |
| Five Well Hot | 3640871 | 208-240V | 5000 | 18 - 20.8 | 6-30P | Short Three Well | 36642 | 120V | 1875 | 15.6 | 5-20P |
| Five Well Hot | 3640881 | 208-240V | 5000 | 18 - 20.8 | 6-30P | Short Three Well | 3664220 | 120V | 1875 | 15.6 | 5-20P |
| Five Well Hot | 36475 | 240V | 3125 | 13.0 | 6-20P | Short Three Well | 3664230 | 120V | 1875 | 15.6 | 5-20P |
| Five Well Hot | 3647550 | 240V | 3125 | 13.0 | 6-20P | Short Three Well | 36643 | 120V | 1875 | 15.6 | 5-20P |
| Five Well Hot | 3647560 | 240V | 3125 | 13.0 | 6-20P | Short Three Well | 3664320 | 120V | 1875 | 15.6 | 5-20P |
| Five Well Hot | 3647510 | 240V | 3125 | 13.0 | 6-20P | Short Three Well | 3664330 | 120V | 1875 | 15.6 | 5-20P |
| Five Well Hot | 3647570 | 240V | 3125 | 13.0 | 6-20P | Short Four Well | 36650 | 208-240V | 4000 | 14.4 - 16.7 | 6-30P |
| Five Well Hot | 3647580 | 240V | 3125 | 13.0 | 6-20P | Short Four Well | 3665020 | 208-240V | 4000 | 14.4 - 16.7 | 6-30P |
| Six Well Hot | 36409 | 208V | 3750 | 18.0 | 6-30P | Short Four Well | 3665030 | 208-240V | 4000 | 14.4 - 16.7 | 6-30P |
| Six Well Hot | 3640950 | 208V | 3750 | 18.0 | 6-30P | Short Four Well | 36651 | 208-240V | 4000 | 14.4 - 16.7 | 6-30P |
| Six Well Hot | 3640960 | 208V | 3750 | 18.0 | 6-30P | Short Four Well | 3665120 | 208-240V | 4000 | 14.4 - 16.7 | 6-30P |
| Six Well Hot | 3640910 | 208V | 3750 | 18.0 | 6-30P | Short Four Well | 3665130 | 208-240V | 4000 | 14.4 - 16.7 | 6-30P |

| Description | Item | Voltage | Watts | Amps | Plug |
|-----------------|---------|---------|-------|------|-------|
| Short Four Well | 36644 | 120V | 1875 | 20.8 | 5-30P |
| Short Four Well | 3664420 | 120V | 1875 | 20.8 | 5-30P |
| Short Four Well | 3664430 | 120V | 1875 | 20.8 | 5-30P |
| Short Four Well | 36645 | 120V | 1875 | 20.8 | 5-30P |
| Short Four Well | 3664520 | 120V | 1875 | 20.8 | 5-30P |
| Short Four Well | 3664530 | 120V | 1875 | 20.8 | 5-30P |

SERVICE AND REPAIR

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the equipment or replace a damaged power cord yourself. Do not send equipment directly to The Vollrath Company, LLC. Please contact Vollrath Technical Service from the list below.

VOLLRATH Technical Service • 1-800-628-0832 • Email: techservicereps@vollrathco.com

When contacting Vollrath Technical Service please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH Co. L.L.C.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants each of its products listed below against defects in materials and workmanship for the applicable period provided below. All other products manufactured or distributed by The Vollrath Company LLC are warranted against defects in materials and workmanship for a period of one year. In all cases, the warranty runs from the date of the end user's original purchase found on the receipt. Any damages from improper use, abuse, modification or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

- Refrigeration compressors – The warranty period is 5 years.
- For refrigeration compressors and the second year of the warranty on Cayenne® Heat Strips and mixers, The Vollrath Company LLC will provide the part only; and the buyer will be responsible for all labor charges incurred in performing the repair or replacement.
- Replacement parts – The warranty period is 90 days.

For complete warranty information, product registration and new product announcement, visit www.vollrath.com.



www.vollrath.com

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