

## FOOD MERCHANDISER MODEL PC-21

Thank you for purchasing this Vollrath food rethermalizer/warmer. Before 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 a three-hole grounded electrical outlet.
- Use only on flat, level surfaces.
- Unplug merchandiser and let cool before cleaning or moving.
- Unplug merchandiser when not in use.
- Do not immerse.
- Do not spray with water or cleaning agents.
- Handle hot water carefully.
- Do not operate unattended.
- Important: Do not operate this unit without water in well.

### Function and Purpose:

This unit is intended to rethermalize containers of previously cooked food and/or hold containers of hot food at the proper serving temperature. This unit is not intended or designed to cook raw food product.

### Operation:

1. Place the food merchandiser on a flat, stable surface.
2. Fill the well with 6 quarts of water. The water level mark on the inside is at approximately 6 quarts. Do not overfill the well. Do not operate this unit without water in well.

### 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.

3. Plug power cord into a three-hole grounded electrical outlet.
4. Preheat the water in the well by covering the well with an empty food container or cover and then *setting the heat control to the maximum heat setting. Preheat times:*
  - **Rethermalizing... 30 minutes**
  - **Hot Food Holding... 20 minutes**
5. Place stainless steel container of food into the *preheated* food merchandiser. To prevent spills, do not overfill the food container.

6. For the function of:

***Rethermalizing refrigerated food that was previously cooked...*** Set the heat control knob to the maximum heat setting. 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. 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. The food must then be held at a minimum of 140°F (60°C) and/or in compliance with the local health codes. To reach the required safe food temperature as quickly as possible, do not add water or remove food pan during the rethermalization process.

***Hot Food Holding...*** Set the heat control knob to no less than "6". 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) (and/or in compliance with the local health codes) to help prevent bacteria growth. 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. **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.**

 **WARNING  
BURN HAZARD**

Hot water and steam in the well can burn skin. Use protective gloves, mitts or potholders when removing food container or cover. Hot food can also cause burns. Handle hot food carefully.

**Cleaning:**

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

1. Before cleaning or moving, unplug the unit and let it cool completely.
2. Carefully empty the water bath from the well.
3. Wipe the entire well interior with a clean, damp cloth.
4. To avoid damaging the well finish, do not use abrasive materials, scratching cleaners or scouring pads to clean water deposits from the well.
5. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water, immediately after cleansing. Chemical residue could damage merchandiser.

 **WARNING  
ELECTRICAL SHOCK HAZARD**

Do not immerse food merchandiser in water or other liquid. Do not spray with water or cleaning product. Liquid could enter the electrical compartment and cause a short circuit or electric shock.

**Repair:**

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the food merchandiser or replace a damaged power cord yourself. Contact a competent professional repair service.

The Vollrath Company, L.L.C.  
P.O. Box 611  
Sheboygan, WI 53082-0611  
Telephone (920) 457-4851