



STEAMERS

HYPERSTEAM PRESSURELESS ELECTRIC MODEL HY-3E/EF

Steamer shall be a Groen Model HY-3E stainless steel pressureless steamer with a self-contained atmospheric 8KW electric steam generator.

Certifications:

PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	11400



Model HY-3E shown

AVAILABLE MODELS:

- HY-3E (table top)
- HY-3EF (stand-mounted)

CONSTRUCTION: Steamer cavity and cabinet shall be all stainless steel construction, with removable right and left-side panels providing access to internal components. Steamer door are all stainless steel with a strong continuous hinge and are field-reversible for left or right swing. Door shall be air insulated and provided with a one-piece, replaceable seal. Easy-open handle and latch shall provide positive lock and seal when door is pushed or slammed shut. Hidden magnetic door switch cuts power to blower and to generator when the door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. A stainless steel condensate collection tray is positioned under cavity door.

FINISH: Cabinet exterior, including door, shall be finished to a #3 uniform finish. Cavity interiors are polished stainless steel. Control panel face plates shall be smudge-resistant polyester film, ensuring maximum ease in cleaning and maintaining an attractive appearance.

UL & CUL LISTING: Steamer shall be UL and Canadian UL listed.

SANITATION: Unit shall be designed and manufactured to meet NSF codes and be NSF listed. Unit shall allow operator to delime steam generator through access port on top, without tools or service call. Push button auto-clean feature is standard.

CONTROLS: Steamer controls shall include an ON-OFF power button; 60-minute mechanical timer, with continuous steam setting; and READY light which indicates when cavity is ready for steaming. Auto-clean button initiates deliming cycle.

PERFORMANCE FEATURES: Steamer cavity shall have a powerful side-mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans. Steam generator delivers 2.6 KW power input per 2-1/2" deep steam pan. Heat-up time to READY shall be 10 minutes or less under normal conditions. Cavity is kept warm and ready for instant steam between loads. No cavity warm up required, after READY light comes on. Delime indicator light warns operator of need to delime steam generator. Unit will shut off if water level is low. When power is turned off, unit automatically blows down the steam generator, to reduce sediment build-up.

ATMOSPHERIC STEAM GENERATOR: Unit shall have an electric-heated rear-mounted steam generator, to provide atmospheric steam to the chamber at a temperature of approximately 212°F. Steam generator has an electric water sensor and electric heating element that is replaceable from the side.

PAN CAPACITY:

Pan Size/Type	Number
12 x 20 x 1"	6
12 x 20 x 2-1/2"	3
12 x 20 x 4"	2

INSTALLATION: Unit requires 208, 240 or 480 Volt, single or three-phase electric service. Unit requires two 3/4" NH cold water supply lines and 1-1/2" free venting drain.

WATER QUALITY REQUIREMENTS:

Containment	Water Supply
pH	7 to 9
Total Dissolved Solids (TDS)	30 to 60 ppm
Hardness	less than 60 ppm
Chlorine and Chloramine	less than .1 ppm
Chlorides	less than 30 ppm
Silica	less than 12 ppm
Undissolved Solids	less than 5 microns

CONTINUED ON BACK...

OPTIONS/ACCESSORIES:

- Groen PureSteam™ Water Treatment System
- Factory stacking kit
- Stainless steel support stand
- Pan racks for support stand
- 4" adjustable legs
- Single water connection (cold water)

ADDITIONAL RESOURCES:

- [Request A Quote](#)
- [Sales Tools](#)
- [Find A Rep](#)

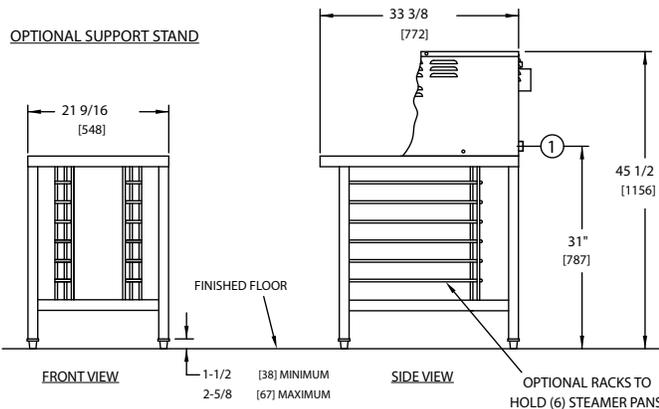
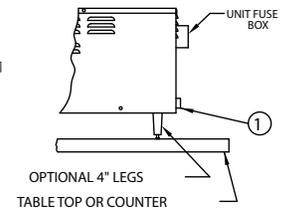
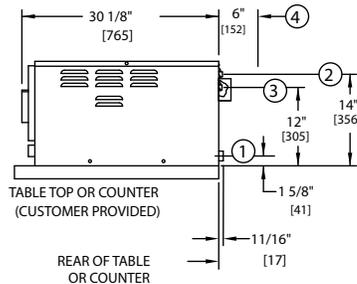
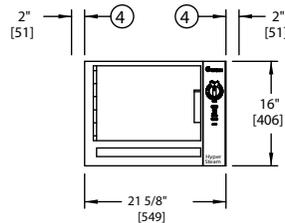
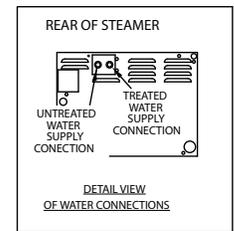
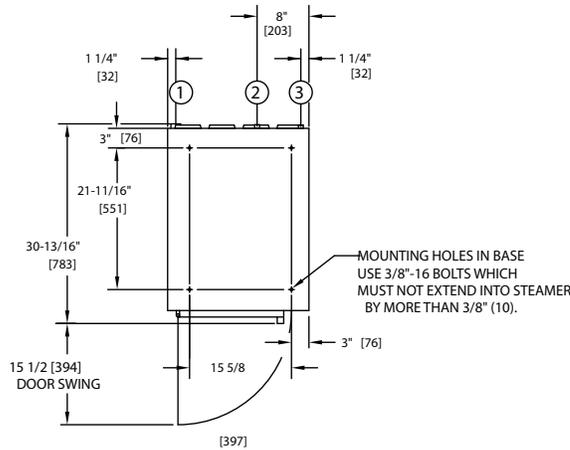
In order to accurately choose the correct water treatment solution, a water quality test must be performed. If a "Free Start-up" is requested, the ASA will perform a water quality test and Groen will be able to suggest the best solution for your water quality. If it isn't, your local manufacturing representative can coordinate this for you.

After the "Free Start-up" is performed, Groen will add an additional 1-year parts and labor warranty. If Groen suggests a water treatment system, the system is purchased from Groen, installed, and maintained. Water related service issues will be covered for the duration of the warranty period.

SERVICE CONNECTIONS & NOTES:

- ① DRAIN CONNECTION: 1 1/2" TUBE (DRAIN FREE VENTING).
- ② COLD WATER SUPPLY AT 30 TO 60 PSIG WITH A FLOW RATE OF 0.50-1.00 GPM AND WITH TWO 3/4" NH CONNECTIONS
- ③ ONE ELECTRICAL CONNECTION: 3/4" CONDUIT FITTING. [SEE ELECTRICAL REQUIREMENT TABLE]
- ④ MINIMUM SIDE AND REAR CLEARANCE.
- ⑤ DIMENSIONS IN BRACKETS [] ARE MM.

ELECTRICAL REQUIREMENTS			
VOLTAGE	PHASE	AMPS	MAX. KW
208	1	39	8
	3	23	8
240	1	33	8
	3	20	8
480	1	17	8
	3	10	8





Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



HL200 LEGACY+ 20-Quart Maximum Heavy-Duty Mixer



SPECIFIER STATEMENT

Specified mixer will be an NSF rated 20-quart maximum heavy-duty, all-purpose mixer with Hobart PLUS System, three fixed speeds plus a stir speed. Mixer has 1/2 HP output at the planetary shaft and all-gear transmission. Features include automatic time recall, swing-out bowl, Shift-on-the-Fly™ controls and manual bowl lift. Mixer finished with a metallic gray hybrid powder coat and has a stainless steel bowl guard.

MODEL

- HL200** 20-Quart Maximum Heavy-Duty Countertop Mixer
- HL200-10STD** 20-Quart Maximum Heavy-Duty Floor Mixer
- HL200C** 20-Quart Maximum Heavy-Duty Mixer with Maximum Security Correctional Package

STANDARD FEATURES

Features in bold are exclusive to Hobart

- + **PLUS System**
 - **VFDadvantage** variable frequency drive
 - **Maximum capacity** overheat protection
 - **Reinforced planetary shaft system**
- + **Triple interlock system with MagnaLock technology**
- + Heavy-duty 1/2 HP motor
- + Gear transmission
- + Three fixed speeds, plus stir speed
- + **Shift-on-the-Fly™ controls**
- + Soft start agitation technology
- + **15-minute SmartTimer™**
- + Automatic time recall
- + Large, easy-to-reach controls
- + **Single point bowl installation**
- + **Ergonomic swing-out bowl**
- + #12 taper attachment hub
- + Open base
- + Metallic gray hybrid powder coat finish
- + Stainless steel removable bowl guard

ACCESSORY PACKAGE

Featuring Hobart Quick Release™ Agitators

- HL200-1STD Standard Accessory Package includes:
 - + 20-quart stainless steel bowl
 - + 20-quart "B" beater
 - + 20-quart "D" wire whip
 - + 20-quart "ED" dough hook

HL200 LEGACY+ 20-QUART MAXIMUM HEAVY-DUTY MIXER

Approved by _____ Date _____ Approved by _____ Date _____



HL200 LEGACY+ 20-Quart Maximum Heavy-Duty Mixer

SOLUTIONS/BENEFITS

PERFORMANCE

VFDadvantage Variable Frequency Drive

- + All-gear, direct drive system
- + Ensures superior mixing consistency, motor protection and long life

Quick Release™ Agitators

- + Eliminates the up/down play of bayonet-style agitators
- + Consistent agitator-to-bowl ratio delivers superior mixing performance

Four Mixing Speeds

- + Can handle virtually any mixing job
- + Includes stir speed

Reinforced Planetary Shaft System

- + Rugged durability under the most challenging mixing conditions

Maximum Capacity Overheat Protection

- + Extreme-duty wiring and connections handle more power, reducing thermal cycling impact

EASE OF USE

Ergonomic Swing-Out Bowl

- + Easily swing bowl to the side to remove/add ingredients
- + Adds convenience and saves time

Single-Point Bowl Installation

- + Easy-to-mount bowl uses only one point to install
- + Reduces risk of spills, speeds up mixing process

Bowl Lift

- + Ergonomic, smoothly moves bowl into mixing position

Shift-on-the-Fly™ Controls

- + Allows safe, convenient speed changes while the motor is running
- + Pulse and jog as needed

15-Minute SmartTimer™

- + Automatic recall of time and speed

SANITATION & CLEANING

Stainless Steel Removable Bowl Guard

- + Easy to remove without tools for cleaning
- + Dishwasher-safe for easy cleaning and sanitizing

Soft Start Agitation Technology

- + Gradually delivers electricity to the mixer
- + Minimizes the risk of ingredient splash out

OPERATOR ASSURANCE

Triple Interlock System with MagnaLock Technology

- + Prevents mixer from operating unless the bowl is fully up and locked in place and the bowl guard is secured

HL200 MIXER CAPACITY CHART

Recommended Maximum Capacities – dough capacities based on 70°F water and 12% flour moisture.

Product	Agitators Suitable for Operation	HL200
Capacity of Bowl (Qt. Liquid)		20
Egg Whites	D	1 qt.
Mashed Potatoes	B & C	15 lb.
Whipped Cream	D or C	4 qt.
Cakes	B	21 lb.
Cookies, Sugar		15 lb.
Dough, Bread or Roll ★ (Lt.-Med.) 60% AR	ED	25 lb. ●
Dough, Heavy Bread 55% AR ★	ED	15 lb. ●
Dough, Thin Pizza 40% AR ★ (max. mix time 5 min.)	ED	9 lb. ●
Dough, Thick Pizza 60% AR ★	ED	20 lb. ●
Dough, Whole Wheat 70% AR	ED	20 lb. ●
Icing, Fondant	B	12 lb.
Icing, Marshmallow	C or I	2 lb.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	5 lb. ●

Note: % AR (% Absorption Ratio) – Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

● 1st Speed

■ 2nd Speed

▲ 3rd Speed

★ If high gluten flour is used, reduce above dough batch size by 10%.

2nd speed should never be used on 50% AR or lower products.

Use of ice requires a 10% reduction in batch size.

1 gallon of water weighs 8.33 lbs.

Note: Attachment hub should not be used while mixing.



HL200 LEGACY+ 20-Quart Maximum Heavy-Duty Mixer

SPECIFICATIONS

Motor: ½ HP high torque, 3-phase motor.

100-120/50/60/1 – 8.0 Amps

200-240/50/60/1 – 5.0 Amps

Electrical: 100-120/50/60/1, 200-240/50/60/1 – UL Listed.

Controls: Magnetic contactor and thermal overload protection. Internally sealed “Start-Stop” push buttons. A 15-minute SmartTimer™ is standard. SmartTimer™ includes:

- **Automatic Time Recall**, which remembers the last time set for each speed.
- **Transmission:** Gear-driven. Gears are constant mesh heat-treated hardened alloy steel along with anti-friction ball bearings. Grease lubricants furnished to all gears and shafts.

Speeds	Agitator (RPM)	Attachment (RPM)
Stir	59	33
First (Low)	107	61
Second (Intermediate)	198	113
Third (High)	365	207

Bowl Guard: Heavy-duty stainless steel wire front and solid rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

Bowl Lift: Ergonomic style, manual operated, self-locking in top and bottom position.

Finish: Metallic gray hybrid powder coat finish.

Attachment Hub: Comes with front-mounted Hobart standard #12 taper attachment hub for use with Hobart #12 size attachments.

Warranty: Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

Attachments and Accessories:

The following are available at extra cost:

Attachment / Accessory	Device #
Stainless Steel Bowl	BOWL-HL20P
“B” Flat Beater	BBEATER-HL20
“C” Wing Whip	CWHIP-HL20
“D” Wire Whip	DWHIP-HL20
“E” Dough Hook	DOUGH-HL20
“ED” Dough Hook	EDDOUGH-HL20
“P” Pastry Knife	PPASTRY-HL20
Mixer Table	TABLEHW-HL2012
Bowl Splash Cover (lexan)	SPLASH-LEX020
Bowl Scraper	SCRAPER-HL20
Ingredient Chute	CHUTE-HL20
9" Vegetable Slicer	VS9
Meat Chopper Attachment	12TIN-C/EPAN
Attachment Tray Support	TRAY-HL2012
12 Quart Accessories	See HL120 spec sheet

Plugs and Receptacles:

Dependent on local power codes

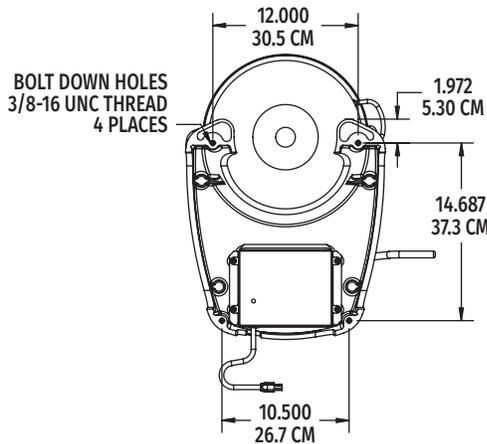
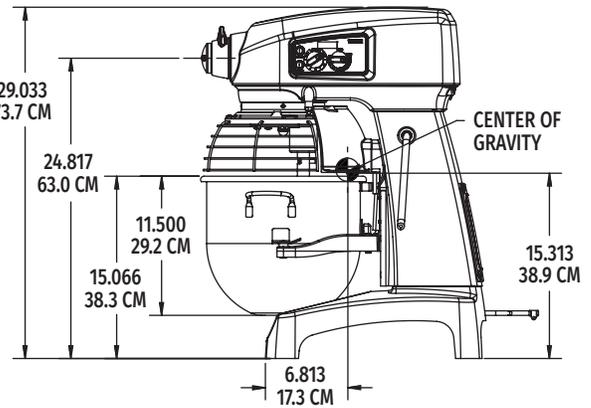
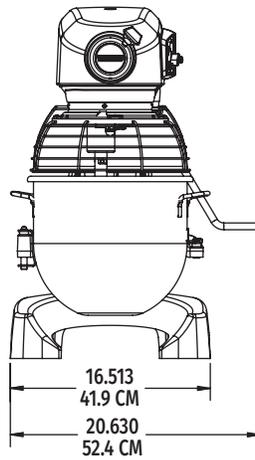
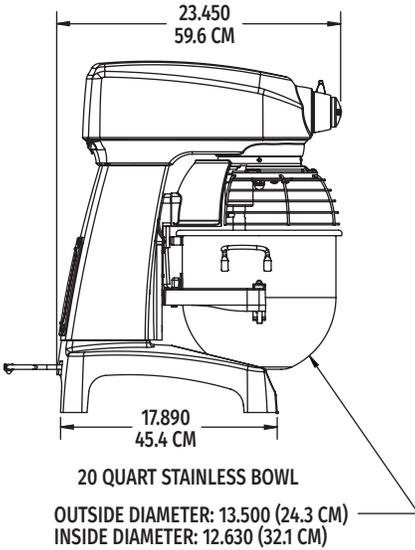
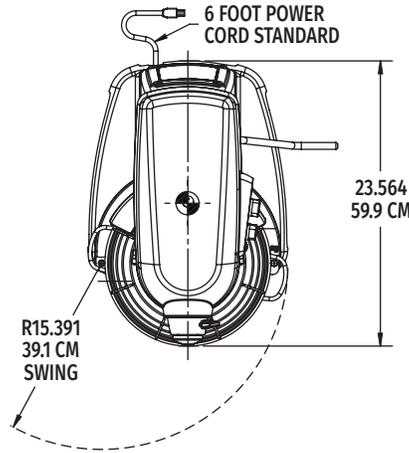
	Machine Voltages		
	HL200	120/60/1	230/60/1
Service Current Requirement if Plug Connected	120/60/1	120/60/1	230/60/1
	15 Amp.	15 Amp.	15 Amp.
Terminal Designation of Plug	2 Pole 3 Wire Grounding	2 Pole 3 Wire Grounding	2 Pole 3 Wire Grounding
NEMA Plug Configuration	5-15P	5-15P	6-15P
Plug Configuration			
Molded Plug on Cord	Yes	Yes	Yes
Plug - Straight/Angle	Straight	Straight	Straight
NEMA Receptacle or Connector Configuration	5-15R	5-15R	6-15R
Power Cord Included	Yes	Yes	Yes



HL200 LEGACY+ 20-Quart Maximum Heavy-Duty Mixer

DETAILS AND DIMENSIONS

HL200



WARNING: Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other codes in force.

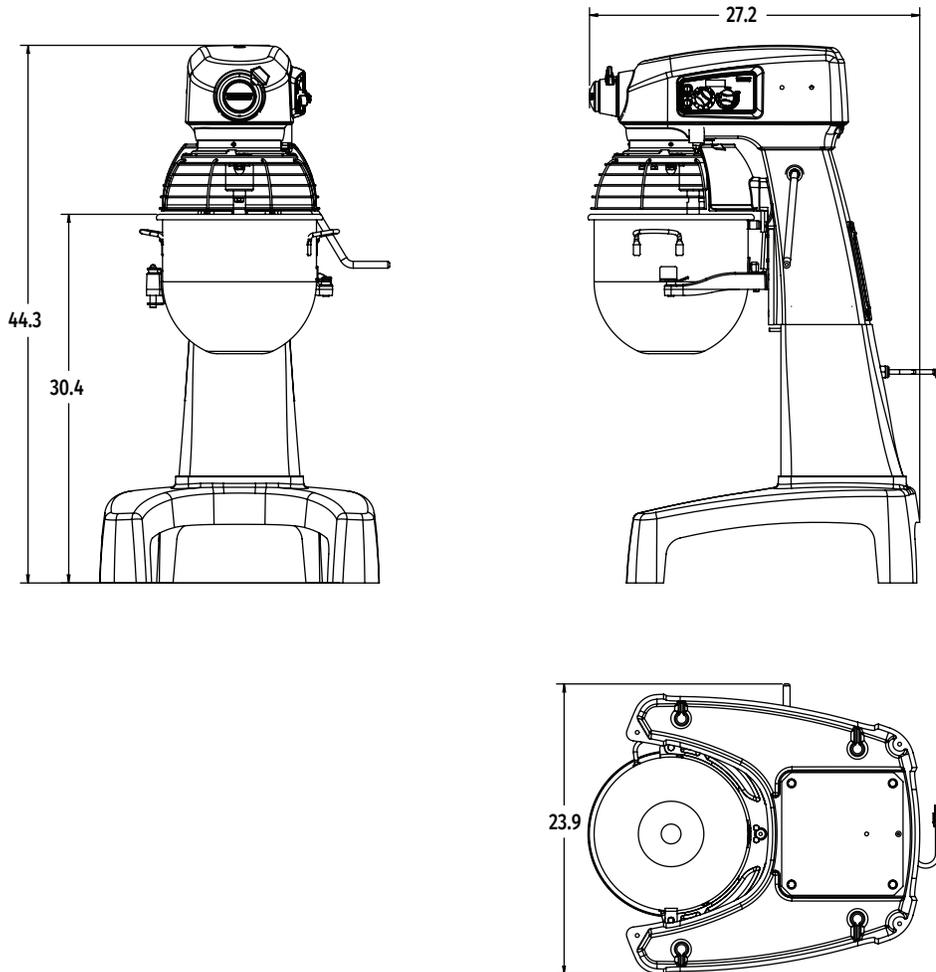
NOTE:
Machine Weight (Less Bowl): 189 lbs. (85.7 kg)
Shipping Weight: 204 lbs. (92.5 kg)
Bowl Weight: 9 lbs. (4.1 kg)



HL200 LEGACY+ 20-Quart Maximum Heavy-Duty Mixer

DETAILS AND DIMENSIONS

HL200-10STD



NOTE:

Machine Weight (Less Bowl): 320 lbs. (145.2 kg)

Shipping Weight: 337 lbs. (152.9 kg)

Bowl Weight: 9 lbs. (4.1 kg)



Operator's Manual

ServeWell[®] Hot Food Tables and SL Hot Food Tables

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. This manual contains safety precautions which are explained below. Please read carefully.

WARNING

Warning is used to indicate the presence of a hazard that will or can cause severe personal injury or death.

CAUTION

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

NOTICE: Notice is used to note information that is important but not hazard-related.



Hot Food Table



SL Hot Food Table

	 WARNING
	<p>Fire Hazard Do not operate this equipment without posts, shelf and legs or casters properly installed. The heating compartment must be separated from the supporting surface of the unit.</p>

To reduce risk of injury or damage to the equipment:

- Plug this equipment only into grounded electrical outlets that match voltage rating on the nameplate.
- Use this equipment only in a flat, level position.
- Unplug and let cool this equipment cool before cleaning or moving.
- Do not spray the controls or outside of this equipment with liquids or cleaning agents.
- Handle hot water carefully.
- Do not operate unattended.

FUNCTION AND PURPOSE

This equipment is intended to hold containers of hot food at proper serving temperature in commercial food service operations. This equipment is not designed or intended to cook raw food or reheat prepared food. It is not intended for household, industrial or laboratory use.

Item No.		Description	Watts Per Well
Hot Food Tables	SL Hot Food Tables		
38002	–	2-Well	480
38003	38203	3-Well	
38004	38204	4-Well	
38005	38205	5-Well	
38102	–	2-Well	
38103	38213	3-Well	700
38104	38214	4-Well	
38105	38215	5-Well	
38106	–	2-Well	
38107	–	3-Well	
38108	–	4-Well	600-800
38109	–	5-Well	
38116	–	2-Well	
38117	38217	3-Well	
38118	38218	4-Well	
38119	38219	5-Well	800

BEFORE YOU BEGIN

Parts List

Each Vollrath ServeWell® Hot Food Table includes the following:

Part	Quantity
Legs	4
Feet	4
Washers	4
Nuts	4
Shut-off Faucet	1 per well
Bottom Shelf	1
Poly Cutting Board (Not included with SL tables)	1

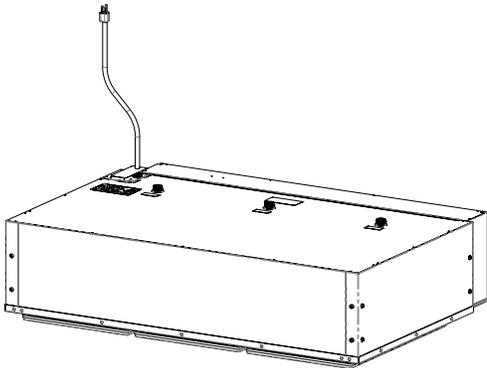
Tools You Will Need

- #2 Phillips screwdriver
- 7/8" wrench

ASSEMBLY

NOTICE: Place cardboard or a drop cloth on the floor to protect the work surface and the equipment during assembly.

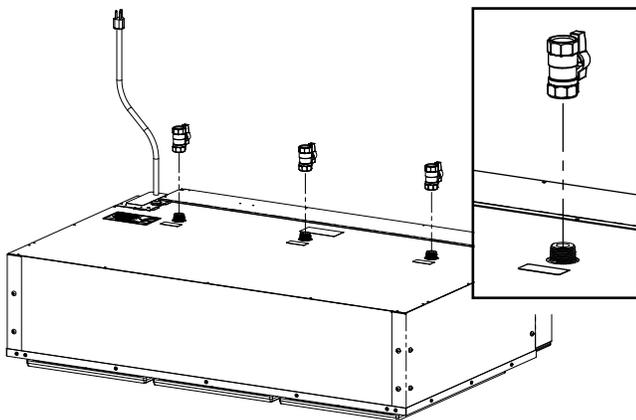
1. Remove all the components from the shipping container.
2. Place the well assembly on the floor with the well openings facing down and bottom of the pan facing up.



Attach the Drain Valves

1. Assemble the drain valves to the tailpieces below each well. Hand-tighten until snug.

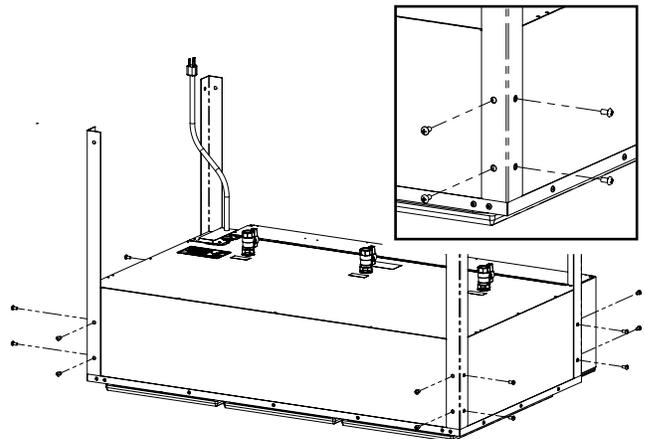
NOTICE: Do not use tools to assemble the drain valves. Using tools may cause the drain assembly to crack, resulting in water leaks.



Attach the Legs

ServeWell Tables without Plate Rest Brackets

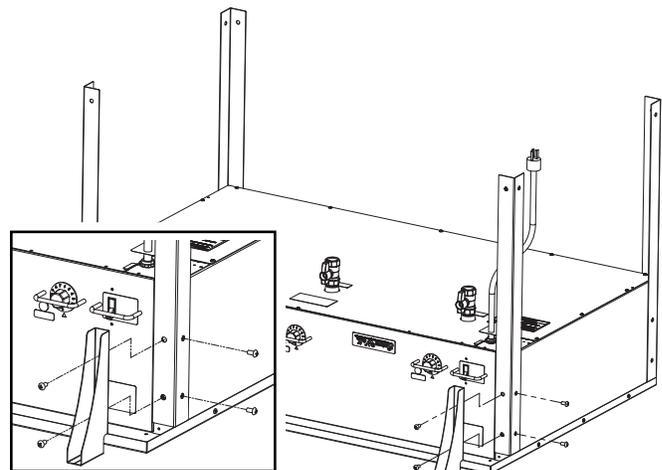
For each leg: Remove the four corner screws from the pan. Position the leg against the pan. Re-insert and tighten the screws to attach the leg. Repeat for each leg.



ServeWell SL Tables with Plate Rest Brackets

For each back leg: Remove the four corner screws from the pan. Position the leg against the pan. Reinsert and tighten the screws to attach the leg.

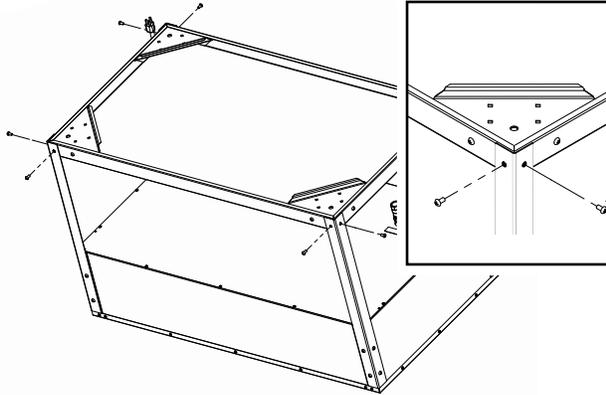
For each front leg: Remove the four corner screws from the pan. Position the leg against the pan. Position the bracket in front of the leg. Reinsert and tighten the screws to attach the bracket and leg to the front of the pan.



ASSEMBLY (CONTINUED)

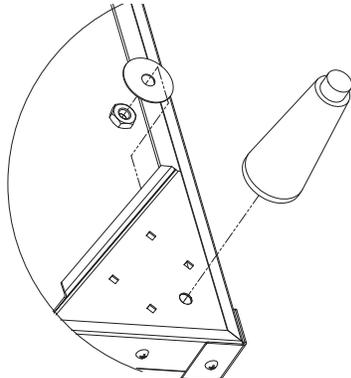
Attach the Shelf

1. Remove the two innermost screws from each corner of the shelf. Face the top of the shelf toward the bottom of the pan. Position a corner of the shelf against a leg. Reinsert and tighten two screws to attach the shelf to the leg. Repeat for each corner of the shelf.



Attach the Feet

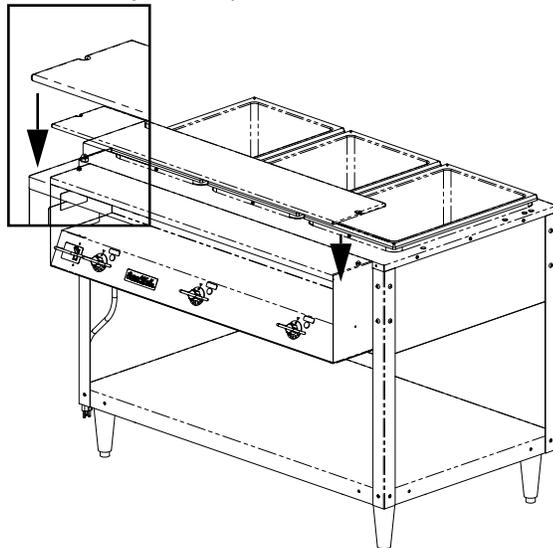
1. Attach the four feet to the triangular leg mounting plates using the included locknuts and washers.



2. Lift the equipment and set on its feet.

Install the Cutting Board (ServeWell Tables Only)

1. Set the cutting board in place.



OPERATION

		WARNING
	Electrical Shock Hazard Keep water level at or below the required level. 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.	

		WARNING
	Electrical Shock Hazard Do not use this equipment if any well has been removed. Contact with any metal part could cause an electrical shock resulting in severe injury or death.	

		CAUTION
	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.	

NOTICE: Do not operate this equipment without water in the wells.

NOTICE: Do not operate this equipment without posts, shelf and legs or casters properly installed. The heating compartment must be separated from the supporting surface of the unit.

1. Position the equipment on a level, flat and stable surface.
2. Fill each well with water.
 - 480W units: perform best with a maximum of 2 quarts (1.9L)
 - All other units: to the fill line, approximately 4 quarts (3.8L)

NOTICE: Do not overfill the wells.

3. Plug the power cord into an electrical outlet that matches the rated voltage on the nameplate.

NOTICE: Using a voltage other than the nameplate rated voltage will cause damage to the unit. Incorrect voltage, modification to the power cord or electrical components can damage unit and will void the warranty.

4. Preheat the water in the wells by covering them with empty food containers or covers. Set the heat control to the maximum heat setting. Preheat for 60 minutes.
5. Place the containers of hot food into the preheated food warmer wells. To prevent spills, do not overfill the food containers.
6. Set the heat control to maintain safe food holding temperature.

NOTICE: Monitor food temperatures 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.

7. Maintain the water level at approximately 1" (2.5 cm) deep. Periodically (approximately every 2 hours) remove the containers of food and check the water level. Add hot water if needed.

CLEANING

	 WARNING
Electrical Shock Hazard	
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.	

NOTICE: Do not immerse the cord, plug or equipment in liquid.

NOTICE: Do not use abrasive materials, scratching cleaners or scouring pads to clean this equipment. They could damage the finish.

NOTICE: Use only a mild solution of dish detergent and warm water. Rinse thoroughly. Soap could corrode the surface of the equipment.

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

1. Remove all the food product containers.
2. Unplug the equipment and let it cool completely.
3. Carefully drain water from the wells.
4. Wipe the entire interior of each water pan and well with a clean, damp cloth.
5. If using soap, immediately and completely rinse this equipment with clean water.

TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
One well does not get as hot as the others.	Thermostats could be out of calibration. Bumping or jarring can cause the thermostats to be out of calibration.	To test, when the unit is cold, slowly turn the heat control knob from the off position to full on. You should hear a "click" at about the second or third position. If the click is heard much later, the thermostats are out of calibration and must be replaced.
Elements burn out after a short time.	Improper voltage.	Check the power supply and rated voltage on the nameplate to verify the equipment is connected to the proper voltage.
Drains leak.	Obstruction in the drain valve.	Check for obstructions preventing the drain valve from closing.
Wells heats when thermostat dial is in off position.	There may be a problem with the thermostat.	Contact Vollrath Technical Services.
Wells do not get hot enough.	Too much water in the water pan.	See Operation section in this manual for appropriate water level.
	Water was not properly pre-heated.	See the Operation section in this manual for instructions.
	Power supply may be inadequate.	Check the power supply and rated voltage on the nameplate to verify the equipment is connected to the proper voltage. Equipment will not perform properly if the supply voltage is incorrect.

SERVICE AND REPAIR

Serviceable parts are available on Vollrath.com.

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.

When contacting Vollrath Technical Services, 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 the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date 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.

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



www.vollrath.com

The Vollrath Company, L.L.C.

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Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
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Technical Services

techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
Toasters: 800-309-2250
All Other Products: 800.628.0832

Tables pour aliments chauds et tables pour aliments chauds SL

Merci d'avoir acheté cet appareil Vollrath. Avant de l'utiliser, lisez et familiarisez-vous avec le mode d'emploi et les consignes d'utilisation qui suivent. CONSERVEZ CES INSTRUCTIONS POUR RÉFÉRENCE ULTÉRIEURE. Conservez l'emballage et le carton d'origine. L'emballage devra être réutilisé pour expédier l'appareil si une réparation est nécessaire.

CONSIGNES DE SÉCURITÉ

Pour garantir un fonctionnement sûr, lisez les avertissements suivants et comprenez leur signification. Ce manuel contient des consignes de sécurité, présentées ci-dessous. Lisez-les attentivement.

AVERTISSEMENT

Un avertissement permet d'indiquer la présence d'un danger qui causera ou peut causer des blessures personnelles graves ou la mort.

ATTENTION

Une mise en garde indique la présence d'un danger qui causera ou pourra causer des blessures mineures ou majeures si elle est ignorée.

AVIS : Un avis met en évidence des informations qui sont importantes mais sans rapport avec un danger.



AVERTISSEMENT

Risque d'incendie

N'utilisez pas cet appareil sans les montants, l'étagère et les pieds ou les roulettes correctement installés. Le compartiment chauffant doit être séparé de la surface porteuse de l'ensemble.

Pour réduire le risque de blessures et d'endommagement de l'appareil :

- Branchez l'appareil uniquement sur une prise de terre correspondant à la tension nominale indiquée sur la plaque signalétique.
- Utilisez cet appareil uniquement lorsqu'il est bien calé à l'horizontale.
- Débranchez l'appareil et laissez-le refroidir avant de le nettoyer ou de le déplacer.
- Ne vaporisez pas les commandes ou l'extérieur de l'appareil avec des liquides ou des produits nettoyants.
- Manipulez l'eau chaude avec précaution.
- N'utilisez pas l'appareil sans surveillance.

FONCTION ET OBJET

Cet appareil est destiné au maintien des bacs GN contenant des aliments chauds à des températures de service adéquates dans les opérations de restauration commerciale. Il n'est pas destiné à la cuisson de produits alimentaires crus ou au réchauffage de plats préparés. Il n'est pas destiné à une utilisation domestique, industrielle ou en laboratoire.



Tables à aliments chauds



Tables à aliments chauds SL

Num. d'article		Description	Watts par compartiment
Tables à aliments chauds	Tables à aliments chauds SL		
38002	–	2 compartiments	480
38003	38203	3 compartiments	
38004	38204	4 compartiments	
38005	38205	5 compartiments	700
38102	–	2 compartiments	
38103	38213	3 compartiments	
38104	38214	4 compartiments	600-800
38105	38215	5 compartiments	
38106	–	2 compartiments	
38107	–	3 compartiments	800
38108	–	4 compartiments	
38109	–	5 compartiments	
38116	–	2 compartiments	800
38117	38217	3 compartiments	
38118	38218	4 compartiments	
38119	38219	5 compartiments	

AVANT DE COMMENCER

Liste des pièces

Chaque table pour aliments chauds Vollrath ServeWell® inclut ce qui suit :

Pièce	Quantité
Pieds longs	4
Pieds courts	4
Rondelles	4
Écrous	4
Robinet d'arrêt	1 par compartiment
Étagère du bas	1
Planche à découper synthétique (non incluse avec les tables SL)	1

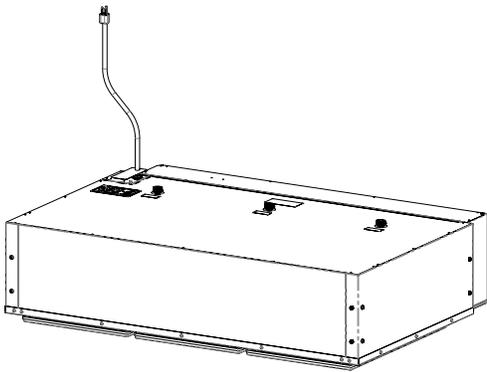
Matériel nécessaire

- Tournevis cruciforme #2
- Clé 7/8"

ASSEMBLAGE

AVIS : Placez un carton ou une toile de peintre par terre pour protéger la surface de travail de l'équipement durant l'assemblage.

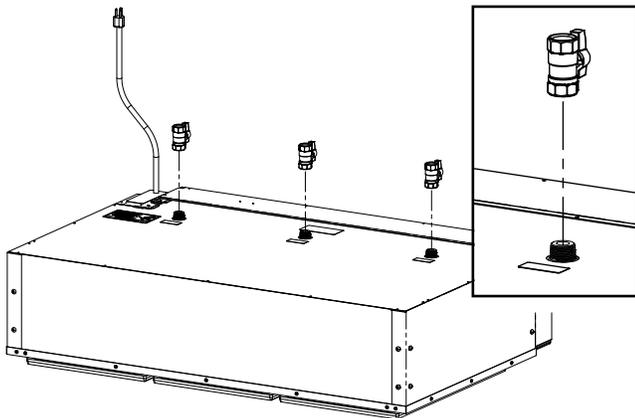
1. Enlevez tous les composants du carton d'expédition.
2. Placez l'ensemble des compartiments par terre à l'envers.



Fixation des robinets

1. Assemblez les robinets de vidange aux raccords droits de vidange sous chaque compartiment. Serrez bien à la main.

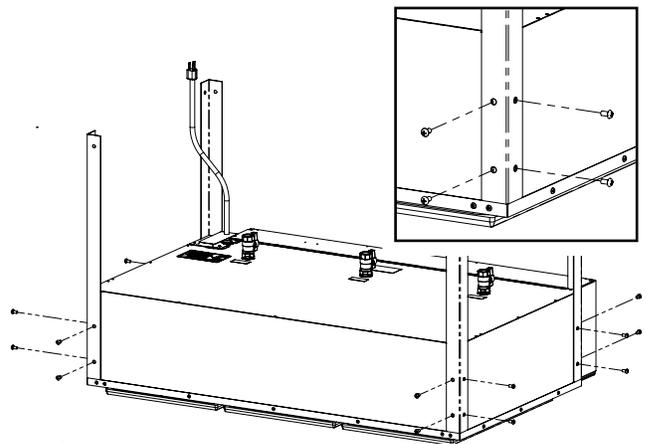
AVIS : N'utilisez pas d'outils pour assembler les robinets de vidange. L'utilisation d'outils risque de causer des fissures dans l'ensemble de vidange, engendrant des fuites d'eau.



Fixation des pieds longs

Tables ServeWell sans supports de rebord pour assiettes

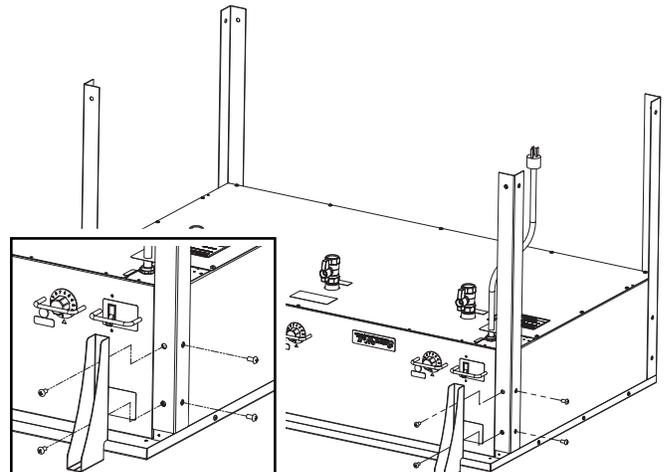
Pour chaque pied : Enlevez les quatre vis de coin du compartiment. Positionnez le pied contre le compartiment. Réinsérez et serrez les vis pour attacher le pied. Répétez la procédure pour chaque pied.



Tables ServeWell SL avec supports de rebord pour assiettes

Pour chaque pied arrière : Enlevez les quatre vis de coin du compartiment. Positionnez le pied contre le compartiment. Réinsérez et serrez les vis pour attacher le pied.

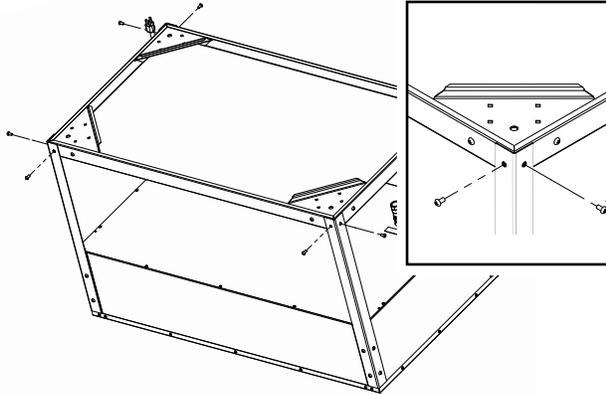
Pour chaque pied avant : Enlevez les quatre vis de coin du compartiment. Positionnez le pied contre le compartiment. Positionnez le support devant le pied. Réinsérez et serrez les vis pour attacher le support et le pied sur l'avant du compartiment.



ASSEMBLAGE (SUITE)

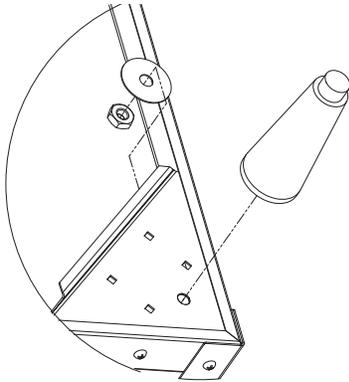
Fixation de l'étagère

1. Enlevez les deux vis intérieures de chaque angle de l'étagère. Tournez le dessus de l'étagère vers le fond du compartiment. Positionnez un coin de l'étagère contre un pied. Réinsérez et serrez deux vis pour attacher l'étagère au pied. Répétez à chaque coin de l'étagère.



Fixation des pieds courts

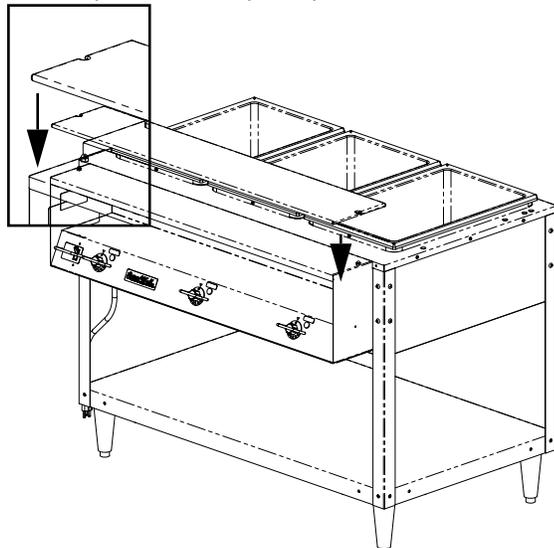
1. Attachez les quatre pieds aux plaques de montage triangulaires à l'aide des contre-écrous et des rondelles fournis.



2. Soulevez l'équipement et mettez-le à l'endroit.

Installation de la planche à découper (tables ServeWell seulement)

1. Mettez la planche à découper en place.



MODE D'EMPLOI

	AVERTISSEMENT
Risque d'électrocution	
Maintenez le niveau d'eau au niveau requis ou juste en dessous. Si le niveau est trop élevé, l'eau risque de déborder à l'insertion du bac contenant les aliments. Du liquide risque d'entrer dans le compartiment électrique et de causer une décharge électrique.	

	AVERTISSEMENT
Risque d'électrocution	
N'utilisez pas cet appareil avec un quelconque compartiment enlevé. Un contact avec toute pièce métallique peut causer un choc électrique à l'origine de blessures graves, voire mortelles.	

	ATTENTION
Risque de brûlure	
L'eau chaude et la vapeur peuvent brûler la peau. Utilisez des gants de protection ou des maniques pour enlever des bacs GN ou des couvercles. Les aliments chauds peuvent aussi causer des brûlures. Manipulez les aliments chauds avec précaution.	

AVIS : N'utilisez pas l'appareil sans eau dans les compartiments.

AVIS : N'utilisez pas cet appareil sans les montants, l'étagère et les pieds ou les roulettes correctement installés. Le compartiment chauffant doit être séparé de la surface porteuse de l'ensemble.

1. Placez l'appareil sur une surface horizontale, stable et plane.
2. Remplissez chaque compartiment d'eau.
 - Modèles 480 W : rendement optimal avec 2 qt (1.9L) d'eau maximum
 - Tous les autres modèles : remplissez jusqu'au trait [4 qt (3.8L) environ]

AVIS : Ne remplissez pas trop les compartiments.

3. Branchez le câble électrique sur une prise indiquant la tension nominale de la plaque signalétique.

AVIS : L'utilisation d'une autre tension que celle indiquée sur la plaque signalétique endommagera l'appareil. Une tension incorrecte, la modification du cordon d'alimentation ou les composants électriques risquent d'endommager l'appareil et d'annuler la garantie.

4. Préchauffez l'eau dans les compartiments en les couvrant avec des bacs GN vides ou des couvercles. Réglez le thermostat au maximum. Préchauffez pendant 60 minutes.
5. Placez les bacs GN contenant les aliments chauds dans les compartiments préchauffés. Pour éviter les déversements, ne remplissez pas trop les bacs GN.
6. Réglez le thermostat pour maintenir les aliments à la température sûre de maintien des aliments.

AVIS : Surveillez de près la température des aliments pour maintenir la sécurité des aliments. Les services d'hygiène publique des États-Unis préconisent le maintien des aliments chauds à 140 °F (60 °C) minimum pour éviter la prolifération des bactéries.

7. Maintenez le niveau d'eau à 1" (2.5 cm) de profondeur environ. Enlevez périodiquement (toutes les 2 heures environ) les récipients contenant les aliments et vérifiez le niveau d'eau. Ajoutez de l'eau chaude au besoin.

NETTOYAGE

	AVERTISSEMENT Risque d'électrocution Ne vaporisez pas d'eau ou de produits nettoyants. Du liquide risque d'entrer en contact avec les composants électriques et de causer un court-circuit ou une décharge électrique.
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- AVIS :** Ne plongez pas le cordon, la fiche ou l'appareil dans un liquide.
- AVIS :** N'utilisez pas de produits ou nettoyants abrasifs, ni de tampons récurants pour nettoyer cet appareil sous peine d'abîmer le fini.
- AVIS :** Utilisez seulement une solution de liquide-vaisselle doux et d'eau chaude. Rincez minutieusement. Le savon risque de corroder la surface de l'équipement.

Pour maintenir l'esthétique et augmenter la durée de vie de l'appareil, nettoyez-le au moins une fois par jour.

1. Enlevez les quatre bacs GN contenant les produits alimentaires.
2. Débranchez l'appareil et laissez-le refroidir complètement.
3. Videz l'eau des compartiments avec précaution.
4. Essuyez tout l'intérieur de chaque bac à eau et compartiment avec un chiffon humide propre.
5. Si vous utilisez du savon, rincez immédiatement et complètement cet équipement à l'eau propre.

DÉPANNAGE

Problème	Cause possible	Mesure corrective
Un compartiment ne chauffe pas autant que les autres.	Les thermostats ne sont plus étalonnés. Des coups ou des secousses peuvent fausser l'étalonnage des thermostats.	Pour faire un test, lorsque l'appareil est froid, tournez progressivement le thermostat de la position Arrêt à la position maximale. Vous devriez entendre un déclic à la seconde ou la troisième position. Si le déclic est entendu plus tard, les thermostats ne sont plus étalonnés et doivent être remplacés.
Les éléments chauffants grillent rapidement.	Tension incorrecte.	Vérifiez l'alimentation et la tension nominale sur la plaque signalétique pour vérifier que l'appareil est branché sur la tension correcte.
Les robinets de vidange fuient.	Obstruction dans le robinet de vidange.	Vérifiez s'il n'y a pas d'obstructions qui empêchent la fermeture du robinet de vidange.
Les compartiments chauffent lorsque le thermostat est à la position Arrêt.	Il y a peut-être un problème au niveau du thermostat.	Contactez le support technique Vollrath.
Les compartiments ne chauffent pas assez.	Trop d'eau dans le bac à eau.	Pour le niveau d'eau approprié, consultez la section « Mode d'emploi » de ce manuel.
	L'eau n'a pas correctement préchauffé.	Reportez-vous aux instructions dans la section « Mode d'emploi » de ce manuel.
	L'alimentation est peut-être inadéquate.	Vérifiez l'alimentation et la tension nominale sur la plaque signalétique pour vérifier que l'appareil est branché sur la tension correcte. L'appareil ne fonctionnera pas bien si la tension d'alimentation est incorrecte.

SAV ET RÉPARATIONS

Des pièces détachées sont disponibles sur Vollrath.com.

Pour éviter toute blessure grave ou tout dommage sévère, n'essayez jamais de réparer l'appareil ou de remplacer vous-même un cordon d'alimentation endommagé. N'envoyez aucun appareil directement à The Vollrath Company LLC. Pour des instructions, contactez les services techniques de Vollrath.

Lorsque vous contacterez les services techniques de Vollrath, tenez-vous prêt à fournir le numéro d'article, le numéro de modèle (s'il y a lieu), le numéro de série et le justificatif d'achat indiquant la date d'achat de l'appareil.

GARANTIE DE THE VOLLRATH CO. L.L.C.

Cette garantie ne s'applique pas aux produits achetés pour un usage personnel, familial ou ménager, et The Vollrath Company LLC ne propose aucune garantie écrite aux acheteurs pour de telles utilisations.

The Vollrath Company LLC garantit que les produits qu'elle fabrique et distribue seront dépourvus de vices de matériaux et de malfaçons, comme indiqué dans notre déclaration complète de garantie. Dans tous les cas, la garantie entre en vigueur à la date d'achat par l'utilisateur initial indiquée sur le reçu. Tous les dommages subis lors d'une utilisation impropre ou abusive, ou résultant d'une modification ou d'un emballage inadapté lors d'un renvoi du produit pour une réparation sous garantie ne seront pas couverts par la garantie.

Pour des informations complètes sur la garantie, l'enregistrement des produits et l'annonce de nouveaux produits, consultez www.vollrath.com.



www.vollrath.com

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Services techniques :

techservicereps@vollrathco.com
Produits à induction : 800.825.6036
Réchauds de comptoir : 800.354.1970
Grille-pains : 800-309-2250
Tous les autres produits : 800.628.0832



Manual para operadores

Mesas ServeWell[®] para comida caliente y mesas para comida caliente SL

Gracias por comprar este equipo Vollrath. Antes de usar el equipo, lea y familiarícese con las siguientes instrucciones de operación y seguridad. CONSERVE ESTAS INSTRUCCIONES COMO REFERENCIA PARA EL FUTURO. Conserve la caja y embalado originales. Deberá utilizarlos para devolver el equipo en caso de que requiera reparaciones.

PRECAUCIONES DE SEGURIDAD

Para garantizar una operación segura, lea las siguientes afirmaciones y comprenda su significado. Este manual contiene precauciones de seguridad que se explican a continuación. Léalas atentamente.

ADVERTENCIA

Advertencia se usa para indicar la presencia de un peligro que provocará o puede provocar lesiones graves o letales.

PRECAUCIÓN

Precaución se usa para indicar la presencia de un peligro que provocará o puede provocar lesiones leves o importantes si se ignora el aviso.

AVISO: Aviso se usa para señalar información importante no relacionada con peligros.

ADVERTENCIA

Peligro de incendio

No opere este equipo si los postes, la repisa y las patas o ruedas no están debidamente instalados. El compartimento de calefacción debe estar separado de la superficie de apoyo de la unidad.

Para disminuir el riesgo de lesiones personales o daños al equipo:

- Enchúfelo solo en tomacorrientes con puesta a tierra cuyo voltaje nominal corresponda al indicado en la placa identificatoria.
- Úselo solamente en posición plana y nivelada.
- Desenchúfelo y deje que se enfríe antes de limpiarlo o trasladarlo.
- No rocíe con líquidos ni agentes de limpieza los controles ni la parte externa del equipo.
- Manipule cuidadosamente el agua caliente.
- No lo deje funcionando solo.

FUNCIÓN Y PROPÓSITO

Este equipo tiene el propósito de mantener recipientes de comida caliente a temperaturas de servicio seguras en operaciones comerciales de servicio de comidas. No está diseñado ni tiene el propósito de cocer alimentos crudos ni de recalentar comida preparada. No está diseñado para uso doméstico, industrial ni de laboratorio.



Mesa para comida caliente



Mesa para comida caliente SL

Núm. de art.		Descripción	Vatios por receptáculo
Mesas para comida caliente	Mesas para comida caliente SL		
38002	–	2 receptáculos	480
38003	38203	3 receptáculos	
38004	38204	4 receptáculos	
38005	38205	5 receptáculos	700
38102	–	2 receptáculos	
38103	38213	3 receptáculos	
38104	38214	4 receptáculos	
38105	38215	5 receptáculos	
38106	–	2 receptáculos	600-800
38107	–	3 receptáculos	
38108	–	4 receptáculos	
38109	–	5 receptáculos	800
38116	–	2 receptáculos	
38117	38217	3 receptáculos	
38118	38218	4 receptáculos	
38119	38219	5 receptáculos	

ANTES DE COMENZAR

Lista de piezas

Cada mesa ServeWell® para comida caliente de Vollrath incluye lo siguiente:

Pieza	Cantidad
Patas	4
Bases	4
Arandelas	4
Tuercas	4
Grifo de cierre	1 por receptáculo
Repisa inferior	1
Tabla para cortar de plástico (No se incluye con las mesas SL)	1

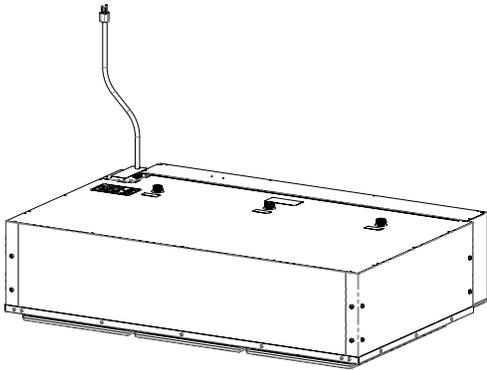
Herramientas que necesitará

- Destornillador Phillips núm. 2
- Llave de 7/8"

MONTAJE

AVISO: Coloque cartón o un paño en el suelo para proteger la superficie de trabajo y el equipo durante el montaje.

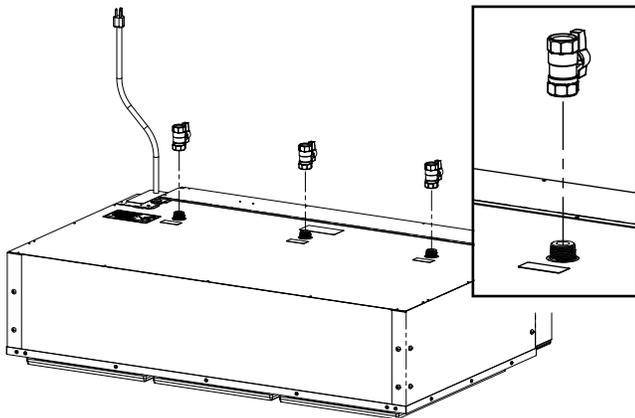
1. Retire todos los componentes del envase de envío.
2. Coloque el conjunto del receptáculo en el piso con las aberturas del mismo hacia abajo y la parte inferior de la fuente hacia arriba.



Fije las válvulas de drenaje

1. Monte las válvulas de drenaje a los desagües debajo de cada receptáculo. Apriete a mano hasta que queden ajustadas.

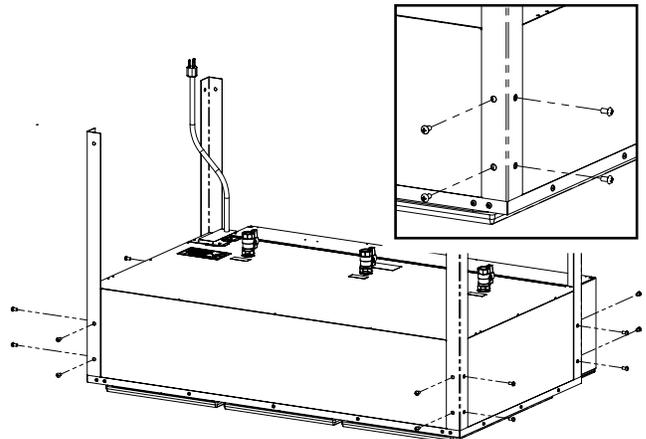
AVISO: No use herramientas para montar las válvulas de drenaje. El uso de herramientas puede hacer que el conjunto de drenaje se agriete causando fugas de agua.



Fije las patas

Mesas ServeWell sin soportes para posaplatos

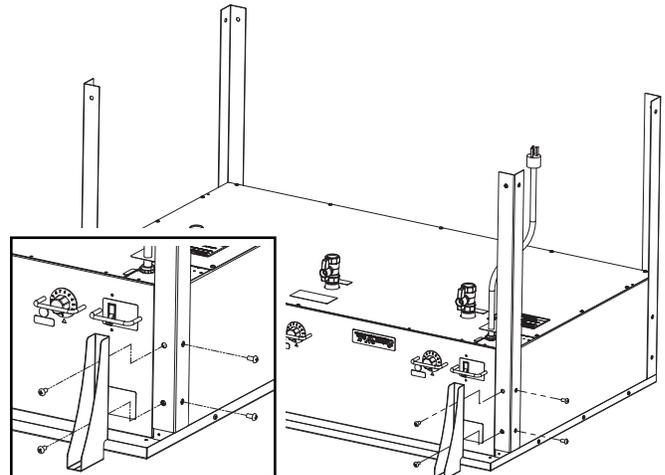
Para cada pata: Retire de la fuente los cuatro tornillos de las esquinas. Coloque la pata contra la fuente. Vuelva a insertar los tornillos y apriételos para fijar la pata. Repita para cada pata.



Mesas ServeWell SL con soportes para posaplatos

Para cada pata trasera: Retire de la fuente los cuatro tornillos de las esquinas. Coloque la pata contra la fuente. Vuelva a insertar los tornillos y apriételos para fijar la pata.

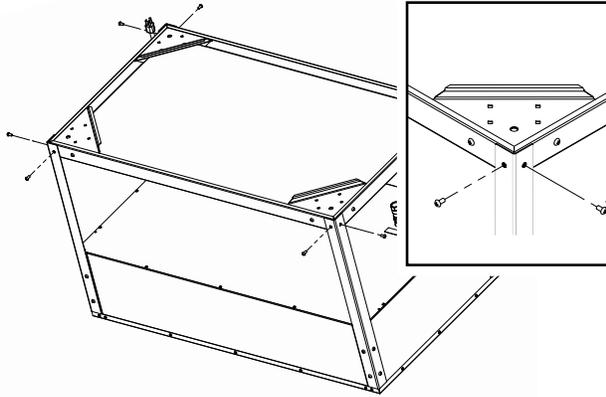
Para cada pata delantera: Retire de la fuente los cuatro tornillos de las esquinas. Coloque la pata contra la fuente. Coloque el soporte delante de la pata. Vuelva a insertar los tornillos y apriételos para fijar el soporte y la pata en la parte delantera de la fuente.



MONTAJE (CONTINUACIÓN)

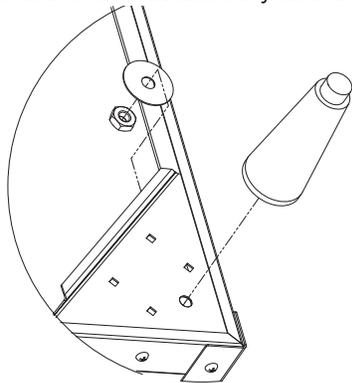
Fije la repisa

1. Retire los dos tornillos más internos de cada esquina de la repisa. Oriente la parte superior de la repisa hacia la parte inferior de la fuente. Coloque una esquina de la repisa contra una pata. Vuelva a insertar los dos tornillos y apriételos para fijar la repisa a la pata. Repita para cada esquina de la repisa.



Fije las bases

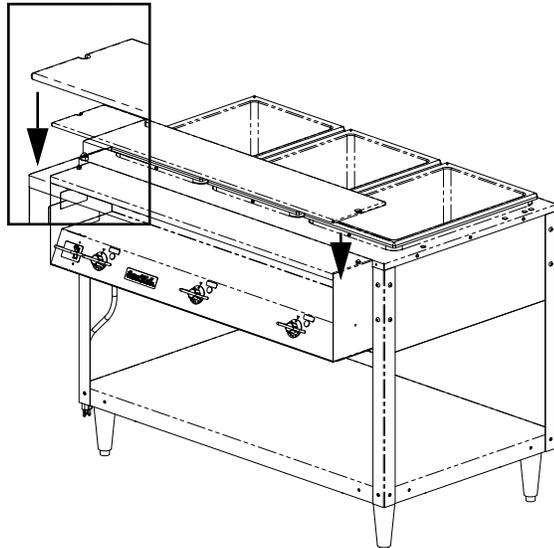
1. Fije las cuatro bases a las placas de montaje triangulares de las patas usando las contratruercas y las arandelas incluidas.



2. Levante el equipo y fíjelo sobre sus bases.

Instale la tabla para cortar (solo mesas ServeWell)

1. Fije la tabla para cortar en su lugar.



FUNCIONAMIENTO

	ADVERTENCIA Peligro de descarga eléctrica Mantenga el nivel del agua en o por debajo del nivel requerido. Si el nivel es demasiado alto, el agua puede desbordarse cuando se inserta el recipiente de comida. El rebose podría ingresar al compartimiento eléctrico y causar un cortocircuito o descarga eléctrica.
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	ADVERTENCIA Peligro de descarga eléctrica No use este equipo si se ha retirado uno de los receptáculos. El contacto con cualquier pieza metálica podría causar una descarga eléctrica y provocar lesiones graves o letales.
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	PRECAUCIÓN Peligro de quemaduras El agua y el vapor calientes en el receptáculo pueden quemar la piel. Use guantes, mitones o tomaollas protectores cuando retire los recipientes o tapas de comida. La comida caliente también puede causar quemaduras. Manipúlela cuidadosamente.
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AVISO: No opere este equipo si los receptáculos no contienen agua.

AVISO: No opere este equipo si los postes, la repisa y las patas o ruedas no están debidamente instalados. El compartimiento de calefacción debe estar separado de la superficie de apoyo de la unidad.

1. Coloque el equipo en una superficie nivelada, plana y estable.
2. Llene con agua cada receptáculo.

- Unidades de 480 W: rendimiento óptimo con un máximo de 2 cuartos de galón (1,9 L)
- Todas las demás unidades: hasta la línea de llenado, aproximadamente 4 cuartos de galón (3,8 L)

AVISO: No llene excesivamente los receptáculos.

3. Enchufe el cable eléctrico en un tomacorriente cuyo voltaje nominal corresponda al indicado en la placa identificatoria.

AVISO: Usar un voltaje distinto del indicado en la placa identificatoria dañará la unidad. Usar un voltaje incorrecto, o modificar el cable eléctrico o los componentes electrónicos puede dañar la unidad e invalidará la garantía.

4. Precaliente el agua en los receptáculos cubriéndolos con tapas o recipientes de comida vacíos. Fije el control de calor en su ajuste máximo de calor. Precaliente el agua durante 60 minutos.
5. Coloque los recipientes de comida caliente en los receptáculos calentadores de comida precalentada. Para evitar derrames, no llene en exceso los recipientes de comida.
6. Fije el control de calor para mantener la comida a temperatura de conservación segura.

AVISO: Supervise estrechamente las temperaturas de las comidas para mantenerlas seguras. El Servicio de Salud Pública de los Estados Unidos (United States Public Health Service) recomienda mantener los alimentos calientes a un mínimo de 140 °F (60 °C) para prevenir el crecimiento de bacterias.

7. Mantenga el nivel del agua a una profundidad aproximada de 1" (2,5 cm). Retire periódicamente (aproximadamente cada 2 horas) los recipientes de comida y revise el nivel del agua. Agregue agua caliente si es necesario.

LIMPIEZA

	 ADVERTENCIA
Peligro de descarga eléctrica	
No rocíe el equipo con agua ni productos de limpieza. El líquido podría hacer contacto con los componentes eléctricos y causar un cortocircuito o una descarga eléctrica.	

- AVISO:** No sumerja el cable, el enchufe ni el equipo en líquido.
- AVISO:** No emplee materiales abrasivos, limpiadores que rayen ni esponjas metálicas para limpiar el equipo, ya que podrían dañar el acabado.
- AVISO:** Use solamente una solución detergente suave para loza y agua tibia. Enjuáguelo completamente, ya que el jabón podría corroer la superficie del equipo.

Para conservar su aspecto hermoso y prolongar su vida útil, este equipo debe limpiarse al menos diariamente.

1. Retire todos los recipientes de comida.
2. Desenchufe el equipo y deje que se enfríe totalmente.
3. Drene cuidadosamente el agua de los receptáculos.
4. Limpie todo el interior de cada fuente de agua y receptáculo con un paño limpio y húmedo.
5. Si usa jabón, enjuague inmediata y completamente este equipo con agua limpia.

SOLUCIÓN DE PROBLEMAS

Problema	Podría deberse a	Curso de acción
Un receptáculo no se calienta tanto como los otros.	Puede que los receptáculos estén descalibrados. Los golpes o sacudidas pueden hacer que los termostatos se descalibren.	Para probar, cuando la unidad esté fría, gire lentamente la perilla controladora de calor de la posición de apagado a encendido completo. Debe oírse un "chasquido" en la segunda o tercera posición. Si el chasquido se escucha mucho más tarde, los termostatos están descalibrados y deben reemplazarse.
Los elementos se queman tras un período corto.	Voltaje inapropiado.	Revise el suministro eléctrico y el voltaje nominal en la placa identificatoria para verificar que el equipo esté conectado al voltaje adecuado.
Los drenajes tienen fugas.	Obstrucción en la válvula de drenaje.	Revise si hay obstrucciones que impidan el cierre de la válvula de drenaje.
Los receptáculos se calientan cuando el selector del termostato está en la posición de apagado.	Puede haber un problema con el termostato.	Comuníquese con los Servicios de asistencia técnica de Vollrath.
Los receptáculos no se calientan lo suficiente.	Demasiada agua en la fuente de agua.	Consulte la sección Funcionamiento de este manual para conocer el nivel de agua adecuado.
	El agua no se precalentó adecuadamente.	En la sección Funcionamiento de este manual encontrará instrucciones.
	Puede que el suministro eléctrico sea inadecuado.	Revise el suministro eléctrico y el voltaje nominal en la placa identificatoria para verificar que el equipo esté conectado al voltaje adecuado. El equipo no funcionará correctamente si el voltaje de suministro es incorrecto.

SERVICIO Y REPARACIÓN

En Vollrath.com encontrará las piezas que puedan ser reparadas.

Para evitar lesiones o daños materiales graves, no trate de reparar la unidad ni reemplazar un cable eléctrico por su cuenta. No envíe las unidades directamente a The Vollrath Company LLC. Pida instrucciones a los Servicios de asistencia técnica de Vollrath.

Al comunicarse con los servicios, esté listo para proporcionar el número de artículo, número de modelo (si corresponde), número de serie y el comprobante de compra que muestre la fecha en que adquirió la unidad.

CLÁUSULA DE GARANTÍA DE THE VOLLRATH CO. L.L.C.

Esta garantía no se aplica a los productos adquiridos para uso personal, familiar ni doméstico, y The Vollrath Company LLC no ofrece una garantía por escrito a los compradores para dichos usos.

The Vollrath Company LLC garantiza los productos que fabrica o distribuye contra defectos en materiales y fabricación, según se especifica en nuestra cláusula de garantía completa. En todos los casos, la garantía rige desde la fecha de compra original del usuario final que aparece en el recibo. La garantía no cubrirá ningún daño que resulte del uso indebido, abuso, modificación o daños causados por el embalado incorrecto durante la devolución para obtener servicio de reparación dentro del período de vigencia de la garantía.

Para obtener información de garantía, inscripción de productos y anuncios de productos nuevos, visite www.vollrath.com.



www.vollrath.com

The Vollrath Company, L.L.C.

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Servicio al cliente: 800.628.0830
Servicio al cliente en Canadá: 800.695.8560

Servicios de asistencia técnica
techservicereps@vollrathco.com
Productos de inducción: 800.825.6036
Productos de calentamiento para mostrador:
800.354.1970
Tostadores: 800.309.2250
Todos los demás productos: 800.628.0832



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000

TS Series

Full Size Pizza/Salad/Sandwich Prep Tables
 Self-Contained
 66" Two Door Models



STANDARD PRODUCT FEATURES

- Stainless Steel Exterior & Interior
- Reliable Microprocessor Control With LED Temperature Display
- Self-Contained Refrigeration System Using R-290 Refrigerant
- Allows for Overnight Storage in Pan Rail with Lid Closed
- Stainless Steel Insulated Lift-Up Rail Covers
- Accommodates Industry Standard Full, Half, Third, & 6" Deep Size Pans Without the Use of Adapter Bars (pans by others)
- Front-Breathing Design for "Zero-Clearance" Installation
- Non-Electric Condensate Evaporator
- TempAssure™ Design Circulates a Layer of Cold Air Over Pans
- Pan Rail Equipped with Drain & Flush Valve for Easy Cleanup
- Metal Door Handle with Gasket Guard
- Magnetic Snap-In Door Gasket(s)
- Gasket-Protecting Stainless Steel Door Liner(s)
- Self-Closing Door with Stay-Open Feature, Door Locks Standard
- Stainless Steel Field Rehingable Door
- Standard Door Hinging: Left/Right (other hings available)
- Two (2) Shelves Per Door, On Shelf Pins (factory installed)
- 6" High Plate Casters on Adjustable Channel System
- Thermostatic Expansion Valve Metering Device
- Large Interior Storage Capacity
- Side, Front & Rear Access Panel for Ease of Service & Maintenance

ACCESSORIES & OPTIONS

- Stainless Steel Back
- Stainless Steel Shelves in Lieu of Standard Shelves
- Factory Installed Supports
- Two (2) or Three (3) Drawers in Lieu of any Door
- Insulated Lift-Off Rail Covers
- Insulated Bi-Fold Hinged Lid (installed height with full open lid position 55.4", assuming 6" casters)
- Full Length White Plastic or Composite Cutting Board, 1/2"H x 18"D
- Set of 3" & 4" Casters or set of 6" Legs
- Stainless Steel Counter Top Garnish Rack
- Stainless Steel Ticket Rail
- Heavy Gauge Stainless Steel Single Overshelf (16 1/4" Deep, Height Installed from Floor to Top Shelf 65 5/16", Height Installed from Work Surface to Top Shelf 29 3/4", Assuming 6" Casters)



Models listed to the applicable UL, CSA and NSF standards by an approved NRTL. Consult the factory or unit data plate for additional information.

AVAILABLE CONFIGURATIONS

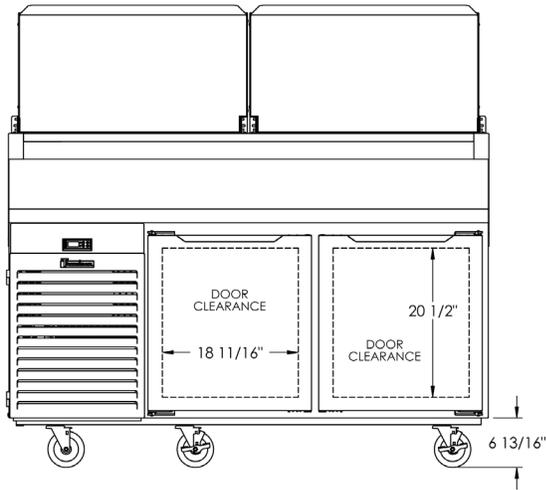
48", 66", 72", & 90" Wide Models

Model	Model Type	Pan Capacity
TS066HT	66" 2-Solid Doors Model	9 x 1/3 Pans

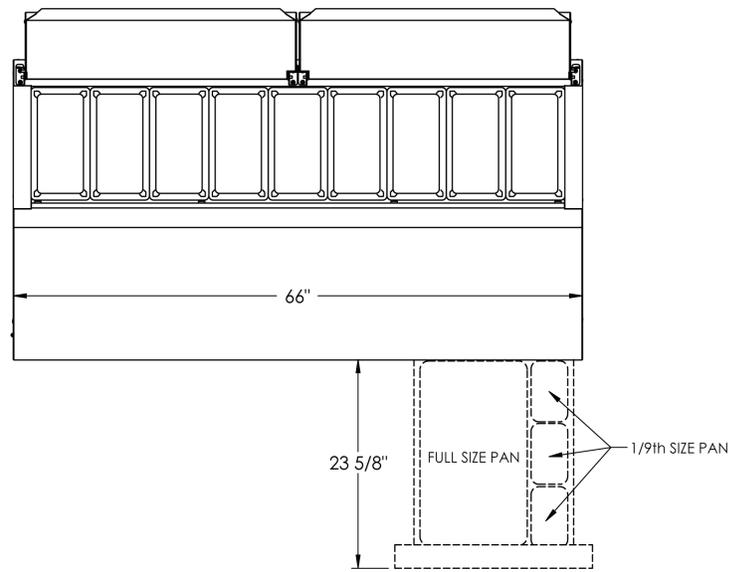
Approved by _____ Date _____ Approved by _____ Date _____

MODELS

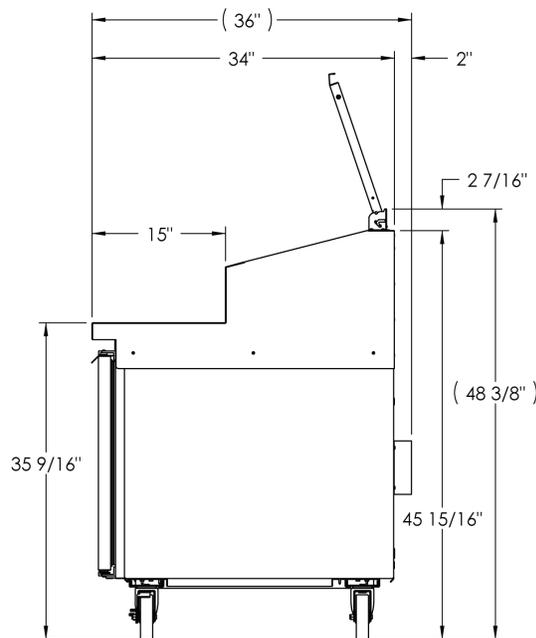
66" Two Door Models: TS066HT



Elevation View



Top View



Section View

Lid Open in First Position:

Full Height 59.8"

Work Surface to Lid Top 24.3"

Lid Full Open Position:

Full Height 64.4"

Work Surface to Lid Top 28.8"

CAD and/or Revit Files Available

<https://traulsen.kclcad.com/>



MODELS

TS066HT

MODELS	TS066HT
CABINET DIMENSIONAL DATA	
Net Capacity cu. ft	15.7 (444.6 l)
# of Pans (third size)	9
Drawer Option Pan Configuration	Side by Side
Length - Overall in.	66 (167.6 cm)
Depth - Overall in ¹	36 (91.4 cm)
Clear Door Width in.	18.7 (47.5 cm)
Clear Door Height in.	20.5 (52.1 cm)
# of Doors	2
Standard Door Hinging	LH/RH
# of Shelves	4
Shelf Area sq. ft. ²	14.8 (1.37 sq m)
Work Surface Height in.	35 9/16 (90.3 cm)
Height - Overall in.	48 3/8 (122.9 cm)
ELECTRICAL DATA	
Voltage	115/60/1
Plug	NEMA 5-15P
Full Load Amperes	8.2
REFRIGERATION DATA	
Refrigerant	R-290
Refrigerant Amount oz.	4.5 (127.6 g)
BTU/HR HP ³	3870 1/2 HP
SHIPPING DATA	
Length - Crated in.	84 (213 cm)
Width - Crated in.	42 (106.7 cm)
Height - Crated in.	56 (142.2 cm)
Volume - Crated cu. ft.	114.3 (3236.6 l)
Weight - Crated lbs.	671 (304.4 kg)

NOTES:

1. Depth - Overall includes 2" removal stand off bracket located on back of unit. See drawings for detailed dimensions.
2. Area of standard shelf compliment only, does not include storage area of additional shelves or area on cabinet bottom.
3. Based on a 90°F ambient and 20°F evaporator.

When ordering please specify: Voltage, Hinging, Options and any additional warranties.

This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals. Consult factory for other electrical characteristics and agency approvals based on specific electrical and country requirements. For exact electrical information and approval marks, always refer to data label of the unit.

Equipped with one NEMA 5-15P Plug 

EQUIPMENT SPECIFICATIONS

CONSTRUCTION, HARDWARE, INSULATION

Unit exterior top and front sides are constructed of stainless steel, back and bottom is constructed of galvanized steel. Cabinet interior is constructed of stainless steel. Unit is insulated with an average 2" insulation on the top, bottom and all sides. The 12" wide raised ingredient rail is designed to accommodate standard full, half or third size pans (pans supplied by others). Other size pans require use of adapter bars (pans and bars supplied by others). Accommodates 6" deep pans. Stainless steel insulated lift-up rail cover, with two convenient open positions. Doors are equipped with self-closing hinges and metal door handle with gasket guard.

INTERIOR

Standard interior arrangements include two (2) wire shelves per door, mounted on shelf pins. Recommended load limit per shelf should not exceed 225 lbs. Optional tray slides may be purchased in combination with, or in lieu of these. Both standard and optional interior arrangements are completely installed at the factory.

SELF-CONTAINED REFRIGERATION SYSTEM

The self-contained, balanced refrigeration system cools the cabinet interior, as well as the raised ingredient rail through use of an exclusive Temp Assure airflow ducting system which creates a layer of cold air over the pans, as well as all sides and bottom of the pans. This system distributes cold air from top to bottom, keeping the pans cold without freezing product. Environmentally friendly, low GWP R-290 refrigerant is used in this system. The condensing unit features a hot gas evaporator defrost, thermostatic expansion valve, air-cooled hermetic compressor, plenum effect blower coil, large, high humidity evaporator coil located outside the food zone and a non-electric condensate evaporator. A 9' cord and plug is provided. Standard operating temperature is 34° to 38°F.

CONTROL

The easy to use water resistant microprocessor control is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

WARRANTY

Both a six year parts and labor warranty and a seven year compressor warranty (self-contained models only) are provided standard.

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.