



The Vollrath Company, L.L.C.
1236 North 18th Street
P.O. Box 611
Sheboygan, WI 53082-0611
Telephone 920 457-4851

Operating and Safety Instructions

T 43R & TD 43R - Countertop Food Merchandiser

Model Numbers:

72050 – 1600 Watts, 120 Volts, Merchandiser Only

72055 – 1600 Watts, 120 Volts. Merchandiser Kit

72051 – 1600 Watts, 120 Volts, Merchandiser Only With Drain

72056 – 1600 Watts, 120 Volts, Merchandiser Kit With Drain



T 43 & TD 43 Countertop Food Merchandiser

Thank you for purchasing this Vollrath countertop food 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 grounded electrical outlets with 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 liquid or cleaning agents.**
- **Unplug warmer when not in use.**
- **Handle hot water carefully.**
- **Do not operate unattended.**

IMPORTANT: Always operate this unit with water in the well.

Function and Purpose:

This unit is intended to rethermalize containers of previously cooked food and/or 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 flat, level surface. This unit is not designed to be enclosed or built in any area.

Operation: Hot Food Holding

1. Place the food merchandiser on a flat, stable surface.
2. Close drain valve (TD 43 only). Pour water to fill line (**8 quarts or 2 gallons**) in the well. Do not overflow the well. Always operate this unit with water in the 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 grounded electrical outlet with the nameplate rated voltage.
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 for 45 Minutes***
5. Place container of hot food into the *preheated* food merchandiser. To prevent spills, do not overfill the food container.
6. Reduce heat setting to a level that will maintain a safe holding temperature and maintain food quality. (See Food Safety Precautionary Note)
7. Maintain proper water level. The low water light will turn on and the unit will stop operating when the water level becomes too low. Do not allow the water to completely evaporate. Check water level frequently. Maintain at least ½” of water in the well for proper operation.

Operation: Rethermalizing Previously Cooked Food

1. Place the food merchandiser on a flat, stable surface.
2. Close drain valve (TD 43 only). Pour water to fill line (**8 quarts or 2 gallons**) in the well. Do not overfill the well. Always operate this unit with water in the 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 grounded electrical outlet with the nameplate rated voltage.
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 for 45 minutes***

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.**

5. 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 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. The food must then be held at a minimum of 140°F (60°C). **Do not add cold food for rethermalizing while holding hot food; the merchandiser will cool down and not hold the hot food at the 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.
6. After food has been properly rethermalized, reduce heat setting to a level that will maintain a safe holding temperature and maintain food quality. (See Food Safety Precautionary Note Below)
7. Maintain proper water level. The low water light will turn on and the unit will stop operating when the water level becomes too low. Do not allow the water to completely evaporate. Check water level frequently. Maintain enough water to keep both elements covered for proper operation.

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. Maintain water level at approximately 1/2" from bottom of well. Periodically (approx. 2 hours) remove container of food and check the water level. Add hot water if needed.

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 to cool completely.



WARNING BURN HAZARD

**Hot water and hot pans can burn skin.
Allow hot wells and water to cool before handling.**

2. Carefully empty the water from the unit. If using model TD 43R, open drain into suitable container.
3. Wipe the interior of the unit 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 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 corrode the surfaces of the 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.

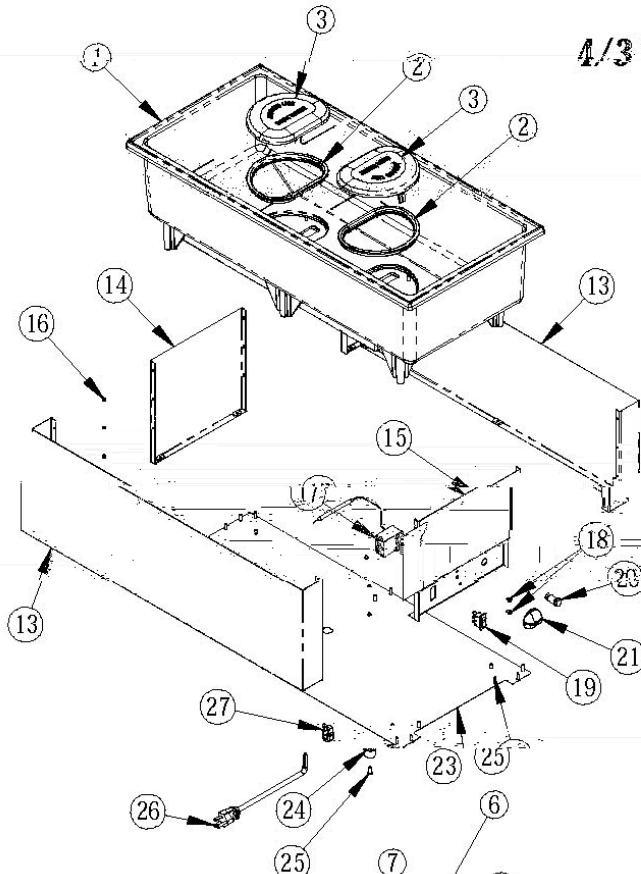
Troubleshooting:

| Symptom | Possible cause and solution. |
|---|--|
| Unit will not heat | The water may be too low. There is a safety thermostat that will cut out when the water level gets too low. The low water light will turn on and the unit will not heat. Fill with hot water to the fill line. |
| Unit takes too long to heat | There may be too much water in the well. The unit is designed to be used with 2 gallons of water. |
| The power switch light turns off. The unit operates intermittently. | The power switch light will cycle on and off with the heating element. When the element is heating, the light in the switch will be on, when the element is not heating the light will not be on. If the "LOW WATER" light is on, the unit will not operate until there is water covering both elements. |

Repair:

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

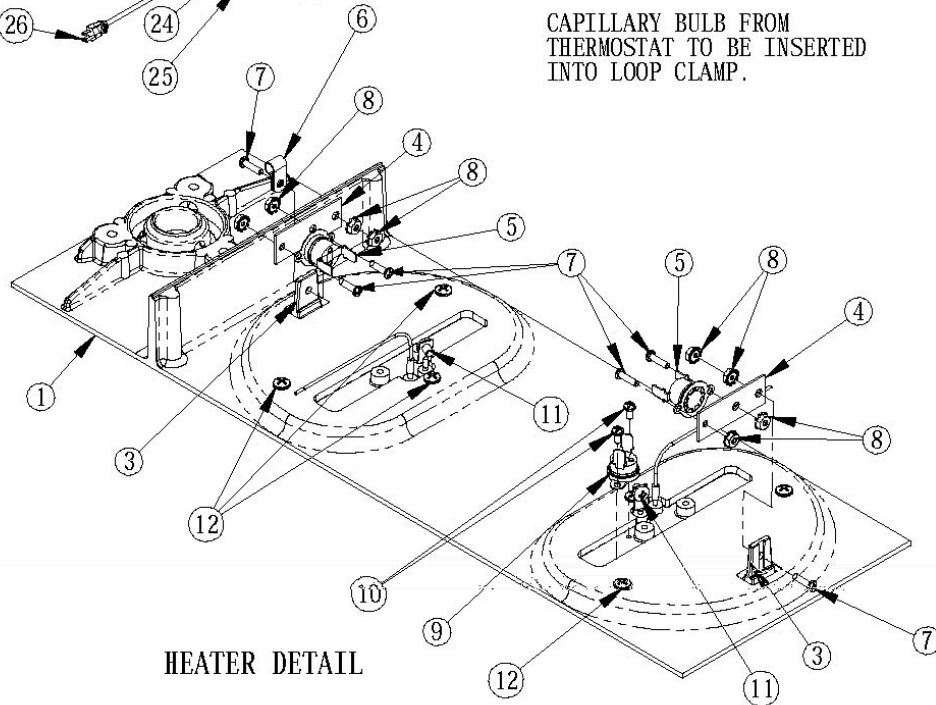
4/3'S THERMOSET WITHOUT DRAIN



| ITEM NO. | PART NO. | DESCRIPTION |
|----------|----------|---------------------------------------|
| 1 | 17755 | WELL, 4/3'S PLASTIC |
| 2 | 17868 | "D" SHAPED HEATER GASKET |
| 3 | 44287 | HEATER, 120V 800W |
| 4 | 44459 | HI LIMIT PLATE |
| 5 | 17504 | SWITCH, HIGH LIMIT |
| 6 | 17741 | LOOP CLAMP |
| 7 | 17020 | SCREW #6-32 x 1/2" PH RD |
| 8 | 17019 | #6-32 KEPS NUT |
| 9 | 25438 | THERMOSTAT, REGULATING |
| 10 | 17496 | SCREW, #6-32 X .250 |
| 11 | 17117 | SCREW, #10-32 X .25 LG. |
| 12 | 17014 | SCREW, #10-32 X .625 THREAD ROLLING |
| 13 | 44293 | PANEL, SIDE, W/NUTS |
| 14 | 44297 | PANEL, BACK, W/NUTS |
| 15 | 44295 | PANEL, FRONT, W/NUTS |
| 16 | 23895 | Pivet, Pop - .125 Dia. |
| 17 | 17074 | THERMOSTAT, SQUEEZE CAPILLARY |
| 18 | 17686 | SCREW, M4-0.7 X 5MM |
| 19 | 23420 | SWITCH, ROCKER, LITGHPED, 125V |
| 20 | 17562 | LIGHT, PELLET |
| 21 | 17388 | KNOB, CONTROL |
| 22 | 17848 | HARNES, WIRE (NOT SHOWN) |
| 23 | 44292 | PANEL, BOTTOM |
| 24 | 17416 | LEG, PHENOLIC (BLACK) |
| 25 | 21775 | #8-32 TRUSS HEAD .500 LG. |
| 26 | 17847 | CORD, POWER, 120V 5-15P |
| | 17860 | CORD, POWER, 120V 5-20P (CANADA UNIT) |
| 27 | 17872 | 90 DEG STRAIN RELIEF |

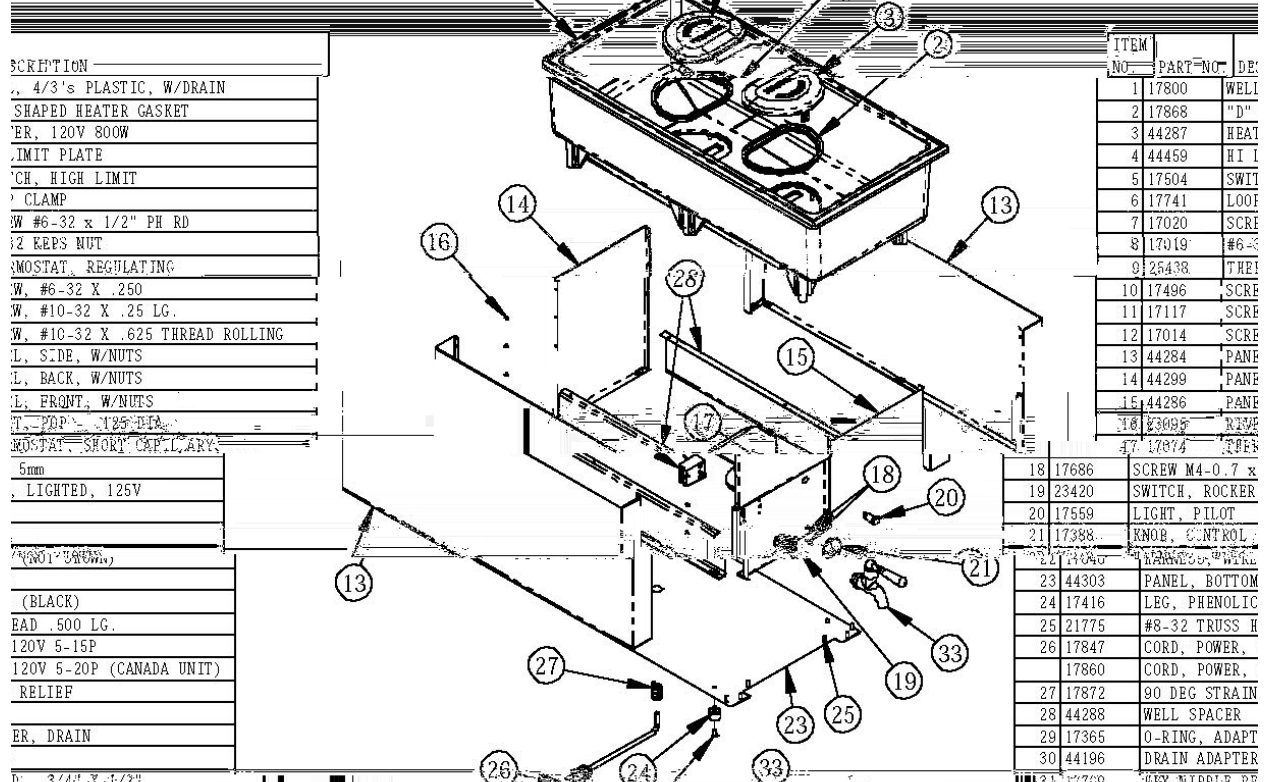
CAPILLARY BULB FROM THERMOSTAT TO BE INSERTED INTO LOOP CLAMP.

HEATER DETAIL



SET WITH DRAIN

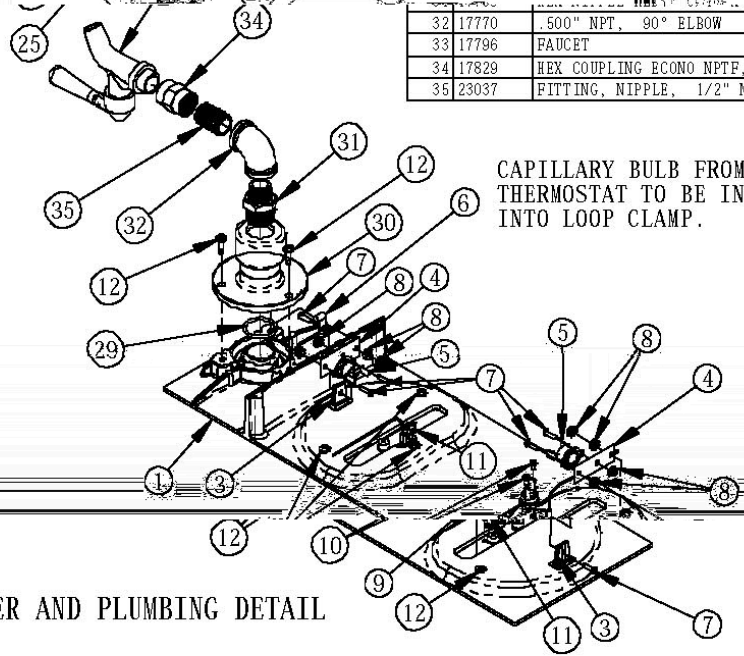
4/3'S THERMO:



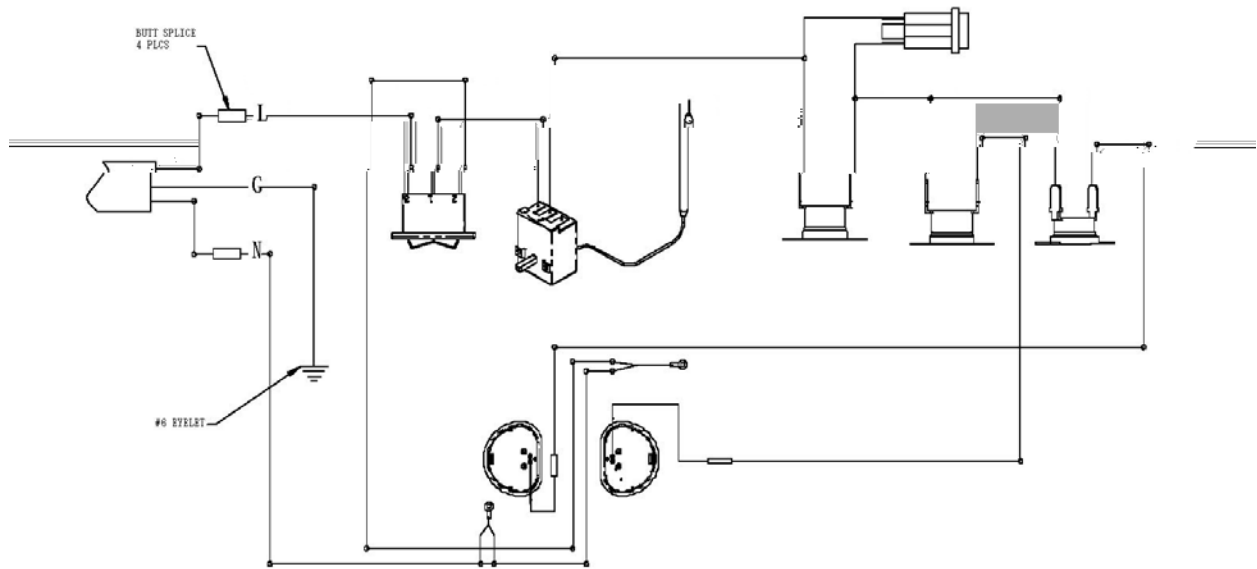
| DESCRIPTION |
|-------------------------------------|
| 4/3'S PLASTIC, W/DRAIN |
| SHAPED HEATER GASKET |
| HEATER, 120V 800W |
| LIMIT PLATE |
| SWITCH, HIGH LIMIT |
| ROCKERS, CLAMP |
| SCREW #6-32 X 1/2" PH RD |
| NUTS KEPS |
| THERMOSTAT, REGULATING |
| WASHER #6-32 X .250 |
| WASHER #10-32 X .25 LG. |
| WASHER #10-32 X .625 THREAD ROLLING |
| LEG, SIDE, W/NUTS |
| LEG, BACK, W/NUTS |
| LEG, FRONT, W/NUTS |
| TRUSS ROD, 120V 5-15P |
| THERMOSTAT, SHORT CAPILLARY, 5mm |
| RELIEF VALVE, LIGHTED, 125V |
| RELIEF VALVE (BLACK) |
| TRUSS ROD, .500 LG. |
| TRUSS ROD, 120V 5-15P |
| TRUSS ROD, 120V 5-20P (CANADA UNIT) |
| RELIEF VALVE |
| HEATER, DRAIN |

| ITEM NO. | PART NO. | DESCRIPTION |
|----------|----------|------------------------------|
| 1 | 17800 | WELL |
| 2 | 17868 | "D" |
| 3 | 44287 | HEATER |
| 4 | 44459 | HEATER |
| 5 | 17504 | SWITCH |
| 6 | 17741 | ROCKER |
| 7 | 17020 | SCREW |
| 8 | 17019 | NUT #6-32 |
| 9 | 25438 | THERM |
| 10 | 17496 | SCREW |
| 11 | 17117 | SCREW |
| 12 | 17014 | SCREW |
| 13 | 44284 | PANEL |
| 14 | 44299 | PANEL |
| 15 | 44286 | PANEL |
| 16 | 23095 | RIDGE |
| 17 | 17874 | TRUSS |
| 18 | 17686 | SCREW M4-0.7 x |
| 19 | 23420 | SWITCH, ROCKER |
| 20 | 17559 | LIGHT, PILOT |
| 21 | 17388 | THERMO, CONTROL |
| 22 | 17040 | WASHER, WIRE |
| 23 | 44303 | PANEL, BOTTOM |
| 24 | 17416 | LEG, PHENOLIC |
| 25 | 21775 | #8-32 TRUSS H |
| 26 | 17847 | CORD, POWER, |
| | 17860 | CORD, POWER, |
| 27 | 17872 | 90 DEG STRAIN |
| 28 | 44288 | WELL SPACER |
| 29 | 17365 | O-RING, ADAPT |
| 30 | 44196 | DRAIN ADAPTER |
| 31 | 17770 | .500" NPT, 90° ELBOW |
| 32 | 17796 | FAUCET |
| 33 | 17829 | HEX COUPLING ECONO NPT, 1/2" |
| 34 | 23037 | FITTING, NIPPLE, 1/2" NPT |

HEATER AND PLUMBING DETAIL



CAPILLARY BULB FROM THERMOSTAT TO BE INSERTED INTO LOOP CLAMP.



Warranty Policy for The Vollrath Co. L.L.C

The Vollrath Company L.L.C. warrants all products it manufactures and distributes against defects in materials and workmanship for a period of one year from date of purchase, except as listed below:

- Refrigeration compressors – 5 year warranty
- Intrigue & Classic Select cookware – Limited lifetime warranty
- Replacement parts – 90 (ninety days) on the part only
- Fry pans and coated cookware – 90 (ninety days)
- One-piece handle NSF dishers – Limited lifetime warranty

All warranties cover normal use and service only and are void if the product has been damaged by accident, neglect, improper use or other causes not arising out of defects in materials or workmanship. The Vollrath Company shall not be liable for loss of use of the product or other incidental or consequential costs, expenses or damage incurred by the purchaser.

Warranty work must have prior approval from The Vollrath Company L.L.C.

Warranty Procedure For Countertop Equipment

During the warranty period the food warmer will be replaced without charge to the original purchaser when returned prepaid and insured, with proof of purchase date, to the dealer who originally sold the unit.

Should it become necessary to return this product to The Vollrath Company, **you must first obtain return authorization and shipping instructions from The Vollrath Company Customer Service Department.** Please have model number and serial number information available when calling.

- Carefully pack the item in its original carton or other suitable box to avoid shipping damage.
- Attach a tag to the item before packing with your name, complete address and phone number, model and serial number, purchase information and an explanation of the problem. **Include Return Authorization packing Slip.**
- We recommend you insure the package, as shipping damage is not covered under warranty.

Mailing address:
The Vollrath Company L.L.C.
1236 N. 18th Street
Sheboygan, WI 53081

Canadian Customers:
Vollrath of Canada, Ltd.
7525 McLaughlin Road
Mississauga, ONT. L5R 3K5

PLEASE ALLOW 30 – 45 DAYS FOR REPLACEMENT WARMER

RETURNS WITHOUT PRIOR AUTHORIZATION WILL NOT BE ACCEPTED