

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 equipment installed by a qualified personnel in accordance with local codes and ordinances.
- Use equipment in a flat, level position.
- Do not use an extension cord with this equipment.
- Unplug equipment, turn off and let it cool before cleaning or moving.
- Do not spray controls or outside of equipment with liquids or cleaning agents.
- Do not clean the equipment with steel wool.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate unattended.
- Do not operate equipment in public areas and/or around children.
- The equipment may be hot, even though the pilot light is not on.
- Do not operate if equipment has been damaged or is malfunctioning in any way.

FUNCTION AND PURPOSE

This equipment is intended to be used for contact grilling foods in commercial foodservice operations only. It is not intended for household, industrial or laboratory use.

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

This grill is a medium duty appliance capable of a wide variety of grilling applications. The temperature is thermostatically controlled. The temperature range is 120°F (49°C) and 550°F (288°C). The thermostat is also the ON / OFF switch. An indicator lamp adjacent to the thermostat dial indicates when the elements are heating.

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.
3. Place the equipment in the desired position and height.
4. Plug equipment into a properly grounded electrical supply matching the nameplate rating. Damage to the equipment can occur if incorrect power is supplied to equipment.
5. Install the four (4) legs and feet onto the equipment. See Figure 1.

FEATURES AND CONTROLS

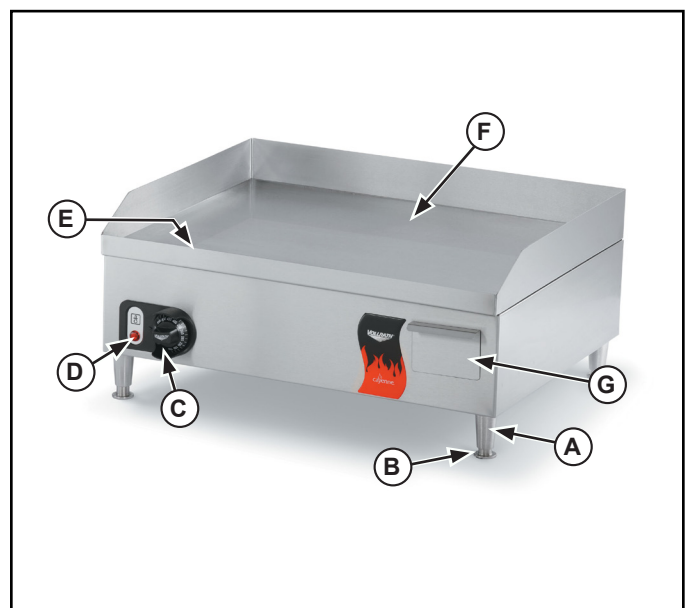




Figure 1. Features and Controls.

- (A) LEG. Supports the equipment.
- (B) ADJUSTABLE FEET. Used to adjust the level of the equipment.
- (C) THERMOSTAT CONTROL dial. Used to set or adjust the temperature of the heating surface. The numbers on the dial correspond with the oil temperature. The "0" position is off.
- (D) PILOT LIGHT. This light indicates that the surface is heating. Once the set temperature has been reached the light will go out. Equipment will continue to maintain heat and temperature with the light cycling on and off. This is not a power indicator light.
- (E) DRIP TROUGH. Opening on the front of the grill for grease or oil to drain out.
- (F) GRIDDLE PLATE. Cooking surface.
- (G) DRIP TRAY. A container under the grease trough that collects grease and oil from the grease trough.



OPERATION

	 WARNING
	Burn Hazard. Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.
Hot surfaces 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.	



Before initial use, turn the thermostat control to the maximum setting, and allow equipment to burn-in for 30 minutes. You will notice smoke appearing due to the cooking surface burning-in. This is normal. After 30 minute burn in period the equipment is ready for use.

To adjust the leveling feet:

1. Hold the leg (A) and rotate the feet so the equipment is level. See Figure 1.

To begin heating or cooking:



1. Check that drip tray (G) is in place
2. Turn thermostat control (C) to desired temperature and preheat for 15 minutes.
3. Cook food products in desired manner.

	 WARNING
	Electrical Shock Hazard. Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock.
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified.	

4. At the end of each cooking cycle allow equipment to cool. Wipe down cooking plates and never allow excess fat, oil, or grease to build up as this will result in a build-up of carbon on the plate.
5. Empty the drip tray (G) periodically to ensure it does not overflow. See Figure 1.

CLEANING



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

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

NOTE:

Do not clean the equipment with steel wool.

1. Allow the equipment to cool completely before cleaning.

	 WARNING
	Electrical Shock Hazard. Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock.
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified	

2. Unplug the equipment.

NOTE:

Do not immerse the cord, plug or equipment in water or any other liquid.

3. Wipe grease or oil to the drip trough (E) and into the drip tray (G). See Figure 1.
4. Using a damp cloth, sponge dipped in soapy water, metal scraper or griddle stone to clean the equipment; rinse thoroughly.
5. Dry thoroughly after cleaning.
6. Empty and clean drip tray (G). Place the drip tray into the equipment.
7. Apply a light coat of vegetable to prevent rust on the griddle plate (F).

TROUBLESHOOTING

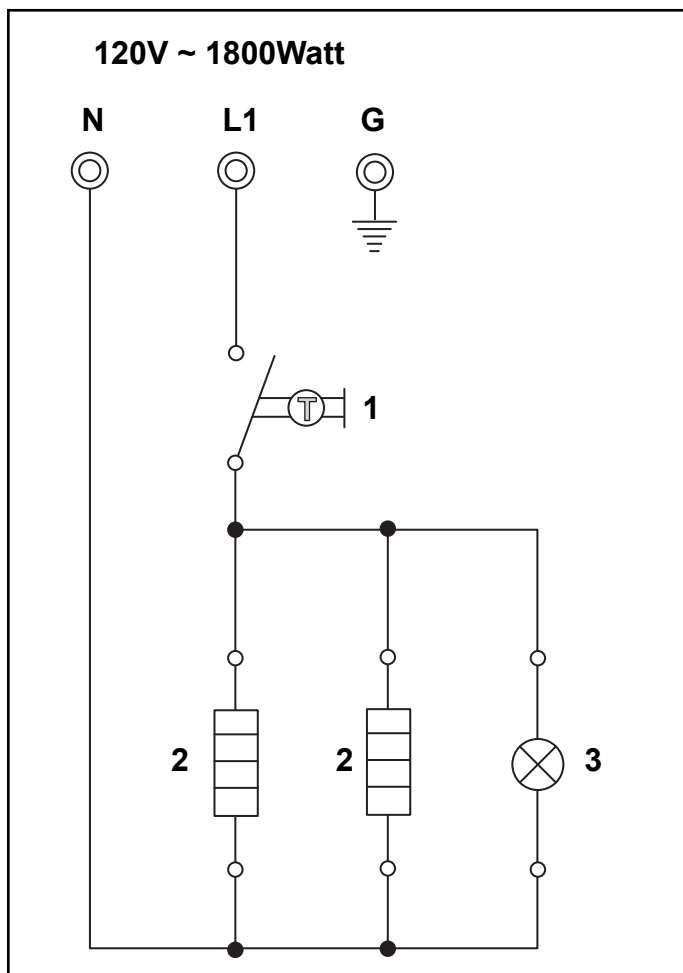
TROUBLESHOOTING CHART

Problem	It might be caused by	Course of Action
Pilot Light does not come on when the temperature control is turned up.	The equipment is not plugged in.	Plug equipment in.
	Pilot Light malfunction.	Replace Pilot Light.
The light comes on, equipment does not heat.	Thermostat Control malfunction.	Replace Thermostat Control.
	Heating Element malfunction.	Replace Heating Element.

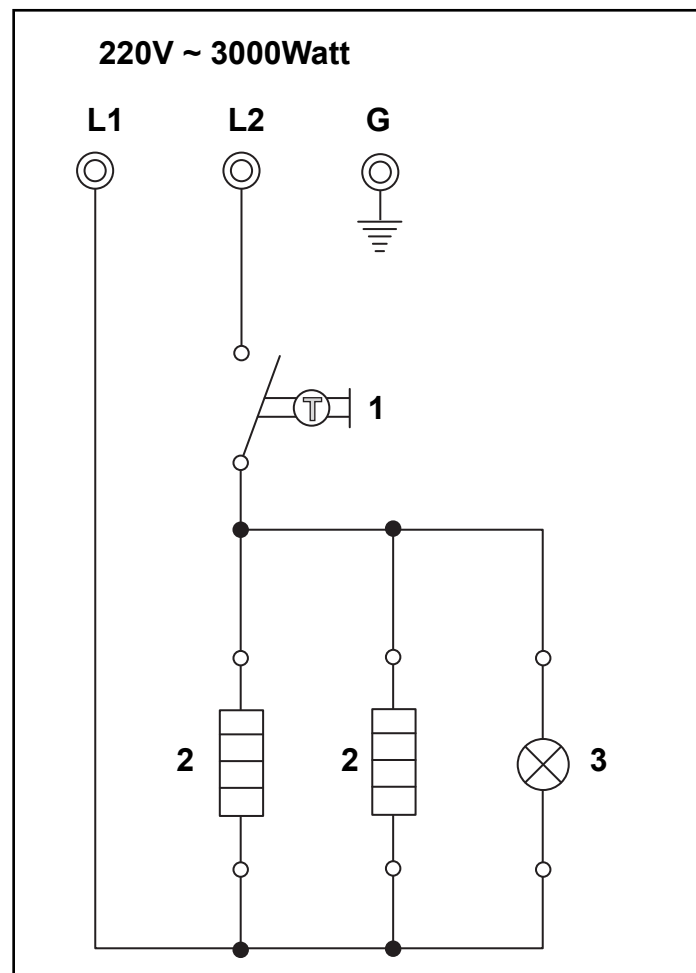
SERVICE AND REPAIR

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. Please contact the qualified professional repair service listed below.

VOLLRATH Technical Service • 1-800-628-0832

ELECTRICAL DRAWING - COUNTERTOP ELECTRIC GRIDDLE, MODELS ~ 40715, 40716


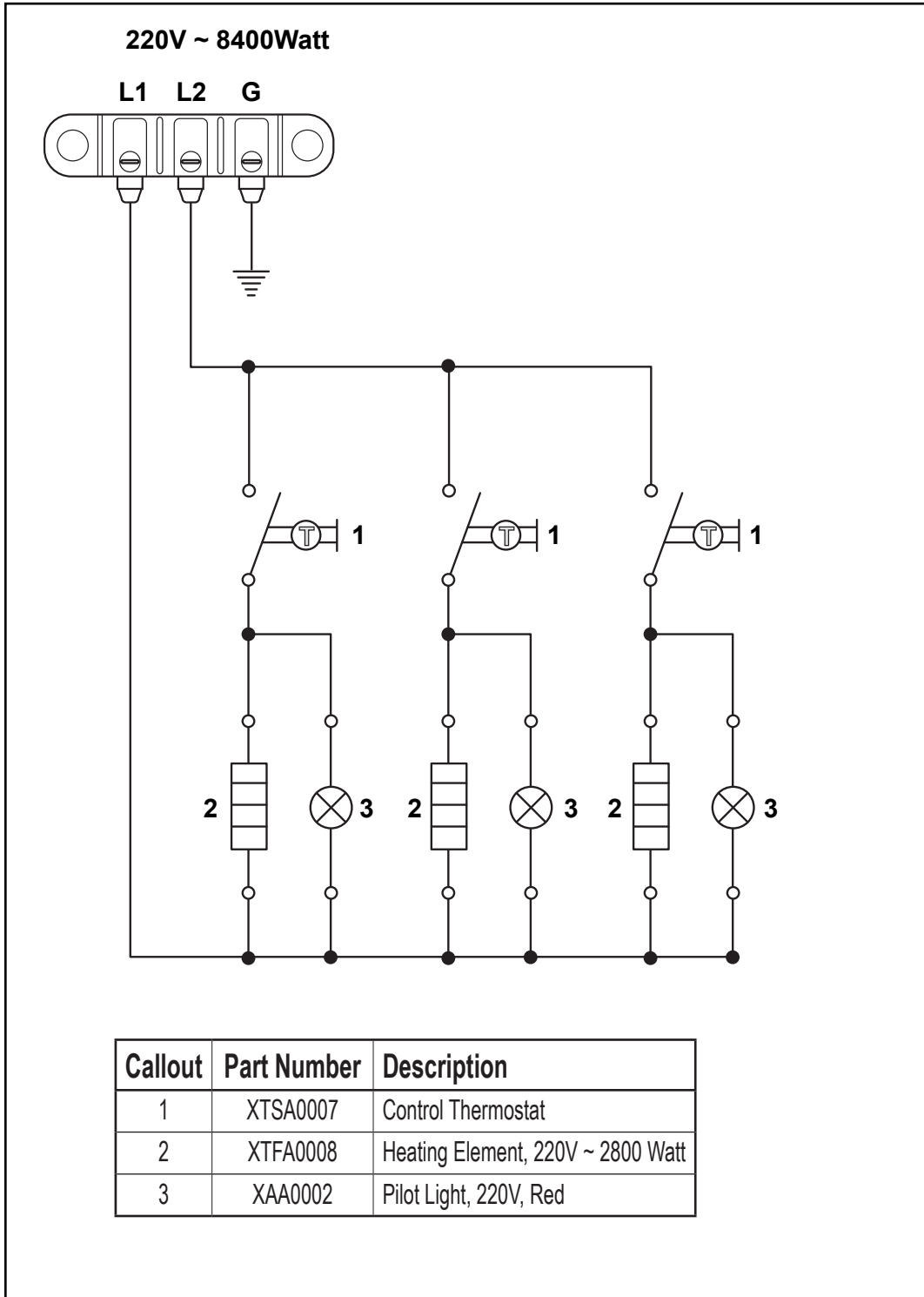
Callout	Part Number	Description
1	XTSA0007	Control Thermostat
2	XTFA0001	Heating Element, 120V ~ 1800 Watt
3	XAA0011	Pilot Light, 120V, Amber



Callout	Part Number	Description
1	XTSA0007	Control Thermostat
2	XTFA0005	Heating Element, 220V ~ 1500 Watt
3	XAA0002	Pilot Light, 220V, Red



ELECTRICAL DRAWING - COUNTERTOP ELECTRIC GRIDDLE, MODEL ~ 40717



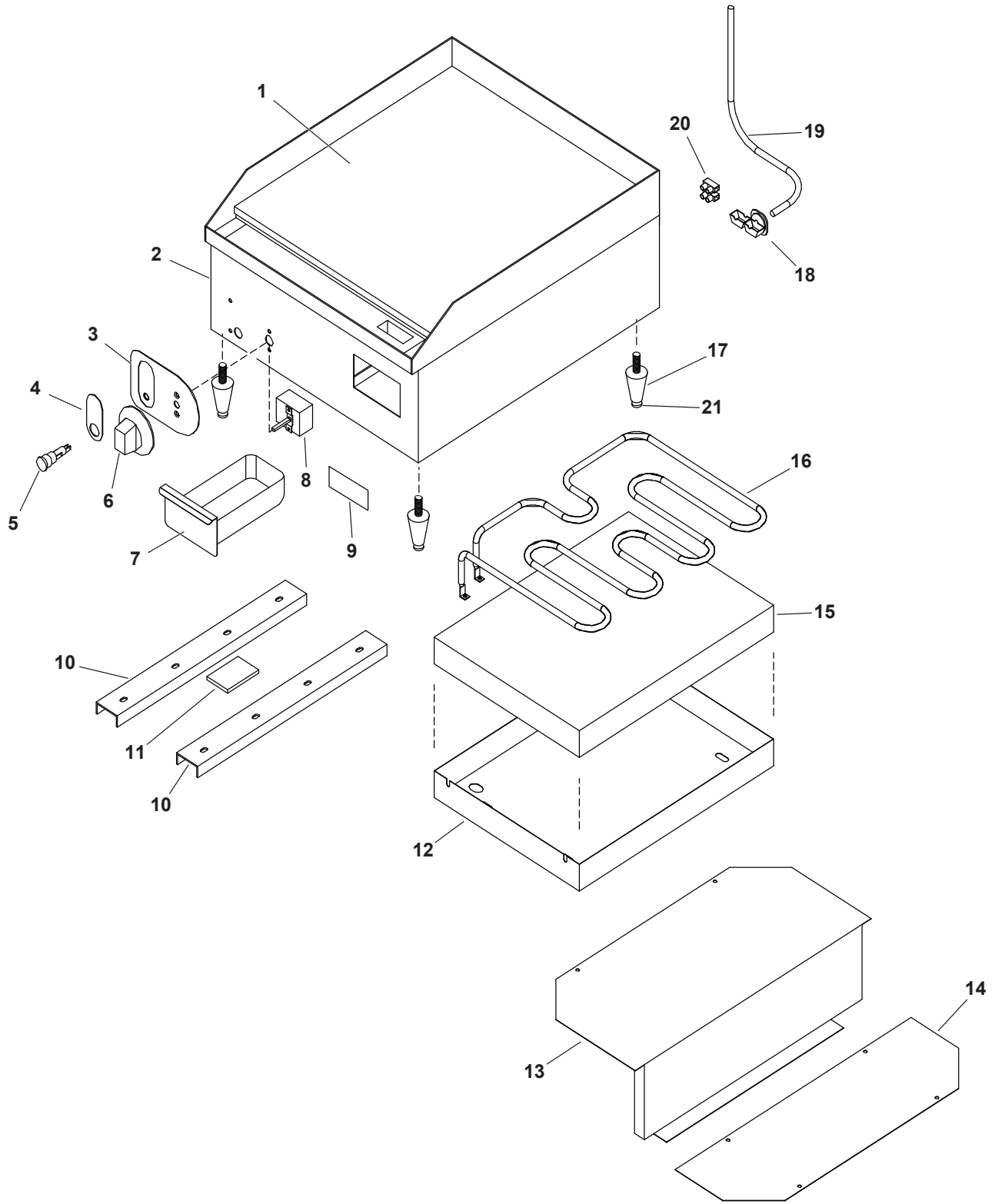
ENGLISH

SPARE PARTS LIST - COUNTERTOP ELECTRIC GRIDDLE, MODELS ~ 40715

Callout	Part Number	Description
1	N/A	Grill Plate
2	N/A	Body
3	XAA0009	Control Panel Facia
4	N/A	Light Facia
5	XAA0011	Pilot Light, 120V, Amber
6	XTSA0015	Thermostat Control Knob
7	XFTA0006	Drip Tray
8	XTSA0007	Thermostat
9	N/A	Vollrath Logo Decal
10	N/A	Element Clamp
11	N/A	Thermostat Probe Bracket
12	N/A	Element Cover
13	N/A	Rear L-Shape Cover
14	N/A	Rear Cover
15	N/A	Insulated Pad
16	XFTA0001	Heating Element 120V ~ 1800 Watts
17	XFTA0010	Leg (includes Ref. 21)
18	XCOA1013	Power Cord Restraint
19	XAA0005	Power Cord, 120V, NEMA 5-15P Plug
20	XTSA0005	Connector Block
21	N/A	Foot



EXPLODED VIEW - COUNTERTOP ELECTRIC GRIDDLE, MODELS ~ 40715



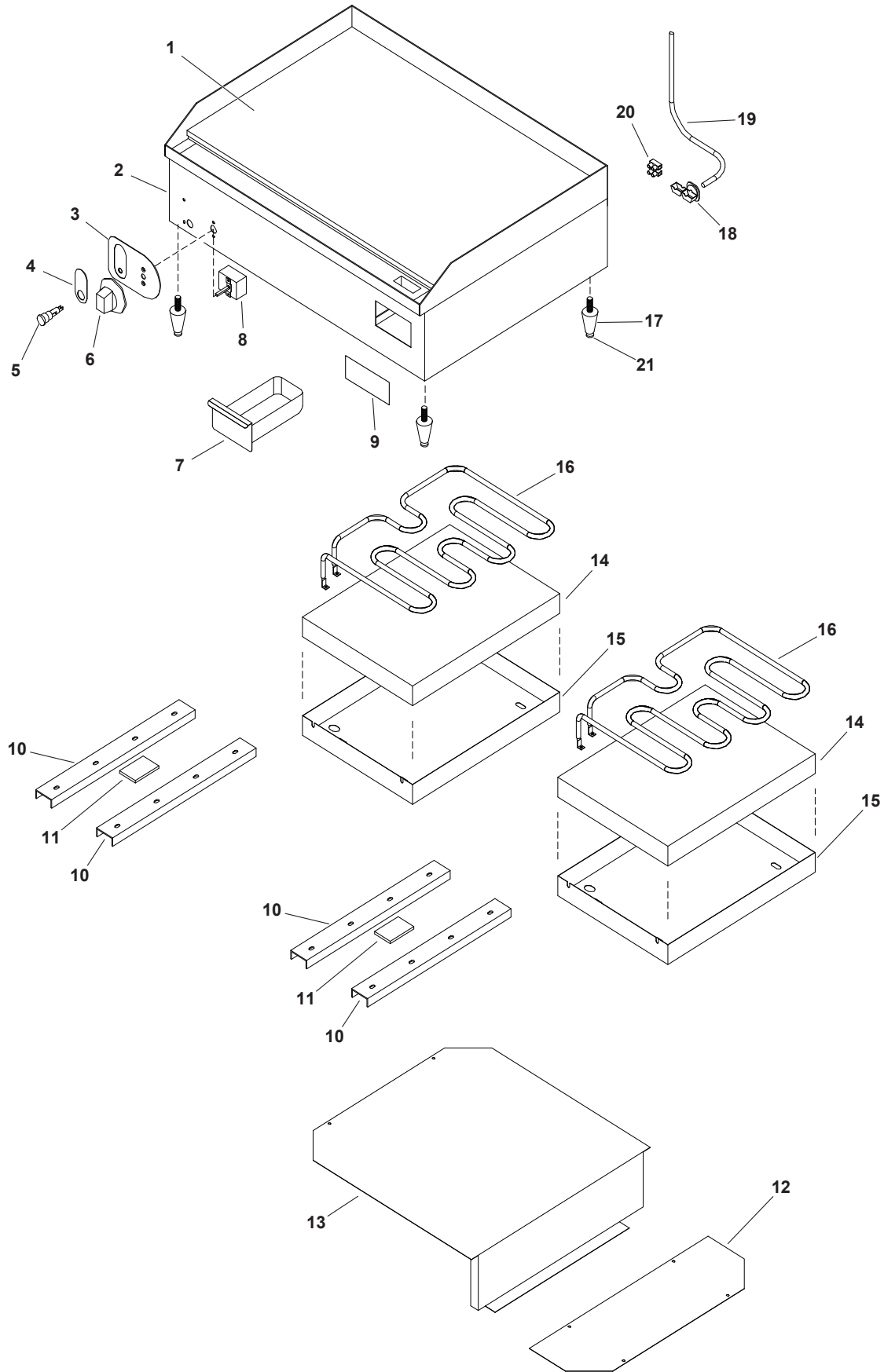
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SPARE PARTS LIST - COUNTERTOP ELECTRIC GRIDDLE, MODELS ~ 40716

Callout	Part Number	Description
1	N/A	Grill Plate
2	N/A	Body
3	XAA0009	Control Panel Facia
4	N/A	Light Facia
5	XAA0002	Pilot Light, 220V, Red
6	XTSA0015	Thermostat Control Knob
7	XFTA0006	Drip Tray
8	XTSA0007	Thermostat
9	N/A	Vollrath Logo Decal
10	N/A	Element Clamp
11	N/A	Thermostat Probe Bracket
12	N/A	Rear Cover
13	N/A	Rear L-Shape Cover
14	N/A	Insulation Pad
15	N/A	Element Cover
16	XFTA0005	Heating Element 220V ~ 1500 Watts
17	XFTA0010	Leg (includes Ref. 21)
18	XCOA1013	Power Cord Restraint
19	XAA0006	Power Cord, 220V, NEMA 6-15P Plug
20	XTSA0005	Connector Block
21	NA	Foot



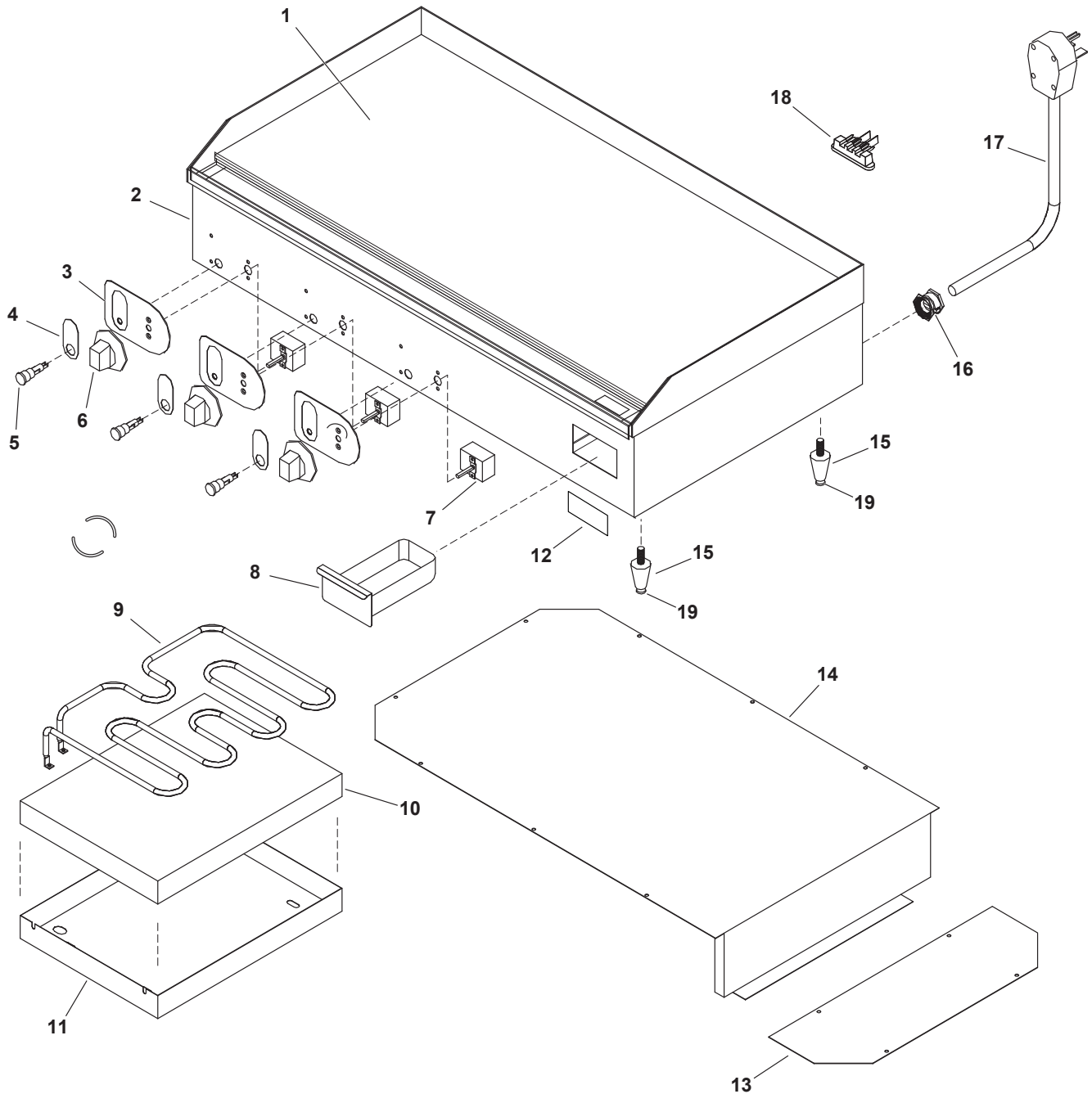
EXPLODED VIEW - COUNTERTOP ELECTRIC GRIDDLE, MODELS ~ 40716



ENGLISH

Callout	Part Number	Description
1	N/A	Grill Plate
2	N/A	Body
3	XAA0009	Control Panel Facia
4	N/A	Light Facia
5	XAA0002	Pilot Light, 220V, Red
6	XTSA0015	Thermostat Control Knob
7	XTSA0007	Thermostat
8	XFTA0006	Drip Tray
9	XFTA0008	Heating Element 220V ~ 2800 Watts
10	N/A	Insulation Pad
11	N/A	Element Cover
12	N/A	Vollrath Logo Decal
13	N/A	Rear Cover
14	N/A	Rear L-Shape Cover
15	XFTA0010	Leg (includes Ref. 19)
16	XCOA5012	Power Cord Restraint
17	XCOA5013	Power Cord, 220V, NEMA 6-50 Plug
18	XFTA0002	Connector Block
19	N/A	Foot





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

The Vollrath Company LLC warrants the products it manufactures and distributes against defects in materials and workmanship for a period of one year, except as specifically provided below. The warranty runs 12 months from the date of original installation. (End user receipt)

1. Refrigeration compressors – The warranty period is 5 years.
2. Replacement parts – The warranty period is 90 days.
3. Fry pans and coated cookware – The warranty period is 90 days
4. EverTite™ Riveting System – The warranty covers loose rivets only, forever.
5. Cayenne® Heat Strips – The warranty period is 1 year plus an additional 1 year period on heating element parts only.
6. Ultra and Professional Induction Ranges – The warranty period is 2 years
7. Mirage and Commercial Induction ranges - The warranty period is 1 year.
8. ServeWell® Induction Workstations – The warranty period is one year on the workstation table and 2 years on induction hobs
9. Slicers – The warranty period is 10 years on gears and 5 years on belts
10. Mixers – The warranty period is 2 years
11. Extended warranties are available at the time of sale.
12. Boxer Mixers – 1 Year exchange Warranty
13. Vollrath – Redco products – The warranty period is 2 years
14. Optio / Arkadia product lines – The warranty period is 90 days
15. All non-stick products (i.e. fry pans and surfaces) are 90 days for the non stick surfaces.

All products in the Jacob's Pride® collection, including the following, have a lifetime warranty:

- NSF Certified One-Piece Dishers
- NSF Certified Spoodle® Utensils
- NSF Certified Heavy-Duty Spoons with Ergonomic Handle
- NSF Certified Heavy-Duty Basting Spoons
- Heavy duty Turners with Ergonomic handle
- One-Piece Tongs*
- Heavy-Duty One-Piece Ladles*
- Nylon Handle Whips
- One-Piece Skimmers
- Tribute®, Intrigue®, and Classic Select® Cookware*

*Jacob's Pride® warranty does not cover Kool-Touch®, non stick coatings and silicone handles.

Items sold having no warranty:

- Meat Grinder Knives
- Light Bulbs in Convection Ovens and Hot Food Merchandiser
- Oven Door Seals
- Oven Door Glass
- Hot Food Merchandisers / Display Case Glass
- Calibration and set up of gas equipment
- Slicer / Dicer blades (table top food prep) – Redco and Vollrath

THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE

As The Vollrath Company LLC's only responsibility and the purchaser's only remedy, for any breach of warranty, The Vollrath Company LLC will repair or, at its option, replace the defective product or part without charge, except as otherwise provided below:

- For refrigeration compressors and the second year of the warranty on Cayenne® Heat Strips and mixers, The Vollrath Company LLC will provide the repaired or replacement part only; and the buyer will be responsible for all labor charges incurred in performing the repair or replacement.
- To obtain warranty service, the buyer will be responsible to return to The Vollrath Company LLC any product (other than gas equipment that is permanently installed) weighing less than 110 lbs. or located outside of a 50-mile radius of a certified technician designated by The Vollrath Company LLC to perform warranty repairs. If a Vollrath Technician cannot be contacted check the website for service contact points. (Please refer to the Product Catalogue for weights and sizes of product)
- No remedy will be available for products that have been damaged by accident, carelessness, improper installation, lack of proper setup or supervision when required, neglect, improper use, installation or operation contrary to installation and operating instructions or other causes not arising out of defects in materials or workmanship. At the buyer's request, The Vollrath Company LLC will repair and or replace such products at a reasonable cost.
- No remedy will be available for slicers where blade has not been sharpened (Refer to owner's manual for sharpening instructions)
- No remedy will be available for mixers damaged by changing gears while unit is running or overloading, in either case as determined by a Vollrath Certified Technician
- Warranty work must be authorized in advance by The Vollrath Company LLC. See the operating and safety instructions for each product for detailed warranty claim procedures.
- No remedy will be available for product returned and found to be acceptable to the product specification.
- No remedy will be available under any warranty not registered as required below.

LIMITATION OF LIABILITY:

THE VOLLRATH COMPANY LLC SHALL HAVE NO LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND, WHETHER BASED UPON NEGLIGENCE OR OTHER TORT, BREACH OF WARRANTY, OR ANY OTHER THEORY.



WARRANTY PROCEDURE

On all warranty calls, the following process and information is required:

- All warranty claims will start with a call to Vollrath Technical Service support line.(800-628-0832).
- A technical support professional will work to diagnose the issues, and provide the details for the service solution.
- Name and phone number of person calling
- Business name, street address, city, state and zip
- Model and serial number
- Date of purchase and proof of purchase (Receipt)
- Name of dealer where unit was purchased

NOTE: Vollrath will not accept products sent without the proper procedure being followed.

Important:

TO MAKE A CLAIM FOR ANY REMEDY UNDER THIS WARRANTY, YOU MUST REGISTER YOUR WARRANTY.

REGISTER TODAY

ONLINE: Register your warranty on-line now at www.Vollrathco.com

NO WEB ACCESS: If you do not have access to the web, kindly register by completing the warranty registration form and faxing it to The Vollrath Co. LLC office in the country of purchase.

WARRANTY REGISTRATION			
BUSINESS NAME			
KEY CONTACT NAME		EMAIL	
STREET ADDRESS			
CITY	STATE	ZIP CODE	
COUNTRY	PHONE	FAX	
MODEL		ITEM NUMBER	
SERIAL NUMBER	<input type="text"/>	-	<input type="text"/>
OPERATION TYPE			
<input type="checkbox"/> Limited Service Restaurant	<input type="checkbox"/> Full Service Restaurant	<input type="checkbox"/> Bars and Taverns	<input type="checkbox"/> Supermarket
<input type="checkbox"/> Convenience Store	<input type="checkbox"/> Recreation	<input type="checkbox"/> Hotel/Lodging	<input type="checkbox"/> Airlines
<input type="checkbox"/> Business/Industry	<input type="checkbox"/> Primary/Secondary School	<input type="checkbox"/> Colleges/University	<input type="checkbox"/> Hospitals
<input type="checkbox"/> Long-Term Care	<input type="checkbox"/> Senior Living	<input type="checkbox"/> Military	<input type="checkbox"/> Corrections
REASON FOR SELECTING OUR PRODUCT			
<input type="checkbox"/> Appearance	<input type="checkbox"/> Full Service Restaurant	<input type="checkbox"/> Availability	<input type="checkbox"/> Sellers Recommendation
<input type="checkbox"/> Ease of Operation	<input type="checkbox"/> Versatility of Use	<input type="checkbox"/> Price	<input type="checkbox"/> Brand
WOULD YOU LIKE TO RECEIVE OUR FULL-LINE CATALOG AND REMAIN ON OUR MAILING LIST?			<input type="checkbox"/> Yes <input type="checkbox"/> No

ENGLISH



www.vollrathco.com

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201
U.S.A.

Main Tel: 800.628.0830
Fax: 800.752.5620

Technical Services: 800.628.0832
Service Fax: 920.459.5462

Canada Service: 800.695.8560

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