

Operator's Manual

CAYENNE ELECTRIC HOT PLATE



Item	Item	Description	Voltage	Amps	Watts	Plug
40739	STA8002	Electric Hot Plate	208 - 240	14.4 - 16.6	3000 - 4000	6-30P

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

SAFETY PRECAUTIONS

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

WARNING

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

CAUTION

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

NOTE

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

For Your Safety!

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

To reduce risk of injury or damage to the equipment:

- Use only grounded electrical outlets matching the nameplate rated voltage.
- Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
- Use equipment in a flat, level position.
- The base of the pot or pan should not exceed the size of the heating plate. Pots and pans must be centered over the heating plate.
- Do not use an extension cord with this equipment.
- Use only high quality pots and pans with this equipment.
- Do not allow pots or pans to run dry.
- Do not operate without legs.
- 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 heating or cooking 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.

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 the equipment.
5. Install the four (4) legs and feet onto the equipment. See Figure 1.
6. Hold the legs (A) and rotate the feet (B) so the equipment is level.

Before initial use, turn the thermostat control to the maximum setting, and allow equipment to burn-in for 5-10 minutes. You will notice smoke appearing due to the cooking surface burning-in. This is normal. After the burn in period the equipment is ready for use.


FEATURES AND CONTROLS



Figure 1. Features and Controls.

- (A) LEG. Supports the equipment.
- (B) ADJUSTABLE FEET. Used to level the equipment.
- (C) THERMOSTAT CONTROL dial. Used to set or adjust the temperature of the heating surface. 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) HEATING PLATE. Heating surface.

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 liquid onto the heating surface as it can spray, splatter or enter the equipment.	

1. Turn thermostat control (C) to desired setting.
2. Cook or warm food products in desired manner.
3. At the end of each use turn thermostat control dial (C) to the lowest number, unplug and allow equipment to cool.

NOTE:
Do not clean the equipment with steel wool.


1. Allow the equipment to cool completely before cleaning.
2. Unplug the equipment.

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

3. Using a damp cloth, sponge dipped in soapy water to clean the equipment.
4. Dry thoroughly after cleaning.

CLEANING

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

	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.	

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.
	Thermostat Control malfunction.	Replace the Thermostat Control.
The light comes on, equipment does not heat.	Thermostat Control malfunction.	Replace Thermostat Control.
	Heating Element malfunction.	Replace Heating Element.

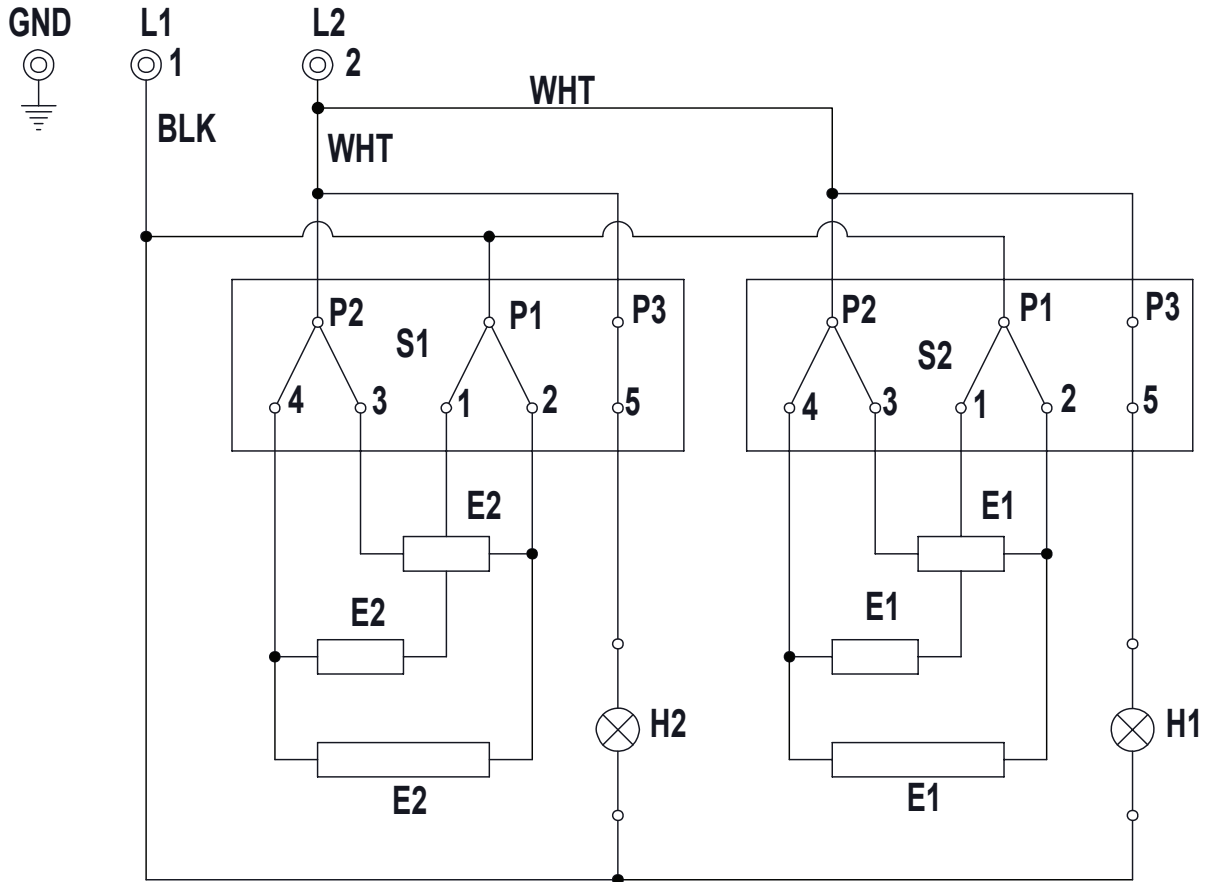
SERVICE AND REPAIR

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 Vollrath. Please contact the qualified professional repair service listed below.

VOLLRATH Technical Service • 1-800-628-0832

ELECTRICAL DRAWING - COUNTERTOP ELECTRIC GRIDDLE, MODEL ~ 40739

**208-240V
3000 - 4000 Watt**



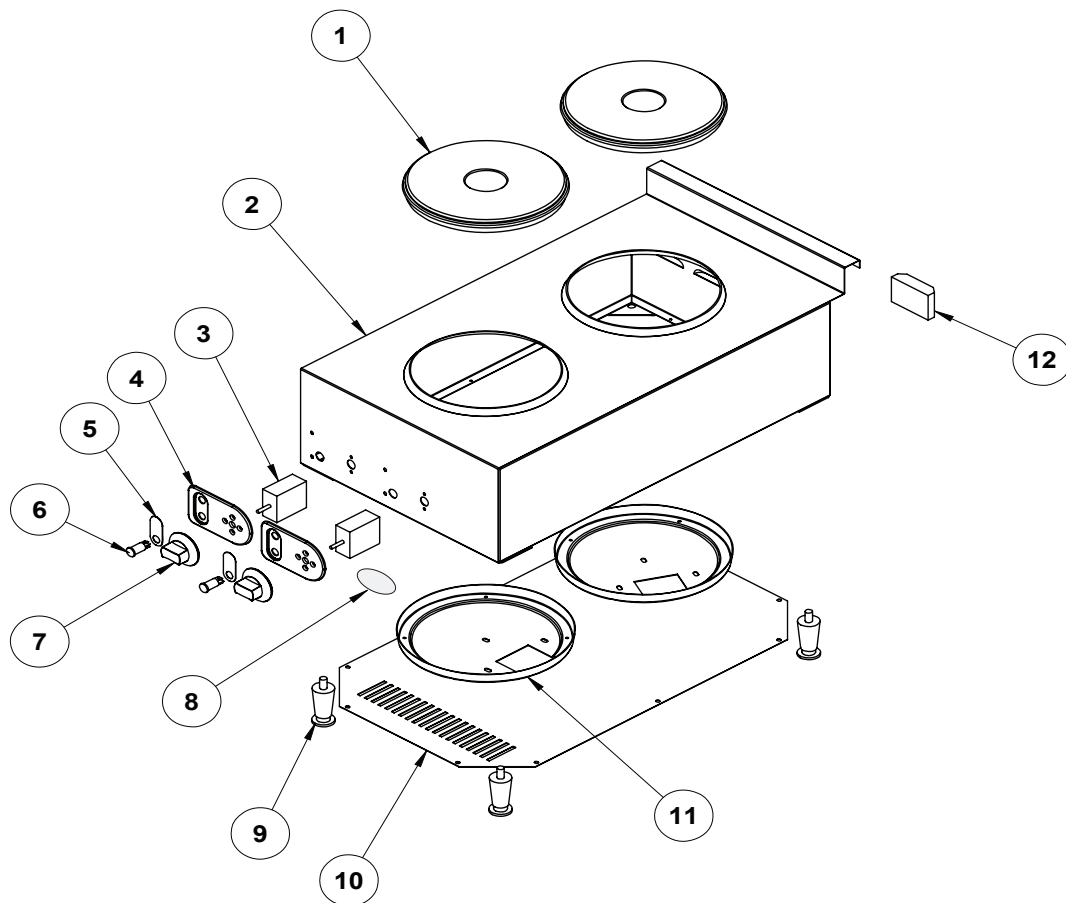
Callout	Description
E1	Heating Element, 220V ~ 2000 Wat
E2	Heating Element, 220V ~ 2000 Watt
H1	Pilot Light, 220V, Red
H2	Pilot Light, 220V, Red
H2	Regulator Switch
H2	Regulator Switch



SPARE PARTS LIST - COUNTERTOP ELECTRIC HOT PLATE, MODELS ~ 40739

Callout	Part Number	Description
1	XSTA0001	Heating Plate
2	N/A	Body
3	XSTA0003	Regulator Switch
4	XAA0007	Black Plastic Fascia, Vollrath
5	N/A	Plastic Cover
6	XAA0002	Pilot Light, 220V, Red
7	XSTA0006	Control Knob, Blue, Vollrath
8	N/A	Vollrath Logo Decal
9	XFTA0010	Leg and Foot Assembly
10	N/A	Base Cover
11	XAA0007	Heating Plate Outer Ring
12	N/A	Connector Block
	XSAA8030	Power Cord, 220V, NEMA 6-30P Plug

EXPLODED VIEW - COUNTERTOP ELECTRIC HOT PLATE, MODELS ~ 40739



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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, Ultra Fajita, Mirage® Pro and Professional Induction Ranges – The warranty period is 2 years.
7. Mirage®, Mirage® Cadet, Mirage® Fajita and Commercial Induction Ranges - The warranty period is 1 year.
8. ServeWell® Induction Workstations – The warranty period is 1 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, belts 5 years.
11. Extended warranties are available at the time of sale.
12. Vollrath – Redco products – The warranty period is 2 years.
13. Optio / Arkadia product lines – The warranty period is 90 days.
14. 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 Dishes
- 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"/> <input type="text"/> <input type="text"/> - <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> - <input type="text"/> <input type="text"/> <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







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