Operating and Safety Instructions
Cayenne® Heated Shelves

Model Numbers:

7277024 – 24”, 120V Left Side Control
7277036 – 36”, 120V Left Side Control
7277048 – 48”, 120V Left Side Control
7277060 – 60”, 120V Left Side Control

7277124 – 24”, 120V Right Side Control
7277136 – 36”, 120V Right Side Control
7277148 – 48”, 120V Right Side Control
7277160 – 60”, 120V Right Side Control

Cayenne Heated Shelves

Thank you for purchasing this Vollrath Cayenne® Heated Shelf. 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 on a flat, level surface.**
- **Turn OFF and/or unplug heated shelf and let cool before cleaning or moving.**
- **Do not spray controls of unit with liquid or cleaning agents.**
- **Unplug heated shelf when not in use.**
- **Do not operate unattended.**

Function and Purpose:

This unit is intended to help maintain proper temperature of hot prepared food product ready for service.

Installation:

This unit is to be used in a flat, level position. Countertop units are not designed to be enclosed or built in any area.

Operation:

1. Place the heated shelf on a flat, stable surface.

2. Verify the unit is plugged into a grounded outlet with proper outlet configuration and the nameplate rated voltage.

3. Preheat the heated shelf by setting the heat control to the maximum heat setting. ***Preheat for 45 Minutes***
4. Place container of prepared hot food onto the heated shelf.

5. Reduce heat setting to a level that will help maintain a safe holding temperature and maintain food quality. (See Food Safety Precautionary Note)

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℉ (60℃) to help prevent bacteria growth.

Cleaning:

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

1. Before cleaning turn the heated shelf off and let it cool completely.

⚠ WARNING
BURN HAZARD
Hot surface and hot pans can burn skin.
Allow hot pans and surfaces to cool before handling.

2. Wipe the exterior of the unit with a clean damp cloth.
3. To avoid damaging the finish, do not use abrasive materials, scratching cleaners or scouring pads to clean the unit.
4. If soap or chemical cleaners are used, be sure they are completely wiped away 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.

Repair:

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the heated shelf yourself. Contact a qualified professional repair service.

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

The Vollrath Company L.L.C. warranties 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 heated shelf will be replaced without charge to the original purchaser . **Please call the Vollrath Warmer Return number 1-800-394-1970**

You must first obtain a return authorization and shipping instructions from The Vollrath Company Warmer return Department. Please have model number and serial number information available when calling.

RETURNS WITHOUT PRIOR AUTHORIZATION WILL NOT BE ACCEPTED