

# Operator's Manual

## CAYENNE® HEAT 'N SERVE 4/3 RECTANGULAR RETHERMALIZER



Item	Description	Voltage	Watts	Amps	Plug
72050	T43R Countertop without Drain	120	1600	13.3	5-15P
72051	TD43R Countertop with Drain	120	1600	13.3	5-15P
72788	T43R Countertop without Drain	120	1600	13.3	5-15P
72055	T43R Countertop without Drain (Canada Only)	120	1600	13.3	5-20P
72056	TD43R Countertop with Drain (Canada Only)	120	1600	13.3	5-20P
72109	TD43R DI Drop-In with Drain	120	1600	13.3	5-15P
72112	TD43R DI Drop-In with Drain	240	1600	7.7	6-20P
72111	TD43R DI Drop-In with Drain (Canada Only)	120	1600	7.7	5-20P

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.
- Use equipment in a flat, level position.
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- Unplug equipment, turn off and let it cool before cleaning or moving.
- Unplug equipment when not in use.
- Do not operate without water.
- Do not spray controls or outside of equipment with liquids or cleaning agents.
- Do not clean 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.
- Do not operate if equipment has been damaged or is malfunctioning in any way.

## FUNCTION AND PURPOSE

This equipment is intended to rethermalize containers of refrigerated, previously cooked food and hold containers of hot food at safe serving temperatures. This equipment is not intended or designed to cook raw food product. Before using this equipment it must be cleaned and dried thoroughly. This equipment is not intended for household, industrial or laboratory use.

## 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 location.
4. For installation of drop-in units see Appendix A.

## FEATURES AND CONTROLS

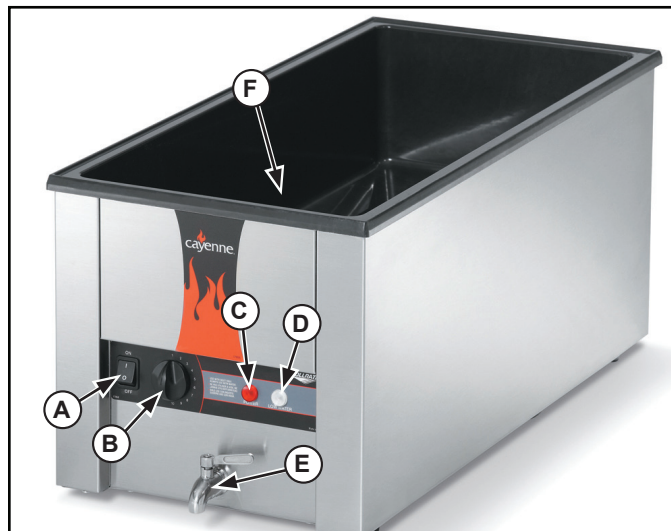


Figure 1. Features and Controls for Countertop Model.

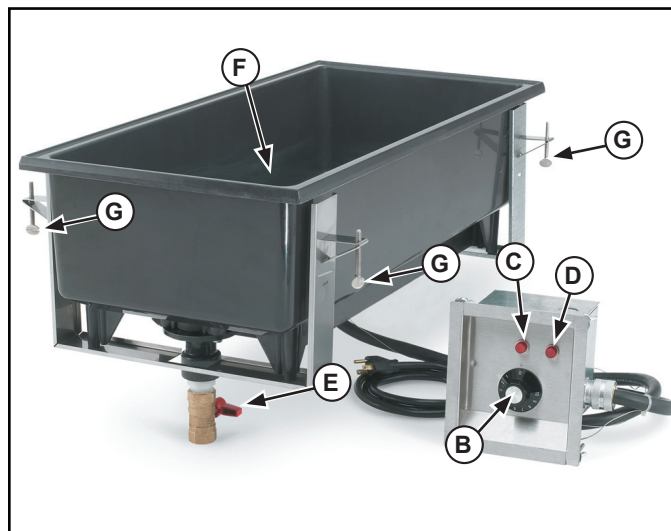




Figure 2. Features and Controls for Drop-In Models.

- (A) **ON/OFF SWITCH.** Switches the equipment power ON or OFF. A light illuminates when the equipment power is on.
- (B) **HEAT CONTROL.** Used to set or adjust the temperature of the well. The higher the number the higher the temperature, the lower the number the lower the temperature. On drop-in models this is also the ON/OFF switch.
- (C) **POWER LIGHT.** Illuminates when power is switched on to the unit.
- (D) **LOW WATER LIGHT.** Illuminates when the well needs water added. If the light illuminates during operation, clean fresh water must be added to the well.
- (E) **DRAIN VALVE (some models).** Used to drain water from the well.
- (F) **WATER LEVEL MARKS.** Indicates the correct water level.
- (G) **THUMBSCREWS.** Used to secure the unit to the counter.



**OPERATION**

	<b>WARNING</b>
	<b>Electrical Shock Hazard.</b> Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock. Do not damaged power cord.
Do not over fill wells, pans or trays. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Unplug unit before performing service, draining or removing spillage pans and trays. Do not spray water or cleaning products. Do not use a power cord that has been modified or damaged.	

	<b>WARNING</b>
	<b>Burn Hazard.</b> Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.
Hot surfaces, steam 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.	

1. Fill the well to the correct level water mark (F) with clean fresh water. Correct level is about 1" (2.5 CM) of water. Do not over fill. See Figure 1.
2. Plug electrical power cord into a grounded outlet matching the nameplate rated voltage.

**NOTE:**

If using fractional size pans, adapter bars must be used to keep steam from escaping from between pans.

**Rethermalizing refrigerated food that has been previously cooked:**

1. Preheat the water in the wells by covering wells with empty food containers or covers, and then turning the unit ON and setting the heat control (B) to the maximum heat setting. Preheat for 15 minutes.
2. Place covered container(s) of chilled food product to be rethermalized into equipment. See food safety precautionary note.
3. During the rethermalization process, monitor food temperatures closely for food safety.

**NOTE:**

To reach the required safe food temperature as quickly as possible, do not add water or remove food pan during the rethermalization process.

4. Reduce heat setting to a level that will maintain a safe holding temperature and maintain food quality. See food safety precautionary note.

**Food Safety Precautionary Note:**

Monitor food temperature 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. Maintain correct water level and temperature setting. Periodically remove food container and check the water level. Add water if needed.

**Hot Food Holding:**

1. Preheat the water in the wells by covering wells with empty food containers or covers, and then turning the unit ON and setting the heat

control (B) to the maximum heat setting. Preheat for 15 minutes.

2. Place container of hot food product, above 140 °F (60 °C), into preheated equipment.
3. Reduce heat setting to a level that will maintain a safe holding temperature and maintain food quality. See food safety precautionary note.

**During operation:**


4. Maintain water level at or near water level mark. Periodically (approximately 2 hours) remove the container of food and check the water level. Add hot water if needed. Some models are equipped with a low water indicator light (B) that illuminates when the water level is low.

**When finished using the equipment:**

1. Turn the heat control (B) to lowest setting, turn the power switch (A) to the OFF position and unplug unit. When removing hot food containers from unit use gloves, mitts or pot holders to protect hands.
2. Allow the unit and water to cool completely.
3. Place a suitable container directly under the drain valve (E) or over a floor drain. Turn the open/close lever to the open position monitoring the flow of liquid going into the container. Use caution to avoid spills that may create a slippery condition. Turn open/close lever to the closed position before the container is full. Dispose of the drained water. Repeat this procedure if necessary.
4. Follow the CLEANING section of this manual.

**CLEANING**


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

	<b>WARNING</b>
	<b>Burn Hazard.</b> Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.
Hot surfaces, steam 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 use caustic cleaning chemicals, steel wool or commercial lime removal products to clean the equipment. Thoroughly rinse equipment with water after cleaning.

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

	<b>WARNING</b>
	<b>Electrical Shock Hazard.</b> Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock. Do not damaged power cord.
Do not over fill wells, pans or trays. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Unplug unit before performing service, draining or removing spillage pans and trays. Do not spray water or cleaning products. Do not use a power cord that has been modified or damaged.	

**NOTE:**

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

1. Turn the heat control (B) to lowest setting, turn the power switch (A) to the OFF position and unplug unit. When removing hot food containers from unit use gloves, mitts or pot holders to protect hands.
2. Allow the unit and water to cool completely.
3. Place a suitable container directly under the drain valve (E) or over a floor drain. Turn the open/close lever to the open position monitoring the flow of liquid going into the container. Use caution to avoid spills that may create a slippery condition. Turn open/close lever to the closed position before the container is full. Dispose of the drained water. Repeat this procedure if necessary.
4. Dispose of the water.
5. Using a damp cloth, sponge dipped in soapy water to clean the inside of the well and the outside of the equipment.

**TROUBLESHOOTING CHART**

Problem	It might be caused by	Course of Action
Low Water Light (some models) illuminates.	Low water in the well.	Add hot water to the well to bring to correct level.
	Pilot light malfunction.	Replace pilot light.
The ON/OFF light comes on, equipment does not heat.	Heating element malfunction.	Replace heating element.
	Thermostat control malfunction.	Replace thermostat control.
The equipment does not get hot enough.	Too much water in the well.	Reduce water amount to the correct level.
The equipment runs out of water in a short time.	Not using adapter bars with partial size or special shaped pans.	Use adapter bars.

**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**

**APPENDIX A**

Have the unit installed only by qualified service personnel. The cutout opening in counter must be in accordance with the chart below. All openings must be within 1/8" of the stated dimension. Use the watertight gasket provided to seal between counter and unit to prevent water from leaking into control areas.

Model/Size	Cut-out Opening, in. (cm)
72109	13-1/4 x 27-1/2 (33.6 x 69.8)
72112	13-1/4 x 27-1/2 (33.6 x 69.8)
72111	13-1/4 x 27-1/2 (33.6 x 69.8)
Control Box	5-7/8 x 6-3/8 (16.1 x 14.9)

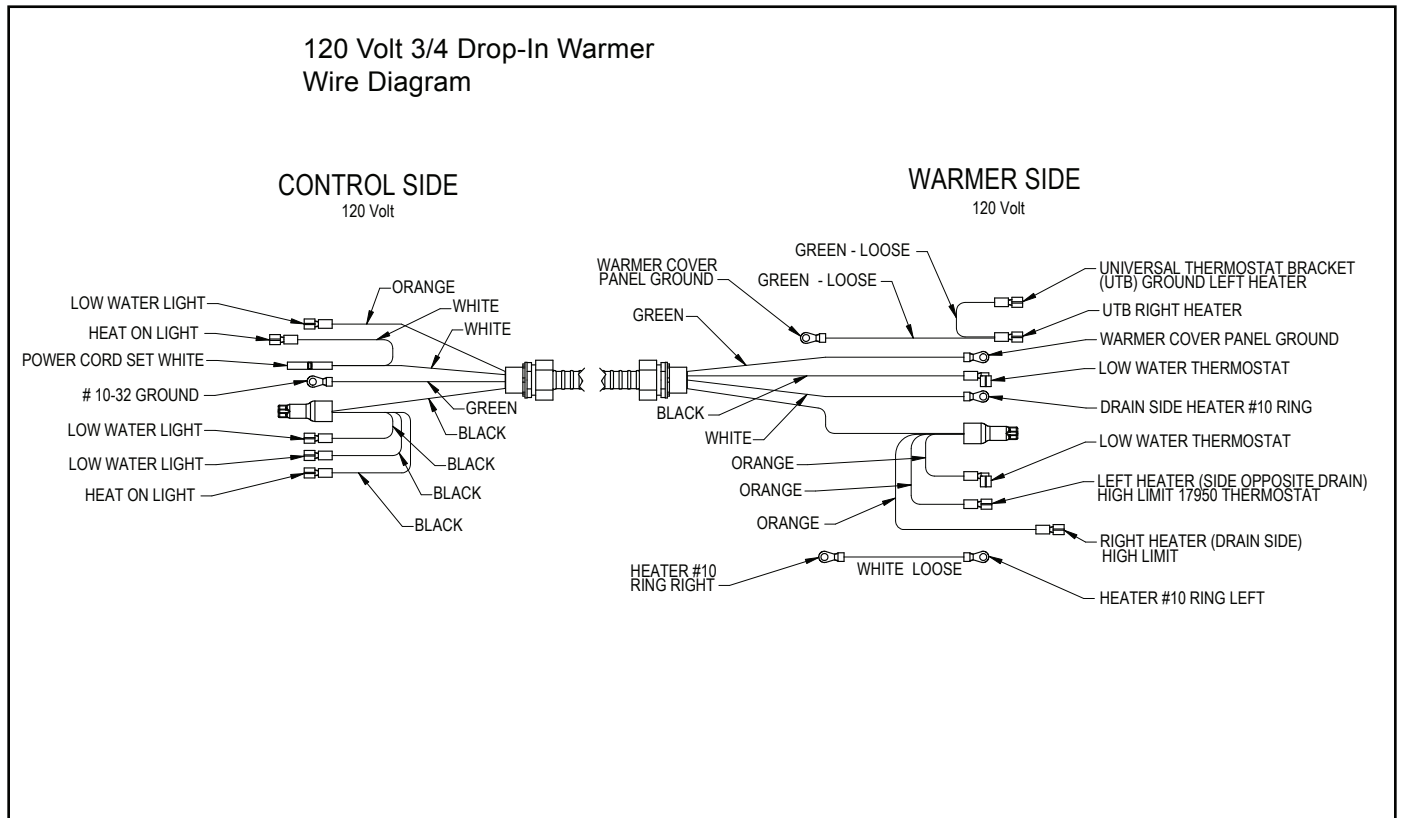
**NOTE**

**All cutout openings must be within 1/8" of listed opening sizes.**

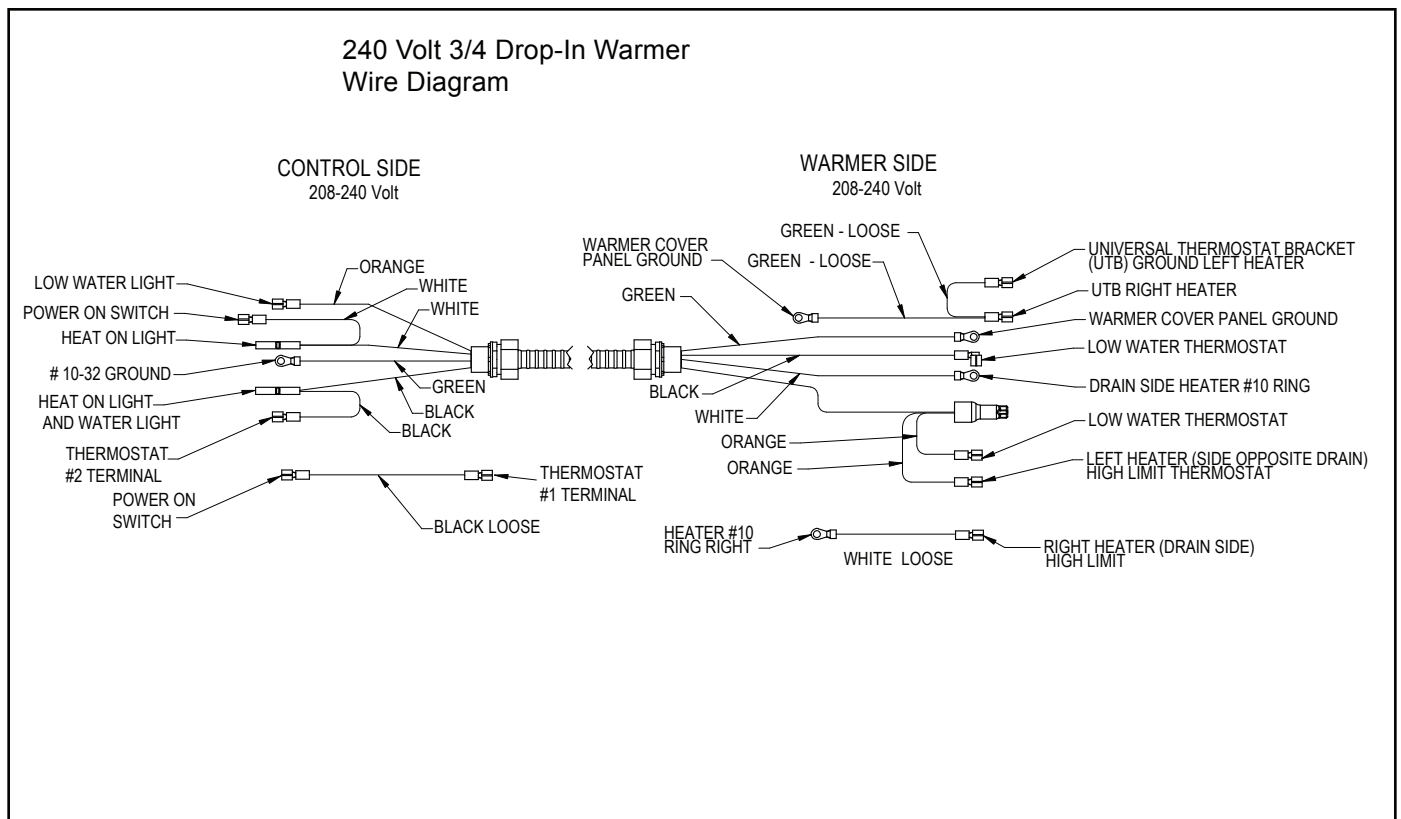
1. Place the watertight gasket over the cut-out and center the well.
2. Tighten the thumbscrews (G) slowly and in an alternating pattern to evenly compress the gasket. See Figure 1. The gasket should create a 1/8" (3 mm) gap between the well and the mounting surface.
3. Plug the equipment into a properly grounded electrical supply matching the nameplate rating. Damage to the equipment can occur if incorrect power is supplied to equipment.
4. Follow the OPERATION section of this manual.



**ELECTRICAL DRAWING - 120 VOLT 4/3 DROP-IN WARMER**

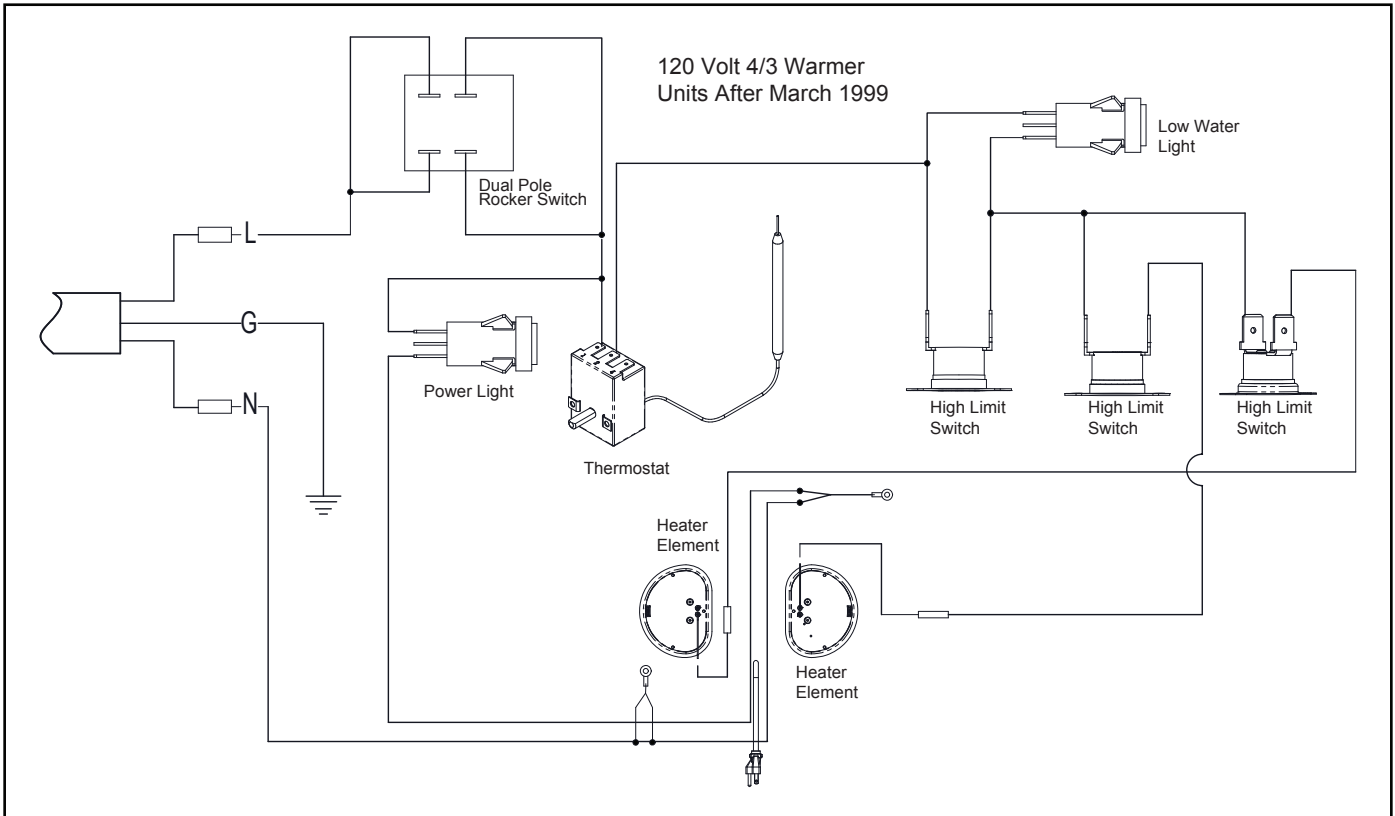


**ELECTRICAL DRAWING - 208-240 VOLT 4/3 DROP-IN WARMER**

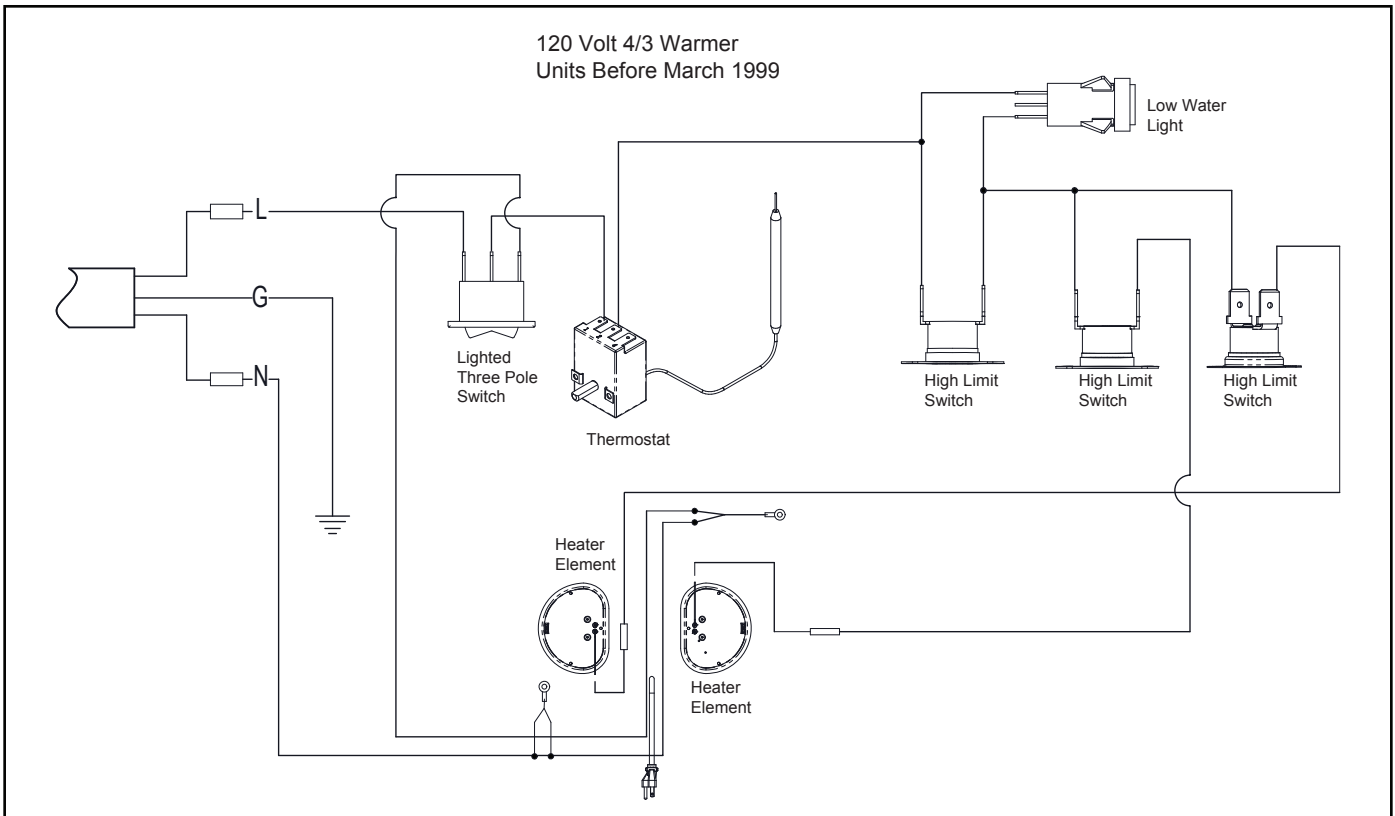


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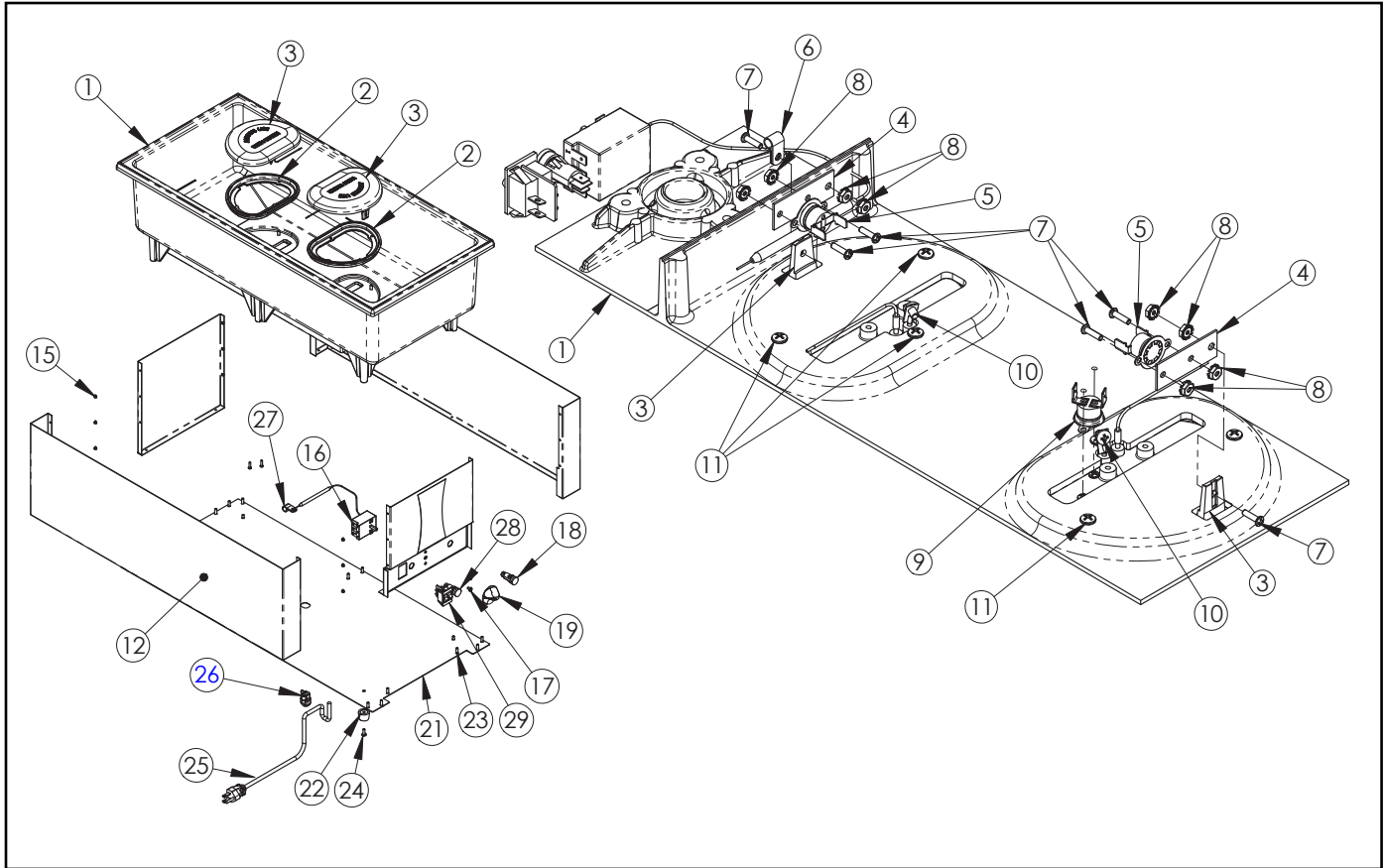
**ELECTRICAL DRAWING - 120 VOLT 4/3 COUNTERTOP WARMER, (UNITS MADE AFTER MARCH 1999)**



**ELECTRICAL DRAWING - 120 VOLT 4/3 COUNTERTOP WARMER, (UNITS MADE BEFORE MARCH 1999)**



**EXPLODED VIEW - 4/3 HEAT 'N SERVE RETHERMALIZER ~ 72050 AND 72055**



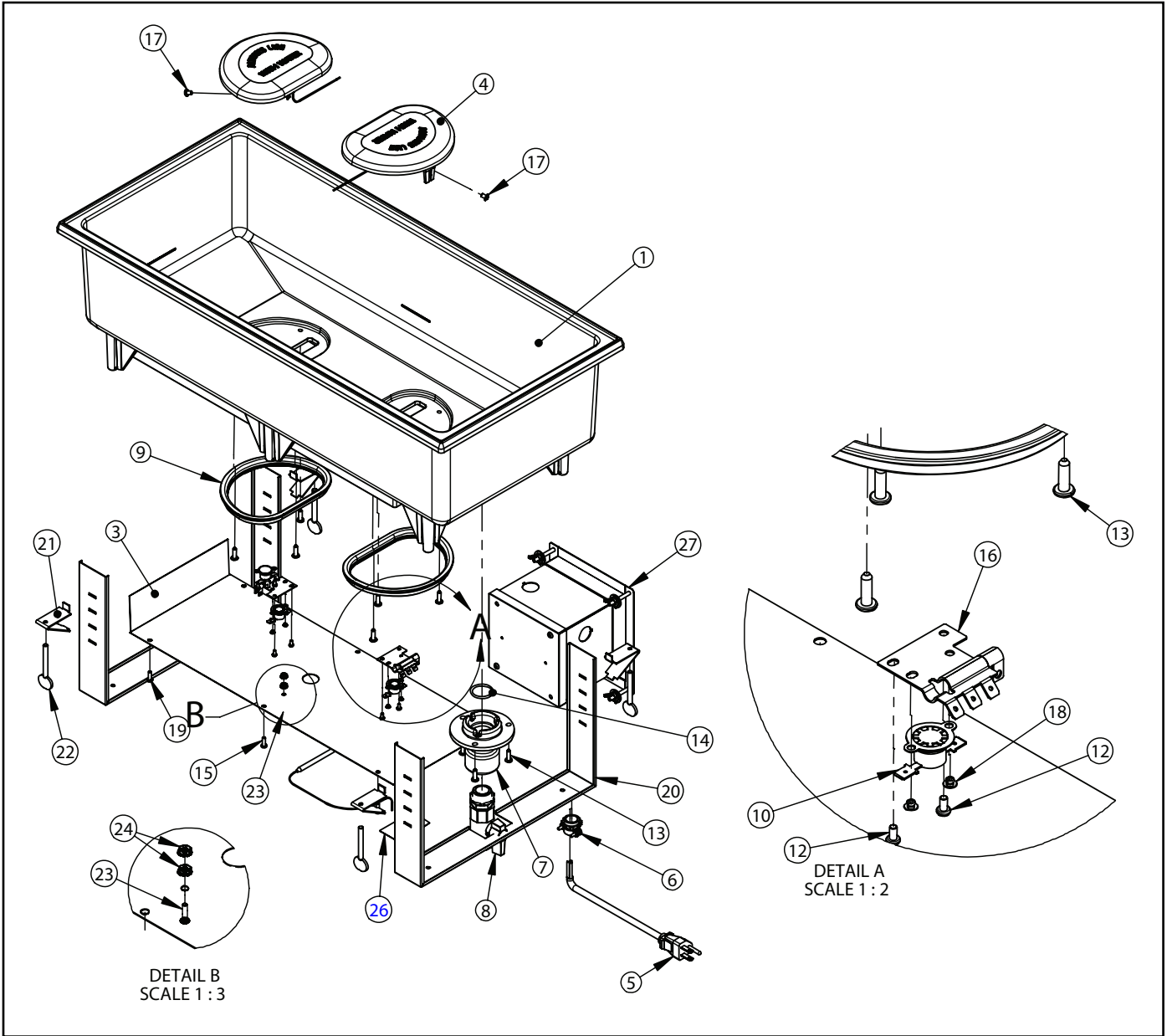
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**SPAR PARTS LIST - 4/3 HEAT 'N SERVE RETHERMALIZER ~ 72050 AND 72055**

Callout	Part Number	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	THERMOSTAT, 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	17117	SCREW 10-32 x 1/4" PHILLIPS
11	17014	SCREW, #10-32 X .625 THREAD ROLLING
12	44293	PANEL, SIDE
13	44297	PANEL, BACK
14	44295	PANEL, FRONT
15	23095	Rivet, Pop - .125 Dia.
16	17074	THERMOSTAT, SHORT CAPELLARY

Callout	Part Number	Description
17	17686	SCREW, M4-0.7 X 5MM
18	1755901	PILOT LIGHT, BLUE - 120V
19	17388	KNOB, CONTROL
20	17848	HARNESS, WIRE (NOT SHOWN)
21	44292	PANEL, BOTTOM
22	17416	LEG, PHENOLIC (BLACK)
23	17018	SCREW, 8-32 X .500
24	21775	#8-32 TRUSS HEAD .500 LG.
25	17023	CORD, POWER, 120V 5-15P
25	17860	CORD, POWER, 120V 5-20P (Canada Only)
26	17872	90 DEG STRAIN RELIEF
27	23989	CLAMP, LOOP, 3/8 DIA X 1/2
28	17559	PILOT LIGHT, RED - 120V
29	2325401	SWITCH, ROCKER, 125V
	29292-2	SWITCH KIT, For models made before March 1999

EXPLODED VIEW - 4/3 HEAT 'N SERVE RETHERMALIZER ~ 72109, 72111 AND 72112

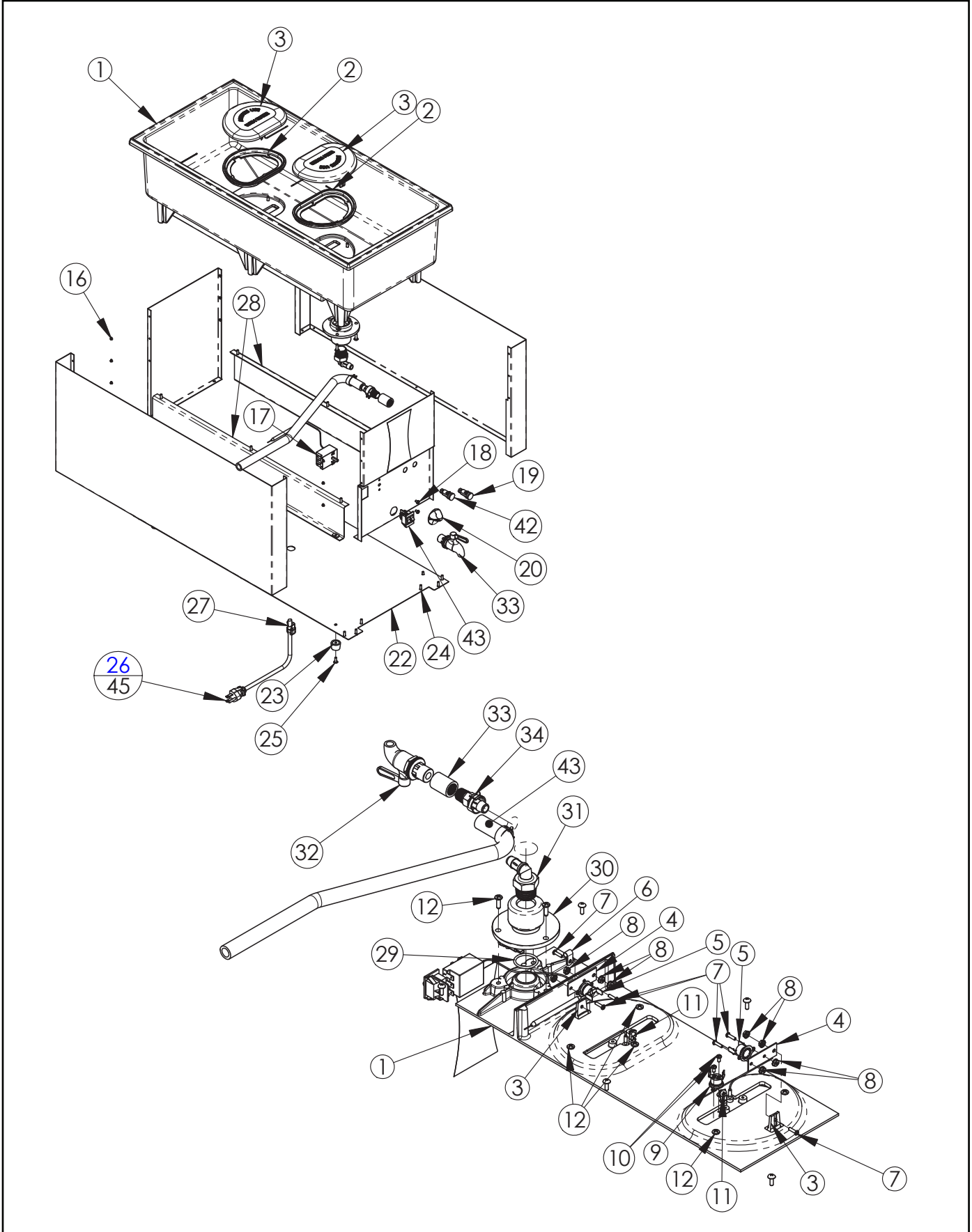


**SPARE PARTS LIST - 4/3 HEAT 'N SERVE RETHERMALIZER ~ 72109, 72111 AND 72112**

Callout	Part Number	Description	Model 72109	Model 72112	Model 72111
1	17800	WELL, 4/3's PLASTIC, W/DRAIN	1	1	1
2	44138	CONTROL BOX ASSEMBLY, 240V		1	
3	44024	BOTTOM COVER	1	1	1
4	44287	HEATER, 120V 800W	2	2	2
5	17847	CORD, POWER, 120V 5-15P	1		
5	17860	CORD, POWER, 120V 5-20P			1
5	17739	CORD, POWER, 240V 6-15P		1	
6	26543	CORD CONNECTOR	1	1	1
7	44196	DRAIN ADAPTER	1	1	1
8	<a href="#">23424</a>	DRAIN VALVE ASSEMBLY	1	1	1
9	17868	"D" SHAPED HEATER GASKET	2	2	2
10	17950	THERMOSTAT, HIGH LIMIT	2	2	2
11	25438	THERMOSTAT - REGULATING	1	1	1
12	17496	SCREW, #6-32 X .250	6	6	6
13	17014	SCREW, #10-32 X .625	9	9	9
14	17365	O-RING, ADAPTER, DRAIN	1	1	1
15	17018	SCREW, 8-32 X .500	6	6	6
16	17928	UNIVERSAL THERMOSTAT BRACKET	2	2	2
17	17117	SCREW, #10-32 X .25 LG.	2	2	2
18	23686	RIVET, POP - .125 DIA.	4	4	4
19	44005	MOUNTING BRACKET	1	1	1
20	44001	MOUNTING BRACKET W/CUTOUT	1	1	1
21	44179	MOUNTING CLIP	4	4	4
22	23035	1/4-20 x 2" THUMB SCREW	4	4	4
23	17020	SCREW #6-32 x 1/2" PH RD	1	1	1
24	17019	17019 #6-32 KEPS NUT	2	2	2
25	17083	SLEEVING (NOT SHOWN)	1	1	1
<a href="#">26</a>	17428	RATING LABEL - NSF	1	1	1
27	44137	CONTROL BOX ASSEMBLY, 120V	1		1
	17972	HARNESS ASSEMBLY (120V)	1		1
	17973	HARNESS ASSEMBLY (240V)		1	
	<a href="#">29292-2</a>	SWITCH KIT, For models made before March 1999	1	1	1

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EXPLODED VIEW - 4/3 HEAT 'N SERVE RETHERMALIZER ~ 72051 AND 72056



**SPARE PARTS LIST - 4/3 HEAT 'N SERVE RETHERMALIZER ~ 72051 AND 72056**

Callout	Part Number	QTY	Description
1	17800	1	WELL, 4/3's PLASTIC, W/DRAIN
2	17868	2	"D" SHAPED HEATER GASKET
3	44287	2	HEATER, 120V 800W
4	44459	2	HI LIMIT PLATE
5	17504	2	THERMOSTAT, HIGH LIMIT
6	17741	1	LOOP CLAMP
7	17020	9	SCREW #6-32 x 1/2" PH RD
8	17019	10	#6-32 KEPS NUT
9	25438	1	THERMOSTAT - REGULATING
10	17496	2	SCREW 6-32 x 1/4" THREAD/FORM
11	17117	2	SCREW 10-32 x 1/4" PHILLIPS
12	17014	9	SCREW, #10-32 X .625 THREAD ROLLING
13	44293	2	PANEL, SIDE
14	44299	1	PANEL, BACK
15	44286	1	PANEL, FRONT
16	23095	12	Rivet, Pop - .125 Dia.
17	17074	1	THERMOSTAT, SHORT CAPILLARY
18	17686	2	SCREW, M4-0.7 X 5MM
19	1755901	1	PILOT LIGHT, BLUE - 120V
20	17388	1	KNOB, CONTROL
21	17848	1	HARNESS, WIRE (NOT SHOWN)
22	44303	1	PANEL, BOTTOM
23	17416	4	LEG, PHENOLIC (BLACK)
24	17018	14	SCREW, 8-32 X .500
25	21775	12	#8-32 TRUSS HEAD .500 LG.
26	17847	1	CORD, POWER, 120V 5-15P
27	17872	1	90 DEG STRAIN RELIEF
28	44288	2	WELL SPACER
29	17365	1	O-RING, ADAPTER, DRAIN
30	43388	1	DRAIN ADAPTER
31	23403	1	ELBOW, 3/4 NPT X 1/2 BARB
32	Default	1	FAUCET
33	23619	1	3/8 NPT Straight Pipe Coupling
34	23413	1	3/8 Pipe to 1/2 Tube Adapter
35	17865	1	LABEL - RATING
36	17428	1	RATING LABEL - NSF
37	17858	1	LABEL, CONTROL

Callout	Part Number	QTY	Description
38	17875	1	OSI - 4/3 THERMOSET WELL (NOT SHOWN)
39	17106	1	DC 732 RTV SEALANT, CLEAR (NOT SHOWN)
40	17856	1	PRODUCT LABEL
41	17559	1	PILOT LIGHT, RED - 120V
42	2325401	1	SWITCH, ROCKER, 125V
43	23408	1	TUBING, 1/2" ID SILICONE 23.0"
44	26883	2	CLAMP-HOSE 7/8" OD TUBING
45	17860	1	Cord, Power, 120V 5-20P (Canada Unit)
	29292-2		SWITCH KIT, For models made before March 1999

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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 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.(800-354-1970).
- 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](http://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

OPERATION TYPE

Limited Service Restaurant

Full Service Restaurant

Bars and Taverns

Supermarket

Convenience Store

Recreation

Hotel/Lodging

Airlines

Business/Industry

Primary/Secondary School

Colleges/University

Hospitals

Long-Term Care

Senior Living

Military

Corrections

REASON FOR SELECTING OUR PRODUCT

Appearance

Full Service Restaurant

Availability

Sellers Recommendation

Ease of Operation

Versatility of Use

Price

Brand

WOULD YOU LIKE TO RECEIVE OUR FULL-LINE CATALOG AND REMAIN ON OUR MAILING LIST?

Yes  No



[www.vollrathco.com](http://www.vollrathco.com)

The Vollrath Company, L.L.C.  
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