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Operator's Manual

Cayenne® Electric Hot Plate

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. This manual contains safety precautions which are explained below. Please read carefully.

WARNING

Warning is used to indicate the presence of a hazard that will or can cause severe personal injury or death.

CAUTION

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

NOTICE: Notice is used to note information that is important but not hazard-related.

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.



Item No.	Model	Voltage	Amps	Hz	Watts	Plug
40739	STA8002	208-240	14.4-16.7	60	3000-4000	NEMA 6-30P

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

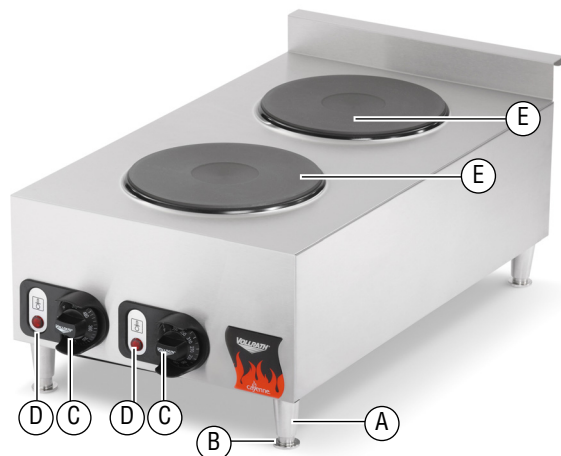
When no longer needed, dispose of all packaging and materials in an environmentally responsible manner.

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 legs and feet onto the equipment.
6. Hold the legs and rotate the feet 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.

Please register your product at Vollrath.com

FEATURES AND CONTROLS



- A Leg.** Supports the equipment.
- B Adjustable Feet.** Used to level the equipment.
- C Selector Switch 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.
- E Heating Plate.** Heating surface.

OPERATION

	CAUTION
Burn Hazard	
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, splatter or enter the equipment.	

1. Turn the selector switch to the desired setting.
2. Cook or warm food products in desired manner.
3. At the end of each use turn the selector switch to the OFF position. Allow the equipment to cool.

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.	

NOTICE: Do not clean the equipment with steel wool.

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

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

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

TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
Pilot Light does not come on when the selector switch is turned up.	The equipment is not plugged in.	Plug in the equipment.
	Pilot light malfunction.	Replace pilot Light.
	Selector switch malfunction.	Replace the selector switch.
The light comes on, equipment does not heat.	Selector switch malfunction.	Replace the selector switch.
	Heating element malfunction.	Replace the heating element.

SERVICE AND REPAIR

Serviceable parts are available on Vollrath.com.

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.

When contacting Vollrath Technical Services, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

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

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration and new product announcement, visit www.vollrath.com.



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www.vollrath.com

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Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832