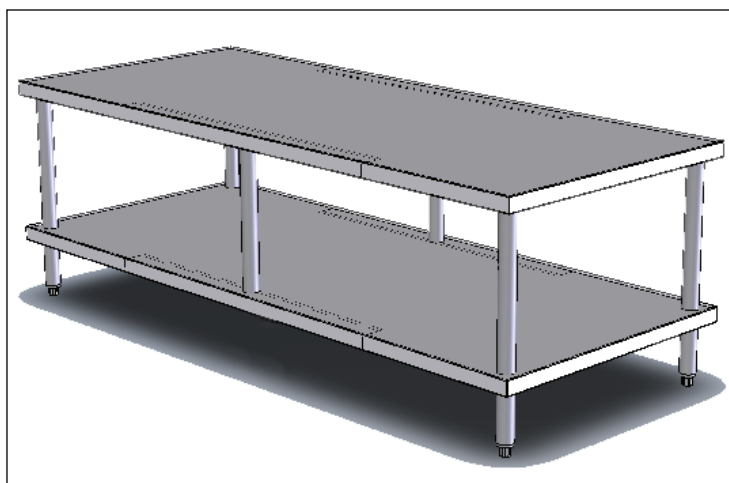
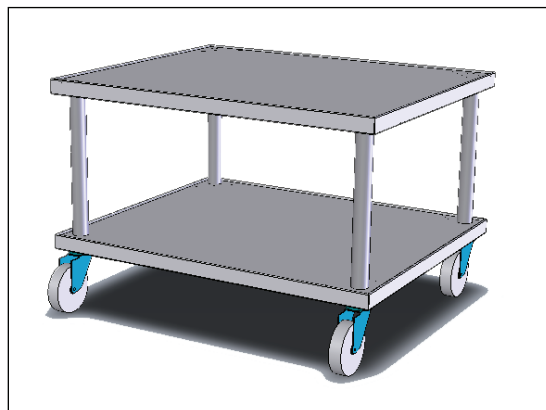


Operator's Manual

HEAVY-DUTY EQUIPMENT STAND



Item	Capacity LB (kg)	Description
4087024	500 (226)	24" Heavy-Duty Stationary Stand
4087036	550 (249)	36" Heavy-Duty Stationary Stand
4087048	600 (272)	48" Heavy-Duty Stationary Stand
4087060	650 (317)	60" Heavy-Duty Stationary Stand
4087072	700 (317)	72" Heavy-Duty Stationary Stand

Item	Capacity LB (kg)	Description
4087924	500 (226)	24" Heavy-Duty Mobile Stand
4087936	550 (249)	36" Heavy-Duty Mobile Stand
4087948	600 (272)	48" Heavy-Duty Mobile Stand
4087960	650 (317)	60" Heavy-Duty Mobile Stand
4087972	700 (317)	72" Heavy-Duty Mobile Stand

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.

	 WARNING Fire Hazard Use restraining device to limit mobility of caster/mobile stands.
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The installation of this appliance must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, NFPA 54/ANSI Z223.1.

9.6.1.1 Commercial Cooking Appliances. Commercial cooking appliances that are moved for cleaning and sanitation purposes shall be connected in accordance with the connector manufacturer's installation instructions using a listed appliance connector complying with ANSI Z21.69/CSA 6.22, *Connectors for Movable Gas Appliances*. The commercial cooking appliance connector installation shall be configured in accordance with the manufacturer's installation instructions.

9.6.1.2 Movement of appliances with casters shall be limited by restraining device installed with the connector and appliance manufacturer's installation instructions.

To reduce risk of injury or damage to the equipment:

- Use this equipment stand in a flat, level position.
- The included restraining device must be used with caster/mobile stands. Install the restraining appliance in accordance to the Restraining manufacturer's installation instructions.
- Items must not protrude or hang off the edge of this equipment stand
- This equipment stand is designed to be used only with Vollrath branded gas appliances.

FUNCTION AND PURPOSE

This equipment is intended to be used for supporting Vollrath gas appliances with corresponding widths. The mobile equipment stands are not intended to be used as carts but rather allow limited mobility for cleaning.

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. Insert the leg (A) through the hole in the shelf (B). See Figure 1. Repeat for all the legs.

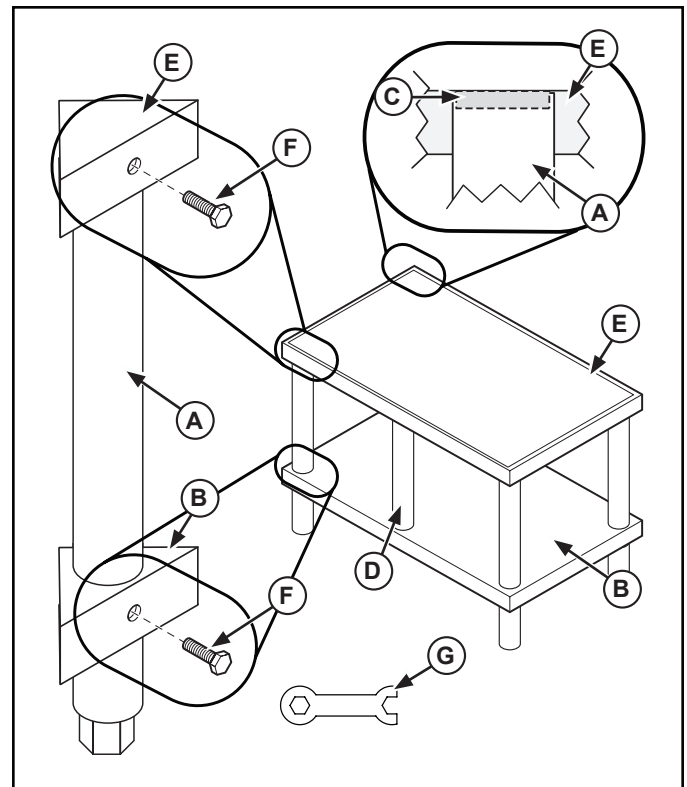


Figure 1. Equipment Stand Assembly.

WARNING

The shelf is to be positioned at 6-1/8" (15.6 cm) from the floor for the best structural integrity. Make sure that all screws are in place and tight. Do not use the stand if any screws are missing.

4. Slide the shelf (B) to the top of the caster (C) or to the weld stud (D) See Figure 2. Repeat for all the legs.

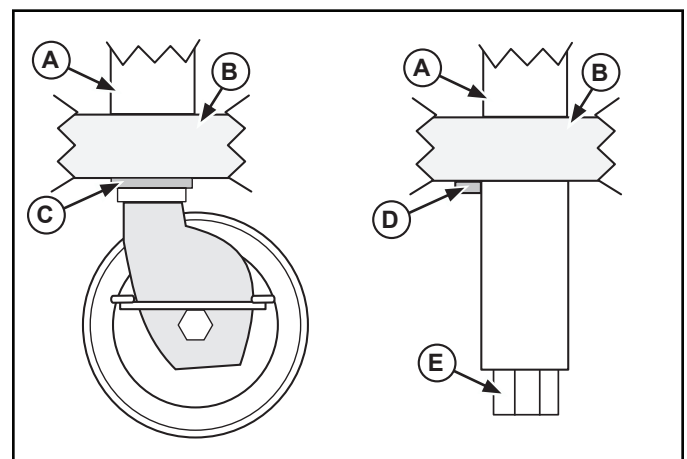


Figure 2. Shelf, Leg, Caster Wheel and Adjustable Feet.

5. 60" and 72" models only. Slide the center legs (D) into the center leg hole on shelf (B). See Figure 1.
6. Slide the top (E) onto the legs (A and D) so that the legs slide completely over the extrusions (C).
7. Tighten the eight hex bolts with the wrench (G) provided (75-80 in. lbs.).

 WARNING

Level or adjust the stand when there is no equipment or items on the top (E) or shelf (B).

- Stationary stands: Place the stand into the desired location. Use the adjustable feet (E) to level the stand. See Figure 2.

 WARNING

Mobile stands must be used with a restraining device.

- Mobile stands: Place the stand in the desired location. Install the restraining appliance in accordance to the Restraining manufacturer's installation instructions.

CLEANING

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

- Using a damp cloth, sponge dipped in soapy water to clean the outside of the equipment stand.

SERVICE PARTS

Part Number	Description
23608-1	Hex Bolt, 5/16-18 x 3/4"
23750-1	Adjustable Foot, 1-1/2" Dia.
23605-1	Caster, 5" Stem w/ Brake
46411-2	Heavy-Duty Leg, Stationary
46421-2	Heavy-Duty Leg, Mobile and Center (60" and 70")
23920-1	Tether/Restraining Kit

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**

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)

- Refrigeration compressors – The warranty period is 5 years.
- Replacement parts – The warranty period is 90 days.
- Fry pans and coated cookware – The warranty period is 90 days
- EverTite™ Riveting System – The warranty covers loose rivets only, forever.
- Cayenne® Heat Strips – The warranty period is 1 year plus an additional 1 year period on heating element parts only.
- Ultra and Professional Induction Ranges – The warranty period is 2 years.
- Mirage and Commercial Induction ranges - The warranty period is 1 year.
- ServeWell® Induction Workstations – The warranty period is one year on the workstation table and 2 years on induction hobs.
- Slicers – The warranty period is 10 years on gears and 5 years on belts.
- Mixers – The warranty period is 2 years.
- Extended warranties are available at the time of sale.
- Vollrath – Redco products – The warranty period is 2 years.
- Optio / Arkadia product lines – The warranty period is 90 days.
- 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

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



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