

Operator's Manual

INTRIGUE™ INDUCTION CHAFER



Item	Description
46120	6 qt (5.8 L) Round, Solid top, Brass trim, Porcelain food pan
46121	6 qt (5.8 L) Round, Solid top, Brass trim, S/S food pan
46122	6 qt (5.8 L) Round, Solid top, S/S trim, Porcelain food pan
46123	6 qt (5.8 L) Round, Solid top, S/S trim, S/S food pan
46124	6 qt (5.8 L) Round, Glass top, Brass trim, S/S food pan
46125	6 qt (5.8 L) Round, Glass top, S/S trim, S/S food pan
46549	Chafers Stand, Round, Black
46114	Chafers Stand, Round, S/S

Item	Description
46132	6 qt (5.8 L) Square, Solid top, S/S trim, S/S food pan
46133	6 qt (5.8 L) Square, Solid top, S/S trim, Porcelain food pan
46134	6 qt (5.8 L) Square, Glass top, S/S trim, S/S food pan
46135	6 qt (5.8 L) Square, Glass top, S/S trim, Porcelain food pan
46112	Chafers Stand, Square, Black
46113	Chafers Stand, Square, S/S

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 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 or damage the equipment.

To reduce risk of injury or damage to the unit:

- Equipment should only be used in a flat, level position.
- Do not store or place any materials below the unit or near the heating source.
- Always turn off and unplug electric chafer heaters when not in use.
- Always use a snuffer paddle or saucer to extinguish flame when using a chafer fuel heating source.
- Follow all warnings and instructions in the Induction Operator's Manual, if using with an induction warmer.
- Allow equipment to cool before moving or cleaning.
- Closely supervise units operating in public areas and/or around children.
- Do not operate unattended.
- Do not operate without water in the water pan body.

FUNCTION AND PURPOSE

This equipment is intended and designed to keep food at proper serving temperatures. This equipment is not intended or designed to cook raw food or to reheat prepared food. Food must be prepared and placed in food the chafer or the urn at proper serving temperatures.

UNPACKING THE EQUIPMENT AND INITIAL SETUP

Carefully remove crating or packaging materials from the unit. When no longer needed, dispose of all packaging materials in an environmentally responsible manner.

OPERATION

This equipment is designed to heat with an induction warmer, electric chafer heater or chafer fuel designed specifically for chafer application.

If using an induction warmer or electric chafer heater, we recommend that a Vollrath product be used.

If using fuel, use only high quality chafer gel fuel. Always follow the manufacture's recommendations for safety and usage.

	WARNING
	<p>Burn Hazard. Do not touch heating surfaces, liquid, or while unit is heating or operating. Hot food, surfaces, steam and liquids can burn skin. Use gloves, mitts or pot holders if it is necessary to handle hot pans, plates and equipment.</p>

	WARNING
	<p>Fire Hazard. Use only chafer fuel designed for chafer use. Do not install chafer fuel near combustible material. Fire could occur.</p>

	WARNING
	<p>Electrical Shock Hazard. Keep water and other liquids from entering the inside of the heater. Liquid inside the heater could cause an electrical shock. Do not damaged power cord.</p>



Figure 1. Chafer Features and Controls.



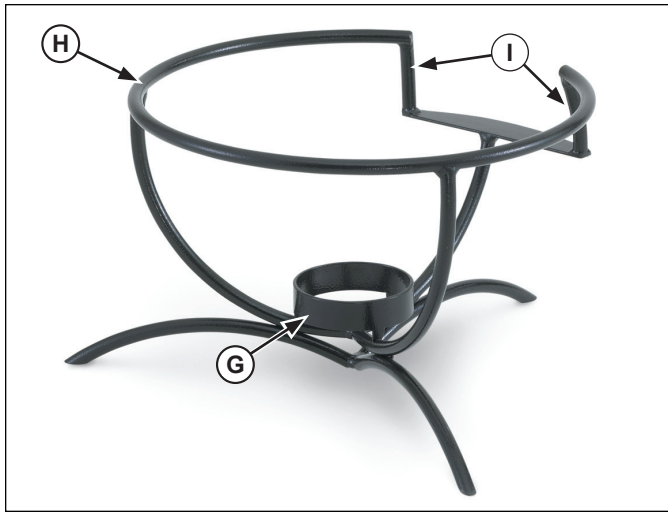


Figure 2. Chafer Stand Features and Controls.

- (A)** COVER HANDLE. Used to open and close the cover.
- (B)** COVER. Covers the food product.
- (C)** HINGE. Allows the cover to rotate.
- (D)** FOOD PAN. Holds the food product.
- (E)** WATER PAN/BASE. Holds the water and supports the chafer.
- (F)** HINGE SUPPORT. Supports the hinge.
- (G)** HEATER/FUEL TRAY. Holds the electric chafer heater or chafer fuel.
- (H)** CHAFER SUPPORT. Supports the chafer above a chafer heater.
- (I)** HINGE CUTOUTS. Open space for hinges.

1. Remove the food pan (D) from the water pan/base (E) . See Figure 1.
2. Pour about 2 quarts (1.9 L) of clean fresh water into the water pan/base (E).

NOTE:

Follow the manufacture’s instructions for safety and operation for the induction heater, electric chafer heater or chafer fuel.

3. Put the cover (B) in the closed position. Preheat the water by following directions in Operator’s Manual for induction heater, or using a universal electric chafer heater on “HI” or by using chafer fuel for 30 minutes.
4. Open the cover (B).
5. Place the food pan (D) containing food product that is already at proper serving temperatures, 140 °F (60 °C) into the water pan/base (E).
6. Close the cover (B).

NOTE:

Monitor food temperature closely for food safety. The United States Public Health Service recommends that hot food be held at a maximum of 140 °F (60 °C) to help prevent bacteria growth.

7. Regularly check the food temperature.
8. If necessary adjust the induction warmer or electric chafer heater between “HI” and “LO” or reduce the flame on chafer fuel source to maintain correct food temperature.
9. When finished with the equipment turn off the induction warmer or turn the electric chafer heater to the “OFF” position and unplug or extinguish the flame on the chafer fuel source.
10. Open the cover (B). Remove the food pan (D). When removing hot food containers from unit use gloves, mitts or pot holders to protect hands. See Figure 1.
11. Allow ample time for the water to cool. Remove the water pan/base (E) dispose of water.

CLEANING

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

1. Turn off induction heater or unplug the electric chafer heater or extinguish the chafer heater and let it completely cool.
2. Remove the heating source.
3. Wipe the unit exterior with a clean damp cloth.
4. Do not use abrasive materials, scratching cleansers or scouring pad to clean the unit. These can damage the finish.
5. Thoroughly wipe off any mild soap or chemical cleaners. Residue could corrode the surface of the unit.

SPARE PARTS LIST, ROUND CHAFER

Part Number	Description
46139-1	Handle and Knob Kit, S/S
46141-1	Hinge Assembly Kit
46127-1	Round Top, Glass, S/S trim, includes handle
46126-1	Top, Glass, brass trim, includes handle
46130-1	Food Pan, Porcelain
46131-1	Food Pan, S/S
46861-1	Food Pan, Divided
46140-1	Small Rubber Feet, Chafer Hinge Support

SPARE PARTS LIST, SQUARE CHAFER

Part Number	Description
46136-1	Square Food Pan, Porcelain
46137-1	Square Food Pan, S/S
46139-1	Handle and Knob Kit, S/S
46141-1	Hinge Assembly Kit
46117-1	Square Top, Solid, includes Handle
46118-1	Square Top, Glass, includes Handle
46140-1	Small Rubber Feet, Chafer Hinge Support

SPARE PARTS LIST, S/S CHAFER STAND

Part Number	Description
46138-1	Feet Kit (includes 4 feet)



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 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.

PRODUCT 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"/>
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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