



Operator's Manual

CHEESE MELTER/WARMER OVEN



Item	Model	Description	Voltage	Watts	Amps	Plug
40700	SAA8003	Cheese Melter	208 - 240	2253 - 3000	10.8 - 12.5	6-15P

Thank you for purchasing this Vollrath Counter Top Cooking 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.
- Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
- 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.
- 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.

FUNCTION AND PURPOSE

This equipment is intended to be used for browning, cheese melting and other grilling operations. It is not intended for household, industrial or laboratory use.

Before using this equipment it must be cleaned and dried thoroughly.

This is a medium duty appliance capable of a wide variety of applications. The temperature is temperature controlled. The heat setting range is 1 through 6. The temperature control is also the ON / OFF switch. An indicator lamp adjacent to the temperature control indicates when the element is heating.

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.

NOTE:

There must be a minimum of 4" (10 cm) between the equipment and any surrounding walls. The surrounding walls must be made of noncombustible materials. The equipment must be installed in accordance with local fire and building regulations.

4. 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.

FEATURES AND CONTROLS

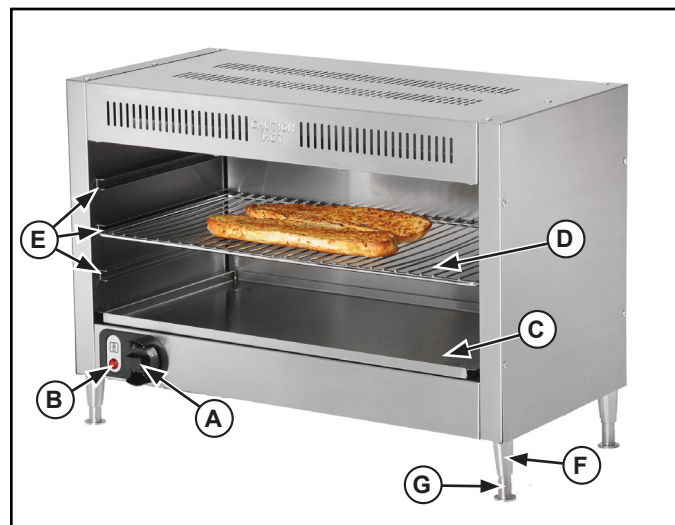



Figure 1. Features and Controls.

- (A) **TEMPERATURE CONTROL** dial. Used to set or adjust the temperature of the heating surface. The numbers on the dial range from 0 to 6. The "0" position is off.
- (B) **PILOT LIGHT**. This light indicates that the oven is heating. Once the set temperature has been reached the light will go out. Equipment will continue to maintain heat and temperature with the light cycling on and off. This is not a power indicator light.
- (C) **CRUMB TRAY**. Collects crumbs and drips from the food product and can be removed for cleaning.
- (D) **FOOD GRID**. Supports the food product while grilling or warming.
- (E) **GRID/TRAY SUPPORTS**. Supports the food grid and/or the crumb tray.
- (F) **LEG**. Supports the equipment.
- (G) **ADJUSTABLE FEET**. Used to adjust the level of the equipment.

OPERATION

	WARNING
	Burn Hazard. Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.
Hot surfaces 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.	

Before initial use, turn the temperature control to the maximum setting, and allow equipment to burn-in for 30 minutes. You will notice odor appearing due to the components burning-in. This is normal.

The back panel may be removed for access to both sides of the equipment creating a "pass through".

To adjust the leveling feet:

1. Hold the leg (F) and rotate the feet (G) so the equipment is level. See Figure 1.
2. Place the food grid (D) into the desired height of the grid/tray support (E). The food grid must be level and in the center groove of the grid/tray support.
3. Grasp and slide the food grid (D) out using a tongs, gloves, mitts or pot holders to protect hands.
4. Hold the food grid (D) and evenly load food product onto the food grid.
5. Turn the temperature control (A) to the desired number setting. Follow food manufactures instructions for correct preparation and safe serving guidelines.
6. Cook the food products in desired manner.
7. Grasp and slide the food grid (D) out using a tongs, gloves, mitts or pot holders.
8. Remove the food product using tongs or other specialized utensils.
9. Slide the food grid (D) back into the equipment using a tongs, gloves, mitts or pot holders.

TROUBLESHOOTING

TROUBLESHOOTING CHART


Problem	It might be caused by	Course of Action
Pilot light does not come on when the temperature control is turned up.	The equipment is not plugged in.	Plug equipment in.
	Pilot light malfunction.	Replace pilot light.
	Temperature control malfunction.	Replace temperature control.
The pilot light comes on, equipment does not heat.	Heating element malfunction.	Replace heating element.

CLEANING


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

NOTE:

Do not use cleaning products containing aggressive chemicals, acids, or that contain chlorine.

	WARNING
	Burn Hazard. Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.
Hot surfaces 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.	

1. Turn off and unplug the equipment.
2. Allow the equipment to cool completely before cleaning.

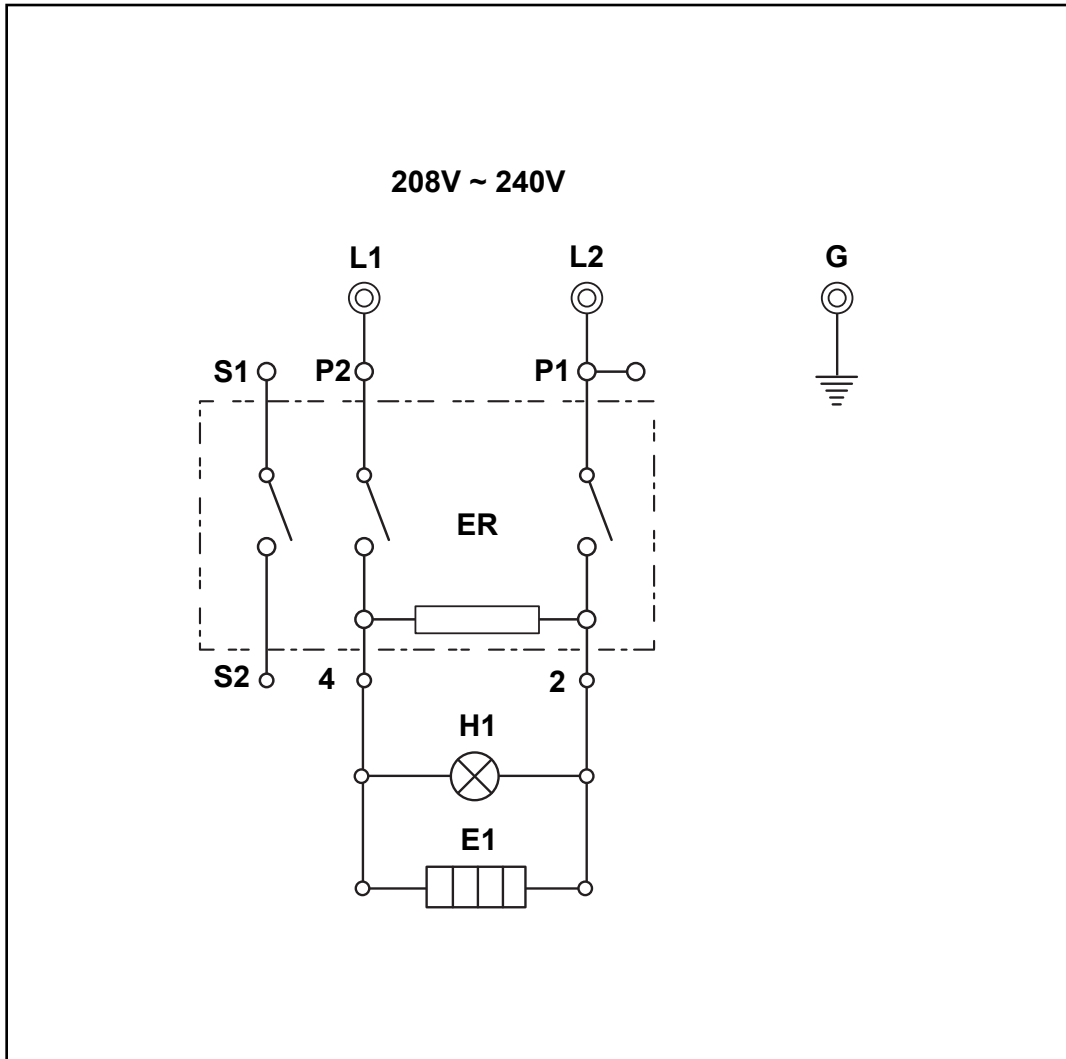
	WARNING
	Electrical Shock Hazard. Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock.
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified	

NOTE:

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

3. Using a damp cloth, sponge dipped in soapy water to clean the outside of the equipment.
4. Remove, clean and dry the food grid (D) and crumb tray (C). See Figure 1
5. Place the food grid (D) into the desired height of the grid/tray support (E). The food grid must be level and in the center groove of the grid/tray support.

ELECTRICAL DRAWING - CHEESE MELTER ~ 40700



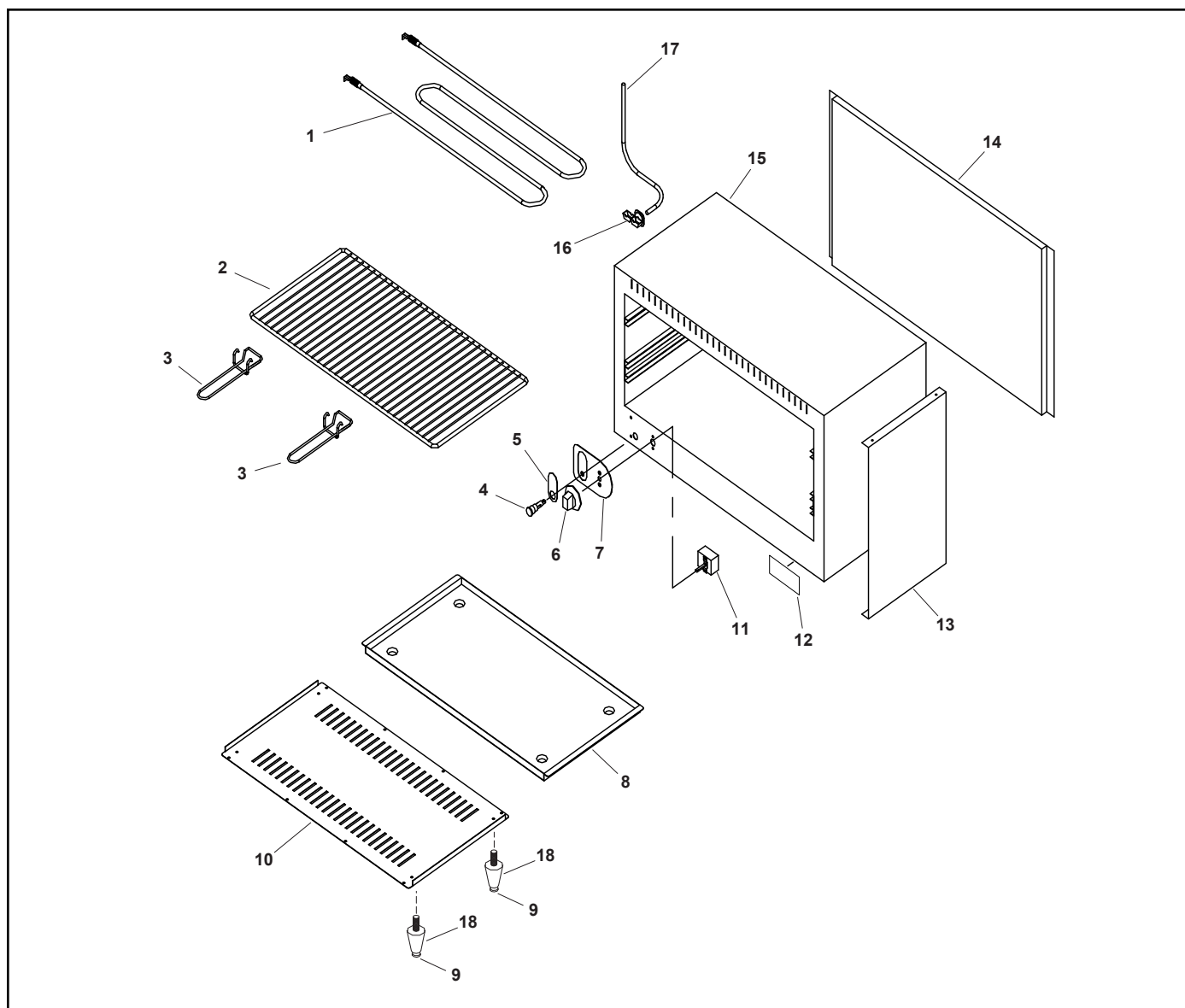
Callout	Part Number	Description
ER	XSAA1011	Energy Regulator Control
E1	XSAA0006	Heating Element, 208V - 240V ~ 2800 Watt
H1	XAA0002	Pilot Light, 208V - 240V, Red

SPARE PARTS LIST - CHEESE MELTER ~ 40700

Callout	Part Number	Description
1	XSAA0006	Heating Element, 208V - 240V ~ 2800 Watt
2	XSAA0007	Shelf
3	N/A	Handles
4	XAA0002	Pilot Light, 208V - 240V, Red
5	N/A	Pilot Light Fascia
6	XBMA7007	Regulator Knob
7	XAA0009	D-Shape Fascia
8	XSAA0008	Crumb Tray
9	N/A	Foot

Callout	Part Number	Description
10	N/A	Base Cover
11	XSAA1011	Energy Regulator Control
12		Vollrath Badge
13	N/A	Side Cover
14	N/A	Back Cover
15	N/A	Frame
16	N/A	Nut
16	XCOA1013	Cable Restraint
17	XAA0006	Power Cord, NEMA 6-15
18	XFTA0010	Leg (includes Ref. 9)

EXPLODED VIEW - CHEESE MELTER ~ 40700



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
• Email: techservicereps@vollrathco.com

When contacting the Authorized Professional Service Center, 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 each of its products listed below against defects in materials and workmanship for the applicable period provided below. All other products manufactured or distributed by The Vollrath Company LLC are warranted against defects in materials and workmanship for a period of one year. In all cases, the warranty runs from the date of the end user's original purchase found on the receipt.

- Replacement parts – The warranty period is 90 days.
- Glass, Breath Guard Glass and Light Bulbs are not covered by warranty.

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



www.vollrath.com

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