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# Operating and Safety Instructions

## Electric Chafer Pan

### Electric Chafer Pan Model Number:

46682 120 Volt AC, 450 Watt

46673 120 Volt AC, 300 Watt

### Electric Chafer Model Number

46529 uses 46682 Electric Chafer Pan

46539 uses 46673 Electric Chafer Pan

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# ELECTRIC CHAFER PAN

Thank you for purchasing this Electric Chafer Pan. Before operating this unit, read and familiarize yourself with the following operating and safety instructions. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

## WARNING

**ELECTRIC SHOCK, FIRE OR BURN INJURIES CAN OCCUR IF THIS EQUIPMENT IS NOT USED PROPERLY. TO REDUCE RISK OF INJURY:**

- Plug only into grounded electrical outlets matching the nameplate rated voltage.
- Carefully position the heater cord so it can not be accidentally snagged causing the chafer to fall or shift.
- Unit should only be used in a flat, level position.
- Unplug chafer and let it cool before cleaning or moving.
- Do not spray controls or outside of unit with liquids or cleaning agents.
- Do not tamper with or remove any part of the heater.
- Do not operate any chafer if it has a damaged cord or plug, or if it has malfunctioned or has been damaged in any way.
- Handle hot water carefully.
- Do not operate unattended.
- Do not operate this Electric Chafer Pan with canned fuel
- Do not immerse this appliance in any liquid

### **Function and Purpose:**

This unit is intended to be used on flat level surface and not to be built-in or enclosed in any way. The unit is designed to hold containers of hot food at the proper serving temperature.

***Maximum food pan depth is 4 inches.*** This unit is not designed or intended to cook raw food or reheat prepared food.

### **Operation:**

1. Place unit on a flat stable surface and add 2 quarts (1.9 liters) of water to the water pan. Do not overfill the water pan.

## WARNING

### **ELECTRICAL SHOCK HAZARD**

**Keep water level at approximately 1/2". If level is too high, water may overflow when the food container is inserted. The overflow could enter the electrical compartment and cause a short circuit or electric shock.**

2. Plug power cord into a grounded electrical outlet with the nameplate rated voltage.
3. Preheat the water in the chafer by covering the chafer with an empty food container or cover.  
*Preheat for 30 minutes.*



**WARNING  
BURN HAZARD**

**Hot water and steam can burn skin.  
Use protective gloves, mitts or potholders when removing  
food containers or covers. Hot food can also cause burns.  
Handle hot food carefully.**

4. Place containers (must be rated for hot use) of **hot** food into the **preheated** chafer. To prevent spills, do not overfill the food containers.
5. The heating unit automatically regulates the water pan temperature to maintain hot holding temperature for food safety. **SEE NOTE BELOW:**

**FOOD SAFETY PRECAUTIONARY NOTE**

*Monitor food temperatures closely for food safety. The United States Public Health Service recommends that food be held at a minimum of 140 °F (60 °C) to help prevent bacteria growth. Maintain water level at approximately 1/4" from bottom of well. Periodically (approx. 2 hours) remove container of food and check the water level. Add hot water if needed.*

6. Check water level in water pan approximately every three (3) hours and replenish as necessary. Reference note #1 on previous page. Never let the water completely evaporate.



**WARNING  
BURN HAZARD**

**Heater plate gets extremely hot and can burn skin or damage heat-sensitive items.  
Use caution when touching the chafer base.**

**Cleaning:**

To maintain appearance and increase the service life, the chafer should be cleaned at least daily.

1. Before cleaning be sure unit is turned off and that the liquid in the water pan has cooled completely.



**WARNING  
BURN HAZARD**

**Hot water and hot parts can burn skin.  
Allow hot wells and water to cool before handling.**



**WARNING  
ELECTRICAL SHOCK HAZARD**

**Do not spray outside of unit or controls with liquid or cleaning product.  
Liquid could enter the electrical compartment and cause a short circuit or electric shock.**

2. Wipe the entire unit with a clean, damp cloth.
3. To avoid damaging the finish, do not use abrasive materials, scratching cleaners or scouring pads to clean water or food deposits from the chafers.
4. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water, immediately after cleansing. Chemical residue could corrode surface of unit.

**Repair:**

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the food warmer or replace a damaged power cord yourself. Contact a qualified professional repair service.

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## WARRANTY INFORMATION

### Warranty Policy for The Vollrath Co. L.L.C

The Vollrath Company L.L.C. warranties all products it manufactures and distributes against defects in materials and workmanship for a period of one year - except as listed below:

- Refrigeration compressors – 5 year warranty
- Intrigue & Classic Select cookware – Limited lifetime warranty
- Replacement parts – 90 (ninety days) on the part only
- Fry pans and coated cookware – 90 (ninety days)

All warranties cover normal use and service only and are void if the product has been damaged by accident, neglect, improper use or other causes not arising out of defects in material or workmanship. The Vollrath Company shall not be liable for loss of use of the product or other incidental or consequential costs, expenses or damage incurred by the purchaser.

Warranty work must have prior approval from The Vollrath Company L.L.C.

### Vollrath Electric Chafer Pan Warranty

Vollrath Electric Chafer Pan if found to be defective are to be replaced in accordance with the warranty policy listed above. Should you have a problem with your unit and it is under warranty, please contact the dealer you purchased the unit from for a replacement. Please have the model number and proof of purchase information available when calling.