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ENGLISH

# Operator's Manual

## FOODSERVICE INDUCTION RANGES



Item	Description	Voltage	HZ	Watts	Plug
59500	Countertop (US Only)	120	50/60	1800	5-15P
59510	Countertop (Canada Only)	120	50/60	1400	5-15P
59501	Drop-in range	120	50/60	1400	5-15P
5950170	Drop-in warmer	120	50/60	700	5-15P
59601	Drop-in range	230	50/60	1800	Schuko CEE7-7
59602	Drop-in range	230	50/60	1800	UK2-15P
59603	Drop-in range	230	50/60	1800	China
59605	Drop-in range	230	50/60	1800	AU1-10P
59641	Drop-in warmer	230	50/60	650	Schuko CEE7-7
59642	Drop-in warmer	230	50/60	650	UK2-15P
59643	Drop-in warmer	230	50/60	650	China
59645	Drop-in warmer	230	50/60	650	AU2-15P
59650	Countertop (Europe)	230	50/60	1800	Schuko CEE7-7
59655	Countertop (AU/NZ)	230	50/60	1800	AU2-15P
59651	Countertop (UK)	230	50/60	1800	UK2-15P (BS546)
59652	Countertop (China)	230	50/60	1800	China GND
6950020	Countertop (US Only)	120	50/60	1800	5-15P
5950145	Commercial Drop-in Warmer	120	50/60	450	5-15P
6951020	Countertop (Canada Only)	120	50/60	1400	5-15P

Thank you for purchasing this Vollrath Induction Range. 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.

To reduce risk of injury or damage to the unit:

- Plug only into grounded electrical outlets matching the nameplate rated voltage.
- As a precaution, persons using a pacemaker should stand back 12" (30 cm) from an operating unit. Studies have shown that the induction element will not disrupt a pacemaker.
- Keep all credit cards, driver licenses and other items with a magnetic strip away from an operating unit. The unit's magnetic field will damage the information on these strips.
- The heating surface is made of a strong, non-porous material. However, should it crack or break, stop using and immediately unplug the unit.
- Do not leave an empty pan on an operating unit.
- Unit should only be used in a flat, level position.
- Unplug unit and let it cool before cleaning or moving.
- Do not touch the cooking surface. It remains hot after the unit is turned off.
- Do not spray controls or outside of unit with liquids or cleaning agents.
- Unplug when not in use.
- Keep unit and power cord away from open flames, electric burners or excessive heat.
- Do not heat sealed cans or containers as they may explode.
- Do not operate unattended.
- Closely supervise units operating in public areas and/or around children.
- Do not operate if unit has been damaged or is malfunctioning in any way.
- Do not place any objects inside the air intake or exhaust panels.
- Do not place weight on the control knob.

## FUNCTION AND PURPOSE

This unit is intended to be used with induction-ready cookware (see below) with a flat, ferrous base measuring 4-1/2" (11.4 cm) to 10-1/4" (26 cm) wide. This unit is intended for use in commercial foodservice operations only. It is not intended for household, industrial or laboratory use.

### INDUCTION READY COOKWARE

- Ferrous stainless steel
- Iron
- Cast iron

### UNSUITABLE COOKWARE

- Cookware with a base less than 4-1/2" (11.4 cm)
- Pottery, glass, aluminum, bronze or copper cookware
- Cookware with any type of footed base

## INSTALLATION

This unit is to be used on a flat, level surface.

### COUTERTOP

#### NOTE:

**This unit is not designed to be inclosed or built into any area.**

**There must be a minimum of 4" (10 cm) of space between the rear of the induction range and any surrounding surface.**

**There must be 15 mm (0.6"), except 20 mm (0.787") for item 6950020 or 6951020, between the bottom of the induction range and any surrounding surface.**

**Sufficient airflow must be allowed around the unit. Blocking the airflow could cause the unit to overheat.**

1. Place the induction range/warmer on a flat stable surface.
2. Plug the power cord into a grounded electrical outlet with the matching nameplate rated voltage.

#### NOTE:

**Using a voltage other than the nameplate rated voltage will cause damage to the unit. Incorrect voltage, modification to the power cord or electrical components can damage unit and will void the warranty. Induction units are to use a separate dedicated circuit.**

### DROP-IN

#### NOTE:

**There must be a minimum of 2" (5 cm) of space between all four sides of the induction range and any surrounding surface.**

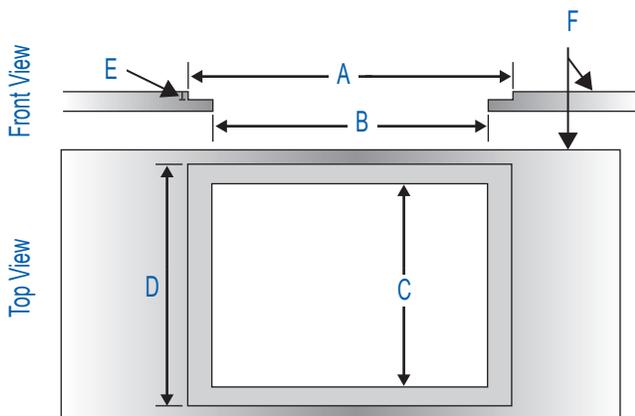
**There must be 12" (30.5 cm) between the bottom of the induction range and any surrounding surface.**

**Sufficient airflow must be allowed around the unit. Blocking the airflow could cause the unit to overheat.**

1. Choose a flat, level countertop for the mounting surface.
2. Measure the area for the cutout, including the countersink area. The unit is designed to be countersunk. The depth of the surface around the cutout must be reduced to allow for the countersink. See the illustration below.

**NOTE:**

Exposed wood or particle board edges must be sealed with an appropriate waterproofing material. Seal the edge between the glass and the countertop with silicone or similar material. Failure to do so may result in damage to the countertop.

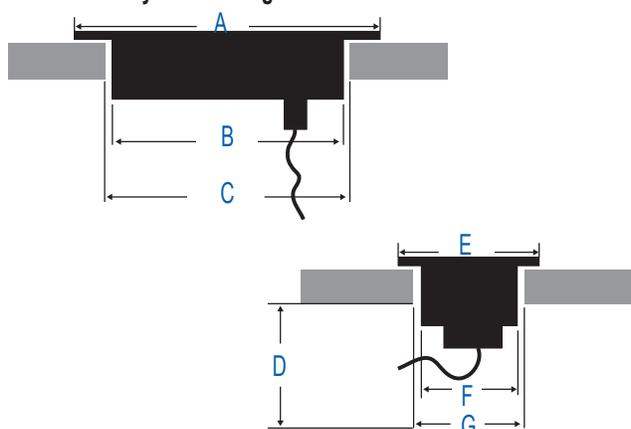


Unit Cutout Dimensions for Drop-in Models	
Dimension	Size
A	14-11/16" (37.0 cm)
B	13-3/8" (34.0 cm)
C	11-3/4" (30.0 cm)
D	12-11/16" (32.0 cm)
E	1/4 (.63 cm)
F	Countertop

**CONTROL BOX**

1. Measure the area for the control box cutout.

**IMPORTANT:** There must be 4" (10 cm) behind the control box and any surrounding surface.



Control Box Cutout Dimensions for Drop-in Models	
Dimension	Size
A	6 1/2" (16.5 cm)
B	4 7/8" (12.4 cm)
C	5" (12.7 cm)
D	4" (10 cm)
E	3-1/16" (7.8 cm)
F	2 5/8" (6.7 cm)
G	2-11/16" (6.6 cm)

2. Seal the joint between the induction warmer and countertop.
3. Plug the power cord into a grounded electrical outlet with the matching nameplate rated voltage.

**NOTE:**

Using a voltage other than the nameplate rated voltage will cause damage to the unit. Incorrect voltage, modification to the power cord or electrical components can damage unit and will void the warranty. Induction units are to use a separate dedicated circuit.

**OPERATION**

	<b>WARNING</b>
	<p><b>Electrical Shock Hazard.</b> Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.</p>

If liquid spills or boils over onto the unit, immediately unplug the unit and remove cookware. Wipe up any liquid with a padded cloth.

1. Place the induction-ready cookware containing food in the center position of a heating surface.

**NOTE:**

Do not pre-heat empty cookware. Because of the speed and efficiency of the induction range, cookware can very quickly overheat and be damaged.

**NOTE:**

Do not drop cooking utensils or other objects onto the cooking surface. The strong, non-porous surface can break. The warranty does not cover this type of abuse.

2. Press the ON/OFF button. The DISPLAY panel will show a power level or the HEAT DISPLAY LED will light. When an induction ready cookware pan is placed on the heating surface, the DISPLAY panel will remain on, or the HEATING LED will illuminate. This indicates the unit is heating.

	<b>WARNING</b>
	<p><b>Burn Hazard.</b> Do not touch cookware, heating surface, food, or liquid while heating.</p>

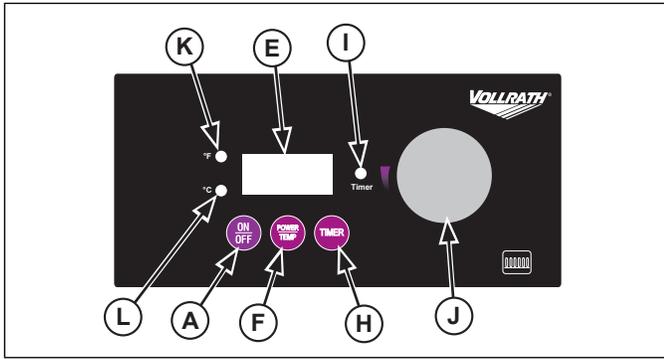
Hot food and liquids can burn skin. Induction heating surfaces heat very rapidly. Use caution when adding pre-heated oil, liquid or other food already in the cookware.

Units with DISPLAY panels are equipped with an "over-heating protection" feature. If the temperature of the cooking surface becomes too hot, the unit will turn off. The display will flash "F2" to indicate the unit is in "over-heating protection" mode. After the unit has cooled, turn the cooking surface on and if "F2" is not displayed, then cooking can resume.

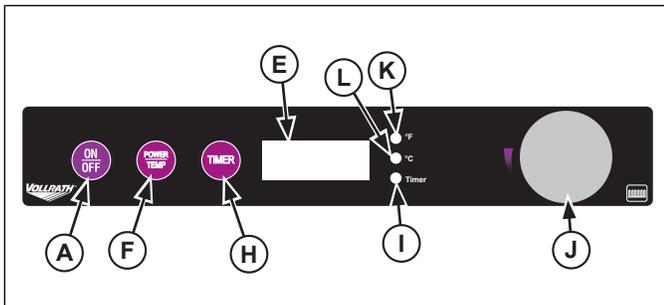
The display window should remain constant during operation. If the display is flashing, see the **TROUBLESHOOTING** section in this manual.

Removing cookware from the cooking surface for more than five minutes will cause the unit to automatically turn off. Removing cookware for less than five minutes will not interrupt operation of the unit.

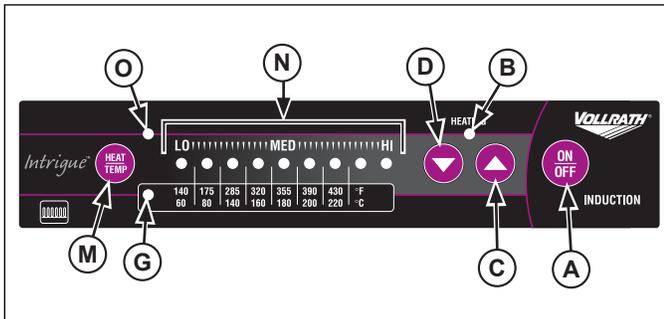
All units will start in Power Mode when turned on first time.



Control Panel Example



Control Panel Example



Control Panel Example

- (A) ON/OFF button. Press to turn unit on. The digital display will light.
- (B) HEATING LED light. Illuminates when induction read-cookware is detected and the unit is heating.
- (C) UP button. Used to increase the power level or time depending upon the mode selected and model.
- (D) DOWN button. Used to decrease the power level or time depending upon the mode selected and model.
- (E) DISPLAY panel. This displays the power level, temperature, timer time or an error code, depending upon the mode selected and the model.
- (F) POWER/TEMP button. Used to change the display panel read out from power to temperature.
- (G) TEMPERATURE LED light. Illuminates when the unit is in the temperature mode. This light is constant or blinks depending on the model.
- (H) TIMER button. Used to switch on and start the timer function.
- (I) TIMER LED light. Illuminates when timer function is operating.
- (J) CONTROL knob. Used to control the temperature, power level or time, depending on the mode selected or model. Rotating the knob clockwise increases the number(s). Rotating the knob counterclockwise decreases the number(s).
- (K) °F LED light. Illuminates when the temperature is being displayed in degrees Fahrenheit.
- (L) °C LED light. Illuminates when the temperature is being displayed in degrees Centigrade.
- (M) HEAT/TEMP button. Used to switch between temperature display and heat display modes.
- (N) HEAT RANGE and TEMPERATURE LED lights. Shows a heat range between low and high (nine settings). Or, shows a temperature value using temperature (seven settings).
- (O) HEAT RANGE LED light. Illuminates when the heat range display mode has been selected. This light flashes when activated.

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## Adjusting the Power and Temperature

1. Press the ON/OFF button to turn on the unit.
2. Place induction-ready cookware on the range/warmer. A number will remain "steady on" units with a DISPLAY panel. The HEATING LED will illuminate on units with HEAT RANGE and TEMPERATURE LED lights.
3. Press the POWER/TEMP button (some models) to choose a cooking power level (1 – 100) or an approximate temperature (100° – 400° F or 60° – 210° C). Or, press the HEAT/TEMP button (some models) to choose a heat level (low - med - hi) approximate temperature (100° – 400° F or 60° – 210° C).
4. Press the UP button or DOWN button (some models) to increase or decrease the power/heat level or temperature. Press the UP button or DOWN button to increase or decrease the power/heat level or temperature. Or, rotate the CONTROL knob to control the temperature, power level or time, depending on the mode selected or model. Rotating the knob clockwise increases the number(s). Rotating the knob counterclockwise decreases the number(s).
5. Press the ON/OFF button to turn off the unit.

## Activating the Timer

1. Press the TIMER button. The Timer LED light will start flashing.
2. Press the UP or DOWN button (some models) to set the timer from 1 to 180 minutes. Or, rotate the CONTROL knob to (some models) to set the timer from 1 to 180 minutes. The timer can only be set in full minute increments.
3. When the timer cycle is complete, the unit will turn off.
4. To cancel the timer, press the ON/OFF button or POWER/TEMP button. The timer will turn off and the unit will return to the power or temperature mode.

## TROUBLESHOOTING

Problem	It might be caused by	Course of Action
The unit turned off after 1, 5, or 10 minute(s) depending upon the unit.	There is not a pot/pan on the induction range or the pot/pan is not induction-ready cookware. The induction range turned off. This is normal.	Make sure the pot/pan is induction ready. See the <b>FUNCTION AND PURPOSE</b> section of this manual.
The unit is on, but not heating.	The cookware may be too small or may not be induction-ready.	Make sure the pot/pan is induction ready. See the <b>FUNCTION AND PURPOSE</b> section of this manual.
The digital display lights are flashing.	The overheat-protection feature may have activated.	Remove cookware. Let cooking surface cool.
The unit suddenly stopped working.	The unit may be too close to an external heat source or the air intake may be restricted.	Relocate the unit away from any external heat source. Clear any obstructions to the air intake.

## CLEANING

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

	<b>WARNING</b>
	<b>Burn Hazard.</b> Do not touch cookware, heating surface, food, or liquid while heating.
Hot food and liquids can burn skin. Induction heating surfaces heat very rapidly. Allow the heating surface to cool before handling.	

	<b>WARNING</b>
	<b>Electrical Shock Hazard.</b> Keep water and other liquids from entering the inside of the unit. Liquid inside the unit 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.	

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

## SERVICE AND REPAIR

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There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the induction range or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Service from the list below.

**VOLLRATH Induction Repair Service • 1-800-825-6036 (USA) or 1-920-457-4851**  
• Email: [techservicereps@vollrathco.com](mailto:techservicereps@vollrathco.com)

When contacting Vollrath Technical Service, 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.

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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. 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.

- Induction Range – The warranty period is (1) year.

For complete warranty information, product registration and new product announcement, visit [www.vollrath.com](http://www.vollrath.com).



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