



**69520  
Induction  
Range  
Countertop**



# VOLLRATH 69520 Induction Range Countertop Instruction Manual

[Home](#) » [VOLLRATH](#) » VOLLRATH 69520 Induction Range Countertop Instruction Manual 

## Contents

- 1 VOLLRATH 69520 Induction Range Countertop
- 2 FAQs
- 3 PRODUCT INFORMATION
- 4 SAFETY PRECAUTIONS
- 5 FCC
- 6 COUNTERTOP INSTALLATION
- 7 FEATURES AND CONTROLS
- 8 OPERATION
- 9 CLEANING
- 10 TROUBLESHOOTING
- 11 WARRANTY
- 12 CONTACT INFORMATION
- 13 Documents / Resources
  - 13.1 References



**VOLLRATH 69520 Induction Range Countertop**



## FAQs

### **Q: Can I use aluminum pans with metal discs on the bottom with this induction range?**

A: No, it is not recommended as under high heat, the metal disc may separate from the pan and damage the unit, voiding the warranty.

### **Q: What should I do if I encounter interference while using the induction range?**

A: If interference occurs, try correcting it by adjusting the placement of the induction range or using shielded cables.

## PRODUCT INFORMATION

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 will or can cause severe personal injury or death.

### **Caution**

Caution is used to indicate the presence of a hazard that will or can cause minor or major personal injury if the caution is ignored.

**NOTICE:** Notice is used to note information that is important but not hazard-related.

To reduce the risk of injury or damage to the equipment:

- Plug only into grounded electrical outlets that match the voltage on the rating label.
- This equipment requires a dedicated circuit.

- Do not use extension cords, power strips, or surge protectors with this equipment.
- Unplug this equipment from the wall outlet when not in use.
- Use this equipment only in a flat, level position.
- To protect against electrical shock do not immerse the cord or plug in water. Keep the cord away from the heated surface. Do not let the cord hang over the edge of the table or counter.
- 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's 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 it and immediately unplug the unit. Cleaning solutions and spills could penetrate the broken cooktop and create a risk of electrical shock.
- Do not operate this equipment with a damaged cord or plug or if it is not functioning properly.
- Do not operate unattended. Closely supervise units operating in public areas and/or around children.
- Do not place any objects inside the air intake or exhaust panels.
- Do not attach any accessory objects to this equipment.

Item No.	Description		Plug
69520	Countertop	Single Hob	NEMA 6-20P
<a href="#">69523</a>		Dual Hob, Side-by-Side	NEMA 6-30P
<a href="#">69522</a>		Dual Hob, Front-to-Back	
6954301		Single Hob	NEMA 6-20P
6954302			Schuko
6954303			UK
6954304			China
6954305			AU
6954702			Dual Hob, Front-to-Back
6954703		UK	
6954704		China	
<a href="#">69521</a>		Drop-in	Single Hob
6952105	Single Hob		AU
<a href="#">69524</a>	Dual Hob, Front-to-Back		NEMA 6-30P

## FUNCTION AND PURPOSE

This equipment is intended for use in commercial food service operations only. It is not intended for household,

industrial, or laboratory use. It is intended to be used with induction-ready cookware.

### Induction Ready Cookware

- Flat base measuring 4½" (11.4 cm) to 10¼" (26 cm) wide
- Ferrous stainless steel
- Iron
- Cast iron

### Unsuitable Cookware



### NOTICE: Equipment Damage Hazard

Not intended for use with aluminum pans with a metal disc on the bottom. Under high heat, the metal disc will separate from the pan. These pans may damage your unit and void your warranty.

- Cookware with a base less than 4½" (11.4 cm)
- Pottery, glass, aluminum, bronze or copper cookware
- Cookware with any type of footed base

Register your product at [Vollrath.com/registration](https://Vollrath.com/registration) and become eligible to win a free 10" Vollrath Tribute© fry pan.

### FCC

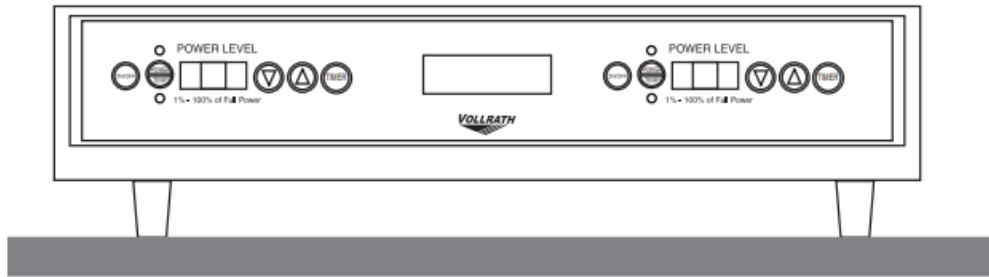
#### FCC STATEMENT

This equipment has been tested and found to comply with Part 18 of FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used by the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna
- Increase the separation between the equipment and the receiver
- Connect the equipment to an outlet on a circuit different from that to which the receiver is connected
- Consult the dealer or an experienced radio/TV technician for help

To assure continued compliance, any changes or modifications not expressly approved by the party Responsible for compliance could void the user's authority to operate this equipment.

## COUNTERTOP INSTALLATION



### Clearance and Environment Requirements

**NOTICE:** This unit is not designed to be enclosed or built into any area. Sufficient airflow must be allowed around the unit. Blocking the airflow could cause the unit to overheat.

- Rear of the range to any surrounding surface: 4" (10 cm)
- Bottom of the range to any surrounding surface: 1/2" (2 cm)
- Indoor use only.
- Do not place the equipment on or near heat-producing equipment.

### Installation

1. Place the induction range/warmer on a flat stable surface.
2. Plug the power cord into grounded electrical outlets that match the voltage on the rating label.

**NOTICE:** This equipment requires a dedicated circuit.

**NOTICE:** 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 the unit and will void the warranty.

## DROP-IN INSTALLATION

- **NOTICE:** Refer to the drop-in specification sheet for cutout dimensions, air flow and venting requirements, minimum clearance distances, and environment requirements.
- **NOTICE:** Countertop materials require specific preparation. Refer to the countertop manufacturer for instructions regarding the proper installation of equipment into the material.
- **NOTICE:** 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.

### Clearance and Environment Requirements

1. Download the specification sheet for your drop-in from [Vollrath.com](http://Vollrath.com). You will need to refer to this document for dimensions, clearance, venting, and power requirements.
2. Verify the proper electrical outlet is available at the installation site.
  - **NOTICE:** This equipment requires a dedicated circuit.

- NOTICE: Do NOT modify the cord or plug on the drop-in. Modifying any component may damage the drop-in or cause injury, and will void the warranty. See the specification sheet on Vollrath.com for electrical specifications.
3. Know the countertop manufacturer's requirements for preparing and installing equipment into the countertop before starting installation.

### **Prepare the Countertop and Cabinet**

1. Cut required openings in the countertop and cabinet.
2. Clean debris from the cutout area(s).
3. Reinforce the countertop support as needed per the countertop manufacturer guidelines and the weight of the equipment.

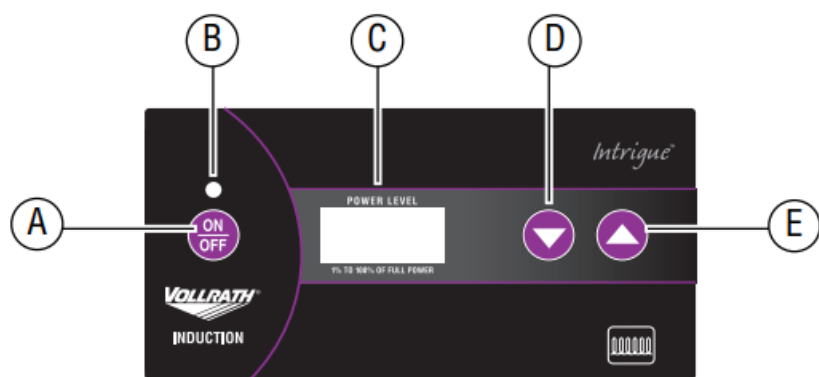
### **Mount the Drop-in**

1. Choose a flat, level countertop for the mounting surface.
2. Measure the area for the cutout. See the specification sheet.

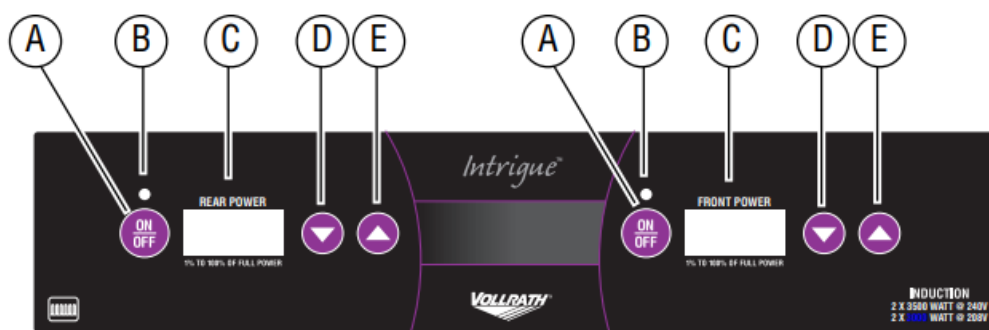
### **Mount the Control Box**

1. Measure the area for the control box cutout.
2. Apply sealant to the space between the control box and the mounting surface to prevent moisture penetration.
3. Secure the control box to the mounting surface.

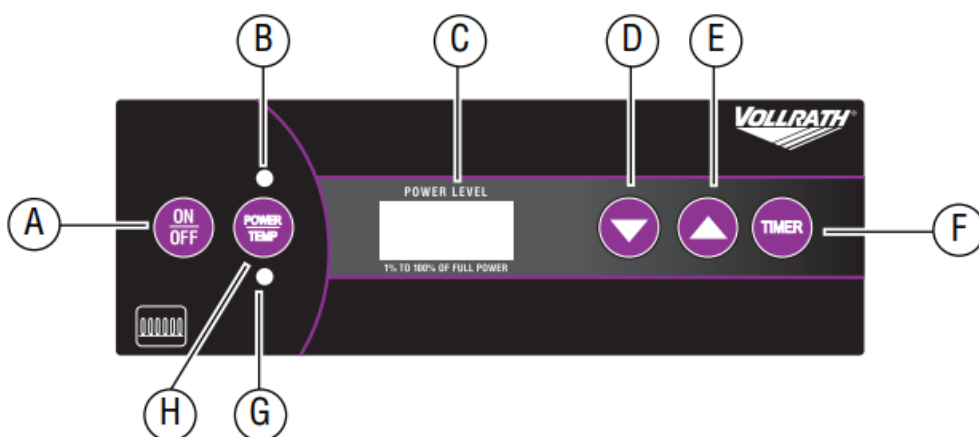
## **FEATURES AND CONTROLS**



**Drop-in Control Panel**



**Countertop Range Control Panel 59522, 6954702, 6954703, 6954704**



**Countertop Control Range 69520 and 69523 (left side)**

- An On/Off button. Press to turn on the range.
- B Power Mode LED Light. Illuminates when the range is on.
- C Display Panel. Displays the power level, set temperature, or time depending upon the selected mode.
- D Down button. Decreases the power level or time.
- E Up button. Increases the power level or time.
- F Timer button. Used to switch on and start the timer function.
- G Temperature LED Light. Illuminates when the unit is in temperature mode.
- H Power/Temp button. Switches between power and temperature and °F and °C.

## OPERATION

## WARNING

## Electrical Shock Hazard

Keep water and other liquids from entering the inside of the equipment. The liquid inside the equipment could cause an electrical shock.

## CAUTION

### Burn Hazard

Do not touch hot food, liquid, or heating surfaces while equipment is heating or operating.



- NOTICE: Do not preheat empty cookware. Because of the speed and efficiency of the induction range, cookware can very quickly overheat and be damaged.
- NOTICE: Do not drop cooking utensils or other objects onto the cooking surface. The strong, non-porous surface will break. The warranty does not cover this type of abuse.
- NOTICE: Do not leave an empty pan on an operating unit.
- NOTICE: Do not heat-sealed cans or containers, they may explode

### Turn on the Induction Range

Press and release .

### Adjust the Power Level or Temperature

#### Increase or decrease

- Press  to increase the power level or temperature.
- Press  to decrease the power level or temperature.

### Switch between power and temperature modes

- Press and release .

### Switch the temperature control between °F and °C

- Press and release .

### Activate the Timer (69520 and [69523](#) only)





1. Press and release .
  - The display will show “1” with a flashing dot in the right-hand corner.



2. Press or to set the timer from 1 to 180 minutes.

3. When the timer cycle is complete, the unit will turn off.



4. To cancel the timer, press or .

## Cook Food

The display 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 10 minutes will cause the unit to automatically turn off. Removing cookware for less than 10 minutes will not interrupt operation.

## CLEANING

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

## WARNING

### Electrical Shock Hazard

Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.

## CAUTION

### Burn Hazard

The heating surface remains hot after the equipment is turned off. Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling.

**NOTICE:** Do not use abrasive materials, scratching cleansers, or scouring pads to clean the equipment. These can damage the finish.



1. Press and release to turn off the range.
2. Unplug the cord from the wall outlet.
3. Allow the equipment to cool.
4. Wipe the exterior with a clean damp cloth.
5. Thoroughly wipe off any mild soap or chemical cleaners.

**NOTICE:** Residue could corrode the surface of the unit.

## TROUBLESHOOTING

## WARRANTY

### WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

The warranty period for Professional Series induction ranges is 2 years. 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 the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date 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. For complete warranty information, product registration, and new product announcements, visit [www.vollrath.com](http://www.vollrath.com).

### CONTACT INFORMATION

- The Vollrath Company, L.L.C. Headquarters
- 1236 North 18th Street
- Sheboygan, Wisconsin
- 53081-3201 USA
- Main Tel: [800-624-2051](tel:800-624-2051) or [920-457-4851](tel:920-457-4851)
- Main Fax: [800-752-5620](tel:800-752-5620) or [920-459-6573](tel:920-459-6573)
- Canada Customer Service: [800-695-8560](tel:800-695-8560)
- Tech Services: [techservicereps@vollrathco.com](mailto:techservicereps@vollrathco.com)
- [www.vollrath.com](http://www.vollrath.com)

### Pujadas


- Ctra. de Castanyet,
- 132 P.O. Box 121
- 17430 Santa Coloma de Farners
- (Girona) – Spain
- Tel. +34 972 84 32 01
- [info@pujadas.es](mailto:info@pujadas.es)

### Vollrath of China

- Vollrath Shanghai Trading Limited
- Room 201, Building A
- Xin [Yi](#) Plaza
- 1618 [Yi](#) Shan Road
- Shanghai, 201103
- China, P.R.C.
- Tel: +86-21-5058-9580
- Vollrath de Mexico S. de R.L. de C.V.
- Periferico Sur No. 7980 Edificio 4-E
- Col. Santa Maria Tequexpan

- [45600](#) Tlaquepaque, Jalisco | Mexico
- Tel: (52) 333-133-6767
- Tel: (52) 333-133-6769
- Fax: (52) 333-133-6768

## Documents / Resources

	<p><a href="#">VOLLRATH 69520 Induction Range Countertop</a> [pdf] Instruction Manual  69520, 69523, 69522, 6954301, 6954302, 6954303, 69504304, 6954305, 6954702, 6954703, 69521, 6952105, 69524, 69520 Induction Range Countertop, 69520, Induction Range Countertop, Range Countertop, Countertop</p>
---	--

## References

- [User Manual](#)

### Manuals+ Privacy Policy

This website is an independent publication and is neither affiliated with nor endorsed by any of the trademark owners. The "Bluetooth®" word mark and logos are registered trademarks owned by Bluetooth SIG, Inc. The "Wi-Fi®" word mark and logos are registered trademarks owned by the Wi-Fi Alliance. Any use of these marks on this website does not imply any affiliation with or endorsement.