

VOLLRATH 6952105 Countertop and Drop In Induction Range



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VOLLRATH 6952105 Countertop and Drop In Induction Range



Specifications

- Product Name: Professional Series Countertop and Drop-In Induction Ranges
- Models Available: Single Hob, Dual Hob (Side-by-Side, Front-to-Back), Countertop Single Hob, Drop-in Single Hob, Dual Hob (Front-to-Back)
- Plug Types: NEMA 6-20P, NEMA 6-30P, Schuko, UK, AU, China
- Intended Use: Commercial food service operations
- Compatibility: Induction-ready cookware

Product Usage Instructions

Safety Precautions

Before operating the equipment, read and understand the safety precautions provided in the manual. Save the original packaging for potential future shipping needs.

Induction Ready Cookware

Ensure to use only induction-ready cookware with the induction ranges. Avoid using aluminum pans with a metal disc on the bottom as they may damage the unit under high heat.

Countertop Installation

1. Ensure the unit is placed on a flat stable surface.
2. Plug the power cord into a grounded electrical outlet matching the voltage on the rating label.
3. Provide sufficient airflow around the unit to prevent overheating.

Drop-In Installation

1. Place the induction range/warmer on a flat stable surface.
2. Plug the power cord into a grounded electrical outlet matching the voltage on the rating label.
3. Ensure a dedicated circuit is used for this equipment.
4. Refer to the drop-in specification sheet for cutout dimensions, air flow requirements, and environment specifications.

Additional Installation Notes

- Countertop materials need specific preparation; refer to the countertop manufacturer's instructions.
- Seal exposed wood or particle board edges with waterproofing material to prevent damage.
- Seal the edge between the glass and the countertop with silicone or similar material to avoid potential damage.

FAQ

- **Q: Can I use aluminum pans with a metal disc on the bottom with this induction range?**

A: No, using aluminum pans with a metal disc on the bottom is not recommended as they may damage the unit under high heat and void your warranty.

- **Q: Can I enclose or build this unit into an area?**

A: No, this unit is not designed to be enclosed or built into any area. Sufficient airflow must be maintained around the unit to prevent overheating.

Operator's Manual

Professional Series Countertop and Drop-In Induction Ranges

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 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 heated surface. Do not let the cord hang over the edge of 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 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. Cleaning solutions and spills could penetrate the broken cook-top 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
69523		Dual Hob, Side-by-Side	NEMA 6-30P
69522		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	Schuko
6954703			UK
6954704			China
69521	Drop-in	Single Hob	NEMA 6-20P
6952105			AU
69524		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

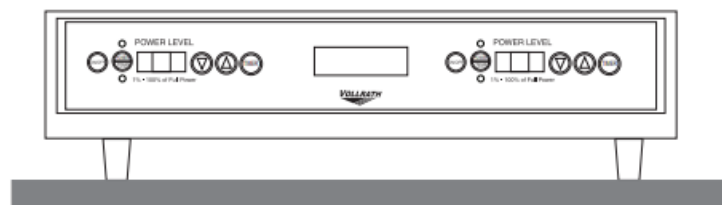
FCC STATEMENT

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 in accordance with 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 receiver
- Connect the equipment into 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: ½"(2cm)
- Indoor use only.
- Do not place the equipment on or near heat-producing equipment.

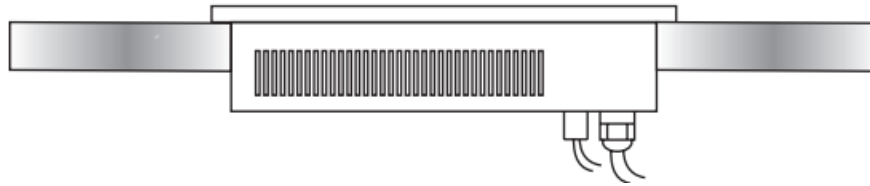
Installation

1. Place the induction range/warmer on a flat stable surface.
2. Plug the power cord into a 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 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 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. 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 prior to starting installation.

Prepare the Countertop and Cabinet

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

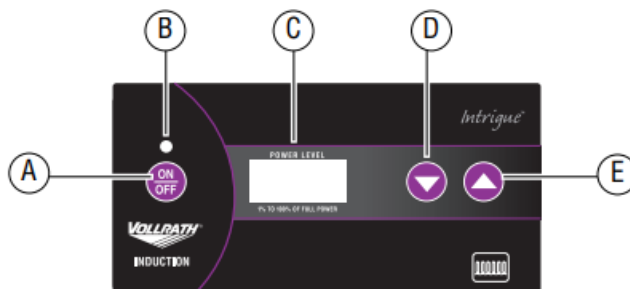
Mount the Drop-in

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

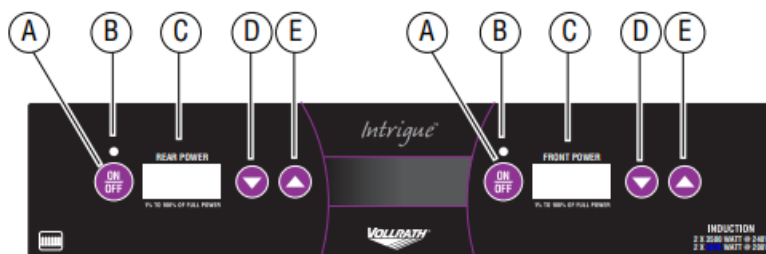
Mount the Control Box

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.

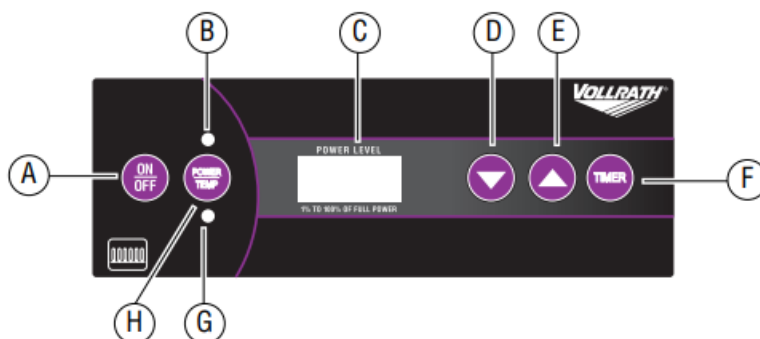
FEATURES AND CONTROLS



Drop-in Control Panel



Countertop Range Control Panel 59522, 6954702, 6954703, 6954704



Countertop Control Range 69520 and 69523 (left side)

- A 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

OPERATION

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.

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



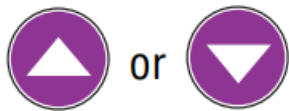
- Press and release

Activate the Timer (69520 and 69523 only)

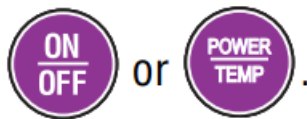


1. Press and release

The display will show "1" with a flashing dot in the right-hand corner.



2. Press 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

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

Heating surface remains hot after 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

Problem	Might be Caused By	Course of Action
The display is flashing.	There is not a pot/pan on the induction range.	Place an induction-ready pan on the induction range.
The range turned off after 10 minute(s).	There is not a pot/pan on the induction range The induction range turned off. This is normal.	Place an induction-ready pan on the induction range.
The range 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 Function and Purpose section of this manual.
The display is flashing F2.	The overheat-protection feature may have activated.	Remove cookware. Let cooking surface cool.
The display is flashing F9.	The pot/pan is not induction ready	Make sure the pot/pan is induction ready. See the Function and Purpose section of this manual.
The range 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.

SERVICE AND REPAIR

Serviceable parts are available on Vollrath.com.

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions. When contacting Vollrath Technical Services, 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.

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 announcement, visit www.vollrath.com.

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Part No. 23462-1 ml

Documents / Resources

	<p>VOLLRATH 6952105 Countertop and Drop In Induction Range [pdf] Instruction Manual 6952105 Countertop and Drop In Induction Range, 6952105, Countertop and Drop In Induction Range, Drop In Induction Range, Induction Range</p>
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References

- [User Manual](#)

[Manuals+](#). [Privacy Policy](#)

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