



# VOLLRATH FC Series Modular Induction Dry Well Drop-ins Instruction Manual

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VOLLRATH FC Series Modular Induction Dry Well Drop-ins



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## Thank you

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**

- Use only grounded electrical outlets matching the nameplate rated voltage.
- This equipment requires a dedicated circuit.
- Use this 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.
- As a precaution, persons using a pacemaker should stand back 12" (30 cm) from operating equipment. 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 operating equipment. The equipment's magnetic field will damage the information on these strips.
- Do not put water in the well. It is intended to run dry.
- Use only Vollrath induction-ready steam table pans with this equipment. Failure to use Vollrath induction-ready steam table pans may damage equipment and void the warranty.
- Do not spray the controls or outside of equipment with liquids or cleaning agents.
- Do not clean equipment with steel wool.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate if equipment has been damaged or is malfunctioning in any way.

Item No	Description
<a href="#">FC-6IH-01120</a> <a href="#">One Well, 120V</a>	One Well, 120V
<a href="#">FC-6IH-01208</a>	One Well, 208-240V
<a href="#">FC-6IH-02120</a>	Two Well, 120V
<a href="#">FC-6IH-02208</a>	Two Well, 208-240V
<a href="#">FC-6IH-03120</a>	Three Well, 120V
<a href="#">FC-6IH-03208</a>	Three Well, 208-240V
<a href="#">FC-6IH-04208</a>	Four Well, 208-240V
<a href="#">FC-6IH-05208</a>	Five Well, 208-240V
<a href="#">FC-6IH-06208</a>	Six Well, 208-240V

## FUNCTION AND PURPOSE

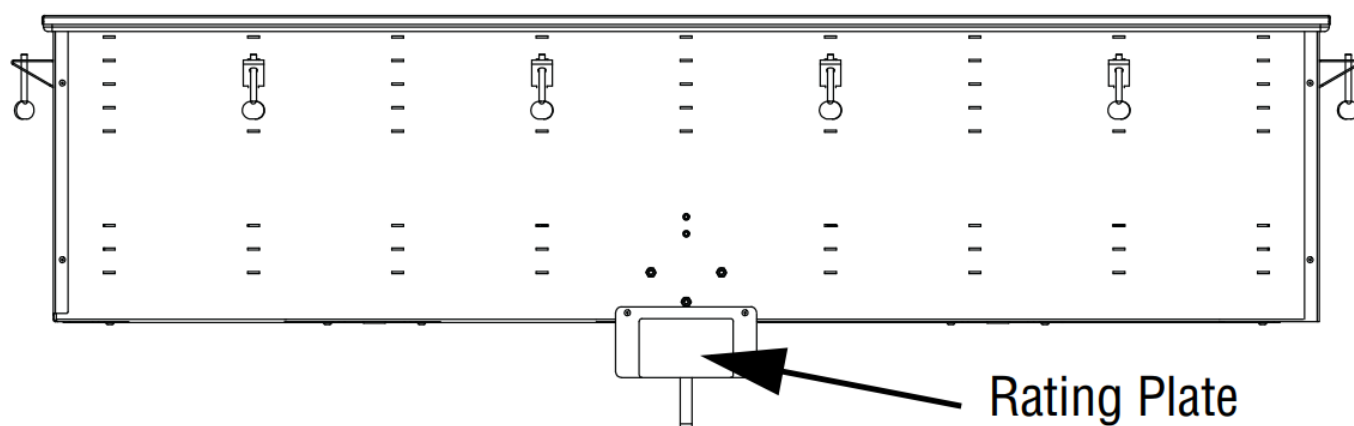
This equipment is intended to hold prepared hot food at proper serving temperatures. It is designed to work with Vollrath induction-ready steam table pans.

Hot food drop-ins are not intended to cook raw food or to reheat chilled food.

This equipment is not intended for household, industrial or laboratory use.

## RECORD YOUR SERIAL NUMBER

The serial number for your Modular Induction Dry Well Drop-in can be found on the rating plate. To aid in future communication about your product, please record the serial number in the space below.



## FEATURES AND CONTROLS

**A** Main Power. Included on only multi-well drop-ins. Turns on power to the drop-in.

**B** Individual Well Control Panel. Controls the induction capsules in each well.

**C** Back Induction Capsule. Selects the back induction capsule.

**D** Front Induction Capsule. Selects the front induction capsule.

**E** Sync. Sets the front and back induction capsules to the same temperature or power level.

**F** Display. Displays the settings.

**G** Temperature LEDs. °F or °C illuminate to indicate the temperature setting.

**H** Lock Symbol. Illuminates when the induction capsule settings are locked.

**I** Up. Increases the temperature or power level setting.

**J** Induction Capsule On/Off Power. Turn on/off power for each induction capsule or well.

**K** Down. Decreases the temperature or power level setting.

**L** Function. Switch between temperature and power level modes and between temperature display in °F and °C.

**M** Induction Capsule. Houses the induction heating element.

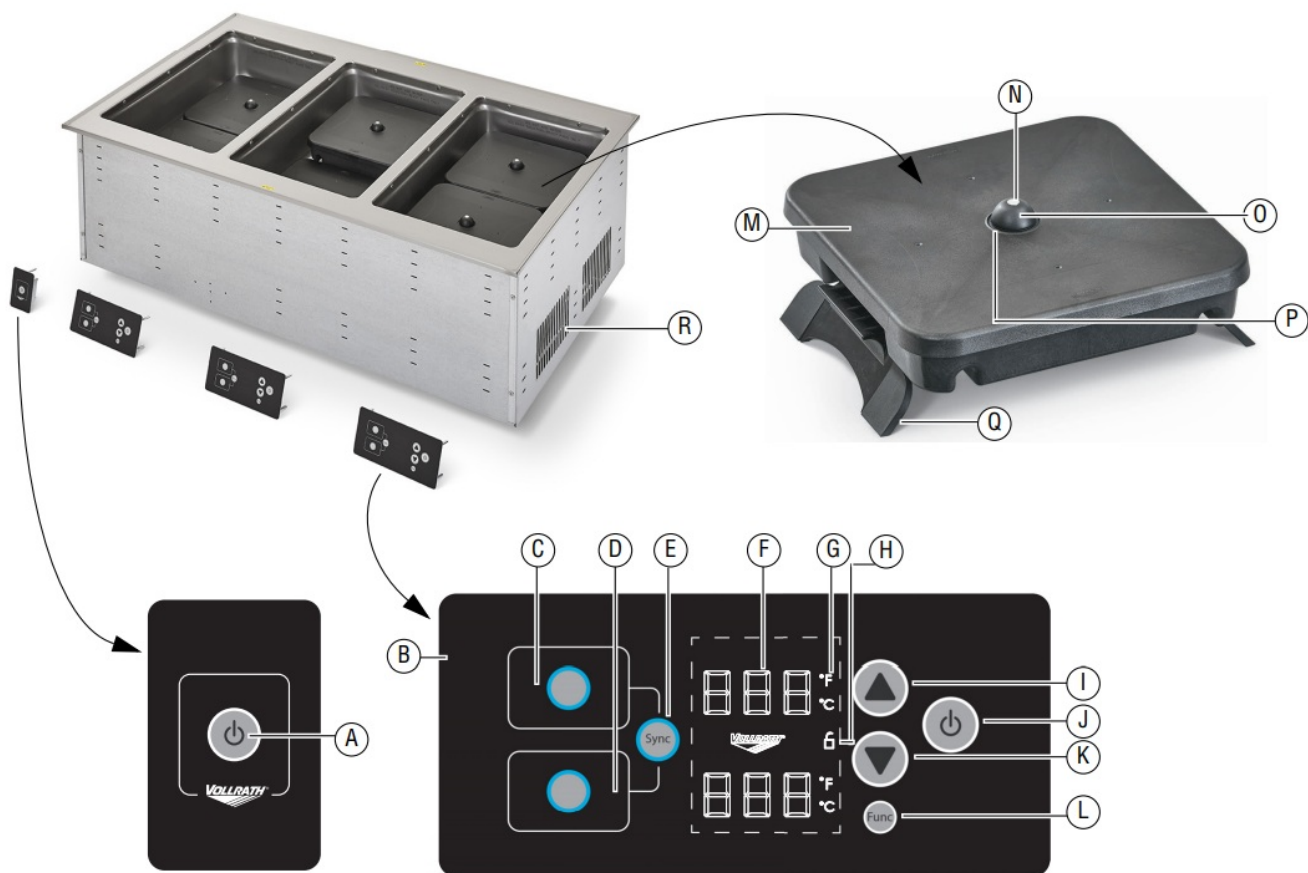
**N** Sensor. Detects the temperature of the Vollrath induction-ready pan.

**O** Thermistor Assembly. Houses the sensor.





**P** Gasket.

**Q** Riser. Adjusts to accommodate 2½" and 4" deep pans.

**R** Air Intake. DO NOT BLOCK. Required for proper ventilation of electrical components. May be located in multiple positions on the drop-in.



## OPERATION

	<div data-bbox="898 1115 1118 1193" data-label="Section-Header"> <h3> WARNING</h3> </div> <div data-bbox="544 1238 855 1272" data-label="Section-Header"> <h4>Electrical Shock Hazard</h4> </div> <div data-bbox="544 1274 1461 1480" data-label="Text"> <p>Keep water and other liquids from entering the inside of the induction capsules.</p> <p>Liquid inside the induction capsules could cause an electrical shock.</p> <p>Do not over fill pans or trays.</p> <p>Liquid could contact the electrical components and cause a short circuit or a n electrical shock.</p> </div>
	<div data-bbox="898 1574 1118 1653" data-label="Section-Header"> <h3> CAUTION</h3> </div> <div data-bbox="544 1682 708 1715" data-label="Section-Header"> <h4>Burn Hazard</h4> </div> <div data-bbox="544 1718 1461 1787" data-label="Text"> <p>Do not touch hot food, liquid, pans or the equipment while the equipment is o perating.</p> </div>

**NOTICE:** Do not put water in the well. It is intended to run dry. Water in the well will damage the equipment and void the warranty.

**NOTICE:** Do not operate if the well(s) are dirty. Verify the well(s) are clean and do not contain food debris. See the Cleaning section in this manual for instructions.

**NOTICE:** Monitor food temperature closely for food safety. The United States Public Health Service recommends that hot food be held at a minimum of 140 °F (60 °C) to help prevent bacteria growth.

**NOTICE:** Do not add cold food to hot food.

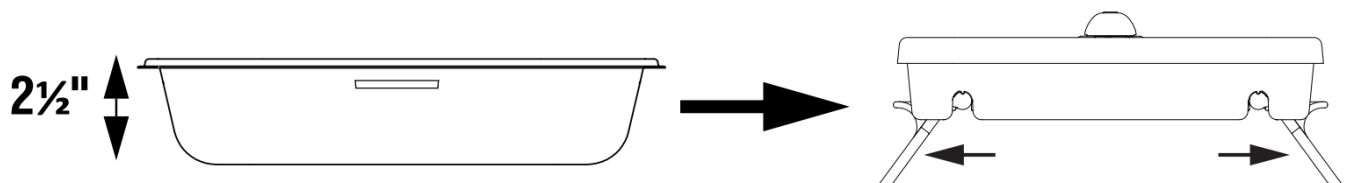
**NOTICE:** Do not hang the induction capsules over the edge of the countertop.



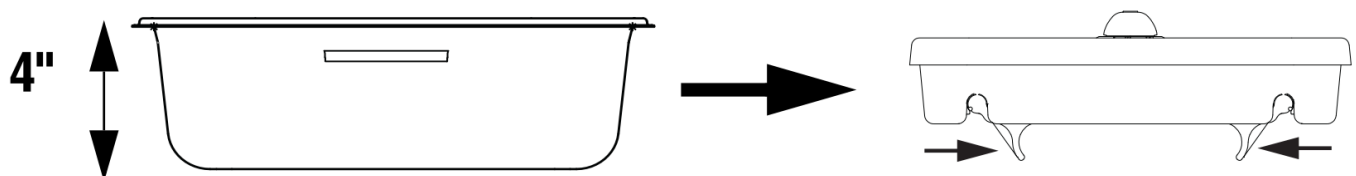
### **Adjust the Induction Capsules to Accommodate the Pan(s)**

The wells accept 2½" and 4" Vollrath induction-ready pan(s). Adjust the risers under the induction capsules:

#### **2½" deep pan – unfold the risers**

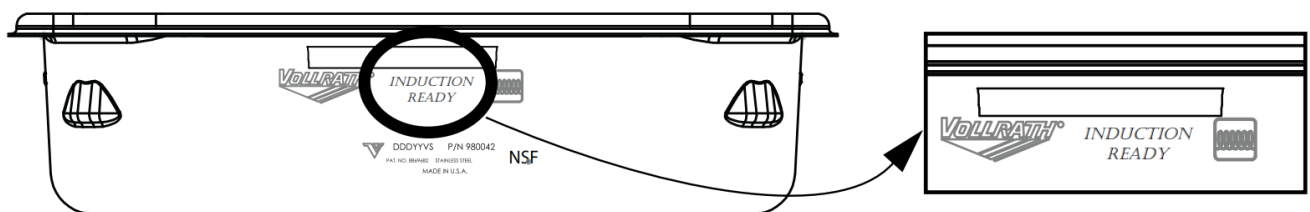


#### **4" deep pan – fold the risers**



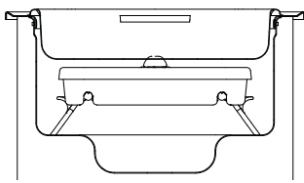
### **Insert Pans of Prepared Hot Food**

1. Fill the Vollrath induction-ready pan with food pre-heated to above 155 °F (68 °C).

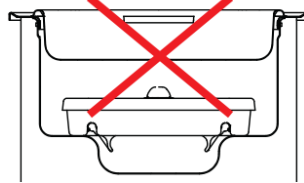


2. Verify the well(s) are dry and clean. Do not operate this equipment if there is liquid or food debris in the well(s).
3. Place the Vollrath induction-ready pan(s) in the well(s). The bottom of the pan(s) must be in contact with the sensor(s) and the top of the pan(s) flush with the top of the drop-in.

2½ Inch Pan

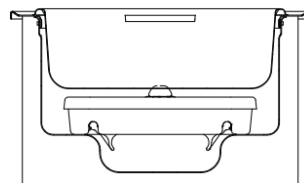


Correct

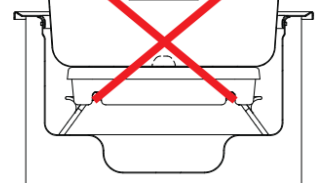


Incorrect

4 Inch Pan



Correct



Incorrect

## Plug in the Equipment

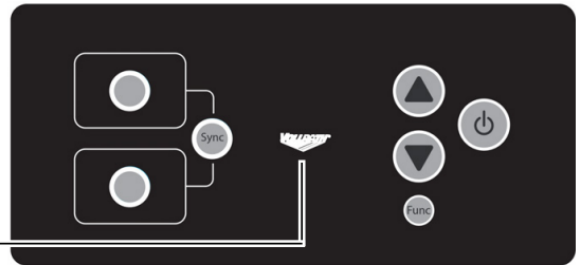
Plug the equipment into a grounded electrical outlet that matches the rating on the name plate.

**NOTICE:** Using a voltage other than the nameplate rated voltage, or modifying the power cord or electrical components, may damage equipment and will void the warranty.

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



The Vollrath logo on the control panel(s) and main power switch (multi-well drop-ins only) will illuminate and remain lit while the drop-in is plugged in, even if the induction capsules are turned off.

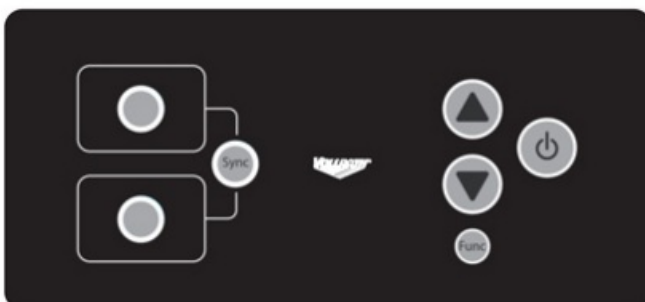


## Turn On Main Power


### Multi-well drop-ins




### Single well drop-ins



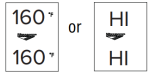

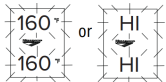
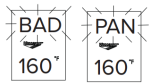


1. Press  to turn on power to the drop-in.
2. The induction capsules and wells will default to the settings from the previous use.

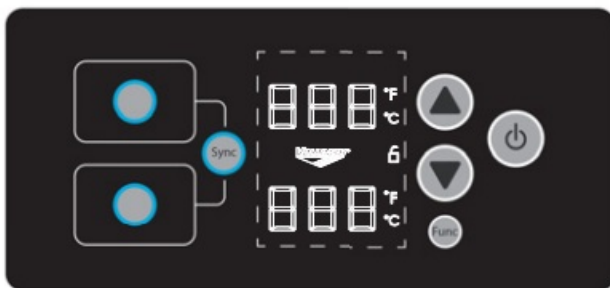


1. Press  to turn on well.
2. The induction capsules will default to the settings from the previous use.



### The Display Will Show

Display	Description	Status
	The display for one or both induction capsules shows a STEADY temperature or power level.	A Vollrath induction-ready pan is making contact with induction capsule and the capsule is warming the pan.
	The display for one or both induction capsules show OFF.	Power to the corresponding induction capsule is turned off.
	The display for one or both induction capsules is FLASHING a temperature or power level.	There is not a pan in the well.  There is a 2½" inch deep pan in the well but the induction capsule is set for a 4" deep pan, therefore the pan is not detected. See "Adjust the Induction Capsules to Accommodate the Pan(s)" on page 3.
	The display for one or both induction capsules is FLASHING BAD PAN.	The pan in the well is not a Vollrath induction-ready pan. See "Insert Pans of Prepared Hot Food" on page 3.

### **Turn On/Off Power to an Induction Capsule(s)**



### Turn on/off a single induction capsule

1. Press  to select induction capsule.
2. Press .

### Turn on/off both induction capsules at once



1. Press .
2. Press .

### **Set the Temperature or Power Level**

Use the control panel to select settings for each induction capsule.

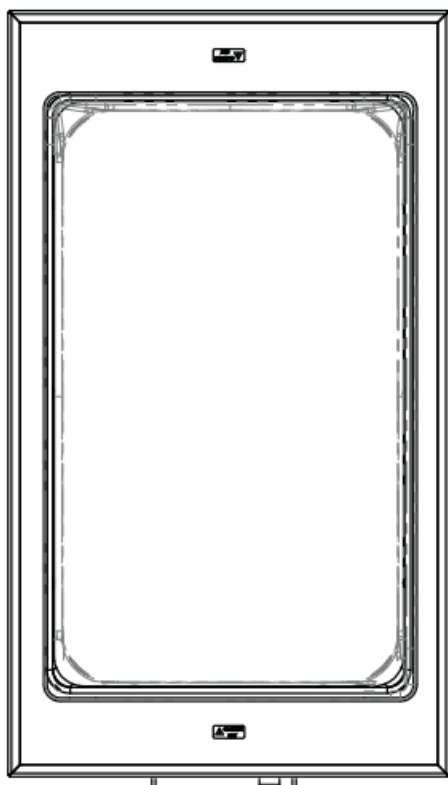
Press  to switch between temperature and power level modes or change the temperature control to °F or °C.




**Note:** This equipment monitors the temperature of the induction-ready pan and automatically adjusts the output to maintain the user controlled set point. Temperatures displayed may vary from actual food temperatures depending on the type of food and stirring frequency. For best results adjust the settings as needed to achieve the desired temperature of each menu item. Some foods may require a higher setting to hold at the desired temperature.

**Note:** The efficient induction technology of this drop-in heats the bottom of the pan. Heat will radiate up the pan to warm the sides, but they will not be as hot as the bottom. This is normal operation.

### **One pan / same temperature or power level for both induction capsules**

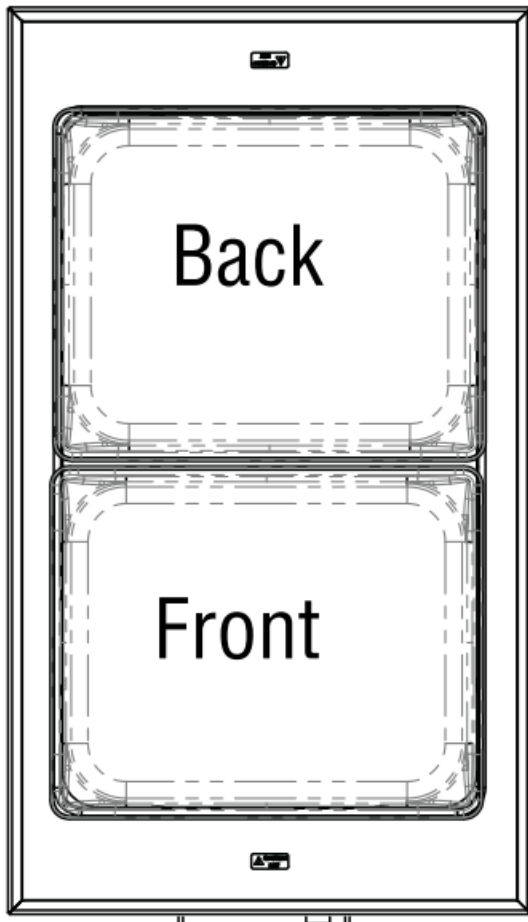
When using a single full-size pan, the sync function enables both induction capsules to operate as one.









1. Press  to sync the induction capsules. The border around the button will turn blue to indicate the induction capsules are in sync mode. In sync mode, settings apply to both induction capsules.
2. Press  or  to select a temperature or power level. The setting for both induction capsules will change.

## Two pans / different temperature or power level for each induction capsule



Each induction capsule can be individually turned on and off, and have different heat settings. The heat mode, temperature or power will be the same for both induction capsules.

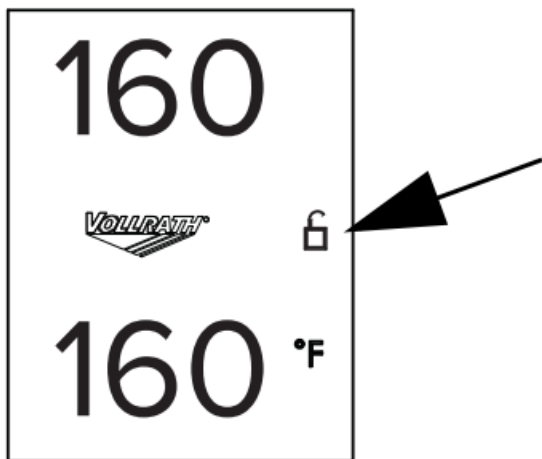


1. Press  to select a induction capsule. The border around the button will turn blue to indicate the induction capsule is selected.
2. Press  or  to set a temperature or power level.
3. Press the other  to select the other induction capsule. The border around the button will turn blue to indicate the induction capsule is selected.
4. Press  or  to set a temperature or power level.

## Lock and unlock a control panel (optional)

A control panel can be locked to prevent accidental changes.

1. To lock, simultaneously press and momentarily hold  and  . The display will show the lock icon.






2. To unlock, repeat step 1. The lock icon will disappear from the display.

### **Use the Master On/Off button to Set Defaults**

Automatically set which wells and/or induction capsules turn on and the setting for each when the drop-in is turned on.



### **To set or reset the defaults:**



1. Press to  turn on the drop-in.
2. Use the individual control panels to turn on or off each well and induction capsule, and set the power/temp level.
3. Press  to turn off the drop-in.
4. Press to  turn on the drop-in. The heating zones that were off in step 2 will remain off, and the heating zones in step 2 that were on will turn on. The temperature and power settings last used will be the new default settings.

**Note:** Control panels that are locked when the drop-in is turned off by pressing the master power button, will remain locked the next time the drop-in is turned on.

## **CLEANING**

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

	 <b>WARNING</b>
	<p><b>Electrical Shock Hazard</b>  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 a n electrical shock.</p>

	 <b>CAUTION</b>
	<b>Burn Hazard</b> Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling.

**NOTICE:** Do not use caustic cleaning chemicals, steel wool, scratching cleansers or commercial lime removal products to clean this equipment. They may damage the equipment.

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

1. Turn off power to the drop-in.

**Single-well drop-ins:**

- a. Press .
- b. Press .

Multi-well drop-ins: Press  the main power button.

2. Remove the food containers. Use gloves, mitts or pot holders to protect your hands.
3. Allow the drop-in to cool completely.
4. Lift the induction capsules and set them on the edge of the drop-in.



**NOTICE:** Do not hang the induction capsules over the edge of the countertop.

5. . Inspect the top, bottom and side of each induction capsule for food debris. If needed, use a soft cloth to clean each induction capsule. A small soft-bristle brush may be used to remove any debris caught under the lip.
6. Use a damp cloth or sponge dipped in soapy water to clean the inside of the well and the top of the drop-in and the induction capsules.
7. Use a clean soft cloth moistened with clean warm water to wipe any detergent from the well and induction capsules.
8. Use a soft clean cloth to thoroughly dry the well and the induction capsules.

## TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
Vollrath logo on control panel does not illuminate when USB is plugged into control panel.	Display not communicating with drop-in because the USB cables are disconnected or damaged.	Check the USB cables on the back of the control box to make sure they are connected.
	An issue with the electric power to the drop-in.	Verify the equipment is plugged into an electrical outlet with the correct voltage, and that is on its own separate circuit.
	Damage to the control panel.	Contact an authorized service agent.
	A problem with internal components.	
Display for one or more warming zones on the control panel is not illuminated.	Warming zone(s) may have turned off after 10 minutes because there is not a pan(s) in the well(s).	See “Insert Pans of Prepared Hot Food” on page 3.
Pan is not heating	The induction capsule(s) may not be properly adjusted to accommodate the depth of the pan.	Set the induction capsule risers to the correct position to match the pan(s). See “Adjust the Induction Capsules to Accommodate the Pan(s)” on page 3.
	Food pan may be too cold.	Do not place a cool pan into the well. Food must be preheated to NSF safe temperatures before placing the pan(s) into the well.
	One or both warming zones may not be turned on.	Check the control panel to make sure the zone(s) are turned on. See “Set the Temperature or Power Level” on page 5.
	The pan is not a Vollrath induction ready pan.	Check the display. If it shows Bad Pan, replace with an Vollrath induction-ready pan. For information about Vollrath induction-ready pans see “Insert Pans of Prepared Hot Food” on page 3.
	Damage to one of the induction module risers.	Order a replacement riser kit. Contact <a href="http://Vollrath.com">Vollrath.com</a> .
Food temperature is cooler than the setting on the control panel.	Control panel setting might need to be higher or the food may need to be stirred more often.	See “Set the Temperature or Power Level” on page 5.
	The thermistor assembly may be stuck or broken and is therefore not making proper contact with the bottom of the pan.	Remove the food pan(s). Inspect the thermistor assembly on the induction capsule. Press and release the thermistor assembly (See “Features and Controls” on page 2.) to verify it moves down and springs back into place. If it does not push down or spring back, inspect the gasket around the thermistor assembly to verify the gasket is in place and is free from food debris. Clean the area if food debris is preventing the thermistor from moving. If the gasket is damaged or missing, order a replacement part. See <a href="http://Vollrath.com">Vollrath.com</a> .
		Inspect the thermistor assembly on the induction capsule. If it is loose or fall out of the induction capsule and cannot be snapped back into place, contact an Authorized Service Agent for repair.

Food temperature is hotter than the setting.	The thermistor assembly may be stuck or broken and is therefore not making proper contact with the bottom of the pan.	Refer to instructions above for checking the thermistor assembly.
Warming zone settings do not adjust together.	Sync button was not pressed.	See “Set the Temperature or Power Level” on page 5.
Warming zone settings do not adjust individually.	The Sync feature is in use.	
Settings do not return to previous selections when the drop-in is turned on.	Power to the drop-in may have been disrupted.	Settings will be saved when the user uses the control power button(s) to turn off zones or the entire drop-in. However, the settings may not save if the power is disrupted.
	Missing a step while setting the defaults.	See “Use the Master On/Off button to Set Defaults” on page 6.
Induction capsules are turned off, but the Vollrath logo on the control panel is still illuminated.	This is normal.	To turn off the illumination, unplug the drop-in from the electrical outlet.

Display Message	Might be Caused By	Course of Action
Power level or temperature is flashing.	There is not a pan(s) over the induction capsule(s).	Place a Vollrath induction-ready steam table pan over the induction capsule(s).
	The induction capsule(s) may not be adjusted to fit the pan.	Set the induction capsule risers to the correct position to match the pan(s). See “Adjust the Induction Capsules to Accommodate the Pan(s)” on page 3.
	The pan is not a Vollrath induction ready pan.	Replace the pan with an Vollrath induction-ready pan. For information about Vollrath induction-ready pans see “Insert Pans of Prepared Hot Food” on page 3.
	The induction capsule(s) may be tilted and therefore preventing adequate contact with the pan.	Inspect the induction capsule(s). Reposition if one or both are tilted in the well.
Power level or temperature is flashing.	The pan is not a Vollrath induction ready pan.	Replace the pan with an Vollrath induction-ready pan. For information about Vollrath induction-ready pans see “Insert Pans of Prepared Hot Food” on page 3.
	The induction capsule(s) may be tilted and therefore preventing adequate contact with the pan.	Inspect the induction capsule(s). Reposition if one or both are tilted in the well.
	The induction capsule(s) may not be adjusted to fit the pan.	Adjust the capsule(s) to fit the pan. See “Adjust the Induction Capsules to Accommodate the Pan(s)” on page 3.

HOT	If the equipment is in use, the pan may be too hot.	Remove the pan. Allow the pan and equipment to cool before resuming use. Do not place excessively hot food into the pan.
F-2	The pan may be too hot.	Do not place an excessively hot pan into the equipment. Contact Vollrath Technical Services if the problem persists.
F-1	The equipment may have overheated.	Relocate the equipment away from external heat sources. Clear any obstructions to the air intake. Contact Vollrath Technical Services if the problem persists.
F-8	The equipment may have overheated.	Specified installation clearances could be violated, reinstall following specified clearances. Refer to the specification sheet on <a href="http://Vollrath.com">Vollrath.com</a> .
F-14	Trouble with the electrical connection.	Make sure the plug is fully inserted into an electrical outlet that matches the rating on the equipment's nameplate.
		Make sure the electrical circuit is not overloaded.
	The supply voltage is incorrect for the equipment.	Plug the equipment into an outlet with the correct voltage.
—	A USB cable is disconnected or is not being recognized	Check the connections on the back of the control to verify the USB cables are connected. If the problem continues, contact Vollrath Technical Services.
	A problem with the control panel.	Contact Vollrath Technical Services.
Other error codes	Internal error	Contact Vollrath Technical Services.

## 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.

## SERVICE AND REPAIR

Serviceable parts are available on [Vollrath.com](http://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.

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](http://www.vollrath.com).

## Customer Support

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

The Vollrath Company, L.L.C.

1236 North 18th Street

Sheboygan, WI 53081-3201 U.S.A.

**Main Tel:** 800.624.2051 or 920.457.4851

**Main Fax:** 800.752.5620 or 920.459.6573

**Customer Service:** 800.628.0830

**Canada Customer Service:** 800.695.8560

### Technical Services

[techservicereps@vollrathco.com](mailto:techservicereps@vollrathco.com)

**Induction Products:** 800.825.6036

**Countertop Warming Products:** 800.354.1970

**Toasters:** 1-[800-309-2250](tel:800-309-2250)

**All Other Products:** 800.628.0832

[www.vollrath.com](http://www.vollrath.com)



## Documents / Resources

	<p><a href="#">VOLLRATH FC Series Modular Induction Dry Well Drop-ins</a> [pdf] Instruction Manual FC-6IH-01120, FC-6IH-01208, FC-6IH-02120, FC-6IH-02208, FC-6IH-03120, FC-6IH-03208, F C-6IH-04208, FC-6IH-05208, FC-6IH-06208, FC Series Modular Induction Dry Well Drop-ins, F C Series Modular Induction, Modular Induction Dry Well Drop-ins, FC Series Induction, Modular Induction, Induction, Induction Dry Well Drop-ins</p>
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## References

- [V Commercial Foodservice & Kitchen Equipment | Vollrath Foodservice](#)
- [V Commercial Foodservice & Kitchen Equipment | Vollrath Foodservice](#)
- [User Manual](#)



## **Manuals+. Privacy Policy**

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