

VOLLRATH Mirage Cadet Countertop Induction Range



VOLLRATH Mirage Cadet Countertop Induction Range Instruction Manual

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

Contents

- 1 VOLLRATH Mirage Cadet Countertop Induction Range
- 2 Product Information
- 3 Product Usage Instructions
- 4 SAFETY PRECAUTIONS
- 5 FUNCTION AND PURPOSE
- 6 COOKWARE REQUIREMENTS
- 7 FCC STATEMENT
- 8 CLEARANCE AND ENVIRONMENT REQUIREMENTS
- 9 FEATURES AND CONTROLS
- 10 OPERATION
- 11 Turn on the Induction Range
- 12 Adjust Power or Temperature
- 13 CLEANING
- 14 TROUBLESHOOTING
- 15 Documents / Resources
 - 15.1 References
- 16 Related Posts



VOLLRATH Mirage Cadet Countertop Induction Range



Specifications:

- **Model Description:**

- 59300 Countertop Induction Range, 1800 Watts
- 59310 Countertop Induction Range, 1440 Watts

Product Information

This Vollrath equipment is designed for heating food in commercial food service operations. It is optimized for use with Vollrath induction-ready cookware and is not intended for household, industrial, or laboratory use. The equipment comes with safety precautions to ensure proper operation and user protection. Please read the manual carefully before use.

Product Usage Instructions

- **Safety Precautions:**

Before operating the equipment, familiarize yourself with the safety precautions provided in the manual. These precautions include warnings about hazards that could cause personal injury or damage to the equipment.

- **Cookware Requirements:**

Use only induction-ready cookware with this equipment. Cookware with inferior construction or materials may not perform well. Avoid using aluminum pans with a metal disk on the bottom as they may damage the unit.

Operation:

1. Ensure the unit is placed on a flat, stable surface with proper clearance and in a suitable environment.
2. Press the On/Off button to turn on the unit. The Power LED and Display panel will illuminate.
3. Use the Power/Temp Button to toggle between Power and Temperature control.
4. The Power On LED Light will indicate when the unit is ready for use with induction-ready cookware.
5. Adjust power levels, temperature, or timer settings using the corresponding buttons on the unit.
6. In case of spills or liquid entering the unit, unplug immediately and wipe clean with a padded cloth.

FAQ:

- **Q: Can I use this equipment for household cooking?**

A: No, this equipment is intended for commercial food service operations only and is not suitable for household use.

- **Q: What type of cookware should I use with this equipment?**

A: Use induction-ready cookware for optimal performance. Avoid using aluminum pans with metal disks on the bottom to prevent damage to the unit.

Operator's Manual

Mirage® Cadet Countertop Induction Range

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:

- Read all instructions before using 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 leave an empty pan on an operating unit.

- Do not touch the cooking surface. It remains hot after the unit is turned off.

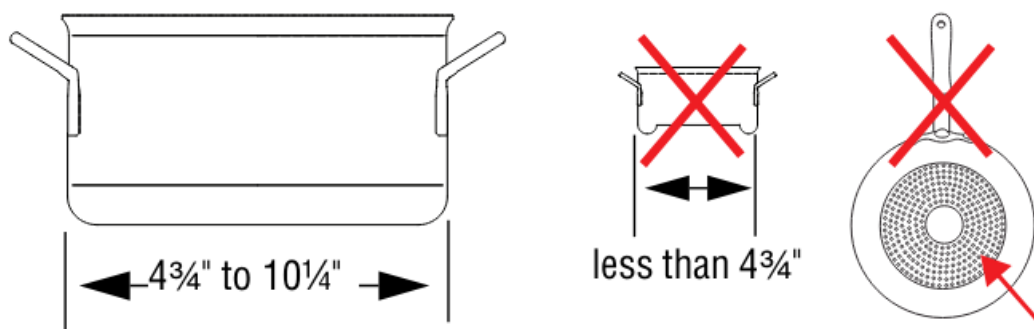
Model	Description
59300	Countertop Induction Range, 1800 Watts
59310	Countertop Induction Range, 1440 Watts

- do not spray controls or outside of unit with liquids or cleaning agents.
- 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 place any objects inside the air intake or exhaust panels.
- Do not attach any accessory objects to this equipment.

FUNCTION AND PURPOSE

- This equipment is intended to heat food 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.
- Performance is optimized with Vollrath induction-ready cookware. Other cookware may have different properties which may alter performance.

COOKWARE REQUIREMENTS



- Flat base 4 $\frac{3}{4}$ " to 10 $\frac{1}{4}$ " (12.1 to 26 cm) in diameter
- Ferrous stainless steel, iron, cast iron
- Base is not flat
- Base is less than 4 $\frac{3}{4}$ " (12.1 cm) in diameter
- Pottery, glass, aluminum, bronze or copper cookware
- Metal disk on bottom of pan

Note: Cookware with inferior construction or material may not perform well. Cookware with a larger base diameter can be used, however only the area of the cookware above the induction coil will heat. The more cookware extends past the coil, the more the overall performance will be reduced.



NOTICE: Equipment Damage Hazard

Not intended for use with aluminum pans with a metal disk on the bottom. Under high heat, the metal disk will

separate from the pan. These pans may damage your unit and void your warranty.

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

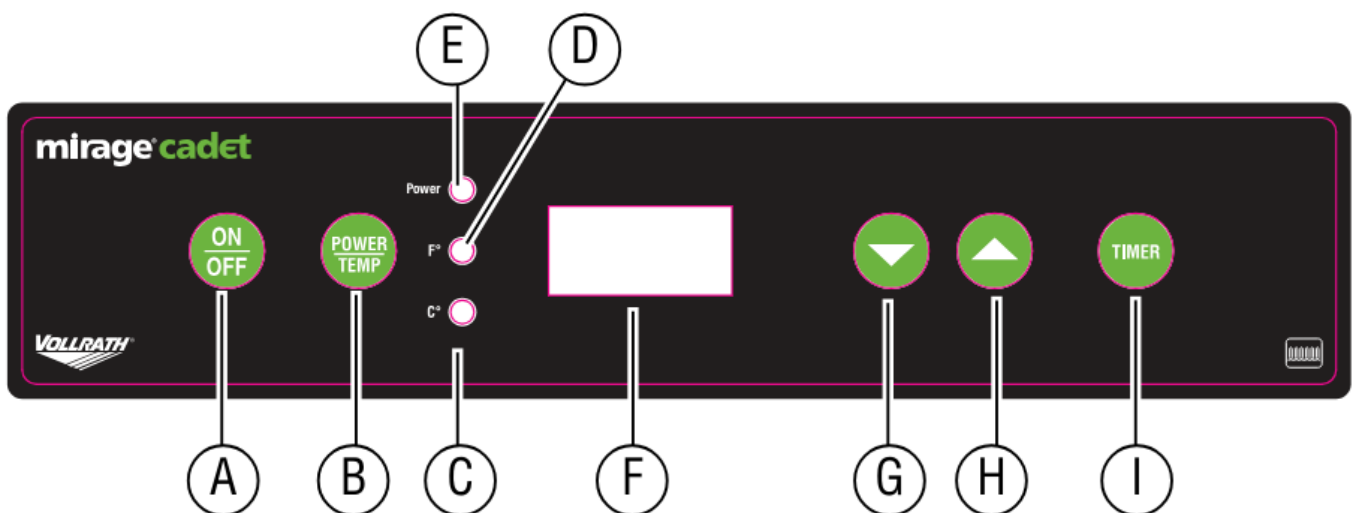
To assure continued compliance, any changes or modifications not expressly approved by the party Responsible for compliance could void the user's authority to operate this equipment.

CLEARANCE AND ENVIRONMENT REQUIREMENTS

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.

FEATURES AND CONTROLS





- A On/Off Button. Press to turn unit on. The Power LED and the three digit Display panel will illuminate when

switched on.

- B Power/Temp Button. Press to toggle between Power and Temperature control, and Fahrenheit and Celsius.
- C °C LED Light. Illuminates when the temperature is being displayed in degrees Centigrade.
- D °F LED Light. Illuminates when the temperature is being displayed in degrees Fahrenheit.
- E Power On LED Light. Illuminates when the unit is on. This light will blink until induction-ready cookware is detected. Once induction cookware is detected the light will remain on.
- F Display Panel. Displays the power level, temperature, timer time or an error code.
- G Down Button. Press to decrease the power level, temperature or time,
- H Up Button. Press to increase the power level, temperature or time,
- I Timer Button. Press to start the timer function


OPERATION

	WARNING
	Electrical Shock Hazard Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.
If liquid spills or boils over onto the unit, immediately unplug the unit and remove cookware. Wipe up any liquid with a padded cloth.	

	CAUTION
	<ul style="list-style-type: none">• Burn Hazard• Do not touch cookware, heating surface, food, or liquid while heating. Remove cookware containing hot food or liquid from the induction range before moving the induction range.
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.	

Turn on the Induction Range

1. Place the induction range on a flat stable surface.
2. Plug the power cord into a grounded electrical outlet that matches the voltage on rating label.
 - **NOTICE:** This equipment requires a dedicated electrical 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. Place the induction-ready cookware containing food in the center of the induction range.
 - **NOTICE:** Do not pre-heat 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.

3. Press and release . The Display panel will show a power level. This indicates the unit is heating.

Adjust Power or Temperature

- To Switch Between Power and Temperature Modes

- Press and release



- To Switch Between Fahrenheit and Celsius

- Press and release .two times.



To Adjust the Power Level or Temperature

1. Press and release



to select Power or Temperature mode.

2. 2. Press



or



to increase or decrease the power or temperature.

Cook Food

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

Use the Timer

1. Press and release



0. The display will show "1" with a flashing dot in the lower right corner.

2. Press and release



or



to set the timer in full-minute increments.

3. When the timer cycle is complete, the range will beep three times and then turn off.

4. To cancel the timer, press




. The range will return to power or temperature mode.


Overheat Protection

This induction range is equipped with an over-heat protection feature. If the temperature of the cooking surface becomes too hot, the unit will turn off. The display will flash "F5" or "F6" to indicate the equipment is in "over-heating protection" mode. After the equipment has cooled, press the ON/OFF button. If display does not show "F5" or "F6", the equipment has cooled and it is ready to resume cooking.

CLEANING


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

	WARNING
	<ul style="list-style-type: none"> • Electrical Shock Hazard • 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 an electrical shock.

	CAUTION
	<ul style="list-style-type: none"> • Burn Hazard • Allow equipment to cool before moving or cleaning. Cleaning a hot surface with a wet sponge could result in a burn from the steam. Some cleaning products can produce noxious fumes when applied to a hot surface.

NOTICE: The cooking surface remains hot even when this equipment is turned off.

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

1. Press and release 
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 unit turned off after 10 minutes.	There is not a pot/pan on the induction range or the pot/pan is not induction-ready cookware, so the induction range turned off. This is normal.	Verify the pot/pan is induction ready. See “Induction Ready Cookware” on page 2.	
The unit is on, but not heating.	The cookware may be too small or may not be induction-ready.		
The digital display lights are flashing.	The cookware may be too small or may not be induction-ready.		
F5 or F6 errors are displayed	The overheat-protection feature may have activated.	See “Overheat Protection” on page 3.	
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.	

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.

- 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.
- 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
- Induction Products: 800.825.6036 Countertop Warming Products: 800.354.1970 Toasters: [800-309-2250](tel:800-309-2250)
All Other Products: 800.628.0832
- www.vollrath.com
- © 2019 The Vollrath Company L.L.C.
- Part No. 2350037-1 ml 10/25/19

Documents / Resources

	<p>VOLLRATH Mirage Cadet Countertop Induction Range [pdf] Instruction Manual 2350037-1, 59300, 59310, Mirage Cadet Countertop Induction Range, Mirage, Cadet Countertop Induction Range, Countertop Induction Range, Induction Range, Range</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.