



VOLLRATH Mirage Induction Drop in Warmers Instruction Manual

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VOLLRATH Mirage Induction Drop in Warmers



Specifications

- **Item No.:** 5950145, 5950170, 59641, 59642, 59643, 59645, 59995
- **Plug:** NEMA 5-15P, Schuko UK, China AU, NEMA 6-15P

Product Information

This equipment is designed to hold heated prepared food at serving temperatures in commercial food service operations. It is not suitable for household, industrial, or laboratory use. The equipment is compatible with a maximum of one induction-ready chafer or serving vessel.

Installation Instructions

1. Download the specification sheet from Vollrath.com for dimensions, clearance, venting, and power requirements.
2. Ensure a dedicated circuit is available for the equipment and use the correct voltage to prevent damage and warranty void.
3. Check the countertop manufacturer's guidelines for equipment installation.

Prepare the Countertop and Cabinet

Refer to the drop-in specification sheet for cutout dimensions, air flow, venting requirements, clearance distances, and environmental needs.

Follow the countertop manufacturer's instructions for proper installation into the material. Seal exposed edges with waterproofing material and seal glass edges with silicone to prevent damage.

1. Cut openings in the countertop and cabinet as required.
2. Clean debris from the cut-out area(s).
3. Reinforce countertop support based on manufacturer guidelines.

FAQ

Q: Can this equipment be used at home?

A: No, this equipment is intended for commercial food service operations only and should not be used at home.

Q: How many induction-ready serving vessels can this equipment hold?

A: This equipment is designed to work with a maximum of one induction-ready chafer or serving vessel.

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 is used to indicate the presence of a hazard that will or can cause severe personal injury or death.

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.
- o 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
5950145	Mirage® Drop-in Induction Warmer, 450W	NEMA 5-15 P
5950170	Mirage® Drop-in Induction Warmer, 700W	
59641	Mirage® Drop-in Induction Warmer	Schuko
59642	Mirage® Drop-in Induction Warmer	UK
59643	Mirage® Drop-in Induction Warmer	China
59645	Mirage® Drop-in Induction Warmer	AU
59995	Mirage® Drop-in Induction Warmer, 650W	NEMA 6-15 P

FUNCTION AND PURPOSE

This equipment is intended to hold heated prepared food at serving temperatures. It is intended for use in commercial food service operations only. It is not intended for household, industrial or laboratory use. This equipment is designed to work with a maximum of one induction-ready chafer or serving vessel.

Suitable Induction-Ready Serving Vessel

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

Unsuitable Vessel

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

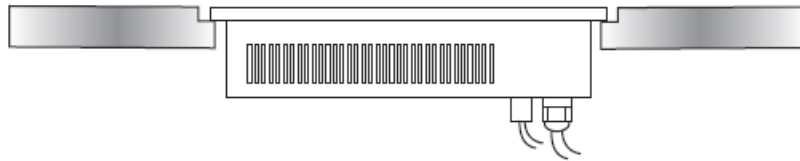
FCC STATEMENT

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.

INSTALLATION



Before you begin

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: 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.

3. Know the countertop manufacturer's requirements for preparing and installing equipment into the countertop prior to starting installation.

Prepare the Countertop and Cabinet

NOTICE:

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

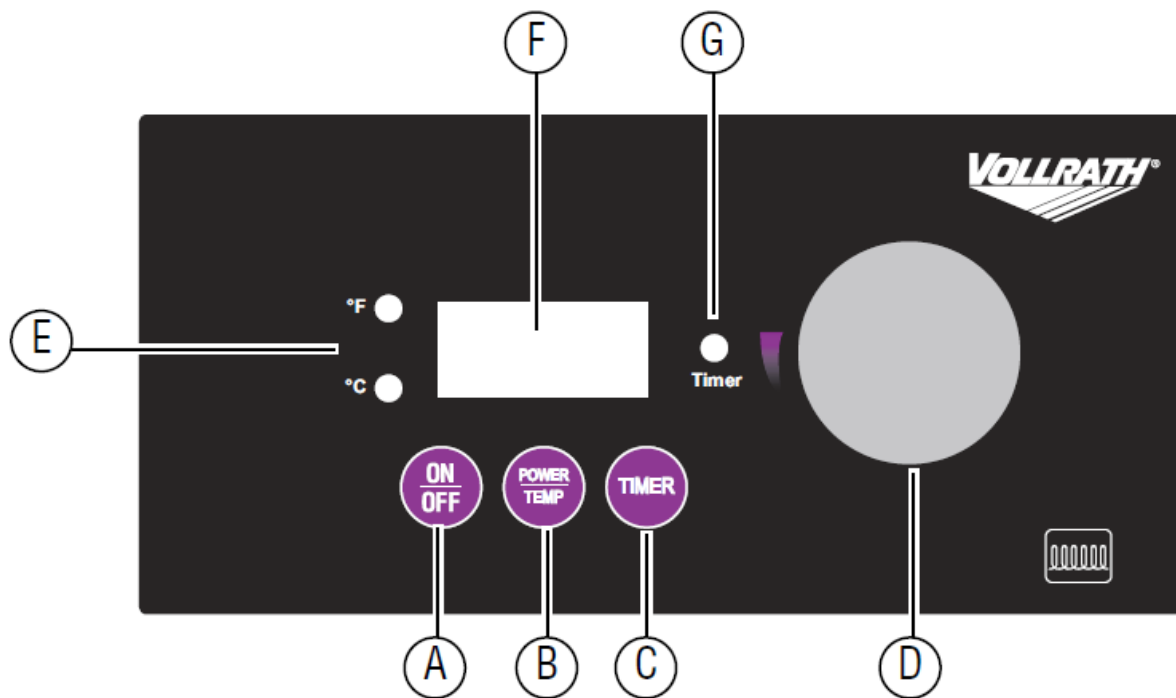
1. Choose a flat, level countertop for the mounting surface.
2. Measure the area for the cutout, including the countersink area. The unit is designed to be countersunk. The depth of the surface around the cutout must be reduced to allow for the countersink. See the specification sheet.

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.
4. Plug the USB cable from the control box into the bottom of the range.

FEATURES AND CONTROLS

Control Panel



- **A** On/Off button.
- **B** Power/Temp button. Functional only on the range. No function on the warmer.
- **C** Timer button. Starts the timer.
- **D** Control knob. Selects the power level (1-5).
- **E** °F and °C LEDs. Functional only on the range. No function on the warmer.
- **F** Display panel. Displays the power level, or an error code.
- **G** Timer LED. Illuminates when timer function is operating

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.
- 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.
- Do not leave an empty pan on an operating unit.
- Do not heat sealed cans or containers as they may explode.

Turn on the Induction Warmer

Press and release .

Adjust the Power Level

Rotate the control knob.

- Clockwise increases the power level.
- Counterclockwise decreases the power level.

Keep Food Warm

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.
- Do not add cold food to rethermalizing or hot food.

Place a maximum of one induction-ready serving vessel containing cooked food preheated to above 155 °F (68 °C) in the center of the warmer.

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

Removing the vessel from the warming surface for more than ten minutes will cause the unit to automatically turn off. Removing the vessel for less than ten minutes will not interrupt operation.

Use the Timer

1. Press and release . The timer LED will flash.
2. Rotate the control knob to set the time in full minutes (1-180).
3. When the timer cycle is complete, the warmer turn off.

4. To cancel the timer, press  .

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**

Allow equipment to cool before moving or cleaning.

NOTICE:

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

NOTICE: Do not use abrasive materials, scratching cleansers or scouring pads 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 minute(s).	There is not a vessel on the induction warmer or the vessel is not induction-ready. The induction warmer turned off. This is normal.	Make sure the vessel is induction ready. See the Function and Purpose section of this manual.
The unit is on, but not heating.	The vessel may be too small or may not be induction-ready.	Make sure the vessel is induction ready. See the Function and Purpose section of this manual.
The digital display is flashing F2.	The overheat-protection feature may have activated.	Remove vessel. Let heating surface cool.
The unit suddenly stopped working.	The equipment may be too close to an external heat source or the air intake may be restricted.	Relocate the equipment 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

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.

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Canada Customer Service: [800-695-8560](tel:800-695-8560)

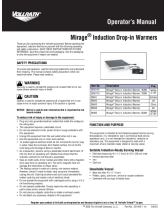
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Documents / Resources

	<p>VOLLRATH Mirage Induction Drop in Warmers [pdf] Instruction Manual 351045-1, 5950145, 5950170, 59641, 59642, 59643, 59645, Mirage Induction Drop in Warmers, Mirage, Induction Drop in Warmers, Drop in Warmers</p>
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References

- [User Manual](#)

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

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