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ENGLISH

Operator's Manual

PRO SIZZLE PLATTER INDUCTION HEATER



Item	Hz	Voltage	Amps	Watts	Plug
6954301F	50/60	208-240	10.8	2200-2600	6-20P

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 *can* cause *severe* personal injury, death, or substantial property damage if the warning is ignored.

CAUTION

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

NOTE

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.

For Your Safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

To reduce risk of injury or damage to the unit:

- Plug only into grounded electrical outlets matching the nameplate rated voltage. Each induction unit should have a separate circuit.
- 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 an operating unit. Studies have shown that the induction element will not disrupt a pacemaker.
- Keep all credit cards, driver licences 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.
- Do not leave an empty pan on an operating unit.
- Unit should only be used in a flat, level position.
- Unplug unit and let it cool before cleaning or moving.
- Do not touch the cooking surface. It remains hot after the unit is turned off.
- Do not spray controls or outside of unit with liquids or cleaning agents.
- Unplug when not in use.
- Keep unit and power cord away from open flames, electric burners or excessive heat.
- 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 operate if unit has been damaged or is malfunctioning in any way.
- Do not place any objects inside the air intake or exhaust panels.
- FCC Statement ~ This product may cause interference to radio equipment and should not be installed near maritime safety communications equipment or other critical navigation or communication equipment operating between 0.45-30 MHz.

FUNCTION AND PURPOSE

This unit is intended to be used with a standard flat bottom cast iron skillet pans measuring 4-1/2" (11.4 cm) to 10-1/4" (26 cm) wide. This unit is intended for use in commercial foodservice operations only. It is not intended for household, industrial or laboratory use.

INSTALLATION

This unit is to be used on a flat, level surface.

NOTE: This unit is not designed to be inclosed or built into any area. There must be a minimum of 4" (10 cm) of space between the rear of the induction unit and any surrounding surface. There must be 3/4" (2 cm) between the bottom of the induction unit and any surrounding surface.

Sufficient airflow must be allowed around the unit. Blocking the airflow could cause the unit to overheat.

1. Place the induction unit on a flat stable surface.
2. Plug the power cord into a grounded electrical outlet with the matching nameplate rated voltage.

NOTE: 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.

OPERATION

	<h3>WARNING</h3> <p>Electrical Shock Hazard. Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.</p>
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If liquid spills or boils over onto the unit, immediately unplug the unit and remove cookware. Wipe up any liquid with a padded cloth.

1. Place the room temperature standard flat bottom cast iron skillet pan in the center position of the heating surface.

NOTE: Do not drop cooking utensils or other objects onto the cooking surface. The strong, non-porous surface can break. The warranty does not cover this type of abuse.
2. Press the HEAT CYCLE button (D) or the RE-HEAT CYCLE button (E). A heating cycle will begin and the preset timer will begin to countdown on the display panel (C). See Figure 1.
3. Press the OFF button (A) to turn the unit "OFF" before the heating cycle has ended.

	<h3>WARNING</h3> <p>Burn Hazard. Do not touch cookware, heating surface, food, or liquid while heating.</p>
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Hot food and liquids can burn skin. Induction heating surfaces heat very rapidly. Use caution when adding to pre-heated oil, liquid or other food already in the cookware.

If the temperature of the cooking surface becomes too hot, the unit will turn off. The display will flash "F-2" to indicate the unit is in "over-heating protection" mode. After the unit has cooled, turn the cooking surface on and if "F-2" is not displayed, then cooking can resume.

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

Removing cookware for less than two minutes will not interrupt operation of the unit.

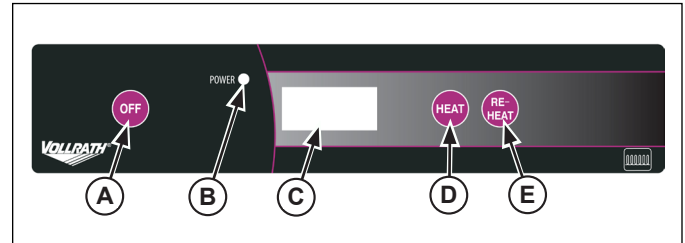


Figure 1. Control Panel

- (A) OFF button. Press to turn unit "OFF" during a cooking cycle.
- (B) POWER light. Illuminates steady during a cooking cycle. Blinks if the pan is removed during a cooking cycle.
- (C) DISPLAY panel. This displays the time remaining during the heat cycle and displays fault codes.
- (D) HEAT CYCLE button. This button activates a 60 second cycle that heats a pan to 400°F – 500°F or (204°C – 260°C).
- (E) RE-HEAT CYCLE button. This button activates a 15 second cycle that heats a pan to 250°F – 350°F or (121°C – 176°C).

CLEANING

To maintain the appearance and increase the service life, clean your Induction Heater daily.

1. Unplug the unit and let it completely cool.
2. Wipe the unit exterior with a clean damp cloth.
3. Do not use abrasive materials, scratching cleansers or scouring pad to clean the unit. These can damage the finish.
4. Thoroughly wipe off any mild soap or chemical cleaners. Residue could corrode the surface of the unit.

TROUBLESHOOTING

Problem	It might be caused by	Course of Action
The unit turned off after 10 minutes.	There is not a pot/pan on the induction skillet heater or the pot/pan is not induction-ready cookware. The induction range turned off. This is normal.	Make sure the pot/pan is induction ready. See the FUNCTION and PURPOSE Section of this manual.
The unit 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 of this manual.
The digital display lights are flashing.	The overheat-protection feature may have activated.	Remove cookware. Let cooking surface cool.
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.
Flashing Message (F code)	It might be caused by	Course of Action
F-9 (Bad Pan - F9)	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 of this manual.
F-2 (Too Hot - F2)	The overheat-protection feature may have activated.	Remove cookware. Let cooking surface cool. Clear any obstructions to the air intake.
F-8 (Bad Flow - F8)	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.
F-4 (Heatsink - F4)	The overheat-protection feature may have activated.	Remove cookware. Let cooking surface cool. Clear any obstructions to the air intake.
F-5 (Heat Therm - F5)	The overheat-protection feature may have activated.	Remove cookware. Let cooking surface cool. Clear any obstructions to the air intake.

SERVICE AND REPAIR

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the Induction Heater or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Service from the list below.

VOLLRATH Induction Repair Service • 1-800-825-6036

• Email: techservicereps@vollrathco.com

When contacting Vollrath Technical Service, 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 each of its products listed below against defects in materials and workmanship for the applicable period provided below. All other products manufactured or distributed by The Vollrath Company LLC are warranted against defects in materials and workmanship for a period of one year. In all cases, the warranty runs from the date of the end user's original purchase 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.

- 6954301F – The warranty period is (1) year.

For complete warranty information, product registration and new product announcement, visit www.vollrath.com.



www.vollrath.com

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201
U.S.A.

Main Tel: 800.628.0830
Fax: 800.752.5620

Technical Services: 800.628.0832
Service Fax: 920.459.5462

Canada Service: 800.695.8560

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