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# Operating and Safety Instructions

## Intrigue™ Induction Ranges

### Model Numbers:

6950020 - 1800W @ 120V, 60 Hz., NEMA 5-15 Receptacle Required

6951020 - 1440W @ 120V, 60 Hz., NEMA 5-15 Receptacle Required





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## Intrigue™ Induction Range

Thank you for purchasing this Vollrath Intrigue™ Induction range. Before operating this unit, read and familiarize yourself with the following operating and safety instructions. **SAVE THE ORIGINAL BOX AND PACKAGING.** They should be used to ship the unit if repairs are needed. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.**

### **WARNING**

**ELECTRIC SHOCK, FIRE OR BURN INJURIES CAN OCCUR IF  
THIS EQUIPMENT IS NOT USED PROPERLY.  
TO REDUCE RISK OF INJURY:**

- **Plug only into grounded electrical outlets with the nameplate rated voltage.**
- **Do not leave an empty pan on the unit while it is operating.**
- **This unit should only be used in a flat, level position.**
- **Unplug the unit and let cool before cleaning or moving.**
- **Do not touch cooking surfaces or ceramic top after cooking. These surfaces remain hot after the unit is turned off.**
- **Do not spray controls or outside of unit with liquid or cleaning agents.**
- **Unplug range when not in use.**
- **Keep the induction unit and power cord away from open flames, electric burners or excessive heat.**
- **Do not heat sealed cans or containers as they may explode.**
- **Handle hot pans carefully.**
- **Do not place any objects inside the air intake or exhaust panels.**
- **Do not operate unattended.**
- **Close supervision is necessary when the unit is used in public areas and/or around children.**
- **Do not operate the unit if it has been damaged or is malfunctioning in any way.**

### **Function and Purpose:**

This unit is intended to be used with induction ready cookware (see below) with a flat, magnetic base measuring 4 inches (10 cm) through 10 inches (26 cm).

#### **Induction Ready Cookware**

Iron  
Cast Iron  
Magnetic Stainless Steel

#### **Unsuitable**

Pots with a Diameter less than 4"  
Pottery, Glass, Aluminum, Bronze,  
or copper cookware.  
Cookware with any type of footed  
base



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### **Installation:**

This unit is designed to be used in a flat and level position. This unit may not be enclosed in any area.

**IMPORTANT!!:** There must be a minimum of 4" (10 cm) of space between the induction range and any surrounding surfaces to allow sufficient airflow around the unit. Blocking the airflow could overheat the unit.

### **Important Precautions to Note Before Using Your Induction Range:**

1. Studies have shown that the induction element presents no danger. However, as a precaution for persons using a pacemaker, please keep 12 inches (30 cm) from the unit while operating.
2. The top is made from a strong, non-porous material. However, in case of cracking or breakage, discontinue using the unit and disconnect the power immediately.
3. Do not place spoons, kitchen utensils, knives, pan lids or other small objects on the cooking surface while the unit is operating, as they may also become hot. The unit is equipped with a "small object detector" to prevent small objects from accidentally heating if placed on the cooking surface of the unit by themselves. However, if they are placed on the unit with a suitable piece of cookware that activates the unit, the smaller object may also become hot.
4. Keep all magnetic security strips commonly found on credit cards or on a drivers license away from the unit as the units magnetic field will damage the information on the security strip.

### **Operation:**

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

**IMPORTANT!!:** Using a voltage other than the nameplate rated voltage will cause damage to the unit.

### **WARNING**

#### **ELECTRICAL SHOCK HAZARD**

**Keep water from entering the inside of the unit.**

**If liquid spills or boils over onto the surface of the unit,**

**Immediately unplug the unit and wipe up any liquid.**

**The liquid could enter the electrical compartment and cause an electrical shock.**

3. Place an induction ready cooking utensil in the center position on the cooking plate.

**IMPORTANT:** The cooking plate is made from a strong non-porous material, however it will break if the cooking utensil is dropped onto the surface. The warranty will not cover this type of abuse.

- Turn on the power by pressing the power ON/OFF button. The power level display will light. Pressing the “ON/OFF” button again will turn off the unit.



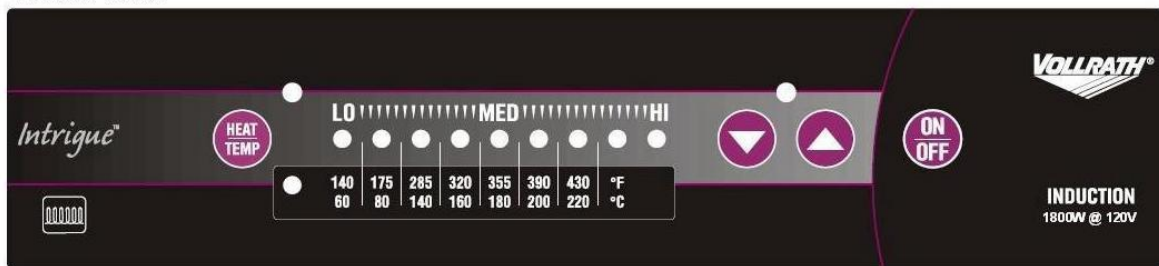
### **WARNING BURN HAZARD**

**Induction ranges heat extremely fast.**

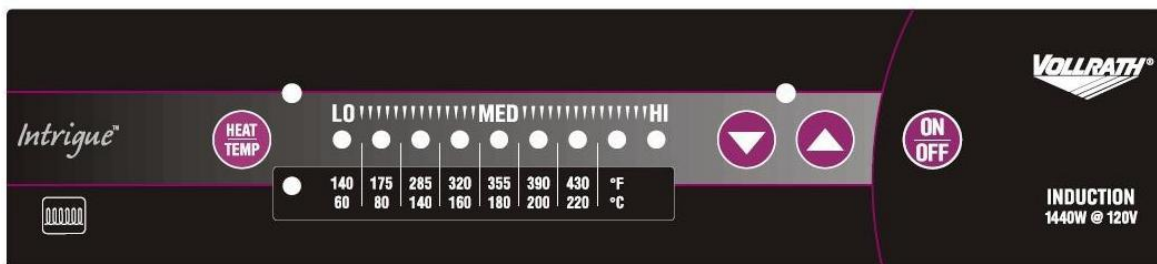
**They heat much faster than most other types of stovetops or ranges. When preheating oil or other liquids or items, use caution when adding additional items in the cooking utensil. Hot food and liquids can burn skin.**

## **Front Control Panel**

6950020 Shown



6951020 Shown



### **How to adjust the cooking Power**

Power can be adjusted to the desired level by pressing the up or down arrow buttons. The green lamp above the buttons indicates when the unit is heating. The row of lights will indicate the heating level.

- The unit will initially turn on in the “HEAT” mode. Push the power select buttons up or down to the desired heat setting as indicated by the lights below the heat scale. You may also operate the unit in the “TEMP” mode where the unit will maintain a selected temperature setting of the top plate. Each time the HEAT/TEMP selector is pressed, the unit will change between heating and temperature functions. To select the temperature range in the WARM

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setting, press the power select buttons up or down to the desired temperature setting as indicated by the row of lights over the temperature scale. When unit is shut off and restarted, it will return to the POWER setting at the time of shut-off.

6. If the unit is running and the heating indicator light is on, the unit is working. If the unit is running and heating indicator light does not come on, the cooking utensil may not be suitable.

**IMPORTANT!!!:** Do not heat cookware on the unit without something to be heated in the pan. Because of the speed and efficiency of the induction range, the cookware can develop an excessive amount of heat very quickly and damage the cookware and non-stick coatings.

The unit is equipped with an over heating protection device. If the temperature of the top plate gets too hot, the unit will shut down until the top plate cools. The heating indicator will flash to indicate the over heating protection function is on.

7. While the unit is in use it will not harm the unit to remove the cooking utensil for a short time. If an unsuitable pan is placed on the unit or if the unit is left on for more than 2 minutes without a pan, the unit will turn off automatically.

### **Cleaning:**

To maintain appearance and increase the service life, the induction range should be cleaned at least daily.

1. Before cleaning, unplug the unit and let it cool completely.

### **WARNING**

#### **BURN HAZARD**

**The top surface gets very hot during cooking. Hot surfaces and hot pans can burn skin. Allow the induction range and any cooking utensils to cool before handling them.**

2. Wipe the exterior of the unit with a clean damp cloth.
3. To avoid damaging the finish, do not use abrasive materials, scratching cleaners or scouring pads to clean the surface of the unit.
4. If mild soap or mild chemical cleaners are used, be sure they are completely wiped away immediately after cleansing. Chemical residue could corrode the surfaces of the unit.

### ⚠ WARNING

#### ELECTRICAL SHOCK HAZARD

**Do not spray outside of the unit or controls with liquid or cleaning product. Liquid could enter the electrical compartment and cause a short circuit or electric shock.**

#### **Troubleshooting:**

If.....	It might be caused by.....	Course of Action
The unit turned off after 2 minutes	-If the induction range is left on for more than 2 minutes without a pan or with an unsuitable pan, the unit will automatically shut off.	-Check the pan and make sure it falls within the guidelines of Acceptable Induction cookware. -The pans automatic shut off feature has turned the power off. This is normal
The unit is working but not heating or the unit is working and the digital display lights are flashing.	-The cooking utensil may not be compatible or too small. -The overheating protection may have been activated.	-Check the pan and make sure it falls within the guidelines of Acceptable Induction cookware. -remove the cooking utensil and let the top plate cool.
The unit suddenly stopped working	-The unit may have stopped working from excessive internal temperature.	-The unit may be too close to an external heat source or the air intake and exhaust may be restricted. Clear any obstructions and relocate the unit away from excessive external heat sources.
The induction unit stopped working after 2hours	-If a pan is left on the induction unit for more than 2 hours or if the user does not operate any of the functions for more than 2 hours, the induction range will automatically shut off.	-This is a safety feature of this unit. The unit may be used for a longer period than two hours as long as there is some activation of the controls during the 2-hour period.

#### **Repair:**

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the induction range or replace a damaged power cord yourself. Contact the qualified professional repair service listed below.

### **Vollrath Induction Repair Service**

**1-800- 825-6036**



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### **For Warranty service:**

Please contact the Authorized Professional Service Center listed above. Please have the following information available when calling:

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Proof of Purchase showing the date the unit was purchased

## **Warranty Policy for The Vollrath Co. L.L.C**

The Vollrath Company L.L.C. warrants all products it manufactures and distributes against defects in materials and workmanship for a period of one year from date of purchase, except as listed below:

- Refrigeration compressors – 5 year warranty
- Intrigue & Classic Select cookware – Limited lifetime warranty
- Replacement parts – 90 (ninety days) on the part only
- Fry pans and coated cookware – 90 (ninety days)

All warranties cover normal use and service only and are void if the product has been damaged by accident, neglect, improper use or other causes not arising out of defects in materials or workmanship. The Vollrath Company shall not be liable for loss of use of the product or other incidental or consequential costs, expenses or damage incurred by the purchaser.

Warranty work must have prior approval from The Vollrath Company L.L.C.

## **Induction Range Warranty Information**

The Vollrath Company will warranty the Intrigue™ Induction Range for a period of (1) one-year in accordance with the policy stated above. Any damages from improper use, abuse or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

### **WARNING**

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.