



# Operating and Safety Instructions

ENGLISH

## World Wide Induction Ranges

Model	Description	Voltage	Hz	kW	Plug
6954701	Countertop - Dual, Front-to-Back	208 - 240	50/60	3.3 - 3.8	US/CDN
6954702	Countertop - Dual, Front-to-Back	208 - 240	50/60	3.3 - 3.8	Schuko
6954703	Countertop - Dual, Front-to-Back	208 - 240	50/60	3.3 - 3.8	UK
6954704	Countertop - Dual, Front-to-Back	208 - 240	50/60	3.3 - 3.8	China GND

Dual Base Model: 69547

Thank you for purchasing this Vollrath Induction Range. Before operating the unit, read and familiarize yourself with the following operating and safety instructions. **SAVE THE ORIGINAL BOX AND PACKAGING.** Use this packaging 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 matching the nameplate rated voltage.**
- **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.**
- **Handle hot cookware carefully.**
- **Do not place any objects inside the air intake or exhaust panels.**
- **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.**

### FUNCTION AND PURPOSE

This unit is intended to be used with induction-ready cookware (see below) with a flat, ferrous base measuring 11.4 cm to 26 cm wide.

#### INDUCTION READY COOKWARE

- Ferrous stainless steel
- Iron
- Cast iron

#### UNSUITABLE COOKWARE

- Cookware with a base less than 11.4 cm
- Pottery, glass, aluminum, bronze or copper cookware
- Cookware with any type of footed base

### INSTALLATION

This unit is to be used on a flat, level surface. The unit is not designed to be enclosed or built into any area.

**IMPORTANT:** There must be a minimum of 10 cm between the induction range and any surrounding surface to allow sufficient airflow around the unit. Blocking the airflow could overheat the unit.

**BEFORE USING YOUR  
INDUCTION RANGE**

- As a precaution, persons using a pacemaker should stand back 30 cm from an operating unit. Studies have shown that the induction element will not disrupt a pacemaker.
- The cooking surface is made of a strong, non-porous material. However, should it crack or break, stop using and immediately unplug the unit.
- Do not place spoons, kitchen utensils, pan lids or other small objects on the cooking surface while the unit is operating. They may become hot. The unit is equipped with a “small object detection” feature to prevent small objects from accidentally heating if placed alone on the cooking surface. However, if they are placed on the cooking surface with a suitable piece of cookware that activates the unit, the smaller object may also become hot.

**WARNING****BURN HAZARD**

**The cooking surface gets very hot. Hot surfaces and hot cookware can burn skin. Allow the induction range and any cookware to cool before handling.**

- Keep all credit cards, driver licenses and other items with a magnetic information strip away from the unit. The unit's magnetic field will damage the information on these strips.

**OPERATION**

1. Place the induction range on a flat, level surface.
2. Plug the power cord into a grounded electrical outlet with the matching 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 unit, immediately unplug the unit and wipe up any liquid. The liquid could enter the electrical compartment and cause an electrical shock.**

- 3. Place induction-ready cookware containing food in the center position of a hob.

**IMPORTANT:** Do not pre-heat empty cookware. Because of the speed and efficiency of the induction range, cookware can very quickly overheat and be damaged.

**IMPORTANT:** 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.

- 4. Press the ON/OFF button. The power level display will light.

**WARNING****BURN HAZARD**

**Induction ranges heat extremely fast, much faster than most other types of stovetops or ranges. Be very careful when adding food to pre-heated oil, liquid or other food already in the cookware. Hot food and liquids can burn skin.**

- The unit is equipped with an “over-heating protection” feature. If the temperature of the cooking surface becomes too hot, the unit will turn off. The display will flash “F2” to indicate the unit is in “over-heating protection” mode. After the unit has cooled, turn the hob on and if “F2” 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 from the cooking surface for more than five minutes will cause the unit to automatically turn off. Removing cookware for less than five minutes will not interrupt operation of the unit.

**USING THE FRONT CONTROL PANEL**

Dual Hob Front Control Panel

**Adjusting the power/temp**

1. Press the ON/OFF button to turn on the unit. The Power LED to the right of the POWER/TEMP button will illuminate. When induction-ready cookware is placed on the range, the display will remain "steady on" with a value. This indicates the unit is heating.
2. Press the POWER/TEMP button to choose a cooking power level (1 – 100) or an approximate temperature (100° – 400° F) or press again for (60° – 210° C). Press the up or down arrow to increase or decrease the power level or temperature.

**Activating the Timer**

1. Press the TIMER button. The display will show "1" with a flashing dot in the lower right corner. The LED to the right of the POWER/TEMP button will turn off.
2. Press the up or down arrow to set the timer from 1 to 180 minutes.
3. When the timer cycle is complete, the unit will turn off.
4. To cancel the timer, press the ON/OFF button. The timer will turn off. The unit will turn off.

**CLEANING**

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

1. Unplug the unit and let it completely cool.

**WARNING**
**BURN HAZARD**

**The cooking surface gets very hot. Hot surfaces and hot cookware can burn skin. Allow the induction range and any cookware to cool before handling.**

**WARNING**
**ELECTRICAL SHOCK HAZARD**

**Do not spray water or cleaning products. Liquid could enter the electrical compartment and cause a short circuit or electric shock.**

2. Wipe the unit exterior with a clean damp cloth.
3. Do not use abrasive materials, scratching cleansers or souring 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**

If	It might be caused by	Course of Action
The unit turned off after five minutes.	There is not a pot/pan on the induction range 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 page 1 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 page 1 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.

## REPAIR

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

### **VOLLRATH EUROPE – UK SERVICE AGENT**

#### **FEM**

10 Carron Place  
Kelvin Industrial Estate  
East Kilbride  
Glasgow  
G75 0YL  
Tel: 01355 244 111  
Fax: 01355 241 471  
Email: [service@fem.co.uk](mailto:service@fem.co.uk)

### **VOLLRATH EUROPE SERVICE AGENT**

#### **Catequip/Catserv**

19, rue de la Paix  
10320 Bouilly (France)  
Tel: 33 325 40 36 40  
Fax: 33 325 40 36 45  
[www.catequip.com](http://www.catequip.com)  
Email: [vollrath-service@catserve.fr](mailto:vollrath-service@catserve.fr)

### **FOR WARRANTY INFORMATION**

Please call the telephone number located on the bottom of the unit.

### **REPLACEMENT PARTS**

- 69561 Induction Cord, NEMA, 6-20P
- 69562 Induction Cord, Schuko CEE7-7, EUI-16P, Black
- 69563 Induction Cord, UK2-15P (BS 546A, Right Angle, Black)



*Setting  
the Standard™*

#### **Vollrath Europe – UK Service Agent**

**FEM**  
10 Carron Place  
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