ENGLISH

VOLLRATH®

Outperform every day.™

Operator's Manual

COUNTERTOP INDUCTION WOK
DROP-IN INDUCTION WOK

Drop-In Model shown with accesory kit - purchase separately.

Countertop Model.

Item	Description	Dimensions	Voltage	Hz	kW	Amps	Plug
6958301	Induction Wok	17" x 20-1/8" x 8-1/4" (43.2 x 51.1 x 21 cm)	208 - 240	50/60	3.0 - 3.5	14.6	6-20P
6958302	Induction Wok	17" x 20-1/8" x 8-1/4" (43.2 x 51.1 x 21 cm)	208 - 240	50/60	3.0 - 3.5	14.6	SCHUKO
6958303	Induction Wok	17" x 20-1/8" x 8-1/4" (43.2 x 51.1 x 21 cm)	208 - 240	50/60	3.0 - 3.5	14.6	UK
6958304	Induction Wok	17" x 20-1/8" x 8-1/4" (43.2 x 51.1 x 21 cm)	208 - 240	50/60	3.0 - 3.5	14.6	CHINA
6958305	Induction Wok	17" x 20-1/8" x 8-1/4" (43.2 x 51.1 x 21 cm)	208 - 240	50/60	3.0 - 3.5	14.6	AU

NOTE: To use unit as a drop-in, please referance Accessory Kit (Item 6958301-DI) installation instructions sheet located at vollrathfoodservice.com.

Thank you for purchasing this Vollrath Induction Wok. 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.

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.

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

- 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 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 the wok and immediately unplug the unit.
- Do not leave an empty pan on an operating unit.
- 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.

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. (Example- use only shielded interface cables when connecting to computer or peripheral devices).

Function and Purpose

This Induction Wok is intended to be used with most standard 14" carbon steel wok pans. It is designed to work with Vollrath's 14" wok pan item number 58814 (included). It is intended for use in commercial foodservice operations only. It is not intended for household, industrial or laboratory use.

Installation Countertop Model

Clearance Requirements

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

- Do not install in areas where other equipment can exhaust directly into the Induction Wok.
- A minimum of 4" (10 cm) of space round all sides of the Induction Wok and any surrounding surface.
- The maximum intake temperature must not exceed 110ºF (43ºC). Temperatures are measured in ambient air while all appliances in the kitchen are in operation.
- Under the Induction Wok, a distance equal to the height of the feet of the Induction Wok.

1. Place the Induction Wok on a flat, hard stable surface. It must not be placed on a soft surface that could restrict airflow to the bottom of the unit.
2. Plug the power cord into a grounded electrical outlet with the matching nameplate rated voltage.

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.

Installation Drop-In Model

Additional Installation Instructions

Create the control box cutout.

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

- Do not install in areas where other equipment can exhaust directly into the Induction Wok
- A minimum of 4" (10 cm) of space round all sides of the Induction Wok and any surrounding surface.
- The maximum intake temperature must not exceed 110ºF (43ºC). Temperatures are measured in ambient air while all appliances in the kitchen are in operation.
- Under the Induction Wok, a distance equal to the height of the feet of the Induction Wok.

1. Attach the 15-pin control cable to the connection on the base of the wok unit. Hand tighten both screws on the cable to secure it to the unit.
2. Follow this same procedure to attach the 15-pin control cable to the control box after running the control cable under the counter.

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3. Insert the Induction Wok into the cutout.
4. Plug the power cord into a grounded electrical outlet with the matching nameplate rated voltage.

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

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

Burn Hazard.
Do not touch cookware, heating surface, food, or liquid while heating.

Hot food and liquids can burn skin. Induction heating surfaces heat rapidly. Use caution when adding food to pre-heated oil, liquid, or other food already in the cookware.

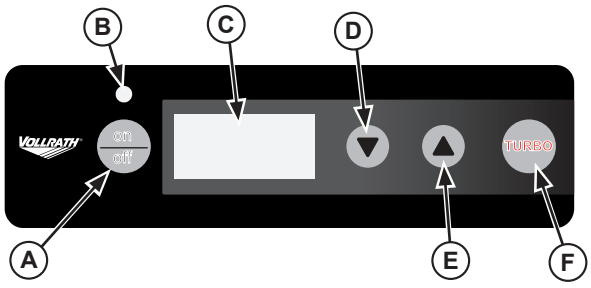
1. Place the included 14" carbon steel wok in the center of the heating surface.
2. Place oil or food in the wok.

NOTICE: Do not heat empty cookware. Because of the speed and efficiency of the induction range, cookware can quickly overheat and be damaged.

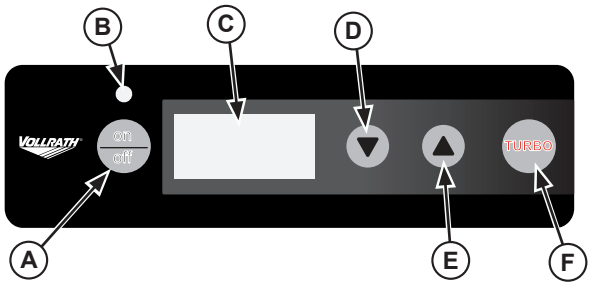
NOTICE: Do not drop cooking utensils or other objects onto the cooking surface. The strong, non-porous surface can break. The warranty does not cover this type of abuse.

3. Press the ON/OFF button. The Power LED will illuminate. The Induction Wok will default to power level 50, or the power level setting the last time the wok was used.

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



Countertop Control Shown



Remote Control Box Panel Shown

- (A) **ON/OFF button -** Press to turn unit ON/OFF.
- (B) **Power LED -** Illuminates when the power is ON.
- (C) **Display panel -** Displays the power level.
- (D) **Down button -** Press to decrease the power level.
- (E) **Up button -** Press to increase the power level.
- (F) **Turbo button -** Press to rapidly change the power to the highest setting.

Adjusting the Power

1. Press the Up button or Down button to increase or decrease the power level.
2. To rapidly set the highest power level (100) press the Turbo button.

Turning Off the Induction Wok

Press and hold the Power button until the Power LED is no longer illuminated. The fan will run for approximately 10 minutes to help cool the Induction Wok. The Display will show "HOT" until the heating surface has cooled.

Over Heat Protection

The unit is equipped with an "over-heating protection" feature. If the temperature of the heating surface becomes too hot, the unit will stop heating. The display will flash "F2" to indicate the unit is in "over-heating protection" mode. See Troubleshooting for more information.

Cleaning

⚠ 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.

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.
Do not touch cookware, heating surface, food, or liquid while heating.

Hot food and liquids can burn skin. Induction heating surfaces heat rapidly. Allow the heating surface to cool before handling.

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

1. Let the unit cool until the Display no longer shows “HOT” and unplug the unit.
2. Wipe the exterior of the induction wok with a clean damp cloth.

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

NOTICE: Do not spray controls or outside of unit with liquids or cleaning agents.

3. 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 power level is flashing in the display window.	There is not a pan on the heating surface.	Place an induction ready wok pan on the heating surface.
The unit turned off after 10 minutes.	There is not a pan on the heating surface.	Place an induction ready wok pan on the heating surface.
The unit is on, but not heating. **F-9** (Bad Pan - F9)	The wok pan may be too small or may not be induction-ready.	Make sure the wok pan is induction ready. See the **FUNCTION and PURPOSE** of this manual.
The unit suddenly stopped working.The digital display is flashing one of the following error messages:		Remove cookware. Let cooking surface cool. Clear any obstructions to the air intake. When the overheat condition has cleared, the unit will return to normal function.
F-2 (Too Hot - F2)	The overheat-protection feature may have activated.	
F-8 (Bad Flow - F8)	The unit may be too close to an external heat source or the air intake may be restricted.	
F-4 (Heatsink - F4)	The overheat-protection feature may have activated.	
F-5 (Heat Therm - F5)	The overheat-protection feature may have activated.	

Service and Repair

There are no user serviceable parts within this appliance. 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 Service from the list below.

VOLLRATH Technical Service • 1-800-628-0832 • 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.

www.vollrath.com

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