

Operator's Manual

FOODSERVICE INDUCTION RANGE/WARMER

mirage® cadet



Model	Description	Voltage	HZ	Watts	Plug
59300	Countertop (US Only)	120	50/60	1800	5-15P
59310	Countertop (Canada Only)	120	50/60	1440	5-15P

Thank you for purchasing this Vollrath Induction Range. 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 or damage the equipment.

Important Safeguards

To reduce risk of injury or damage to the unit:

- Read all instructions before using the appliance.
- Plug only into grounded electrical outlets matching the nameplate rated voltage.
- Each outlet requires a separate circuit. Do not use extension cords, power strips or surge protectors with this unit.
- 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.
- Do not leave an empty pan on an operating unit.
- Unit should only be used in a flat, level position.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- Do not touch the cooking surface. It remains hot after the unit is turned off.
- The use of attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use appliance for other than intended use.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove from wall outlet.
- Do not spray controls or outside of unit with liquids or cleaning agents.
- To protect against electrical shock do not immerse cord or plug in water. Keep cord away from heated surface. Do not let cord hang over edge of table or counter.
- Do not place on or near a hot gas or electric burner or in a heated oven.

- 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 place any objects inside the air intake or exhaust panels.
- Do Not Cook on Broken Cook-Top - If cook-top should break, cleaning solutions and spill overs may penetrate the broken cook-top and create a risk of electrical shock.
- Clean Cook-Top with Caution - If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce noxious fumes if applied to hot surface.
- Do not place weight on the control knob.
- SAVE THESE INSTRUCTIONS.

FUNCTION AND PURPOSE

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

INDUCTION READY COOKWARE

- Ferrous stainless steel
- Iron
- Cast iron

UNSUITABLE COOKWARE

- Cookware with a base less than 4-1/2" (11.4 cm)
- Pottery, glass, aluminum, bronze or copper cookware
- Cookware with any type of footed base

NOTE:

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

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 range/warmer and any surrounding surface. There must be 1/2" (2 cm) between the bottom of the induction range/warmer 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 range/warmer 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. Induction units are to use a separate dedicated circuit.



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.	

- Place the induction-ready cookware containing food in the center position of a heating surface.

NOTE:

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

NOTE:

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.

- Press the ON/OFF button. The DISPLAY panel will show a power level or the HEAT DISPLAY LED will light. When an induction ready cookware pan is placed on the heating surface, the DISPLAY panel will remain on, or the HEATING LED will illuminate. This indicates the unit is heating.

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

Units with DISPLAY panels are 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 “F5” or “F6” to indicate the unit is in “over-heating protection” mode. After the unit has cooled, turn the cooking surface on and if “F5” or “F6” 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 ten minutes will cause the unit to automatically turn off. Removing cookware for less than ten minutes will not interrupt operation of the unit.

All units will start in Power Mode when turned on first time.

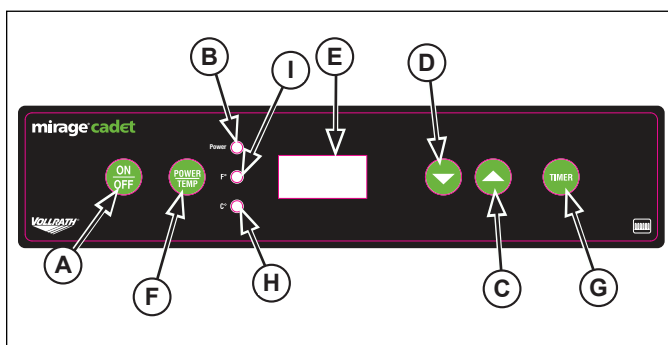


Figure 1. Features and Controls Clamp Base Model.

- ON/OFF button. Press to turn unit on. The Power LED and the three (3) digit DISPLAY panel will illuminate when switched on.
- POWER on LED light. Illuminates when the power is switched on. This light will blink until induction-ready cookware is detected. Once induction cookware is detected the light will remain on.
- UP button. Used to increase the power level or time depending upon the mode selected.
- DOWN button. Used to decrease the power level or time depending upon the mode selected and model.
- DISPLAY panel. This displays the power level, temperature, timer time or an error code, depending upon the mode selected and the model.
- POWER/TEMP button. Pushing the Power/Temp button toggles between the three (3) LED lights and functions: Power control, Temperature control in °F, Temperature control in °C.
- TIMER button. Used to switch on and start the timer function.
- °C LED light. Illuminates when the temperature in being displayed in degrees Centigrade.
- °F LED light. Illuminates when the temperature in being displayed in degrees Fahrenheit.

ADJUSTING THE POWER AND TEMPERATURE

- Press the ON/OFF button to turn on the unit.
- Place induction-ready cookware on the range/warmer. A number will remain “steady on” units with a DISPLAY panel. The HEATING LED will illuminate on units with HEAT RANGE and TEMPERATURE LED lights.
- To adjust the cooking power level from 1-20, press the up button or down button.
- Press the POWER/TEMP button a to choose an approximate temperature 100°F – 400°F. Press the POWER/TEMP button a second time to choose an approximate temperature 40°C – 210°C.
- Press the UP button or DOWN button to increase or decrease the power/heat level or temperature. Press the UP button or DOWN button to increase or decrease the power/heat level or temperature.
- Press the ON/OFF button to turn off the unit.

Activating the Timer

- Press the TIMER button. The DISPLAY will show “1” with a flashing dot in the lower right corner.
- Press the UP or DOWN button to set the timer from 1 to 180 minutes. The timer can be can only be set in full minute increments.
- When the timer cycle is complete, the unit beeps three (3) times and will turn off.
- To cancel the timer, press the timer button (G) or the ON/OFF button.(A) The timer will turn off and the unit will return to the power or temperature mode.

CLEANING

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

	WARNING Burn Hazard. Do not touch cookware, heating surface, food, or liquid while heating.
Hot food and liquids can burn skin. Induction heating surfaces heat very rapidly. Allow the heating surface to cool before handling.	

	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.	

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.

SHORT POWER SUPPLY CORD INSTRUCTION

a) A short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

c) If a longer detachable power-supply cord or extension cord is used

1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and
2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

TROUBLESHOOTING

Problem	It might be caused by	Course of Action
The unit turned off after 10 minute(s) depending upon the unit.	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.	Verify 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.	Verify 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. The cookware may be too small or may not be induction-ready.	Remove cookware. Let cooking surface cool. Verify the pot/pan is induction ready. See the FUNCTION and PURPOSE Section of this manual.
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.

SERVICE AND 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. Do not send units directly to the Vollrath Company. Please contact the qualified professional repair service listed below.

VOLLRATH Induction Repair Service • 1-800-825-6036 (USA) or www.vollrathco.com

When contacting the Authorized Professional Service Center, please be ready with the model number, serial number, and proof of purchase showing the date the unit was purchased.

ENGLISH

INDUCTION RANGE WARRANTY INFORMATION

The Vollrath Company will warranty the induction ranges covered in this manual for a period of one (1) year in accordance with the policy stated above. 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.

WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

The Vollrath Company LLC warrants the products it manufactures and distributes against defects in materials and workmanship for a period of one year, except as specifically provided below. The warranty runs 12 months from the date of original installation. (End user receipt)

1. Refrigeration compressors – The warranty period is 5 years.
2. Replacement parts – The warranty period is 90 days.
3. Fry pans and coated cookware – The warranty period is 90 days
4. EverTite™ Riveting System – The warranty covers loose rivets only, forever.
5. Cayenne® Heat Strips – The warranty period is 1 year plus an additional 1 year period on heating element parts only.
6. Mirage® Pro, Ultra and Professional Induction Ranges – The warranty period is 2 years.
7. Mirage®, Mirage® Cadet and Commercial Induction ranges – The warranty period is 1 year.
8. ServeWell® Induction Workstations – The warranty period is one year on the workstation table and 2 years on induction hobs.
9. Slicers – The warranty period is 10 years on gears and 5 years on belts.
10. Mixers – The warranty period is 2 years.
11. Extended warranties are available at the time of sale.
12. Boxer Mixers – 1 Year exchange Warranty.
13. Vollrath – Redco products – The warranty period is 2 years.
14. Optio / Arkadia product lines – The warranty period is 90 days.
15. All non-stick products (i.e. fry pans and surfaces) are 90 days for the non stick surfaces.

All products in the Jacob's Pride® collection, including the following, have a lifetime warranty:

- NSF Certified One-Piece Dishes
- NSF Certified Spoodle® Utensils
- NSF Certified Heavy-Duty Spoons with Ergonomic Handle
- NSF Certified Heavy-Duty Basting Spoons
- Heavy duty Turners with Ergonomic handle
- One-Piece Tongs*
- Heavy-Duty One-Piece Ladles*
- Nylon Handle Whips
- One-Piece Skimmers
- Tribute®, Intrigue®, and Classic Select® Cookware*

*Jacob's Pride® warranty does not cover Kool-Touch®, non stick coatings and silicone handles.

Items sold having no warranty:

- Meat Grinder Knives
- Light Bulbs in Convection Ovens and Hot Food Merchandiser
- Oven Door Seals
- Oven Door Glass
- Hot Food Merchandisers / Display Case Glass
- Calibration and set up of gas equipment
- Slicer / Dicer blades (table top food prep) – Redco and Vollrath

THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE

As The Vollrath Company LLC's only responsibility and the purchaser's only remedy, for any breach of warranty, The Vollrath Company LLC will repair or, at its option, replace the defective product or part without charge, except as otherwise provided below:

- For refrigeration compressors and the second year of the warranty on Cayenne® Heat Strips and mixers, The Vollrath Company LLC will provide the repaired or replacement part only; and the buyer will be responsible for all labor charges incurred in performing the repair or replacement.
- To obtain warranty service, the buyer will be responsible to return to The Vollrath Company LLC any product (other than gas equipment that is permanently installed) weighing less than 110 lbs. or located outside of a 50-mile radius of a certified technician designated by The Vollrath Company LLC to perform warranty repairs. If a Vollrath Technician cannot be contacted check the website for service contact points. (Please refer to the Product Catalogue for weights and sizes of product)
- No remedy will be available for products that have been damaged by accident, carelessness, improper installation, lack of proper setup or supervision when required, neglect, improper use, installation or operation contrary to installation and operating instructions or other causes not arising out of defects in materials or workmanship. At the buyer's request, The Vollrath Company LLC will repair and or replace such products at a reasonable cost.
- No remedy will be available for slicers where blade has not been sharpened (Refer to owner's manual for sharpening instructions)
- No remedy will be available for mixers damaged by changing gears while unit is running or overloading, in either case as determined by a Vollrath Certified Technician
- Warranty work must be authorized in advance by The Vollrath Company LLC. See the operating and safety instructions for each product for detailed warranty claim procedures.
- No remedy will be available for product returned and found to be acceptable to the product specification.
- No remedy will be available under any warranty not registered as required below.

LIMITATION OF LIABILITY:

THE VOLLRATH COMPANY LLC SHALL HAVE NO LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND, WHETHER BASED UPON NEGLIGENCE OR OTHER TORT, BREACH OF WARRANTY, OR ANY OTHER THEORY.



On all warranty calls, the following process and information is required:

- All warranty claims will start with a call to Vollrath Technical Service support line.(800-628-0832).
- A technical support professional will work to diagnose the issues, and provide the details for the service solution.
- Name and phone number of person calling
- Business name, street address, city, state/province and zip
- Model and serial number
- Date of purchase and proof of purchase (Receipt)
- Name of dealer where unit was purchased

NOTE: Vollrath will not accept products sent without the proper procedure being followed.

TO MAKE A CLAIM FOR ANY REMEDY UNDER THIS WARRANTY, YOU MUST REGISTER YOUR WARRANTY.

ONLINE: Register your warranty on-line now at www.Vollrathco.com

NO WEB ACCESS: If you do not have access to the web, kindly register by completing the warranty registration form and faxing it to The Vollrath Co. LLC office in the country of purchase.

WARRANTY REGISTRATION															
BUSINESS NAME															
KEY CONTACT NAME										EMAIL					
STREET ADDRESS															
CITY					STATE/PROVINCE					ZIP CODE					
COUNTRY					PHONE					FAX					
MODEL										ITEM NUMBER					
SERIAL NUMBER						-									
OPERATION TYPE															
☐ Limited Service Restaurant				☐ Full Service Restaurant				☐ Bars and Taverns				☐ Supermarket			
☐ Convenience Store				☐ Recreation				☐ Hotel/Lodging				☐ Airlines			
☐ Business/Industry				☐ Primary/Secondary School				☐ Colleges/University				☐ Hospitals			
☐ Long-Term Care				☐ Senior Living				☐ Military				☐ Corrections			
REASON FOR SELECTING OUR PRODUCT															
☐ Appearance				☐ Full Service Restaurant				☐ Availability				☐ Sellers Recommendation			
☐ Ease of Operation				☐ Versatility of Use				☐ Price				☐ Brand			
WOULD YOU LIKE TO RECEIVE OUR FULL-LINE CATALOG AND REMAIN ON OUR MAILING LIST?												☐ Yes		☐ No	



www.vollrathco.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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