

## Cayenne<sup>®</sup> Heavy-Duty Induction Ranges

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 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.

#### **To reduce risk of injury or damage to the equipment:**

- 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.
- Do not place weight on the control knob or knob guard.



912HIMC



912HIDC



924HIMC



924HIDC

Item No.	Description	Voltage	Watts per Hob	Plug
912HIMC	Two Hob, Manual Controls	208-240V	2500-2900	NEMA 6-30P*
912HIDC	Two Hob, Digital Controls			
924HIMC	Four Hob, Manual Controls			NEMA 2 x 6-30P**
924HIDC	Four Hob, Digital Controls			

\*One dedicated circuit with a single outlet is required per 2 hobs.

\*\*Two separate dedicated circuits with a single outlet per 2 hobs is required

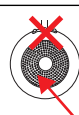
### FUNCTION AND PURPOSE

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



#### **NOTICE: Equipment Damage Hazard**

Not intended for use with aluminum pans with a metal disk on the bottom. Under high heat, the metal disk will separate from the pan. These pans may damage your unit and void your warranty.

- 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

## 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.

## INSTALLATION

1. Install and secure the legs to the base of the unit.
2. Place the induction range/warmer on a flat, stable surface at a suitable and safe height.
3. Level the equipment using the adjustable feet.

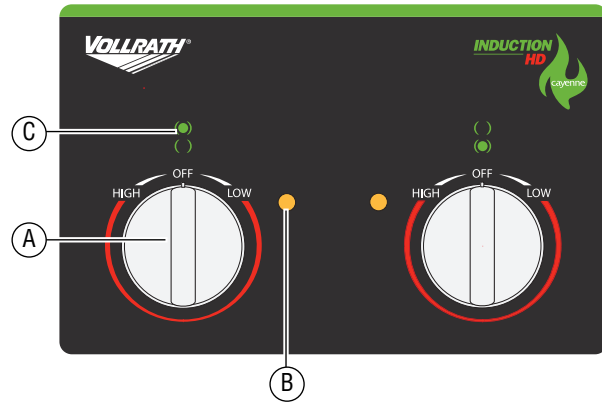
**NOTICE: This unit is not designed to be enclosed or built into any area. There must be a minimum of 4" (10 cm) of space between the rear of the induction warmer and any surrounding surface. Sufficient airflow must be allowed around the unit. Blocking the airflow could cause the unit to overheat.**

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. Induction units are to use a separate dedicated circuit.**

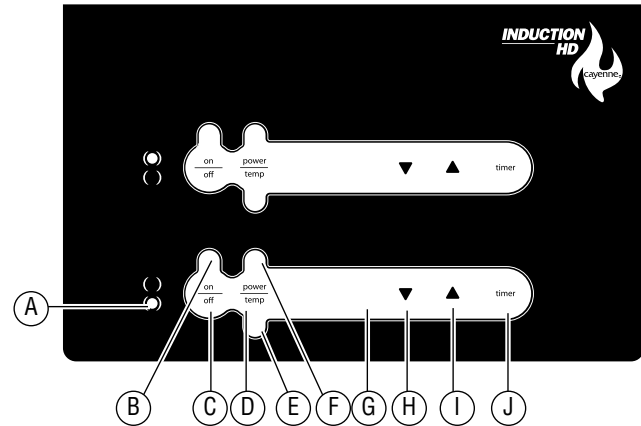
## FEATURES AND CONTROLS

### Manual Control Models




- A Control Knob.** Controls the amount of heat transferred to the induction-ready cookware.
- B Indicator LED Light.** Illuminates steady when an induction-ready pan is on the hob and the control knob is between the low to high range. Blinks 1 time per second when no pan or a non-induction-ready pan is on the hob.
- C Hob Location.** Shows which hob the control is operating.
- D Knob Guard (not shown).** Helps protect the control knob from damage.


### Digital Control Models



- A Hob Location.** Shows which hob the control is operating.
- B On LED Light.** Illuminates when the power is switched on.
- C On/Off Button.** Turns unit on. An LED above the control illuminates when switched on.
- D Power/Temp Button.** Changes the mode and display panel from Power to Temperature.
- E Temperature LED Light.** Illuminates when the unit is in the Temperature mode.
- F Power LED Light.** Illuminates when the unit is in the Power mode.
- G Display Panel.** Displays the power level or time depending on the mode selected and the model.
- H Down Button.** Decreases the power level or time depending on the mode selected and the model.
- I Up Button.** Increases the power level or time depending on the mode selected and the model.
- J Timer Button.** Switch on and starts the Timer function.

## OPERATION

	<b>WARNING</b> <b>Electrical Shock Hazard</b> 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.	

	<b>CAUTION</b> <b>Burn Hazard</b> 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.	

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

**NOTICE: 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.**

### Manual Control Models

1. Place the induction-ready cookware containing food in the center of the hob(s) to be used.
2. Rotate the control knob to the desired setting. The indicator LED light illuminates steady when an induction-ready pan is on the hob and the control knob is set between the “low” to “high” range. The indicator LED light blinks when no pan or a non-induction-ready pan is on the hob and the control knob is set between the “low” to “high” range.
3. When the cooking or heating is complete, rotate the control knob to the “off” position and remove the cookware.
4. Clean the equipment after each use. Follow the CLEANING section in this manual.

### Digital Control Models

#### Adjust the Power and Temperature


1. Place the induction-ready cookware containing food in the center of the hob(s) to be used.
2. Press the On/Off button to turn on the hob. When induction-ready cookware is placed on the range, the display remains steady with a value. This indicates the unit is heating. Models with two heating surfaces have separate On/Off buttons for each heating surface.
3. Press the Power/Temp button (to choose a cooking power level (1 – 100) or an approximate temperature (100° – 400° F). The power LED light illuminates when the unit is in the Power mode. The temperature LED light illuminates when the unit is in the Temperature mode.
4. Press the Up button or the Down button to increase or decrease the power level or temperature.


#### Activate the Timer

1. Press the Timer button. The display shows “1” with a flashing dot in the lower right corner.
2. Press the Up button or the Down button to set the timer from 1 to 180 minutes.
3. When the timer cycle is complete, the unit turns off.
4. To cancel the timer, press the power/temp button. The timer turns off and the unit returns to the Power or Temperature mode.

## CLEANING

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

	<b>WARNING</b> <b>Electrical Shock Hazard</b> 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.	

	<b>CAUTION</b> <b>Burn Hazard</b> 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.	

1. Unplug the unit and let it completely cool.
2. Wipe the unit exterior with a clean damp cloth.

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

3. Thoroughly wipe off any mild soap or chemical cleaners.

**NOTICE: Residue could corrode the surface of the unit.**

## TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
The unit turned off after 10 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 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.

## Error Codes

**Digital Control:** The display will show an error code.

**Manual Control:** The LED light will be off for 2 seconds and then will blink rapidly.

Error Message		Might be Caused By	Course of Action
Digital Control	Manual Control		
The digital display lights are flashing.	1 blink every second	There is not cookware on range or the cookware is too small.	Place induction-ready cookware on the heating surface. Make sure the pot/pan is induction ready. See the FUNCTION AND PURPOSE Section of this manual.
F9	9 blinks per second	The cookware may not be induction ready.	Make sure the pot/pan is induction ready. See the FUNCTION AND PURPOSE Section of this manual.
F2	2 blinks per second	The overheat-protection feature may have activated.	Remove cookware. Let cooking surface cool. Clear any obstructions to the air intake.
F8	8 blinks per second	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.
F4	4 blinks per second	The overheat-protection feature may have activated.	Remove cookware. Let cooking surface cool. Clear any obstructions to the air intake.
F5	5 blinks per second	The overheat-protection feature may have activated.	Remove cookware. Let cooking surface cool. Clear any obstructions to the air intake.
HOT	N/A	No defect. Indicates the cooking surface is hot after a heating cycle has completed.	Restart with pan on surface. Allow time for the cooking surface to cool.

## SERVICE AND REPAIR

Serviceable parts are available on [Vollrath.com](http://Vollrath.com).

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 Services for instructions.

When contacting Vollrath Technical Services, 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 the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date 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.

For complete warranty information, product registration and new product announcement, visit [www.vollrathfoodservice.com](http://www.vollrathfoodservice.com).



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### The Vollrath Company, L.L.C.

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Customer Service: 800.628.0830  
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### Technical Services

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Induction Products: 800.825.6036  
Countertop Warming Products: 800.354.1970  
Toasters: 800-309-2250  
All Other Products: 800.628.0832