



Outperform every day.™

ENGLISH

Operator's Manual

MIRAGE® BUFFET INDUCTION WARMERS



Item	Model	Description	Dimensions	Voltage	Hz	Watts	Amps	Plug
5950275	59502XX	Countertop Buffet Induction Warmer - Black	16" x 16" x 3" (40.6 x 40.6 x 7.6 cm)	120	50/60	300	2.5	5-15P
595027502				1.3			Schuko	
595027503							UK	
595027504							China	
595027505							Australia	
5950280	59502XX	Countertop Buffet Induction Warmer - Natural	16" x 16" x 3" (40.6 x 40.6 x 7.6 cm)	120	50/60	300	2.5	5-15P
595028002				1.3			Schuko	
595028003							UK	
595028004							China	
595028005							Australia	
59502DW	59502DW	Drop-in Buffet Induction Warmer	16" x 16" x 3" (40.6 x 40.6 x 7.6 cm)	120	50/60	300	2.5	5-15P
59502DW02				1.3			Schuko	
59502DW03							UK	
59502DW04							China	
59502DW05							Australia	



Thank you for purchasing this Vollrath Induction Warmer. 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: 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.

- Plug only into grounded electrical outlets matching the nameplate rated voltage.
- 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 license 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 heating surface. It remains hot after the unit is turned off.
- 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.

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 unit is intended to hold heated prepared food at serving temperatures. It is intended for use in commercial foodservice operations only. It is not intended for household, industrial or laboratory use. This unit is intended to be used with induction-ready serving vessels.

INDUCTION READY SERVING VESSEL

- Flat base measuring 4-1/2" (11.4 cm) to 10-1/4" (26 cm) wide
- Ferrous stainless steel
- Iron
- Cast iron

UNSUITABLE SERVING VESSEL

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

COUNTERTOP WARMER INSTALLATION



CLEARANCE REQUIREMENTS

- This unit is not designed to be enclosed or built into any area. There must be a minimum clear space of :
 - 4" (10 cm) between the back of the warmer and any surrounding surface
 - 2" (5.1 cm) between the sides of the warmer and any surrounding surface
 - Under the warmer, a distance equal to the height of the feet of the warmer.
- Sufficient airflow must be allowed around the unit. Warmer must not be placed on a soft surface that could restrict airflow to the bottom of the warmer. Blocking the airflow could cause the unit to overheat.

INSTALLATION

1. Place the unit on a hard, flat stable surface.
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.

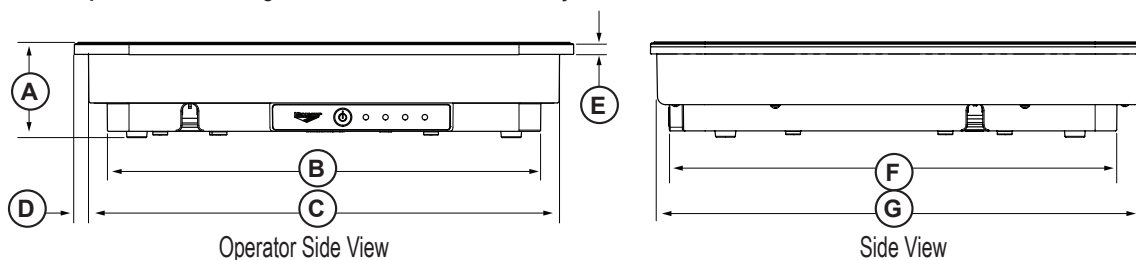
DROP-IN WARMER INSTALLATION

Drop-in Mirage® Buffet Induction Warmers can be installed with the top of the warmer overhanging the countertop or countersunk.

CLEARANCE REQUIREMENTS

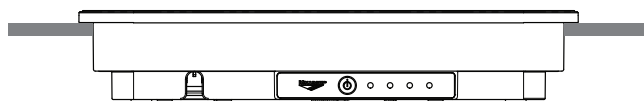
- A minimum of 2" (5 cm) of space between all four sides of the induction warmer and any surrounding surface.
- A minimum 12" (30.5 cm) between the bottom of the induction warmer and any surrounding surface.
- Sufficient airflow must be allowed around the unit. Blocking the airflow could cause the unit to overheat.

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.

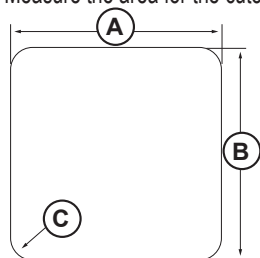


Product Dimensions			
A	3-1/16" (7.8 cm)	F	14-3/8" (36.5 cm)
B	13-7/8" (35.3 cm)	G	15-1/8" (38.4 cm)
C	15-1/8" (38.4 cm)		
D	1/8" (3.2 mm)		
E	3/8" (9.5 mm)		

OVERHUNG INSTALLATION



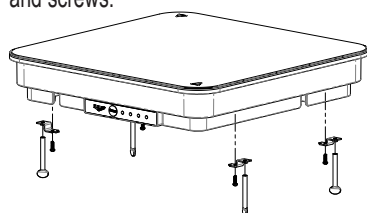
1. Choose a flat, level countertop for the mounting surface.
2. Measure the area for the cutout.



Cutout Dimensions

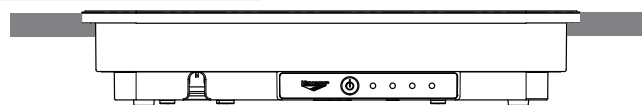
A	15-5/16" (40.5 cm)
B	15-5/16" (40.5 cm)
C	1-3/8" (3.5 cm)

3. Apply sealant to the cutout area to prevent moisture from penetrating the exposed surfaces.
4. Secure the warmer to the countertop using the included four brackets and screws.

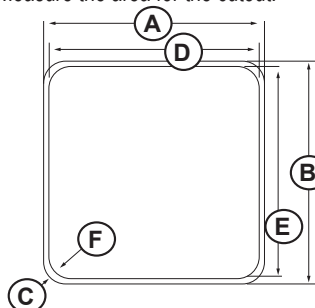


5. Plug the power cord into a grounded electrical outlet with the matching nameplate rated voltage.

COUNTERSUNK INSTALLATION



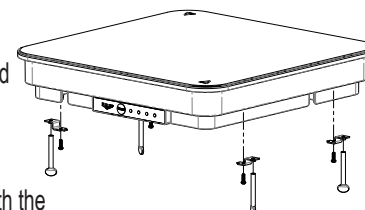
1. Choose a flat, level countertop for the mounting surface.
2. Measure the area for the cutout.



Cutout Dimensions

A	16-1/16" (40.8 cm)
B	16-1/16" (40.8 cm)
C	1-3/4" (4.4 cm)
D	15-5/16" (40.5 cm)
E	15-5/16" (40.5 cm)
F	1-3/8" (3.5 cm)

3. Apply sealant to the cutout area to prevent moisture from penetrating the exposed surfaces.
4. Secure the warmer to the countertop using the included four brackets and screws.
5. Plug the power cord into a grounded electrical outlet with the matching nameplate rated voltage.

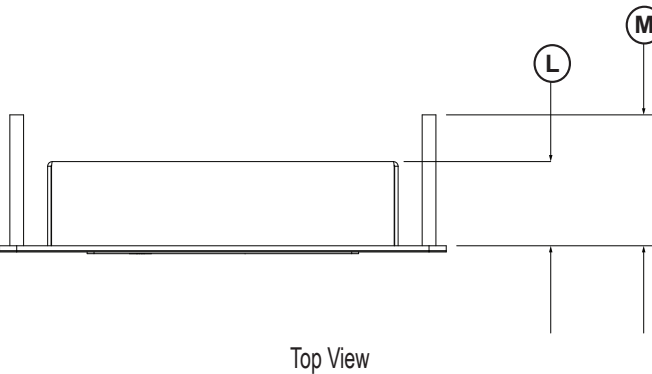
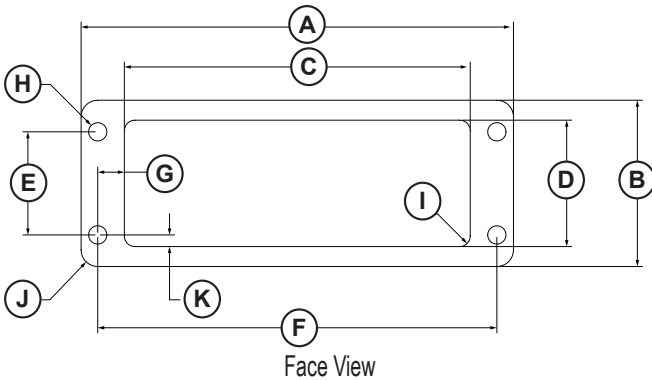


CONTROL BOX INSTALLATION

CLEARANCE REQUIREMENTS

- 4" (10 cm) behind the control box and any surrounding surface.

- Measure the area for the control box cutout.



Dimensions	
A (overall)	5-1/8" (13 cm)
B (overall)	1-15/16" (4.9 cm)
C (cutout)	4-1/8" (10.5 cm)
D (cutout)	1-1/2" (3.8 cm)
E	1-1/4" (3.2 cm)
F	4-3/4" (12.1 cm)
G	5/16" (7.9 mm)
H	Ø 3/16" (4.8 mm)
I	1/8" Radius (3.2 mm)
J	3/16" Radius (4.8 mm)
K	1/8" (3.2 mm)
L	1" (2.5 cm)
M	1-1/2" (3.8 cm)

- Apply sealant to the space between the control box and the mounting surface to prevent moisture penetration.
- Use the included four nuts and screws to secure the control box to the mounting surface.
- Plug the USB cable from the control box into the bottom of the Mirage® Buffet Induction Warmer.

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 serving vessel. Wipe up any liquid with a padded cloth.



CAUTION

Burn Hazard.

Do not touch serving vessel, heating surface, food or liquid while heating.

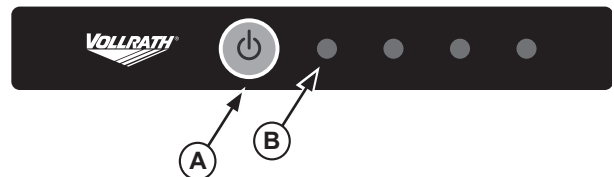
Hot food and liquids can burn skin. Induction heating surfaces heat very rapidly. Use caution when adding pre-heated oil or liquid to other food already in the serving vessel.

- Place the induction-ready serving vessel containing food in the center of the warmer.

NOTICE: Do not pre-heat empty serving vessels. Because of the speed and efficiency of the induction warmer, serving vessels can very quickly overheat and be damaged.

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

- Press the POWER button. The DISPLAY panel will show a power level. When an induction ready serving vessel is placed on the heating surface, the DISPLAY panel will remain on. This indicates the unit is heating.



- (A)** POWER button. Press to turn unit on. The button will illuminate.

- (B)** POWER LEVEL LEDs. Indicate the power level setting.

Power Level	Description	LEDs
1	Low heat	☀ ○ ○ ○
2	Low-medium heat	☀☀ ○ ○
3	Medium-high heat	☀☀☀ ○
4	High heat	☀☀☀☀

Adjusting the Power Level

1. Press the POWER button to turn on the unit.
2. Place induction-ready serving vessel on the warmer.
3. Press the POWER button to increase or decrease the power level.

Suggested Power Level Settings

The ideal power level is dependent on the size and density of the food, desired serving temperature, serving vessel, ambient temperature, etc. The following are general guidelines.

- To use a serving vessel directly on the induction warmer:
 1. Place the serving vessel containing food directly on the induction warmer.
 2. Select a power level to hold the food at serving temperature.
- To use a chafer on the induction warmer:
 1. Place the chafer with water bath on the induction warmer.
 2. Select power level 4 to preheat the water.
 3. When the water reaches the desired temperature, add the food pan containing hot food.
 4. Change the power level setting to a power level to hold the food at serving temperature.

Turning Off the Warmer

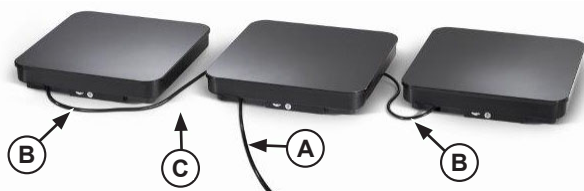
1. Press and hold the POWER button until the unit turns off, at which time the POWER button will no longer be illuminated.

Over Heat Protection

This unit is equipped with an Over Heat Protection feature. If the heating surface becomes too hot, the warmer will stop heating. The four LED power level lights will flash to indicate the Over Heat Protection feature has activated. If the LEDs are flashing, see the Troubleshooting section in this manual.

CONNECTING MIRAGE® BUFFET INDUCTION WARMERS

Connect up to three warmers with the included interconnect cords. The center warmer must be connected to the electrical outlet.



- (A) Power Supply Cord
- (B) Interconnect Cable
- (C) Minimum Clearance: 2" (5.1 cm) between warmers

1. Plug one warmer into a grounded electrical outlet with the matching nameplate rated voltage.
2. Plug one end of the interconnect cable into the side of the warmer connected to the electrical outlet.
3. Plug the other end of the interconnect cable into the operator side of the second warmer.
4. Maintain required clearance between connected warmers.

NOTICE: The induction warmer connected to electrical supply must remain turned on to supply power to side-connected units.

CLEANING

To maintain the appearance and increase the service life, clean your Mirage® Buffet Induction Warmer daily.

	<p>CAUTION</p> <p>Burn Hazard. Do not touch serving vessel, heating surface, food, or liquid while heating.</p>
<p>Hot food and liquids can burn skin. Induction heating surfaces heat very rapidly. Allow the heating surface to cool before handling.</p>	

	<p>WARNING</p> <p>Electrical Shock Hazard. Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.</p>
<p>Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.</p>	

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 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 unit turned off after 10 minutes.	There is not a serving vessel on the induction warmer or the vessel is not induction ready. The induction warmer turned off. This is normal.	Make sure the serving vessel is induction ready. See the FUNCTION AND PURPOSE section of this manual.
The unit is on, but not heating.	The serving vessel may be too small or may not be induction ready.	Make sure the serving vessel is induction ready. See the FUNCTION AND PURPOSE section of this manual.
The Power Level LEDs are flashing.	The overheat-protection feature may have activated.	Remove the serving vessel. Let the unit cool for approximately 15 minutes. When the overheat condition has cleared, the unit will return to normal function.
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 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.

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 for a period of one year, except 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.vollrath.com.



www.vollrath.com

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