



Outperform every day.™

Coming  
Summer  
2018

# Operator's Manual

## Modular Induction Dry Well Drop-ins

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**

- Use only grounded electrical outlets matching the nameplate rated voltage.
- This equipment requires a dedicated circuit.
- Use this equipment in a flat, level position.
- 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 operating equipment. 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 operating equipment. The equipment's magnetic field will damage the information on these strips.
- Do not put water in the well. It is intended to run dry.
- Use only Vollrath induction-ready steam table pans with this equipment. Failure to use Vollrath induction-ready steam table pans may damage equipment and void the warranty.
- Do not spray the controls or outside of equipment with liquids or cleaning agents.
- Do not clean equipment with steel wool.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate if equipment has been damaged or is malfunctioning in any way.



Item No.	Description
FC-6IH-01120	One Well, 120V
FC-6IH-01208	One Well, 208-240V
FC-6IH-02120	Two Well, 120V
FC-6IH-02208	Two Well, 208-240V
FC-6IH-03120	Three Well, 120V
FC-6IH-03208	Three Well, 208-240V
FC-6IH-04208	Four Well, 208-240V
FC-6IH-05208	Five Well, 208-240V
FC-6IH-06208	Six Well, 208-240V

### FUNCTION AND PURPOSE

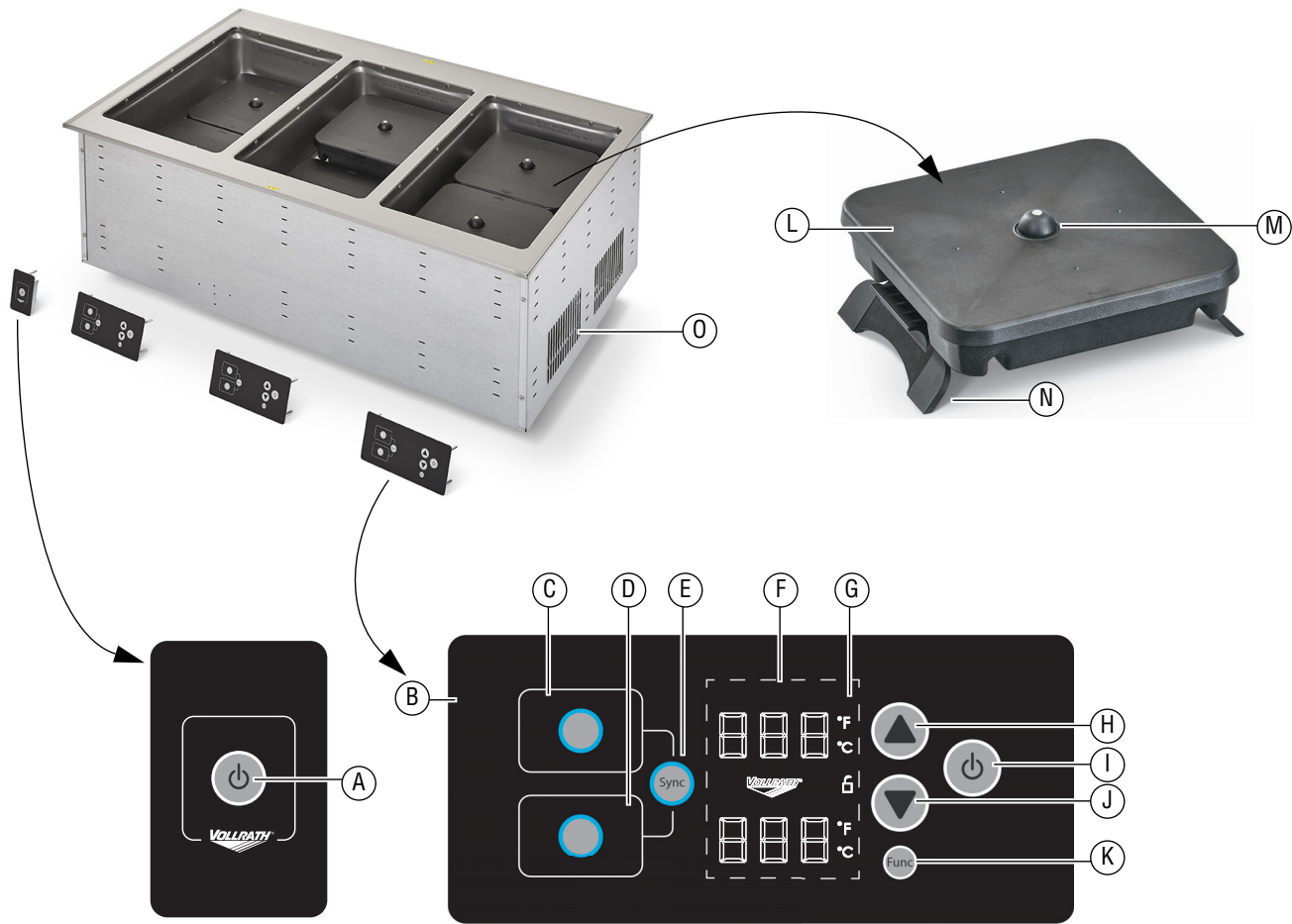
This equipment is intended to hold prepared hot food at proper serving temperatures. It is designed to work with Vollrath induction-ready steam table pans.

Hot food drop-ins are not intended to cook raw food or to reheat chilled food.

This equipment is not intended for household, industrial or laboratory use.

Register your product at [Vollrath.com/registration](http://Vollrath.com/registration) and become eligible to win a free 10" Vollrath Tribute® fry pan.

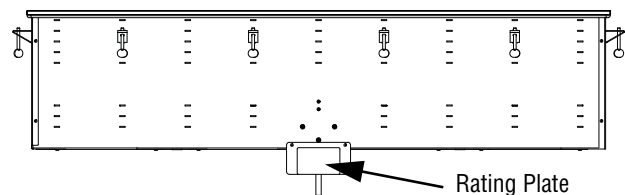
## FEATURES AND CONTROLS



- A Main Power.** Included on only multi-well drop-ins. Turns on power to the drop-in.
- B Individual Well Control Panel.** Controls the induction capsules in each well.
- C Back Induction Capsule.** Selects the back induction capsule.
- D Front Induction Capsule.** Selects the front induction capsule.
- E Sync.** Sets the front and back induction capsules to the same temperature or power level.
- F Display.** Displays the settings.
- G Temperature LEDs.** °F or °C illuminate to indicate the temperature setting.
- H Up.** Increases the temperature or power level setting.
- I Induction Capsule On/Off Power.** Turn on/off power for each induction capsule or well.
- J Down.** Decreases the temperature or power level setting.
- K Function.** Switch between temperature and power level modes and between temperature display in °F and °C.
- L Induction Capsule.** Houses the induction heating element.
- M Sensor.** Detects the temperature of the Vollrath induction-ready pan.
- N Riser.** Adjusts to accommodate 2½" and 4" deep pans.
- O Air Intake.** DO NOT BLOCK. Required for proper ventilation of electrical components. May be located in multiple positions on the drop-in.

### Record Your Serial Number

The serial number for your Modular Induction Dry Well Drop-in can be found on the rating plate. To aid in future communication about your product, please record the serial number in the space below.



## OPERATION



### WARNING

#### Electrical Shock Hazard

Keep water and other liquids from entering the inside of the induction capsules. Liquid inside the induction capsules could cause an electrical shock. Do not over fill pans or trays. Liquid could contact the electrical components and cause a short circuit or an electrical shock.



### CAUTION

#### Burn Hazard

Do not touch hot food, liquid, pans or the equipment while the equipment is operating.

**NOTICE:** Do not put water in the well. It is intended to run dry. Water in the well will damage the equipment and void the warranty.

**NOTICE:** Do not operate if the well(s) are dirty. Verify the well(s) are clean and do not contain food debris. See the Cleaning section in this manual for instructions.

**NOTICE:** Monitor food temperature closely for food safety. The United States Public Health Service recommends that hot food be held at a minimum of 140 °F (60 °C) to help prevent bacteria growth.

**NOTICE:** Do not add cold food to hot food.

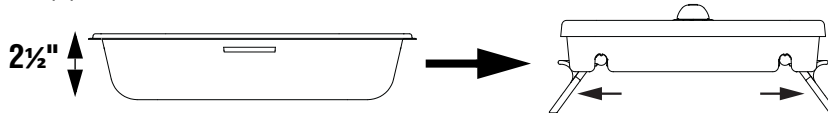
**NOTICE:** Do not hang the induction capsules over the edge of the countertop.



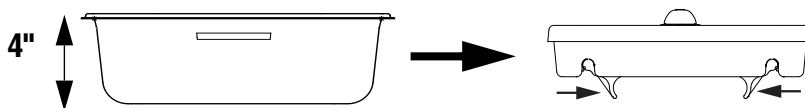
### Adjust the Induction Capsules to Accommodate the Pan(s)

The wells accept 2½" and 4" Vollrath induction-ready pan(s). Adjust the risers under the induction capsules:

2½" deep pan - unfold the risers

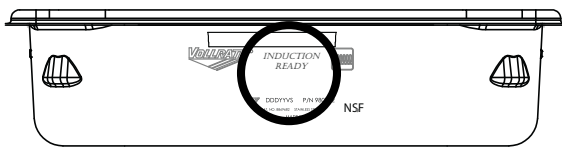


4" deep pan - fold the risers



### Insert Pans of Prepared Hot Food

1. Fill the Vollrath induction-ready pan with food pre-heated to above 155 °F (68 °C).

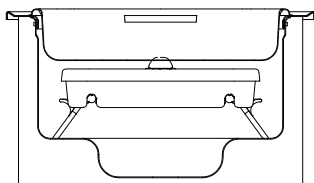


2. Verify the well(s) are dry and clean. Do not operate this equipment if there is liquid or food debris in the well(s).

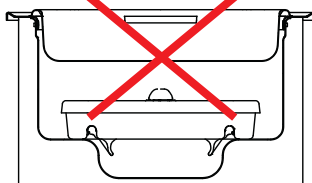
3. Place the Vollrath induction-ready pan(s) in the well(s). The bottom of the pan(s) must be in contact with the induction capsule(s) and the top of the pan(s) flush with the top of the drop-in.

2½ Inch Pan

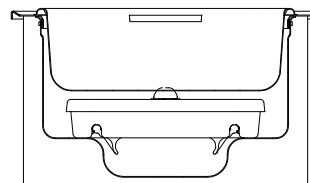
4 Inch Pan



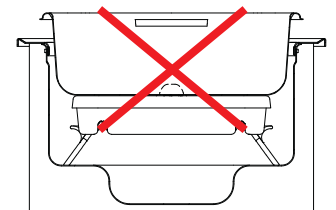
Correct



Incorrect



Correct



Incorrect

## OPERATION (CONTINUED)

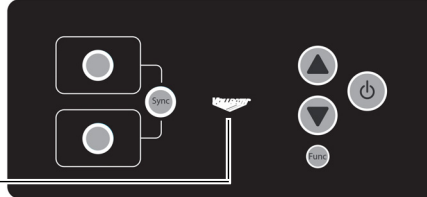
### Plug in the Equipment

Plug the equipment into a grounded electrical outlet that matches the rating on the name plate.

**NOTICE:** Using a voltage other than the nameplate rated voltage, or modifying the power cord or electrical components, may damage equipment and will void the warranty.




The Vollrath logo on the control panel(s) and main power switch (multi-well drop-ins only) will illuminate and remain lit while the drop-in is plugged in, even if the induction capsules are turned off.



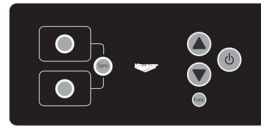
### Turn On Main Power


#### Multi-well drop-ins



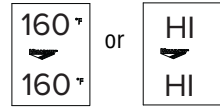

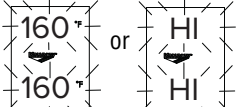
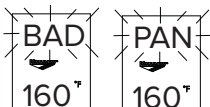
1. Press  to turn on power to the drop-in.
2. The induction capsules and wells will default to the settings from the previous use, including which induction capsules were turned on and turned off.

#### Single well drop-ins

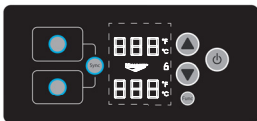


1. Press  to turn on well.
2. The induction capsules will default to the settings from the previous use, including which induction capsules were turned on and turned off.

### The Display Will Show

Display	Description	Status
	The display for one or both induction capsules shows a <b>STEADY</b> temperature or power level.	A Vollrath induction-ready pan is making contact with induction capsule and the capsule is warming the pan.
	The display for one or both induction capsules show <b>OFF</b> .	Power to the corresponding induction capsule is turned off.
	The display for one or both induction capsules is <b>FLASHING</b> a temperature or power level.	<p>There is not a pan in the well.</p> <p>There is a 2½" inch deep pan in the well but the induction capsule is set for a 4" deep pan, therefore the pan is not detected. See "Adjust the Induction Capsules to Accommodate the Pan(s)" on page 3.</p>
	The display for one or both induction capsules is <b>FLASHING BAD PAN</b> .	The pan in the well is not a Vollrath induction-ready pan. See "Insert Pans of Prepared Hot Food" on page 3.


### Turn On/Off Power to a Induction Capsule(s)



#### Turn on/off a single induction capsule

1. Press  to select induction capsule.
2. Press .


#### Turn on/off both induction capsules at once

1. Press .
2. Press .

## OPERATION (CONTINUED)

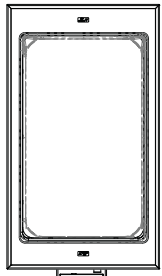
### Set the Temperature or Power Level

Use the control panel to select settings for each induction capsule.




Press  to switch between temperature and power level modes or change the temperature control to °F or °C.

### One pan / same temperature or power level for both induction capsules

When using a single full-size pan, the sync function enables both induction capsules to operate as one.

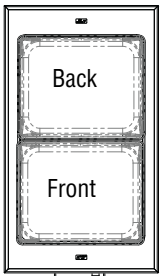


Control Panel







1. Press  to sync the induction capsules. The border around the button will turn blue to indicate the induction capsules are in sync mode. In sync mode, settings apply to both induction capsules.
2. Press  or  to select a temperature or power level. The setting for both induction capsules will change.

### Two pans / different temperature or power level for each induction capsule

Each induction capsule can be individually turned on and off, and have different heat settings. The heat mode, temperature or power will be the same for both induction capsules.



Control Panel

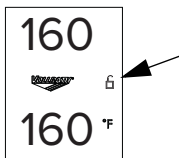
1. Press  to select a induction capsule.
2. Press  or  to set a temperature or power level.
3. Press the other  to select the other induction capsule. The border around the button will turn blue to indicate the induction capsule is selected.
4. Press  or  to set a temperature or power level.

## Optional Settings

### Lock and unlock a control panel

A control panel can be locked to prevent accidental changes.


1. To lock, simultaneously press and momentarily hold  and . The display will show the lock icon.




2. To unlock, repeat step 1. The lock icon will disappear from the display.

## CLEANING

To maintain the appearance and increase the service life, clean this equipment daily.

	<b>WARNING</b> <b>Electrical Shock Hazard</b> Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment 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.
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	<b>CAUTION</b> <b>Burn Hazard</b> Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling.
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**NOTICE: Do not use caustic cleaning chemicals, steel wool, scratching cleansers or commercial lime removal products to clean this equipment. They may damage the equipment.**

**NOTICE: Do not immerse the cord, plug or equipment in water or any other liquid.**

1. Turn off power to the drop-in.

**Single-well drop-ins:**

- a. Press  .
- b. Press  .

**Multi-well drop-ins:** Press  the main power button.

2. Remove the food containers. Use gloves, mitts or pot holders to protect your hands.
3. Allow the drop-in to cool completely.
4. Lift the induction capsules and set them on the edge of the drop-in.



**NOTICE: Do not hang the induction capsules over the edge of the countertop.**

5. Inspect the top, bottom and side of each induction capsule for food debris. If needed, use a soft cloth to clean each induction capsule. A small soft-bristle brush may be used to remove any debris caught under the lip.
6. Use a damp cloth or sponge dipped in soapy water to clean the inside of the well and the top of the drop-in and the induction capsules.
7. Use a clean soft clean moistened with clean warm water to wipe any detergent from the well and induction capsules.
8. Use a soft clean cloth to thoroughly dry the well and the induction capsules.

## TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
The equipment suddenly stopped working, control panel(s) is not illuminated.	The equipment may be too close to an external heat source or the air intake may be restricted.	Relocate the equipment away from external heat sources. Clear any obstructions to the air intake. Contact Vollrath Technical Services if the problem persists.
	The pan may be too hot.	Remove the pan. Allow the pan and drop-in to cool before resuming use. Contact Vollrath Technical Services if the problem persists.
	Trouble with electric power to the drop-in.	Verify the equipment is plugged into electrical outlet.
		Verify the equipment is plugged into an outlet with the correct voltage. Make sure the equipment is plugged into an outlet that has its own separate circuit.
Display for one or more warming zones on the control panel is not illuminated.	Warming zone(s) may have turned off after 10 minutes because there is not a pan(s) in the well(s).	See "Insert Pans of Prepared Hot Food" on page 3.
Pan is not heating.	The induction capsule(s) may not be properly adjusted to accommodate the depth of the pan.	Set the induction capsule risers to the correct position to match the pan(s). See "Insert Pans of Prepared Hot Food" on page 3.
	Food pan may be too cold.	Do not place a chilled pan into the well. Food must be preheat to NSF safe temperatures before placing the pan(s) into the well.
	One or both warming zones may not be turned on.	Check the control panel to make sure the zone(s) are turned on. See "Operation (Continued)" on page 5.
	The pan is not a Vollrath induction-ready pan.	Check the display. If it shows <b>Bad Pan</b> , replace with an Vollrath induction-ready pan. For information about Vollrath induction-ready pans see "Insert Pans of Prepared Hot Food" on page 3.
Warming zone settings do not adjust together.	Sync button was not pressed.	See "Set the Temperature or Power Level" on page 5.
Warming zone settings do not adjust individually.	The Sync feature is in use.	
Settings do not return to previous selections when the drop-in is turned on.	Power to the drop-in may have been disrupted.	Settings will be saved when the user uses the control power button(s) to turn off zones or the entire drop-in. However, the settings may not save if the power is disrupted.
Induction capsules are turned off, but the Vollrath logo on the control panel is still illuminated.	This is normal.	To turn off the illumination, unplug the drop-in from the electrical outlet.

Display Message	Cause	Course of Action
Power level or temperature is flashing.	There is not a pan(s) over the induction capsule(s).	Place a Vollrath induction-ready steam table pan over the induction capsule(s).
	The induction capsule(s) may not be adjusted to fit the pan.	Set the induction capsule risers to the correct position to match the pan(s). See "Insert Pans of Prepared Hot Food" on page 3.
	The pan is not a Vollrath induction-ready pan.	Replace the pan with an Vollrath induction-ready pan. For information about Vollrath induction-ready pans see "Insert Pans of Prepared Hot Food" on page 3.
	The induction capsule(s) may be tilted and therefore preventing adequate contact with the pan.	Inspect the induction capsule(s). Reposition if one or both are tilted in the well.
BAD PAN	The pan is not a Vollrath induction-ready pan.	Replace the pan with an Vollrath induction-ready pan. For information about Vollrath induction-ready pans see "Insert Pans of Prepared Hot Food" on page 3.
	The induction capsule(s) may be tilted and therefore preventing adequate contact with the pan.	Inspect the induction capsule(s). Reposition if one or both are tilted in the well.
	The induction capsule(s) may not be adjusted to fit the pan.	Adjust the capsule(s) to fit the pan. See "Insert Pans of Prepared Hot Food" on page 3.

Continued on next page.

Display Message	Cause	Course of Action
HOT	If the equipment is in use, the pan may be too hot.	Remove the pan. Allow the pan and equipment to cool before resuming use. Do not place excessively hot food into the pan. Do not place an excessively hot pan into the equipment. Contact Vollrath Technical Services if the problem persists.
F-2	The pan may be too hot.	
F-1	The equipment may have overheated.	Relocate the equipment away from external heat sources. Clear any obstructions to the air intake. Contact Vollrath Technical Services if the problem persists.
F-8		Specified installation clearances could be violated, reinstall following specified clearances. Refer to the specification sheet on Vollrath.com.
F-14	Trouble with the electrical connection.	Make sure the plug is fully inserted into an electrical outlet that matches the rating on the equipment's nameplate.
		Make sure the electrical circuit is not overloaded.
	The supply voltage is incorrect for the equipment.	Plug the equipment into an outlet with the correct voltage.
Other error codes	Internal error.	Contact Vollrath Technical Services.

## 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.

## SERVICE AND REPAIR

Serviceable parts are available on 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.vollrath.com](http://www.vollrath.com).



Outperform every day.™

[www.vollrath.com](http://www.vollrath.com)

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

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 Main Tel: 800.624.2051 or 920.457.4851  
 Main Fax: 800.752.5620 or 920.459.6573  
 Customer Service: 800.628.0830  
 Canada Customer Service: 800.695.8560

### Technical Services

[techservices@vollrathco.com](mailto:techservices@vollrathco.com)  
 Induction Products: 800.825.6036  
 Countertop Warming Products: 800.354.1970  
 Toasters: 1-800-309-2250  
 All Other Products: 800.628.0832