

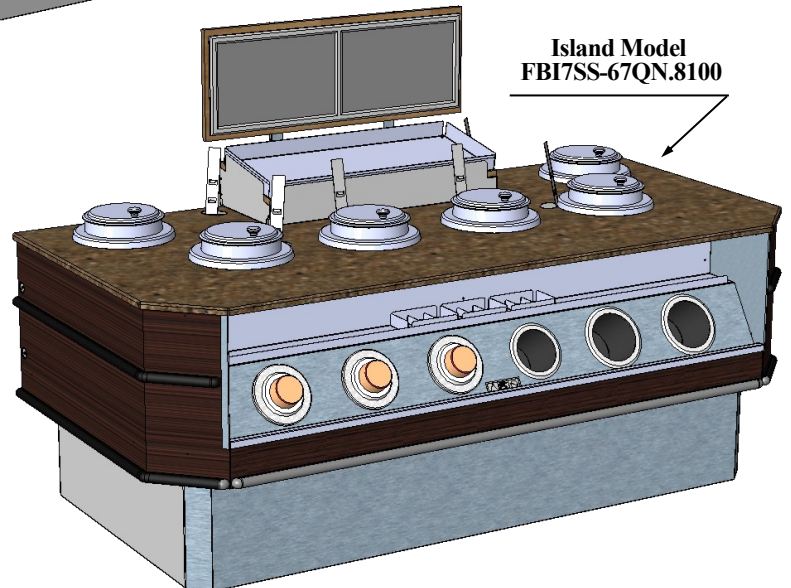
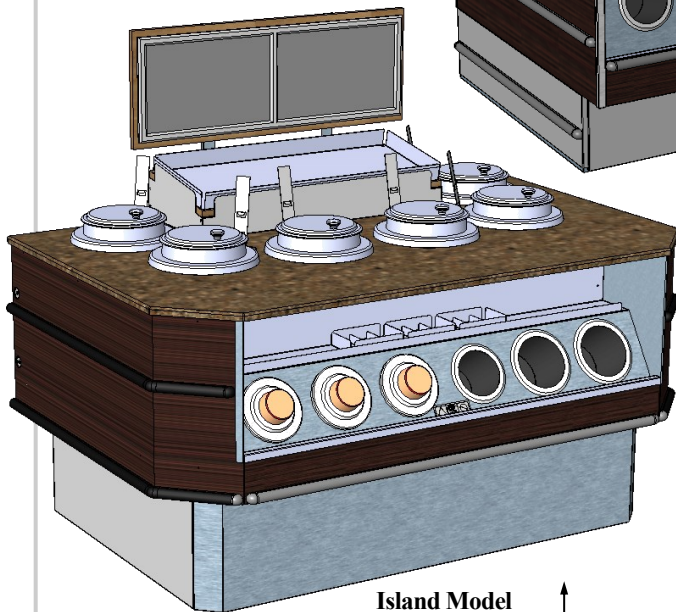
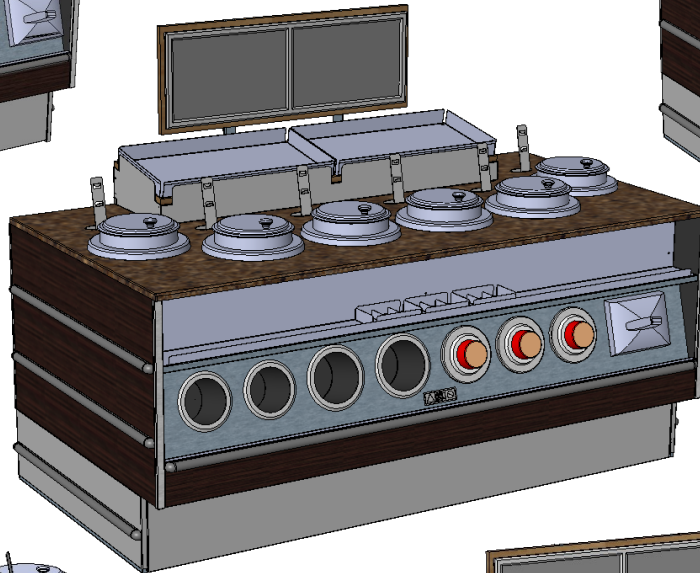
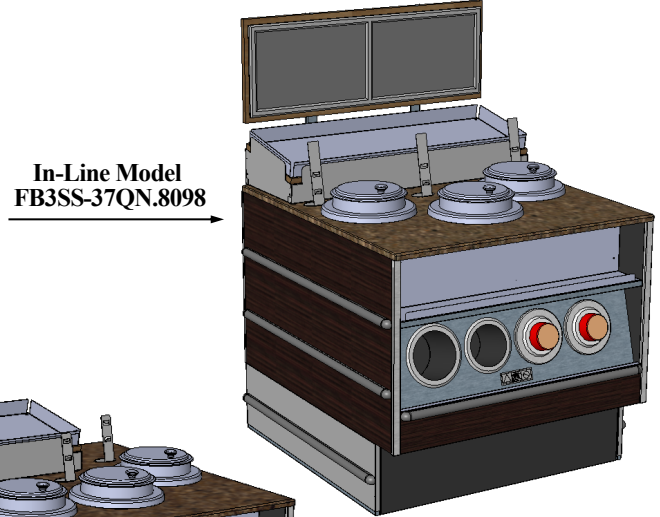
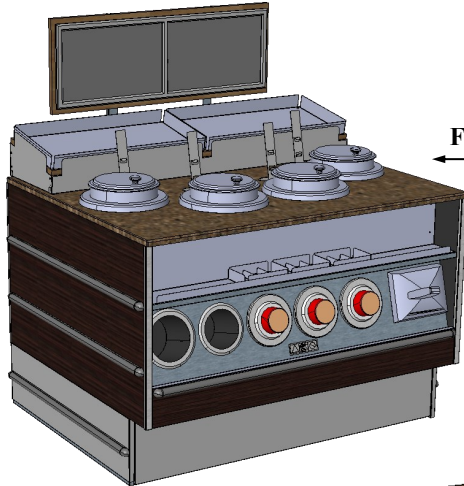
CAREFULLY FOLLOW THESE INSTRUCTIONS

GROCERANT USER MANUAL

SCC P/N
21-29415

GROCERANT FB(L)SS-(N)7Q.8098 INDUCTION SOUP WELL & SOUP SIGNAGE BAR MERCHANDISERS

- > This Manual Includes “In-Line” Units and “Island” Units (AKA “End Cap” Units)
- > Units Include Quartz Solid Surface, Signage Bar, Vollrath® Induction 7-Quart Induction Soup Wells (With Urns, Lids & Ladles), Sign Holders, Cup and Lid Dispensers, Condiment Holders/Dividers
- > Each Soup Well is Controlled With Thermostat Accessible at Front of Case (Via Flip-Down Panel)
- > “In-Line” Models Include: FB3SS-37QN.8098, FB4SS-47QN and FB6SS-67QN.8098
- > “Island” (AKA “End Cap”) Models Include: FBI6SS-67QN.8099, FBI6SS-67QN.8100 and FBI7SS-67QN.8100



Structural Concepts®

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GENERAL OVERVIEW

- These Structural Concepts cases should be installed and operated according to these instructions to ensure proper performance. Improper use will void warranty.
- This unit is designed to display of products in ambient store conditions with a max. temperature of 80 °F (27 °C).

SOUP WARMER OVERVIEW

- See **VOLLRATH® INDUCTION WARMERS** section in this User Manual for product temperature parameters. Failure to heat food product properly may result in serious health risks.
- These soup warmers are intended to rethermalize refrigerated, previously cooked food and HOLD hot food at safe temperatures.

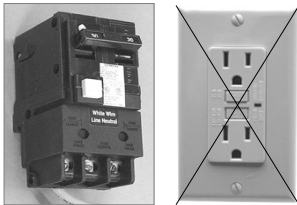
- For hot food holding, food must be at proper serving temperature when placed into the 'drop-in' warmer.
- This equipment is NOT designed to cook raw food.

COMPLIANCE

- Performance issues when in violation of applicable NEC, federal, state or local electrical codes are not covered by warranty. See below.

PRECAUTIONS

- Following are important precautions to prevent damage to unit or merchandise. Read carefully!



COMPLIANCE
This equipment **MUST** be installed in compliance with all applicable NEC, federal, state and local electrical and plumbing codes.

PACEMAKER WARNING!
Pacemakers must be kept at least 12” (30 cm) from heating areas when using Vollrath® Warming System induction wells.

ELECTRICAL HAZARD WARNING
Risk of electric shock.
Disconnect ALL ELECTRICAL SOURCES before servicing.

CAUTION! GFCI BREAKER USE REQUIREMENT
If N.E.C. (National Electric Code) or your local code requires GFCI (Ground Fault Circuit Interrupter) protection, you **MUST** use a GFCI breaker in lieu of a GFCI receptacle.

CAUTION! POWER CORD AND PLUG MAINTENANCE
Risk of electric shock. If cord or plug becomes damaged, replace only with cord and plug of same type.

WARNING: This product can expose you to chemicals, including Urethane (Ethyl Carbamate), which are known to the state of California to cause cancer and birth defects or other reproductive harm. For more information go to P65Warnings.ca.gov.

WIRING DIAGRAM

- Each case has its own wiring diagram folded and in its own packet.
- Wiring diagram placement may vary; it may be placed near ballast box, field wiring box, raceway cover, or other related location.

CAUTION! GFCI BREAKER USE REQUIREMENT

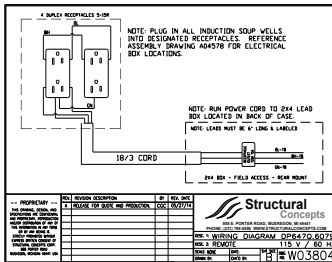
- N.E.C. (National Electric Code) or your local code may require GFCI (Ground Fault Circuit Interrupter) protection.
- In such cases, the use of a GFCI breaker is required.

INDUCTION WARMER SOUP WELL PRECAUTIONS

- **Caution!** Carefully follow the Vollrath® Drop-In induction warmer soup well information in this User Manual to prevent injury or damaging unit.
- Please read carefully!

OVERVIEW, TYPE, COMPLIANCE and WARNINGS

- See previous page for specifics on **OVERVIEW, TYPE, COMPLIANCE** and **WARNINGS**.



WIRING DIAGRAM FORMAT & LOCATIONS

- Each case has its own wiring diagram folded and in its own packet.
- Wiring diagram placement may vary; it may be placed near ballast box, field wiring box, raceway cover, or other related location.
- Wiring diagram for this unit is also provided in this manual. See **TABLE OF CONTENTS** for location.

CAUTION!



CAUTION!

CAUTION! CAREFULLY FOLLOW THE VOLLRATH® DROP-IN INDUCTION WARMER SOUP WELL INFORMATION TO PREVENT INJURY OR DAMAGING UNIT

	<p>CAUTION</p> <p>Burn Hazard</p> <p>Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.</p>
<p>Hot food and liquids can burn skin. Induction heating surfaces heat rapidly.</p>	
	<p>WARNING</p> <p>Electrical Shock Hazard</p> <p>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.</p>

Important SCC Note: This data is from Vollrath Operator’s Manual - Part No. 2350231-1 ml 02/05/2020; it is subject to change. Check <https://www.VollrathFoodService.com> for the latest Vollrath® documentation that pertains to your unit.

**COMPONENT
REMOVAL
AND
REPLACEMENT
SECTION
FOR
IN-LINE CASES**

COMPONENT REMOVAL: IN-LINE CASES

Component Removal: In-Line Cases

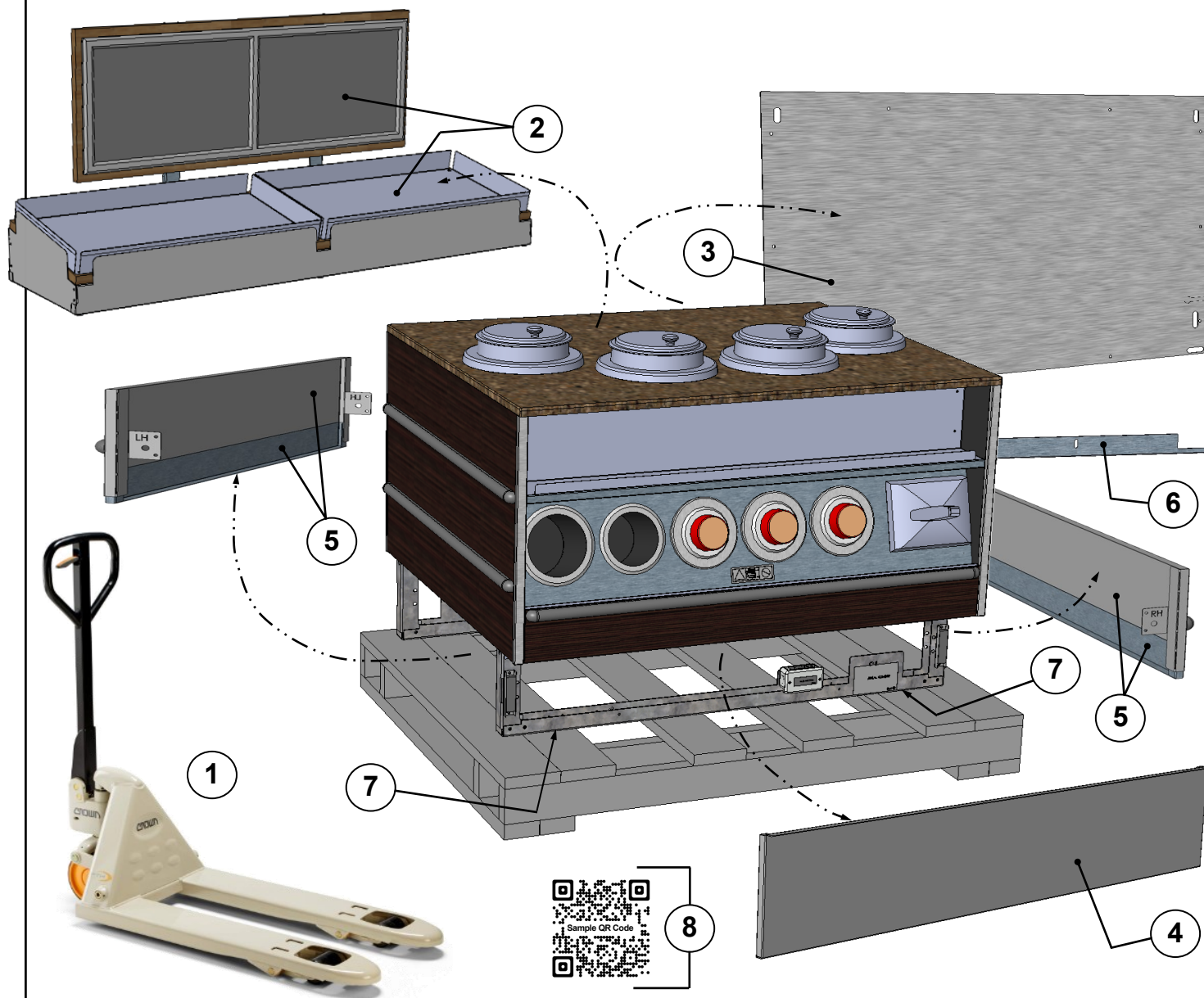
>> **Note:** In-line model FB4SS-47QN.8098 (shown below) may not reflect every feature or option of your particular case. However, directions are still applicable.

>> Before removing case from skid, you must remove various components that could be damaged. To do so, follow these instructions:

1. While case is on skid, move it to desired location using pallet jack.
2. Remove signage assembly from atop case (by lifting up and off).

3. Remove rear panel (after removing screws).
4. Remove front toe-kick (separating from magnets).
5. Remove LH and RH toe-kicks & close-offs (by removing screws at front and rear of case).
6. Remove water guard bracket (after removing screws).
7. Remove (4) screws from base rails that are securing case to skid (2 at front and 2 at rear).
8. For Structural Concepts' general overview, safety precautions and limited warranty (as well as registering your limited warranty), scan the QR Code on the serial label behind the front toe-kick.

>> **Note:** Any revisions to these instructions must also be made to SCC's Component Removal & Replacement Guide P/N 21-29440.

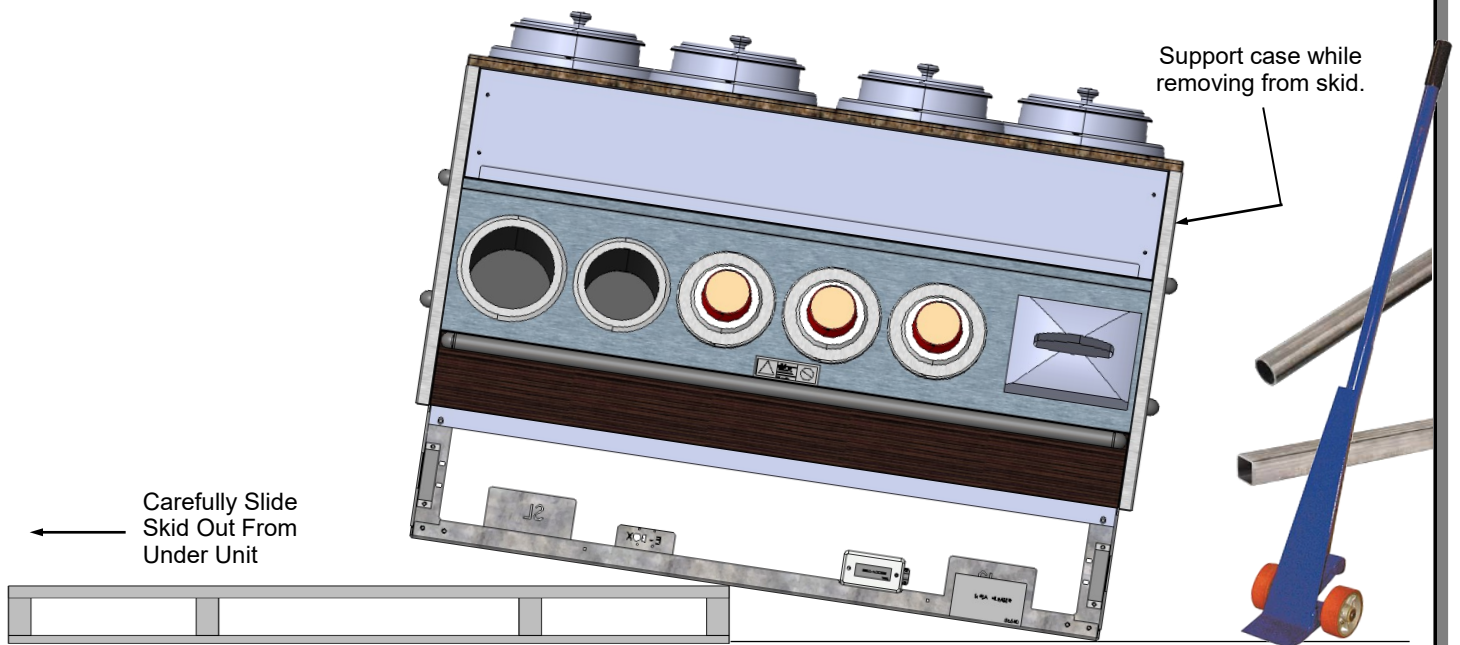


CASE REMOVAL FROM SKID: IN-LINE CASES

Case Removal From Skid

>> **Note:** In-line model shown (FB4SS-47QN.8098) may not reflect every feature or option of your particular case. However, general directions are still applicable to your unit.

- **Caution! Various components must be removed from case before removing case from skid. See previous page for specifics.**
- To prevent damage, support case while sliding skid out from under case.
- Slide case to edge of skid.
- With several people in position, carefully slide frame support rail to edge of skid.
- Slide case several more inches (off skid) and lower rear frame support to floor.
- Once the rear frame support rail rests on the floor, have several people supporting front of case while skid is slid out from under case.
- After case is off skid, several employees may be required to slide into position. Use pry bar, rigid tubes or pallet jack (as needed) to accomplish this task.



COMPONENT REPLACEMENT: IN-LINE CASES

Component Replacement

Note: Model FB4SS-47QN.8098 (shown below) may not reflect every feature or option of your case.

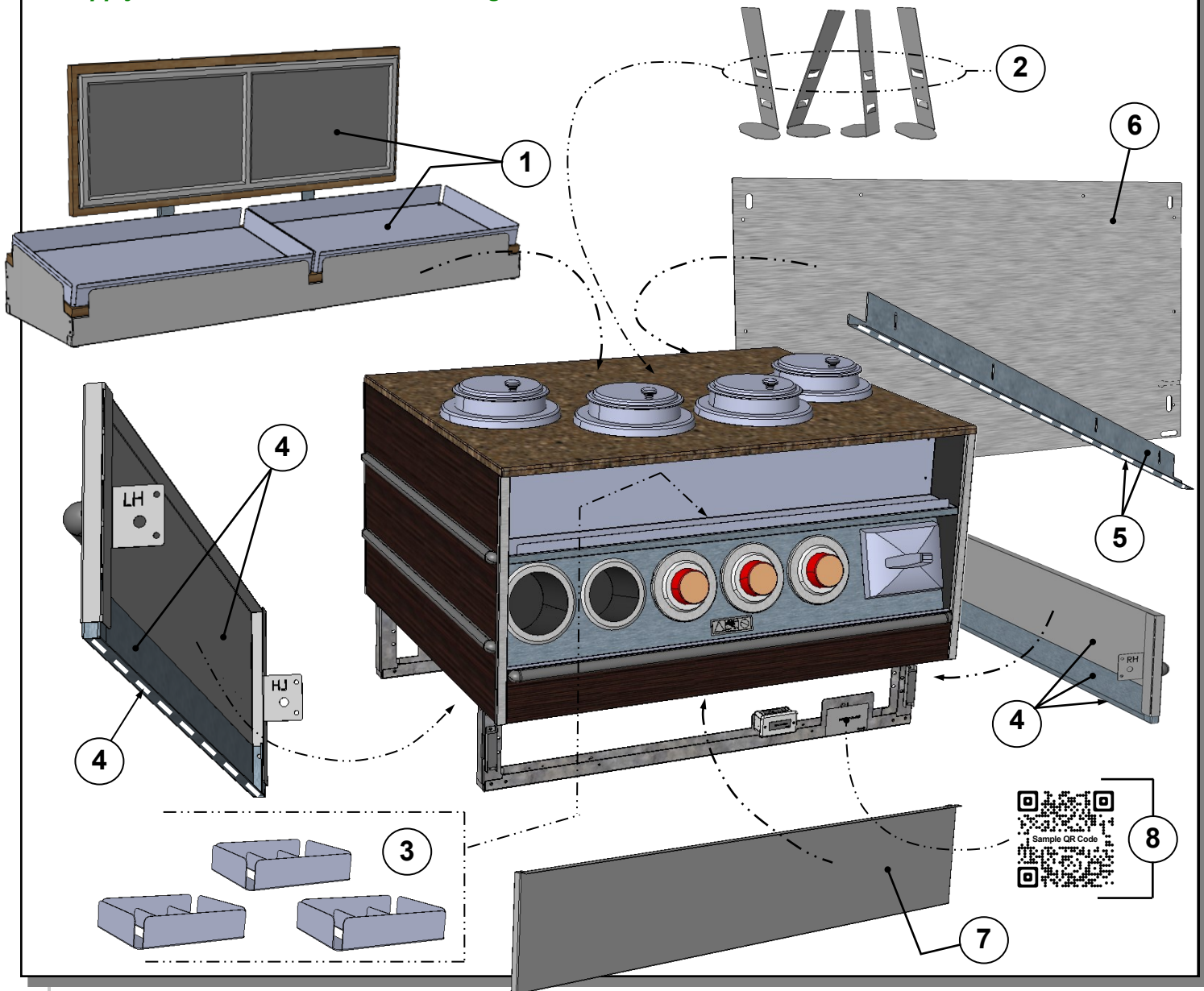
>> After case has been removed from skid and moved into place, you must replace various components that may have been removed during that process (or shipped separately). To do so, follow these instructions:

1. Replace signage assembly atop case (no screw attachment required).
2. Place sign holders behind soup wells.
3. Place (3) condiment containers (that had been separately shipped) onto front shelf.
4. Replace LH and RH toe-kicks & close-offs (screw in place at front and rear of case). **Important!** Apply consistent bead of commercial grade

silicone sealant at underside of close-offs to prevent entry of water to underside of case.

5. Replace water guard bracket at rear of case (via screws). **Important! Apply consistent bead of commercial grade silicone sealant at underside of water guard bracket to prevent entry of water to underside of case.**
6. Replace rear panel (via screws).
7. Replace front toe-kick (via magnets).
8. For Structural Concepts' general overview, safety precautions and limited warranty (as well as registering your limited warranty), scan the QR Code on the serial label behind the front toe-kick.

>> See next page for view of case after components have been reattached.



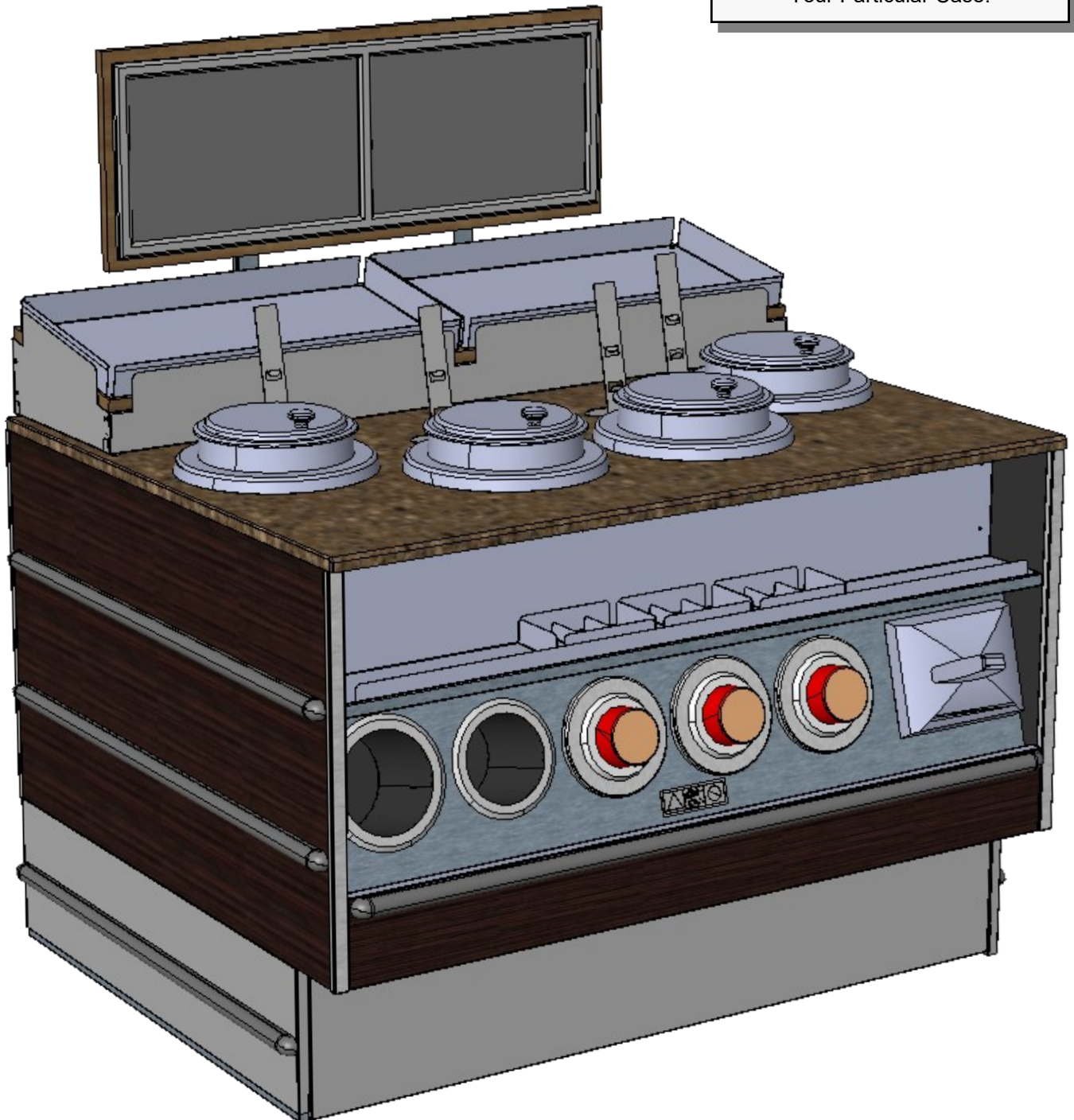
VIEW OF CASE AFTER COMPONENT ATTACHMENT: IN-LINE CASES

View of Case After Components Attached: In-Line Cases

>> Note: Model FB4SS-47QN.8098 (shown below) has signage assembly, condiment containers, sign holders, front and side toe-kicks, etc. attached.

>> Model shown below may not reflect every feature or option of your particular case.

Model FB4SS-47QN.8089 (Shown)
May Not Reflect Every Feature of
Your Particular Case.



**COMPONENT
REMOVAL
AND
REPLACEMENT
SECTION
FOR
ISLAND (AKA
“END CAP”)
CASES**

COMPONENT REMOVAL: ISLAND (AKA "END CAP") CASES

Component Removal

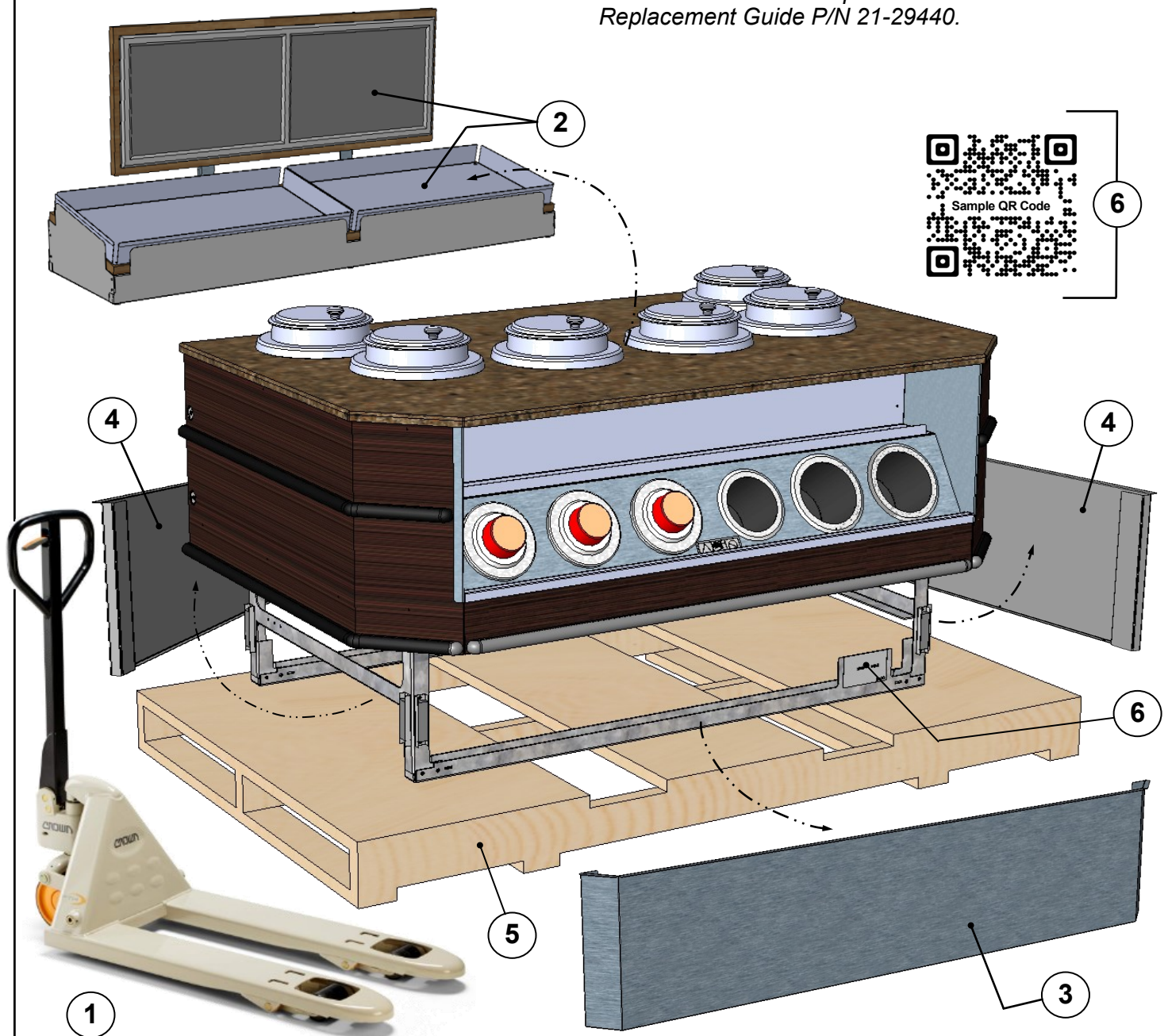
>> Note: Model FBI6SS-67QN.8099 (shown) may not reflect every feature or option of your particular case. However, directions are still applicable to your island (AKA "end cap") unit.

>> Before removing case from pallet, you must remove various components that could be damaged. To do so, follow these instructions:

1. While case is on pallet, move it to desired location using pallet jack.

2. Remove signage assembly from atop case (by lifting up and off).
3. Remove front toe-kick (separating from magnets).
4. Remove LH and RH toe-kicks (separating from magnets).
5. Remove (4) screws from base rails that are securing case to pallet (2 at front and 2 at rear).
6. For Structural Concepts' general overview, safety precautions and limited warranty (as well as registering your limited warranty), scan the QR Code on the serial label behind the front toe-kick.

>> Note: Any revisions to these instructions must also be made to SCC's Component Removal & Replacement Guide P/N 21-29440.

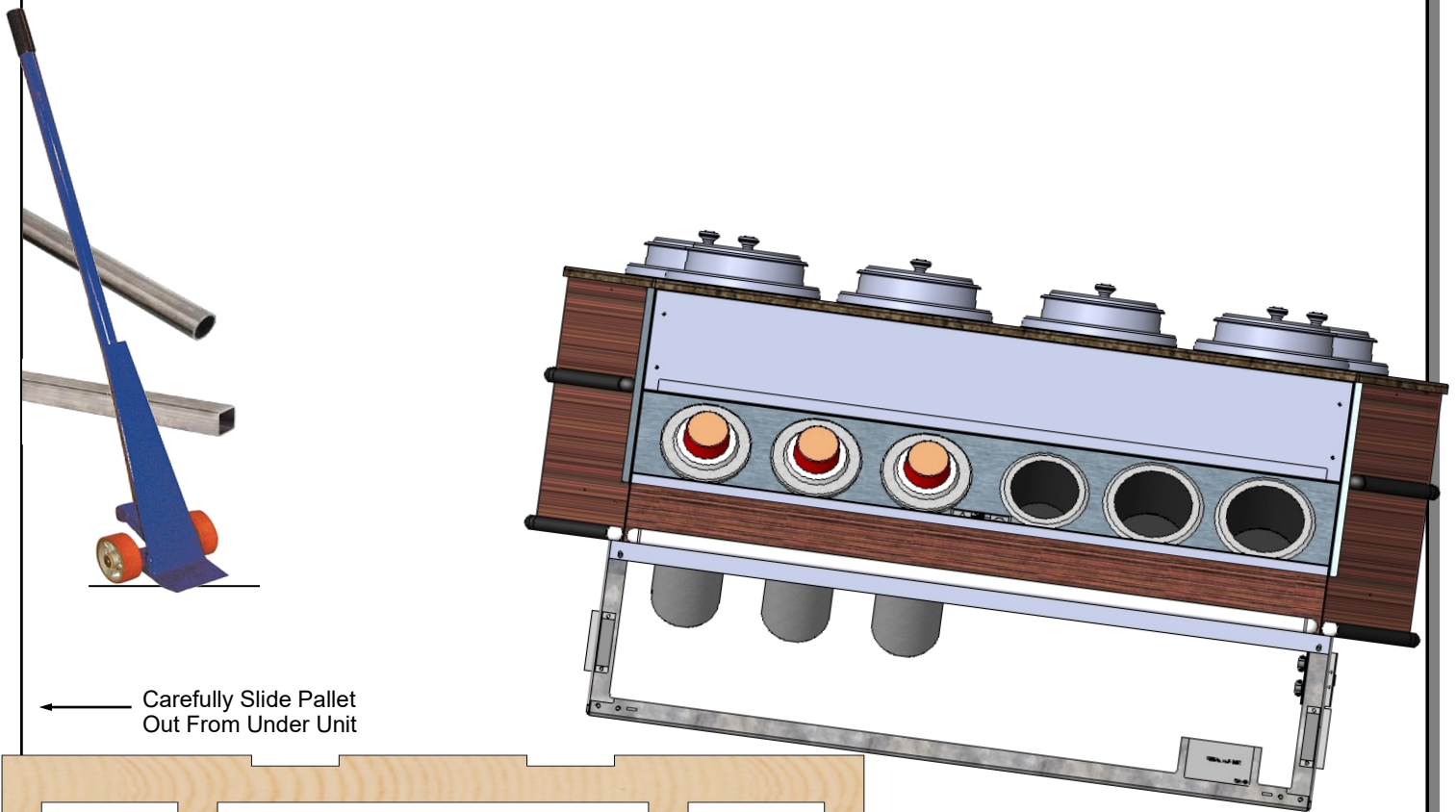


CASE REMOVAL FROM PALLET: ISLAND (AKA "END CAP") CASES

Case Removal From Pallet

>> Note: Model FBI6SS-67QN.8099 (shown) may not reflect every feature or option of your particular case. However, directions are still applicable to your island (AKA "end cap") unit.

- **Caution! Various components must removed from case before removing case from pallet. See previous page for specifics.**
- To prevent damage, support case while sliding pallet out from under case.
- Slide case to edge of pallet.
- With several people in position, carefully slide frame support rail to edge of pallet.
- Slide case several more inches (off pallet) and lower rear frame support to floor.
- Once the rear frame support rail rests on the floor, have several people supporting front of case while pallet is slid out from under case.
- After case is off pallet, several employees may be required to slide into position. Use pry bar, rigid tubes or pallet jack (as needed) to accomplish this task.



COMPONENT REPLACEMENT: ISLAND (AKA "END CAP") CASES

Component Replacement

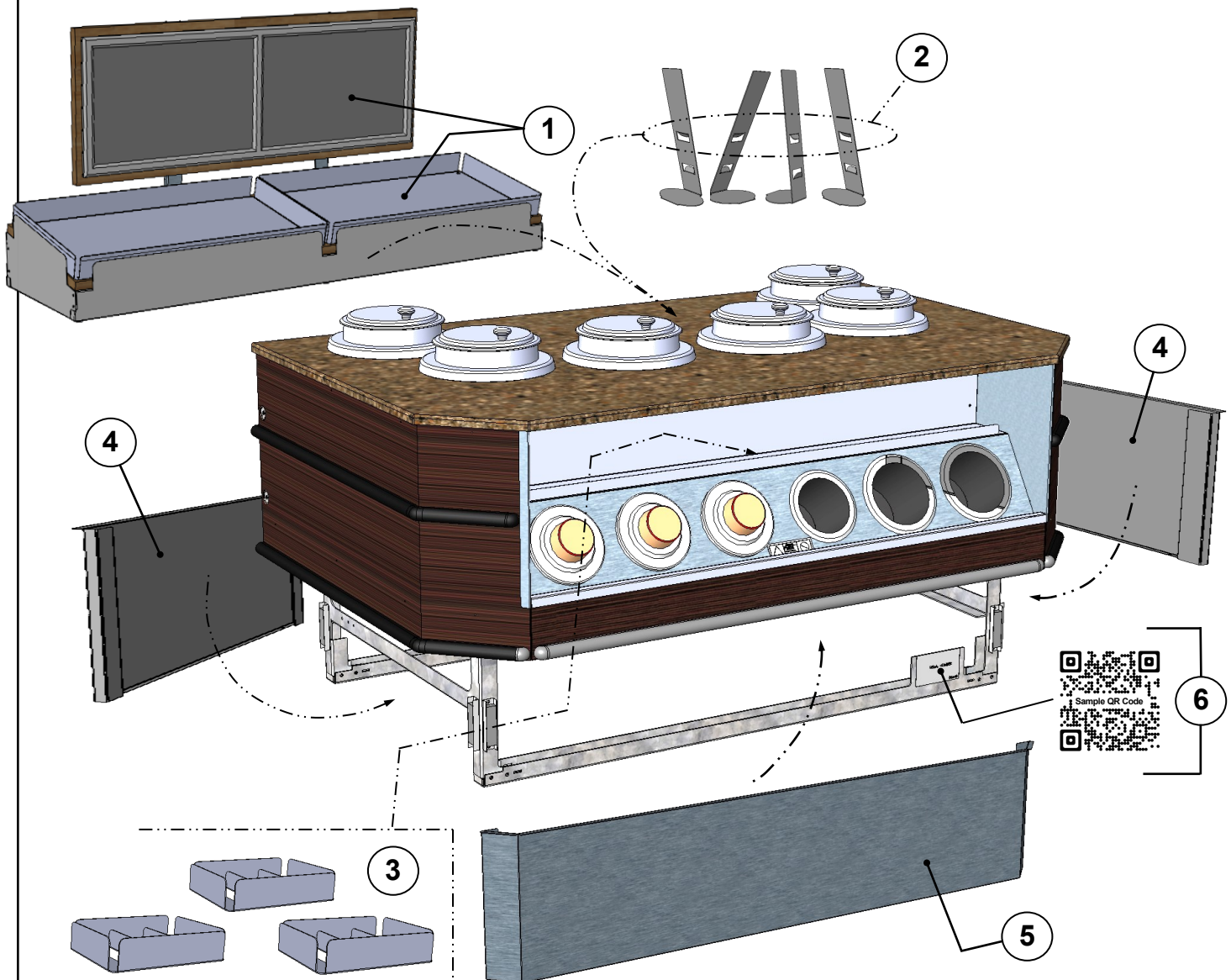
>> **Note:** Model FBI6SS-67QN.8099 (shown) may not reflect every feature or option of your particular case. However, directions are still applicable to your island (AKA "end cap") unit.

>> After case has been removed from skid and moved into place, you must replace various components that may have been removed during that process (or shipped separately). To do so, follow these instructions:

1. Replace signage assembly atop case (no screw attachment required).
2. Place sign holders behind soup wells.

3. Place (3) condiment containers (that had been separately shipped) onto front shelf.
4. Replace LH and RH toe-kick (reattaching via magnets).
5. Replace front toe-kick (via magnets).
6. For Structural Concepts' general overview, safety precautions and limited warranty (as well as registering your limited warranty), scan the QR Code on the serial label behind the front toe-kick.

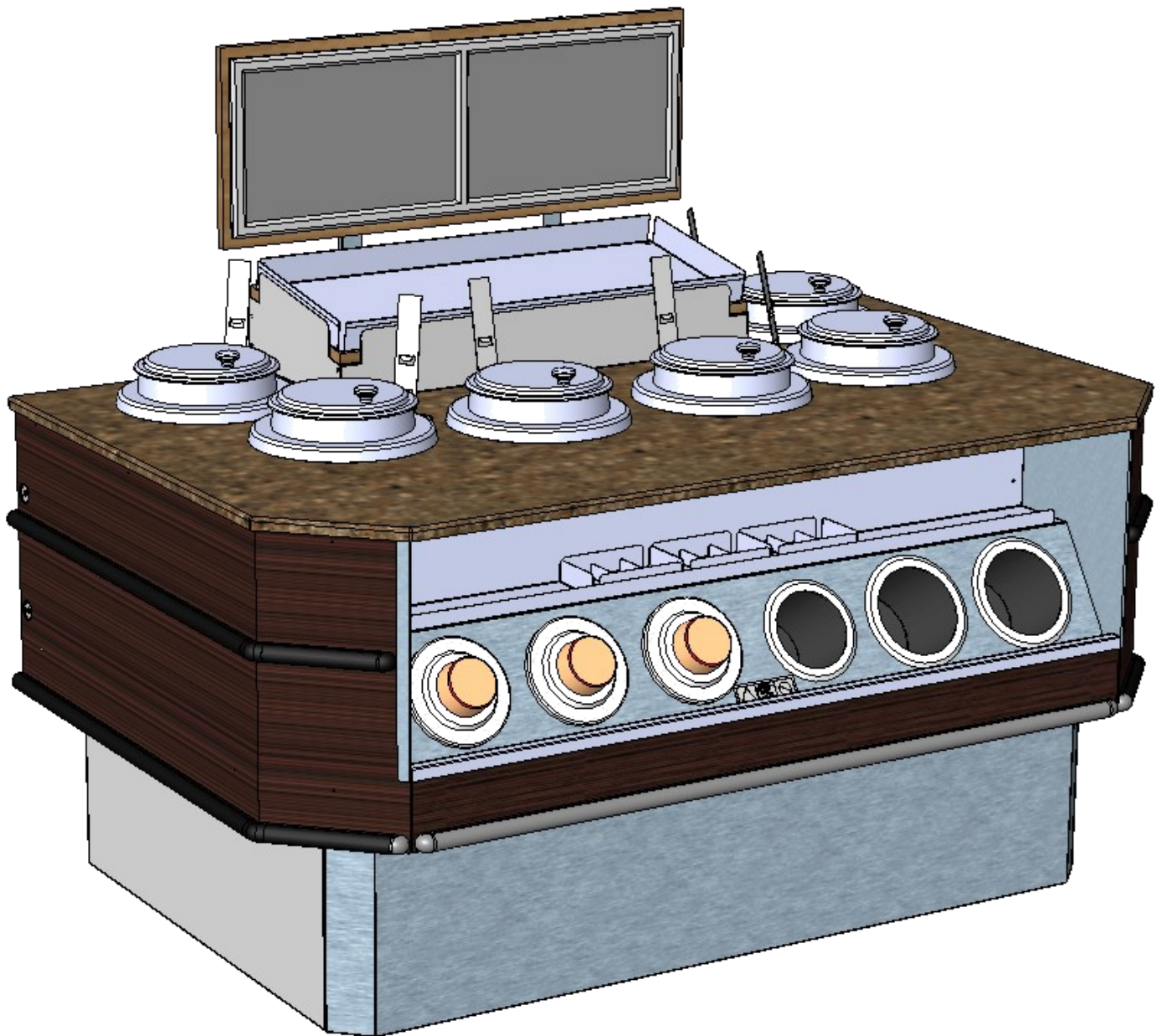
>> See next page for view of case after components have been reattached.



VIEW OF CASE AFTER COMPONENT ATTACHMENT: ISLAND (AKA "END CAP") CASES

View of Island (AKA "End Cap" Case) After Component Attachment

>> Note: Model FBI6SS-67QN.8099 (shown) may not reflect every feature or option of your particular case. However, directions are still applicable to your island (AKA "end cap") unit.



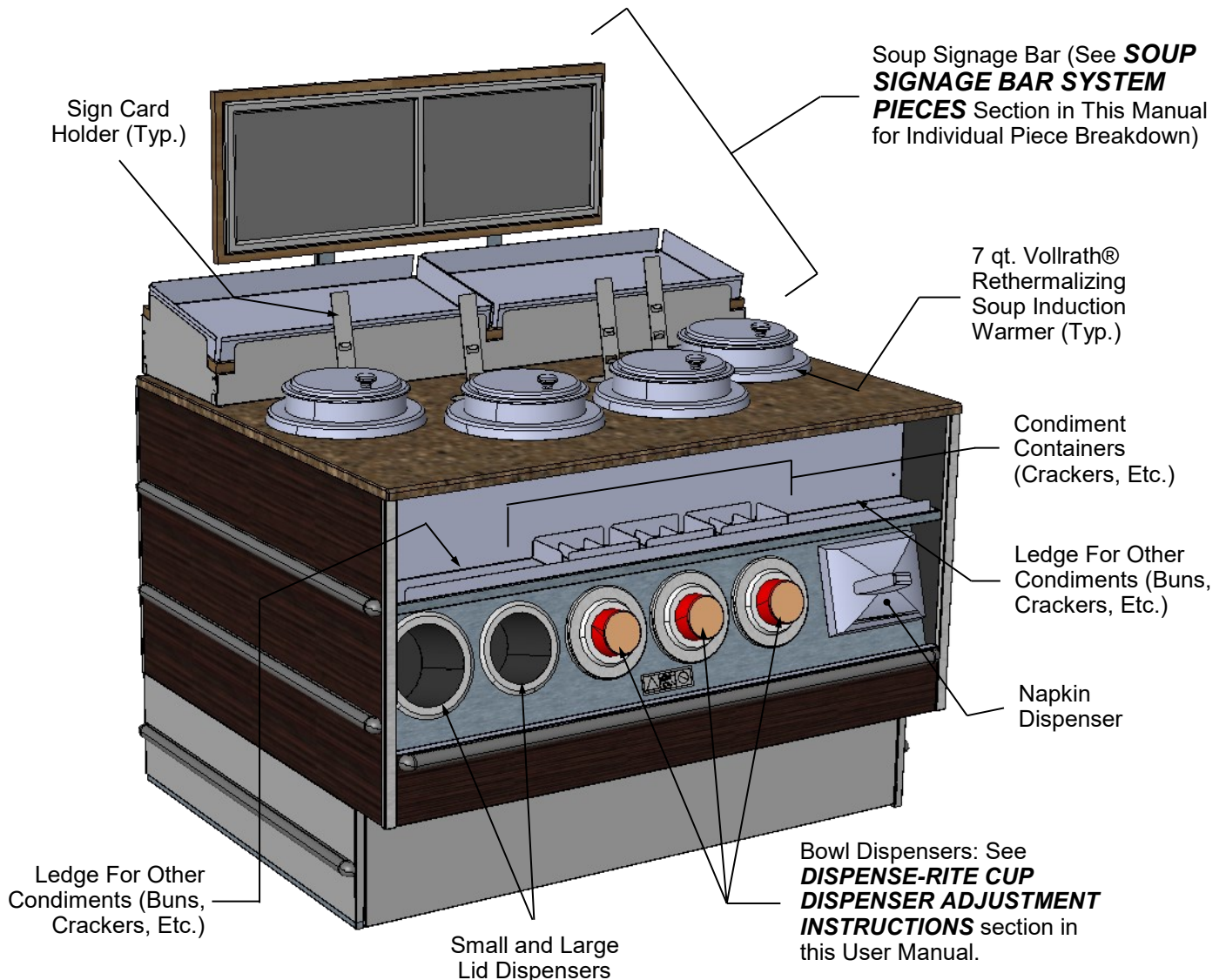
GENERAL LAYOUT - SOUP SIGNAGE BAR / DISPENSERS / SOUP WARMERS / CONTAINERS

1. General Layout - Soup Utensil / Napkin / Supplies

Illustration below shows the various components to these merchandisers.

- Soup signage bar
- Rethermalizing soup induction warmers
- Sign card holders
- Condiment containers
- Lid dispensers (large and small)
- Bowl dispensers
- Napkin dispensers
- Note: Though your model may differ from the one shown, general layout of temperature controller to heated well will apply.

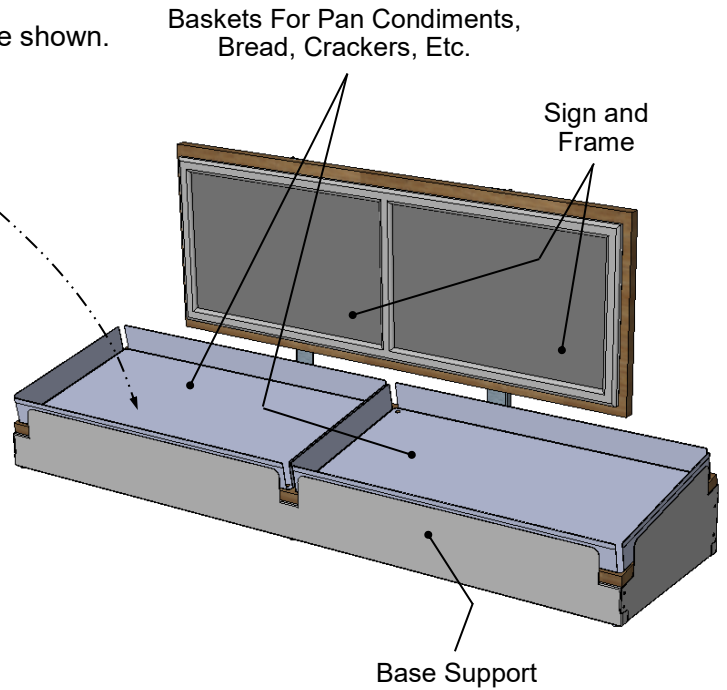
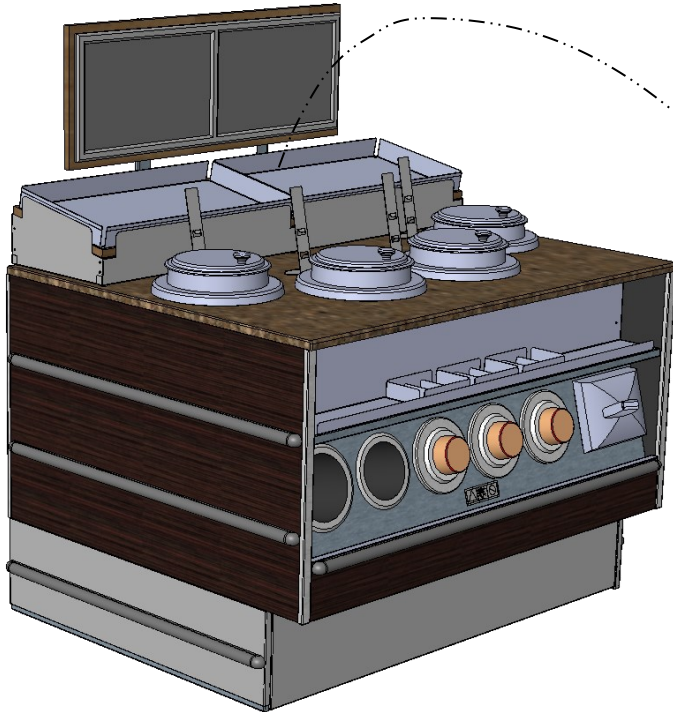
Model FB4SS-47QN.8089 (Shown)
May Not Reflect Every Feature of
Your Particular Case.



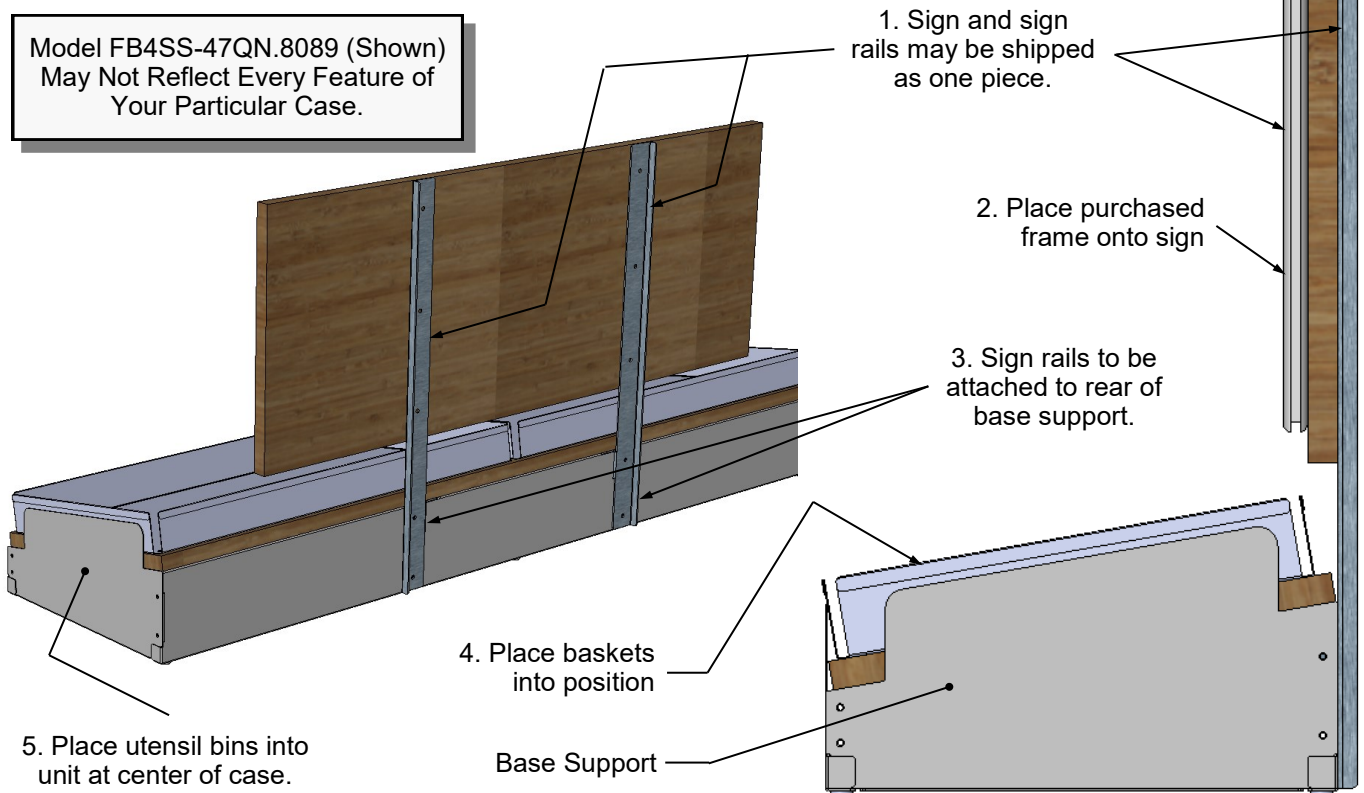
2. General Layout - Soup Signage Bar System Pieces

Illustration below shows the various components to these merchandisers.

- Soup signage bar components shown.
- Your unit's components may slightly differ than those shown.



Model FB4SS-47QN.8089 (Shown)
May Not Reflect Every Feature of
Your Particular Case.



General Layout, Cont'd

3. Energizing Case

- Case will energize when properly plugged in (or field-wired, depending upon design).
- Illustration below has front flip-up cover raised to show access to control panel.

4. Heated Wells On/Off Switch Control

- Each heated well has its own On/Off Switch (see illustration below).

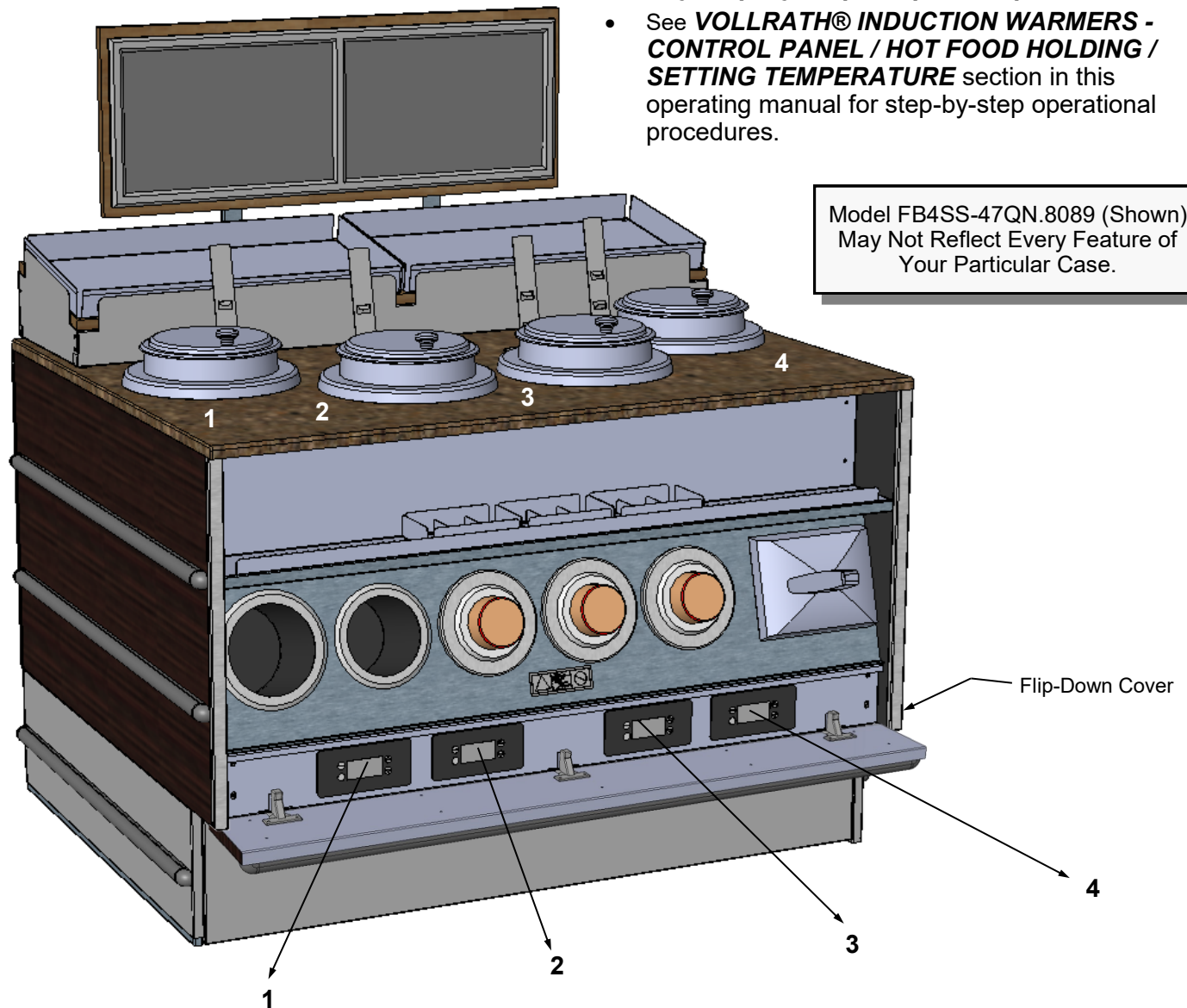
- **Caution! Heated Wells can get very hot! Use extreme caution!**

5. Heated Wells Thermostats

- Each heated well temperature plate controls a different heated well.
- See illustration below for specifics on which control dial controls each heated well.
- **Note:** Though your model may differ from the one shown, general layout of temperature controller to heated well will apply.

6. Daily Step-By-Step Soup Well Operations

- See **VOLLRATH® INDUCTION WARMERS - CONTROL PANEL / HOT FOOD HOLDING / SETTING TEMPERATURE** section in this operating manual for step-by-step operational procedures.



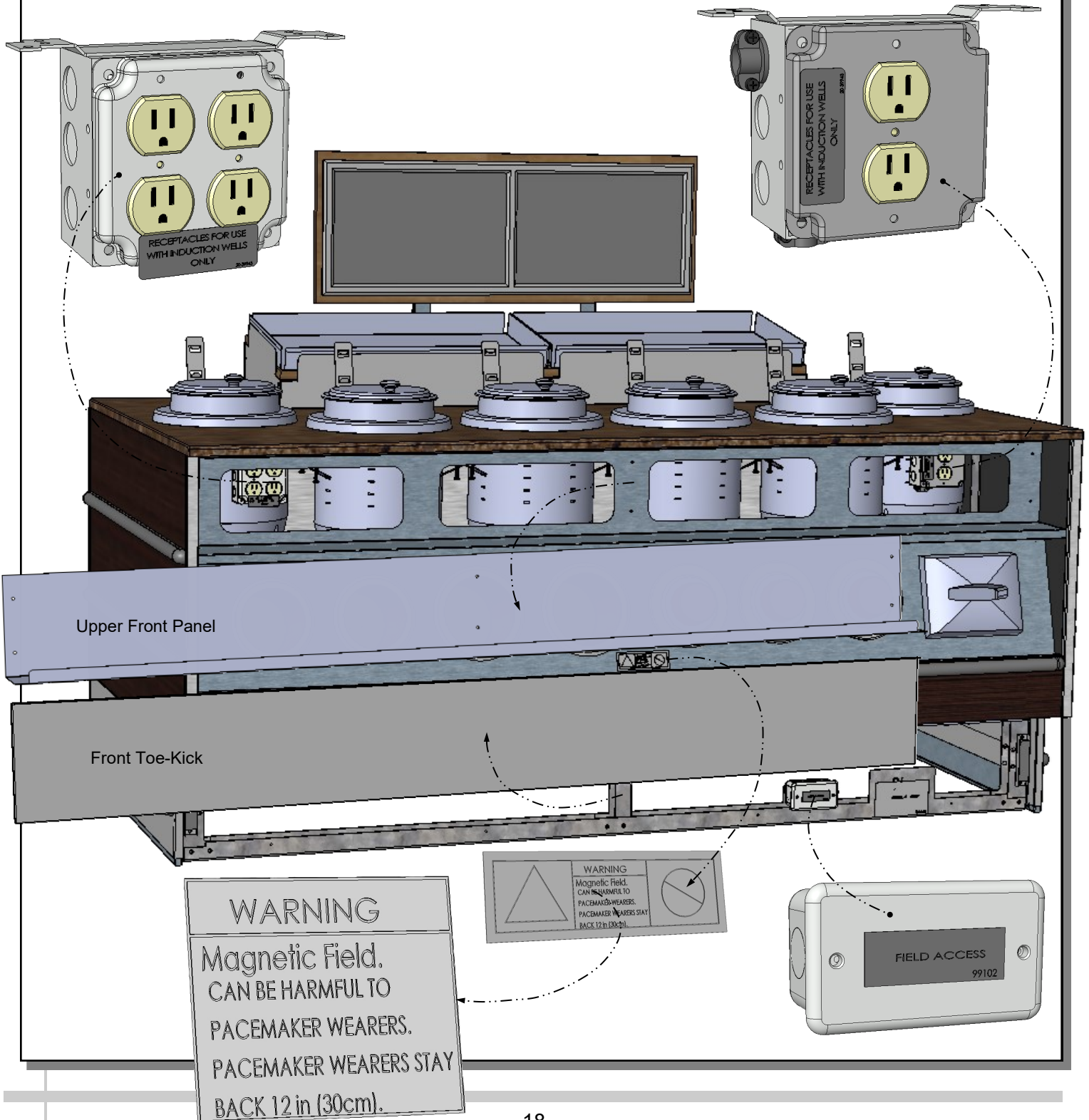
Model FB4SS-47QN.8089 (Shown)
May Not Reflect Every Feature of
Your Particular Case.

Important! See **VOLLRATH® INDUCTION WARMERS - CONTROL PANEL / HOT FOOD HOLDING / SETTING TEMPERATURE** section in manual for specifics on controlling soup well temperatures.

7. Field Access Box (To Be Routed To Outlet)

- A 2 x 4 field access box is at lower front of case behind front toe-kick (as shown below).
- Two (2) 4 x 4 electrical outlets (for soup well plugs) are behind upper front panel.
- Warning to pacemaker wearers is prominently displayed at center of case.

Model FB6SS-67QN.8089 (Shown)
May Not Reflect Every Feature of
Your Particular Case.



DISPENSE-RITE® ADJ-1, ADJ-2 & ADJ-3 SERIES ADJUSTMENT INSTRUCTIONS

FOLLOW THESE INSTRUCTIONS

DO NOT BEND ADJUSTMENT CLIPS

- Remove the mounting collar from the cup dispenser.
- Loosen adjustment screw(s). Turn ring bezel counterclockwise to open the cup dispenser to its widest adjustment position. (See Figures 1 & 2)
- Insert a stack of approximately 12 cups, rim first, so that the rim of the top cup is located slightly below the top portion of the adjustment clips. (See Figure 1)
- Rotate the ring bezel clockwise until the adjustment clips are slightly tighter than the cup's rim. **While adjusting the dispenser it is very important to hold the dispenser in the same position as it will be installed (horizontal, vertical or angled). This will ensure that the spring tension is the same while you adjust the dispenser as it will be when it is installed.**
- Push the entire stack of cups below the level of the adjustment screw(s), being careful not to turn the ring bezel. Tighten the screw(s) firmly and fill the dispenser with three quarters of a sleeve of cups.
- Check the dispensing action. If more than one cup comes out, loosen the adjustment screw(s) and rotate the ring bezel slightly clockwise. If the cups are difficult to remove or the rims are damaged, loosen the adjustment screw(s) and rotate the ring bezel slightly counterclockwise. Retighten the adjustment screw(s). (See Figure 2)

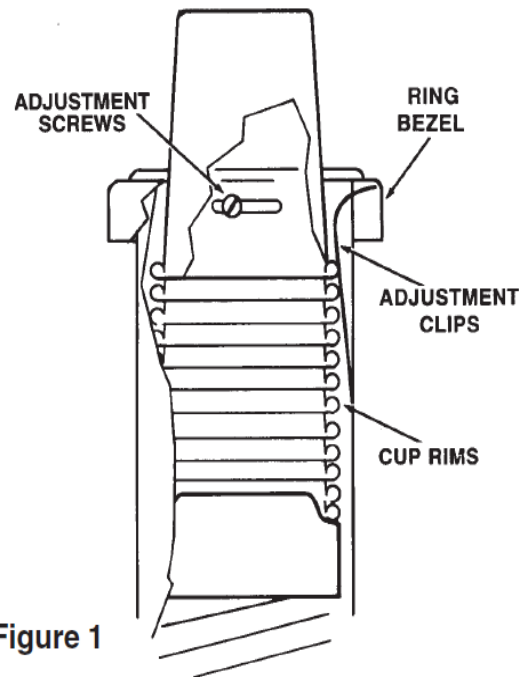


Figure 1

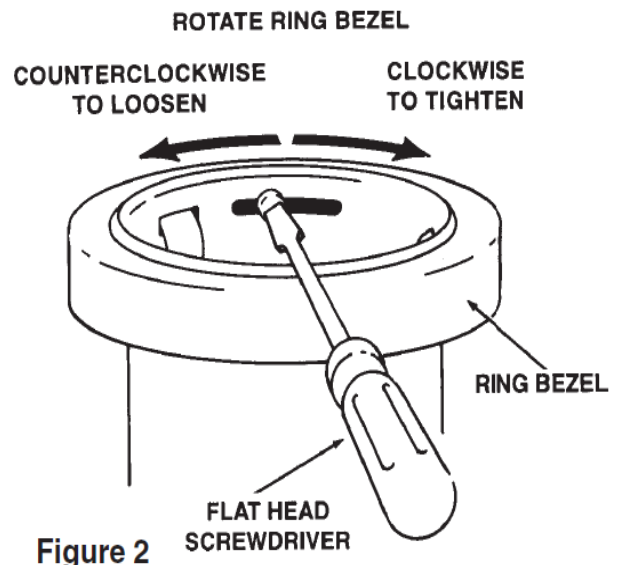


Figure 2

Questions? Call (847) 753-9595, ext. 25 8:00 AM - 5:00 PM CST

DISPENSE-RITE® Diversified Metal Products, Inc.
2205 Carlson Drive • Northbrook, IL 60062 • (847) 753-9595 • fax (847) 753-9648
www.dispense-rite.com • sales@dispense-rite.com



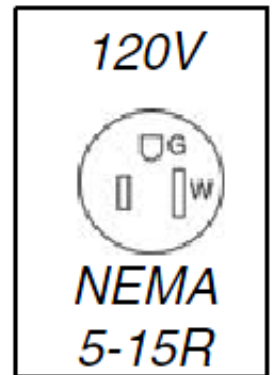
MIRAGE® DROP-IN INDUCTION WARMERS

Model	Description	Voltage	Watts	Amps	Plug
74701DW	7 Qt. Induction Drop-in Warmer, NA	120V	250W	2.1	5-15P



Note: The information on these sheets is based on Vollrath's specifications and Operator's Manual. For additional information, consult Vollrath's full Operator's Manual and/or www.Vollrath.com for current product specifications.

Receptacle



MODEL

74701DW Induction Warmer, 7Qt. (US/CAN)

DESCRIPTION

Mirage® Drop-in Induction Warmers and Rethermalizers use innovative induction technology to run dry (without a water bath), improve food quality and minimize food waste; while using a fraction of the energy. They are shipped complete with an induction-ready inset and slotted hinged cover. The cover is not NSF.

WARMER PERFORMANCE CRITERIA

Mirage® Drop-in Induction Warmers are designed to hold heated prepared foods at temperatures above the HACCP "danger zone" of 140° F (60° C). The performance standard is measured using the NSF mixture preheated to 165° F (73.9° C). The unit will hold the temperature of this product above 150° F (65.6° C). The temperature will be maintained best when the food product is held using pans with covers, and the food product is stirred regularly.

FEATURES

- 3D induction coil heats food evenly and efficiently. Dry use. Heat is transferred directly to the induction-ready inset, which eliminates the need to monitor and refill water levels.
- Three temperature sensors have direct contact with the inset to provide very accurate temperature control. Sensors help prevent food in near-empty insets from burning, which maintains food quality and reduces food waste.
- Sensors measure differences in food temperatures. This drives the Stir Indicator LED that informs operators the food product should be stirred.
- Advanced solid state controls with highly visible white LEDs include: temperature control in °F and °C; four presets - broth soups, crème soups, chili, mac and cheese; rethermalize mode (800W units only); stirring indicator; and a locking function that prevents untrained operators from changing settings.
- Includes cover – item 47488 for 7 Qt. or 47490 for 11 Qt., and inset – item 88184 for 7 Qt. or item 88204 for 11 Qt. Covers and insets are also sold separately.
- Requires use of included Vollrath induction-ready inset.
- Meets NSF4 Performance Requirements for rethermalization and hot food holding equipment.
- Bottom exit 6' (1.8 m) power cord plugs into any NEMA 5-15R 15 or 20 amp 120V receptacle.
- Bottom exit 58" (1.5 m) control cord.
- Includes mounting hardware.

IMPORTANT

- Failure to use Vollrath induction-ready insets may damage the unit and will void the warranty.
- All models require unrestricted intake and exhaust air ventilation for proper operation of the controls. The maximum intake temperature must not exceed 110°F (43°C). Temperatures are measured in ambient air while all appliances in the kitchen are in operation.

Due to continued product improvement, please consult www.vollrath.com for current product specifications.



MIRAGE® DROP-IN INDUCTION WARMERS



To reduce risk of injury or damage to the unit, continued:

- Keep all credit cards, driver licenses and other items with a magnetic strip away from an operating equipment. The equipment's magnetic field will damage the information on these strips.
- Do not put water in the outer well of the warmer/rethermalizer. It is intended to run dry. Water will damage the equipment and void the warranty.
- Use only Vollrath induction-ready insets with this equipment. Failure to use Vollrath induction-ready insets may damage equipment and void the warranty.
- Do not spray controls or outside of equipment with liquids or cleaning agents.
- Unplug when not in use.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate unattended.
- Closely supervise equipment operating in public areas and/or around children.
- Do not operate if the equipment is damaged or is malfunctioning.

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.

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.
- 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 equipment. Studies have shown that the induction element will not disrupt a pacemaker.

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.

NOTE:

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

	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.

NOTE:

Do not put water in the warmer/rethermalizer. It is intended to run dry. Water will damage the unit and void the warranty.

NOTE:

Removal of induction-ready inset will cause the display to blink. Reinserting the induction-ready inset will cause the display to remain constant.



MIRAGE® DROP-IN INDUCTION WARMERS

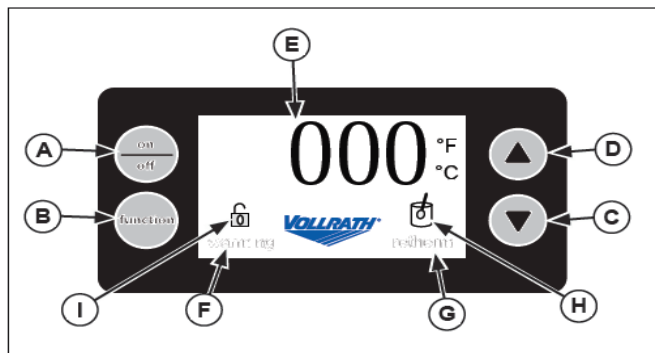


Figure 1. Control Panel

- (A) ON/OFF button. Press to turn unit on. An display will illuminate when switched on.
 - (B) FUNCTION button. Used to change the function or mode of operation.
 - (C) ARROW DOWN button. Used to lower the temperature setting.
 - (D) ARROW UP button. Used to raise the temperature setting.
 - (E) DISPLAY panel. This displays the preset program, temperature, or an error code, depending upon the mode selected.
 - (F) WARMING light. Illuminates unit is operating in the warming mode. Blinks while the food product heats to temperature.
 - (G) RETHERM light. (800W Models Only) Illuminates unit is operating in the rethermalizing mode. Blinks while the food product heats to temperature.
 - (H) STIR light. Flashes when the food product should be stirred.
 - (I) LOCK light. Illuminates when the lock function is in operation.
- ALARM BUZZER (not shown). Alarm beeps when there is a fault code.

Using a Preset Program

1. Press the ON/OFF button (A) to turn on the unit. See Figure 1.
2. Press the function button (B) to select the preset program mode. Program choices are: Warming, Retherm (Rethermalize), or food types: Soup, C Soup (Cream Soup), Chili, and Mac (Mac and Cheese). The programs operate a predetermined temperature. Or, in the case of the Warming program it can be set to a specific temperature by the operator.

FOOD Safety Precautionary Note:
 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 bacterial growth.

NSF Hot Food Holding (All Models)

1. Press the ON/OFF button (A) to turn on the unit. See Figure 1.
2. Press the function button (B) to choose °F to °C temperature on the display (E).
3. Allow the unit to heat for 5 minutes.
4. Place a container of pre-heated food product above 155 °F (68 °C) to be held into equipment.
5. Press the arrow up (D) or arrow down (C) to select the temperature value program above 155 °F (68 °C). The warming light (F) blinks until the food product heats to temperature.
6. During the hot food holding process, monitor the food temperature closely for food safety.

This equipment is designed to comply with NSF4 standard for hot food holding. 155 °F (68 °C) starting food temperature. Food temperature to be maintained above 150 °F (65 °C) for a duration of 120 minutes.

Food Safety Precautionary Note:

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.

Manually setting the warming temperature

1. Press the ON/OFF button (A) to turn on the unit. See Figure 1.
2. Press the function button (B) to choose °F to °C temperature on the display (E).
3. Press the arrow up (D) or arrow down (C) to select the temperature value program. The warming light (F) blinks until the food product heats to temperature.
4. While in the warming mode press the cursor up (D) or arrow down (C) to select temperature you desire. The warming cycle will reach and maintain that temperature until the temperature is reset again.

Changing the temperature from °F to °C or °C to °F

1. Press the ON/OFF button (A) to turn on the unit. See Figure 1.
2. Press the function button (B) to change from °F to °C.

Locking and Unlocking the unit

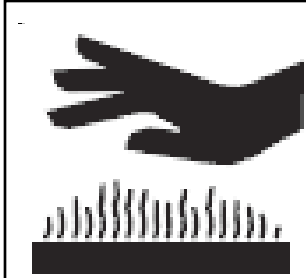
1. Press the ON/OFF button (A) to turn on the unit. See Figure 1.
2. Select the preset program or warming temperature desired.
3. To lock the unit: At the same time press and hold the function button (B) and the arrow down button (C) until the lock light (I) appears. The control can not be changed until the unit is unlocked.
4. To unlock the unit: At the same time press and hold the function button (B) and the arrow down button (C) until the lock light (I) disappears. Or, turn the unit off and on again. The control can now be changed.

CLEANING



WARNING: Electrical Shock Hazard

- > 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 electrical components & cause a short circuit or an electrical shock.



CAUTION: Burn Hazard

- > Hot surfaces and food can burn skin.
- > Allow the hot surfaces to cool before handling.
- > Do not drop or spill water onto the cooking surface as it can spray or splatter.

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

What you will need:

- Three soft clean cloths, one each for cleaning, rinsing and drying.
- Mild dish washing detergent • Clean warm water

NOTICE: Failure to follow these cleaning instructions may lead to product damage that will not be covered under warranty.

1. Unplug the equipment and let it completely cool.
2. Use a soft cloth moistened with warm water & mild dish washing detergent to clean the well and rim.



NOTICE: DO NOT use cleaning solutions that contain chlorine or bleach ingredients.

Use of solutions with these ingredients will damage the well and will void the warranty.



3. Use the second clean soft clean soft cloth moistened with clean warm water to wipe all detergent from the well and the rim.
4. Use the third soft clean cloth to dry the well and the rim.

NOTICE: Failure to thoroughly remove all detergent or thoroughly dry the equipment may result in damage to the equipment.

5. The stainless steel insert is dishwasher safe.

Due to continued product improvement, please consult www.vollrath.com for current product specifications.

VOLLRATH® INDUCTION WARMERS - TROUBLESHOOTING

TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
The equipment is on, but not heating and the display is flashing.	The inset is not a Vollrath induction-ready inset or is the wrong size Vollrath induction-ready inset.	Replace the inset with the correct size Vollrath induction-ready inset for the equipment. Vollrath induction-ready insets are stamped "Induction Ready." Reset the equipment by turning it OFF and then ON.
	Trouble with the electrical connection is causing low input voltage.	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.
Alarm is sounding.	An error.	See the Display Messages in the table below.
The equipment suddenly stopped working.	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 inset may be too hot.	Remove the inset. Allow the inset and equipment to cool before resuming use. Contact Vollrath Technical Services if the problem persists.

Display Message	Cause	Course of Action
Bad Pan	The inset is not a Vollrath induction-ready inset or is the wrong size Vollrath induction-ready inset.	Replace the inset with the correct size Vollrath induction-ready inset for the equipment. Vollrath induction-ready insets are stamped "Induction Ready." Reset the equipment by turning it OFF and then ON.
HOT	If the equipment is turned off, this is normal. It indicates the equipment is still hot.	Allow the equipment to cool (about 5-10 minutes) before cleaning.
	If the equipment is in use, the inset may be too hot.	Remove the inset. Allow the inset and equipment to cool before resuming use. Do not place excessively hot food into the inset. Do not place excessively hot inset into the equipment. Contact Vollrath Technical Services if the problem persists.
F-2	The inset may be too hot.	Remove the inset. Allow the inset and equipment to cool before resuming use. Do not place excessively hot food into the inset. Do not place excessively hot inset into the equipment. Contact Vollrath Technical Services if the problem persists.
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		
Other error codes	Internal error.	Contact Vollrath Technical Services.

Due to continued product improvement, please consult www.vollrath.com for current product specifications.

CLEANING SCHEDULE - GENERAL (DAILY "D" / WEEKLY "W" / MONTHLY "M")

Cleaning	D	W	M	Task
Clean Case Exterior	X			Clean wood, laminate and painted surfaces with a warm soap and water solution and soft cloth. Never use wire cloth or abrasive cleaners on case.
	X			SOLID SURFACE (Countertop): See next page for cleaning and maintenance instructions.
	X			<u>Optional sign holders (behind each heated soup well)</u> : Wipe down with a warm soap and water solution and soft cloth. Never use wire cloth or abrasive cleaners on sign holders.
Clean Case Interior	X			<u>Vollrath® Inductive Heated Soup Wells</u> : See VOLLRATH® INDUCTION WARMERS - CLEANING section in this manual.
		X		<p><u>Stainless steel utensil dispensers and surfaces (napkin dispenser, bowl & lid dispensers, spoon dispensers, etc.)</u>:</p> <ul style="list-style-type: none"> Remove all supplies. Wipe down areas with warm soap and water solution and soft cloth. Caution! Never use abrasive material such as steel wool or 'Brillo® Pads' to clean stainless steel areas. Do not use abrasive cleaners with gritty or harsh chemicals to clean stainless steel areas as these can scratch the finish, dulling and marring its appearance.
			X	<u>Trash bins / storage drawer</u> : Slide out from under case. Wipe down with clean, soft cloth dipped in warm soapy water. Dry. Slide back under case.

ENGINEERED (SYNTHETIC) QUARTZ CARE AND MAINTENANCE

<p>Engineered Quartz Overview</p>	<p><u>Engineered (Synthetic) Quartz Overview:</u></p> <ul style="list-style-type: none"> • Engineered (synthetic) quartz is a 'man-made' product. It is sometimes called "engineered stone." It is made from crushed quartz particles bonded with polyester, styrene, resin, pigments and tert-butyl peroxybenzoate. • It is non-porous, mold and mildew-resistant, and impervious to odor-causing bacteria. • Slabs are specifically sized. Engineered quartz contains a maximum of 94% mineral quartz (though percentages vary). Engineered quartz is extremely resistant to damaging chemicals. • There are many engineered (synthetic) quartz brands. These include Caesarstone, Cambria, Compac, Corian, Daltile ONE, Granite HanStone, Transformations, Kowalski, LG Hausys, LG Viatera, Lunastone, Marble.com, MSI Q, Okite, Pental, Polarstone, Pompeii, Samsung, Sensa, Silestone, Stone Italiana, Vadara, Vena & Vicostone.
<p>Routine Care</p>	<p><u>For Daily, Routine Care and Cleaning:</u> Engineered (synthetic) quartz require very little maintenance. Simply wipe the surface with neutral pH balanced household detergent and warm water solution with soft sponge or microfiber cloth to maintain its shine.</p> <ul style="list-style-type: none"> • To prevent fading, keep from harsh, direct sunlight for long periods of time. • General cleaners: use neutral pH balanced household detergent and warm water (4 cups of water/1 teaspoon of detergent). Or isopropyl alcohol (aka rubbing alcohol). Or use any general, all-purpose cleaner, glass cleaner or Pine Sol. Or use Clorox Wet Wipes (as they contain no bleach or and are soft). After cleaning, thoroughly rinse with water and dry with clean cloth to prevent water spots from forming. • Specifically designed cleaners for manufactured quartz: Black Diamond Stoneworks Granite Counter Cleaner, Caldrea Countertop Spray, Clark's Natural Stone Spray Cleaner, Granite Gold, Simple Green, Park & Bailey Granite & Stone Cleaner, Seventh Generation Granite & Stone Cleaner, Stone Care Quartz Clean & Shine, Stone Pro Quartz Countertop Cleaner, Weiman Quartz Countertop Cleaner and Polish.
<p>Difficult Spills</p>	<p><u>For Difficult Spills, Stains and Spots:</u></p> <ul style="list-style-type: none"> • Thoroughly clean with warm water and neutral pH detergent (mixture detailed above) before pursuing next steps. • Clean up high staining liquids such as coffee, tea, fruit juice, lemon juice, vinegar, wine and tomato juice right away. Use warm water and neutral pH detergent to do so. After cleaning, thoroughly rinse with water and dry. • For residues that harden as they dry (food, gum, nail polish, and paint), place wet cloth or paper towel over residue for 10 minutes (to soften its properties); then gently scrape off residue by using a plastic putty knife or plastic scraper; avoid metal blades or scrapers if possible; then clean using warm water and soap. If you must use metal razor blade or scraper, remove gray marks with soap and water. Thoroughly rinse with water and dry to prevent water spots. • Difficult spots may need to be treated with solutions/chemicals BEYOND warm water and neutral pH detergents: A. Water/white vinegar mixture: 2 cups of water with 1 tablespoon of white vinegar in spray bottle; spray surface; allow solution to sit for 2 minutes; wipe off with soft cloth or sponge. B. Soft Scrub Liquid Gel: Apply gel to cloth or sponge (not directly to quartz surface); wipe the area in a circular motion; repeat until spot is removed. C. Goo Gone adhesive remover (for sticky residue). Thoroughly rinse the surface with water and wipe dry to prevent water spots. • Water stain removal: 1 part vinegar + 3 parts baking soda in warm water. Dip cloth in mixture and thoroughly soak stain. Leave for 5-10 minutes; then scrub area with soft brush. Rinse with water and dry with clean cloth.
<p>Extreme Heat Protection</p>	<p><u>Extreme Heat Protection:</u></p> <ul style="list-style-type: none"> • Engineered quartz is extremely resistant to heat, and can withstand moderately high temperatures for brief periods of time without being damaged. • Engineered quartz CAN BE damaged by sudden and extreme temperature changes; thus, use a trivet or a hot pad to protect its surface from hot pans, hot dishes or small appliances that may reach high temperatures.
<p>Chemicals To Avoid</p>	<p><u>Chemicals To Avoid:</u></p> <ul style="list-style-type: none"> • Nail polish remover (acetone), oil soaps, and furniture cleaners or paint strippers that contain trichloroethane or methylene chloride. • Chemicals with an alkaline level of pH >10 (oven cleaners, chloring bleach, lacquer thinner, ammonia, tub and tile cleaner, borax, etc.) • Chlorinated solvents (trichloroethylene or methylene chloride) • Concentrated acids (hydrocyanic acid, hydrofluoric acid, hydrochloric acid, sulfuric acid, nitric acid or CLR) <p>Caution must be used for the following products on engineered quartz surfaces:</p> <ul style="list-style-type: none"> • Avoid using products containing oils or powders as may leave a residue. • Avoid abrasive scrubs/cleaners (such as Ajax, Comet, Scotch-Brite or oven cleaner) as it dull or discolor the finish. <p>Common stains like coffee, food, makeup, permanent markers, etc.:</p> <ul style="list-style-type: none"> • Apply the appropriate cleaner with a paper towel and wipe. If necessary, soak with paper towels from 3-10 minutes. • Scrub the area with a non-abrasive cloth or sponge. Rinse and dry thoroughly.
<p>Preventing Scratches</p>	<p><u>Scratch Deterrence:</u> Engineered quartz surfaces are scratch RESISTANT. However, they CAN be scratched or marred by certain utensils or cleaning materials.</p> <ul style="list-style-type: none"> • Use a cutting board to avoid damaging the quartz surface and knives. • Never use abrasive scouring pads, steel wool soap pads, Brillo® pads or "Magic Erasers."

TROUBLESHOOTING - GENERAL CASE ISSUES (FOR TRAINED SERVICE PERSONNEL ONLY)

CONDITION	TROUBLESHOOTING - GENERAL CASE ISSUES
System Is Not Operating	Check that the utility power is on.
	Check that the field access box is properly wired.
	Check that the temperature control dial is turned up.
	Check the circuit breaker box for tripped circuits.
	Induction soup well issues: See VOLLRATH® INDUCTION WARMERS - CLEANING / TROUBLESHOOTING section in manual for specifics.

Serial Label Location & Information Listed / Technical Information & Service

- Serial labels are affixed at a wide range of places (on the header, at case rear, behind panels or toe-kicks, on electrical boxes, etc.).
- Serial labels contain electrical information as well as regulatory standards to which the case conforms.

- Sample serial label is shown. A variety of models is displayed on serial label for illustration purposes only. Your case's serial label will reflect only one model.
- For additional technical information and service, see the *TECHNICAL SERVICE* page in this manual for instructions on contacting Structural Concepts' Technical Service Department.

Structural Concepts®

888 E. Porter Rd - Muskegon, MI 49441



Intertek

3048256

CONFORMS TO UL STD 970

SAMPLE ONLY

Certified to Can/CSA C22.2 No. 9.0/0.4

Addenda

Impulse

SAMPLE ONLY

SAMPLE ONLY

Reveal

120 VOLTS 60 HZ

FOR PARTS OR SERVICE CALL

STRUCTURAL CONCEPTS

AT 1-800-433-9490

SAMPLE ONLY

Harmony

SHS5454.7981

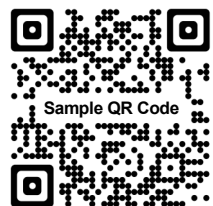
2688037CA408728

SINGLE PHASE 2.0 AMP

SAMPLE ONLY

SAMPLE ONLY

SCAN FOR PRODUCT LITERATURE



--- Sample Serial Label For Ambient/Heated Cases ---

STRUCTURAL CONCEPTS TECHNICAL SERVICE CONTACT INFORMATION & LIMITED WARRANTY

TECH SERVICE/WARRANTY CONTACT INFO:
1 (800) 433-9490 / EXTENSION 1
DAYS/HOURS AVAILABLE:
MONDAY - FRIDAY (CLOSED HOLIDAYS)
8:00 AM to 8:00 PM EST

**YOU MUST HAVE THE FOLLOWING INFO AVAILABLE
BEFORE CONTACTING STRUCTURAL CONCEPTS:**
SERIAL NO. / MODEL NO. / STORE NO. / STORE
ADDRESS / DETAILS (PHOTOS, LEAK LOCATIONS,
DAMAGE, STORE'S AMBIENT CONDITIONS, ETC.)

**To Access The Limited Warranty To Your
Case, Follow These Instructions:**

- > If Viewing This Document on Smart Phone, Tablet or Computer, Select/Click On The QR Code at Right.
- > If Viewing This Document In Print (Hard Copy), Scan The QR Code at Right With Your Smart Phone or Tablet.

