

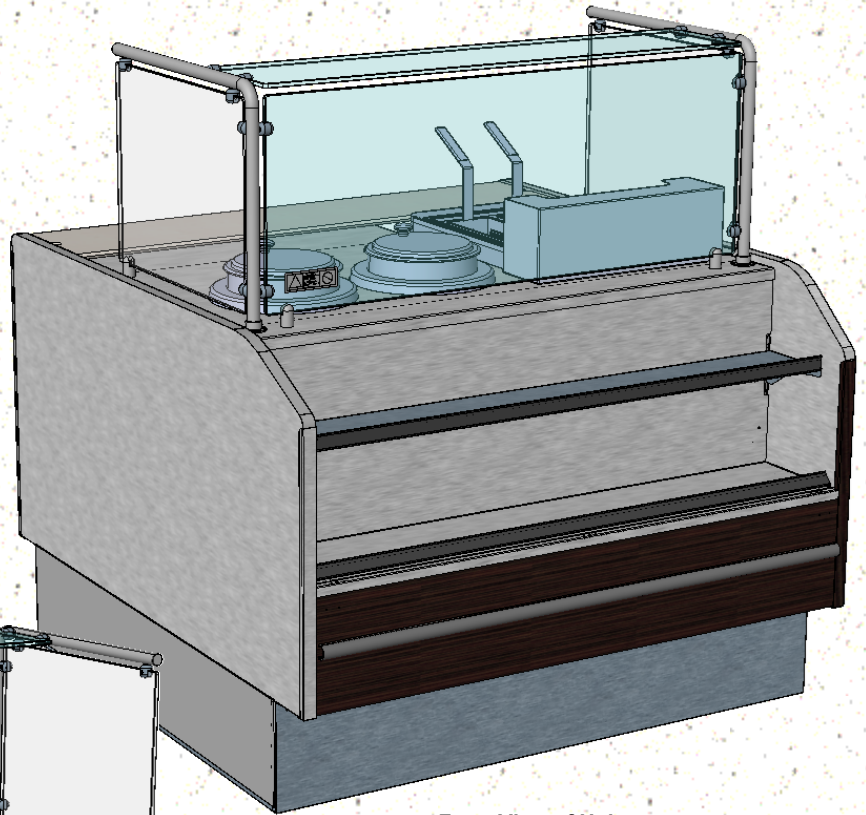
CAREFULLY FOLLOW THESE INSTRUCTIONS

GROCERANT USER MANUAL

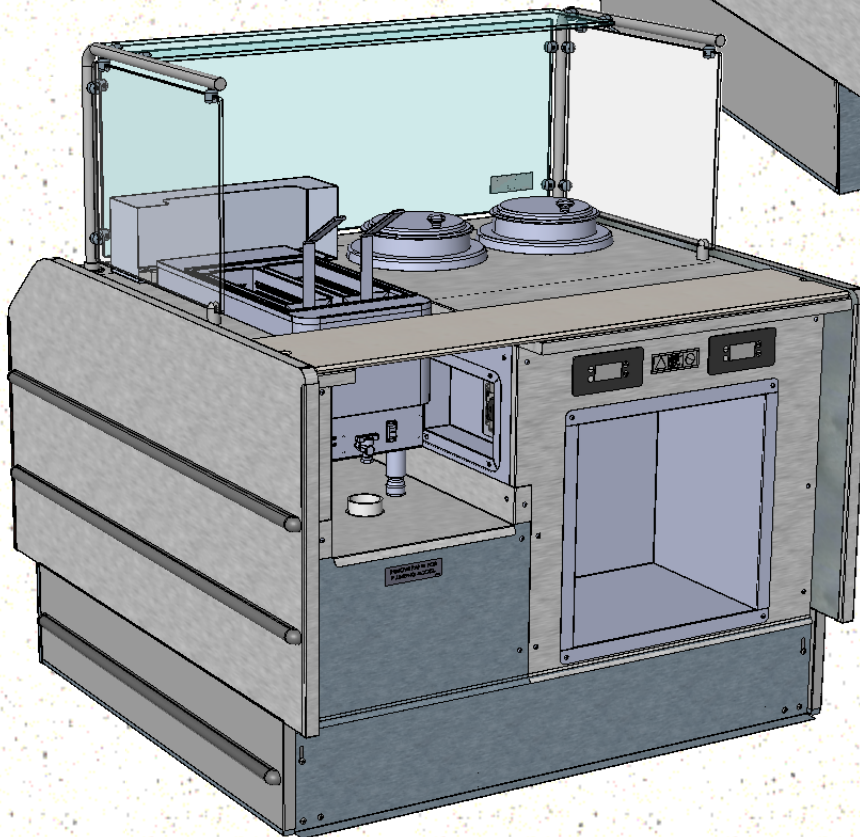
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21-28573

MODEL FB4S-27QN1E.6123: SERVICE 4' IN-LINE PASTA SERVICE PREP CASE

- > 2 SOUP WELLS (7 QUART UNITS) - VOLLRATH® INDUCTION WARMER SOUP WELLS
- > 1 NEMCO® COUNTERTOP PASTA BOILING UNIT MODEL 6760-240
- > FRONT DISPLAY AREA & SHELF
- > REAR AMBIENT OPEN STORAGE



--- Front View of Unit ---



--- Rear View of Unit ---

Structural Concepts

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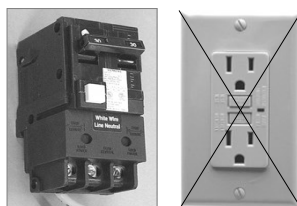
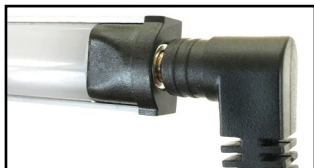
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OVERVIEW

- 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) .

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!

WIRING DIAGRAM

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

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

CAUTION! LAMP REPLACEMENT GUIDELINES
 If LED lamps are used, they must be size, shape and overall design. Any replacements must meet factory specifications.

WARNING
 Heated soup wells and pasta boiling unit is hot!
 Disconnect and allow to cool 30 minutes before cleaning, servicing or removing from case.

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.

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) .

COMPLIANCE

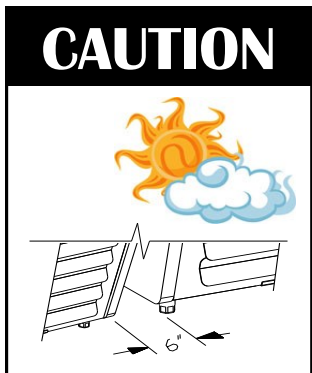
- Performance issues when in violation of applicable NEC, federal, state or local electrical codes are not covered by warranty. See below.

PRECAUTIONS

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

WIRING DIAGRAM

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



CAUTION! ADVERSE CONDITIONS / SPACING ISSUES

- Performance issues caused by adverse conditions are NOT covered by warranty.
- End panels must be tightly joined or kept at least 6-inches away from any structure to prevent condensation.
- Unit must be kept at least 15-feet from exterior doors, overhead HVAC vents or any air curtain disruption to maintain proper temperatures.
- Do not expose to direct sunlight or heat source (ovens, fryers, etc.).



CAUTION!

- Cases with glass enclosures: To prevent sagging or breakage, do not exceed 5 LBS (2.3 KG) weight load per top glass section (between vertical supports).
- To prevent scratching or marring, do not place ANY items on glass.

INSTALLATION: REMOVAL FROM SKID / POSITIONING CASE

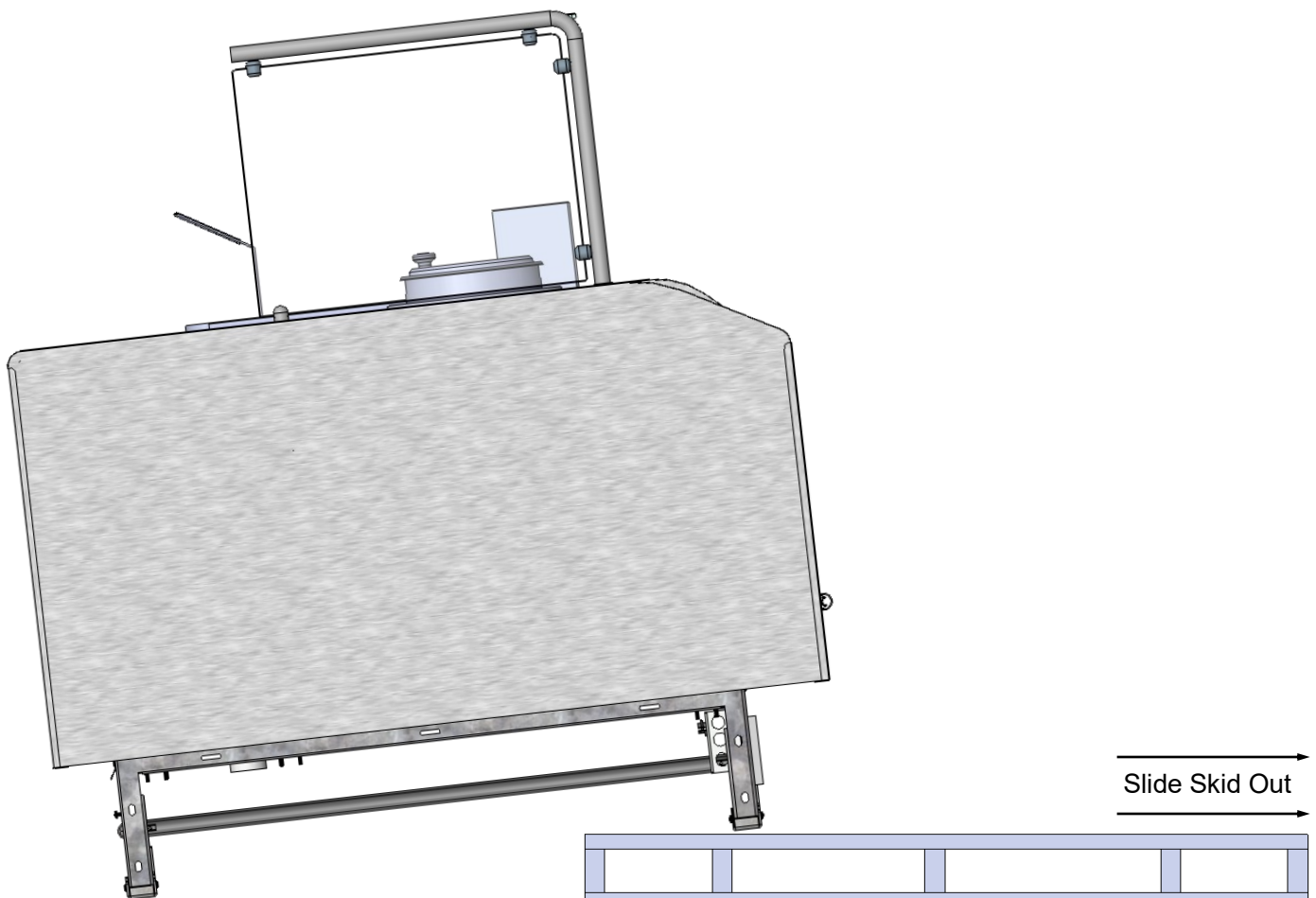
1. Remove Case From Skid

- Remove shipping braces or screws that may be securing case to skid.
- Support case to prevent tipping.
- *Caution! Rails can be damaged if case hits floor with heavy force!*
- Slide unit to rear of skid and tip backward off skid.
- Illustration may not reflect every feature or option of your particular case.

2. Position & Align Case Alongside Other Cases

- Before shimming frame support rails, make certain that the case is in proper position and, if required, aligned with adjoining case.
- This may require the repositioning of the case you are installing or the already positioned case.

Note: Illustration shown may not reflect every feature or option of your particular case.



INSTALLATION: FRONT & REAR REMOVABLE TOE-KICKS / FRAME SUPPORT RAILS

3. Removable Front Toe-Kick (Magnetized)

- Toe-kick is usually shipped separately.
- Toe-kick is to be placed on case via magnet attachment method.
- Remove toe-kick by pulling away from lower magnet and lifting off front of case.
- No screw removal is required.
- See illustrations below.

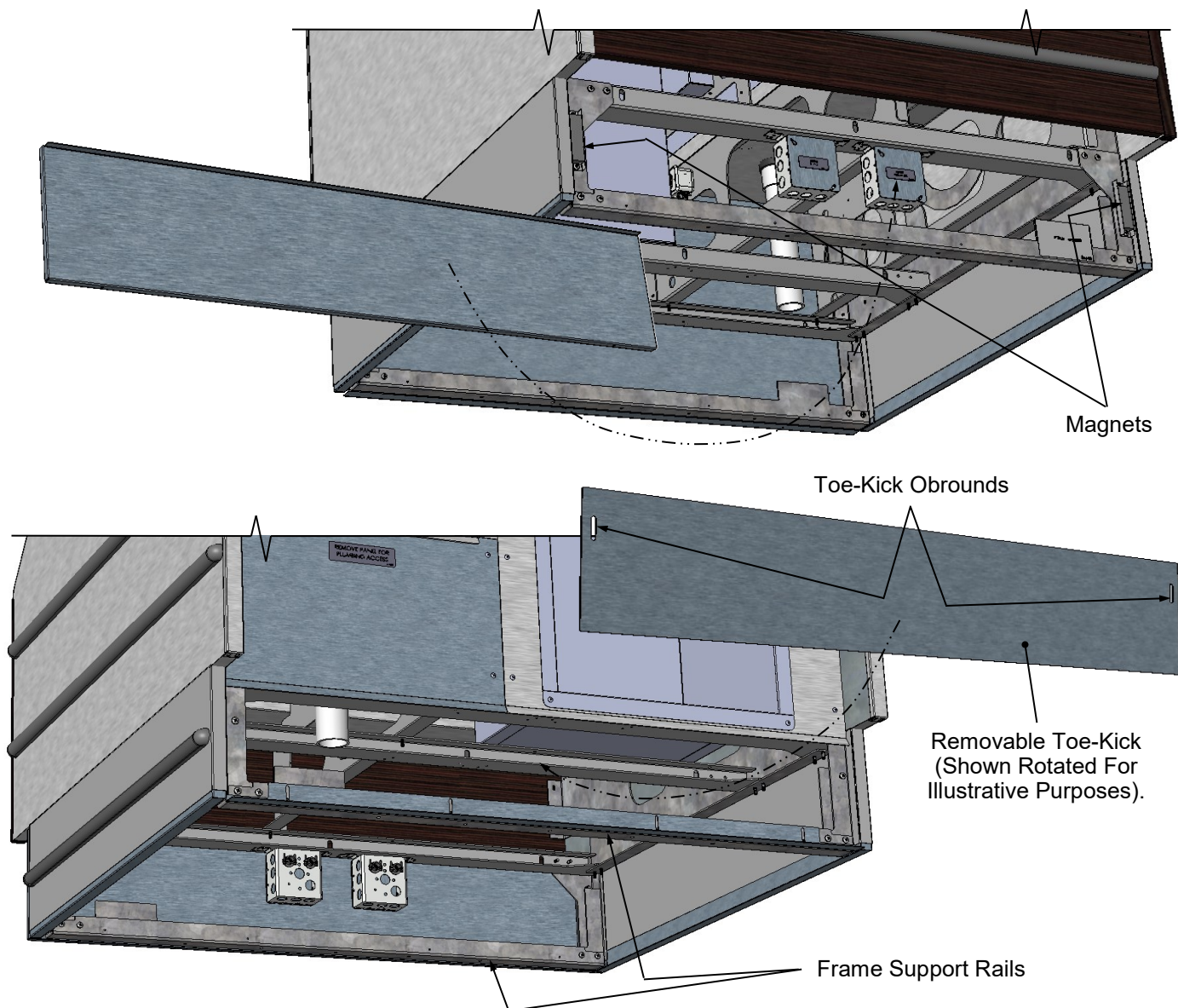
4. Removable Rear Toe-Kick (Screws Only)

- Toe-kick may be shipped separately.
- Toe-kick is to be placed on case via screw attachment (through obrounds).

- Remove removing screws & lifting off case rear.
- See illustration below.

5. Cases With Frame Support Rails: Shim

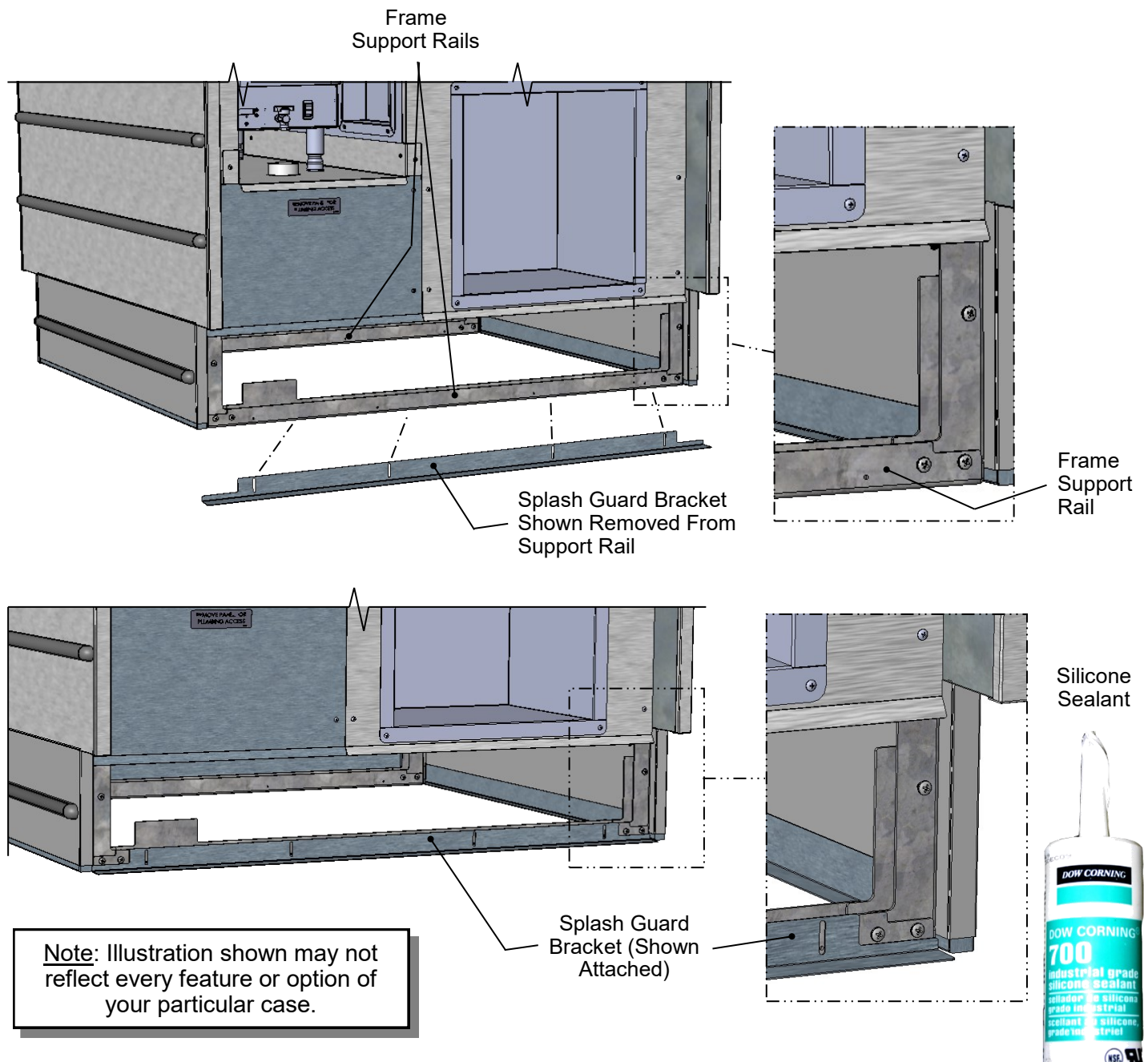
- Illustration below shows case with frame support rails.
- Shims will be provided with all cases that have frame support rails.
- Use shims to level case.
- **Note:** After case is in position, it must be sealed to floor to prevent entry or leakage of liquid or moisture.



INSTALLATION: ATTACHING SPLASH GUARD BRACKET TO FLOOR AT CASE REAR

6. Attaching and Sealing Splash Guard Bracket To Floor at Rear of Case

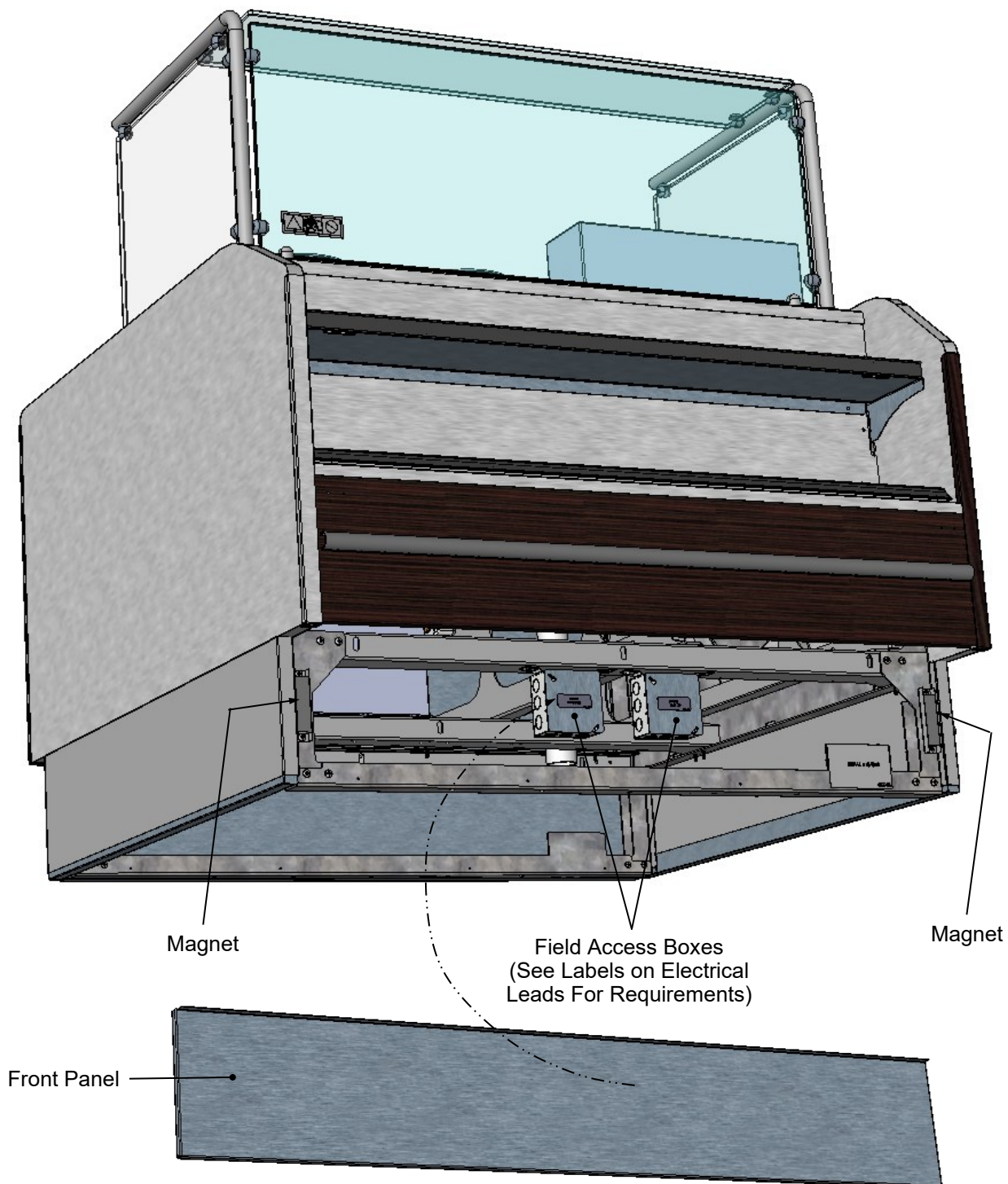
- The splash guard bracket is designed to prevent entry or leakage of liquid or moisture to underside of case.
- It may be separately shipped.
- Loosely attach splash guard to frame via screws.
- After case has been properly positioned and frame support rails shimmed, place a bead of silicone sealant to underside of splash guard bracket (that rests on floor). Center back of bracket flush against frame support rail.
- Then, tighten screws into frame support rail.
- After splash guard bracket has been secured, apply another bead of silicone sealant where front of bracket meets floor.
- See illustrations below.



FIELD ACCESS BOXES / REMOVABLE FRONT TOE-KICK

Field Access Boxes / Removable Front Toe-Kick

- Field access boxes are accessible at case front.
- Front panel may be removed for greater access (no screw removal required).
- Simply lift front toe-kick off case front.
- **Caution!** Only certified electricians are to perform electrical connectivity duties.
- See labels on electrical leads for requirements.
- See illustration below.



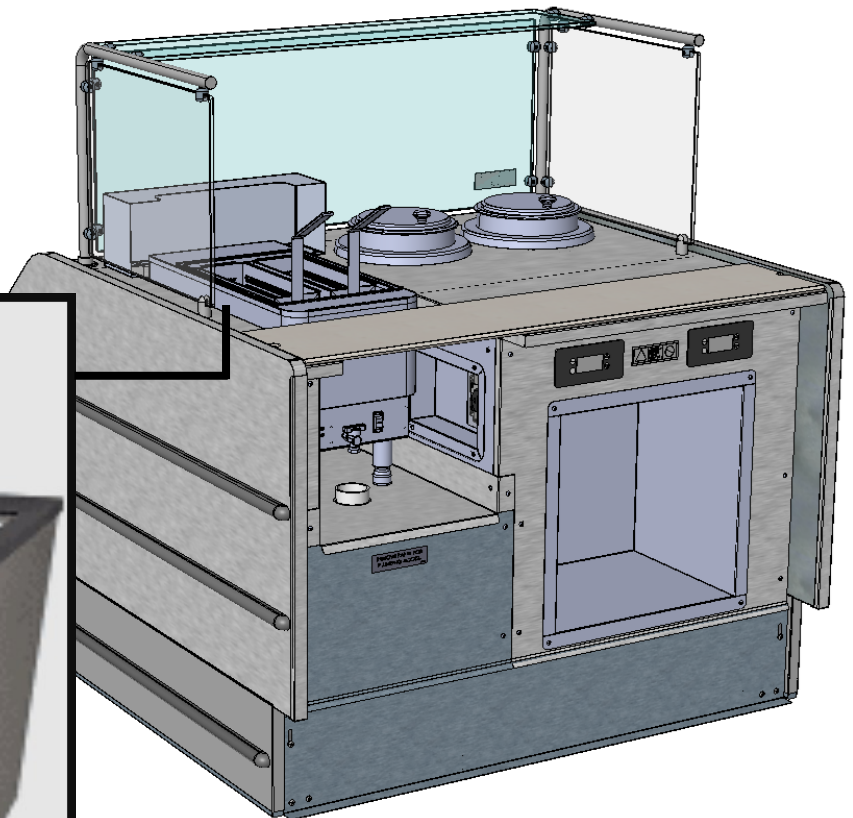
Nemco® Model No. 6760-240 Counter Top Pasta Boiling Unit

- The Nemco® boiling unit cooks all types of pasta, vegetables and shell fish.
- They are also ideal for reconstituting food.
- This unit allows you to produce one pound of spaghetti or three pounds of frozen pasta in just a couple minutes.
- Initial heat up is 12 minutes and the unit recovers almost immediately.
- Special features include heavy duty baskets constructed of stainless steel with durable plastic coated handles for a cool touch.
- Individual serving servings are possible with their accessory set of six (6) baskets.
- Control panel assembly is removable for cleaning and easy maintenance.

Standard Features Include The Following:

- Stainless steel construction
- Powdercoated stainless steel top
- Incoloy tubular heating elements
- Digital thermostat with a temperature range of between 100 °F to 212 °F
- Programmable digital timing
- Twin baskets with cool touch handles
- Convenient front drain valve
- Four inch adjustable legs
- Single phase
- Six foot cord and plug provided

>> See Next Several Pages in This User Manual for the Nemco® Operating, Cleaning & Service Instructions.



Note: The information in this User Guide is based on information that was accurate at time of publication.

For the latest information and/or warranty specifics, consult Nemco's Operator's Manual or www.NemcoFoodEquip.com.

nemco® | FOOD EQUIPMENT

NEMCO PASTA BOILER – 2.5 GALLON Model Series: 6760-240

OPERATING INSTRUCTIONS

INTRODUCTION

1. Read These Operating Instructions thoroughly before installing or using this Equipment. Improper installation or use can result in equipment or property damage, electric shock or personal injury.
2. Nemco Pasta Boilers are heavy duty and are designed for commercial use.
3. Trained personnel should operate this equipment only.

SAFETY INSTRUCTIONS

1. IMPORTANT: Clean machine thoroughly before first use and after all uses, using cleaning instructions below.
2. IMPORTANT: Incoming power MUST be the same as the equipment's rating. Refer to the Electrical Ratings listed on the equipment's Data Tag Located on the back of the unit.
3. CAUTION: This Pasta Boiler's power cord is equipped with a GROUNDED, 3-prong power cord. Plug only into a matching, grounded outlet. DO NOT cut or break off the third prong. Operating this equipment without proper grounding may result in electric shock.
4. CAUTION: Always disconnect Power when not in use and before cleaning or servicing.
5. CAUTION: Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
6. CAUTION: Equipment surfaces are HOT during use and a short time after disconnecting the power. Allow to cool before moving or servicing.
7. WARNING: DO NOT immerse in water or other liquid. DO NOT clean with water jet. SEVERE personal injury or death can result.
8. Unit must be installed in accordance with all local electrical and building codes

ELECTRICAL REQUIREMENTS

1. The electrical ratings are listed on the equipment's Data Tag located on the back of this equipment.
2. Model: 6760-240 is rated 240 Volts, 5750 Watts, 24 Amps and has a NEMA 6-30P plug and grounded cord.
3. This equipment must be properly GROUNDED.

PREPARATION

1. Remove all packing pieces and lift unit out of the box.
2. Remove any outside and internal packaging.
3. Remove any white plastic coating that may be affixed to stainless steel surfaces.
4. Set unit on a flat surface.
5. Position unit near the power outlet. Avoid the use of extension cords. Do not run cord under carpeting or cover with runners. Arrange cord where it will not be tripped over.
6. This appliance has hot and live electrical parts inside. Do not use it in areas where gasoline, paint or flammable liquids are used or stored.
7. If unit fails to work properly when first operated, call NEMCO customer service at 1-800-782-6761.

OPERATION

1. Plug the unit into the power supply.
2. Fill well of unit with water to fill line on the inside of the tank.
3. Place the batter plate over the elements. This will keep the basket and debris off the elements.
4. Adjust the board to desired temperature. Temperature can be set up to 215 degrees Fahrenheit.
5. Model is equipped with a digital timer. Depress the "Start/Stop" button to start a timing cycle.
6. After use, turn rocker switch to off position and unplug unit.
7. Allow water to cool for 20 minutes prior to draining.
8. To drain unit, place a bucket either on a utility cart or the bucket on the floor directly under the drain spout and turn the drain valve to the open position.
9. After the unit is empty, move the valve back to the closed position.

**WARNING: DURING NORMAL OPERATIONS,
THE EXTERIOR OF THE UNIT IS HOT.**

Note: The information in this User Guide is based on information that was accurate at time of publication. For the latest information and/or warranty specifics, consult Nemco's User Manual or www.NemcoFoodEquip.com.

PROGRAMING THE BOARD

1. To change the temperature set point, press and hold the “Start / Stop” button for approximately 5 seconds. The display will now flash “SEL”, using buttons #2 and #4 on right to adjust the temperature either higher or lower to the desired set point and press “Start / Stop” to save the setting.
2. To adjust any one for the four timer settings, press and hold the desired button #1 - #4 for approximately 5 seconds. Once the time begins to flash, adjust the time using buttons #2 and #4 to the desired set point and press the “Start / Stop” to save the setting.

CLEANING

NOTE: Proper maintenance plays an important part in the life span and functioning of the unit.

1. Unplug the power cord.
2. Remove the Pasta Boiler basket and components in tank for grease removal and cleaning.
3. Clean the components of the Pasta Boiler with a mild detergent and warm water. Be sure to dry unit.
4. Do not immerse in water or other liquid.
5. Clean exterior of unit with a stainless steel cleaner. Be sure to dry unit.
6. Do not immerse in water or other liquid.

DO NOT IMMERSE UNIT!

SERVICE INSTRUCTIONS

If the unit fails to operate properly, call NEMCO customer service toll free at 1-800-782-6761.

6760-240 SERVICE PARTS

<u>Part #</u>	<u>Qty</u>	<u>Description</u>
45495	4	Foot
47289	1	Drain Valve
47673	1	Contactora
47405	1	Cordgrip
47420	1	Rocker Switch
49189	1	Cord
49158	1	Control Board
49153	1	Thermostat
49154	1	Thermocouple
67009	1	Batter Cover
69599	2	Basket
67111	1	Element, 3000W
49191	1	Element, 2750W
W6760	1	Wireset

Note: The information in this User Guide is based on information that was accurate at time of publication. For the latest information and/or warranty specifics, consult Nemco’s Operator’s Manual or www.NemcoFoodEquip.com.



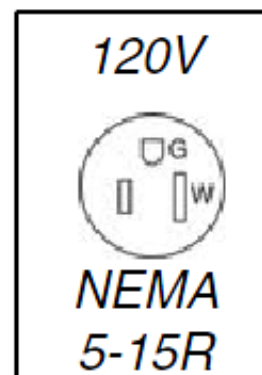
MIRAGE® DROP-IN INDUCTION WARMERS

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.

Caution!
 Do Not Put Water In These Induction Warmers Or They Will Be Damaged!
 They Are To Run DRY!

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



MIRAGE® DROP-IN INDUCTION WARMERS



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.

Caution!
 Do Not Put Water In These Induction Warmers Or They Will Be Damaged!
 They Are To Run DRY!

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.

OPERATION

	WARNING
	<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>

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
	<p>Burn Hazard. Do not touch cookware, heating surface, food, or liquid while heating.</p>

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

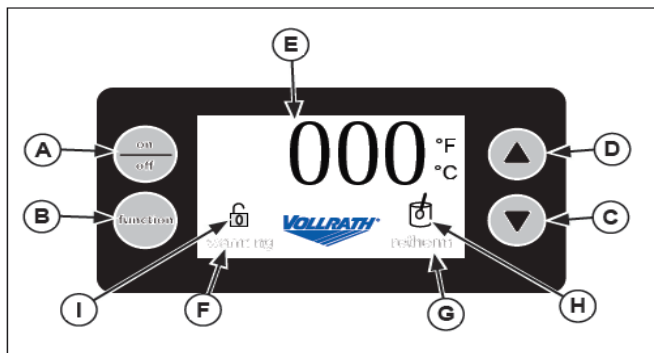


Figure 1. Control Panel

- (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

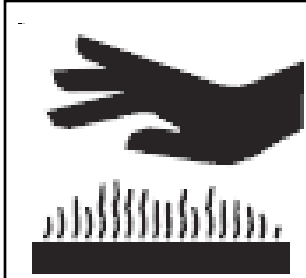
1. Press the ON/OFF button (A) to turn on the unit. See Figure 1.
2. Select the preset program or warming temperature desired.
3. To lock the unit: At the same time press and hold the function button (B) and the arrow down button (C) until the lock light (I) appears. The control can not be changed until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

5. The stainless steel insert is dishwasher safe.

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.

CLEANING SCHEDULE (GENERAL): DAILY “D” / WEEKLY “W” / MONTHLY “M”

Cleaning	D	W	M	Task
Clean Case Exterior	X			Wood, laminate, metal posts, shelf and painted surfaces: Clean with a warm soap and water solution and soft cloth. Never use wire cloth or abrasive cleaners on case.
	X			Rear cutting board and/or Sanalite®. Clean with soapy water or ammonia-based cleaner; rinse and wipe dry. Should surface become irreparably marred, board may be replaced.
	X			Glass sneeze guard. Clean with a household or commercial glass cleaner.
	X			<i>Stainless Steel Work Surfaces: See Next Page</i>
Clean Case Interior	X			<u>Nemco® Counter Top Pasta Boiling Unit</u> . See NEMCO® MODEL NO. 6760-240 COUNTER TOP PASTA BOILING UNITS section in this manual.
	X			<u>Vollrath® Inductive Heated Soup Wells</u> . See VOLLRATH® INDUCTION WARMERS - CLEANING section in this manual.
		X		Rear ambient storage area: Wipe down with a warm soap and water solution and soft cloth.
		X		Under case cleaning. Remove either front or rear toe-kicks. Use vacuum or broom to clean flooring under case. Do not allow broom to create dust in store!

CLEANING SCHEDULE (GENERAL), CONT'D: DAILY "D" / WEEKLY "W" / MONTHLY "M"

Cleaning	D	W	M	Task
	X			<p><u>General Stainless Steel Surface Cleaning:</u></p> <ul style="list-style-type: none"> • Certain grades of stainless steel, and some are more prone to corrosion than others. • Stainless steel can become exposed to a wide variety of contaminants, which if left untreated can cause stains and rust. • Stainless steel requires a specific cleaning procedure to maintain its sheen and remain rust-free. • Wash with a solution of liquid dishwashing detergent and hot water. • Rinse with pure hot water from spray bottle. Wipe with clean sponge. This will remove soap residue that can lodge in stainless steel's microscopic grooves, causing rust. • Dry with clean, soft cloth or paper towel. • <i>Caution! To prevent rust, you MUST rinse with pure hot water from a spray bottle while wiping with clean sponge after EACH cleaning.</i> • <i>Caution! Never clean with scouring powder or steel wool as they can mar, scratch and/or erode the surface of stainless steel. When the surface properties of stainless steel have been compromised, rust can form.</i> <p><u>Brightening Stainless Steel Surfaces:</u></p> <ul style="list-style-type: none"> • <u>Method 1:</u> Brighten by polishing with a soft cloth or sponge dipped in vinegar or ammonia. • <u>Method 2:</u> Sprinkle baking soda on sponge and rub gently with soft cloth or sponge. • <i>Caution! To prevent rust, you MUST rinse with pure hot water from a spray bottle while wiping with clean sponge after EACH cleaning.</i> • Dry with clean, soft cloth or paper towel. <p><u>Removing Streaks or Stains:</u></p> <ul style="list-style-type: none"> • Remove streaks or stains by dipping soft cloth or sponge in club soda and rubbing gently over area of concern. • <i>Caution! To prevent rust, you MUST rinse with pure hot water from a spray bottle while wiping with clean sponge after EACH cleaning.</i> • Dry with clean, soft cloth or paper towel. <p><u>Removing Rust:</u></p> <ul style="list-style-type: none"> • If rust has begun to form, there are a variety of products that can treat it. • Among these are CLR® (calcium, lime and rust remover) and Chemetall Oakite 33 (rust, oxides and scale remover). • <i>Caution! To prevent food contamination, personal injury or further corrosion, carefully follow the recommended cleaning precautions and instructions.</i>

TROUBLESHOOTING - GENERAL CASE ISSUES (TRAINED SERVICE PERSONNEL ONLY)

CONDITION	TROUBLESHOOTING - GENERAL CASE ISSUES
System Is Not Operating	Check that the utility power is on.
	Check the circuit breaker box for tripped circuits.


SERIAL LABEL LOCATION & INFO LISTED / TECH INFO & SERVICE - AMBIENT/HEATED CASES ONLY

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 shown below.
- 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® **Reveal** MODEL NRS3648RXV-SAMPLE
888 E. Porter Rd - Muskegon, MI 49441 SERIAL NO. 12345X30DZ098765

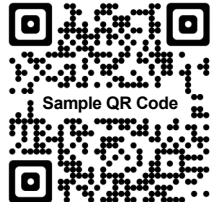
 **Blend** **Addenda** **SAMPLE ONLY**
Harmony **Grocerant**
Impulse **SAMPLE ONLY**
Oasis **Fusion** **SAMPLE ONLY**
SAMPLE ONLY **SAMPLE ONLY** **SAMPLE ONLY**

3048256
Conforms to UL Std. 65
CERTIFIED TO CAN/CSA
STD C22.2 NO 120

120 VOLTS 60HZ
FOR PARTS OR SERVICE CALL
STRUCTURAL CONCEPTS
AT 1-800-433-9489

SINGLE PHASE 1.84 AMPS

SCAN FOR PRODUCT LITERATURE



Sample QR Code

--- 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 a.m. TO 5:00 p.m. 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.

