



Operator's Manual

Downdraft Vent System with Induction & Fire Suppression

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.
- Have the equipment installed by qualified personnel in accordance with local codes and ordinances.
- Use the 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.
- Unplug the equipment, turn off, and let the equipment cool before cleaning or moving.
- Do not spray controls or outside of the equipment with liquids or cleaning agents.
- Do not operate equipment unattended.
- Do not operate if the equipment has been damaged or is malfunctioning in any way.

FUNCTION AND PURPOSE

This equipment is intended for cooking food and removing grease-laden air. It includes integrated fire suppression. It is intended for use in commercial foodservice operations only. It is not intended for household, industrial, or laboratory use. No other use is recommended or authorized by the manufacturer or its agents.



The product image shown may represent the range of product and may not be an exact representation of the product.

Item No.	Description
6-Series Custom Base with Food Guard	
69718S-1-VCL	1 Hob, Operator Left, 18" High Food Guard
69718S-1-VCR	1 Hob, Operator Right, 18" High Food Guard
69718S-2-VC	2 Hobs, 18" High Food Guard
69722S-1-VCL	1 Hob, Operator Left, 22" High Food Guard
69722S-1-VCR	1 Hob, Operator Right, 22" High Food Guard
69722S-2-VC	2 Hobs, 22" High Food Guard
4-Series Base with Food Guard	
69718S-1-SL	1 Hob, Operator Left, 18" High Food Guard
69718S-1-SR	1 Hob, Operator Right, 18" High Food Guard
69718S-2-S	2 Hobs, 18" High Food Guard
69722S-1-SL	1 Hob, Operator Left, 22" High Food Guard
69722S-1-SR	1 Hob, Operator Right, 22" High Food Guard
69722S-2-S	2 Hobs, 22" High Food Guard

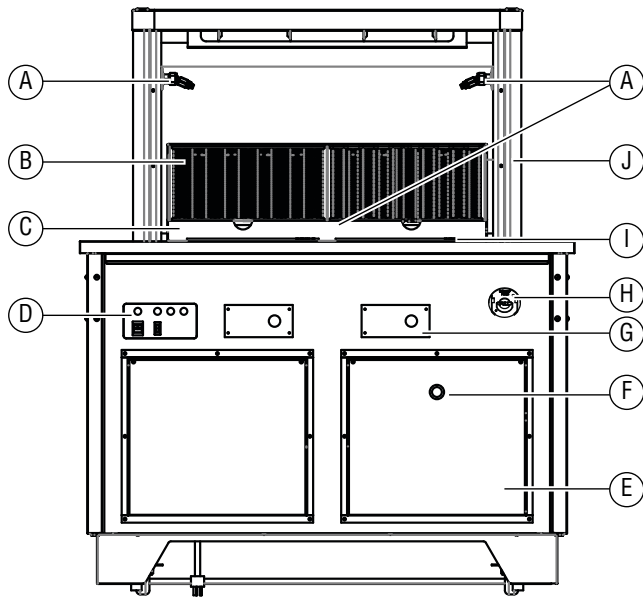
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SYSTEM OVERVIEW

The Downdraft Vent Module consists of three integrated systems:

- Downdraft Vent
- ANSUL® R-102 Restaurant Fire Suppression System
- Cooking Appliance(s)



- A Discharge Nozzles (4 total)**
- B Grease Filters (2 total)**
- C Grease Tray Location (1 total)**
- D Downdraft Vent Module Control Panel**
- E Agent Tank Location**
- F Fire Suppression System Arming View Window**
- G Induction Range Control Panel(s)**
- H Manual Pull Station**
- I Particulate Filters (2 total)**
- J Downdraft Vent Shroud**

UNPACKING

NOTICE: Do not discard the box or other packing materials until you have inspected the equipment and tested it for proper operation.

1. Remove all packing material and tape, as well as any protective plastic from the equipment. When no longer needed, dispose of all packaging and materials in an environmentally responsible manner.
2. Clean any glue residue left over from the plastic or tape.
3. Read and understand all labels and diagrams installed on equipment.
4. Carefully check for account for all components and accessories before discarding packaging materials.
5. Place the Downdraft Vent Module on a stable, level surface.
6. Level the Downdraft Vent Module. The included adjustable legs can be used to level the Downdraft Vent Module or align it with other equipment. Leg length is adjusted by rotating the leg. Adjust each leg until the Downdraft Vent Module sets firmly on all legs and is level front-to-back and side-to-side.
7. If applicable, install the included toe kicks.
8. Ensure a properly grounded electrical supply matching the nameplate rating is available to the unit.
9. Contact your local ANSUL dealer to install the fusible links, apply power, test, charge, arm, and commission the ANSUL Fire Suppression System. Go to ANSUL.com to find a local dealer.

SETTING UP THE EQUIPMENT

Toe Kick Installation

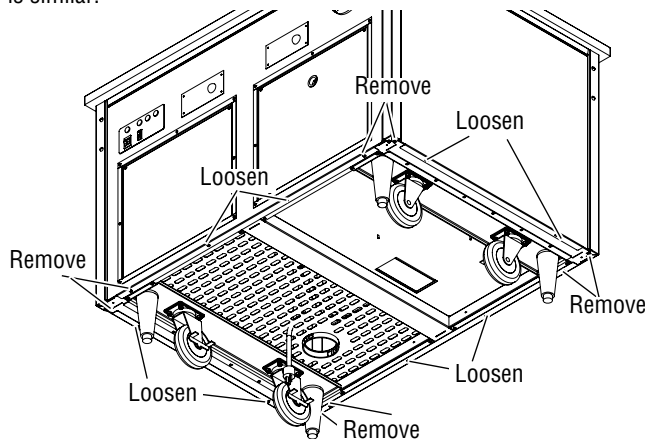
If your Downdraft Vent Module includes toe kicks, they will need to be installed. There are four toe kicks, one for each side of the base. The operator side toe kick is open in the middle.

Tools Required

Right-angle drill

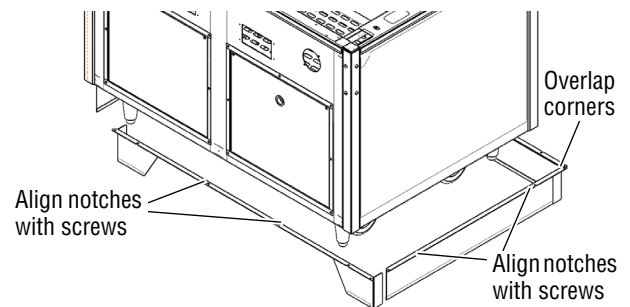
Remove or Loosen Screws from the Base

The V-Class base is illustrated. Installation on a Signature Server® base is similar.



1. Remove the corner screws from the base. There are two screws in each corner. Retain screws for installing the toe kicks.
2. On the operator and customer sides of the base, remove the screw adjacent to the corner. Retain screws for installing the toe kicks.
3. Loosen the remaining screws; two on each side of the base.

Install the Toe Kicks



1. **Install the customer side toe kick:**
Align the notches on the toe kick to the middle screws on the base. Slide the toe kick onto the middle screws. Insert the screws adjacent to the corner. Tighten the screws just enough to hold the toe kick in place.
2. **Install the end toe kicks:**
Position the end of the toe kick so it is overlapped by the customer side toe kick. Align the notches on the toe kicks to the middle screws. Tighten the screws just enough to hold the toe kick in place. Follow the same process to install the other toe kick to the other end of the base.
3. Install and tighten the corner screws on the customer side of the base.
4. **Install the operator side toe kick:**
Position the end of the toe kick so it overlaps the end toe kicks. Align the notches on the toe kick to the middle screws on the base. Slide the toe kick onto the middle screws. Insert the screws adjacent to the corner. Tighten the screws just enough to hold the toe kick in place.
5. Install and tighten the corner screws on the operator side of the base.
6. Tighten all screws until the toe kicks are securely installed.

FIRE SUPPRESSION SYSTEM INSTALLATION



⚠ WARNING

Fire, Injury, Death Hazard

This equipment must be installed and adjusted by a qualified technician in accordance with all federal, state and local codes. Failure to install, adjust or maintain this equipment properly can result in property damage, injury or death.

NOTICE: The ANSUL Fire Suppression System must be charged by an authorized ANSUL representative. The Downdraft Vent Module will not operate and the cooking appliance will not be energized until the ANSUL Fire Suppression System has been charged.

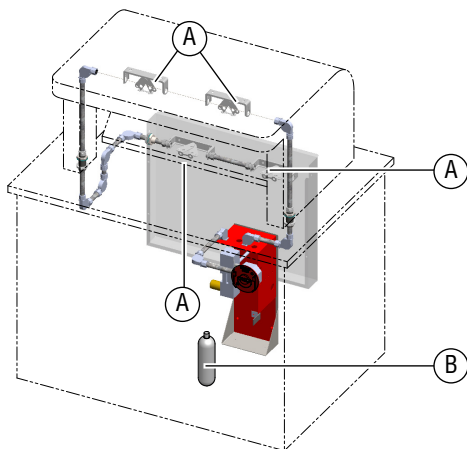
NOTICE: It is the installer's responsibility to verify that this equipment installation is in compliance with the specifications listed in this manual, ANSUL documentation, local code requirements, and NFPA standards.

The following instructions are for use only by authorized ANSUL representatives. Refer to ANSUL documentation for the following steps.

ANSUL representative to supply:

- CO₂ or nitrogen cartridge
- ANSULEX Low pH Liquid Fire Suppressant

Fusible Links and Gas Cartridges

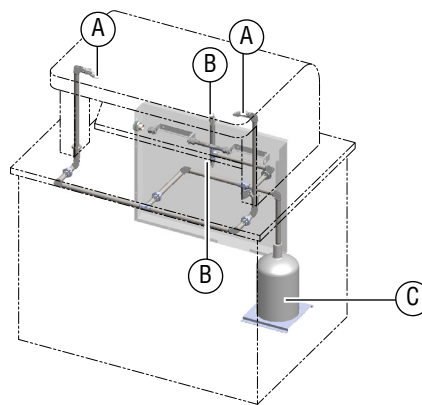


A ANSUL Model SL Fusible Link 165° F

B LT-20-R Cartridge

1. Replace the four temporary test links with the supplied 165°F SL Fusible Links. Refer to **Particulate Filter Replacement** on page 6 for instructions for removing the particulate filters.
2. Install the CO₂ or nitrogen cartridges onto the ANSUL automatic release/bracket assembly.

Fire Extinguishing Tank and Nozzles



A ANSUL R-102 1W Nozzle (Appliance)

B ANSUL R-102 1W Nozzle (Duct)

C ANSUL R-102 1½ Gallon Tank

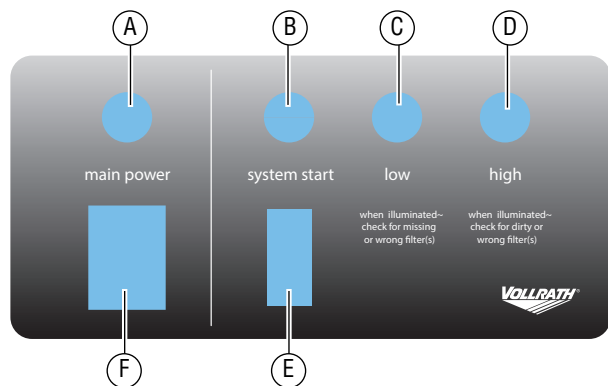
Fill the agent tank with ANSULEX low pH Liquid Fire Suppressant.

DOWNDRAFT VENT OPERATION

Overview

The Downdraft Vent Module control panel will be operational only when:

- The ANSUL Fire Suppression System is charged.
- The grease filters and the particulate filters are in position.



- A Main Power Light.** Indicates power to the Downdraft Vent Module is ON.
- B Vent Light.** Indicates the downdraft vent is ON.
- C Low Light.** Troubleshooting light. Indicates a filter is missing, installed incorrectly, or is the wrong filter.
- D High Light.** Troubleshooting light. Indicates the filters are dirty or are the wrong filter for this unit.
- E System Start Switch.** Switches ON the downdraft vent.
- F Main Power Switch.** Switches the Downdraft Vent Module ON or OFF.

Operation

1. Press the Main Power switch to the ON position.
2. Press and release the momentary System Start switch.
3. When the Low indicator light is no longer illuminated, you can begin using the induction hob(s) for cooking.

Shutdown

1. Turn off the cooking appliance.
2. Press the Main Power switch to the OFF position.

Cleaning

Clean your Downdraft Vent Module daily.

	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 the electrical components and cause a short circuit or an electrical shock.

	CAUTION
	Burn Hazard Do not touch hot liquid or heating surfaces while unit is heating or operating. Hot liquids and food can burn skin. Induction heating surfaces heat very rapidly. Allow the heating surface to cool before handling.

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

Wipe the Equipment Exterior

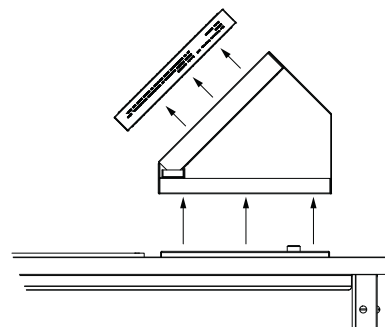
1. Wipe the equipment exterior.
2. Unplug the equipment and let it completely cool.
3. Use a clean, damp cloth. If needed, use a mild soap only.
4. Thoroughly wipe off any mild soap. Residue could corrode the surface of the unit.

Wash grease filters, grease tray, and downdraft vent shroud

NOTICE: Failure to install grease tray will allow grease and moisture from grease tray to drop into the vent, creating both a safety hazard and a health hazard.

NOTICE: DO NOT wash particulate filters. Washing will clog the filter and cause the cooking appliance to be disabled. Dirty particulate filters must be replaced. See Maintenance on page 6.

1. Remove the grease filters, grease tray, and downdraft vent shroud. Components lift off. No tools are required.



2. Empty the grease tray into an appropriate grease collection receptacle.
3. Wash the components in a dish washing machine or in a sink with mild detergent and warm water.
4. Rinse the components with clean water.
5. Dry the components with a clean, non-abrasive cloth.
6. Install the components.
7. Visually inspect the four discharge nozzles. Verify the nozzle caps are in place. Contact your local ANSUL authorized representative if the caps are missing and/or the nozzles need to be repositioned.

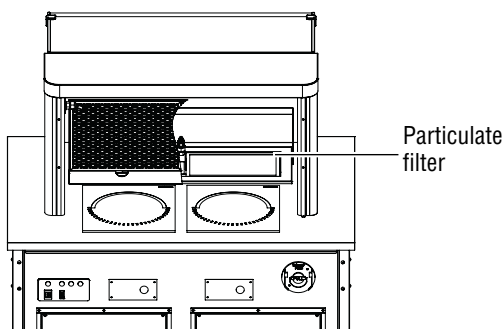
DOWNDRAFT VENT OPERATION (CONTINUED)

Maintenance

Particulate Filter Replacement

NOTICE: Replace filters every six months or sooner if they become clogged.

1. Remove the grease filters to access the particulate filters.



2. To install a replacement filter, note the air flow direction arrow on the particulate filter. Position the filter so the air flow arrow points down.
3. Place the filter into the base of the downdraft vent shroud.
4. Install the grease filters.

Troubleshooting

Problem	Might be Caused by	Course of Action
Downdraft Vent Module will not operate. Main Power light is not illuminated.	No power.	• Connect to electrical power. • Reset circuit breaker for unit. • Contact Vollrath Technical Services.
	ANSUL Fire Suppression System not properly commissioned or in need of service.	Contact an authorized ANSUL representative for repair.
Low indicator light illuminated and cooking unit will not turn on.	Particulate or grease filters not in position, missing, or incorrect type.	Properly install correct filters.
High indicator light illuminated and cooking unit will not turn on.	Particulate or grease filters dirty or incorrect type.	Install correct clean filters.

FIRE SUPPRESSION SYSTEM OPERATION

NOTICE: Please refer to the included **ANSUL Owner's Guide** for more detailed information.

Owners Role in Fire Protection

- Keep all kitchen equipment free of grease build-up.
- Never use or store flammable solvents or cleaners on or near the equipment.
- Keep utensils, pots, pans, cooking material, etc., stored in areas that do not obstruct the Fire Suppression System discharge.
- Never tamper with the system components (i.e., detectors, nozzles, agent storage container(s), releasing mechanism).
- DO NOT remove or reposition the nozzles. All nozzles have been factory installed and aligned in the proper operating position. Be sure that all nozzles have nozzle caps assembled to them. Contact your local ANSUL authorized representative if caps are missing and/or nozzles need to be repositioned.

Controls and Operation

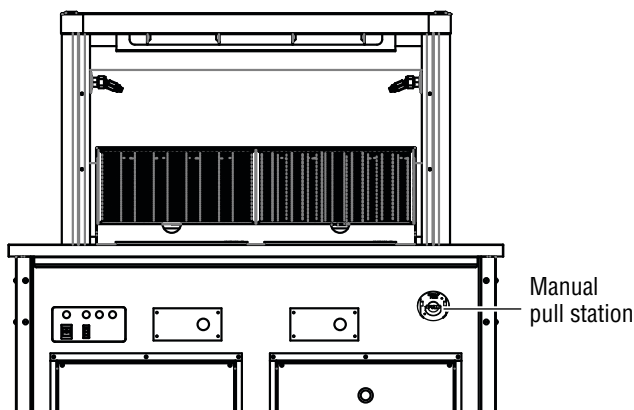
In the unlikely event of a fire:

- The integrated ANSUL Fire Suppression System will automatically deploy.
- Power to the cooking appliance and the entire Downdraft Vent Module will be shut off.

Manual Activation

The ANSUL Fire Suppression System can also be manually activated.

1. Pull the ring on the red manual pull station with enough force to activate the ANSUL Fire Suppression System.



2. When the ANSUL Fire Suppression System is manually activated, power to the cooking appliance and the entire Downdraft Vent Module will shut off.

After Fire Suppression System Discharge

	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 the electrical components and cause a short circuit or an electrical shock.
	CAUTION Burn Hazard Make certain all surfaces to be cleaned have cooled down to room temperature. Do not use water to clean any appliances that contain hot grease or cooking oils. Doing so may result in violent steaming and/or spattering.

After discharge, the Downdraft Vent Module will not operate until the ANSUL Fire Suppression System is serviced by an authorized ANSUL representative.

1. Immediately after discharge, call your authorized ANSUL representative to inspect and recharge the ANSUL Fire Suppression System.

NOTICE: The ANSUL Fire Suppression System must be serviced by an authorized ANSUL representative, per ANSUL documentation, and in accordance with local code requirements and NFPA standards.

2. Clean the Downdraft Vent Module and surrounding area within 24 hours.
3. Wear rubber gloves during cleanup; as sensitive skin may become irritated. If the ANSULEX agent or its residue comes in contact with skin or eyes, flush thoroughly with clean water.
4. Remove as much of the agent as possible using hot soapy water and sponges or clean rags. Dispose of sponges or rags in a local sanitary land fill site in accordance to local regulations.
5. After thoroughly cleaning all affected surfaces, adequately rinse with clean water. Dry with a soft cloth.

NOTICE: The Fire Suppression System agent is non-toxic. However, food product and cooking grease/oil that has come in contact with the agent will no longer be suitable for human consumption and should be discarded.

Maintenance

System maintenance must be performed semi-annually by an authorized ANSUL distributor.

NOTICE: All ANSUL Fire Suppression System maintenance must be performed by an authorized ANSUL representative, per ANSUL documentation, and in accordance with local code requirements and NFPA standards. Contact your local ANSUL representative for maintenance details.

INDUCTION RANGE OPERATION

For Your Safety

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

To reduce risk of injury or damage to the unit:

- As a precaution, persons using a pacemaker should stand back 12" (30 cm) from an operating unit. Studies have shown that the induction element will not disrupt a pacemaker.
- Keep all credit cards, driver licenses, and other items with a magnetic strip away from an operating unit. The unit's magnetic field will damage the information on these strips.
- The heating surface is made of a strong, non-porous material. However, should the surface crack or break, stop using and immediately unplug the unit.
- Do not leave an empty pan on an operating unit.
- Do not touch the cooking surface. It remains hot after the unit is turned off.
- Do not place any objects inside the air intake or exhaust panels.
- Do not place weight on the control knob.

Overview

This equipment is intended for use in commercial food service operations only. It is not intended for household, industrial, or laboratory use. It is intended to be used with induction-ready cookware.

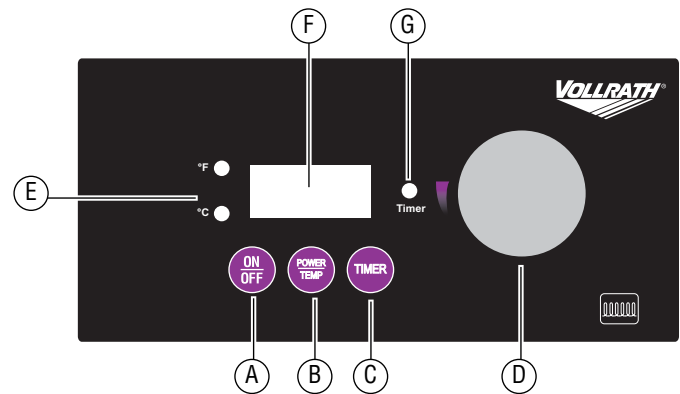
Induction-Ready Cookware

- Flat base measuring 4½" (11.4 cm) to 10¼" (26 cm) wide
- Ferrous stainless steel
- Iron
- Cast iron

Unsuitable Cookware

- Cookware with a base less than 4½" (11.4 cm)
- Pottery, glass, aluminum, bronze, or copper cookware
- Cookware with any type of footed base

Features and Controls



- A On/Off Button.**
- B Power/Temp Button.** Press to toggle between power level (1-100) and temperature control, in Fahrenheit and Celsius.
- C Timer Button.** Starts the timer.
- D Control Knob.** Selects the temperature, power level, or time, depending on the mode.
- E °F and °C LEDs.** Illuminates to indicate which temperature is displaying.
- F Display Panel.** Displays the power level, temperature, timer time, or an error code.
- G Timer LED Light.** Illuminates when timer function is operating.

INDUCTION RANGE OPERATION (CONTINUED)

Operation

	CAUTION Burn Hazard Do not touch hot food, liquid, or heating surfaces while equipment is heating or operating.
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NOTICE: Do not preheat empty cookware. Because of the speed and efficiency of the induction range, cookware can very quickly overheat and be damaged.

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

NOTICE: Do not leave an empty pan on an operating unit.

NOTICE: Do not heat sealed cans or containers as they may explode.

Turn On the Induction Range

Press and release .

Adjust the Power Level or Temperature

Increase or decrease

Rotate the control knob.

- Clockwise increases the numbers.
- Counterclockwise decreases the numbers.

Switch between power and temperature modes

Press and release .

Switch between Fahrenheit and Celsius

Press and release  two times.

Cook Food

The display should remain constant during operation. If the display is flashing, see the Troubleshooting section in this manual.

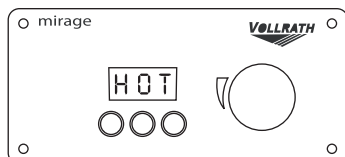
Removing cookware from the cooking surface for more than ten minutes will cause the unit to automatically turn off. Removing cookware for less than ten minutes will not interrupt operation.

Use the Timer

1. Press and release . The timer LED will flash.
2. Rotate the control knob to set the time in full minutes (1-180).
3. When the timer cycle is complete, the range turn off.
4. To cancel the timer, press . The range will return to power or temperature mode.

Turn Off the Induction Range

1. Press and release .
2. The control panel will display HOT until the surface has cooled.



Cleaning

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

	WARNING Electrical Shock Hazard 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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NOTICE: The cooking surface remains hot even when this equipment is turned off.

NOTICE: Do not use abrasive materials, scratching cleansers, or scouring pads to clean the equipment. These can damage the finish.

1. Press and release .
2. Unplug the cord from the wall outlet.
3. Allow the equipment to cool.
4. Wipe the exterior with a clean, damp cloth.
5. Thoroughly wipe off any mild soap or chemical cleaners.

INDUCTION RANGE OPERATION (CONTINUED)

Troubleshooting

Problem	Might be Caused by	Course of Action
The unit turned off after 10 minutes.	There is not a pot/pan on the induction range or the pot/pan is not induction-ready cookware. The induction range turned off. This is normal.	Make sure the pot/pan is induction ready. See “Overview” on page 8.
The unit is on, but not heating.	The cookware may be too small or may not be induction-ready.	Make sure the pot/pan is induction ready. See “Overview” on page 8.
The digital display is flashing F2.	The overheat-protection feature may have activated.	Remove cookware. Let cooking surface cool.
The unit suddenly stopped working.	The unit may be too close to an external heat source or the air intake may be restricted.	Relocate the unit away from any external heat source. Clear any obstructions to the air intake.

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.

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SERVICE AND REPAIR

Serviceable parts are available on www.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.

ANSUL components are warranted by ANSUL. For details please visit www.ansul.com.

ANSUL® is a registered trademark of Tyco Fire Protection Products.



Outperform every day.™

www.vollrath.com

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Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832