

Project:

**Item Number:** 

Quantity:

# PROFESSIONAL SERIES COUNTERTOP INDUCTION RANGES



Professional Series Countertop Induction Ranges

#### **DESCRIPTION**

These high-efficiency, heavy-duty commercial countertop induction ranges are designed for use in commercial kitchens and front-of-the-house cooking. They provide sensitive lowend control for cooking sauces, milks and chocolates as well as fast, high temperature cooking.

The case is made from 18-gauge 304 stainless steel with a vitro ceramic top. The ceramic top is easily cleaned with a mild cleaner.

The induction range is equipped with a variety of safety features including:

- Over-heat protection
- Small-article detection
- Pan auto-detection function
- · Empty-pan shut-off

Item No.	Description
6954301	Single Hob Countertop (US/Canada)
69520	Single Hob Countertop (US/Canada)
69522	Dual Hob Countertop – Front to Back (US/Canada)

Dual Hob Countertop - Side to Side (US/Canada)

### **FEATURES**

69523

- · G4 engine for long life
- 100 settings for precise cooking control set to power level or temperature setting
- 90% efficiency rating
- Continuous duty induction circuitry for non-stop cooking
- Firewall protected circuitry with oversized fans and 18 gauge heavy-duty 18-8 stainless steel casing
- 1-180 minute timer unit shuts off at end of cycle
- Digital display is easy to clean no knobs to collect food and it helps prevent accidental temperature changes
- · "HOT" warning display for safety
- FCC Part 18 Approved
- Units come complete with 6' (183 cm) cord and plug and do not require hard wiring
- Rubber feet to prevent slipping of appliance
- Full two-year parts and labor warranty

## **IMPORTANT**

- This appliance is intended for use with induction-ready cookware.
- 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.
- Countertop models require a minimum clearance of 4 inches (10.2 cm) at the rear and 1 inch (2.5 cm) at the bottom.

## **Agency Listings**







This device complies with Part 18 FCC Rules.

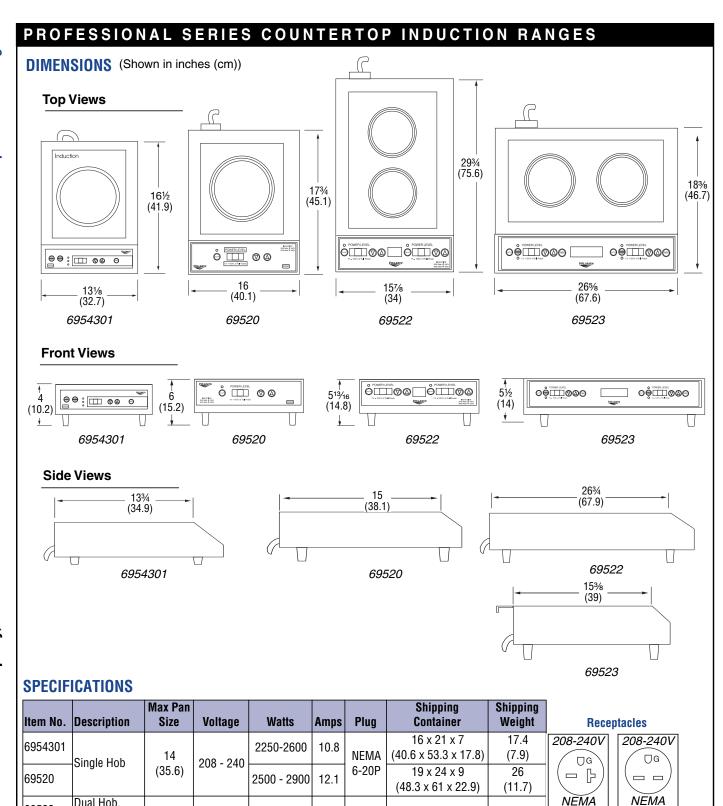
Due to continued product improvement, please consult www.vollrath.com for current product specifications.

**WARRANTY:** All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

Approvals	Date



The Vollrath Company, L.L.C. 1236 North 18th Street Sheboygan, WI 53081-3201 U.S.A. Customer Service: 800.628.0830 Canada Customer Service: 800.695.8560 Main Fax: 800.752.5620 or 920.459.6573 Technical Services: 800.628.0832 Technical Services Fax: 920.459.5462





Dual Hob.

Dual Hob.

Front to Back

Side by Side

12

(30.5)

208 - 240

2500 - 2900

Per Hob

The Vollrath Company, L.L.C. 1236 North 18th Street

NEMA

6-30P

24.1

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Technical Services: 800.628.0832 Technical Services Fax: 920.459.5462

6-30R

23% x 33 x 10

(59.4 x 83.8 x 25.4)

NEMA

6-20R

42.8

(19.4)

69522

69523