



Project:

Item Number:

Quantity:

**ULTRA SERIES COUNTERTOP INDUCTION RANGES**



Ultra 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 low-end 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

**Agency Listings**



This device complies with Part 18 FCC Rules.

Due to continued product improvement, please consult [www.vollrathco.com](http://www.vollrathco.com) for current product specifications.

**MODELS**

- 69504** Single Hob – NEMA 6-20P Plug
- 6950402** Single Hob – Schuko CEE7-7 Plug
- 6950403** Single Hob – UK2-15P (BS546) Plug
- 6950405** Single Hob – AU2-15P Plug
- 69507** Dual Hob, Front to Back – NEMA 6-50P Plug

**FEATURES**

- G4 engine for long life
- 100 power settings for precise cooking control
- Controlled high-end temperatures for saute, stir fry, stock-pot and sauce pot applications
- Sensitive low-end control for cooking delicate sauces, cremes, and chocolates
- Continuous duty induction circuitry for non-stop cooking
- 90% efficiency rating
- Double oversized fans for longer life
- Digital display is easy to clean – no knobs to collect food and helps prevent accidental temperature changes
- Sloped control panel for runoff of liquid spills
- "HOT" warning display for safety
- Rubber feet to prevent slipping of appliance
- FCC Part 18 Approved
- Units come with 6' (183 cm) cord and plug and do not require hard wiring
- 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.

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

Approvals	Date

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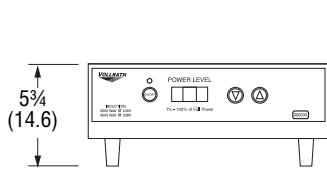
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<b>MODELS</b>	69504 6950402 6950403	Single Hob – NEMA 6-20P Plug Single Hob – Schuko CEE7-7 Plug Single Hob – UK2-15P (BS546) Plug	6950405 69507	Single Hob – AU2-15P Plug Dual Hob, Front to Back – NEMA 6-50P Plug
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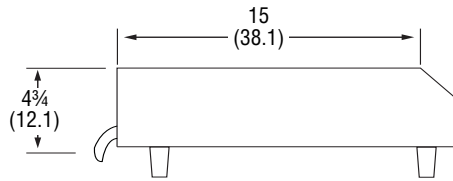
### DIMENSIONS

Shown in inches (cm).

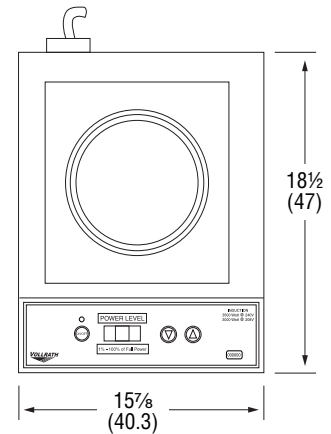
#### 69504 / 6950402 / 6950403 / 6950405



Front View

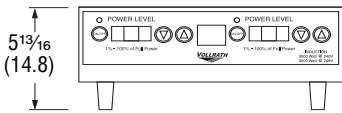


Side View

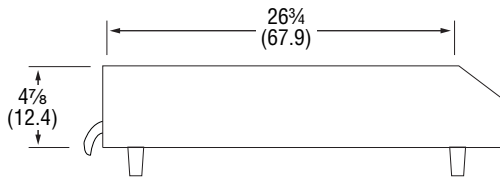


Top View

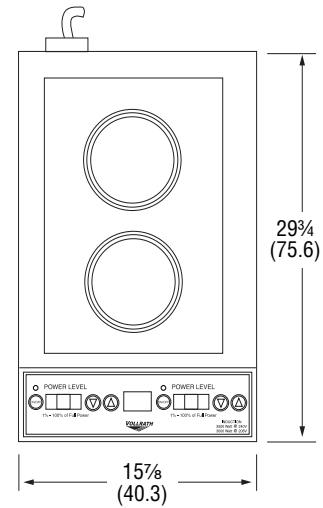
#### 69507



Front View



Side View



Top View

### SPECIFICATIONS

Model	Max Pan Size	Voltage (AC)	KW	Amps	Wall/Supply Side Plug	Shipping Container	Shipping Weight
69504	14 (35.6)	208 - 240	3.0 - 3.5	14.6	NEMA 6-20P	19 1/4 x 25 1/2 x 9 3/4 (48.9 x 64.1 x 24.8)	25.6 (11.6)
6950402	14 (35.6)	208 - 240	3.0 - 3.5	14.6	Schuko CEE7-7	19 1/4 x 25 1/2 x 9 3/4 (48.9 x 64.1 x 24.8)	25.6 (11.6)
6950403	14 (35.6)	208 - 240	3.0 - 3.5	14.6	UK2-15P (BS546)	19 1/4 x 25 1/2 x 9 3/4 (48.9 x 64.1 x 24.8)	25.6 (11.6)
6950405	14 (35.6)	208 - 240	3.0 - 3.5	14.6	AU2-15P	19 1/4 x 25 1/2 x 9 3/4 (48.9 x 64.1 x 24.8)	25.6 (11.6)
69507	12 (30.5)	208 - 240	3.0 - 3.5 Per Hob	29.2	NEMA 6-50P	21 1/2 x 35 1/2 x 10 (54.6 x 90.2 x 25.4)	45 (20.4)

#### Receptacles



NEMA 6-20R



Schuko CEE7-7



UK2-15R (BS546)



AU2-15R



NEMA 6-50R

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