



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 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

MODELS

- 6954301** Single Hob Countertop (US/Canada)
- 69520** Single Hob Countertop (US/Canada)
- 6954701** Dual Hob Countertop – Front to Back (US/Canada)
- 69523** Dual Hob Countertop – Side to Side (US/Canada)

FEATURES

- 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 comes 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.

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.

Agency Listings



This device complies with Part 18 FCC Rules.

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

Approvals	Date



Setting the Standard™

www.vollrathco.com

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

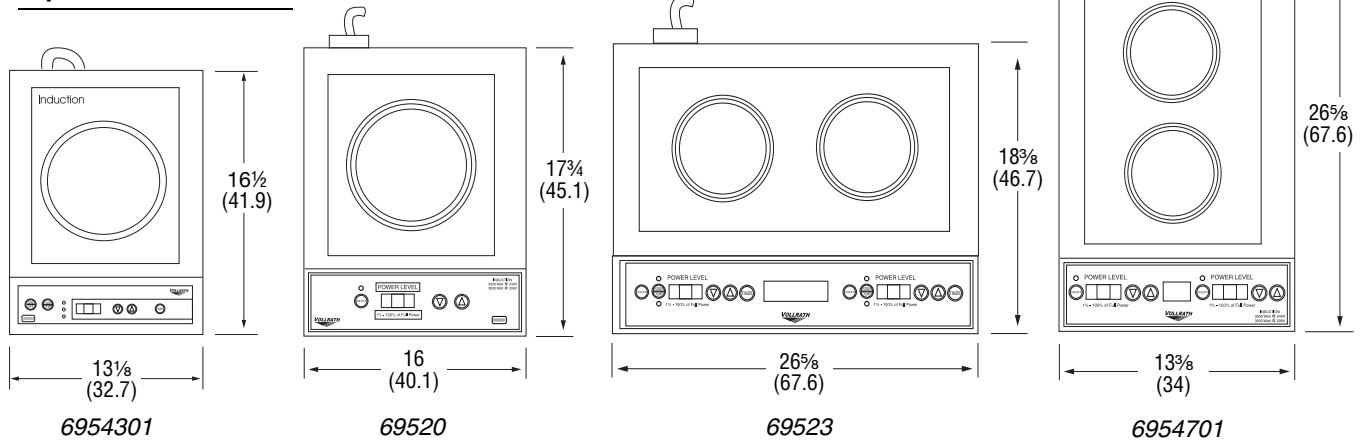
Technical Services: 800.628.0832
Technical Services Fax: 920.459.5462

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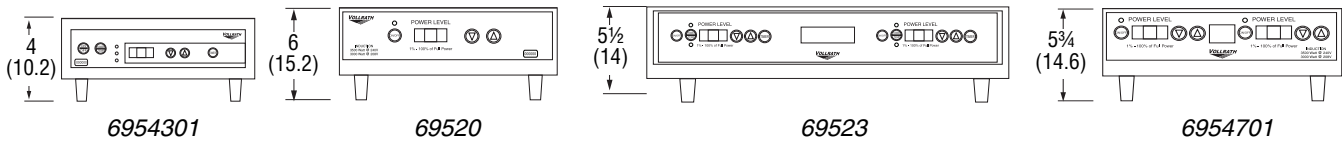
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DIMENSIONS (shown in inches (cm))

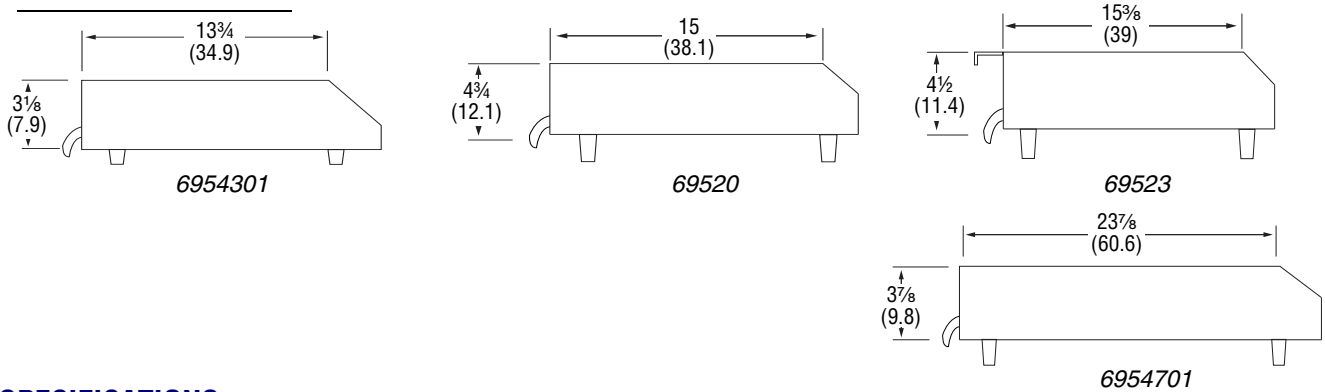
Top Views



Front Views



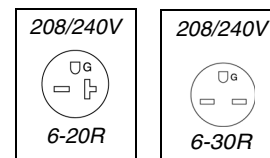
Side Views



SPECIFICATIONS

Model	Max Pan Size	Voltage	KW	Amps	Plug	Shipping Container	Shipping Weight
6954301	14 (35.6)	208/240 AC	2.2/2.6	10.8	6-20P	16 x 21 x 7 (40.6 x 53.3 x 17.8)	17.4 (7.9)
69520	14 (35.6)	208/240 AC	2.5 - 2.9	12.1	6-20P	19 x 24 x 9 (48.3 x 61 x 22.9)	26 (11.7)
6954701	12 (30.5)	208/240 AC	1.6 - 1.9 Per Hob	15.8	6-30P	21 x 35 x 9 (53.3 x 88.9 x 22.9)	44 (20)
69523	12 (30.5)	208/240 AC	2.5 - 2.9 Per Hob	24.1	6-30P	23 3/8 x 33 x 10 (59.4 x 83.8 x 25.4)	42.8 (19.4)

Receptacles



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