

Project:

Item Number:

Quantity:

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

AGENCY LISTINGS







This device complies with Part 18 FCC Rules.

ITEMS

6954301 Single Hob Countertop (US/Canada)
69520 Single Hob Countertop (US/Canada)
69522 Dual Hob Countertop – Front to Back (US/Canada)

69523 Dual Hob Countertop – Side to Side (US/Canada)

FEATURES

- 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
- · Control panel displays "HOT" warning for safety
- 6' (183 cm) cord with plug
- Rubber feet to prevent slipping of appliance
- Full two-year parts and labor warranty

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.

ENVIRONMENT AND CLEARANCE REQUIREMENTS

- This appliance is intended for use with induction-ready cookware.
 It is not intended to be used with aluminum pans with a metal disc on the bottom
- 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.

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

Approvals Date



The Vollrath Company, L.L.C.

1236 North 18th Street Sheboygan, WI 53081-3201 U.S.A. Main Tel: 800.624.2051 or 920.457.4851 Main Fax: 800.752.5620 or 920.459.6573

Customer Service: 800.628.0830 Canada Customer Service: 800.695.8560 Technical Services techservicereps@vollrathco.com Induction Products: 800.825.6036 Countertop Warming Products: 800.354.1970 All Other Products: 800.628.0832

PROFESSIONAL SERIES COUNTERTOP INDUCTION **DIMENSIONS** (Shown in inches (cm)) **Top Views** 29³/₄ (75.6) 18% 17³/₄ (45.1) 161/2 (46.7)(41.9)⊖è`````®@⊝| POWER LEVEL ∅۵ 99: - 00 0 16 (40.1) 157/8 (34) 26% 131/8 (32.7) (67.6)6954301 69520 69522 69523 **Front Views** ė III 513/16 51/2 000000 6 99: 🗆 00 (14)(14.8)(15.2)(10.2)6954301 69520 69522 69523 **Side Views** 26¾ 15 13¾ (67.9)(38.1)(34.9)69522 6954301 69520 15% (39)69523

SPECIFICATIONS

Item No.	Description	Max Pan Size	Voltage	Watts	Amps	Hz	Plug
6954301	Single Hob	14	208 - 240	2250 - 2600	10.8	50/60	NEMA 6-20P
69520		(35.6)		2500 - 2900	12.1		
69522	Dual Hob, Front to Back	12	208 - 240	2500 - 2900	24.1	50/60	NEMA 6-30P
69523	Dual Hob, Side by Side	(30.5)		Per Hob	24.1		









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