



**Project:**  
**Item Number:**  
**Quantity:**

## CAYENNE® HEAVY-DUTY INDUCTION RANGES



912HIMC



912HIDC



924HIMC



924HIDC

### DESCRIPTION

These high-efficiency, heavy-duty, commercial, bench top induction ranges are designed for use in commercial kitchens. They provide sensitive low-end control for cooking sauces, milks and chocolates as well as fast, high temperature cooking.

The induction ranges come complete with one or two 30 amp power cords with plugs (see Specifications). The case is made from 18-gauge 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

- 912HIMC Dual Hob, Manual Control (US/Canada)
- 912HIDC Dual Hob, Digital Control (US/Canada)
- 924HIMC Four Hob, Manual Control (US/Canada)
- 924HIDC Four Hob, Digital Control (US/Canada)

### FEATURES

- Proprietary, high performance induction technology
- Stainless steel framed hobs
- Dual commercial, high-flow fans for extra durability
- 90% efficiency rating
- Low 100°F temperature setting for holding applications
- Same look and operating height as Cayenne® charbroilers and griddles
- FCC Part 18 approved
- Adjustable legs for leveling
- One year parts and labor warranty

### Manual Control Models

- Knob control, from Low to High (1% to 100% power)
- Knob guards

### Digital Control Models

- Multi-sensor solid-state controls with digital display
- Smooth power control from 1% to 100% of output power and temperature control settings (100° - 400° F) in Fahrenheit only
- Touch controls for easy cleaning
- 1 to 180 minute timer

### 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](http://www.Vollrath.com).

### CLEARANCE AND ENVIRONMENT 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 a minimum ½" clearance between the induction range and any adjacent hot equipment, such as charbroilers or griddles (do not install flush). Unit draws air from below. Do not install in areas where other equipment can exhaust directly into the induction range.
- 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.

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

Approvals	Date



[www.vollrathfoodservice.com](http://www.vollrathfoodservice.com)

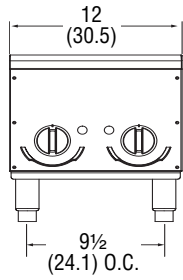
**The Vollrath Company, L.L.C.**  
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 Main Tel: 800.624.2051 or 920.457.4851  
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 Induction Products: 800.825.6036  
 Countertop Warming Products: 800.354.1970  
 All Other Products: 800.628.0832

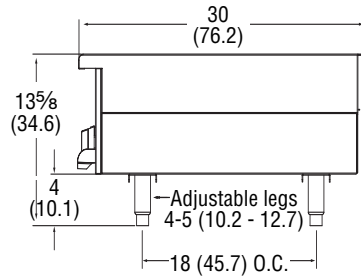
# CAYENNE® HEAVY-DUTY INDUCTION RANGES

## DIMENSIONS (Shown in inches (cm))

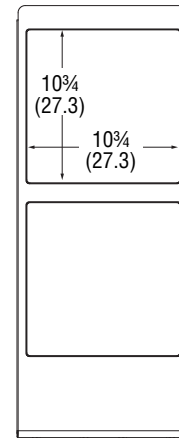
### Dual Hob 912HIMC / 912HIDC



Front View

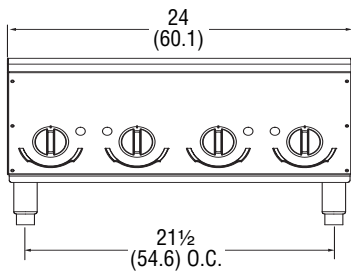


Side View

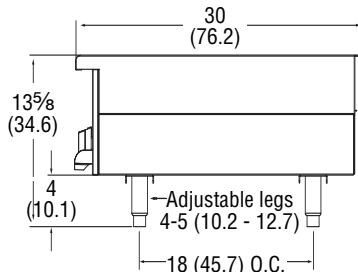


Top View

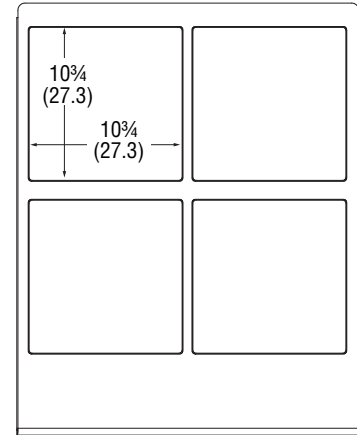
### Four Hob 924HIMC / 924HIDC



Front View



Side View



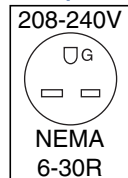
Top View

## SPECIFICATIONS

Item No.	Description	Volts	HZ	Amps	Watts per Hob	Net Weight lb (kg)	Plug
912HIMC	Dual Hob, Manual Control	208-240	50/60	24	2500-2900	47 (21.3)	NEMA 6-30P
912HIDC	Dual Hob, Digital Control						
924HIMC	Four Hob, Manual Control			2 x 24		86 (39)	NEMA 2 x 6-30P
924HIDC	Four Hob, Digital Control						

Dual hob units feature one power cord and require a single receptacle with a dedicated circuit.  
 Four hob units feature two power cords and require two outlets, each with a dedicated circuit.

### Receptacle



[www.vollrathfoodservice.com](http://www.vollrathfoodservice.com)

### The Vollrath Company, L.L.C.

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