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Project:

Item Number:

Quantity:

PROFESSIONAL SERIES DROP-IN INDUCTION RANGES



ITEMS

Item No.	Description
69521	Single Hob Drop-in (US/Canada)
69524	Dual Hob Drop-in – Front to Back (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
- Control has 3' (91.4 cm) cord
- Drop-in has 6' (183 cm) cord with plug
- Full two-year parts and labor warranty

DESCRIPTION

These high-efficiency, heavy-duty professional drop-in 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 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.

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.

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 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.
- Minimum clearance of 3 inches (7.6 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



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www.vollrath.com

The Vollrath Company, L.L.C.

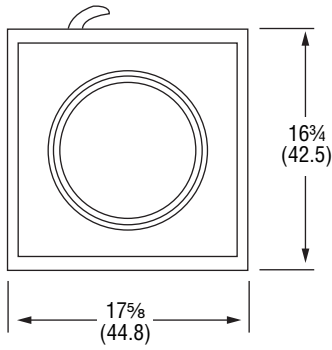
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

Technical Services
techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

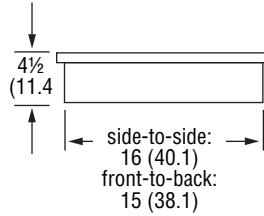
PROFESSIONAL SERIES DROP-IN INDUCTION RANGES

DIMENSIONS (Shown in inches (cm))

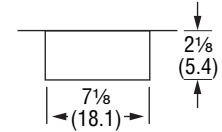
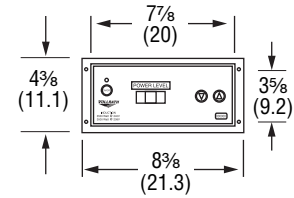
69521



Top View

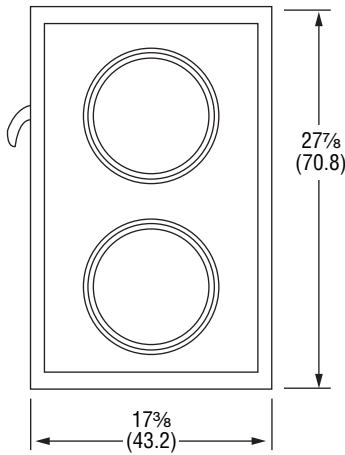


Side View

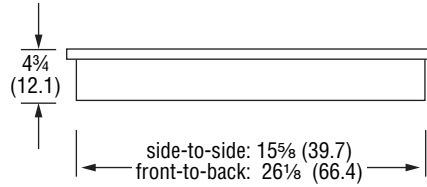


Control

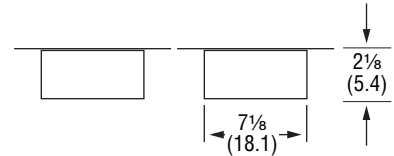
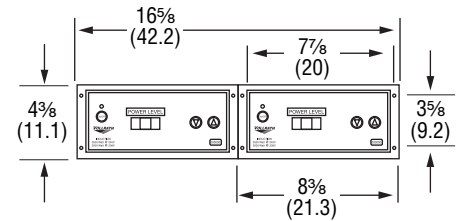
69524



Top View



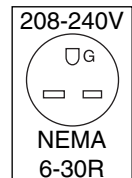
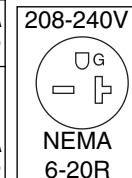
Side View



Control

Item No.	Description	Max Pan Size	Drop-in Cutout	Control Cutout	Voltage	KW	Amps	Hz	Plug
69521	Single hob	14 (35.6)	16 1/8 x 15 1/8 (40.9 x 38.4)	7 1/4 x 3 7/8 (18.4 x 9.8)	208/240	2.5 - 2.9	12.1	50/60	NEMA 6-20P
69524	Dual hob	12 (30.5)	26 5/8 x 15 7/8 (67 x 40.3)	7 1/4 x 3 7/8 (x 2) (18.4 x 9.8) (x 2) Two separate control boxes. Minimum spacing for control panels is 16 5/8 (42.2)	208/240	2.5 - 2.9 Per Hob	24.2	50/60	NEMA 6-30P

Receptacles



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