

# Индукционное оборудование

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# USB DRIVE, PROGRAMS, MPI4/HPI4

4-Series Induction Range Accessories

PRODUCT **SPECIFICATIONS**

**Model Information**

UPC

671080955506

**Case Lot Measurement**



# TEMPERATURE PROBE WITH CLIP

4-Series Induction Range Accessories

## PRODUCT SPECIFICATIONS

### Model Information

UPC

671080955513



## 208- to 240-volt heavy-duty Cayenne® four-hob induction range with digital controls

The Vollrath® heavy-duty Cayenne dual-hob induction range is designed specifically for heavy-duty use in commercial kitchens. This induction range reduces energy costs with its extremely high efficiency, and the simple digital controls ensure precise cooking temperatures. Designed for both low- and high- heat cooking, this powerful unit provides high-quality results. Adjustable legs allow for manual leveling, while the rubber feet prevent movement on any countertop. The flat surface is easy to clean, saving you valuable time.

Designed for both low-temperature cooking of sauces, milks, and chocolates, and fast, high-temperature cooking of entrees and sides

Durable stainless steel body is built to last

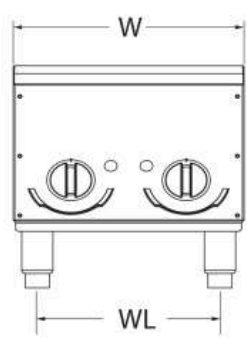
Digital controls ensure precise heating

Induction range has no open flame, increasing cooking safety

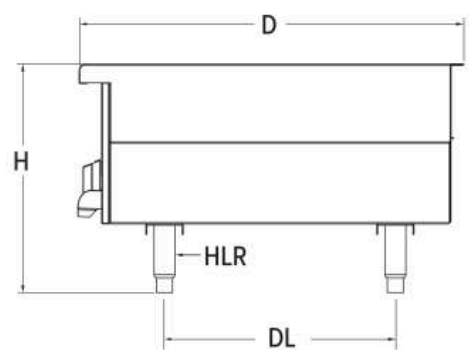
Also available with manual controls

Works with pans with a bottom diameter of 10¼ inches or less

PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW

Model Information

UPC	029419852130
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Unit Dimensions

Overall Dimensions (IN)	24 x 30 x 17.625
(W) Width (IN)	24
(D) Depth (IN)	30
(H) Height (IN)	13.62

(WL) Width between legs	21.5
(DL) Depth between legs	18
(HLR) Adjustable Legs (IN)	4 - 5
Overall Dimensions (CM)	61 x 76.2 x 44.7
(W) Width (CM)	61
(D) Depth (CM)	76.2
(H) Height (CM)	34.6
(WL) Width between legs (CM)	54.6
(DL) Depth between legs (CM)	45.7
(HLR) Adjustable Legs (CM)	10.2 - 12.7

## Electrical

Amps	2 x 24
Hz	50/60
kW	2.5 - 2.9 per hob
Plug	NEMA 6-30P
Voltage	208-240
Watts	2500-2900 per hob

## Construction

Countertop or Drop-In	Countertop
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## Case Lot Measurement

## PRODUCT ACCESSORIES

Name	Item #
24-inch heavy-duty mobile equipment stand	4087924

PRODUCT **PARTS**

Name	Part #
CTRL PANEL OVERLAY 4-HOB DELUX	23577-1
Heavy Duty 4" Leg	2351601-1
912/924 EMI & POWER BOARD KIT	352365-1
FRONT PANEL ASSY-AUTO, 4-HOB	4161402-2
TOP UNIT ASSEMBLY	4161105-2
TOP GLASS ASSEMBLY, 2 HOB	352366-2
DC FANS	352367-2



## 120-volt 1400-watt Mirage® Pro countertop induction range

The Vollrath® Mirage Pro countertop induction range provides safe, high-efficiency heating with a gas-like performance. A strong engine powers the entire unit with 90-percent energy efficiency, compared to the approximate 50-percent efficiency of gas ranges. This impressive unit has a power mode with 100 power levels and an approximate temperature range from 80°F to 525°F for extreme versatility. It also has a temperature mode with a temperature range from 80 °F to 400°F for precise heating. The knob and digital controls are easy to use and clean, while the bright LED display keeps you informed. The temperature memory heats the unit to the last set temperature for your convenience. Auto shutoff and hot-surface warning features extend the life of this unit and improve safety. The stainless steel body and molded plastic bottom are built to last, while the smooth ceramic top is easy



to clean and framed for added durability. Compact and easy to transport, this induction range is ideal for light-duty cooking on the go. This unit is protected by a 2-year limited warranty.

Designed for light-duty cooking applications, such as buffets, demonstrations and catered events

Extremely energy-efficient

Use with induction cookware only

Factory-bench-tested for ultimate quality control

Fits pans up to 14 inches in diameter

80°F to 400°F temperature range

6-foot cord and plug

Maximum pan diameter is provided as a guideline for achieving maximum performance. Cookware with a larger base diameter can be used, however only the area of the cookware above the induction coil will heat. The more cookware extends past the coil, the more the overall performance will be reduced. Other factors impact performance including pan construction, material, the density and volume of the food in the pan, ambient temperature and food temperature. Cookware with interior construction or material may not perform well.

## PRODUCT SPECIFICATIONS



SIDE VIEW



TOP VIEW

## Model Information

UPC

029419833238

### Unit Dimensions

Overall Dimensions (IN)	14 x 15.25 x 3
(W) Width (IN)	14
(D) Depth (IN)	15.25
(H) Height (IN)	3
(MPD) Maximum Pan Bottom Diameter (IN)	10.25
(MPD) Minimum Pan Bottom Diameter (IN)	4.75
(HB) Height of Body (IN)	2.5
Overall Dimensions (CM)	35.6 x 38.7 x 7.6
(W) Width (CM)	35.6
(D) Depth (CM)	38.7
(H) Height (CM)	7.6
(MPD) Maximum Pan Bottom Diameter (CM)	26
(MPD) Minimum Pan Bottom Diameter (CM)	12.1
(HB) Height of Body (CM)	6.4

### Electrical

Amps	12
Cord Length (IN)	72
Cord Length (CM)	183
Hz	60
kW	1.4
Plug	NEMA 5-15P
Voltage	120
Watts	1400

### Weight

Weight (LB)	13.34
Weight (KG)	6.05

**Construction**

Countertop or Drop-In	Countertop
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**Case Lot Measurement**

PRODUCT **ACCESSORIES**

Name	Item #
Countertop induction range carrying case	59145

PRODUCT **PARTS**

Name	Part #
59510P PROGRAMMED BOARD	59510P22-2



## 120-volt 1800-watt Mirage® Pro countertop induction range

The Vollrath® Mirage Pro countertop induction range provides safe, high-efficiency heating with a gas-like performance. A strong engine powers the entire unit with 90-percent energy efficiency, compared to the approximate 50-percent efficiency of gas ranges. This impressive unit has a power mode with 100 power levels and an approximate temperature range from 80°F to 525°F for extreme versatility. It also has a temperature mode with a temperature range from 80°F to 400°F for precise heating. The knob and digital controls are easy to use and clean, while the bright LED display keeps you informed. The temperature memory heats the unit to the last set temperature for your convenience. Auto shutoff and

hot-surface warning features extend the life of this unit and improve safety. The stainless steel body and molded plastic bottom are built to last, while the smooth ceramic top is easy to clean and framed for added durability. Compact and easy to transport, this induction range is ideal for light-duty cooking on the go. This unit is protected by a 2-year limited warranty.

Designed for light-duty cooking applications, such as buffets, demonstrations and catered events

Extremely energy-efficient

Use with induction cookware only

Factory-bench-tested for ultimate quality control

Fits pans up to 10.25-inches in diameter

80°F to 400°F temperature range

6-foot cord and plug

Maximum pan diameter is provided as a guideline for achieving maximum performance. Cookware with a larger base diameter can be used, however only the area of the cookware above the induction coil will heat. The more cookware extends past the coil, the more the overall performance will be reduced. Other factors impact performance including pan construction, material, the density and volume of the food in the pan, ambient temperature and food temperature. Cookware with interior construction or material may not perform well.



PRODUCT **SPECIFICATIONS**



SIDE VIEW



TOP VIEW

**Model Information**

UPC	029419833221
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**Unit Dimensions**

Overall Dimensions (IN)	14 x 15.25 x 3
(W) Width (IN)	14
(D) Depth (IN)	15.25
(H) Height (IN)	3
(MPD) Maximum Pan Bottom Diameter (IN)	10.25
(MPD) Minimum Pan Bottom Diameter (IN)	4.75
(HB) Height of Body (IN)	2.5
Overall Dimensions (CM)	35.6 x 38.7 x 7.6
(W) Width (CM)	35.6
(D) Depth (CM)	38.7
(H) Height (CM)	7.6

(MPD) Maximum Pan Bottom Diameter (CM)	26
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(MPD) Minimum Pan Bottom Diameter (CM)	12.1
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(HB) Height of Body (CM)	6.4
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## Electrical

Amps	15
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Cord Length (IN)	72
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Cord Length (CM)	183
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Hz	60
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kW	1.8
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Plug	NEMA 5-15P
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Voltage	120
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Watts	1800
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## Weight

Weight (LB)	13.38
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Weight (KG)	6.07
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## Construction

Construction Material	Stainless Steel
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Construction Material 2	Electrical Components
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Countertop or Drop-In	Countertop
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## Case Lot Measurement

## PRODUCT ACCESSORIES

Name	Item #
Countertop induction range carrying case	59145

## PRODUCT PARTS

Name	Part #
59500P PROGRAMMED BOARD	59500P22-2





DISCONTINUED

## 208- to 240-volt countertop induction wok range with 14-inch wok pan

The Vollrath® countertop induction wok range provides safe, high-efficiency heating with a gas-like performance. This impressive unit has 100 power settings for precise temperature control, as well as a turbo button that provides immediate heat. The digital controls are easy to use and clean, while the bright display keeps you informed. Several safety features

extend the life of the unit and improve the overall experience. A 14-inch steel wok pan is included, providing everything you need for operation. This unit can be easily converted to a drop-in unit with the purchase of a stainless steel drop-in template.

Effortlessly prepare vegetables, stir-fry and other Asian cuisine

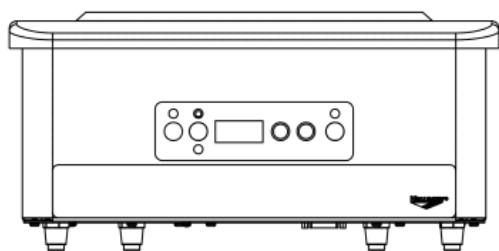
Overheat protection, small article detection, pan auto-detection, and empty pan auto-shutoff safety features extend the life of the unit

Can be used as a countertop unit, or a drop-in unit with optional drop-in accessory kit (6958301-DI) that includes 69584 stainless steel template and 352558-1 control box that enables wok to be installed as a drop-in appliance.

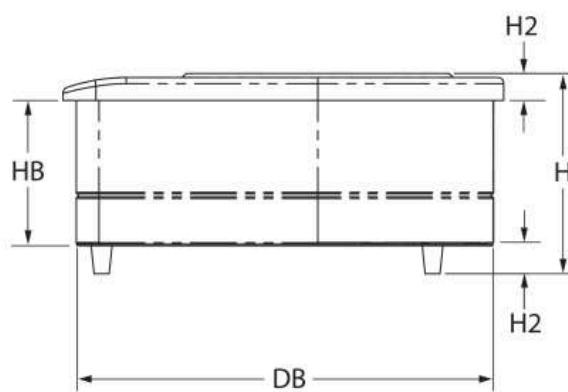
14-inch wok pan (Item No. 58814) included

6-foot cord

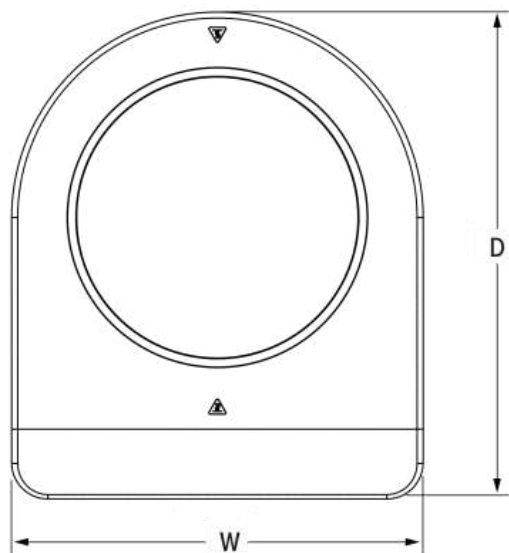
## PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW



TOP VIEW

## Model Information

UPC	671080452043
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## Unit Dimensions

Overall Dimensions (IN)	17 x 20.125 x 8.25
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(W) Width (IN)	17
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(D) Depth (IN)	20.12
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(H) Height (IN)	8.25
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(H2) Secondary Height (IN)	1.125
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(DB) Depth of Body (IN)	19
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(HB) Height of Body (IN)	7.125
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Overall Dimensions (CM)	43.2 x 51.1 x 21
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(W) Width (CM)	43.2
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(D) Depth (CM)	51.1
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(H) Height (CM)	21
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(H2) Secondary Height (CM)	2.9
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(DB) Depth of Body (CM)	48.3
(HB) Height of Body (CM)	18.1

### Electrical

Amps	14.6
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	3 - 3.5
Plug	CHINA
Voltage	208-240
Watts	3000-3500

### Construction

Countertop or Drop-In	Countertop
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### Case Lot Measurement

### PRODUCT ACCESSORIES

Name	Item #
14-inch carbon steel induction wok pan	58814
Induction Wok Range Drop-In Accessory Kit	6958301-DI

### PRODUCT PARTS

Name	Part #
NUT W/WASHER #10-24 ZINC PLT	21574-3
EUCANIA FANS	250455-1

**Name**

**Part #**

INDUCTION WOK CONTROL FASCIA

25031-1



## 2600-watt high power induction range with temperature control probe, stainless case, and glass top

At Vollrath, the best keep getting better. Our next generation induction ranges improve upon the features you have come to rely on — powerful heating, temperature control, efficiency, reliability and usability. Redesigned inside and out. Industry-setting performance with patented power control, precise temperature and power levels, four customizable programs and a temperature control probe. Easy to use touch screen and a patented, sleek new

design. Use for simmering sauces, stocks and deep frying. Designed to work with a wide range of induction-ready cookware, but optimized to perform with Vollrath induction-ready cookware. See the Operator's Manual for details.

Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pan to sauté or flip.

Patented circuitry delivers steady heat. No power cycling.

Control knob is fast and precise. A quick spin brings food to a boil or reduces it to a simmer; or dial in a precise temperature or power level.

Power level control offers responsive gas flame-like control, in increments from 1 to 100% of watts. Use for fast, powerful heating.

Temperature control is the most accurate in the industry, providing steady, controlled heating in single degree increments in °F (80-450°) and °C (27-232°). Use for more precise pan temperature.

Included Temperature Control Probe provides additional temperature accuracy. Heats food to a selected temperature, then monitors the food and adjusts the power output to maintain the selected temperature. Use it to heat stocks and sauces to a selected temperature and simmer for hours without boil overs. Not for use as a thermometer.

Smarter, faster pan detection technology delivers an uninterrupted cooking experience when lifting a pan to flip, saute or add ingredients.

Four customizable programs deliver repeatable results with the touch of a button. Each program can have up to three stages that set temperature or power level and optional timer. Programmed cooking increases kitchen efficiency by reducing operator error and waste.

Time to boil is 28% faster than gas and up to 19% faster than competitive induction ranges.

93% efficiency rating is the highest in the industry which means more heat transmitted to the pan and less to the kitchen.

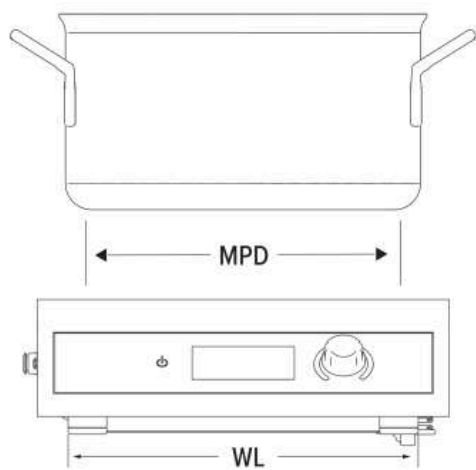
Power monitoring technology senses and compensates for fluctuations in supply voltages that can occur in busy kitchens to deliver consistent performance and repeatable results during slow and peak cooking times.

Internal cooling system provides reliability and durability; and is easy to maintain – no filters to remove or clean.

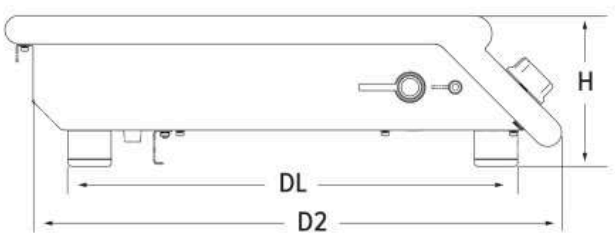
Stainless steel case with glass cooking surface.



PRODUCT SPECIFICATIONS

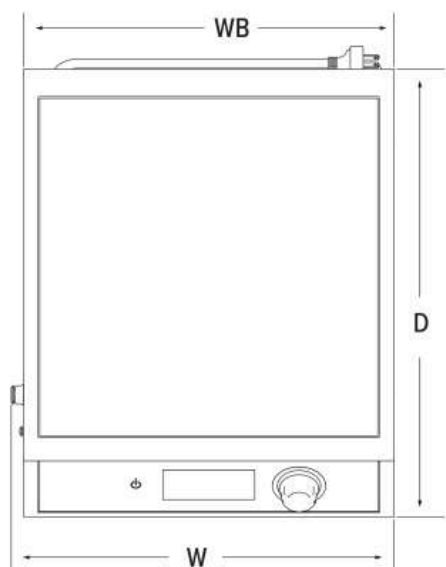


FRONT VIEW



SIDE VIEW





TOP VIEW

## Model Information

Model	HPI4
UPC	671080870731

## Unit Dimensions

Overall Dimensions (IN)	16.5 x 19.375 x 5.187
(W) Width (IN)	16.5
(D) Depth (IN)	19.37
(D2) Secondary Depth (IN)	18.375
(H) Height (IN)	5.18
(MPD) Maximum Pan Bottom Diameter (IN)	14
(MPD) Minimum Pan Bottom Diameter (IN)	4.75
(WL) Width between legs	13.625
(DL) Depth between legs	15.625
(WB) Width of Body (IN)	16
Overall Dimensions (CM)	42 x 49.2 x 13.3

(W) Width (CM)	42
(D) Depth (CM)	49.2
(D2) Secondary Depth (CM)	46.7
(H) Height (CM)	13.3
(MPD) Maximum Pan Bottom Diameter (CM)	35.6
(MPD) Minimum Pan Bottom Diameter (CM)	12.1
(WL) Width between legs (CM)	34.5
(DL) Depth between legs (CM)	39.7
(WB) Width of Body (CM)	40.6

**Electrical**

Amps	10.8
Hz	50/60
Plug	6-20P
Domestic / International	USA
Voltage	208-240
Watts	2600

**Weight**

Weight (LB)	27.18
Weight (KG)	12.33

**Construction**

Construction Material	Stainless Steel
Countertop or Drop-In	Countertop
Performance	High Power

## Case Lot Measurement

### PRODUCT **ACCESSORIES**

Name	Item #
USB DRIVE, PROGRAMS, MPI4/HPI4	59951
TEMPERATURE PROBE WITH CLIP	59952
CLIP FOR TEMPERATURE PROBE	59953

### PRODUCT **PARTS**

Name	Part #
FUSE HLDR KNOB SCREWDRIVER SLT	351769-101-1
TEMPERATURE PROBE JACK	351523-1
TOP ASSY, HPI4-2600, SERVICE	351923-1
KIT, COVERS USB AND TEMP PROBE	352130-1
KNOB, HPI4	351503-1
FUSE, 20 AMP	351770-1
FOOT, 1.50" OD, 1.25" LG QTY 1	351529-1
USB PORT ASSY	351490-3



## 208- to 240-volt heavy-duty Cayenne® front-to-back dual-hob induction range with digital controls

The Vollrath® heavy-duty Cayenne dual-hob induction range is designed specifically for heavy-duty use in commercial kitchens. This induction range reduces energy costs with its extremely high efficiency, and the simple digital controls ensure precise cooking temperatures. Designed for both low- and high-heat cooking, this powerful unit provides high-quality results. Adjustable legs allow for manual leveling, while the rubber feet prevent movement on any countertop. The flat surface is easy to clean, saving you valuable time.

Designed for both low-temperature cooking of sauces, milks, and chocolates, and fast, high-temperature cooking of entrees and sides

Durable stainless steel body is built to last

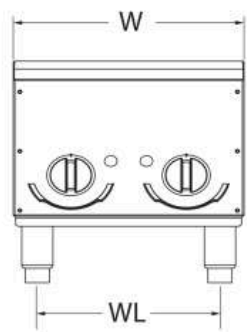
Digital controls ensure precise heating

Induction range has no open flame, increasing cooking safety

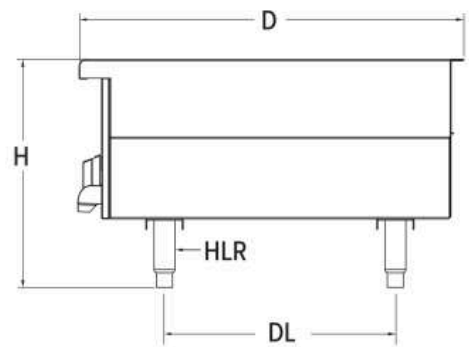
Also available with manual controls

Works with pans with a bottom diameter up to 10¼ inches

PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW

Model Information

UPC

029419852093

Unit Dimensions

Overall Dimensions (IN)

12 x 30 x 17.625

(W) Width (IN)

12

(D) Depth (IN)

30

(H) Height (IN)

13.62

(WL) Width between legs	9.5
(DL) Depth between legs	18
(HLR) Adjustable Legs (IN)	4 - 5
Overall Dimensions (CM)	30.5 x 76.2 x 44.7
(W) Width (CM)	30.5
(D) Depth (CM)	76.2
(H) Height (CM)	34.6
(WL) Width between legs (CM)	24.1
(DL) Depth between legs (CM)	45.7
(HLR) Adjustable Legs (CM)	10.2 - 12.7

## Electrical

Amps	24
Hz	50/60
kW	2.5 - 2.9 per hob
Plug	NEMA 6-30P
Voltage	208-240
Watts	2500-2900 per hob

## Construction

Countertop or Drop-In	Countertop
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## Case Lot Measurement

## PRODUCT PARTS

Name	Part #
Heavy Duty 4" Leg	2351601-1

Name	Part #
912/924 EMI & POWER BOARD KIT	352365-1
CTRL PANL OVERLAY 2-HOB DELUXE	23558-1
TOP UNIT ASSEMBLY	4161105-2
TOP GLASS ASSEMBLY, 2 HOB	352366-2
DC FANS	352367-2
FRONT PANEL ASSY-AUTO, 2-HOB	4161202-2



## 208- to 240-volt heavy-duty Cayenne® front-to-back dual-hob induction range with manual controls

The Vollrath® heavy-duty Cayenne dual-hob induction range is designed specifically for heavy-duty use in commercial kitchens. This induction range reduces energy costs with its extremely high efficiency, and the manual controls ensure accurate cooking temperatures.



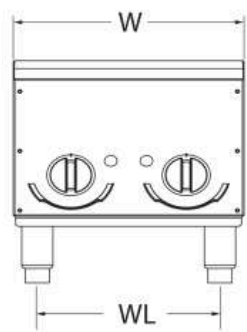
Designed for both low- and high- heat cooking, this powerful unit provides high-quality results. Adjustable legs allow for manual leveling, while the rubber feet prevent movement on any countertop. The flat surface is easy to clean, saving you valuable time.

Designed for both low-temperature cooking of sauces, milks, and chocolates, and fast, high-temperature cooking of entrees and sides

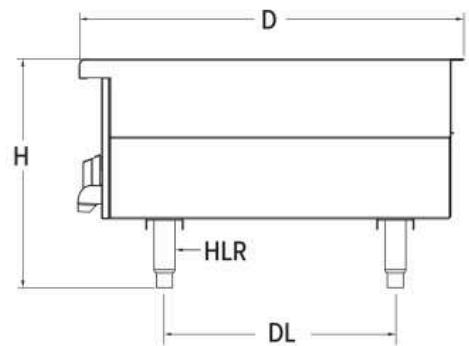
Durable stainless steel body is built to last

- Manual controls ensure accurate heating
- Induction range has no open flame, increasing cooking safety
- Also available with digital controls
- Works with pans with a bottom diameter of 10¼ inches or less

PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW

Model Information

UPC	029419852062
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Unit Dimensions

Overall Dimensions (IN)	12 x 30 x 13.625
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(W) Width (IN)	12
(D) Depth (IN)	30
(H) Height (IN)	13.62
(WL) Width between legs	9.5
(DL) Depth between legs	18
(HLR) Adjustable Legs (IN)	4 - 5
Overall Dimensions (CM)	30.5 x 76.2 x 44.7
(W) Width (CM)	30.5
(D) Depth (CM)	76.2
(H) Height (CM)	34.6
(WL) Width between legs (CM)	24.1
(DL) Depth between legs (CM)	45.7
(HLR) Adjustable Legs (CM)	10.2 - 12.7

## Electrical

Amps	24
Hz	50/60
kW	2.5 - 2.9 per hob
Plug	NEMA 6-30P
Voltage	208-240
Watts	2500-2900 per hob

## Construction

Countertop or Drop-In	Countertop
-----------------------	------------

## Case Lot Measurement

PRODUCT **PARTS**

Name	Part #
KNOB GUARD	2351608-1
Heavy Duty 4" Leg	2351601-1
FRONT PANEL ASSY-MANUAL 2-HOB	4161201-2
912/924 EMI & POWER BOARD KIT	352365-1
TOP UNIT ASSEMBLY	4161105-2
TOP GLASS ASSEMBLY, 2 HOB	352366-2
DC FANS	352367-2
KNOB AND ADAPTOR	352362-1



## 208- to 240-volt heavy-duty Cayenne® four-hob induction range with manual controls

The Vollrath® heavy-duty Cayenne dual-hob induction range is designed specifically for heavy-duty use in commercial kitchens. This induction range reduces energy costs with its extremely high efficiency, and the manual controls allow flexibility while ensuring accurate cooking temperatures. Designed for both low- and high- heat cooking, this powerful unit

provides high-quality results. Adjustable legs allow for manual leveling, while the rubber feet prevent movement on any countertop. The flat surface is easy to clean, saving you valuable time.

Designed for both low-temperature cooking of sauces, milks, and chocolates, and fast, high-temperature cooking of entrees and sides

Durable stainless steel body is built to last

Works with pans with a bottom diameter of 10¼ inches or less

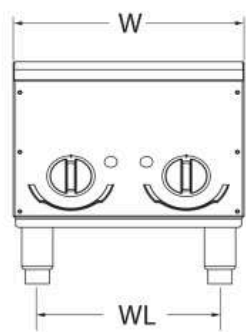
Manual controls ensure accurate heating

Induction range has no open flame, increasing cooking safety

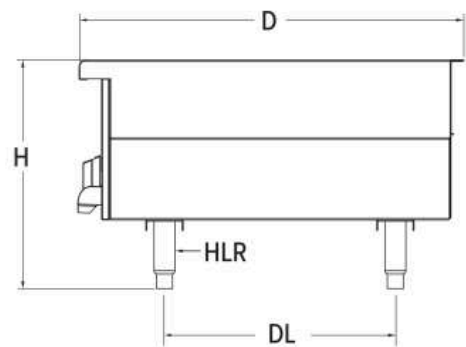
Also available with digital controls



PRODUCT **SPECIFICATIONS**



FRONT VIEW



SIDE VIEW

**Model Information**

UPC	029419852123
-----	--------------

**Unit Dimensions**

Overall Dimensions (IN)	24 x 30 x 17.625
-------------------------	------------------

(W) Width (IN)	24
----------------	----

(D) Depth (IN)	30
----------------	----

(H) Height (IN)	13.62
-----------------	-------

(WL) Width between legs	21.5
-------------------------	------

(DL) Depth between legs	18
-------------------------	----

(HLR) Adjustable Legs (IN)	4 - 5
----------------------------	-------

Overall Dimensions (CM)	61 x 76.2 x 44.7
-------------------------	------------------

(W) Width (CM)	61
----------------	----

(D) Depth (CM)	76.2
----------------	------

(H) Height (CM)	34.6
-----------------	------

(WL) Width between legs (CM)	54.6
(DL) Depth between legs (CM)	45.7
(HLR) Adjustable Legs (CM)	10.2 - 12.7

## Electrical

Amps	2 x 24
Hz	50/60
kW	2.5 - 2.9 per hob
Plug	NEMA 6-30P
Voltage	208-240
Watts	2500-2900 per hob

## Construction

Countertop or Drop-In	Countertop
-----------------------	------------

## Case Lot Measurement

## PRODUCT ACCESSORIES

Name	Item #
24-inch heavy-duty mobile equipment stand	4087924

## PRODUCT PARTS

Name	Part #
FRONT PANEL ASSY-MANUAL, 4-HOB	4161401-2
KNOB GUARD	2351608-1
Heavy Duty 4" Leg	2351601-1
912/924 EMI & POWER BOARD KIT	352365-1

Name	Part #
TOP UNIT ASSEMBLY	4161105-2
TOP GLASS ASSEMBLY, 2 HOB	352366-2
DC FANS	352367-2
KNOB AND ADAPTOR	352362-1





## Countertop induction range carrying case

The Vollrath® induction range carrying case is the most convenient way to transport your countertop induction range. This padded nylon bag protects your induction range from damage while the strong handles make transportation easy. Side pockets securely store cookware or other items necessary for operation, keeping everything you need in one place.

Easily and safely transport your countertop induction range

Padded nylon material protects contents from damage

Strong handles make transportation easy

Side pockets securely store cookware or other items

PRODUCT SPECIFICATIONS

Model Information

UPC	029419698455
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Unit Dimensions

Overall Dimensions (IN)	16.5 x 18.5 x 4.5
(W) Width (IN)	16.5
(D) Depth (IN)	18.5
(H) Height (IN)	4.5
Overall Dimensions (CM)	41.9 x 47 x 11.4
(W) Width (CM)	41.9
(D) Depth (CM)	47
(H) Height (CM)	11.4

Case Lot Measurement



## 120-volt 1800-watt Mirage® Cadet countertop induction range

The Vollrath® Mirage Cadet countertop induction range provides safe, high-efficiency heating with a gas-like performance. The unit operates with 75-percent energy efficiency, compared to the approximate 50-percent efficiency of gas ranges. This impressive unit has 20 power levels and a temperature range from 100°F to 400°F for precise heating. The digital controls are easy to use and clean, while the bright LED display keeps you informed. The temperature memory heats the unit to the last set temperature for your convenience. Auto shutoff and hot-surface warning features extend the life of this unit and improve safety. The stainless steel body and molded plastic bottom are built to last, while the smooth

ceramic top is easy to clean and framed for added durability. Compact and easy to transport, this induction range is ideal for light-duty cooking on the go. This unit is protected by a 1-year limited warranty.

Designed for light-duty cooking applications, such as buffets, demonstrations and catered events

Use with induction cookware only

Factory-bench-tested for ultimate quality control

Fits pans up to 10¼ inches in diameter

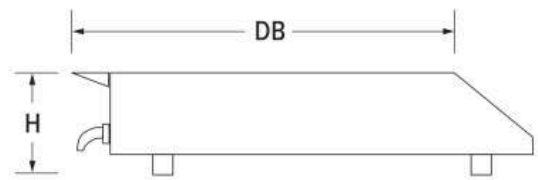
100°F to 400°F temperature range

6-foot cord and plug

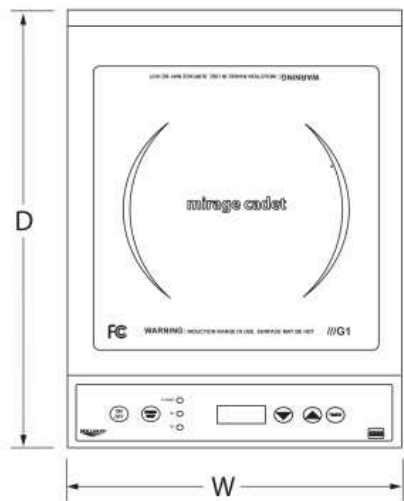
Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.



PRODUCT **SPECIFICATIONS**



SIDE VIEW



TOP VIEW

**Model Information**

UPC	029419829187
-----	--------------

**Unit Dimensions**

Overall Dimensions (IN)	12 x 16 x 3.125
(W) Width (IN)	12
(D) Depth (IN)	16
(H) Height (IN)	3.12
(MPD) Maximum Pan Bottom Diameter (IN)	10.25
(MPD) Minimum Pan Bottom Diameter (IN)	4.75
(DB) Depth of Body (IN)	13.375
Overall Dimensions (CM)	30.5 x 40.6 x 7.9
(W) Width (CM)	30.5
(D) Depth (CM)	40.6
(H) Height (CM)	7.9

(MPD) Maximum Pan Bottom Diameter (CM)	26
--	----

(MPD) Minimum Pan Bottom Diameter (CM)	12.1
--	------

(DB) Depth of Body (CM)	34
-------------------------	----

## Electrical

Amps	15
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Cord Length (IN)	72
------------------	----

Cord Length (CM)	183
------------------	-----

Hz	60
----	----

kW	1.8
----	-----

Plug	NEMA 5-15P
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Voltage	120
---------	-----

Watts	1800
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## Weight

Weight (LB)	12.9
-------------	------

Weight (KG)	5.85
-------------	------

## Construction

Countertop or Drop-In	Countertop
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## Case Lot Measurement



## 120-volt 1400-watt Mirage® Cadet countertop induction range

The Vollrath® Mirage Cadet countertop induction range provides safe, high-efficiency heating with a gas-like performance. The unit operates with 75-percent energy efficiency, compared to the approximate 50-percent efficiency of gas ranges. This impressive unit has 20 power levels and a temperature range from 100°F to 400°F for precise heating. The digital controls are easy to use and clean, while the bright LED display keeps you informed. The temperature memory heats the unit to the last set temperature for your convenience. Auto shutoff and hot-surface warning features extend the life of this unit and improve safety. The stainless steel body and molded plastic bottom are built to last, while the smooth

ceramic top is easy to clean and framed for added durability. Compact and easy to transport, this induction range is ideal for light-duty cooking on the go. This unit is protected by a 1-year limited warranty.

Designed for light-duty cooking applications, such as buffets, demonstrations and catered events

Use with induction cookware only

Factory-bench-tested for ultimate quality control

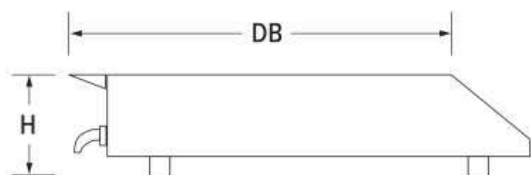
Fits pans up to 10¼ inches in diameter

100°F to 400°F temperature range

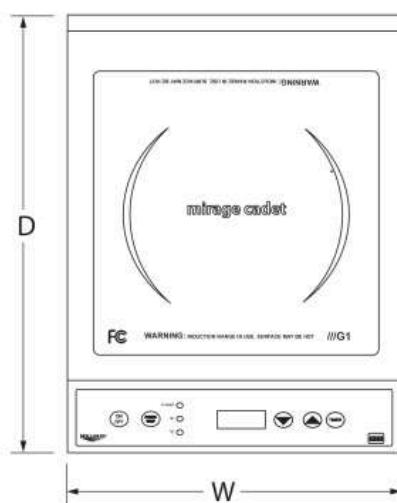
6-foot cord and plug

Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.

## PRODUCT SPECIFICATIONS



SIDE VIEW



TOP VIEW

### Model Information

UPC

029419829194

### Unit Dimensions



Overall Dimensions (IN)	12 x 16 x 3.125
(W) Width (IN)	12
(D) Depth (IN)	16
(H) Height (IN)	3.12
(MPD) Maximum Pan Bottom Diameter (IN)	10.25
(MPD) Minimum Pan Bottom Diameter (IN)	4.75
(DB) Depth of Body (IN)	13.375
Overall Dimensions (CM)	30.5 x 40.6 x 7.9
(W) Width (CM)	30.5
(D) Depth (CM)	40.6
(H) Height (CM)	7.9
(MPD) Maximum Pan Bottom Diameter (CM)	26
(MPD) Minimum Pan Bottom Diameter (CM)	12.1
(DB) Depth of Body (CM)	34

**Electrical**

Amps	12
Cord Length (IN)	72
Cord Length (CM)	183
Hz	60
kW	1.4
Plug	NEMA 5-15P
Voltage	120
Watts	1400

**Weight**

Weight (LB)

12.7

Weight (KG)

5.76

### Construction

Countertop or Drop-In

Countertop

### Case Lot Measurement



## 230-volt 1800-watt Mirage® countertop induction range, Europe

The Vollrath® Mirage countertop induction range provides safe, high-efficiency heating with a gas-like performance. Cutting-edge technology provides 90-percent energy efficiency, compared to the approximate 50-percent efficiency of gas ranges. The dial control with high-speed power and temperature level adjustments ensure fast, accurate heating, and a 1- to 180-minute timer helps you keep track of cooking time. The knob and digital controls are easy to use and clean, while the bright LED display keeps you informed. The temperature memory heats the unit to the last set temperature for your convenience. Auto shutoff and hot surface warning features extend the life of this unit and improve safety. The sleek design

looks good from any angle, while the smooth ceramic top is easy to clean and framed for added durability. Compact and easy to transport, this induction range is ideal for warming stations or commercial sautés.

Designed for light-duty cooking applications, such as buffets, demonstrations and catered events

International models are available for export only

Use with induction cookware only

Cutting-edge technology provides 90-percent energy efficiency or higher

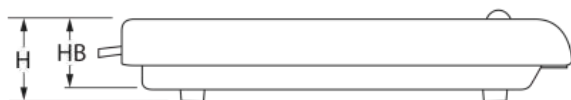
Factory-bench-tested for ultimate quality control

Fits pans up to 10.25 inches in diameter

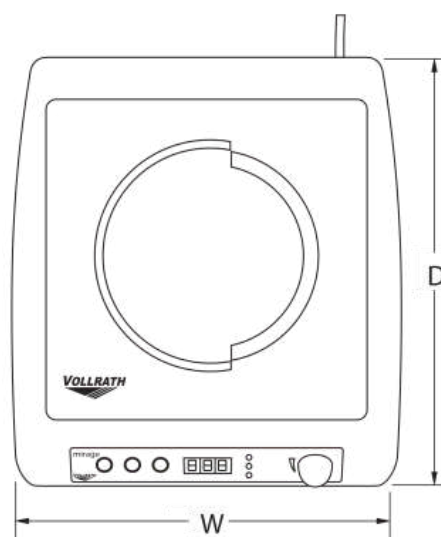
6-foot cord and schuko plug

Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.

## PRODUCT SPECIFICATIONS



SIDE VIEW



TOP VIEW

### Model Information

UPC

029419766185

### Unit Dimensions

Overall Dimensions (IN)	14 x 15.25 x 3
(W) Width (IN)	14
(D) Depth (IN)	15.25
(H) Height (IN)	3
(MPD) Maximum Pan Bottom Diameter (IN)	10.25
(MPD) Minimum Pan Bottom Diameter (IN)	4.75
(HB) Height of Body (IN)	2.5
Overall Dimensions (CM)	35.6 x 38.7 x 7.6
(W) Width (CM)	35.6
(D) Depth (CM)	38.7
(H) Height (CM)	7.6
(DI) Diameter (CM)	26
(MPD) Maximum Pan Bottom Diameter (CM)	36
(MPD) Minimum Pan Bottom Diameter (CM)	12.1
(HB) Height of Body (CM)	6.4

### Electrical

Amps	7.8
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	1.8
Plug	EU
Domestic / International	Europe
Voltage	230

Watts	1800
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## Construction

Countertop or Drop-In	Countertop
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## Case Lot Measurement

## PRODUCT PARTS

Name	Part #
CT IND,12-0305 DSPLY BRD&CBLS	350478-1



## 230-volt 1800-watt Mirage® countertop induction range with UK plug

The Mirage countertop induction range by Vollrath provides safe, high-efficiency heating with a gas-like performance. Cutting-edge technology provides 90-percent energy efficiency, compared to the approximate 50-percent efficiency of gas ranges. The dial control with high-speed power and temperature level adjustments ensure fast, accurate heating, and a 1- to 180-minute timer helps you keep track of cooking time. The knob and digital controls are easy to use and clean, while the bright LED display keeps you informed.

The temperature memory heats the unit to the last set temperature for your convenience. Auto shutoff and hot surface warning features extend the life of this unit and improve safety. The sleek design looks good from any angle, while the smooth ceramic top is easy to clean and framed for added durability. Compact and easy to transport, this induction range is ideal for warming stations or commercial sautés.

Designed for light-duty cooking applications, such as buffets, demonstrations and catered events

International models are available for export only

Use with induction cookware only

Cutting-edge technology provides 90-percent energy efficiency or higher

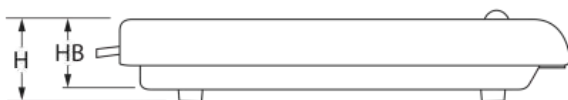
Factory-bench-tested for ultimate quality control

Fits pans up to 10 ¼ inches in diameter

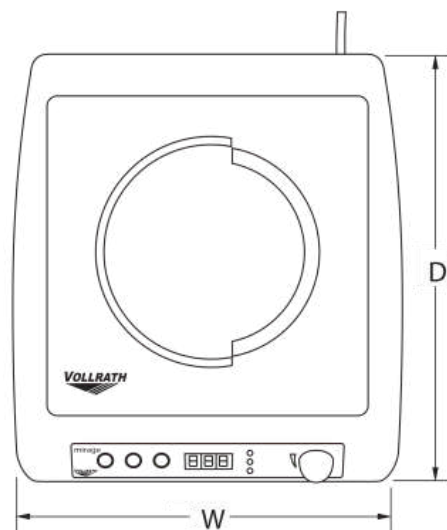
6-foot cord and UK plug

Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.

## PRODUCT SPECIFICATIONS



SIDE VIEW



TOP VIEW

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## Model Information



UPC	029419766192
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**Unit Dimensions**

Overall Dimensions (IN)	14 x 15.25 x 3
(W) Width (IN)	14
(D) Depth (IN)	15.25
(H) Height (IN)	3
(MPD) Maximum Pan Bottom Diameter (IN)	10.25
(MPD) Minimum Pan Bottom Diameter (IN)	4.75
(HB) Height of Body (IN)	2.5
Overall Dimensions (CM)	35.6 x 38.7 x 7.6
(W) Width (CM)	35.6
(D) Depth (CM)	38.7
(H) Height (CM)	7.6
(DI) Diameter (CM)	26
(MPD) Maximum Pan Bottom Diameter (CM)	36
(MPD) Minimum Pan Bottom Diameter (CM)	12.1
(HB) Height of Body (CM)	6.4

**Electrical**

Amps	7.8
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	1.8
Plug	UK

Domestic / International	United Kingdom
Voltage	230
Watts	1800

Construction

Countertop or Drop-In	Countertop
-----------------------	------------

Case Lot Measurement

PRODUCT PARTS

Name	Part #
CT IND,12-0305 DSPLY BRD&CBLS	350478-1



DISCONTINUED

## 230-volt 1800-watt Mirage® countertop induction range with China plug

The Mirage countertop induction range by Vollrath provides safe, high-efficiency heating with a gas-like performance. Cutting-edge technology provides 90-percent energy efficiency, compared to the approximate 50-percent efficiency of gas ranges. The dial control with high-speed power and temperature level adjustments ensure fast, accurate

heating, and a 1- to 180-minute timer helps you keep track of cooking time. The knob and digital controls are easy to use and clean, while the bright LED display keeps you informed. The temperature memory heats the unit to the last set temperature for your convenience. Auto shutoff and hot surface warning features extend the life of this unit and improve safety. The sleek design looks good from any angle, while the smooth ceramic top is easy to clean and framed for added durability. Compact and easy to transport, this induction range is ideal for warming stations or commercial sautés.

Designed for light-duty cooking applications, such as buffets, demonstrations and catered events

International models are available for export only

Use with induction cookware only

Cutting-edge technology provides 90-percent energy efficiency or higher

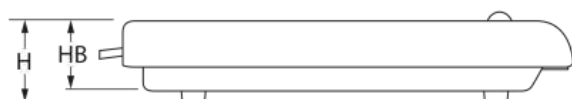
Factory-bench-tested for ultimate quality control

Fits pans up to 10 ¼ inches in diameter

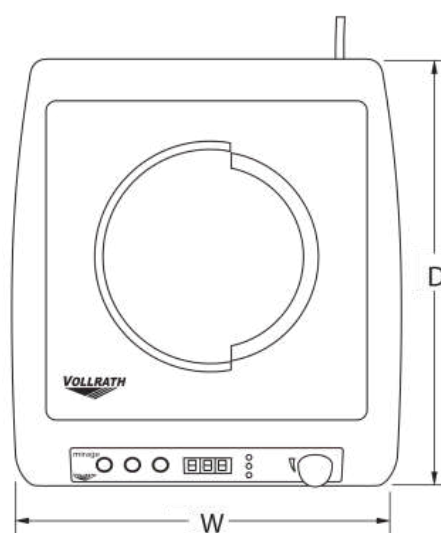
6-foot cord and China plug

Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.

## PRODUCT SPECIFICATIONS



SIDE VIEW



TOP VIEW

## Model Information

UPC	029419766208
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## Unit Dimensions

Overall Dimensions (IN)	14 x 15.25 x 3
-------------------------	----------------

(W) Width (IN)	14
----------------	----

(D) Depth (IN)	15.25
----------------	-------

(H) Height (IN)	3
-----------------	---

(MPD) Maximum Pan Bottom Diameter (IN)	10.25
--	-------

(MPD) Minimum Pan Bottom Diameter (IN)	4.75
--	------

(HB) Height of Body (IN)	2.5
--------------------------	-----

Overall Dimensions (CM)	35.6 x 38.7 x 7.6
-------------------------	-------------------

(W) Width (CM)	35.6
----------------	------

(D) Depth (CM)	38.7
----------------	------

(H) Height (CM)	7.6
-----------------	-----

(MPD) Maximum Pan Bottom Diameter (CM)	36
--	----

(MPD) Minimum Pan Bottom Diameter (CM)	12.1
--	------

(HB) Height of Body (CM)	6.4
--------------------------	-----

## Electrical

Amps	7.8
------	-----

Cord Length (IN)	72
------------------	----

Cord Length (CM)	183
------------------	-----

Hz	50/60
----	-------

kW	1.8
----	-----

Plug	China
------	-------

Domestic / International	China
Voltage	230
Watts	1800

**Construction**

Countertop or Drop-In	Countertop
-----------------------	------------

**Case Lot Measurement**

PRODUCT **PARTS**

Name	Part #
POWER CORD	251200



# CLIP FOR TEMPERATURE PROBE

4-Series Induction Range Accessories

## PRODUCT SPECIFICATIONS

### Model Information

UPC

671080955520



DISCONTINUED

## 208- to 240-volt 3500-watt Ultra-Series countertop single-hob induction range

The Vollrath® Ultra-Series countertop induction range is powerful and versatile. The 100 setting options ensure precise heating. You can decide between power settings or temperature settings based on your preference, and the smooth digital controls are easy to use and clean. They also prevent accidental temperature adjustments. This continuous-duty induction range is built for hours of use, while the 18-gauge stainless steel casing is durable and longlasting. Several safety features, along with firewall-protected circuitry and oversized fans, extend the life of the unit. The smooth top is easy to clean, and the sleek design looks good in any kitchen. This unit is protected by a 2-year parts and labor limited warranty.

Designed specifically for sauté, sauce pots and stock pots

Hot-surface warning, 3-hour shutoff, and empty pan auto-shutoff safety features extend the life of the unit



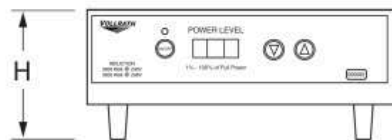
Fits pans with a bottom diameter of 14 inches or less

1-100 power setting option for increased versatility

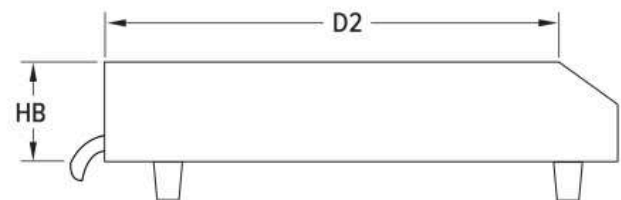
6-foot cord and plug

Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.

## PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW



## Model Information

UPC	029419376438
-----	--------------

## Unit Dimensions

Overall Dimensions (IN)	15.875 x 18.5 x 5.75
-------------------------	----------------------

(W) Width (IN)	15.87
----------------	-------

(D) Depth (IN)	18.5
----------------	------

(D2) Secondary Depth (IN)	15
---------------------------	----

(H) Height (IN)	5.75
-----------------	------

(MPD) Maximum Pan Bottom Diameter (IN)	14
--	----

(HB) Height of Body (IN)	4.75
--------------------------	------

Overall Dimensions (CM)	40.3 x 47 x 14.6
-------------------------	------------------

(W) Width (CM)	40.3
----------------	------

(D) Depth (CM)	47
----------------	----

(D2) Secondary Depth (CM)	38.1
---------------------------	------

(H) Height (CM)	14.6
-----------------	------

(MPD) Maximum Pan Bottom Diameter (CM)	35.6
(HB) Height of Body (CM)	12.1

**Electrical**

Amps	14.6
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	3.0 - 3.5
Plug	NEMA 6-20P
Voltage	208 - 240
Watts	3500

**Construction**

Countertop or Drop-In	Countertop
-----------------------	------------

**Case Lot Measurement**

PRODUCT **PARTS**

Name	Part #
LED VOLLRATH UNITS	250312-1



DISCONTINUED

## 208- to 240-volt 3500-watt Ultra-Series fajita skillet heater induction range

The Vollrath® Ultra-Series fajita skillet heater induction range creates the perfect sizzle for your fajitas. This impressive unit has three preprogrammed temperature settings for increased versatility and promises precise, high-quality results every time. The one-touch digital controls keep things simple while providing fast heat. Several safety features extend the life of the unit and improve the overall experience. The durable stainless steel body is built to last, and the ceramic top is easy to clean. Rubber feet prevent movement and improve stability. Designed to heat induction-ready skillets to sizzling temperatures, simply plate your cooked food and add oil or water to create the desired effect.

Designed to create the perfect sizzle for your fajita dishes

Digital, one-touch controls are easy to use

Hot-surface warning, small article detection, and empty pan auto-shutoff safety features extend the life of the unit

Ranges will work with the two standard fajita skillet styles and will heat room temperature pans to proper sizzle temperatures\*

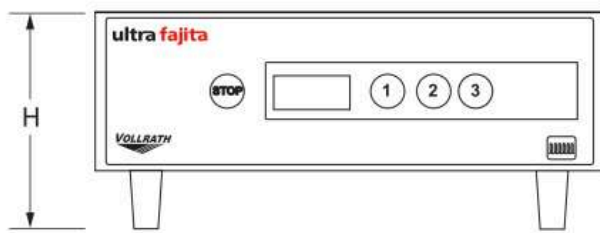
Fits pans with a bottom diameter of 14 inches or less

Three preset temperature settings provide 3000 to 3500 watts of power:  
Setting 1: 80 seconds, 450°F - 550°F;  
Setting 2: 30 Seconds, 300°F - 350°F;  
Setting 3: 60 Seconds, 400°F - 500°F

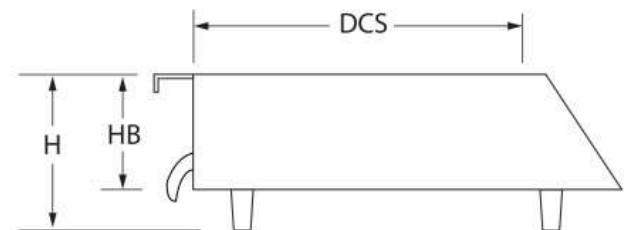
Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.

\*Note: These units are specifically designed for heating skillets to sizzle temperatures from room temperature, where the skillets are heated, then finished foods are plated, and oil or water is added to create the fajita sizzle effect. They are not designed for use in other applications or to directly cook the food.

## PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW



## Model Information

UPC	029419839124
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## Unit Dimensions

Overall Dimensions (IN)	15.875 x 18.5 x 5.75
-------------------------	----------------------

(W) Width (IN)	15.87
----------------	-------

(D) Depth (IN)	18.5
----------------	------

(H) Height (IN)	5.75
-----------------	------

(H2) Secondary Height (IN)	4.75
----------------------------	------

(DCS) Cooking Surface Depth (IN)	15
----------------------------------	----

(HB) Height of Body (IN)	4.75
--------------------------	------

Overall Dimensions (CM)	40.3 x 47 x 14.6
-------------------------	------------------

(W) Width (CM)	40.3
----------------	------

(D) Depth (CM)	47
----------------	----

(H) Height (CM)	14.6
-----------------	------

(H2) Secondary Height (CM)	12.1
----------------------------	------

(DCS) Cooking Surface Depth (CM)	38.1
(HB) Height of Body (CM)	12.1

**Electrical**

Amps	14.6
Cord Length (IN)	72
Cord Length (CM)	182.8
kW	3.0 - 3.5
Plug	NEMA 6-20P
Voltage	208 - 240
Watts	3000 - 3500

**Construction**

Countertop or Drop-In	Countertop
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**Case Lot Measurement**

PRODUCT **PARTS**

Name	Part #
LED VOLLRATH UNITS	250312-1



## 208- to 240-volt 3500-watt Ultra-Series countertop front-to-back dual-hob induction range

Designed for large-volume and heavy-duty usage, the Ultra-Series countertop dual-hob induction range by Vollrath packs an impressive amount of power into a small footprint. There are 100 power settings for precise heating and control, and the induction technology provides fast, efficient heat. Built for constant use, this induction range features continuous-duty circuitry that allows for non-stop cooking. Smooth digital controls are easy to use and prevent accidental temperature adjustments, helping you achieve superior results with ease.



The timer shuts the unit off at the end of the cycle, and a slew of built-in safety features help ensure safe operation. With the smooth top and streamlined design, this sleek induction range looks great in any kitchen.

Designed for large-volume and heavy-duty usage

Front-to-back dual-hob design saves space

Induction technology offers fast, efficient heat

100 power settings for precise heating and control

Continuous-duty circuitry allows non-stop cooking

1-180 minute timer shuts unit off at end of cycle

Hot-surface warning, 3-hour shutoff, and empty pan auto-shutoff safety features extend the life of the unit

Sleek digital controls are easy to use and prevent accidental adjustments

Fits pans with a bottom diameter of 12 inches or less

6-foot cord and plug

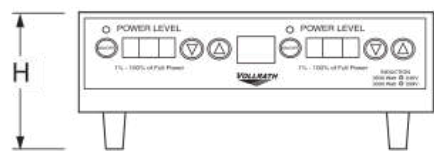
Made in the USA

NSF-certified

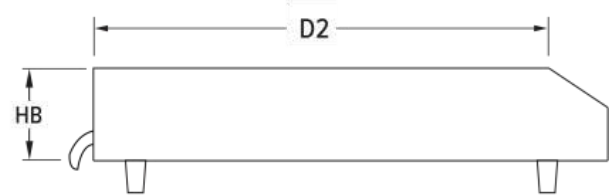
UL Listed

Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.

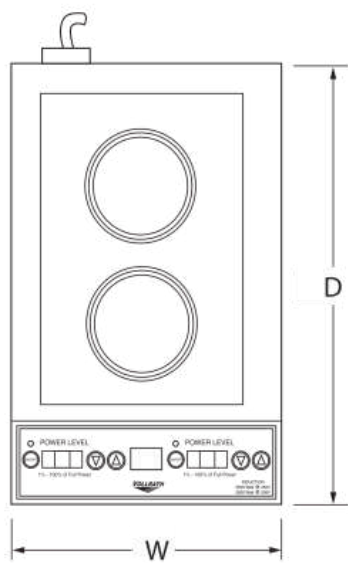
PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW



TOP VIEW

Model Information

UPC	029419398072
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Unit Dimensions

Overall Dimensions (IN)	15.875 x 29.75 x 5.812
(W) Width (IN)	15.87

(D) Depth (IN)	29.75
(D2) Secondary Depth (IN)	26.75
(H) Height (IN)	5.81
(MPD) Maximum Pan Bottom Diameter (IN)	12
(HB) Height of Body (IN)	4.875
Overall Dimensions (CM)	40.4 x 75.6 x 14.8
(W) Width (CM)	40.4
(D) Depth (CM)	75.6
(D2) Secondary Depth (CM)	67.9
(H) Height (CM)	14.8
(MPD) Maximum Pan Bottom Diameter (CM)	30.5
(HB) Height of Body (CM)	12.4

## Electrical

Amps	29.2
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	3.0 - 3.5 per hob
Plug	NEMA 6-50P
Voltage	208-240
Watts	3500

## Construction

Countertop or Drop-In	Countertop
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## Case Lot Measurement

PRODUCT **PARTS**

Name	Part #
LED VOLLRATH UNITS	250312-1
DC FANS	352367-2
COIL TRAY SUBASSEMBLY	352357-2
TOP GLASS ASSEMBLY	352360-2
3/4 STRAIN RELIEF/LOCK NUT KIT	352555-1



DISCONTINUED

## 208- to 240-volt 2900-watt Professional-Series countertop single-hob induction range

The Vollrath® Professional-Series countertop induction range is powerful, versatile and compact. The 100 setting options ensure precise heating. You can decide between power settings or temperature settings based on your preference, and the smooth digital controls are easy to use and clean. They also prevent accidental temperature adjustments. This continuous-duty induction range is built for hours of use, while the 18-gauge stainless steel

casing is durable and longlasting. Several safety features, along with firewall-protected circuitry and oversized fans, extend the life of the unit. The smooth top is easy to clean, and the sleek design looks good in any kitchen. This unit is protected by a 2-year parts and labor limited warranty.

Designed specifically for sauté, sauce pots and stock pots

Hot-surface warning, 3-hour shutoff, and empty pan auto-shutoff safety features extend the life of the unit

Fits pans with a bottom diameter of 14 inches or less

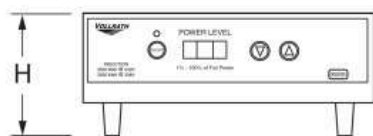
100 power or temperature setting options for increased versatility

180-minute timer

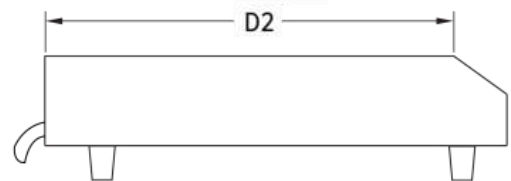
6-foot cord and plug

Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.

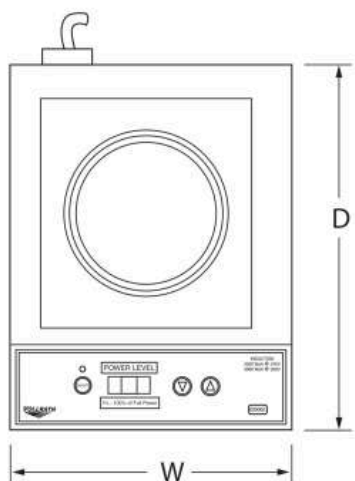
## PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW



TOP VIEW

## Model Information

Model	Description:Single Hob Countertop
UPC	029419415267

## Unit Dimensions

Overall Dimensions (IN)	15.875 x 18.5 x 6
(W) Width (IN)	16
(D) Depth (IN)	17.75
(D2) Secondary Depth (IN)	15
(H) Height (IN)	6
Overall Dimensions (CM)	40.3 x 47 x 15.2
(W) Width (CM)	40.1
(D) Depth (CM)	45.1
(D2) Secondary Depth (CM)	38.1
(H) Height (CM)	15.2

## Electrical

Amps	12.1
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	2.5 - 2.9
Plug	NEMA 6-20P
Voltage	208 - 240
Watts	2500 - 2900

Construction

Countertop or Drop-In	Countertop
-----------------------	------------

Case Lot Measurement

PRODUCT PARTS

Name	Part #
LED VOLLRATH UNITS	250312-1





## 208- to 240-volt Professional-Series induction range with dual 2,900-watt front-to-back hobs

The Vollrath® Professional-Series countertop induction range is powerful and versatile. The 100-setting options ensure precise heating. You can decide between power settings or temperature settings based on your preference, and the smooth digital controls are easy to use and clean. They also prevent accidental temperature adjustments. This continuous-duty induction range is built for hours of use, while the 18-gauge stainless steel casing is durable

and longlasting. Several safety features, along with firewall-protected circuitry and oversized fans, extend the life of the unit. The smooth top is easy to clean, and the sleek design looks good in any kitchen. This unit is protected by a 2-year parts and labor limited warranty.

Designed specifically for sauté, sauce pots and stock pots

Dual, front-to-back hob configuration

Hot-surface warning, 3-hour shutoff, and empty pan auto-shutoff safety features extend the life of the unit

Fits pans with a bottom diameter of 14 inches or less

100 power or temperature setting options for increased versatility

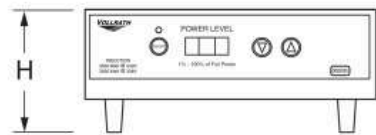
180-minute timer

6-foot cord and plug

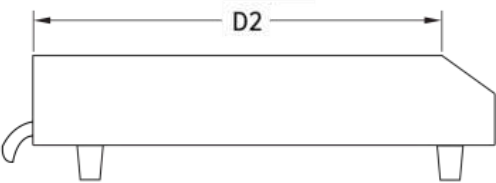
Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.



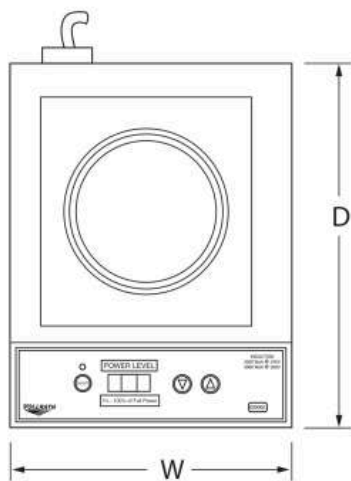
PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW



TOP VIEW

Model Information

UPC	029419415281
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Unit Dimensions

Overall Dimensions (IN)	15.875 x 29.75 x 5.812
(W) Width (IN)	15.87

(D) Depth (IN)	29.75
(D2) Secondary Depth (IN)	26.75
(H) Height (IN)	5.81
Overall Dimensions (CM)	40.4 x 75.6 x 14.8
(W) Width (CM)	40.4
(D) Depth (CM)	75.6
(D2) Secondary Depth (CM)	67.9
(H) Height (CM)	14.8

**Electrical**

Amps	24.1
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	2.5 - 2.9 per hob
Plug	NEMA 6-30P
Voltage	208-240
Watts	5,800
Watts per Hob	2,500 - 2,900

**Construction**

Countertop or Drop-In	Countertop
-----------------------	------------

**Case Lot Measurement**

**PRODUCT PARTS**

Name	Part #
LED VOLLRATH UNITS	250312-1
DC FANS	352367-2
COIL TRAY SUBASSEMBLY	352357-2
TOP GLASS ASSEMBLY	352360-2
3/4 STRAIN RELIEF/LOCK NUT KIT	352555-1
EMI & POWER BOARD KIT 69524	352359-1



## 208- to 240-volt 2900-watt Professional-Series countertop side-by-side dual-hob induction range

The Vollrath® Professional-Series countertop induction range is powerful and versatile. The 100 setting options ensure precise heating. You can decide between power settings or temperature settings based on your preference, and the smooth digital controls are easy to use and clean. They also prevent accidental temperature adjustments. This continuous-duty induction range is built for hours of use, while the 18-gauge stainless steel casing is durable and longlasting. Several safety features, along with firewall-protected circuitry and oversized fans, extend the life of the unit. The smooth top is easy to clean, and the sleek design looks good in any kitchen. This unit is protected by a 2-year parts and labor limited warranty.

Designed specifically for sauté, sauce pots and stock pots

Hot-surface warning, 3-hour shutoff, and empty pan auto-shutoff safety features extend the life of the unit

Fits pans with a bottom diameter of 10¼ inches or less

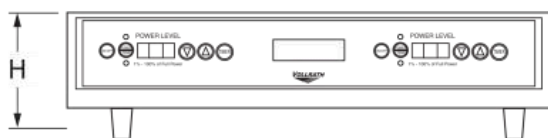
100 power or temperature setting options for increased versatility

180-minute timer

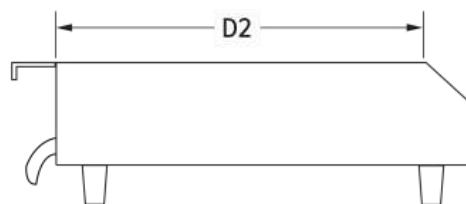
6-foot cord and plug

Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.

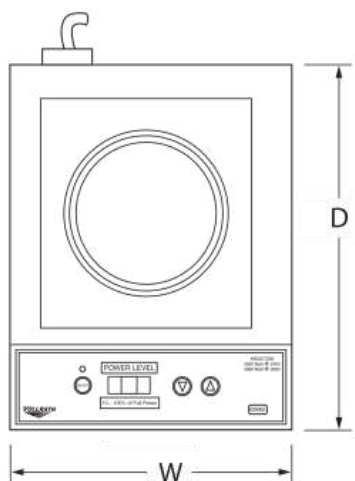
## PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW



TOP VIEW

## Model Information

Model	Description: Dual Hob Countertop Side by Side
UPC	029419415298

## Unit Dimensions

Overall Dimensions (IN)	26.75 x 17.93 x 5.5
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(W) Width (IN)	26.62
----------------	-------

(D) Depth (IN)	18.37
----------------	-------

(D2) Secondary Depth (IN)	15.375
---------------------------	--------

(H) Height (IN)	5.5
-----------------	-----

Overall Dimensions (CM)	67.9 x 45.5 x 14
-------------------------	------------------

(W) Width (CM)	67.6
----------------	------

(D) Depth (CM)	46.7
----------------	------

(D2) Secondary Depth (CM)	39
---------------------------	----

(H) Height (CM)	14
-----------------	----

## Electrical



Amps	24.1
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	2.5 - 2.9 per hob
Plug	NEMA 6-30P
Voltage	208-240
Watts	2500-2900 per hob

**Weight**

Weight (LB)	47.4
Weight (KG)	21.5

**Construction**

Countertop or Drop-In	Countertop
-----------------------	------------

**Case Lot Measurement**

PRODUCT **PARTS**

Name	Part #
LED VOLLRATH UNITS	250312-1
COIL TRAY SUBASSEMBLY	352554-1
TRAY GLASS ASSEMBLY	352557-1
EMI & POWER BOARD KIT	352556-1
3/4 STRAIN RELIEF/LOCK NUT KIT	352555-1



## Stainless steel template for drop-in induction wok range

Easily convert your countertop Induction wok range to a drop-in unit with the Vollrath® stainless steel drop-in template. This template fits into your countertop cutout, hiding the cut out edges and creating a smooth transition. The strong, durable material creates a secure place to set the range and prevents damage to your counters by blocking any residual heat.

Durable stainless steel is built to last

19" x 22" x  $\frac{3}{4}$ " dimensions

Allows easy conversion from  
countertop to drop-in

PRODUCT **SPECIFICATIONS**

**Model Information**

UPC	671080552118
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**Unit Dimensions**

Overall Dimensions (IN)	19 x 22 x 0.75
(W) Width (IN)	19
(D) Depth (IN)	22
(H) Height (IN)	0.75
Overall Dimensions (CM)	48.3 x 55.9 x 1.9
(W) Width (CM)	48.3
(D) Depth (CM)	55.9
(H) Height (CM)	1.9

**Case Lot Measurement**



DISCONTINUED

## 120-volt Commercial-Series countertop induction range

The Vollrath® Commercial-Series induction range is designed for low-volume usage. The 9-setting digital display is versatile, easy to use and even easier to clean. And, without knobs, you don't have to worry about accidental temperature adjustments. Automatic shutoff safety features save energy and extend the life of the unit. The rear bracket protects the cord and provides ample countertop ventilation, and the durable stainless steel body is built to last. This compact, low-wattage induction range is perfect for your restaurant, cafe or hotel, and it comes with a 1-year parts and labor limited warranty.

Designed for presentation cooking, omelet stations, warming stations and other low-wattage applications

FCC Part 18-approved; ETL approval on all models

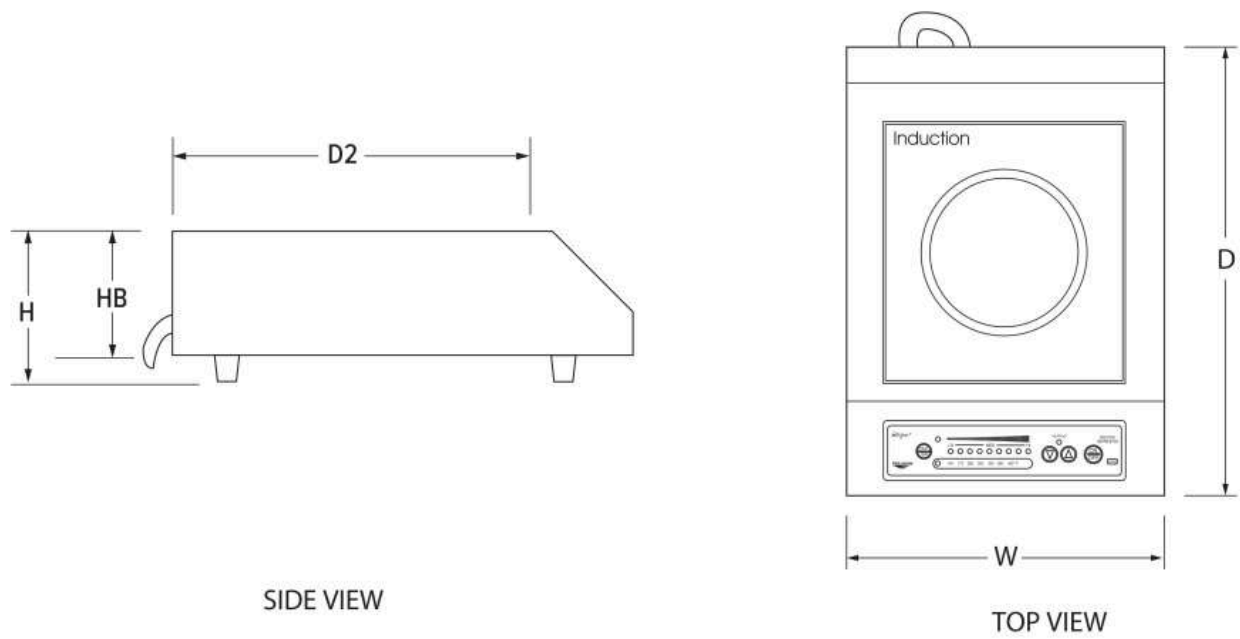
9-setting digital display provides versatility

Fits pans with a bottom diameter of 10¼ inch or less

6-foot cord and plug

Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.

PRODUCT SPECIFICATIONS



Model Information

UPC	029419630936
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Unit Dimensions

Overall Dimensions (IN)	13.125 x 16.5 x 4
(W) Width (IN)	13.12
(D) Depth (IN)	16.5
(D2) Secondary Depth (IN)	13.875
(H) Height (IN)	4

(MPD) Minimum Pan Bottom Diameter (IN)	4.75
(HB) Height of Body (IN)	3.12
Overall Dimensions (CM)	33.3 x 41.9 x 10.2
(W) Width (CM)	33.3
(D) Depth (CM)	41.9
(D2) Secondary Depth (CM)	34.6
(H) Height (CM)	10.2
(MPD) Minimum Pan Bottom Diameter (CM)	12.1
(HB) Height of Body (CM)	8.3

**Electrical**

Amps	15
Cord Length (IN)	72
Cord Length (CM)	183
Hz	60
kW	1.8
Plug	NEMA 5-15P
Voltage	120
Watts	1800

**Construction**

Construction Material	Stainless Steel
Construction Material 2	Electrical Components
Countertop or Drop-In	Countertop

**Case Lot Measurement**



DISCONTINUED

## Ultra Series 3500 Watt Fajita Heater Induction Ranges with UK Plug

Ssssss-izzling! fajitas served right on the skillet: presentation at its best just got even better with Vollrath's fajita induction ranges.

Simple one-touch operation produces perfect results in record time, every time

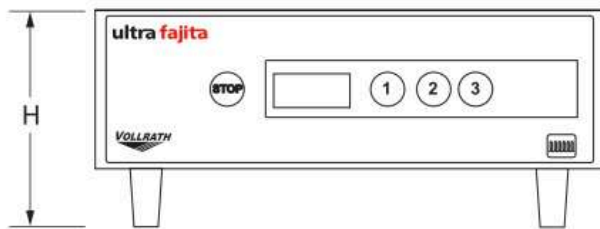
Ranges will work with the two standard fajita pan styles and will heat room temperature pans to proper sizzle temperatures\*

Ultra Fajita Heater - Three PreSet -  
Setting 1: 80 seconds, 450-550°F -  
Setting 2: 30 Seconds, 300-350°F -  
Setting 3: 60 Seconds, 400-500°F  
-3000-3500 watts power

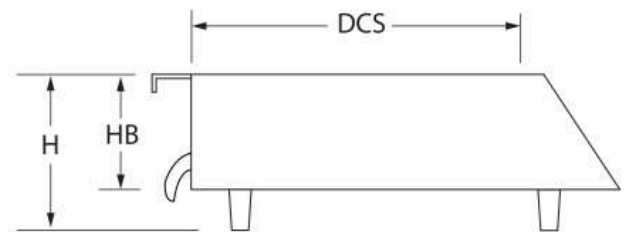
\*Note: These units are specifically designed for heating skillets to sizzle temperatures from room temperature, where the skillets are heated, then finished foods are plated and oil/water is added to create the fajita sizzle effect. They are not designed for use in other applications or to directly cook the food.

Made in the USA

## PRODUCT SPECIFICATIONS

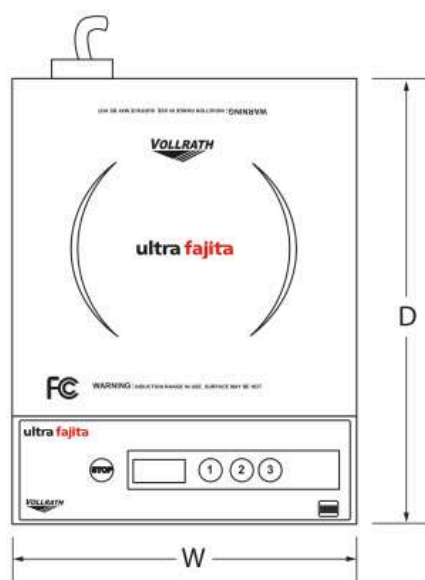


FRONT VIEW



SIDE VIEW





TOP VIEW

## Unit Dimensions

Overall Dimensions (IN)	15.875 x 18.5 x 5.75
(W) Width (IN)	15.87
(D) Depth (IN)	18.5
(H) Height (IN)	5.75
(H2) Secondary Height (IN)	4.75
(DCS) Cooking Surface Depth (IN)	15
(HB) Height of Body (IN)	4.75
Overall Dimensions (CM)	40.3 x 47 x 14.6
(W) Width (CM)	40.3
(D) Depth (CM)	47
(H) Height (CM)	14.6
(H2) Secondary Height (CM)	12.1
(DCS) Cooking Surface Depth (CM)	38.1
(HB) Height of Body (CM)	12.1

## Electrical

Amps	14.6
Cord Length (IN)	72
Cord Length (CM)	182.8
kW	3.0 - 3.5
Plug	UK
Domestic / International	United Kingdom
Voltage	208 - 240

Construction

Countertop or Drop-In	Countertop
-----------------------	------------

Case Lot Measurement

PRODUCT PARTS

Name	Part #
LED VOLLRATH UNITS	250312-1



DISCONTINUED

## 208- to 240-volt 3500-watt Ultra-Series countertop single-hob induction range with Australian plug

Designed for large-volume and heavy-duty usage, the Ultra-Series countertop induction range by Vollrath packs an impressive amount of power into a small footprint. There are 100 power settings for precise heating and control, and the induction technology provides fast, efficient heat. Built for constant use, this induction range features continuous-duty circuitry that allows for non-stop cooking. Smooth digital controls are easy to use and prevent accidental temperature adjustments, helping you achieve superior results with ease. The timer shuts the unit off at the end of the cycle, and a slew of built-in safety features help ensure safe operation. With the smooth top and streamlined design, this sleek induction range looks great in any kitchen.

Designed for large-volume and heavy-duty usage

Induction technology offers fast, efficient heat

100 power settings for precise heating and control

Continuous-duty circuitry allows non-stop cooking

1-180 minute timer shuts unit off at end of cycle

Hot-surface warning, 3-hour shutoff, and empty pan auto-shutoff safety features extend the life of the unit

Sleek digital controls are easy to use and prevent accidental adjustments

Fits pans with a bottom diameter of 14 inches or less

6-foot cord and Australian plug

Made in the USA

NSF-certified

UL Listed

Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.

PRODUCT **SPECIFICATIONS**

**Unit Dimensions**

Overall Dimensions (IN)	15.875 x 18.5 x 5.75
(W) Width (IN)	15.87
(D) Depth (IN)	18.5
(D2) Secondary Depth (IN)	15
(H) Height (IN)	5.75
(MPD) Maximum Pan Bottom Diameter (IN)	14
(HB) Height of Body (IN)	4.75
Overall Dimensions (CM)	40.3 x 47 x 14.6
(W) Width (CM)	40.3
(D) Depth (CM)	47
(D2) Secondary Depth (CM)	38.1

(H) Height (CM)	14.6
-----------------	------

(MPD) Maximum Pan Bottom Diameter (CM)	35.6
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(HB) Height of Body (CM)	12.1
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## Electrical

Amps	14.6
------	------

Hz	50/60
----	-------

kW	3
----	---

Plug	Australia
------	-----------

Domestic / International	Australia
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Voltage	208 - 240
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Watts	3500
-------	------

## Construction

Countertop or Drop-In	Countertop
-----------------------	------------

## Case Lot Measurement

## PRODUCT PARTS

Name	Part #
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LED VOLLRATH UNITS	250312-1
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DISCONTINUED

## 120-volt Commercial-Series countertop induction range

The Vollrath® Commercial-Series induction range is designed for low-volume usage. The 9-setting digital display is versatile, easy to use and even easier to clean. And, without knobs, you don't have to worry about accidental temperature adjustments. Automatic shutoff safety features save energy and extend the life of the unit. The rear bracket protects the cord and provides ample countertop ventilation, and the durable stainless steel body is built to last. This compact, low-wattage induction range is perfect for your restaurant, cafe or hotel, and it comes with a 1-year parts and labor limited warranty.

Designed for presentation cooking, omelet stations, warming stations and other low-wattage applications

FCC Part 18-approved; ETL approval on all models

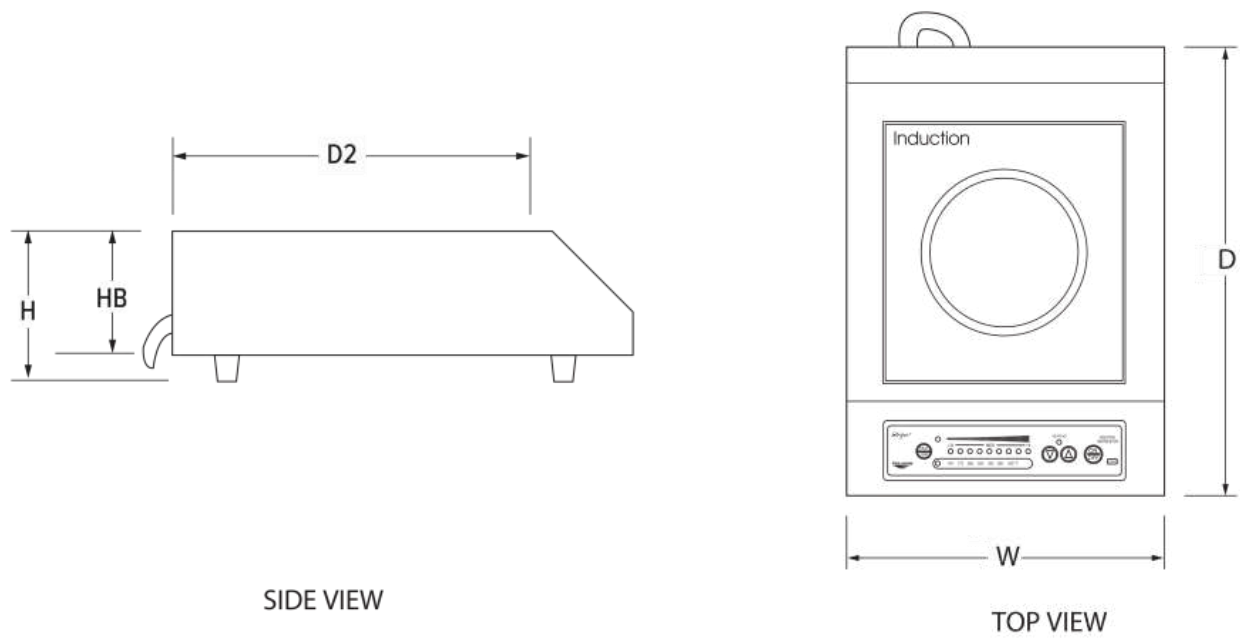
9-setting digital display provides versatility

Fits pans with a bottom diameter of 10¼ inch or less

6-foot cord and plug

Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.

PRODUCT SPECIFICATIONS



Model Information

UPC	029419630943
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Unit Dimensions

Overall Dimensions (IN)	13.125 x 16.5 x 4
(W) Width (IN)	13.12
(D) Depth (IN)	16.5
(D2) Secondary Depth (IN)	13.875
(H) Height (IN)	4

(MPD) Minimum Pan Bottom Diameter (IN)	4.75
(HB) Height of Body (IN)	3.12
Overall Dimensions (CM)	33.3 x 41.9 x 10.2
(W) Width (CM)	33.3
(D) Depth (CM)	41.9
(D2) Secondary Depth (CM)	34.6
(H) Height (CM)	10.2
(MPD) Minimum Pan Bottom Diameter (CM)	12.1
(HB) Height of Body (CM)	8.3

**Electrical**

Amps	12
Cord Length (IN)	72
Cord Length (CM)	183
Hz	60
kW	1.4
Plug	NEMA 5-15P
Voltage	120
Watts	1400

**Construction**

Construction Material	Stainless Steel
Construction Material 2	Electrical Components
Countertop or Drop-In	Countertop

**Case Lot Measurement**





DISCONTINUED

## 208- to 240-volt 2600-watt Professional-Series countertop single-hob induction range

The Vollrath® Professional-Series countertop induction range is powerful, versatile and compact. The 100 setting options ensure precise heating. You can decide between power settings or temperature settings based on your preference, and the smooth digital controls are easy to use and clean. They also prevent accidental temperature adjustments. This continuous-duty induction range is built for hours of use, while the 18-gauge stainless steel casing is durable and longlasting. Several safety features, along with firewall-protected

circuitry and oversized fans, extend the life of the unit. The smooth top is easy to clean, and the sleek design looks good in any kitchen. This unit is protected by a 2-year parts and labor limited warranty.

Designed specifically for sauté, sauce pots and stock pots

Hot-surface warning, 3-hour shutoff, and empty pan auto-shutoff safety features extend the life of the unit

FCC Part 18-approved

Fits pans with a bottom diameter of 10¼ inches or less

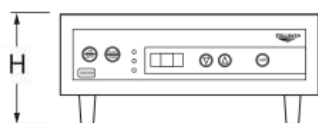
100 power or temperature setting options for increased versatility

180-minute timer

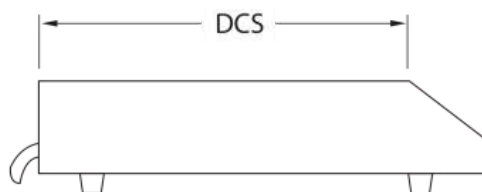
6-foot cord and plug

Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.

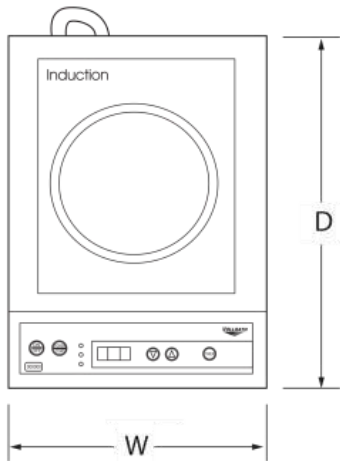
## PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW



TOP VIEW

Model Information

UPC	029419686995
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Unit Dimensions

Overall Dimensions (IN)	13.125 x 16.5 x 4
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(W) Width (IN)	13.12
----------------	-------

(D) Depth (IN)	16.5
----------------	------

(D2) Secondary Depth (IN)	13.75
---------------------------	-------

(H) Height (IN)	4
-----------------	---

Overall Dimensions (CM)	32.7 x 41.9 x 10.2
-------------------------	--------------------

(W) Width (CM)	32.7
----------------	------

(D) Depth (CM)	41.9
----------------	------

(D2) Secondary Depth (CM)	34.9
---------------------------	------

(H) Height (CM)	10.2
-----------------	------

Electrical

Amps	10.8
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	2.2 - 2.5
Plug	NEMA 6-20P
Voltage	208 - 240
Watts	2250 - 2600

Construction

Countertop or Drop-In	Countertop
-----------------------	------------

Case Lot Measurement

PRODUCT PARTS

Name	Part #
INDUCTION CORD-NEMA 6-20P	69561



DISCONTINUED

## Professional Series 2200 - 2600 Watt Sizzle Platter Induction Heaters

The Vollrath Professional Series Sizzle Platter Heaters offer simple, one-touch operation. They heat standard cast iron skillet pans from room-temperature to sizzle temperatures.

Multi-sensor solid-state controls with digital display

Two push-button pre-programmed heating settings for easy of operation and cleaning

“Heat” setting heats a pan from room temperature to 400°F - 500°F (204°C - 260°C) in 60 seconds

“Re-Heat” setting heats a warm/hot pan for 15 seconds

Firewall control protection

Commercial high-flow fan for extra durability

90% efficiency rating

Sloped control panel for runoff of liquid spills

Rubber feet to prevent slipping of appliance

Unit comes complete with 6' (1.83 m) cord and plug and does not require hard wiring

## PRODUCT SPECIFICATIONS

### Model Information

UPC	029419972869
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### Unit Dimensions

Overall Dimensions (IN)	13.125 x 16.5 x 4
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(W) Width (IN)	13.12
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(D) Depth (IN)	16.5
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(D2) Secondary Depth (IN)	13.75
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(H) Height (IN)	4
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Overall Dimensions (CM)	32.7 x 41.9 x 10.2
-------------------------	--------------------

(W) Width (CM)	32.7
----------------	------

(D) Depth (CM)	41.9
----------------	------

(D2) Secondary Depth (CM)	34.9
---------------------------	------

(H) Height (CM)	10.2
-----------------	------

### Electrical

Amps	10.8
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	2.2 - 2.6
Plug	NEMA 6-20P
Voltage	208 - 240
Watts	2200 - 2600

**Construction**

Countertop or Drop-In	Countertop
-----------------------	------------

**Case Lot Measurement**

PRODUCT **PARTS**

Name	Part #
INDUCTION CORD-NEMA 6-20P	69561



DISCONTINUED

## 208- to 240-volt 2600-watt Professional-Series countertop single-hob induction range with Schuko plug

The Professional-Series countertop induction range by Vollrath is powerful, versatile and compact. The 100 setting options ensure precise heating. You can decide between power settings or temperature settings based on your preference, and the smooth digital controls are easy to use and clean. They also prevent accidental temperature adjustments. This



continuous-duty induction range is built for hours of use, while the 18-gauge stainless steel casing is durable and long-lasting. Several safety features, along with firewall-protected circuitry and oversized fans, extend the life of the unit. The smooth top is easy to clean, and the sleek design looks good in any kitchen. This unit is protected by a 2-year parts and labor limited warranty.

Designed specifically for sauté, sauce pots and stock pots

Hot-surface warning, 3-hour shutoff, and empty pan auto-shutoff safety features extend the life of the unit

Fits pans with a bottom diameter of 10 ¼ inches or less

100 power or temperature setting options for increased versatility

180-minute timer

6-foot cord and Schuko plug

NSF-certified

FCC Part 18-approved

Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN)	13.125 x 16.5 x 4
(W) Width (IN)	13.12
(D) Depth (IN)	16.5
(H) Height (IN)	4
Overall Dimensions (CM)	32.7 x 41.9 x 10.2
(W) Width (CM)	32.7
(D) Depth (CM)	41.9
(H) Height (CM)	10.2

Electrical

Amps	10.8
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	2.2 - 2.6
Plug	Schuko
Domestic / International	Europe
Voltage	208 - 240
Watts	2600

**Construction**

Countertop or Drop-In	Countertop
-----------------------	------------

**Case Lot Measurement**

PRODUCT **PARTS**

Name	Part #
INDUCTION CORD-SCHUKO CEE7-7	69562



DISCONTINUED

## Professional Series 2600 Watt Sizzle Platter Induction Heaters with Schuko Plug

The Vollrath Pro Fajitas Induction Skillet Pan Heaters offer simple, one-touch operation. They heat standard cast iron skillet pans from room-temperature to sizzle temperatures.

Simple one-touch operation produces perfect results in record time, every time

Works with the two standard fajita pan styles

Two push-button heat & preheat pre-programmed settings for easy operation and cleaning

Multi-sensor solid-state controls with digital display

Heat setting heats a pan from room temperature to 204°C - 260°C in 60 seconds

Re-Heat setting heats a warm/hot pan for 15 seconds

Firewall control protection

Commercial high-flow fan for extra durability

90% efficiency rating

Sloped control panel for runoff of liquid spills

Full two-year parts and labor warranty

PRODUCT **SPECIFICATIONS**

**Unit Dimensions**

Overall Dimensions (IN)	13.125 x 16.5 x 4
(W) Width (IN)	13.12
(D) Depth (IN)	16.5
(D2) Secondary Depth (IN)	13.75
(H) Height (IN)	4
(HB) Height of Body (IN)	3.125
Overall Dimensions (CM)	32.7 x 41.9 x 10.2
(W) Width (CM)	32.7
(D) Depth (CM)	41.9
(D2) Secondary Depth (CM)	34.9
(H) Height (CM)	10.2
(HB) Height of Body (CM)	7.9

**Electrical**

Amps	10.8
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	2.6
Plug	Schuko
Domestic / International	Europe
Voltage	230
Watts	2600

Construction

Countertop or Drop-In	Countertop
-----------------------	------------

Case Lot Measurement

PRODUCT PARTS

Name	Part #
69543F PROGRAMMED BOARD	69543F22-2



DISCONTINUED

## 208- to 240-volt 2600-watt Professional-Series countertop single-hob induction range with UK plug

The Professional-Series countertop induction range by Vollrath is powerful, versatile and compact. The 100 setting options ensure precise heating. You can decide between power settings or temperature settings based on your preference, and the smooth digital controls are easy to use and clean. They also prevent accidental temperature adjustments. This

continuous-duty induction range is built for hours of use, while the 18-gauge stainless steel casing is durable and long-lasting. Several safety features, along with firewall-protected circuitry and oversized fans, extend the life of the unit. The smooth top is easy to clean, and the sleek design looks good in any kitchen. This unit is protected by a 2-year parts and labor limited warranty.

Designed specifically for sauté, sauce pots and stock pots

Hot-surface warning, 3-hour shutoff, and empty pan auto-shutoff safety features extend the life of the unit

Fits pans with a bottom diameter of 10 ¼ inches or less

100 power or temperature setting options for increased versatility

180-minute timer

6-foot cord and UK plug

NSF-certified

FCC Part 18-approved

Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.

PRODUCT **SPECIFICATIONS**

**Unit Dimensions**

Overall Dimensions (IN)	13.125 x 16.5 x 4
(W) Width (IN)	13.12
(D) Depth (IN)	16.5
(H) Height (IN)	4
Overall Dimensions (CM)	32.7 x 41.9 x 10.2
(W) Width (CM)	32.7
(D) Depth (CM)	41.9
(H) Height (CM)	10.2

**Electrical**

Amps	10.8
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	2.2 - 2.6
Plug	UK
Domestic / International	United Kingdom
Voltage	208 - 240
Watts	2600

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT PARTS

Name	Part #
INDUCTION CORD-UK2-15P	69563





DISCONTINUED

## Professional Series 2600 Watt Sizzle Platter Induction Heaters

The Vollrath Pro Fajitas Induction Skillet Pan Heaters offer simple, one-touch operation. They heat standard cast iron skillet pans from room-temperature to sizzle temperatures.

Simple one-touch operation produces perfect results in record time, every time

Works with the two standard fajita pan styles

Two push-button heat & preheat pre-programmed settings for easy operation and cleaning

Multi-sensor solid-state controls with digital display

Heat setting heats a pan from room temperature to 204°C - 260°C in 60 seconds

Re-Heat setting heats a warm/hot pan for 15 seconds

Firewall control protection

Commercial high-flow fan for extra durability

90% efficiency rating

Sloped control panel for runoff of liquid spills

Full two-year parts and labor warranty

PRODUCT **SPECIFICATIONS**

**Model Information**

UPC	029419921003
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**Unit Dimensions**

Overall Dimensions (IN)	13.125 x 16.5 x 4
(W) Width (IN)	13.12
(D) Depth (IN)	16.5
(D2) Secondary Depth (IN)	13.75
(H) Height (IN)	4
(HB) Height of Body (IN)	3.125
Overall Dimensions (CM)	32.7 x 41.9 x 10.2
(W) Width (CM)	32.7
(D) Depth (CM)	41.9
(D2) Secondary Depth (CM)	34.9
(H) Height (CM)	10.2
(HB) Height of Body (CM)	7.9

## Electrical

Amps	10.8
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	2.6
Plug	UK
Domestic / International	United Kingdom
Voltage	230
Watts	2600

## Construction

Countertop or Drop-In	Countertop
-----------------------	------------

## Case Lot Measurement

## PRODUCT PARTS

Name	Part #
69543F PROGRAMMED BOARD	69543F22-2



DISCONTINUED

## 208- to 240-volt 2600-watt Professional-Series countertop single-hob induction range with China plug

The Professional-Series countertop induction range by Vollrath is powerful, versatile and compact. The 100 setting options ensure precise heating. You can decide between power settings or temperature settings based on your preference, and the smooth digital controls are easy to use and clean. They also prevent accidental temperature adjustments. This

continuous-duty induction range is built for hours of use, while the 18-gauge stainless steel casing is durable and long-lasting. Several safety features, along with firewall-protected circuitry and oversized fans, extend the life of the unit. The smooth top is easy to clean, and the sleek design looks good in any kitchen. This unit is protected by a 2-year parts and labor limited warranty.

Designed specifically for sauté, sauce pots and stock pots

Hot-surface warning, 3-hour shutoff, and empty pan auto-shutoff safety features extend the life of the unit

Fits pans with a bottom diameter of 10 ¼ inches or less

100 power or temperature setting options for increased versatility

180-minute timer

6-foot cord and China plug

NSF-certified

FCC Part 18-approved

Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.

PRODUCT **SPECIFICATIONS**

**Unit Dimensions**

Overall Dimensions (IN)	13.125 x 16.5 x 4
(W) Width (IN)	13.12
(D) Depth (IN)	16.5
(H) Height (IN)	4
Overall Dimensions (CM)	32.7 x 41.9 x 10.2
(W) Width (CM)	32.7
(D) Depth (CM)	41.9
(H) Height (CM)	10.2

**Electrical**

Amps	10.8
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	2.2 - 2.6
Plug	China
Domestic / International	China
Voltage	208 - 240
Watts	2600

**Construction**

Countertop or Drop-In	Countertop
-----------------------	------------

**Case Lot Measurement**



DISCONTINUED

## 208- to 240-volt 2600-watt Professional-Series countertop single-hob induction range with Australian plug

The Professional-Series countertop induction range by Vollrath is powerful, versatile and compact. The 100 setting options ensure precise heating. You can decide between power settings or temperature settings based on your preference, and the smooth digital controls are easy to use and clean. They also prevent accidental temperature adjustments. This

continuous-duty induction range is built for hours of use, while the 18-gauge stainless steel casing is durable and long-lasting. Several safety features, along with firewall-protected circuitry and oversized fans, extend the life of the unit. The smooth top is easy to clean, and the sleek design looks good in any kitchen. This unit is protected by a 2-year parts and labor limited warranty.

Designed specifically for sauté, sauce pots and stock pots

Hot-surface warning, 3-hour shutoff, and empty pan auto-shutoff safety features extend the life of the unit

Fits pans with a bottom diameter of 10 ¼ inches or less

100 power or temperature setting options for increased versatility

180-minute timer

6-foot cord and Australian plug

NSF-certified

FCC Part 18-approved

Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN)	13.125 x 16.5 x 4
(W) Width (IN)	13.12
(D) Depth (IN)	16.5
(H) Height (IN)	4
Overall Dimensions (CM)	32.7 x 41.9 x 10.2
(W) Width (CM)	32.7
(D) Depth (CM)	41.9
(H) Height (CM)	10.2

Electrical



Amps	10.8
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	2.2 - 2.5
Plug	Australia
Domestic / International	Australia
Voltage	208 - 240
Watts	2600

**Construction**

Countertop or Drop-In	Countertop
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**Case Lot Measurement**

# 208- to 240-volt Professional-Series induction range with dual front-to-back hobs and UK plug

The Professional-Series countertop induction range by Vollrath is powerful and versatile. The 100-setting options ensure precise heating. You can decide between power settings or temperature settings based on your preference, and the smooth digital controls are easy to use and clean. They also prevent accidental temperature adjustments. This continuous-duty induction range is built for hours of use, while the 18-gauge stainless steel casing is durable and long-lasting. Several safety features, along with firewall-protected circuitry and oversized fans, extend the life of the unit. The smooth top is easy to clean, and the sleek design looks good in any kitchen. This unit is protected by a 2-year parts and labor limited warranty.

Designed specifically for sauté, sauce pots and stock pots

Dual, front-to-back hob configuration

Hot-surface warning, 3-hour shutoff, and empty pan auto-shutoff safety features extend the life of the unit

Fits pans with a bottom diameter of 14 inches or less

100 power or temperature setting options for increased versatility

180-minute timer

6-foot cord and UK plug

NSF-Certified

Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.

## PRODUCT SPECIFICATIONS

### Model Information

UPC	029419687046
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**Unit Dimensions**

Overall Dimensions (IN)	13.375 x 26.625 x 5.812
(W) Width (IN)	13.37
(D) Depth (IN)	26.62
(D2) Secondary Depth (IN)	23.875
(H) Height (IN)	5.81
(HB) Height of Body (IN)	3.875
Overall Dimensions (CM)	34 x 67.6 x 14.8
(W) Width (CM)	34
(D) Depth (CM)	67.6
(D2) Secondary Depth (CM)	60.6
(H) Height (CM)	14.8
(DI) Diameter (CM)	30x2
(HB) Height of Body (CM)	9.8

**Electrical**

Amps	15.8
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	1.6 - 1.9 per hob
Plug	UK
Domestic / International	United Kingdom
Voltage	208-240

Watts	3800
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## Construction

Countertop or Drop-In	Countertop
-----------------------	------------

## Case Lot Measurement

## PRODUCT PARTS

Name	Part #
INDUCTION CORD-UK2-15P	69563



## 208- to 240-volt Professional-Series induction range with dual front-to-back hobs and China plug

The Professional-Series countertop induction range by Vollrath is powerful and versatile. The 100-setting options ensure precise heating. You can decide between power settings or temperature settings based on your preference, and the smooth digital controls are easy to use and clean. They also prevent accidental temperature adjustments. This continuous-duty induction range is built for hours of use, while the 18-gauge stainless steel casing is durable and long-lasting. Several safety features, along with firewall-protected circuitry and

oversized fans, extend the life of the unit. The smooth top is easy to clean, and the sleek design looks good in any kitchen. This unit is protected by a 2-year parts and labor limited warranty.

- Designed specifically for sauté, sauce pots and stock pots

Dual, front-to-back hob configuration

Hot-surface warning, 3-hour shutoff, and empty pan auto-shutoff safety features extend the life of the unit

Fits pans with a bottom diameter of 14 inches or less

100 power or temperature setting options for increased versatility
- 180-minute timer

6-foot cord and China plug

NSF-Certified

Maximum pan diameter is provided as a guideline for achieving maximum performance. Other factors impact performance including pan construction material, the density and volume of the food in the pan, ambient temperature and food temperature.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN)	13.375 x 26.625 x 5.812
(W) Width (IN)	13.37
(D) Depth (IN)	26.62
(D2) Secondary Depth (IN)	23.875
(H) Height (IN)	5.81
(HB) Height of Body (IN)	3.875
Overall Dimensions (CM)	34 x 67.6 x 14.8
(W) Width (CM)	34
(D) Depth (CM)	67.6
(D2) Secondary Depth (CM)	60.6
(H) Height (CM)	14.8

(HB) Height of Body (CM)	9.8
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## Electrical

Amps	15.8
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Cord Length (IN)	72
------------------	----

Cord Length (CM)	183
------------------	-----

Hz	50/60
----	-------

kW	1.6 - 1.9 per hob
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Plug	China
------	-------

Domestic / International	China
--------------------------	-------

Voltage	208 - 240
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Watts	1900
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## Construction

Countertop or Drop-In	Countertop
-----------------------	------------

## Case Lot Measurement



## 208- to 240-volt countertop induction wok range with 14-inch wok pan

The Vollrath® countertop induction wok range provides safe, high-efficiency heating with a gas-like performance. This impressive unit has 100 power settings for precise temperature control, as well as a turbo button that provides immediate heat. The digital controls are easy to use and clean, while the bright display keeps you informed. Several safety features



extend the life of the unit and improve the overall experience. A 14-inch steel wok pan is included, providing everything you need for operation. This unit can be easily converted to a drop-in unit with the purchase of a stainless steel drop-in template.

Effortlessly prepare vegetables, stir-fry and other Asian cuisine

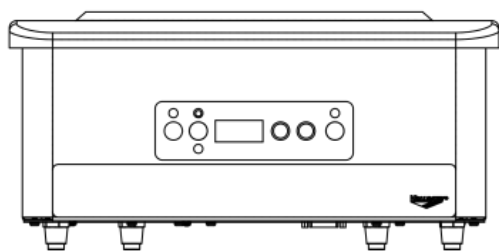
Overheat protection, small article detection, pan auto-detection, and empty pan auto-shutoff safety features extend the life of the unit

Can be used as a countertop unit, or a drop-in unit with optional drop-in accessory kit (6958301-DI) that includes stainless steel template and control box that enables wok to be installed as a drop-in appliance

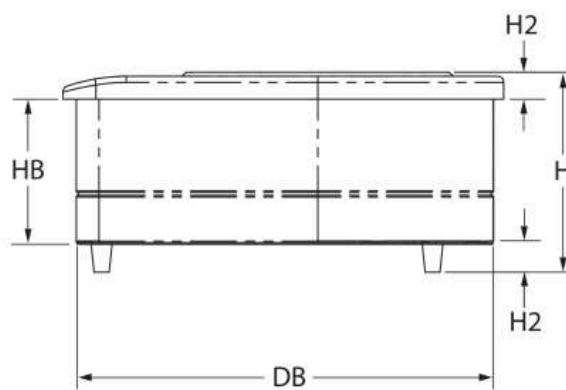
14-inch wok pan (Item No. 58814) included

6-foot cord

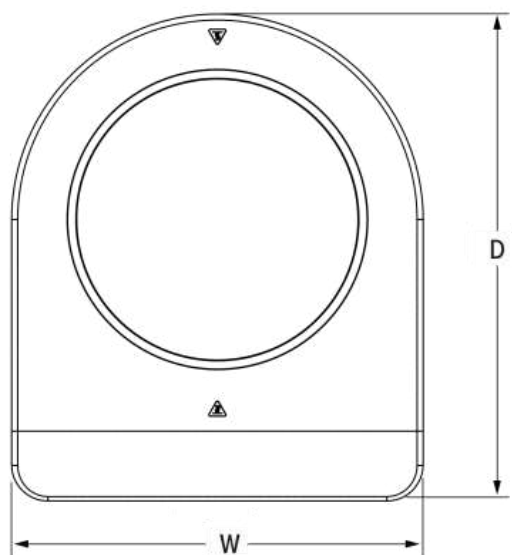
## PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW



TOP VIEW

## Model Information

UPC	029419019939
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## Unit Dimensions

Overall Dimensions (IN)	17 x 20.125 x 8.25
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(W) Width (IN)	17
----------------	----

(D) Depth (IN)	20.12
----------------	-------

(H) Height (IN)	8.25
-----------------	------

(H2) Secondary Height (IN)	1.125
----------------------------	-------

(DB) Depth of Body (IN)	19
-------------------------	----

(HB) Height of Body (IN)	7.125
--------------------------	-------

Overall Dimensions (CM)	43.2 x 51.1 x 21
-------------------------	------------------

(W) Width (CM)	43.2
----------------	------

(D) Depth (CM)	51.1
----------------	------

(H) Height (CM)	21
-----------------	----

(H2) Secondary Height (CM)	2.9
----------------------------	-----

(DB) Depth of Body (CM)	48.3
(HB) Height of Body (CM)	18.1

**Electrical**

Amps	14.6
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	3 - 3.5
Plug	NEMA 6-20P
Voltage	208-240
Watts	3000-3500

**Weight**

Weight (LB)	34.5
Weight (KG)	15.65

**Construction**

Countertop or Drop-In	Countertop
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**Case Lot Measurement**

PRODUCT **ACCESSORIES**

Name	Item #
14-inch carbon steel induction wok pan	58814
Induction Wok Range Drop-In Accessory Kit	6958301-DI

PRODUCT **PARTS**

Name	Part #
INDUCTION WOK CONTROL FASCIA	25031-1
STRAIN RELIEF/LOCK NUT	352344-1
6-20P POWER CORD - TERMINATED	251552-1
DROP-IN WOK CONTROL BOX	352558-1
IND WOK REMOTE CONTROL FASCIA	352567-1
SPLIT CONTROL CABLE	352571-1
WOK EMI AND PWR BOARD KIT	352565-1



# Induction Wok Range Drop-In Accessory Kit

This accessory kit enables the countertop induction wok to be installed as a drop-in appliance

Includes stainless steel template and remote control box with 5' cord

Kit offers flexibility for drop-in installations



PRODUCT SPECIFICATIONS

Model Information

UPC	029419253371
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Case Lot Measurement

PRODUCT PARTS

Name	Part #
DROP-IN WOK CONTROL BOX	352558-1



## 208- to 240-volt countertop induction wok range with 14-inch wok pan

The Vollrath® countertop induction wok range provides safe, high-efficiency heating with a gas-like performance. This impressive unit has 100 power settings for precise temperature control, as well as a turbo button that provides immediate heat. The digital controls are easy to use and clean, while the bright display keeps you informed. Several safety features

extend the life of the unit and improve the overall experience. A 14-inch steel wok pan is included, providing everything you need for operation. This unit can be easily converted to a drop-in unit with the purchase of a stainless steel drop-in template.

Effortlessly prepare vegetables, stir-fry and other Asian cuisine

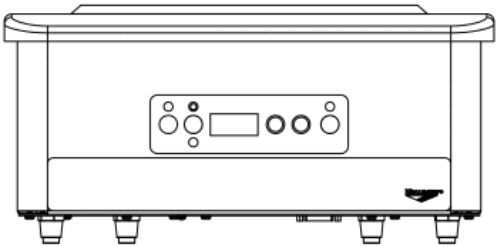
Overheat protection, small article detection, pan auto-detection, and empty pan auto-shutoff safety features extend the life of the unit

Can be used as a countertop unit, or a drop-in unit with optional drop-in accessory kit (6958301-DI) that includes 69584 stainless steel template and 352558-1 control box that enables wok to be installed as a drop-in appliance.

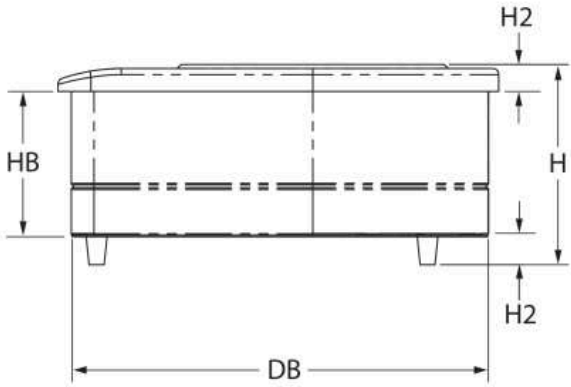
14-inch wok pan (Item No. 58814) included

6-foot cord

PRODUCT SPECIFICATIONS

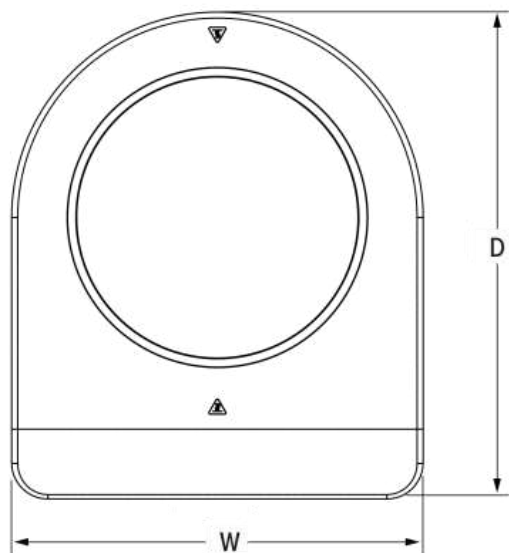


FRONT VIEW



SIDE VIEW





TOP VIEW

## Model Information

UPC	671080448862
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## Unit Dimensions

Overall Dimensions (IN)	17 x 20.125 x 8.25
-------------------------	--------------------

(W) Width (IN)	17
----------------	----

(D) Depth (IN)	20.12
----------------	-------

(H) Height (IN)	8.25
-----------------	------

(H2) Secondary Height (IN)	1.125
----------------------------	-------

(DB) Depth of Body (IN)	19
-------------------------	----

(HB) Height of Body (IN)	7.125
--------------------------	-------

Overall Dimensions (CM)	43.2 x 51.1 x 21
-------------------------	------------------

(W) Width (CM)	43.2
----------------	------

(D) Depth (CM)	51.1
----------------	------

(H) Height (CM)	21
-----------------	----

(H2) Secondary Height (CM)	2.9
----------------------------	-----

(DB) Depth of Body (CM)	48.3
(HB) Height of Body (CM)	18.1

### Electrical

Amps	14.6
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	3 - 3.5
Plug	EU
Voltage	208-240
Watts	3000-3500

### Construction

Countertop or Drop-In	Countertop
-----------------------	------------

### Case Lot Measurement

### PRODUCT ACCESSORIES

Name	Item #
14-inch carbon steel induction wok pan	58814
Induction Wok Range Drop-In Accessory Kit	6958301-DI

### PRODUCT PARTS

Name	Part #
NUT W/WASHER #10-24 ZINC PLT	21574-3
EUCANIA FANS	250455-1

**Name**

**Part #**

INDUCTION WOK CONTROL FASCIA

25031-1



## 208- to 240-volt countertop induction wok range with 14-inch wok pan

The Vollrath® countertop induction wok range provides safe, high-efficiency heating with a gas-like performance. This impressive unit has 100 power settings for precise temperature control, as well as a turbo button that provides immediate heat. The digital controls are easy to use and clean, while the bright display keeps you informed. Several safety features

extend the life of the unit and improve the overall experience. A 14-inch steel wok pan is included, providing everything you need for operation. This unit can be easily converted to a drop-in unit with the purchase of a stainless steel drop-in template.

Effortlessly prepare vegetables, stir-fry and other Asian cuisine

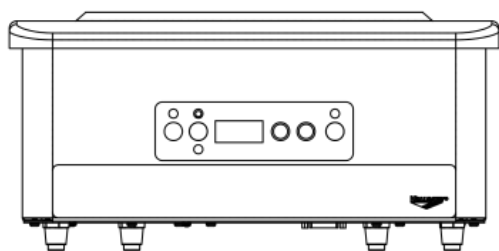
Overheat protection, small article detection, pan auto-detection, and empty pan auto-shutoff safety features extend the life of the unit

Can be used as a countertop unit, or a drop-in unit with optional drop-in accessory kit (6958301-DI) that includes 69584 stainless steel template and 352558-1 control box that enables wok to be installed as a drop-in appliance.

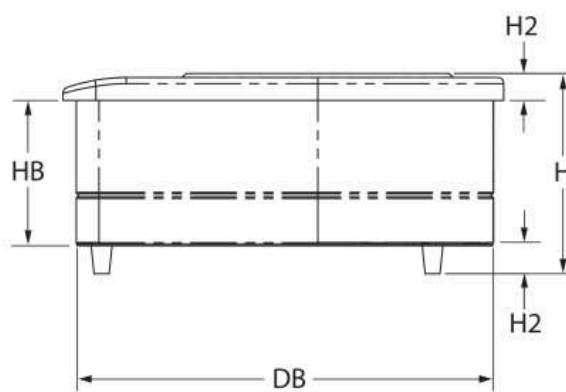
14-inch wok pan (Item No. 58814) included

6-foot cord

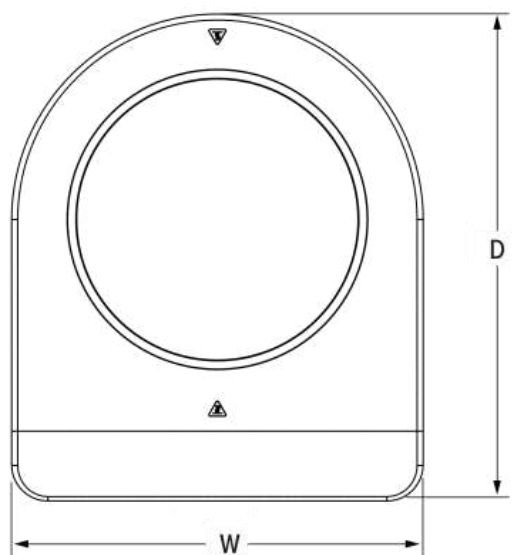
## PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW



TOP VIEW

## Model Information

UPC	671080448923
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## Unit Dimensions

Overall Dimensions (IN)	17 x 20.125 x 8.25
-------------------------	--------------------

(W) Width (IN)	17
----------------	----

(D) Depth (IN)	20.12
----------------	-------

(H) Height (IN)	8.25
-----------------	------

(H2) Secondary Height (IN)	1.125
----------------------------	-------

(DB) Depth of Body (IN)	19
-------------------------	----

(HB) Height of Body (IN)	7.125
--------------------------	-------

Overall Dimensions (CM)	43.2 x 51.1 x 21
-------------------------	------------------

(W) Width (CM)	43.2
----------------	------

(D) Depth (CM)	51.1
----------------	------

(H) Height (CM)	21
-----------------	----

(H2) Secondary Height (CM)	2.9
----------------------------	-----

(DB) Depth of Body (CM)	48.3
(HB) Height of Body (CM)	18.1

### Electrical

Amps	14.6
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	3 - 3.5
Plug	UK
Voltage	208-240
Watts	3000-3500

### Construction

Countertop or Drop-In	Countertop
-----------------------	------------

### Case Lot Measurement

### PRODUCT ACCESSORIES

Name	Item #
14-inch carbon steel induction wok pan	58814
Induction Wok Range Drop-In Accessory Kit	6958301-DI

### PRODUCT PARTS

Name	Part #
NUT W/WASHER #10-24 ZINC PLT	21574-3
EUCANIA FANS	250455-1

**Name**

**Part #**

INDUCTION WOK CONTROL FASCIA

25031-1





DISCONTINUED

## 208- to 240-volt countertop induction wok range with 14-inch wok pan

The Vollrath® countertop induction wok range provides safe, high-efficiency heating with a gas-like performance. This impressive unit has 100 power settings for precise temperature control, as well as a turbo button that provides immediate heat. The digital controls are easy to use and clean, while the bright display keeps you informed. Several safety features

extend the life of the unit and improve the overall experience. A 14-inch steel wok pan is included, providing everything you need for operation. This unit can be easily converted to a drop-in unit with the purchase of a stainless steel drop-in template.

Effortlessly prepare vegetables, stir-fry and other Asian cuisine

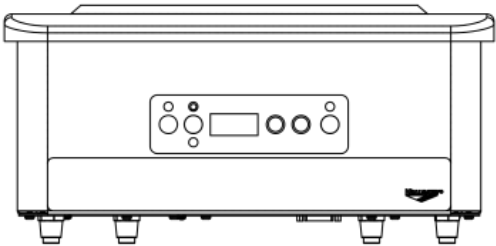
Overheat protection, small article detection, pan auto-detection, and empty pan auto-shutoff safety features extend the life of the unit

Can be used as a countertop unit, or a drop-in unit with optional drop-in accessory kit (6958301-DI) that includes 69584 stainless steel template and 352558-1 control box that enables wok to be installed as a drop-in appliance.

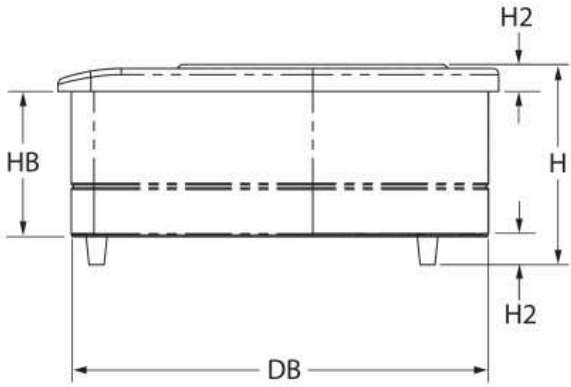
14-inch wok pan (Item No. 58814) included

6-foot cord

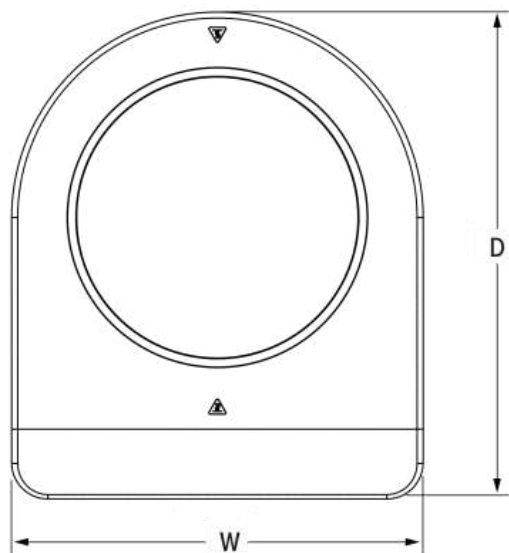
PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW



TOP VIEW

## Model Information

UPC	671080452074
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## Unit Dimensions

Overall Dimensions (IN)	17 x 20.125 x 8.25
-------------------------	--------------------

(W) Width (IN)	17
----------------	----

(D) Depth (IN)	20.12
----------------	-------

(H) Height (IN)	8.25
-----------------	------

(H2) Secondary Height (IN)	1.125
----------------------------	-------

(DB) Depth of Body (IN)	19
-------------------------	----

(HB) Height of Body (IN)	7.125
--------------------------	-------

Overall Dimensions (CM)	43.2 x 51.1 x 21
-------------------------	------------------

(W) Width (CM)	43.2
----------------	------

(D) Depth (CM)	51.1
----------------	------

(H) Height (CM)	21
-----------------	----

(H2) Secondary Height (CM)	2.9
----------------------------	-----

(DB) Depth of Body (CM)	48.3
(HB) Height of Body (CM)	18.1

### Electrical

Amps	14.6
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	3 - 3.5
Plug	AU
Voltage	208-240
Watts	3000-3500

### Construction

Countertop or Drop-In	Countertop
-----------------------	------------

### Case Lot Measurement

### PRODUCT ACCESSORIES

Name	Item #
14-inch carbon steel induction wok pan	58814
Induction Wok Range Drop-In Accessory Kit	6958301-DI

### PRODUCT PARTS

Name	Part #
NUT W/WASHER #10-24 ZINC PLT	21574-3
EUCANIA FANS	250455-1

**Name**

**Part #**

INDUCTION WOK CONTROL FASCIA

25031-1



## 3000-watt high power induction range with temperature control probe, stainless case, and glass top

At Vollrath, the best keep getting better. Our next generation induction ranges improve upon the features you have come to rely on — powerful heating, temperature control, efficiency, reliability and usability. Redesigned inside and out. Industry-setting performance with patented power control, precise temperature and power levels, four customizable programs and a temperature control probe. Easy to use touch screen and a patented, sleek new

design. Use for simmering sauces, stocks and deep frying. Designed to work with a wide range of induction-ready cookware, but optimized to perform with Vollrath induction-ready cookware. See the Operator's Manual for details.

Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pan to sauté or flip.

Patented circuitry delivers steady heat. No power cycling.

Control knob is fast and precise. A quick spin brings food to a boil or reduces it to a simmer; or dial in a precise temperature or power level.

Power level control offers responsive gas flame-like control, in increments from 1 to 100% of watts. Use for fast, powerful heating.

Temperature control is the most accurate in the industry, providing steady, controlled heating in single degree increments in °F (80-450°) and °C (27-232°). Use for more precise pan temperature.

Included Temperature Control Probe provides additional temperature accuracy. Heats food to a selected temperature, then monitors the food and adjusts the power output to maintain the selected temperature. Use it to heat stocks and sauces to a selected temperature and simmer for hours without boil overs. Not for use as a thermometer.

Smarter, faster pan detection technology delivers an uninterrupted cooking experience when lifting a pan to flip, saute or add ingredients.

Four customizable programs deliver repeatable results with the touch of a button. Each program can have up to three stages that set temperature or power level and optional timer. Programmed cooking increases kitchen efficiency by reducing operator error and waste.

Time to boil is 28% faster than gas and up to 19% faster than competitive induction ranges.

93% efficiency rating is the highest in the industry which means more heat transmitted to the pan and less to the kitchen.

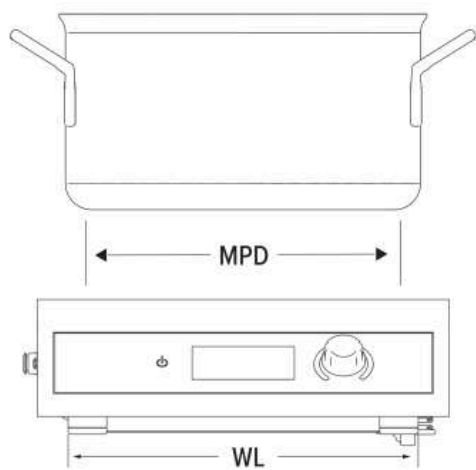
Power monitoring technology senses and compensates for fluctuations in supply voltages that can occur in busy kitchens to deliver consistent performance and repeatable results during slow and peak cooking times.

Internal cooling system provides reliability and durability; and is easy to maintain – no filters to remove or clean.

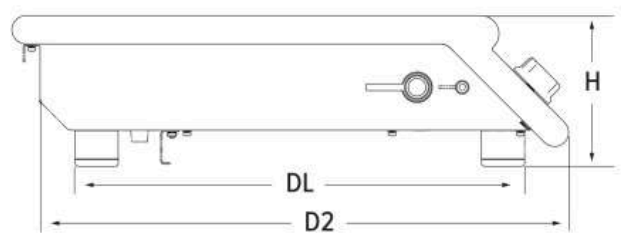
Stainless steel case with glass cooking surface.



PRODUCT SPECIFICATIONS

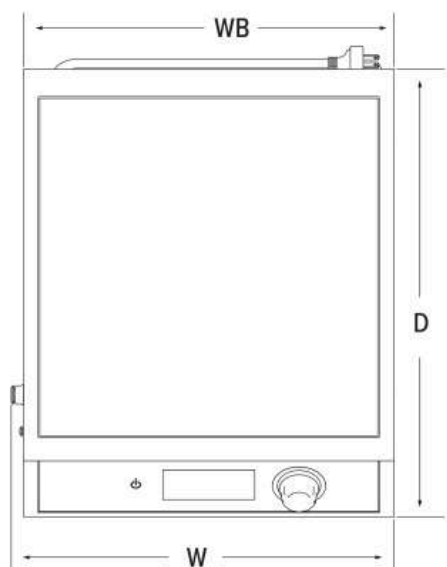


FRONT VIEW



SIDE VIEW





TOP VIEW

## Model Information

Model	HPI4
UPC	671080870779

## Unit Dimensions

Overall Dimensions (IN)	16.5 x 19.375 x 5.187
(W) Width (IN)	16.5
(D) Depth (IN)	19.37
(D2) Secondary Depth (IN)	18.375
(H) Height (IN)	5.18
(MPD) Maximum Pan Bottom Diameter (IN)	14
(MPD) Minimum Pan Bottom Diameter (IN)	4.75
(WL) Width between legs	13.625
(DL) Depth between legs	15.625
(WB) Width of Body (IN)	16
Overall Dimensions (CM)	42 x 49.2 x 13.3

(W) Width (CM)	42
(D) Depth (CM)	49.2
(D2) Secondary Depth (CM)	46.7
(H) Height (CM)	13.3
(MPD) Maximum Pan Bottom Diameter (CM)	35.6
(MPD) Minimum Pan Bottom Diameter (CM)	12.1
(WL) Width between legs (CM)	34.5
(DL) Depth between legs (CM)	39.7
(WB) Width of Body (CM)	40.6

**Electrical**

Amps	12.5
Hz	50/60
Plug	6-20P
Domestic / International	USA
Voltage	208-240
Watts	3000

**Weight**

Weight (LB)	27.3
Weight (KG)	12.38

**Construction**

Construction Material	Stainless Steel
Countertop or Drop-In	Countertop
Performance	High Power

## Case Lot Measurement

### PRODUCT **ACCESSORIES**

Name	Item #
USB DRIVE, PROGRAMS, MPI4/HPI4	59951
TEMPERATURE PROBE WITH CLIP	59952
CLIP FOR TEMPERATURE PROBE	59953

### PRODUCT **PARTS**

Name	Part #
FUSE HLDR KNOB SCREWDRIVER SLT	351769-101-1
TEMPERATURE PROBE JACK	351523-1
KIT, COVERS USB AND TEMP PROBE	352130-1
KNOB, HPI4	351503-1
TOP ASSY, HPI4-3000, SERVICE	351924-1
FUSE, 20 AMP	351770-1
FOOT, 1.50" OD, 1.25" LG QTY 1	351529-1
USB PORT ASSY	351490-3



## 3800-watt high power induction range with temperature control probe, stainless case, and glass top

At Vollrath, the best keep getting better. Our next generation induction ranges improve upon the features you have come to rely on — powerful heating, temperature control, efficiency, reliability and usability. Redesigned inside and out. Industry-setting performance with patented power control, precise temperature and power levels, four customizable programs and a temperature control probe. Easy to use touch screen and a patented, sleek new

design. Use for simmering sauces, stocks and deep frying. Designed to work with a wide range of induction-ready cookware, but optimized to perform with Vollrath induction-ready cookware. See the Operator's Manual for details.

Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pan to sauté or flip.

Patented circuitry delivers steady heat. No power cycling.

Control knob is fast and precise. A quick spin brings food to a boil or reduces it to a simmer; or dial in a precise temperature or power level.

Power level control offers responsive gas flame-like control, in increments from 1 to 100% of watts. Use for fast, powerful heating.

Temperature control is the most accurate in the industry, providing steady, controlled heating in single degree increments in °F (80-450°) and °C (27-232°). Use for more precise pan temperature.

Included Temperature Control Probe provides additional temperature accuracy. Heats food to a selected temperature, then monitors the food and adjusts the power output to maintain the selected temperature. Use it to heat stocks and sauces to a selected temperature and simmer for hours without boil overs. Not for use as a thermometer.

Smarter, faster pan detection technology delivers an uninterrupted cooking experience when lifting a pan to flip, saute or add ingredients.

Four customizable programs deliver repeatable results with the touch of a button. Each program can have up to three stages that set temperature or power level and optional timer. Programmed cooking increases kitchen efficiency by reducing operator error and waste.

Time to boil is 28% faster than gas and up to 19% faster than competitive induction ranges.

93% efficiency rating is the highest in the industry which means more heat transmitted to the pan and less to the kitchen.

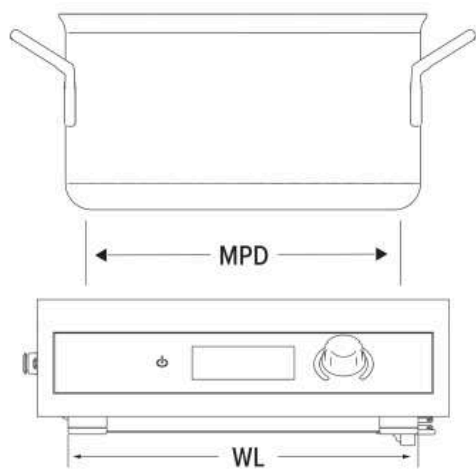
Power monitoring technology senses and compensates for fluctuations in supply voltages that can occur in busy kitchens to deliver consistent performance and repeatable results during slow and peak cooking times.

Internal cooling system provides reliability and durability; and is easy to maintain – no filters to remove or clean.

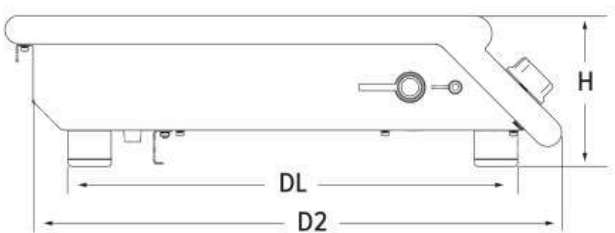
Stainless steel case with glass cooking surface.



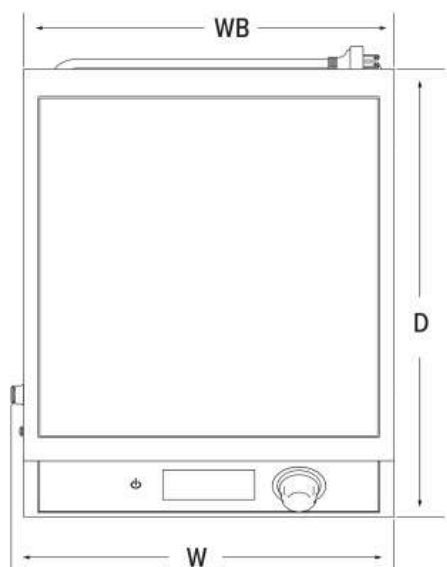
PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW



TOP VIEW

## Model Information

Model	HPI4
UPC	671080870816

## Unit Dimensions

Overall Dimensions (IN)	16.5 x 19.375 x 5.187
(W) Width (IN)	16.5
(D) Depth (IN)	19.37
(D2) Secondary Depth (IN)	18.375
(H) Height (IN)	5.18
(MPD) Maximum Pan Bottom Diameter (IN)	14
(MPD) Minimum Pan Bottom Diameter (IN)	4.75
(WL) Width between legs	13.625
(DL) Depth between legs	15.625
(WB) Width of Body (IN)	16
Overall Dimensions (CM)	42 x 49.2 x 13.3

(W) Width (CM)	42
(D) Depth (CM)	49.2
(D2) Secondary Depth (CM)	46.7
(H) Height (CM)	13.3
(MPD) Maximum Pan Bottom Diameter (CM)	35.6
(MPD) Minimum Pan Bottom Diameter (CM)	12.1
(WL) Width between legs (CM)	34.5
(DL) Depth between legs (CM)	39.7
(WB) Width of Body (CM)	40.6

**Electrical**

Amps	15.8
Hz	50/60
Plug	6-20P
Domestic / International	USA
Voltage	208-240
Watts	3800

**Weight**

Weight (LB)	26.5
Weight (KG)	12.02

**Construction**

Construction Material	Stainless Steel
Countertop or Drop-In	Countertop
Performance	High Power



## Case Lot Measurement

### PRODUCT **ACCESSORIES**

Name	Item #
USB DRIVE, PROGRAMS, MPI4/HPI4	59951
TEMPERATURE PROBE WITH CLIP	59952
CLIP FOR TEMPERATURE PROBE	59953

### PRODUCT **PARTS**

Name	Part #
FUSE HLDR KNOB SCREWDRIVER SLT	351769-101-1
TEMPERATURE PROBE JACK	351523-1
KIT, COVERS USB AND TEMP PROBE	352130-1
TOP ASSY, HPI4-3800, SERVICE	351925-1
KNOB, HPI4	351503-1
FUSE, 20 AMP	351770-1
FOOT, 1.50" OD, 1.25" LG QTY 1	351529-1
USB PORT ASSY	351490-3



## 2600-watt high power induction range with temperature control probe, stainless case, and glass top. Available in Europe

At Vollrath, the best keep getting better. Our next generation induction ranges improve upon the features you have come to rely on — powerful heating, temperature control, efficiency, reliability and usability.

Redesigned inside and out. Industry-setting performance with patented power control, precise temperature and power levels, four customizable programs and a temperature control probe. Easy to use touch screen and a patented, sleek new design.

Use for simmering sauces, stocks and deep frying.

Designed to work with a wide range of induction-ready cookware, but optimized to perform with Vollrath induction-ready cookware. See the Operator's Manual for details.

Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pan to sauté or flip.

Patented circuitry delivers steady heat. No power cycling.

Control knob is fast and precise. A quick spin brings food to a boil or reduces it to a simmer; or dial in a precise temperature or power level.

Power level control offers responsive gas flame-like control, in increments from 1 to 100% of watts. Use for fast, powerful heating.

Temperature control is the most accurate in the industry, providing steady, controlled heating in single degree increments in °F (80-450°) and °C (27-232°). Use for more precise pan temperature.

Included Temperature Control Probe provides additional temperature accuracy. Heats food to a selected temperature, then monitors the food and adjusts the power output to maintain the selected temperature. Use it to heat stocks and sauces to a selected temperature and simmer for hours without boil overs. Not for use as a thermometer.

Smarter, faster pan detection technology delivers an uninterrupted cooking experience when lifting a pan to flip, saute or add ingredients.

Four customizable programs deliver repeatable results with the touch of a button. Each program can have up to three stages that set temperature or power level and optional timer. Programmed cooking increases kitchen efficiency by reducing operator error and waste.

Time to boil is 28% faster than gas and up to 19% faster than competitive induction ranges.

93% efficiency rating is the highest in the industry which means more heat transmitted to the pan and less to the kitchen.

Power monitoring technology senses and compensates for fluctuations in supply voltages that can occur in busy kitchens to deliver consistent performance and repeatable results during slow and peak cooking times.

Internal cooling system provides reliability and durability; and is easy to maintain – no filters to remove or clean.

Stainless steel case with glass cooking surface.



PRODUCT SPECIFICATIONS

Model Information

Model	HPI4
UPC	671080870748

Unit Dimensions

Overall Dimensions (IN)	16.5 x 19.375 x 5.187
(W) Width (IN)	16.5
(D) Depth (IN)	19.37
(D2) Secondary Depth (IN)	18.375
(H) Height (IN)	5.18
(MPD) Maximum Pan Bottom Diameter (IN)	14
(MPD) Minimum Pan Bottom Diameter (IN)	4.75

(WL) Width between legs	13.625
(DL) Depth between legs	15.625
(WB) Width of Body (IN)	16
Overall Dimensions (CM)	42 x 49.2 x 13.3
(W) Width (CM)	42
(D) Depth (CM)	49.2
(D2) Secondary Depth (CM)	46.7
(H) Height (CM)	13.3
(MPD) Maximum Pan Bottom Diameter (CM)	35.6
(MPD) Minimum Pan Bottom Diameter (CM)	12.1
(WL) Width between legs (CM)	34.5
(DL) Depth between legs (CM)	39.7
(WB) Width of Body (CM)	40.6

### Electrical

Amps	11.3
Hz	50/60
Plug	EU
Domestic / International	Europe
Voltage	230
Watts	2600

### Construction

Construction Material	Stainless Steel
Performance	High Power

### Case Lot Measurement

## PRODUCT **ACCESSORIES**

Name	Item #
USB DRIVE, PROGRAMS, MPI4/HPI4	59951
TEMPERATURE PROBE WITH CLIP	59952
CLIP FOR TEMPERATURE PROBE	59953

## PRODUCT **PARTS**

Name	Part #
FUSE HLDR KNOB SCREWDRIVER SLT	351769-101-1
TEMPERATURE PROBE JACK	351523-1
TOP ASSY, HPI4-2600, SERVICE	351923-1
KIT, COVERS USB AND TEMP PROBE	352130-1
KNOB, HPI4	351503-1
FUSE, 20 AMP	351770-1
FOOT, 1.50" OD, 1.25" LG QTY 1	351529-1
USB PORT ASSY	351490-3



## 2600-watt high power induction range with temperature control probe, stainless case, and glass top. Available in United Kingdom

At Vollrath, the best keep getting better. Our next generation induction ranges improve upon the features you have come to rely on — powerful heating, temperature control, efficiency, reliability and usability.

Redesigned inside and out. Industry-setting performance with patented power control, precise temperature and power levels, four customizable programs and a temperature control probe. Easy to use touch screen and a patented, sleek new design.

Use for simmering sauces, stocks and deep frying.

Designed to work with a wide range of induction-ready cookware, but optimized to perform with Vollrath induction-ready cookware. See the Operator's Manual for details.

Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pan to sauté or flip.

Patented circuitry delivers steady heat. No power cycling.

Control knob is fast and precise. A quick spin brings food to a boil or reduces it to a simmer; or dial in a precise temperature or power level.

Power level control offers responsive gas flame-like control, in increments from 1 to 100% of watts. Use for fast, powerful heating.

Temperature control is the most accurate in the industry, providing steady, controlled heating in single degree increments in °F (80-450°) and °C (27-232°). Use for more precise pan temperature.

Included Temperature Control Probe provides additional temperature accuracy. Heats food to a selected temperature, then monitors the food and adjusts the power output to maintain the selected temperature. Use it to heat stocks and sauces to a selected temperature and simmer for hours without boil overs. Not for use as a thermometer.

Smarter, faster pan detection technology delivers an uninterrupted cooking experience when lifting a pan to flip, saute or add ingredients.

Four customizable programs deliver repeatable results with the touch of a button. Each program can have up to three stages that set temperature or power level and optional timer. Programmed cooking increases kitchen efficiency by reducing operator error and waste.

Time to boil is 28% faster than gas and up to 19% faster than competitive induction ranges.

93% efficiency rating is the highest in the industry which means more heat transmitted to the pan and less to the kitchen.

Power monitoring technology senses and compensates for fluctuations in supply voltages that can occur in busy kitchens to deliver consistent performance and repeatable results during slow and peak cooking times.

Internal cooling system provides reliability and durability; and is easy to maintain – no filters to remove or clean.

Stainless steel case with glass cooking surface.





PRODUCT **SPECIFICATIONS**

**Model Information**

Model	HPI4
UPC	671080870755

**Unit Dimensions**

Overall Dimensions (IN)	16.5 x 19.375 x 5.187
(W) Width (IN)	16.5
(D) Depth (IN)	19.37
(D2) Secondary Depth (IN)	18.375
(H) Height (IN)	5.18
(MPD) Maximum Pan Bottom Diameter (IN)	14
(MPD) Minimum Pan Bottom Diameter (IN)	4.75

(WL) Width between legs	13.625
(DL) Depth between legs	15.625
(WB) Width of Body (IN)	16
Overall Dimensions (CM)	42 x 49.2 x 13.3
(W) Width (CM)	42
(D) Depth (CM)	49.2
(D2) Secondary Depth (CM)	46.7
(H) Height (CM)	13.3
(MPD) Maximum Pan Bottom Diameter (CM)	35.6
(MPD) Minimum Pan Bottom Diameter (CM)	12.1
(WL) Width between legs (CM)	34.5
(DL) Depth between legs (CM)	39.7
(WB) Width of Body (CM)	40.6

### Electrical

Amps	11.3
Hz	50/60
Plug	UK
Domestic / International	United Kingdom
Voltage	230
Watts	2600

### Construction

Construction Material	Stainless Steel
Countertop or Drop-In	Countertop
Performance	High Power

## Case Lot Measurement

### PRODUCT **ACCESSORIES**

Name	Item #
USB DRIVE, PROGRAMS, MPI4/HPI4	59951
TEMPERATURE PROBE WITH CLIP	59952
CLIP FOR TEMPERATURE PROBE	59953

### PRODUCT **PARTS**

Name	Part #
FUSE HLDR KNOB SCREWDRIVER SLT	351769-101-1
TEMPERATURE PROBE JACK	351523-1
TOP ASSY, HPI4-2600, SERVICE	351923-1
KIT, COVERS USB AND TEMP PROBE	352130-1
KNOB, HPI4	351503-1
FUSE, 20 AMP	351770-1
FOOT, 1.50" OD, 1.25" LG QTY 1	351529-1
USB PORT ASSY	351490-3



## 2600-watt high power induction range with temperature control probe, stainless case, and glass top. Available in China

At Vollrath, the best keep getting better. Our next generation induction ranges improve upon the features you have come to rely on — powerful heating, temperature control, efficiency, reliability and usability. Redesigned inside and out. Industry-setting performance with patented power control, precise temperature and power levels, four customizable programs

and a temperature control probe. Easy to use touch screen and a patented, sleek new design. Use for simmering sauces, stocks and deep frying. Designed to work with a wide range of induction-ready cookware, but optimized to perform with Vollrath induction-ready cookware. See the Operator's Manual for details.

Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pan to sauté or flip.

Patented circuitry delivers steady heat. No power cycling.

Control knob is fast and precise. A quick spin brings food to a boil or reduces it to a simmer; or dial in a precise temperature or power level.

Power level control offers responsive gas flame-like control, in increments from 1 to 100% of watts. Use for fast, powerful heating.

Temperature control is the most accurate in the industry, providing steady, controlled heating in single degree increments in °F (80-450°) and °C (27-232°). Use for more precise pan temperature.

Included Temperature Control Probe provides additional temperature accuracy. Heats food to a selected temperature, then monitors the food and adjusts the power output to maintain the selected temperature. Use it to heat stocks and sauces to a selected temperature and simmer for hours without boil overs. Not for use as a thermometer.

Smarter, faster pan detection technology delivers an uninterrupted cooking experience when lifting a pan to flip, saute or add ingredients.

Four customizable programs deliver repeatable results with the touch of a button. Each program can have up to three stages that set temperature or power level and optional timer. Programmed cooking increases kitchen efficiency by reducing operator error and waste.

Time to boil is 28% faster than gas and up to 19% faster than competitive induction ranges.

93% efficiency rating is the highest in the industry which means more heat transmitted to the pan and less to the kitchen.

Power monitoring technology senses and compensates for fluctuations in supply voltages that can occur in busy kitchens to deliver consistent performance and repeatable results during slow and peak cooking times.

Internal cooling system provides reliability and durability; and is easy to maintain – no filters to remove or clean.

Stainless steel case with glass cooking surface.



PRODUCT SPECIFICATIONS

Model Information

Model	HPI4
UPC	671080870762

Unit Dimensions

Overall Dimensions (IN)	16.5 x 19.375 x 5.187
(W) Width (IN)	16.5
(D) Depth (IN)	19.37
(D2) Secondary Depth (IN)	18.375
(H) Height (IN)	5.18
(MPD) Maximum Pan Bottom Diameter (IN)	14
(MPD) Minimum Pan Bottom Diameter (IN)	4.75

(WL) Width between legs	13.625
(DL) Depth between legs	15.625
(WB) Width of Body (IN)	16
Overall Dimensions (CM)	42 x 49.2 x 13.3
(W) Width (CM)	42
(D) Depth (CM)	49.2
(D2) Secondary Depth (CM)	46.7
(H) Height (CM)	13.3
(MPD) Maximum Pan Bottom Diameter (CM)	35.6
(MPD) Minimum Pan Bottom Diameter (CM)	12.1
(WL) Width between legs (CM)	34.5
(DL) Depth between legs (CM)	39.7
(WB) Width of Body (CM)	40.6

## Electrical

Amps	11.3
Hz	50/60
Plug	China
Domestic / International	China
Voltage	230
Watts	2600

## Construction

Construction Material	Stainless Steel
Countertop or Drop-In	Countertop
Performance	High Power

## Case Lot Measurement

### PRODUCT **ACCESSORIES**

Name	Item #
USB DRIVE, PROGRAMS, MPI4/HPI4	59951
TEMPERATURE PROBE WITH CLIP	59952
CLIP FOR TEMPERATURE PROBE	59953

### PRODUCT **PARTS**

Name	Part #
FUSE HLDR KNOB SCREWDRIVER SLT	351769-101-1
TEMPERATURE PROBE JACK	351523-1
TOP ASSY, HPI4-2600, SERVICE	351923-1
KIT, COVERS USB AND TEMP PROBE	352130-1
KNOB, HPI4	351503-1
FUSE, 20 AMP	351770-1
FOOT, 1.50" OD, 1.25" LG QTY 1	351529-1
USB PORT ASSY	351490-3





## 3800-watt high power induction range with temperature control probe, stainless case, and glass top. Available in Europe

At Vollrath, the best keep getting better. Our next generation induction ranges improve upon the features you have come to rely on — powerful heating, temperature control, efficiency, reliability and usability.

Redesigned inside and out. Industry-setting performance with patented power control, precise temperature and power levels, four customizable programs and a temperature control probe. Easy to use touch screen and a patented, sleek new design.

Use for simmering sauces, stocks and deep frying.

Designed to work with a wide range of induction-ready cookware, but optimized to perform with Vollrath induction-ready cookware. See the Operator's Manual for details.

Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pan to sauté or flip.

Patented circuitry delivers steady heat. No power cycling.

Control knob is fast and precise. A quick spin brings food to a boil or reduces it to a simmer; or dial in a precise temperature or power level.

Power level control offers responsive gas flame-like control, in increments from 1 to 100% of watts. Use for fast, powerful heating.

Temperature control is the most accurate in the industry, providing steady, controlled heating in single degree increments in °F (80-450°) and °C (27-232°). Use for more precise pan temperature.

Included Temperature Control Probe provides additional temperature accuracy. Heats food to a selected temperature, then monitors the food and adjusts the power output to maintain the selected temperature. Use it to heat stocks and sauces to a selected temperature and simmer for hours without boil overs. Not for use as a thermometer.

Smarter, faster pan detection technology delivers an uninterrupted cooking experience when lifting a pan to flip, saute or add ingredients.

Four customizable programs deliver repeatable results with the touch of a button. Each program can have up to three stages that set temperature or power level and optional timer. Programmed cooking increases kitchen efficiency by reducing operator error and waste.

Time to boil is 28% faster than gas and up to 19% faster than competitive induction ranges.

93% efficiency rating is the highest in the industry which means more heat transmitted to the pan and less to the kitchen.

Power monitoring technology senses and compensates for fluctuations in supply voltages that can occur in busy kitchens to deliver consistent performance and repeatable results during slow and peak cooking times.

Internal cooling system provides reliability and durability; and is easy to maintain – no filters to remove or clean.

Stainless steel case with glass cooking surface.



PRODUCT SPECIFICATIONS

Model Information

Model	HPI4
UPC	671080870823

Unit Dimensions

Overall Dimensions (IN)	16.5 x 19.375 x 5.187
(W) Width (IN)	16.5
(D) Depth (IN)	19.37
(D2) Secondary Depth (IN)	18.375
(H) Height (IN)	5.18
(MPD) Maximum Pan Bottom Diameter (IN)	14
(MPD) Minimum Pan Bottom Diameter (IN)	4.75

(WL) Width between legs	13.625
(DL) Depth between legs	15.625
(WB) Width of Body (IN)	16
Overall Dimensions (CM)	42 x 49.2 x 13.3
(W) Width (CM)	42
(D) Depth (CM)	49.2
(D2) Secondary Depth (CM)	46.7
(H) Height (CM)	13.3
(MPD) Maximum Pan Bottom Diameter (CM)	35.6
(MPD) Minimum Pan Bottom Diameter (CM)	12.1
(WL) Width between legs (CM)	34.5
(DL) Depth between legs (CM)	39.7
(WB) Width of Body (CM)	40.6

**Electrical**

Amps	16.5
Hz	50/60
Plug	EU
Domestic / International	Europe
Voltage	230
Watts	3600

**Construction**

Construction Material	Stainless Steel
Performance	High Power

**Case Lot Measurement**

## PRODUCT **ACCESSORIES**

Name	Item #
USB DRIVE, PROGRAMS, MPI4/HPI4	59951
TEMPERATURE PROBE WITH CLIP	59952
CLIP FOR TEMPERATURE PROBE	59953

## PRODUCT **PARTS**

Name	Part #
FUSE HLDR KNOB SCREWDRIVER SLT	351769-101-1
TEMPERATURE PROBE JACK	351523-1
KIT, COVERS USB AND TEMP PROBE	352130-1
TOP ASSY, HPI4-3800, SERVICE	351925-1
KNOB, HPI4	351503-1
FUSE, 20 AMP	351770-1
FOOT, 1.50" OD, 1.25" LG QTY 1	351529-1
USB PORT ASSY	351490-3



## 3800-watt high power induction range with temperature control probe, stainless case, and glass top. Available in China

At Vollrath, the best keep getting better. Our next generation induction ranges improve upon the features you have come to rely on — powerful heating, temperature control, efficiency, reliability and usability.

Redesigned inside and out. Industry-setting performance with patented power control, precise temperature and power levels, four customizable programs and a temperature control probe. Easy to use touch screen and a patented, sleek new design.

Use for simmering sauces, stocks and deep frying.

Designed to work with a wide range of induction-ready cookware, but optimized to perform with Vollrath induction-ready cookware. See the Operator's Manual for details.

Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pan to sauté or flip.

Patented circuitry delivers steady heat. No power cycling.

Control knob is fast and precise. A quick spin brings food to a boil or reduces it to a simmer; or dial in a precise temperature or power level.

Power level control offers responsive gas flame-like control, in increments from 1 to 100% of watts. Use for fast, powerful heating.

Temperature control is the most accurate in the industry, providing steady, controlled heating in single degree increments in °F (80-450°) and °C (27-232°). Use for more precise pan temperature.

Included Temperature Control Probe provides additional temperature accuracy. Heats food to a selected temperature, then monitors the food and adjusts the power output to maintain the selected temperature. Use it to heat stocks and sauces to a selected temperature and simmer for hours without boil overs. Not for use as a thermometer.

Smarter, faster pan detection technology delivers an uninterrupted cooking experience when lifting a pan to flip, saute or add ingredients.

Four customizable programs deliver repeatable results with the touch of a button. Each program can have up to three stages that set temperature or power level and optional timer. Programmed cooking increases kitchen efficiency by reducing operator error and waste.

Time to boil is 28% faster than gas and up to 19% faster than competitive induction ranges.

93% efficiency rating is the highest in the industry which means more heat transmitted to the pan and less to the kitchen.

Power monitoring technology senses and compensates for fluctuations in supply voltages that can occur in busy kitchens to deliver consistent performance and repeatable results during slow and peak cooking times.

Internal cooling system provides reliability and durability; and is easy to maintain – no filters to remove or clean.

Stainless steel case with glass cooking surface.





PRODUCT SPECIFICATIONS

Model Information

Model	HPI4
UPC	671080870847

Unit Dimensions

Overall Dimensions (IN)	16.5 x 19.375 x 5.187
(W) Width (IN)	16.5
(D) Depth (IN)	19.37
(D2) Secondary Depth (IN)	18.375
(H) Height (IN)	5.18
(MPD) Maximum Pan Bottom Diameter (IN)	14
(MPD) Minimum Pan Bottom Diameter (IN)	4.75



(WL) Width between legs	13.625
(DL) Depth between legs	15.625
(WB) Width of Body (IN)	16
Overall Dimensions (CM)	42 x 49.2 x 13.3
(W) Width (CM)	42
(D) Depth (CM)	49.2
(D2) Secondary Depth (CM)	46.7
(H) Height (CM)	13.3
(MPD) Maximum Pan Bottom Diameter (CM)	35.6
(MPD) Minimum Pan Bottom Diameter (CM)	12.1
(WL) Width between legs (CM)	34.5
(DL) Depth between legs (CM)	39.7
(WB) Width of Body (CM)	40.6

### Electrical

Amps	16.5
Hz	50/60
Plug	China
Domestic / International	China
Voltage	230
Watts	3600

### Construction

Construction Material	Stainless Steel
Countertop or Drop-In	Countertop
Performance	High Power

## Case Lot Measurement

### PRODUCT **ACCESSORIES**

Name	Item #
USB DRIVE, PROGRAMS, MPI4/HPI4	59951
TEMPERATURE PROBE WITH CLIP	59952
CLIP FOR TEMPERATURE PROBE	59953

### PRODUCT **PARTS**

Name	Part #
FUSE HLDR KNOB SCREWDRIVER SLT	351769-101-1
TEMPERATURE PROBE JACK	351523-1
KIT, COVERS USB AND TEMP PROBE	352130-1
TOP ASSY, HPI4-3800, SERVICE	351925-1
KNOB, HPI4	351503-1
FUSE, 20 AMP	351770-1
FOOT, 1.50" OD, 1.25" LG QTY 1	351529-1
USB PORT ASSY	351490-3



## 1440-watt medium power induction range with control knob, stainless case, and glass top

At Vollrath, the best keep getting better. Our next generation induction ranges improve upon the features you have come to rely on — powerful heating, temperature control, efficiency, reliability and usability. Redesigned inside and out. Industry-setting performance with patented power control, precise temperature and power level. Easy to use touch screen and

a patented, sleek new design. Use for omelets, sautéing, searing, warming and holding applications. Designed to work with a wide range of induction cookware, but optimized to perform with Vollrath induction-ready cookware. See the Operator's Manual for details.

Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pan to sauté or flip.

Patented circuitry delivers steady heat. No power cycling.

Control knob is fast and precise. A quick spin brings food to a boil or reduces it to a simmer; or dial in a precise temperature or power level.

Power level control offers responsive gas flame-like control, in increments from 1 to 100% of watts. Use for fast, powerful heating.

Temperature control is the most accurate in the industry, providing steady, controlled heating in single degree increments in °F (80-450°) and °C (27-232°). Use for more precise pan temperature.

Time to boil is 20% faster than electric hot plate ranges, and up to 13% faster than competitive ranges.

90% efficiency rating is the highest industry which means more heat is transmitted to the pan and less to the kitchen.

Touch screen control panel.

Timer with audible alarm. Heating stops when time expires.

Smarter, faster pan detection technology delivers an uninterrupted cooking experience when lifting a pan to flip, sauté or add ingredients.

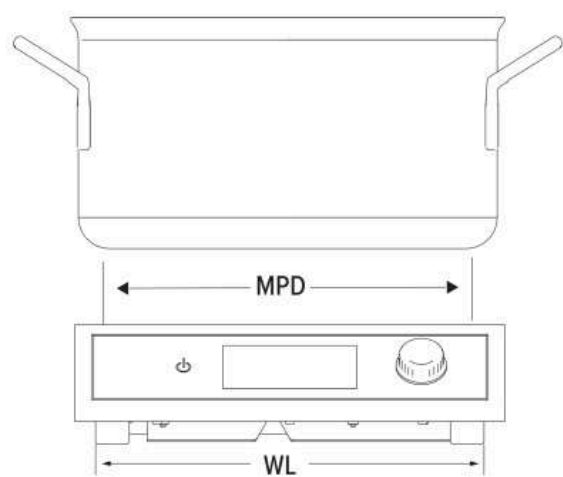
Stainless steel case.

Glass cooking surface.

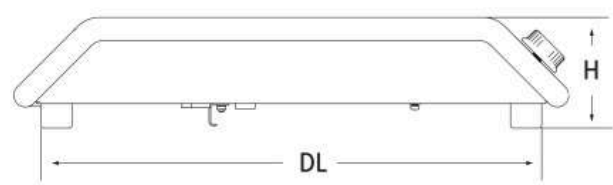
Non-slip, durable feet.



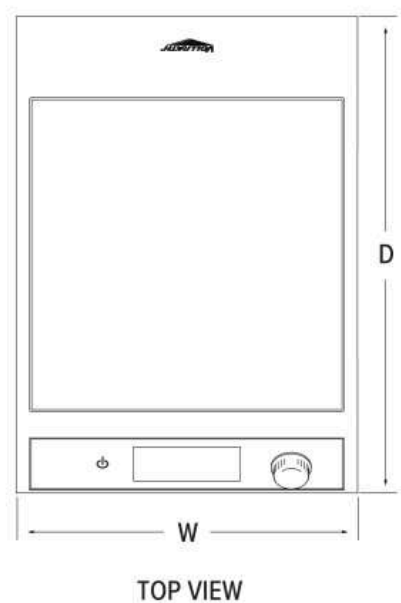
PRODUCT **SPECIFICATIONS**



FRONT VIEW



SIDE VIEW



## Model Information

Model	MPI4
UPC	671080870854

## Unit Dimensions

Overall Dimensions (IN)	12.75 x 17.812 x 3.5
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(W) Width (IN)	12.75
----------------	-------

(D) Depth (IN)	17.81
----------------	-------

(H) Height (IN)	3.5
-----------------	-----

(MPD) Maximum Pan Bottom Diameter (IN)	12
--	----

(WL) Width between legs	11.518
-------------------------	--------

(DL) Depth between legs	16
-------------------------	----

Overall Dimensions (CM)	32.4 x 45.2 x 9
-------------------------	-----------------

(W) Width (CM)	32.4
----------------	------

(D) Depth (CM)	45.2
----------------	------

(H) Height (CM)	9
-----------------	---

(MPD) Maximum Pan Bottom Diameter (CM)	30.5
--	------

(WL) Width between legs (CM)	29.2
------------------------------	------

(DL) Depth between legs (CM)	40.8
------------------------------	------

## Electrical

Amps	12
------	----

Hz	50/60
----	-------

Plug	5-15P
------	-------

Domestic / International	USA
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Voltage	120
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Watts	1440
-------	------

## Weight

Weight (LB)	19
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Weight (KG)	8.62
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## Construction

Construction Material	Stainless Steel
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Countertop or Drop-In	Countertop
-----------------------	------------

Performance	Medium Power
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## Case Lot Measurement

## PRODUCT PARTS

Name	Part #
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FUSE HLDR KNOB SCREWDRIVER SLT	351769-101-1
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KNOB, MPI4	351726-1
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Name	Part #
Kit, Foot, 1.00" OD, 20Mm LG	351775-1
FUSE, 20 AMP	351770-1
TOP ASSY, MPI4-1440, SERVICE	351774-1
Kit, Foot, 1.00" OD, 20Mm LG	351775-1





## 1440-watt medium power induction range with temperature control probe, stainless case, and glass top

At Vollrath, the best keep getting better. Our next generation induction ranges improve upon the features you have come to rely on — powerful heating, temperature control, efficiency, reliability and usability. Redesigned inside and out. Industry-setting performance with patented power control, precise temperature and power levels, four customizable programs and a temperature control probe. Easy to use touch screen and a patented, sleek new design. Use for omelets, sautéing, searing, melting chocolate, sauces, poaching; and

warming and holding applications. Designed to work with a wide range of induction cookware, but optimized to perform with Vollrath induction-ready cookware. See the Operator's Manual for details.

Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pan to sauté or flip.

Patented circuitry delivers steady heat. No power cycling.

Control is fast and precise. Quickly swipe across the arrows to bring food to a boil or reduces it to a simmer. Or tap the arrows to select a precise temperature or power level.

Power level control offers responsive gas flame-like control, in increments from 1 to 100% of watts. Use for fast, powerful heating.

Temperature control is the most accurate in the industry, providing steady, controlled heating in single degree increments in °F (80-450°) and °C (27-232°). Use for more precise pan temperature.

Included Temperature Control Probe provides additional temperature accuracy. Heats food to a selected temperature, then monitors the food and adjusts the power output to maintain the selected temperature. Use it to heat stocks and sauces to a selected temperature and simmer for hours without boil overs. Not for use as a thermometer.

Smarter, faster pan detection technology delivers an uninterrupted cooking experience when lifting a pan to flip, sauté or add ingredients.

Four customizable programs deliver repeatable results with the touch of a button. Each program can have up to three stages that set temperature or power level and optional timer. Programmed cooking increases kitchen efficiency by reducing operator error and waste.

Time to boil is 20% faster than electric hot plate ranges, and up to 13% than competitive ranges.

90% efficiency rating is the highest in the industry which means more heat transmitted to the pan and less to the kitchen.

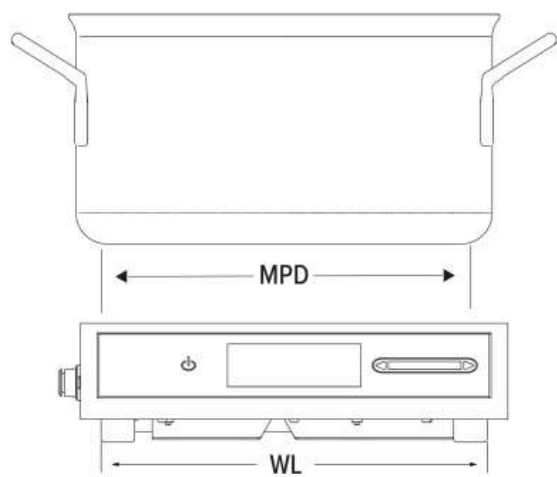
Power monitoring technology senses and compensates for fluctuations in supply voltages that can occur in busy kitchens to deliver consistent performance and repeatable results during slow and peak cooking times.

Internal cooling system provides reliability and durability; and is easy to maintain – no filters to remove or clean.

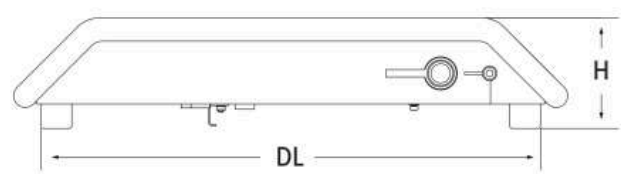
Stainless steel case.



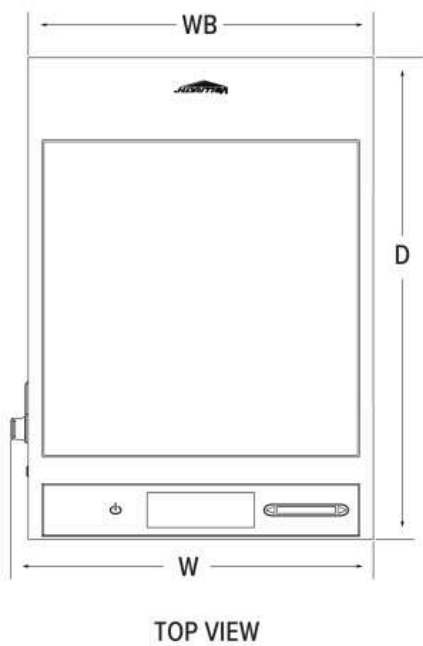
PRODUCT **SPECIFICATIONS**



FRONT VIEW



SIDE VIEW



## Model Information

Model	MPI4
UPC	671080870861

## Unit Dimensions

Overall Dimensions (IN)	13.375 x 17.812 x 3.5
(W) Width (IN)	13.37
(D) Depth (IN)	17.81
(H) Height (IN)	3.5
(MPD) Maximum Pan Bottom Diameter (IN)	12
(WL) Width between legs	11.518
(DL) Depth between legs	16
(WB) Width of Body (IN)	12.75
Overall Dimensions (CM)	34 x 45.2 x 9
(W) Width (CM)	34
(D) Depth (CM)	45.2

(H) Height (CM)	9
(MPD) Maximum Pan Bottom Diameter (CM)	30.5
(WL) Width between legs (CM)	292.55
(DL) Depth between legs (CM)	40.8
(WB) Width of Body (CM)	32.4

## Electrical

Amps	12
Hz	50/60
Plug	5-15P
Domestic / International	USA
Voltage	120
Watts	1440

## Construction

Construction Material	Stainless Steel
Countertop or Drop-In	Countertop
Performance	Medium Power

## Case Lot Measurement

## PRODUCT ACCESSORIES

Name	Item #
USB DRIVE, PROGRAMS, MPI4/HPI4	59951
TEMPERATURE PROBE WITH CLIP	59952
CLIP FOR TEMPERATURE PROBE	59953

## PRODUCT PARTS

Name	Part #
FUSE HLDR KNOB SCREWDRIVER SLT	351769-101-1
TEMPERATURE PROBE JACK	351523-1
KIT, COVERS USB AND TEMP PROBE	352130-1
Kit, Foot, 1.00" OD, 20Mm LG	351775-1
FUSE, 20 AMP	351770-1
TOP ASSY, MPI4-1440S, SERVICE	351772-1
USB PORT ASSY	351490-3
Kit, Foot, 1.00" OD, 20Mm LG	351775-1



## 1800-watt medium power induction range with control knob, stainless case and glass top

At Vollrath, the best keep getting better. Our next generation induction ranges improve upon the features you have come to rely on — powerful heating, temperature control, efficiency, reliability and usability. Redesigned inside and out. Industry-setting performance with patented power control, precise temperature and power level. Easy to use touch screen and

a patented, sleek new design. Use for omelets, sautéing, searing, warming and holding applications. Designed to work with a wide range of induction cookware, but optimized to perform with Vollrath induction-ready cookware. See the Operator's Manual for details.

Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pan to sauté or flip.

Patented circuitry delivers steady heat. No power cycling.

Control knob is fast and precise. A quick spin brings food to a boil or reduces it to a simmer; or dial in a precise temperature or power level.

Power level control offers responsive gas flame-like control, in increments from 1 to 100% of watts. Use for fast, powerful heating.

Temperature control is the most accurate in the industry, providing steady, controlled heating in single degree increments in °F (80-450°) and °C (27-232°). Use for more precise pan temperature.

Time to boil is 20% faster than electric hot plate ranges, and up to 13% faster than competitive ranges.

90% efficiency rating is the highest industry which means more heat is transmitted to the pan and less to the kitchen.

Touch screen control panel.

Timer with audible alarm. Heating stops when time expires.

Smarter, faster pan detection technology delivers an uninterrupted cooking experience when lifting a pan to flip, sauté or add ingredients.

Stainless steel case.

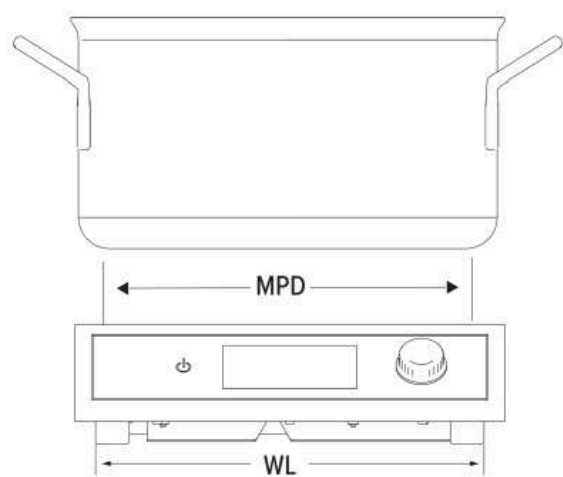
Glass cooking surface.

Non-slip, durable feet.

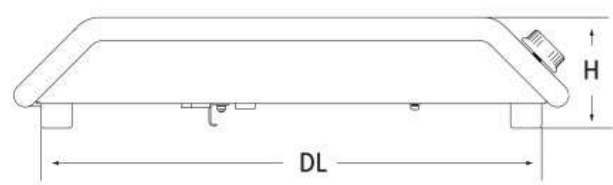




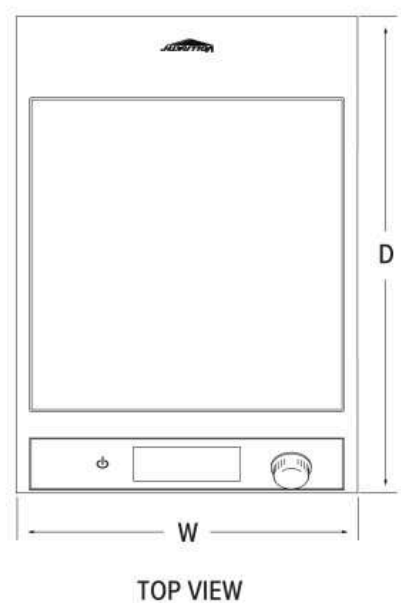
PRODUCT **SPECIFICATIONS**



FRONT VIEW



SIDE VIEW



## Model Information

Model	MPI4
UPC	671080870878

## Unit Dimensions

Overall Dimensions (IN)	12.75 x 17.812 x 3.5
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(W) Width (IN)	12.75
----------------	-------

(D) Depth (IN)	17.81
----------------	-------

(H) Height (IN)	3.5
-----------------	-----

(MPD) Maximum Pan Bottom Diameter (IN)	12
--	----

(WL) Width between legs	11.518
-------------------------	--------

(DL) Depth between legs	16
-------------------------	----

Overall Dimensions (CM)	32.4 x 45.2 x 9
-------------------------	-----------------

(W) Width (CM)	32.4
----------------	------

(D) Depth (CM)	45.2
----------------	------

(H) Height (CM)	9
-----------------	---

(MPD) Maximum Pan Bottom Diameter (CM)	30.5
--	------

(WL) Width between legs (CM)	29.2
------------------------------	------

(DL) Depth between legs (CM)	40.8
------------------------------	------

## Electrical

Amps	15
------	----

Hz	50/60
----	-------

Plug	5-15P
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Domestic / International	USA
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Voltage	120
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Watts	1800
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## Construction

Construction Material	Stainless Steel
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Countertop or Drop-In	Countertop
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Performance	Medium Power
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## Case Lot Measurement

## PRODUCT PARTS

Name	Part #
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FUSE HLDR KNOB SCREWDRIVER SLT	351769-101-1
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TOP ASSY, MPI4-1800, SERVICE	351773-1
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KNOB, MPI4	351726-1
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Kit, Foot, 1.00" OD, 20Mm LG	351775-1
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FUSE, 20 AMP	351770-1
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Kit, Foot, 1.00" OD, 20Mm LG	351775-1
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## 1800-watt medium power induction range with temperature control probe, stainless case, and glass top

At Vollrath, the best keep getting better. Our next generation induction ranges improve upon the features you have come to rely on — powerful heating, temperature control, efficiency, reliability and usability. Redesigned inside and out. Industry-setting performance with patented power control, precise temperature and power levels, four customizable programs and a temperature control probe. Easy to use touch screen and a patented, sleek new design. Use for omelets, sautéing, searing, melting chocolate, sauces, poaching; and

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Patented circuitry delivers steady heat. No power cycling.

Control is fast and precise. Quickly swipe across the arrows to bring food to a boil or reduces it to a simmer. Or tap the arrows to select a precise temperature or power level.

Power level control offers responsive gas flame-like control, in increments from 1 to 100% of watts. Use for fast, powerful heating.

Temperature control is the most accurate in the industry, providing steady, controlled heating in single degree increments in °F (80-450°) and °C (27-232°). Use for more precise pan temperature.

Included Temperature Control Probe provides additional temperature accuracy. Heats food to a selected temperature, then monitors the food and adjusts the power output to maintain the selected temperature. Use it to heat stocks and sauces to a selected temperature and simmer for hours without boil overs. Not for use as a thermometer.

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Time to boil is 20% faster than electric hot plate ranges, and up to 13% than competitive ranges.

90% efficiency rating is the highest in the industry which means more heat transmitted to the pan and less to the kitchen.

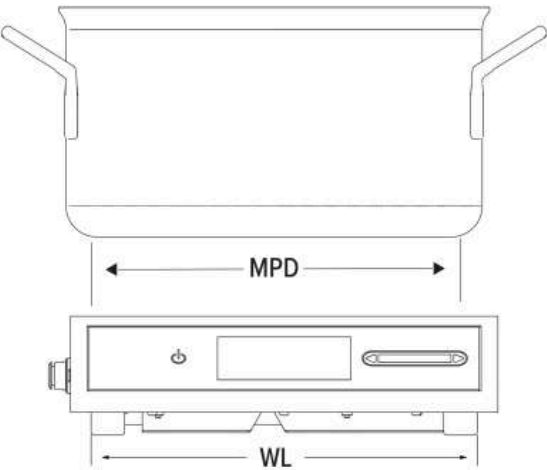
Power monitoring technology senses and compensates for fluctuations in supply voltages that can occur in busy kitchens to deliver consistent performance and repeatable results during slow and peak cooking times.

Internal cooling system provides reliability and durability; and is easy to maintain – no filters to remove or clean.

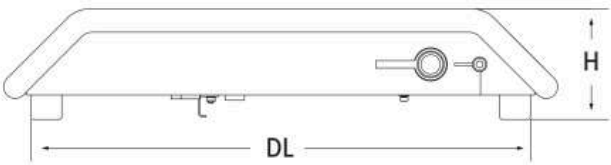
Stainless steel case.



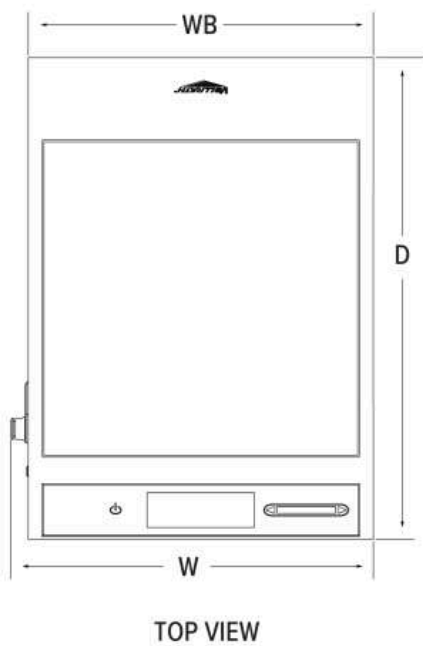
PRODUCT **SPECIFICATIONS**



FRONT VIEW



SIDE VIEW



## Model Information

Model	MPI4
UPC	671080870885

## Unit Dimensions

Overall Dimensions (IN)	13.375 x 17.812 x 3.5
(W) Width (IN)	13.37
(D) Depth (IN)	17.81
(H) Height (IN)	3.5
(MPD) Maximum Pan Bottom Diameter (IN)	12
(WL) Width between legs	11.518
(DL) Depth between legs	16
(WB) Width of Body (IN)	12.75
Overall Dimensions (CM)	34 x 45.2 x 9
(W) Width (CM)	34
(D) Depth (CM)	45.2

(H) Height (CM)	9
(MPD) Maximum Pan Bottom Diameter (CM)	30.5
(WL) Width between legs (CM)	292.55
(DL) Depth between legs (CM)	40.8
(WB) Width of Body (CM)	32.4

**Electrical**

Amps	15
Hz	50/60
Plug	5-15P
Domestic / International	USA
Voltage	120
Watts	1800

**Weight**

Weight (LB)	18.64
Weight (KG)	8.45

**Construction**

Construction Material	Stainless Steel
Countertop or Drop-In	Countertop
Performance	Medium Power

**Case Lot Measurement**

PRODUCT **ACCESSORIES**



Name	Item #
USB DRIVE, PROGRAMS, MPI4/HPI4	59951
TEMPERATURE PROBE WITH CLIP	59952
CLIP FOR TEMPERATURE PROBE	59953

PRODUCT **PARTS**

Name	Part #
FUSE HLDR KNOB SCREWDRIVER SLT	351769-101-1
TEMPERATURE PROBE JACK	351523-1
TOP ASSY, MPI4-1800S, SERVICE	351771-1
KIT, COVERS USB AND TEMP PROBE	352130-1
Kit, Foot, 1.00" OD, 20Mm LG	351775-1
FUSE, 20 AMP	351770-1
USB PORT ASSY	351490-3
Kit, Foot, 1.00" OD, 20Mm LG	351775-1



## 3000-watt high power induction range with temperature control probe, stainless case, and glass top. Available in Europe

At Vollrath, the best keep getting better. Our next generation induction ranges improve upon the features you have come to rely on — powerful heating, temperature control, efficiency, reliability and usability.

Redesigned inside and out. Industry-setting performance with patented power control, precise temperature and power levels, four customizable programs and a temperature control probe. Easy to use touch screen and a patented, sleek new design.

Use for simmering sauces, stocks and deep frying.

Designed to work with a wide range of induction-ready cookware, but optimized to perform with Vollrath induction-ready cookware. See the Operator's Manual for details.

Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pan to sauté or flip.

Patented circuitry delivers steady heat. No power cycling.

Control knob is fast and precise. A quick spin brings food to a boil or reduces it to a simmer; or dial in a precise temperature or power level.

Power level control offers responsive gas flame-like control, in increments from 1 to 100% of watts. Use for fast, powerful heating.

Temperature control is the most accurate in the industry, providing steady, controlled heating in single degree increments in °F (80-450°) and °C (27-232°). Use for more precise pan temperature.

Included Temperature Control Probe provides additional temperature accuracy. Heats food to a selected temperature, then monitors the food and adjusts the power output to maintain the selected temperature. Use it to heat stocks and sauces to a selected temperature and simmer for hours without boil overs. Not for use as a thermometer.

Smarter, faster pan detection technology delivers an uninterrupted cooking experience when lifting a pan to flip, saute or add ingredients.

Four customizable programs deliver repeatable results with the touch of a button. Each program can have up to three stages that set temperature or power level and optional timer. Programmed cooking increases kitchen efficiency by reducing operator error and waste.

Time to boil is 28% faster than gas and up to 19% faster than competitive induction ranges.

93% efficiency rating is the highest in the industry which means more heat transmitted to the pan and less to the kitchen.

Power monitoring technology senses and compensates for fluctuations in supply voltages that can occur in busy kitchens to deliver consistent performance and repeatable results during slow and peak cooking times.

Internal cooling system provides reliability and durability; and is easy to maintain – no filters to remove or clean.

Stainless steel case with glass cooking surface.



PRODUCT SPECIFICATIONS

Model Information

Model	HPI4
UPC	671080870786

Unit Dimensions

Overall Dimensions (IN)	16.5 x 19.375 x 5.187
(W) Width (IN)	16.5
(D) Depth (IN)	19.37
(D2) Secondary Depth (IN)	18.375
(H) Height (IN)	5.18
(MPD) Maximum Pan Bottom Diameter (IN)	14
(MPD) Minimum Pan Bottom Diameter (IN)	4.75

(WL) Width between legs	13.625
(DL) Depth between legs	15.625
(WB) Width of Body (IN)	16
Overall Dimensions (CM)	42 x 49.2 x 13.3
(W) Width (CM)	42
(D) Depth (CM)	49.2
(D2) Secondary Depth (CM)	46.7
(H) Height (CM)	13.3
(MPD) Maximum Pan Bottom Diameter (CM)	35.6
(MPD) Minimum Pan Bottom Diameter (CM)	12.1
(WL) Width between legs (CM)	34.5
(DL) Depth between legs (CM)	39.7
(WB) Width of Body (CM)	40.6

**Electrical**

Amps	13
Hz	50/60
Plug	EU
Domestic / International	Europe
Voltage	230
Watts	3000

**Construction**

Construction Material	Stainless Steel
Performance	High Power

**Case Lot Measurement**

## PRODUCT **ACCESSORIES**

Name	Item #
USB DRIVE, PROGRAMS, MPI4/HPI4	59951
TEMPERATURE PROBE WITH CLIP	59952
CLIP FOR TEMPERATURE PROBE	59953

## PRODUCT **PARTS**

Name	Part #
FUSE HLDR KNOB SCREWDRIVER SLT	351769-101-1
TEMPERATURE PROBE JACK	351523-1
KIT, COVERS USB AND TEMP PROBE	352130-1
KNOB, HPI4	351503-1
TOP ASSY, HPI4-3000, SERVICE	351924-1
FUSE, 20 AMP	351770-1
FOOT, 1.50" OD, 1.25" LG QTY 1	351529-1
USB PORT ASSY	351490-3



## 3000-watt high power induction range with temperature control probe, stainless case, and glass top. Available in United Kingdom

At Vollrath, the best keep getting better. Our next generation induction ranges improve upon the features you have come to rely on — powerful heating, temperature control, efficiency, reliability and usability.

Redesigned inside and out. Industry-setting performance with patented power control, precise temperature and power levels, four customizable programs and a temperature control probe. Easy to use touch screen and a patented, sleek new design.

Use for simmering sauces, stocks and deep frying.

Designed to work with a wide range of induction-ready cookware, but optimized to perform with Vollrath induction-ready cookware. See the Operator's Manual for details.

Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pan to sauté or flip.

Patented circuitry delivers steady heat. No power cycling.

Control knob is fast and precise. A quick spin brings food to a boil or reduces it to a simmer; or dial in a precise temperature or power level.

Power level control offers responsive gas flame-like control, in increments from 1 to 100% of watts. Use for fast, powerful heating.

Temperature control is the most accurate in the industry, providing steady, controlled heating in single degree increments in °F (80-450°) and °C (27-232°). Use for more precise pan temperature.

Included Temperature Control Probe provides additional temperature accuracy. Heats food to a selected temperature, then monitors the food and adjusts the power output to maintain the selected temperature. Use it to heat stocks and sauces to a selected temperature and simmer for hours without boil overs. Not for use as a thermometer.

Smarter, faster pan detection technology delivers an uninterrupted cooking experience when lifting a pan to flip, saute or add ingredients.

Four customizable programs deliver repeatable results with the touch of a button. Each program can have up to three stages that set temperature or power level and optional timer. Programmed cooking increases kitchen efficiency by reducing operator error and waste.

Time to boil is 28% faster than gas and up to 19% faster than competitive induction ranges.

93% efficiency rating is the highest in the industry which means more heat transmitted to the pan and less to the kitchen.

Power monitoring technology senses and compensates for fluctuations in supply voltages that can occur in busy kitchens to deliver consistent performance and repeatable results during slow and peak cooking times.

Internal cooling system provides reliability and durability; and is easy to maintain – no filters to remove or clean.

Stainless steel case with glass cooking surface.





PRODUCT SPECIFICATIONS

Model Information

Model	HPI4
UPC	671080870793

Unit Dimensions

Overall Dimensions (IN)	16.5 x 19.375 x 5.187
(W) Width (IN)	16.5
(D) Depth (IN)	19.37
(D2) Secondary Depth (IN)	18.375
(H) Height (IN)	5.18
(MPD) Maximum Pan Bottom Diameter (IN)	14
(MPD) Minimum Pan Bottom Diameter (IN)	4.75

(WL) Width between legs	13.625
(DL) Depth between legs	15.625
(WB) Width of Body (IN)	16
Overall Dimensions (CM)	42 x 49.2 x 13.3
(W) Width (CM)	42
(D) Depth (CM)	49.2
(D2) Secondary Depth (CM)	46.7
(H) Height (CM)	13.3
(MPD) Maximum Pan Bottom Diameter (CM)	35.6
(MPD) Minimum Pan Bottom Diameter (CM)	12.1
(WL) Width between legs (CM)	34.5
(DL) Depth between legs (CM)	39.7
(WB) Width of Body (CM)	40.6

**Electrical**

Amps	13
Hz	50/60
Plug	UK
Domestic / International	United Kingdom
Voltage	230
Watts	3000

**Construction**

Construction Material	Stainless Steel
Countertop or Drop-In	Countertop
Performance	High Power

## Case Lot Measurement

### PRODUCT ACCESSORIES

Name	Item #
USB DRIVE, PROGRAMS, MPI4/HPI4	59951
TEMPERATURE PROBE WITH CLIP	59952
CLIP FOR TEMPERATURE PROBE	59953

### PRODUCT PARTS

Name	Part #
FUSE HLDR KNOB SCREWDRIVER SLT	351769-101-1
TEMPERATURE PROBE JACK	351523-1
KIT, COVERS USB AND TEMP PROBE	352130-1
KNOB, HPI4	351503-1
TOP ASSY, HPI4-3000, SERVICE	351924-1
FUSE, 20 AMP	351770-1
FOOT, 1.50" OD, 1.25" LG QTY 1	351529-1
USB PORT ASSY	351490-3



## 3000-watt high power induction range with temperature control probe, stainless case, and glass top. Available in China

At Vollrath, the best keep getting better. Our next generation induction ranges improve upon the features you have come to rely on — powerful heating, temperature control, efficiency, reliability and usability. Redesigned inside and out. Industry-setting performance with patented power control, precise temperature and power levels, four customizable programs

and a temperature control probe. Easy to use touch screen and a patented, sleek new design. Use for simmering sauces, stocks and deep frying. Designed to work with a wide range of induction-ready cookware, but optimized to perform with Vollrath induction-ready cookware. See the Operator's Manual for details.

Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pan to sauté or flip.

Patented circuitry delivers steady heat. No power cycling.

Control knob is fast and precise. A quick spin brings food to a boil or reduces it to a simmer; or dial in a precise temperature or power level.

Power level control offers responsive gas flame-like control, in increments from 1 to 100% of watts. Use for fast, powerful heating.

Temperature control is the most accurate in the industry, providing steady, controlled heating in single degree increments in °F (80-450°) and °C (27-232°). Use for more precise pan temperature.

Included Temperature Control Probe provides additional temperature accuracy. Heats food to a selected temperature, then monitors the food and adjusts the power output to maintain the selected temperature. Use it to heat stocks and sauces to a selected temperature and simmer for hours without boil overs. Not for use as a thermometer.

Smarter, faster pan detection technology delivers an uninterrupted cooking experience when lifting a pan to flip, saute or add ingredients.

Four customizable programs deliver repeatable results with the touch of a button. Each program can have up to three stages that set temperature or power level and optional timer. Programmed cooking increases kitchen efficiency by reducing operator error and waste.

Time to boil is 28% faster than gas and up to 19% faster than competitive induction ranges.

93% efficiency rating is the highest in the industry which means more heat transmitted to the pan and less to the kitchen.

Power monitoring technology senses and compensates for fluctuations in supply voltages that can occur in busy kitchens to deliver consistent performance and repeatable results during slow and peak cooking times.

Internal cooling system provides reliability and durability; and is easy to maintain – no filters to remove or clean.

Stainless steel case with glass cooking surface.



PRODUCT SPECIFICATIONS

Model Information

Model	HPI4
UPC	671080870809

Unit Dimensions

Overall Dimensions (IN)	16.5 x 19.375 x 5.187
(W) Width (IN)	16.5
(D) Depth (IN)	19.37
(D2) Secondary Depth (IN)	18.375
(H) Height (IN)	5.18
(MPD) Maximum Pan Bottom Diameter (IN)	14
(MPD) Minimum Pan Bottom Diameter (IN)	4.75

(WL) Width between legs	13.625
(DL) Depth between legs	15.625
(WB) Width of Body (IN)	16
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(D2) Secondary Depth (CM)	46.7
(H) Height (CM)	13.3
(MPD) Maximum Pan Bottom Diameter (CM)	35.6
(MPD) Minimum Pan Bottom Diameter (CM)	12.1
(WL) Width between legs (CM)	34.5
(DL) Depth between legs (CM)	39.7
(WB) Width of Body (CM)	40.6

### Electrical

Amps	13
Hz	50/60
Plug	China
Domestic / International	China
Voltage	230
Watts	3000

### Construction

Construction Material	Stainless Steel
Countertop or Drop-In	Countertop
Performance	High Power

## Case Lot Measurement

### PRODUCT ACCESSORIES

Name	Item #
USB DRIVE, PROGRAMS, MPI4/HPI4	59951
TEMPERATURE PROBE WITH CLIP	59952
CLIP FOR TEMPERATURE PROBE	59953

### PRODUCT PARTS

Name	Part #
FUSE HLDR KNOB SCREWDRIVER SLT	351769-101-1
TEMPERATURE PROBE JACK	351523-1
KIT, COVERS USB AND TEMP PROBE	352130-1
KNOB, HPI4	351503-1
TOP ASSY, HPI4-3000, SERVICE	351924-1
FUSE, 20 AMP	351770-1
FOOT, 1.50" OD, 1.25" LG QTY 1	351529-1
USB PORT ASSY	351490-3





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