

Project:

Item Number:

Quantity:

PROFESSIONAL-SERIES COUNTERTOP INDUCTION RANGES



69522



69523

DESCRIPTION

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

The case is made from 18-gauge 304 stainless steel with a vitro-ceramic top. The ceramic top is easily cleaned with a mild cleanser. The induction range is equipped with a variety of safety features including:

- Over-heat protection
- Small-article detection
- Pan auto-detection
- Empty-pan shut-of

AGENCY LISTINGS



This device
complies
with Part 18
FCC Rules.

*Due to continued product improvement, please consult
vollrathfoodservice.com for current product specifications.*

Item	Description
69522	Dual Hob, Countertop—Front to Back (US/Canada)
69523	Dual Hob, Countertop—Side to Side (US Canada)

FEATURES & BENEFITS

- 100 power and temperature settings provide precise control.
- Continuous-duty induction circuitry allows non-stop cooking.
- 90% efficiency rating saves energy and money.
- Large fans and stainless steel protect the circuitry.
- Timer turns unit off after 1–180 minutes.
- Digital display and smooth, sloped panel are easy to clean.
- Flat controls prevent accidental temperature changes.
- **HOT** safety warning is displayed to help avoid burns.
- Plastic adjustable feet prevent unit from slipping.
- 6' (183 cm) cord with plug creates placement options.

WARRANTY

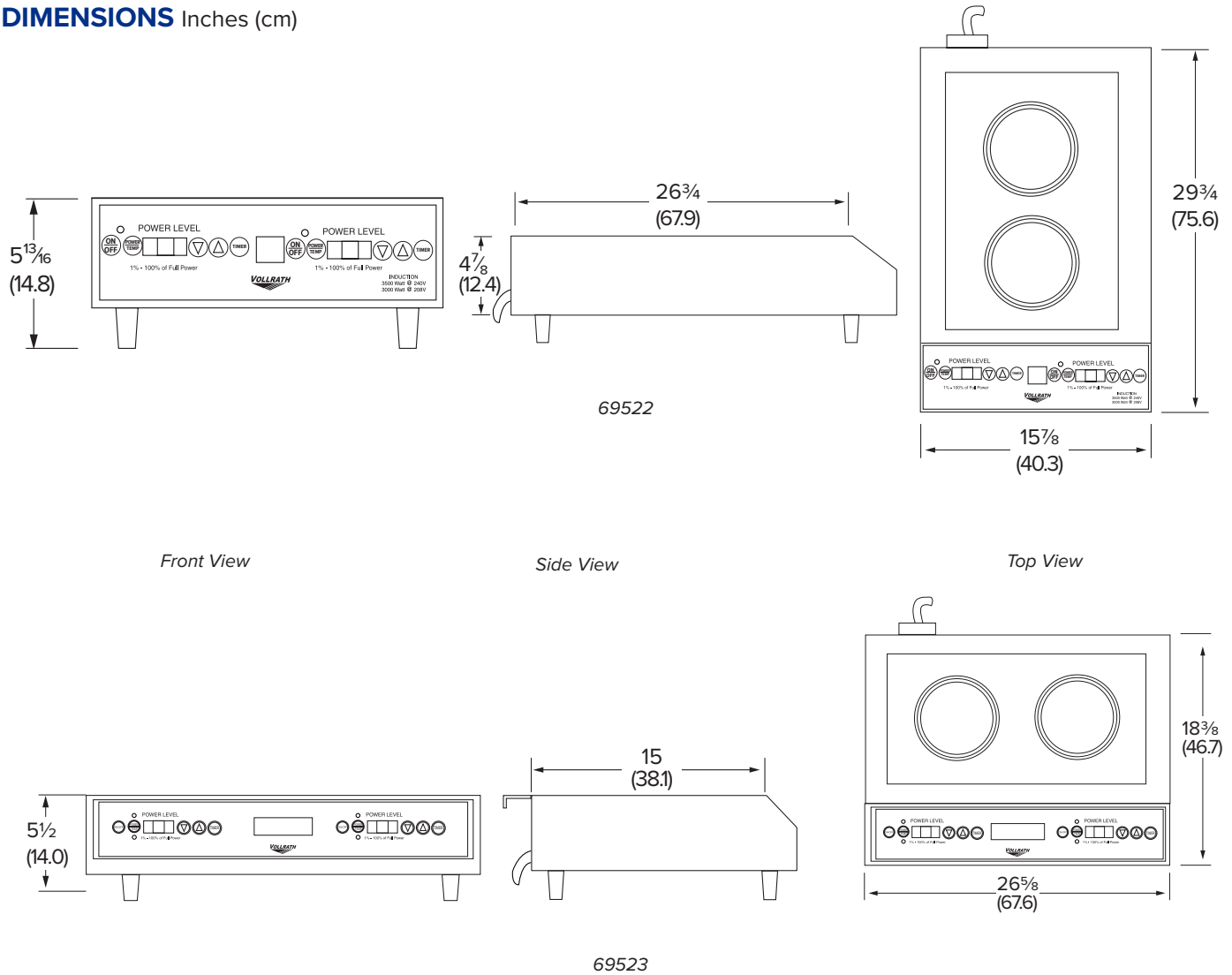
All models shown come with a Vollrath® 2-year warranty against defects in materials and workmanship. For full warranty details, please refer to vollrathfoodservice.com.

CLEARANCE & REQUIREMENTS

- Use only induction-ready cookware with a flat, ferrous base 5.75" (14.6 cm) to 14" (35.5 cm) wide.
- Intake and exhaust vents must be unrestricted.
- Maximum intake temperature is 110 °F (43 °C) in ambient air, while all appliances in the kitchen are operating.
- Rear minimum clearance is 4" (10.2 cm), bottom is 1" (2.5 cm).

Approvals	Date

DIMENSIONS Inches (cm)



SPECIFICATIONS

Item	Description	Max Pan Size in. (cm)	Volts	Hz	Amps	Watts/ Hob	Shipping Weight & Dimensions				Plug & Receptacle
							Weight lb. (kg)	W in. (cm)	H in. (cm)	D in. (cm)	
69522	Dual Hob Front to Back	14 (35.6)	208–240	50/60	24.1	2500– 2900	48.5 (22)	22.0 (56)	11.0 (28)	36.2 (92)	
69523	Dual Hob Side by Side						47.4 (21.5)	24.0 (61)	10.6 (27)	33.1 (84)	



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