

VOLLRATH®

Project:

Item Number:

Quantity:

DOWNDRAFT VENT SYSTEM WITH INDUCTION & FIRE SUPPRESSION



ITEMS

Item	Description
69718S-1-SL	1 Hob, Operator Left, 18" High Food Guard
69718S-1-SR	1 Hob, Operator Right, 18" High Food Guard
69718S-2-S	2 Hobs, 18" High Food Guard
69722S-1-SL	1 Hob, Operator Left, 22" High Food Guard
69722S-1-SR	1 Hob, Operator Right, 22" High Food Guard
69722S-2-S	2 Hobs, 22" High Food Guard

AGENCY LISTINGS



- UL 197 (KNKG) listed for ventless operation.
- EPA202 tested from Section 59 of UL710B (8 hr)
Emissions: <5.00 mg/m3 using 30% fat ground beef.
- Meets requirements of NFPA 96.
- Complies with FCC Part 18.

DESCRIPTION

Vollrath's Downdraft Vent System with Induction & Fire Suppression provides the venting and fire protection needed to create the stage for front-of-the-house cooking. The Downdraft Vent System with Induction & Fire Suppression is available with one or two induction ranges and Vollrath Serving System base & counter.

STANDARD FEATURES

Base

- Integrated fire suppression with fire containment food guard.
- UL710B certified downdraft venting system.
- Stainless steel tubular frame construction.
- Stainless steel toe kick (field assembly required).
- Reinforced 18 gauge 400 series stainless steel unibody construction.
- Operator side access panel.
- 5" swivel locking casters with adjustable legs.
- 6 ft. power cord.

Food Guard

- Stainless steel supports and corner clips.
- 6 mm tempered glass.

Induction Range(s)

- Power control from 1% to 100%.
- Variable-speed knob for temperature control in °F and °C.
- 1-180 minute timer.
- 86% efficiency rating.
- Control panel displays HOT when unit is turned off and the surface is still hot.
- Safety features include over-heat protection, small-article detection, pan auto-detection, empty-pan shut-off.

OPTIONS

Base Style

Fully enclosed unibody base with removable access panels.

Number of Hobs (Choose 1)

- ☐ 1 Hob, Operator Left
- ☐ 1 Hob, Operator Right
- ☐ 2 Hobs

Countertop (Choose 1)

- ☐ 18 gauge 300 Series stainless steel
- ☐ Quartz
- ☐ Corian® solid surface
- ☐ Laminate:
- ☐ Specify manufacturer and color:

Exterior Panels (Choose 1)

- ☐ Laminate panels (standard)
- ☐ Specify manufacturer and color:
- ☐ Stainless steel panels

Toe Kicks

- ☐ Stainless steel toe kick (field assembly required)

ACCESSORIES

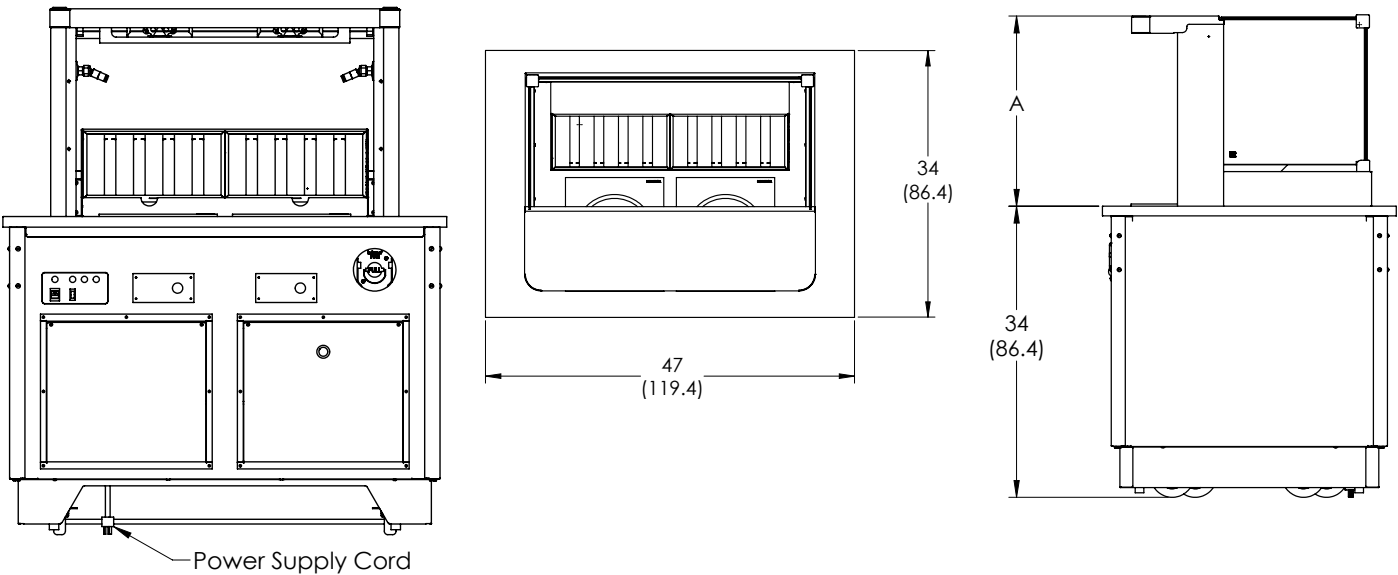
Operator Side (Choose 1)

- ☐ 8" Deep Plate Rest (Will Match Countertop Material Choice)
- ☐ 8" Deep Cutting Board (White poly on fixed brackets - brackets can be removed)

Customer Side (Choose 1)

- ☐ 12" Deep Tray Slides (Choice Must Match
- ☐ Countertop Material)
 - Flat stainless steel
 - Stainless steel tubular
 - Laminate with plastic runners
 - Corian® with Corian® runners
 - Corian® with stainless steel runners
 - Quartz
- ☐ 8" Deep Plate Rest (Will Match Countertop Material Choice)

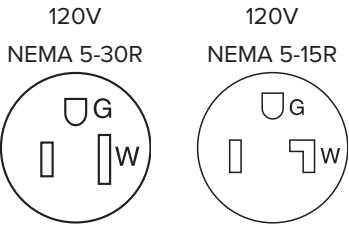
DIMENSIONS SHOWN IN INCHES (CM)



SPECIFICATIONS

Models	Description		(A) Food Guard Height	Electrical		
	Base	Induction Ranges		Volts	Amps	Plug
69718S-1-SL	Unibody Base Design	1 Hob, Operator Left,	18" (45.7)	120V	12	Nema 5-15P
69718S-1-SR		1 Hob, Operator Right				
69718S-2-S		2 Hobs			21	Nema 5-30P
69722S-1-SL		1 Hob, Operator Left,	22" (55.9)		12	Nema 5-15P
69722S-1-SR		1 Hob, Operator Right				
69722S-2-S		2 Hobs			21	Nema 5-30P

Receptacles



INSTALLATION

The Downdraft Vent Module is shipped with the power cord contained within the base. Do not open the base until the ANSUL distributor arrives to charge and inspect the system. Included or optional toe kick requires field assembly.

COMMISSIONING THE FIRE SUPPRESSION SYSTEM

The Downdraft Vent Module will not operate until the Fire Suppression System is charged, inspected, and commissioned by an ANSUL distributor. Go to www.ansul.com to locate your local distributor. Charging, inspection, commissioning, and maintenance of Fire Suppression System must be performed by an ANSUL distributor.

WARRANTY

The Vollrath Company, LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration and new product announcement, visit www.VollrathFoodservice.com.

VOLLRATH

VollrathFoodservice.com

The Vollrath Company, L.L.C.

1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560
© 2026 The Vollrath Company L.L.C.

Technical Services

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