



Outperform every day.™

Project:

Item Number:

Quantity:

PROFESSIONAL SERIES DROP-IN INDUCTION RANGES



Professional Series Drop-in Induction Ranges

DESCRIPTION

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

The case is made from 18-gauge 304 stainless steel with a vitro ceramic top. The ceramic top is easily cleaned with a mild cleaner.

The induction range is equipped with a variety of safety features including:

- ☐ Over-heat protection
- ☐ Small-article detection
- ☐ Pan auto-detection function
- ☐ Empty-pan shut-off

Agency Listings



This device complies with Part 18 FCC Rules.

Due to continued product improvement, please consult www.vollrathco.com for current product specifications.

MODELS

69521 Single Hob Drop-in (US/Canada)

69524 Dual Hob Drop-in – Front to Back (US/Canada)

FEATURES

- ☐ G4 engine for long life
- ☐ 100 settings for precise cooking control – set to power level or temperature setting
- ☐ 90% efficiency rating
- ☐ Continuous duty induction circuitry for non-stop cooking
- ☐ Firewall protected circuitry with oversized fans and 18 gauge heavy-duty 18-8 stainless steel casing
- ☐ 1-180 minute timer – unit shuts off at end of cycle
- ☐ Digital display is easy to clean – no knobs to collect food and it helps prevent accidental temperature changes
- ☐ "HOT" warning display for safety
- ☐ Three-foot remote control cord on drop-in models
- ☐ FCC Part 18 Approved
- ☐ Units come with 6' (183 cm) cord and plug and do not require hard wiring
- ☐ Rubber feet to prevent slipping of appliance
- ☐ Full two-year parts and labor warranty

IMPORTANT

- ☐ This appliance is intended for use with induction-ready cookware.
- ☐ All models require unrestricted intake and exhaust air ventilation for proper operation of the controls. The maximum intake temperature must not exceed 110°F (43°C). Temperatures are measured in ambient air while all appliances in the kitchen are in operation.
- ☐ Drop-in models require a minimum clearance of 3 inches (7.6 cm) at the rear and 1 inch (2.5 cm) at the bottom.

WARRANTY: All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to the Vollrath Equipment and Smallwares Catalog.

Approvals

Date

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www.vollrath.com

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Technical Services Fax: 920.459.5462

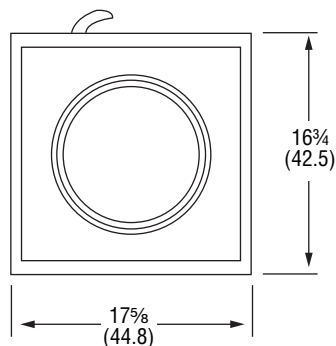
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MODELS 69521 Single Hob Drop-in (US/Canada)
69524 Dual Hob Drop-in – Front to Back (US/Canada)

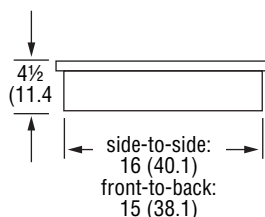
DIMENSIONS

Dimensions shown in inches (cm).

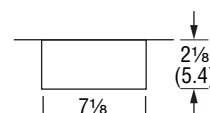
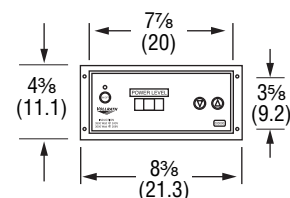
69521



Top View

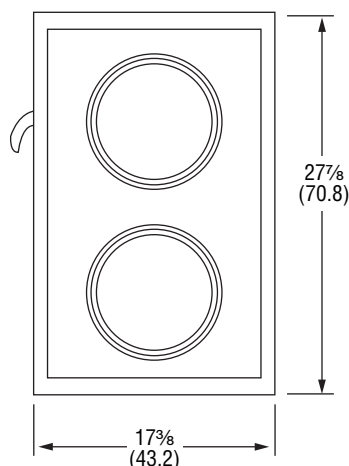


Side View

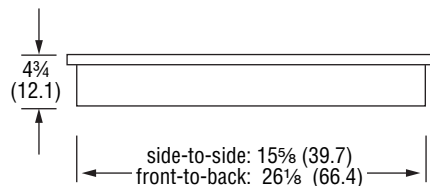


Control

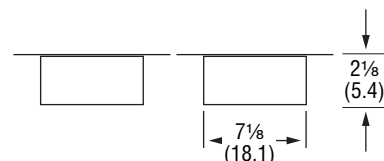
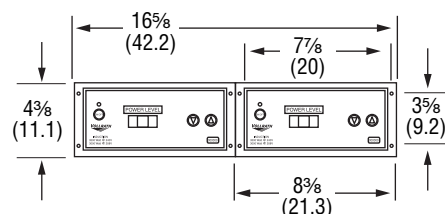
69524



Top View



Side View

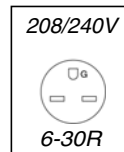
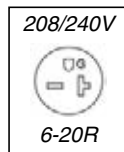


Control

SPECIFICATIONS

Model	Max Pan Size	Drop-in Cutout	Control Cutout	Voltage	KW	Amps	Plug	Shipping Container	Shipping Weight
69521	14 (35.6)	16 1/8 x 15 1/8 (40.9 x 38.4)	7 1/4 x 3 7/8 (18.4 x 9.8)	208/240 AC	2.5 - 2.9	12.1	6-20P	19 1/2 x 24 1/4 x 10 (49.5 x 61.6 x 25.4)	25.4 (11.5)
69524	12 (30.5)	26 3/8 x 15 7/8 (67 x 40.3)	7 1/4 x 3 7/8 (x 2) (18.4 x 9.8) (x 2) Two separate control boxes. Minimum spacing for control panels is 16 5/8 (42.2)	208/240 AC	2.5 - 2.9 Per Hob	24.2	6-30P	33 x 23 3/8 x 10 (83.8 x 59.4 x 25.4)	43.6 (19.8)

Receptacles



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