

Project:

Item Number:

Quantity:

COMMERCIAL COUNTERTOP INDUCTION RANGE



DESCRIPTION

The portable countertop induction range is designed for use in light to medium-duty front-of-the-house cooking.

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
- · Safety auto-shut-off function

AGENCY LISTINGS

6950020







This device complies with Part 18 FCC Rules.

6951020





This device complies with Part 18 FCC Rules.

ITEMS

6950020 Countertop Induction Range, 1800 watts (US Only) 6951020 Countertop Induction Range, 1400 Watts (US and Can)

FEATURES

- · Power level and temperature control
- 9 heating levels
- 7 temperature holding positions
- 90% efficiency rating
- · Easy to read LED bar for power level
- The case frame is made from 18-gauge stainless steel with a ceramic top
- Sloped control panel for runoff of liquid spills
- Push button controls for easy cleaning
- · Warming function to maintain preset temperatures
- · Rubber feet to prevent slipping of appliance
- 6 ft. (183 cm) with plug

WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

- This appliance is intended for use with induction-ready cookware
- Intended for cookware with a flat base with a minimum diameter of 4¾" (12.1 cm).
- Not intended to be used with aluminum pans with a metal disk on the bottom.

CLEARANCE AND ENVIRONMENT REQUIREMENTS

- Indoor use only.
- Minimum required clearance is 4 inches (10.2 cm) at the rear and 34 inch (1.9 cm) at the bottom.
- All models require unrestricted intake and exhaust air ventilation for proper operation of the controls.
- The maximum intake temperature must not exceed 110°F (43°C). Temperatures are measured in ambient air while all appliances in the kitchen are in operation.
- · This equipment requires a dedicated circuit.

Approvals	Date				

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

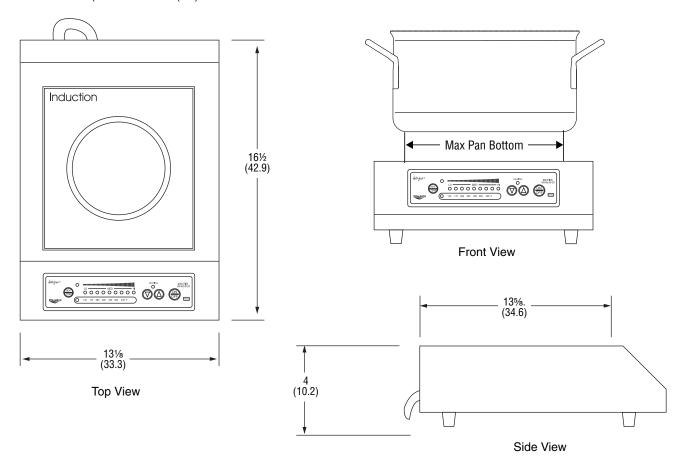


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Customer Service: 800.628.0830 Canada Customer Service: 800.695.8560 Technical Services techservicereps@vollrathco.com Induction Products: 800.825.6036 Countertop Warming Products: 800.354.1970 All Other Products: 800.628.0832

COMMERCIAL COUNTERTOP INDUCTION RANGE

DIMENSIONS (Shown in inches (cm)



SPECIFICATIONS

Item No.	Max Pan Diameter * IN (CM)	Watts	Volts	Amps	Phase	Hz	Plug	Weight LB (KG)
6950020	101/4	1800	120	15	Single	60	NEMA	14
6951020	(26.0)	1400		12			5-15P	(6.3)

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 inferior construction or material may not perform well.

Receptacle

120V

NEMA 5-15R



www.vollrath.com

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