

Project:

Item Number:

Quantity:

## ULTRA-SERIES COUNTERTOP INDUCTION RANGES



Item	Description
69507	Dual Hob, Front to Back—NEMA 6-50P

### 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 fast, high-temperature cooking, but can also be used at lower temperatures for more delicate foods.

The case is made from 18-gauge 304 stainless steel with an easy-to-clean vitro-ceramic top. The induction range is equipped with a variety of safety features including:

- Over-heat protection
- Small-article detection
- Pan auto-detection
- Empty-pan shutoff

### AGENCY LISTINGS



This device complies with Part 18 FCC Rules.

*Due to continued product improvement, please consult [vollrathfoodservice.com](http://vollrathfoodservice.com) for current product specifications.*

### FEATURES & BENEFITS

- 100 power settings provide precise cooking control.
- Controlled, high temperatures are ideal for sauteing, stir frying, and cooking with stock or sauce pots.
- Continuous-duty induction circuitry allows non-stop cooking.
- 90% efficiency rating saves energy and money.
- Double, oversized fans enhances unit longevity.
- 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.
- Two-year parts and labor warranty provides peace of mind.

### WARRANTY

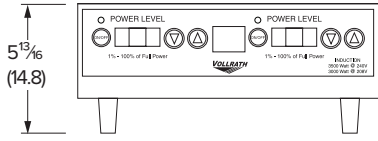
All models shown come with a Vollrath® 2-year warranty against defects in materials and workmanship. For full warranty details, please refer to [vollrathfoodservice.com](http://vollrathfoodservice.com).

### CLEARANCE & REQUIREMENTS

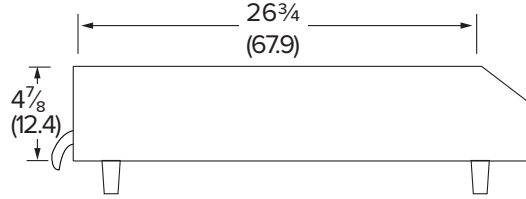
- Use only induction-ready cookware with a flat, ferrous base 5.75" (14.6 cm) to 14" (35.5 cm) wide.
- Intake and exhaust vents must be unrestricted.
- Maximum intake temperature is 110 °F (43 °C) in ambient air, while all appliances in the kitchen are operating.
- Rear minimum clearance is 4" (10.2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

Approvals	Date

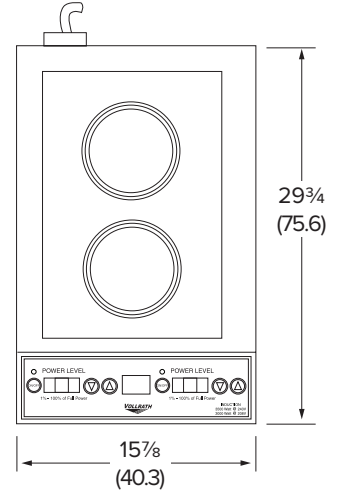
**DIMENSIONS** Inches (cm)



Front View

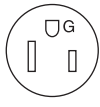


Side View



Top View

**SPECIFICATIONS**

Item	Description	Max Pan Size in. (cm)	Volts	Hz	Amps	KW/ Hob	Shipping Weight & Dimensions				Plug & Receptacle
							Weight lb. (kg)	W in. (cm)	H in. (cm)	D in. (cm)	
69507	Dual Hob	14 (35.6)	208-240	50/60	29.2	3.0-3.5	63.9 (29)	22 (56)	11 (28)	36 (92)	NEMA 6-50P 



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