



Project:

Item Number:

Quantity:

Downdraft Vent System with Induction & Fire Suppression



*Downdraft Vent Module,
Two Hobs with 6-Series Base*

Models

6-Series Custom Base with Food Guard

69718S-1-VCL	1 Hob, Operator Left, 18" High Food Guard
69718S-1-VCR	1 Hob, Operator Right, 18" High Food Guard
69718S-2-VC	2 Hobs, 18" High Food Guard
69722S-1-VCL	1 Hob, Operator Left, 22" High Food Guard
69722S-1-VCR	1 Hob, Operator Right, 22" High Food Guard
69722S-2-VC	2 Hobs, 22" High Food Guard

4-Series Base with Food Guard

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

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 in either Vollrath's 6-Series Custom base or 4-Series base.

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

- Meets requirements of NSF 2
- Stainless steel supports
- 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 (Choose 1)

- 6-Series
- 4-Series

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)

WARRANTY

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



- 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

ACCESSORIES

(See Auto Quotes for details)

Operator Side (Choose 1)

8" Deep Plate Rest (Will Match Countertop Material Choice)

- Plate rest

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)

- Plate rest

REPLACEMENT PARTS

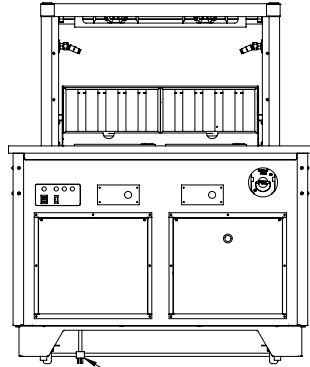
Replacement Parts

- Replacement grease filter (UL 1046 listed) (2503325-2) - 2 required
- Replacement carbon/particulate filter (2503335-1) - 2 required

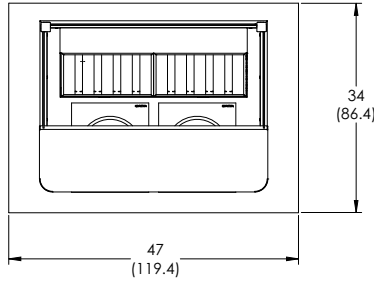
Due to continued product improvement, please consult www.vollrath.com for current product specifications.

Downdraft Vent System with Induction & Fire Suppression

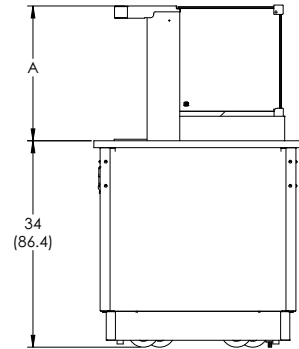
DIMENSIONS Shown inches (cm)



Operator Side View, Shown with Two Hobs, 6-Series Base



Top View, Two Hob

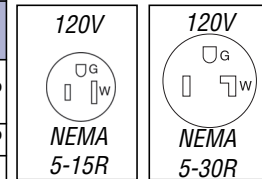


End View

SPECIFICATIONS

Models	Description		(A) Food Guard Height	Electrical		
	Base	Induction Range(s)		Volts	Amps	Plug
69718S-1-VCL	6-Series	1 Hob, Operator Left	18" (45.7)	120V	12	NEMA 5-15P
69718S-1-VCR		1 Hob, Operator Right			21	NEMA 5-30P
69718S-2-VC		2 Hobs	22" (55.9)		12	NEMA 5-15P
69722S-1-VCL		1 Hob, Operator Left			21	NEMA 5-30P
69722S-1-VCR		1 Hob, Operator Right	18" (45.7)		12	NEMA 5-15P
69722S-2-VC		2 Hobs			21	NEMA 5-30P
69718S-1-SL	4-Series	1 Hob, Operator Left	18" (45.7)	120V	12	NEMA 5-15P
69718S-1-SR		1 Hob, Operator Right			21	NEMA 5-30P
69718S-2-S		2 Hobs	22" (55.9)		12	NEMA 5-15P
69722S-1-SL		1 Hob, Operator Left			21	NEMA 5-30P
69722S-1-SR		1 Hob, Operator Right	18" (45.7)		12	NEMA 5-15P
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.



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