



Outperform every day.™

Project:
Item Number:
Quantity:

ULTRA SERIES COUNTERTOP INDUCTION RANGES



ITEMS

- 69504 Single Hob – NEMA 6-20P Plug
- 69507 Dual Hob, Front to Back – NEMA 6-50P Plug

FEATURES

- 100 power settings for precise cooking control
- Controlled high-end temperatures for saute, stir fry, stock-pot and sauce pot applications
- Sensitive low-end control for cooking delicate sauces, cremes, and chocolates
- Continuous duty induction circuitry for non-stop cooking
- 90% efficiency rating
- Double oversized fans for longer life
- Digital display is easy to clean – no knobs to collect food and helps prevent accidental temperature changes
- Sloped control panel for runoff of liquid spills
- Control panel displays "HOT" warning for safety
- Rubber feet to prevent slipping of appliance
- 6' (183 cm) cord with plug
- Two-year parts and labor warranty

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 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 LISTING



This device complies with Part 18 FCC Rules.

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.

CLEARANCE AND ENVIRONMENT REQUIREMENTS

- This appliance is intended for use with induction-ready cookware. It is not intended to be used with aluminum pans with a metal disc on 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.
- Countertop models require a minimum clearance of 4 inches (10.2 cm) at the rear and 1 inch (2.5 cm) at the bottom.

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

Approvals	Date



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www.vollrath.com

The Vollrath Company, L.L.C.

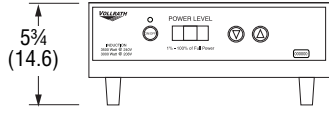
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

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

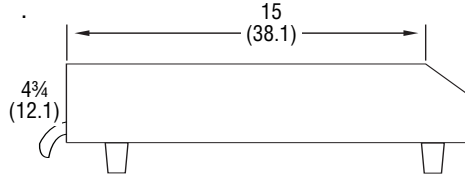
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DIMENSIONS

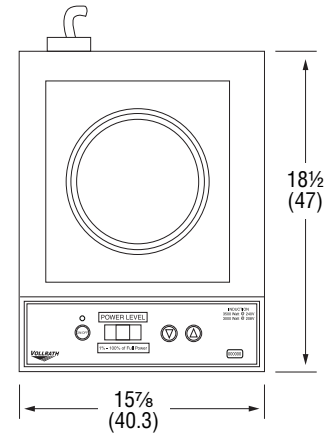
69504



Front View

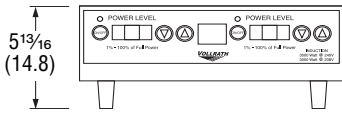


Side View

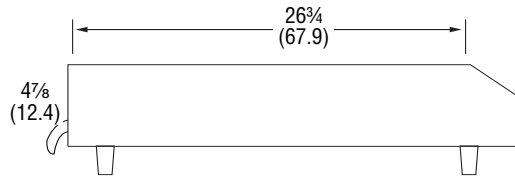


Top View

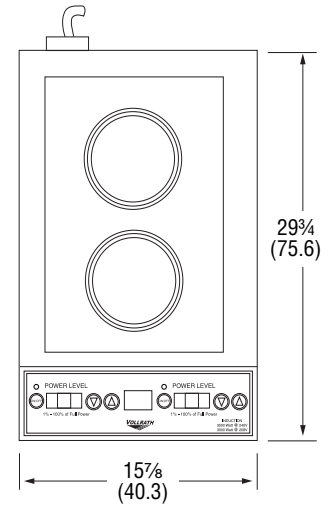
69507



Front View



Side View

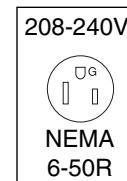
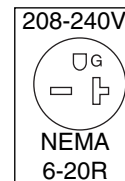


Top View

SPECIFICATIONS

Item No.	Description	Max Pan Size	Voltage	KW	Amps	Hz	Plug
69504	Single Hob	14 (35.6)	208 - 240	3.0 - 3.5 Per Hob	14.6	50/60	NEMA 6-20P
69507	Dual Hob	12 (30.5)			29.2		NEMA 6-50P

Receptacles



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