



VOLLRATH®

NEW

HEAVY-DUTY INDUCTION RANGES

Engineered to Empower

Vollrath® heavy-duty induction ranges with InductIQ™ technology cook like gas but with the added benefits of induction. Energy Star® two- and four-hob units with enhanced temperature control are a versatile, sleek complement to commercial kitchens.





Heavy-Duty Induction Ranges

Vollrath heavy-duty induction ranges take our high-performance InductIQ™ technology to the back of the house, for fast response times, precise temperature control, and Energy Star efficiency like nothing else. A powerful complement to every kitchen space, instantaneous pan detection and an expanded magnetic field emulates gas cooking but delivers uninterrupted heat even when pans are lifted. They're powerful and fast for boiling stocks and sauces, while precise temperature control heats milks and chocolates to perfection. Available in two-hob or four-hob, with 2900 watts per hob, these versatile powerhouses put you in control and expand your kitchen's capabilities.



912HDI-2900

924HDI-2900

ITEM #	DESCRIPTION	DIMENSIONS (L X H X D): IN (CM)	VOLTAGE	MAX W/HOB	PLUG	TOTAL AMPS	CASE LOT
912HDI-2900	2-Hob Heavy-Duty Induction Range	12 x 13.11 x 30.15 (30.48 x 33.3 x 76.58)	208/240	2900	6-30P	24	1
924HDI-2900	4-Hob Heavy-Duty Induction Range	24 x 13.11 x 30.15 (60.96 x 33.3 x 76.58)	208/240	2900	6-30P	2 x 24	1

Features & Benefits

Durable glass top and stainless steel body are easy to clean

Cooks like gas with an expanded magnetic field that allows lifting and tilting of the pan

Powered by InductIQ™ technology for precise heat and instant pan detection

Induction range has no open flame, increasing cooking safety

New design features a control knob with digital display

Adjustable legs with nonslip feet allow for secure manual leveling



InductIQ™ Technology



EXPANDED MAGNETIC FIELD

Distributes heat evenly for uninterrupted cooking



PAN-DETECTION TECHNOLOGY

Instant heat stays in the pan when you lift and tilt



PATENTED CIRCUITRY

Our exclusive induction circuitry delivers steady heat



PRECISE TEMPERATURE CONTROL

Responsive gas-flame-like control, in increments from 1 to 100% of watts



BOIL SPEED

Up to 28% faster to boil



ENERGY STAR® EFFICIENCY

Up to 93% more efficient than cooking with gas

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