

# VOLLRATH®

## DUAL COUNTERTOP INDUCTION RANGES WITH INDUCTIQ™ TECHNOLOGY



### DESCRIPTION

Vollrath® dual countertop induction ranges with InductIQ™ technology cook like gas, only better. A complement to every kitchen, redesigned units deliver precise temperature control and an expanded magnetic field with instantaneous pan detection, so you can lift and tilt the pan with no interruption to heat. Other features include Energy Star® efficiency, customizable programs, and temperature-control probe.

### AGENCY LISTINGS



CAN ICES-001/  
NMB-001



### CLEARANCE & REQUIREMENTS

- Induction-ready cookware must be used with these units; avoid aluminum pans with a metal disc on the bottom.
- Units require a minimum of 2" (5.08 cm) clearance on the sides and 3" (7.62 cm) at the back.
- Air intake and exhaust must remain unrestricted for proper operation.
- Maximum intake temperature must not exceed 104 °F (40 °C) while all kitchen appliances are in operation.
- A dedicated circuit is required for this unit.

### ITEMS

| Item         | Description (Products for US and Canada) |
|--------------|--|
| DUALI-3500FB | Dual Countertop, Front to Back 3500 W    |
| DUALI-2900FB | Dual Countertop, Front to Back 2900 W    |
| DUALI-2900SS | Dual Countertop Side by Side 2900 W      |
| Accessory #  | Description                              |
| 59951        | USB                                      |
| 59953        | Pan Clip Only                            |
| 59954        | Temperature-Control Probe with Pan Clip  |

### FEATURES & BENEFITS

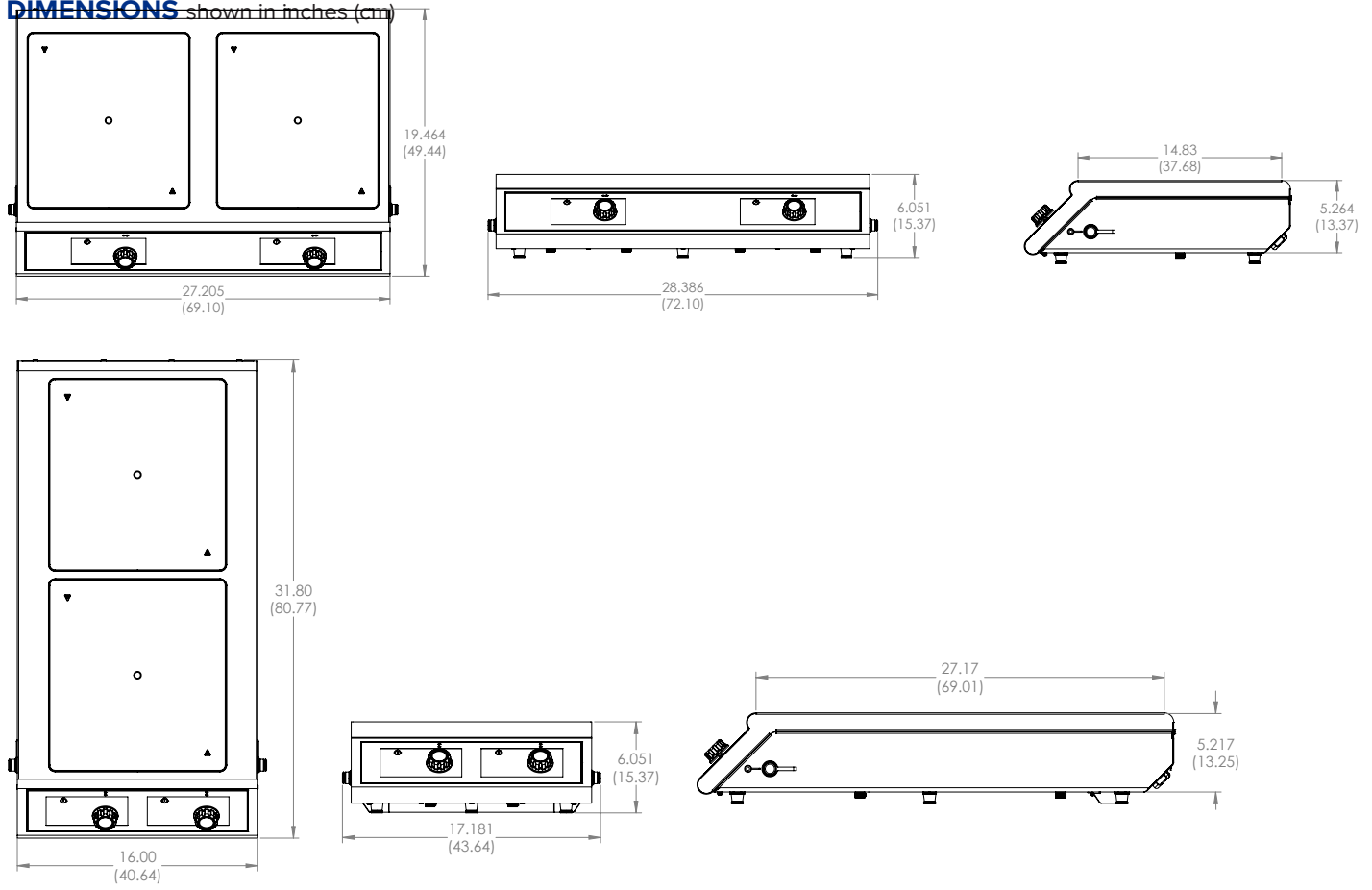
- InductIQ™ technology delivers precise temperature control and instantaneous pan detection.
- 100 power settings provide precise cooking control.
- Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pans to sauté or flip.
- Smarter, faster pan detection delivers continual heat when pans are removed from and returned to the cooking surface.
- Patented circuitry creates steady heat with no power cycling.
- Stainless steel framed hobs stand up to heavy use.
- Control knobs quickly dial in precise temperatures.
- Temperature range allows options for sauteing, stir frying, stock and sauce pot dishes, as well as delicate sauces and desserts.
- Cutting-edge temperature control operates in single-degree increments, 80 °F–450 °F (27 °C–232 °C) to enable exact, steady heat.
- Double, oversized fans increases product durability.
- 4 customizable programs with up to 3 stages of power or temperature and time enable results that are easy to set and repeat to reduce operator error and waste.
- Time to boil is 28% faster than gas and up to 19% faster than competitive ranges.
- Industry-leading 91% efficiency rating means more heat to the pan.
- Power-monitoring technology compensates for power fluctuations.
- Filter-less cooling system is reliable and easy-to-maintain.

### WARRANTY




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).

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

**DIMENSIONS** shown in inches (cm)



**SPECIFICATIONS**

| Item         | Description  | Max Pan Size inches (cm) | Volts   | Hz    | Amps          | KW Per Hob    | Shipping Weight & Dimensions |   |               | NEMA Plug (Included) & Receptacle |   |
|--------------|--|--------------------------|---------|-------|---------------|---------------|------------------------------|---|---------------|-----------------------------------|---|
|              |  |                          |         |       |               |               | Weight lb (kg)               | W   | H             |                                   | D   |
| DUALI-3500FB | Dual Countertop, Front to Back 3500 W with Programs, | 14.00 (35.56)            | 208-240 | 50/60 | 29.2          | 3.0-3.5       | 60.00 (27.21)                | 20.55 (52.20)   | 10.59 (26.90) | 38.43 (97.6)                      | 6-50P<br>6-50R<br> |
| DUALI-2900FB | Dual Countertop, Front to Back 2900 W with Programs, |                          |         |       | 24.1          | 2.5-2.9       |                              |   |               |                                   | 6-30P<br>6-30R<br> |
| DUALI-2900SS | Dual Countertop, Side by Side 2900 W with Programs,  |                          |         |       | 25.71 (65.30) | 31.77 (80.70) |                              |  |               |                                   |   |



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