

VOLLRATH®

DUAL COUNTERTOP INDUCTION RANGES WITH INDUCTIQ™ TECHNOLOGY

DUALI-3500FB/
DUALI-2900FB

DUALI-2900SS

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

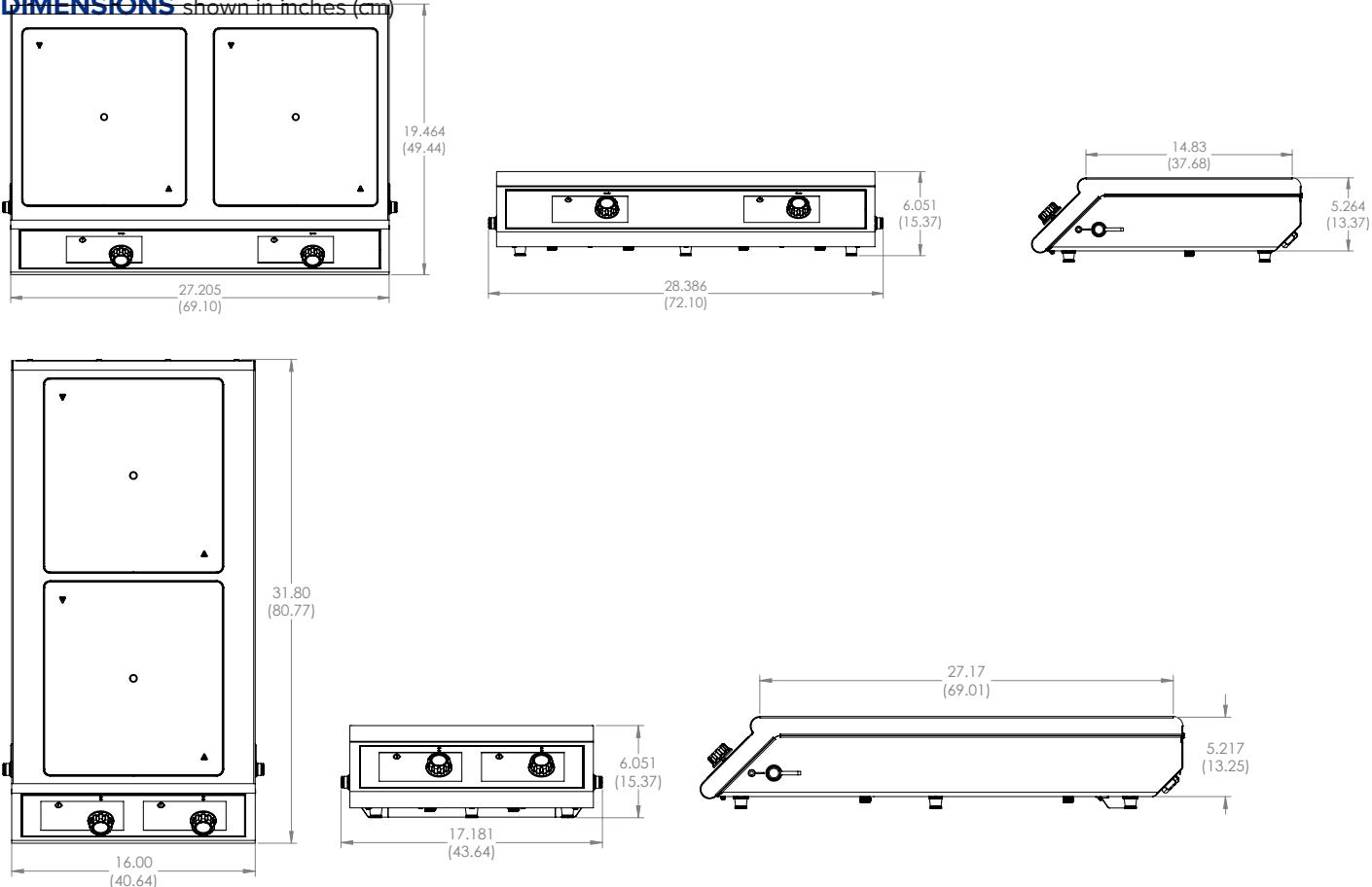
- InductIQ™ technology delivers precise temperature control and instantaneous pan detection.
- 100 power settings provide precise cooking control.
- Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pans to sauté or flip.
- Smarter, faster pan detection delivers 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 sautéing, 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.

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 6-50R
DUALI-2900FB	Dual Countertop, Front to Back 2900 W with Programs,				24.1	2.5–2.9					6-30P 6-30R
DUALI-2900SS	Dual Countertop, Side by Side 2900 W with Programs,					2.5–2.9		25.71 (65.30)		31.77 (80.70)	

VOLLRATH®

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