



VOLLRATH®

NEW

DUAL COUNTERTOP INDUCTION RANGES

Engineered to Empower

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.





Dual Countertop Induction Ranges

Vollrath 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 any 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. With 2900 or 3500 watts per hob, these versatile powerhouses put you in control and expand your kitchen's capabilities.



ITEM #	DESCRIPTION	DIMENSIONS (L X H X D): IN (CM)	VOLTAGE	MAX W/HOB	PLUG	TOTAL AMPS	CASE LOT
DUALI-3500FB	Dual Countertop, Front to Back	20.55 x 10.59 x 38.43 (52.2 x 26.9 x 97.6)	208/240	3500	6-50P	29.2	1
DUALI-2900FB	Dual Countertop, Front to Back	20.55 x 10.59 x 38.43 (52.2 x 26.9 x 97.6)	208/240	2900	6-30P	24.1	1
DUALI-2900SS	Dual Countertop, Side by Side	25.71 x 10.59 x 31.77 (65.3 x 26.9 x 80.7)	208/240	2900	6-30P	24.1	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

Easy, customizable programs ensure repeatable results

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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