



**VOLLRATH®**

**NEW**

# DROP-IN INDUCTION RANGES

**Engineered to Empower**

Vollrath® drop-in induction ranges with InductIQ™ technology complement every kitchen with streamlined performance and efficiency. Redesigned Energy Star® 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.





# Drop-In Induction Ranges

A powerful complement to any kitchen space, Vollrath drop-in induction ranges deliver fast response times, precise temperature control, and Energy Star efficiency like nothing else. Taking InductIQ™ technology to the back of the house adds innovations like instantaneous pan detection and an expanded magnetic field for uninterrupted heat even when pans are lifted — like cooking with gas but better. With a framed glass top and countersunk installation, it creates a streamlined work surface perfect for all temperatures — powerful and fast for boiling stocks and sauces, while precise control heats milks and chocolates to perfection. These versatile powerhouses put you in control and expand your kitchen's capabilities, whether at back or front of house.



ITEM #	DESCRIPTION	DIMENSIONS (L X H X D): IN (CM)	VOLTAGE	MAX W/HOB	PLUG	TOTAL AMPS	CASE LOT
FC-IDI-D3500	Dual-Hob Drop-In	22.7 x 9.26 x 36.9 (57.7 x 23.5 x 36.9)	208/240	3500	6-50P	29.2	1
FC-IDI-D2900	Dual-Hob Drop-In	22.7 x 9.26 x 36.9 (57.7 x 23.5 x 36.9)	208/240	2900	6-30P	24	1
FC-IDI-S3500	Single-Hob Drop-In	21.26 x 8.74 x 23.3 (54 x 22.2 x 59.2)	208/240	3500	6-20P	14.6	1
FC-IDI-S2900	Single-Hob Drop-In	21.26 x 8.74 x 23.3 (54 x 22.2 x 59.2)	208/240	2900	6-20P	12.1	1

## Features & Benefits

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

Durable 18-8 grade stainless steel casing with glass top

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

Powerful induction delivers up to 3500 watts of precise heat

New design features a control knob with digital display

Countersunk installation creates a streamlined work surface

Easy, customizable programs ensure repeatable results

Firewall-protected circuitry with oversized fans



## 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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