



Outperform every day.™

Project:

Item Number:

Quantity:

Professional Series Sizzle Platter Induction Heater

The Vollrath Company, L.L.C.

PROFESSIONAL SERIES SIZZLE PLATTER INDUCTION HEATER



Professional Series Sizzle Platter Induction Heater

DESCRIPTION

The Vollrath Professional Series Sizzle Platter Induction Heater offers simple, one-touch operation. It works with cast iron sizzle pans to heat room-temperature pans to sizzle temperatures.

The case is made from 18-gauge 304 stainless steel with a vitro ceramic top. The ceramic top is easily cleaned with a mild cleaner.

The Professional Series Sizzle Platter Induction Heater is equipped with a variety of safety features including:

- Over-heat protection
- Small-article detection
- Pan auto-detection function

Agency Certifications



This device complies
with Part 18 FCC Rules.

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

ITEMS

6954301F Pro Sizzle Platter Induction Heater (US/Canada)

FEATURES

- Multi-sensor solid-state controls with digital display
- Two push-button pre-programmed heating settings for easy of operation and cleaning
- "Heat" setting heats a pan from room temperature to 400°F - 500°F (204°C - 260°C) in 60 seconds
- "Re-Heat" setting heats a warm/hot pan for 15 seconds
- Firewall control protection
- Commercial high-flow fan for extra durability
- 90% efficiency rating
- Sloped control panel for runoff of liquid spills
- Rubber feet to prevent slipping of appliance
- Unit comes complete with 6' (1.83 m) cord and plug and does not require hard wiring
- Full one-year parts and labor warranty

IMPORTANT

- This unit is intended to be used with a standard flat bottom cast iron skillet pans measuring 4½" (11.4 cm) to 10¼" (26 cm) wide.
- This appliance is intended for use with induction-ready cookware.
- All models require unrestricted intake and exhaust air ventilation for proper operation of the controls. The maximum intake temperature must not exceed 110°F (43°C). Temperatures are measured in ambient air while all appliances in the kitchen are in operation.
- Countertop models require a minimum clearance of 4 inches (10.2 cm) at the rear and 1 inch (2.5 cm) at the bottom.

WARRANTY: All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

Approvals

Date



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www.vollrath.com

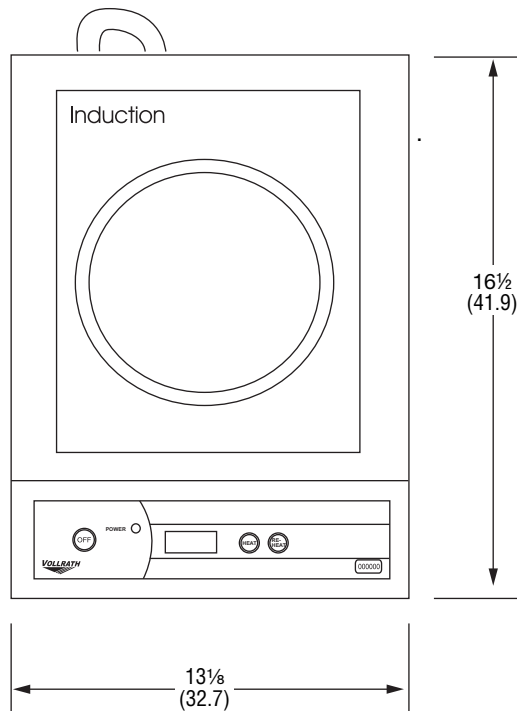
The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560
Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832
Technical Services Fax: 920.459.5462

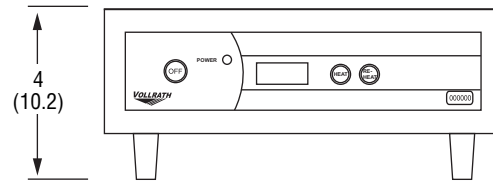
PROFESSIONAL SERIES SIZZLE PLATTER INDUCTION HEATER

DIMENSIONS

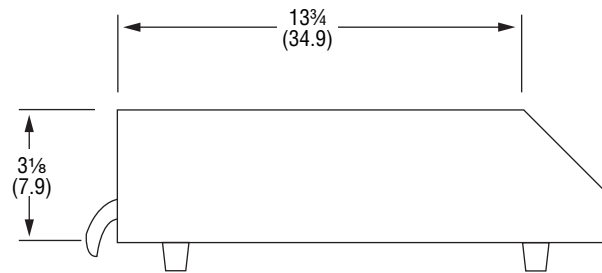
(Shown in inches (cm))



Top View



Front View

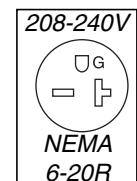


Side View

SPECIFICATIONS

Item No.	Max Pan Size	Hz	Voltage	Watts	Amps	Plug	Shipping Container	Shipping Weight LB (KG)
6954301F	14 (35.6)	50/60	208-240 AC	2200 - 2600	10.8	NEMA 6-20P	16 x 21 x 7 (40.6 x 53.3 x 17.8)	17.4 (7.9)

Receptacle



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