



Outperform every day.™

Project:

Item Number:

Quantity:

Professional Series Drop-in Induction Ranges

The Vollrath Company, L.L.C.

## PROFESSIONAL SERIES DROP-IN INDUCTION RANGES



### DESCRIPTION

These high-efficiency, heavy-duty professional drop-in induction ranges are designed for use in commercial kitchens and front-of-the-house cooking. They provide sensitive low-end control for cooking sauces, milks and chocolates as well as fast, high temperature cooking.

The ceramic top is easily cleaned with a mild cleaner.

The induction range is equipped with a variety of safety features including:

- Over-heat protection
- Small-article detection
- Pan auto-detection function
- Empty-pan shut-of

### AGENCY LISTINGS



This device complies  
with Part 18 FCC Rules.

### ITEMS

Item No.	Description
69521	Single Hob Drop-in (US/Canada)
69524	Dual Hob Drop-in – Front to Back (US/Canada)

### FEATURES

- 100 settings for precise cooking control – set to power level or temperature setting
- 90% efficiency rating
- Continuous duty induction circuitry for non-stop cooking
- Firewall protected circuitry with oversized fans and 18 gauge heavy-duty 18-8 stainless steel casing
- 1-180 minute timer – unit shuts off at end of cycle
- Digital display is easy to clean – no knobs to collect food and it helps prevent accidental temperature changes
- Control panel displays "HOT" warning for safety
- Control has 3' (91.4 cm) cord
- Drop-in has 6' (183 cm) cord with plug
- Full two-year parts and labor warranty

### 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](http://www.Vollrath.com).

### CLEARANCE AND ENVIRONMENT REQUIREMENTS

- This appliance is intended for use with induction-ready cookware. It is not intended to be used with aluminum pans with a metal disc on the bottom.
- 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.
- Minimum clearance of 3 inches (7.6 cm) at the rear and 1 inch (2.5 cm) at the bottom.

Due to continued product improvement, please consult  
[www.vollrath.com](http://www.vollrath.com) for current product specifications.

Approvals	Date



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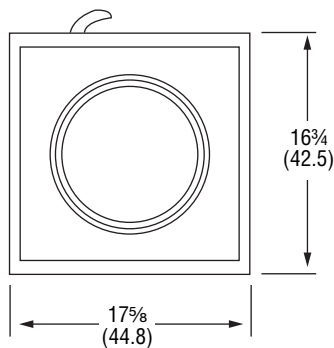
1236 North 18th Street  
Sheboygan, WI 53081-3201 U.S.A.  
Main Tel: 800.624.2051 or 920.457.4851  
Main Fax: 800.752.5620 or 920.459.6573  
Customer Service: 800.628.0830  
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Technical Services  
[techservicereps@vollrathco.com](mailto:techservicereps@vollrathco.com)  
Induction Products: 800.825.6036  
Countertop Warming Products: 800.354.1970  
All Other Products: 800.628.0832

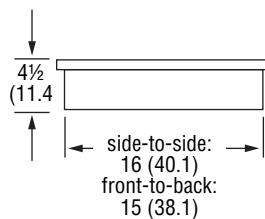
# PROFESSIONAL SERIES DROP-IN INDUCTION RANGES

## DIMENSIONS (Shown in inches (cm))

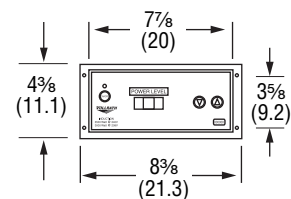
### 69521



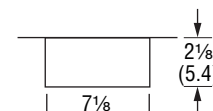
Top View



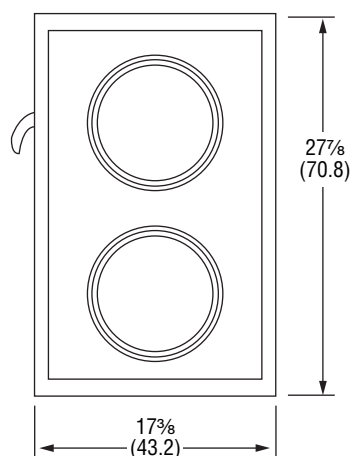
Side View



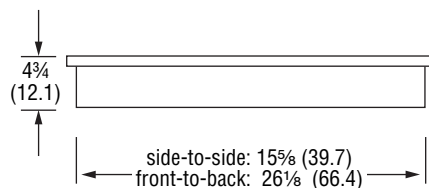
Control



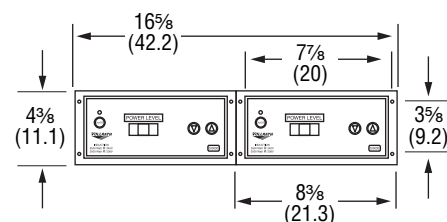
### 69524



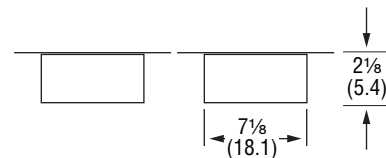
Top View



Side View

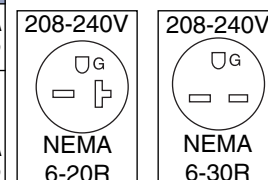


Control



Item No.	Description	Max Pan Size	Drop-in Cutout	Control Cutout	Voltage	KW	Amps	Hz	Plug
69521	Single hob	14 (35.6)	16 1/8 x 15 1/8 (40.9 x 38.4)	7 1/4 x 3 3/8 (18.4 x 9.8)	208/240	2.5 - 2.9	12.1	50/60	NEMA 6-20P
69524	Dual hob	12 (30.5)	26 5/8 x 15 7/8 (67 x 40.3)	7 1/4 x 3 3/8 (x 2) (18.4 x 9.8) (x 2) Two separate control boxes. Minimum spacing for control panels is 16 5/8 (42.2)	208/240	2.5 - 2.9 Per Hob	24.2	50/60	NEMA 6-30P

## Receptacles



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