



Outperform every day.™

Project:  
Item Number:  
Quantity:

**PROFESSIONAL SERIES COUNTERTOP INDUCTION RANGES**



6954301



69522



69520



69523

**ITEMS**

- 6954301 Single Hob Countertop (US/Canada)
- 69520 Single Hob Countertop (US/Canada)
- 69522 Dual Hob Countertop – Front to Back (US/Canada)
- 69523 Dual Hob Countertop – Side to Side (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
- 6' (183 cm) cord with plug
- Rubber feet to prevent slipping of appliance
- 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).

**ENVIRONMENT AND CLEARANCE 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.
- Countertop models require a minimum clearance of 4 inches (10.2 cm) at the rear and 1 inch (2.5 cm) at the bottom.

**DESCRIPTION**

These high-efficiency, heavy-duty commercial countertop 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 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 induction range is equipped with a variety of safety features including:

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

**AGENCY LISTINGS**



This device complies with Part 18 FCC Rules.

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

Approvals	Date



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[www.vollrath.com](http://www.vollrath.com)

**The Vollrath Company, L.L.C.**

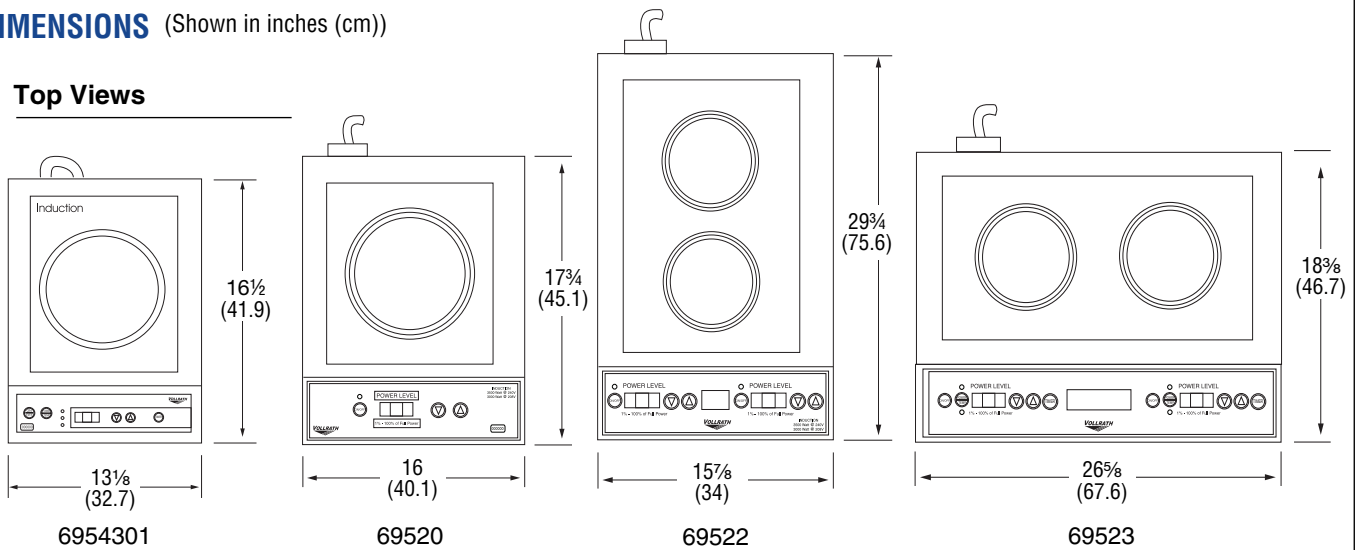
1236 North 18th Street  
Sheboygan, WI 53081-3201 U.S.A.  
Main Tel: 800.624.2051 or 920.457.4851  
Main Fax: 800.752.5620 or 920.459.6573  
Customer Service: 800.628.0830  
Canada Customer Service: 800.695.8560

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

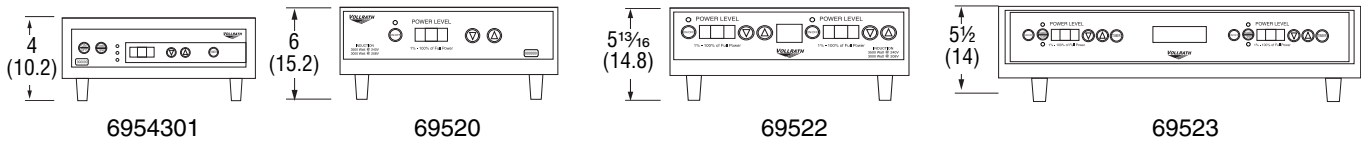
# PROFESSIONAL SERIES COUNTERTOP INDUCTION RANGES

## DIMENSIONS (Shown in inches (cm))

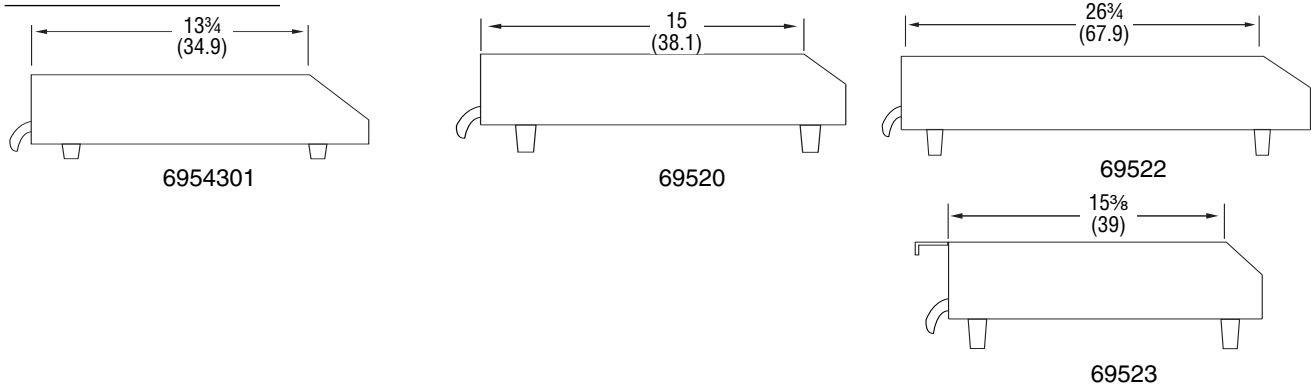
### Top Views



### Front Views



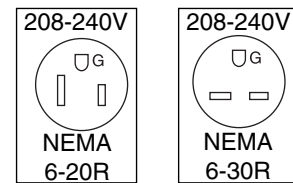
### Side Views



## SPECIFICATIONS

Item No.	Description	Max Pan Size	Voltage	Watts	Amps	Hz	Plug
6954301	Single Hob	14 (35.6)	208 - 240	2250 - 2600	10.8	50/60	NEMA 6-20P
69520				2500 - 2900	12.1		
69522	Dual Hob, Front to Back	12 (30.5)	208 - 240	2500 - 2900 Per Hob	24.1	50/60	NEMA 6-30P
69523	Dual Hob, Side by Side						

### Receptacles



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