



Outperform every day.™

Distributor:  
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**INTERNATIONAL PROFESSIONAL SERIES COUNTERTOP INDUCTION RANGES**



**DESCRIPTION**

These high-efficiency, heavy-duty commercial 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 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**



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

**ITEMS**

- 6954302 Single Hob – Schuko Plug
- 6954303 Single Hob – UK Plug
- 6954304 Single Hob – China Plug
- 6954305 Single Hob – AU Plug
- 6954702 Dual Hob, Front to Back – Schuko Plug
- 6954703 Dual Hob, Front to Back – UK Plug
- 6954704 Dual Hob, Front to Back – China Plug

**FEATURES**

- 100 settings for precise cooking control – set to power level or temperature setting
- Continuous duty induction circuitry for non-stop cooking
- 90% efficiency rating
- 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
- Units come with 6' (183 cm) cord and plug and do not require hard wiring
- 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).

**CLEARANCE AND ENVIRONMENT REQUIREMENTS**

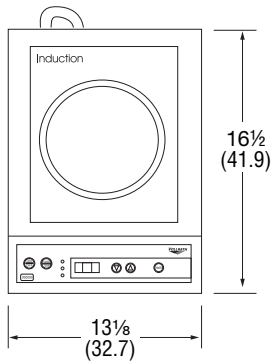
- This appliance is intended for use with induction-ready cookware. It is not intended to be used with aluminum pans with a metal disc on the bottom.
- All models require unrestricted intake and exhaust air ventilation for proper operation of the controls. The maximum intake temperature must not exceed 110°F (43°C). Temperatures are measured in ambient air while all appliances in the kitchen are in operation.
- Countertop models require a minimum clearance of 4 inches (10.2 cm) at the rear and 1 inch (2.5 cm) at the bottom.

Approvals	Date

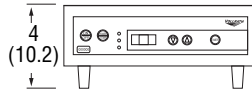
# INTERNATIONAL PROFESSIONAL SERIES COUNTERTOP INDUCTION RANGES

## DIMENSIONS (Shown in inches (cm))

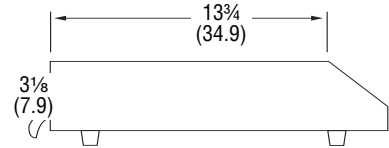
6954302 / 6954303 / 6954304 / 6954305



Top View

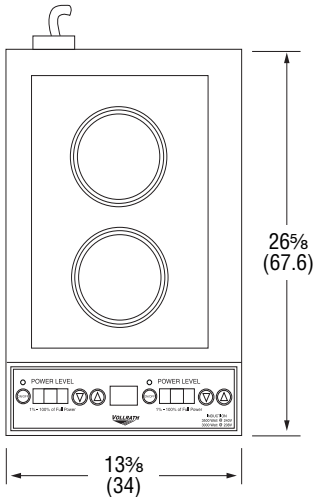


Front View

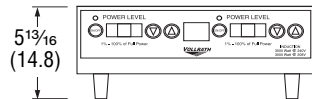


Side View

6954702 / 6954703 / 6954704



Top View



Front View

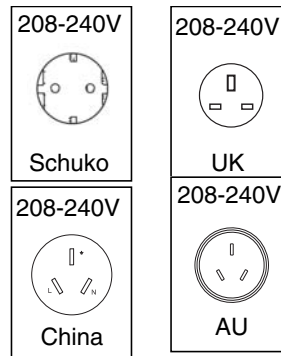


Side View

## SPECIFICATIONS

Item No.	Description	Max Pan Size	Voltage	KW	Amps	HZ	Plug
6954302	Single Hob	14 (35.6)	208/240	2.2/2.6	10.8	50/60	Schuko
6954303							UK
6954304							China
6954305							AU
6954702	Dual Hob	12 (30.5)	208/240	1.6 - 1.9 Per Hob	15.8	50/60	Schuko
6954702							UK
6954702							China

### Receptacles



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