

HEAVY-DUTY INDUCTION RANGES WITH INDUCTIQ™ TECHNOLOGY



912HDI-2900

924HDI-2900

DESCRIPTION

Vollrath® heavy-duty induction ranges with InductIQ™ technology cook like gas but with the added benefits of induction. Enhanced temperature control and Energy Star® two and four-hob units are a versatile, sleek complement to commercial kitchens.

These redesigned ranges lead the industry in performance and efficiency, with patented induction circuitry for fast, steady heat. InductIQ technology delivers 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. Other features include customizable programs, temperature control probe, and updated controls for precise accuracy.

Two-hob unit includes one 30-amp power cord; four-hob includes two cords. The 14-gauge stainless steel case and durable glass top are easy to clean with mild soap.

AGENCY LISTINGS



CLEARANCE & REQUIREMENTS

- Induction-ready cookware must be used with these units; avoid aluminum pans with a metal disc on the bottom.
- Units require a minimum of ½" (1.3 cm) clearance on the sides and 1" (2.5 cm) at the back.
- Air intake and exhaust must remain unrestricted for proper operation.
- Minimum intake temperature must not be below 49 °F (9.44 °C) non-condensing while all kitchen appliances are in operation.
- Maximum intake temperature—as measured in the middle of the unit, 1" under the unit bottom—must not exceed 104 °F (40 °C) while all kitchen appliances are in operation.
- A dedicated circuit is required.

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

ITEMS

| Item | Description (Products for US and Canada) |
|-------------|---|
| 912HDI-2900 | 2- Hob Heavy-Duty Induction Range w/ Temperature Control Probe and Programs |
| 924HDI-2900 | 4- Hob Heavy-Duty Induction Range w/ Temperature Control Probe and Programs |
| Accessory # | Description |
| 59951 | USB |
| 59954 | Temperature-Control Probe with Pan Clip |
| 59953 | Pan Clip only |

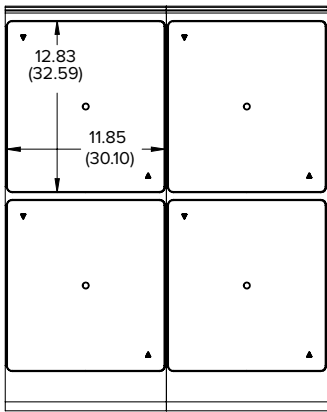
FEATURES & BENEFITS

- InductIQ™ technology delivers precise temperature control and instantaneous pan detection.
- 2900W-per-hob, 100-setting power provides precise cooking control.
- Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pans to sauté or flip.
- Smarter, faster pan detection delivers continual heat when pans are removed from and returned to the cooking surface.
- Patented circuitry creates steady heat with no power cycling.
- Stainless steel framed hobs stand up to heavy use.
- Control knobs quickly dial in precise temperatures.
- Power-Level Mode offers gas-flame-like power from 1–100% of Watts.
- Cutting-edge temperature control operates in single-degree increments, 80 °F–450 °F (27 °C–232 °C) to enable exact, steady heat.
- Included Temperature-Control probe monitors front-hob food temperature and automatically adjusts to maintain that setting. Stocks and sauces can simmer for hours without boiling over. (Not for use as a thermometer.)
- 4 customizable programs with up to 3 stages of power or temperature and time enable results that are easy to set and repeat to reduce operator error and waste.
- Time to boil is 28% faster than gas and up to 19% faster than competitive ranges.
- Industry-leading 93% efficiency rating means more heat to the pan.
- Power-monitoring technology compensates for power fluctuations.
- Filter-less cooling system is reliable and easy-to-maintain.

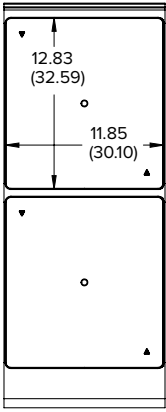
WARRANTY

Models shown come with a Vollrath® 2-year warranty against defects in materials and workmanship. For full warranty details, please refer to vollrathfoodservice.com.

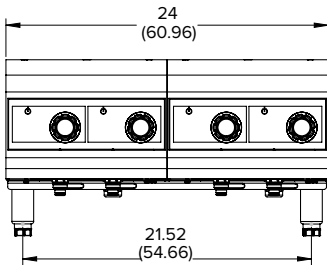
DIMENSIONS shown in inches (cm)



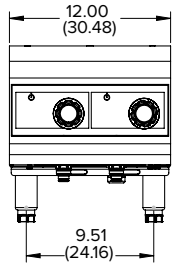
Top View, 4-Hob



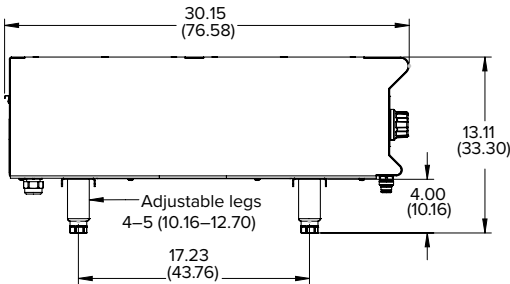
Top View, 2-Hob



Front View, 4-Hob



Front View, 2-Hob



Side View

SPECIFICATIONS

| Item | Description | Dimensions | Volts | Hz | Amps | Watts | Shipping Weight & Dimensions | | | | Plug (Included) & Receptacle |
|--|---|---|---------|-------|--------|----------|------------------------------|-------------|-------------|-------------|---|
| | | | | | | | Weight lb (kg) | W | H | D | |
| 912HDI-2900 | 2- Hob Heavy-Duty Induction Range w/ Temperature Control Probe and Programs | 12.00W X 13.11 H X 30.15 D (30.48W X 33.30H X 76.58D) | 208–240 | 50/60 | 24 | 2 x 2900 | 74.6 (33.8) | 16.9 (42.9) | 17.0 (43.2) | 33.6 (85.4) | <div><div><div></div><div></div><div></div></div><div>G</div></div> <div><div></div><div></div></div> |
| 924HDI-2900 | 4- Hob Heavy-Duty Induction Range w/ Temperature Control Probe and Programs | 24.00W X 13.11 H X 30.15 D (60.96W X 33.30H X 76.58D) | | | 2 x 24 | 4 x 2900 | 166.9 (75.7) | 30.2 (76.8) | 16.8 (42.7) | 34.4 (87.4) | |
| Dual-hob units feature one power cord and require a single receptacle with a dedicated circuit. Four-hob units feature two power cords and require two outlets, each with a dedicated circuit. | | | | | | | | | | | |



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