



# INDUCTION RANGES



Visit [VOLLRATH.com](http://VOLLRATH.com) for induction videos and articles.



**CAYENNE® HD  
INDUCTION  
RANGE**



**ULTRA  
SERIES**



**PROFESSIONAL  
SERIES**



**MIRAGE®  
PRO**



**MIRAGE  
CADET**



**INDUCTION  
WOK RANGE**

OUTPUT					
11,600 Maximum Wattage	3,500 Maximum Wattage	2,900 Maximum Wattage	1,800 Maximum Wattage	1,800 Maximum Wattage	3,500 Maximum Wattage
IDEAL FOR					
Ideal for heavy-duty and supplemental back-of-the-house range cooking, flameless cooking leads to safer working conditions and cooler kitchens. Excellent for menu items that require more accurate temperature control.	Perfect for high-volume, high-speed, and continuous-duty stockpot stations.	Great for medium volumes and speed, high-speed sautéing, and small stockpot and saucepot warming.	A smart choice for light commercial, sauté, and non-continuous small stockpot warming. Preferred by chefs for a variety of cooking techniques.	Suitable for light commercial, sauté, and non-continuous small stockpot warming.	Ideal for preparing menu items with gas-like performance but the high efficiency of induction in a safe, flameless, easy-to-use electrical application for commercial use.
APPROX. TOP HEATING TEMPERATURE					
550°F	550°F	525°F	400°F	400°F	850°F
EFFICIENCY					
90%	90%	90%	90%	75%	90%
POWER RANGE SETTINGS					
Rotary, 1 to 100	1 to 100	1 to 100	1 to 100	1 to 20	1 to 100, turbo
WARRANTY					
1 year	2 years	2 years	2 years	1 year	1 year
CHOSEN BY					
<ul style="list-style-type: none"> <li>Restaurants – fine and casual dining</li> <li>Hospitality</li> <li>Colleges/ universities</li> <li>Culinary schools</li> </ul>	<ul style="list-style-type: none"> <li>High-volume hotels</li> <li>Large-volume restaurants</li> <li>Cruise ships</li> <li>Military</li> <li>Culinary schools</li> <li>Top chefs who demand extreme high and low temp control</li> </ul>	<ul style="list-style-type: none"> <li>Casual dining restaurants</li> <li>Quick-serve restaurants</li> <li>Hospitality (front or back of the house)</li> <li>Cruise ships</li> <li>Culinary schools</li> <li>Businesses and institutions</li> </ul>	<ul style="list-style-type: none"> <li>Hotels</li> <li>Caterers</li> <li>Casual dining restaurants</li> <li>Quick-serve restaurants</li> <li>Sub shops and delis</li> <li>Stadium/arena luxury suites</li> <li>Businesses and institutions</li> <li>Pastry chefs</li> </ul>	<ul style="list-style-type: none"> <li>Hotels</li> <li>Caterers</li> <li>Sub shops and delis</li> </ul>	<ul style="list-style-type: none"> <li>Casual dining restaurants</li> <li>Colleges/ universities</li> <li>Culinary schools</li> <li>Hospitality</li> <li>Cruise ships</li> <li>Caterers</li> <li>Hotels</li> </ul>

**IMPORTANT NOTE:** Vollrath will guarantee that Vollrath induction-ready products will work with Vollrath induction ranges and warmers, unless otherwise noted. Vollrath induction ranges and warmers are calibrated to work with a wide range of induction-ready products, but we cannot guarantee the quality and material choices of other manufacturers, or the performance of our ranges when used with those products.

# MIRAGE® INDUCTION RANGES



## Mirage Pro

- Proprietary high-performance induction technology
- 90% energy efficiency – compare to the approximate 40% efficiency of gas ranges
- 100 power levels for precise cooking control
- 80°-400°F (27°-204°C) temperature setting



Visit [VOLLRATH.com/induction](http://VOLLRATH.com/induction) for induction videos and articles.



ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
59500P	Countertop – US only	14 x 15¼ x 3 (35.6 x 38.7 x 7.6)	120 AC	1.8	15	5-15P	1
59510P	Countertop – US and Canada	14 x 15¼ x 3 (35.6 x 38.7 x 7.6)	120 AC	1.4	12	5-15P	1

## Mirage Cadet

- Proprietary induction technology
- 75% efficient – compare to the approximate 40% efficiency of gas ranges
- 20 power levels
- 100°-400°F (38°-204°C) temperature setting



ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
59300	Countertop – US only	12 x 16 x 3¾ (30.5 x 40.6 x 7.9)	120 AC	1.8	15	5-15P	1
59310	Countertop – Canada only	12 x 16 x 3¾ (30.5 x 40.6 x 7.9)	120 AC	1.4	12	5-15P	1

## Mirage Carrying Case

- Convenient carrying case to transport and protect your countertop induction range
- Side pocket fits cookware or other items



ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	CASE LOT
59145	Carrying case for Mirage countertop units	16½ x 18½ x 4½ (41.9 x 47 x 11.4)	1

# Induction Wok Range

- High efficiency of induction, with gas-like performance
- 100 power settings for precise cooking control
- Turbo button for immediate, fast heat
- Simple digital power level controls



Stainless steel template for drop-in induction wok range



ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	KW	AMPS	CASE LOT
6958301	Countertop induction wok range*	17 x 20 $\frac{1}{8}$ x 8 $\frac{5}{16}$ (43.2 x 51 x 21)	208-240	3-3.5	14.6	1
58814	Carbon steel wok pan	Pan diameter 14 (35.6) x height 3 $\frac{3}{8}$ (9.9)	-	-	-	1
69584	Stainless steel template for drop-in induction wok range	22 x 19 x $\frac{3}{4}$ (55.9 x 48.3 x 1.9)	-	-	-	1

\* Ships with carbon steel wok pan

# Cayenne® HD Induction Ranges

- 90% energy efficiency compared to 40% for gas means:
  - Instant, controllable heat
  - Lower energy costs, including HVAC
  - A cooler kitchen



Visit [VOLLRATH.com/induction](http://VOLLRATH.com/induction) for induction videos and articles.



912HIDC



924HIMC



ITEM #	DESCRIPTION	DIMENSIONS (L X H X D): IN (CM)	VOLTAGE	MAX KW/HOB	PLUG	TOTAL AMPS	CASE LOT
912HIMC	12" dual-hob – manual control (US/Canada)	12 x 13 $\frac{5}{8}$ x 30 (30.5 x 34.6 x 76.2)	208/240	2,900	6-30P	24	1
924HIMC*	24" four-hob – manual control (US/Canada)	24 x 13 $\frac{5}{8}$ x 30 (61.0 x 34.6 x 76.2)	208/240	2,900	6-30P	2 x 24	1
912HIDC	12" dual-hob – digital control (US/Canada)	12 x 13 $\frac{5}{8}$ x 30 (30.5 x 34.6 x 76.2)	208/240	2,900	6-30P	24	1
924HIDC*	24" four-hob – digital control (US/Canada)	24 x 13 $\frac{5}{8}$ x 30 (61.0 x 34.6 x 76.2)	208/240	2,900	6-30P	2 x 24	1

\* Four-hob provided with two 30-amp plugs. Requires two independent circuits.

# Commercial Series Induction Ranges

- Designed for light commercial sauté and warming stations
- Ideal for presentation cooking, omelet stations, or small reheat stations
- Nine control settings
- Easy-to-clean digital display with no knobs to help prevent accidental temperature changes



6950020



ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	MAX KW	AMPS	PLUG	CASE LOT
6950020	Countertop, US only	13 $\frac{1}{2}$ x 16 $\frac{1}{2}$ x 4 (33.3 x 41.9 x 10.2)	120 AC	1.8	15	5-15P	1
6951020	Countertop, Canada only	13 $\frac{1}{2}$ x 16 $\frac{1}{2}$ x 4 (33.3 x 41.9 x 10.2)	120 AC	1.4	12	5-15P	1

# Ultra Series Induction Ranges

- Designed for large-volume and heavy-duty usage
- 100 power settings for precise cooking control
- 90% efficiency versus 40% for gas stoves



69504



69507



ITEM #	DESCRIPTION	MAX PAN SIZE: IN (CM)	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	MAX KW	AMPS	PLUG	CASE LOT
69504	Countertop	14 (35.6)	15 $\frac{1}{8}$ x 18 $\frac{1}{2}$ x 5 $\frac{3}{4}$ (40.3 x 47 x 14.6)	208/240 AC	3.5	14.6	6-20P	1
69505**	Drop-in	14 (35.6)	17 $\frac{3}{8}$ x 16 $\frac{1}{2}$ x 4 $\frac{3}{4}$ (44.1 x 41.9 x 12)	208/240 AC	3.5	14.6	6-20P	1
69507	Dual-hob countertop front to back	12 (30.5)	15 $\frac{7}{8}$ x 29 $\frac{3}{4}$ x 5 $\frac{9}{16}$ (40.3 x 75.6 x 14.8)	208/240 AC	3.5*	29.2	6-50P	1
69508**	Dual-hob drop-in front to back	12 (30.5)	17 $\frac{3}{8}$ x 27 $\frac{7}{8}$ x 5 $\frac{1}{8}$ (44.1 x 70.8 x 13)	208/240 AC	3.5*	29.2	6-50P	1
<b>INTERNATIONAL MODEL #S***</b>								
6950502							Schuko	
6950503	Single-hob drop-in	12 (30.5)	17 $\frac{3}{8}$ x 16 $\frac{1}{2}$ x 4 $\frac{3}{4}$ (44.1 x 41.9 x 12)	240 AC	3.5	14.6	UK	1
6950505							Australian	

\*Per Hob \*\*69505/69508 Control Box Cutout Dimensions: 7" x 3 $\frac{3}{8}$ " (18.4 x 9.8 cm) – Note: 1 Control Per Hob  
 \*\*\*International Models – for export only, CE Listed

# Professional Series Induction Ranges

- Designed for sauté, saucepots, and small stockpots
- 100 settings for precise cooking control – set to power level or temperature setting



6954703  
6954704



69523



ITEM #	DESCRIPTION	MAX PAN SIZE: IN (CM)	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	MAX KW	AMPS	PLUG	CASE LOT
6954301	Single-hob countertop**	14 (35.6)	13 $\frac{1}{8}$ x 16 $\frac{1}{2}$ x 4 (32.7 x 41.9 x 10.2)	208/240 AC	2.6	10.8	6-20P	1
69520	Single-hob countertop	14 (35.6)	16 x 17 $\frac{3}{4}$ x 6 (40.1 x 45.1 x 15.2)	208/240 AC	2.9	12.1	6-20P	1
69521*	Single-hob drop-in	14 (35.6)	17 $\frac{7}{8}$ x 16 $\frac{3}{4}$ x 4 $\frac{1}{2}$ (44.8 x 42.5 x 11.4)	208/240 AC	2.9	12.1	6-20P	1
69522	Dual-hob countertop front to back	12 (30.5)	15 $\frac{7}{8}$ x 29 $\frac{3}{4}$ x 5 $\frac{9}{16}$ (40.4 x 75.6 x 14.8)	208/240 AC	2.9 per hob	24	6-30P	1
69523	Dual-hob countertop side by side	12 (30.5)	26 $\frac{5}{8}$ x 18 $\frac{3}{8}$ x 5 $\frac{1}{2}$ (67.6 x 46.7 x 14)	208/240 AC	2.9 per hob	24.1	6-30P	1
69524*	Dual-hob drop-in front to back	12 (30.5)	17 $\frac{3}{8}$ x 27 $\frac{7}{8}$ x 4 $\frac{3}{4}$ (44.1 x 70.8 x 12.1)	208/240 AC	2.9 per hob	24.2	6-30P	1
<b>INTERNATIONAL MODEL #S***</b>								
6954302**							Schuko	
6954303**							UK	
6954304**	Single-hob countertop	14 (35.6)	13 $\frac{1}{8}$ x 16 $\frac{1}{2}$ x 4 (32.7 x 41.9 x 10.2)	208/240 AC	2.6	10.8	China	1
6954305**							Australian	
6952105	Single-hob drop-in	14 (35.6)	17 $\frac{7}{8}$ x 16 $\frac{3}{4}$ x 4 $\frac{1}{2}$ (44.8 x 42.5 x 11.4)	208/240 AC	2.9	12.1	Australian	1
6954702**								
6954703**	Dual-hob countertop front to back	12 (30.5)	13 $\frac{1}{8}$ x 26 $\frac{5}{8}$ x 5 $\frac{9}{16}$ (34 x 67.6 x 14.8)	208/240 AC	1.9 per hob	15.8	China	1
6954704**								

\*69521 and 69524 Control Box Cutout Dimensions: 7" x 3 $\frac{3}{8}$ " (18.4 x 9.8 cm)  
 \*\*6954301, 6954302 to 6954305, and 6954702 to 6954704 are manufactured by Vollrath China \*\*\*International Models – for export only, CE Listed

# Induction Fajita Skillet Heaters

- Simple one-touch operation produces perfect results in record time, every time
- Ranges work with the two standard fajita pan styles and heat room-temperature pans to proper sizzle temperatures

## 69504F THREE PRESETS, 3,000-3,500 WATTS POWER:

- Setting 1: 80 seconds, 450-550°F; 230-288°C
- Setting 2: 30 seconds, 300-350°F; 149-177°C
- Setting 3: 60 seconds, 400-500°F; 204-260°C

**2** TWO YEAR WARRANTY

## 59500F, 59510F SINGLE PRESET, 1,440-1,800 WATTS POWER:

- 59500F – Heat: 120 seconds, 450-550°F; 204-206°C
- 59510F – Heat: 140 seconds, 450-550°F; 204-206°C

**1** ONE YEAR WARRANTY

## 6954302F, 6954303F TWO PRESETS:

- Setting 1 – Heat: 60 seconds, 204-206°C
- Setting 2 – Reheat: 15 seconds, 204-206°C



Ultra Fajita Heater  
69504F



Mirage® Fajita  
Heater 59500F



Skillets and liners for  
demonstration only.  
Not a Vollrath product.



ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	MAX KW	AMPS	PLUG	CASE LOT
59500F	Mirage Fajita – induction cast iron pan heater (US)	14 x 15 x 3 (35.6 x 38.1 x 7.6)	120 AC	1.8	15	5-15P	1
59510F	Mirage Fajita – induction cast iron pan heater (Canada)	14 x 15 x 3 (35.6 x 38.1 x 7.6)	120 AC	1.4	12	5-15P	1
69504F	Ultra Fajita – induction cast iron pan heater (US/Canada)	15 <sup>7</sup> / <sub>8</sub> x 18 <sup>1</sup> / <sub>2</sub> x 5 <sup>3</sup> / <sub>4</sub> (40.3 x 47 x 14.6)	208/240 AC	3.5	14.6	6-20P	1
<b>INTERNATIONAL COUNTERTOP SIZZLE PLATTER INDUCTION HEATERS*</b>							
6954302F	Pro Sizzle Platter induction heater	13 <sup>1</sup> / <sub>2</sub> x 16 <sup>1</sup> / <sub>2</sub> x 5 <sup>3</sup> / <sub>4</sub> (32.7 x 41.9 x 10.2)	230	2.6	10.8	Schuko	1
6954303F	Pro Sizzle Platter induction heater	13 <sup>1</sup> / <sub>2</sub> x 16 <sup>1</sup> / <sub>2</sub> x 5 <sup>3</sup> / <sub>4</sub> (32.7 x 41.9 x 10.2)	230	2.6	10.8	UK	1

\*International Models – for export only, CE Listed

NOTE: These units are specifically designed for heating skillets to sizzle temperatures from room temperature, where the skillets are heated, then finished foods are plated and oil/water is added to create the fajita sizzle effect. They are not designed for use in other applications or to directly cook the food.



**MAKE YOUR INDUCTION  
BUFFET PRESENTATION UPSCALE**

See pages 199-200 for more information