

Drop-In 4-Series Induction Ranges



DESCRIPTION

Vollrath® Drop-In 4-Series Induction Ranges cook like gas, only better! Fully-redesigned units are industry leaders in performance with patented power control, precise temperature and power levels, and four customizable programs. Precise, knob controls make it easy to dial in sensitive low-end control for cooking sauces, milks, and chocolate, as well as high-temperature options for quick cooking.

AGENCY LISTINGS



CAN ICES-001/
NMB-001
(only applicable to
FC-IDI-D2900)

CLEARANCE & REQUIREMENTS

- Induction-ready cookware must be used with these units; avoid aluminum pans with a metal disc on the bottom.
- Drop-in models require a minimum clearance of 2" (5.08 cm) at the rear and 2" (5.08 cm) at the bottom.
- A minimum 2.25" x 8" (5.72 x 20.32 cm) vent is required directly behind the exhaust.
- A minimum of 3" (7.62 cm) is required behind the control module to access USB port and cable.
- Air intake and exhaust must remain unrestricted for proper operation.
- Maximum intake temperature must not exceed 104 °F (40 °C) while all kitchen appliances are in operation.
- A dedicated circuit is required for this unit.

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

ITEMS

Item	Description (Products for US and Canada)
FC-IDI-D3500	Dual Drop-In, 3500 W with Programs
FC-IDI-D2900	Dual Drop-In, 2900 W with Programs
Accessory #	Description
59951	USB

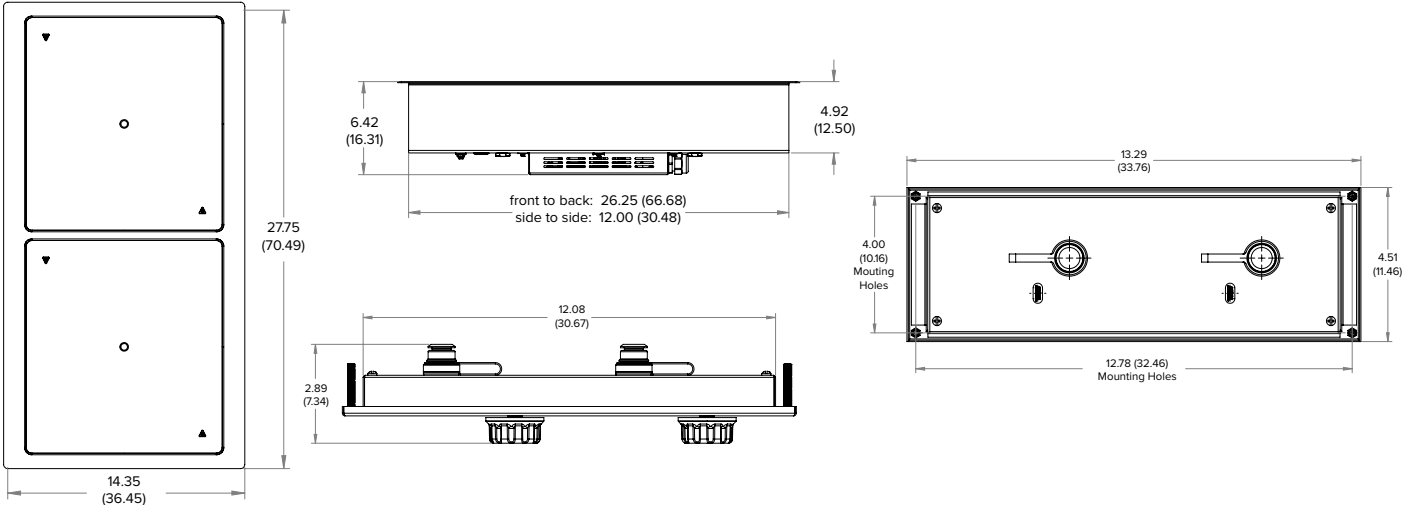
FEATURES & BENEFITS

- 100 power settings provide 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.
- Temperature range allows options for sauteing, stir frying, stock and sauce pot dishes, as well as delicate sauces and desserts.
- Cutting-edge temperature control operates in single-degree increments, 80 °F–450 °F (27 °C–232 °C) to enable exact, steady heat.
- Double, oversized fans increases product durability.
- 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 91% 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.
- 3' (.91 m) control cord and 6' unit cord allow placement flexibility.

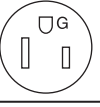
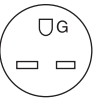
WARRANTY

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)



SPECIFICATIONS

Item	Description	Max Pan Size inches (cm)	Drop-In Cutout	Control Cutout inches (cm) W x H	Volts	Hz	Amps	KW Per Hob	Shipping Weight & Dimensions				NEMA Plug (Included) & Receptacle
									Weight lb (kg)	W	H	D	
FC-IDI-D3500	Dual-Hob Drop-In with Programs	14.00 (35.56)	14.35 (36.45) x 27.75 (70.49)	12.31 (31.27) x 4.13 (10.49)	208–240	50/60	29.2	3.0–3.5	61.1 (27.7)	22.7 (57.7)	9.26 (23.5)	36.9 (93.7)	6-50P 6-50R 
FC-IDI-D2900	Dual-Hob Drop-In with Programs						24	2.5–2.9					6-30P 6-30R 

VOLLRATH

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