

4-SERIES COUNTERTOP INDUCTION RANGES



New Induction Ranges

**IT'S LIKE
COOKING
WITH GAS,
ONLY
BETTER!**



“A chef that hasn’t worked with induction, especially the new induction technology from Vollrath, doesn’t know what they are missing. In today’s world, you don’t need gas to cook the exact same food.”

CHEF LOREN RUE

Executive Chef, Milwaukee Brewers – Delaware North



UNINTERRUPTED COOKING

Lift and tilt pan to baste or sauté just like gas due to expanded magnetic field and faster pan recognition.

PRECISION AND CONTROL THAT'S BETTER THAN GAS

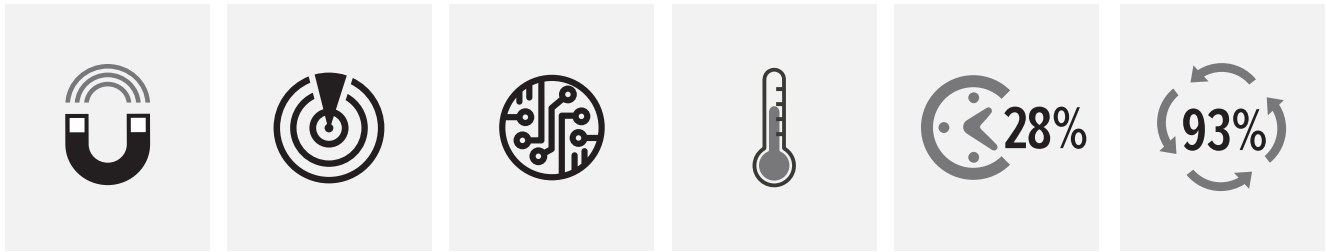
Experience more precision, more control and faster response due to our patented circuitry and temperature control probe. And program recipe settings to achieve repeatable results.

RELIABILITY RE-ENGINEERED

With over 20 years of induction experience, our new technology is unprecedented. Our ranges offer peace of mind with higher efficiency, durability and protection—keeping the kitchen cooler and the kitchen staff happy.



Induction Technology Features and Benefits



**EXPANDED
MAGNETIC
FIELD**

Lift, flip and saute without cooking interruption

**PAN-DETECTION
TECHNOLOGY**

Built-in features for energy efficiency and safety

**PATENTED
CIRCUITRY**

Delivers steady heat — no power cycling

**PRECISE
TEMPERATURE
CONTROL**

Dial in the exact temperature or power level

**UP TO 28%
FASTER TO
BOIL**

Boils faster than gas ranges

**UP TO 93%
ENERGY
EFFICIENCY**

Heat is transmitted to the pan, not the kitchen

Product Features and Benefits

**GLASS TOP
COOKING SURFACE**

Easy to clean

**TIMER WITH
AUDIBLE ALARM**

Keeps things moving in a busy kitchen

**TOUCH SCREEN
CONTROL PANEL**

Easy to use

CONTROL KNOB

Fast and precise



**TEMPERATURE
CONTROL PROBE**

Fast and precise, helps prevent boilovers

**STAINLESS STEEL
CASE**

Sleek and corrosion-resistant





Medium-Power Induction Range

WITH CONTROL KNOB

- 1800 W, 120 V (1440 W also available, recommended for Canada)
- Temperature 80°F-450°F or 27°C-232°C or power level 1-100
- Control knob
- Use for omelets, sautéing, searing, warming and holding applications

Medium-Power Induction Range

WITH SLIDER CONTROL, TEMPERATURE CONTROL PROBE AND PROGRAMMABILITY

- 1800 W, 120 V (1440 W also available, recommended for Canada)
- Temperature 80°F-450°F or 27°C-232°C or power level 1-100
- Touch screen slider control
- Four customizable programs
- Included temperature control probe offers additional temperature accuracy
- Use for omelets, sautéing, searing, melting chocolate, sauces, poaching; and warming and holding applications



High-Power Induction Ranges

WITH CONTROL KNOB, TEMPERATURE CONTROL PROBE AND PROGRAMMABILITY

- Available in three wattages: 2600 W, 3000 W, 3800 W
- Temperature 80°F-450°F or 27°C-232°C or power level 1-100
- Control knob
- Four customizable programs
- Included temperature control probe offers additional temperature accuracy
- Use for boiling, simmering sauces, stocks and deep frying



Pair with our INDUCTION READY COOKWARE



Tribute® Cookware

- Full tri-ply stainless steel
- Satin-finish
- TriVent™ handle options

Centurion® Cookware

- Stainless steel with clad bottom
- Satin-finish with polished rim
- Stay Cool® handles

Intrigue® Cookware

- Stainless steel with clad bottom
- Mirror-finish inside and out
- Ergonomic handle design

To view cookware product selection, visit vollrath.com/cookware

Choose the Induction Range to Meet Your Needs

ITEM #	DESCRIPTION	VOLTAGE*	KW	PLUG	WATTAGE	EFFICIENCY	TEMP PROBE	PROGRAMS & CUSTOMIZABLE USB
MPI4-1800	Medium-Power Induction Range	120 V	1.8	5-15P	1800 W	90%		
MPI4-1440	Medium-Power Induction Range	120 V	1.4	5-15P	1440 W	90%		
MPI4-1800S	Medium-Power Induction Range with Slider Control and Temp Control Probe	120 V	1.8	5-15P	1800 W	90%	✓	✓
MPI4-1440S	Medium-Power Induction Range with Slider Control and Temp Control Probe	120 V	1.4	5-15P	1440 W	90%	✓	✓
HPI4-2600 [†]	High-Power Induction Range with Knob Control and Temperature Control Probe	208-240 V	2.6	6-20P	2600 W	93%	✓	✓
HPI4-3000 [†]	High-Power Induction Range with Knob Control and Temperature Control Probe	208-240 V	3.0	6-20P	3000 W	93%	✓	✓
HPI4-3800 [†]	High-Power Induction Range with Knob Control and Temperature Control Probe	208-240 V	3.8	6-20P	3800 W	93%	✓	✓

* Schuko, UK and Chinese Models available – visit vollrath.com/induction.

[†] Maximum pan diameter is provided as a guideline for achieving maximum performance. Cookware with a larger base diameter can be used, however only the area of the cookware above the induction coil will heat.

[‡] 5 qts water, controlled testing environment, results may vary.

§ Values are approximates as gas efficiency may vary. Based on performance testing in a controlled environment.



Cook, sauté, sear and simmer to perfection!

INTENDED USE OR APPLICATION	MAX PAN BOTTOM DIAMETER ¹	TIME TO BOIL ² COMPARED TO COMPETITION	APPROXIMATE EQUIVALENT BTUS ³
Sautéing, searing, warming and holding applications, FOH display cooking.	12"	<ul style="list-style-type: none"> • 20% faster than electric hot plates • Up to 13% faster than competitive ranges 	15,000 BTUs
Sautéing, searing, warming and holding applications, FOH display cooking.	12"	<ul style="list-style-type: none"> • 16% faster than electric hot plates • Up to 10% faster than competitive ranges 	12,000 BTUs
Sauces, melting chocolate, sautéing, searing, poaching, warming and holding applications.	12"	<ul style="list-style-type: none"> • 20% faster than electric hot plates • Up to 13% faster than competitive ranges 	15,000 BTUs
Sauces, melting chocolate, sautéing, searing, poaching, warming and holding applications.	12"	<ul style="list-style-type: none"> • 16% faster than electric hot plates • Up to 10% faster than competitive ranges 	12,000 BTUs
FAST — Boiling, simmering sauces, stocks, deep frying. Any BOH cooking applications.	14"	<ul style="list-style-type: none"> • 19% faster than gas ranges • Up to 13% faster than competitive ranges 	21,000 BTUs
FASTER — Boiling, simmering sauces, stocks, deep frying. Any BOH cooking applications.	14"	<ul style="list-style-type: none"> • 22% faster than gas ranges • Up to 15% faster than competitive ranges 	25,000 BTUs
FASTEST — Boiling, simmering sauces, stocks, deep frying. Any BOH cooking applications.	14"	<ul style="list-style-type: none"> • 28% faster than gas ranges • Up to 19% faster than competitive ranges 	33,000 BTUs



Vollrath.com/4SeriesInduction

Visit us online to learn more about our induction product offering. Watch demonstration videos and download extended Vollrath literature.

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