



Project:
Item Number:
Quantity:

4-SERIES MEDIUM POWER COUNTERTOP INDUCTION RANGES WITH KNOB CONTROL



DESCRIPTION

At Vollrath, the best keep getting better. Our next generation induction ranges improve upon the features you have come to rely on — powerful heating, temperature control, efficiency, reliability and usability.

Redesigned inside and out. Industry-setting performance with patented power control, precise temperature and power level. Easy to use touch screen and a patented, sleek new design.

Use for omelets, sautéing, searing, warming and holding applications.

Designed to work with a wide range of induction cookware, but optimized to perform with Vollrath induction-ready cookware. See the Operator’s Manual for details.

ITEMS

Item No.	Description
MPI4-1800	Countertop Induction Range, 1800W
MPI4-1440	Countertop Induction Range, 1440W (Recommended for Canada)

FEATURES

- Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pan to sauté or flip.
- Smarter, faster pan detection technology delivers uninterrupted heat when lifting a pan to flip, sauté or add ingredients.
- Patented circuitry delivers steady heat. No power cycling.
- Control knob is fast and precise. A quick spin brings food to a boil or reduces it to a simmer; or dial in a precise temperature or power level.
- Power level control offers responsive gas flame-like control, in increments from 1 to 100% of watts. Use for fast, powerful heating.
- Temperature control is the most accurate in the industry, providing steady, controlled heating in single degree increments in °F (80-450°) and °C (27-232°). Use for more precise pan temperature.
- Time to boil is 20% faster than electric hot plate ranges, and up to 13% faster than competitive ranges.
- 90% efficiency rating is the highest industry which means more heat is transmitted to the pan and less to the kitchen.
- Touch screen control panel.
- Timer with audible alarm. Heating stops when time expires.
- Power monitoring technology senses and compensates for fluctuations in supply voltages that can occur in busy kitchens to deliver consistent performance and repeatable results during slow and peak cooking times.
- Internal cooling system provides reliability and durability; and is easy to maintain – no filters to remove or clean,
- Stainless steel case.
- Glass cooking surface.
- 6 ft. (183 cm) power cord with plug.

WARRANTY

2 year warranty. See Vollrath.com for full warranty details.

AGENCY LISTINGS



Certified to NSF4

This device complies with Part 18 of the FCC Rules.

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

Approvals	Date



www.vollrath.com

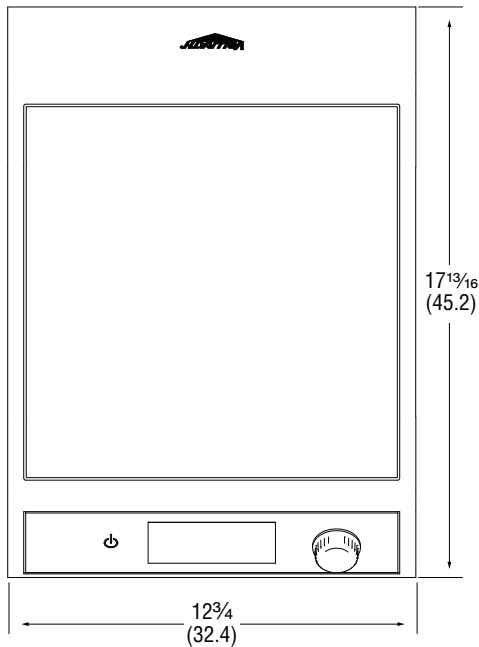
The Vollrath Company, L.L.C.

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 Sheboygan, WI 53081-3201 U.S.A.
 Main Tel: 800.624.2051 or 920.457.4851
 Main Fax: 800.752.5620 or 920.459.6573
 Customer Service: 800.628.0830
 Canada Customer Service: 800.695.8560

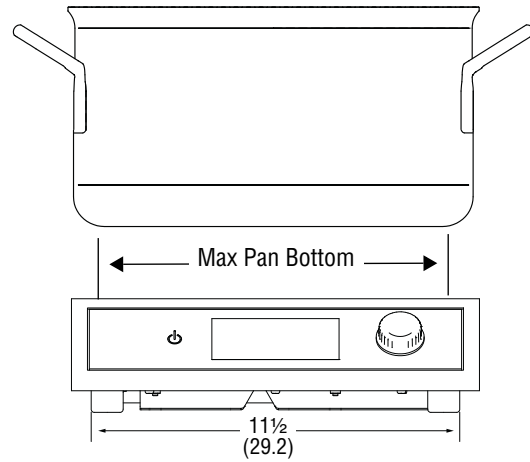
Technical Services
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 Countertop Warming Products: 800.354.1970
 All Other Products: 800.628.0832

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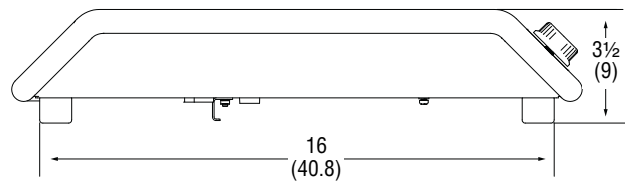
DIMENSIONS (Shown in inches (cm))



Top View



Front View



Side View

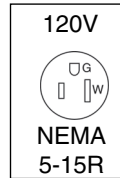
CLEARANCE REQUIREMENTS

- Indoor use only.
- Minimum required clearance for a single range is 2 inches (5.1 cm) in the front. Requirements change when using ranges adjacent to each other. Refer to the Operator's Manual for details.
- All models require unrestricted intake and exhaust air ventilation for proper operation of the controls.
- Maximum Ambient Temperature as measured at the air intake is 104°F (40°C) while all appliances in the kitchen are in operation.
- This equipment requires a dedicated circuit.

SPECIFICATIONS

Item No.	Maximum Pan Bottom Diameter* In (CM)	Voltage	Watts	Amps	Hz	Plug
MPI4-1800	12	120	1800	15	50/60	NEMA 5-15P
MPI4-1440	(30.5)		1440	12		

Receptacle



* 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. The more cookware extends past the coil, the more the overall performance will be reduced. Other factors impact performance including pan construction, material, the density and volume of the food in the pan, ambient temperature and food temperature. Cookware with inferior construction or material may not perform well.



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