

A WHOLE NEW RANGE OF POSSIBILITIES.
INDUCTION COOKING SYSTEMS



INTRODUCING
THE MIRAGE™ SERIES

WARNING:
INDUCTION RANGE IN USE.
SURFACE MAY BE HOT.

VOLLRATH®

mirage™

ON
OFF

POWER
TEMP

TIMER

1:00

F
C
Timer

VOLLRATH®

Setting
the Standard™

ONCE AGAIN, SETTING THE STANDARD.

From omelet stations to high-volume cooking applications, Vollrath induction ranges are quickly becoming the leading choice for performance and dependability. Vollrath customers demand the best, and key features make our induction ranges ideal for the most demanding commercial applications.

LEVEL POWER OUTPUT

Quad-Bridge™ controls spread power usage over multiple switches for level power output and longer equipment life.

LOW AND HIGH TEMPERATURE CONTROL

Multiple settings provide better control for warming, simmering, blanching or searing.

OVERSIZED FANS AND VENTING

Each unit is designed to last longer by running cooler for continuous operation without shutting down.

HEAVY-GAUGE STAINLESS STEEL CASE

Heavy-duty materials and rugged design help each model stand up to the abuse of a commercial kitchen.

WORKS WITH MOST INDUCTION-READY COOKWARE

The choice of cookware is yours; we've tested our models on more than 60 types of induction-ready cookware.

GAS COOKING VS. INDUCTION COOKING

Wasted Energy Goes Right Up the Vent!

- Higher Costs
- Longer Cooking Times
- Higher Risk for Burns



650°



<86.3°

Heat Faster with No Wasted Energy!

- First to Boil
- Cooler Kitchen
- Extremely Safe Cooking



Source: Infrared Heat Escape Comparison Test Conducted by Electric Foodservice Council, 11/2005

INTRODUCING THE MIRAGE™ SERIES

Powerful. Compact. Impressive Control.



- Cutting-edge dial control with high-speed power and temperature level adjustment. Includes 1-180 minute timer function
- Bright LED digital readout is easy to see
- Temperature memory - powers up to last used temperature setting
- Continuous-duty power level control for the toughest commercial applications
- Compact and mobile, no maintenance
- Low-profile case provides more natural cooking height
- 360-degree design looks appealing on both operator and customer sides
- Smart component placement means cord and fans are located under the top case assembly, improving appearance
- Tough stainless steel case with 100% framed ceramic top for durability
- 100% factory bench tested for ultimate quality control
- "Hot" warning display for safety



"Over the past five years, I have heavily relied on Vollrath equipment in my role as Corporate Chef. I frequently utilize the reliability and consistency of Vollrath induction ranges and chafers at trade shows and cooking demos. Even during heavy usage at cooking demos, I know I can trust the ranges to perform all day. I can count on Vollrath to always provide the newest and most dependable induction equipment."

CHEF UTA SCHEPERS
Corporate Chef - Tyson Foods, Inc.

FOR EVERY SERVING NEED...

THE INTRIGUE™ SERIES

The Intrigue™ Series offers 3 levels of power and cooking performance to meet the needs of your foodservice organization. Ultra Model high-output ranges provide maximum power for large volume and extreme speed applications. Professional Model ranges provide high power to support most commercial cooking applications. Commercial Model ranges offer the power for sauté-type applications, in a durable, economic package.

INTRIGUE™ ULTRA



ULTRA - 69504

- 3000W to 3500W Power
- 1 to 100 Control Settings
- Digital Display
- Available also in Dual Hob or Drop-in Models
- 2 Year Warranty

INTRIGUE™ PROFESSIONAL



PROFESSIONAL - 69520

- 2500W to 2900W Power
- 1 to 100 Control Settings with Timer
- Digital Display
- Available also in Dual Hob or Drop-in Models
- 2 Year Warranty

INTRIGUE™ COMMERCIAL



COMMERCIAL - 6950020

- 1800W Power
- 9 Control Settings
- Available also in Drop-in Model
- 1 Year Warranty



... AND EVERY RECIPE

Vollrath offers a complete line of induction-ready cookware and induction chafers along with induction chef demonstration carts and fully customized serving stations.



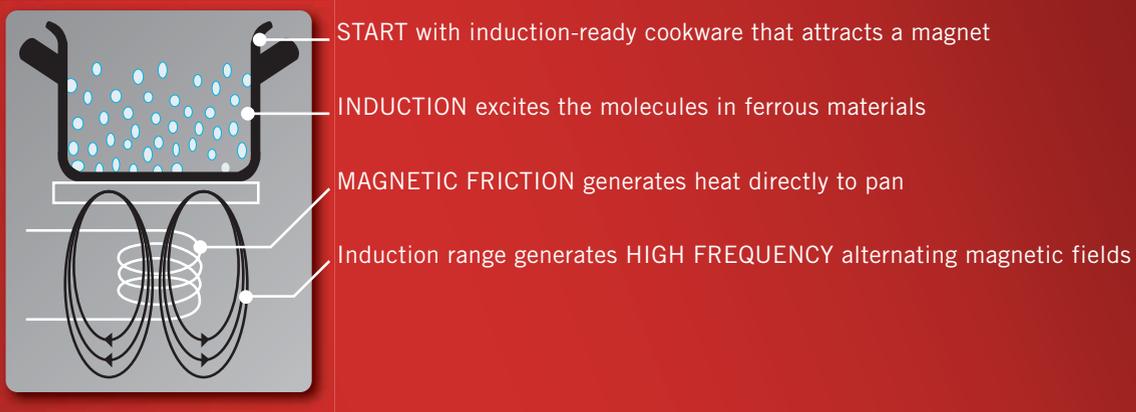
“As a professional chef, I have the luxury of testing and using a variety of equipment. When making a selection, one of the most important factors I look for is dependability. As a culinary event planner, I make sure we use Vollrath induction ranges for our chef demonstrations. Our presenters give them a high performance rating and find they are very reliable. I look at The Vollrath Company as a trusted partner in this industry.”

CHEF MICHAEL TY, CEC, AAC
Executive Chef/Event Planning - MT Cuisine, LLC

A CULINARY REVOLUTION

VOLLRATH INDUCTION PRODUCTS are changing the way people cook. Working with top chefs we have created a series that provides ultimate performance using the latest technologies. Join the ranks of professionals who actively use induction as the fastest, safest, most controlled means to prepare their menu masterpieces.

HOW DOES INDUCTION COOKING WORK?



A WIDE RANGE
OF BENEFITS
BOTH IN AND OUT
OF THE KITCHEN

NOTHING FASTER

NOTHING MORE ACCURATE

NOTHING SAFER, NO OPEN FLAME

NOTHING MORE EFFICIENT

REDUCE ENERGY COSTS WITH INDUCTION

Compared to Butane, Induction:

- Offers more accurate control
- Heats faster and hotter
- Is more durable
- Is safer – No open flame!



59500

SAVE OVER
\$650.00
Per Year With Induction

The more you use
induction, the
more you
will save!

Vollrath Induction Range Energy Consumption

| MODEL | KILOWATTS (KW) | MULTIPLY | LENGTH OF TIME HRS/DAY | MULTIPLY | COST KW/HR* | EQUALS | COST PER DAY | COST PER MONTH | COST PER YEAR |
|-------|----------------|----------|------------------------|----------|-------------|--------|--------------|----------------|---------------|
| 59500 | 1.8 | X | 8 | X | \$0.10 | = | \$1.44 | \$43.20 | \$518.40 |

*Electric costs may vary

Butane Energy Consumption

| MODEL | FULL TANK CAPACITY | LENGTH OF TIME HRS/DAY | AMOUNT USED | MULTIPLY | COST PER TANK | EQUALS | COST PER DAY | COST PER MONTH | COST PER YEAR |
|-----------------|--------------------|------------------------|-------------|----------|---------------|--------|--------------|----------------|---------------|
| Butane Canister | 6 Hrs | 8 | 1.3 | X | \$2.50 | = | \$3.25 | \$97.50 | \$1,170.00 |

SPECIFICATIONS



| item | description | dimensions | voltage | k/w | amps | plug | case lot |
|----------------|-------------------------------------|-------------------------|---------|-----|------|-------|----------|
| MIRAGE™ | | | | | | | |
| 59500 | commercial countertop (US only) | 14 x 15-1/4 x 3 | 120 AC | 1.8 | 15 | 5-15P | 1 |
| 59510 | commercial countertop (Canada only) | 14 x 15-1/4 x 3 | 120 AC | 1.4 | 12 | 5-15P | 1 |
| 59501 | commercial drop-in | 14-1/2 x 12-1/2 x 2-7/8 | 120 AC | 1.4 | 12 | 5-15P | 1 |
| 5950145 | commercial drop-in | 14-1/2 x 12-1/2 x 2-7/8 | 120 AC | .45 | 3.8 | 5-15P | 1 |

| item | description | dimensions | voltage | k/w | amps | plug | case lot |
|-------------------------------|-------------------------------------|----------------------------|------------|------------|------|-------|----------|
| INTRIGUE™ ULTRA | | | | | | | |
| 69504 | countertop | 18-1/2 x 15-7/8 x 5-3/4 | 208/240 AC | 3.0 - 3.5 | 14.6 | 6-20P | 1 |
| 69505 | drop-in | 16-1/2 x 17-3/8 x 4-3/4 | 208/240 AC | 3.0 - 3.5 | 14.6 | 6-20P | 1 |
| 69507 | dual hob countertop (front to back) | 29-3/4 x 15-7/8 x 15-13/16 | 208/240 AC | 3.0 - 3.5* | 29.2 | 6-50P | 1 |
| 69508 | dual hob drop-in (front to back) | 27-7/8 x 17-3/8 x 5-1/8 | 208/240 AC | 3.0 - 3.5* | 29.2 | 6-50P | 1 |
| INTRIGUE™ PROFESSIONAL | | | | | | | |
| 69520 | countertop | 15-7/8 x 18-1/2 x 5-3/4 | 208/240 AC | 2.5 - 2.9 | 12.1 | 6-20P | 1 |
| 69521 | drop-in | 16-1/2 x 17-3/8 x 4-3/4 | 208/240 AC | 2.5 - 2.9 | 12.1 | 6-20P | 1 |
| 69522 | dual hob countertop (front to back) | 15-7/8 x 29-3/4 x 15-13/16 | 208/240 AC | 2.5 - 2.9* | 24.1 | 6-30P | 1 |
| 69523 | dual hob countertop (side by side) | 26-3/4 x 17-15/16 x 5-3/8 | 208/240 AC | 2.5 - 2.9* | 24.1 | 6-30P | 1 |
| 69524 | dual hob drop-in (front to back) | 17-3/8 x 27-7/8 x 5-1/8 | 208/240 AC | 2.5 - 2.9* | 24.1 | 6-30P | 1 |
| 69503 | countertop | 13-1/4 x 16-3/8 x 4-1/4 | 208/240 AC | 2.2/2.5 | 10.6 | 6-20P | 1 |
| 69501 | drop-in | 13-3/8 x 14-13/16 x 4 | 120 AC | 1.4 | 12 | 5-15P | 1 |
| INTRIGUE™ COMMERCIAL | | | | | | | |
| 6950020 | countertop (US only) | 16-1/2 x 13-1/8 x 4 | 120 AC | 1.8 | 15 | 5-15P | 1 |
| 6951020 | countertop (Canada only) | 16-1/2 x 13-1/8 x 4 | 120 AC | 1.4 | 12 | 5-15P | 1 |

* Per hob

Warranty: 2 years on Intrigue™ Ultra and Professional Ranges
1 year on Mirage™ and Intrigue™ Commercial Ranges



6-30R



5-15R



6-50R



6-20R



Setting
the Standard™

The Vollrath Company, LLC 1236 North 18th Street Sheboygan, WI 53082-0611 USA
TEL: 920-457-4851 / 800-624-2051 FAX: 800-752-5620

www.vollrathco.com

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