HOW DOES INDUCTION COOKING WORK?

Induction-ready cookware that attracts a magnet

Induction excites the molecules in ferrous materials

Magnetic Friction generates heat directly to pan

Induction range generates HIGH FREQUENCY alternating magnetic fields

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.

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!

SAVE OVER $650.00 Per Year With Induction

The more you use induction, the more you will save!
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**
- 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**
- 2500W to 2900W Power
- 1 to 100 Control Settings with Timer
- Digital Display
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**INTRIGUE™ COMMERCIAL**
- 1800W Power
- 9 Control Settings
- Available also in Drop-in Model
- 1 Year Warranty

**GAS COOKING VS. INDUCTION COOKING**

- Heat Faster with No Misted Energy!
- Wasted Energy Goes Right Up the Vent!

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

- Multiple settings provide better control for warming, simmering, browning or searing.
- Each unit is designed to last longer by running cooler for continuous operation without shutting down.

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

**INTEGRITY TO EVERY SERVING NEED... 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.

**“Over the past five years, I have heavily relied on Vollrath equipment in my role as Corporate Chef. Focusing on the reliability and consistency of Vollrath induction ranges and chafers at trade shows and cooking demos. Even during heavy usage cooking demos, I know I can trust the ranges to perform day in and day out. I can count on Vollrath to always provide the lowest cost and most dependable induction equipment.”**

**“As a professional chef, I have the luxury of testing and selecting 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 them very reliable.”**

**CHEF SCHEPPERS**
- Corporate Chef

**“And every serving need... and every recipe...”**

- Clearer Kitchen
- Extremely Safe

**NEW!**

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**GAS COOKING VS. INDUCTION COOKING**

- Heat Faster with No Wasted Energy!
- Cooler Kitchen
- Extremely Safe Cooking

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

**Once Again, Setting the Standard.**

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

**Quad-Bridge™ Controls**
- Spread power usage over multiple switches for level power output and longer equipment life.
- Multiple settings provide better control for warming, simmering, browning or searing.
- Each unit is designed to last longer by running cooler for continuous operation without shutting down.

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

**NEW!**
- 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.

---

**THE INTRIGUE™ SERIES**

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**As a professional chef**, I have the luxury of testing and selecting equipment that best suits my working style and the demands of my menu. I recently decided to add Voltrath induction ranges to our menu, and I am absolutely thrilled with the results. The Voltrath models provide the power and control that we need to prepare delicious meals consistently. The compact design also fits perfectly into our kitchen layout, making it easy to use and maintain. I highly recommend Voltrath induction ranges for anyone looking for a reliable and high-performance solution for their commercial kitchen. **Chef Uta Schepers**, Corporate Chef, Tyson Foods, Inc.

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**GAS COOKING VS. INDUCTION COOKING**

- Heat Faster with No Wasted Energy!
- Wasted Energy Goes Right Up the Vent!

**NEW!**

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- Multiple settings provide better control for warming, simmering, browning or searing.
- Each unit is designed to last longer by running cooler for continuous operation without shutting down.
- Heavy-duty materials and rugged design help each model stand up to the abuse of a commercial kitchen.
- The choice of cookware is yours; we’ve tested our models on more than 60 types of induction-ready cookware.

---

**INTRODUCING THE MIRAGE™ SERIES**

**Powerful. Compact. Impressive Control.**

**THE INTRIGUE™ SERIES**

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**AS A PROFESSIONAL CHEF, I...**

- Have the luxury of cooking and working 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. But practitioners give them a high performance rating and find they are very reliable. I can trust our Vollrath Company as a trusted partner in this industry.”

---

**CHEF MICHAEL TY, CEC, AAC**

Executive Chef/Event Planning - MT Cuisine, LLC

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**CHEF UTA SCHEPERS**

Corporate Chef - Tyson Foods, Inc.

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**ONCE AGAIN, SETTING THE STANDARD.**

From small 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.
HOW DOES INDUCTION COOKING WORK?

Induction range generates HIGH FREQUENCY alternating magnetic fields.

MAGNETIC FRICTION generates heat directly to pan.

INDUCTION excites the molecules in ferrous materials.

START with induction-ready cookware that attracts a magnet.

Induction range is 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.

A CULINARY REVOLUTION

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!

Butane Energy Consumption

<table>
<thead>
<tr>
<th>MODEL</th>
<th>KW</th>
<th>MULTIPLY</th>
<th>LENGTH OF TIME HRS/DAY</th>
<th>COST PER DAY</th>
<th>COST PER MONTH</th>
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<tr>
<td>59500</td>
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<td>1</td>
<td>8</td>
<td>$1.44</td>
<td>$43.20</td>
<td>$518.40</td>
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Vollrath Induction Range Energy Consumption

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<tr>
<th>MODEL</th>
<th>DESCRIPTION</th>
<th>KW</th>
<th>FULL TIME AMOUNT</th>
<th>MULTIPY</th>
<th>COST PER DAY</th>
<th>COST PER MONTH</th>
<th>COST PER YEAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>59500</td>
<td>Commercial</td>
<td>1.8</td>
<td>8.0</td>
<td>1.0</td>
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<td>$518.40</td>
</tr>
</tbody>
</table>

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HOW DOES INDUCTION COOKING WORK?

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Vollrath Induction Range Energy Consumption

SAVE OVER $650.00 Per Year With Induction

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

SPECIFICATIONS

Introducing Intrigue™ Ultra

A whole new range of possibilities.

Induction Cooking Systems

<table>
<thead>
<tr>
<th>Item description</th>
<th>dimensions</th>
<th>voltage</th>
<th>k/w</th>
<th>amps</th>
<th>plug</th>
<th>case lot</th>
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<tr>
<td>Intrigue™ Ultra</td>
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<tr>
<td>Commercial countertop</td>
<td>14 x 15-1/4 x 3</td>
<td>120 AC</td>
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<td>5-15P</td>
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<td>Intrigue™ Professional</td>
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<tr>
<td>Commercial drop-in</td>
<td>14-1/2 x 12-1/2 x 2-7/8</td>
<td>120 AC</td>
<td>1.4</td>
<td>12</td>
<td>5-15P</td>
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<tr>
<td>Intrigue™ Commercial</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Commercial countertop (US only)</td>
<td>14-1/2 x 15-1/4 x 3</td>
<td>120 AC</td>
<td>1.8</td>
<td>15</td>
<td>5-15P</td>
<td>1</td>
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</table>

Butane Energy Consumption

<table>
<thead>
<tr>
<th>MODEL</th>
<th>KILOWATTS (KW)</th>
<th>MULTIPLY</th>
<th>LENGTH OF TIME</th>
<th>COST PER DAY</th>
<th>COST PER MONTH</th>
<th>COST PER YEAR</th>
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<td>$1.14</td>
<td>$34.16</td>
<td>$409.92</td>
</tr>
</tbody>
</table>

*Electric costs may vary

INTRIGUE™ ULTRA

Model 59500

Kilowatts (KW)

1.8

Multiply

8

Length of Time

Hrs/Day

8

Cost Per Day

$1.44

Cost Per Month

$43.20

Cost Per Year

$518.40

INTRIGUE™ PROFESSIONAL

Model 59510

Kilowatts (KW)

1.4

Multiply

8

Length of Time

Hrs/Day

8

Cost Per Day

$1.14

Cost Per Month

$34.16

Cost Per Year

$409.92

INTRIGUE™ COMMERCIAL

Model 59501

Kilowatts (KW)

1.8

Multiply

8

Length of Time

Hrs/Day

8

Cost Per Day

$1.44

Cost Per Month

$43.20

Cost Per Year

$518.40

INTRIGUE™ COMMERCIAL

Model 59514

Kilowatts (KW)

.45

Multiply

3.8

Length of Time

Hrs/Day

8

Cost Per Day

$2.95

Cost Per Month

$86.40

Cost Per Year

$1036.80

Vollrath Induction Range Energy Consumption

UL LISTED, CFDA, E2, E1 Efficient power factor.

The Vollrath Company, LLC, 12316 North 18th Street, Sheboygan, WI 53082-0611 USA

Tel: 1-800-657-8661 (800-825-5620) FAX: 1-800-752-5620

www.vollrathco.com

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