



**Project:**  
**Item Number:**  
**Quantity:**

**INTERNATIONAL 4-SERIES HIGH POWER COUNTERTOP INDUCTION RANGE WITH TEMPERATURE CONTROL PROBE**



**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 levels, four customizable programs and a temperature control probe. Easy to use touch screen and a patented, sleek new design.

Use for simmering sauces, stocks and deep frying.

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

**WARRANTY**

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

**ACCESSORIES**

- 59951 USB mini drive with program editor
- 59952 Temperature control probe with pan clip
- 59953 Pan clip only

**AGENCY LISTINGS**



Due to continued product improvement, please consult [www.vollrath.com](http://www.vollrath.com) for current product specifications.

**ITEMS**

Item No.	Watts	Plug	Item No.	Watts	Plug
HPI4-260002	2600	Schuko	HPI4-380002	3800	Schuko
HPI4-260003		UK 13A	HPI4-380003		UK 16A
HPI4-260004		China	HPI4-380004		China
HPI4-300002	3000	Schuko			
HPI4-300003		UK 13A			
HPI4-300004		China			

**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, saute 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.
- Included Temperature Control Probe provides additional temperature accuracy. Heats food to a selected temperature, then monitors the food and adjusts the power output to maintain the selected temperature. Use it to heat stocks and sauces to a selected temperature and simmer for hours without boil overs. Not for use as a thermometer.
- Four customizable programs delivery repeatable results with the touch of a button. Each program can have up to three stages that set temperature or power level and optional timer. Programmed cooking increases kitchen efficiency by reducing operator error and waste.
- Time to boil is 28% faster than gas and up to 19% faster than competitive induction ranges.
- 93% efficiency rating is the highest in the industry which means more heat 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.
- 22 in. (56 cm) temperature control probe cord.

Approvals	Date

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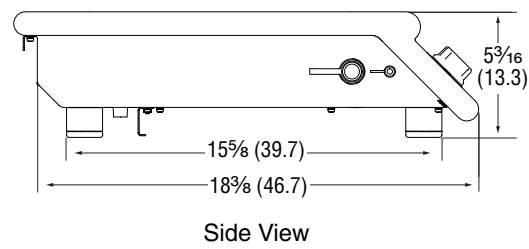
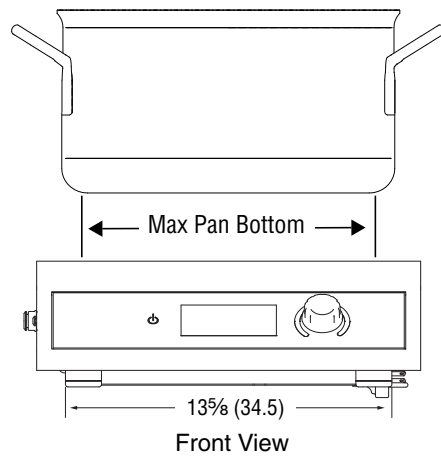
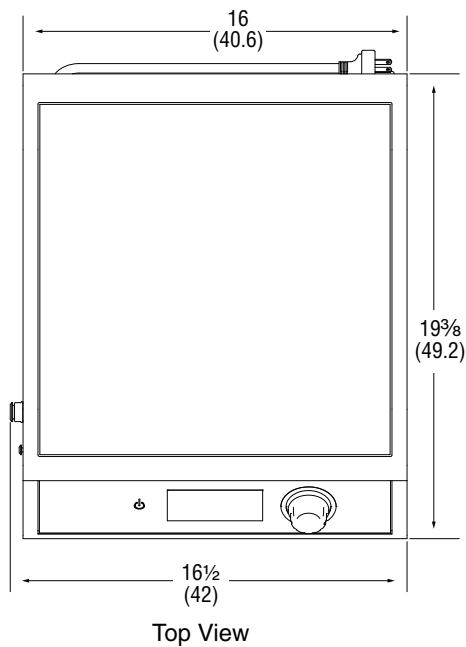
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## DIMENSIONS (Shown in inches (cm))



## CLEARANCE AND ENVIRONMENT REQUIREMENTS

- Indoor use only.
- Minimum required clearance for a single range is 2 inches (5.1 cm) in the front and 2 inches (5.1 cm) in the back. 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
HPI4-260002	14 (35.6)	230	2600	10.8	50/60	Schuko
HPI4-260003						UK 13A
HPI4-260004						China
HPI4-300002			Schuko			
HPI4-300003			UK 13A			
HPI4-300004			China			
HPI4-380002			Schuko			
HPI4-380003			UK 16A			
HPI4-380004			China			



\* 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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