



Article: **HPI4-260003**

Product Family: **Cooking**

2600-watt high power induction range with temperature control probe, stainless case, and glass top. Available in United Kingdom

MODEL INFORMATION

EAN 13	8421661426039
(W) Width (CM)	42
(D) Depth (CM)	49.2
(H) Height (CM)	13.3
Amps	11.3
Hz	50/60
Plug	UK (Type G)
Voltage	230
Watts	2600
Construction Material	Stainless Steel
Case Width	18.8
Case Height	8
Case Length	22.5

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.

Features & Benefits

- Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pan to sauté or flip.
- 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.
- Smarter, faster pan detection technology delivers an uninterrupted cooking experience when lifting a pan to flip, sauté or add ingredients.

- Four customizable programs deliver 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.

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