



Outperform every day.™

Project:  
Item Number:  
Quantity:

## INDUCTION WOK RANGE



Drop-in installation with optional template



### DESCRIPTION

Vollrath's Induction Wok Range, with included carbon steel wok pan, uses the high efficiency of induction to provide gas-like performance in a safe, flameless, easy-to-use, electric appliance for commercial use.

It has the power to heat to the true wok temperatures commercial kitchens require. A unique, industrial design case looks great as a countertop range, or can be installed as a drop-in range.

The Induction Wok Range is equipped with a variety of safety features including:

- Over-heat protection
- Small-article detection
- Pan auto-detection function
- Empty-pan shut-off

### Agency Certifications



This device complies with Part 18 FCC Rules.

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

### ITEMS

6958301 Induction Wok Range with Carbon Steel Wok Pan

### FEATURES

- G4 4 IGBT engine
- 100 power settings for precise cooking control
- Turbo button reaches max power in seconds
- Continuous duty induction circuitry for non-stop cooking
- Bright digital display is easy to clean
- Standard size impact resistant induction ceramic bowl works with most 14" (35.6 cm) carbon steel or induction-ready stainless steel wok pans
- Includes Vollrath 14" carbon steel wok, item number 58814
- Rubber feet to prevent slipping
- 6' cord and plug
- One year parts and labor warranty

### WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to [www.Vollrath.com](http://www.Vollrath.com).

### ACCESSORIES

- 69584 Drop-in Template - stainless steel ring enables wok to be installed as a drop-in appliance.

### CLEARANCE AND ENVIRONMENT REQUIREMENTS

- Do not install in areas where other equipment can exhaust directly into the Induction Wok.
- The maximum intake temperature must not exceed 110°F (43°C). Temperatures are measured in ambient air while all appliances in the kitchen are in operation.

#### Countertop Installation

- Between each side of the Induction Wok and any surrounding surface: minimum 4" (10 cm)
- Under the Induction Wok: a distance equal to the height of the feet of the Induction Wok. Unit draws air from below. It must not be placed on a soft surface that could restrict airflow to the bottom of the unit.

#### Drop-in Installation

- Between the bottom of the induction wok and any surrounding surface: minimum 24"(61 cm)
- Sufficient airflow must be allowed around the equipment. The cabinet must allow for a minimum of 80 square inches for fresh air intake and a minimum of 80 square inches for exhaust. Blocking the airflow could cause the equipment to overheat.

Approvals	Date



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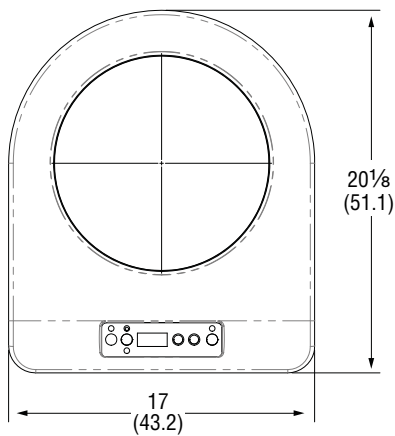
### The Vollrath Company, L.L.C.

1236 North 18th Street  
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

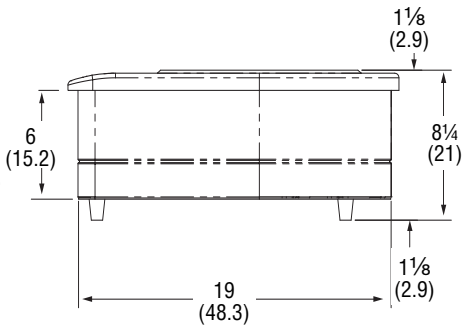
Technical Services  
[techservicereps@vollrathco.com](mailto:techservicereps@vollrathco.com)  
Induction Products: 800.825.6036  
Countertop Warming Products: 800.354.1970  
All Other Products: 800.628.0832

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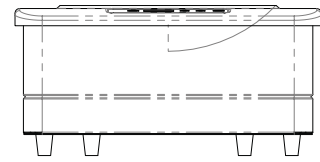
## DIMENSIONS (Shown in inches (cm))



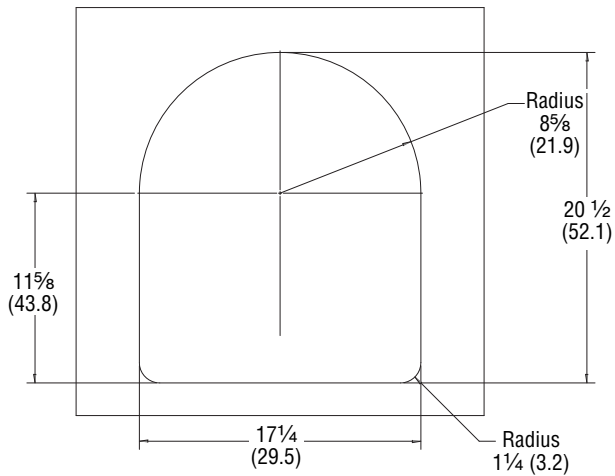
Top View



Side View



Front View

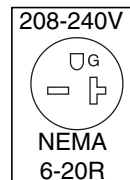


Cutout

## SPECIFICATIONS

Item No.	Volts	HZ	kW	Amps	Plug	Weight LB (KG)	Shipping Dimensions IN (CM)	Shipping Weight LB (KG)
6958301	208-240	50/60	3.0-3.5	14.6	NEMA 6-20P	34.8 (15.8)	20 3/4 x 23 3/4 x 17 (52.7 x 60.3 x 43.2)	44.2 (20)

### Receptacle



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