VOLLRATH



MPI4-1440S

1440-watt medium power induction range with temperature control probe, stainless case, and glass top

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 omelets, sautéing, searing, melting chocolate, sauces, poaching; and warming and holding applications. Designed to work with a wide range of induction cookware, but optimized to perform with Vollrath induction-ready cookware. See the Operator's Manual for details.

SPECIFICATIONS

UPC	671080870861
(W) Width (IN)	13.37
(D) Depth (IN)	17.81
(H) Height (IN)	3.5
Amps	12
Hz	50/60
Plug	5-15P
Voltage	120
Watts	1440

CERTIFICATIONS

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 is fast and precise. Quickly swipe across the arrows to bring food to a boil or reduces it to a simmer. Or tap the arrows to select 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.

FEATURES & BENEFITS

- Time to boil is 20% faster than electric hot plate ranges, and up to 13% than competitive ranges.
- 90% efficiency rating is the highest in the industry which means more heat transmitted to the pan and less to the kitchen.
- 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.