



Outperform every day.™

Project:

Item Number:

Quantity:

Mirage® Drop-in Induction Warmers and Rethermalizers

The Vollrath Company, L.L.C.

MIRAGE® DROP-IN INDUCTION WARMERS AND RETHERMALIZERS



DESCRIPTION

Mirage® Drop-in Induction Warmers and Rethermalizers use innovative induction technology to run dry (without a water bath), improve food quality and minimize food waste; while using a fraction of the energy. They are shipped complete with an induction-ready inset and slotted hinged cover. The cover is not NSF.

WARMER PERFORMANCE CRITERIA

Mirage® Drop-in Induction Warmers are designed to hold heated prepared foods at temperatures above the HACCP “danger zone” of 140° F (60° C). The performance standard is measured using the NSF mixture preheated to 165° F (73.9° C). The unit will hold the temperature of this product above 150° F (65.6° C). The temperature will be maintained best when the food product is held using pans with covers, and the food product is stirred regularly.

RETHERMALIZER PERFORMANCE CRITERIA

The Mirage® Drop-in Induction Rethermalizers are designed to take a container of cooked food from a chilled state (below 40.0° F [4.4° C]) through the HACCP “danger zone” of 165° F (73.9° C) in less than 90 minutes. The performance standard is measured using the NSF mixture chilled to 35° F (1.7° C). The electric unit will raise the temperature of this product above 165° F (73.9° C) in less than 90 minutes. The temperature will be maintained above 150° F (65.6° C) when the food product and pan or inset are used with a standard pan or inset cover, and the food product is stirred regularly.

Agency Listings



This device complies with Part 18 FCC Rules.

Cover is not NSF.

MODELS

- 74701DW Induction Warmer, 7Qt. (US/CAN)
- 74701D Induction Rethermalizer, 7 Qt. (US/CAN)
- 741101DW Induction Warmer, 11 Qt. (US/CAN)
- 741101D Induction Rethermalizer, 11 Qt. (US/CAN)

FEATURES

- 3D induction coil heats food evenly and efficiently. Dry use. Heat is transferred directly to the induction-ready inset, which eliminates the need to monitor and refill water levels.
- Three temperature sensors have direct contact with the inset to provide very accurate temperature control. Sensors help prevent food in near-empty insets from burning, which maintains food quality and reduces food waste.
- Sensors measure differences in food temperatures. This drives the Stir Indicator LED that informs operators the food product should be stirred.
- Advanced solid state controls with highly visible white LEDs include: temperature control in °F and °C; three soup presets - crème soups, chili, mac and cheese; rethermalize mode (800W units only); stirring indicator; and a locking function that prevents untrained operators from changing settings.
- Includes cover – item 47488 for 7 Qt. or 47490 for 11 Qt., and inset – item 88184 for 7 Qt. or item 88204 for 11 Qt. Covers and insets are also sold separately.
- Requires use of included Vollrath induction-ready inset.
- Meets NSF4 Performance Requirements for rethermalization and hot food holding equipment.
- Bottom exit 6' (1.8 m) power cord plugs into any NEMA 5-15R 15 or 20 amp 120V receptacle.
- Bottom exit 58" (1.5 m) control cord.
- Includes mounting hardware.

IMPORTANT

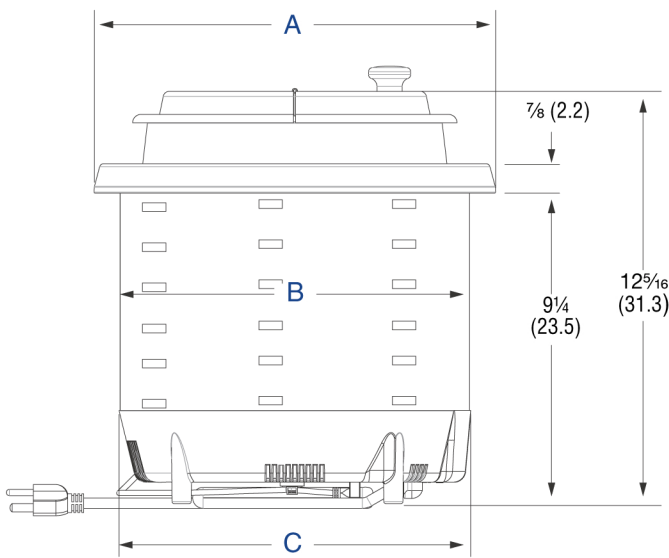
- Failure to use Vollrath induction-ready insets may damage the unit and will void the warranty.
- All models require unrestricted intake and exhaust air ventilation for proper operation of the controls. The maximum intake temperature must not exceed 110°F (43°C). Temperatures are measured in ambient air while all appliances in the kitchen are in operation.
- Drop-in models require a minimum clearance of 3 inches (7.6 cm) on all sides and 12 inches (30.5 cm) at the bottom.

WARRANTY: All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to the Vollrath Equipment and Smallwares Catalog.

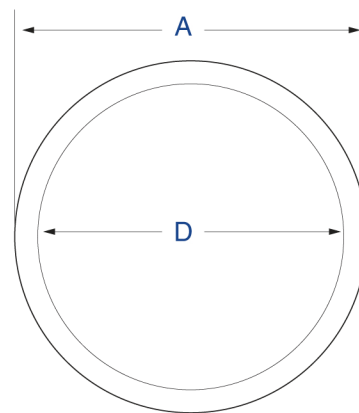
Approvals	Date

MIRAGE® DROP-IN INDUCTION WARMERS AND RETHERMALIZERS

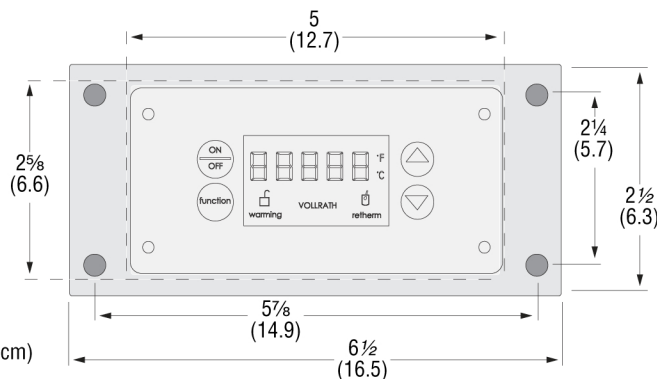
DIMENSIONS (shown in inches (cm))



Front/Side View



Top View



Control

Control Box Depths:
 Box: 1 1/4" (3.2cm)
 Box with USB Cord: 3" (7.6 cm)

SPECIFICATIONS

Item	Capacity QT (L)	Dimensions					Voltage	Watts	Amps	Plug	Shipping Dimensions IN (CM)	Shipping Weight LB (KG)
		(A) Overall Width	(B) Drop-in Body Width	(C) Drop-in Max Width	Well Depth IN (CM)	(D) Cutout Diameter						
74701DW	7 (6.6)	11 7/8 (30.3)	10 3/8 (26.4)	10 7/16 (26.5)	6 7/8 (17.6)	10 5/8 (27)	120V	250W	2.1	NEMA 5-15P	14 3/4 x 14 3/4 v 15 (37.3 x 37.3 x 38.1)	12.4 (5.6)
74701D	7 (6.6)	11 7/8 (30.3)	10 3/8 (26.4)	10 7/16 (26.5)	6 7/8 (17.6)	10 5/8 (27)	120V	800W	6.7	NEMA 5-15P	14 3/4 x 14 3/4 v 15 (37.3 x 37.3 x 38.1)	12.4 (5.6)
741101DW	11 (10.4)	13 7/8 (35.3)	12 3/8 (31.4)	12 7/16 (31.2)	6 7/8 (17.6)	12 5/8 (32.1)	120V	250W	2.1	NEMA 5-15P	14 3/4 x 14 3/4 v 15 (37.3 x 37.3 x 38.1)	12.4 (5.6)
741101D	11 (10.4)	13 7/8 (35.3)	12 3/8 (31.4)	12 7/16 (31.2)	6 7/8 (17.6)	12 5/8 (32.1)	120V	800W	6.7	NEMA 5-15P	14 3/4 x 14 3/4 v 15 (37.3 x 37.3 x 38.1)	12.4 (5.6)

Receptacle

