



Outperform every day.™

Project:
Item Number:
Quantity:

Mirage® Induction Countertop Rethermalizer

The Vollrath Company, L.L.C.

MIRAGE® INDUCTION COUNTERTOP RETHERMALIZER



DESCRIPTION

Mirage® Induction Countertop 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.

PERFORMANCE CRITERIA

The Mirage® Induction Countertop Rethermalizer 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.

Due to continued product improvement, please consult www.vollrath.com for current product specifications.

ITEMS

- 7470110 7 Qt. Induction Rethermalizer, Natural (US/CAN)
- 7470140 7 Qt. Induction Rethermalizer, Red (US/CAN)
- 74110110 11 Qt. Induction Rethermalizer, Natural (US/CAN)
- 74110140 11 Qt. Induction Rethermalizer, Red (US/CAN)

FEATURES

- 800 watt 3D induction coil heats food evenly and efficiency.
- Dry use. Heat is transferred directly to the induction-ready inset, which eliminates the need to monitor and refill water levels.
- Sensors monitor the temperature at three points on the inset to activate the Stir Indicator LED which notifies the operator to stir the food to maintain temperature and quality.
- Sensors reduce food waste and make clean-up easier by preventing food from burning in near-empty insets.
- Advanced solid state controls with highly visible white LEDs include: temperature control in °F and °C; four presets - broth soups, crème soups, chili, mac and cheese; rethermalize mode; stirring indicator; and a locking function that prevents untrained operators from changing settings.
- Maximum temperature setting of 190°F.
- 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.
- 6' power cord plugs into any NEMA 5-15R 15 or 20 amp 120V receptacle.

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.

CLEARANCE AND ENVIRONMENT REQUIREMENTS

- 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.
- Countertop models require a minimum clearance of 4 inches (10.2 cm) at the rear and 1 inch (2.5 cm) at the bottom.

Approvals	Date



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www.vollrath.com

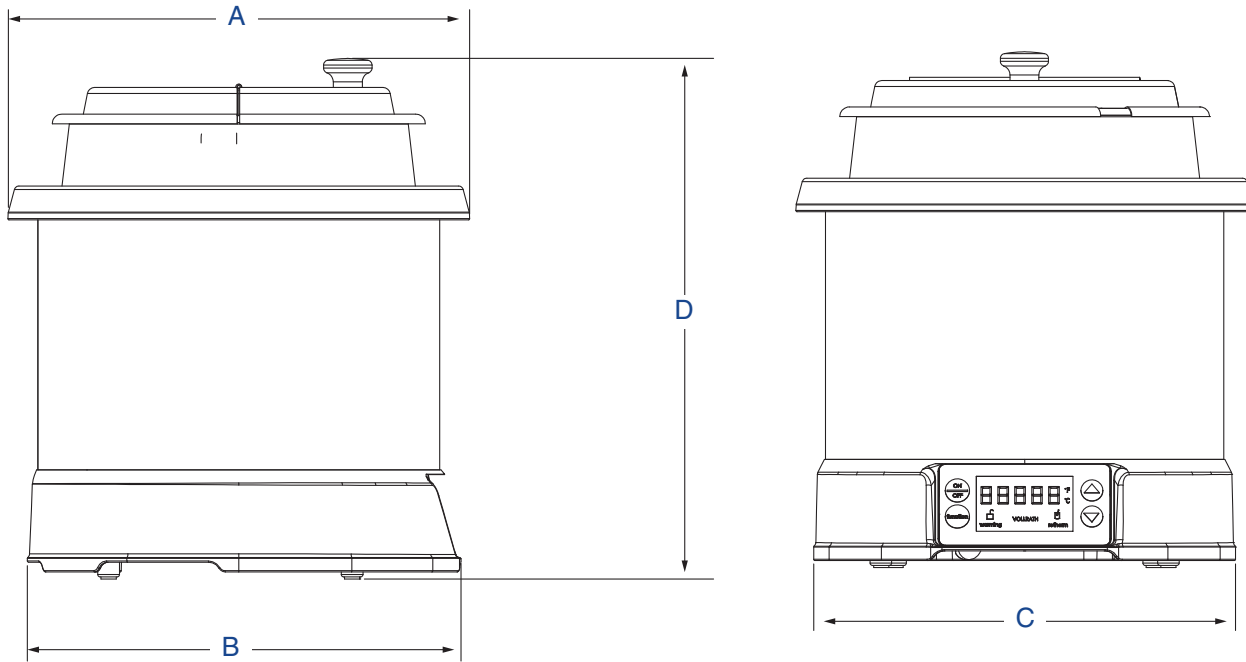
The Vollrath Company, L.L.C.

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Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

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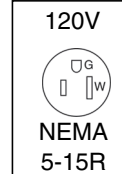
DIMENSIONS (shown in inches (cm))



SPECIFICATIONS

Item No.	Capacity QT (L)	Color	Dimensions				Voltage	Watts	Amps	Hz	Plug
			(A) Rim	Base		(D) Height					
				(B) Depth	(C) Width						
7470110	7	Natural	11 ⁷ / ₈	11 ³ / ₁₆	11	120	800	6.7	50/60	NEMA 5-15P	
7470140	(6.6)	Red	(30.3)	(30.2)	(27.9)						
74110110	11	Natural	13 ⁷ / ₈	13 ³ / ₁₆	13						
74110140	(10.4)	Red	(35.3)	(35.2)	(33)						

Receptacle



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