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Project:  
Item Number:  
Quantity:

Mirage® Induction Countertop Rethermalizer

The Vollrath Company, L.L.C.

## MIRAGE® INDUCTION COUNTERTOP RETHERMALIZER



### 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.
- 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; 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.

### DESCRIPTION

Vollrath's 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.

Mirage® Induction Countertop Rethermalizers are shipped complete with an induction-ready inset and slotted hinged cover. The cover is not NSF.

### 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



Cover is not NSF.

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.

### 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.

### 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).

| Approvals | Date |
|-----------|------|
|           |      |



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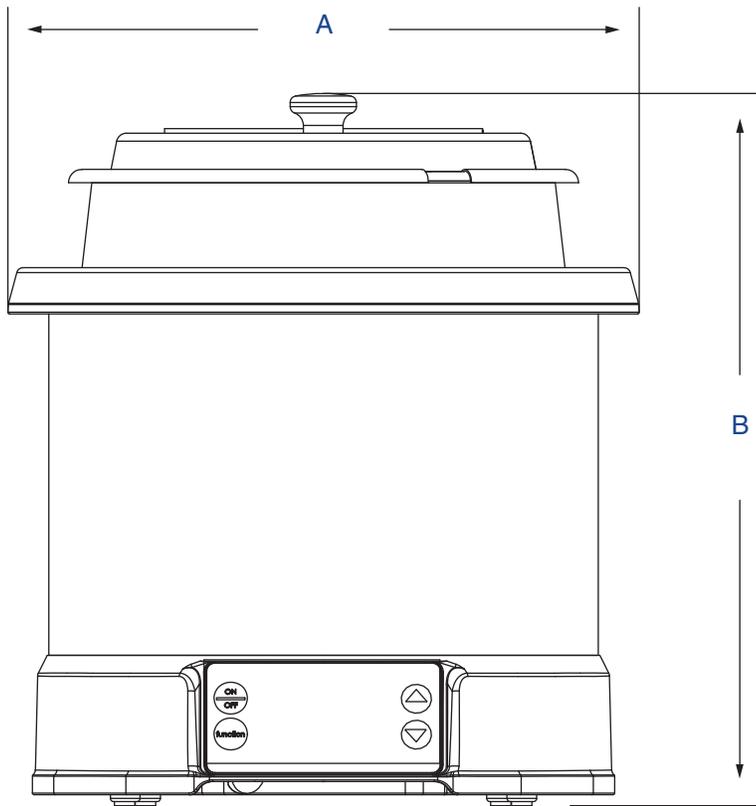
#### The Vollrath Company, L.L.C.

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

# MIRAGE® INDUCTION COUNTERTOP RETHERMALIZER

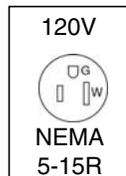
## DIMENSIONS (shown in inches (cm))



## SPECIFICATIONS

| Item No. | Capacity<br>QT (L) | Dimensions                     |  | Well Depth<br>IN (CM)                   | Voltage | Watts | Amps | Plug          | Shipping Dimensions<br>IN (CM)   | Shipping<br>Weight<br>LB (KG) |
|----------|--------------------|--------------------------------|--|---|---------|-------|------|---------------|--|-------------------------------|
|          |                    | (A)<br>Width                   | (B)<br>Height                            |   |         |       |      |               |  |                               |
| 7470110  | 7                  | 11 <sup>7</sup> / <sub>8</sub> | 13 <sup>1</sup> / <sub>2</sub><br>(34.2) | 6 <sup>7</sup> / <sub>8</sub><br>(17.6) | 120V    | 800W  | 6.7A | NEMA<br>5-15P | 14 <sup>3</sup> / <sub>4</sub> x 14 <sup>3</sup> / <sub>4</sub> v 15<br>(37.3 x 37.3 x 38.1) | 11.4                          |
| 7470140  | (6.6)              | (30.3)                         |  |   |         |       |      |               |  | (5.2)                         |
| 74110110 | 11                 | 13 <sup>7</sup> / <sub>8</sub> | 13 <sup>1</sup> / <sub>2</sub><br>(34.2) | 6 <sup>7</sup> / <sub>8</sub><br>(17.6) | 120V    | 800W  | 6.7A | NEMA<br>5-15P | 14 <sup>3</sup> / <sub>4</sub> x 14 <sup>3</sup> / <sub>4</sub> v 15<br>(37.3 x 37.3 x 38.1) | 13.4                          |
| 74110140 | (10.4)             | (35.3)                         |  |   |         |       |      |               |  | (6.1)                         |

### Receptacle



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 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)  
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 All Other Products: 800.628.0832