



Outperform every day.™

Project:

Item Number:

Quantity:

MIRAGE® INDUCTION RETHERMALIZER



Mirage® Induction Rethermalizer

DESCRIPTION

Vollrath's Mirage® Induction 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 Rethermalizers are shipped complete with the induction rethermalizer, induction-ready inset, hinged cover with slot, soup cards and card holder. The cover is not NSF.

PERFORMANCE CRITERIA

The Mirage® Induction 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.

MODELS

- 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. Holding temperature averages 90 watts.
- 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; 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.
- 6' power cord plugs into any NEMA 5-15R 15 or 20 amp 120V receptacle.

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.
- 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 the Vollrath Equipment and Smallwares Catalog.

Approvals	Date

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



Outperform every day.™
www.vollrath.com

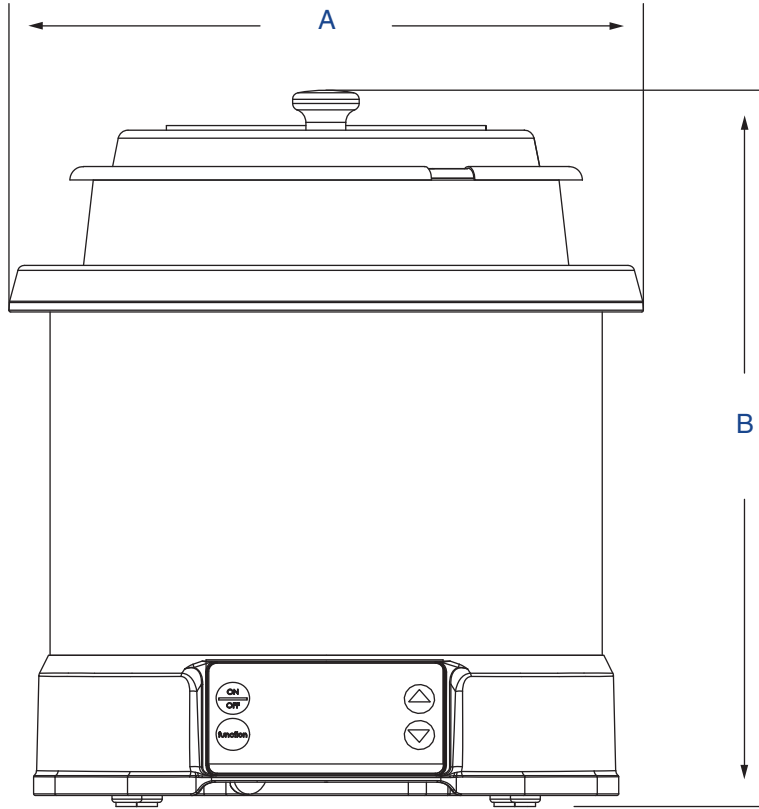
The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560
Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832
Technical Services Fax: 920.459.5462

MIRAGE® INDUCTION RETHERMALIZER

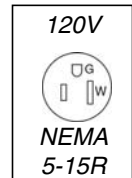
MODELS 7470110 7 Qt. Induction Rethermalizer, Natural (US) 74110110 11 Qt. Induction Rethermalizer, Natural (US)
 7470140 7 Qt. Induction Rethermalizer, Red (US) 74110140 11 Qt. Induction Rethermalizer, Red (US)

DIMENSIONS (shown in inches (cm))



SPECIFICATIONS

Item	Dimensions		Well Depth IN (CM)	Voltage	Watts	Amps	Plug	Shipping Dimensions IN (CM)	Shipping Weight LB (KG)
	(A) Width	(B) Height							
7470110	11 ⁷ / ₈ (30.3)	13 ¹ / ₂ (34.2)	6 ⁷ / ₈ (17.6)	120V	800W	6.7A	NEMA 5-15P	14 ³ / ₄ x 14 ³ / ₄ v 15 (37.3 x 37.3 x 38.1)	11.4 (5.2)
7470140	11 ⁷ / ₈ (30.3)	13 ¹ / ₂ (34.2)	6 ⁷ / ₈ (17.6)	120V	800W	6.7A	NEMA 5-15P	14 ³ / ₄ x 14 ³ / ₄ v 15 (37.3 x 37.3 x 38.1)	11.4 (5.2)
74110110	13 ⁷ / ₈ (35.3)	13 ¹ / ₂ (34.2)	6 ⁷ / ₈ (17.6)	120V	800W	6.7A	NEMA 5-15P	14 ³ / ₄ x 14 ³ / ₄ v 15 (37.3 x 37.3 x 38.1)	13.4 (6.1)
74110140	13 ⁷ / ₈ (35.3)	13 ¹ / ₂ (34.2)	6 ⁷ / ₈ (17.6)	120V	800W	6.7A	NEMA 5-15P	14 ³ / ₄ x 14 ³ / ₄ v 15 (37.3 x 37.3 x 38.1)	13.4 (6.1)



Outperform every day.™

www.vollrath.com

The Vollrath Company, L.L.C.
 1236 North 18th Street
 Sheboygan, WI 53081-3201 U.S.A.
 Customer Service: 800.628.0830
 Canada Customer Service: 800.695.8560
 Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832
 Technical Services Fax: 920.459.5462