VOLLRATH

Project:

Item Number:

Quantity:

MIRAGE® INDUCTION COUNTERTOP RETHERMALIZER

7470110

74110140

DESCRIPTION

Mirage® Induction Countertop Rethermalizers use innovative technology to run dry (without water) to improve food quality and minimize waste, while using a fraction of the energy. They ship with an induction-ready inset and improved ergonomic cover so they are ready to use upon arrival.

PERFORMANCE CRITERIA

Mirage® Induction Countertop 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

c UL us LISTED

NSF — Cover is not NSF.

FC — This device complies with Part 18 FCC Rules

WARRANTY

All models shown come with a Vollrath® standard warranty against defects in materials and workmanship. For full warranty details, please refer to vollrathfoodservice.com.
NOTICE: Use only Vollrath induction-ready insets; failure to do so voids the warranty.

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

ITEMS

Item	Description (Products for US and Canada)	
7470110	7-qt., Silver	Includes 1 Inset and 1 Lid
7470140	7-qt., Red	
74110110	11-qt., Silver	
74110140	11 -qt., Red	
Accessories	**Description**	
47493	7-qt. Cover	
47494	11-qt. Cover	
88184	7 qt. Inset	
88204	11 qt. Inset	
88184NS*	7¼ qt. Nonstick Induction Inset	
88204NS*	11 qt. Nonstick Induction Inset	

*Nonstick insets are made to order; call Vollrath for minimums and lead time.

FEATURES & BENEFITS

- 800-watt 3D induction coil heats food evenly and efficiently.
- Units operate without water, eliminating well refilling.
- Sensors in three locations activate the Stir Light.
- Stir Light reminds user to mix to reduce burning and waste.
- Advanced controls have highly-visibility LEDs.
- Temperature setting includes °F and °C.
- Four presets for soups and mac and cheese simplify use.
- Locking function prevents unauthorized setting changes.
- Temperature limit of 190 °F decreases burning and waste.
- New easy-to-grip cover handles enhance user experience.
- Included cover and inset provide what is needed for use.
- Additional covers and insets for pre-filling are sold separately.
- Meets NSF4 Performance Requirements for rethermalization and hot-food-holding equipment.
- 6' cord plugs into any NEMA 5-15R 15 or 20 amp 120V receptacle.

CLEARANCE & REQUIREMENTS

- Install unit adjacent to non-combustibles in a flat location.
- Use only Vollrath induction-ready insets; failure to do so could cause damage and void the warranty.
- All models require unrestricted air intake and exhaust for proper operation.
- Ensure unit is level to avoid damage during operation.
- Ambient temperatures must be at or below 110 °F (43 °C) and are measured while all kitchen appliances are in operation.
- Minimum clearance of 4" (10.2cm) is required at the rear and 1" (2.5 cm) at the bottom.

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MIRAGE® INDUCTION COUNTERTOP RETHERMALIZER

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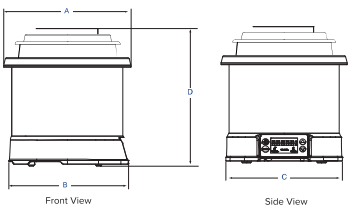
- To avoid damage, plug the unit into a properly grounded electrical supply that matches the nameplate rating.



Front View — Side View

SPECIFICATIONS

DIMENSIONS shown in inches (cm)

Item	Description qt. (L)	Volts	Watts	Amps	Hz	Dimensions				Shipping Weight & Dimensions (Including Pallet)				Plug (Included) & Receptacle
						Rim Depth (A)	Base Depth (B)	Width (C)	Height (D)	Weight lb (kg)	W	H	D	
7470110	7 (6.6), Natural	120	800	6.7	50/60	11½ (30.3)	11 1/16 (30.2)	11 (27.9)	13½ (34.2)	12.2 (5.6)	14¾ (37.5)	15¼ (38.7)	14¾ (37.5)	5-15P (plug) 5-15R (receptacle)
7470140	7 (6.6), Red													
74110110	11 (10.4), Natural					13⅞ (35.3)	13 7/16 (35.2)	13 3/16		14.1 (6.4)				
74110140	11 (10.4), Red													

VOLLRATH

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Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

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