



Outperform every day.™

Project:

Item Number:

Quantity:

INTERNATIONAL MIRAGE® INDUCTION COUNTERTOP RETHERMALIZER



DESCRIPTION

Mirage® Induction Drop-in 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 Drop-in 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 LISTING



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

ITEMS

6.6 Liter		10.4 Liter	
74702D	Schuko	741102D	Schuko
74703D	UK	741103D	UK
74704D	China	741104D	China
74705D	Australia	741105D	Australia

FEATURES

- 3D induction coil holds food evenly and efficiently. Holding temperature consumes less than 180 watts.
- 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, 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.
- Bottom exit 6' (1.8 m) power cord with plug
- Bottom exit 58" (147.3 cm) control cord.
- Includes mounting hardware.

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.

ACCESSORIES

- 47491 decorative stainless steel ring for 7 Qt. induction drop-in
- 47492 decorative stainless steel ring for 11 Qt. induction drop-in

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.
- Zero clearance between the sides of the drop-in and any surrounding surface.

Approvals	Date

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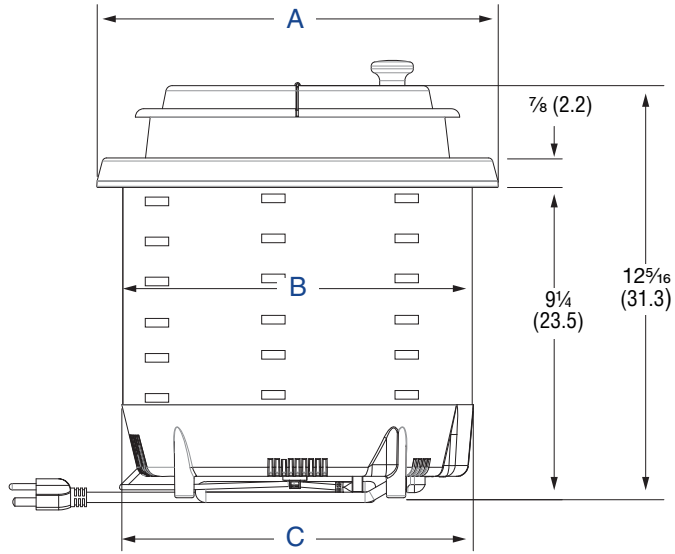
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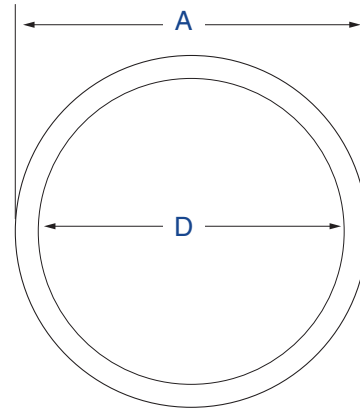
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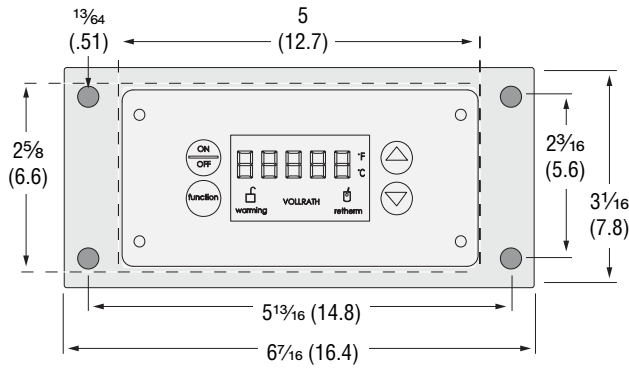
DIMENSIONS (shown in inches (cm))



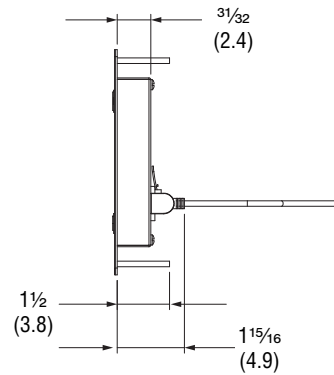
Front/Side View



Top View



Control Box Front

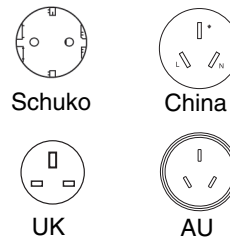


Control Box Side

SPECIFICATIONS

Item No.	Capacity	Dimensions				Voltage	Watts	Amps	Plug
		(A) Overall Width	(B) Drop-in Body Width	(C) Drop-in Max Width	(D) Cutout Diameter				
74702D	6.6L	11 7/8 (30.3)	10 3/8 (26.4)	10 7/16 (26.5)	10 5/8 (27)	230	800	3.4	Schuko
74703D									UK
74704D									China
74705D									AU
741102D	10.4	13 7/8 (35.3)	12 3/8 (31.4)	12 7/16 (31.2)	12 5/8 (32.1)	230	800	3.4	Schuko
741103D									UK
741104D									China
741105D									AU

Receptacle



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