



Outperform every day.™

Project:

Item Number:

Quantity:

## INTERNATIONAL 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 LISTING



Due to continued product improvement, please consult [www.vollrath.com](http://www.vollrath.com) for current product specifications.

### ITEMS

6.6 Liter		10.4 Liter	
7470210	Natural, Schuko	74110210	Natural, Schuko
7470240	Red, Schuko	74110240	Red, Schuko
7470310	Natural, UK	74110310	Natural, UK
7470340	Red, UK	74110340	Red, UK
7470410	Natural, China	74110410	Natural, China
7470440	Red, China	74110440	Red, China
7470510	Natural, Australia	74110510	Natural, Australia
7470540	Red, Australia	74110540	Red, Australia

### 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, stirring indicator, and a locking function that prevents untrained operators from changing settings.
- Includes cover — item 47488 for 6.6 L. or 47490 for 10.4 L., and inset — item 88184 for 6.6 L. or item 88204 for 10.4 L. Covers and insets are also sold separately.
- Requires use of included Vollrath induction-ready inset.
- 6 ft. (1.8 m) power cord with plug.

### 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).

### 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](http://www.vollrath.com)

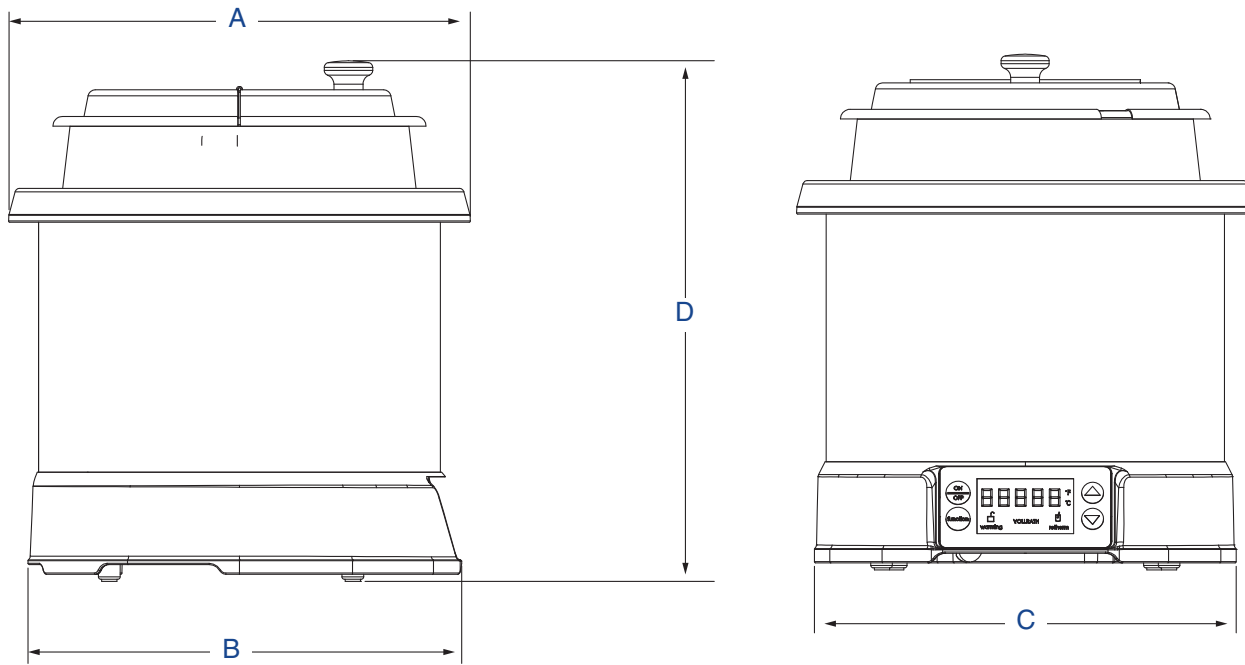
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# INTERNATIONAL MIRAGE® INDUCTION COUNTERTOP RETHERMALIZER

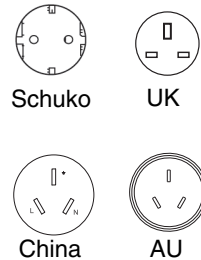
## DIMENSIONS (shown in inches (cm))



## SPECIFICATIONS

Item No.	Color	Capacity	Dimensions				Voltage	Watts	Amps	Hz	Plug
			(A) Rim	Base		(D) Height					
				(B) Depth	(C) Width						
7470210	Natural	6.6 L	11 <sup>7</sup> / <sub>8</sub> (30.3)	11 <sup>3</sup> / <sub>16</sub> (30.2)	11 (27.9)	13 <sup>1</sup> / <sub>2</sub> (34.2)	230	800	3.5	50/60	Schuko
7470240	Red										Schuko
7470310	Natural										UK
7470340	Red										UK
7470410	Natural										China
7470440	Red										China
7470510	Natural										AU
7470540	Red										AU
74110210	Natural	10.4 L	13 <sup>7</sup> / <sub>8</sub> (35.3)	13 <sup>3</sup> / <sub>16</sub> (35.2)	13 (33)	13 <sup>1</sup> / <sub>2</sub> (34.2)	230	800	3.5	50/60	Schuko
74110240	Red										Schuko
74110310	Natural										UK
74110340	Red										UK
74110410	Natural										China
74110440	Red										China
74110510	Natural										AU
74110540	Red										AU

### Receptacles



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