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Project:  
Item Number:  
Quantity:

Mirage® Induction Countertop Rethermalizer

The Vollrath Company, L.L.C.

## 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 LISTINGS



This device complies with Part 18 FCC Rules.

Cover is not NSF.

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

### 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.
- 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; 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.

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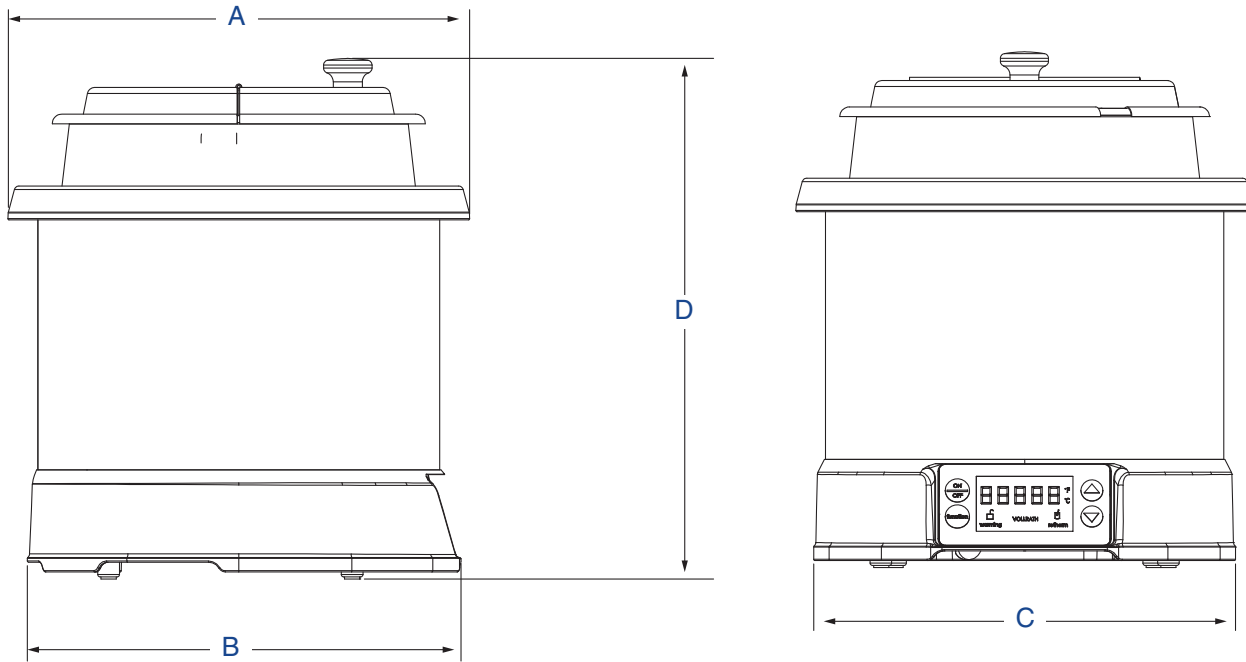
### The Vollrath Company, L.L.C.

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Countertop Warming Products: 800.354.1970  
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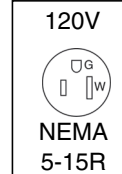
## DIMENSIONS (shown in inches (cm))



## SPECIFICATIONS

Item No.	Capacity QT (L)	Color	Dimensions				Voltage	Watts	Amps	Hz	Plug
			(A) Rim	Base		(D) Height					
				(B) Depth	(C) Width						
7470110	7	Natural	11 <sup>7</sup> / <sub>8</sub>	11 <sup>3</sup> / <sub>16</sub>	11	120	800	6.7	50/60	NEMA 5-15P	
7470140	(6.6)	Red	(30.3)	(30.2)	(27.9)						
74110110	11	Natural	13 <sup>7</sup> / <sub>8</sub>	13 <sup>3</sup> / <sub>16</sub>	13						
74110140	(10.4)	Red	(35.3)	(35.2)	(33)						

### Receptacle



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