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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



Cover is  
not NSF.



This device complies  
with Part 18 FCC Rules.

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

### 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 Stirring 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.
- ☐ 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

- ☐ 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



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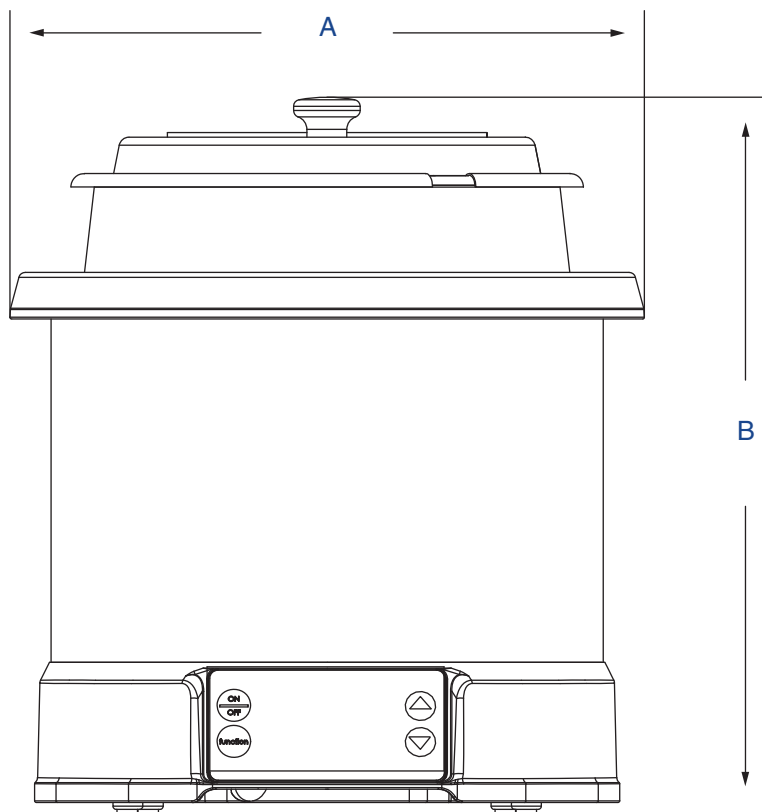
[www.vollrath.com](http://www.vollrath.com)

The Vollrath Company, L.L.C.  
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Canada Customer Service: 800.695.8560  
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Technical Services: 800.628.0832  
Technical Services Fax: 920.459.5462

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**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 <sup>7</sup> / <sub>8</sub> (30.3)	13 <sup>1</sup> / <sub>2</sub> (34.2)	6 <sup>7</sup> / <sub>8</sub> (17.6)	120V	800W	6.7A	NEMA 5-15P	14 <sup>3</sup> / <sub>4</sub> x 14 <sup>3</sup> / <sub>4</sub> v 15 (37.3 x 37.3 x 38.1)	11.4 (5.2)
7470140	11 <sup>7</sup> / <sub>8</sub> (30.3)	13 <sup>1</sup> / <sub>2</sub> (34.2)	6 <sup>7</sup> / <sub>8</sub> (17.6)	120V	800W	6.7A	NEMA 5-15P	14 <sup>3</sup> / <sub>4</sub> x 14 <sup>3</sup> / <sub>4</sub> v 15 (37.3 x 37.3 x 38.1)	11.4 (5.2)
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74110140	13 <sup>7</sup> / <sub>8</sub> (35.3)	13 <sup>1</sup> / <sub>2</sub> (34.2)	6 <sup>7</sup> / <sub>8</sub> (17.6)	120V	800W	6.7A	NEMA 5-15P	14 <sup>3</sup> / <sub>4</sub> x 14 <sup>3</sup> / <sub>4</sub> v 15 (37.3 x 37.3 x 38.1)	13.4 (6.1)

120V

NEMA  
5-15R

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