



Outperform every day.™

Project:

Item Number:

Quantity:

INTERNATIONAL MIRAGE® INDUCTION COUNTERTOP RETHERMALIZER



Mirage® Induction Countertop Rethermalizer

DESCRIPTION

Vollrath's 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.

Mirage® Induction Countertop Rethermalizers 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.

IMPORTANT

- 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.

Agency Listings



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 45601 Tlaquepaque, Jalisco Mexico
 Tel: (52) 333-133-6767
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MODELS

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.
- 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 Stir 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, 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.

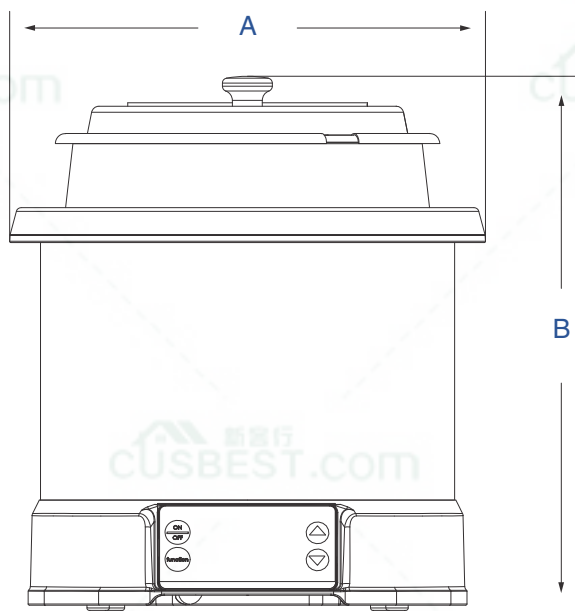
WARRANTY: All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.vollrath.com.

Approvals	Date

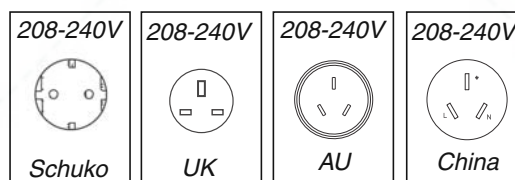
Due to continued product improvement, please consult www.vollrath.com for current product specifications.

INTERNATIONAL MIRAGE® INDUCTION COUNTERTOP RETHERMALIZER

DIMENSIONS (shown in inches (cm))



Receptacles



SPECIFICATIONS

Item	Color	Capacity	Dimensions		Well Depth IN (CM)	Voltage	Watts	Amps	Plug	Shipping Dimensions IN (CM)	Shipping Weight LB (KG)
			(A) Width	(B) Height							
7470210	Natural	6.6 L	11 $\frac{7}{8}$ (30.3)	13 $\frac{1}{2}$ (34.2)	6 $\frac{7}{8}$ (17.6)	230	800	3.5	Schuko	14 $\frac{3}{4}$ x 14 $\frac{3}{4}$ v 15 (37.3 x 37.3 x 38.1)	11.4 (5.2)
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 $\frac{7}{8}$ (35.3)	13 $\frac{1}{2}$ (34.2)	6 $\frac{7}{8}$ (17.6)	230	800	3.5	Schuko	14 $\frac{3}{4}$ x 14 $\frac{3}{4}$ v 15 (37.3 x 37.3 x 38.1)	13.4 (6.1)
74110240	Red								Schuko		
74110310	Natural								UK		
74110340	Red								UK		
74110410	Natural								China		
74110440	Red								China		
74110510	Natural								AU		
74110540	Red								AU		

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