



Outperform every day.™

Project:

Item Number:

Quantity:

INTERNATIONAL MIRAGE® INDUCTION DROP-IN RETHERMALIZERS



Mirage® Induction Drop-in 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. The cover is not NSF.

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.

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.
- Drop-in models require a minimum clearance of 3 inches (7.6 cm) on all sides and 12 inches (30.5 cm) at the bottom.

Agency Listings



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

MODELS

7 Quart		11 Quart	
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.
- 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 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 the Vollrath Equipment and Smallwares Catalog.

Approvals

Date

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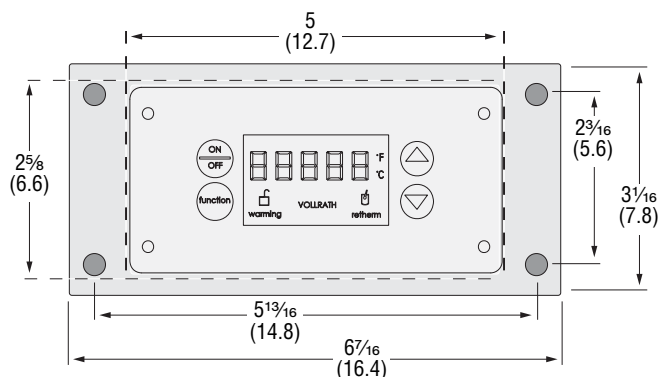
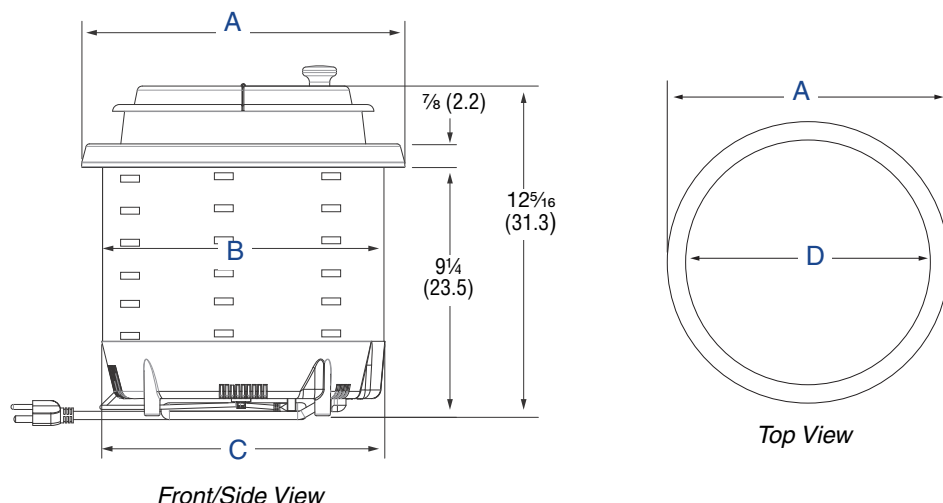
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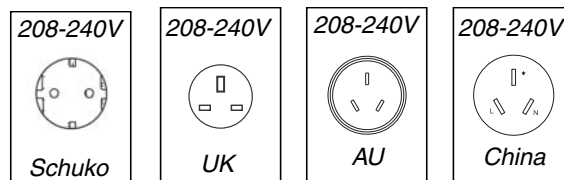
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DIMENSIONS (shown in inches (cm))



Control Box Depths:
Box: 1 1/4" (3.2 cm)
Box with USB Cord: 3" (7.6 cm)

Receptacles



SPECIFICATIONS

Item	Capacity	Dimensions					Voltage	Watts	Amps	Plug	Shipping Dimensions IN (CM)	Shipping Weight LB (KG)
		(A) Overall Width	(B) Drop-in Body Width	(C) Drop-in Max Width	Well Depth IN (CM)	(D) Cutout Diameter						
74702D	7 Qt.	11 7/8 (30.3)	10 3/8 (26.4)	10 7/16 (26.5)	6 7/8 (17.6)	10 5/8 (27)	230	800	3.4	Schuko	14 3/4 x 14 3/4 v 15 (37.3 x 37.3 x 38.1)	12.4 (5.6)
74703D										UK		
74704D										China		
74705D										AU		
741102D	11 Qt.	13 7/8 (35.3)	12 3/8 (31.4)	12 7/16 (31.2)	6 7/8 (17.6)	12 5/8 (32.1)	230	800	3.4	Schuko	14 3/4 x 14 3/4 v 15 (37.3 x 37.3 x 38.1)	12.4 (5.6)
741103D										UK		
741104D										China		
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