



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

The Vollrath Company, L.L.C.
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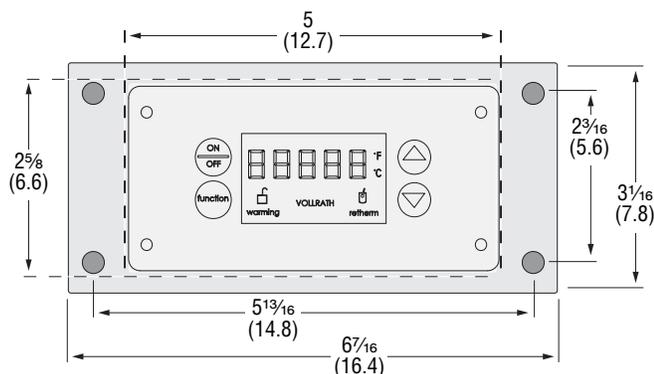
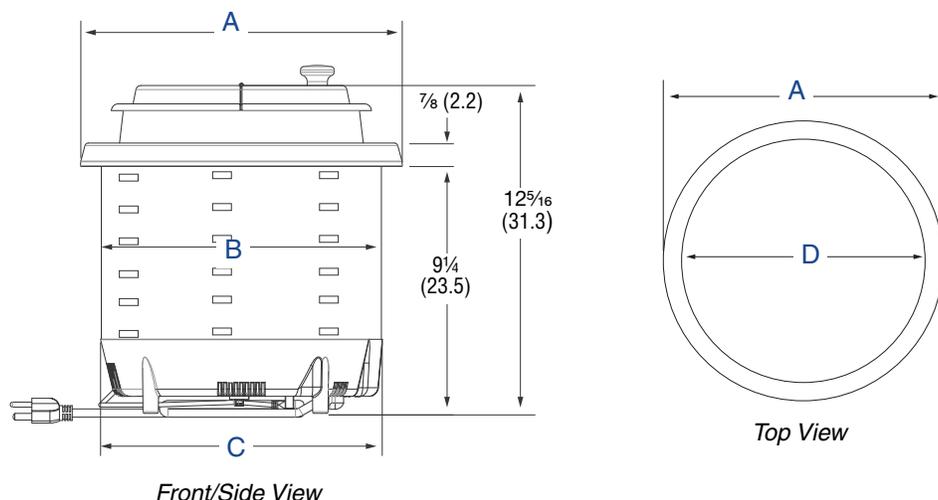
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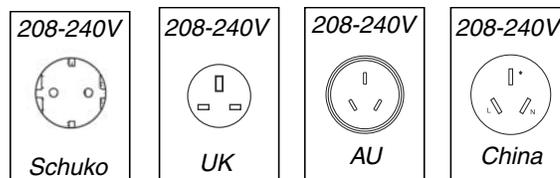
DIMENSIONS (shown in inches (cm))



Control

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		
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