

# VOLLRATH®

Project:

Item Number:

Quantity:

## MIRAGE® DROP-IN INDUCTION WARMERS & RETHERMALIZERS



741101

### DESCRIPTION

Mirage® Drop-In Induction Warmers and Rethermalizers use innovative technology to run dry (without water) to improve food quality and minimize waste, while using a fraction of the energy. They ship with an induction-ready inset and improved ergonomic cover so they are ready to use upon arrival.

### WARMER PERFORMANCE CRITERIA

Mirage® Drop-in Induction Warmers are designed to hold heated prepared foods at temperatures above the HACCP “danger zone” of 140 °F (60 °C). The performance standard is measured using the NSF mixture preheated to 165 °F (73.9 °C). The unit will hold the temperature of this product above 150 °F (65.6 °C). The temperature will be maintained best when the food product is held using pans with covers, and the food product is stirred regularly.

### RETHERMALIZER PERFORMANCE CRITERIA

Mirage® Drop-In Induction 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.

### AGENCY LISTINGS



Cover is not NSF.

This device complies with Part 18 FCC Rules

### WARRANTY

All models shown come with a Vollrath® standard warranty against defects in materials and workmanship. For full warranty details, please refer to [vollrathfoodservice.com](http://vollrathfoodservice.com).

**NOTICE: Use only Vollrath induction-ready insets; failure to do so voids the warranty.**

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

### ITEMS

Item	Description (Products for US and Canada)	
74701DW	7-qt., Warmer	Includes 1 Inset and 1 Lid
74701D	7-qt., Rethermalizer	
741101DW	11-qt., Warmer	
741101D	11 -qt., Rethermalizer	
Accessories	Description	
47493	7-qt. Cover	
47494	11-qt. Cover	
88184	7 qt. Inset	
88204	11 qt. Inset	
88184NS*	7¼ qt. Nonstick Induction Inset	
88204NS*	11 qt. Nonstick Induction Inset	
*Nonstick insets are made to order; call Vollrath for minimums and lead time.		

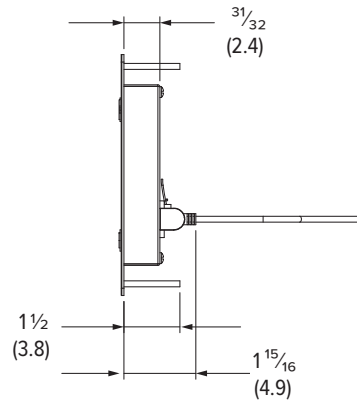
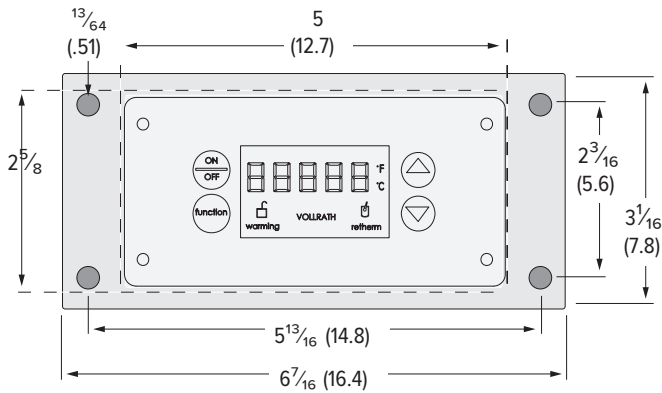
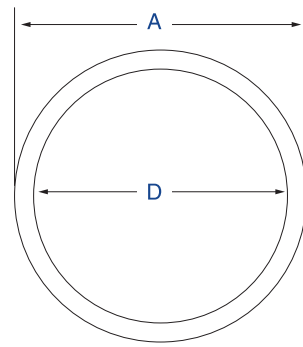
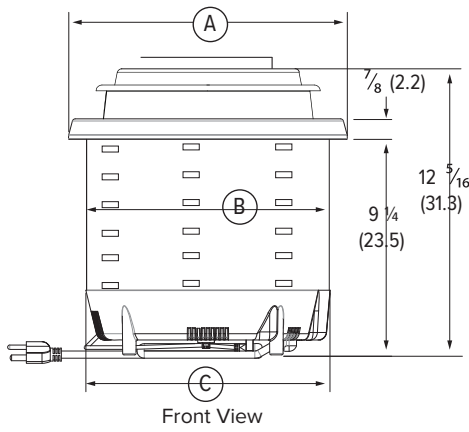
### FEATURES & BENEFITS

- 3D induction coil heats food evenly and efficiently.
- Units operate without water, eliminating well refilling.
- Sensors in three locations activate the Stir Light.
- Stir Light reminds user to mix to reduce burning and waste.
- Advanced controls have highly-visibility LEDs.
- Temperature setting includes °F and °C.
- 800W units have a rethermalizer mode.
- Four presets for soups and mac and cheese simplify use.
- Locking function prevents unauthorized setting changes.
- Temperature limit of 190 °F decreases burning and waste.
- New easy-to-grip cover handles enhance user experience.
- Included cover and inset provide what is needed for use.
- Additional covers and insets for pre-filling are sold separately.
- Meets NSF4 Performance Requirements for rethermalization and hot-food-holding equipment.
- Bottom-exit 6' (1.8 m) power and 58" (1.5 m) control cords—as well as included hardware, simplify installation.

### CLEARANCE & REQUIREMENTS

- Use only Vollrath induction-ready insets; failure to do so could cause damage and void the warranty.
- All models require unrestricted air intake and exhaust for proper operation.
- Ensure unit is level to avoid damage during operation.
- Ambient temperatures must be at or below 110 °F (43 °C) and are measured while all kitchen appliances are in operation.
- No side clearance is required.
- Minimum clearance of 4" (10.2 cm) is required at the rear and 1" (2.5 cm) at the bottom.
- To avoid damage, plug the unit into a properly grounded electrical supply that matches the nameplate rating.

**DIMENSIONS** shown in inches (cm)



**SPECIFICATIONS**

Item	Description qt. (L)	Volts	Watts	Amps	Hz	Dimensions				Shipping Weight & Dimensions (Including Pallet)			Plug (Included) & Receptacle	
						Overall Width (A)	Drop-In Body Width (B)	Width (C)	Height (D)	Weight lb (kg)	W	H		D
74701DW	7 (6.6) Warmer	120	250	2.1	50/60	11 <sup>7</sup> / <sub>8</sub> (30.3)	10 <sup>3</sup> / <sub>8</sub> (26.4)	11 (27.9)	13 <sup>1</sup> / <sub>2</sub> (34.2)	12.2 (5.6)	14 <sup>3</sup> / <sub>4</sub> (37.5)	15 <sup>1</sup> / <sub>4</sub> (38.7)	14 <sup>3</sup> / <sub>4</sub> (37.5)	5-15P (plug)  5-15R (receptacle) 
74701D	7 (6.6), Rethermalizer		800	6.7										
741101DW	11 (10.4), Warmer		250	2.1		13 <sup>7</sup> / <sub>8</sub> (35.3)	12 <sup>7</sup> / <sub>16</sub> (35.2)	13 <sup>3</sup> / <sub>16</sub>	14.1 (6.4)					
741101D	11 (10.4), Rethermalizer		800	6.7										



The Vollrath Company, L.L.C.  
 1236 North 18th Street  
 Sheboygan, WI 53081-3201 U.S.A.  
 Main Tel: 800.624.2051 or 920.457.4851  
 Main Fax: 800.752.5620 or 920.459.6573  
 Customer Service: 800.628.0830  
 Canada Customer Service: 800.695.8560

Technical Services  
 techservicereps@vollrathco.com  
 Induction Products: 800.825.6036  
 Countertop Warming Products: 800.354.1970  
 All Other Products: 800.628.0832