

VOLLRATH®

Project:

Item Number:

Quantity:

INTERNATIONAL MIRAGE® DROP-IN INDUCTION RETHERMALIZERS



741102D

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.

RETHEMALIZER 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 LISTING



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.

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

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

ITEMS

Item	Description (Products for US and Canada)	
74702D	6.6-Liter Schuko	Includes 1 Inset and 1 Lid
74703D	6.6-Liter UK	
74704D	6.6-Liter China	
74705D	6.6-Liter Australia	
741102D	10.4-Liter Schuko	
741103D	10.4-Liter UK	
741104D	10.4-Liter China	
741105D	10.4-Liter Australia	
Accessories	Description	
47491	Decorative Stainless Steel Ring for 6.6 Liter	
47492	Decorative Stainless Steel Ring for 10.4 Liter	
47493	6.6-Liter Cover	
47494	10.4-Liter Cover	
88184	6.6-Liter Inset	
88204	10.4-Liter Inset	
88184NS*	6.6-Liter Nonstick Induction Inset	
88204NS*	10.4-Liter Nonstick Induction Inset	
*Nonstick insets are made to order; call Vollrath for minimums and lead time.		

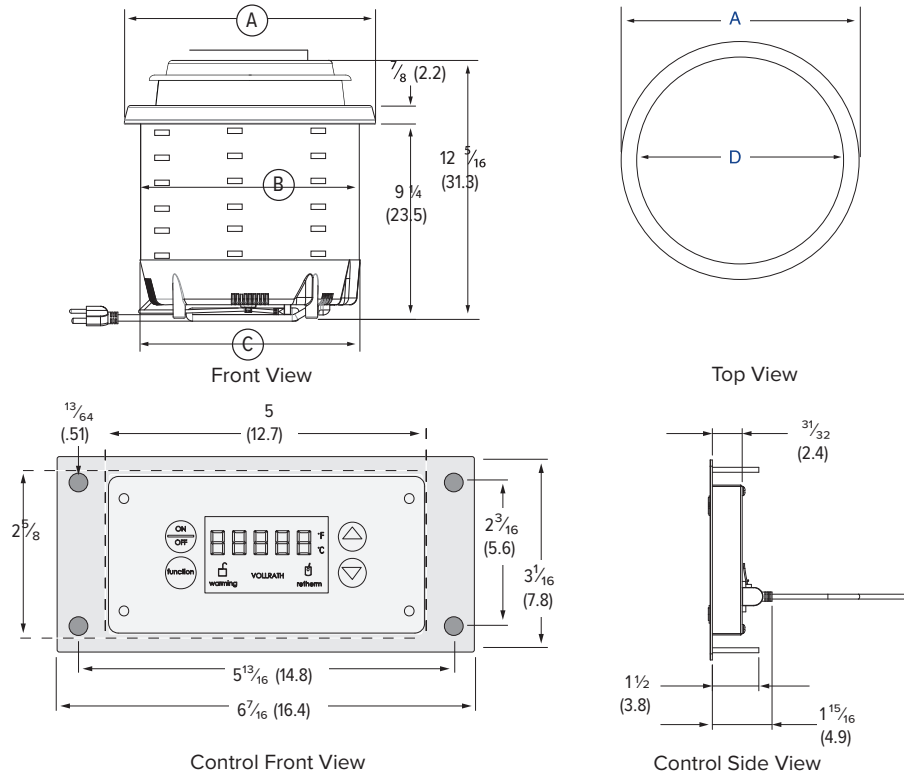
FEATURES & BENEFITS

- 3D induction coil heats food evenly and efficiently.
- Holding temperature consumes less than 180 Watts.
- 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.
- 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.
- 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.
- All models require unrestricted air intake and exhaust.
- 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	Capacity in Liters	Volts	Watts	Amps	Hz	Dimensions				Shipping Weight & Dimensions (Including Pallet)				Plug (Included) & Receptacle
						Overall Width (A)	Drop-In Body Width (B)	Drop-In Max Width (C)	Cutout Diameter (D)	Weight lb (kg)	W	H	D	
74702D	6.6	230	800	3.4	50/60	11 7/8 (30.3)	10 3/8 (26.4)	10 7/16 (26.5)	10 5/8 (27.0)	13.2 (6.0)	12 (30.5)	12 1/2 (31.75)	12 (30.5)	Schuko
74703D														UK
74704D														China
74705D														AU
741102D	10.4	230	800	3.4	50/60	13 7/8 (35.3)	12 3/8 (31.4)	12 7/16 (31.2)	12 5/8 (32.1)	16.5 (7.5)	14 3/4 (37.5)	15 1/2 (39.4)	14 3/4 (37.5)	Schuko See Above
741103D														UK See Above
741104D														China See Above
741105D														AU See Above



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