



VOLLRATH

MIRAGE[®] DROP-IN INDUCTION RETHERMALIZERS

Engineered to Empower

With a drop-in design that blends effortlessly into your serving system,
induction rethermalizers heat food without the need for water.



Mirage® Drop-In Induction Rethermalizers

Trust Vollrath Mirage drop-in induction rethermalizers to safely heat and hold prepared foods with streamlined style, precision, and energy efficiency. Combining high-quality construction with cutting-edge technology, these rethermalizers feature sensors, indicator lights, and multiple temperature presets to ensure an exceptional user experience and eliminate guesswork. The contemporary lid design enables quick, convenient serving and neatly directs condensation back to the inset to maintain food quality. Drop in Vollrath Mirage and enjoy hassle-free heat.



ITEM #	DESCRIPTION	DIMENSIONS (W X H): IN (CM)	DROP-IN MAX WIDTH: IN (CM)	WELL DEPTH: IN (CM)	VOLTAGE: AC	WATTS	AMPS	PLUG
74401D	NEW 4 qt induction rethermalizer	11.2 x 11.7 (28.4 x 29.7)	9.8 (25)	9.6 (24.4)	120	400	3.3	5-15P
74701D	7 qt induction rethermalizer	11 ⁷ / ₈ x 13 ¹ / ₂ (30.3 x 34.2)	10 ⁷ / ₁₆ (26.5)	6 ⁷ / ₈ (17.6)	120	800	6.7	5-15P
741101D	11 qt induction rethermalizer	13 ⁷ / ₈ x 13 ¹ / ₂ (35.3 x 34.2)	12 ⁷ / ₁₆ (31.2)	6 ⁷ / ₈ (17.6)	120	800	6.7	5-15P

 For 7 qt international models with 220-240V, change the fifth digit to "2" for Schuko, "3" for UK, "4" for China or "5" for Australia (i.e., Schuko 7470110 to 7470210)
For 11 qt international models with 220-240V, change the sixth digit to "2" for Schuko, "3" for UK, "4" for China or "5" for Australia (i.e., Schuko 74110110 to 74110210)

Features & Benefits

Inset and lid included

Waterless operation
eliminates well refilling

3D induction coils heat
evenly, with temperature
sensors in 3 locations

Cuts food waste
and saves money by
maintaining precise
holding temperatures



What's New With the 4-Quart



COMPACT DESIGN

Perfect for sauces, soups and
more in smaller quantities



400-WATT 3D INDUCTION COIL

Heats evenly and efficiently
without water



8 PRESET OPTIONS

Simplify use by removing
the guesswork



VARIETY OF MODELS

Choose from countertop or drop-in
rethermalizers, or drop-in warmer



Countertop Models Available

With a countertop design for easy use anywhere, these compact rethermalizers maximize food quality and minimize waste.



Pair With Induction-Ready Insets

Our Induction-ready stainless steel insets are durable, easy to clean, and perfect for heating and holding everything from soups to sauces.

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