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ENGLISH

Operator's Manual

MIRAGE® INDUCTION RETHERMALIZER



Item	Description	Voltage	Watts	Amps	Plug
7470110	7 Qt. Induction Rethermalizer, Natural	120V	800W	6.7	5-15P
7470140	7 Qt. Induction Rethermalizer, Red	120V	800W	6.7	5-15P
74110110	11 Qt. Induction Rethermalizer, Natural	120V	800W	6.7	5-15P
74110140	11 Qt. Induction Rethermalizer, Red	120V	800W	6.7	5-15P

Thank you for purchasing this Vollrath Equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

REGISTER YOUR PRODUCT ON-LINE AT WWW.VOLLRATH.COM

SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. This manual contains safety precautions which are explained below. Please read carefully.

WARNING

Warning is used to indicate the presence of a hazard that *can* cause severe personal injury, death, or substantial property damage if the warning is ignored.

CAUTION

Caution is used to indicate the presence of a hazard that *will* or *can* cause *minor* personal injury or property damage if the caution is ignored.

NOTE

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.

For Your Safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

To reduce risk of injury or damage to the unit:

- Plug only into grounded electrical outlets matching the nameplate rated voltage. Each induction unit should have a separate circuit.
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- As a precaution, persons using a pacemaker should stand back 12" (30 cm) from an operating unit. Studies have shown that the induction element will not disrupt a pacemaker.
- Keep all credit cards, driver licences and other items with a magnetic strip away from an operating unit. The unit's magnetic field will damage the information on these strips.
- Do not put water in the warmer/rethermalizer. It is intended to run dry. Water will damage the unit and void the warranty.
- Use only Vollrath induction-ready insets with this unit. Failure to use Vollrath Induction-ready insets may damage unit and void the warranty.
- Unit should only be used in a flat, level position.
- Unplug unit and let it cool before cleaning or moving.
- Do not spray controls or outside of unit with liquids or cleaning agents.
- Unplug when not in use.
- Keep unit and power cord away from open flames, electric burners or excessive heat.
- Do not operate unattended.
- Closely supervise units operating in public areas and/or around children.
- Do not operate if unit has been damaged or is malfunctioning in any way.

FUNCTION AND PURPOSE

This equipment is intended to rethermalize containers of refrigerated, previously cooked food and hold containers of hot food at safe serving temperatures. Use only Vollrath induction-ready insets (item 88184 or 88204). Failure to use Vollrath Induction-ready insets may damage unit and void the warranty. This equipment is not intended or designed to cook raw food product. Before using this equipment it must be cleaned and dried thoroughly. This equipment is not intended for household, industrial or laboratory use.

INSTALLATION

This unit is to be used on a flat, solid, and level surface.

NOTE:

This unit is not designed to be inclosed or built into any area. Sufficient airflow must be allowed around the unit. Blocking the airflow could cause the unit to overheat.

1. Place the induction on a flat, solid, and stable surface.
2. Plug the power cord into a grounded electrical outlet with the matching nameplate rated voltage.

NOTE:

Using a voltage other than the nameplate rated voltage will cause damage to the unit. Incorrect voltage, modification to the power cord or electrical components can damage unit and will void the warranty.

OPERATION

	WARNING
	<p>Electrical Shock Hazard. Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.</p>

NOTE:

Do not pre-heat empty insets. Because of the speed and efficiency of the induction range, insets can very quickly overheat and be damaged.

	WARNING
	<p>Burn Hazard. Do not touch cookware, heating surface, food, or liquid while heating.</p> <p>Hot food and liquids can burn skin. Induction heating surfaces heat very rapidly. Use caution when adding pre-heated oil, liquid or other food already in the cookware.</p>

NOTE:

Do not put water in the warmer/rethermalizer. It is intended to run dry. Water will damage the unit and void the warranty.

NOTE:

Removal of induction-ready inset will cause the display to blink. Reinserting the induction-ready inset will cause the display to remain constant.

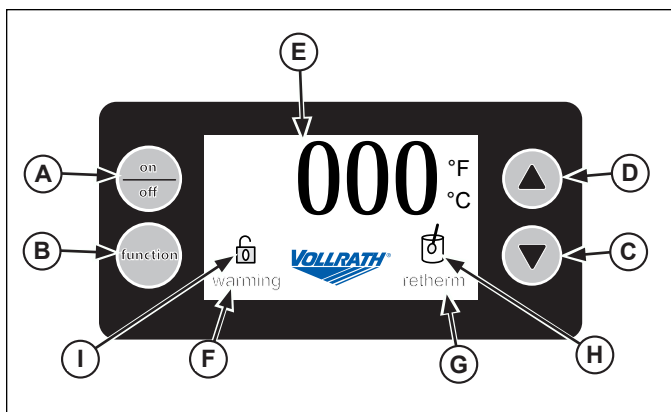


Figure 1. Control Panel

- (A)** ON/OFF button. Press to turn unit on. The display will illuminate when switched on.
- (B)** FUNCTION button. Used to change the function or mode of operation.
- (C)** ARROW DOWN button. Used to lower the temperature setting.
- (D)** ARROW UP button. Used to raise the temperature setting.
- (E)** DISPLAY panel. This displays the preset program, temperature, or an error code, depending upon the mode selected.
- (F)** WARMING light. Illuminates unit is operating in the warming mode. Blinks while the food product heats to temperature.
- (G)** RETHERM light. Illuminates unit is operating in the rethermalizing mode. Blinks while the food product heats to temperature.
- (H)** STIR light. Flashes when the food product should be stirred.
- (I)** LOCK light. Illuminates when the lock function is in operation.

NSF Rethermalization

1. Press the ON/OFF button (A) to turn on the unit. See Figure 1.
2. Press the function button (B) to select the Retherm (Rethermalize), mode. The retherm light (G) blinks until the food product heats to temperature.
3. Place a container of cooked chilled food product to be rethermalized into equipment.
4. During the rethermalization process, monitor the food temperature closely for food safety.

This equipment is designed to comply with NSF4 standard rethermalization. (Raise chilled food product 33-40 °F (0.5-4.4 °C) to 165 °F (74 °C) within 120 minutes.)

5. After the rethermalizing cycle has completed the unit will switch to a hot food holding cycle. See food safety precautionary note. Check the food temperature often. Do not add cold food to rethermalized food of hot food.

FOOD Safety Precautionary Note:
Monitor food temperature closely for food safety. The United States Public Health Service recommends that hot food be held at a minimum of 140 °F (60 °C) to help prevent bacteria growth.

NSF Hot Food Holding

1. Press the ON/OFF button (A) to turn on the unit. See Figure 1.
2. Press the function button (B) to choose °F to °C temperature on the display (E).
3. Place a container of pre-heated food product above 155 °F (68 °C) to be held into equipment.
4. Press the arrow up (D) or arrow down (C) to select the temperature value program above 155 °F (68 °C). The warming light (F) blinks until the food product heats to temperature.
5. During the hot food holding process, monitor the food temperature closely for food safety.

This equipment is designed to comply with NSF4 standard for hot food holding. 155 °F (68 °C) starting food temperature. Food temperature to be maintained above 150 °F (65 °C) for a duration of 120 minutes.

Using a Preset Program

1. Press the ON/OFF button (A) to turn on the unit. See Figure 1.
2. Press the function button (B) to select the preset program mode. Program choices are: Warming, Retherm (Rethermalize), or food types: Soup, C Soup (Cream Soup), Chili, and Mac (Mac and Cheese). The programs operate a predetermined temperature. Or, in the case of the Warming program it can be set to a specific temperature by the operator.

Food Safety Precautionary Note:

Monitor food temperature closely for food safety. The United States Public Health Service recommends that hot food be held at a minimum of 140 °F (60 °C) to help prevent bacteria growth.

Manually setting the warming temperature

1. Press the ON/OFF button (A) to turn on the unit. See Figure 1.
2. Press the function button (B) to choose °F to °C temperature on the display (E).
3. Press the arrow up (D) or arrow down (C) to select the temperature value program. The warming light (F) blinks until the food product heats to temperature.
4. While in the warming mode press the arrow up (D) or arrow down (C) to select temperature you desire. The warming cycle will reach and maintain that temperature until the temperature is reset again.

Changing the temperature from °F to °C or °C to °F

1. Press the ON/OFF button (A) to turn on the unit. See Figure 1.
2. Press the function button (B) to change from °F to °C.

Locking and Unlocking the unit

1. Press the ON/OFF button (A) to turn on the unit. See Figure 1.
2. Select the preset program or warming temperature desired.
3. To lock the unit: At the same time press and hold the function button (B) and the arrow down button (C) until the lock light (I) appears. The control can not be changed until the unit is unlocked.
4. To unlock the unit: At the same time press and hold the function button (B) and the arrow down button (C) until the lock light (I) disappears. Or, turn the unit off and on again. The control can now be changed.

CLEANING

To maintain the appearance and increase the service life, clean your induction range daily.

	WARNING
	Burn Hazard. Do not touch cookware, heating surface, food, or liquid while heating.
Hot food and liquids can burn skin. Induction heating surfaces heat very rapidly. Allow the heating surface to cool before handling.	

	WARNING
	Electrical Shock Hazard. Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.	

1. Unplug the unit and let it completely cool.
2. Wipe the unit exterior with a clean damp cloth.

NOTE:

Do not put water in the warmer/rethermalizer. It is intended to run dry. Water will damage the unit and void the warranty.

3. Wipe the inside of the unit with a clean damp cloth.
4. Do not use abrasive materials, scratching cleansers or scouring pad to clean the unit. These can damage the finish.
5. Thoroughly wipe off any mild soap or chemical cleaners. Residue could corrode the surface of the unit.

TROUBLESHOOTING

Problem	It might be caused by	Course of Action
The unit is on, but not heating.	The inset may be too small or may not be induction-ready.	Make sure the inset is induction ready. See the FUNCTION and PURPOSE of this manual.
The digital display lights are flashing.	No induction-ready inset in unit.	Place induction-ready inset in the unit.
The unit suddenly stopped working.	The unit may be too close to an external heat source or the air intake may be restricted.	Relocate the unit away from any external heat source. Clear any obstructions to the air intake.
	The overheat-protection feature may have activated.	Remove inset. Let cooking surface cool.
Flashing Message (F code)	It might be caused by	Course of Action
Add Pan (Add Pan)	No inset has been detected on the induction rethermalizer.	Place induction-ready inset in the heating area..
Bad Pan (Bad Pan - F9)	The inset may be too small or is not a Vollrath induction-ready inset.	Turn the unit "OFF" and "ON". Use a Vollrath induction-ready inset. See the FUNCTION and PURPOSE of this manual.
TOO HOT (Too Hot - F2)	The overheat-protection feature may have activated.	Remove inset. Let cooking surface cool. Clear any obstructions to the air intake.
BAD FLO (Bad Flow - F8)	The unit may be too close to an external heat source or the air intake may be restricted.	Relocate the unit away from any external heat source. Clear any obstructions to the air intake.
HT SNC (Heat Sync - F4)	The overheat-protection feature may have activated.	Remove inset. Let cooking surface cool. Clear any obstructions to the air intake.
HT TH (Heat Therm - F5)	The overheat-protection feature may have activated.	Remove inset. Let cooking surface cool. Clear any obstructions to the air intake.
HOT	No defect. This is part of normal operation.	Indicates the heating area is hot after a heating cycle has completed. Allow time for the heating area to cool (about 5-10 minutes) before cleaning.

SERVICE AND REPAIR

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the induction range or replace a damaged power cord yourself. Do not send units directly to the Vollrath Company. Please contact the qualified professional repair service listed below.

VOLLRATH Induction Repair Service • 1-800-825-6036 (USA) • Email: techservicereps@vollrathco.com

When contacting the Authorized Professional Service Center, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH Co. L.L.C.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants each of its products listed below against defects in materials and workmanship for the applicable period provided below. All other products manufactured or distributed by The Vollrath Company LLC are warranted against defects in materials and workmanship for a period of one year. In all cases, the warranty runs from the date of the end user's original purchase found on the receipt.

- Induction Warmers and Rethermalizers – The warranty period is (1) year.

For complete warranty information, product registration and new product announcement, visit www.vollrath.com.



www.vollrath.com

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