

Thank You Vollrath



Mirage® Induction Rethermalizers 11 Qt.

Induction heating means no water required, faster retherm times and better temperature control

Sensors monitor the temperature at three points on the inset to activate the Stir Indicator LED which notifies the operator to stir the food to maintain temperature and quality

Sensors reduce food waste and make clean-up easier by preventing food from burning in near-empty insets

Digital controls set temperatures in °F and °C, or use presets for SOUP, CSOUP, CHILI, MAC and CHEESE

Includes Vollrath induction ready insets and inset cover. Requires use of Vollrath induction ready inset - failure to use these insets may damage the unit and I will void the warranty

Includes programmed retherm mode

Unique stirring indicator monitors soup vessel temperature differentials and reminds the operators when to stir

Design patent D695056. Other patents pending

Restaurant Best Soup Prize