



**Project:**  
**Item Number:**  
**Quantity:**

**MIRAGE® STANDARD DROP-IN INDUCTION WARMERS**



High-efficiency, standard, single element drop-in induction warmer with push button controls.

**DESCRIPTION**

The high-efficiency, standard drop-in induction warmers are designed for use in buffet stations with induction-ready chafers and serving pieces.

The ceramic top is easily cleaned with a mild cleaner.

The induction warmer is equipped with a variety of safety features including:

- Over-heat protection
- Small-article detection
- Pan auto-detection function
- Empty-pan shut-off

**ITEMS**

- 5950145 450W Drop-in Induction Warmer (US/Canada)
- 5950170 700W Drop-in Induction Warmer (US/Canada)
- 59995 650W Drop-in Induction Warmer (US/Canada)

**FEATURES**

- G4 engine for long life
- 5 power levels
- Variable-speed knob for fast adjustment
- 180 minute timer
- 90% efficiency rating
- Control box displays HOT when drop-in is turned off if the top is still hot
- Digital display is easy to clean and read
- Drop-in has 6-ft. (183 cm) cord with plug
- Control box cable is 59 inches (1.5 meters)

**NOTICE: This appliance is intended for use with induction-ready cookware.**

**WARRANTY**

One year parts and labor. See vollrathfoodservice.com for full warranty details.

**CLEARANCE AND ENVIRONMENT REQUIREMENTS**

All models require unrestricted intake and exhaust air ventilation for proper operation of the controls. The maximum intake temperature must not exceed 100°F (43°C). Temperatures are measured in ambient air while all appliances in the kitchen are in operation.

**Minimum Clearances:**

- Sides: 2 inches (5.1 cm)
- Below: 12 inches (30.5 cm)

**Agency Listings**



This device complies with Part 18 FCC Rules.

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

Approvals	Date



[www.vollrathfoodservice.com](http://www.vollrathfoodservice.com)

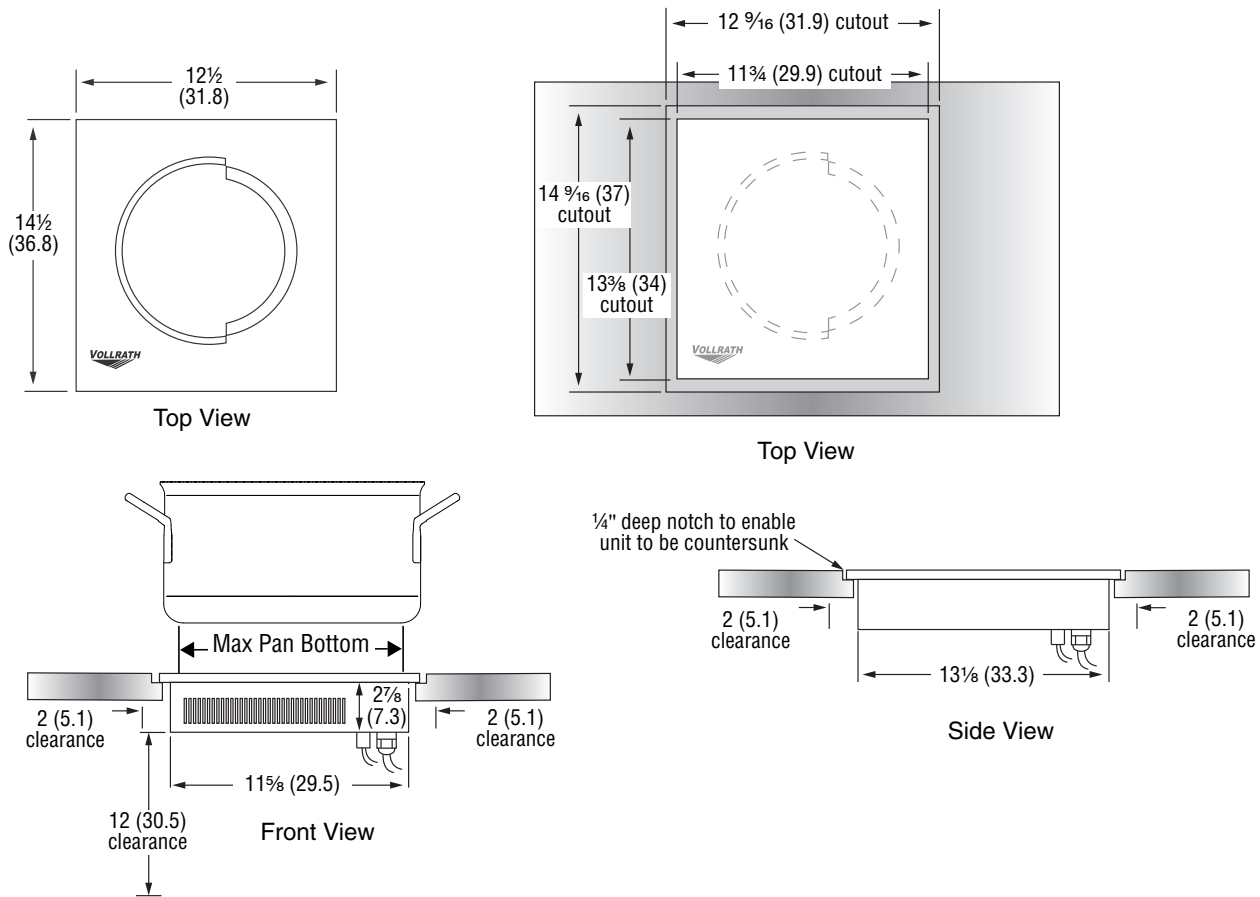
**The Vollrath Company, L.L.C.**

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 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

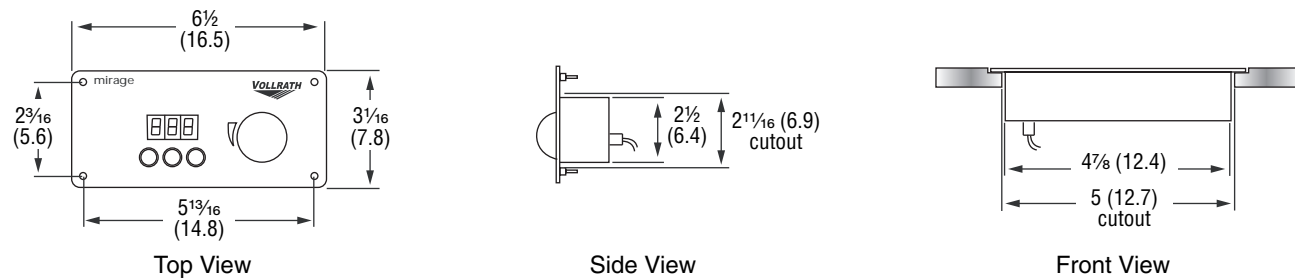
Technical Services  
[techservicereps@vollrathco.com](mailto:techservicereps@vollrathco.com)  
 Induction Products: 800.825.6036  
 Countertop Warming Products: 800.354.1970  
 All Other Products: 800.628.0832

# MIRAGE® STANDARD DROP-IN INDUCTION WARMERS

## DIMENSIONS (Shown in inches (cm))



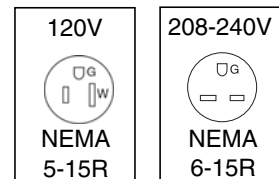
## Control Box



## SPECIFICATIONS

Item No.	Max Pan Diameter* IN (CM)	Volts	Watts	Amps	Phase	Hz	Plug	Weight
5950145	12 (30.5)	120	450	3.8	Single	50/60	NEMA 5-15P	12 lbs (5.4 kg)
5950170			700	5.8				
59995		208-240	650	2.71			NEMA 6-15P	

## Receptacles



\* Maximum pan diameter is provided as a guideline for achieving maximum performance. Cookware with a larger base diameter can be used, however only the area of the cookware above the induction coil will heat. The more cookware extends past the coil, the more the overall performance will be reduced. Other factors impact performance including pan construction, material, the density and volume of the food in the pan, ambient temperature and food temperature. Cookware with inferior construction or material may not perform well.



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