

Project:

Item Number:

Quantity:

# MIRAGE<sup>®</sup> CADET COUNTERTOP INDUCTION RANGE



#### **DESCRIPTION**

The portable countertop induction range is designed for light-duty front-of-the-house cooking such as omelette and pasta stations; and as a heat source for front-of-the-house serving applications. The ranges plug into standard, dedicated 15A outlets which are readily available in most restaurants and kitchens.

The induction ranges are equipped with a variety of safety features including:

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

## **AGENCY LISTINGS**

#### **59300**



This device complies with Part 18 FCC Rules.

59310



This device complies with Part 18 FCC Rules.

ITEMS

ltem No.	Description
59300	Countertop Induction Range, 1800 Watt
	Countertop Induction Range, 1440 Watt (Recommended for Canada)

#### **FEATURES**

- Power and temperature control
- 1-20 power levels
- °F and °C temperature from 100°- 400° F or 40°- 210° C
  - Easy to read digital readout for power level
- 1-180 minute timer
- 75% efficiency rating
- Pushbutton controls
  - 18-gauge stainless steel top case with a ceramic top.
- The bottom case assembly is durable molded plastic.
- Top displays HOT when unit is turned off, if the cooking surface is still hot
- 6-ft. (183 cm) cord with plug

### WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

- This appliance is intended for use with induction-ready cookware
- Intended for cookware with a flat base with a minimum diameter of 43/4" (12.1 cm).
- Not recommended for use with Vollrath pans N3817, 3150, 47755 and 69607.
- Not intended to be used with aluminum pans with a metal disk on the bottom.

**Approvals** 

Date

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

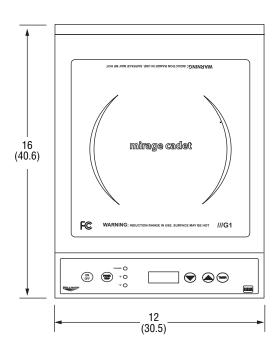


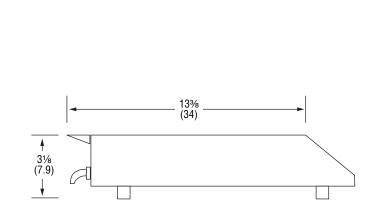
## The Vollrath Company, L.L.C.

1236 North 18th Street 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 Induction Products: 800.825.6036 Countertop Warming Products: 800.354.1970 All Other Products: 800.628.0832 The Vollrath Company, L.L.C.

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DIMENSIONS (Shown in inches (cm))





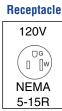
### **CLEARANCE REQUIREMENTS**

- Indoor use only.
- Minimum required clearance is 4 inches (10.2 cm) at the rear and 1 inch (2.5 cm) at the bottom.
- All models require unrestricted intake and exhaust air ventilation for proper operation of the controls.
- The maximum intake temperature must not exceed 110°F (43°C). Temperatures are measured in ambient air while all appliances in the kitchen are in operation.
- This equipment requires a dedicated circuit.

### **SPECIFICATIONS**

ltem No.	Max Pan Diameter* In (cm)	Watts	Volts	Hz	Amps	Plug	Weight Lb (Kg)	-
59300	10¼	1800	100	60	15	NEMA	10	Rece
59310	(26)	1440	120	60	12	5-15P	(4.5)	12

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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