

# VOLLRATH®

## 4-QUART COUNTERTOP INDUCTION RETHERMALIZERS



7440110



7440140

### DESCRIPTION

4-quart Countertop Induction Rethermalizers use innovative technology to run dry (without water) to improve food quality and minimize waste, while using a fraction of the energy. They ship with an induction-ready inset and improved ergonomic cover so they are ready to use upon arrival. This smaller version of our 7 & 11 qt round induction units gives you an option to expand your product offering with sauces, soups, and other items available in smaller quantities.

### PERFORMANCE CRITERIA

Vollrath® Countertop Induction Rethermalizers are designed to take a container of cooked food from a chilled state (below 40.0 °F [4.4 °C]) through the HACCP “danger zone” of 165 °F [73.9 °C] in less than 90 minutes. The performance standard is measured using the NSF mixture chilled to 35 °F (1.7 °C). The electric unit will raise the temperature of this product above 165 °F (73.9 °C) in less than 90 minutes. The temperature will be maintained above 150 °F (65.6 °C) when the food product and pan or inset are used with a standard pan or inset cover, and the food product is stirred regularly.

### AGENCY LISTINGS



This device  
complies with  
Part 18 FCC  
Rules

### WARRANTY

All models shown come with a Vollrath® standard warranty against defects in materials and workmanship. For warranty period, exclusions, and details, visit [vollrathfoodservice.com/vollrath-resources/warranty-info/warranty-policy](http://vollrathfoodservice.com/vollrath-resources/warranty-info/warranty-policy).

**NOTICE: Use only Vollrath induction-ready insets; failure to do so voids the warranty.**

### ITEMS

Item	Description (Products for US and Canada)	
7440110	4-qt, Silver	1 Inset & 1 Cover included
7440140	4-qt, Red	
Accessories	Description	
7440140-DT	Drip Tray	
60178	4-qt. Cover	
88164	4-qt. Inset	
88164NS*	4-qt. Nonstick Induction Inset	

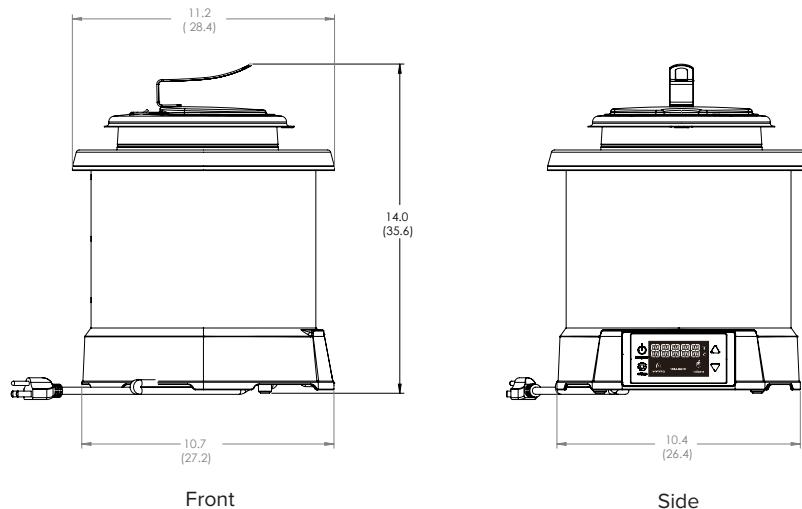
\*Nonstick insets are made to order; call Vollrath for minimums and lead time.

### FEATURES & BENEFITS

- 400W 3D induction coil heats food evenly and efficiently.
- Units operate without water, eliminating well refilling.
- Stir Light reminds user to mix to reduce burning and waste.
- Sensors in three locations activate the Stir Light.
- Advanced controls have highly-visibility LEDs.
- Temperature setting includes °F and °C.
- Eight presets for chocolate, cheese, soups, etc., simplify use.
- Locking function prevents unauthorized setting changes.
- Temperature limit of 190 °F decreases burning and waste.
- New easy-to-grip cover handles enhance user experience.
- Additional covers and insets for pre-filling are sold separately.
- Meets NSF4 Performance Requirements for rethermalization and hot-food-holding equipment.
- Inset is designed to work with Server Pump #83200.
- 6' cord allows for placement options.

### CLEARANCE & REQUIREMENTS

- Install unit adjacent to non-combustibles in a flat location.
- Use only Vollrath induction-ready insets; failure to do so could cause damage and void the warranty.
- All models require unrestricted air intake and exhaust for proper operation.
- Ensure unit is level to avoid damage during operation.
- Ambient temperatures must be at or below 110 °F (43 °C) at intake and are measured while all kitchen appliances are in operation.
- Minimum clearance of 2.0" (5.1 cm) is required at the rear.
- To avoid damage, plug the unit into a properly grounded electrical supply that matches the nameplate rating.

**DIMENSIONS** shown in inches (cm)**SPECIFICATIONS**

Item	Description qt. (L)	Volts	Watts	Amps	Hz	Dimensions				Shipping Weight & Dimensions (Including Pallet)				Plug (Included) & Receptacle
						Rim Depth	Base Depth	Width	Height	Weight lb (kg)	W	H	D	
7440110	4 (3.8) Natural	120	400	3.3	50/60	11.2 (28.4)	10.7 (27.2)	10.4 (26.4)	14.0 (35.6)	9.5 (4.3)	13.8 (35.1)	15.8 (40.1)	13.8 (35.1)	5-15P (plug) 5-15R (receptacle)
7440140	4 (3.8) Red													

**VOLLRATH®**

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