

 **TriMark®**
Foodservice Equipment, Supplies and Design



VOLLRATH®

INDUCTION

Kitchen Performance at Its Best

FALL 2018



 PAIR WITH MIRAGE® INDUCTION CHAFERS OR MIRAMAR® COOKWARE FOR A DYNAMIC DISPLAY



Mirage® Induction Buffet Warmers

- Maximize your menu offerings without maxing out your electrical capacity
- Connect up to 3 warmers with the included interconnect cords
- Touch controls with 4 power settings
- Tempered ceramic glass top
- LED indicator lights on control panel and glass top
- Can be used as a countertop unit or drop-in unit
- Drop-ins are flush mounted with the countertop
- 2 year warranty



ITEM #	SIZE	WATTS	COLOR
59508	16" x 23"	375	Black (75) or Natural (80)
59502	16" x 16"	300	Black (75) or Natural (80)
<i>Decorative - Available in Linen (LN) or Sunburst (SB)</i>			
59503LN	16" x 16"	300	Black (75) or Champagne (85)
59503SB	16" x 16"	300	Black (75) or Champagne (85)



59503LN



VISIT VOLLRATH.COM FOR OUR COMPLETE OFFERING OF INDUCTION WARMERS



5950875



5950280



59502

WE WARM WISELY.

Induction Buffet Warmer



Mirage® Induction Chafers

- Designed to work with Vollrath Induction Buffet Warmers and other Vollrath Induction products
- Chafers include Vollrath Super Pan V® steam table pans
- Available with mirror-finish stainless steel or glass cover
- Self-closing lid helps keep food hot

ITEM #	DESCRIPTION	DIMENSIONS
4644010	Full Size, Glass Lid	23" x 18 ³ / ₁₆ " x 7 ¹ / ₂ "
4644015	Full Size, Stainless Steel Lid	23" x 18 ³ / ₁₆ " x 7 ¹ / ₂ "
4644020	½ Size, Glass Lid	16" x 18 ¹ / ₄ " x 6 ¹ / ₂ "
4644025	½ Size, Stainless Steel Lid	16" x 18 ¹ / ₄ " x 6 ¹ / ₂ "

NOTE: Additional sizes and styles available, visit Vollrath.com



Glass Lid
4644010



Stainless Steel Lid
4644015



Glass Lid
4644020



Stainless Steel Lid
4644025



ADDITIONAL SIZES AND STYLES
AVAILABLE, VISIT VOLLRATH.COM

Super Pan® Super Shapes

- 22 gauge, 300 series stainless steel
- Unique shapes offer an upscale look
- Efficient sizes help to reduce food waste
- Pans stack neatly for easy storage



Induction-Ready Griddle Pans

- Stylish yet flexible option for hot food buffet serving
- Heavy-duty stainless steel
- Griddle pans work on top of Induction Buffet Warmers and are induction ready



ITEM #	DESCRIPTION	DIMENSIONS
77540	For 16" x 16" Buffet Station	16" x 17 ¹ / ₁₆ " x 1 ¹ / ₁₆ "
77541	For 21" x 16" Buffet Station	24 ⁹ / ₁₆ " x 17 ¹ / ₄ " x 1 ¹ / ₁₆ "



77540



77541

Miramar™ Contemporary Serving Utensils

- Capacity is clearly marked on back to help ensure consistent, correct portion sizes
- The heavy-duty, cast stainless steel handles feature an open design that dissipates heat so utensils maintain a safe temperature
- Dishwasher safe



VISIT VOLLRATH.COM FOR
PRODUCT SELECTION DETAILS.

WE DISPLAY NICELY.

Stainless Steel Buffetware



Mirage® Cadet Countertop Induction Range

- G1 engine designed for 75% efficiency
- Push-button control with digital display
- Stainless case top
- 14" max pan size
- 12"W x 16"D x 3½"H
- 120V

ITEM #	DESCRIPTION
59300	1.8 kW
59310	1.4 kW



Mirage® Pro Countertop Induction Range

- Latest generation G4 engine designed for 90% efficiency
- Dial control with digital display
- Stainless case top
- 14" max pan size
- Approximate top heating temperature is 400°F
- 14"W x 15¼"D x 3"H
- 120V

ITEM #	DESCRIPTION
59500P	1.8 kW
59510P	1.4 kW



Ultra Series Induction Ranges

- Designed for large volume and heavy-duty usage
- 100 power settings for precise cooking control
- 14" max pan size
- 208/240V, 3.0 to 3.5 kW / hob



ITEM #	DESCRIPTION	DIMENSIONS
69504	Single-Hob, Countertop	15 7/8"W x 18 1/2"l x 5 3/4"h
69505	Single-Hob, Drop-In	17 3/8"W x 16 1/2"l x 4 3/4"h
69507	Dual-Hob, Countertop	15 7/8"W x 29 3/4"l x 5 13/16"h
69508	Dual-Hob, Drop-In	17 3/8"W x 27 7/8"l x 5 1/8"h

WE HEAT FLAMELESS.

Mirage Pro Countertop Induction Range



Professional Series Induction Ranges

- Designed for sauté pans, sauce pots and small stock pots
- Heavy-duty 18/8 stainless steel casing
- 208/240V



ITEM #	DESCRIPTION	DIMENSIONS
6954301	Single-Hob, Countertop, 2.2-2.5 kW	13 $\frac{5}{8}$ "w x 16 $\frac{1}{2}$ "d x 4"h
69520	Single-Hob, Countertop, 2.9 kW	16"w x 17 $\frac{5}{8}$ "d x 5 $\frac{3}{4}$ "h
69521	Single-Hob, Drop-In, 2.9 kW	16 $\frac{1}{2}$ "w x 17 $\frac{5}{8}$ "d x 4 $\frac{3}{4}$ "h
69523	Dual-Hob, Countertop, Side to Side, 2.9 kW/hob	22 $\frac{5}{8}$ "w x 18 $\frac{3}{8}$ "d x 5 $\frac{3}{8}$ "h
69524	Dual-Hob, Drop-In, Front to Back, 2.9 kW/hob	17 $\frac{7}{8}$ "w x 27 $\frac{1}{8}$ "d x 5 $\frac{1}{8}$ "h

Cayenne® HD Induction Ranges

- Extremely high cooking efficiency and no flame means a cooler kitchen and lower HVAC costs
- G4 engine technology
- Stainless steel burner and exterior construction
- Adjustable legs and knobs
- 208/240V



ITEM #	DESCRIPTION	DIMENSIONS
912HIMC	Dual-Hob, Manual Control, 2.9 kW	12"w x 30"d x 13 $\frac{5}{8}$ "h
924HIMC	Four-Hob, Manual Control, 2.9 kW	24"w x 30"d x 13 $\frac{5}{8}$ "h
912HIDC	Dual-Hob, Digital Control, 2.9 kW	12"w x 30"d x 13 $\frac{5}{8}$ "h
924HIDC	Four-Hob, Digital Control, 2.9 kW	24"w x 30"d x 13 $\frac{5}{8}$ "h



69520



924HIMC



912HIDC

Induction Wok Range

- 100 power settings for precise cooking control
- Turbo button reaches max power in seconds
- Bright digital display
- Includes Vollrath 14" carbon steel wok
- Can be used as a countertop unit or drop-in unit with optional 69584 stainless steel



ITEM #	DESCRIPTION	DIMENSIONS
6958301	Induction Wok Range, 3-3.5 kW	17"w x 20 $\frac{1}{8}$ "d x 8 $\frac{1}{4}$ "h
58814	Carbon Steel Wok	14" dia
69584	Stainless Steel Template for Drop-In	19"w x 22"d x $\frac{3}{4}$ "h



WE COOK INTELLIGENTLY.

Heavy-Duty Induction Ranges



VISIT VOLLRATH.COM FOR ADDITIONAL SIZES AND STYLES



Induction-Ready Cookware

- Tribute® 3-ply cookware has a stainless steel interior and exterior with an aluminum core for even heat distribution
- Tribute® features TriVent® handles in natural or silicone
- Intrigue® features heavy-duty stainless steel interior and exterior, with a large clad bottom, hollow ergo handles and a stunning mirror finish
- Fry pans available in natural stainless or CeramicGuard®II non-stick coating (made without PFOA)

INTRIGUE*

ITEM #	DESCRIPTION	SIZE
47750	Fry Pan with Mirror Finish	7 ¹³ / ₁₆ "
47755	Fry Pan with CeramiGuard®	7 ¹³ / ₁₆ "
47730	Sauce Pot	7 qt
47720	Stock Pot	6 1/2 qt
47740	Sauce Pan	2 1/4 qt
47790	Saucier	1 qt
47745	Saute' Pan	3 qt
47760	Brazier	12 qt

TRIBUTE*

ITEM #	DESCRIPTION	SIZE
69810	Fry with TriVent Silicone Handle	10"
69110	Fry Pan with CeramiGuard®	7"
77791	Saucier	2 qt
77743	Sauce Pan	7 qt
77744	Saute' Pan	2 qt
77760	Brazier	10 qt
77750	Stir Fry Pan	4 3/4 qt
77530	Griddle with CeramiGuard®	12" square



VISIT VOLLRATH.COM FOR ADDITIONAL SIZES AND STYLES

Miramar® Display Cookware

- Extremely durable, thick 3-ply construction provides induction compatibility and will last a lifetime
- Casserole has satin-finished interior and exterior with mirror-finished handles
- Oval au gratins have mirror finish throughout
- Unique handle design allows for easy removal from templates
- Induction ready



ITEM #	DESCRIPTION	SIZE
49411	Casserole with Low Dome Cover	5 qt
49420	Oval Au Gratin	10"
49412	Oval Au Gratin	12"
49442	Oval Au Gratin	16"
49416	Saute Pan	8"
49417	French Omelet Pan	8"
49428	Stir Fry Server	13"
49414	Sauce Pan	2 qt

WE SAUTE SAFELY.

Induction-Ready Cookware



Mirage® Induction Countertop and Drop-In Rethermalizers and Warmers

- Works without water
- Fast rethermalizing times
- Unique hold feature locks the temperature in place
- Stir indicator monitors temperature differences and reminds operator to stir
- Immediate start-up, no pre-heating
- Available in Red (40) or Natural (10)



ITEM #	DESCRIPTION	SIZE
74701	Countertop Rethermalizer	7 qt
741101	Countertop Rethermalizer	11 qt



74110140



741101DW



7 qt Induction Ready Inset



New Contemporary Hinged Lid

 FOR DROP-IN AND ACCESSORY SELECTION, VISIT VOLLRATH.COM

Heavy-Duty One-Piece Ladles

- One-piece construction for easy cleaning
- Accurate bowl dimensions ensure consistent capacities
- Capacities clearly stamped on product for easy identification
- Available with stainless steel handle or Kool-Touch® handle



Ergo Grip™ Ladles
with Kool-Touch® Handles



Heavy-Duty Stainless Steel Ladles



Heavy-Duty Ladles with Color-Coded
Kool-Touch® Handles



WE REHEAT RAPIDLY.

Mirage Induction Rethermalizers

PUT VOLLRATH INDUCTION To Work For You



Outperform every day.™



Foodservice Equipment, Supplies and Design

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Allow 2-4 weeks delivery on special order items.

Every effort has been made to verify the accuracy of all data contained in this publication, however, we cannot assume responsibility for errors or omissions.

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U.S. POSTAGE
PAID
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UNLESS STATED OTHERWISE, ALL ITEMS ARE SOLD BY EACH.



INDUCTION
TECHNOLOGY



No Water



No Steam



No Drain



No Hassle



VISIT VOLLRATH.COM/SERVESMARTER

Modular Induction Dry Well Drop-Ins

- Eliminates water, steam, drains and hassle
- Two induction zones per well with adjustable temperature control
- No hot steam, hot water or hot flanges
- 2.9 times more energy efficient than steam warming systems
- More precision and control to maintain freshness and quality
- Commercial-grade, durable and easy-to-clean
- Effortless installation with no hard wiring required




WE SERVE SMARTER.
Induction Dry Well System