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Project:  
Item Number:  
Quantity:

Cayenne® Round Heat 'N Serve Rethermalizers

The Vollrath Company, L.L.C.

## CAYENNE® ROUND HEAT 'N SERVE RETHERMALIZERS



72017

72021



72009

### ITEMS

Item No	Model	Description
72017	HS-7	7 Qt. Rethermalizer
72018		7 Qt. Rethermalizer with Inset and Hinged Cover
72021	HS-11	11 Qt. Rethermalizer
72009		11 Qt. Rethermalizer with Inset and Hinged Cover

### FEATURES

- Features Vollrath's Direct Contact Heating System in which the heating element is in direct contact with the water for the most efficient heat transfer possible
- Thermoset fiber-reinforced self-insulating resin well provides maximum energy efficiency, prevents scale build-up and is easy to clean
- Cast-in non-stick aluminum dome heating element uses up to 25% less energy and reduces scale build-up for easy cleaning and longer operating life
- Increased water capacity reduces labor costs and improves food quality by maintaining maximum moist heat
- Recessed controls reduce accidental changes in temperature settings
- Low-water indicator light eliminates guesswork
- Capillary tube thermostat control supplies constant temperature and power only when needed for maximum power efficiency
- Wide dripless lip catches and drains moisture back into the well and creates more uniform fit with food pans and insets
- Stainless steel exterior meets UL surface temperature standards for operator and customer safety and concentrates heat inside the well, not to the outside surface and rim
- Drop-in meets NSF4 performance standards only when using moist heat. Operation with water is required for even heating of the food product.
- Non-skid feet help keep unit from sliding on countertop
- Bottom exit 6 ft. (183 cm) power cord adapts to receptacle location for safe installation and allows for 360° control placement

### DESCRIPTION

Vollrath Heat 'N Serve food rethermalizers are extremely efficient and allow for even heat transfer throughout the food product.

### PERFORMANCE CRITERIA

The Cayenne® Round Heat 'N Serve 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, the proper water level is maintained in the well, and the food product is stirred regularly.

### AGENCY LISTINGS



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

### 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](http://www.Vollrath.com).

Approvals	Date



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

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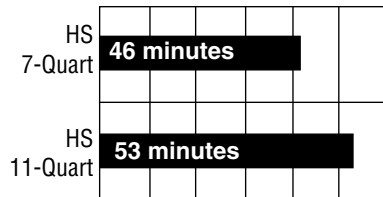
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# CAYENNE® ROUND HEAT 'N SERVE RETHERMALIZERS

## SPECIFICATIONS

Item No.	Description	Dimensions (Diameter x H) IN (CM)	Well Depth IN (CM)	Voltage	Watts	Amps	Plug	Receptacle
72017	7 Qt. Rethermalizer	10 <sup>9</sup> / <sub>16</sub> x 9 <sup>5</sup> / <sub>8</sub> (26.8 x 24.5)	6 <sup>3</sup> / <sub>4</sub> (17.1)	120	800	6.7	NEMA 5-15P	<div style="border: 1px solid black; padding: 5px; text-align: center;">                     120V                        NEMA 5-15R                 </div>
72018	7 Qt. Rethermalizer with inset and hinged cover							
72021	11 Qt. Rethermalizer	12 <sup>5</sup> / <sub>8</sub> x 9 <sup>5</sup> / <sub>8</sub> (32.0 x 24.5)						
72009	11 Qt. Rethermalizer with inset and hinged cover							

## REETHERMALIZATION TEST TIME FROM 40° F TO 165° F



### Results of Independent Testing:

Heat 'N Serve units were filled with water per care/use instructions. Units were preheated to operating temperature. Insets containing NSF test mixture chilled to 40° F (4.4° C) were inserted. All tests were made with the insets covered. Temperature was monitored continuously and test timing concluded when temperature reached 165° F (73.9° C).

Note: The 165° F (73.9° C) test standard is based on NSF Standard 4, Annex B.



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