

Project:

Item Number:

Quantity:

RETRO STOCK POT KETTLE RETHERMALIZERS



Retro Stock Pot Kettle Rethermalizer

DESCRIPTION

Vollrath Retro Stock Pot Kettle Rethermalizers, with colorful styling, are designed to increase soup sales at any location. The durable color finishes enhance the presentation. Available in Green Apple, Pearl White, Fire Engine Red, Black Black, or Natural finishes.

Retro Stock Pot Kettle Rethermalizers are shipped complete with inset, cover with hinge, soup cards and card holder. The cover is not NSF.

PERFORMANCE CRITERIA

The Retro Stock Pot Kettle 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





Cover is not NSF.

MODELS

7217210 11 Qt. - Natural (US/Canada) 7217235 11 Qt. - Green Apple (US/Canada) 7217250 11 Qt. - Pearl White (US/Canada) 7217255 11 Qt. - Fire Engine Red (US/Canada) 7217260 11 Qt. - Black, Black (US/Canada) 7217710 7 Qt. - Natural (US/Canada) **7217735 7 Qt. – Green Apple (US/Canada)** 7217750 7 Qt. - Pearl White (US/Canada) 7217755 7 Qt. – Fire Engine Red (US/Canada) 7217760 7 Qt. – Black, Black (US/Canada)

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
- Capillary tube thermostat control supplies constant temperature and power only when needed for maximum power efficiency
- Front access dials for easy temperature setting and maintaining accuracy
- Wide dripless lip catches and drains moisture back into the well and creates more uniform fit with food pans and insets
- Heavy-duty powder-coated aluminum exterior stays cool to the touch
- Meets NSF4 Performance Standards for rethermalization and hot food holding equipment
- Non-skid feet help keep unit from sliding on countertop
- Spot welded handles and rolled edges ensure maximum mobility and strength
- Includes cover (item 46527) and low profile inset item 46407-2 for 7 Qt. or item 46311-2 for 11 Qt. Cover and inset also sold separately.
- Bottom exit 6 ft. (183 cm) power cord adapts to receptacle location for safe installation and allows for 360° control placement

WARRANTY: All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to the Vollrath Equipment and Smallwares Catalog.

Approvals	Date

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

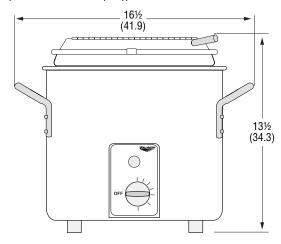


The Vollrath Company, L.L.C. 1236 North 18th Street Sheboygan, WI 53081-3201 U.S.A. Customer Service: 800.628.0830 Canada Customer Service: 800.695.8560 Main Fax: 800.752.5620 or 920.459.6573 Technical Services: 800.628.0832 Technical Services Fax: 920.459.5462

RETRO STOCK POT KETTLE RETHERMALIZERS

DIMENSIONS

(Shown in inches (cm))



Front View

SPECIFICATIONS

Receptacle



Item	Description	Dimensions (Diameter x Height)	Capacity QT (L)	Volts	Watts	Amps	Plug	Shipping Dimensions	Shipping Weight LB (KG)
7217210	Natural	16½ x 13½ (41.9 x 34.3)	11 (10.4)	- 120V	1450	12	NEMA 5-15P	191/8 x 191/8 x 145/8 (48.6 x 48.6 x 37.1)	19 (8.6)
7217235	Green Apple								
7217250	Pearl White								
7217255	Fire Engine Red								
7217260	Black, Black								
7217710	Natural		7 (6.6)						
7217735	Green Apple								
7217750	Pearl White								
7217755	Fire Engine Red								
7217760	Black, Black								

Outperform every day.

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