



Outperform every day.™

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 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.

Approvals	Date



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www.vollrath.com


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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

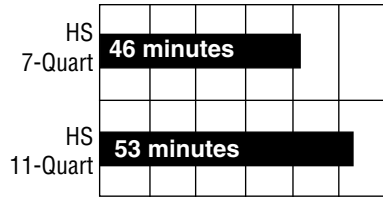
Technical Services
techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

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 ⁹ / ₁₆ x 9 ⁵ / ₈ (26.8 x 24.5)	6 ³ / ₄ (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 ⁵ / ₈ x 9 ⁵ / ₈ (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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 Main Fax: 800.752.5620 or 920.459.6573
 Customer Service: 800.628.0830
 Canada Customer Service: 800.695.8560

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techservicereps@vollrathco.com
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