

Project:

Item Number:

Quantity:

CAYENNE® COLONIAL KETTLES™



DESCRIPTION

Vollrath Colonial Kettle™ warmers and rethermalizers increase soup sales at any location. The epoxy coated cast aluminum bodies might look traditional, but the design is anything but old-fashioned. They are shipped complete with inset, cover with hinge, soup cards and soup'r clip.

RETHEMALIZER PERFORMANCE CRITERIA

The Cayenne® Colonial Kettles™ 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.

WARMER PERFORMANCE CRITERIA

Cayenne® Colonial Kettles™ are designed to hold heated prepared foods at temperatures above the HACCP “danger zone” of 140° F (60° C). The performance standard is measured using the NSF mixture preheated to 165° F (73.9° C). The unit will hold the temperature of this product above 150° F (65.6° C). The temperature will be maintained best when the food product is held using pans with covers, the proper water level is maintained in the well, and the food product is stirred regularly.

AGENCY LISTINGS



*Cover is not NSF

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

ITEMS

Item	Model	Description
72165	1776-11	11 Qt. Warmer, Black (US/Canada)
72170	1776-7	7 Qt. Warmer, Black (US/Canada)
72175	1777-11	11 Qt. Rethermalizer, Black (US/Canada)
72180	1777-7	7 Qt. Rethermalizer, Black (US/Canada)

WARRANTY

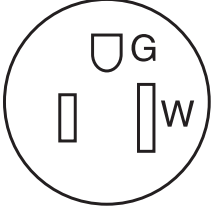
All models shown come with a Vollrath® standard warranty against defects in materials and workmanship. For full warranty details, please refer to vollrathfoodservice.com.

FEATURES & BENEFITS

- 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 heating element for longer service life and greater energy transfer by concentrating energy into the well producing steam quickly.
- Epoxy coated cast aluminum body and legs.
- Uses shouldered vegetable insets that are easier and safer to transport than bain maries.
- 11-quart models can be adapted to hold 7-quart or short
- 7-quart inserts. Order adapter ring, item no. 72196.
- Recessed controls reduce accidental changes in temperature settings.
- 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.
- 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.
- Low 11½" (29.2 cm) profile allows convenient serving access from conventional height countertops or under breath guards.
- Includes cover – item 47488 for 7 Qt. or 47490 for 11 Qt., and inset – item 78184 for 7 Qt. or item 78204 for 11 Qt. Covers and insets are also sold separately.

Approvals	Date

SPECIFICATIONS

Item No.	Description	Capacity QT (L)	wColor	Dimensions (Diameter x H) IN (CM)	Voltage*	Watts	Amps	Plug	Receptacles
72165	Warmer	11 (10.4)	Black	15¾ x 11½ (40.0 x 29.2)	120V	700	5.8	NEMA 5-15P	
72166									
72170		7 (6.6)	Black						
72171									
72175	Rethermalizer	11 (10.4)	Black	15¾ x 11½ (40.0 x 29.2)		1000	8.3		
72176									
72180		7 (6.6)	Black						
72181									

* Contact your Vollrath representative for models rated for other voltages (For Export Only).



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