



Outperform every day.™

Project:

Item Number:

Quantity:

## INTERNATIONAL CAYENNE® COLONIAL KETTLE™



### 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 Kettle™ 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 Kettle™ 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 LISTING



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

### ITEMS

Item No.	Model	Description
72459	1776-11	11 Qt. Warmer, Black, Schuko
72542		11 Qt. Warmer, Black, UK
72462	1777-11	11 Qt. Rethermalizer, Black, Schuko

### FEATURES

- Coated aluminum wells
- 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.

### 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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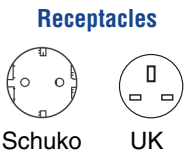
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INTERNATIONAL

CAYENNE® COLONIAL KETTLE™

SPECIFICATIONS

Item No.	Description	Capacity QT. (L)	Dimensions (Diameter x H) IN (CM)	Voltage	Hz	Watts	Amps	Plug
72459	Warmer	11 (10.4)	15¾ x 11½ (40.0 x 29.2)	230	50/60	600	2.6	Schuko
72542								UK
72462	Rethernalizer					900	4.0	Schuko



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