



Outperform every day.™

Project:

Item Number:

Quantity:

CAYENNE® FULL-SIZE HEAT 'N SERVE RETHERMALIZERS



DESCRIPTION

Cayenne® Full-Size Heat 'N Serve Rethermalizers provide rethermalization in 1000 watts allowing two units to be plugged into a 20 amp service. 40 percent greater water capacity saves time and effort in refilling the well. Model HS Ultra is a 1440 watt rethermalizer which offers quicker preheat and more rapid rethermalization.

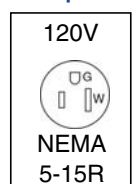
PERFORMANCE CRITERIA

The Cayenne® Full-Size 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.

SPECIFICATIONS

Item	Dimensions IN (CM)	Well Depth	Voltage	Watts	Amps	Plug	Shipping Dimensions IN (CM)	Shipping Weight LB (KG)
72020	21¾ x 13¾ x 9	6¾	120	1000	8.3	5-15P	25 x 16 x 11 (63.5 x 40.6 x 27.9)	19.7 (8.9)
72023	(55 x 33 x 23)	(16.8)		1440	12			

Receptacle



Agency Listings



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

Approvals	Date

ITEMS

Item No.	Model	Description
72020	1220	Model Full-Size Rethermalizer (US/Canada)
72023	HS-Ultra	Model Full-Size Rethermalizer (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
- 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
- Low-water indicator light eliminates guesswork
- 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
- 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

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.

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