

VOLLRATH®

Project:

Item Number:

Quantity:

RETRO STOCK POT KETTLE RETHERMALIZERS

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7217255

DESCRIPTION

Vollrath® Retro Stock Pot Kettle Rethermalizers come in colorful options designed to capture attention and increase soup sales. They ship equipped with inset, hinged cover, soup cards, and card holder—everything you'll need to sell your tasty recipes.

PERFORMANCE CRITERIA

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



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.

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

ITEMS

Item	Description (Products for US and Canada)	
7217210	11-qt.—Natural	Includes 1 Inset and 1 Cover
7217250	11-qt.—Pearl White	
7217255	11-qt.—Fire Engine Red	
7217260	11-qt.—Black, Black	
7217710	7-qt.—Natural	
7217750	7-qt.—Pearl White	
7217755	7-qt.—Fire Engine Red	
7217760	7-qt.—Black, Black	
Accessories	Description	
46527	Hinged Cover (works with 7-qt. and 11-qt.)	
46407-2	7-qt. Low-Profile Inset	
46311-2	11 qt. Low-Profile Inset	

FEATURES & BENEFITS

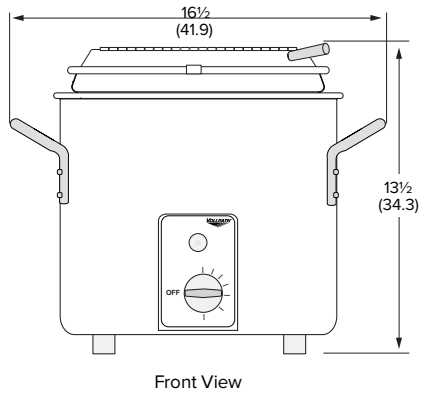
- Thermostat provides power and temperature as needed.
- Front dials are easy to access and set to ensure consistency.
- Wide, dripless lip drains moisture back to the well.
- Heavy-duty, powder-coated aluminum exterior stays cool.
- Included cover and inset provide what is needed for use.
- Additional covers and insets for pre-filling are sold separately.
- Meets NSF4 Performance Requirements for rethermalization and hot-food-holding equipment.
- Non-skid feet prevent slippage.
- Bottom-exit 6' cord allows placement options.

CLEARANCE & REQUIREMENTS


- Install unit adjacent to non-combustibles in a flat location.
- To avoid damage, plug the unit into a properly grounded electrical supply that matches the nameplate rating.

The Vollrath Company, L.L.C.

DIMENSIONS shown in inches (cm)



SPECIFICATIONS

Item	Description qt. (L)	Dimensions (Diameter x Height)	Volts	Watts	Amps	Shipping Weight & Dimensions				Plug (Included) & Receptacle
						Weight lb (kg)	W	H	D	
7217210	11 (10.4), Natural	16 1/2 x 13 1/2 (41.9 x 34.3)	120	1450	12	19 (8.6)	19 1/8 (48.6)	19 1/8 (48.6)	14 3/8 (37.1)	5-15P (plug) 5-15R (receptacle) 
7217250	11 (10.4), Pearl White									
7217255	11 (10.4), Fire Engine Red									
7217260	11 (10.4), Black, Black									
7217710	7 (6.6), Natural									
7217750	7 (6.6), Pearl White									
7217755	7 (6.6), Fire Engine Red									
7217760	7 (6.6), Black, Black									



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 Countertop Warming Products: 800.354.1970
 All Other Products: 800.628.0832