



**Project:**

**Item Number:**

**Quantity:**

**CAYENNE® FULL-SIZE HEAT 'N SERVE RETHERMALIZERS**



*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.

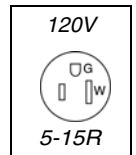
**PERFORMANCE CRITERIA**

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 (55 x 33 x 23)	6½ (16.8)	120 AC	1000	8.3	5-15P	25 x 16 x 11 (63.5 x 40.6 x 27.9)	19.7 (8.9)
72023	21¾ x 13¾ x 9 (55 x 33 x 23)	6½ (16.8)	120 AC	1440	12	5-15P	25 x 16 x 11 (63.5 x 40.6 x 27.9)	19.7 (8.9)

**Receptacle**



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

**Agency Listings**



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

**MODELS**

**72020 Model 1220 Full-Size Rethermalizer (US/Canada)**

**72023 Model HS-Ultra 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
- Meets NSF4 Performance Standards for rethermalization and hot food holding equipment
- 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 the Vollrath Equipment and Smallwares Catalog.

Approvals	Date

Cayenne® Full-Size Heat 'N Serve Rethermalizers

The Vollrath Company, L.L.C.



Setting the Standard™

[www.vollrathco.com](http://www.vollrathco.com)

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