



**MECHANDISERS: HEAT 'N SERVE - FULL SIZE**

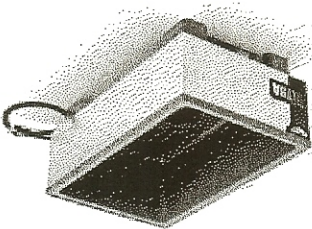
**MODELS:** 72020 Model 1220 - 120V AC, 1000W  
72023 Model HS Ultra - 120V AC, 1440W

**FEATURES**

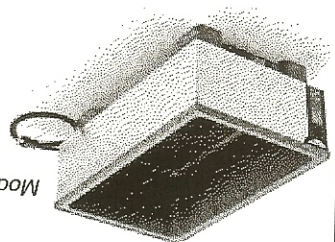
- Heats up quickly and uses up to 25 percent less energy.
- Low water indicator light eliminates guesswork.
- Unique dome element design with a non-stick coating makes removal of material deposits much easier.
- Directs more energy into the food and less heat into the surrounding air.
- Thermoseal, self-insulating wells will not pit or rust.
- Water deposits wipe away easily.
- Brushed stainless steel exterior.
- Handsome gray granite well with wide, no-drip lip.
- Separate lighted on-off switch allows the thermostat to be preset at a desired temperature before the unit is switched on.
- True thermostats with over-temp protection for precise temperature control.
- 40 percent greater water capacity saves time and effort in refilling the well.
- Bottom-mount power cord.
- Cool exterior provides flexibility to use this unit in the kitchen or public spaces of your restaurant.

**DESCRIPTION**

Designed with the operator in mind, Vollrath's Model 1220 Heat 'N Serve and HS Ultra countertop food merchandisers eliminate the frustrations you have experienced using traditional rethermalizers designed for back-of-the-house.



HS Ultra



Model 1220

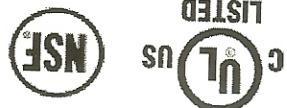
Heat 'N Serve merchandisers are designed to rethermalize - to take a container of cooked food from a chilled state (below 40.0° F [4.4° C]) through the HACCP "danger zone" to 165° F (73.9° C) in less than two hours.

Model 1220 provides rethermalization in 1000 watts allowing two units to be plugged into a 20 amp service. Model HS Ultra is a 1440 watt rethermalizer which offers quicker preheat and more rapid rethermalization.

To enhance rethermalization performance, use a standard cover with the inset, maintain the proper water level in the well, and stir the food product regularly. Merchandisers are designed to retherm, hold and serve most any food from a thawed state to piping hot with thermostatically controlled accuracy.

The gentle moist heat of a Vollrath merchandiser will allow you to maintain food quality and texture.

Agency Listings



Setting the Standard

www.vollrathco.com

The Vollrath Company, L.L.C.  
1236 North 18th Street  
Sheboygan, WI 53082-0611  
U.S.A.  
Main Tel: 800.624.2051  
Service Tel: 800.628.0832  
FAX: 800.752.5620

Vollrath of Canada, Co.  
Tel: 800.695.8560  
FAX: 800.752.5620

Approvals \_\_\_\_\_

Date: \_\_\_\_\_

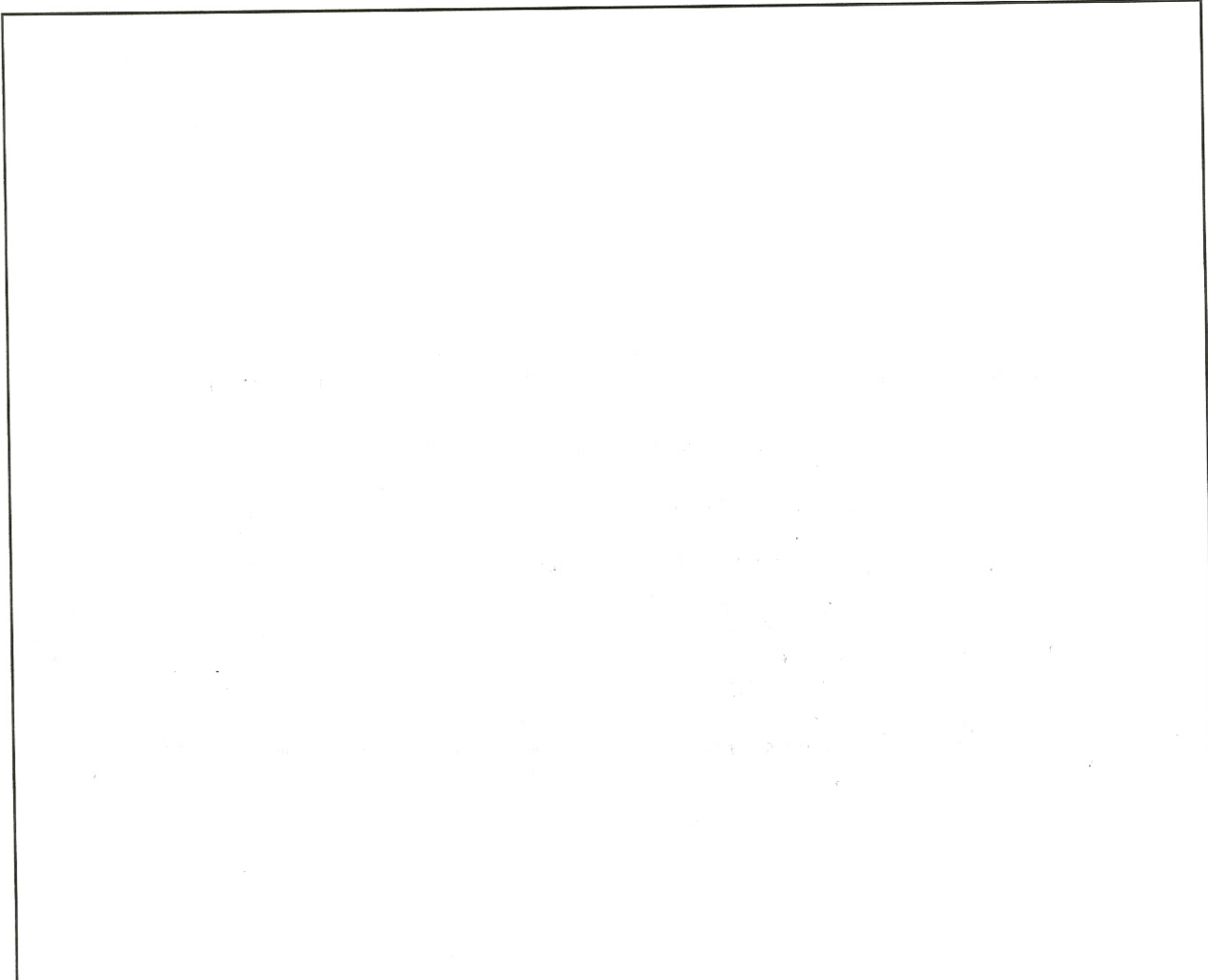
The Vollrath Company, L.L.C.

Merchandisers: Heat 'N Serve - Full Size



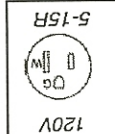
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\* Contact your Vollrath representative for models rated for other voltages (For Export Only).

| Item  | Description                        | Inches              | Centimeters    | Voltage* | Watts | Amps | Lot |
|-------|------------------------------------|---------------------|----------------|----------|-------|------|-----|
| 72023 | HS Ultra full-size rethermalizer   | 13 3/4 x 21 3/4 x 9 | (33 x 55 x 23) | 120V AC  | 1440  | 12   | 1   |
| 72020 | Model 1220 full-size rethermalizer | 13 3/4 x 21 3/4 x 9 | (33 x 55 x 23) | 120V AC  | 1000  | 8.3  | 1   |



Receptacles

**DIMENSIONS AND RATINGS**

Dimensions (L x W x H)

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