



Project:

Item Number:

Quantity:

CAYENNE® COLONIAL KETTLES™



DESCRIPTION

Vollrath Colonial Kettle™ series of warmers and rethermalizers, with charming Early American styling, are designed to increase soup sales at any location. The epoxy coated cast aluminum bodies might look traditional, but the design is anything but old-fashioned.

The Model 1776 is a 650W warmer, ideal for holding prepared soups at serving temperature, while the Model 1777 is a 900W rethermalizer that can heat your frozen soups and sauces to piping hot and then serve from the same thermostatically controlled unit.

Colonial Kettle™ warmers and rethermalizers are shipped complete with inset, cover, with hinge, soup cards and soup'r clip. Cover is not NSF certified.

MODELS

- 72165 Model 1776-11, 11 Qt. Warmer, Black
- 72166 Model 1776-11, 11 Qt. Warmer, Burnt Copper
- 72170 Model 1776-7, 7 Qt. Warmer, Black
- 72171 Model 1776-7, 7 Qt. Warmer, Burnt Copper
- 72175 Model 1777-11, 11 Qt. Rethermalizer, Black
- 72176 Model 1777-11, 11 Qt. Rethermalizer, Burnt Copper
- 72180 Model 1777-7, 7 Qt. Rethermalizer, Black
- 72181 Model 1777-7, 7 Qt. Rethermalizer, Burnt Copper

FEATURES

- Low 11½" (29.2 cm) profile allows convenient serving access from conventional height countertops or under breath guards.
- Four unbreakable cast legs increase stability.
- Thermostatic control for precise temperature control.
- Recessed controls minimize tampering.
- Uses shouldered vegetable insets that are easier and safer to transport than bain maries.
- Two 1777 rethermalizers work on one 15A circuit.
- 11-quart models can be adapted to hold 7-quart insets.
- Bottom exit 6 ft. (183 cm) power cord stays out of your way.

REPLACEMENT PARTS

Item	Description
72185	Black top ring for 7 qt (6.6 L) inset
72190	Black top ring for 11 qt (10.4 L) inset
44367	Copper top ring for 11 qt (10.4 L) inset
72196	11 qt (10.4 L) to 7 qt (6.6 L) adaptor ring
78184	7¼ qt (6.9 L) inset
78204	11 qt (10.4 L) inset
47488	9 ⁵ / ₈ " (24.4) x 1 ⁵ / ₁₆ " (2.4) cover
47490	11 ⁷ / ₁₆ " (29.1) x 1 ¹⁵ / ₁₆ " (2.4) cover

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.

Agency Listings



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

Approvals	Date



Setting the Standard™

www.vollrathco.com

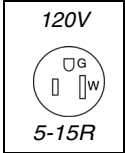
The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560
Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832
Technical Services Fax: 920.459.5462

CAYENNE® COLONIAL KETTLES™**MODELS**

72165	Model 1776-11, 11 Qt. Warmer, Black	72175	Model 1777-11, 11 Qt. Rethernalizer, Black
72166	Model 1776-11, 11 Qt. Warmer, Burnt Copper	72176	Model 1777-11, 11 Qt. Rethernalizer, Burnt Copper
72170	Model 1776-7, 7 Qt. Warmer, Black	72180	Model 1777-7, 7 Qt. Rethernalizer, Black
72171	Model 1776-7, 7 Qt. Warmer, Burnt Copper	72181	Model 1777-7, 7 Qt. Rethernalizer, Burnt Copper

DIMENSIONS AND SPECIFICATIONS

Item	Dimensions (Diameter x H) Inches (cm)	Capacity Qt. (L)	Voltage*	Watts	Amps	Plug	Receptacles
72165	15¾ x 11½ (40.0 x 29.2)	11 (10.4)	120V AC	650	5.5	5-15P	
72166	15¾ x 11½ (40.0 x 29.2)	11 (10.4)	120V AC	650	5.5	5-15P	
72170	15¾ x 11½ (40.0 x 29.2)	7 (6.6)	120V AC	650	5.5	5-15P	
72171	15¾ x 11½ (40.0 x 29.2)	7 (6.6)	120V AC	650	5.5	5-15P	
72175	15¾ x 11½ (40.0 x 29.2)	11 (10.4)	120V AC	900	7.5	5-15P	
72176	15¾ x 11½ (40.0 x 29.2)	11 (10.4)	120V AC	900	7.5	5-15P	
72180	15¾ x 11½ (40.0 x 29.2)	7 (6.6)	120V AC	900	7.5	5-15P	
72181	15¾ x 11½ (40.0 x 29.2)	7 (6.6)	120V AC	900	7.5	5-15P	

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

PERFORMANCE CRITERIA**Kettle Warmers:**

Kettle warmers 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 electric unit will hold the temperature of this product above 150°F (65.6°C). The temperature will be maintained best when the food product and inset are used with a standard inset cover, the proper water level is maintained in the well, and the food product is stirred regularly.

Kettle Rethernalizers:

Kettle rethermalizers are designed to rethermalize – to take a container of cooked food from a chilled state (below 40.0°F [4.4°C]) through the HAACP “danger zone” to 165°F (73.9°C) in less than two hours.

For hot food holding, the temperature will be maintained best when the food product and inset are used with a standard inset cover, the proper water level is maintained in the well, and the food product is stirred regularly. The gentle moist heat will maintain food temperature, but will not raise the serving temperature. Rethernalizers are designed to retherm, hold, and serve most any food product and can efficiently take a prepared food from frozen to piping hot and thermostatically hold serving temperature.

