



Project:

Item Number:

Quantity:

FOOD WARMERS: CAYENNE® MODEL 1001 FULL-SIZE

- MODELS:**
- 71001 120V AC, 700W
 - 72101 120V AC, 700W
 - 72605 120V AC, 700W
 - 72002 120V AC, 700W (special order only)
 - 72003 120V AC, 700W (special order only)
 - 72004 120V AC, 700W (special order only)



Cayenne® Model 1001 Full-Size Food Warmers

DESCRIPTION

Vollrath Model 1001 food warmers are designed to attractively display and maintain the serving temperature of your prepared foods with less energy than a traditional warmer.

Model 1001 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.

FEATURES

- Self-insulating thermoset well made from polyester and glass fibers cannot rust, pit or crack.
- Low water indicator light eliminates guesswork.
- Water deposits easily wipe off.
- Exclusive dome heating element with non-stick coating makes for easy removal of mineral deposits.
- Exterior surfaces are cool to the touch.
- Thermostatic control for precise temperature control.
- Optional color-coordinated models.
- Wide, no-drip lip.
- Bottom-mounted power cord stays out of the way.

Agency Listings



Approvals

Date:



Setting the Standard™

www.vollrathco.com

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Food Warmers: Cayenne® Model 1001 Full-Size

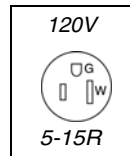
The Vollrath Company, L.L.C.

FOOD WARMERS: CAYENNE® MODEL 1001 FULL-SIZE

DIMENSIONS AND RATINGS

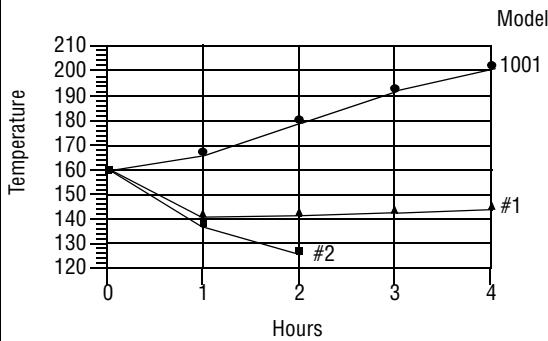
Item	Description	Dimensions (Diameter x H)		Voltage*	Watts	Amps	Case Lot
		Inches	Centimeters				
71001	1001 Full-size warmer only	13¾ x 21¾ x 9	(33 x 55 x 23)	120V AC	700	5.8	1
72101	1001 Package with warmer, full-size 2½" (65 mm) pan, polished dome cover	13¾ x 21¾ x 9	(33 x 55 x 23)	120V AC	700	5.8	1
72605	1001 Soup package with warmer, adaptor plate, two each of 7-quart (6.6 L) insets, hinged covers, 4-ounce (118.3 mm) ladles	13¾ x 21¾ x 9	(33 x 55 x 23)	120V AC	700	5.8	1
72003	1001 Warmer with black exterior	13¾ x 21¾ x 9	(33 x 55 x 23)	120V AC	700	5.8	1

Receptacles



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

Results of Independent Testing:



Units were filled with water per care/use instructions. Units were preheated to operating temperature. 4" (100 cm) food pan containing NSF text mixture at 160° F (71.1° C) was inserted. All tests were made with the cover off. Temperature was monitored continuously for four hours.

- Model 1001 with 700 watt dome element maintained temperature of the food product above the temperature 160° F (71.1° C) for the duration of the test.
- ▲ Competitive all-stainless unit (#1) with 1200W tubular element under the well. Temperature dropped below 140° F (60° C) in eight minutes. Continued testing saw temperature rise above 140° F (60° C).
- Competitive all-stainless unit (#2) with thermostatic control and 1500W tubular element under the well. Temperature dropped below 140° F (60° C) safety zone within the first hour and did not recover. Test was aborted after 2 hours.



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