



Project:

Item Number:

Quantity:

CAYENNE® ROUND HEAT 'N SERVE RETHERMALIZER



72017



72021

Heat 'N Serve Food Rethermalizers

Cayenne® Round Heat 'N Serve Rethermalizer

The Vollrath Company, L.L.C.

MODELS

- 72017 Model HS-7, 7 Qt. Unit Only, 120V
- 72018 Model HS-7, 7 Qt. Package with Inset and Hinged Cover, 120V
- 72021 Model HS-11, 11 Qt. Unit Only, 120V
- 72009 Model HS-11, 11 Qt. Package with Inset and Hinged Cover, 120V
- 72517 Model HS-7, 7 Qt. Unit Only, 230V
- 72518 Model HS-7, 7 Qt. Package with Inset and Hinged Cover, 230V
- 72521 Model HS-11, 11 Qt. Unit Only, 230V
- 72522 Model HS-11, 11 Qt. Package with Inset and Hinged Cover, 230V

FEATURES

- Thermostat self-insulating wells direct more energy into the food and less heat into the surrounding air. They will not pit or rust.
- Recessed controls.
- Low water indicator light eliminates guesswork.
- Unique dome element design with a non-stick coating makes removal of material deposits much easier.
- Capillary thermostats with over-temp protection.
- Non-skid feet.
- Wide no-drip lip.
- Bottom-mount 6 ft. (183 cm) power cord.
- Frees-up valuable range top space.
- Takes soups, stews, and sauces out of the kitchen and onto waitress stations and self-serve lines.
- Retherms a prepared food from frozen or refrigerated to piping hot.
- Thermostatically holds the food at proper serving temperature.
- Anyone without access to an on-site kitchen can now add hot food items to the menu.

DESCRIPTION

Vollrath Heat 'N Serve food rethermalizers are extremely efficient and allow for even heat transfer throughout the food product.

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" 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.

Rethermalizers 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 at serving temperature.

Agency Listings

120V Units

230V Units



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.

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

Approvals	Date



Setting the Standard™

www.vollrathco.com

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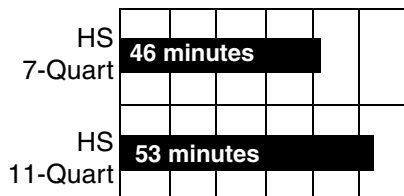
CAYENNE® ROUND HEAT 'N SERVE RETHERMALIZER

MODELS 72017	Model HS-7, 7 Qt. Unit Only, 120V	72517	Model HS-7, 7 Qt. Unit Only, 230V
72018	Model HS-7, 7 Qt. Package with Inset and Hinged Cover, 120V	72518	Model HS-7, 7 Qt. Package with Inset and Hinged Cover, 230V
72021	Model HS-11, 11 Qt. Unit Only, 120V	72521	Model HS-11, 11 Qt. Unit Only, 230V
72009	Model HS-11, 11 Qt. Package with Inset and Hinged Cover, 120V	72522	Model HS-11, 11 Qt. Package with Inset and Hinged Cover, 230V

DIMENSIONS AND RATINGS

Item	Dimensions (Diameter x H) Inches (cm)	Well Depth Inches (cm)	Voltage	Watts	Amps	Plug	Receptacles
US/Canada Models							
72017	10 ¹ / ₁₆ x 9 ⁵ / ₈ (26.8 x 24.5)	6 ³ / ₄ (17.1)	120V AC	800	6.7	5-15P	
72018	10 ¹ / ₁₆ x 9 ⁵ / ₈ (26.8 x 24.5)	6 ³ / ₄ (17.1)	120V AC	800	6.7	5-15P	
72021	12 ⁵ / ₈ x 9 ⁵ / ₈ (32.0 x 24.5)	6 ³ / ₄ (17.1)	120V AC	800	6.7	5-15P	
72009	12 ⁵ / ₈ x 9 ⁵ / ₈ (32.0 x 24.5)	6 ³ / ₄ (17.1)	120V AC	800	6.7	5-15P	
International Models — available for export only							
72517	10 ¹ / ₁₆ x 9 ⁵ / ₈ (26.8 x 24.5)	6 ³ / ₄ (17.1)	230V AC	800	3.5	Schuko	
72518	10 ¹ / ₁₆ x 9 ⁵ / ₈ (26.8 x 24.5)	6 ³ / ₄ (17.1)	230V AC	800	3.5	Schuko	
72521	12 ⁵ / ₈ x 9 ⁵ / ₈ (32.0 x 24.5)	6 ³ / ₄ (17.1)	230V AC	800	3.5	Schuko	
72522	12 ⁵ / ₈ x 9 ⁵ / ₈ (32.0 x 24.5)	6 ³ / ₄ (17.1)	230V AC	800	3.5	Schuko	

REETHERMALIZATION TEST TIME FROM 40° F TO 165° F



Results of Independent Testing:

Heat 'N Serve units were filled with water per care/use instructions. Units were preheated to operating temperature. Insets containing NSF test mixture chilled to 40° F (4.4° C) were inserted. All tests were made with the insets covered. Temperature was monitored continuously and test timing concluded when temperature reached 165° F (73.9° C).

Note: The 165° F (73.9° C) test standard is based on NSF Standard 4, Annex B.

