



Project:

Item Number:

Quantity:

## CAYENNE® ROUND HEAT 'N SERVE RETHERMALIZERS



72017



72021

Heat 'N Serve Food Rethermalizers

### DESCRIPTION

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

### PERFORMANCE CRITERIA

The Cayenne® Round 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.

### Agency Listings

120V Units

230V Units



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

### MODELS

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

### 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
- Recessed controls reduce accidental changes in temperature settings
- Low-water indicator light eliminates guesswork
- 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



Setting the Standard™

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

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# CAYENNE® ROUND HEAT 'N SERVE RETHERMALIZERS

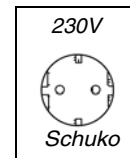
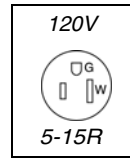
## MODELS

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

## SPECIFICATIONS

Item	Dimensions (Diameter x H) IN (CM)	Well Depth IN (CM)	Voltage	Watts	Amps	Plug	Shipping Dimensions IN (CM)	Shipping Weight LB (KG)
<b>US/Canada Models</b>								
72017	10 <sup>9</sup> / <sub>16</sub> x 9 <sup>5</sup> / <sub>8</sub> (26.8 x 24.5)	6 <sup>3</sup> / <sub>4</sub> (17.1)	120	800	6.7	5-15P	14 <sup>3</sup> / <sub>4</sub> x 14 <sup>3</sup> / <sub>4</sub> x 13 <sup>1</sup> / <sub>2</sub> (37.5 x 37.5 x 34.3)	10 (4.5)
72018	10 <sup>9</sup> / <sub>16</sub> x 9 <sup>5</sup> / <sub>8</sub> (26.8 x 24.5)	6 <sup>3</sup> / <sub>4</sub> (17.1)	120	800	6.7	5-15P	14 <sup>3</sup> / <sub>4</sub> x 14 <sup>3</sup> / <sub>4</sub> x 13 <sup>1</sup> / <sub>2</sub> (37.5 x 37.5 x 34.3)	10 (4.5)
72021	12 <sup>5</sup> / <sub>8</sub> x 9 <sup>5</sup> / <sub>8</sub> (32.0 x 24.5)	6 <sup>3</sup> / <sub>4</sub> (17.1)	120	800	6.7	5-15P	14 <sup>3</sup> / <sub>4</sub> x 14 <sup>1</sup> / <sub>2</sub> x 14 (37.5 x 36.8 x 35.6)	11.3 (5.1)
72009	12 <sup>5</sup> / <sub>8</sub> x 9 <sup>5</sup> / <sub>8</sub> (32.0 x 24.5)	6 <sup>3</sup> / <sub>4</sub> (17.1)	120	800	6.7	5-15P	14 <sup>3</sup> / <sub>4</sub> x 14 <sup>3</sup> / <sub>4</sub> x 12 <sup>3</sup> / <sub>4</sub> (37.5 x 37.5 x 32.4)	14.4 (6.5)
<b>International Models — available for export only</b>								
72517	10 <sup>9</sup> / <sub>16</sub> x 9 <sup>5</sup> / <sub>8</sub> (26.8 x 24.5)	6 <sup>3</sup> / <sub>4</sub> (17.1)	230	800	3.5	Schuko	14 <sup>3</sup> / <sub>4</sub> x 14 <sup>3</sup> / <sub>4</sub> x 13 <sup>1</sup> / <sub>2</sub> (37.5 x 37.5 x 34.3)	10 (4.5)
72518	10 <sup>9</sup> / <sub>16</sub> x 9 <sup>5</sup> / <sub>8</sub> (26.8 x 24.5)	6 <sup>3</sup> / <sub>4</sub> (17.1)	230	800	3.5	Schuko	14 <sup>3</sup> / <sub>4</sub> x 14 <sup>3</sup> / <sub>4</sub> x 13 <sup>1</sup> / <sub>2</sub> (37.5 x 37.5 x 34.3)	10 (4.5)
72521	12 <sup>5</sup> / <sub>8</sub> x 9 <sup>5</sup> / <sub>8</sub> (32.0 x 24.5)	6 <sup>3</sup> / <sub>4</sub> (17.1)	230	800	3.5	Schuko	14 <sup>3</sup> / <sub>4</sub> x 14 <sup>1</sup> / <sub>2</sub> x 14 (37.5 x 36.8 x 35.6)	11.3 (5.1)
72522	12 <sup>5</sup> / <sub>8</sub> x 9 <sup>5</sup> / <sub>8</sub> (32.0 x 24.5)	6 <sup>3</sup> / <sub>4</sub> (17.1)	230	800	3.5	Schuko	14 <sup>3</sup> / <sub>4</sub> x 14 <sup>3</sup> / <sub>4</sub> x 12 <sup>3</sup> / <sub>4</sub> (37.5 x 37.5 x 32.4)	14.4 (6.5)

### Receptacles



## REETHERMALIZATION TEST TIME FROM 40° F TO 165° F

HS 7-Quart	46 minutes				
HS 11-Quart	53 minutes				

### Results of Independent Testing:

Heat 'N Serve units were filled with water per care/use instructions. Units were preheated to operating temperature. Insetts containing NSF test mixture chilled to 40° F (4.4° C) were inserted. All tests were made with the insetts 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.

