



Project:

Item Number:

Quantity:

## CAYENNE<sup>®</sup> COLONIAL KETTLES<sup>™</sup>



Cayenne<sup>®</sup> Colonial Kettles<sup>™</sup>

### DESCRIPTION

Vollrath Colonial Kettle<sup>™</sup> warmers and rethermalizers increase soup sales at any location. The epoxy coated cast aluminum bodies might look traditional, but the design is anything but old-fashioned. They are shipped complete with inset, cover, with hinge, soup cards and soup'r clip.

### REITHERMALIZER PERFORMANCE CRITERIA

The Cayenne<sup>®</sup> Colonial Kettles<sup>™</sup> 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.

### WARMER PERFORMANCE CRITERIA

Cayenne<sup>®</sup> Colonial Kettles<sup>™</sup> 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 unit will hold the temperature of this product above 150° F (65.6° C). The temperature will be maintained best when the food product is held using pans with covers, the proper water level is maintained in the well, and the food product is stirred regularly.

### Agency Listings



Cover is not NSF.

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

### MODELS

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

### FEATURES

- Coated aluminum wells
- Epoxy coated cast aluminum body and legs
- Uses shouldered vegetable insets that are easier and safer to transport than bain maries
- Two Model 1777 rethermalizers work on one 15A circuit.
- 11-quart models can be adapted to hold 7-quart inserts
- Recessed controls reduce accidental changes in temperature settings
- 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
- 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
- Low 11½" (29.2 cm) profile allows convenient serving access from conventional height countertops or under breath guards

**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<sup>™</sup>

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

72166 Model 1776-11, 11 Qt. Warmer, Burnt Copper (US/Canada)

72170 Model 1776-7, 7 Qt. Warmer, Black (US/Canada)

72171 Model 1776-7, 7 Qt. Warmer, Burnt Copper (US/Canada)

72175 Model 1777-11, 11 Qt. Rethermalizer, Black (US/Canada)

72176 Model 1777-11, 11 Qt. Rethermalizer, Burnt Copper (US/Canada)

72180 Model 1777-7, 7 Qt. Rethermalizer, Black (US/Canada)

72181 Model 1777-7, 7 Qt. Rethermalizer, Burnt Copper (US/Canada)

**SPECIFICATIONS**

Item	Dimensions (Diameter x H) IN (CM)	Capacity QT (L)	Voltage*	Watts	Amps	Plug	Shipping Dimensions IN (CM)	Shipping Weight LB (KG)
72165	15¾ x 11½ (40.0 x 29.2)	11 (10.4)	120	650	5.5	5-15P	16½ x 16½ x 14¾ (41.9 x 41.9 x 37.5)	24.5 (11.1)
72166	15¾ x 11½ (40.0 x 29.2)	11 (10.4)	120	650	5.5	5-15P	16½ x 16½ x 14¾ (41.9 x 41.9 x 37.5)	24.5 (11.1)
72170	15¾ x 11½ (40.0 x 29.2)	7 (6.6)	120	650	5.5	5-15P	16½ x 16½ x 14¾ (41.9 x 41.9 x 37.5)	24.5 (11.1)
72171	15¾ x 11½ (40.0 x 29.2)	7 (6.6)	120	650	5.5	5-15P	16½ x 16½ x 14¾ (41.9 x 41.9 x 37.5)	24.5 (11.1)
72175	15¾ x 11½ (40.0 x 29.2)	11 (10.4)	120	900	7.5	5-15P	16½ x 16½ x 14¾ (41.9 x 41.9 x 37.5)	24.5 (11.1)
72176	15¾ x 11½ (40.0 x 29.2)	11 (10.4)	120	900	7.5	5-15P	16½ x 16½ x 14¾ (41.9 x 41.9 x 37.5)	24.5 (11.1)
72180	15¾ x 11½ (40.0 x 29.2)	7 (6.6)	120	900	7.5	5-15P	16½ x 16½ x 14¾ (41.9 x 41.9 x 37.5)	24.5 (11.1)
72181	15¾ x 11½ (40.0 x 29.2)	7 (6.6)	120	900	7.5	5-15P	16½ x 16½ x 14¾ (41.9 x 41.9 x 37.5)	24.5 (11.1)

Receptacle



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

**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	9⅝" (24.4) x 1⅝" (2.4) cover
47490	11⅞" (29.1) x 1⅝" (2.4) cover



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