INDUCTION SOUP WARMERS & RETHERMALIZERS



3-D induction coils act like steam, but without the water

REDUCE ENERGY COSTS WITH LOW AMP DRAW

250W warmers are 120V and 2.1 amps; 800W rethermalizers are 120V and 6.7 amps

EASY AND SECURE TEMPERATURE CONTROL

Precise 1° temperature settings on induction soup rethermalizers

FAST RETHERMALIZING TIMES

Fast, efficient induction takes 50-60 minutes to rethermalize foods vs. 11/2 hours in most other units

MAINTAIN CONTROL OVER TEMPERATURE SETTINGS

Unique hold feature locks the temperature in place

KEEP SOUPS PROPERLY STIRRED

Stir indicator measures temperature differences and reminds operators to stir

EASY TO USE

Bright LED display with easy-to-use controls

IMMEDIATE START-UP, NO PRE-HEATING

Induction heats the inset directly without a steam bath, which requires a pre-heat

INCREASE FOOD YIELD, MINIMIZE FOOD WASTE

Sensors prevent food from burning in near-empty insets

REFERENCE OUR SERVING SYSTEMS & COMPONENTS CATALOG FOR

watch it on VOLLRATH.com/retherm -



DROP-IN STYLES.

Watch a video presentation about the award-winning features of the Mirage® Soup Induction Rethermalizer.

CERTIFICATIONS











*International models only

AWARDS





Countertop Rethermalizers

- · Ships with induction-ready inset and hinged cover
- Set temperature in F° or C° for soup, cream soup, mac & cheese, or chili
- REFERENCE OUR SERVING SYSTEMS & COMPONENTS CATALOG FOR DROP-IN STYLES















ITEM #	DESCRIPTION	COLOR	DIMENSIONS IN (CM	frequency	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
7470110	7 qt induction rethermalize	r Silver	11% x 13½ (30.3 x 34.2	2) 50/60hZ	120	800	6.7	5-15P	1
7470140	7 qt induction rethermalize	r Red	11% x 13½ (30.3 x 34.2	2) 50/60hZ	120	800	6.7	5-15P	1
74110110	11 qt induction rethermalize	er Silver	13% x 13½ (35.3 x 34.2	2) 50/60hZ	120	800	6.7	5-15P	1
74110140	11 qt induction rethermalize	er Red	13% x 13½ (35.3 x 34.2	2) 50/60hZ	120	800	6.7	5-15P	1
REPLACEMEN	T INSET ITEM # RI	EPLACEMENT INSET	REF	PLACEMENT COVER	S	DESC	RIPTION		
88184	7	qt induction inset	474	888		Hinge	d inset cov	er, fits 7 q	t inset
88204	11	qt induction inset	474	90		Hinge	d inset cov	er, fits 11 c	ıt inset
88184NS*	71	¼ qt nonstick inductio	on inset 881	84NS*		71/4 qt	nonstick ir	nduction in	set
88204NS*	11	qt nonstick induction	inset 882	204NS*		11 qt n	onstick inc	luction ins	et



For 7 quart International models with 220-240V, change the fifth digit to "2" for Schuko, "3" for UK, "4" for China, or "5" for Australia (e.g., Schuko 7470110 to 7470210) For 11 quart International models with 220-240V, change the sixth digit to "2" for Schuko, "3" for UK, "4" for China, or "5" for Australia (e.g., Schuko 74110110 to 74110210)



NEW Contemporary Hinged Inset Lids

IMPROVED INSET COVER DESIGN

- · Welded handle is permanently attached and stays secured to cover
- · Handle serves as kickstand, keeping cover open for easy access to food
- · No friction-fit tabs to lose
- Design of handle dissipates heat, keeping it cooler to the touch
- Fits most 7-quart and 11-quart insets
- · Large opening for easy access





ITEM #	DESCRIPTION	OVERALL DIAMETER: IN (CM)	HEIGHT: IN (CM)	CASE LOT
47493	Hinged inset lid – 71/4 qt	9% (25.3)	23/4 (7)	1
47494	Hinged inset lid – 11 qt	114/5 (30)	23/4 (7)	1







TRADITIONAL WARMER & RETHERMALIZER GUIDE

THE MOST EFFICIENT HEAT TRANSFER POSSIBLE

Vollrath's Direct Contact Heating System. No Vents = Energy Savings



With a heating element in direct contact with the water and Vollrath's exclusive thermoset fiber-reinforced resin well, so little heat is lost that there is no need for vents.



Warmers & Rethermalizers

- Industry's most complete lineup of warmers and rethermalizers
- Feature Direct Contact Heating System
- · Warmers keep hot food hot
- Rethermalizers take prepared food from chilled to hot



Visit VOLLRATH.com for more about the ultimate performance and efficiency of Vollrath's Direct Contact Heating System.





ITEM #	WELL CONFIGURATION (W X D)	WATTAGE	WARMER ONLY		DIRECT CONTACT HEATING SYSTEM		LOW WATER LIGHT	THERMOSTATICALLY CONTROLLED	DRIPLESS EDGE	LIGHTED ON/OFF SWITCH	DRAIN	OFFERED WITH INSETS AND LADLES	PAGE#
71001 Traditional Warmer	12 x 20	700	V	_	V	_	V	V	~	_	_	_	63
72000 Traditional Warmer	12 x 20	1000	~	_	_	~	_	~	_	_	_	_	63
72020 Rethermalizer	12 x 20	1000	_	~	✓	_	V	✓	~	~	_	_	61
72023 Rethermalizer	12 x 20	1440	_	~	~	_	~	~	~	~	_	_	61
72090 Rethermalizer	12 x 20	1440	_	~	_	~	_	✓	_	~	_	_	62
72017 Round Rethermalizer	7 qt. Round	800	_	✓	~	_	~	~	~	_	_	~	58
72021 Round Rethermalizer	11 qt. Round	800	_	~	~	-	~	~	~	_	_	V	58
72050 ⁴ / ₃ Rect. Rethermalizer	⅓ Rectangular	1600	_	✓	✓	_	~	~	~	~	_	_	61
72051 ⁴ / ₃ Rect. Rethermalizer	⅓ Rectangular	1600	_	~	~	-	~	V	~	~	V	-	61
72789 Dual Warmer	Dual, 12 x 20	1400	~	_	~	_	~	~	~	~	~	_	62
72045 Rethermalizer	Twin 4 qt. Round	550/ea.	_	~	-	**	_	~	_	_	_	V	59
72028 Rethermalizer	Twin 7 qt. Round	700/ea.	_	✓	~	_	~	✓	V	_	_	V	59
72425 Round Rethermalizer	4 qt. Round	350	V	_	-	**	_	V	_	_	_	V	62
Colonial Kettle™ Warmer	11 qt. Round	650	~	_	~	**	_	~	~	_	_	~	60
Colonial Kettle™ Rethermalizer	11 qt. Round	900	-	~	v	**	_	~	~	-	-	V	60
Induction Rethermalizer	7 or 11 qt. Round	800	_	✓	_	~	_	~	v	~	_	Inset only	56
Retro Stock Pot Rethermalizer	7 or 11 qt. Round	1450	_	~	-	~	_	-	V	~	_	Inset only	58

^{**}Coated aluminum

Retro Stock Pot Kettle Rethermalizers

- Eye-catching look enhances your soup presentation
- · Heavy-duty handles make transportation and cleaning a breeze
- · Ceramic base element ensures a fast start-up and consistent performance
- · Heavy-duty exterior ensures the unit remains cool to the touch
- Offset handle on the hinged lid keeps the customer's hands/arms out of the direct heat path
- · Ladles sold separately









Cover shown not NSF certified

7217710 7 at	Natural finish						PLUG	LOT
, = 1, , 10	14GtGTGTTTTTTTTTTTTTTTTTTTTTTTTTTTTTTTTT	Natural	16½ x 13½ (41.9 x 34.3)	120	1450	12	5-15P	1
7217735 7 qt	Green Apple finish	Green	16½ x 13½ (41.9 x 34.3)	120	1450	12	5-15P	1
7217750 7 qt	Pearl White finish	White	16½ x 13½ (41.9 x 34.3)	120	1450	12	5-15P	1
7217755 7 qt	Fire Engine Red finish	Red	16½ x 13½ (41.9 x 34.3)	120	1450	12	5-15P	1
7217760 7 qt	Black Black finish	Black	16½ x 13½ (41.9 x 34.3)	120	1450	12	5-15P	1
7217210 11 qt	Natural finish	Natural	16½ x 13½ (41.9 x 34.3)	120	1450	12	5-15P	1
7217235 11 qt	Green Apple finish	Green	16½ x 13½ (41.9 x 34.3)	120	1450	12	5-15P	1
7217250 11 qt	Pearl White finish	White	16½ x 13½ (41.9 x 34.3)	120	1450	12	5-15P	1
7217255 11 qt	Fire Engine Red finish	Red	16½ x 13½ (41.9 x 34.3)	120	1450	12	5-15P	1
7217260 11 qt	Black Black finish	Black	16½ x 13½ (41.9 x 34.3)	120	1450	12	5-15P	1
46527 Repl	lacement hinged lid-fits insets:	78204, 78194, 46311-2	2, 46407-2	_	_	_	_	6



- For 7 quart International models with 220-240V, change the fifth digit to "8" for Schuko or "9" for UK (e.g., Schuko 7470710 to 7470810)

*International models only - For 11 quart International models with 220-240V, change the sixth digit to "3" for Schuko or "4" for UK (e.g., Schuko 74110110 to 74110310)

Product details vary (e.g., voltage, amps, watts); visit VOLLRATH.com.

Cayenne® Round Heat 'N Serve Rethermalizers

- · Features Vollrath's Direct Contact Heating System for energy efficiency and cool-to-touch exterior
- · Low water indicator light eliminates guess work















ITEM #	DESCRIPTION	DIMENSIONS (DIAMETER X HEIGHT): IN (CM)	WELL DEPTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72017	Model HS-7, 7 qt (6.6 L) unit only	10% x 9% (26.8 x 24.5)	6¾ (17.1)	120 AC	800	6.7	5-15P	1
72018	Model HS-7, 7 qt (6.6 L) package with inset (78184), hinged Kool-Touch® cover (47488)*	10% x 95/2 (26.8 x 24.5)	6¾ (17.1)	120 AC	800	6.7	5-15P	1
72021	Model HS-11, 11 qt (10.4 L) unit only	12% x 9% (32.0 x 24.5)	6¾ (17.1)	120 AC	800	6.7	5-15P	1
72009	Model HS-11, 11 qt (10.4 L) package with inset (78204), hinged Kool-Touch® cover (47490)*	12% x 9% (32.0 x 24.5)	6¾ (17.1)	120 AC	800	6.7	5-15P	1
INTER	NATIONAL MODEL							
72517	Model HS-7, 7 qt (6.6 L) unit only	10% x 9% (26.8 x 24.5)	6¾ (17.1)	230 AC	800	3.5	Schuko	1
72518	Model HS-7, 7 qt (6.6 L) package with inset (78184), hinged Kool-Touch® cover (47488)*	10% x 95 (26.8 x 24.5)	6¾ (17.1)	230 AC	800	3.5	Schuko	1
72521	Model HS-11, 11 qt (10.4 L) unit only	125% x 95% (32.0 x 24.5)	6¾ (17.1)	230 AC	800	3.5	Schuko	1
72522	Model HS-11, 11 qt (10.4 L) package with inset (78204), hinged Kool-Touch® cover (47490)*	12% x 9% (32.0 x 24.5)	6¾ (17.1)	230 AC	800	3.5	Schuko	1
72196	Adaptor ring — allows use of 7 qt inset with 11 qt l	Heat 'N Serve	_	_	_	_	_	1
72221	Adaptor ring — allows use of 4 qt inset with 7 qt H	Heat 'N Serve	_	_	_	_	_	1

^{*}Hinged covers are not NSF® certified.

Cayenne® Model CM-24 Twin Well 4 Qt Rethermalizer

- · Features Vollrath's Direct Contact Heating System for energy efficiency and cool-to-touch exterior
- · Individual thermostatic controls for merchandising soups with different temperature requirements
- Holds two 4½ qt insets (Inset item #78164)



72040







ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72045	Twin well 4 qt rethermalizer	17¼ x 9¼ x 8¾ (43.8 x 23.5 x 22.2)	120 AC	550 per well	9.2	5-15P	1
72040	Twin well 4 qt rethermalizer, package with two insets (78164) and two hinged covers (47486)*	17¼ x 9¼ x 12¼ (43.8 x 23.5 x 31.1)	120 AC	550 per well	9.2	5-15P	1

Cayenne Model TW-27R Twin Well 7 Quart Rethermalizer



- · Features Vollrath's Direct Contact Heating System for energy efficiency and cool-to-touch exterior
- Designed to provide optimum serving temperature for two different food products
- Individual thermostatic controls and rethermalizing timer for optimal control of each well
- · Low water indicator light eliminates guesswork











ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72028	Model TW-27R twin well 7 qt rethermalizer	13½ x 23 x 11½ (34.3 x 58.4 x 29.2)	120 AC	700 per well	11.7	5-15P	1
72029	Model TW-27R twin well 7 qt rethermalizer package with (2) 7¼ qt insets (78184), (2) hinged Kool-Touch® covers (47488),* and (2) 4 oz heavy-duty ladles (4980420)	13½ x 23 x 11½ (34.3 x 58.4 x 29.2)	120 AC	700 per well	11.7	5-15P	1
72221	Adaptor ring – allows use of 4 qt inset (78164) with 7 qt twin we	II merchandiser	_	_	_	_	2

^{*}Hinged covers are not NSF® certified.

KOOL-TOUCH® LADLES • Kool-Touch® Handles are color safe up to 225°F (107.2°C) • Fully functional to 350°F (176.6°C) • Insulated coating permanently bonded to utensil – will not slip or peel • Provides cool, comfortable grip See page 143-144 for product details.

Cayenne® Colonial Kettles™

- · Designed to increase soup sales at any location
- Durable-cast four-leg design is more stable
- · Low profile allows easy access
- · Epoxy-coated cast aluminum body
- Recessed controls prevent accidental temperature setting changes
- · Uses shouldered inset pans that are easier and safer to transport than bain maries
- Note: Hinged Kool-Touch® cover is not NSF® certified
- Easily convert 11 qt to 7 qt with an adaptor ring see accessory item 72196 on page 58



72462

Go to VOLLRATH.com for replacement Cayenne® Colonial Kettle™ parts.









*International models only



ITEM #	DESCRIPTION	DIMENSIONS (DIAMETER X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
MODEL 17	776-11 COLONIAL KETTLE™ 11 QT WAI	RMER PACKAGE WITH 11 QT (10.4 L) INSET, COVE	R WITH HINGE, SOL	JP CARDS, AND S	OUP'R CLIP		
72165	Black warmer	15¾ x 11½ (40.0 x 29.2)	120 AC	700	5.8	5-15P	1
72166	Burnt Copper warmer	15¾ x 11½ (40.0 x 29.2)	120 AC	700	5.8	5-15P	1
MODEL 17	776-7 COLONIAL KETTLE™ 7 QT WAR	MER PACKAGE WITH 7 QT (6.6 L) INSET, COVER V	WITH HINGE, ADAP	TOR RING, SOUP (CARDS, AND	SOUP'R CL	IP
72170	Black warmer	15¾ x 11½ (40.0 x 29.2)	120 AC	700	5.8	5-15P	1
72171	Burnt Copper warmer	15¾ x 11½ (40.0 x 29.2)	120 AC	700	5.8	5-15P	1
MODEL 17	777-11 COLONIAL KETTLE™ 11 QT RET	HERMALIZER PACKAGE WITH 11 QT (10.4 L) INSET	, COVER WITH HIN	GE, SOUP CARDS	, AND SOUP'	R CLIP	
72175	Black rethermalizer	15¾ x 11½ (40.0 x 29.2)	120 AC	1000	8.3	5-15P	1
72176	Burnt Copper rethermalizer	15¾ x 11½ (40.0 x 29.2)	120 AC	1000	8.3	5-15P	1
MODEL 17	777-7 COLONIAL KETTLE™ 7 QT RETH	IERMALIZER PACKAGE WITH 7 QT (6.6 L) INSET, C	COVER WITH HINGE	, SOUP CARDS, A	ND SOUP'R (CLIP	
72180	Black rethermalizer	15¾ x 11½ (40.0 x 29.2)	120 AC	1000	8.3	5-15P	1
72181	Burnt Copper rethermalizer	15¾ x 11½ (40.0 x 29.2)	120 AC	1000	8.3	5-15P	1
⊕ INTER	RNATIONAL MODEL						
MODEL 17	776-11 COLONIAL KETTLE™ 11 QT WAI	RMER PACKAGE WITH 11 QT (10.4 L) INSET, COVE	R WITH HINGE, SOL	JP CARDS, AND S	OUP'R CLIP		
72459	Black warmer	15¾ x 11½ (40.0 X 29.2)	230 AC	600	2.6	Schuko	1
72542	Black warmer	15¾ × 11½ (40.0 X 29.2)	230 AC	600	2.6	UK	1
MODEL 17	777-11 COLONIAL KETTLE™ 11 QT RET	HERMALIZER PACKAGE WITH 11 QT (10.4 L) INSET	, COVER WITH HIN	GE, SOUP CARDS	, AND SOUP	R CLIP	

CONTEMPORARY HINGED INSET LIDS

15¾ x 11½ (40.0 X 29.2)

- · Welded handle is permanently attached and stays secured to cover
- · Handle serves as kickstand, keeping cover open for easy access to food
- · No friction-fit tabs to lose

Black rethermalizer

- · Design of handle dissipates heat, keeping it cooler to the touch
- Fits most 7-quart and 11-quart insets
- · Large opening for easy access

See page 99 for product details.



Schuko

Cayenne® Full-Size Heat 'N Serve Rethermalizers

- · Features Vollrath's Direct Contact Heating System for energy efficiency and cool-to-touch exterior
- · Lighted on/off switch and recessed control knobs
- Recommend using up to 4" (10.2 cm) deep food pans
- 1440-watt Ultra model offers quicker preheat and more rapid rethermalization











nternational models only



ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	WELL DEPTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72020	Model 1220 full-size rethermalizer	21 ³ / ₄ x 13 ³ / ₄ x 9 (55 x 33 x 23)	6% (16.8)	120 AC	1000	8.3	5-15P	1
72023	Model HS-Ultra full-size rethermalizer	21 ³ / ₄ x 13 ³ / ₄ x 9 (55 x 33 x 23)	6% (16.8)	120 AC	1440	12	5-15P	1
INTER	NATIONAL MODEL							
72630	Model 1220 full-size rethermalizer	21 ³ / ₄ x 13 ³ / ₄ x 9 (55 x 33 x 23)	6% (16.8)	230 AC	1000	4.3	Schuko	1
72550	Model 1220 full-size rethermalizer	21 ³ / ₄ x 13 ³ / ₄ x 9 (55 x 33 x 23)	6% (16.8)	230 AC	1000	4.3	UK	1

Cayenne® Heat 'N Serve 4/3 Rectangular Rethermalizer

- · Designed for maximum capacity within a minimum footprint
- Features Vollrath's Direct Contact Heating System for energy efficiency and cool-to-touch exterior
- * 33% greater capacity than full-size warmers holds four $\frac{1}{2}$ size pans up to 6" (15.2 cm) deep
- Two 800-watt elements for rethermalization and faster recovery
- Capillary tube thermostat for more accurate temperature control











ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72050	Model T43R without drain	13¾ x 28¾ x 9¾ (34.9 x 73 x 24.8)	120 AC	1600	13.3	5-15P	1
72051	Model TD43R with drain	$13\frac{3}{4} \times 28\frac{3}{4} \times 13\frac{5}{16} (34.9 \times 73 \times 33.7)$	120 AC	1600	13.3	5-15P	1
72788	Model T43R without drain package with (3) hole adaptor plates (19188), (3) stainless steel insets (78184), (3) hinged Kool-Touch® inset covers (47488)*, and (3) one-piece heavy-duty black ladles (4980420)	13¾ x 28¾ x 9¾ (34.9 x 73 x 24.8)	120 AC	1600	13.3	5-15P	1
CANADA	MODEL - AVAILABLE FOR CANADA ONLY						
72055	Model T43R without drain	13¾ x 28¾ x 9¾ (34.9 x 73 x 24.8)	120 AC	1600	13.3	5-20P	1
72056	Model TD43R with drain	$13\frac{3}{4} \times 28\frac{3}{4} \times 13\frac{5}{16} (34.9 \times 73 \times 33.7)$	120 AC	1600	13.3	5-20P	1
19188	Adaptor plate with three 8%" (21.3 cm) diameter	er holes for 7¼ qt round insets (inset item #78184)	_	_	_	_	1
75012	Adaptor bars, 1" x 12 15 /6" x ½" (2.5 x 32.9 x 0.6 c	m)	_	_	_	_	12

*Hinged covers are not NSF® certified.

Cayenne® Nitro™ Power Rethermalizer

- · Almost twice the water capacity of other countertop models, reducing need to refill the well as often
- · Heating element in direct contact with the water
- High-efficiency 1440W element operates on standard 15A circuit







	LISTED						
ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72090	Model PC-21, rethermalizer	14 x 22 x 9½ (35.6 x 55.9 x 24.1)	120 AC	1440	12.0	5-15P	1

Cayenne Model SS-4 Warmer

- Holds 41/8 quart (3.9 L) insets
- Sized for #10 cans and pump for dispensing hot fudge or toppings
- · Ideal for ice cream toppings and nacho cheese sauce









72425

ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS (DIAMETER X H): IN (CM)	PLUG	CASE LOT
72425	Warmer only	8¾ x 7½ (22.2 x 20)	5-15P	1
72430	Warmer and inset (78164) and hinged Kool-Touch® cover (47486)*	_	5-15P	1

^{*}Hinged covers are not NSF® certified.

Cayenne Dual Warmer

- Two independently controlled warmers featuring Vollrath's exclusive Direct Contact Heating System for energy efficiency and cool-to-touch exterior
- · Drain hose and controls are concealed behind front panel for easy access and a finished look for front-of-house applications
- · Lighted main power switch controls power to both wells









ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72789	Dual warmer	30½ x 24½ x 12½ (77.5 x 61 x 31.8)	120 AC	1400	11.6	5-15P	1

Cayenne® Model 1001 Warmer

- · Features Vollrath's Direct Contact Heating System for energy efficiency and cool-to-touch exterior
- · Thermostatic control supplies power only when needed for maximum efficiency
- · Low water indicator light eliminates guesswork
- Recommend using up to 4" (10.2 cm) deep food pans









nternational models only



ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
71001	Model 1001 full-size warmer only	13 ³ / ₄ × 21 ³ / ₄ × 9 (35.6 × 55.9 × 22.8)	120 AC	700	5.8	5-15P	1
⊕ INTER	NATIONAL MODEL						
72620	Model 1001 full-size warmer only	13¾ x 21¾ x 9 (35.6 x 55.9 x 22.8)	230 AC	700	3.0	Schuko	1
72553	Model 1001 full-size warmer only	13¾ x 21¾ x 9 (35.6 x 55.9 x 22.8)	230 AC	700	3.0	UK	1

Cayenne® Model 2000 Warmer

- 300 series stainless steel 61/2" (16.6 cm) deep well for easy cleaning and longer life
- Recommend using up to 4" (10.2 cm) deep food pans
- · Recommend using moist heat









*International models only



ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72000	Cayenne® Model 2000 Warmer only	14 x 22 x 9 (35.6 x 55.9 x 22.8)	120 AC	1000	8.3	5-15P	1
⊕ INTERI	NATIONAL MODEL						
72557	Cayenne® Model 2000 Warmer only	14 x 22 x 9 (35.6 x 55.9 x 22.8)	230 AC	1000	4.3	Schuko	1





ADDITIONAL WARMING EQUIPMENT



Cayenne® OHC-500 Heat Lamp

- Adjustable-height lamp assembly 121/2" to 201/2" (31.8 to 52 cm) above counter
- Stainless steel hood directs heat evenly over 12" x 20" area
- Chrome-plated legs and uprights
- · Cord-mounted on/off switch
- · Shatterproof white bulbs standard
- Non-skid feet
- 120V, 500W, 4.2A







sold separately

ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H): IN (CM)	PLUG	CASE LOT
71500	OHC-500 heat lamp – white bulbs	14 x 19 x 28¾ (35.6 x 48.3 x 73)	5-15P	1
72500	OHC-500 heat lamp – red bulbs	14 x 19 x 28 ³ / ₄ (35.6 x 48.3 x 73)	5-15P	1
ACCESSOF	RIES			
72242	White infrared bulb, 250W, 120V	_	_	12
72241	Red infrared bulb, 250W, 120V	_	_	12



Cayenne® Heated Shelves

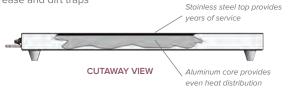
- 33% to 66% energy savings during off-peak times by heating only the zone that is needed
- Thermostatically controlled unit maintains even and accurate temperature
- · Smooth top with welded corners provides an easy-to-clean surface free from grease and dirt traps



Learn how to expand your menu by combining the Cayenne® rotisserie oven with a Cayenne® hot food merchandiser at VOLLRATH.com.







LEFT ALIGNED ITEM #*	RIGHT ALIGNED ITEM #**	WIDTH IN (CM)	DEPTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
7277024*	7277124**	24 (61)	20 (50.8)	120 AC	350	2.9	5-15	1
7277036*	7277136**	36 (91.4)	20 (50.8)	120 AC	535	4.5	5-15	1
7277048*	7277148**	48 (121.9)	20 (50.8)	120 AC	720	6.0	5-15	1
7277060*	7277160**	60 (152.4)	20 (50.8)	120 AC	905	7.5	5-15	1

Note: 48" and 60" models have taller legs.

^{**5-}day lead time

Cayenne® Heat Strips

- 33% larger "Food Safe Zone"
- · Unique heating design offers even heat dispersion for more effective warming
- Fixed or remote controls allow installation flexibility for your operation available with infinite or toggle switch
- Anodized aluminum heat reflector generates more even heat over food holding area
- Patented reflector assembly is field adjustable, allowing operator to direct heat pattern where needed



Go to VOLLRATH.com/heatstrips for 10 reasons to buy a Cayenne Heat Strip.













Mounting Option: 13" Stainless Steel C Legs shown. Hardwired options available.

ITEM #	DESCRIPTION	WIDTH: IN (CM)	WATTS	PLUG	CASE LOT
72672019	Front-mount toggle switch control with cord and plug	18 (47.7)	415	5-15P	1
72675019	Front-mount toggle switch control with cord and plug	24 (61)	550	5-15P	1
72678019	Front-mount toggle switch control with cord and plug	30 (76.2)	690	5-15P	1
72681019	Front-mount toggle switch control with cord and plug	36 (91.4)	825	5-15P	1
72684019	Front-mount toggle switch control with cord and plug	42 (106.6)	965	5-15P	1
72687019	Front-mount toggle switch control with cord and plug	48 (121.9)	1100	5-15P	1
72693019	Front-mount toggle switch control with cord and plug	60 (152.4)	1380	5-20P	1
72705019*	Hard-wired front-mount wiring box with toggle switch	24 (61)	550	_	1
72711019*	Hard-wired front-mount wiring box with toggle switch	36 (91.4)	825	_	1
72717019*	Hard-wired front-mount wiring box with toggle switch	48 (121.9)	1100	_	1
72723019*	Hard-wired front-mount wiring box with toggle switch	60 (152.4)	1380	_	1
72729019*	Hard-wired front-mount wiring box with toggle switch	72 (182.9)	1660	_	1
72705017*	Hard-wired, remote infinite control – 10A	24 (61)	550	_	1
72711017*	Hard-wired, remote infinite control – 10A	36 (91.4)	825	_	1
72717017*	Hard-wired, remote infinite control – 10A	48 (121.9)	1100	_	1
72723017*	Hard-wired, remote infinite control – 10.1A to 20A	60 (152.4)	1380	_	1
72729017*	Hard-wired, remote infinite control – 10.1A to 20A	72 (182.9)	1660	_	1
4450613	C-leg stand, 13" (33 cm) (for cord and plug only)	_	_	_	1

All heat strips are custom ordered and therefore cannot be canceled or returned per Vollrath terms and conditions.

FIELD-ADJUSTABLE REFLECTOR ASSEMBLY







SERVING SYSTEMS & COMPONENTS



