



Outperform every day.™

Project:

Item Number:

Quantity:

CAYENNE® TWIN WELL 4-QT RETHERMALIZERS



72040

72045

Cayenne® Twin Well 4-Qt Rethermalizers

DESCRIPTION

Cayenne® Twin Well 4-Qt Rethermalizers are designed to hold 4½ qt. insets to provide greater flexibility with a minimum of space required. All operate on 120V, 15A service. Model 72040 includes two insets and two hinged covers.

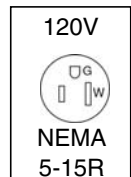
PERFORMANCE CRITERIA

The Cayenne® Twin Well 4-Qt 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.

SPECIFICATIONS

Item No.	Dimensions (W X D X H) IN (CM)	Well Depth	Voltage	Watts per Well	Amps	Plug	Shipping Weight LB (KG)
72045	17¼ x 9¼ x 8¾ (43.8 x 23.5 x 22.2)	6¾ (16.2)	120	550	9.2	NEMA 5-15P	12.6 (5.7)
72040	17¼ x 9¼ x 12¼ (43.8 x 23.5 x 31.1)						15.8 (7.2)

Receptacle



ITEMS

Item No.	Model No.	Description
72045	CM-24	Twin Well 4 Qt. Rethermalizer (US/Canada)
72040	CM-24	Twin Well 4 Qt. Rethermalizer Package (US/Canada)

FEATURES

- Coated aluminum wells
- Individual thermostatic controls for merchandising soups with different temperature requirements
- Capillary tube thermostat control supplies constant temperature and power only when needed for maximum power efficiency
- Front access dials for easy temperature setting and maintaining accuracy
- 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
- Band heating element
- Drop-in meets NSF4 performance standards only when using moist heat. Operation with water is required for even heating of the food product.
- 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 www.Vollrath.com.

Agency Listings



Cover is not NSF.

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

Approvals

Date

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www.vollrath.com

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