



Outperform every day.™

Project:

Item Number:

Quantity:

Cayenne® Heat 'N Serve 4/3 Rectangular Rethermalizers

The Vollrath Company, L.L.C.

CAYENNE® HEAT 'N SERVE 4/3 RECTANGULAR RETHERMALIZERS



Item 72050



Item 72788

DESCRIPTION

Cayenne® Heat 'N Serve 4/3 Rectangular Rethermalizers provide maximum capacity within a minimum footprint. They offer 33% greater capacity than full-size warmers and hold four 1/3 size pans up to 6" (15.24 cm) deep. 72788 includes 3 opening adaptor plate, 3 stainless steel insets, 3 hinged covers and 3 one-piece ladles with black handles.

PERFORMANCE CRITERIA

The Cayenne® Heat 'N Serve 4/3 Rectangular 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



Cover is not NSF.

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

MODELS

- 72050 Model T43R without Drain (US)
- 72051 Model T43R with Drain (US)
- 72788 Model T43R without Drain Package (US)
- 72055 Model T43R without Drain (Canada Only)
- 72056 Model T43R with Drain (Canada Only)

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
- Two 800 watt heating elements for rethermalization and faster recovery
- 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
- Low-water indicator light eliminates guesswork
- Front access dials for easy temperature setting and maintaining accuracy
- Lighted On/Off switch
- 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



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www.vollrath.com

The Vollrath Company, L.L.C.
1236 North 18th Street
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Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560
Main Fax: 800.752.5620 or 920.459.6573

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MODELS

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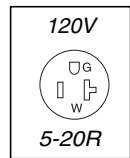
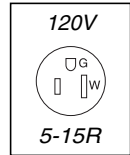
72055 Model T43R without Drain (Canada Only)

72056 Model T43R with Drain (Canada Only)

SPECIFICATIONS

Item	Overall Dimensions (W X D x H) IN (CM)	Well Depth IN (CM)	Voltage	Total Watts	Amps	Plug	Shipping Dimensions IN (CM)	Shipping Weight LB (KG)
72050	13¾ x 28¾ x 9¾ (34.9 x 73 x 24.8)	6⅞ (17.5)	120	1600	13.3	5-15P	17½ x 32½ x 10¼ (44.5 x 82.6 x 26)	32.4 (14.7)
72051	13¾ x 28¾ x 13⅝ (34.9 x 73 x 33.7)	6⅞ (17.5)	120	1600	13.3	5-15P	19¼ x 37 x 15¼ (48.9 x 94 x 38.7)	44.9 (20.4)
72788	13¾ x 28¾ x 9¾ (34.9 x 73 x 24.8)	6⅞ (17.5)	120	1600	13.3	5-15P	17½ x 32½ x 10¼ (44.5 x 82.6 x 26)	51.7 (23.5)
72055	13¾ x 28¾ x 9¾ (34.9 x 73 x 24.8)	6⅞ (17.5)	120	1600	13.3	5-20P	17½ x 32½ x 10¼ (43.8 x 82.6 x 26)	32.4 (14.7)
72056	13¾ x 28¾ x 13⅝ (34.9 x 73 x 33.7)	6⅞ (17.5)	120	1600	13.3	5-20P	19¼ x 37 x 15¼ (48.9 x 94 x 38.7)	44.9 (20.4)
19188	Adaptor plate with 3 holes.							
75012	Adaptor bars							

Receptacles



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