VOLLRATH®
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 4⅛ 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.

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.

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)	6⅜ (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

120V



NEMA 5-15R

Agency Listings

c UL us LISTED

NSF

Cover is not NSF.

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

Approvals	Date

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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

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