



Outperform every day.™

Project:

Item Number:

Quantity:

CAYENNE® MODEL 1001 WARMERS



Cayenne® Model 1001 Warmer

MODELS

71001 Model 1001 Full-Size Warmer Only (US/Canada)

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
- 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
- Thermoset fiber-reinforced self-insulating resin well provides maximum energy efficiency, prevents scale build-up and is easy to clean
- Increased water capacity reduces labor costs and improves food quality by maintaining maximum moist heat
- Recessed controls reduce accidental changes in temperature settings
- Low-water indicator light eliminates guesswork
- 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 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

DESCRIPTION

Cayenne® Model 1001 Warmers are designed to attractively display and maintain the serving temperature of your prepared foods with less energy than a traditional warmer.

PERFORMANCE CRITERIA

Cayenne® Model 1001 Warmers 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



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.

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

Approvals	Date



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www.vollrath.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® MODEL 1001 WARMERS

SPECIFICATIONS

Item	Dimensions IN (CM)	Well Depth IN (CM)	Voltage*	Watts	Amps	Plug	Shipping Dimensions IN (CM)	Shipping Weight LB (KG)
71001	13¾ x 21¾ x 9 (33 x 55 x 23)	6 (15.2)	120	700	5.8	5-15P	9 x 25 x 12 (22.9 x 63.5 x 30.5)	19.9 (9)

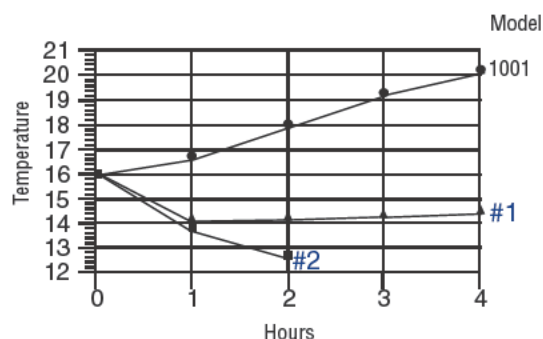
Receptacle

120V

NEMA
5-15R

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

Results of Independent Testing:



Units were filled with water per care/use instructions. Units were preheated to operating temperature. 4" (100 cm) food pan containing NSF text mixture at 160° F (71.1° C) was inserted. All tests were made with the cover off. Temperature was monitored continuously for four hours.

- Model 1001 with 700 watt dome element maintained temperature of the food product above the temperature 160° F (71.1° C) for the duration of the test.
- Competitive all-stainless unit (#1) with 1200W tubular element under the well. Temperature dropped below 140° F (60° C) in eight minutes. Continued testing saw temperature rise above 140° F (60° C).
- Competitive all-stainless unit (#2) with thermostatic control and 1500W tubular element under the well. Temperature dropped below 140° F (60° C) safety zone within the first hour and did not recover. Test was aborted after 2 hours.



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