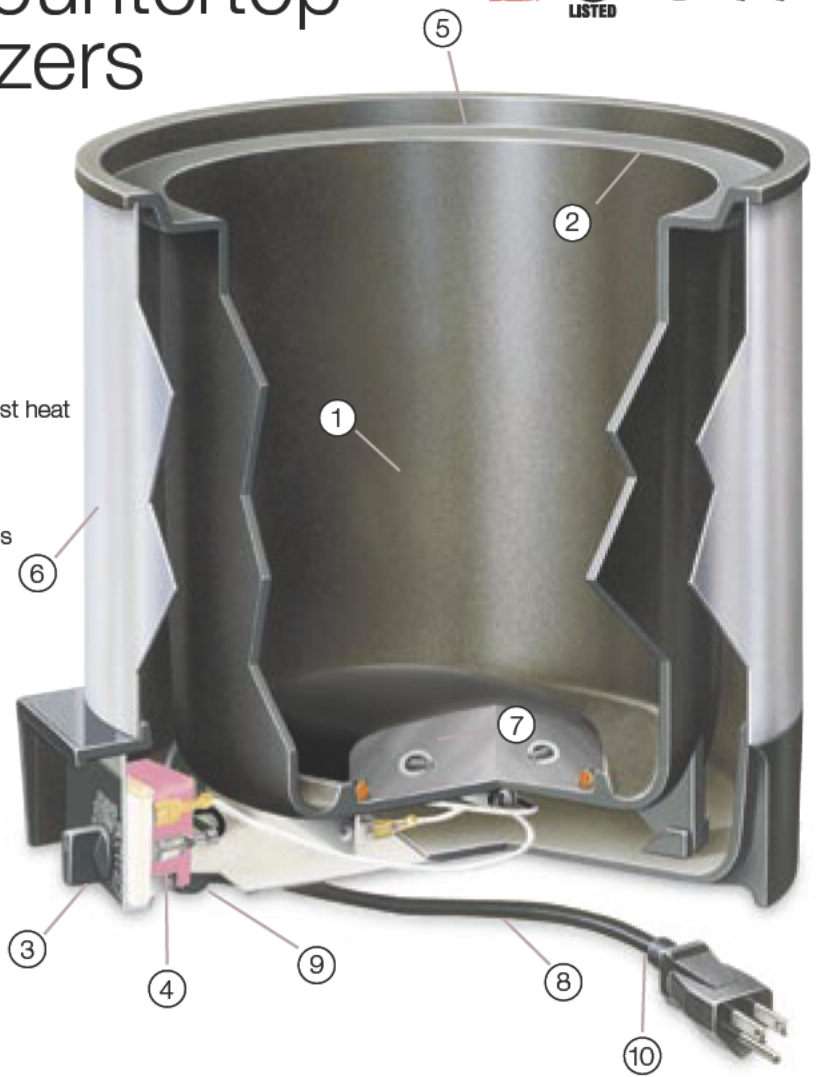


# Heat 'N Serve Countertop Food Rethermalizers



- ① Thermoset Fiber-Reinforced Resin Well
  - Self-insulating
  - Maximum energy efficiency
  - Prevents scale build-up
  - Easy to clean
- ② Increased Water Capacity
  - Reduce labor costs
  - Improve food quality by maintaining maximum moist heat
  - Indicator light denotes low water level
- ③ Recessed Controls
  - Reduce accidental changes in temperature settings
- ④ Capillary Tube Thermostat Control
  - Supplies constant temperature
  - Supplies power only when needed for maximum power efficiency
- ⑤ Wide Dripless Lip
  - Catches and drains moistures back into the well
  - Creates more uniform fit with inset
- ⑥ Cooler Exterior
  - Meets UL surface temperature standards for operator and customer safety
  - Concentrates heat inside the well, not to the outside surface and rim
- ⑦ Dome Heater
  - Uses up to 25% less energy
  - Non-stick surface prevents scale build-up for easy cleaning and longer operating life
  - Cast-in heating element for longer service life and greater energy transfer
  - Concentrates energy into the well
- ⑧ Bottom Exit Power Cord
  - Adapts to receptacle location for safe installation
- ⑨ Non-skid Feet
- ⑩ Standard cord length of 6' (183 cm) for all Vollrath warmers



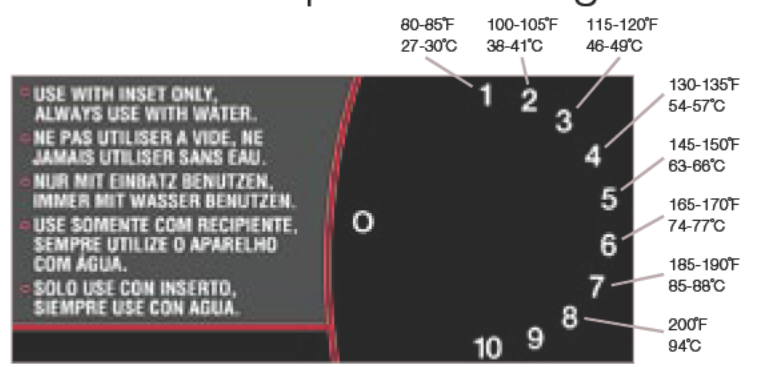
■ Meets NSF4 Performance Standards for rethermalization and hot food holding equipment



## 4/3 Rectangle Rethermalizer

For more information see page 7-5.

## Heat 'N Serve Approximate Dial Temperature Range



• USE WITH INSET ONLY, ALWAYS USE WITH WATER.  
 • NE PAS UTILISER A VIDE, NE JAMAIS UTILISER SANS EAU.  
 • NUR MIT EINBATZ BENUTZEN, IMMER MIT WASSER BENUTZEN.  
 • USE SOMENTE COM RECIPIENTE, SEMPRE UTILIZE O APARELHO COM AGUA.  
 • SOLO USE CON INSERTO, SIEMPRE USE CON AGUA.

## Rethermalizers vs. Warmers

APPLICATION	RETHERMALIZER	WARMER
Retherm Chilled Food	✓	
Hold Heated Food	✓	✓
Meets Appropriate NSF4 Performance Standards	✓	✓