

VOLLRATH®

NEW

3-WELL RETHERMALIZER

Flexible Heating and Holding

Independently controlled third-size wells heat and hold three different menu items at three different temperatures, all in one compact unit.





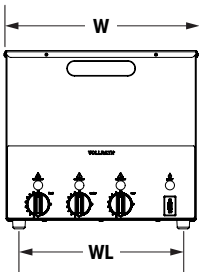
3-Well Rethermalizer

For heating and holding a variety of food items, the Vollrath 3-well rethermalizer flexes its power. With three independently controlled third-size wells, it quickly heats cold prepared foods and holds each item at proper serving temperatures to maximize food quality and safety and minimize food waste, which saves money. With the ability to rethermalize or hold three different menu items at different temperature settings in the footprint of one unit, it's like having an extra hand in the kitchen.

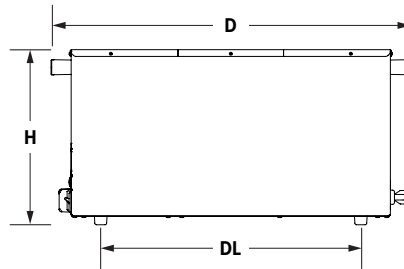


72033

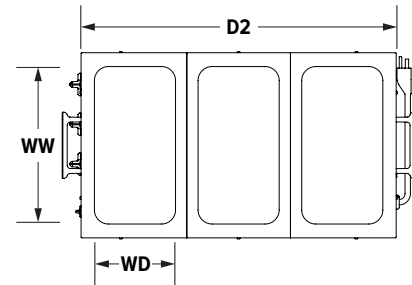
| ITEM # | DESCRIPTION | DIMENSIONS (W X D X H): IN (CM) | VOLTAGE: AC | WATTS | AMPS |
|--------|----------------------|-------------------------------------|-------------|-------|------|
| 72033 | 3-Well Rethermalizer | 14 X 26.6 X 13 (35.5 X 67.6 X 32.9) | 120 | 1,200 | 10 |



FRONT VIEW



SIDE VIEW



TOP VIEW

Features & Benefits



Each well's thermostat heats only as needed



Front dials with 10 temperature settings



Temperatures range from 104-212°F



Separate add-water indicator for each well



Meets NSF 4 hot-food-holding standards



Pair With Vollrath Steam Table Pans

Designed to fit third-size and sixth-size steam table pans up to 6 inches deep



The Vollrath Company, L.L.C.
1236 North 18th Street, Sheboygan, WI 53081-3201
Tel: 800-628-0830 / Fax: 800-752-5620 / Tel: 920-457-4851
VollrathFoodservice.com

VOLLRATH®