

Project:

Item Number:

Quantity:

CAYENNE® HEAT 'N SERVE 4/3 RECTANGULAR RETHERMALIZERS



Cayenne® Heat 'N Serve 4/3 Rectangular Rethermalizers

DESCRIPTION

This countertop merchandiser is designed for maximum capacity within a minimum footprint.

PERFORMANCE CRITERIA

The Cayenne® Heat 'N Serve 4/3 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.

MODELS

72050 Model T43R without Drain72051 Model T43R with Drain

72788 Model T43R without Drain Package
72055 Model T43R without Drain (Canada Only)
72056 Model T43R with Drain (Canada Only)

FEATURES

- ☐ Thermoset fiber-reinforced, self-insulating resin well provides maximum energy efficiency
- ☐ Low water indicator light eliminates guesswork
- ☐ 33% greater capacity than full-size warmers holds four ⅓ size pans up to 6" (15.24 cm) deep
- Capillary tube thermostat for more accurate temperature control
- ☐ Two 800 watt elements for rethermalization and faster recovery
- ☐ Elements have non-stick surface to prevent scale build-up and reduce cleaning time
- Wide no-drip lip keeps countertop dry and returns condensation to well
- Power On/Off indicator switch
- ☐ Bottom exit cord 6-ft. (183 cm) length
- ☐ Optional adaptor plate available with three 8%" (21.3 cm) diameter holes for 7¼ qt. round insets
- Optional adapter bars recommended to conserve energy.
- Stainless steel exterior for easy cleaning

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

Agency Certifications





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



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Receptacles





DIMENSIONS AND RATINGS

Item	Description	Maximum Dimensions (W X D x H) IN (CM)	Voltage	Watts	Amps	Plug	Case Lot
72050	Model T43R without drain	13¾ x 28¾ x 9¾ (34.9 x 73 x 24.8)	120V AC	1600	13.3	5-15P	1
72051	Model T43R with drain	13¾ x 28¾ x 13¾ ₂ (34.9 x 73 x 33.7)	120V AC	1600	13.3	5-15P	1
72788	Model T43R without drain packagewith 3 opening adaptor plates (19188), 3 stainless steel insets (78184), 3 hinged covers (47488) and 3 one-piece ladles with black handles (4980420)	13¾ x 28¾ x 13⅓₂ (34.9 x 73 x 33.7)	120V AC	1600	13.3	5-15P	1
72055	Model T43R without drain (Canada Only)	13¾ x 28¾ x 9¾ (34.9 x 73 x 24.8)	120V AC	1600	13.3	5-20P	1
72056	Model T43R with drain (Canada Only)	13¾ x 28¾ x 13¾ ₂ (34.9 x 73 x 33.7)	120V AC	1600	13.3	5-20P	1
19188	Adaptor Plate with three 8%" (21.3 cm) diameter holes for 7¼ qt. round insets.						1
75012	Adaptor Bars, 1" x 12 ¹⁵ / ₁₆ " x ½" (2.5 x 32.9 x 0.6 cm)					12	



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