



# Countertop Warming and Display



## Cayenne® Warmers & Rethermalizers

Cayenne warmers, rethermalizers and merchandisers offer the largest variety to efficiently, safely and attractively handle all your hot food needs.



## Cayenne® Display Merchandising

New heated food display cases with a list of convenient features for excellent point of purchase merchandising.



## Cayenne® Hot Holding

Gain up to 33% energy savings with larger "food safe" zones on Heat Strips, and the industry's first multi-zone Heated Shelf.

### Vollrath "Green" Facts for Heating and Warming:



Cayenne® Heat Strips increase warming area for a 33% larger "Food Safe" zone. This allows operators to order lower-wattage elements and use less energy.

The Cayenne® Heat Shelf features two heat zones and thermostatic controls that allow for more efficient operation and reduce energy usage.

Vollrath warmers using our exclusive Thermoset well and direct contact heating system combine to provide up to 25% energy savings over traditional heating systems.

For more details on Vollrath's green products, visit [www.vollrathco.com/green](http://www.vollrathco.com/green)

For warranty and replacement parts information, please visit [www.vollrathco.com](http://www.vollrathco.com)

## Heated and Refrigerated Display Cabinets

- Inside lighting strips located both at the top of the cabinet and underneath the upper shelf create optimum food display throughout cabinet
- Dual fans circulate air throughout unit to ensure even temperature control
- Triple-glazed front glass gives added strength and insulation
- Lift-and-remove rear sliding doors for easy display changes and end of day cleaning
- Internal humidifying system on all heated units keeps food looking fresh longer
- 120 Volt cord and plug - avoid complicated electrical installations
- Digitally controlled thermostat for precise and consistent settings
  - Refrigerated units: 36° to 46° F (2° to 21° C) temperature range
  - Heated units: 104° - 158° F (40° to 70° C) temperature range
- Note: these items must ship by truck

## Countertop Display Cabinets



NEW

40862



Receptacles

120V



5-15P

## Countertop Curved Glass Display Cabinets

- Two shelves

ITEM	MODEL	DESCRIPTION	DIMENSIONS - W X D X H: IN (CM)	HP	VOLTAGE	AMPS	WATTS	PLUG
40852	RDE8136	36" Curved glass, refrigerated	35 $\frac{3}{8}$ x 21 $\frac{1}{4}$ x 31 (89.9 x 53.8 x 78.7)	$\frac{1}{8}$	120 AC	3.2	385	5-15P
40853	RDE8148	48" Curved glass, refrigerated	47 $\frac{1}{4}$ x 21 $\frac{1}{4}$ x 31 (119.9 x 53.8 x 78.7)	$\frac{1}{4}$	120 AC	4.5	540	5-15P
40854	RDE8160	60" Curved glass, refrigerated	59 x 21 $\frac{1}{4}$ x 31 (149.9 x 53.8 x 78.7)	$\frac{1}{4}$	120 AC	4.5	540	5-15P
40855	HDE8136	36" Curved glass, heated	35 $\frac{3}{8}$ x 21 $\frac{1}{4}$ x 31 (89.9 x 53.8 x 78.7)	—	120 AC	5	2 x 300	5-15P
40856	HDE8148	48" Curved glass, heated	47 $\frac{1}{4}$ x 21 $\frac{1}{4}$ x 31 (119.9 x 53.8 x 78.7)	—	120 AC	5	2 x 300	5-15P
40857	HDE8160	60" Curved glass, heated	59 x 21 $\frac{1}{4}$ x 31 (149.9 x 53.8 x 78.7)	—	120 AC	5	2 x 300	5-15P

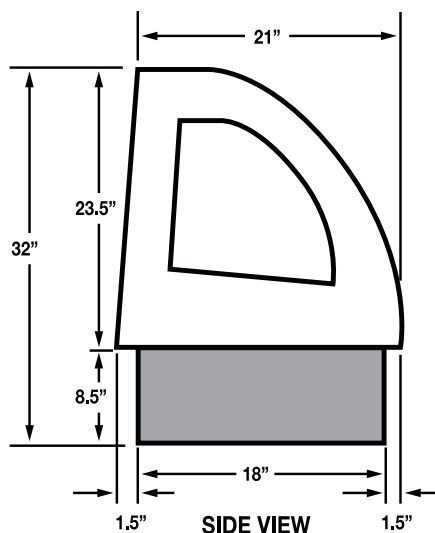
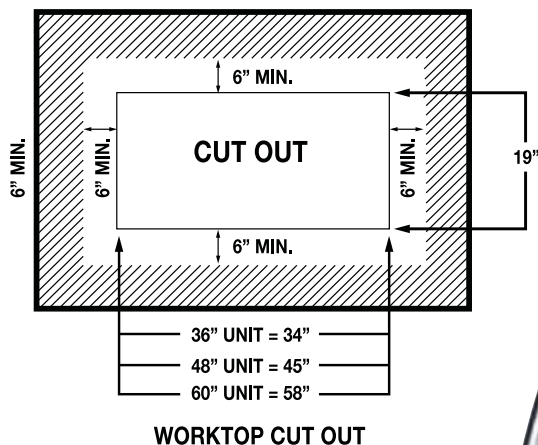
## Countertop Cubed Glass Display Cabinets

- Three shelves

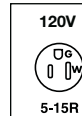
ITEM	MODEL	DESCRIPTION	DIMENSIONS - W X D X H: IN (CM)	HP	VOLTAGE	AMPS	WATTS	PLUG
40862	RDE8236	36" Cubed glass, refrigerated	35 $\frac{3}{8}$ x 21 $\frac{1}{4}$ x 37 (89.9 x 53.8 x 94)	$\frac{1}{4}$	120 AC	4.5	540	5-15P
40863	RDE8248	48" Cubed glass, refrigerated	47 $\frac{1}{4}$ x 21 $\frac{1}{4}$ x 37 (119.9 x 53.8 x 94)	$\frac{3}{8}$	120 AC	6.5	780	5-15P
40864	RDE8260	60" Cubed glass, refrigerated	59 x 21 $\frac{1}{4}$ x 37 (149.9 x 53.8 x 94)	$\frac{3}{8}$	120 AC	6.5	780	5-15P
40865	HDE8236	36" Cubed glass, heated	35 $\frac{3}{8}$ x 21 $\frac{1}{4}$ x 37 (89.9 x 53.8 x 94)	—	120 AC	5	2 x 300	5-15P
40866	HDE8248	48" Cubed glass, heated	47 $\frac{1}{4}$ x 21 $\frac{1}{4}$ x 37 (119.9 x 53.8 x 94)	—	120 AC	5	2 x 300	5-15P
40867	HDE8260	60" Cubed glass, heated	59 x 21 $\frac{1}{4}$ x 37 (149.9 x 53.8 x 94)	—	120 AC	5	2 x 300	5-15P

## Drop-In Display Cabinets

- Attractively designed base allows display to be used either as a drop-in or as a freestanding countertop unit - use two or more units to create excellent heated/refrigerated merchandising display lineups
- Note: these items must be shipped by truck



Receptacles



## Drop-In Curved Glass Display Cabinets

- Two shelves

ITEM	MODEL	DESCRIPTION	OVERALL DIMENSIONS (W X D X H) IN (CM)	HP/WATTAGE	VOLTAGE	AMPS	PLUG
40842	RDE7136	36" Display cabinet, refrigerated	36 x 21 x 32½ (91.4 x 53.3 x 82.6)	⅓	120 AC	3.8	5-15P
40843	RDE7148	48" Display cabinet, refrigerated	48 x 21 x 32½ (121.9 x 53.3 x 82.6)	¼	120 AC	4.9	5-15P
40844	RDE7160	60" Display cabinet, refrigerated	60 x 21 x 32½ (152.4 x 53.3 x 82.6)	¼	120 AC	4.9	5-15P
40845	HDE7136	36" Display cabinet, heated	36 x 21 x 32½ (91.4 x 53.3 x 82.6)	760	120 AC	6.3	5-15P
40846	HDE7148	48" Display cabinet, heated	48 x 21 x 32½ (121.9 x 53.3 x 82.6)	800	120 AC	6.7	5-15P
40847	HDE7160	60" Display cabinet, heated	60 x 21 x 32½ (152.4 x 53.3 x 82.6)	840	120 AC	7	5-15P

## Shelf Dimensions

CABINET	TOP SHELF (DEPTH): IN (CM)	BOTTOM SHELF (DEPTH): IN (CM)
Curved glass display cabinets	9½ (24.1)	13 (33)
Cube glass display cabinets	12 (30.5)	13 (33)
Drop-in curved display cabinets	7½ (19.1)	12.4 (31.5)



## Cayenne® Hot Food Merchandisers



- Thermostatically controlled heat with 85° to 175°F (29° to 79°C) temp range
- Specially designed baffle for even temperature distribution
- Internal humidifying system to keep food looking fresh longer
- Front and rear sliding doors for easy loading and customer self-serve convenience
- Three adjustable shelves for versatile displays
- Illuminated display for bright, eye-catching merchandising
- Lights controlled separately, lights can be used without heating the merchandise
- Double-walled stainless steel construction keeps cabinet cool

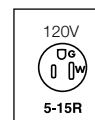


40733 shown with food product



40733

Receptacle



ITEM	MODEL	DIMENSIONS W X D X H IN (CM)	VOLTAGE	WATTS	AMPS	PLUG
40733	FMA7026	26 x 19 x 25 (66 x 48.3 x 63.5)	120 AC	1440	12	5-15P
40734	FMA7036	36 x 19 x 25 (91.4 x 48.3 x 63.5)	120 AC	1440	12	5-15P
40735	FMA7048	47 x 19 x 25 (119.4 x 48.3 x 63.5)	120 AC	1440	12	5-15P

## Shelf Dimensions

CABINET	TOP SHELF (DEPTH): IN (CM)	MIDDLE SHELF (DEPTH): IN (CM)	BOTTOM SHELF (DEPTH): IN (CM)
Cayenne® hot food merchandiser	12 $\frac{3}{8}$ (31.4)	13 $\frac{3}{8}$ (34)	14 $\frac{3}{8}$ (36.5)

# Cayenne® Bain Marie Hot Display Case

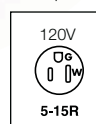


- Versatile heating element allows well to be used wet or dry
- Rear drain valve for easier end-of-day maintenance
- Energy regulator dial gives reliable temperature control to accommodate a wide range of different foods
- Includes two adaptor bars to divide full-size well spaces for 1/2 size pans
- Double skin stainless steel base reduces heat loss and allows unit to be used either as a drop-in or countertop
- Stainless steel top is heated and can be used as a plate warmer
- Sliding glass doors in rear lift out easily for cleaning
- Top-mounted halogen lighting for excellent staging of merchandised food
- 120 Volt cord and plug – avoid complicated electrical installations



Rear drain valve

Receptacle



ITEM	MODEL	DIMENSIONS W X D X H IN (CM)	VOLTAGE	WATTS	AMPS	PLUG
40732	BMA7103	43 x 31 x 29 (109.2 x 78.7 x 73.7)	120 AC	1440	12	5-15P



**Combine Hot Food Merchandisers  
with a Cayenne® Chicken Rotisserie  
Oven for the Ultimate Profit Center!**

See page 2-19 for details



## Cayenne® Warmers and Rethernalizers Selection Guide

ITEM	PAGE # SHOWN	WELL CONFIGURATION (W X D)	WATTAGE	WARMER ONLY	WARMER AND RETHERMALIZER	DIRECT CONTACT HEATING SYSTEM	STAINLESS STEEL WELL	LOW WATER LIGHT	THERMOSTATICALLY CONTROLLED	DRIPLESS EDGE	LIGHTED ON/OFF SWITCH	DRAIN	OFFERED WITH INSETS AND LADLES
71001	3-11	12 x 20	700	x		x		x	x	x			
72000	3-11	12 x 20	1000	x			x		x				
72020	3-12	12 x 20	1000		x	x		x	x	x	x		
72023	3-12	12 x 20	1440		x	x		x	x	x	x		
72090	3-11	12 x 20	1440		x		x		x		x		
Twin Well Soup Merchandiser	3-14	Twin 7 qt Round	700/ea.		x	x		x	x	x			x
72017, 72018	3-9	7 qt Round	800		x	x		x	x	x			x
72021, 72009	3-9	11 qt Round	800		x	x		x	x	x			x
72050	3-12	4, ½ Pans	1600		x	x		x	x	x	x		
72051	3-12	4, ½ Pans	1600		x	x		x	x	x	x	x	
72789	3-10	Dual, 12 x 20	1400	x		x		x	x	x	x	x	
72045, 72040	3-10	Twin 4 qt Round	550/ea.		x		①		x				x
72028, 72029	3-9	Twin 7 qt Round	700/ea.		x	x		x	x	x			x
72425, 72430	3-10	4 qt Round	350	x			①		x				x
Colonial Kettle Warmer	3-17	11 qt Round	650	x			①		x	x			x
Colonial Kettle Rethernalizer	3-17	11 qt Round	900		x		①		x	x			x

① Coated Aluminum

Which  
Cayenne®  
Unit  
is Right  
for You?



### WARMER

OR

### RETHERMALIZER

Keeps hot food hot

Takes prepared food from chilled to hot

Holds heated food

Holds heated food

Meets appropriate NSF4 criteria

Meets appropriate NSF4 criteria

#### Performance Criteria:

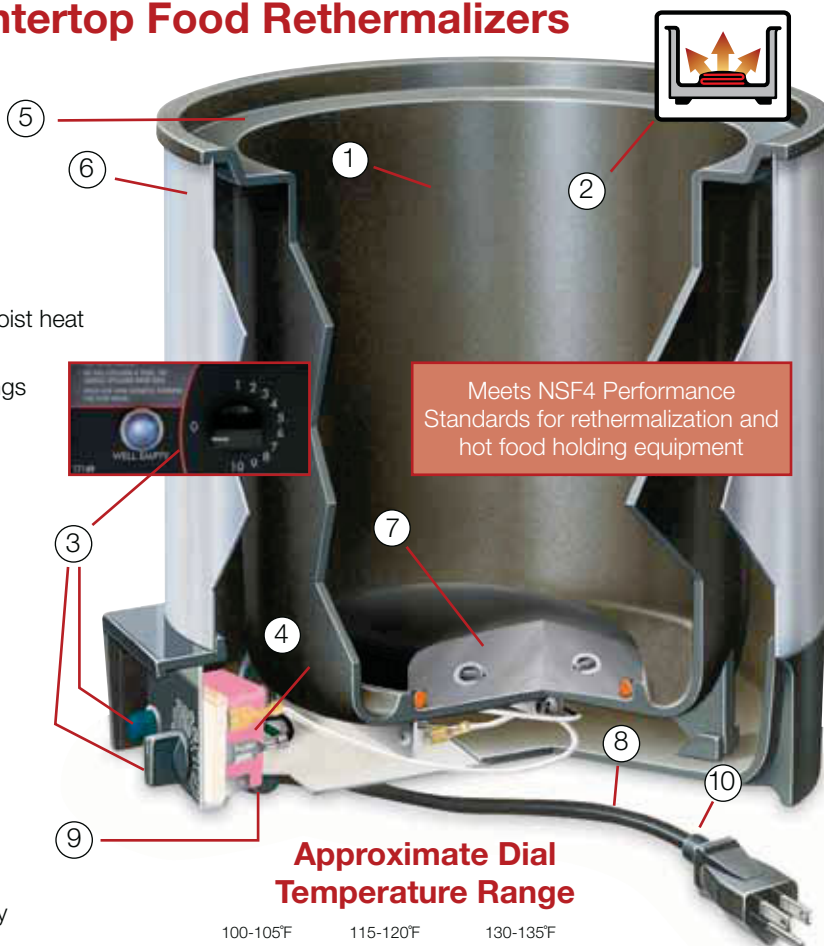
Designed to hold heated prepared foods at temperatures above the HACCP "danger zone" of 140°F (60°C). The performance standard is measured using the NSF mixture preheated to 160°F (71.1°C). The unit will hold the temperature of this product above 150°F (65.6°C). The temperature will be maintained when the food product and inset are used with a standard inset cover, the proper water level is maintained in the well, and the food product is stirred regularly.

#### Performance Criteria:

Designed to take a container of prepared food from a chilled state (below 40°F [4.4°C]) through the HACCP "danger zone" to a temperature 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 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 inset are used with a standard inset cover, the proper water level is maintained in the well and the food product is stirred regularly.

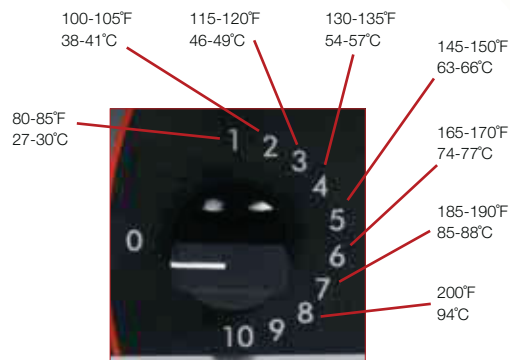
## Cayenne® Heat 'N Serve Countertop Food Rethermalizers

- 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
- 3 Recessed Controls/Indicator
  - Reduce accidental changes in temperature settings
  - Low-water indicator light eliminates guesswork
- 4 Capillary Tube Thermostat Control
  - Supplies constant temperature
  - Supplies power only when needed for maximum power efficiency
- 5 Wide Dripless Lip
  - Catches and drains moisture 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 reduces 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 – producing steam quickly
- 8 Bottom Exit Power Cord
  - Adapts to receptacle location for safe installation
  - Allows for 360° control placement
- 9 Non-skid Feet
  - Helps keep unit from sliding on counter
- 10 Standard cord length of 6' (183 cm) for all Vollrath warmers



Meets NSF4 Performance Standards for rethermalization and hot food holding equipment

### Approximate Dial Temperature Range



## Direct Contact Heating System

The ultimate in performance and efficiency

Look for the Direct Contact symbol throughout the catalog

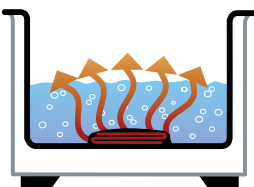


SEE MORE AT  
[vollrathuniversity.com](http://vollrathuniversity.com)

For video and more information about the Direct Contact Heating System

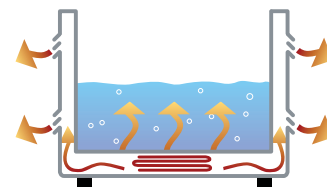
### Direct Contact Heating System NO VENTS = HIGH EFFICIENCY

The heating element is in direct contact with the water for the most efficient heat transfer possible. This is coupled with Vollrath's exclusive Thermoset fiber-reinforced resin well, which provides superior insulation for maximum energy efficiency. So much heat is saved that there is no need for vents.



### Competitor's Design VENTS = POOR EFFICIENCY

The element is located underneath the well and loses a large amount of heat to the sides and bottom. As a result, vents must be cut into the sides of the warmer to allow the excessive amount of lost heat to escape.



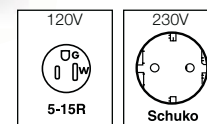


## Cayenne® Round Heat 'N Serve Rethermalizers

- Features Vollrath's exclusive Direct Contact Heating System - see page 3-8 for details
- 7 qt or 11 qt models available
- Low-water indicator light eliminates guesswork
- Recessed control knobs
- Must be used with water for maximum energy transfer (**NSF Standard**)
- See page 3-17 for accessories



Receptacles



### US/Canada Models

ITEM	DESCRIPTION	DIMENSIONS (DIAMETER X HEIGHT) IN (CM)	WELL DEPTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72017	Model HS-7, 7 qt (6.6 L) unit only	10 <sup>9</sup> / <sub>16</sub> x 9 <sup>5</sup> / <sub>8</sub> (26.8 x 24.5)	6 <sup>3</sup> / <sub>4</sub> (17.1)	120 AC	800	6.7	5-15P	1
72018	Model HS-7, 7 qt (6.6 L) package with inset (78184), hinged cover (47488)	10 <sup>9</sup> / <sub>16</sub> x 9 <sup>5</sup> / <sub>8</sub> (26.8 x 24.5)	6 <sup>3</sup> / <sub>4</sub> (17.1)	120 AC	800	6.7	5-15P	1
72021	Model HS-11, 11 qt (10.4 L) unit only	12 <sup>5</sup> / <sub>8</sub> x 9 <sup>5</sup> / <sub>8</sub> (32.0 x 24.5)	6 <sup>3</sup> / <sub>4</sub> (17.1)	120 AC	800	6.7	5-15P	1
72009	Model HS-11, 11 qt (10.4 L) package with inset (78204), hinged cover (47490)	12 <sup>5</sup> / <sub>8</sub> x 9 <sup>5</sup> / <sub>8</sub> (32.0 x 24.5)	6 <sup>3</sup> / <sub>4</sub> (17.1)	120 AC	800	6.7	5-15P	1
72196	Adaptor ring — Allows use of 7 qt inset with 11 qt Heat 'N Serve			—	—	—	—	1
72221	Adaptor ring — Allows use of 4 qt inset with 7 qt Heat 'N Serve			—	—	—	—	1

## Cayenne® Model TW-27R Twin Well 7-Quart Rethermalizer

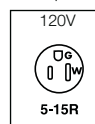


The twin 7 qt rethermalizer is designed to provide optimum serving temperature for two different food products.

- Features Vollrath's exclusive Direct Contact Heating System - see page 3-8 for details
- Individual thermostatic controls for optimal control of each well
- Low-water indicator light eliminates guesswork
- Knob guards to prevent damage to thermostat or accidental changes in temperature settings
- Holds two 7<sup>1</sup>/<sub>4</sub> qt insets (Inset #78184), sold separately
- Independent rethermalizing timer for each warmer
- Meets NSF4 performance standards
- Stainless exterior for easy cleaning



Receptacle



Convert to 4 qt with 72221 Adaptor Rings. (Rings, insets and covers sold separately.)

### Timer Feature

Timer provides a rethermalizing function. When you set the timer, element will run on high setting to rethermalize product. When timer reaches zero, the temperature is controlled by the adjustable thermostat.

ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72028	Model TW-27R Twin Well 7 qt Rethermalizer	13 <sup>1</sup> / <sub>2</sub> x 23 x 11 <sup>1</sup> / <sub>2</sub> (34.3 x 58.4 x 29.2)	120 AC	700 per well	11.7	5-15P	1
72029	Model TW-27R Twin Well 7 qt Rethermalizer package with (2) 7 <sup>1</sup> / <sub>4</sub> qt insets (78184), (2) Hinged Kool-Touch® Covers (47488) and (2) 4 oz Heavy-Duty Ladles (4980420)	13 <sup>1</sup> / <sub>2</sub> x 23 x 11 <sup>1</sup> / <sub>2</sub> (34.3 x 58.4 x 29.2)	120 AC	700 per well	11.7	5-15P	1
72221	Adaptor ring — Allows use of 4 qt inset (78164) with 7 qt twin well merchandiser						2

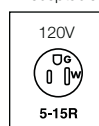
## Cayenne® Model SS-4 Warmer

- Ideal for ice cream toppings and nacho cheese sauce
- Non stick coated aluminum well for easy cleaning and longer life
- Holds 4½ quart (3.9 L) insets
- Sized for #10 cans and pump for dispensing hot fudge or toppings
- 350W, 3.0A
- Meets NSF4 performance standards



ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (DIAMETER X H) IN (CM)	PLUG	CASE LOT
72425	Warmer only	8¾ x 7⅞ (22.2 x 20)	5-15P	1
72430	Warmer and inset (78164) and hinged cover (47486)		5-15P	1

Receptacle



72425



## Cayenne® Model CM-24 Twin Well 4-Qt Rethermalizer

- Individual thermostatic controls for merchandising soups with different temperature requirements
- 6' (183 cm) power cord attached on underside of unit for ease of countertop placement
- Coated aluminum wells offer easy cleaning and longer life
- Holds two 4½ qt insets (Inset item #78164)
- Replaces Vollrath Models TW-665 and TW-24
- Meets NSF4 performance standards
- Stainless exterior for easy cleaning



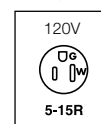
72045



72040



Receptacle



ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72045	Twin Well 4 qt Rethermalizer	9¼ x 17¼ x 8¾ (23.5 x 43.8 x 22.2)	120 AC	550 per well	9.2	5-15P	1
72040	Twin Well 4 qt Rethermalizer, package with two insets (78164) and two hinged covers (47486)①	9¼ x 17¼ x 12¼ (23.5 x 43.8 x 31.1)	120 AC	550 per well	9.2	5-15P	1

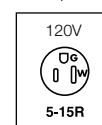
① Hinged cover is not NSF certified

## Cayenne® Dual Warmer

- Two independently controlled warmers featuring Vollrath's exclusive Direct Contact Heating System
- Lowest energy usage of any dual full-size warmer on the market - draws only 11.6 amps, allowing unit to plug into any 15A outlet
- Drain hose and controls are concealed behind front panel for easy access and finished look - can be used for front-of-house applications
- Stainless steel exterior for long life and durability
- Lighted main power switch controls power to both wells



Receptacle



ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72789	Dual Warmer	30½ x 24½ x 12½ (77.5 x 61 x 31.8)	120 AC	1400	11.6	5-15P	1

## Cayenne® Nitro™ Power Rethermalizer

- High-efficiency 1440W element that operates on standard 15A circuit
- Direct contact element concentrates energy directly into the well for maximum efficiency
- Almost twice the water capacity of other countertop models, reducing need to refill the well as often
- Holds with wet or dry heat — moist heat always recommended for best performance and preserving food quality — **NSF4 listed when using moist heat**
- Heavy-duty bulb and capillary thermostat with overtemp protection for accuracy and safety
- Adjustable 1" (2.5 cm) feet
- 6' (183 cm) cord and plug
- 300 series stainless steel well
- See page 3-17 for a full line of accessories

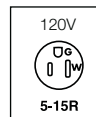


**Performed Best-in-Class  
in electrical efficiency and  
overall performance**

### Performance Criteria: Cayenne® Nitro™ Rethermalizers

Nitro Cookers are designed to take a container of cooked food from a chilled state (below 40° 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.

Receptacle



ITEM	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72090	Model PC-21, rethermalizer	14 x 22 x 9½ (35.6 x 55.9 x 24.1)	120 AC	1440	12.0	5-15P	1

## Cayenne® Model 1001 Warmer

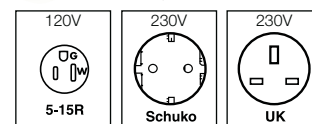
- Features Vollrath's exclusive Direct Contact Heating System - see page 3-8 for details
- Wide no-drip lip keeps countertop dry
- Thermostatic control vs infinite control supplies power only when needed for maximum efficiency
- Low-water indicator light eliminates guesswork
- Standard black well and brushed stainless exterior
- Must be used with water for maximum energy transfer
- Overall dimensions: 13¾"W x 21¼"D x 9"H (33 x 55 x 23 cm)
- Bottom exit power cord allows for universal positioning
- 6' (183 cm) cord and plug
- See page 3-17 for accessories



**Lowest Operating Cost  
Warmer on the Market!**

Visit Us Online at [www.vollrathco.com](http://www.vollrathco.com)

Receptacles



### US/Canada Models

ITEM	DESCRIPTION	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
71001	Model 1001 Full-size warmer only	120 AC	700	5.8	5-15P	1

## Cayenne® Model 2000 Warmer

- 300 series stainless steel 6½" (16.6 cm) deep well
- Stainless steel exterior for easy cleaning and longer life
- **Meets NSF4 performance standards when using moist heat**



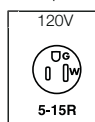
**Available as Drop-In**

See page 4-19 for details.

### US/Canada Model

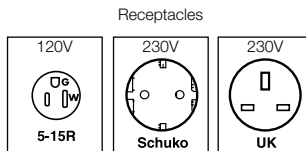
ITEM	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72000	14 x 22 x 8½ (35.6 x 55.9 x 21.6)	120 AC	1000	8.3	5-15P	1

Receptacle



## Cayenne® Full-Size Heat 'N Serve Rethermalizers

- Features Vollrath's exclusive Direct Contact Heating System - see page 3-8 for details
- Must be used with water (**NSF Standard**)
- Low-water indicator light eliminates guesswork
- Lighted on/off switch
- Recessed control knobs
- Pans sold separately
- See page 3-17 for accessories



### US/Canada Models

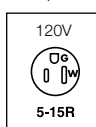
ITEM	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	WELL DEPTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72020	Model 1220 full-size rethermalizer	21 <sup>3</sup> / <sub>4</sub> x 13 <sup>3</sup> / <sub>4</sub> x 9 (55 x 33 x 23)	6 <sup>5</sup> / <sub>8</sub> (16.8)	120 AC	1000	8.3	5-15P	1
72023	Model HS-Ultra full-size rethermalizer	21 <sup>3</sup> / <sub>4</sub> x 13 <sup>3</sup> / <sub>4</sub> x 9 (55 x 33 x 23)	6 <sup>5</sup> / <sub>8</sub> (16.8)	120 AC	1440	12	5-15P	1

## Cayenne® Heat 'N Serve 4/3 Rectangular Rethermalizer

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

- Features Vollrath's exclusive Direct Contact Heating System - see page 3-8 for details
- 33% greater capacity than full-size warmers — holds four 1/3 size pans up to 6" deep
- Low-water indicator light eliminates guesswork
- Capillary tube thermostat for more accurate temperature control
- Two 800 watt elements for rethermalization and faster recovery
- Wide no-drip lip keeps countertop dry and returns condensation to well
- Power ON/OFF indicator light
- Controls and switches recessed on end of base for added safety
- Adaptor bars recommended to reduce evaporation and conserve energy
- Bottom exit cord is 6' (183 cm) long
- Stainless exterior for easy cleaning

Receptacles



ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72050	Model T43R without drain	13 <sup>3</sup> / <sub>4</sub> x 28 <sup>3</sup> / <sub>4</sub> x 9 <sup>3</sup> / <sub>4</sub> (34.9 x 73 x 24.8)	120 AC	1600	13.3	5-15P	1
72051	Model TD43R with drain	13 <sup>3</sup> / <sub>4</sub> x 28 <sup>3</sup> / <sub>4</sub> x 13 <sup>5</sup> / <sub>16</sub> (34.9 x 73 x 33.7)	120 AC	1600	13.3	5-15P	1
72788	Model T43R without drain package with (3) Hole Adaptor Plates (19188), (3) Stainless Steel Insets (78184), (3) Hinged Inset Covers (47488), and (3) One-Piece Heavy-Duty Black Ladles (4980420)	13 <sup>3</sup> / <sub>4</sub> x 28 <sup>3</sup> / <sub>4</sub> x 9 <sup>3</sup> / <sub>4</sub> (34.9 x 73 x 24.8)	120 AC	1600	13.3	5-15P	1

Note: Pans, insets and adaptor bars sold separately, see pages 6-3 to 6-6 and 6-9 to 6-20

### Canada Models — available for Canada only

CANADA ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72055	Model T43R without drain	13 <sup>3</sup> / <sub>4</sub> x 28 <sup>3</sup> / <sub>4</sub> x 9 <sup>3</sup> / <sub>4</sub> (34.9 x 73 x 24.8)	120 AC	1600	13.3	5-20P	1
72056	Model TD43R with drain	13 <sup>3</sup> / <sub>4</sub> x 28 <sup>3</sup> / <sub>4</sub> x 13 <sup>5</sup> / <sub>16</sub> (34.9 x 73 x 33.7)	120 AC	1600	13.3	5-20P	1
19188	Adaptor plate with three 8 <sup>3</sup> / <sub>8</sub> " (21.3 cm) diameter holes for 7 <sup>1</sup> / <sub>4</sub> qt round insets (inset item #78184)						1
75012	Adaptor bars, 1" x 12 <sup>15</sup> / <sub>16</sub> " x 1/4" (2.5 x 32.9 x 0.6 cm)						12

Note: Pans, insets and adaptor bars sold separately, see pages 6-3 to 6-6 and 6-9 to 6-20



## Cayenne® Soup Merchandisers

### Custom Soup Merchandisers

#### Custom Graphics Program\*\*

##### Artwork

- 1) The customer is supplied with merchandiser line drawings
- 2) Customer supplies graphics in Illustrator or EPS format\*
  - 20 working day lead time
  - 10 piece minimum order on custom units
  - Unit is guaranteed per standard Vollrath equipment warranty
  - Graphics are not warranted against improper handling

\*Additional charge if graphics are not properly sized or provided in required format

\*\*Custom Graphics cannot be canceled or returned

**Contact Vollrath sales for more information about your next custom soup merchandiser.**

**800-628-0830**



# Cayenne® Soup Merchandisers

## Cayenne® Twin Well Soup Merchandisers

### Model TSM-27 Rethermalizer Base

- Two wells with individual controls - holds two 7¼ qt insets
- Recessed controls prevent accidental changes
- Low-water light eliminates guesswork
- NSF listed for hot holding and rethermalizing

### Stainless Steel Menu Board

- Durable and magnetic for soup cards or merchandising items
- Clear graphic coating to resist chips and wear

### Canopy

- Powder-coated 1" tubular uprights for solid menu board and canopy support
- Halogen light fixture option with high/low switch ①
- Receptacle for lights is located in back of base for safety

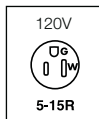
### Accessory Pack

- Provides setups for either two 7¼ quart insets or adapt for 4 quart insets - see table below for details ②



### Ratings: Receptacle

- 120V AC
- 700W per well
- 11.7A
- Plug: 5-15P



Country Kitchen graphic:  
7203203 (Order insets, covers  
and ladles (2) separately)



Tuscan graphic: 7203202  
(Order insets, covers and  
ladles (2) separately)

## Soup Merchandisers

COUNTRY KITCHEN GRAPHIC ITEM	TUSCAN GRAPHIC ITEM	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)
7203203	7203202	TSM-27 Base Unit, Menu Board, Canopy with Light	24 <sup>9</sup> / <sub>16</sub> x 14 <sup>9</sup> / <sub>16</sub> x 47 <sup>3</sup> / <sub>32</sub> (62.4 x 36.9 x 121.8)
7203103	7203102	TSM-27 Base Unit with Menu Board	24 <sup>9</sup> / <sub>16</sub> x 14 <sup>9</sup> / <sub>16</sub> x 33 <sup>3</sup> / <sub>8</sub> (62.4 x 36.9 x 84.2)
7203003	7203002	TSM-27 Base Unit only	24 <sup>9</sup> / <sub>16</sub> x 14 <sup>9</sup> / <sub>16</sub> x 11 <sup>1</sup> / <sub>16</sub> (62.4 x 36.9 x 29.3)

ITEM	DESCRIPTION	CASE LOT
72231	Accessory Kit: includes (2) 7¼ qt insets (78184), (2) hinged Kool-Touch® covers (47488), and (2) 4 oz ladles (4980420)	1
72221	Adaptor ring allows use of 4 qt inset (78164) with 7 qt twin well merchandiser	1

①Replacement bulb: 35W, 120V, Type T4

②See page 3-16 for information on insets and covers and page 8-11 to 8-14 for information on ladles

## Cayenne® Soup Merchandisers

### Cayenne® Full-Size Merchandisers

#### Model 1220 Rethermalizer Base

- Lighted on/off switch and recessed controls prevent accidental changes
- Low water light eliminates guesswork
- NSF listed for hot holding and rethermalizing

#### Stainless Steel Menu Board

- Durable and magnetic for soup cards or merchandising items
- Easily removed without tools for cleaning
- Can be flipped to show the reverse side, allowing two alternative messaging options

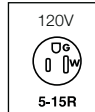
#### Accessory Pack

- Provides setups for either two 7 quart insets or adapts for 4 quart insets - see table below for details



#### Ratings: Receptacle

- 120V AC
- 1000W per well
- 8.3A
- Plug: 5-15P



Country Kitchen Graphic:  
720202103 base with Menu  
Board and 7 qt Accessory Pack



Tuscan Graphic: 720202102  
base with Menu Board  
and 7 qt Accessory Pack

COUNTRY KITCHEN GRAPHIC BASE ITEM - PLUG	TUSCAN GRAPHIC BASE ITEM - PLUG	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)
720200003 ①	720200002 ①	1220 Base Unit	26 x 18¼ x 11 (66 x 46.4 x 27.9)
720201003 ①	720201002 ①	1220 Base with 4 qt accessory pack	26¼ x 18½ x 13¾ (66.7 x 47 x 35)
720202003 ①	720202002 ①	1220 Base with 7 qt accessory pack	26¼ x 18½ x 13¾ (66.7 x 47 x 35)
720200103 ①	720200102 ①	1220 Base with menu board	26¼ x 18½ x 25½ (66.7 x 47 x 64.8)
720201103 ①	720201102 ①	1220 Base with menu board and 4 qt accessory pack	26¼ x 18½ x 25½ (66.7 x 47 x 64.8)
720202103 ①	720202102 ①	1220 Base with menu board and 7 qt accessory pack	26¼ x 18½ x 25½ (66.7 x 47 x 64.8)

①5-15P

FULL SIZES	4 QT	7 QT
Adaptor Plate	(1) <b>72228</b>	(1) <b>19192</b>
Insets	(3) <b>78164</b>	(2) <b>78184</b>
Hinged Cover*	(3) <b>47486</b>	(2) <b>47488</b>
Ladles	(3) <b>4980320</b>	(2) <b>4980420</b>

\*Hinged cover is not NSF certified

# Cayenne® Soup Merchandisers

## Complete Soup Station

- All aluminum composite material construction
- Black aluminum composite toe kick
- Laminate countertop
- Heavy duty casters

NEW

### Standard Accessories

- Napkin dispenser
- Two disposable soup cup dispensers
- Three ½ line pans
- Two 11 qt drop in soup wells
- Price/feature chalk board



Soup Merchandiser Carts shown with options – contact Vollrath for more information about these and many more custom merchandisers!

75687 Complete Soup Station



Contact Vollrath sales for more information about your next custom soup merchandiser. 800-628-0830

## Cayenne® Soup Merchandiser Accessories

### Hinged Inset Covers

- Mirror-finished stainless steel
- Welded clips on stationary side of cover hold it securely in place
- Kool-Touch® phenolic knob handle
- Slot for ladles or spoons when cover is closed
- Easy one-hand operation



ITEM	DIAMETER IN (CM)	HEIGHT IN (CM)	FITS	CASE LOT
47486	7½ (19.0)	7/8 (2.2)	78164	6
47488	9⅝ (24.4)	1⅝ (2.4)	46063, 77070, 78184	6
47490	11⅞ (29.1)	1⅝ (2.4)	77110, 78204	6

### Flip-Top Cover Hinge

- Flip hinge
- Fits 4 qt (3.8 L), 7 qt (6.6 L), and 11 qt (10.4 L) insets and covers
- Dishwasher safe
- Includes hinge, clip-lip, springlock assembly and black knob — inset and cover not included



ITEM	DESCRIPTION	CASE LOT
72222	Flip top cover hinge	1



# Countertop Warming and Display

The Vollrath Company, LLC

## Cayenne® Colonial Kettles™



Vollrath's Cayenne® Colonial Kettle™ warmers and rethermalizers are designed to increase soup sales at any location.

- Durable cast four-leg design is more stable
- Low profile allows easy access
- Epoxy-coated cast aluminum body
- Recessed controls prevent accidental temperature setting changes
- Uses shouldered vegetable insets that are easier and safer to transport than bain maries
- Comes complete with inset and hinged cover
- Bottom exit power cord for universal counter placement
- Note: Hinged cover is not NSF certified

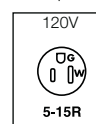


72166



72165

Receptacle



See pages 3-7 for more information regarding warmer and rethermalizer performance.

ITEM	DESCRIPTION	DIMENSIONS (DIAMETER X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
<b>Model 1776-11</b> Colonial Kettle™ 11 qt warmer package with 11 qt (10.4 L) inset, cover with hinge, soup cards, and soup'r clip							
72165	Black warmer	15¾ x 11½ (40.0 x 29.2)	120 AC	700	5.8	5-15P	1
72166	Burnt copper warmer	15¾ x 11½ (40.0 x 29.2)	120 AC	700	5.8	5-15P	1
<b>Model 1776-7</b> Colonial Kettle™ 7 qt warmer package with 7 qt (6.6 L) inset, cover with hinge, adaptor ring, soup cards, and soup'r clip							
72170	Black warmer	15¾ x 11½ (40.0 x 29.2)	120 AC	700	5.8	5-15P	1
72171	Burnt copper warmer	15¾ x 11½ (40.0 x 29.2)	120 AC	700	5.8	5-15P	1
<b>Model 1777-11</b> Colonial Kettle™ 11 qt rethermalizer package with 11 qt (10.4 L) inset, cover with hinge, soup cards, and soup'r clip							
72175	Black rethermalizer	15¾ x 11½ (40.0 x 29.2)	120 AC	1000	8.3	5-15P	1
72176	Burnt copper rethermalizer	15¾ x 11½ (40.0 x 29.2)	120 AC	1000	8.3	5-15P	1
<b>Model 1777-7</b> Colonial Kettle™ 7 qt rethermalizer package with 7 qt (6.6 L) inset, cover with hinge, adaptor ring, soup cards, and soup'r clip							
72180	Black rethermalizer	15¾ x 11½ (40.0 x 29.2)	120 AC	1000	8.3	5-15P	1
72181	Burnt copper rethermalizer	15¾ x 11½ (40.0 x 29.2)	120 AC	1000	8.3	5-15P	1

## Cayenne® Colonial Kettle™ Replacement Parts

ITEM	DESCRIPTION
72185	Black top ring for 7 qt (6.6 L) inset
72190	Black top ring for 11 qt (10.4 L) inset
44367	Copper top ring for 11 qt (10.4 L) inset
72196	11 qt (10.4 L) to 7 qt (6.6 L) adaptor ring

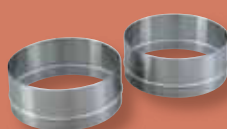
ITEM	DESCRIPTION
78184	7¼ qt (6.9 L) inset
78204	11 qt (10.4 L) inset
47488	9⅞ dia (24.4) x 1⅝ h (2.4) cover
47490	11⅞ dia (29.1) x 1⅝ h (2.4) cover

## Additional Accessories

### Adaptor Plates



### Adaptor Rings



### Stainless Steel Insets & Covers



### Adaptor Bars



### Assorted Covers

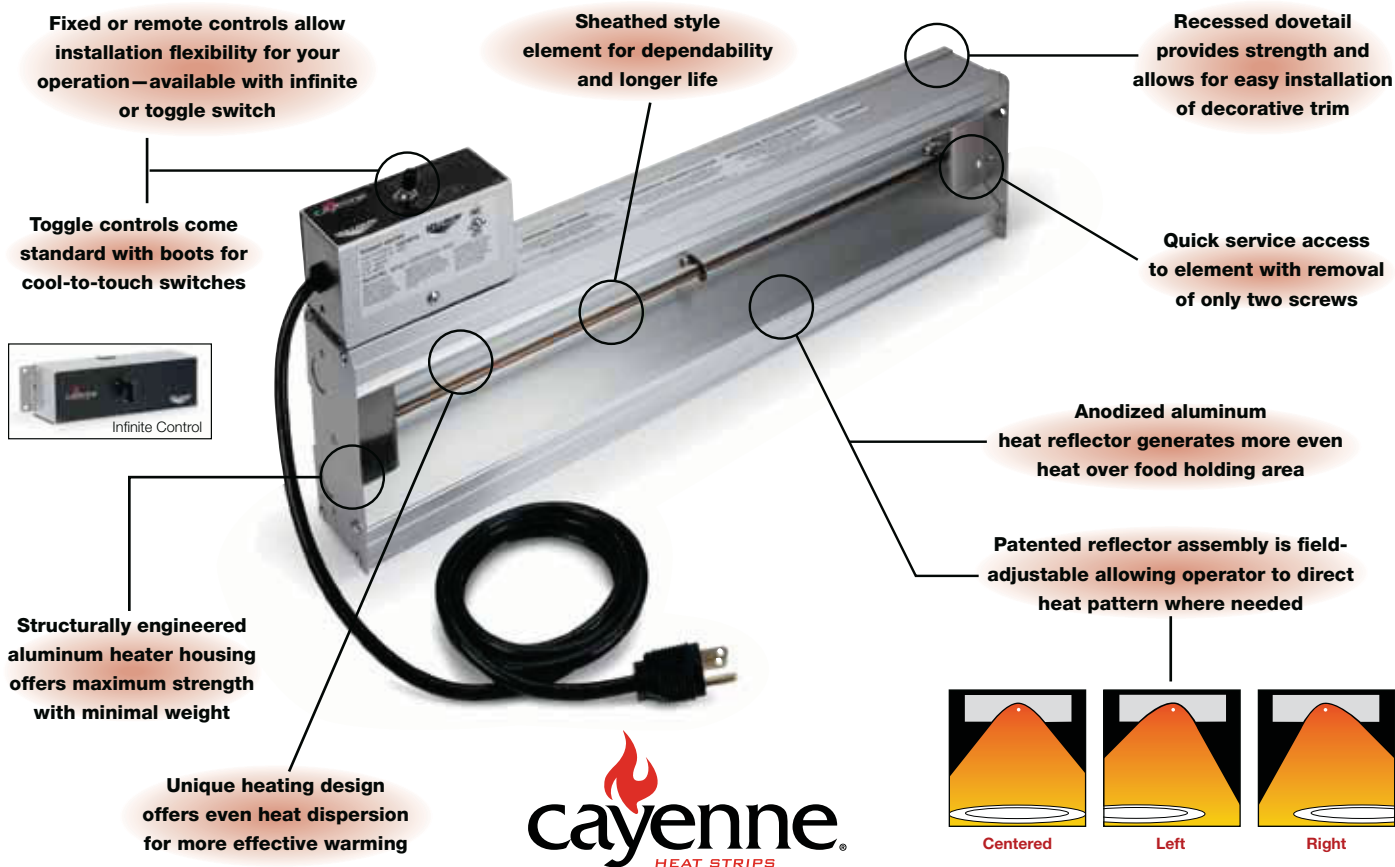


See pages 6-10 to 6-12 for more information.

# Cayenne® Heat Strips



## 9 Reasons to Buy a Cayenne Heat Strip



ITEM	DESCRIPTION	WIDTH: IN (CM)	WATTS	PLUG
72672019	Front mount toggle switch control with cord and plug	18 (47.7)	415	5-15P
72675019	Front mount toggle switch control with cord and plug	24 (61)	550	5-15P
72678019	Front mount toggle switch control with cord and plug	30 (76.2)	690	5-15P
72681019	Front mount toggle switch control with cord and plug	36 (91.4)	825	5-15P
72684019	Front mount toggle switch control with cord and plug	42 (106.6)	965	5-15P
72687019	Front mount toggle switch control with cord and plug	48 (121.9)	1100	5-15P
72993019	Front mount toggle switch control with cord and plug	60 (152.4)	1380	5-20P
72705019①	Hard wired front mount wiring box with toggle switch	24 (61)	550	—
72711019①	Hard wired front mount wiring box with toggle switch	36 (91.4)	825	—
72717019①	Hard wired front mount wiring box with toggle switch	48 (121.9)	1100	—
72723019①	Hard wired front mount wiring box with toggle switch	60 (152.4)	1380	—
72729019①	Hard wired front mount wiring box with toggle switch	72 (182.9)	1660	—
72705017①	Hard wired, remote infinite control – 10A	24 (61)	550	—
72711017①	Hard wired, remote infinite control – 10A	36 (91.4)	825	—
72717017①	Hard wired, remote infinite control – 10A	48 (121.9)	1100	—
72723017①	Hard wired, remote infinite control – 10.1A to 20A	60 (152.4)	1380	—
72729017①	Hard wired, remote infinite control – 10.1A to 20A	72 (182.9)	1660	—
4450613	C-leg stand, 13" (33 cm) (for cord and plug only①)	N/A	N/A	N/A

①For hardware mounting options, go to page 4-18

### Mounting Options



13" Stainless Steel C Legs

Hard wire options available. See page 4-15 to 4-18.



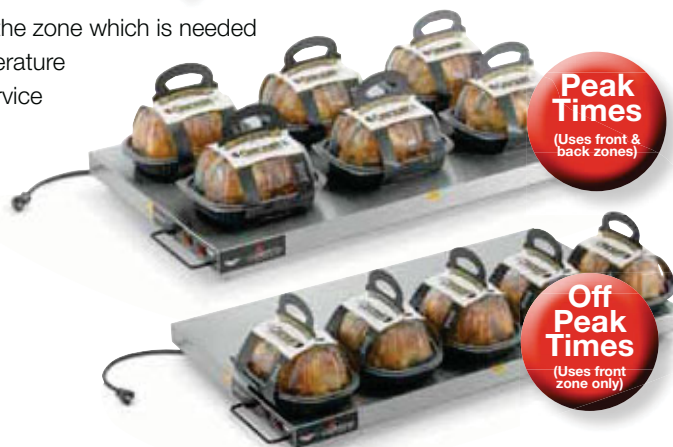
See page 4-15 for details.

**All heat strips are custom ordered and therefore cannot be cancelled or returned per Vollrath terms and conditions**

## Cayenne<sup>®</sup> Heated Shelves

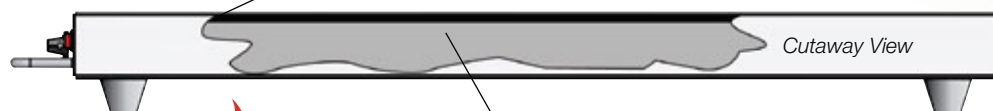


- 33% to 66% energy savings during off peak times by heating only the zone which is needed
- Thermostatically controlled unit maintains even and accurate temperature
- Stainless steel outer construction provides years of dependable service
- Smooth top with welded corners provides an easy to clean surface free from grease and dirt traps
- Aluminum core provides even heat distribution
- Durable rope-style heating element for even heating and longer life



## The Best of Both Worlds!

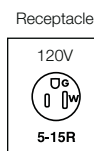
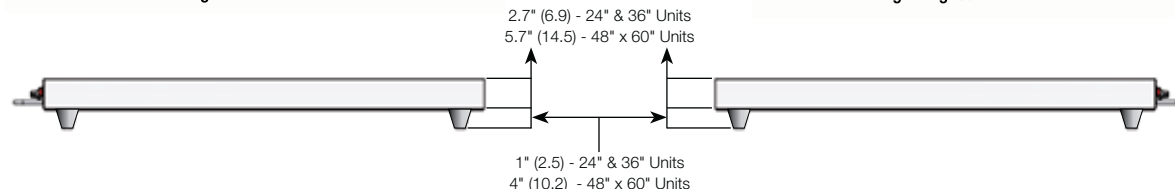
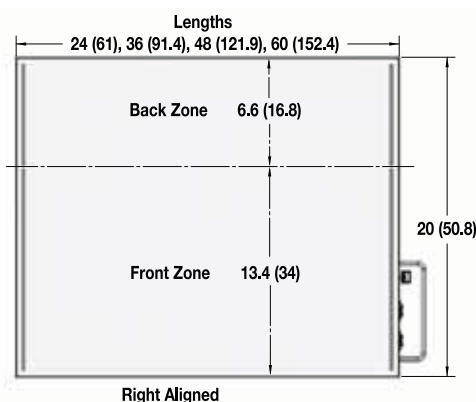
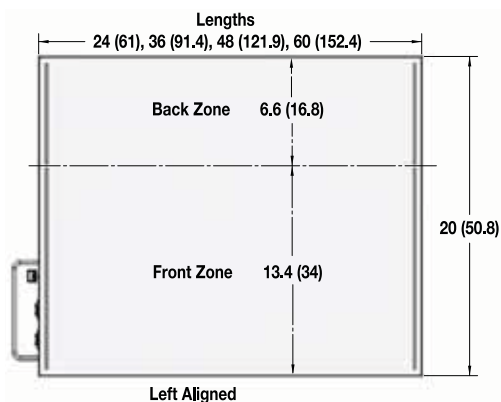
Stainless steel top provides years of service



Aluminum core provides even heat distribution

**Reduce your energy spending by 50% during off peak times!**

## Approximate Dimensions – Shown in inches (cm)



### Left Aligned Items ①

ITEM	WIDTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
7277024	24 (61)	120 AC	350	2.9	5-15	1
7277036	36 (91.4)	120 AC	535	4.5	5-15	1
7277048	48 (121.9)	120 AC	720	6.0	5-15	1
7277060	60 (152.4)	120 AC	905	7.5	5-15	1

① Stocked Items

### Right Aligned Items ②

ITEM	WIDTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
7277124	24 (61)	120 AC	350	2.9	5-15	1
7277136	36 (91.4)	120 AC	535	4.5	5-15	1
7277148	48 (121.9)	120 AC	720	6.0	5-15	1
7277160	60 (152.4)	120 AC	905	7.5	5-15	1

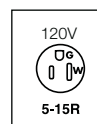
② 5 Day Lead Time

## Cayenne® OHC-500 Heat Lamp

- Stainless hood directs heat evenly over 12" x 20" (30.5 x 50.8 cm) area
- Wide base assembly will hold standard 12" x 20" (30.5 x 50.8 cm) pan or Vollrath 71001 warmer
- Adjustable height lamp assembly 12½" to 20½" (31.8 to 52 cm) above counter
- Chrome-plated legs and uprights ■ Cord mounted on/off switch
- Shatterproof white bulbs standard
- Non-skid feet for firm placement on countertop
- 120V, 500W, 4.2A ■ Pan sold separately



Receptacle



Shown with pan 30026

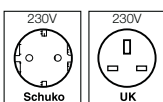


ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H) IN (CM)	PLUG	CASE LOT
71500	OHC-500 heat lamp — white bulbs	14 x 19 x 28¾ (35.6 x 48.3 x 73)	5-15P	1
72500	OHC-500 heat lamp — red bulbs	14 x 19 x 28¾ (35.6 x 48.3 x 73)	5-15P	1
<b>ACCESSORIES</b>				
72242	White infrared bulb, 250W, 120V		—	12
72241	Red infrared bulb, 250W, 120V		—	12

## International Warmers and Rethernalizers — available for export only



Receptacles



INT'L ITEM	DESCRIPTION	DIMENSIONS (DIAMETER X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
<b>Model 1776-11</b> Colonial Kettle™ 11 qt warmer package with 11 qt (10.4 L) inset, cover with hinge, soup cards, and soup'r clip							
72459	Black warmer	15¾ x 11½ (40.0 x 29.2)	230 AC	600	2.6	Schuko	1
72542	Black warmer	15¾ x 11½ (40.0 x 29.2)	230 AC	600	2.6	UK	1
<b>Model 1776-7</b> Colonial Kettle™ 7 qt warmer package with 7 qt (6.6 L) inset, cover with hinge, adaptor ring, soup cards, and soup'r clip							
72511	Black warmer	15¾ x 11½ (40.0 x 29.2)	230 AC	600	2.6	Schuko	1
<b>Model 1777-11</b> Colonial Kettle™ 11 qt rethermalizer package with 11 qt (10.4 L) inset, cover with hinge, soup cards, and soup'r clip							
72462	Black rethermalizer	15¾ x 11½ (40.0 x 29.2)	230 AC	900	4.0	Schuko	1
<b>Model 1777-7</b> Colonial Kettle™ 11 qt rethermalizer package with 7 qt (6.6 L) inset, cover with hinge, adaptor ring, soup cards, and soup'r clip							
72543	Black rethermalizer	15¾ x 11½ (40.0 x 29.2)	230 AC	900	4.0	UK	1

INT'L ITEM	DESCRIPTION	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72620	Model 1001 Full-size warmer only	230 AC	700	3.0	Schuko	1
72553	Model 1001 Full-size warmer only	230 AC	700	3.0	UK	1
72622	Model 1001 Soup package with warmer, adaptor plate, two each of 7 qt (6.6 L) insets, hinged covers, 4 oz (118.3 ml) ladles	230 AC	700	3.0	Schuko	1
<b>OPTIONAL COLOR SELECTIONS — SPECIAL ORDER ONLY</b>						
72625	Model 1001 Warmer with black exterior	230 AC	700	3.0	Schuko	1
72626	Model 1001 Warmer with white exterior	230 AC	700	3.0	Schuko	1

INT'L ITEM	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	WELL DEPTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72630	Model 1220 full-size rethermalizer	21¾ x 13¾ x 9 (55 x 33 x 23)	6⅝ (16.8)	230 AC	1000	4.3	Schuko	1
72550	Model 1220 full-size rethermalizer	21¾ x 13¾ x 9 (55 x 33 x 23)	6⅝ (16.8)	230 AC	1000	4.3	UK	1

INT'L ITEM	DESCRIPTION	DIMENSIONS (DIAMETER X HEIGHT) IN (CM)	WELL DEPTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72517	Model HS-7, 7 qt (6.6 L) unit only	10⅞ x 9⅝ (26.8 x 24.5)	6¾ (17.1)	230 AC	800	3.5	Schuko	1
72518	Model HS-7, 7 qt (6.6 L) package with inset (78184), hinged cover (47488)	10⅞ x 9⅝ (26.8 x 24.5)	6¾ (17.1)	230 AC	800	3.5	Schuko	1
72521	Model HS-11, 11 qt (10.4 L) unit only	12⅝ x 9⅝ (32.0 x 24.5)	6¾ (17.1)	230 AC	800	3.5	Schuko	1
72522	Model HS-11, 11 qt (10.4 L) package with inset (78204), hinged cover (47490)	12⅝ x 9⅝ (32.0 x 24.5)	6¾ (17.1)	230 AC	800	3.5	Schuko	1

INT'L ITEM	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72959	Cayenne® Warmer with Drain	14 x 22 x 10 (35.5 x 55.8 x 25.4)	230 AC	1200	5.2	Schuko	1