



Outperform every day.™

Project:

Item Number:

Quantity:

CAYENNE® 4/3 THERMOSET DROP-IN WARMERS



Cayenne® 4/3 Thermoset Drop-in Warmers

DESCRIPTION

These Cayenne® 4/3 Thermoset Drop-in Warmers feature a self-insulating thermoset well for ease of installation in solid-surface, laminate, or metal countertops. Minimal heat transfer to the work surface allows the drop-in to be installed without a breaker strip. The drop-ins hold up to four 1/3 size, 4" (10.2 cm) deep pans for greater serving capacity.

Drop-in has an integral drain. Molded tail piece extension allows the drain to be routed to fit cabinet interior clearances.

The thermoset well drop-in has two cast aluminum dome elements mounted in the bottom of the well for efficient energy transfer. Dome elements require that the unit must be used with water in the well.

PERFORMANCE CRITERIA

Cayenne® 4/3 Thermoset Drop-in 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 Certifications



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

MODELS

Item No.	Model No.	Description
72109	TD43R-DI	4/3 Thermoset Drop-in, 120V (US Only)
72112	TD43R-DI	4/3 Thermoset Drop-in, 240V (US and 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
- Thermoset fiber-reinforced self-insulating resin well provides maximum energy efficiency, prevents scale build-up and is easy to clean
- 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
- Remote-mounted control panel with flexible conduit
- 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
- Top-mount for ease of installation
- Wide dripless lip catches and drains moisture back into the well and creates more uniform fit with food pans and insets
- Meets NSF4 Performance Standards for rethermalization and hot food holding equipment
- 6 ft. (183 cm) cord and plug
- 5 ft. (152.4 cm) flexible conduit for remote control installations

WARRANTY: All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

Approvals	Date



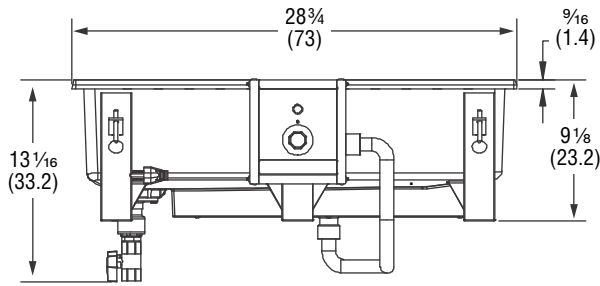
Outperform every day.™
www.vollrath.com

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

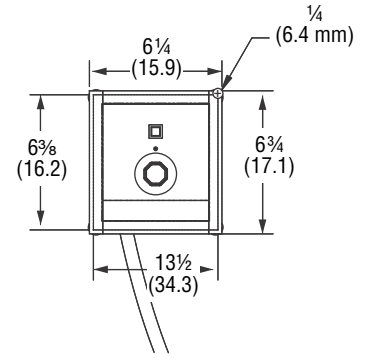
Technical Services: 800.628.0832
Technical Services Fax: 920.459.5462

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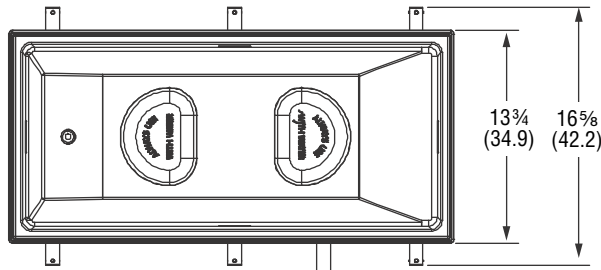
DIMENSIONS (Shown in inches (cm))



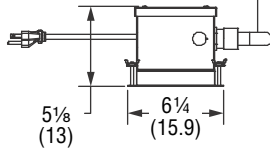
Front View



Control View



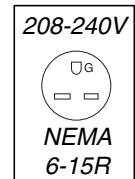
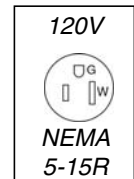
Top View



SPECIFICATIONS

Item	Description	Dimensions				Voltage	Watts	Amps	Plug
		Overall (L X W X H)	Well Depth	Cutout	Control Box Cutout				
72109	US Only	28 3/4 x 13 3/4 x 13 1/16 (73 x 34.9 x 33.2)	6 7/8 (17.5)	28 1/4 x 13 1/4 (71.7 x 33.6)	6 3/8 x 5 7/8 (16.1 x 14.9)	120	1600	13.3	NEMA 5-15P
72112	US and Canada	28 3/4 x 13 3/4 x 13 1/16 (73 x 34.9 x 33.2)	6 7/8 (17.5)	28 1/4 x 13 1/4 (71.7 x 33.6)	6 3/8 x 5 7/8 (16.1 x 14.9)	240	1600	7.7	NEMA 6-15P

Receptacles



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