



Project:

Item Number:

Quantity:

CAYENNE® DUAL WARMERS



Cayenne® Dual Warmer

DESCRIPTION

Vollrath Cayenne® Dual Warmers feature independent controls for warming and holding food products with different temperature requirements. These energy efficient dual full-size warmers draw only 11.6 amps, enabling the unit to plug into any 15A outlet.

PERFORMANCE CRITERIA

Cayenne® Dual 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 Listings



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

MODELS

72789 Dual Warmer (US/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
- Capillary tube thermostat control supplies constant temperature and power only when needed for maximum power efficiency
- Wide dripless lip catches and drains moisture back into the well and creates more uniform fit with food pans and insets
- Low-water indicator light eliminates guesswork
- Lighted On/Off switch
- Stainless steel exterior meets UL surface temperature standards for operator and customer safety and concentrates heat inside the well, not to the outside surface and rim
- Drain hose and controls are concealed behind front panel for easy access and finished look
- Meets NSF4 Performance Standards for rethermalization and hot food holding equipment
- Non-skid feet help keep unit from sliding on countertop
- Bottom exit 6 ft. (183 cm) power cord adapts to receptacle location for safe installation and allows for 360° control placement

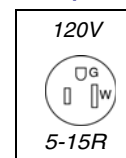
WARRANTY: All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to the Vollrath Equipment and Smallwares Catalog.

Approvals	Date

SPECIFICATIONS

Item	Dimensions	Volts	Watts	Amps	Plug	Shipping Dimensions	Shipping Weight LB (KG)
72789	30½ x 24½ x 12½ (77.5 x 61 x 31.8)	120	1400	11.6	5-15P	34½ x 39 x 22 (87.6 x 99.1 x 55.9)	73 (33.1)

Receptacle



Setting
the Standard™

www.vollrathco.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

This page intentionally left blank.