



Project:

Item Number:

Quantity:

## CAYENNE® NITRO™ POWER RETHERMALIZERS



### DESCRIPTION

The Cayenne® Nitro™ Power Rethermalizers are sized to hold one full-size pan or equivalent fractional pans (adaptor bars recommended with fractional pans). They also hold twice the water capacity of other countertop models, reducing the need to refill the well as often. The 1440 watt element is designed to operate on 120V, 15A service. Unit has a deeper stainless steel well for greater water capacity.

### PERFORMANCE CRITERIA

The Cayenne® Nitro™ Power 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

72090 Model PC-21 Rethermalizer (US/Canada)

### FEATURES

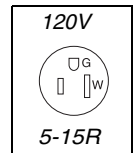
- Stainless steel well
- Increased water capacity reduces labor costs and improves food quality by maintaining maximum moist heat
- Holds with wet or dry heat – moist heat always recommended for best performance and preserving food quality.
- Front access dials for easy temperature setting and maintaining accuracy
- Heavy-duty bulb and capillary thermostat with overtemp protection
- Capillary tube thermostat control supplies constant temperature and power only when needed for maximum power efficiency
- 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
- Meets NSF4 Performance Standards for rethermalization and hot food holding equipment
- Adjustable 1" (2.5 cm) feet
- 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.

### SPECIFICATIONS

Item	Dimensions (L X W X H) IN (CM)	Well Depth IN (CM)	Voltage	Watts	Amps	Plug	Shipping Dimensions IN (CM)	Shipping Weight LB (KG)
72090	14 x 22 x 9½ (35.6 x 55.9 x 24.1)	6 (15.2)	120	1440	12.0	5-15P	16 x 25 x 10¼ (40.6 x 63.5 x 26)	17.2 (7.8)

#### Receptacle



### Agency Listings



Due to continued product improvement, please consult [www.vollrathco.com](http://www.vollrathco.com) for current product specifications.

Approvals	Date



Setting the Standard™

[www.vollrathco.com](http://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.