



Project:

Item Number:

Quantity:

CAYENNE® MODEL 2000 WARMER



Cayenne® Model 2000 Warmer

DESCRIPTION

The Cayenne® Model 2000 Warmer features a stainless steel well for easy cleaning and longer life.

PERFORMANCE CRITERIA

Cayenne® Model 2000 Warmer 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.

MODELS

72000 Model 2000 Warmer (US/Canada)

FEATURES

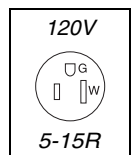
- Stainless steel well
- Capillary tube thermostat control supplies constant temperature and power only when needed for maximum power efficiency
- Front access dials for easy temperature setting and maintaining accuracy
- 10 temperature range settings, from approximately 80-85° F (27-30° C) to 200° F (94° C)
- 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
- 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	Overall Dimensions (W X D x H) IN (CM)	Well Depth In (CM)	Voltage	Watts	Amps	Plug	Shipping Dimensions IN (CM)	Shipping Weight LB (KG)
72000	14 x 22 x 8½ (35.6 x 55.9 x 21.6)	6½ (16.6)	120	1000	8.3	5-15P	25 x 15¾ x 9½ (63.5 x 40 x 23.2)	19.5 (8.8)

Receptacle



Agency Listings



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

Approvals	Date



Setting the Standard™

www.vollrathco.com

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