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Project:

Item Number:

Quantity:

## CAYENNE® NITRO™ POWER RETHERMALIZERS



### DESCRIPTION

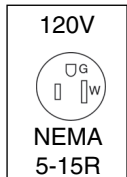
The Cayenne® Nitro™ Power Rethermalizers are sized to hold one full-size pan or equivalent fractional pans (adapter bars recommended with fractional pans). They hold twice the water capacity of other countertop models, reducing the need to refill the well as often. The 1440 watt element is designed to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

### 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.

### SPECIFICATIONS

Item No.	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	5-15P	16 x 25 x 10¼ (40.6 x 63.5 x 26)	17.2 (7.8)



### Agency Listings



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

### ITEMS

Item	Model	Description
72090	PC-21	Rethermalizer (US/Canada)

### FEATURES

- Stainless steel well
- Increased water capacity reduces labor costs and improves food quality by maintaining maximum moist heat
- 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
- Drop-in meets NSF4 performance standards only when using moist heat. Operation with water is required for even heating of the food product.
- 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 [www.Vollrath.com](http://www.Vollrath.com).

Approvals	Date



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[www.vollrath.com](http://www.vollrath.com)

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