



Project:

Item Number:

Quantity:

Merchandisers: Heat 'N Serve - Round

The Vollrath Company, L.L.C.

**MECHANDISERS: HEAT 'N SERVE - ROUND**



7-Quart and 11-Quart Heat 'N Serve Food Merchandisers

<b>MODELS:</b>	<b>72017</b>	<b>120V AC, 800W</b>
	<b>72018</b>	<b>120V AC, 800W</b>
	<b>72021</b>	<b>120V AC, 800W</b>
	<b>72009</b>	<b>120V AC, 800W</b>
	<b>72517</b>	<b>230V AC, 800W</b>
	<b>72518</b>	<b>230V AC, 800W</b>
	<b>72521</b>	<b>230V AC, 800W</b>
	<b>72522</b>	<b>230V AC, 800W</b>

**DESCRIPTION**

Vollrath Heat 'N Serve food merchandisers are extremely efficient and allow for even heat transfer throughout the food product.

Heat 'N Serve merchandisers are designed to rethermalize – to take a container of cooked food from a chilled state (below 40.0° F [4.4° C]) through the HAACP “danger zone” to 165° F (73.9° C) in less than two hours.

For hot food holding, the temperature will be maintained best when the food product and inset are used with a standard inset cover, the proper water level is maintained in the well, and the food product is stirred regularly.

Merchandisers are designed to retherm, hold, and serve most any food product and can efficiently take a prepared food from frozen to piping hot and thermostatically hold at serving temperature.

**FEATURES**

- Thermoset self-insulating wells direct more energy into the food and less heat into the surrounding air. They will not pit or rust.
- Low water indicator light eliminates guesswork.
- Unique dome element design with a non-stick coating makes removal of material deposits much easier.
- Capillary thermostats with over-temp protection.
- Non-skid legs.
- Wide no-drip lip.
- Bottom-mount power cord.
- Frees-up valuable rangetop space.
- Takes soups, stews, and sauces out of the kitchen and onto waitress stations and self-serve lines.
- Retherms a prepared food from frozen or refrigerated to piping hot.
- Thermostatically holds the food at proper serving temperature.
- Anyone without access to an on-site kitchen can now add hot food items to the menu.

**Agency Listings**

120V Units

230V Units



**Approvals**

<b>Date:</b>
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Setting the Standard™

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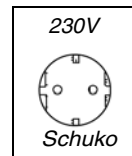
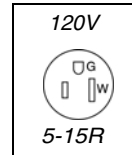
## MERCHANDISERS: HEAT 'N SERVE - ROUND

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72018	120V AC, 800W	72518	230V AC, 800W
72021	120V AC, 800W	72521	230V AC, 800W
72009	120V AC, 800W	72522	230V AC, 800W

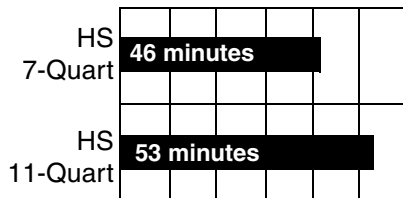
### DIMENSIONS AND RATINGS

Item	Description	Dimensions (Diameter x H) Inches (CM)	Voltage	Watts	Amps	Plug	Case Lot
US/Canada Models							
72017	Heat 'N Serve 7-Qt. (6.6 L) unit only	10 <sup>9</sup> / <sub>16</sub> x 9 <sup>5</sup> / <sub>8</sub> (26.8 x 24.5)	120V AC	800	6.7	5-15P	1
72018	Heat 'N Serve 7-Qt (6.6 L) package with inset and hinged cover	10 <sup>9</sup> / <sub>16</sub> x 9 <sup>5</sup> / <sub>8</sub> (26.8 x 24.5)	120V AC	800	6.7	5-15P	1
72021	Heat 'N Serve 11-Qt. (10.4 L) unit only	12 <sup>5</sup> / <sub>8</sub> x 9 <sup>5</sup> / <sub>8</sub> (32.0 x 24.5)	120V AC	800	6.7	5-15P	1
72009	Heat 'N Serve 11-Qt. (10.4 L) package with inset and hinged cover	12 <sup>5</sup> / <sub>8</sub> x 9 <sup>5</sup> / <sub>8</sub> (32.0 x 24.5)	120V AC	800	6.7	5-15P	1
International Models — available for export only							
72517	Heat 'N Serve 7-Qt. (6.6 L) unit only	10 <sup>9</sup> / <sub>16</sub> x 9 <sup>5</sup> / <sub>8</sub> (26.8 x 24.5)	230V AC	800	3.5	Schuko	1
72518	Heat 'N Serve 7-Qt (6.6 L) package with inset and hinged cover	10 <sup>9</sup> / <sub>16</sub> x 9 <sup>5</sup> / <sub>8</sub> (26.8 x 24.5)	230V AC	800	3.5	Schuko	1
72521	Heat 'N Serve 11-Qt. (10.4 L) unit only	12 <sup>5</sup> / <sub>8</sub> x 9 <sup>5</sup> / <sub>8</sub> (32.0 x 24.5)	230V AC	800	3.5	Schuko	1
72522	Heat 'N Serve 11-Qt. (10.4 L) package with inset and hinged cover	12 <sup>5</sup> / <sub>8</sub> x 9 <sup>5</sup> / <sub>8</sub> (32.0 x 24.5)	230V AC	800	3.5	Schuko	1

#### Receptacles



### REETHERMALIZATION TEST TIME FROM 40° F TO 165° F



#### Results of Independent Testing:

Heat 'N Serve units were filled with water per care/use instructions. Units were preheated to operating temperature. Insets containing NSF test mixture chilled to 40° F (4.4° C) were inserted. All tests were made with the insets covered. Temperature was monitored continuously and test timing concluded when temperature reached 165° F (73.9° C).

Note: The 165° F (73.9° C) test standard is based on NSF Standard 4, Annex B.



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