



Project:

Item Number:

Quantity:

CAYENNE® MODEL TW-27R TWIN WELL 7-QUART RETHERMALIZERS



Cayenne® Model TW-27R Twin Well 7-Quart Rethermalizers

The Vollrath Company, L.L.C.

DESCRIPTION

The Cayenne® Model TW-27R Twin Well 7-Quart Rethermalizers are designed to provide optimum serving temperature for two different food products. Each well has a separate temperature control and timer. Unit is designed to operate on 120V, 15A service. With use of adaptor rings 4 qt insets can be used. Model 72029 includes two 7¼ qt insets, two hinged Kook-Touch® covers and two heavy-duty ladles.

The Cayenne® Model TW-27R Twin Well 7-Quart Rethermalizers include a timer that provides a preheat function. When you set the timer, the element will run on high setting. When the timer reaches zero, the high setting shuts off and the element is controlled by the adjustable temperature control.

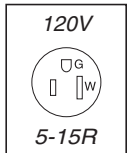
PERFORMANCE CRITERIA

The Cayenne® Model TW-27R Twin Well 7-Quart 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	Dimensions (W X D X H) IN (CM)	Well Depth IN (CM)	Voltage	Watts per Well	Total Amps	Plug	Shipping Dimensions IN (CM)	Shipping Weight LB (KG)
72028	13½ x 23 x 11½ (34.3 x 58.4 x 29.2)	7½ (19.1)	120	700	11.7	5-15P	16¼ x 25½ x 12½ (41.3 x 64.8 x 31.8)	24.1 (10.9)
72029	13½ x 23 x 11½ (34.3 x 58.4 x 29.2)	7½ (19.1)	120	700	11.7	5-15P	12 x 12 x 12 (30.5 x 30.5 x 30.5)	30.5 (13.8)

Receptacle



MODELS

- 72028 Model TW-27R Twin Well 7 Qt. (US/Canada)
- 72029 Model TW-27R Twin Well 7 Qt. Package (US/Canada)
- 72221 Adaptor Ring

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
- Thermoset fiber-reinforced self-insulating resin well provides maximum energy efficiency, prevents scale build-up and is easy to clean
- Cast-in non-stick aluminum dome heating element uses up to 25% less energy and reduces scale build-up for easy cleaning and longer operating life
- 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
- Knob guards prevent damage to thermostat or accidental changes to temperature settings
- 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
- 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.

Agency Listings



Cover is not NSF.

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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