

# Cayenne® Model CM-24 Twin Well 4 Qt Rethermalizer

- Features Vollrath's Direct Contact Heating System for energy efficiency and cool-to-touch exterior
- Individual thermostatic controls for merchandising soups with different temperature requirements
- Holds two 4½ qt insets (Inset item #78164)



72040

ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72045	Twin well 4 qt rethermalizer	17¼ x 9¼ x 8¾ (43.8 x 23.5 x 22.2)	120 AC	550 per well	9.2	5-15P	1
72040	Twin well 4 qt rethermalizer, package with two insets (78164) and two hinged covers (47486)*	17¼ x 9¼ x 12¼ (43.8 x 23.5 x 31.1)	120 AC	550 per well	9.2	5-15P	1

# Cayenne Model TW-27R Twin Well 7 Quart Rethermalizer



72028

- Features Vollrath's Direct Contact Heating System for energy efficiency and cool-to-touch exterior
- Designed to provide optimum serving temperature for two different food products
- Individual thermostatic controls and rethermalizing timer for optimal control of each well
- Low water indicator light eliminates guesswork



Convert to 4 qt with 72221 Adaptor Rings. (Rings, insets, and covers sold separately.)



ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72028	Model TW-27R twin well 7 qt rethermalizer	13½ x 23 x 11½ (34.3 x 58.4 x 29.2)	120 AC	700 per well	11.7	5-15P	1
72029	Model TW-27R twin well 7 qt rethermalizer package with (2) 7¼ qt insets (78184), (2) hinged Kool-Touch® covers (47488),* and (2) 4 oz heavy-duty ladles (4980420)	13½ x 23 x 11½ (34.3 x 58.4 x 29.2)	120 AC	700 per well	11.7	5-15P	1
72221	Adaptor ring – allows use of 4 qt inset (78164) with 7 qt twin well merchandiser		—	—	—	—	2

\*Hinged covers are not NSF® certified.

## KOOL-TOUCH® LADLES

- Kool-Touch® Handles are color safe up to 225°F (107.2°C)
- Fully functional to 350°F (176.6°C)
- Insulated coating permanently bonded to utensil – will not slip or peel
- Provides cool, comfortable grip

See page 143-144 for product details.

