



**Project:**

**Item Number:**

**Quantity:**

**CAYENNE® MODEL CM24 TWIN WELL 4-QT RETHERMALIZERS**

Cayenne® Model CM24 Twin Well 4-Qt Rethermalizers

The Vollrath Company, L.L.C.



**MODELS**

**72045** Twin Well 4 Qt. Rethermalizer (US/Canada)

**72040** Twin Well 4 Qt. Rethermalizer Package (US/Canada)

**FEATURES**

- Coated aluminum wells
- Individual thermostatic controls for merchandising soups with different temperature requirements
- 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
- 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
- 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
- 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
- Replaces Vollrath models TW-655 and TW-24

*Cayenne® Model CM24 Twin Well 4-Qt Rethermalizers*

**DESCRIPTION**

Cayenne® Model CM24 Twin Well 4-Qt Rethermalizers are designed to hold 4½ qt. insets to provide greater flexibility with a minimum of space required. All operate on 120V, 15A service. Model 72040 includes two insets and two hinged covers.

**PERFORMANCE CRITERIA**

The Cayenne® Model CM24 Twin Well 4-Qt 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.

**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	Dimensions (L X W X H) IN (CM)	Well Depth	Voltage	Watts per Well	Amps	Plug	Shipping Dimensions IN (CM)	Shipping Weight LB (KG)
72045	9¼ x 17¼ x 8¾ (23.5 x 43.8 x 22.2)	6¾ (16.2)	120	550	9.2	5-15P	12¼ x 18¾ x 12 (31.1 x 47.9 x 30.5)	12.6 (5.7)
72040	9¼ x 17¼ x 8¾ (23.5 x 43.8 x 22.2)	6¾ (16.2)	120	550	9.2	5-15P	12¼ x 21¾ x 17½ 31.1 x 55.2 x 44.5)	15.8 (7.2)

**Receptacle**

120V

5-15R

**Agency Listings**



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

Approvals	Date



Setting the Standard™

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

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