

Item Number:

Quantity:

RETHERMALIZERS: NITRO™ POWER RETHERMALIZER



Nitro[™] Power Rethermalizer

DESCRIPTION

Rethermalizer is sized to hold one full-size pan or equivalent fractional pans (adaptor bars recommended with fractional pans). The 1440 watt element is designed to operate on 120V, 15A service. Unit has a deeper stainless steel well for greater water capacity. Bulb and capillary thermostat for precise temperature control.

FEATURES

MODELS: 72090

- ☐ 18-8 stainless steel well
- ☐ High-efficiency 1440 watt element that operates on 15A circuit

120V AC, 1440 W

- Almost twice the water capacity of other countertop models, reducing need to refill the well as often
- Holds with wet or dry heat moist heat always recommended for best performance and preserving food quality.
- □ Recommended using full or fractional size pans up to 4" (10.2 cm) deep
- ☐ Heavy-duty bulb and capillary thermostat with overtemp protection
- ☐ Adjustable 1" (2.5 cm) feet
- Meets NSF4 performance standards when using moist heat
- ☐ 6-ft. (183 cm) cord and plug

PERFORMANCE CRITERIA

Nitro Cookers 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.

DIMENSIONS AND RATINGS

Item	Description	Dimensions (L X W X H) IN (CM)	Voltage	Watts	Amps	Plug	Case Lot
72090	PC-21, full-size rethermalizer	22 x 14 x 9½ (55.9 x 35.6 x 24.1)	120V AC	1440	12.0	5-15P	1

Receptacle



Agency Listings





Approvals

Date:



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