



Project:

Item Number:

Quantity:

Merchandisers: Heat 'N Serve - Full Size

The Vollrath Company, L.L.C.

MECHANDISERS: HEAT 'N SERVE - FULL SIZE

MODELS: 72020 120V AC, 1000W



Model 1220 Full-Size Heat 'N Serve Merchandiser

DESCRIPTION

Designed with the operator in mind, Vollrath's Model 1220 Heat 'N Serve countertop food merchandiser eliminates the frustrations you have experienced using traditional warmers designed for back-of-the-house use only. Unlike traditional warmers, the 1220 can take a prepared food from refrigerated to piping hot, and thermostatically hold the food at the proper serving temperature.

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. The gentle moist heat will maintain food temperature, but will not raise the serving temperature. 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 serving temperature.

Your food will maintain its taste and texture longer in a Vollrath food merchandiser.

FEATURES

- Heats up quickly and uses up to 25 percent less energy.
- Low water indicator light eliminates guesswork.
- Unique dome element design with a non-stick coating makes removal of material deposits much easier.
- Thermoset well.
- Directs more energy into the food and less heat into the surrounding air.
- Self-insulating wells will not pit or rust.
- Water deposits wipe away easily.
- Brushed stainless steel exterior.
- Handsome gray granite well with wide, no-drip lip.
- Lighted on-off switch.
- True thermostats with over-temp protection for precise temperature control.
- 40 percent greater water capacity saves time and effort in refilling the well.
- Bottom-mount power cord.
- Cool exterior provides flexibility to use this unit in the kitchen or public spaces of your restaurant.

Agency Listings



Approvals
Date:



Setting the Standard™

www.vollrathco.com

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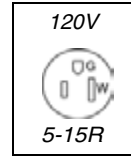
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DIMENSIONS AND RATINGS

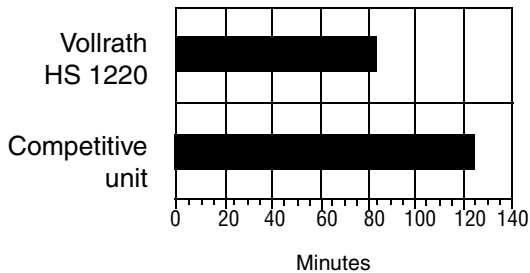
Item	Description	Dimensions (L x W x H)		Voltage*	Watts	Amps	Case Lot
		Inches	Centimeters				
72020	Heat 'N Serve full-size warmer only	13¾ x 21¾	9 (33 x 55 x 23)	120V AC	1000	8.3	1

Receptacles



* Contact your Vollrath representative for models rated for other voltages (For Export Only).

REETHERMALIZATION TEST TIME FROM 36° F TO 165° F



Results of Independent Testing:

Units were filled with water per care/use instructions. Units were pre-heated to operating temperature. 4" (100 cm) food pan containing NSF text mixture chilled to 36° F (2.2° C) was inserted. All tests were made with food pan covered. Temperature was monitored continuously and test timing concluded when temperature reached 165° F (73.9° C).

- Vollrath HS 1220 with 1000W dome element reached 165° F (73.9° C) in less than 90 minutes.
- Competitive all-stainless unit with 1200W tubular element under the well reached 165° F (73.9° C) in 2 hours and 6 minutes.

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



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