



Project:

Item Number:

Quantity:

Soup Merchandisers/Warmers: Colonial Kettle™

The Vollrath Company, L.L.C.

SOUP MECHANDISERS/WARMERS: COLONIAL KETTLE™



MODELS:	72165	120V AC, 650W
	72166	120V AC, 650W
	72170	120V AC, 650W
	72171	120V AC, 650W
	72175	120V AC, 900W
	72176	120V AC, 900W
	72180	120V AC, 900W
	72181	120V AC, 900W

DESCRIPTION

Vollrath Colonial Kettle™ series of merchandisers and warmers, with charming Early American styling, are designed to increase soup sales at any location. The epoxy coated cast aluminum bodies might look traditional, but the design is anything but old-fashioned.

The Model 1776 is a 650W warmer, ideal for holding prepared soups at serving temperature, while the Model 1777 is a 900W merchandiser that can heat your frozen soups and sauces to piping hot and then serve from the same thermostatically controlled unit.

Colonial Kettles are shipped complete with inset, cover, hinge, and "soup-of-the-day" card pack.

FEATURES

- Low 11½" (29.2 cm) profile to allow convenient serving access from conventional height countertops or under breath guards.
- Four unbreakable cast legs increase stability.
- Thermostatic control for precise temperature control.
- Recessed controls minimize tampering.
- Bottom exit power cord stays out of your way.
- Holds food products in steam table insets.
- Available in black or antique copper finish.
- Two 1777 cookers work on one 15A circuit.
- Available with capacities of 7 and 11 quarts (6.6 or 10.4 liters).
- 11-quart models can be adapted to hold 7-quart inserts.

ACCESSORIES

Item	Description
72185	Black top ring for 7-quart (6.6 L) inset
72190	Black top ring for 11-quart (10.4 L) inset
72196	11-quart (10.4 L) to 7-quart (6.6 L) adaptor ring
72195	Cover hinge for kettle only
72204	7¼-quart (6.9 L) slotted cover
72206	11-quart (10.4 L) slotted cover

Agency Listings



Approvals
Date:



Setting the Standard™

www.vollrathco.com

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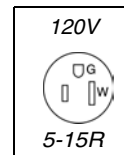
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DIMENSIONS AND RATINGS

Receptacles



Dimensions (Diameter x H)

Item	Description	Inches	Centimeters	Voltage*	Watts	Amps	Case Lot
1776-11 Colonial Kettle™ 11-Qt. Warmer Package with 11-Qt. (10.4 L) Inset, Cover with Hinge, Soup Cards and Soup'r Clip							
72165	Black	15¾ x 11½	(40.0 x 29.2)	120V AC	650	5.4	1
72166	Antique Copper	15¾ x 11½	(40.0 x 29.2)	120V AC	650	5.4	1
1776-7 Colonial Kettle™ 7-Qt. Warmer Package with 7-Qt. (6.6 L) Inset, Cover with Hinge, Adaptor Ring, Soup Cards and Soup'r Clip							
72170	Black	15¾ x 11½	(40.0 x 29.2)	120V AC	650	5.4	1
72171	Antique Copper	15¾ x 11½	(40.0 x 29.2)	120V AC	650	5.4	1
1777-11 Colonial Kettle™ 11-Qt. Warmer Package with 11-Qt. (10.4 L) Inset, Cover with Hinge, Soup Cards and Soup'r Clip							
72175	Black	15¾ x 11½	(40.0 x 29.2)	120V AC	900	7.5	1
72176	Antique Copper	15¾ x 11½	(40.0 x 29.2)	120V AC	900	7.5	1
1777-7 Colonial Kettle™ 7-Qt. Warmer Package with 7-Qt. (6.6 L) Inset, Cover with Hinge, Adaptor Ring, Soup Cards and Soup'r Clip							
72180	Black	15¾ x 11½	(40.0 x 29.2)	120V AC	900	7.5	1
72181	Antique Copper	15¾ x 11½	(40.0 x 29.2)	120V AC	900	7.5	1

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

PERFORMANCE CRITERIA

Kettle Warmers:

Kettle warmers are designed to hold heated prepared foods at temperatures above the HACCP "danger zone" of 140° F (60° C). The performance standard is measured using the NSF mixture preheated to 165° F (73.9° C). The electric unit will hold the temperature of this product above 150° F (65.6° C). 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.

Kettle Merchandisers:

Kettle 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 HACCP "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.



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