



RE THERMALIZATION CABINETS

For Various Size Trays, Pans, Baskets, and Gastro-Norm

TEMP SET RANGES: **RE THERM** 90° – 350°F (32° – 177°C) **HOLD** 90° – 200°F (32° – 93°C)

RE THERM “RH” SERIES

Rethermalization oven for high volume heating and finishing of pre-cooked foods, without overcooking or dehydration

1 Retherm ovens allow food service operators to reheat previously prepared foods quickly and safely without having to sacrifice flavor, color, texture, or nutrients

2 Not just for reconstituting refrigerated/slacked meals - FWE's RH models use precise temperature control to bake, cook or reheat your product

3 Unique tray slide design holds trays and pans by the bottom for greater support for heavy food items - tray slides are adjustable and removable for thorough interior cleaning

4 Door venting allows for excess moisture to release for natural product browning

5 Easy to use controls allow the operator to preset the time and temperature of the cooking cycle, as well as the holding temperature, eliminating the need for constant monitoring. The simplified electronic controls also allow the user to program and store up to 8 preset menu selections. Product probe available

6 HO refers to High Output wattage, which provides faster reheating of dense and heavy-weight food products

7 All stainless steel construction makes these cabinets durable and easy to clean

8 Save space and money - NO costly hood space required or the expensive cost of operating an exhaust or fire extinguisher system. FWE surpasses EPA 202 & ANSI NFPA96 standards. (local codes prevail)



**Two year limited warranty*



Bulk Food Reheating



Adjustable Tray Slides



Door Vents



Preset Menu

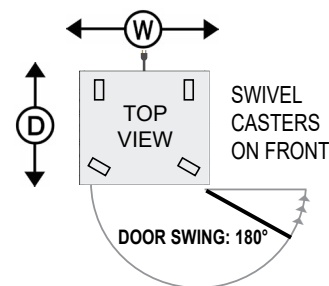
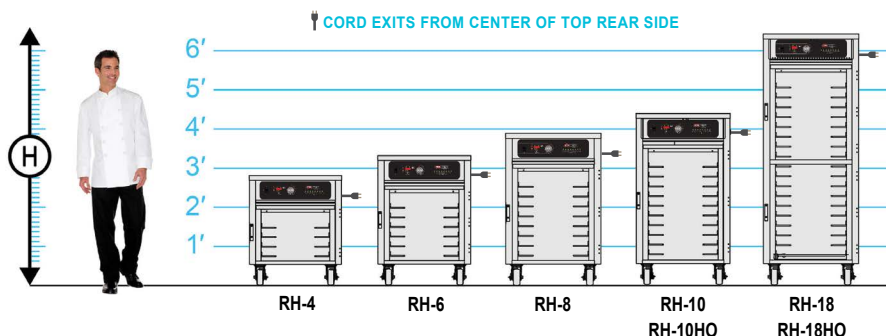


FOR MODEL-SPECIFIC CERTIFICATIONS SEE FWE.COM/CERTIFICATIONS



SPECIFICATIONS

RETHERMALIZATION CABINETS



MODEL NUMBER	CAPACITIES AT 3" (76mm) SPACINGS		OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CONSULT FACTORY FOR SHIPPING CLASS		
	18" x 26" TRAYS or BASKETS*	12" x 20" x 2.5" PANS	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
RH-4	4	8	34.75" (883)	38.75" (985)	29.25" (743)	1	5"	360 (163)
RH-6	6	12	40.5" (1029)	38.75" (985)	29.25" (743)	1	5"	400 (181)
RH-8	8	16	46.5" (1182)	38.75" (985)	29.25" (743)	1	5"	425 (193)
RH-10	10	20	53" (1347)	38.75" (985)	29.25" (743)	1	5"	445 (202)
RH-10HO High Output								
RH-18	18	36	76.5" (1944)	38.75" (985)	29.25" (743)	2 Dutch	5"	640 (290)
RH-18HO High Output								

Unit is standard with maximum 350°F range. Please specify if lower temperature is required. Local codes prevail.

HO refers to High Output wattage, which provides faster reheating of dense and heavy-weight food products.

Stackable Design [add "S"] is available on the RH-4 and RH-6. Order appropriate stacking hardware. Consult factory and please indicate top or bottom placement.

Pass-thru Door [add "P"] is available on High Output models (HO). Note: Dimensions change when adding this option.

ELECTRICAL DATA: Single Phase Models

MODEL NUMBER	RH-4, RH-6, RH-8		RH-10	
	STANDARD	STANDARD	STANDARD	STANDARD
VOLTS	208	220-240	208	220-240
WATTS	5,416	5,865	6,416	6,957
AMPS	26	25.5	30.8	30.2
HERTZ	60	60	60	60
PHASE	Single	Single	Single	Single
PLUG USA	6-30P*	6-30P*	6-50P	6-50P
PLUG CANADA	6-50P	6-50P	6-50P	6-50P

MODEL NUMBER	RH-10HO		RH-18	
	STANDARD	STANDARD	STANDARD	STANDARD
VOLTS	208	220-240	208	220-240
WATTS	7,416	8,050	8,410	10,237
AMPS	35.7	35	40.4	44.5
HERTZ	60	60	60	60
PHASE	Single	Single	Single	Single
PLUG USA	6-50P	6-50P	6-50P*	6-50P*
PLUG CANADA	6-50P	6-50P	6-50P	6-50P

ELECTRICAL DATA: Three Phase Models											
MODEL NUMBER	RH-4, RH-6, RH-8		RH-10		RH-10HO		RH-18		RH-18HO		
	STANDARD	STANDARD	STANDARD	STANDARD	STANDARD	STANDARD	STANDARD	STANDARD	STANDARD	STANDARD	STANDARD
VOLTS	208	220-240	208	220-240	208	220-240	208	220-240	208	220-240	480
WATTS	6,416	6,957	10,916	10,237	10,916	10,237	9,416	10,237	12,416	13,516	12,416
AMPS	18.4	18	30.9	26.2	30.9	26.2	26.6	26.2	34.5	34.4	14.9
HERTZ	60	60	60	60	60	60	60	60	60	60	60
PHASE	Three	Three	Three	Three	Three	Three	Three	Three	Three	Three	Three
PLUG USA	15-20P*	15-20P*	15-30P*	15-30P*	15-50P	15-30P*	15-30P	15-30P*	15-50P	15-50P	L-16-20P
PLUG CANADA	15-30P	15-30P	15-50P	15-50P	15-50P	15-50P	15-50P	15-50P	15-50P	15-50P	L-16-20P

*Dedicated Circuit. ▼ Lowest voltage and phase shown is standard.

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CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 18 gauge polished exterior, 18 gauge stainless steel interior with easy-to-clean coved corners.

Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10 gauge stainless steel reinforcing plates at corners.

INSULATION. Insulated throughout; top, back, bottom, sides, doors using high density ceramic and fiberglass insulation.

DOOR AND LATCH. Flush mounted, double pan, stainless steel, vented, insulated door(s). Heavy-duty edge mount full grip magnetic door latch with heavy-duty hinges. Three (3) die-cast edgemount hinges per door. RH-4 shall have two (2) hinges. RH-18 and RH-18HO models are standard with dutch doors.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. Casters shall have a reinforced yoke mounted to 10 gauge caster plate. The caster mounting plate shall be secured to a 10 gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.

TRAY SLIDES. Welded rod-style tray slides are nickel plated for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1.5" spacings, on center, for easy tray adjustment, and shall easily lift off of heavy-duty stainless steel brackets without the use of tools for cleaning.

HEATING SYSTEM. Built-in heat system includes multiple Incoloy sheathed heating elements that provide fast heat up and accurate temperature set points. In heat cycle, elements provide full power to assure safe reheat times. When heat time expires, unit to automatically switch to hold mode maintaining food quality and safe holding temperatures. Unit contains internal cooling fans and thermally protected blower motors, safety switches and control panel is temperature rise protected. Unique precision venting baffle duct system for even, efficient heat throughout the entire cabinet, in either heat or holding periods. Venting may be required. Local codes prevail.

CONTROL PANEL. Easy to operate, automatic controls include intuitive, easy to use / easy to read, kitchen friendly controls that allow for

"set-and-forget" consistent results. Cook by time or by internal product temperature with probe (optional). When cook cycle is complete, controller automatically switches from cook cycle to hold cycle. Unit has preset function to store and quickly retrieve up to 8 recipes. Adjustable COOK control up to 350°F (177°C) and adjustable HOLDING control up to 200°F (93°C). Shall include ON/OFF switch. Actual cabinet temperature reading is LED displayed during each cycle and probe temp display. Consult factory if lower temperature is required for local codes.

ELECTRICAL CHARACTERISTICS. See chart above for amperage. See electrical chart for models that require a dedicated circuit.

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

OPTIONAL ACCESSORIES

ELECTRICAL

- ☐ High output models available
- ☐ Three phase electrical

SPACINGS

- ☐ Extra tray slides
- ☐ Wire shelves

CASTERS

- ☐ All swivel or larger casters

EXTRAS

- ☐ Security panel for controls
- ☐ Menu card holder
- ☐ Baskets
- ☐ Product probe
- ☐ Heavy-duty push-pull handles
- ☐ Stacking kit (RH-4 & RH-6 only)
- ☐ X-factor frame (consult factory)



A **HATCO** COMPANY

FOOD WARMING EQUIPMENT COMPANY, INC.

COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS

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