RETHERMALIZATION & HOLDING CABINETS

Retherm Transfer System

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

RETHERM "**RH-RB**" & "**HHC-RH**" SERIES

Streamline your food service operation with less handling and enhance food safety with FWE's Retherm Transfer System

1. The RRB-26, roll in rack, accommodates up to (26) 13.5" x 26" x 2.5" wire baskets. 156 meals (up to 8.5" x 6.5" meal tray size) in one load! Prepare hundreds of pre-portioned meals quickly using disposable, reheatable, sealed containers. The RR-1220-22 roll in rack accommodates (22) 12"x 20" x 4" or 12" x 20" x 2.5" pans

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

3. RH-RB-26, Retherm Oven, features easy to use controls allowing the operator to preset the time and temperature of the cooking cycle, as well as the holding temperature, eliminating the need for constant monitoring. Users can program and store up to 8 preset menu selections

4. The HHC-RH-26 is the perfect heated holding companion piece. Simply roll rack from retherm oven to FWE's heated holding cabinet - maximizing and immediately increasing the capacity of your oven

5. FWE's Retherm Transfer System is perfect for users who transport food from a central or commissary kitchen, or prepared earlier in their own kitchen

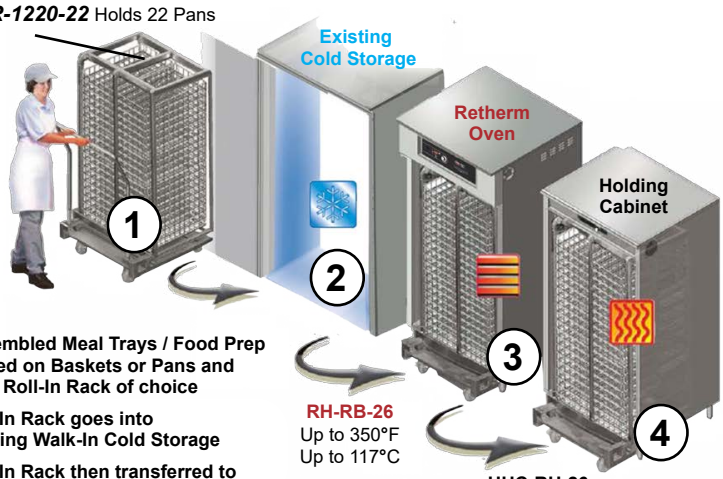
6. Benefits of a FWE Retherm system include retaining nutritional value, saving initial quality and flavor of food, reduces the cost of production and labor while simplifying the transportation process

Two year limited warranty

THE RETHERM TRANSFER SYSTEM

"Roll-in Rack" Companions

Choose Your Roll-In Rack:
RRB-26 Holds 26 Baskets ***OR***
RR-1220-22 Holds 22 Pans



1. **Assembled Meal Trays / Food Prep Placed on Baskets or Pans and onto Roll-In Rack of choice**
2. **Roll-In Rack goes into existing Walk-In Cold Storage**
3. **Roll-In Rack then transferred to Retherm Oven**
4. **Roll-In Rack finally placed into Holding Cabinet until serving**

1

Holds up to 156 Meals | Bulk Food Reheating

3

Preset Menu

5

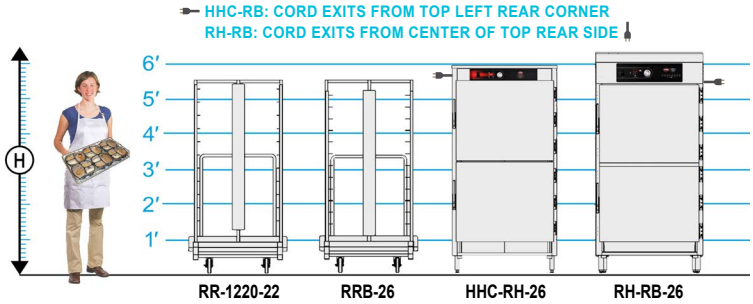
Labor Saver

FOR MODEL-SPECIFIC CERTIFICATIONS SEE **FWE.COM/CERTIFICATIONS**

PROJECT:	MODEL:	QUANTITY:	ITEM NO:

SPECIFICATIONS

RETHERMALIZATION & HOLDING FOR BASKETS OR PANS



Roll-In Rack Features

- Heavy-duty removable rack handle
- RRB - Sanitary fixed slides for baskets
- RR- Sanitary fixed slides for pans
- All stainless steel
- All welded construction - no rivets
- Welded base frame

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel. Reinforced base frame construction with additional welds in critical areas for greater durability.
CASTERS. Maintenance free heavy-duty 5 inch Polyurethane tire casters. Plate mounted in standard configuration of four (4) swivel with brake.
SLIDES. Fixed slides with stainless steel uprights and slides, one piece removable tubular handle is polished stainless steel. Handle is "U" shaped for easy transport and durability.
CAPACITY. RRB-26 holds one (1) wire basket 13.5" x 26" x 2.5" per slide. Total Capacity: 26 Baskets; 6 "Pre-made Meals" (8.5" x 6.5" containers) per basket; 156 meals. RR-1220-22 holds one (1) 12"x 20"x 4" or (1) 12" x 20" x 2.5" pan per slide. Total capacity: 22 pans.

RRB-26

Roll-In Rack

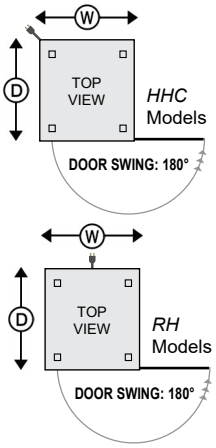
MODEL NUMBER	DESCRIPTION	CAPACITIES	OVERALL EXTERIOR DIMENSIONS IN. (mm) HIGH "H"	DEEP "D"	WIDE "W"	CASTER SIZE	CONSULT FACTORY FOR SHIPPING CLASS SHIP WT. LBS. (KG)
RRB-26	Roll-in Rack for Heated Cabinets	26 Wire Baskets 13.5" x 26"x 2.5"	66" (1676)	33.5" (851)	33.75" (857)	5"	235 (107)
RR-1220-22	Roll-in Rack for Heated Cabinets	22 Pans 12" x 20" 2.5" or 4" deep pans	66" (1676)	33.5" (851)	33.75" (857)	5"	235 (107)

Roll-In Rack Companions

CAPACITIES Holds (1) each RRB-26 or RR-1220-22

MODEL NUMBER	DIMENSIONS IN. (mm) HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	LEG SIZE	CONSULT FACTORY FOR SHIPPING CLASS SHIP WT. LBS. (KG)
HHC-RH-26 Heated Holding Cabinet 90°F to 190°F	74.5" (1892)	34.5" (876)	38.25" (971)	2 Dutch	6"	460 (209)
RH-RB-26 Retherm Oven Up to 350°F	78.5" (1994)	37" (940)	38.25" (971)	2 Dutch	6"	765 (344)
RH-RB-26-HO High Output Retherm Oven Up to 350°F	78.5" (1994)	37" (940)	38.25" (971)	2 Dutch	6"	765 (344)

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



ELECTRICAL DATA **Roll-In Rack Companion Models:**

	RH-RB-26		RH-RB-26-HO			HHC-RH-26	
VOLTS	208	220-240	208	220-240	480	208	220-240
WATTS	8810	11,510	12,832	15,080	12,864	3515	4565
AMPS	42.4	48	35.7	32.2	16.8	16.9	19
HERTZ	60	60	60	60	60	60	60
PHASE	Single	Single	Three	Three	Three	Single	Single
PLUG USA	6-50P	6-50P	15-50P	15-50P	L16-20P*	6-20P*	6-20P*
PLUG CANADA	HARD WIRE	HARD WIRE	15-50P	15-50P	L-16-30P	6-30P	6-30P

*DEDICATED CIRCUIT.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; HHC-RH-26 model consists of 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean coved corners. RH-RB-26 model consists of 18 gauge polished exterior and 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, stainless steel double pan insulated doors. Heavy-duty edge mount full grip magnetic door latch with heavy-duty hinges. Three (3) die-cast edgemount hinges per door. HHC-RH-26, RH-RB-26 and RH-RB-26-HO models are standard with dutch doors.

CABINET LEGS. 6" heavy-duty stainless adjustable legs, each mounted to a 10 gauge reinforcement plate, which is welded to 14 gauge tubular base frame.
RH-RB 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.

HHC HEATING SYSTEM / CONTROLS. Top mounted, forced air blower system shall include Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motor to distribute heat equally throughout cabinet interior with distribution tunnels shall be vented for balanced air circulation. Electronic controls shall include an easy to read digital display of cabinet temperature (with recall capacity of temperature set point and actual cabinet temperature), equipped with a programmable low temperature alarm, master ON/OFF switch with power indicator light. Adjustable temperature range from 90°F to 190°F (32°C to 88°C).
RH-RB CONTROL PANEL. Easy to operate, automatic controls include intuitive easy to use / easy to read kitchen friendly controls allows "set-and-forget" consistent results. Cooking 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. 3 wire grounded tri-directional power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. 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: HHC

ELECTRICAL
Mechanical controls
- ☐ 220-240 volt, 50/60Hz, single phase

DOORS
- ☐ Key locking paddle latch
- ☐ Paddle latch
- ☐ Padlocking transport latch
- ☐ Left hand door hinging
- ☐ Field reversible door

EXTRAS
- ☐ Security packages
- ☐ Cord winder bracket
- ☐ Wire baskets: 13.5"x 26"x 2.5"

OPTIONAL ACCESSORIES: RH-RB

ELECTRICAL
High output models available
- ☐ Three phase electrical

EXTRAS
- ☐ Security panel for controls
- ☐ Menu card holder
- ☐ Product probe

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