



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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RE THERMALIZATION CABINETS

Rethermalization and Holding Ovens for Trays and Pans

“RH SERIES”



RH-18



CONTROL PANEL IS E-Z TO USE:
USE LIKE STANDARD OVEN OR STORE
& RETRIEVE UP TO
12 PRESET MENU SELECTIONS



RH-6



RH-6-6S

Reduce food shrinkage and increase food quality, taste and appearance with FWE Rethermalization ovens!



TM

Now you can provide volume feeding faster than ever before and the best possible food flavor with FWE's Retherm ovens, without overcooking or dehydration. Designed to accommodate a variety of trays and pans, these extremely efficient cabinets allow venting of humidity to adjust food moisture to specific conditions.

The RH Series automatically switches from retherm mode to a lower holding temperature.

Venting may be required.
Local codes prevail.

- ◇ Separate temperature displays for Retherm and Holding modes
- ◇ Switches automatically from Retherm to Hold mode
- ◇ Preset 12 menu selections
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Welded base frame
- ◇ Polyurethane casters
- ◇ Easy-to-use, eye-level controls
- ◇ Heavy-duty door latch & hinges
- ◇ Gasketless door
- ◇ Fully insulated throughout
- ◇ Universal tray slides
- ◇ Two year limited warranty

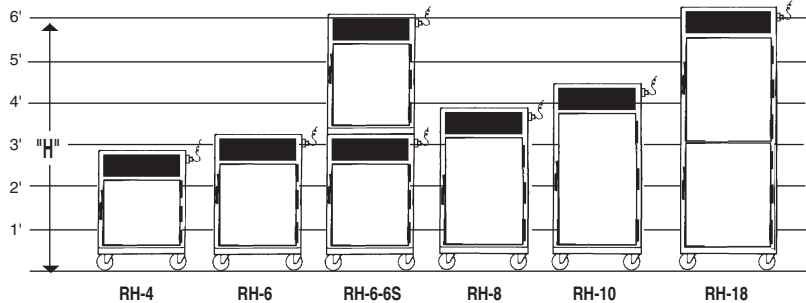


made to serve you better

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SPECIFICATIONS: RETHERMALIZATION AND HOLDING OVENS

For trays & pans



MODEL NUMBER	CAPACITIES AT 3" SPACINGS (76MM)		OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	CLASS 100	
	18" x 26" TRAYS OR PANS	MEAL TRAYS	HIGH "H"	DEEP "D"	WIDE "W"			SHIP WT. LBS. (KG)	CUBIC FEET (m3)
RH-4 Under Counter	4	32	33.25" (844)	36" (914)	29.25" (743)	1	5"	305 (138)	20.26 (.58)
RH-6	6	48	40" (1016)	36" (914)	29.25" (743)	1	5"	355 (160)	24.37 (.69)
RH-6-6S*	12	96	73.5" (1867)	36" (914)	29.25" (743)	2	5"	625 (281)	44.78 (1.27)
RH-8	8	64	45.75" (1162)	36" (914)	29.25" (743)	1	5"	395 (178)	27.87 (.79)
RH-10	10	80	49.75" (1264)	36" (914)	29.25" (743)	1	5"	435 (196)	30.31 (.86)
RH-18	18	144	76" (1930)	36" (914)	29.25" (743)	2 Dutch	5"	600 (270)	46.31 (1.31)
RH-18HO High Output	18	144	76" (1930)	36" (914)	29.25" (743)	2 Dutch	5"	600 (270)	46.31 (1.31)

ELECTRICAL DATA Single Phase Models:

	RH-4, RH-6, RH-6S, RH-8		OPTIONAL UPGRADE	RH-10		RH-18	
VOLTS	208	220-240	208	208	220-240	208	220-240
WATTS	5805	6390	6700	7595	9960	9830	11,150
AMPS	27.9	26.7	32.3	36.6	41.5	47.3	46.5
HERTZ	50/60	50/60	50/60	50/60	50/60	50/60	50/60
PHASE	Single	Single	Single	Single	Single	Single	Single
PLUG USA	6-30P	6-30P	6-50P	6-50P	6-50P	6-50P	6-50P
PLUG CANADA	6-50P	6-50P	6-50P	6-50P	HARD WIRE	HARD WIRE	HARD WIRE

DEDICATED CIRCUIT.

ELECTRICAL DATA Three Phase Models:

	RH-4, RH-6, RH-6S		RH-8, RH-10		RH-18		RH-18HO	
VOLTS	208	220-240	208	220-240	208	220-240	208	220-240
WATTS	7145	9365	8485	11,150	9745	12,895	11,170	14,720
AMPS	19.9	22.6	23.6	26.9	27.1	31	31	35.5
HERTZ	50/60	50/60	50/60	50/60	50/60	50/60	50/60	50/60
PHASE	Three	Three	Three	Three	Three	Three	Three	Three
PLUG USA	15-20P	15-30P	15-30P	15-30P	15-30P	15-50P	15-50P	15-50P
PLUG CANADA	15-30P	15-30P	15-30P	15-50P	15-50P	15-50P	15-50P	15-50P

DEDICATED CIRCUIT.

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

* Two (2) individual units, providing two (2) separate compartments, each with separate controls and separate electrical. Dedicated circuit each unit. HO refers to "High Output" wattage which provides increased heat and circulation for dense or heavy-weight food product capacities.

Dedicated circuit per unit only.

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. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, and door(s), with a minimum of 2" and up to 4".

DOOR AND LATCH. Flush mounted, stainless steel double pan stainless steel insulated gasketless door(s). Heavy-duty edge mount full grip magnetic door latch with heavy-duty hinges. Three (3) die-cast edgemount hinges per door.

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" (38mm) spacings, o.c., for easy tray adjustment, and shall easily lift off 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 retherm cycle, elements provide full power to assure safe retherm times. When retherm 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 retherm or holding periods. Venting may be required. Local codes prevail.

CONTROL PANEL. Automatic controls include PREHEAT with override capability, PAUSE feature, TIME counting and timer that automatically switches from Retherm Cycle to Hold Cycle. Adjustable RETHERM control up to 350°F (180°C) with adjustable HOLDING control up to 190°F (90°C) and E-Z Recall of original set points. Shall include ON / OFF switch. Actual cabinet temperature reading is LED displayed during each cycle. Unit can function by timer or by probe (Probe ready; Probe not included.) Consult factory if lower temperature is required for local codes.

ELECTRICAL CHARACTERISTICS. See chart above for amperage. Dedicated circuit.

Optional Accessories:

- All swivel or larger casters
- Push - pull bar handles
- Security panel for controls
- Extra tray slides
- Floorlock (requires 6" casters)
- Menu card holder
- Baskets
- Product probe

FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.



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FWE products may be covered under one or more of the following U.S. patents: 288,299;238,300;3,952,609;4,192,991.

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