RTB10, RTB16 & RTB34
QUICKTHERM SCHOOL RETHERMALIZER CABINETS
(for #47 Arlington Baskets)

CARTER-HOFFMANN
®

RTB34

Top View
All Models

RTB34
Front View

RTB16
Front View

RTB10
Front View

Carter-Hoffmann CAD Drawing Scale: 1/4" = 1'
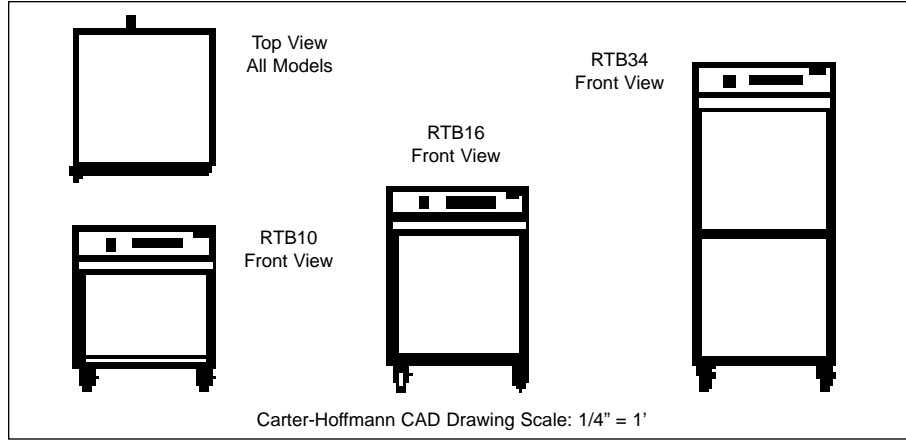
Model Number	Basket Capacity 13 3/8 x 25 7/8	Basket Spacing		Inside Working Height		Overall Dimensions						Caster Diameter		Shipping Weight	
						Height		Depth		Width					
		in	mm	in	mm	in	mm	in	mm	in	mm	in	mm	lbs	kgs
RTB10	10	3	76	14 5/8	371	39 1/4	997	35	889	33 1/8	842	5	127	270	123
RTB16	16	3	76	23 5/8	600	48 1/4	1226	35	889	33 1/8	843	5	127	400	181
RTB34	34	3	76	53 3/8	1356	77 3/4	1975	35	889	33 1/8	842	5	127	525	238

SPECIFICATIONS

CONSTRUCTION... Completely welded cabinet construction with outer cabinet formed to base and welded. All seams turned in to eliminate raw edges.

CABINET MATERIAL... All stainless steel construction; 20 gauge polished exterior and 20 gauge interior.

BASE FRAME...14 gauge stainless steel perimeter supports with 12 gauge caster supports.

INSULATION... High density fiberglass, full 1" thick continuous wrap-around type in top, bottom and sides.

DOORS... Field reversible dutch doors. Double wall stainless steel construction. 20 gauge interior and exterior with fiberglass insulation. Dutch doors on RTB34.

HINGES... Adjustable self-closing edgemount hinges with chrome plate finish.

LATCHES... Adjustable heavy-duty edgemount latch with magnetic catch.

CASTERS... 5" diameter casters with rubber tread. Two rigid and two swivel casters fitted with brakes.

RACK ASSEMBLIES... 18 gauge stainless steel tray slides welded to stainless steel side-mounted heat ducts.

BASKET SPECIFICATIONS... Designed to accommodate 13 3/8" x 25 7/8" school baskets. Two baskets per slide, side-loaded. Will also accommodate 18"x26" sheet pans, one per slide, side-loaded. BASKETS SOLD SEPARATELY.

CONTROLLER... Solid state electronic controller with digital display. Programmable to store up to 12 four-step heat/hold cycles. Factory preset for four standard rethermalization modes and one hold mode. Field programmable.

HEATING SYSTEM... Top mounted heater. Inconel-sheathed heating elements. High impedence protected, internally cooled fan motors. Precision engineered and balanced interior heat duct system.

ELECTRICAL CHARACTERISTICS... RTB10 operates on 208 volt, 28 amp, 6 kw, 60 Hz, single phase. RTB16 operates on 208 volt, 44 amp, 9 kw, single phase. RTB34 operates on 208 volt, 60 amp, 18kw, three phase. Ten foot rubber cord with 3 prong IEC type grounding plug.

PERFORMANCE... Capable of rethermalizing prepacked food items from 38°F. (3°C.) to 165°F. (74°C.) in one hour or less (actual times may vary).

Note: Most areas do not require ventilation. Check with local vent hood codes.

ACCESSORIES/OPTIONS...
☐ 3" diameter casters
☐ Stainless steel extension legs with 3" stem casters (RTB10 only)
☐ Alternate electrical configurations
☐ #47 Arlington baskets
☐ Pre-programmed menu settings. Submit menu with order.

Specifications subject to change through product improvement & innovation.

CARTER-HOFFMANN
1551 McCormick Ave., Mundelein, IL 60060
(847) 362-5500 • (800) 323-9793 • Fax (847) 367-8981
www.carter-hoffmann.com

c(UL)us   (UL) CLASSIFIED EPH

NSF/ANSI 4

RTB10, RTB16 & RTB34
QUICKTHERM SCHOOL RETHERMALIZER CABINETS
Since 1947, Foodservice Equipment That Delivers!

PRECISION ENGINEERED HEAT DUCT SYSTEM... Even and efficient heating throughout the entire cabinet assures uniform temperatures for safe and consistent heating of product.

STAINLESS STEEL CONSTRUCTION... All welded stainless steel interior and exterior for easy sanitation and long lasting clean appearance.

VERSATILE RETHERMALIZATION CAPABILITY... Rethermalizes a variety of pre-packed food items from chilled to serving temperature... most in an hour or less.

RTB341
shown with baskets (sold separately)

EASY GRIP DOOR HANDLE WITH MAGNETIC CATCH... Ergonomically designed for easy opening. Keeps door positively closed for optimal cabinet performance.

OPERATOR FRIENDLY SOLID STATE CONTROLLER... Easy to use controls. Menu driven programmable rethermalization cycles for up to twelve menu cycles. Four-stage retherm cycle allows user to control retherm time and temperatures with precision. Retherm from refrigerated to serving temperatures in an hour or less. Note: retherm times will vary, depending on density and load of product. Submittal of menu with order for pre-programming of menu settings is recommended.

RTB10
shown with optional extension legs and baskets (sold separately)

RTB10
shown with baskets (sold separately)

NSF/ANSI 4