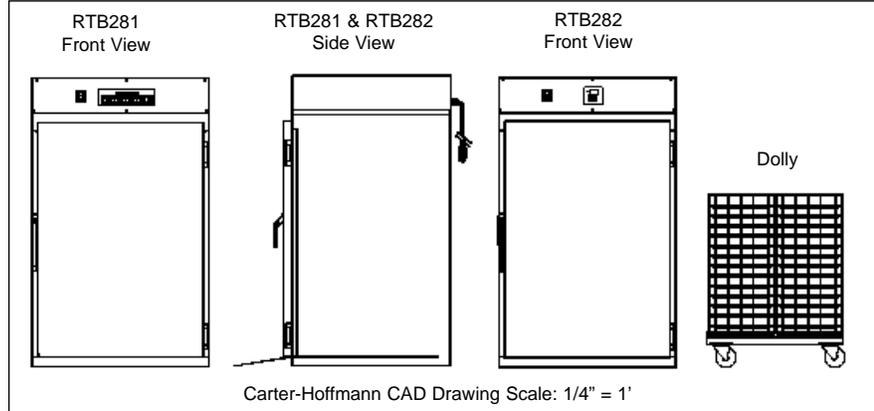




# RTB28 Series BASKET RETHERMALIZATION SYSTEM (rethermalizer, holding cabinet & roll-in dolly)

CARTER-HOFFMANN  
**11** FOOD SERVICE EQUIPMENT  
RETHERMALIZERS



Model Number	Cabinet Type	Basket Capacity 13 <sup>3</sup> / <sub>8</sub> x 25 <sup>7</sup> / <sub>8</sub>	Inside Working Height		Overall Dimensions						Ramp Length		Shipping Weight	
			in	mm	Height	Depth	Width	in	mm	in	mm	lbs	kgs	
<input type="checkbox"/> RTB281	Rethermalizer	28	34 <sup>7</sup> / <sub>16</sub>	875	53 <sup>3</sup> / <sub>16</sub>	1351	36 <sup>1</sup> / <sub>4</sub>	921	35 <sup>7</sup> / <sub>16</sub>	900	11 <sup>11</sup> / <sub>16</sub>	297	450	205
<input type="checkbox"/> RTB282	Holding Cabinet	28	34 <sup>7</sup> / <sub>16</sub>	875	53 <sup>3</sup> / <sub>16</sub>	1351	36 <sup>1</sup> / <sub>4</sub>	921	35 <sup>7</sup> / <sub>16</sub>	900	11 <sup>11</sup> / <sub>16</sub>	297	450	205

**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.

**INSULATION...** High density fiberglass, full 2" thick continuous wrap-around type in top, bottom and sides.

**DOORS...** Double wall stainless steel construction. 20 gauge interior and exterior with fiberglass insulation. Field reversible.

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

**LATCHES...** Heavy-duty edgemount lever latch with magnetic catch.

**RAMP...** 14 gauge stainless steel ramp with 12 gauge stainless steel supports for roll-in dolly.

- OPTIONS & ACCESSORIES...**
- #47 Arlington Baskets
  - Basket dolly: All welded aluminum construction. Pushes into RTB281 and RTB282 with ease. Holds 28 #47 Arlington School Baskets (13<sup>3</sup>/<sub>8</sub>" x 26<sup>7</sup>/<sub>8</sub>" x 2<sup>5</sup>/<sub>8</sub>"). Dimensions: 7" high x 26<sup>1</sup>/<sub>2</sub>" deep x 27<sup>1</sup>/<sub>8</sub>" wide. All swivel 5" black polyurethane high temperature casters.

**RTB281 RETHERMALIZER CABINET HEATING SYSTEM...**

**CONTROLLER...** Microprocessor-based controller with digital display. Programmable to store up to 12 four-step retherm and hold cycles. Personalized menu keys. Program stored in keys one through twelve.

**HEATING SYSTEM...** Lift off, top mounted heater. Inconel-sheathed heating elements. Two high impedance protected, internally cooled fan motors. Removable precision engineered and balanced interior heat duct system.

**ELECTRICAL CHARACTERISTICS...** Operates on 208 volts, 100 amps, 27 kW, 60 Hz, three phase. Hubbell 4100P9W 100A twist lock plug.

**PERFORMANCE...** Capable of heating from 70°F. (21°C.) to 200°F. (90°C.) in five minutes. Recovery from 120°F (49°C) to 200°F (90°C) in one minute (based on performance of empty cabinet - actual times may vary).

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

- OPTIONS ACCESSORIES...**
- 208 volt, 60 Amp, 18kw, three phase

**RTB282 HOLDING CABINET HEATING SYSTEM...**

**CONTROLLER...** Solid state electronic temperature controller with digital display and low temperature alarm. On/off switch and power indicating light.

**HEATING SYSTEM...** Lift off, top mounted heater. Inconel-sheathed heating elements. Two high impedance protected, internally cooled fan motors. Removable precision engineered and balanced interior heat duct system.

**ELECTRICAL CHARACTERISTICS...** 208 volts, 16 amps, 3000 watts, 60Hz, single phase. NEMA 6-20P plug.

**PERFORMANCE...** Capable of heating to 200°F (94°C). Preheat to 160°F (71°C) in approximately 20 minutes.

Specifications subject to change through product improvement & innovation.

# SPECIFICATIONS



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# FEATURES & BENEFITS

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NSF/ANSI 4

## RTB28 Series BASKET RETHERMALIZATION SYSTEM

*Since 1947, Foodservice Equipment That Delivers!*

### VERSATILE RETHERMALIZATION CAPABILITY...

Rethermalizes a variety of pre-packed food items to serving temperature... most in an hour or less. Move finished food into the holding cabinet and the retherm cabinet can be used to start another cycle.

### PRECISION ENGINEERED DUAL HEAT DUCT SYSTEM...

Even and efficient heating throughout the entire cabinet assures uniform temperatures for safe and consistent heating of product.

**EASY MEAL LOADING SYSTEM...** Prepackaged food in #47 Arlington Baskets stacks on the basket dolly. Roll the dolly into the retherm cabinet, and then after the retherm cycle has finished, roll the dolly into the holding cabinet to maintain temperatures until serving time. **DOLLY & BASKETS SOLD SEPARATELY.**



**RTB281 Retherm Cabinet**  
shown with roll-in dolly & baskets  
(sold separately)

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



**RTB282 Holding Cabinet**

**OPERATOR FRIENDLY MICROPROCESSOR-BASED CONTROLLER...** Allows user to program and store up to twelve retherm cycles. Each cycle has a four step programming capability. The ability to set different temperatures throughout the cycle, allows for the optimal result in food quality. 100 Amp power allows retherm from frozen to serving temp in an hour or less. 60 Amp option will retherm from refrigerated to serving temp 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.

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

**SOLID STATE ELECTRONIC CONTROLLER...** Ensures reliable and consistent cabinet temperature for safe food holding. Digital display for accurate temperature monitoring.

**HIGH PERFORMANCE BLOWER HEATING SYSTEM...** Powerful blower system with precision-engineered ducting assures consistent temperatures throughout the cabinet.