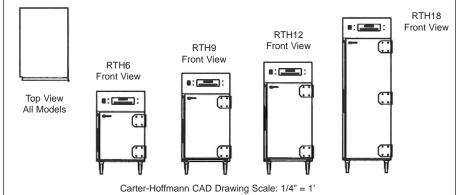


RTH6, RTH9, RTH12, RTH18 CORRECTIONAL RETHERMALIZATION CABINETS (18"x26" wire baskets)





Model	Basket	Ва	sket	Inside V	ide Working Overall Dimensions			Caster		Shipping					
Number	Capacity	Spa	acing	Heig	ght	Hei	ight	Dej	oth	W	idth	Dian	neter	Wei	ight
	18" x 26"	in	mm	in	mm	in	mm	in	mm	in	mm	in	mm	lbs	kgs
RTH6	6	3	76	18 ¹ /8	460	411/8	1045	401/8	1019	24	610	5	127	288	131
RTH9	9	3	76	271/4	692	501/4	1276	401/8	1019	24	610	5	127	339	154
RTH12	12	3	76	36 ³ /8	924	593/8	1509	401/8	1019	24	610	5	127	500	227
RTH18	18	3	76	541/2	1384	78	1981	401/8	1019	24	610	5	127	670	304

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

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

BASE FRAME...12 gauge stainless steel full depth caster bolsters with 14 gauge stainless steel perimeter supports welded to bolsters.

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

DOOR...Non-removable welded double panel stainless steel. 20 gauge polished exterior and 20 gauge interior. Filled with 2" thick high density fiberglass insulation. 270 degree door swing.

HINGES...12 gauge stainless steel strap hinges with 3/8" diameter stainless steel pins, fully welded and bolted to cabinet and doors.

LATCH...Heavy-duty edge mount latch with magnetic catch.

CASTERS...5" diameter, industrial grade casters with polyurethane tread. Delrin sleeve axle bearing and double ball bearing swivel. Zerk grease fittings. Plate mounted and bolted to base. Two casters fitted with brakes.

BASKET RACK ASSEMBLIES...

Removable18 gauge stainless steel racks with welded stainless steel angle slides. Hang on shoulder bolts.

BASKET SPECIFICATIONS... Designed to accommodate 18"x26" wire baskets. One basket per slide, end-loaded. Will also accommodate 18"x26" sheet pans, one per slide, end-loaded. BASKETS SOLD SEPARATELY.

CONTROLLER...Solid state electronic controller with digital display.

Programmable to store up to 10 four-step heat/hold cycles. Factory preset for four standard rethermalization modes and one hold mode. Field programmable.

HEATING SYSTEM...Top mounted heater secured in place with tamper-resistant screws. Inconel-sheathed heating elements. High impedance protected, internally cooled fan motor. Precision engineered interior heat duct system.

ELECTRICAL OPTIONS... RTH6, RTH9 & RTH12

Volts	Phase	kW	Amps
208	1	8	50
240	1	8	50
208	3	9	30
240	3	9	30

RTH18

Volts	Phase	kW	Amps
208	1	8	50
240	1	8	50
208	3	9	30
240	3	9	30

PERFORMANCE...Capable of heating from 70°F. (21°C.) to 200°F. (90°C.) in five minutes with a differential of + or - 2.5°F. Recovery from 120°F (49°C) to 200°F (90°C) in one minute (performance based on empty cabinet.

ACCESSORIES/OPTIONS...

Alternate caster sizes & types
☐ Alternate electrical configurations
☐ 18" x 26" stainless steel wire baskets
☐ Pre-programmed menu settings.
Submit menu with order.
☐ Polycarbonate control cover
☐ Locking control cover
☐ Stainless steel basket dolly
☐ Transport cart/roll-in cassette rack
system (RTH6, RTH9, RTH12 only)
☐ Locking door latches

Specifications subject to change through product improvement & innovation.



CARTER-HOFFMANN

RTH6, RTH9, RTH12, RTH18 CORRECTIONAL RETHERMALIZATION CABINETS

Since 1947, Foodservice Equipment That Delivers!



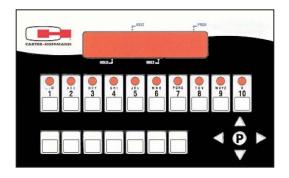
PRECISION ENGINEERED HEAT DUCT SYSTEM... Even and efficient heating throughout the entire cabinet assures uniform temperatures for safe and consistent heating of product.

HEAVY-DUTY, WELDED STAINLESS STEEL

CONSTRUCTION... All welded stainless steel interior and exterior for maximum security and long life; easy to clean.

EASY GRIP DOOR HANDLE WITH MAGNETIC CATCH...

Ergonomically designed for easy opening. Keeps door positively closed for optimal cabinet performance, but can be opened from the inside for safety.



OPERATOR FRIENDLY SOLID STATE CONTROLLER... Easy to use controls. Menu driven programmable rethermalization

cycles for up to ten 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.

OPTIONAL BASKET DOLLY...

For easy transport and handling of meals before, during and after serving.





OPTIONAL WIRE BASKET

(shown with Design Specialties E-300 meal trays; not sold by Carter-Hoffmann)





