



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

Roll-in Rack Rethermalization and Holding Ovens

“RH-RB SERIES”



RH-RB-26

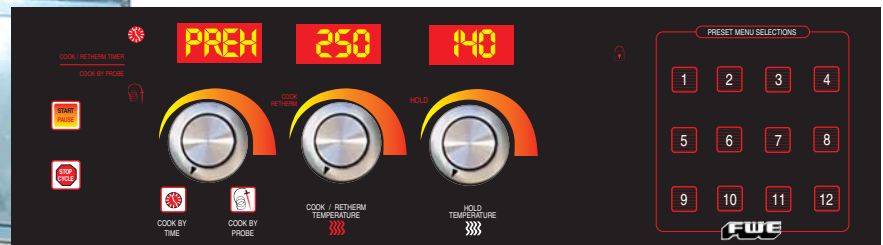
Shown with the RRB-26 Rack sold separately.



USE LIKE STANDARD OVEN OR STORE & RETRIEVE UP TO 12 PRESET MENU SELECTIONS

TIME
↓
RE THERM CYCLE
↓
HOLD CYCLE
↓

SETTINGS CAN BE LOCKED TO PREVENT MENU TAMPERING.



SET RE THERM TIME

Upon completion, cycle switches to HOLD temperature automatically.
Oven is "Probe-Ready"; Probe is Optional.

SET DIAL FOR RE THERM TEMP

SET DIAL FOR HOLD TEMP

SET PROGRAM TO STORE AND RETRIEVE 12 MENU SELECTIONS IF DESIRED

Discover quality food from FWE rethermalization cabinets with easy-to-use, up-front controls.



Serve high quality food quickly, safely and effortlessly with FWE's Roll-In Rack Retherm "RH-RB Series", designed especially to accommodate a roll-in rack for baskets.

Now you can provide the best possible food flavor with FWE's Retherm and Hold technology with simple-to-use programmable controls. The FWE Retherm heat system provides consistent air movement with even heat distribution, automatically switching from retherm mode to a lower holding temperature, designed to deliver quick BTU exchange efficiently to rethermalize refrigerated meals.

If product quality and safety are the primary goals of your Cook-to-Inventory food program, FWE Rethermalization cabinets are the clear choice for high performance and dependability.

Venting may be required. Local codes prevail.

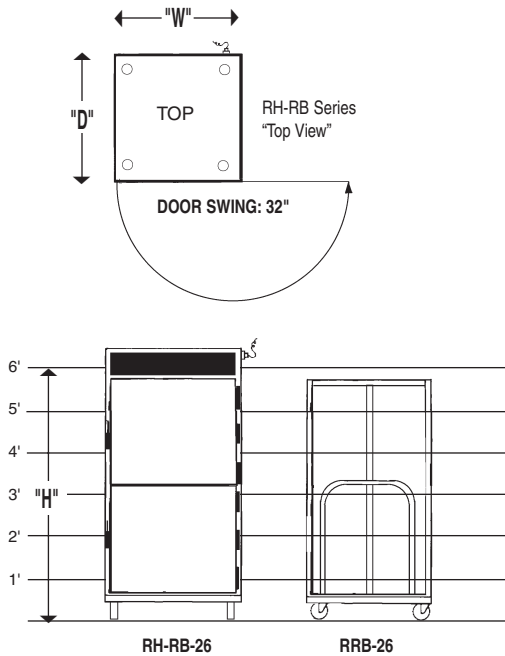
- ◇ Separate temperature displays for Retherm and Holding modes
- ◇ Switches automatically from Retherm to Hold mode
- ◇ Preset 12 menu selections
- ◇ All stainless steel - type 304
- ◇ All welded construction - no rivets
- ◇ Welded base frame
- ◇ Heavy-duty 6" adjustable legs
- ◇ Easy-to-use, up-front controls
- ◇ Heavy-duty door latch & hinges
- ◇ Gasketless doors
- ◇ Fully insulated throughout
- ◇ Accommodates one (1) Roll-In Rack RRB-26
- ◇ Two year limited warranty



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SPECIFICATIONS: RETHERMALIZATION AND HOLDING OVENS

For Roll-In Rack with Baskets



Roll-In Rack for Baskets *(Sold Separately)*

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

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel. Reinforcement internal frame work of welded 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.

BASKET SLIDES. Fixed basket slides with stainless steel uprights and slides, one piece formed at 4" spacings. Includes integrated air flow ports for even heat distribution.

HANDLE. One piece removable tubular handle is polished stainless steel. Handle is "u" shaped for easy transport and durability.

CAPACITY. Holds one (1) wire basket 13.5" x 26" x 2.5" per slide. Total capacity: 26 baskets; 10 "Preferred Meals" (6" x 5" x 2" containers) per basket; 260 meals.



RRB-26
Baskets not included.

MODEL NUMBER	DESCRIPTION	CAPACITIES	DIMENSIONS IN. (mm)			NO. OF DOORS	LEG / CASTER SIZE	SHIP WT. LBS. (KG)
			HIGH "H"	DEEP "D"	WIDE "W"			
CABINETS RH-RB-26	Heated Cabinet - Standard Output -	1-RRB Rack <i>(Sold Separately)</i>	78" (1981)	37" (940)	38" (965)	2 Dutch	6" LEGS	765 (344)
CABINETS RH-RB-26 HO	Heated Cabinet - High Output -	1-RRB Rack <i>(Sold Separately)</i>	78" (1981)	37" (940)	38" (965)	2 Dutch	6" LEGS	765 (344)
RACK RRB-26	Roll-in Rack for Heated Cabinets	26 Wire Baskets 13.5" x 26"	66" (1676)	34" (864)	31" (788)	----	5" CASTERS	205 (94)

Unit standard with maximum 350°F range. Please specify if lower temperature is required. **HO** refers to "High Output" wattage which provides increased heat and circulation for dense or heavy-weight food product capacities. **Dedicated circuit only.**

ELECTRICAL DATA		OPTIONAL UPGRADE		RH-RB-26-HO	
Model RH-RB-26					
VOLTS	208	220-240	220-240	208	220-240
WATTS	10,250	11,570	13,355	11,590	15,140
AMPS	49.3	48.2	55.7	32.2	36.5
HERTZ	50/60	50/60	50/60	50/60	50/60
PHASE	Single	Single	Single	Three	Three
PLUG USA	6-50P	6-50P	HARD WIRE	15-50P	15-50P
PLUG CANADA	HARD WIRE	HARD WIRE	HARD WIRE	15-50P	15-50P

DEDICATED CIRCUIT.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 18-gauge polished exterior, 18-gauge stainless steel interior with easy-to-clean covered 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 insulated gasketless Dutch doors. Heavy-duty edge mount full grip magnetic door latch with heavy-duty hinges. Three (3) die-cast edgemount hinges per door; six (6) total.

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

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.

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

Optional Accessories:

- Product probe
- Wire baskets: 13.5" x 26"
- Roll-in Rack
- Custom spacings

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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