



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# ROLL-IN RACK SYSTEM COMPANIONS

**Rack Fits Heated Holding Cabinet, Rethermalization Oven and Refrigerator**

**“RRB-26 RACK COMPANION SERIES”**



**HHC-RH-26  
HEATED HOLDING  
COMPANION**

**RH-RB-26  
RETHERM OVEN**  
*Non-venting oven, permitted by  
most local codes,  
makes for easy installation.*

**CR-RB-26  
COMPANION  
REFRIGERATOR**  
*Shown docking with  
RRB-26 RACK*

**Streamline your foodservice operation with less handling and enhance food safety with FWE's Companion System!**



Rethermalization  
Section 7

Serve high quality food quickly, safely and effortlessly with FWE's Roll-In Rack "RRB-26 Series". Refrigerator, Retherm Oven and Heated Holding Cabinet are designed especially to accommodate this roll-in rack for baskets.

Now you can provide the best possible food flavor with FWE's technology with simple-to-use programmable controls.

Added flexibility for on-site heating, finishing, and holding. Load baskets in the production kitchen and take them out for serving time!

If product quality and safety are the primary goals of your Cook-to-Inventory food program, FWE Roll-In Rack Series is the clear choice for high performance and dependability.

- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Welded base frame
- ◇ Accommodates one (1) Roll-In Rack RRB-26
- ◇ Heavy-duty 6" adjustable legs
- ◇ Easy-to-use, up-front controls
- ◇ Heavy-duty door latch & hinges
- ◇ Fully insulated throughout
- ◇ Two year limited warranty



made to serve you better

PROJECT:

MODEL:

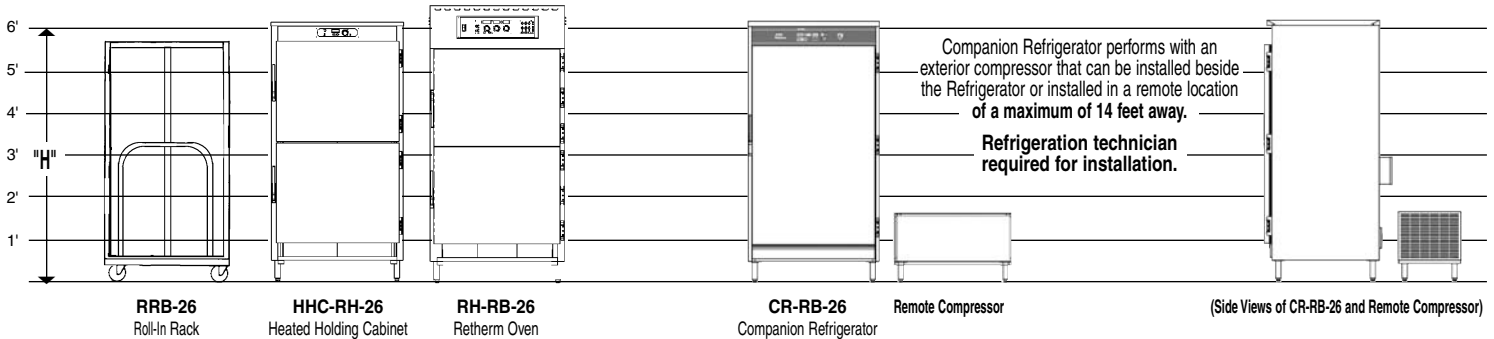
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# SPECIFICATIONS:

## ROLL-IN RACK SYSTEM COMPANIONS Heated Holding, Retherm Oven, and Refrigerator

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



MODEL NUMBER	DIMENSIONS IN. (mm)			NO. OF DOORS	LEG / CASTER SIZE	SHIP WT. LBS. (KG)
	HIGH "H"	DEEP "D"	WIDE "W"			
<b>RRB-26</b> Roll-in Rack	66" (1676)	34" (864)	31" (788)	—	5" CASTERS	180 (82)
<b>HHC-RH-26</b> Heated Holding Cabinet 90°F to 190°F	74.5" (1892)	34.5" (876)	38.25" (971)	2 (Dutch)	6" LEGS	500 (227)
<b>RH-RB-26</b> Retherm Oven Up to 350°F	78.5" (1994)	37" (940)	38.25" (971)	2 (Dutch)	6" LEGS	765 (344)
<b>RH-RB-26 HO</b> High Output Retherm Oven Up to 350°F	78.5" (1994)	37" (940)	38.25" (971)	2 (Dutch)	6" LEGS	765 (344)
<b>CR-RB-26</b> Companion Refrigerator 34°F to 40°F	76" (1930)	37.25" (946)	38.25" (971)	1	6" LEGS	400 (182)
Remote Compressor	20.5" (521)	18.25" (464)	34.25" (870)	—	6" LEGS	100 (45)

**REMOTE COMPRESSOR BASE TECHNICAL INFORMATION:** 404a compressor / condenser assembly recommended. Copeland FJAF-A056-IAA - 1/2 hp compressor. Compressor receiver assembly has a maximum pump down capacity 4.3 lbs (68.8 oz). System should not be charged to more than 90% of the receivers capacity. When factory tested - 34 oz or half the receiver capacity. The distance the compressor / condenser can be mounted from the unit depends on a number of factors. Unit charge with up to 62 oz of refrigerant, providing 90% of receive capacity. Estimating an additional 2 oz of refrigerant per foot of suction line run = 14' run. Suction line run will have to be insulated and separate from liquid line. 120v/60/1 Phase 20 amp start-up load. BTU @ 95°F ambient room capacity 4920 btu + 20°F Evap Temp. Condensation Pan provided. Please note that remote compressor can be located above refrigerator. Compressor must be installed by a professional refrigeration technician at an additional expense. Installation is not included in the equipment cost.

**NOTE:** Compressor and horsepower recommendations should be determined by qualified refrigeration technician based on the BTU rating at the unit and actual jobsite requirements. Listed BTU rating shown is the required BTU's delivered to the unit at the evaporator coil. Cord and plug are not supplied with remote units.

ELECTRICAL DATA			OPTIONAL UPGRADE	High Output Retherm Oven		Heated Holding		Companion Refrigerator	
Model RH-RB-26				RH-RB-26-HO		HHC-RH-26		CR-RB-26	
							Start-Up Load		Running
<b>VOLTS</b>	208	220-240	220-240	208	220-240	208	220-240	115	115
<b>WATTS</b>	10,250	11,570	13,355	11,590	15,140	3570	4605	2055	1840
<b>AMPS</b>	49.3	48.2	55.7	32.2	36.5	17.2	19.2	17.8	16
<b>HERTZ</b>	50-60	50-60	50-60	50-60	50-60	50-60	50-60	50-60	50-60
<b>PHASE</b>	Single	Single	Single	Three	Three	Single	Single	Single	Single
<b>PLUG USA</b>	6-50P 	6-50P 	HARD WIRE	15-50P 	15-50P 	6-20P 	6-20P 		
<b>PLUG CANADA</b>	HARD WIRE	HARD WIRE	HARD WIRE	15-50P 	15-50P 	6-30P 	6-30P 		

DEDICATED CIRCUIT.

**HO** refers to "High Output" wattage which provides increased heat and circulation for dense or heavy-weight food product capacities.

**RACK 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.

**CABINET 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 insulated doors. Heavy-duty edge mount full grip magnetic door latch with heavy-duty hinges. Three (3) die-cast edgemount hinges per door.

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

**RACK 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. *Baskets not included.*  
**HANDLE.** One piece removable tubular handle is polished stainless steel. Handle is "u" shaped for easy transport and durability.

### Optional Accessories:

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



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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.

All specifications subject to change without notice.  
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