



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# RE THERMALIZATION CABINETS

## Rethermalization and Holding Ovens for Baskets

“RH-B SERIES”



RH-B-32



CONTROL PANEL IS E-Z TO USE:

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



RH-B-12



RH-B-24

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



TM

Serve high quality food quickly, safely and effortlessly with FWE's "RH-B Series"!

Now you can provide the best possible food flavor with FWE's Retherm and Hold technology, without the overcooking and dehydration associated with other Retherm cabinets. The "RH-B Series" is designed especially to accommodate baskets. The Retherm heat system heats evenly and automatically switches from Retherm mode to a lower holding temperature.

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.

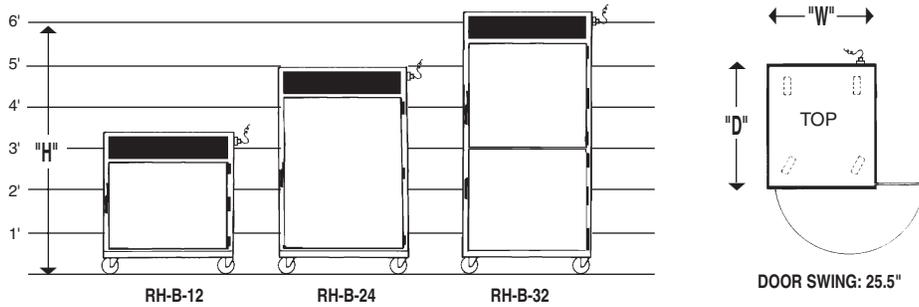
- ◇ Separate temperature displays for Retherm and Holding modes
- ◇ Switches automatically from Retherm to Hold mode
- ◇ Preset 12 menu selections
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Welded base frame
- ◇ Polyurethane casters
- ◇ Easy-to-use, eye-level controls
- ◇ Heavy-duty door latch & hinges
- ◇ Gasketless door
- ◇ Fully insulated throughout
- ◇ Two year limited warranty



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# SPECIFICATIONS: RETHERMALIZATION AND HOLDING OVENS

For baskets



## ELECTRICAL DATA

Model RH-B-12		
VOLTS	208	220-240
WATTS	8910	11,570
AMPS	42.9	48.2
HERTZ	50/60	50/60
PHASE	Single	Single
PLUG USA	6-50P	6-50P
PLUG CANADA	HARD WIRE	HARD WIRE

DEDICATED CIRCUIT.

CAPACITIES AT 3" SPACINGS (76MM)						CLASS 100			
MODEL NUMBER	13.5" x 26" x 2.5" WIRE BASKETS 2 Baskets Per Slide	TOTAL MEALS: 10 PER BASKET	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
			HIGH "H"	DEEP "D"	WIDE "W"				
RH-B-12	12	120	40" (1016)	37.5" (952)	34.5" (876)	1	5"	286 (130)	29.94 (.85)
RH-B-24	24	240	61" (1549)	37.5" (952)	34.5" (876)	2 Dutch	5"	555 (250)	45.67 (1.29)
RH-B-32	32	320	75" (1905)	37.5" (952)	34.5" (876)	2 Dutch	5"	660 (297)	56.15 (1.59)
RH-B-24 HO THREE PHASE	24	240	61" (1549)	37.5" (952)	34.5" (876)	2 Dutch	5"	555 (250)	45.67 (1.29)
RH-B-32 HO THREE PHASE	32	320	75" (1905)	37.5" (952)	34.5" (876)	2 Dutch	5"	660 (297)	56.15 (1.59)
RH-B-32 HO P PASS-THRU THREE PHASE	32	320	75" (1905)	40" (1016)	34.5" (876)	4 Dutch	5"	690 (311)	59.89 (1.7)

## ELECTRICAL DATA

Models RH-B-24, RH-B-32			OPTIONAL UPGRADE	RH-B-24-HO RH-B-32-HO	
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.

Unit standard with maximum 350°F (177°C) range. 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.

**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 stainless steel insulated gasketless door(s). Heavy-duty edge mount full grip magnetic door latch with heavy-duty die-cast edgemount door hinges.

**CASTERS.** Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. Casters shall have a reinforced yoke mounted to 10-gauge caster plate. The caster mounting plate shall be secured

to a 10-gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.

**BASKET SLIDES.** Stainless steel racks shall be one piece die stamped channel-type basket slides at 3.5" spacings to accommodate wire baskets. Racks are removable without tools for cleaning. Racks shall lift off heavy-duty stainless steel supports.

**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). Consult factory if lower temperature is required for local codes.

### ELECTRICAL CHARACTERISTICS.

See chart above for amperage. Dedicated circuit.

### Optional Accessories:

- All swivel or larger casters
- Push - pull bar handles
- Security panel for controls
- Floorlock (requires 6" casters)
- Menu card holder
- Baskets
- Product probe
- Custom spacings
- Controls to California Standard: 250°F Maximum Setting

**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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