Product Overview
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		Spec	effication Page: S7-6
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PROJECT: MODEL:

OLL-IN RACK SYSTEM COMPA

Rack Fits Heated Holding Cabinet, Rethermalization Oven and Refrigerator

"RRB-26 RACK COMPANION SERIES"



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







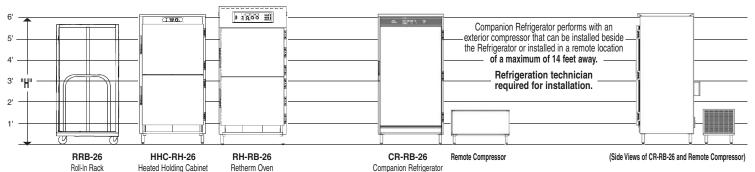


SPECIFICATIONS:

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.



Holl-In Hack	Hea	tea Holaing	Cabinet	Retnerm Oven		
DIMEN	SIONS IN	l. (mm)	- NO	150/	SHIP	
HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	LEG / CASTER SIZE	WT. LBS. (KG)	

NUMBER RRB-26 Roll-in Rack (864)(788)CASTERS (82)(1676)HHC-RH-26 500 (227) Heated Holding 38.25 2 (Dutch) 6" LEGS (1892)(876)(971)90°F to 190°F RH-RB-26 38.25 6" LEGS 765 (344) Retherm Oven (971) (940)(1994)(Dutch) Up to 350°F RH-RB-26 HO 38.25 High Output Retherm Oven 6" LEGS (940)(971)(Dutch) (1994)(344)Up to 350°F CR-RB-26

MODEL

Companion

Refrigerator

Remote

Compressor

34°F to 40°F

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

37.25"

(946)

18.25

(464)

38.25

(971)

(870)

1

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 that 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 insulted 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 Model RH-RB-26		OPTIONAL UPGRADE					Companion Refrigerator CR-RB-26 Start-Up Load Running		
VOLTS	208	220-240	220-240	208	220-240	208	220-240	115	115
WATTS	10,250	11,570	13,355	11,590	15,140	3570	4605	2055	1840
AMPS	49.3	48.2	55.7	32.2	36.5	17.2	19.2	17.8	16
HERTZ	50/60	50/60	50/60	50/60	50/60	50/60	50/60	50/60	50/60
PHASE	Single	Single	Single	Three	Three	Single	Single	Single	Single
PLUG USA	6-50P	6-50P	HARD WIRE	15-50P	15-50P	6-20P	6-20P	6	G
PLUG CANADA	HARD WIRE	HARD WIRE	HARD WIRE	15-50P	15-50P	6-30P	6-30P		20P

DEDICATED CIRCUIT.

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.

76

(1930)

20.5

(521)

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, stainle

400

(182)

100

(45)

6" LEGS

6" LEGS

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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