



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

For Various Size Trays, Pans, Baskets and Gastro-Norm

“RH” SERIES

Rethermalization oven for high volume heating and finishing of pre-cooked foods, without overcooking or dehydration

1 Retherm ovens allow foodservice operators to reheat previously prepared foods quickly and safely without having to sacrifice flavor, color, texture or nutrients

2 Not just for reconstituting refrigerated/slacked meals - FWE's RH models use precise temperature control to bake, cook or reheat your product

5 Easy to use controls allow the operator to preset the time and temperature of the cooking cycle, as well as the holding temperature, eliminating the need for constant monitoring. The simplified electronic controls also allow the user to program and store up to 8 preset menu selections. Product probe available

3 Unique tray slide design holds trays and pans by the bottom for greater support for heavy food items - tray slides are adjustable and removable for thorough interior cleaning

6 HO refers to High Output wattage, which provides faster reheating of dense and heavy-weight food products

4 Door venting allows for excess moisture to release for natural product browning

7 All stainless steel construction makes these cabinets durable and easy to clean

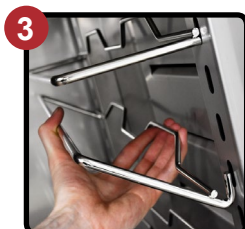
8 Save space and money - NO costly hood space required or the expensive cost of operating an exhaust or fire extinguisher system. FWE surpasses EPA 202 & ANSI NFPA96 standards. (local codes prevail)



*Two year limited warranty



Bulk Food Reheating



Adjustable Tray Slides



Door Vents

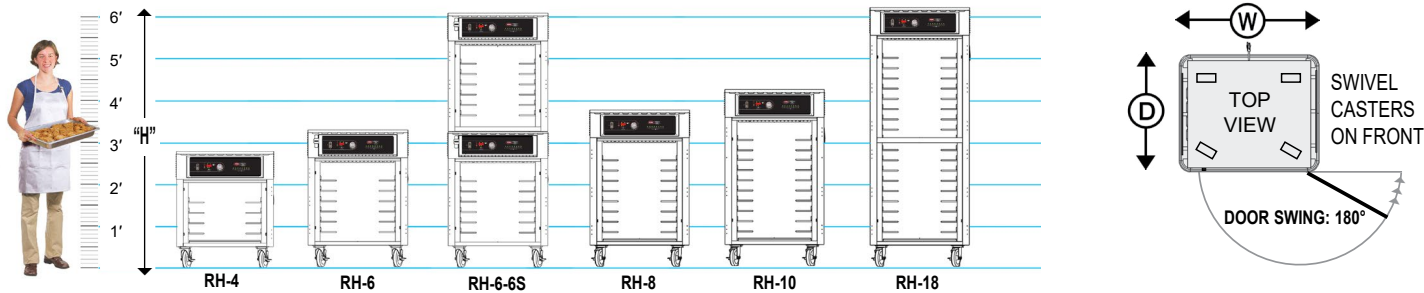


Preset Menu



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SPECIFICATIONS: RETHERMALIZATION CABINETS



MODEL NUMBER	CAPACITIES AT 3" (76mm) SPACINGS		OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CLASS 100		
	18" x 26" TRAYS or BASKETS	12" x 20" x 2.5" PANS	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
RH-4	4	8	34.75" (883)	38.75" (985)	29.25" (743)	1	5"	360 (163)
RH-6	6	12	40.5" (1029)	38.75" (985)	29.25" (743)	1	5"	400 (181)
RH-6-6S†	12	24	74.25" (1886)	38.75" (985)	29.25" (743)	2	5"	720 (367)
RH-8	8	16	46.5" (1182)	38.75" (985)	29.25" (743)	1	5"	425 (193)
RH-10	10	20	53" (1347)	38.75" (985)	29.25" (743)	1	5"	445 (202)
RH-10HO High Output								445 (202)
RH-18	18	36	76.5" (1944)	38.75" (985)	29.25" (743)	2 Dutch	5"	640 (290) ★
RH-18HO High Output	18	36	76.5" (1944)	38.75" (985)	29.25" (743)	2 Dutch	5"	640 (290)

ELECTRICAL DATA: Single Phase Models						
MODEL NUMBER	RH-4, RH-6, RH-6S, RH-8		RH-10		RH-18	
VOLTS	208	220-240	208	220-240	208	220-240
WATTS	4850	6350	6630	8730	8410	11,110
AMPS	23.3	26.5	31.9	36.4	40.4	46.3
HERTZ	50/60	50/60	50/60	50/60	50/60	50/60
PHASE	Single	Single	Single	Single	Single	Single
PLUG USA	6-30P	6-30P*	6-50P	6-50P	6-50P	6-50P
PLUG CANADA	6-30P	6-30P*	6-50P	6-50P	HARD WIRE	HARD WIRE

*Dedicated circuit

ELECTRICAL DATA: Three Phase Models								
MODEL NUMBER	RH-4, RH-6, RH-6S, RH-8		RH-10, RH-18		RH-10HO	RH-18HO		
VOLTS	208	220-240	208	220-240	480	208	220-240	480
WATTS	5740	7540	9745	11,110	7932	11,080	14,680	12,432
AMPS	16.4	18.6	27.6	27.2	9.7	31.3	35.8	15.2
HERTZ	60	60	60	60	60	60	60	60
PHASE	Three	Three	Three	Three	Three	Three	Three	Three
PLUG USA	15-20P*	15-20P*	15-30P*	15-30P*	L-16-20P	15-50P	15-50P	L-16-20P
PLUG CANADA	15-30P	15-30P	15-50P	15-50P	L-16-20P	15-50P	15-50P	L-16-30P

*Dedicated circuit

Unit standard with maximum 350°F range. Please specify if lower temperature is required. Local codes prevail.
 † Two (2) individual units, providing two (2) separate compartments, each with separate controls and separate electrical.
 HO refers to **High Output** wattage, which provides faster reheating of dense and heavy-weight food products.

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. Insulated throughout; top, back, bottom, sides, doors using high density ceramic and fiberglass insulation.
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 hinges. Three (3) die-cast edgemount hinges per door. RH-18 and RH-18HO models are standard with dutch doors.
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.

TRAY SLIDES. Welded rod-style tray slides are chrome plated and epoxy coated for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1.5" spacings, o.c., for easy tray adjustment, and shall easily lift off heavy-duty stainless steel brackets without the use of tools for cleaning.
HEATING SYSTEM. Built-in heat system includes multiple Incoloy sheathed heating elements that provide fast heat up and accurate temperature set points. In heat cycle, elements provide full power to assure safe reheat times. When heat 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 heat or holding periods. Venting may be required. Local codes prevail.

CONTROL PANEL. Easy to operate, automatic controls include intuitive easy to use / easy to read kitchen friendly controls allows "set-and-forget" consistent results. Cooking by time or by internal product temperature with probe (optional) when cook cycle is complete, controller automatically switches from cook cycle to hold cycle. Unit has preset function to store and quickly retrieve up to 8 recipes. Adjustable COOK control up to 350°F (177°C) and adjustable HOLDING control up to 200°F (93°C). Shall include ON/OFF switch. Actual cabinet temperature reading is LED displayed during each cycle and probe temp display. Consult factory if lower temperature is required for local codes.
ELECTRICAL CHARACTERISTICS. See chart above for amperage. See electrical chart for models that require a dedicated circuit.
INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

- OPTIONAL ACCESSORIES**
- ELECTRIC**
 - High output models available
 - Three phase electrical
 - SPACINGS**
 - Extra tray slides
 - Wire shelves
 - CASTERS**
 - All swivel or larger casters
 - Floorlock (requires 6" casters)
 - EXTRAS**
 - Security panel for controls
 - Menu card holder
 - Baskets
 - Product probe
 - Heavy-duty push-pull handles

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