

REFRIGERATED DOUGH RETARDER CABINET

For Various Styles of 18"x26" Dough Boxes

"RD-10" SERIES

Create consistency in dough ball rise as well as promote additional complex flavor development in any yeast-leavened dough



- 1** Consistent, gentle, cooled air surrounds dough balls (+/-2°F of user preset). Ideal for use with dough press
- 2** Fast cool down time reaches 55°F (13°C) retarding temperature in less than 10 minutes
- 3** Fully insulated, all stainless steel construction
- 4** Heavy-duty 5" EZ-roll casters
- 5** Removable stainless one-piece fixed rack and stainless interior floor designed for ease of cleaning
- 6** Easy-to-use electronic controls
- 7** Features a high performance 1/8 HP compressor and dynamic condenser which enhances cooling in warm environments

***Two year limited warranty**



Ideal for Use with Dough Press



5" EZ Roll Casters



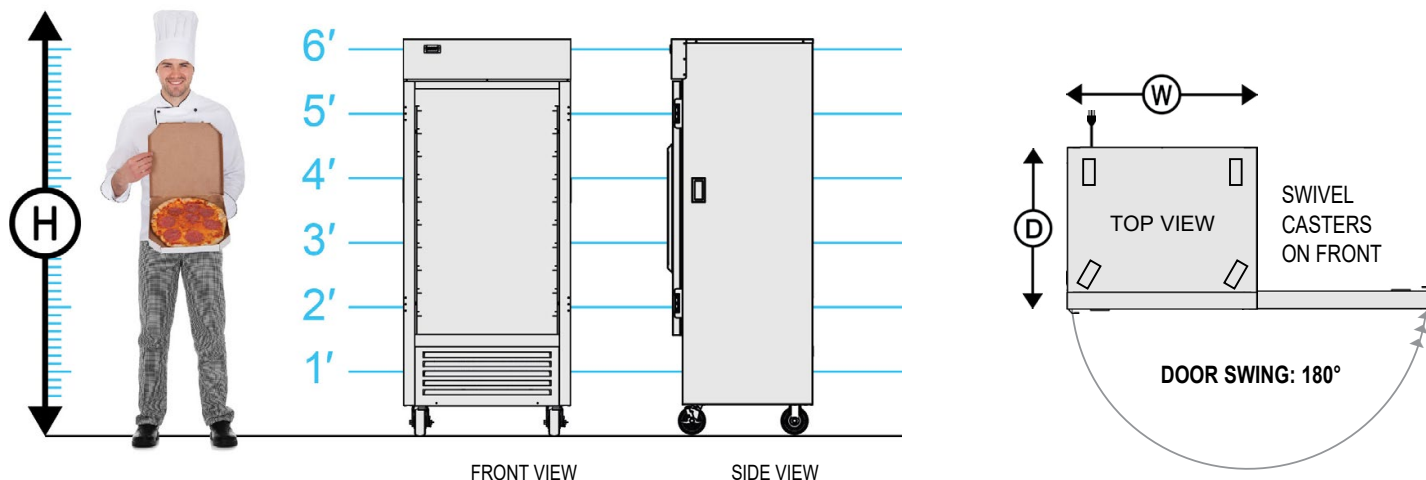
Removable Tray Slides



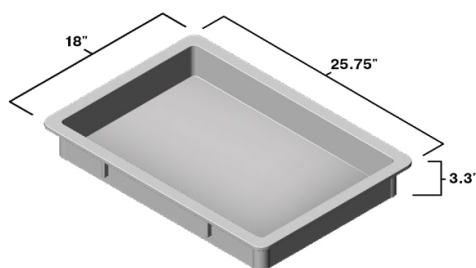
Simple Controls

SPECIFICATIONS



REFRIGERATED DOUGH RETARDER CABINET



Dough Tray Dimensions
(Dough Trays Not Included)



MODEL NUMBER	FIXED RACK FOR DOUGH TRAYS		OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	Standard Spacings @ 4.25" (108mm)	Alternative Spacings @ 3" (77mm)	HIGH "H"	DEEP "D"	WIDE "W"			
	10 DOUGH TRAYS (18" x 25.75") OR 10 SHEET TRAYS (18" x 26")	14 SHEET TRAYS (18" x 26")	74" (1880)	27.25" (693)	31.25" (794)	1	5"	370 (168)

ELECTRICAL DATA RD-10	
VOLTS	120
WATTS	633
AMPS	5.3
HERTZ	60
PHASE	Single
PLUG USA	5-15P 
PLUG CANADA	5-15P 

CONSTRUCTION. A single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge with easy-to-clean stainless-steel interior. A welded base frame with 16-gauge stainless steel reinforcing c-channel for mounting casters.

INSULATION. 2" of foam insulation throughout cabinet and door.

DOORS AND LATCHES. Flush mounted, field reversible, stainless steel, insulated door shall be gasket sealed. Door shall have two (2) heavy-duty edge mount die cast hinges, and a 20" magnetic workflow door handle, vertical and positive closing.

CASTERS. Maintenance free, heavy-duty casters in a configuration of two (2) swivel with brakes, and two (2) rigid.

TRAY SLIDES. Heavy-Duty stainless steel unitized tray rack assemblies with channels fixed in place at 4.25" spacings. Assemblies are designed to accommodate (1) 18" x 25.75" x 3.5" dough proofing box or (1) 18" x 26" sheet tray per pair of tray rack rails.

COLD-TEMP SYSTEM/CONTROLS. A 1/8 HP Hi-torque, dynamic condensing unit with automatic defrost cooling system. The textured aluminum evaporator housing encloses an electric defrost element to ensure positive heat source, thermally protected and permanently

lubricated motors for long life that have molded polycarbonate fan blade guards. Controls shall include an easy-to-read digital display for cabinet temperature (with recall capability of temperature set point and actual cabinet temperature). Adjustable temperature ranges from 33°F to 70°F (0.5°C to 21°C), factory preset dough retarding temperature is 55°F (12.7°C). **ELECTRICAL CHARACTERISTICS.** 3 wire grounded power cord and plug, rear mounted for safety.

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

CASTERS

All swivel or larger casters 4" or 6" legs

SPACINGS

Alternative fixed rack spacing

EXTRAS

Dry erase board
Menu card holder

FOOD WARMING EQUIPMENT COMPANY, INC.

5599 HWY. 31 W. Portland, TN 37148

800-222-4393 | WWW.FWE.COM | SALES@FWE.COM

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