



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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CONTROLLED MOISTURE RETHERM & HOLD CABINET

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

HUMIDIFIED "RH-MT" SERIES

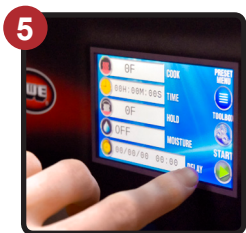
Rethermalization oven with moisture control for high volume heating and holding of pre-cooked foods, without overcooking or dehydration

- 1 Moisture-Temp Retherm ovens allow foodservice operators to reheat previously prepared foods faster than traditional retherm ovens, while maintaining better food quality and product texture
- 2 Not just for reconstituting refrigerated/slacked meals – FWE’s RH-MT models use controlled moisture and temperature controls to cook or reheat your product
- 3 Stainless steel 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
- 4 Simple to control built-in humidity system balances moisture and heat for greater control of the cooking and holding environment
- 5 Easy to use touch screen controls allow the operator to preset time, temperature, and humidity levels in a simple 3 step format, eliminating the need for constant monitoring.
- 6 This simplified electronic control also allows the user to program and store up to 8 preset menu selections.
- 7 Automatic controlled venting allows excess moisture to release for natural browning of crispy products without user intervention
- 8 Automatic water-fill provided to eliminate constant manual filling of the water pan
- 9 Constructed of stainless steel, with welded base frame for added strength and durability – fully insulated cabinet and door provide energy efficient heating and longer holding times



RH-18-MT

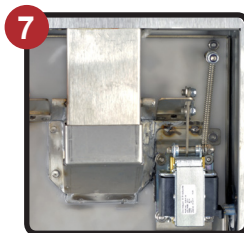
***Two year limited warranty**



Touchscreen Controls



8 Programmable Presets



Automatic Door Vents

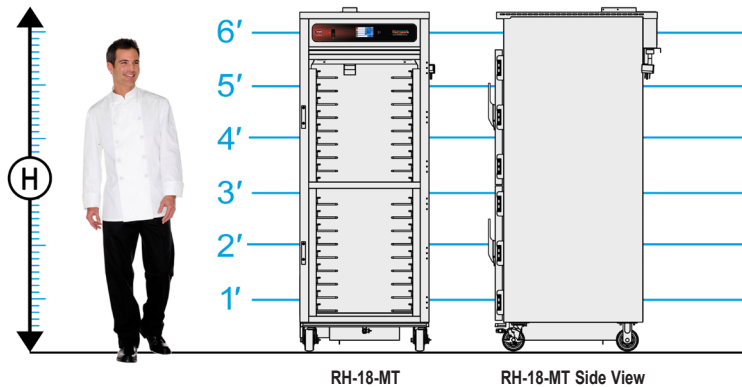


Automatic Water-Fill



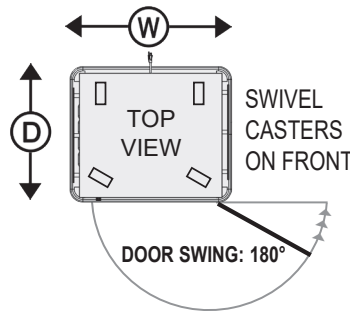
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SPECIFICATIONS: CONTROLLED MOISTURE RETHERM & HOLD CABINET



ELECTRICAL DATA			
VOLTS	208	208	220-240
WATTS	13,522	10,190	13,567
AMPS	49.1	49	36
HERTZ	60	60	60
PHASE	Single	Three	Three
PLUG USA	6-50P*	15-50P	15-50P
PLUG CANADA	HARD WIRE	15-50P	15-50P

*Dedicated circuit.



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	SHIP WT. LBS. (KG)
RH-18-MT	18	36	77.5" (1969)	39" (991)	29.25" (743)	2	680 (309)

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 18 gauge polished exterior, 18 gauge stainless steel interior with easy-to-clean covered 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 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-MT model is 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 stainless steel 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 touch screen, 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 190°F (88°C). Shall include ON/OFF switch. Actual cabinet temperature reading is touch screen displayed during each cycle and probe temp display. Adjustable moisture control (moist to crisp) with low, medium, high setting. 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
- SPACINGS**
- Extra tray slides
- Wire shelves
- CASTERS**
- All swivel or larger casters
- EXTRAS**
- Security panel for controls
- Menu card holder
- Baskets
- Product probe
- Heavy-duty push-pull handles

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