



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

RE THERMALIZATION CABINETS

For Baskets

“RH-B” 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
- 3 The "RH-B" series is specifically for those using wire baskets. Models accommodate up to 32 (13.5" x 26") wire baskets which is 192 meals (up to 8.5" x 6.5" meal tray size) in one load! Prepare hundreds of pre-portioned meals quickly using disposable, reheatable, sealed containers
- 4 Door venting allows for excess moisture to release for natural product browning
- 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
- 6 HO refers to High Output wattage, which provides faster reheating of dense and heavy-weight food products
- 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**



Reheat Frozen Foods



Fixed Slides for Baskets



Door Vents



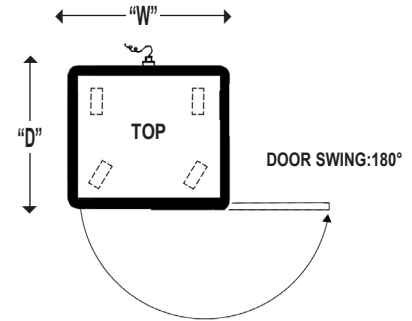
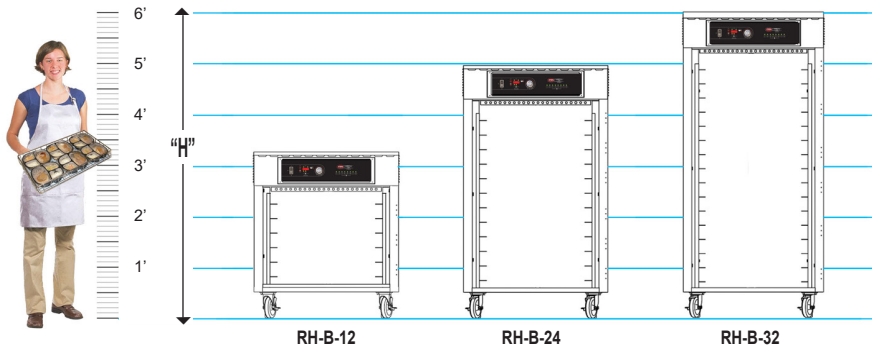
Preset Menu



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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SPECIFICATIONS: RETHERMALIZATION AND HOLDING OVENS

For Baskets



MODEL NUMBER	CAPACITIES AT 3.5" (76mm) FIXED SPACINGS		OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100		
	13.5" x 26" x 2.5" WIRE BASKETS ^[A]	TOTAL MEALS: (6) 8.5" x 6.5" TRAYS PER BASKET	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
RH-B-12	12	72	40" (1016)	37.5" (952)	34.5" (876)	1	5"	405 (184)
RH-B-24	24	144	61" (1549)	37.5" (952)	34.5" (876)	2 Dutch	5"	610 (277)
RH-B-32	32	192	75" (1905)	37.5" (952)	34.5" (876)	2 Dutch	5"	790 (358)
RH-B-24-HO THREE PHASE	24	144	61" (1549)	37.5" (952)	34.5" (876)	2 Dutch	5"	610 (277)
RH-B-32-HO THREE PHASE	32	192	75" (1905)	37.5" (952)	34.5" (876)	2 Dutch	5"	790 (358)

Unit standard with maximum 350°F (177°C) range. Specify if lower temperature is required.
[A] Two (2) Baskets Per Slide.
HO refers to **High Output** wattage, which provides faster reheating of dense and heavy-weight food products.

ELECTRICAL DATA Single Phase Models:

	RH-B-12		RH-B-24, RH-B-32	
VOLTS	208	220-240	208	220-240
WATTS	4850	6350	8810	11,510
AMPS	23.3	26.5	42.4	48
HERTZ	60	60	60	60
PHASE	Single	Single	Single	Single
PLUG USA	6-30P	6-30P	6-50P	6-50P
PLUG CANADA	6-30P	6-50P	HARD WIRE	HARD WIRE

*DEDICATED CIRCUIT.

ELECTRICAL DATA Three Phase Models:

	RH-B-12		RH-B-24, RH-B-32		RH-B-24-HO, RH-B-32-HO		
VOLTS	208	220-240	208	220-240	208	220-240	480
WATTS	5740	7540	10,145	11,510	11,480	15,080	12,432
AMPS	16.4	18.6	28.7	28.2	32.4	36.8	15.2
HERTZ	60	60	60	60	60	60	60
PHASE	Three	Three	Three	Three	Three	Three	Three
PLUG USA	15-20P	15-20P	15-30P	15-30P	15-50P	15-50P	6-20P
PLUG CANADA	15-30P	15-30P	15-50P	15-50P	15-50P	15-50P	6-30P

*DEDICATED CIRCUIT.

CONSTRUCTION. Helic arc welded, single unit construction of stainless steel; On Model RH-B-12: 18 gauge polished exterior, 18 gauge stainless steel interior; On Models RH-B-24, RH-B-32, RH-B-24-HO & RH-B-32-HO: 20 gauge polished exterior, 18 & 22 gauge stainless steel dual-layer interior; All models come with easy-to-clean interior 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 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-B-24, RH-B-24-HO, RH-B-32 and RH-B-32-HO 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.
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 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**
- Custom spacings
- 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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