# CONTROLLED MOISTURE RETHERM & HOLD CABINET

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

**TEMP SET RANGES:** ***RETHERM*** 90° – 350°F (32° – 177°C) | ***HOLD*** 90° – 200°F (32° – 93°C)

## HUMIDIFIED RETHERM "RH-MT" SERIES

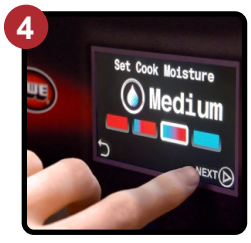
## *Rethermalization oven with moisture control for high volume heating and holding of pre-cooked foods, without overcooking or dehydration*

1. Moisture-Temp Retherm ovens allow foodservice operators to cook or reheat previously prepared foods faster than traditional retherm ovens, while maintaining better food quality and product texture
2. Provided USB port on control panel allows the operator to download a running 30 day HACCP data log for monitoring of equipment use, product types, and cook cycles
3. Simple to control built-in humidity system balances moisture and heat for greater control of the cooking and holding environment
4. 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
5. This simplified electronic control also allows the user to program and store up to 8 preset menu selections
6. Automatic controlled venting allows excess moisture to release for natural browning of crispy products without user intervention
7. Automatic water-fill provided to eliminate constant manual filling of the water pan
8. Unique design holds 12″ x 20″ pans, 18″ x 26″ sheet trays or containers on fully adjustable stainless steel tray slides. Slides are removable for thorough interior cleaning
9. 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)
10. 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**



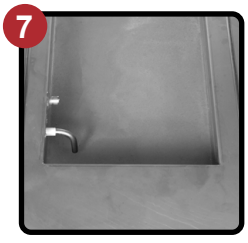

Touchscreen Controls




8 Programmable Presets




Automatic Venting Baffle




Automatic Water-Fill

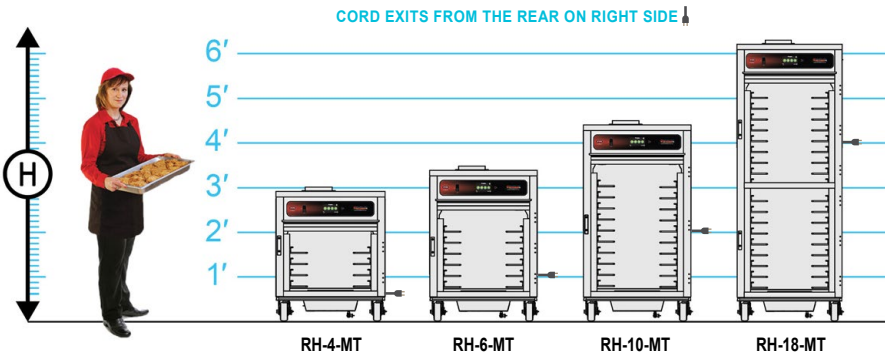
FOR MODEL-SPECIFIC CERTIFICATIONS SEE **FWE.COM/CERTIFICATIONS**

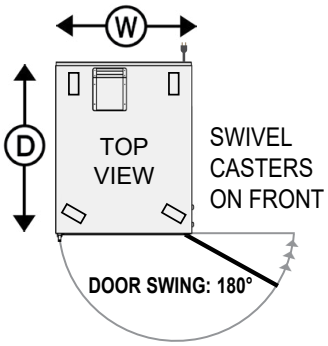
MOISTURE-TEMP RETHERM

PROJECT: | MODEL: | QUANTITY: | ITEM NO:

# SPECIFICATIONS

## CONTROLLED MOISTURE RETHERM & HOLD CABINET




### ELECTRICAL DATA

| MODEL NUMBER | RH-4-MT, RH-6-MT ▼STANDARD | | | | RH-10-MT ▼STANDARD | | | | RH-18-MT ▼STANDARD | | | | RH-18HO-MT ▼STANDARD | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| VOLTS | 208 | 208 | 220-240 | 220-240 | 208 | 208 | 220-240 | 220-240 | 208 | 208 | 220-240 | 220-240 | 208 | 220-240 |
| WATTS | 6,633 | 7,527 | 6350 | 9920 | 8421 | 11,549 | 9920 | 13,490 | 10,208 | 11,549 | 13,490 | 13,490 | 12,890 | 17,061 |
| AMPS | 31.9 | 24.5 | 26.5 | 32.1 | 40.5 | 35.4 | 41.3 | 41.8 | 49.1 | 35.4 | 56.2 | 41.8 | 37.5 | 51.6 |
| HERTZ | 60 | 60 | 60 | 60 | 60 | 60 | 60 | 60 | 60 | 60 | 60 | 60 | 60 | 60 |
| PHASE | Single | Three | Single | Three | Single | Three | Single | Three | Single | Three | Single | Three | Three | Three |
| PLUG USA | 6-50P | 15-30P* | 6-30P* | 15-50P | 6-50P | 15-50P | 6-50P* | 15-50P* | 6-50P* | 15-50P | HARD WIRE | 15-50P* | 15-50P | HARD WIRE |
| PLUG CANADA | 6-50P | 15-50P | 6-50P | 15-50P | HARD WIRE | 15-50P | HARD WIRE | HARD WIRE | HARD WIRE | 15-50P | HARD WIRE | HARD WIRE | 15-50P | HARD WIRE |

*Dedicated Circuit. ▼Lowest voltage and phase shown is standard.

| 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-MT | 4 | 8 | 35.75" (909) | 39" (991) | 29.25" (743) | 1 | 5" | 350 (159) |
| RH-6-MT | 6 | 12 | 40.75" (1036) | 39" (991) | 29.25" (743) | 1 | 5" | 400 (182) |
| RH-10-MT | 10 | 20 | 54" (1372) | 39" (991) | 29.25" (743) | 1 | 5" | 445 (202) |
| RH-18-MT | 18 | 36 | 77.5" (1969) | 39" (991) | 29.25" (743) | 2 | 5" | 620 (282) |
| RH-18HO-MT HIGH OUTPUT | | | | | | | | |

**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 door(s). Heavy-duty edge mount full grip magnetic door latch with heavy-duty hinges. Three (3) die-cast edgemount hinges per door. RH-4-MT shall have two (2) hinges. 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, on center, 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. Cook 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

**ELECTRICAL**
- ☐ High output model (RH-18HO-MT)
- ☐ Three phase electrical

**SPACINGS**
- ☐ Extra tray slides
- ☐ Wire shelves

**CASTERS**
- ☐ All swivel casters
- ☐ Larger casters

**EXTRAS**
- ☐ Security panel for controls
- ☐ Security packages
- ☐ Menu card holder
- ☐ Baskets
- ☐ Product probe
- ☐ Heavy-duty push-pull handles


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COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS


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