



# FBR18 Rethermalizer

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

FBR18 Rethermalizer

## Models

FBR18



### Standard Features

- Open flat-bottom vessel - easy to clean
- Infrared burners -- fuel efficient
- Electronic temperature controls with continuous temperature display
- Individual color-coded timer controls
- Corresponding color-coded baskets (for holding bagged food products) simplify multi-product production
- 1-1/4" drain for quick, easy draining

### Options & Accessories

- Stainless-steel door panel and cabinet
- 6 baskets (red, grey, blue, green, black, brown)

## Specifications

### **Specifically designed for reheating sous vide and frozen or chilled, bagged-type products**

The FBR18 is a flat-bottomed, rethermalizing system specifically designed for reconstituting sous vide and frozen or chilled, bagged-type products.

This 90,000 Btu/hr. (22670 kcal) (26.4 kW) rethermalizer effectively heats meats, sauces and other vacuum-packaged foods at a safe temperature range that prevents overcooking. Infrared burners make cooking more efficient. Preset at 165°F (74°C), the rethermalizer is capable of heating at up to 200°F (93°C) for rapid reheating without overcooking. The preset temperature is adjustable using the solid-state digital controller, with its smooth-surfaced electronic touch pad control panel. It features a lighted display for showing various functions and operations and is easy to use.

Draining is clog-free with the 1-1/4" drain that reduces the time needed to empty the unit. The rethermalizer has a cooking area of 18" x 24" (457 x 609 mm), and the water capacity is 22.50 gallons (85 liters).

Six individual timer control knobs color coded to correspond with 6 color-coded baskets simplify the preparation of various precooked, bagged food products being warmed simultaneously. Each timer has an end-of-cycle alarm. The large capacity baskets hold 2-5 pounds of vacuum bagged food each.

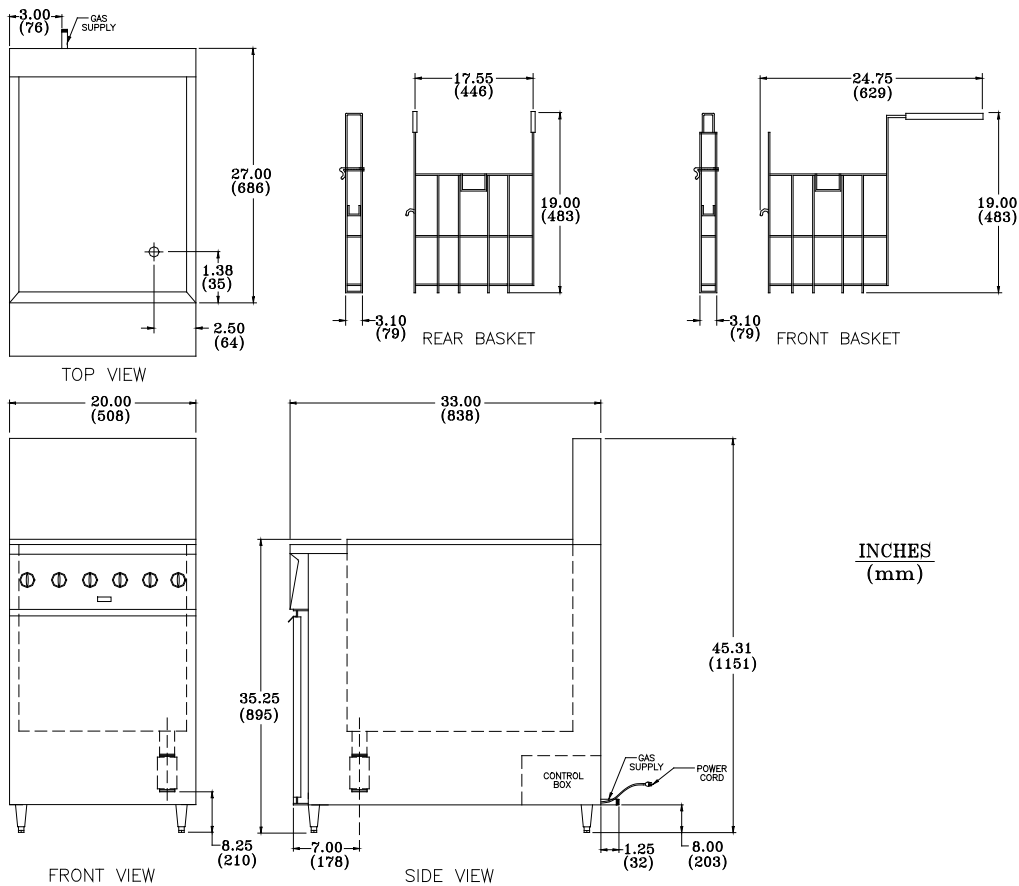


8700 Line Avenue 71106  
P. O. Box 51000 71135-1000  
Shreveport, LA USA

Tel: 318-865-1711  
Tel: 1-800-221-4583  
Fax: 318-868-5987  
E-mail: info@frymaster.com

[www.frymaster.com](http://www.frymaster.com)  
Bulletin No. 818-0276 3/08

Enodis®



**DIMENSIONS**

MODEL NO.	WATER CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS		
FBR18	22.5 Gal. (85 liters)	45.31" (1151 mm)	20" (508 mm)	33" (838 mm)	8.25" (210 mm)	300 lbs. (136 kg)	335 lbs. (152 kg)	85	31.96	<b>H</b> 47" (1194 mm)	<b>W</b> 25" (635 mm)	<b>L</b> 47" (1194 mm)

**POWER REQUIREMENTS**

NATURAL GAS	LP GAS	ELECTRICAL
90,000 Btu/hr. input (22,670 kCal/hr.) (26.4 kW)	90,000 Btu/hr. input (22,670 kCal/hr.) (26.4 kW)	Supply Voltage 120V 60 Hz.

**NOTES**

- 6' (1829 mm) grounded cordset installed.
- Cooker requires 3/4" (19 mm) minimum gas supply line.
- Check local plumbing codes for proper gas supply line sizing to attain burner manifold pressure of 6" W.C. natural or 11" W.C. L.P. gas.
- Drain must be installed according to local plumbing codes.
- Specify natural or L.P. gas.

**HOW TO SPECIFY**

FBR18 18" rethermalizer with individual timers, grounded cordset  
SE Stainless pot, painted cabinet

**CLEARANCE INFORMATION**

A minimum of 24" (610 mm) should be provided at the front of the unit for servicing and proper operation, and 6" (153 mm) between the sides and rear of the cooker to any combustible material.