



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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RETHERM DOLLY SYSTEM

Oven and Heated Holding Cabinet for Basket Transfer Dolly System

WIRE BASKET DOCKING SYSTEM



FWE's
RHRB-20
Oven



FWE's
Heated Holding
Companion
HHC-BL-RPR-20
Pass-Thru Model Available:
HHC-BL-RPR-20P

FWE's
Dolly Frame
RBD-BL
(Sold Separately)
FWE's
Roll-In Dolly
Transport Cart
RBTC-BL
(Sold Separately)

FWE answers the need for high volume feeding using your existing wire speed baskets!



TM

FWE's Retherm Basket Transfer Dolly System allows you to prepare meals ahead of time, heat up meals close to serving time, and maintain heated meals for serving time.

Wire baskets allow for better airflow around your pre-packaged or preferred meal. Use the same rack for retherm and holding.

Expand the flexibility of your kitchen and maximize the use of your Retherm Oven with FWE's Holding Cabinet Companion.

Transfer Dolly Rack Models:

- Baskets stack on each other
- Baskets are racked at 3" spacings

- ◇ "Top Mount" built-in heat system
- ◇ Gasketless door
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Welded base frame
- ◇ Heavy-duty casters or legs
- ◇ Easy-to-use, up-front controls
- ◇ Heavy-duty door latch & hinges
- ◇ Fully insulated throughout
- ◇ Two year limited warranty

PROJECT:

MODEL:

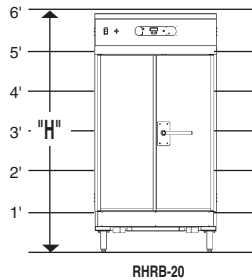
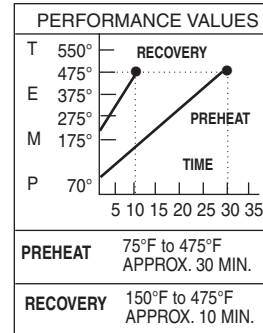
QUANTITY:

ITEM NO:

SPECIFICATIONS:

RHRB-20 Oven For Basket Transfer Dolly System

- MUST SPECIFY BRAND AND MODEL OF ROLL-IN FRAME AT TIME OF ORDER TO ASSURE CABINET COMPATIBILITY AND DOCKING ALIGNMENT OF TRANSPORT CART.**



RHRB-20 ELECTRICAL DATA		
VOLTS	208	220-240
WATTS	21544	28682
AMPS	59.8	69
HERTZ	50 / 60	50 / 60
PHASE	Three	Three
HARD WIRE Dedicated circuit.		

FITS EITHER:	MODEL NUMBER	ACCOMMODATES DOLLY SYSTEM	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	LEG SIZE	CLASS 100	
			HIGH "H"	DEEP "D"	WIDE "W"			SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	RHRB-20 Oven	Transport Base with either a Transfer Dolly or Transfer Rack	70"	43"	39"	2	6" LEGS	850 (383)	59.22 (1.68)
			(1778)	(1092)	(991)				

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20-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. "Ultra-Guard" high density insulation throughout; top, back, bottom, sides, and door(s), with a minimum of 2" and up to 4".

DOORS AND LATCHES. Flush mounted, triple pan stainless steel insulated doors. Doors have "Cool Skin" touch. Two (2) doors shall be interlocking with French-style hinging to accommodate roll-in dolly frame.

HANDLE. Easy grip rod-style handle is cool to the touch.

LEGS. Heavy-duty stainless adjustable 6" legs, each mounted to a 10-gauge reinforcement plate, which is welded to 18-gauge tubular base frame.

HEATING SYSTEM / CONTROLS. Shall be top mounted and include multiple Incoloy sheathed heating elements that provide fast heat up and accurate temperature set points. Forced air blower system shall include two (2) Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motors to distribute heat equally throughout cabinet interior. Heating element shall be located in top heat chamber separated from food cabinet. Wall heat distribution tunnels shall be vented for balanced air circulation.

Unique precision venting baffle duct system for even, efficient heat throughout the entire cabinet. Unit is high limit switch protected. Controls shall be up-front, recessed and include thermostat, master ON/OFF switch. Heat cycle up to 550°F (287.78°C).

TIMER. 1 hour mechanical timer.

VENTING. Local codes prevail.

ELECTRICAL CHARACTERISTICS.

See chart above for amperage. Dedicated circuit.

SPECIFY AT TIME OF ORDER:

- Brand and Model of Roll-In Rack

OPTIONAL DOOR STYLE:

- Tandem Counter-Balanced Doors

FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.



Food Warming Equipment Company, Inc.

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KaTom Restaurant Supply, Inc.

FWE products may be covered under one or more of the following U.S. patents: 288,299;238,300;3,952,609;4,192,991.

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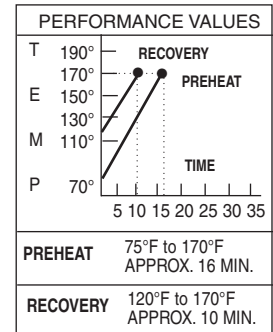
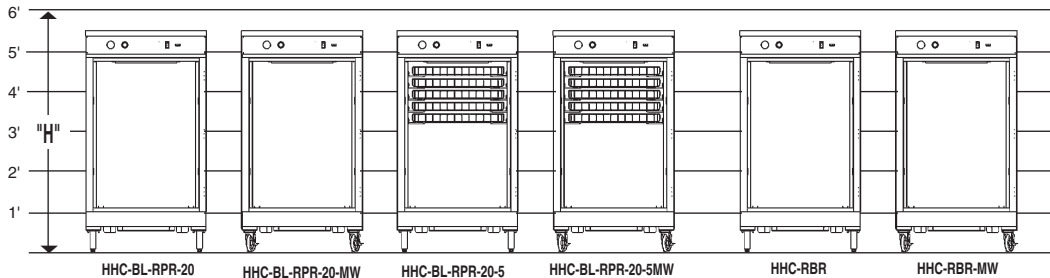
MODEL:

QUANTITY:

ITEM NO:

SPECIFICATIONS:

Heated Holding Cabinet For Basket Transfer Dolly System



FITS:	MODEL NUMBER	ACCOMMODATES DOLLY SYSTEM	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	LEG / CASTER SIZE	CLASS 100 SHIP WT. LBS. (KG)		CUBIC FEET (m ³)
			HIGH "H"	DEEP "D"	WIDE "W"			WT. LBS. (KG)	CUBIC FEET (m ³)	
	HHC-BL-RPR-20 Stationary Companion	Transfer Base & Transfer Dolly with Baskets - Stacked	66" (1676)	31" (760)	34.25" (870)	1	6" LEGS	555 (250)	38.55 (1.09)	
	HHC-BL-RPR-20MW Mobile Companion	Transfer Base & Transfer Dolly with Baskets - Stacked	66" (1676)	31" (760)	34.25" (870)	1	5" CASTERS	565 (255)	38.55 (1.09)	
	HHC-BL-RPR-20-5 Stationary Companion	Transfer Base & Transfer Dolly with Baskets - Stacked Plus 5 Pair Tray Slides	66" (1676)	31" (760)	34.25" (870)	1	6" LEGS	555 (250)	38.55 (1.09)	
	HHC-BL-RPR-20-5MW Mobile Companion	Transfer Base & Transfer Dolly with Baskets - Stacked Plus 5 Pair Tray Slides	66" (1676)	31" (760)	34.25" (870)	1	5" CASTERS	565 (255)	38.55 (1.09)	
	HHC-RBR Stationary Companion	Transfer Base & Transfer Rack with Baskets @ 3" Spacings	66" (1676)	31" (760)	39" (991)	1	6" LEGS	565 (255)	46.17 (1.31)	
	HHC-RBR-MW Mobile Companion	Transfer Base & Transfer Rack with Baskets @ 3" Spacings	66" (1676)	31" (760)	39" (991)	1	5" CASTERS	575 (259)	46.17 (1.31)	

ELECTRICAL DATA		
	STANDARD	OPTIONAL UPGRADE
VOLTS	120	120
WATTS	1940	2620
AMPS	16.2	21.9
HERTZ	50/60	50/60
PHASE	Single	Single
PLUG USA	5-20P 	5-30P
PLUG CANADA	5-30P 	5-30P

DEDICATED CIRCUIT.

Oven and Heated Holding Companion designs to accommodate other brands, makes and models of roll-in racks may be available. Specify brand and model. Consult factory.

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. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, and door(s), with a minimum of 2" and up to 4".

DOORS AND LATCHES. Flush mounted, double pan stainless steel insulated gasketless door. Heavy-duty edge mount full grip magnetic door latch with heavy-duty hinges, three (3) die-cast edgemount hinges per door.

HEATING SYSTEM / CONTROLS. Shall be top mounted and include multiple Incoloy sheathed heating elements that provide fast heat up and accurate temperature set points. Forced air blower system shall include two (2) Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motors to distribute heat equally throughout cabinet interior. Heating element shall be located in top heat chamber separated from food cabinet. Wall heat distribution tunnels shall be vented for balanced air circulation. Unique precision venting baffle duct system for even, efficient heat throughout the entire cabinet. Unit is high limit switch protected. Controls shall be up-front, recessed and shall include thermostat from 90° to 190°F (30° to 90°C), thermometer, heat cycle indicator light, master ON/OFF switch.

STATIONARY COMBI-COMPANION:
LEGS. Heavy-duty stainless adjustable legs, each mounted to a 10-gauge reinforcement plate, which is welded to 14-gauge tubular base frame.

MOBILE COMBI-COMPANION:
CASTERS. Polyurethane tire casters with Zerk grease (lubrication) fittings in a configuration of two (2) rigid, and two (2) swivel with brake. Casters shall have a reinforced yoke welded to 10-gauge caster mounting 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.

ELECTRICAL CHARACTERISTICS.
3 wire grounded 10 foot extension power cord and plug, rear mounted for safety. See chart above for amperage and receptacle configuration. Dedicated circuit.

SPECIFY AT TIME OF ORDER:

- Brand and Model of Roll-In Rack

OPTIONAL ACCESSORIES:

- Door Vents
 Push Bar Handles
 Pass-Thru: Depth Dimension 32.5"

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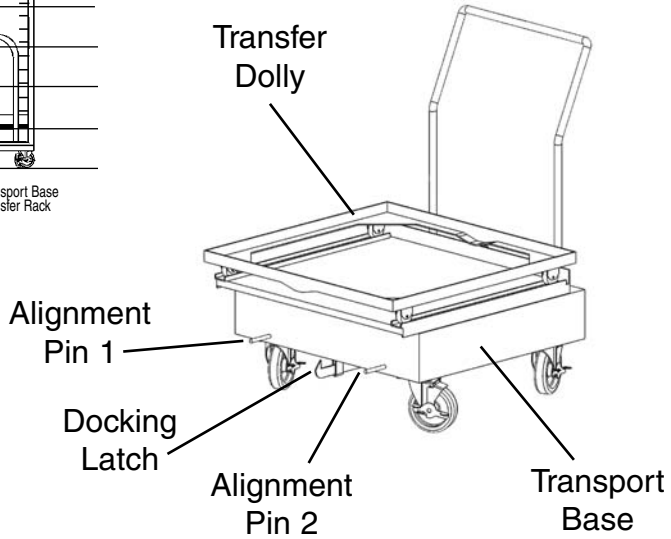
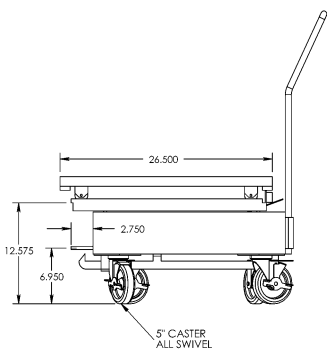
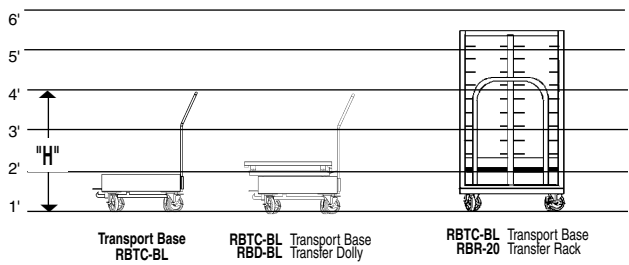
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PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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SPECIFICATIONS: RBTC Transport Cart For Basket Transfer Dolly System



MODEL ICON:	MODEL NUMBER	ACCOMMODATES	OVERALL EXTERIOR DIMENSIONS IN. (mm)				CASTER SIZE	CLASS 100	
			HIGH "H"	DEEP "D"	WIDE "W"	SHIP WT. LBS. (KG)		CUBIC FEET (m ³)	
	RBTC-BL Transport Base	Transport Base Holds Transfer Dolly or Transfer Rack	36.5" (927)	26.6" (676)	26.6" (676)	5"	50 (22.5)	14.94 (.42)	
	RBD-BL Transfer Dolly	Transfer Dolly Holds 13.5" x 26" Baskets - Stacked	12.375" (314)	26.5" (673)	26.5" (673)	1.5"	15 (7)	5.07 (.14)	
	RBR-20 Transfer Rack	Transfer Rack Holds 20 13.5" x 26" Baskets @ 3" Spacings	42" (1067)	26.5" (673)	22.5" (572)	1.5"	65 (30)	14.49 (.41)	

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.

CASTERS. Polyurethane tire casters with Zerk grease (lubrication) fittings in a configuration of four (4) swivel with brake. Casters shall have a reinforced yoke welded to 10-gauge castor mounting plate. The castor 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.

PUSH/PULL HANDLE:
Removable. One piece heavy-duty stainless steel tubular handle with rounded corners.

ASSURE CABINET COMPATIBILITY AND DOCKING ALIGNMENT OF RACK.

COMPATIBILITY:
 Transport Base and Transfer Dolly are compatible with FWE's Basket Docking System for Heated Holding Cabinet HHC-BL-RPR-20 and / or FWE's RHRB-20 Oven. Baskets stack on Transfer Dolly.

Transport Base and Transfer Rack are compatible with FWE's Basket Docking System for Heated Holding Cabinet HHC-RBR and / or FWE's RHRB-20 Oven. Baskets slide on Transfer Rack @ 3" fixed spacings.

SPECIFY AT TIME OF ORDER:

- Transport Base: RBTC-BL
- Transfer Dolly: RBD-BL
- Transfer Rack: RBR-20

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