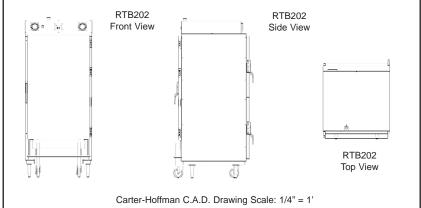


RTB202 SERIES HEATED HOLDING CABINET FOR **BLODGETT & HOUNO OVEN RACKS**





Model	Accommodates	Inside Working Dimensions						Overall Dimensions						Casters	Shipping	
Number	Roll-in Rack Model*	Height		Depth		Width		Height		Depth		Width		or Legs	Weight	
		in	mm	in	mm	in	mm	in	mm	in	mm	in	mm	in (mm)	lbs	kgs
RTB202S	Blodgett TC-14,TC-10,TC-20	60	1524	32	813	29	737	84	2134	373/4	959	351/2	914	5 (127)	450	204
	Houno C202													casters		
RTB202M	Blodgett TC-14,TC-10,TC-20	60	1524	32	813	29	737	84	2134	373/4	959	351/2	914	6 (152)	450	204
	Houno C202													legs		

*Racks not supplied by Carter-Hoffmann. Contact Blodgett or Houno for information on racks.

CONSTRUCTION...Completely welded cabinet construction with outer cabinet formed to base and welded. All seams turned in to eliminate raw edges.

CABINET MATERIAL...All stainless steel; 20 gauge polished exterior and 20 gauge interior.

BASE FRAME...14 gauge stainless steel perimeter supports with 12 gauge caster/leg supports.

INSULATION...High density fiberglass, full 2" thick continuous wrap-around type in top, bottom and sides.

DOORS... Double wall stainless steel construction. 20 gauge interior and exterior with fiberglass insulation. Dutch doors with gasketless design. Passthrough for easy access from either side of cabinet. Rack loads on operator's side only.

HINGES...Adjustable self-closing edgemount hinges with chrome plate finish.

LEGS/CASTERS... RTB202S is fitted with 6" stainless steel adjustable legs. RTB202M is fitted with two rigid and two swivel with brake, 5" heavy duty casters with rubber tread.

LATCHES...Heavy-duty edgemount latch with magnetic catch.

CONTROLLER...solid state electronic temperature controller with digital display and low temperature alarm. On/off switch and power indicating light.

HEATING SYSTEM...Lift off, top mounted heater. Inconel-sheathed heating elements. Two high impedence protected, internally cooled fan motors. Removable, precision engineered and balanced interior heat duct system.

ELECTRICAL CHARACTERISTICS...

Operates on 208 volts, 16 amps, 3000 watts, 60 hz, single phase. NEMA 6-20P plug.

PERFORMANCE...Capable of heating to 200°F. (94°C). Preheat to 160°F. (71°C.) in approximately 20 minutes.

Most areas do not require Note: ventilation. Check with local

vent hood codes.

NOTE: Rack not sold by Carter-Hoffmann. Contact Blodgett or Houno. Cabinet with rack in place increases overall depth to 38.25" on standard cabinet and 42.375" on pass-through cabinet.

Specifications subject to change through product improvement & innovation.

CARTER-HOFFMANN

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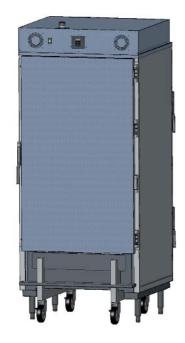
Since 1947, Foodservice Equipment That Delivers!

HIGH PERFORMANCE BLOWER HEATING SYSTEM...

Powerful blower system with precision ducting assures consistent temperatures throughout the cabinet.

PRECISION ENGINEERED **DUAL HEAT DUCT SYSTEM...**

Even and efficient heating throughout the entire cabinet assures uniform temperatures for safe and consistent heating of product.



SOLID STATE ELECTRONIC CONTROLLER... Ensures

reliable and consistent cabinet temperature for safe food holding. Digital display for accurate temperature monitoring.

STAINLESS STEEL

CONSTRUCTION... All welded stainless steel interior and exterior for easy sanitation and long lasting clean appearance.

EASY GRIP DOOR HANDLES WITH MAGNETIC CATCH...

Ergonomically designed for easy opening. Keeps door positively closed for optimal cabinet performance.



EASY MEAL LOADING SYSTEM...

Roll the rack into the holding cabinet, remove the handle and then close the door. Cabinet will maintain serve safe temperatures until serving time. RACK NOT INCLUDED.

