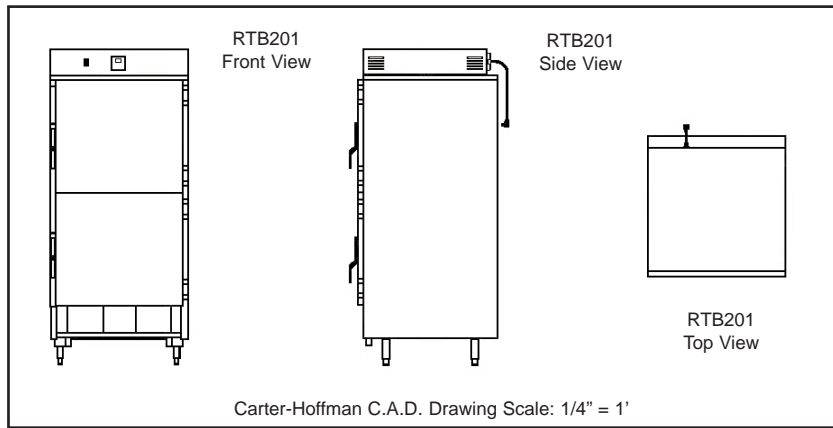




RTB201 SERIES HEATED HOLDING CABINET FOR RATIONAL™ COMBIMASTER AND SELF-COOKING CENTER® AND ELOMA OVEN RACKS

CARTER-HOFFMANN
11 FOOD SERVICE EQUIPMENT
HEATED HOLDING CABINETS



Model Number*	Accommodates Roll-in Rack Model	Inside Working Dimensions						Overall Dimensions						Casters or Legs	Shipping Weight	
		Height		Depth		Width		Height		Depth		Width			lbs	kg
		in	mm	in	mm	in	mm	in	mm	in	mm	in	mm			
<input type="checkbox"/> RTB201S	RATIONAL 201 SCC Rack, 201 CM Rack, 202 SCC Rack and 202 CM Rack Eloma Rack for 20-21 Ovens	60	1524	32	813	29	737	82 1/4	2089	36 1/4	921	36	914	6" legs	450	204
<input type="checkbox"/> RTB201M	RATIONAL 201 SCC Rack, 201 CM Rack, 202 SCC Rack and 202 CM Rack Eloma Rack for 20-21 Ovens	60	1524	32	813	29	737	82 1/4	2089	36 1/4	921	36	914	6" legs	450	204

*S suffix indicates stationary model on legs. M suffix indicated mobile model on casters.

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.

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

CASTERS/LEGS... RTB201S is fitted with 6" stainless steel adjustable legs. RTB201M 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 impedance 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.

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

NOTE: Rack not sold by Carter-Hoffmann. Contact RationalUSA or Eloma for more information on racks. Cabinet with rack in place increases overall depth to 38.25" on standard cabinet and 42.375" on pass-through cabinet.

ACCESSORIES/OPTIONS... Pass-through doors (adds 1.5" to outside depth of cabinet)

SPECIFICATIONS

Specifications subject to change through product improvement & innovation.



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FEATURES & BENEFITS

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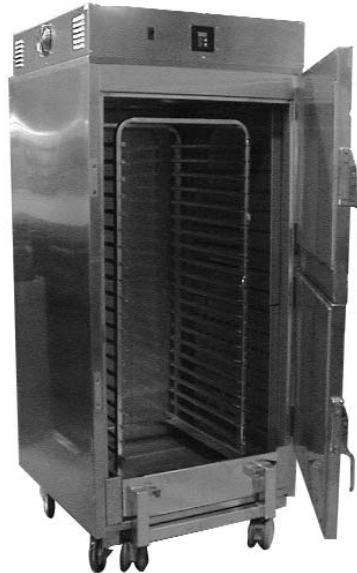
Since 1947, Foodservice Equipment That Delivers!

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 HANDLE 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.** Contact RationalUSA at www.rational-usa.com



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