



R-SERIES

1-SECTION GLASS DOOR PASS-THRU HOT FOOD CABINET



Project Name:	Location:	AIA #:
Item #:	Qty:	Model #:
		SIS #:

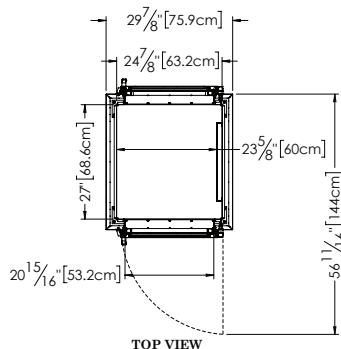
R-SERIES - STAINLESS STEEL EXTERIOR & INTERIOR



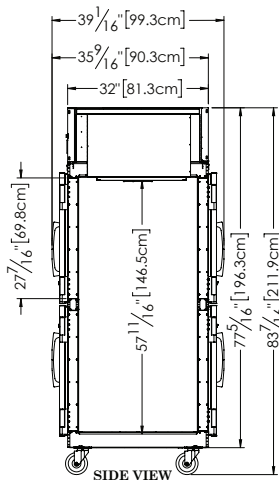
Shown on optional casters

Shown on optional 6" casters

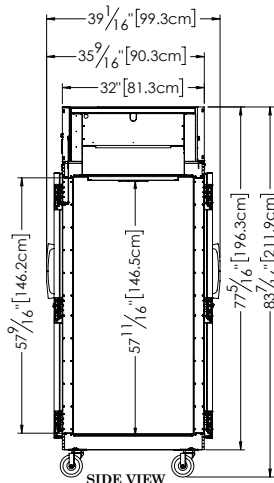
PLAN VIEW



TOP VIEW



RHFI32WP-HHG



RHFI32WP-FHG

SPECIFICATIONS

DIMENSIONAL DATA

Capacity cu. ft.	25.7 (728.6 L)
Length in.	29-7/8 (75.9 cm)
Overall Depth in.	39-1/16 (99.3 cm)
Overall Height in. ¹	83-7/16 (211.9 cm)

ELECTRICAL DATA

Heater Wattage	@ 208V = 1500 @ 230V = 1836 @ 240V = 2000 @ 115 = 1500
Amps	@ 208V = 7.7 @ 230V = 8.5 @ 240V = 8.8 @ 115V = 14.2
Voltage	208-230/115/60/1
NEMA	L14-20P

When ordering please specify:
Voltage, Hinging, and Options



NEMA L14-20P

1. 12" top clearance preferred for optimum
performance & service access.

*For additional voltage options contact factory.



Models listed to applicable UL, CSA, and NSF
standards by an approved NRTL. Consult
the factory or unit data plate for additional
information.

Specifications subject to change without notice.
Chart dimensions are rounded up to the nearest
1/16" (centimeters rounded up to the nearest
tenth).



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ELEVATED PERFORMANCE

- **Smart Control™:** Multi-patented smart-sensing technology, real-time critical alarms, and advanced diagnostics that proactively monitor cabinet performance and conditions for greater food safety confidence and faster response to critical events
- **Serpentine-Style Heater:** Side-mounted, s-shaped heating element evenly distributes heat throughout the cabinet for improved temperature consistency and product quality
- **Down-Air Distribution Duct:** Low-velocity airflow evenly distributes heat throughout the cabinet to maintain product quality without drying, while a top-mounted vent provides positive humidity control
- **EZ-Clean™ Door Gaskets:** Magnetic, snap-in design with chemical resistance and a single-channel profile that exposes debris for faster, more effective cleaning
- **EZ-Clean Tray Racks** (option): One-piece, stainless-steel design simplifies cleaning. Lightweight and fully removable for fast sanitation. Includes (2) pairs per section; available in 5, 6, 7, or 9 levels. Each level accommodates:
 - (1) 18" x 26" pan
 - (2) 14" x 18" pans
 - (2) 12" x 20" pans

HEATING SYSTEM

- System operates at 140-180°F (60-82°C) to maintain consistent, food-safe temperatures
- Low-watt density heating system

CABINET CONSTRUCTION

- Stainless steel exterior and interior
- Exterior top, back, and bottom is constructed of heavy gauge galvanized steel
- Cabinet is insulated with an average of 2" (5.1 cm) thick high density, non-CFC foamed-in-place polyurethane
- A set of (4) 6" (15.2 cm) high legs
- 9' cord & plug provided

DOORS

- Removable, plug cylinder locks
- Guaranteed for life cam-lift hinges
- Doors are self-closing with a stay-open feature
- Door hinges include a concealed switch that automatically activate interior LED lighting

FACTORY-INSTALLED INTERIORS

- (3) adjustable, coated wire shelves per section supported on shelf pins

FACTORY-INSTALLED OPTIONS

- #1 Type trayslides — Accommodate (1) 18" x 26" pan or (2) 14" x 18" pans; adjustable to 2" O.C.
- #4 Type trayslides — Accommodate up to (19) 18" x 26" pans
- Universal Type Trayslides — Accommodate (1) 18" x 26" pans, (2) 14" x 20" pans, or (2) 12" x 20" pans; (4) pairs per half section
- Additional coated wire or optional stainless steel shelves
- Locking hasp (padlock by others)
- Optional 115/60/1 or 208-230/60/1 voltage
- Fluorescent lights
- Kool Klad™ exterior laminate
- Set of (4) 4-1/8" (10.5 cm) casters; (2) with brakes, (2) without brakes
- Set of (4) 6" (15.2 cm) casters; (2) with brakes, (2) without brakes
- 4-1/2" high base; for use with standard legs
- 6" high kickplate; for use with standard legs
- Correctional facility application available; consult factory

WARRANTY

- Six-year parts and labor warranty



Approved by:	Approved by:	Date:
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