R-SERIES

3-SECTION GLASS DOOR PASS-THRU HOT FOOD CABINET

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

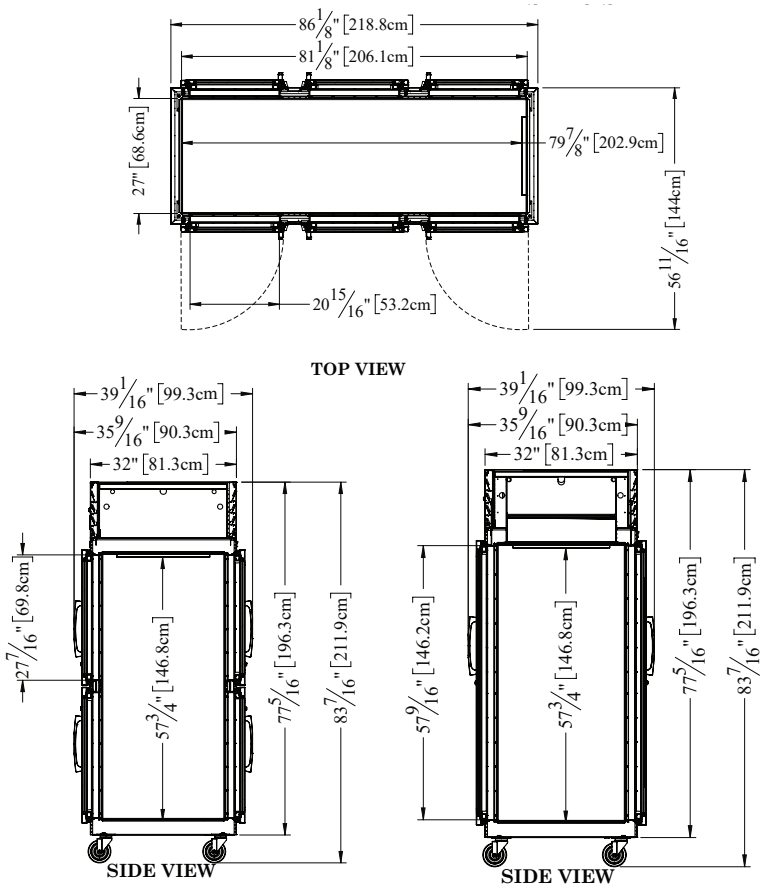
R-SERIES - STAINLESS STEEL EXTERIOR & INTERIOR



Shown on optional casters

Shown on optional 6" casters

PLAN VIEW



RHF332WP-HHG RHF332WP-FHG

SPECIFICATIONS

DIMENSIONAL DATA	
Capacity cu. ft.	84.4 (2388.8 L)
Length in.	86-1/8 (218.8 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 = 3000 @230V = 3672 @240V = 4000
Amps	@208V = 15.5 @230V = 17.1 @240V = 17.7
Voltage	208-230/115/60/1
NEMA[2]	Hard Wired

When ordering please specify: Voltage, Hinging, and Options

1. 12" top clearance preferred for optimum performance & service access.
2. Traulsen does not offer or recommend a NEMA L14-20P plug for any 2 or 3-section hot food cabinet. We can offer a NEMA L14-30P plug through SPD as a special.

*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" × 26" pan
  • (2) 14" × 18" pans
  • (2) 12" × 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" 20" pans, or (2) 12" x 20" pans; (4) pairs per half section

• Additional coated wire or optional stainless steel shelves

• Locking hasps (padlocks by others)

• Optional 208-230/60/1 voltage

• Flourescent 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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