

REFRIGERATED DOUGH RETARDER CABINET

For Various Styles of 18"x26" Dough Boxes

"RD-10" SERIES

Create consistency in dough ball rise as well as promote additional complex yeast flavor development and airy structure in pizza crusts



- 1** Consistent, gentle, cooled air surrounds dough balls (+/-2°F) of user preset. Ideal for use with dough press
- 2** Fast cool down time reaches 55°F retarding temperature (13°C) in less than 10 minutes
- 3** Stainless slides and smooth interior floor for ease of cleaning
- 4** Electronic, easy-to-use, lockable controls concealed inside cavity
- 5** LED bulb in top of unit illuminates interior cabinet when door is open
- 6** Self-closing door stays open at 90 degrees or more for easy loading and unloading
- 7** Features a 1/4 HP compressor and dynamic condenser which enhances cooling in warm environments
- 8** Key locking door

***Two year limited warranty**



Ideal for Use with
Dough Press



Smooth Interior



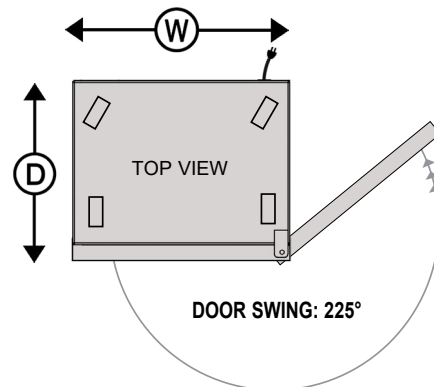
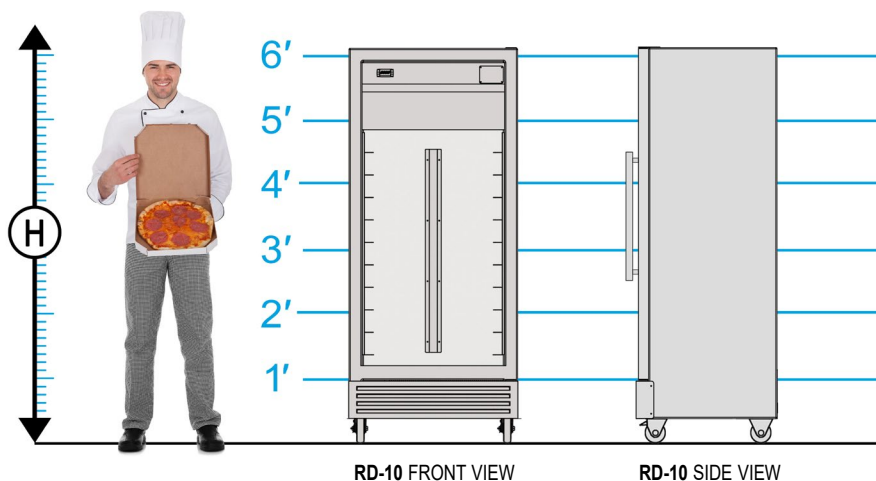
Electronic Controls



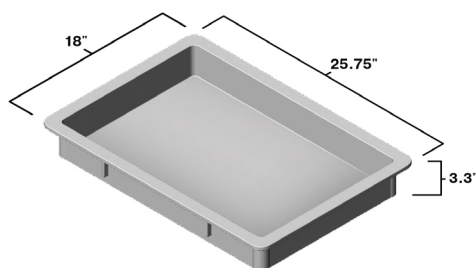
Key Locking Door

SPECIFICATIONS

REFRIGERATED DOUGH RETARDER CABINET



Dough Tray Dimensions
(Dough Trays Not Included)



MODEL NUMBER	FIXED RACK FOR DOUGH TRAYS		OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	Standard Spacings @ 4.25" (108mm)	Alternative Spacings @ 3" (77mm)	HIGH "H"	DEEP "D"	WIDE "W"			
	10 DOUGH TRAYS (18" x 25.75") OR 10 SHEET TRAYS (18" x 26")	14 DOUGH TRAYS (18" x 25.75") OR 14 SHEET TRAYS (18" x 26")	74.5" (1893)	26.75" (680)	32" (813)	1	3.5"	280 (128)

ELECTRICAL DATA RD-10	
VOLTS	120
WATTS	626
AMPS	5.2
HERTZ	60
PHASE	Single
PLUG USA	5-15P
PLUG CANADA	5-15P

CONSTRUCTION. Gray textured steel exterior. White poly-coated steel interior. Heavy-duty stainless steel air duct fan motor and evaporator cover.

INSULATION. 2.5" of foam insulation throughout.

DOORS AND LATCHES. Flush mounted, field reversible, stainless steel, insulated key locking door shall be gasket sealed. Door shall have two (2) heavy-duty, self-closing, spring-loaded, pin style hinges with 90 degree stay open feature. Heavy-duty tubular stainless steel handle and edge protector.

CASTERS. Maintenance free, heavy-duty casters in a configuration of two (2) swivel and two (2) rigid with brake.

TRAY SLIDES. Heavy-Duty stainless steel unitized tray rack assemblies with channels fixed in place at 4.25" spacings. Assemblies are designed to accommodate (1) 18" x 25.75" x 3.5" dough proofing box or (1) 18" x 26" sheet tray per pair of tray rack rails.

COLD-TEMP SYSTEM/CONTROLS. A1/4 HP Hi-torque, dynamic condensing unit with automatic defrost cooling system. Controls shall include an easy to read digital display for cabinet temperature (with recall capability of temperature set point and actual cabinet temperature). Adjustable temperature range from 33°F to 60°F (.5°C to 15.5°C) factory preset dough retarding temperature is 55°F (12.7°C).

ELECTRICAL CHARACTERISTICS. 3 wire grounded power cord and plug, rear mounted for safety.

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

CASTERS

All swivel or larger casters 4" or 6" legs

EXTRAS

Dry erase board

FOOD WARMING EQUIPMENT COMPANY, INC.

5599 HWY. 31 W. Portland, TN 37148

800-222-4393 | WWW.FWE.COM | SALES@FWE.COM

COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS



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. All rights reserved. All specifications subject to change without notice. Errors subject to correction.
© 19 Food Warming Equipment Company, Inc. | R.20.01