



Model VRT32I-R



SPECIFICATIONS:

Rethermalization oven, Vulcan-Hart Model No. VRT32I Series. Heavy duty 20 gauge polished stainless steel cabinet with welded tubular steel inner frame for increased durability. Stainless steel door with heavy duty hinges, door latch mechanism, and long lasting silicone gaskets. Fully insulated, 2" in top and 1" in sides and bottom. Oven capacity of sixteen 18" x 26" wire baskets or thirty-two 13" x 26" wire baskets loaded side by side. VRT32I-S comes with 6" casters, VRT32I-R comes with a ramp and a roll-in dolly with hi-temp casters. Self contained power head easily removable without tools. Includes metal sheathed heating elements, convection fan, electronic controls and "power on", "cooking" and "holding" cycle indicator lights. Electronic timer with digital display indicates how much cooking time remains before switching to the hold cycle. Low speed fan provides even heat distribution to rethermalize products uniformly. Cook temperature adjusts to 350°F. Holding temperature adjusts to 250°F. Dual voltage, 208/240 volt, 60 Hz, single phase power supply. Furnished with 6' power cord and NEMA 6-50 plug.

Exterior dimensions: VRT32I-S: 34"w x 36"d x 73"h on 6" heavy duty casters (2 swivel with brakes, 2 rigid).

VRT32I-R: 34"w x 43"d x 67"h with ramp

UL listed. UL listed to Canadian safety standards.

STANDARD FEATURES

- Rethermalization oven to heat chilled foods from temperature of 40°F to serving temperature within FDA guidelines.
- Capacity of sixteen 18" x 26" wire baskets, thirty-two 13" x 26" wire baskets loaded side by side.
- VRT32I-R has a built-in ramp and dolly with hi-temp casters.
- Heavy duty 20 gauge polished stainless steel cabinet with welded tubular steel inner frame for increased durability.
- Stainless steel door with heavy duty hinges, door latch mechanism, and long lasting silicone gaskets.
- Fully insulated: 2" in top and 1" in sides, bottom and door.
- Self-contained power head easily removable without tools. Includes metal sheathed heating elements, convection fan, electronic controls and "power on", "cooking" and "holding" cycle indicator lights. Electronic timer with digital display indicates how much cooking time remains before switching to the hold cycle. Cook temperatures adjusts to 350°F. Holding temperature adjusts to 250°F.
- Set of four 6" casters, 2 swivel with brakes, 2 rigid.
- Dual voltage 208/240 volt, 60 Hz, 1 phase power supply. Furnished with 6' power cord and NEMA 6-50 plug.
- One year limited parts and labor warranty.

OPTIONS

- Perimeter bumper system.
- 11.2 kW Controller (VRT32I-S)
- Two year extended limited parts and labor warranty.

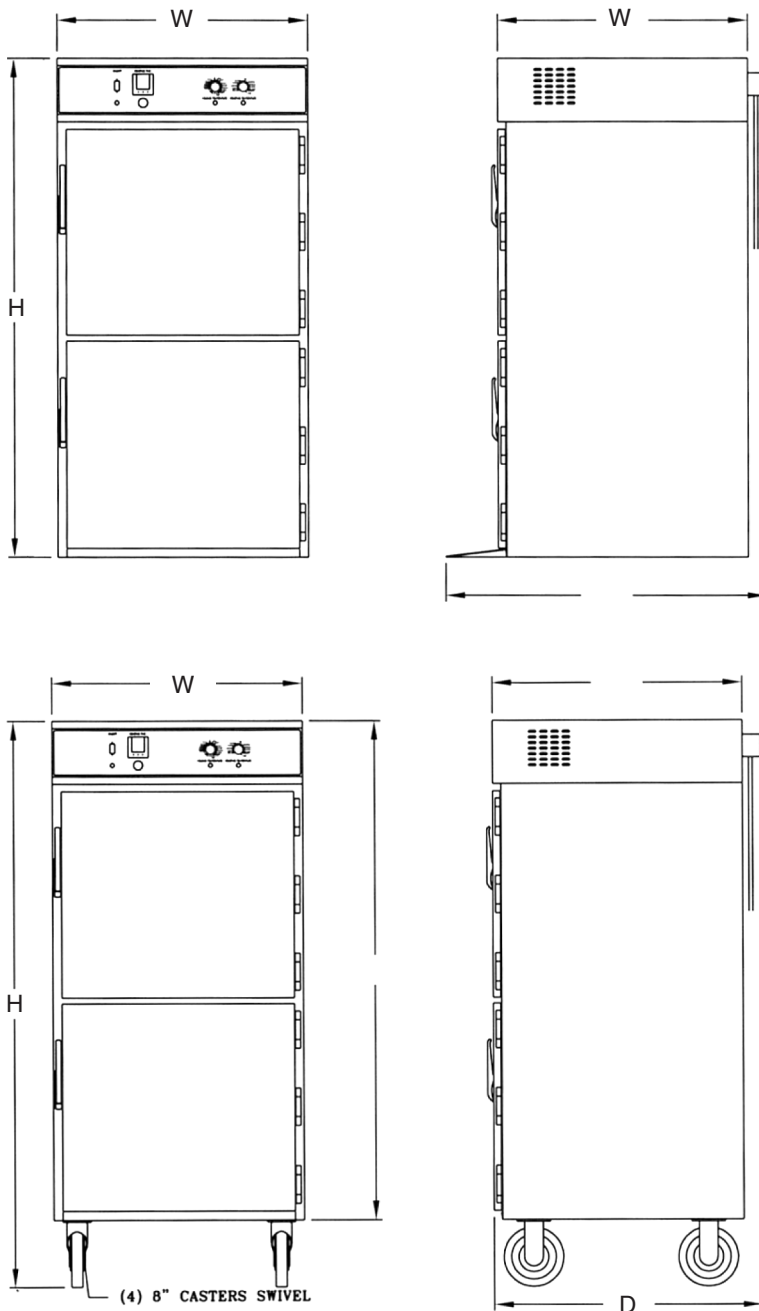
ACCESSORIES

- 13" x 18" wire baskets.
- Basket dolly cart.



MODEL VRT32I SERIES

RETHEMALIZATION SYSTEM



Model No.	Capacity 13" x 26" Wire Baskets	High	Deep	Wide	Shipping Weight	Volts	Watts	Amps
VRT32I-R	16 each	67" 1126 mm	43" 914 mm	34" 870 mm	410# 186 kg	208	7600	36.5
VRT32I-S	32 each	73" 1854 mm	36" 914 mm	34" 870 mm	410# 186 kg	208	7600	36.5

NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.

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