REFRIGERATED SATELLITE TRANSPORT CABINETS

For Various Size Trays, Pans, and Plates

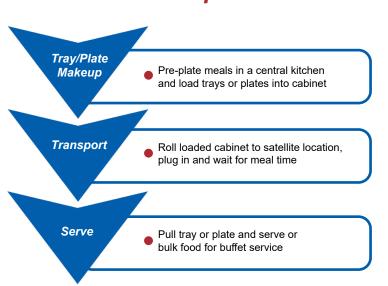
TEMP SET RANGE: 33° – 38°F (0.5° – 3.3°C)



Specifically designed and engineered for satellite transport applications such as institutions, hospitals and hotels

- Made for transport applications FWE cabinet constructed with a tubular welded base frame designed to absorb vibration and shock during transport, standard with full perimeter bumper and push / pull handles
- Even when fully loaded these cabinets move with ease. The RBQ-96 is provided with a 6 caster configuration for increased maneuverability. Heavy duty push pull handles mounted to each end of the cabinet
- Rapid cool down times make for a seamless transition between kitchen/commissary, tray make-up, delivery and tray distribution. High efficiency condensing unit and coil ensure rapid "pull down" and recovery
- Exclusive Food Sentry electronic controls, with digital display, recessed for protection during transport, easy to read and set. Provides operators with better performance and accurate cabinet temperature
- High performance unit designed for 8 hours of service before requiring an operator "re-set" with a push of a button
- Shelves accommodate up to (120) 10" x14" institutional meal trays or up to (96) 11" plates. Custom shelf spacing available at time of order
- Fully insulated throughout the cabinet and door - provides enhanced energy efficient refrigeration. Energy Star Approved

Satellite Transport Process





(Shown with Optional Accessory Ergo-Handle)

*Two year limited warranty



Cald-Temp Refrigerator

High Plate Capacity for Banqueting





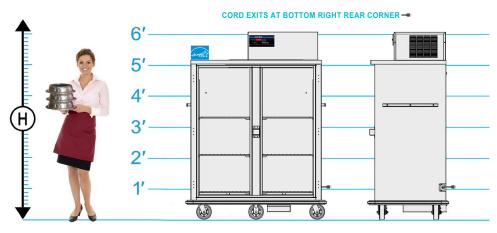


Easy to Use Controls

Institutional trays

SPECIFICATIONS

REFRIGERATED SATELLITE TRANSPORT CABINET



FRONT VIEW

SWIVE

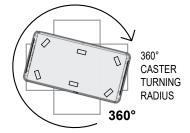
CASTERS

ON BOTH

SIDES

0

SIDE VIEW



ELECTRICAL DATA									
MODEL NUMBER	RBQ-96	RBQ-96 INTL ONLY							
VOLTS	120	220-240							
WATTS	768	1035							
AMPS	6.4	4.5							
HERTZ	60	50/60							
PHASE	Single	Single							
PLUG USA	5-15P	PLUG CANADA							
PLUG CANADA	5-15P	6-15P [A]							

[A] Additional plug configurations available for international. Please consult factory.

	CAPACITIES VARY DUE TO DIAMETER AND HEIGHT OF PLATE AND COVER							DIMEN	ALL EXTE SIONS IN Includes (. (mm)	CLASS 100		
	MODEL NUMBER	COVERED PLATE DIAMETER	PLATE	COVERED PLATE CAPACITY	SHELF SIZE (MM)	SHELF CLEARANCE (MM)	NUMBER OF SHELVES	HIGH "H"	DEEP "D"	WIDE "W"	NUMBER OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
englis		11"	2.625"	96	22.25" x 44.375" (514 x 699)	14.5" (369)	3	73.25" (1861)	31.75" (807)	55" (1397)	2	6"	570 (259)

Other shelf spacings are available. Consult factory.

W

TOP VIEW

DOOR SWING: 180°

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean coved corners. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10 gauge stainless steel reinforcing stress plates at corners.

INSULATION. High efficiency insulation throughout cabinet and door. HANDLES. Heavy-duty, solid formed 1" x .375" thick; mounted at each end of unit. Mountings reinforced with stainless steel channel. BUMPER. Solid continuous wroparound

BUMPER. Solid continuous wraparound aluminum channel, botted to frame, with snap-in, non-marking replaceable vinyl cushion Full perimeter bumper extends beyond doors, handles, etc., for added protection. Shall be continuous with corner cut-outs to facilitate cleaning.

DOORS AND LATCHES. Flush mounted, stainless steel insulated doors shall be gasket sealed. Each door shall have three (3) heavyduty, 12 aguae stainless steel hinges, Each door shall be equipped with a positive closing, flush-in-door, stainless steel paddle latch*. The hinge and latch mountings are reinforced with stainless steel backing plates. *Paddle latch is unavailable in Canada. Please consult factory. CASTERS. Maintenance free polyurethane casters in a configuration of two (2) rigid and four (4) swivel with brake. Casters shall have a reinforced yoke mounted to 10 gauge caster plate. The caster mounting plate shall be secured to a 10 gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.

SHELVES. Triple plated, welded rod-type shelves shall be removable. Shelves shall be supported by high strength, "no fall" 14 gauge die-formed stainless steel brackets.

COLD-TEMP SYSTEM/CONTROLS. A 1/4 HP Hi-torque condensing unit, air-cooled closed system with receiver, charged with environmentally safe non-CFC 134A refrigerant. A thermal expansion valve and a filter dryer Controls shall include an easy to read digital display for cabinet temperature (with recall capability of temperature set point and actual cabinet temperature), master ON/OFF button with power indicator light, cooling cycle indicator light, on-demand defrost with a defrost cycle indicator light. Adjustable temperature range from 33°F to 38°F (.5°C to 3.3°C) factory preset temperature is 38°F (3.3°C). Unit is operating with factory default (8hrs. of run time) when the units internal timer reaches 00:00:00, the controller display shows "END" and the compressor, condenser fan and evaporator fans turn off.

ELECTRICAL CHARACTERISTICS. 3 wire grounded tri-directional power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration.

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

THIS HIGH PERFORMANCE TRANSPORT UNIT REQUIRES THE OPERATOR TO ACKNOWLEDGE CONTINUOUS OPERATION AFTER 8 HOURS. UNIT WILL RESET AUTOMATICALLY WHEN PLUGGED IN AFTER TRANSPORT. *POES NOT APPLY TO INTERNATIONAL MODELS

ELECTRICAL

220 volt - international only, 50/60 Hz single phase DOORS Key locking door latch Magnetic latch Padlocking transport latch SPACINGS Fixed rack assembly EXTRAS

Security packages Cord winding bracket Dry erase board Menu card holder 5 year compressor warranty

FOOD WARMING EQUIPMENT COMPANY, INC.

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