



# RESTAURANT EQUIPMENT HAWAII



PROOFERS ARE ESSENTIAL TO ANY BAKERY AND RESTAURANT THAT BAKES MENU ITEMS IN-HOUSE.

HOLDING CABINETS PROVIDE YOU WITH A GREAT WAY TO KEEP YOUR PRODUCT AT IDEAL FOOD SAFE TEMPERATURES UNTIL YOU'RE READY TO SERVE, GIVING YOU THE CONFIDENCE THAT YOU'LL ALWAYS BE PREPARED FOR YOUR BUSIEST HOURS.

A STAPLE IN FOODSERVICE APPLICATIONS RANGING EVERYWHERE FROM BUSY DINERS TO ELEGANT BANQUET HALLS AND CASUAL CATERED EVENTS,

THESE CABINETS ARE TYPICALLY DESIGNED TO REACH TEMPERATURES UP TO 185 DEGREES FAHRENHEIT.

## RTR-420L

### Standard Features

- Temperature display
- Mechanical Temp Control
- Mechanical Humidity Control
- 2 heating ways either by water or air
- Ventilated heating system
- 4 Casters, 2 with brakes



WARRANTY  
RESIDENTIAL: REH  
ASSUMES NO LIABILITY FOR PARTS  
OR LABOR COVERAGE FOR  
COMPONENT FAILURE, FACTORY  
DEFECT OR ANY OTHER DAMAGES  
FOR UNITS INSTALLED IN  
NON-COMMERCIAL FOODSERVICE OR  
RESIDENTIAL APPLICATIONS.



PARTS & LABOR



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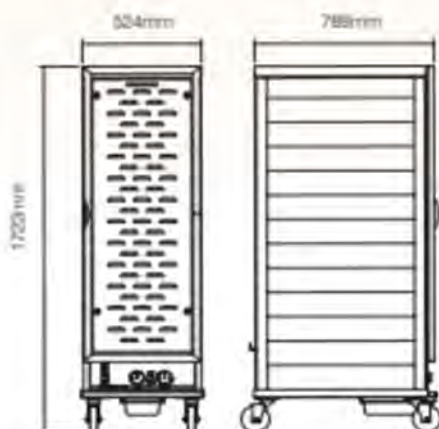
QUALITY COMMERCIAL EQUIPMENT FOR RESTAURANTS & BARS  
 VISIT OUR ONLINE STORE FOR PRICING & INFORMATION ON  
EQUIPMENT, FOOD TRUCKS & OUR COMMISARY KITCHEN  
 808-845-5052

## TECHNICAL DATA

MODEL	RTR-420L
CAPACITY-GROSS	420L
TEMPERATURE RANGE	30°F-185°F
RATED INPUT POWER	1500 W
NET WEIGHT	152 LBS
GROSS WEIGHT	169 LBS

OVERALL DIMENSIONS	20.6"W X 31.1"L X 67.0"H
PACKAGE DIMENSIONS	25.6"W X 39.4"L X 69.3"H
POWER	1600W
20' CONTAINER	20
40' CONTAINER	41
40' CONTAINER (HIGH)	41

## PLAN VIEW



RTR-420L