

PRODUCT

QUANTITY:

ITEM #

MODELS: RCW-7 RCW-11

RCW-7 & RCW-11

- High performance, fast recovery design that is perfect for re-thermalizing refrigerated soup, stews, chili or other food products served out of a round inset.
- Thermostatically controlled heat system provides fast heat up and recovery, and can reach intense temperatures that produce consistent steam heat (212°F)
- Units are designed with high wattage systems that generate faster start-ups to the required temperatures.
- Distributes heat throughout the unit while protecting interior parts and countertops from heat build-up.
- Ideal for thawing frozen soups and holding the thawed soup at NSF-safe serving temperatures.



Design Features

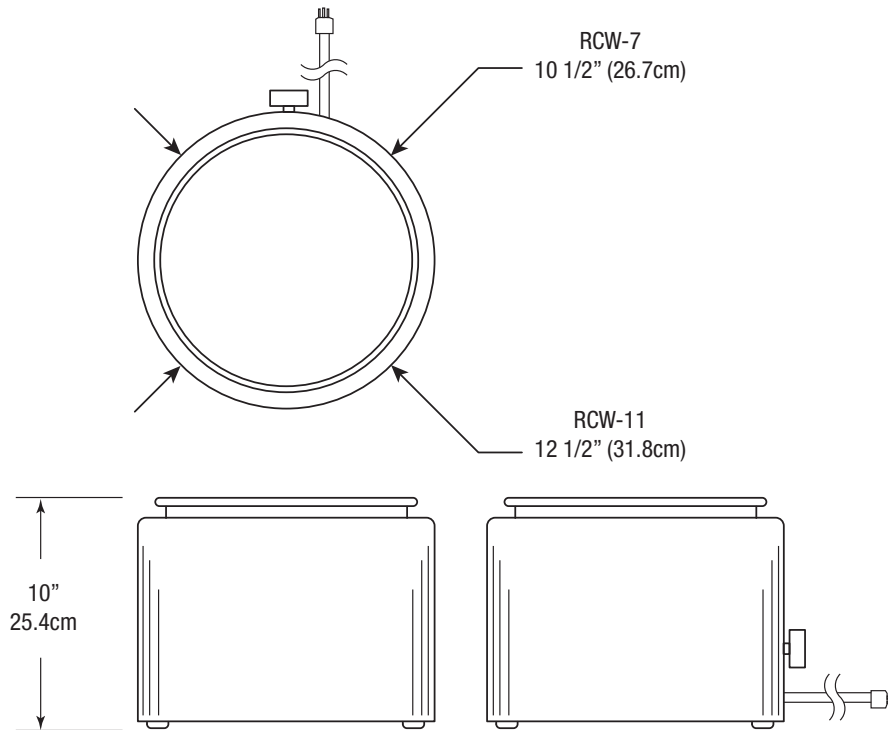
- 7 quart (RCW-7) and 11 quart (RCW-11) capacity
- Stainless steel housing with stainless steel liner
- Thermostatic control
- Raised liner (marine lip) prevents outside condensation
- Electric low watt density element provides fast, even heat.
- Wet or dry operation
- Uses standard insets and covers. (Not included)



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Specifications

Construction

Stainless steel well pan and housing, fiberglass insulation.

Capacity

- RCW-7 7 qts. (6.6L)
Holds a standard 7 quart inset.
- RCW-11 11 qts. (10.4L)
Holds a standard 11 quart inset

Dimensions (H x W x D)

- RCW-7 10" x 10 1/2" Dia
(25.4cm x 26.7cm)
- RCW-11 10" x 12 1/2" Dia
(25.4cm x 31.8cm)

Electrical

Each unit is equipped with a 60", three wire grounded power cord which terminates with a standard three pronged male plug. The 120V unit uses a NEMA 5-15P plug.

- RCW-7: 120V, 1000W, 8.3Amps
RCW-11: 120V, 1200W, 10.0Amps

Shipping

- RCW-7: 10 lbs. (4.5kg)
RCW-11: 12 lbs. (5.45 kg)
F.O.B. Arizona 85621