

Model RHHP-VT Series Humidified Holding Cabinet & Proofer (With Vapor Touch™ and Gentle Convection Heat)

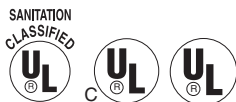


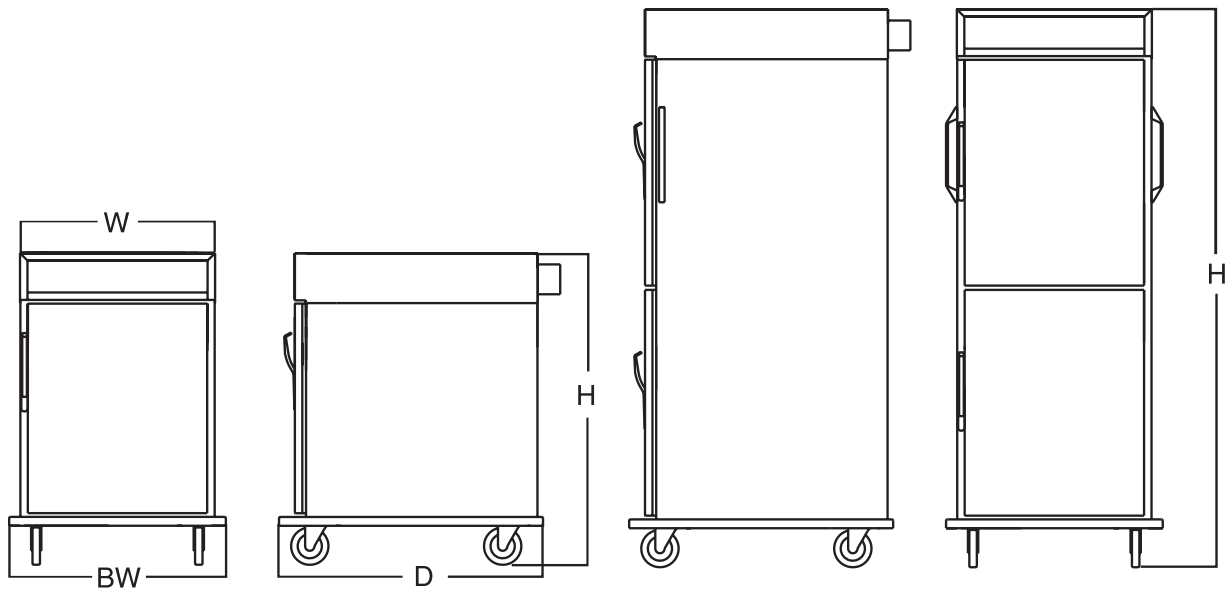
Performance Features

- **Vapor Touch™** produces the right balance of moisture, heat, and air to ensure optimum flavor and hold times for all types of products
- **Whisper Touch™ Gentle Convection** maintains proper holding temperatures no matter the frequency of "in & out" to retrieve product
- Infinitely variable vapor control maintains the ideal environment for products ranging from very crisp to very moist
- Fried foods, bulk, entrees, plated meals, side dishes, pizza, hamburgers, meats, poultry, fish, soups, sauce, finger foods, and baked goods can be held for extended times with that just cooked texture, look, and flavor
- Maintains safe food holding temperatures for extended holding times: allowing for advanced preparation
- Ideally suited for school foodservice, catering and banquet applications
- Holding & Proofing temperature range: 75F – 200F

Construction Features

- Vapor control infinitely variable from low to high relative humidity
- Two gallon water reservoir
- Patent pending air flow control system
- Self-contained power module for ease of service
- Removable twist lock cord set
- Fully insulated construction
- Type 304 welded stainless steel body
- 12 gauge internal frame for strength
- Field reversible doors
- Latch is magnetic/mechanical style
- Long lasting, high temperature silicone door gasket
- Four heavy duty, 6" swivel casters, two with brakes
- Lift out oven interior for easy cleaning
- Push/pull handles





Model Number	Pan Capacity Per Holding Cabinet Pan Spacing Per Holding Cabinet C1US, C2US, C3US, C4US - 1 1/2" Adjustable				Height (H)	Depth (D)	Width (W)	Base Width (BW)	Shipping Wt. (lbs)	Volts	Total Watts Per Holding Compartment	Total Amps Per Holding Compartment	Hertz/Phase	Power Cord Plug (NEMA)
	18x26x1 Sheet		12x20x2 1/2 Pan											
	STD *	MAX	STD *	MAX										
RHHP-VT-C1US	4	11+	8	12+	35	37 1/2	26	29	286	120	1000	8.3	50/60 1Ø	5-15P
RHHP-VT-C2US	6	15+	12	16+	42 3/4				334					
RHHP-VT-C3US	9	24+	18	24+	61 1/2				406		2000	16.6		
RHHP-VT-C4US	12	35+	24	36+	76				465					

+ Requires additional pan slides

Bidding Specifications

Royalton Model # RHHP-VT-C__US, gentle convection humidified holding cabinet, fully insulated, all stainless steel construction with solid-state controls incorporated in the self-contained power module, two gallon water reservoir. Digital temperature readout.

Options

- Correctional Package
- Casters – Specials and Sizes
- Pass-Through Doors
- Tempered Glass Doors Full View
- Transport Latch
- Legs
- Raised Wire Grid for 18x26 Pan
- Wire Shelf Interior
- Perimeter Bumper
- Cold Pack

- * RHHP-C1US body furnished with 4 sets of adjustable universal pan slides, optional up to 11 sets.
- * RHHP-C2US body furnished with 6 sets of adjustable universal pan slides, optional up to 15 sets.
- * RHHP-C3US body furnished with 9 sets of adjustable universal pan slides, optional up to 24 sets.
- * RHHP-C4US body furnished with 12 sets of adjustable universal pan slides, optional up to 35 sets.