



RTB-8

* Conforms to NSF Standard 4 Performance 2000

Rethermalizer Model RTB-8

The Falcon Series of Rethermalizers will rethermalize or "return the heat" without re cooking your cooked and chilled, refrigerated or frozen food products quickly to a "ready to serve" temperature above 165 degree F. This "Friend In The Kitchen" **Falcon Rethermalizer** is a simple, easy, safe and efficient method for handling your hot foods.

Previous methods, using pots and stove, pans and ovens or steamers, or containers and microwave resulted in over cooked, left-over flavors, labor intensive systems that resulted in poor food quality and unsatisfactory results. These foods were obviously not fresh prepared.

The **Falcon RT Rethermalizers** can rethermalize refrigerated or frozen foods in about one hour. To accomplish rethermalizing with high quality and consistency, Falcon incorporated a patented hot water system with constant Thermo-stirring and unique product holders that are sized to the products to be rethermalized.

Why a Falcon Rethermalizer? Product Quality, Food Safety and Economy

- **Controlled temperature and constant thermostir**

Refrigerated or frozen – ready to serve in about 1 hour (above 165 degree F.) without re cooking.
 No product texture or flavor change.
 Will hold ready to serve for hours.
 Can add refrigerated or frozen while continuing to hold ready to serve with no adverse effect.

- **Product Holding Rack**

Reduce rethermalization time.
 Numbered to identify product for easy tracking, timing and selection.
 Plastic color-coded handles allow easy placement and removal.
 Allows addition of more product without mixing.
 Allows holding of ready to serve product.
 Protects against package breakage.
 Provides relocation for different size packages.

- **Saves Labor**

No attention time... NO STIRRING.
 Can not overheat, overcook or burn product.
 Easy selection, rotation or segregation of products.
 Little training -- simple to use.

- **Protects Wholesomeness**

Temperature – thermostatic controlled.
 Digital temperature gauge.
 Easy product tracking, segregation, rotation or addition.
 Maintains "ready to serve" for hours.

- **Maintenance**

Heating system can be replaced in minutes.
 Provides for central agency servicing nationwide.
 All stainless steel construction.
 Provides for years of trouble free service.

- **Installation – Simple**

Drop in your existing counter or..
 On wheels – easy mobility or..
 On legs – match your equipment line-up.



Spec sheets available for viewing or printing from our online literature library at www.falconfabricators.com

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Details & Specifications

SPECIFICATIONS

• **Model RTB-8**

Capacity	8 – One Gallon Pouches				
Size Overall	27" W, 34" H, 30" D				
Construction	All Stainless Steel #304				

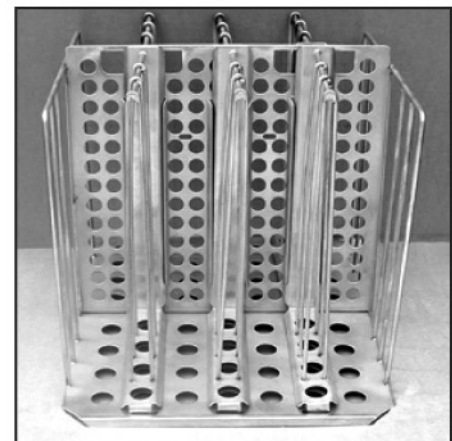
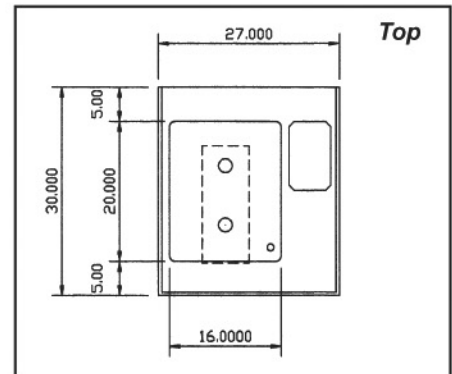
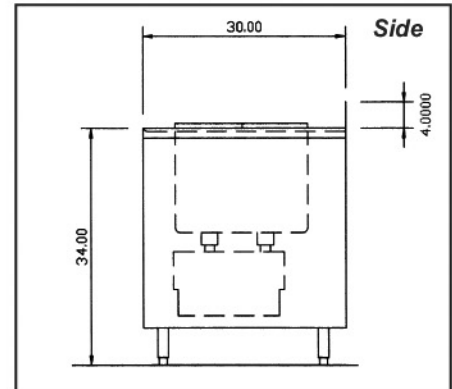
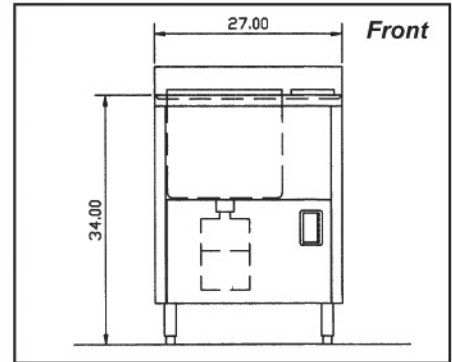
					<i>Circuit</i>
Electrical	208V	3 Phase	5700 W	15.8 Amps	20 Amp
Options	240V	3 Phase	5700 W	13.9 Amps	20 Amp
	240V	1 Phase	5700 W	23.8 Amps	30 Amp

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| Electric Heater | <ul style="list-style-type: none"> ● On/Off switch provided at heater |
| Controls | <ul style="list-style-type: none"> ● Front digital thermometer display ● 6' 14/4 rubber cord, NEMA rated twist lock plug and receptacle ● Thermostat adjustment recessed or remote to front of cabinet ● Set point range 100 degree – 190 degree F. |

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| Water/Drain | <ul style="list-style-type: none"> ● Hot water hose bib behind unit ● 6' hose to connect to hot water included ● Faucet w/back flush hose included ● Floor sink drain required (Hose and bucket drain option available) |
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| Approvals | <ul style="list-style-type: none"> ● UL and NSF accepted and listed ● Conforms to NSF Standard 4 Performance 2000 |
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| Options | <ul style="list-style-type: none"> ● Numerous options and alternatives are readily available to accommodate your needs ● On wheels, on legs, or "drop-in" countertop |
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Product Holder Uniquely Sized

- Speeds rethermalization.
- Hold and compress package product.
- Tailored to your food packaging.
- Protects package from breakage.
- Color-coded handles.
- Number each holder for tracking.
- Holder on front cabinet for load/unload.