



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000

R Series

Pass-Thru Heated Cabinet Model
 32" Deep, W-Width



STANDARD PRODUCT FEATURES

- Stainless Steel Exterior & Interior
- Traulsen's Smart Control™ with LED Display
- Ducted Fan Air Distribution System
- Standard Operating Temperature Range 140-180°F
- ON/OFF Switch Located on Control Face
- Full or Half-Height Stainless Steel Doors with Lock(s)
- Self-Closing Doors with Stay Open Feature
- Standard Door Hinging F & R: 132WP = Right (other hings available)
- Automatically Activated LED Lights
- Stainless Steel Breaker Caps
- Three Adjustable Wire Shelves Per Section, Supported on Pilasters (factory installed)
- Magnetic Snap-In EZ-Clean™ Door Gasket(s)
- Gasket-Protecting Door Liner(s)
- Stainless Steel One-Piece Louver Assembly - Front & Rear
- 9' Cord & Plug Attached
- Set of (4) 6" High Adjustable Stainless Steel Legs

ACCESSORIES & OPTIONS

- SmartConnect™ Monitoring App with Wi-Fi Connectivity
- Re-Hinging Feature for Door(s)
- Accommodates EZ-Clean™ Tray Racks
- #1 Type Trayslides to Accommodate (1) 18" x 26" or (2) 14" x 18" Pans
- #4 Type Trayslides to Accommodate 18 to 19 Levels for 18" x 26" Pans
- Universal Type Trayslides to Accommodate Either (1) 18" x 26", (2) 14" x 18", or (2) 12" x 20" Pans; (4) Pairs for Half Section
- Additional Coated Wire or Optional Stainless Steel Shelves
- Locking Hasps (padlocks supplied by others)
- Optional 115/60/1 or 208-230/60/1 Voltage
- Kool Klad™ Exterior Laminate Decor
- Set of (4) 4 1/8" or 6" High Casters in Lieu of Legs
- Other Support Options: 4 1/2" High Base or 6" High Kickplate (for use with standard legs)
- Clear Glass Door(s) in Place of One or More Solid Door(s)
- Heat Shield
- Prison/Correctional Facility Options



Models listed to the applicable UL, CSA and NSF standards by an approved NRTL. Consult the factory or unit data plate for additional information.

AVAILABLE CONFIGURATIONS

R Series Models

RHF132WP-FHS
 RHF132WP-HHS

Door(s)

Full Height Solid
 Half Height Solid

- GUARANTEED FOR LIFE CAM-LIFT HINGES
- GUARANTEED FOR LIFE HORIZONTAL WORKFLOW DOOR HANDLES

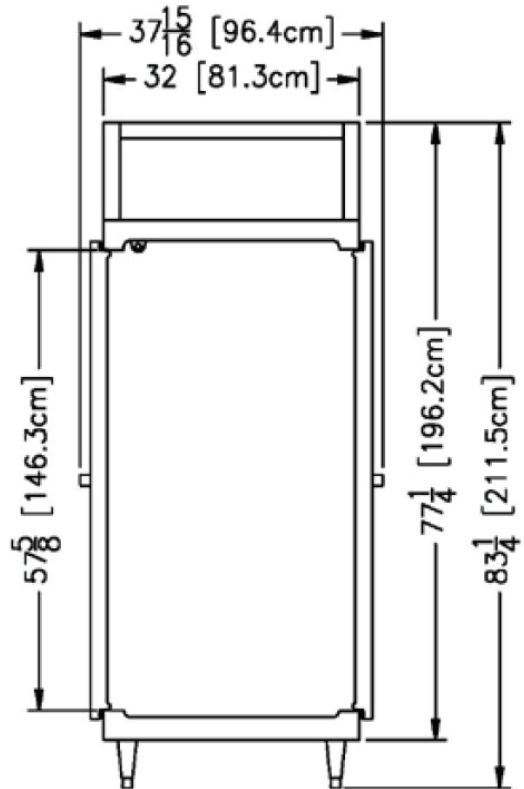
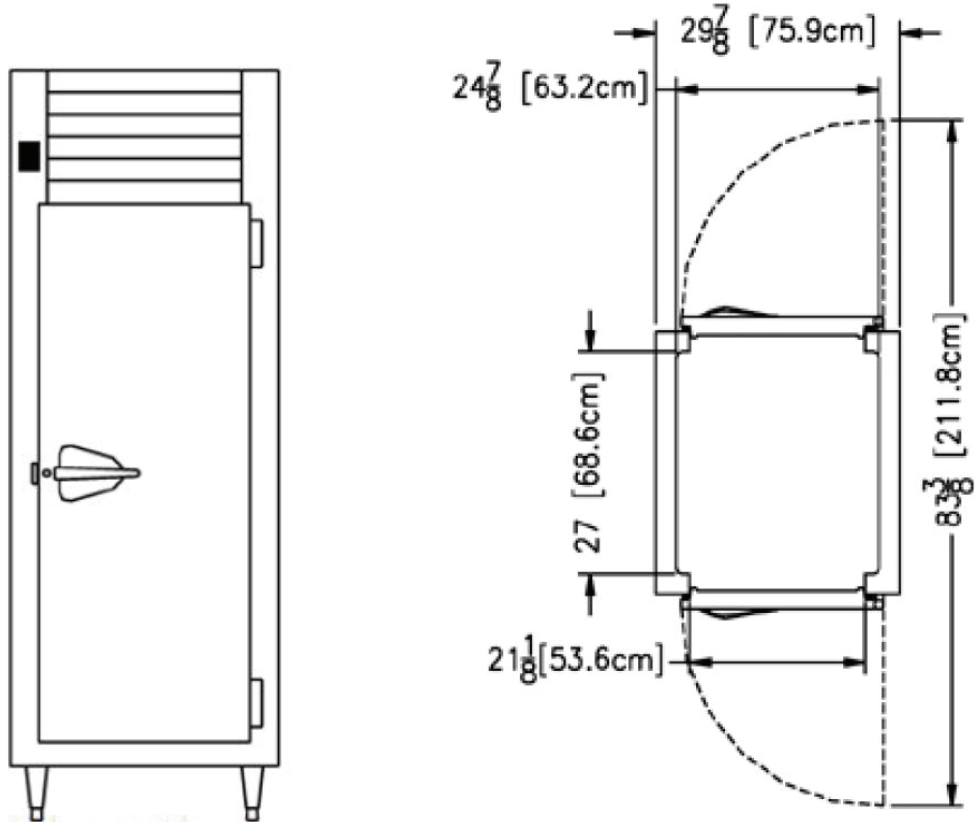


ENERGY STAR® Listed Commercial Hot Food Holding Cabinet
 For full listing visit energystar.gov

Approved by _____ Date _____ Approved by _____ Date _____

MODELS:

RHF132WP-HHS, RHF132WP-FHS



➤ CAD and/or Revit Files Available

<https://traulsen.klccad.com/>



MODELS:

RHF132WP-HHS, RHF132WP-FHS

EQUIPMENT SPECIFICATIONS

MODELS	RHF132WP
DIMENSIONAL DATA	
Net capacity cu. ft.	24.86 (704 cu l)
Length - overall in.	29 7/8" (75.9 cm)
Depth - overall in.	37 15/16" (96.4 cm)
Depth - over body in.	32" (81.3 cm)
Depth - door open 90° in.	83 3/8" (211.8 cm)
Clear door width in. ¹	21 1/8" (53.6 cm)
Clear half-door height in.	27 1/2" (69.9 cm)
Clear full-door height in.	57 5/8" (146.3 cm)
Height - overall on 6" legs	83 1/4" (211.5 cm)
No. Standard Shelves	3
Shelf area sq. ft. ²	13.46 (1.25 sq. m)
ELECTRICAL DATA	
Voltage ³ Plug	208-230/115/60/1 NEMA L14-20P
Heater Wattage Full Load Amperes	@208V = 1500 7.7 @230V = 1836 8.5 @240V = 2000 8.8 @115V = 1500 14.2
SHIPPING DATA	
Length - Crated in.	48" (121.9 cm)
Depth - Crated in.	42" (106.7 cm)
Height - Crated in.	85" (215.9 cm)
Volume - Crated cu. ft.	99.17 (2808.2 cu l)
Weight - Crated lbs.	429 (194.6 kg)

- NOTES: Figures in parentheses reflect metric equivalents.
- Please note that the available cabinet width narrows for 5 3/8" from the top of the door frame to 20 1/8" in order to allow for the heater fans.
 - Area of standard shelf compliment only, does not include storage area of additional shelves or available on cabinet bottom.
 - Heater is capable of operation from 208V to 230V as supplied standard. Actual amp figure will change at any voltage other than 208V.

When ordering please specify: Voltage, Hinging, and Options

Equipped with one NEMA L14-20P Plug
(1 section models @ 208-230V/115/60/1)



CONSTRUCTION, HARDWARE, INSULATION

The interior is made from stainless steel and the cabinet exterior front, one piece sides, louver assembly, door and door liner is constructed of heavy gauge stainless steel. A set of four adjustable 6" high stainless steel legs are included.

Door(s) are equipped with a gasket protecting metal door pan, removable plug cylinder locks & guaranteed for life gravity action, self-closing metal, cam-lift hinges with a stay open feature. Hinges include a concealed switch to automatically activate the interior LED lighting. Guaranteed for life, workflow door handles are mounted horizontally over recess in door which limits protrusion from door face into aiseways. Doors have seamless, polished metal corners.

Gasket profile & material simplify cleaning & increase overall gasket life. Both the cabinet & door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

HEATING SYSTEM

A low watt density, serpentine style, heater is employed for the generation of electric heat. Low velocity air is forced across its large surface area to efficiently move heat radiating away from these through a down-air distribution duct, where it is then evenly distributed throughout the cabinet, assuring the proper holding environment for hot food product, without drying. A vent, located at the top of the cabinet, is included for positive humidity control.

CONTROL

Traulsen's Smart Control™ features advanced control algorithms & sophisticated diagnostic capabilities to optimize performance. Utilizing smart sensors, it adapts the operation of the heating system to a variety of environments & usage patterns. The Smart Control™ also offers a complete set of visual alarms designed to alert the user to critical events such as power outages or a prolonged door opening. In the event of an alarm, a dedicated Alarm LED will illuminate, informing the user of the critical event and duration.

INTERIOR

Standard interior arrangements include three coated wire factory installed shelves per section, mounted on pilasters. Shelves are full-width & do not have any large gaps between them requiring the use of "bridge" or "junior" shelves. Recommended load limit per shelf should not exceed 225 lbs. Factory installed optional trayslides may be purchased in combination with, or in lieu of these.

WARRANTY

A six year parts and labor warranty is provided standard.