

HOLDING & TRANSPORT**VULCAN****VRT32I SERIES
RE THERMALIZATION OVENS**

Model VRT-32-IS



Model VRT-32-IS-RAMP

**SPECIFICATIONS**

Vulcan VRT Series rethermalization ovens with maximum 350°F retherm temps & 250°F holding temperatures. Knob style, solid state control with digital display to set and show time and temperature. Nine custom programs may be stored. The low speed fan provides even heat distribution to rethermalize products uniformly. VRT-32-IS has shelves for 32 each 13" x 26" wire baskets loaded side by side or 16 each 18" x 26" wire baskets and sits on 5" heavy duty casters (2 swivel with brakes and 2 rigid). VRT-32-IS-RAMP is designed to be fastened and sealed to the floor and comes with a ramp and a roll-in dolly with high temperature casters. The interior and exterior on both models are constructed out of 20 gauge stainless steel and there is a lifetime warranty on the heating elements. Welded tubular steel frame for maximum strength with heavy duty hinges and door latches. Fully insulated with 2" in top and 1" in sides and bottom. Dual voltage 208/240 volt, single phase, 50/60 hz. VRT-32-IS comes with cord and NEMA 6-50 plug while VRT-32-IS-RAMP comes with flexible conduit.

UL Listed to Canadian safety standards. Classified by UL to NSF Std. #4

- VRT-32-IS** Rethermalization Oven
- VRT-32-IS-RAMP** Rethermalization Oven

STANDARD FEATURES

- Rethermalization oven to heat chilled foods from a temperature of 40°F to serving temperature within FDA guidelines
- Retherm at temperatures between 100°F and 350°F
- Hold at temperatures between 100°F and 250°F
- Knob style, solid state control with digital display to set and show time and temperature
- Nine custom programs may be stored
- Low speed fan provides even heat distribution to rethermalize products uniformly
- Holds 32 each 13" x 26" wire baskets loaded side by side or 16 each 18" x 26" wire baskets
- VRT-32-IS comes with shelves and 5" heavy duty casters (2 swivel with brakes and 2 rigid)
- VRT-32-IS-RAMP is designed to be fastened and sealed to the floor and comes with a ramp and a roll-in dolly with high-temperature
- Interior and exterior are both constructed out of 20 gauge stainless steel
- Dutch doors
- Lifetime warranty on heating elements
- Welded tubular steel frame for maximum strength
- Fully insulated 2" in top and 1" in sides and bottom
- Heavy duty hinges and latches secured to internal frame
- Dual voltage 208/240 volt, single phase, 50/60 hz.
- VRT-32-IS comes with cord and NEMA 6-50 plug
- VRT-32-IS-RAMP comes with flexible conduit

OPTIONS

- Left hand hinged door
- Full perimeter bumper

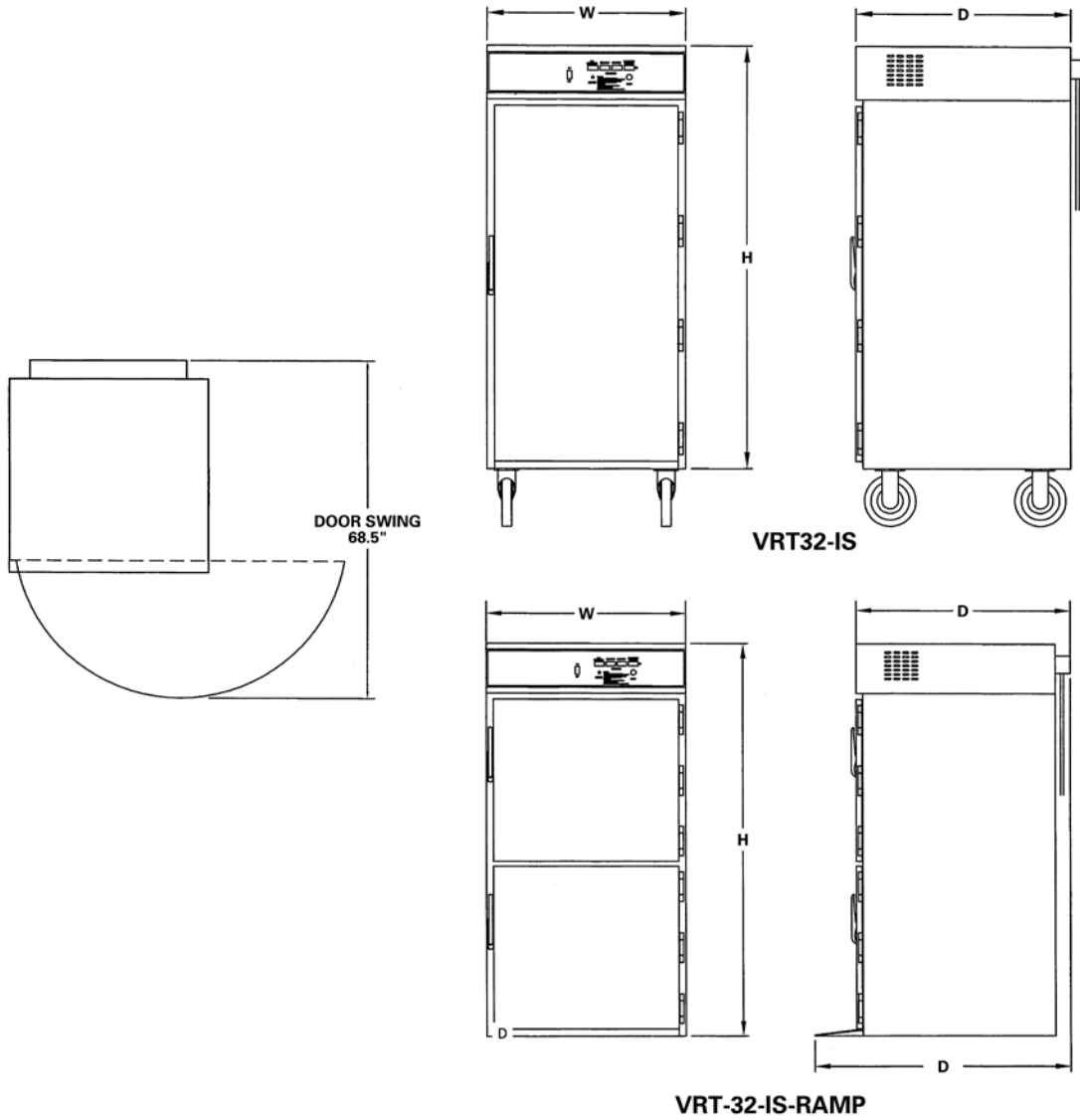
VULCAN

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P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



VRT32I SERIES
REETHERMALIZATION OVENS



MODEL	CAPACITY 13" x 26" WIRE BASKETS	CAPACITY 18" x 26" WIRE BASKETS	HIGH	DEEP	WIDE	SHIPPING WEIGHT	VOLTS	WATTS	AMPS
VRT-32-IS	32	16	72.75" 1848 mm	37.5" 953 mm	35.25" 895 mm	538 lbs. 244 kg	208 240	5700 7600	27.4 36.5
VRT-32-IS-RAMP	32	16	67.75" 1721 mm	44.5" 1130 mm	35.25" 895 mm	571 lbs. 259 kg	208 240	5700 7600	27.4 36.5



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NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.