

RTR-4 & RTR-8 REFRIGERATED TOPPING RAILS



DESIGNED SMART. BUILT SOLID.

APW
wyott
A Standex Company

Safe

Compact

Ergonomic

Safe food temps are the first system priority. NSF certified.

Compact design provides countertop footprint that maximizes service in small space.

Ergonomic pan configurations allow easy self-service by your customers.



Refrigerated Topping Rails

Two different models offer 8 pan or 4 pan choices to fit your service needs.

Heavy duty cold well refrigeration systems have extra tough compressors

All pans are removable for easy cleaning, and have hinged removable covers.

Stainless steel construction is durable and easy to maintain

Optional legs available on 8-pan unit

8-pan Unit holds 4 pans 1/6th size by 4" deep in the lower section and 4 pans size 1/6th size by 6" deep in the upper section.

4-Pan System holds 4 pans 1/6th size by 6" deep.

Pumps also available for both RTR-4 and RTR-8



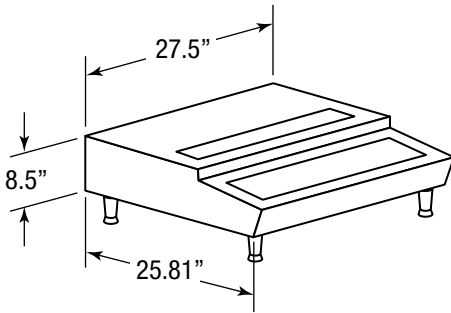
RTR-4



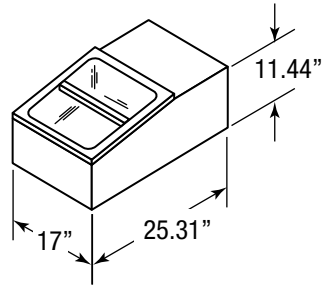
RTR-8



Dimensions



Model: RTR-8



Model: RTR-4

Specifications

Construction

Stainless steel exteriors with stainless steel food wells. RTR-8 utilizes 1/5 Hp refrigeration unit. RTR-4 utilizes a 1/6 HP unit. RTR-8 comes with 8 hinges polycarbonate pans. RTR-4 comes with 4 hinged polycarbonate pans. Refrigeration is a cold wall system and utilizes a R-134a (CFC free) refrigerant.

Capacity

RTR-8 holds (4) 1/6 size 4" deep pans and (4) 1/6 size 6" deep pans (pans and covers included)

RTR-4 holds (4) 1/6 size 6" deep pans

Electric

RTR-8: 120V, 480W, 60 Hz, 1 Ph, 4 Amps

RTR-4: 120V, 360W, 60 Hz, 1 Ph, 3 Amps

Shipping

RTR-8: 108 lbs (49 kg)

RTR-4: 78 lbs (35.4 kg)

Freight Class: 100

FOB: Cheyenne, WY

APW Wyott Foodservice Equipment Company

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