

ELKAY[®]
Foodservice

RETHERMALIZER

Global Food Service Stainless Steel
Equipment and Accessories



Efficiency. Consistency. Versatility.

Consistently bring your prepackaged foods to precise serving temperatures without sacrificing quality, taste, or texture.



WHY ELKAY

A History of Experience

Family owned since 1920, Elkay Manufacturing began as a vision of Leopold Katz and his son Louis on Chicago's North Side. Founded with the goals of manufacturing the highest quality sinks and providing the best service possible, the company began to thrive and Elkay's products expanded from commercial and residential sinks to drinking water solutions, cabinetry, commercial foodservice, interior design, and architectural millwork.

Over the course of nearly 100 years, Elkay has set the pace with innovative products and designs that continue to lead the industry and make a positive impact worldwide.

Superior Craftsmanship

Elkay, a global leader in stainless sinks and water delivery, has expanded its business to offer superior products to foodservice customers around the world. Our stainless products do not crack, chip, or discolor. They are easy to clean and sanitize, making them the ideal choice for foodservice environments.

We design and engineer unique solutions at competitive prices, without compromising quality. We pride ourselves on our competitive prices, short lead times, and unbeatable quality for long lasting performance. Whether you need a stock product or require custom items, Elkay Foodservice will work with you to find the best solution for your needs.

For more than 25 years, the world's most recognized chains have trusted their stainless steel kitchen needs to Elkay and their long standing reputation of providing quality products on time. Whether you are furnishing a new kitchen, or adding to an existing work area, our equipment is built for the job.



“Elkay’s rethermalizer is a game changer for my business. It helps me reduce food waste and labor costs without jeopardizing the quality or meal consistency. With greater efficiency in the kitchen I am now able to spend more time managing my business and building lasting rapport with my guests.”

*- Ari Lleshi, Executive Chef & Restaurateur
Harvester Cafe*

The most common use of the Elkay rethermalizer is typically a vehicle to reheat pre-packaged soups. Beyond the classic practice, there are multiple ways a rethermalizer can be utilized, including reheating meats, steaming vegetables, warming gravies and pasta.

This narrative discusses the reasons why a typical restaurant (chain or independent) would use a rethermalizer in their establishment and the benefits of doing so.

Business Objective:

Restaurants in today’s world are always on the hunt for space-saving ways to expand their menu offerings without expanding their kitchen’s footprint or having to invest in expensive equipment. Food waste due to overcooking, air exposure, or lack of consistency continually costs restaurants thousands of dollars a year. Knowing the struggle of the restaurateur, Elkay designed a line of rethermalizers that works to increase efficiency and ensure consistent quality throughout the culinary process.

The rethermalizer can be used by any food service establishment that prepares meals in mass. The restaurant industry has embraced it’s use, but the education, hospitality, and entertainment venues have also started recognizing this machine as a practical tool for their needs.

Approach:








Allowing kitchen staff the freedom to create more unique offerings and waste less food, the rethermalizer is able to reheat meats, vegetables, pastas, gravies, and even deserts to temperatures safe for serving without the threat of overcooking. The heating element is designed to keep the unit at an elected temperature for long periods of time by recirculating the water around the tubular water chamber. The digital LED display sets the desired temperature and the thermostat at the heater inlet determines when the water is at its desired temperature and turns the heater off.

The rethermalizer is right for... chain and independent restaurants, hospitality markets, educational institutions, entertainment venues, commercial businesses, and healthcare facilities with a demand for more menu versatility, ingredient integrity, and cost savings.

Reach out to Elkay Foodservice to learn more about the benefits you’ll gain with the Elkay rethermalizer.



TABLE OF CONTENTS

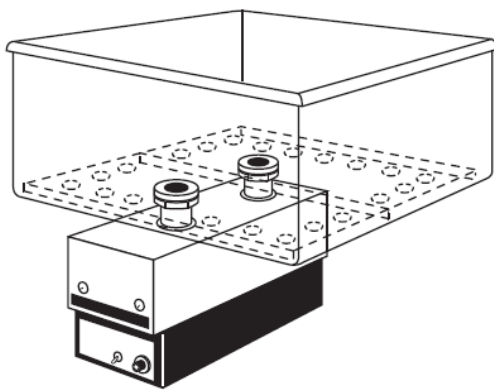
	OVERVIEW	5
	BENEFITS AND USE	6
	PRODUCT SPECIFICATIONS	7
	INSTALLATION	10
	PRODUCT OFFERINGS	11
	ACCESSORIES	15
	PRODUCT CLEANING	16



Elkay Rethermalizers

A rethermalizer is a heavy cooking appliance that heats prepackaged food from a chilled or frozen form in 90 minutes or less, holding food at a consistent temperature until it's ready to serve. The machine brings foods through the USDA "Danger Zone", which is between 40 °F (4.44 °C) and 140 °F (60 °C), to a safe holding temperature of 165 °F (73.9 °C), avoiding bacteria growth that may cause illness. Natural convection flow circulates warm water around the packaged food to heat evenly to the holding temperature until the food is removed from the hot water bath and ready to serve.

Elkay's line of Rethermalizers are designed to efficiently heat prepackaged foods from previously chilled or frozen states, to serving temperatures, without sacrificing quality, taste, or texture of vegetables, meats, pasta, sauces, and desserts. With precise thermostatic temperature controls, rest assured, even the most delicate foods can be held at the appropriate serving temperature for hours, without being overcooked. With its simplistic design and easy to use controls, gourmet chefs to novice kitchen operators can utilize this piece of equipment.



It's a simple process:

- The faucet fills the tub with water.
- Chubs are placed in the basket or clam shell design racks.
- Unit is set to desired temperature, and turned on.
- Water flows through heater without the use of pumps.
- Thermostat at heater inlet determines when water is at set point and turns heater off.



Key Benefits

Utilizing the rethermalizer to reheat your quality food products is a trend the industry is noticing. As a powerful kitchen appliance capable of reducing waste, providing consistency, and saving labor and costs, restaurant owners, schools, hotels, and entertainment venues are all excited about the versatility this product offers.

- **Increase Efficiency:** Heat and hold pre-portioned quantities in bulk for hours, until ready to serve.
- **Ensure Quality:** Rethermalizing prevents any changes in product taste or texture while cooking.
- **Maintain Menu Consistency:** Previously prepared dishes can be heated to the same temperature, at the same time, by anyone in the kitchen without risking a change in taste or texture.
- **Handles Delicate Food:** The rethermalizer heats delicate food easily because the heating elements are not placed directly on the food.
- **Reduce Food Waste:** Prevent overcooking or burning that's common with other reheating or de-thawing methods.
- **Menu Versatility:** Because meals are packaged, different items can be heated at the same time, without cross contamination.
- **Workload Flexibility:** Entire meals can be reheated in the rethermalizer, or just the sides, allowing the kitchen staff the time to focus on other dishes or entrées.
- **Ventless:** The rethermalizer is a stand alone appliance without the need for ventilation, allowing the unit to be rearranged in a kitchen layout and saving costs associated with ventilation.

Rethermalizer Food Creations

Aside from its most recognized use of reheating soups, Elkay's line of rethermalizers aid in the creation of gourmet dishes for every course of the meal. Below are examples of dishes served using the rethermalizer.

Soups & Sauces

- Seafood Jambalaya
- Cheesy Bacon Soup
- Chicken and Wild Rice Soup
- Mushroom and Lobster Sauces

Appetizers

- Roasted Crab Cakes
- Stuffed Portabello Mushrooms
- Asian Spring Rolls and Chicken Pot Stickers
- Pulled Pork Sliders
- Brussel Sprouts and Bacon
- Assorted Vegetables
- Grilled Shrimp



Entrées

- Chicken Marsala
- Mushroom Ravioli
- Fillet Mignon
- Roasted Duck Confit
- Chilean Sea Bass
- Beef Flat Steak Tacos
- Roasted Pork Loin
- Rack of Lamb with Garlic Sauce
- Shepherd's Pie
- Grilled Salmon

Desserts

- Blackberry Crumble
- Cinnamon Apple Delight

Get creative - the opportunities are endless!

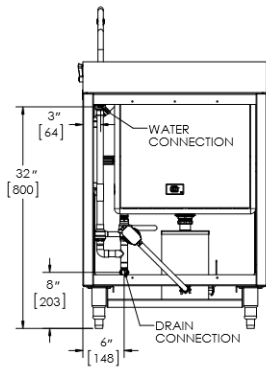


PRODUCT SPECIFICATIONS

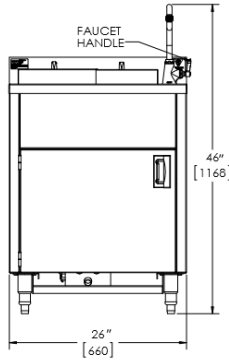
Model Size Specifications

RTB - BASKET MODEL

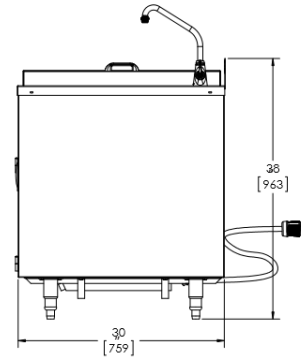
REAR FACING VIEW



FRONT FACING VIEW

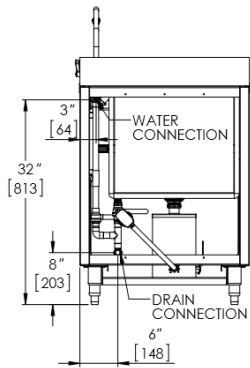


SIDE FACING VIEW

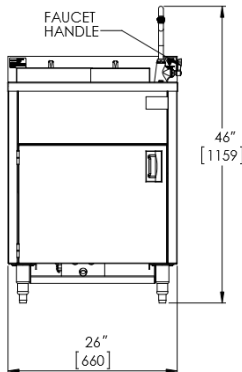


RTC - Clam Shell Model

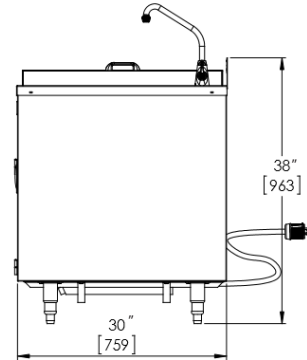
REAR FACING VIEW



FRONT FACING VIEW

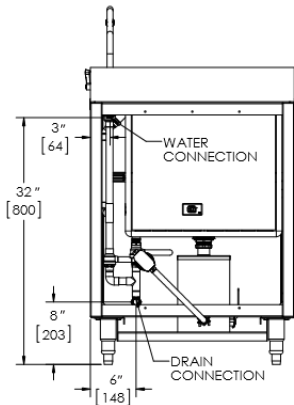


SIDE FACING VIEW

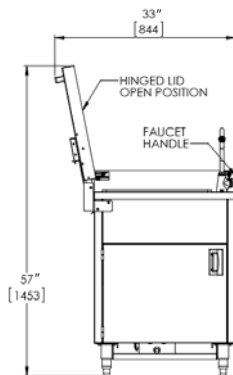


RTC or RTB Models with Hinged Lid

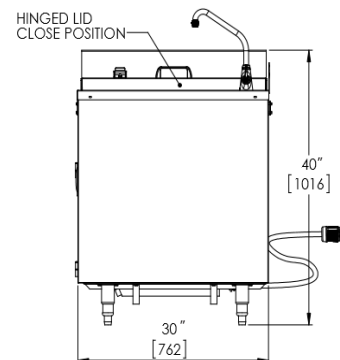
REAR FACING VIEW



FRONT FACING VIEW



SIDE FACING VIEW



Simple Design & Construction

- Durable stainless steel construction ensures strength
- Reliable heating system with no moving parts to minimize maintenance
- Digital control temperature ensures proper setting
- Available standard with legs or adjustable casters

Thermostatic Temperature Controls

Maintain consistency in delivery of food and food will not overheat, overcook, burn, or change product texture or taste. Protect food quality with precise control of the water's temperature with the thermostatic control.

Innovative & Durable Holding Rack Design

The holding rack design reduces rethermalization time by maximizing heat transfer to the pouch and allowing the addition of product while continuing to hold temperature with no adverse effects.

RTB model holds (14) pouch baskets; RTC model holds (16) pouch clam shells

Health Code & Food Safety

Health and food safety is a priority in any kitchen. Elkay's rethermalizer models meet NSF4 and UL requirements and regulations.



Product Warranty

The only warranty, expressed or implied, is a one year guarantee against defect in workmanship and material. This warranty does not apply to damages which may result from neglect, accidental or intentional damage, damage or wear to any swivel mechanism, normal wear and tear, misuse of product, unauthorized repair, exposure to extremes in temperature and humidity, and alteration or abuse of the product.

Heating Element

The Elkay rethermalizer heating unit models are designed to supply temperature-controlled water that is accurately heated anytime it's required. Utilizing "free-flow" technology to ensure a responsive and efficient operation, the heating unit can heat or hold foods at safe-serving temperatures between 140 °F (60 °C) to 190 °F (88 °C).

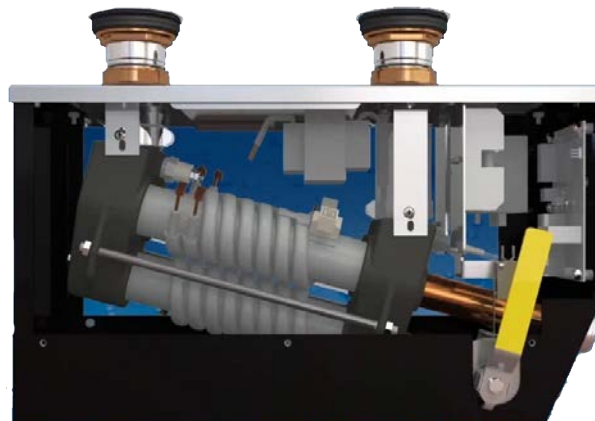
Flexibility & Quality

The heating unit mounts easily to the underside of a holding vessel, leaving the entire vessel area free. Water is continually circulated to avoid any "cool" spots. The unit controls water temperature from 140°F (60°C) to 190°F (88°C).

- Every unit is equipped with an ECO (Energy Cut-Off) wired into the electrical circuit. This built-in protection "breaks" the power to the elements if the temperature of the water goes above the normal thermostat setting.
- The heating unit models feature a one year limited warranty as advertised in the Policy Manual.
- Low-water cut-off prevents element burn-out due to a low water condition.
- The heating unit has separate heating compartment drains for cleaning and sanitizing.

Standard Features

- An electronic controller with digital display maintains an accurate set point temperature.
- Featuring a tubular water chamber, the heater has a spiral heating element wrapped outside the flow tube so elements do not come in direct contact with the water.
- The unit includes a stainless steel front, powder-coated body, low-water cut-off system, convenient drain outlet, and clean-out caps.





Plumbing Connections

The Elkay rethermalizer models do not need to be plumbed into a permanent water source, but having a permanent water hookup makes the filling, draining, and cleaning of the product easier.

- All plumbing connections shall comply with the applicable version of the International Plumbing Code (IPC), Uniform Plumbing Code (UPC), and/or local plumbing code requirements.
- Connections to the water supply line shall be made with a pressure rated flexible hose at least 6 feet in length and will provide 6 feet of movement from installation location. This hose is not supplied with the device.
- Position the Rethermalizer to allow easy access to the back of the device.
- On some models there is a rear access panel secured in place with screws. The rear access panel can be removed by removing the screws.
- Locate water connection in upper left rear corner of cabinet. Water connection is a ½" NPSM threaded shank connected to the faucet.
- Attach flexible supply line to ½ NPSM thread.
- If removed replace rear access panel (if included on this model) using the screws provided.

Water Inlet Connection

- Single ½ NPSM, requires 20 – 60 psi, potable hot water supply

Drain

- RTC models: ¾ copper pipe
- RTB models: ¾" MH

Electrical Service

All Elkay's rethermalizer models require 208 VAC, 3 Phase, 9000 Watts, 30 Amp* service.

Each unit is supplied with:

- 6 ft. long, 10 AWG power cord
- NEMA L15-30 twist and lock plug (4 blade)

** Dedicated 30 Amp minimum branch circuit required. This device is UL Listed per input averaging testing (as a non-continuous use device).*

Electrical Installation

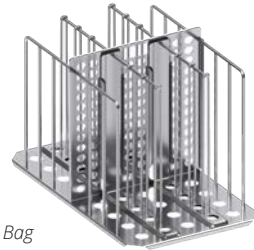
Avoid straining the line cord and plug. If straining of the line cord and plug can occur it is advised to tether the device to the wall to prevent straining of the line cord and plug.

CAUTION – DO NOT attempt to connect this device to an electrical supply other than that indicated. This device requires a 208 VAC, 3 phase, dedicated 30 Amp minimum branch circuit.

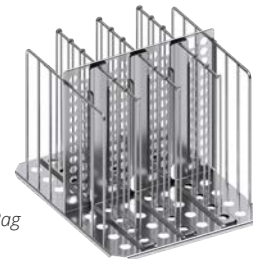
RTB - BASKET MODEL



RTB Model shown with hinged lid



Insert (6) Bag



Insert (8) Bag

SKU NUMBER	BODY STYLE	LIDS STYLE	MODIFICATIONS
RTB - SL	RTB - Basket Model	Sliding Lid	NA
RTB- IHL	RTB - Basket Model	Insulated Hinged Lid	NA
RTB-HL	RTB - Basket Model	Hinged Lid	NA
RTB-LL	RTB - Basket Model	Lift Off Lid left	NA
RTB-SL-LED	RTB - Basket Model	Sliding Lid	LED Display
RTB-SL-CAS	RTB - Basket Model	Sliding Lid	Casters
RTB-SL-LEDCAS	RTB - Basket Model	Sliding Lid	LED Display + Casters
RTB-IHL-LED	RTB - Basket Model	Insulated Hinged Lid	LED Display
RTB-IHL-CAS	RTB - Basket Model	Insulated Hinged Lid	Casters
RTB-IHL-LEDCAS	RTB - Basket Model	Insulated Hinged Lid	LED Display + Casters
RTB-HL-LED	RTB - Basket Model	Hinged Lid	LED Display
RTB-HL-CAS	RTB - Basket Model	Hinged Lid	Casters
RTB-HL-LEDCAS	RTB - Basket Model	Hinged Lid	LED Display + Casters
RTB-LL-LED	RTB - Basket Model	Lift Off Lid Left	LED Display
RTB-LL-CAS	RTB - Basket Model	Lift Off Lid Left	Casters
RTB-LL-LEDCAS	RTB - Basket Model	Lift Off Lid Left	LED Display + Casters

For pricing information contact your local sales representative or call (800) 726-0553.

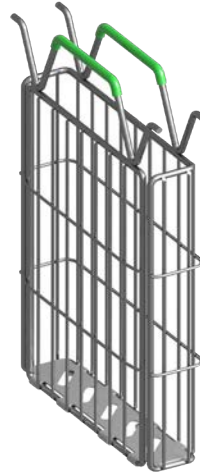


PRODUCT OFFERINGS

RTC - CLAM SHELL MODEL



RTC Model with sliding lid and locking caster wheels



2" Clamshell Basket



3" Clamshell Basket

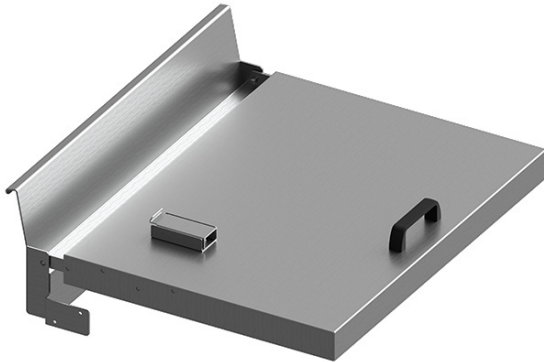
SKU NUMBER	BODY STYLE	LIDS STYLE	MODIFICATIONS
RTC-SL	RTC - Clam Shell Model	Sliding Lid	NA
RTC-HL	RTC - Clam Shell Model	Hinged Lid	NA
RTC-LL	RTC - Clam Shell Model	Lift Off Lid left	NA
RTC-SL-LED	RTC - Clam Shell Model	Sliding Lid	LED Display
RTC-SL-CAS	RTC - Clam Shell Model	Sliding Lid	Casters
RTC-SL-LEDCAS	RTC - Clam Shell Model	Sliding Lid	LED Display + Casters
RTC-HL-LED	RTC - Clam Shell Model	Hinged Lid	LED Display
RTC-HL-CAS	RTC - Clam Shell Model	Hinged Lid	Casters
RTC-HL-LEDCAS	RTC - Clam Shell Model	Hinged Lid	LED Display + Casters
RTC-LL-LED	RTC - Clam Shell Model	Lift Off Lid Left	LED Display
RTC-LL-CAS	RTC - Clam Shell Model	Lift Off Lid Left	Casters
RTC-LL-LEDCAS	RTC - Clam Shell Model	Lift Off Lid Left	LED Display + Casters

For pricing information contact your local sales representative or call (800) 726-0553.



PRODUCT OFFERINGS

LID STYLE

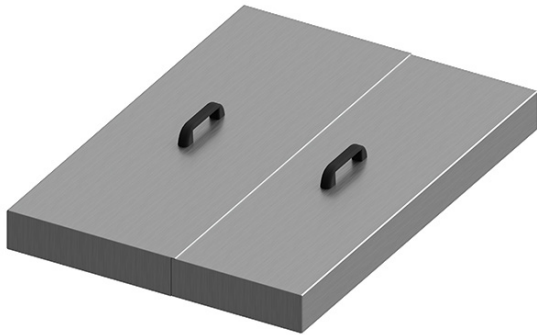


HINGED LID ASSEMBLY*

SKU #: RT-HLID-OPB

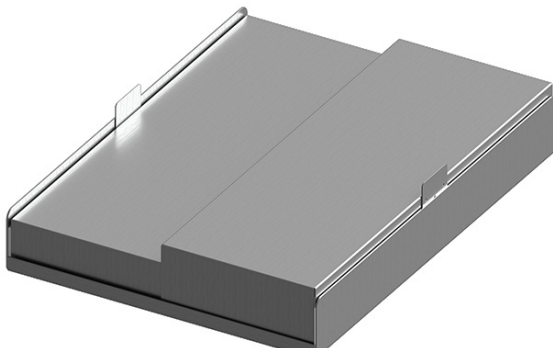
Retrofit kit included

** Insulated hinged lid available on RTB model only*



LIFT OFF LID SET

SKU #: RT-SL-14/16



SLIDING LID SET

SKU #: 98914C

For pricing information contact your local sales representative or call (800) 726-0553.



PRODUCT OFFERINGS

PRODUCT MODIFICATIONS



LED DISPLAY & HEATER
SKU #: 74160113



CASTER WHEELS (Set of 4)
SKU #: RT-ADJCSTR

Set of 4, 3" castor wheels; includes (2) locking
caster wheels & (2) non-locking castor wheels

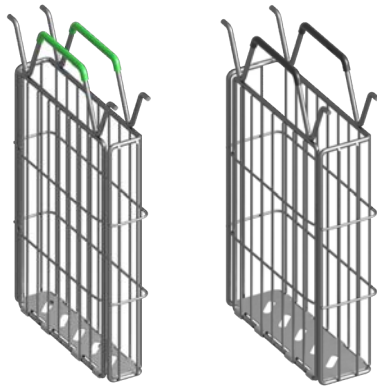
For pricing information contact your local sales representative or call (800) 726-0553.



ACCESSORIES

ADD-ON/ REPLACEABLE COMPONENTS

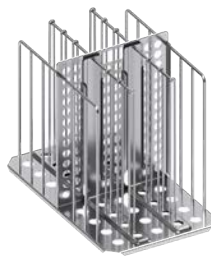
CLAM SHELL



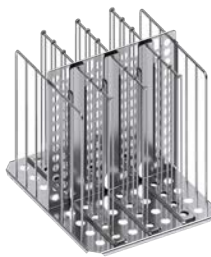
2" STAINLESS STEEL CLAM SHELL
SKU #: RT-14-2CSSCSA

3" STAINLESS STEEL CLAM SHELL
SKU #: RT-14-3SSCSA

INSERT



INSERT (6) BAG
SKU #: RTB-14-2

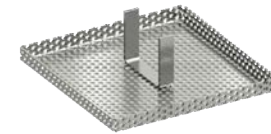


INSERT (8) BAG
SKU #: RTB-14-3

REPLACEMENT PARTS



CLAM SHELL HANGER
SKU #: 28998C



STRAINER
SKU #: RT-STRAINER



BAFFLE
SKU #: 29003C

SKU NUMBER	ACCESSORY ITEM	MODEL COMPATIBILITY
RT-14-2SSCSA	2" S/S Clam Shell	RTC - Clam Shell Model <i>(all SKU#s)</i>
RT-14-3SSCSA	3" S/S Clam Shell	RTC - Clam Shell Model <i>(all SKU#s)</i>
RTB-14-2	Insert (6) Bag	RTB - Basket Model <i>(all SKU#s)</i>
RTB-14-3	Insert (8) Bag	RTB- Basket Model <i>(all SKU#s)</i>
RT-STRAINER	Strainer	Compatible with RTC and RTB models
RT-R2-M9B	Heater with built in control	Compatible with models without exterior LED display
74160113	Heater with remote LED display	Compatible with models with remote LED display
LK535HA08L2	Single hole 8" deck mount faucet	Compatible with RTC and RTB models
RT-HANDL	Replacement handle	Compatible with RTC and RTB models with lift off lid assembly



HEATER
SKU #: RT-R2-M9B



FAUCET
SKU #: LK535HA08L2

For pricing information contact your local sales representative or call (800) 726-0553.

CLEANING & ROUTINE MAINTENANCE

WARNING: TO AVOID INJURY TURN THE POWER SWITCH OFF AND UNPLUG THE UNIT FROM THE POWER SOURCE AND ALLOW THE UNIT TO COOL COMPLETELY BEFORE PERFORMING ANY CLEANING OR MAINTENANCE.

Recommended Cleaning Schedule

Complete draining and cleaning should be completed:

- On a daily basis
- Whenever food particles accumulate in the tub
- Whenever a food spill occurs
- Whenever the unit is to be stored or shipped, or when exposed to freezing temperatures

Helpful Hints

- Keep drains at bottom of tub free of debris
- Keep drain screens in place and free of debris
- Delime unit using a non-corrosive deliming solution

Inspect daily for lime buildup inside tub and heater. Excessive amount of lime buildup can affect Performance of heater and reduce the operating life of the heater.

Daily Draining & Cleaning

CAUTION: Drain holding vessel with power to the unit to "OFF", or damage to the heater may occur.

1. Turn Power switch to the off position.
2. Drain tub to discharge water and debris. Drain using main tub drain. Close drain when finished.
3. Wipe visible deposits from tub.
4. Dissolve a safe non-toxic, non-corrosive sanitizer into hot water and pour into tub. Fill tub approximately 1" above bottom of tub.
5. Follow the instructions on the drain sanitizer for the proper mixture of water and sanitizer.
6. Wash inside of tub with a soft cloth.
7. Connect one end of the drain hose into the sump drain outlet.
8. To drain the heater open the sump drain outlet by moving the handle backwards until it stops. Water will now flow from the drain hose. When significant debris is present, tub should be drained through tub drain prior to using heater sump drain.
9. Thoroughly wash unit with fresh water until discharge is clear and all sanitizers have been removed and rinsed.
10. Close sump drain by rotating handle all the way forward until it stops.

Deliming Instructions

CAUTION: To avoid any damage to the heating unit, use only delimers that are non-corrosive to aluminum, brass, and stainless steel.

The amount of lime and mineral content in the water and how often the unit is cleaned will dictate how often the unit needs to be delimed.

The delimer used should be a safe non-toxic, non-corrosive solution. Follow the delimer's instructions:

1. Turn power switch OFF and unplug line cord.
2. Connect one end of drain hose to the sump drain outlet on the front of the heater. This is the lowest of the three drain outlets.
3. Open sump drain and drain all water. When significant debris is present, tub should be drained through tub drain prior to using heater sump drain.
4. When draining is finished, close sump drain valve.
5. Position supplied drain strainers over drains and insert empty food baskets into tub.
6. Add delimer and water mixture into the tub. Allow the tub to sit with the mixture in the tub and in the heater for the recommended period of time.
7. Delimer and water mixture should be filled to a level that submerges the baskets and the tub to the level of lime deposits.
8. The time required will vary depending on the solution used and the amount of deposits in the tub, on the baskets and in the heater.
9. After cleaning, drain all expended solution from the unit through the sump drain.
10. Thoroughly wash tub with fresh water for several minutes until discharge is clean and clear and all delimiting solution has been removed and rinsed.
11. It may be necessary to lightly scrub the baskets and walls of the tub. A non-metallic sponge or pad is recommended. Scotch-Brite pads are suitable for cleaning. Do not use steel wool type scrubbing pads or scrubbing pads that contain steel.
12. Remove any visible lime sediment from the heating element chambers. To do this remove the upper two cleanout caps on the face of the heater and insert the brush supplied with the unit.
13. After scrubbing, flush tub a second time with fresh water until discharge is clear.
14. Close sump drain on heater by moving handle all the way forward until it stops.
15. Do not turn power back on to the unit until the tub has been refilled with water.

For more information on Elkay's line of rethermalizers, or to speak to a sales representative, contact (800) 72-0553 or email eci-sales@elkay.com.

MAFSI TERRITORY REP DIRECTORY

ELKAY FOODSERVICE

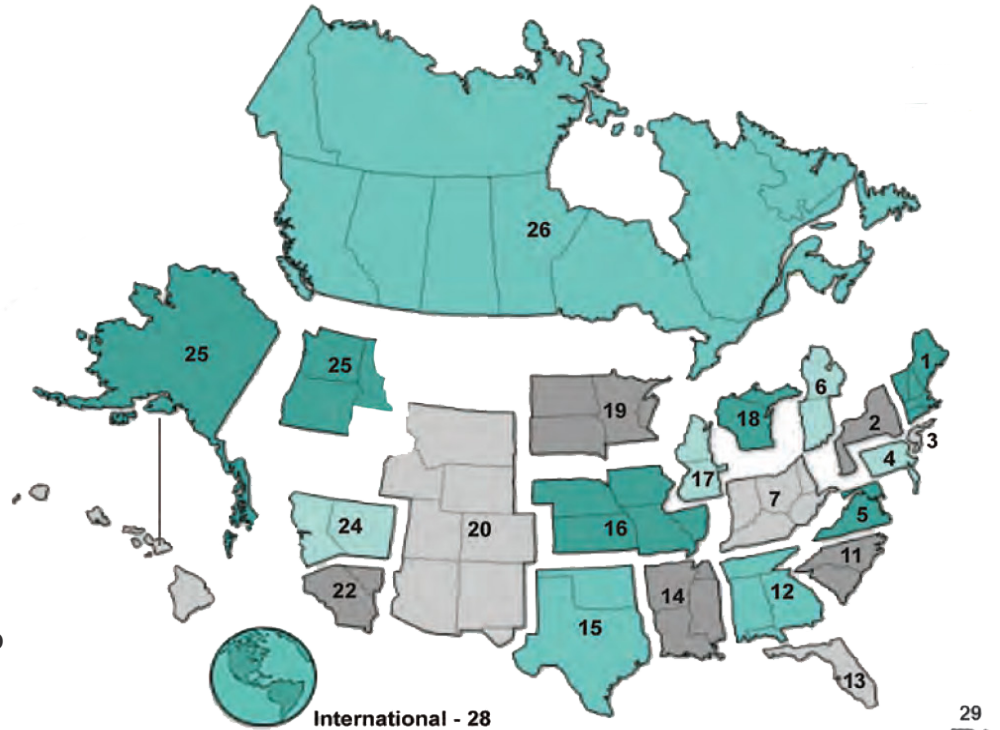
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(630) 991-8982
paul.day@elkay.com

Marty Palazeti

Eastern Regional Sales Manager
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marty.palazeti@elkay.com



2 & 3 - PBAC & Associates, LTD

Eastchester, NY
(914) 793-9000
www.pbarep.com

4 - Starliper & Associates, Inc.

Parker Ford, PA
(610) 363-5688
www.starliperassociates.com

5 - Spurry-Curren & Associates, Inc.

Easton, MD
(410) 820-7100
www.spurrycurren.com

6 - Zink Foodservice Group

Westerville, OH
(614) 889-9500
www.zinkfsg.com

7 - Professional Representatives

MidWest LLC
Phoenix, AZ
(602) 697-0488
www.professionalreps.com

11 - E & S Marketing

Charlotte, NC
(704) 451-8310
sales@eandsmarketing.com

12 - Carman-Girard

Atlanta, GA
(800) 969-3299
www.carmangirard.com

13 - Unisource Marketing Group

Pompano Beach, FL
(954) 785-0034
www.unisourcemarketing.com

14 - Marketing Agents South, Inc.

Ridgeland, MS
(601) 956-4661
sales@masouth.com

15 - Forbes, Hever & Wallace, Inc.

Coppell, TX
(800) 526-1126
www.your-rep.com

16 - Kain-McArthur

Olathe, KS
(913) 829-3700
www.kainmcarthur.com

17 & 18 - Zink Foodservice Group

Lisle, IL
(800) 492-7400
www.zinkfsg.com

20 - Tom Redditt Sales Agency

Littleton, CO
(303) 571-5100
www.redditt.org

22 & 24 - KLH Marketing

Anaheim, CA
(714) 999-0100
www.klh.com

25 - Kelly-Mincks

Woodinville, WA
(425) 481-9036
www.kelly-mincks.com

28 - Jelen Flokstra

Sales Manager Europe
Almelo, Netherlands
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29 - Bruno R. Rodriguez

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