



Shown with optional pass-thru

RA-5TCB/RM-5TCB Rhapsody Combo Bake V-Air® Oven

STANDARD FEATURES:

- V-Air® technology
- Stainless steel construction
- Stainless steel legs (6")
- Cool to touch, dual pane, full view tempered glass door
- AutoMist humidity for proof mode
- Internal steam for bake mode
- Silicone rubber gasket on door
- Slam Cam handle
- Steam vent

OPTIONS:

- Pass Thru
- Two Speed Fan (RM-5TCB only)
- Cart with Panslides (98-0350-PS)
- Cart without Panslides (98-0350-NP)
- Stand with Panslides (98-0351-PS)
- Stand without Panslides (98-0351-NP)
- Stacking Kit
- Wire Shelf Racks each (112-0059-A)
- 4 Pan Option available (order as RA-4TCB or RM-4TCB)

CONSTRUCTION:

- Welded stainless steel
- Fully insulated
- Control panel accessible through front and side of unit
- Heating elements accessible inside of cabinet and through side

RA-5TCB CONTROLS:

- Programmable controls
- Three fan speeds
- Microswitch fan motor cut-off

RM-5TCB CONTROLS:

- Solid state controls
- Indicator light for thermostat
- Microswitch fan motor cut-off

DOOR SWING: • Oven: 30-1/2"

CLEARANCE:

- Allow four inches on each side and back of unit.

SERVICE CONNECTIONS:

- RA-5TCB/RM-5TCB is shipped from factory to be hard wired on site. Single phase uses three wire system. Three phase uses four wire system.
- 208 or 240 Volt single or three phase is standard. Please specify at time of order.
- The waterline should be 1/4". A water softening and filtration system should be used to minimize mineral build-up.

SHIPPING WEIGHT:

- 450 Pounds, FOB Menominee, MI 49858

DIMENSIONS:

	Height	Width	Depth
Exterior	41-3/4"	30"	41"
Interior	22-3/8"	18-3/4"	29-3/4"

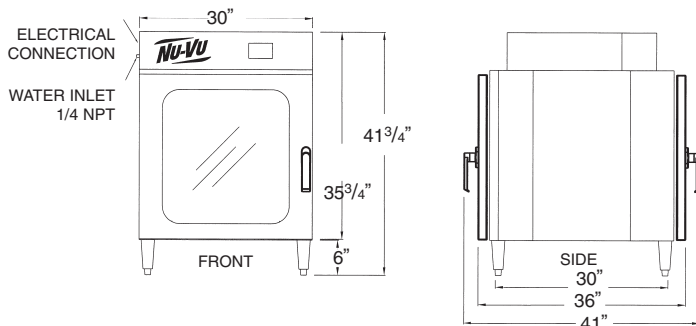
CAPACITY:

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
RA-5TCB/RM-5TCB	5	10	4"
RA-4TCB/RM-4TCB	4	8	5"

ELECTRICAL: Watts: Oven - 7000 • Proofer - 2000

	208/1	208/3	240/1	240/3
Amp Draw	37	30	32	26

RA-5TCB



RM-5TCB

