

AQUATEMP™/REThERM HEAT-N-HOLD OVEN MODEL RO-151-FW-1332B

FEATURES AND BENEFITS:

- Roast, cook, bake, reheat and hold with precise temperature and humidity control. Slow convected air system promotes natural browning for flavor and seals in natural juices.
- Moist heat, dry heat or a combination of both allows for a variety of food preparation and holding.
- Full 8200 Watts of power allows for rethermalization of prepared meals or bulk items. Maximum temperature 350°F. (176.5°C.).
- 1850 Watt water heater with separate control and low water indicator.
- Energy Management Logic system electronically directs power to where it's needed most during different operating cycles.
- Pre-setting automatic controls for rethermalizing and holding cycles allows for unattended operation 24 hours a day.
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- Stainless steel construction throughout for ease of cleaning.
- Smooth interior coved corners prevent food particle/grease buildup.
- Field reversible insulated Dutch doors prevent temperature loss. Silicone door gaskets for proper seal. High temperature ceramic magnetic latches for "easy open" and security during transport.
- Safety conscious anti-microbial latches protect against spreading germs. Standard with right hand hinging; left hand hinging available upon request.
- Recessed push/pull handles on both sides prevent damage to walls; allows easy maneuvering.
- Sixteen sets of angle ledges riveted on 3" centers accommodate (32) 13" x 26" baskets (10 meals per basket) or (16) 18" x 26" bun pans.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.

POWER UNIT OPTIONS:

8200 Watts, 208 Volts, 1 Phase, 60 Hz.

8200 Watts, 240 Volts, 1 Phase, 60 Hz.

6200 Watts, 208 Volts, 3 Phase, 60 Hz.

6200 Watts, 240 Volts, 3 Phase, 60 Hz.

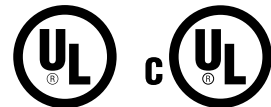
Probe Power Unit Available at Extra Cost (see page E-6)



RO-151-FW-1332B



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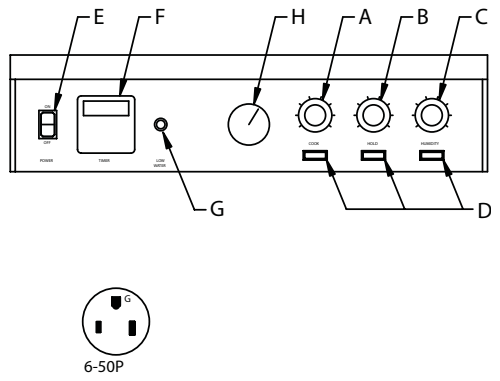
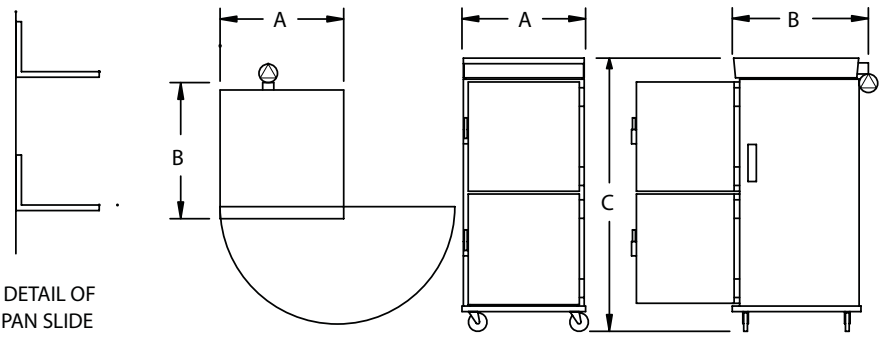


ACCESSORIES and OPTIONS (Available at extra cost):

- Security Panel for Controls
- Tempered Glass Door Windows
- Key Lock Latches
- Wire Baskets
- Side and Rear Bumpers

See page E-10 for accessory details.

RO-151-FW-1332B



CRES COR MODEL NO.	CAP	SIZE		DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
				WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
RO-151-FW-1332B	16	18 X 26	IN	33-1/2	37-3/4	73-1/2	26-3/8	26-1/2	58	LBS	486
		460 X 660									
	32	13 X 26	MM	855	960	1870	670	675	1475	KG	220
		330 X 660									

ALL CONSTRUCTION IS RIVETED, WELDED AND FINISHED.

CABINET:

- Body: 22 ga. stainless steel.
- Reinforcement: Internal framework of 16 ga. stainless steel.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75°F. 1-1/2" in back wall, doors, base; 2" in side walls.
- Water pan: 4 Gallons; 16 ga. stainless steel with 1850 Watt heater and with petcock drain; mounted to base.
- Drip trough: Formed 18 ga. stainless steel; mounted to lower front of cabinet, removable drip pan.
- Air tunnel: 20 ga. stainless steel, lift-out type, mounted on rear wall.
- Push/pull handles (2): 7" vertical; recessed.

BASE:

- One piece construction, .125 aluminum.
- Casters: 5" dia., swivel, modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front casters equipped with brakes.

DUTCH DOORS:

- Field reversible.
- Formed 22 ga. stainless steel.
- Latches: Anti-microbial chrome plated zinc with composite handle, ceramic magnetic type; mounted inboard.
- Hinges: Heavy duty chrome plated zinc, lift-off type; mounted inboard.
- Gaskets: Perimeter type, silicone.
- Pan stops: Embossed.

PAN SLIDES:

- Formed 16 ga. stainless steel angles, 1-1/4 x 1-7/8; riveted to sides on 3" centers.

POWER REQUIREMENTS AVAILABLE:

- 8200 Watts, 208 Volts, 60 Hz., 1 phase, 39 Amps., 50 Amp. service.
- 8200 Watts, 240 Volts, 60 Hz., 1 phase, 34 Amps., 50 Amp. service.
- 8200 Watts, 208 Volts, 60 Hz., 3 phase, 23 Amps., 30 Amp. service.
- 8200 Watts, 240 Volts, 60 Hz., 3 phase, 20 Amps., 30 Amp. service

POWER UNIT COMPONENTS: (refer to above drawing)

- Body: Formed 20 ga. stainless steel with black control panel, recessed and tilted 7°.
- A) Thermostat (holding): Solid state, 140°F. (60°C.) to 250°F. (121°C.).
- B) Thermostat (cook/retherm): Solid state, 140°F. (60°C.) to 350°F. (176.5°C.).
- C) Thermostat (humidity): Solid state.
- D) Switch: Lighted ON-OFF rocker type.
- E) Timer: 24 hr. digital countdown; infinite memory retention.
- F) Pilot light for low water level.
- G) Thermometer.
- Power cord: Permanent, 6 ft., 6/3 ga. with right angle plug.
- Air heaters (3): 2670 Watts each.
- Water heater: 1850 Watts.
- Blower motors (3).
- Vent fans (2).
- Fuses (2): 3 Amp.

INSTALLATION REQUIREMENTS:

- Check local vent hood codes for mobile Roast-N-Hold ovens.

SHORT FORM SPECIFICATIONS

Cres Cor AquaTemp Retherm Heat-N-Hold Oven Model RO-151-FW-1332B. Removable power unit 20 ga. stainless steel, recessed control panel. Cabinet 22 ga. stainless steel. Stainless steel internal frame; coved corner interior. 16 ga. stainless steel water reservoir, 4 gallon capacity. Fiberglass insulation in sides 2"; back, doors and base 1-1/2". 22 ga. stainless steel door, high temperature anti-microbial magnetic latches, heavy duty hinges. (16) sets of angles riveted on 3" centers. Capacity (32) 13" x 26" baskets. One piece base .125 aluminum. 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each. 8200 Watts, _____ Volts, 60 Hz., _____ Phase. 2 year parts warranty. Provide the following accessories: _____ . UL, CUL, UL Sanitation listed.

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