

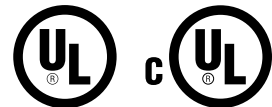
ROLL-IN RETHRM HEAT-N-HOLD OVEN WITH RACK MODEL RR-1332-SBS-R

FEATURES AND BENEFITS:

- Roll-In-Rack designed for moving school prepacked meals in baskets from prep area, central kitchen, commissary, or cooler into oven.
- Fully insulated Roll-In Retherm Heat-N-Hold oven designed for rethermalizing school prepacked meals.
- Capable of rethermalizing prepacked food items from 40°F. to 165°F. in two hours or less (actual times may vary).
- Full 8200 Watts of power provides maximum temperature of 350°F. (176.5°C).
- Low volume conveted air system and lower temperatures help to maintain nutrition, flavor and moisture.
- Pre-setting automatic controls for rethermalizing and holding cycles allow for unattended operation.
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- Capacity: 32 school baskets, 13" x 26".
- Highly accurate food probe, linked to the easy-to-use and precise microprocessor digital controls, assures consistent quality.
- Probe senses pre-set internal food temperature and automatically switches to holding mode until ready to serve.
- All welded stainless steel construction throughout for ease of cleaning.
- Field reversible insulated door prevents temperature loss. Silicone door gasket for proper seal. Latches and hinges mounted inboard.



RR-1332-SBS-R



POWER UNIT OPTIONS:

- 8200 Watts, 208 Volts, 1 Phase, 60 Hz.
- 8200 Watts, 240 Volts, 1 Phase, 60 Hz.
- 8200 Watts, 208 Volts, 3 Phase, 60 Hz.
- 8200 Watts, 240 Volts, 3 Phase, 60 Hz.

ACCESSORIES and OPTIONS (Available at extra cost):

- Wire Baskets
- Extra Roll-In Rack

ALL CONSTRUCTION IS RIVETED, WELDED AND FINISHED.

CABINET:

- Body: 22 ga. stainless steel.
- Inner liner: Formed 22 ga. stainless steel.
- Reinforcement: Internal framework of 14 ga. stainless steel channels, welded.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75°F. 1-1/2" in back wall, door, base; 2" in side walls.
- Air tunnel: 20 ga. stainless steel, lift-out type, mounted on interior back panel.
- Vent: Adjustable.

BASE:

- One piece construction, .190 aluminum.
- Legs: Heavy duty polished stainless steel 2" O.D. adjustable for leveling oven.

DOOR:

- Field reversible.
- Formed 22 ga. stainless steel.
- Latch: Chrome plated high pressure die cast zinc, composite handle, ceramic magnetic.
- Hinges: Heavy duty chrome plated die cast zinc, mounted inboard.
- Door Gaskets: Perimeter type, silicone.

POWER UNIT COMPONENTS (refer to drawing next page):

- Body: Formed 20 ga. stainless steel. Black control panel, tilted for ease of viewing.
- Microprocessor Control: Hold function: 140°F. (60°C.) to 250°F. (121°C.). Retherm/cook function: 140°F. (60°C.) to 350°F. (176.5°C.). 10 preset program buttons.
- Switch: Lighted ON-OFF rocker type.
- Power cord: Permanent, 6 ft., 6/3 ga. with right angle plug. Receptacle included.
- Heaters (3): 2670 Watts each.
- Blower motors (3).
- Vent fans (2).
- Fuses (2): 3 Amp.



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