

## QUIK THERM™ 12 KW RETHERM OVEN MODEL RO-151-FW-1332D SERIES

### FEATURES AND BENEFITS:

- Roast, cook, bake, rethermalize and hold with precise temperature and humidity control. Power boosting switch allows end user flexibility to increase or reduce air flow.
- Moist heat, dry heat or a combination of both allows for a variety of food preparation and holding.
- Full 8,000 or 12,000 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.
- Standard with automatic water fill system and low water indicator. LED and water heater shut off when water is at critically low level.
- Standard solid state electronic control with large, clean, easy-to-read and operate LED digital display to ensure holding at precise food temperatures and moisture content.
- AquaTemp system maintains optimum food texture through continuous monitoring of both temperature and humidity. Temperature and humidity values are measured, displayed and controlled through intuitive solid state controller. Air temperature is prioritized over humidity to ensure food safety.
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- Stainless steel construction and smooth interior coved corners for ease of cleaning and to 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.
- Non-corrosive stainless steel wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" spacing. Supplied with 18 sets of angles.
- Integral drip trough on front keeps traffic area dry, safer.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.

### POWER UNIT OPTIONS:

- 8000 Watts, 208 Volts, 1 or 3 Phase, 60 Hz.
- 8000 Watts, 240 Volts, 1 or 3 Phase 60 Hz.
- 12,000 Watts, 208 Volts, 3 Phase, 60 Hz.
- 12,000 Watts, 240 Volts, 3 Phase, 60 Hz.
- 12,000 Watts, 480 Volts, 3 Phase, 60 Hz.

**Deluxe Models (-DX) have 18 factory or field programmed cook & hold cycles. Each programmed menu can be customized for exact time and temperature needs. Probe cooking includes one 3" food temperature probe and port.**



RO-151-FW-1332DE

#### Standard (-DE)



All Ovens come standard with easy-to-read and operate LED digital controls.

#### Deluxe (-DX)



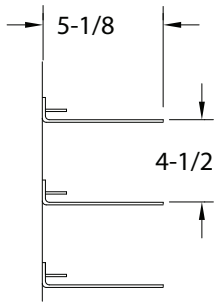
Deluxe Controls are available with 18 programmable menus and 3" food probe.

### ACCESSORIES and OPTIONS (Available at extra cost):

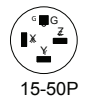
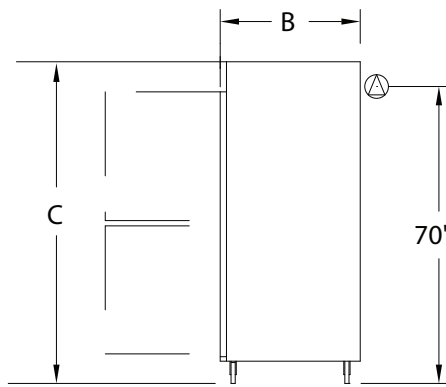
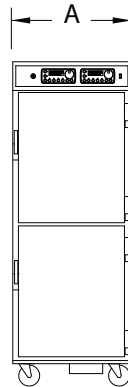
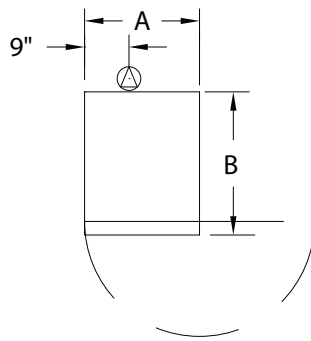
- Deluxe version with 18 programmable menus and 3" food probe (or optional 6" meat probe).
- Security Panel for Controls
- Key Lock Latches
- Wire Grids
- Extra Universal Angles
- Side and Rear Bumpers
- HACCP Documentation (built in USB port)

See page E-10 for accessory details.

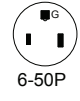
# RO-151-FW-1332D SERIES



DETAIL OF PAN SLIDE



15-50P



6-50P



L15-30P  
L16-30P (480V)

CRES COR MODEL NO.	BASKET			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP/ ANGLES	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
RO-151-FW-1332DE	18	18 x 26	IN	34-7/8	35-1/8	73-11/16	28-3/4	26-7/8	58	LBS	392
RO-151-FW-1332DX		460 x 660	MM	885	895	1870	730	685	1475	KG	178
	32	13 x 26	IN								
		330 x 660	MM								

(-DE) models are standard models, (-DX) are upgraded deluxe models. See accessory sheet E-10 for more information.  
 NOTES: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans.  
 Refer to Pan Size Chart at end of section.

2. When ordering bumpers, add 2" to overall dimensions.

### CABINET:

- Body: 22 ga. stainless steel.
- Reinforcement: Internal framework of 18 ga. stainless steel.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75°F. 1-1/2" in doors, top, base; 2" in sidewalls.
- Air tunnels: 22 ga. stainless steel; lift-out type, mounted on sides.
- Water pan: 4 gallons; 16 ga. stainless steel with 1850 Watt heater for humidity.
- Automatic water fill hook-up under rear of base.
- Interior coved corners.

### BASE:

- One piece construction, .125 aluminum.
- Drip trough: Formed 18 ga. stainless steel mounted to front of cabinet; removable drip pan.
- 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: Chrome plated steel, high temperature ceramic magnetic type.
- Hinges: Heavy duty chrome plated steel.
- Gaskets: Perimeter type, silicone.
- Pan stops: Embossed.

### PAN SLIDES:

- Stainless steel wire universal angles (.306 dia.), mounted on lift-out posts.
- 18 sets of angles; adjustable on 1-1/2" centers.

### POWER REQUIREMENTS AVAILABLE:

- 8000 Watts, 208 Volts, 60 Hz., 1 Phase, 50 Amp. service.
- 8000 Watts, 240 Volts, 60 Hz., 1 Phase, 50 Amp. service.
- 8000 Watts, 208 Volts, 60 Hz., 3 Phase, 30 Amp. service.
- 8000 Watts, 240 Volts, 60 Hz., 3 Phase, 30 Amp. service.
- 12,000 Watts, 208 Volts, 60 Hz., 3 phase, 50 Amp. service.
- 12,000 Watts, 240 Volts, 60 Hz., 3 phase, 50 Amp. service.
- 12,000 Watts, 480 Volts, 60 Hz., 3 phase, 30 Amp. service.

### ELECTRICAL COMPONENTS:

- Thermostat (retherm/hold): Solid state digital control, 140°F to 350°F (176.5°C).
- Thermostat (humidity): Solid state digital control, room ambient to 95%.
- Switch: ON-OFF push button type.
- Power cord: Permanent, 8 ft., with:
  - Straight blade plug for 50A., 3Ph.
  - Twistlock plug for 30A., 3Ph.
  - Right angle straight blade plug for 50A., 1Ph.
- Heaters (6): 2000 Watts each for 12KW; 1325 Watts each for 8KW.
- Switch: (1) Air volume.
- Blower motors: (4 or 6).
- Vent fans: (3).
- Water heater: 1850 Watts.
- Fuses: (2) 6 Amp.

### INSTALLATION REQUIREMENTS:

- This model complies with section 59 of UL710B for emissions of grease laden air, and according to UL is not required to be placed under a ventilation hood. Check local requirements before installation.

### SHORT FORM SPECIFICATIONS

Cres Cor QuikTherm™ AquaTemp Retherm Oven Model RO-151-FW-1332D \_\_\_. 18 ga. stainless steel, recessed control panel with digital thermostats. Cabinet 22 ga. stainless steel. Stainless steel internal frame; coved corner interior. 16 ga. stainless steel 4 gallon water reservoir with automatic water fill hook-up. 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. (18) sets universal angles for multiple pan sizes and spacing. One piece base .125 aluminum. 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each. \_\_\_ Watts, \_\_\_ Volts, 60 Hz., \_\_\_ Phase. 2-Year Parts / 1-Year Labor warranty. Provide the following accessories: \_\_\_ .CSA-US, CSA-C, CSA to NSF4 listed.



5925 Heisley Road • Mentor, OH 44060-1833  
 Phone: 877/CRESCOR • Fax: 440/350-7267  
 www.crescor.com

© Crescent Metal Products, Inc. 2015 All rights reserved.

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

Litho in U.S.A.