

QUIK THERM™ RETHERM BASKET OVEN MODEL RO-151-F-1332D SERIES

FEATURES AND BENEFITS:

- Fully insulated Retherm QuikTherm™ oven designed for both reconstituting precooked foods and slow roasting.
- Slow convected air system promotes natural browning for flavor and seals in natural juices.
- 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.).
- Standard solid state electronic control with large, clean, easy-to-read and operate LED digital display to ensure holding at precise food temperatures.
- 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.
- 16 stainless steel angles accommodate a large variety of pan sizes on 3" spacing.
- 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-F-1332DE



Standard (-DE)



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

Deluxe (-DX)



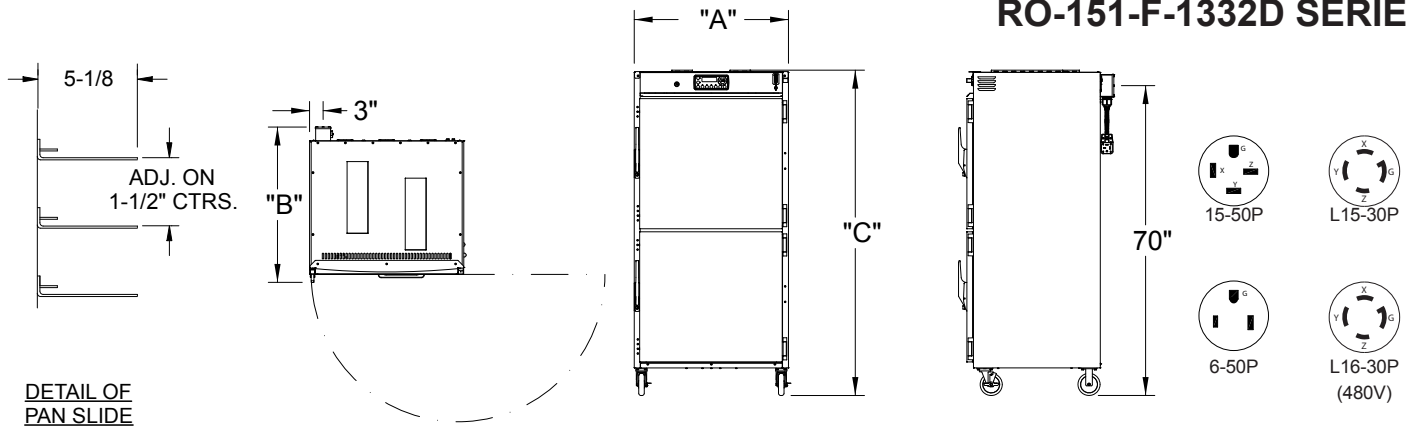
Deluxe Controls are available with 18 programmable menus and 3" food probe.

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
- Tempered Glass Door Windows
- Key Lock Latches
- Wire Grids
- Extra Universal Angles
- Perimeter Bumper
- Corner Bumpers
- 6" Dia. Casters
- Polyurethane Casters
- HACCP Documentation (built in USB port)

See page E-10 for accessory details.

RO-151-F-1332D SERIES



| 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-F-1332DE RO-151-F-1332DX | 18 | 18 x 26 | IN | 34-7/8 | 35-1/8 | 73-11/16 | 28-3/4 | 26-7/8 | 58 | LBS | 525 |
| | | 460 x 660 | MM | 885 | 890 | 1870 | 730 | 680 | 145 | KG | 115 |
| | 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.

NOTE: 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 back wall, doors, base; 2" in side walls.
- Air tunnel: 22 ga. stainless steel, lift-out type, mounted on sides.
- Interior coved corners.

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: Chrome plated steel, high temperature ceramic magnetic type.
- Hinges: Heavy duty chrome plated steel.
- Gaskets: Perimeter type, silicone.
- Pan stops: Embossed.

PAN SLIDES:

- 16 stainless steel angle ledges on 3" 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.



Scan QR code to view Spec Sheet, Operating Manual, Wiring Diagram or to call Customer Service.

If you need a QR reader visit your App Store on your Smartphone or Tablet.



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

© Crescent Metal Products, Inc. 2017 All rights reserved.

HOT UNIT COMPONENTS:

- Thermostat (retherm/hold): Solid state digital control, 140°F to 350°F (176.5°C).
- 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).
- 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 Retherm Basket Oven Model RO-151-F-1332D. 18 ga. stainless steel, recessed control panel. Cabinet and Dutch doors 22 ga. stainless steel; stainless steel internal frame; coved corner interior. Fiberglass insulation in sides 2"; back, doors and base 1-1/2". High temperature anti-microbial magnetic latches. 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 Sanitation and safety certified US & CAN.

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

Made in America Since 1936