

QUIK THERM™ 12 KW RETHERM OVEN MODEL RO-151-FUA-18D

FEATURES AND BENEFITS:

- Fully insulated Retherm Heat-N-Hold 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.
- 18 factory or field programmed retherm & hold cycles. Each programmed menu can be customized for exact time and temperature needs.
- Standard with probe cooking, includes one 1-1/2" food temperature probe.
- 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.
- Chrome plated wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" spacing. Supplied with 18 sets of angles.
- 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.



RO-151-FUA-18D



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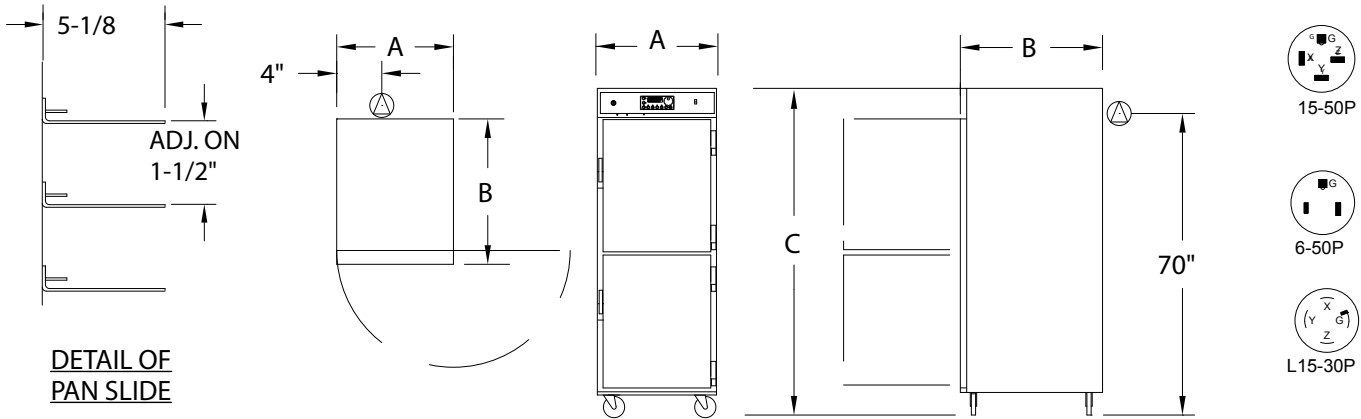


New, easier to use, easy-to-read and operate LED digital display ensures holding at precise food temperatures and moisture content.

ACCESSORIES and OPTIONS (Available at extra cost):

- 6" Food Temperature 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-FUA-18D



DETAIL OF PAN SLIDE

CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP/ ANGLES	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
RO-151-FUA-18D	18 SETS	SEE NOTE BELOW	IN	28-3/4	37-3/4	73-11/16	21-3/4	26-7/8	58	LBS	392
			MM	730	960	1875	555	685	1475	KG	178

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.

ALL CONSTRUCTION IS RIVETED, WELDED AND FINISHED.

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:

- Chrome plated 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.

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., 6 ga. for 50 Amp; 12 ga. for 30 Amp.
- 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.
- Probe: (1) 1-1/2", stainless steel.

INSTALLATION REQUIREMENTS:

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

SHORT FORM SPECIFICATIONS

Cres Cor QuikTherm™ Retherm Oven Model RO-151-FUA-18D. 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. (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 Sanitation and safety certified US & CAN.



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