

ROLL-IN RETHERM HEAT-N-HOLD OVEN WITH RACK MODEL RR-1332

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.

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.



RR-1332



ACCESSORIES and OPTIONS (Available at extra cost):

- Security Panel for Controls
- Key Lock Latch
- 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:

- 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.

POWER REQUIREMENTS AVAILABLE:

8200 Watts, 208 Volts, 1 Phase, 39 Amps., 50 Amp. Service.
 8200 Watts, 240 Volts, 1 Phase, 34 Amps., 50 Amp. Service.
 8200 Watts, 208 Volts, 3 Phase, 30 Amps., 30 Amp. Service.
 8200 Watts, 240 Volts, 3 Phase, 20 Amps., 30 Amp. Service.

SHORT FORM SPECIFICATIONS

Cres Cor Roll-In Retherm Oven Model RR-1332. Removable power unit 20 ga. stainless steel; recessed, tilted control panel. Cabinet and door 22 ga., stainless steel. Stainless steel internal frame. Fiberglass insulation in sides 2"; back, doors and base 1-1/2". One piece base .190 aluminum. 2" dia. stainless steel legs. Includes Cres Cor Roll-In Rack Model ROR-1332-SBS-R: 32 angles on 3" centers; holds 32 baskets. 5" swivel modulus casters, Delrin bearings. 8200 Watts, _____ Volts, 60 Hz., _____ Phase. 2 year parts warranty. Provide the following accessories: _____ . CSA-US, CSA-C, CSA to NSF4 listed.

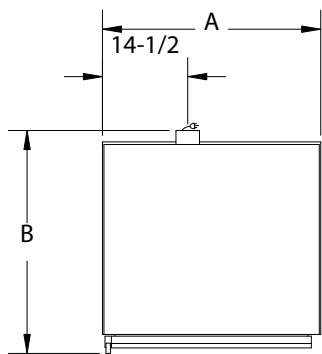


5925 Heisley Road • Mentor, OH 44060-1833
 Phone: 877/CRESCOR • Fax: 440/350-7267
 www.crescor.com

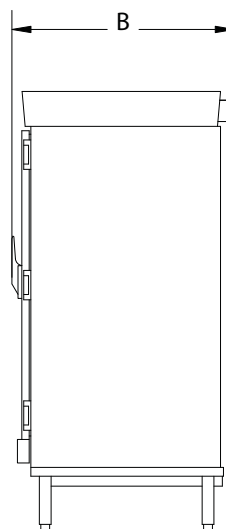
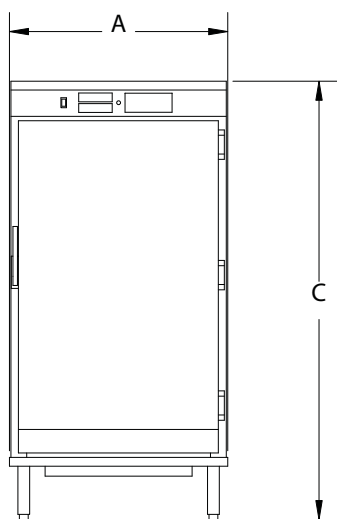
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NOTE: DOOR CLEARANCE IS 36" (915 MM)

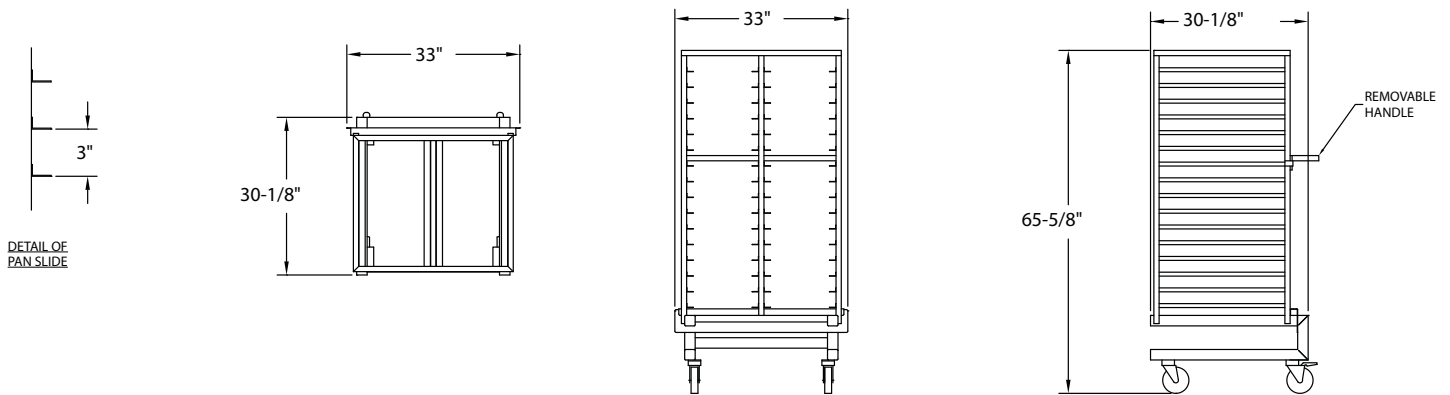


CRES COR MODEL NO.	BASKET			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS			WEIGHT ACT.	
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
RR-1332	32	13 X 26	IN	37-1/8	36	74-1/8	32	26-15/16	54-5/8	LBS	455
		330 X 660	MM	940	915	1880	815	685	1390	KG	206

INSTALLATION REQUIREMENTS:

Check local vent hood codes for mobile Retherm Ovens.

ROR201SBS1332 for RR1332



ROLL-IN RACK:

- Angles (16 sets): Formed, permanently attached, spaced on 3" centers.
- 5" dia. swivel, modulus tires, 1-1/4" wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Two casters equipped with brakes.
- Capacity: 2 baskets side-by-side, 16 baskets high, 32 baskets total, 320 meals total.
- Total weight capacity for retherm: Maximum unit loading equals 150 lbs. equally distributed among 32 baskets at 4.66 lbs./basket, per Annex B in NSF Standard 4 "Performance Test Methods for Rethermalization Equipment".
- NOTE: BASKETS NOT INCLUDED.



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

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