

AQUATEMP™/RETERM HEAT-N-HOLD PASS-THRU CONVECTION OVEN MODEL RO-151-FPW-UA-18B-Q1

FEATURES AND BENEFITS:

- Fully insulated Retherm Heat-N-Hold oven designed for both reconstituting precooked foods and slow roasting with precise temperature and humidity control.
- Low volume convected air system and lower temperatures help to retain nutrition, flavor and moisture.
- Moist heat, dry heat or a combination of both allows for a variety of food preparation and holding.
- Full 8200 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.
- Energy Management Logic system electronically directs power to where it's needed most during different operating cycles.
- Pre-setting automatic controls for rethermalizing and holding cycles allows for unattended operation 24 hours a day.
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- 304 stainless steel construction throughout for ease of cleaning.
- Smooth interior coved corners prevent food particle/grease buildup.
- Pass-Thru design allows easy access from preparation and serving areas.
- 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. Latches and hinges mounted inboard.
- 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.
- 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.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.

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.

Probe Power Unit Available at Extra Cost (see page E-6)



RO-151-FPW-UA-18B-Q1

SANITATION
CLASSIFIED



CLASSIFIED TO
NSF4-96

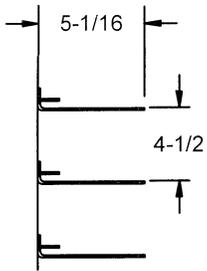


ACCESSORIES and OPTIONS (Available at extra cost):

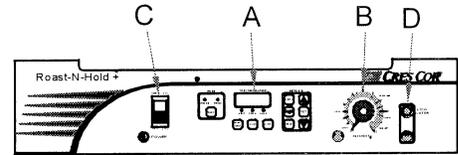
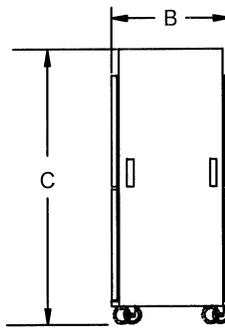
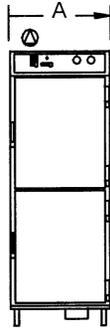
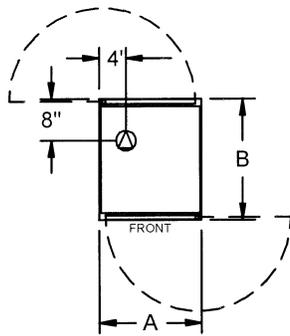
- Security Panel for Controls
- Tempered Glass Door Windows
- Key Lock Latches
- Wire Grids
- Extra Universal Angles
- Side Bumpers
- Set of 5 preset menu item switches (up to 10 presets allowed)
- 50 Cycle Service

See page E-10 for accessory details.

RO-151-FPW-UA-18B-Q1



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-FPW-UA-18B-Q1	18	SEE NOTE	IN	29	36-3/4	75-7/8	21-3/4	26-15/16	57-3/4	LBS	425
	SETS	BELOW	MM	740	935	1930	555	685	1470	KG	193

NOTE: 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.

ALL CONSTRUCTION IS RIVETED, WELDED AND FINISHED.

CABINET:

- Body: 22 ga. 304 stainless steel.
- Reinforcement: Internal framework of 16 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.
- Water pan: 4 Gallons; 16 ga. 304 stainless steel with 1850 Watt heater and with petcock drain; mounted to base.
- Drip trough: Formed 18 ga. stainless steel; mounted to lower front of cabinet, removable drip pan.
- Tunnels (2): 20 ga. stainless steel, lift-out type, mounted on side walls.
- Push/pull handles (4): 7" vertical; recessed.

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. 304 stainless steel.
- Latches: Chrome plated zinc with composite handle, ceramic magnetic type; mounted inboard.
- Hinges: Heavy duty chrome plated zinc, mounted inboard.
- 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:

- 8200 Watts, 208 Volts, 60 Hz., 1 phase, 39 Amps., 50 Amp. service.
- 8200 Watts, 240 Volts, 60 Hz., 1 phase, 34 Amps., 50 Amp. service.
- 8200 Watts, 208 Volts, 60 Hz., 3 phase, 23 Amps., 30 Amp. service.
- 8200 Watts, 240 Volts, 60 Hz., 3 phase, 20 Amps., 30 Amp. service.

POWER UNIT COMPONENTS: (refer to above drawing)

- Body: Formed 304 stainless steel with black control panel, recessed and tilted 7°.
- A) Thermostat (microprocessor):
 - Holding up to 250°F (121°C)
 - Cook/Retherm up to 350°F (176.5°C)
 - Thermometer
- B) Thermostat (humidity): Solid state
- C) Switch: Lighted ON-OFF rocker type.
- D) Pilot light for low water level.
 - Power cord: Permanent, 8 ft., 6/3 ga. with right angle plug.
 - Air heaters (3): 2670 Watts each.
 - Water heater: 1850 Watts.
 - Blower motors (3).
 - Vent fans (2).

INSTALLATION REQUIREMENTS:

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

SHORT FORM SPECIFICATIONS

Cres Cor Pass Thru AquaTemp Retherm Heat-N-Hold Oven Model RO-151-FPW-UA-18B-Q1. Cabinet 22 ga. 304 stainless steel. Stainless steel internal frame; coved corner interior. 16 ga. stainless steel water reservoir, 4 gallon capacity. Fiberglass insulation in sides 2"; back, doors and base 1-1/2". 22 ga. 304 stainless steel doors, ceramic magnetic latch, 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. 8200 Watts, _____ Volts, 60 Hz., ___Phase. 2 year parts warranty. Provide the following accessories: _____ UL, CUL, UL Sanitation listed.



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

© Crescent Metal Products, Inc. 1998 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.