

CLEVELAND ROTISSERIES

Cleveland Range takes pride in crafting the best gas rotisseries available in the foodservice industry.

Cleveland Rotisseries are the most advanced on the market, with 16 programmable oven settings, an easy to read digital control panel and many options and accessories.

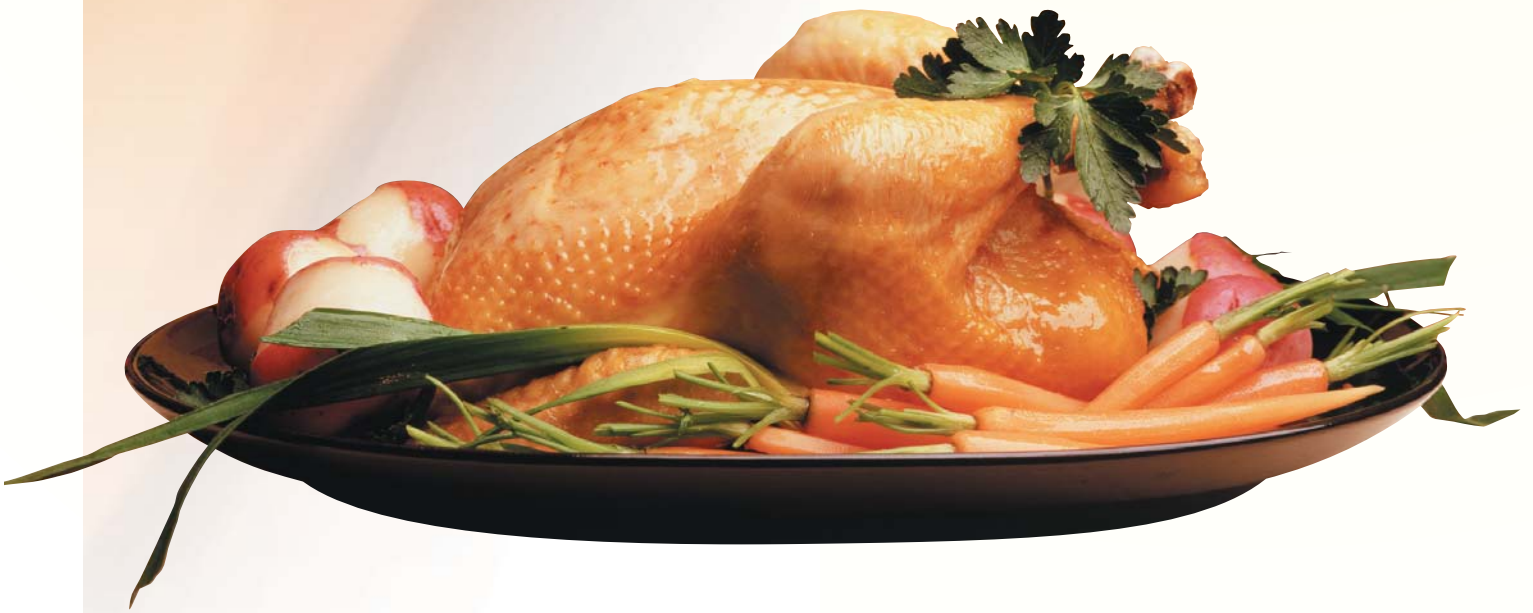
The Cleveland Rotisserie Oven ensures that all of your recipes are cooked to perfection with one touch of a button.

Since 1922, Cleveland has led the industry in quality and technical innovations.



***Your Best Solution
for Perfect
Rotisserie Chicken ...***

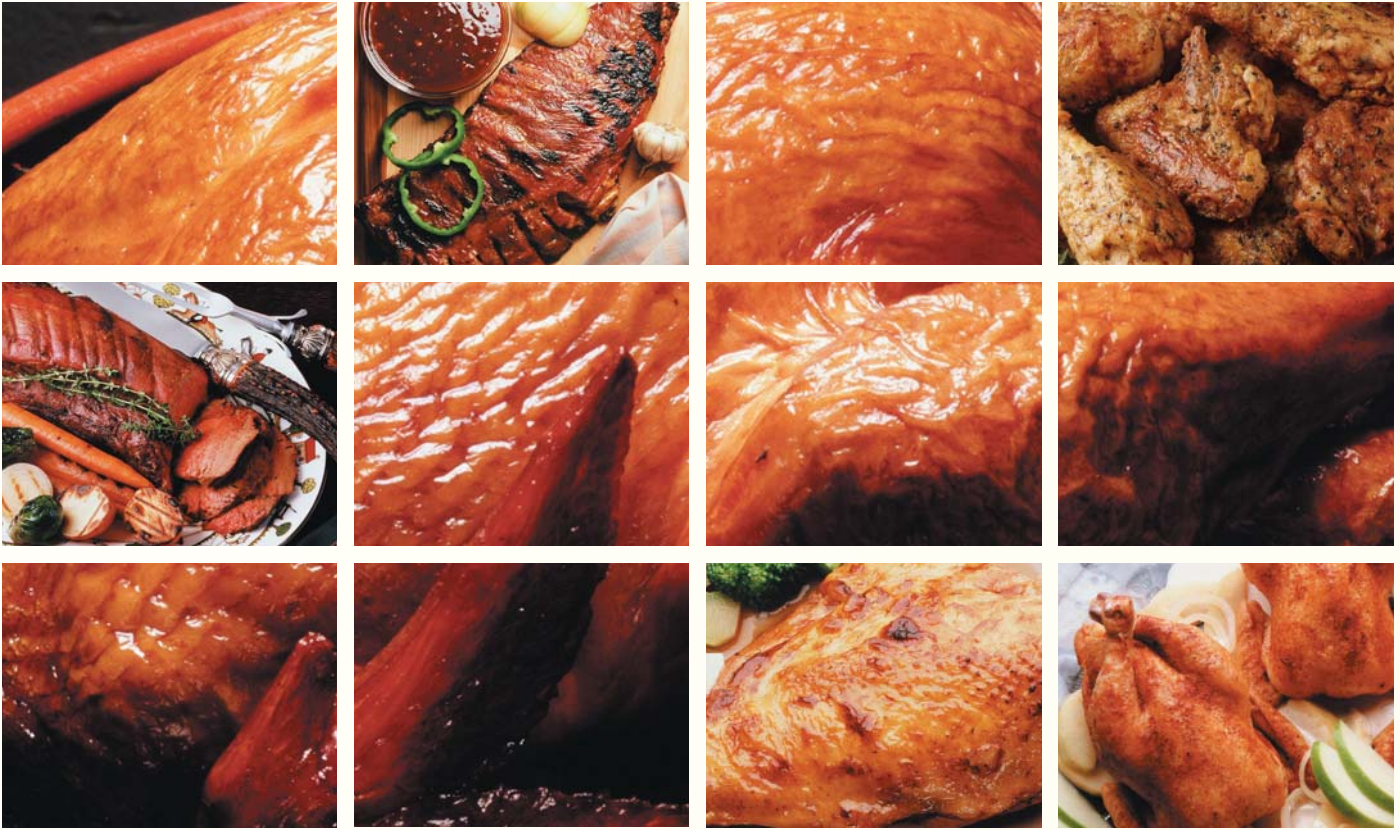
Plus a Whole Lot More.



Cleveland

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Great for roasting chicken, turkey,



Cleveland Standard Features

- ✓ Single Convection Rotisserie Oven has the capacity for 7 or 8 cooking skewers or 28 or 32 chickens per unit, cooked to perfection in about 90 minutes.
- ✓ Reliable, easy to use Electric Controls with LED Indicators.
- ✓ Automatic Oven Controls:
 - 16 programmable recipe memory settings
 - Automatic pre-heat and holding cycles
 - Product co-cook feature
 - Oven cavity temperature "Set-Back" feature
 - Rotisserie advance control for loading and removing skewers
 - Door safety switches
 - Internal customer side door latch and lock
- ✓ Powerful 60,000 BTU "High Stage" or 48,000 BTU "Low Stage" Ceramic Gas Burner System with Electronic Spark Ignition for easy start-up operation. Power switch automatically ignites burner, starts fans and pre-heats oven.
- ✓ Unit comes with 1 set of Stainless Steel Skewers.
- ✓ External mounted Oven Light for enhanced visual appeal.
- ✓ Standard left hand door hinging on kitchen side and right hand door hinging on customer side both with large glass window. Fully insulated cooking compartment. Safety Switch stops fans, burners and rotisserie when door is open.
- ✓ Standard 115 volt, 60Hz. Single phase with cord & plug.
- ✓ Oven Catch Pan with skimmer drain for safe, easy cleaning.
- ✓ "Set-Back" control automatically lowers temperature to 200°F after 20 minutes of idle use.
- ✓ Approvals: ETL, ETLIC, ETL Sanitation.

chops, ribs, fish and vegetables



Optional Warming Cabinet

- ✓ The CR-334 Holding Cabinet is designed to fit underneath the CR-32 Rotisserie Oven. Each unit contains three removable, sliding drawers. The holding Cabinet is designed to hold up to 36 chickens and other food products at a constant temperature/humidity.
- ✓ The CR-334 has two identical adjustable temperature controls for the hot air and water. A "Heat-On" LED indicator is lighted whenever a heater is turned on. The LED temperature indicator digitally displays the water and air temperature.
- ✓ Rear, center mounted, convection fan ensures even distribution of hot-humid air.
- ✓ On/Off power switch activates the warming cabinet.
- ✓ With cord and plug for 115 volt, single phase operation. Plug configuration: NEMA L530P.
- ✓ Interior panels are removable, without tools, for ease of cleaning.
- ✓ Set of 4 heavy-duty adjustable casters: 2 locking & 2 swivel.
- ✓ Approvals: ETL, ETLC, NSF

This warming cabinet is specially designed to act as a base unit for our Model CR-32 Rotisserie Oven. A stainless steel finish and clean sleek lines make it attractive as well as functional.

The unit is easy to use and provides consistent performance and accurate temperature control of product.

It can also be used as a stand-alone unit.



Options & Accessories

- ❑ Prep Table, 42" x 32" (PRT4232)
- ❑ Small Skewers (Chickens under 3 lbs.), set of 7 (SK-28S), set of 8 (SK-32S)
- ❑ Large Skewers (Chickens over 3 lbs.), set of 7 (SK-28L), set of 8 (SK-32L)
- ❑ Skewer Storage Rack (RSR)
- ❑ TB-32 Non-skewerable product basket, 1 each
- ❑ TBW-32 Basket wrench, set of 2
- ❑ PB-7 Planetary Bearings, set of 7
- ❑ PB-8 Planetary Bearings, set of 8
- ❑ RI-32 Roller Tray Assembly for transporting Skewers
- ❑ SKH-32 Skewer Handling Tools, set of 2
- ❑ CSH-32 Skewer Adapter Holder for countertop
- ❑ WI-32 Side Extension Panels for stand
- ❑ ABP-334 Aluminum Bun Pan
- ❑ WG-334 Wire Grate

Cleveland Rotisserie Models

To Suit Every Cooking Need

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CRCT-28 DD & CRCT-32 DD

ROTISSERIE & HOLDING OVEN COUNTER TOP STYLE - GAS FIRED

Capacity: 7 or 8 cooking skewers or 28 or 32 chickens

Gas: Natural or Propane, 48,000/60,000 BTUs



CR-28 & CR-32

ROTISSERIE & HOLDING OVEN FLOOR MODEL - GAS FIRED

Capacity: 7 or 8 cooking skewers or 28 or 32 chickens

Gas: Natural or Propane, 48,000/60,000 BTUs



CR-28 DD & CR-32 DD

ROTISSERIE OVEN FLOOR MODEL - GAS FIRED

Capacity: 7 or 8 cooking skewers or 28 or 32 chickens

Gas: Natural or Propane, 48,000/60,000 BTUs



CR-28 FFP & CR-32 FFP

ROTISSERIE OVEN with FIREPLACE FLOOR MODEL - GAS FIRED

Capacity: 7 or 8 cooking skewers or 28 or 32 chickens

Gas: Natural or Propane, 48,000/60,000 BTUs, Fireplace @ 24,000 BTUs Natural/21,000 BTUs Propane



CR-28 FP & CR-32 FP

ROTISSERIE OVEN with FIREPLACE DOOR FLOOR MODEL - GAS FIRED

Capacity: 7 or 8 cooking skewers or 28 or 32 chickens

Gas: Natural or Propane, 48,000/60,000 BTUs, Fireplace @ 24,000 BTUs Natural/21,000 BTUs Propane



CR-334

WARMING CABINET FLOOR MODEL - ELECTRIC

Capacity: 9 skewers or 9 turkey baskets, 3 per drawer

Electrical: 120 V, 2,500 KW, 1 PH, 21.5 AMPS