

Also Available: ROLL-INS with RACKS



RR-1332-DE/DX
RR-UA-16DE/DX

- Designed for transporting pans or baskets of pre-packaged meals from prep area, central kitchen, commissary or cooler
- Roast, cook, bake and hold with precise temperature and humidity control.
- Dry and humidity versions available
- Non-venting; does not require a hood
- 208/240V, 60 Amp electrical; 480V available

For more information, visit crescor.com/categories/ovens.

About Cres Cor

When your business is on a roll we hope it's in Cres Cor's hot cabinets, ovens, utility cabinets, racks, dollies and a host of other Cres Cor quality products.

Cres Cor, a family owned company, has been a moving force in the foodservice industry since 1936 and is centrally headquartered near Cleveland, Ohio. With over 275,000 square feet of state-of-the-art manufacturing and distribution facilities, we have made a commitment to unsurpassed reliability and superb customer service.

"Our focus is to continually bring new ideas and exciting, labor and money saving products to market" says Cliff Baggott, Cres Cor president. "We are an 83 year 'young' company, always striving to improve our products, processes, and ourselves."

Today, you can visit Cres Cor many different ways. Come see our product information on our website, call our Customer Care staff directly at our world headquarters or contact your local Cres Cor sales representative.

Cres Cor
5925 Heisley Rd.
Mentor, OH 44060-1833
877-CRESCOR (273-7267)
Fax: 800-822-0393

www.crescor.com

The Cres Cor App is available
for iPhone, Android and Tablet!

Visit the iTunes or Google Play Store to
download, or text CRESCOR to 25399.



ONLY WE DO ALL THREE



1. **RADIANT**
2. **CONVECTION**
3. **CONVECTION**
with *aquatemp* 
HUMIDITY

 **CRES COR**
PROUDLY MADE IN AMERICA SINCE 1936
Oven Lineup

RADIANT

CONVECTION

CONVECTION with HUMIDITY



**1200, 1000, 750 &
500-CH-D Series Ovens
767-CH-SK-D Series**

- Gentle radiant heat allows for longer cooking and holding times
- Slow cooks for a more tender and flavorful result
- High yields with less expensive cuts of meat
- Smoker ovens available in a small footprint
- Available in 120V, 208/240V



**RO - Series Ovens
CO - Series Ovens
350 Oven Series**

- Quicker temperature start-up and recovery times
- Ideal for browning and crisping of products like french fries and breaded foods
- Several sizes available
- Available in 120V, 208/240V, or 480V



**RO - Series Ovens
CO - Series Ovens**

- Quicker temperature start-up and recovery times
- Alternate between dry cooking and cooking with humidity when product requires moisture
- Perfect for roasting veggies, retherming frozen foods, large proteins and more!
- Available in 120V, 208/240V, or 480V

For more information, visit crescor.com/categories/ovens.