

QUIK THERM™ COOK AND HOLD CONVECTION BASKET OVEN MODEL RO151F1332D SERIES

FEATURES AND BENEFITS:

- Roast, cook, bake, air fry, rethermalize and hold with precise temperature control. Power boosting switch allows end user flexibility to increase or reduce air flow.
- Non-venting oven which passes the UL grease laden emission test permitted by most local codes, provides easy, inexpensive installation.
- Convected air system promotes natural browning for flavor and seals in natural juices.
- Operate all fans on high for air frying crispy foods.
- 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.
- Stainless steel construction and smooth interior coved corners for ease of cleaning and to 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. Two adjustable vents on each door.
- Safety conscious anti-microbial latches protect against spreading germs. Standard with right hand hinging; left hand hinging available upon request.
- 16 stainless steel angles accommodate a large variety of pan sizes on 3" spacing.
- 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.

Deluxe Models (-DX) have 18 factory or field programmed cook & hold cycles. Each programmed menu can be customized for exact time and temperature needs. Probe cooking includes one 3" food temperature probe and port.



RO151F1332DE

Standard (-DE)



All Ovens come standard with easy-to-read and operate LED digital controls.

Deluxe (-DX)

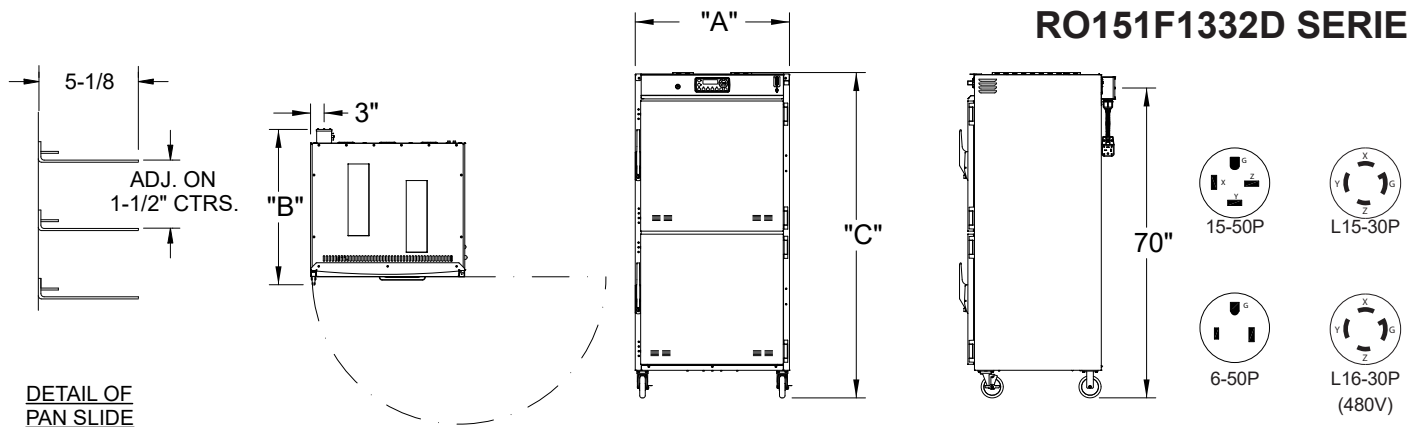


Deluxe Controls are available with 18 programmable menus and 3" food probe.

ACCESSORIES and OPTIONS (Available at extra cost):

- ☐ Deluxe version with 18 programmable menus and 3" food probe (or optional 6" meat 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.

RO151F1332D SERIES



CRES COR MODEL NO.	BASKET			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP/ ANGLES	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
RO151F1332DE RO151F1332DX	18	18 x 26	IN	34-7/8	35-1/8	73-11/16	28-3/4	26-7/8	58	LBS	525
		460 x 660	MM	885	890	1870	730	680	145	KG	115
	32	13 x 26	IN								
		330 x 660	MM								

(-DE) models are standard models, (-DX) are upgraded deluxe models. See accessory sheet E-10 for more information.

NOTE: When ordering bumpers, add 2" to overall dimensions.

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.
- Adjustable vents, 2 per door.

PAN SLIDES:

- 16 stainless steel angle ledges on 3" 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.



Scan QR code to view Spec Sheet,
Operating Manual, Wiring Diagram
or to call Customer Service.

If you need a QR reader visit your App
Store on your Smartphone or Tablet.

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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., with:
 - Straight blade plug for 50A., 3Ph.
 - Twistlock plug for 30A., 3Ph.
 - Right angle straight blade plug for 50A., 1Ph.
- Heaters (6): 2000 Watts each for 12KW; 1325 Watts each for 8KW.
- Switch: (1) Air volume.
- Blower motors: (6).
- Vent fans: (3).
- Fuses: (2) 6 Amp.

INSTALLATION REQUIREMENTS:

- This model complies with section 59 of UL710B for emissions of grease laden air, and according to UL is not required to be placed under a ventilation hood. Check local requirements before installation.

SHORT FORM SPECIFICATIONS

Cres Cor QuikTherm Cook and Hold Convection Basket Oven Model RO151F1332D __. 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. One piece base .125 aluminum. 5" swivel modulus casters, Delrin bearings. Switch: (1) Air volume. Blower motors: (6). 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.

In line with its policy to continually improve its products, CRES COR reserves the right to change materials and specifications without notice.

Made in America Since 1936