

INSULATED STAINLESS STEEL ROLL-IN OVEN WITH RACK MODEL RR1332D

FEATURES AND BENEFITS:

- Roll-In Rack designed for moving school prepackaged meals in baskets from prep area, central kitchen, commissary or cooler into oven.
- 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.
- Operate all fans on high for air frying crispy foods.
- 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.
- High temperature ceramic magnetic latch for “easy open” and silicone door gasket for proper seal.
- Safety conscious anti-microbial latch protects against spreading germs. Standard with right hand hinging; left hand hinging available upon request.



RR1332DX (shown)

Standard (-DE)



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

Deluxe (-DX)



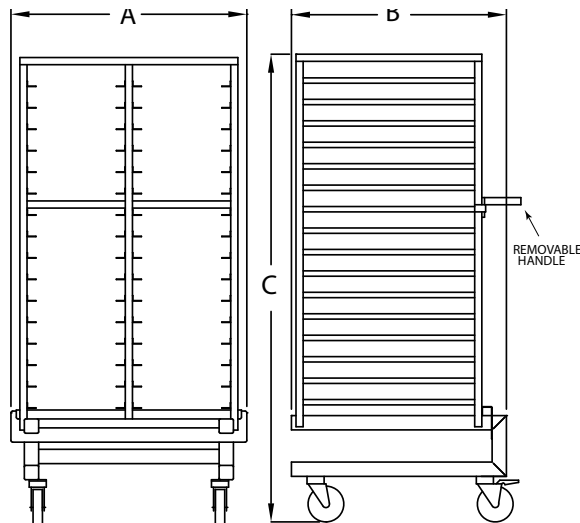
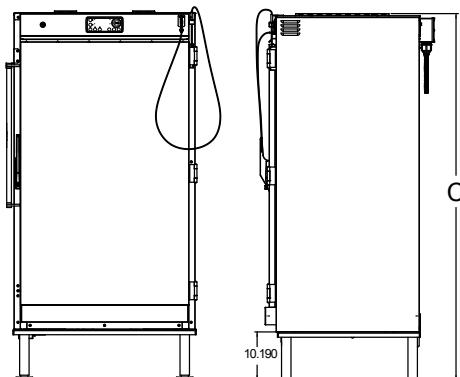
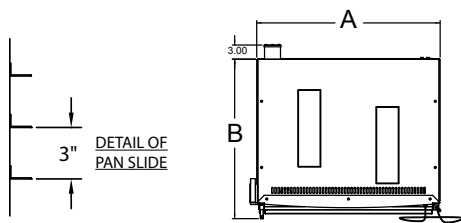
Deluxe Controls are available with 18 programmable menus and 3" food probe.

ACCESSORIES and OPTIONS (Available at extra cost):

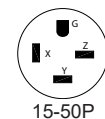
- ☐ Deluxe version with 18 programmable menus and 6" meat probe (or optional 3" food probe)
- ☐ Security Panel for Controls
- ☐ Key Lock Latch
- ☐ Wire Baskets
- ☐ Extra Roll-In Rack

See page E-10 for accessory details.

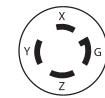
Deluxe Models (-DX) have 18 factory or field programmed cook & hold cycles. Each programmed menu can be customized for exact time and temperature needs. Probe cooking includes one 3" food temperature probe and port.



RR1332D



15-50P



L15-30P
L16-30P (480V)



6-50P

CRES COR MODEL NO.	CAPACITY / SIZE			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
				WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
RR1332DE RR1332DX	1 RACK		IN	39	33-7/8	77-5/8	32-1/8	28-3/8	56-1/4	LBS	387
			MM	991	859	197	816	721	1429	KG	176
ROR-201-SBS-1332-D	32 BASKETS	13 X 26	IN	35-5/8	30-1/4	65-1/2	13-5/8	26	49-1/2	LBS	131
		330 X 660	MM	905	768	1663	346	660	1257	KG	59

INSIDE RACK WIDTH DIMENSION IS FOR ONE SIDE.

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 tunnels: 20 ga. stainless steel, lift-out type, mounted on inner sides.

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 REQUIREMENTS AVAILABLE:

- 12,000 Watts, 208 Volts, 3 Phase, 60 Hz., 50 Amp. Service
- 12,000 Watts, 240 Volts, 3 Phase, 60 Hz., 50 Amp. Service
- 12,000 Watts, 480 Volts, 3 Phase, 60 Hz., 30 Amp. Service
- 8,000 Watts, 208 Volts, 1 Phase, 60 Hz, 50 Amp. Service
- 8,000 Watts, 240 Volts, 1 Phase, 60 Hz, 50 Amp. Service

ELECTRICAL 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: Right angle straight blade plug for 50A/60A., 3Ph., Twist-lock plug for 30A., 3Ph., and Right angle straight blade plug for 50A., 1Ph.
- Heaters (6): 2000 Watts each for 12KW.
- Switch: (1) Air volume.
- Blower motors: (6).
- Vent fans: (3).
- Fuses: (2) 6 Amp.

ROLL-IN RACK (ROR-201-SBS-1332-D):

BASKETS NOT INCLUDED

- 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".

SHORT FORM SPECIFICATIONS

Cres Cor QuikTherm™ Roll-In Cook and Hold Convection Oven, Model RR1332D. 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 .190 aluminum. 2" dia. stainless steel legs. Includes Cres Cor Roll-In Rack Model ROR-201-SBS-1332-D: 16 angles on 3" centers; holds 32 baskets. 5" swivel modulus casters. Switch: (1) Air volume; Blower motors: (6). Delrin bearings. Load capacity 250 lbs. each, temperature -45 to +180°F. 120 Volts, 60 Hz., 1 Phase. 2 year parts warranty. Provide the following accessories: _____. CSA-US, CSA-C, CSA to NSF4 listed.

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



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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