

INSULATED STAINLESS STEEL AQUATEMP™ ROLL-IN OVEN WITH RACK MODEL RR1332WD

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 and humidity 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.
- Moist heat, dry heat or a combination of both allows for a variety of food preparation and holding.
- 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 with automatic water fill system and low water indicator. LED and water heater shut off when water is at critically low level.
- Standard solid state electronic control with large, clean, easy-to-read and operate LED digital display to ensure holding at precise food temperatures and moisture content.
- AquaTemp™ system maintains optimum food texture through continuous monitoring of both temperature and humidity. Temperature and humidity values are measured, displayed and controlled through intuitive solid state controller. Air temperature is prioritized over humidity to ensure food safety.
- Stainless steel construction and smooth interior coved corners for ease of cleaning and to prevent food particle/grease buildup.
- High temperature ceramic magnetic latches for “easy open” and silicone door gaskets for proper seal.
- Safety conscious anti-microbial latches protect against spreading germs. Standard with right hand hinging; left hand hinging available upon request.



RR1332WDX (shown)

Standard (-DE)


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

Deluxe (-DX)

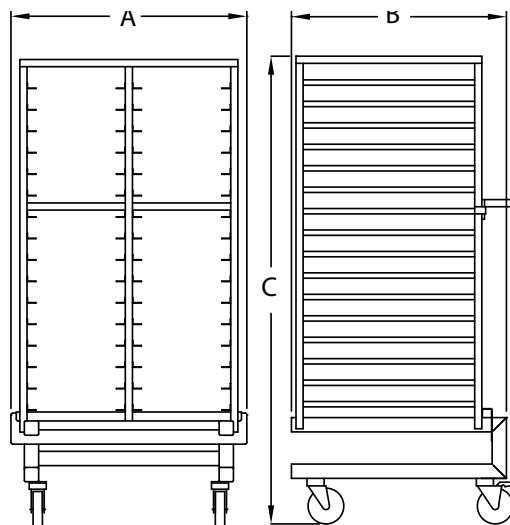
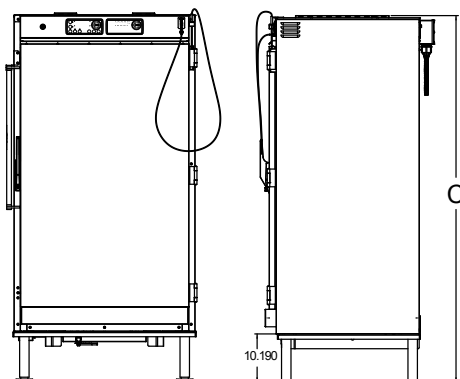
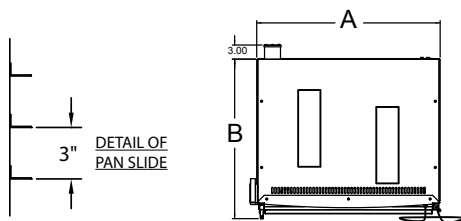

Deluxe Controls are available with 18 programmable menus and 3" food probe.

ACCESSORIES and OPTIONS (Available at extra cost):

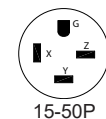
- ☐ Deluxe version with 18 programmable menus and 6" meat probe (or optional 3" food probe)
- ☐ Security Panel for Controls
- ☐ Key Lock Latch
- ☐ Wire Baskets
- ☐ Extra Roll-In Rack

See page E-10 for accessory details.

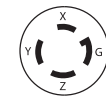
Deluxe Models (-DX) have 18 factory or field programmed cook & hold cycles. Each programmed menu can be customized for exact time and temperature needs. Probe cooking includes one 3" food temperature probe and port.



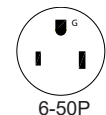
RR1332WD



15-50P



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



6-50P

REMOVABLE
HANDLE

CRES COR MODEL NO.	CAPACITY / SIZE			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
				WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
R1332WDE RR1332WDX	1 RACK		IN	39	33-7/8	77-5/8	32-1/8	28-3/8	56-1/4	LBS	412
			MM	991	859	197	816	721	1429	KG	187
ROR201SBS1332D	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 tunnel: 20 ga. stainless steel, lift-out type, mounted on inner sides.
- Water Pan: 4 gallons, 16 ga. stainless steel with 1850 Amps., heater for humidity.

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.
- 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™ Cook and Hold Convection Oven, Model RR1332WD. 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 antimicrobial magnetic latches. One piece base .190 aluminum. 2" dia. stainless steel legs. Includes Cres Cor Roll-In Rack Model ROR-201-SBS-1332D: 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.



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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