

CORRECTIONAL RETHERM HEAT-N-HOLD OVEN MODEL RO-151-FUA-12-BZ

FEATURES AND BENEFITS:

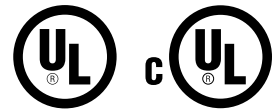
- Fully insulated Retherm Heat-N-Hold convection oven designed for both reconstituting precooked foods or slow roasting.
- Full 8200 Watts of power allows for rethermalization of prepared meals or bulk items. Maximum temperature 350°F. (176.5°C.).
- Pre-setting automatic controls for rethermalizing and holding cycles allows for unattended operation.
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- Self-contained power top secured to oven body with tamper-proof hardware; lifts off for ease of maintenance.
- Stainless steel and Lexan security panel attached to power top; covers controls to prevent tampering.
- Stainless steel construction throughout for ease of cleaning.
- Smooth interior coved corners prevent food particle/grease buildup.
- Insulated Dutch doors prevent temperature loss. Silicone door gaskets for proper seal. High temperature ceramic magnetic latches with key lock. Latches and hinges mounted inboard. Doors open 270° on stainless steel hinges.
- Standard with right hand hinging; left hand hinging available upon request.
- Recessed push/pull handles on both sides prevent damage to walls; allows easy maneuvering.
- Universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" spacing. Supplied with 12 sets of angles.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.

POWER UNIT OPTIONS:

8200 Watts, 208 Volts, 1 Phase, 60 Hz.
8200 Watts, 240 Volts, 1 Phase, 60 Hz.
8200 Watts, 208 Volts, 3 Phase, 60 Hz.
8200 Watts, 240 Volts, 3 Phase, 60 Hz.



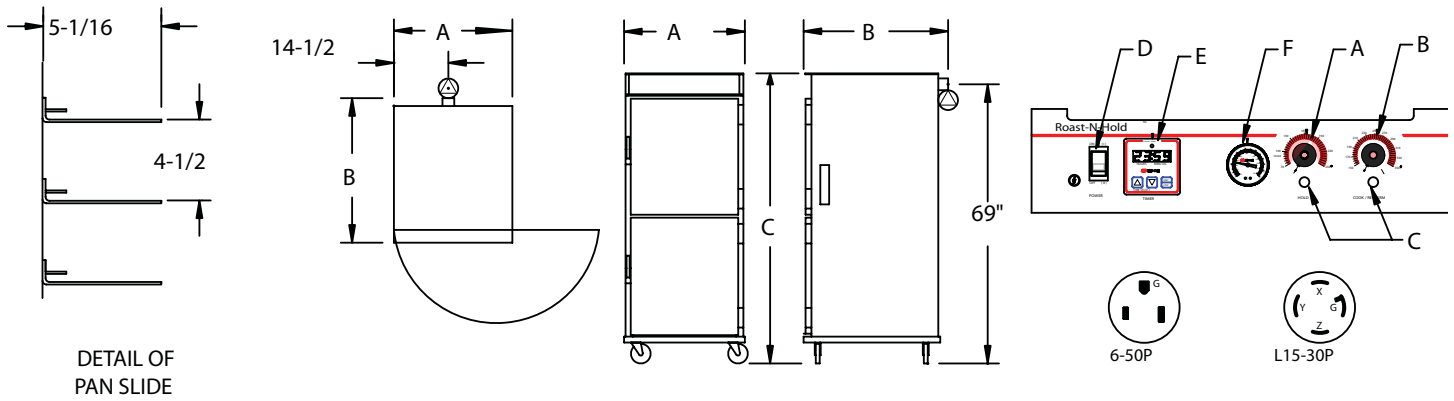
RO-151-FUA-12-BZ



ACCESSORIES and OPTIONS (Available at extra cost):

- Universal Angles welded and riveted in place
- Extra Universal Angles
- Digital Thermometer
- Corner Bumpers
- Perimeter Bumper
- Floor Lock (for use with 5" casters)
- Various Caster Options

RO-151-FUA-12-BZ



CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP/ANGLES	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
RO-151-FUA-12-BZ	12 SETS	SEE NOTE BELOW	IN	28-3/4	37-3/4	73-11/16	21-3/4	26-15/16	57-3/4	LBS	530
			MM	730	960	1875	555	685	1470	KG	240

NOTES: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans.
2. When ordering, specify fixed or adjustable pan slides.
ALL CONSTRUCTION IS RIVETED, WELDED AND FINISHED.

CABINET:

- Body: 22 ga. stainless steel.
- Reinforcement: Internal framework of 16 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, mounted on back panel.
- Push/pull handles (2): 7" vertical; recessed.

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:

- Formed 22 ga. stainless steel.
- Latches: Chrome plated high pressure die-cast zinc, high temperature ceramic magnetic type with key lock; mounted inboard.
- Hinges: 11 ga. stainless steel, butt type.
- Gaskets: Perimeter type, silicone.
- Pan stops: Embossed.

PAN SLIDES:

- Formed 16 ga. stainless steel universal angles.
- 12 sets of angles adjustable on 1-1/2" centers.

SECURITY PANEL:

- 20 ga. stainless steel frame with 3/16" polycarbonate window.

POWER REQUIREMENTS AVAILABLE:

- 8200 Watts, 208 Volts, 60 Hz., 1 phase, 39 Amps., 50 Amp. service.
- 8200 Watts, 240 Volts, 60 Hz., 1 phase, 34 Amps., 50 Amp. service.
- 8200 Watts, 208 Volts, 60 Hz., 3 phase, 23 Amps., 30 Amp. service.
- 8200 Watts, 240 Volts, 60 Hz., 3 phase, 20 Amps., 30 Amp. service

POWER UNIT COMPONENTS: (refer to above drawing)

- Body: Formed 20 ga. stainless steel with black control panel, recessed and tilted 7°.
- A) Thermostat (holding): Solid state, 140°F. (60°C.) to 250°F. (121°C.).
- B) Thermostat (cook/retherm): Solid state, 140°F. (60°C.) to 350°F. (176.5°C.).
- C) Pilot lights (2).
- D) Switch: Lighted ON-OFF rocker type.
- E) Timer: 24 hr. digital countdown; infinite memory retention.
- F) Thermometer.
- Power cord: Permanent, 6 ft., 6/3 ga. with right angle plug.
- Heaters (3): 2670 Watts each.
- Blower motors (3).
- Vent fans (2).
- Fuses (2): 3 Amp.

INSTALLATION REQUIREMENTS:

- Check local vent hood codes for mobile Roast-N-Hold ovens.

SHORT FORM SPECIFICATIONS

Cres Cor Retherm Heat-N-Hold Oven Model RO-151-FUA-12-BZ for the Correctional Market. Power unit 20 ga. stainless steel, secured to oven with tamper-proof hardware. 20 ga. stainless steel security panel over controls. 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 magnetic latches with key lock. (12) sets universal angles for multiple pan sizes (specify fixed or adjustable). One piece base .125 aluminum. 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each. 8200 Watts, _____ Volts, 60 Hz., _____ Phase. 2 year parts warranty. Provide the following accessories:
_____. UL Sanitation, UL, CUL listed.



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