

QUIK THERM™ 350 OVEN MODEL RO-151-FUA-350

FEATURES AND BENEFITS:

- Fully insulated oven designed for quick reconstituting of precooked foods and slow roasting at a constant 350 degrees Fahrenheit.
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- Intentionally designed without a hot holding feature, it is only intended to cook food quickly and safely.
- Slow convected air system promotes natural browning for flavor and seals in natural juices.
- 12,000 Watts of power allows for rethermalization of prepared meals or bulk items.
- Large easy-to-read, quick, no fuss thermostat dial and exact temperature setting of 350°F (176.5°C.) makes easy use for all kitchen staff.
- Stainless steel construction throughout for ease of cleaning.
- Smooth interior coved corners 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 in each door.
- Safety conscious anti-microbial latches protect against spreading germs. Standard with right hand hinging; left hand hinging available upon request.
- Removable magnetic digital timer.
- Recessed push/pull handles on both sides prevent damage to walls; allows easy maneuvering.
- Chrome plated wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" spacing. Supplied with 18 sets of angles.
- 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.



RO-151-FUA-350

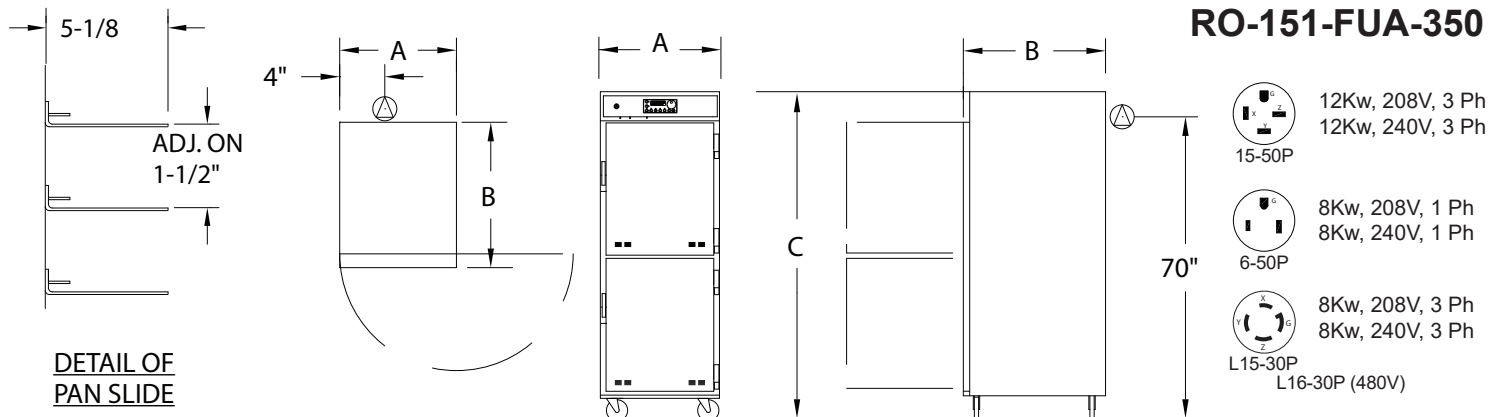


New, easier to use, easy-to-read and operate LED digital display ensures cooking at precise 350° food temperature.

ACCESSORIES and OPTIONS (Available at extra cost):

- ☐ Tempered Glass Door Windows
- ☐ Key Lock Latches
- ☐ Wire Grids
- ☐ Extra Universal Angles
- ☐ Perimeter Bumper
- ☐ Corner Bumpers
- ☐ 6" Dia. Casters
- ☐ Polyurethane Casters

See page E-10 for accessory details.



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-350	18 SETS	SEE NOTE BELOW	IN	28-3/4	37-3/4	73-11/16	21-3/4	26-7/8	58	LBS	392
			MM	730	960	1875	555	685	1475	KG	178

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.
Refer to Pan Size Chart at end of section.

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

ALL CONSTRUCTION IS RIVETED, WELDED AND FINISHED.

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.
- 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 in each door.

PAN SLIDES:

- Chrome plated wire universal angles (.306 dia.), mounted on lift-out posts.
- 18 sets of angles; adjustable on 1-1/2" 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.

CRES COR

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HOT UNIT COMPONENTS:

- Thermostat: Solid state digital control, 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.
- Blower motors: (4 or 6).
- Vent fans: (3).
- Fuses: (2) 6 Amp.
- Portable Magnetic Digital Timer: Attaches to control panel, counts up or down.

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.



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.

SHORT FORM SPECIFICATIONS

Cres Cor QuikTherm™ Retherm Oven Model RO-151-FUA-350. 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. (18) sets universal angles for multiple pan sizes and spacing. 5" swivel modulus casters, Delrin bearings. 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