

## 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, rethermalize and hold with precise temperature and humidity control. Power boosting switch allows end user flexibility to increase or reduce air flow.
- 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.
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- 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.



RR1332D

#### Standard (-DE)



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

#### Deluxe (-DX)



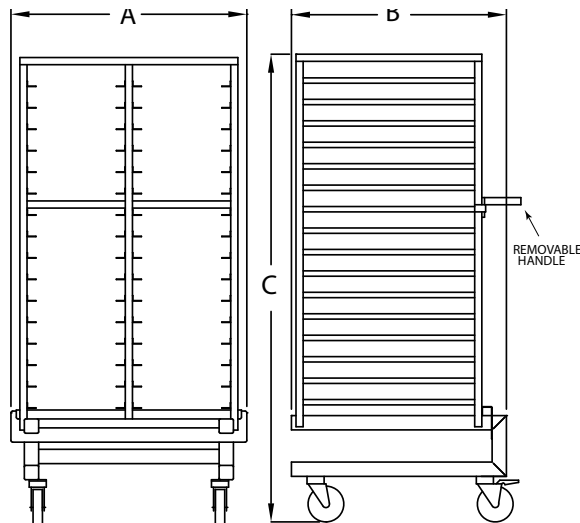
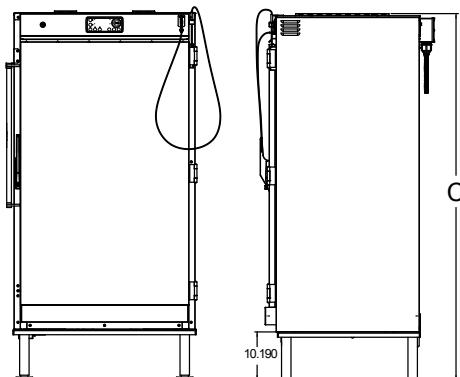
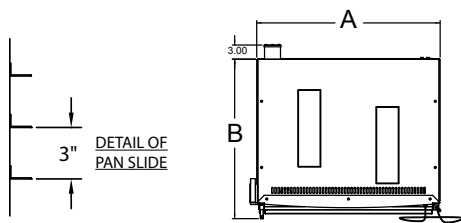
Deluxe Controls are available with 18 programmable menus and 3" food probe.

### ACCESSORIES and OPTIONS (Available at extra cost):

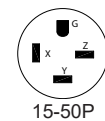
- ☐ Deluxe version with 18 programmable menus and 6" meat probe (or optional 3" food probe)
- ☐ Security Panel for Controls
- ☐ Key Lock Latch
- ☐ Wire Baskets
- ☐ Extra Roll-In Rack

See page E-10 for accessory details.

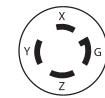
**Deluxe Models (-DX) have 18 factory or field programmed cook & hold cycles. Each programmed menu can be customized for exact time and temperature needs. Probe cooking includes one 3" food temperature probe and port.**



## 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; 3000 Watts each for 18KW.
- 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, 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.*



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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