

## QUIK THERM™ COOK AND HOLD CONVECTION OVEN MODEL: RO151HUA9D SERIES

### FEATURES AND BENEFITS:

- 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.
- Convected air system promotes natural browning for flavor and seals in natural juices.
- Operate all fans on high for air frying crispy foods.
- Full 6,000 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 throughout for ease of cleaning.
- Smooth interior coved corners prevent food particle/grease buildup.
- Field reversible insulated door prevents 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.
- Chrome plated wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" spacing. Supplied with 9 sets of angles.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.

### POWER UNIT OPTIONS:

6000 Watts, 208 Volts, 1 or 3 Phase, 60 Hz.  
6000 Watts, 240 Volts, 1 or 3 Phase, 60 Hz.

**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.**



RO151HUA9DE (shown)

Standard (-DE)



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

Deluxe (-DX)



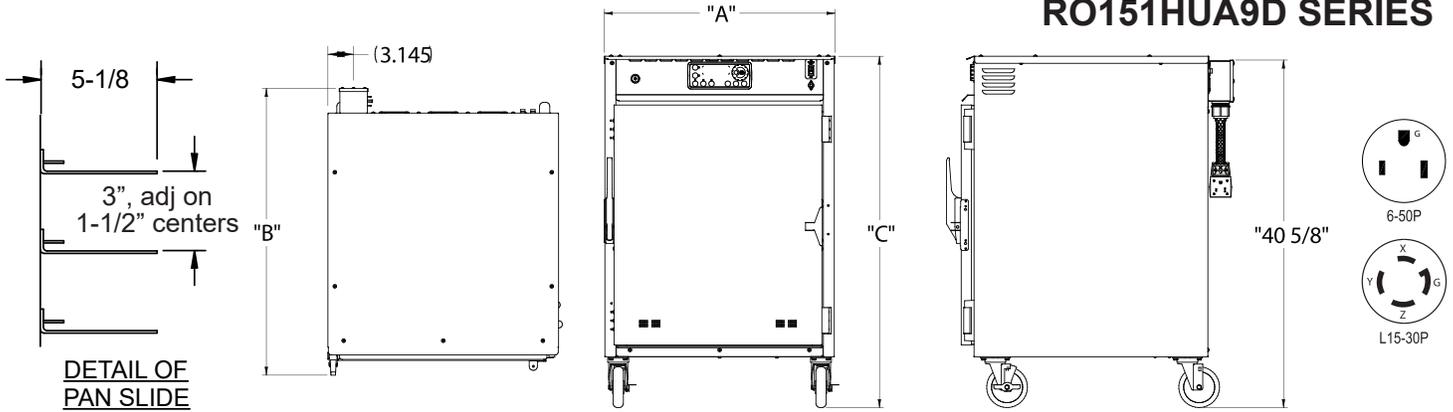
Deluxe Controls are available with 18 programmable menus and 3" meat probe.

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

- Deluxe version with 18 programmable menus and 3" food probe (or optional 6" meat probe).
- Security Panel for Controls
- Tempered Glass Door Windows
- Key Lock Latches
- Wire Grids
- Extra Universal Angles
- Perimeter Bumper
- Corner Bumpers
- 6" Dia. Casters
- Polyurethane Casters
- HACCP Documentation (built in USB port)

See page E-10 for accessory details.

# RO151HUA9D SERIES



CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP/ANGLES	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
RO151HUA9D	9 SETS	SEE NOTE BELOW	IN	28-1/4	35-1/8	43-1/8	21-1/4	26-1/2	28	LBS	260
			MM	718	864	2832	540	675	715	KG	118

(-DE) models are standard models, (-DX) are upgraded deluxe models. See accessory sheet E-10 for more information.

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.

## 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 doors, top, base; 2" in sidewalls.
- Air tunnels: 22 ga. stainless steel; lift-out type, mounted on sides.
- Interior coved corners

## BASE:

- One piece construction, .16 ga. stainless steel
- Drip trough: Formed 18 ga. stainless steel mounted to front of cabinet; removable drip pan.
- 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.

## DOOR:

- 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.

## POWER REQUIREMENTS AVAILABLE:

- 6000 Watts, 208 Volts, 60 Hz., 1 Phase, 50 Amp. service.
- 6000 Watts, 208 Volts, 60 Hz., 3 Phase, 30 Amp. service.
- 6000 Watts, 240 Volts, 60 Hz., 1 Phase, 50 Amp. service.
- 6000 Watts, 240 Volts, 60 Hz., 3 Phase, 30 Amp. service.



Scan QR code to view Spec Sheet, Operating Manual, Wiring Diagram or to call Cres Cor® Customer Service.

If you need a QR reader, visit your App Store on your Smartphone or Tablet.

## PAN SLIDES:

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

## 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/1Ph. with twist lock plug for 30A/3Ph.
- Heaters (6): 1000 Watts each.
- Switch: (1) Air volume.
- Blower motors: (6).
- Vent fans: (3).
- Fuses: (2) 6 Amp.

**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.

## SHORT FORM SPECIFICATIONS

Cres Cor QuikTherm™ Cook and Hold Convection Oven, Model RO151HUA9D. 18 ga. stainless steel, recessed control panel with digital thermostat. Cabinet 22 ga. stainless steel. Stainless steel internal frame; coved corner interior. Fiberglass insulation in sides 2"; back, doors and base 1-1/2". 22 ga. stainless steel door, high temperature anti-microbial magnetic latches, heavy duty hinges. Switch: (1) Air volume; Blower motors: (6); (9) sets universal angles for multiple pan sizes and spacing. One piece base .125 aluminum. 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-US, CSA-C, CSA to NSF4 listed.



5925 Heisley Road • Mentor, OH 44060-1833  
Phone: 877/CRESCOR • Fax: 440/350-7267  
www.crescor.com

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