

Model RRH-C3R Series Cook & Hold/ Retherm Oven (With Radiant Hold)

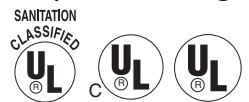


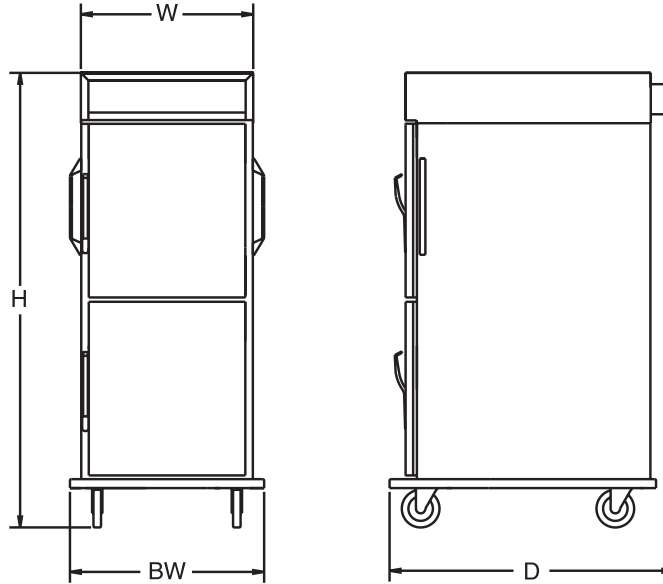
Performance Features


- Two separate processes: *Gentle Convection Cook* and *Radiant Heat Hold* produces truly **Tender Roast™** products with the highest quality and greatest yields
- **Whisper Touch™** *Gentle Convection Cook* produces natural browning of products – meats, poultry, fish, casseroles, potatoes, vegetables, baked goods and desserts
- **Gentle Touch™** *Radiant Heat Hold* produces unsurpassed holding times
- Rethermers frozen entrees, precooked products, and finger foods to perfection
- Greatly reduces shrinkage
- Induces optimum enzyme action to naturally tenderize or “age” meats
- Greatly reduces labor and utility costs
- Cook with timer or standard meat probe
- Cook temperature range: 150F – 350F
- Holding temperature range: 100F – 200F

Construction Features

- Self-contained power module for ease of service
- Fully insulated construction 1½” of insulation
- Type 304, 20 gauge welded stainless steel body and doors
- 12 gauge internal frame for strength
- Field reversible doors
- Latch is magnetic/mechanical style
- Long lasting, high temperature silicone door gasket
- Four heavy duty, 5” swivel casters, two with brakes
- Lift out oven interior for easy cleaning
- Radiant heat source in side walls for superior holding and serviceability
- One piece .160 aluminum base
- Push/pull handles





Model Number	Pan Capacity Per Oven Pan Spacing Per Oven C3R - 3 1/4" Fixed C3USR - 1 1/2" Adjustable						Height (H)	Depth (D)	Width (W)	Base Width (BW)	Shipping Wt. (lbs)	Volts	Total Watts Per Oven Compartment	Total Amps Per Oven Compartment	Hertz/Phase	Power Cord Plug (NEMA)
	18x26x1 Sheet		12x20x2 1/2 Pan		13x26x2 5/8 Basket											
	STD *	MAX	STD *	MAX	STD	MAX										
RRH-8135-C3R	12	12					60 ³ / ₈	37 ¹ / ₂	22 ³ / ₄	25 ³ / ₄	470	208 to 240	8100	39.6	50/60 1Ø	6-50 
RRH-8135-C3USR	9	25+	18	26+					26	29						

+ Requires additional pan slides



Bidding Specifications

Royalton Model # RRH-___-C3__R, gentle convection cook and radiant heat hold oven, fully insulated, all stainless steel construction, dutch doors and in-wall radiant heating with solid-state controls incorporated in the self-contained power module. Digital readout for timer and cooking probe. Counts down cook time and counts up hold time. Cooking probe standard.

Options

- Correctional Package
- Casters – Specials and Sizes
- Pass-Through Doors
- Tempered Glass Doors Full View
- Transport Latch
- Legs
- Wire Shelf Interior
- Perimeter Bumper
- Raised Wire Grid for 18x26 pan
- Cold Pack
- Latch Magnetic/Mechanical w/Key Lock

Optional Power Modules

- 4100 Watt Top = RHH-4135-C3R
4100 Watt Top = RRH-4135-C3USR
208-240V, 50/60Hz, 1Ø, 26.1A
NEMA 6-30P 
- 6100 Watt Top = RHH-6135-C3R
6100 Watt Top = RRH-6135-C3USR
208-240V, 50/60Hz, 1Ø, 39.6A
NEMA 6-50P 

* RRH-C3R body furnished with fixed pan slides to hold (12) 18x26 pans max.

* RRH-C3USR body furnished with 9 sets of adjustable universal pan slides, optional up to 25 sets.