

Model RRH-C3 Series Cook & Hold/ Retherm Oven (With Gentle Convection Hold)



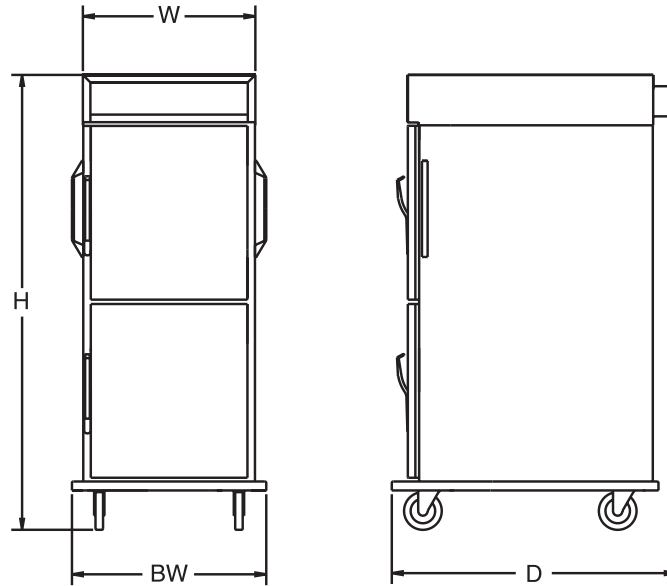
Performance Features


- **Whisper Touch™ Gentle Convection** rethermalizing and holding cycles for fast, safe heating and holding of value added products
- **Whisper Touch™ Gentle Convection** retherm assures maximum moisture retention resulting in better taste and longer hold times
- **Whisper Touch™ Gentle Convection Cook** produces natural browning of products – meats, poultry, fish, casseroles, potatoes, vegetables, baked goods and desserts
- **Whisper Touch™ Gentle Convection Hold** maintains proper holding temperatures no matter the frequency of “in & out” to retrieve product
- Ideally suited for school foodservice, catering, and banquet applications
- 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
- 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 C3WR - 3 1/2" Fixed						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-C3	12	12					60 ^{3/8}	37 1/2	22 3/4	25 3/4	394	208 to 240	8100	39.6	50/60 1Ø	6-50P 
RRH-8135-C3US	9	24+	18	24+					26	29	464					
RRH-8135-C3W	12	12			24	24			30 1/2	33 1/2	442					

+ Requires additional pan slides



Bidding Specifications

Royalton Model # RRH-____-C3 ____, gentle convection cook and gentle convection heat hold oven, fully insulated, all stainless steel construction and dutch doors 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 = RRH-4135-C3
4100 Watt Top = RRH-4135-C3US
4100 Watt Top = RRH-4135-C3W
208-240V, 50/60Hz, 1Ø, 17.8A
NEMA 6-30P 
- 6100 Watt Top = RRH-6135-C3
6100 Watt Top = RRH-6135-C3US
6100 Watt Top = RRH-6135-C3W
208-240V, 50/60Hz, 1Ø, 25.4A
NEMA 6-50P 

- * RRH-C3 body furnished with fixed pan slides to hold (12) 18x26 pans max.
- * RRH-C3US body furnished with 9 sets of adjustable universal pan slides, optional up to 24 sets.
- * RRH-C3W body furnished with fixed pan slides to hold (12) 18x26 pans or (24) 13x26x2 5/8 baskets, max.