

CR-32

MODEL: CR-32

ROTISSERIE OVEN
FLOOR MODEL - GAS FIRED

Cleveland Standard Features

- Single Convection Rotisserie Oven has the capacity for eight cooking skewers or 32 chickens per unit, cooked to perfection in about 90 minutes.
- Reliable, easy to use Solid State Controls with LED indicators.
- Automatic Oven Preheat controls
 - 16 Programmable Recipe memory settings
 - Automatic Holding Cycle
 - Product Co-cook Feature
 - Automatic Fast Cool Down Control
 - Oven Cavity Temperature "Set-Back" Feature
 - Rotisserie Advance Control for removing skewers
 - Door Safety Switch
- Powerful 60,000 BTU "High Stage" or "45,000 BTU" Low Stage Ceramic Gas Burner System with Electronic Spark Ignition for easy start-up operation. Power switch automatically ignites burners and starts fans and preheat cycle.
- Unit comes with eight Stainless Steel skewers.
- The Cleveland Rotisserie Oven comes standard with a heavy-duty stainless steel stand with two hinged doors and bottom shelf. Mounted on four heavy-duty adjustable casters: 2 locking and 2 swivel.
- External mounted oven lights for enhanced visual appeal.
- Standard Left Hand Door hinging and Large Glass Window. Fully insulated cooking compartment. Safety Switch stops fans, burners and rotisserie when door is open.
- Standard 115 volt, 60Hz. Single phase with cord & plug.
- Oven Catch Pan with skimmer drain for safe, easy cleaning.
- "Set-Back" control lowers temperature to 200°F after 20 minutes of idle use.
- Approvals: ETL, ETLIC, NSF

ITEM NUMBER _____

JOB NAME / NUMBER _____

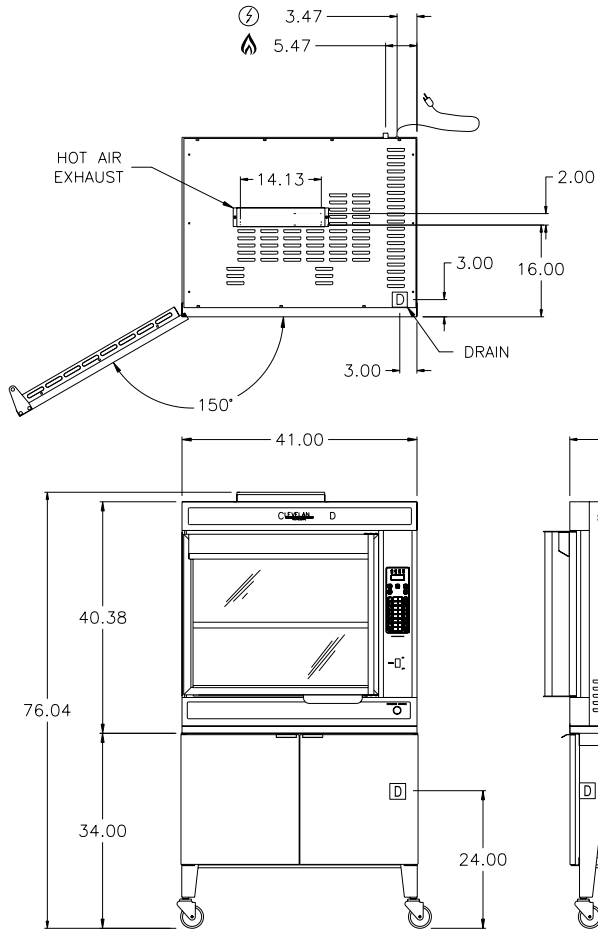


SHORT FORM SPECIFICATION

CR-32 Rotisserie Oven: Dual rate, high and low fire stage burner. Three rotisserie speeds to dial in the right combination for perfect browning capabilities. 16 programmable menu buttons with auto hold feature.

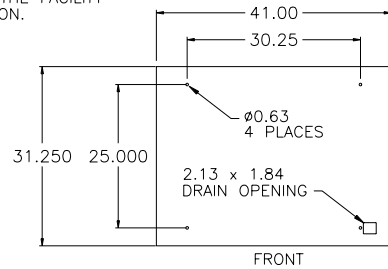
Options & Accessories

- CBS-32 Cabinet Base Stand
- SK-32 Skewers, set of 8
- TB-32 Turkey Breast Basket, 1each
- TBW-323 Turkey Breast Basket Wrench, set of 2
- SS-32 Side Panel Kit for CBS-32, left or right
- PB-8 Planetary Bearings, set of 8
- RI-32 Roller Tray Assembly for Skewers
- SKH-32 Handling Tools, set of 2
- CSH-32 Skewer Adapter Holder for countertop



NOTE:

THE UNIT MUST HAVE BETWEEN 5 AND 14" OF NATURAL GAS PRESSURE WITH THE FACILITY IN FULL OPERATION.



TOP VIEW OF ROTISSERIE SHOWING MOUNTING LOCATIONS

MODEL	CAPACITY	INPUT CHART	SERVICE CONNECTIONS	INSTALLATION NOTES	
CR-32	8 Skewers or 8 Turkey Baskets	Natural Gas 60,000 BTU per hours max.	<p> Electrical Connection- supplied with 8 ft. cord</p> <ul style="list-style-type: none"> - 1 PH grounded outlet - 9 AMP max. <p> Gas Connection - 3/4" NPT</p> <p> Drain - Drain Kit supplied with Rotisserie</p>	<p>Suitable for installation on combustible floors</p> <p>Min. clearance to combustible or non-combustible walls: Sides - 3", Back - 6"</p> <p>Gas Pressure Required: Natural - 5"-14" WC Propane - 11"- 14" WC</p> <p>Normal Supply Pressures</p>	<p>Gas Input Ratings -</p> <p>Ratings shown are for Natural and LP Gas installations</p> <p>Specify altitude of project if over 2000 ft. (610 meters)</p> <p>For other gases specify type, calorific value, specific gravity and pressure at appliance</p> <p>NOTE: When ordering specify type of gas to be used</p>