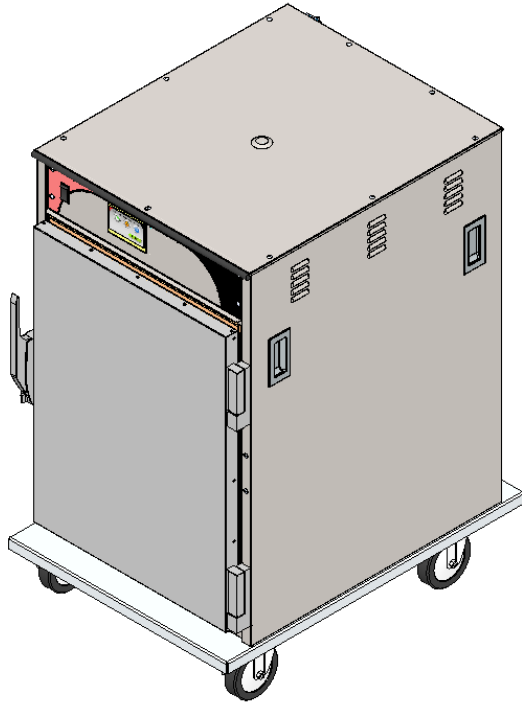




Tender Touch HRHO Roast and Hold Oven

Innovative Foodservice Equipment Custom Designed For Performance, Service and Value

Quality Roast and Hold Ovens



Model HRHO44P8

1/2 & 3/4 SIZE
UNIVERSAL & NARROW
WIDTH MODELS

Standard Features:

- Programmable **Tender Touch** controls allows you to cook by time, or probe, save and recall recipes
- Temperature adjustable from 60°F (15.6°C) to 300°F (149°C) for roasting and holding a variety of foods.
- Automatically switches to holding temperature at the end of cook cycle
- Audio alarm for end of cycle
- All stainless steel and aluminum construction
- Fully insulated cabinet prevents heat loss, side air tunnel system circulates air evenly throughout the cabinet with minimal heat loss when doors are opened
- Completely removable interior components for quick and easy cleaning
- Welded stainless steel wire, or formed channel supports accept a variety of pans and screens
- Heavy-duty plate-type casters with 5" hard neoprene wheels, front two with brakes
- Heavy duty field reversible doors with self closing lift off hinges and magnetic latches
- Magnetic door gaskets
- Recessed stainless steel side mounted (front and rear) pull grips provide easy mobility
- 120V, 20A, 1PH service standard NEMA 5-20P



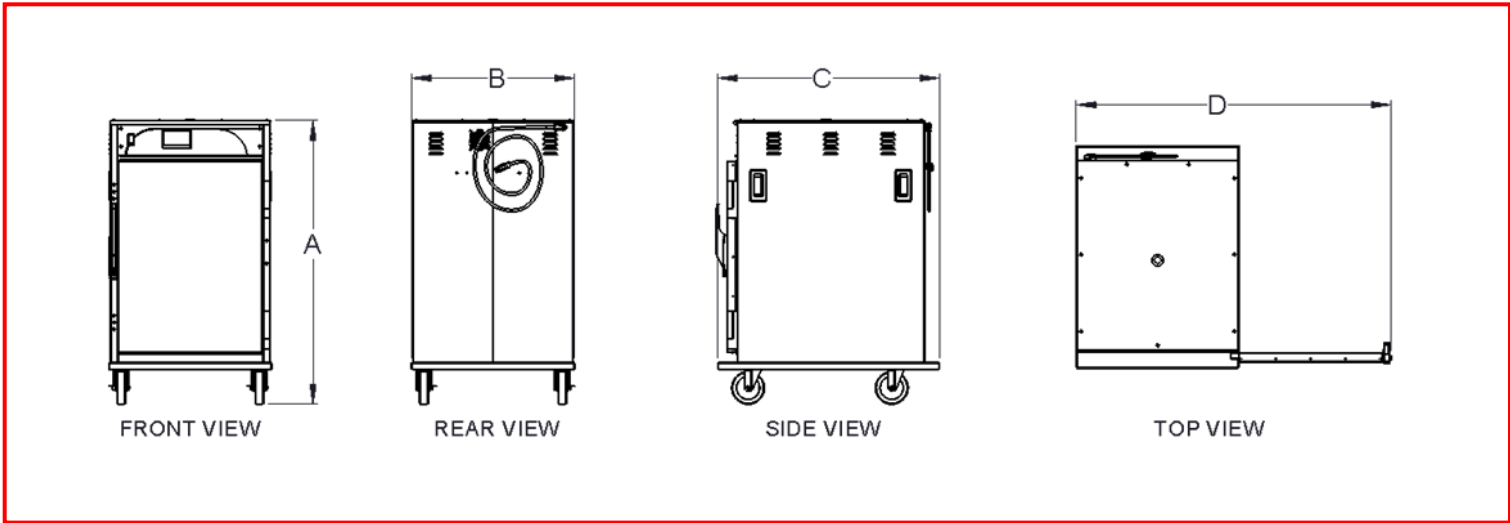
NEMA 5-20





Tender Touch HRHO Roast and Hold Oven

Item No. _____
 Approval: _____
 Date: _____



BEVLES MODEL NO.	CAPACITY			DIM A (H)		DIM B (W)		DIM C (D)		DIM D		SHIP WT.		ACTUAL WT.	
	18x26	12x20	*SPC'G	IN	CM	IN	CM	IN	CM	IN	CM	LBS	KGS	LBS	KGS
HRHO44W6	6	12	4.5	43.50	111	28	71	34	87	52.3	138	265	120	215	98
HRHO44P8	8	8*	3	43.50	111	25	64	34	87	48.1	122	240	109	190	86
HRHO60W9	9	18	4.5	58.50	149	28	71	34	87	52.3	138	305	138	255	116
HRHO60P12	12	12*	3	58.50	149	25	63.5	34	87	48.1	122	280	127	230	105

Adjustable on 1.50" centers, * With optional 18" x 26" wire racks

ELECTRICAL	VOLTAGE	WATTS	AMPS	ELECTRIC SERVICE	PHASE	HERTZ	CLEARANCES
STANDARD	120	1900	16	20A Dedicated Circuit	1	60	ZERO CLEARANCE CABINET
OPTIONAL	208-230	2000	9.7/8.7	15A Dedicated Circuit	1	50/60	ZERO CLEARANCE CABINET

Construction:

- Exterior 20 ga 304 #3 finish stainless steel
- Interior 22 ga 304 2B finish stainless steel
- Internal framework 18 ga 304 stainless steel
- Full insulated doors, back, sides, top and base
- Latch Heavy duty magnetic door latch with cool-to-touch handle and turn knob lock
- Hinges Heavy duty lift off self-closing, chrome plated
- Door Gasket Magnetic NSF approved Santoprene
- Base: .125 Formed aluminum with welded corners

PAN SUPPORTS:

- W models, have welded stainless steel wire supports adjustable on 1.50" centers. P models, have formed stainless steel racks on 1.50" centers.

HEATING MODULE & CONTROLS:

- Top mounted dual coil heating unit elements rated at 875 watts @120v, or 1000 watts @ 208-230v
- Easy to operate programmable touch screen controls allows you to save and recall recipes

- Cord and Plug: 8' cord with 20A molded plug (NEMA 5-20P); 208/230 volt models provided with cord only

CASTERS:

- Heavy-duty plate type casters, with 5" hard neoprene wheels; all swivel, with wheel brakes on front two casters

OPTIONS AND ACCESSORIES

- Left hand door hinging
- Stainless steel push handles
- Magnetic latch with key lock
- Corner bumpers of gray non-marking vinyl (set of 4)
- Perimeter bumper of gray non-marking vinyl
- Additional universal pan supports
- 6" stainless steel legs with adjustable feet for stationary floor installation*
- 6" casters with soft rubber wheels
- 18" x 26" chrome electroplated wire racks
- 208-230-50/60Hz electrical service

* Note: Modifications involving casters or legs may affect height of equipment. Specifications subject to change without notice

BEVLES COMPANY, INC.

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