The easiest-to-use oven... Ever.

QUIKTHERM™ 350 OVEN
RO-151-FUA-350 & CO-151-HUA-350

You talked, we listened, and the QuikTherm™ 350 Oven was born. The industry is full of complex oven controls, which can be intimidating to your staff and make the fast-paced foodservice environment even more stressful. At a preset 350°, this oven does the one thing you need it to do, without all the fuss. Most recipes call for 350°, and this oven can easily handle them all. Why over-complicate things? Simply turn it on, press start, and... That's about it. Available in full-size and half-size configurations for further flexibility.

RO-151-FUA-350
Full-Size unit shown above.
Half-size model is CO-151-HUA-350.

ADDITIONAL FEATURES AND BENEFITS:

- Fully insulated oven designed for quick reconstituting of precooked foods and slow roasting.
- Preset to 350°F (176.5°C)
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- Slow convected air system promotes natural browning for flavor and seals in natural juices.
- 12,000 Watts of power allows for rethermalization of prepared meals or bulk items.
- Large easy-to-read, quick, no fuss thermostat dial and exact temperature setting of 350°F (176.5°C.) makes it easy to use for all kitchen staff.
- Stainless steel construction throughout for ease of cleaning.
- Standard with right hand hinging; left hand hinging available upon request.
- Removable magnetic digital timer.
- Chrome plated wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" spacing. Supplied with 18 sets of angles.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.

SEE THE 350 OVEN IN ACTION:

It may have our simplest controls ever, but the 350 Oven is just as versatile as the rest of our equipment. To prove it, we used it to cook an entire Thanksgiving meal! Pie included.

Scan the QR code to the right to view the Miller Time: 350 Oven demo video, or visit www.crescor.com/videos to explore our entire video library.