

ROYALTON CONVECTION OVENS

RECOMMENDATIONS FOR:

- SLOW ROASTING
- COOKING
- BAKING



Royalton Foodservice
Equipment Company



**Royalton Foodservice
Equipment Company**

9981 York-Theta Drive, North Royalton, Ohio 44133
440-237-0806 FAX: 440-237-1694 1-800-662-8765

VENTING

IN GENERAL, THIS APPLIANCE DOES NOT NEED TO BE PLACED UNDER A HOOD. CONSULT YOUR LOCAL HEALTH AND FIRE CODES FOR REQUIREMENTS IN YOUR AREA

DO NOT LOCATE APPLIANCE UNDER AN OVERHEAD VENT HOOD CLOSE TO OTHER COOKING EQUIPMENT BECAUSE:

1. Fumes and grease particles generated by other cooking equipment would possibly be drawn by the cooling fans into the control compartment of the top mounted heating module.
2. Fumes and deposition of grease particles within the control compartment must be avoided in order to assure top performance and long product life.

***** VERY IMPORTANT *****

IN ORDER TO ASSURE AIR FLOW THROUGH HEATING MODULE, DO NOT POSITION OVEN FLUSH AGAINST ANY WALLS. MAINTAIN A MINIMUM GAP OF 2 INCHES BETWEEN OVEN CABINET AND WALLS. IF YOU PLACE OVENS SIDE BY SIDE, MAINTAIN A MINIMUM OF A 4 INCH GAP BETWEEN CABINETS.



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OPERATING & MAINTENANCE INSTRUCTIONS

RRH SERIES



1. After removing product from carton, Make sure ALL packing material has been removed from "exterior & interior of product.
2. RRH Series Ovens are manufactured to operate on:

	Voltage	208-240 VAC
	Circuit	2 0 Amps (RRH-4135)
		3 0 Amps (RRH-6135)
	HZ	60
	Heater	2/3 1900 W each
	AMPS	19.7 (RRH-4135)
		29.3 (RRH-6135)
	Receptacle	NEMA-6-30R (RRH-4135)
	Required	NEMA-6-50R (RRH-6135)



NOTE: When 2 units are stacked, each unit requires its own outlet.

TO START UNIT: - (See Figure 1)

- A. Make sure unit is plugged into proper outlet.
- B. Push rocker switch (1) to "ON" position. "ONOFF" switch, "HOLD" switch and Heat Indicator Pilot Light (5) will light up. (When Heat Indicator light goes off internal oven temperature has been reached)
- C. Rotate "ROAST" (3) temperature control to desired roasting temperature.
- D. Rotate "HOLD" (4) control to desired holding temperature.
- E. Select roasting time by turning blue centrals (7) on digital timer. Numbers appearing to the right of the decimal point represent 1/10th of 1 hour. Each 1/10th hour equals 6 minutes.
EXAMPLE: .1 = 6 minutes .3 = 18 minutes
.2 = 12 minutes .4 = 24 minutes
Numbers to the left of the decimal point represent full hours.
EXAMPLE: Roasting time is 11 hours & 30 minutes.
- Rotate the controls to the left of the decimal point until 11 appears in the display window.
- Rotate the control to the right of the decimal point until 5 appears in the display window.
- F. Depress "ON - OFF" switch to "OFF" position and open doors. Cooking fans will continue operating until unit cools . 00 NOT disconnect unit from power source while cooling fans are still operating.

STACKING UNITS:

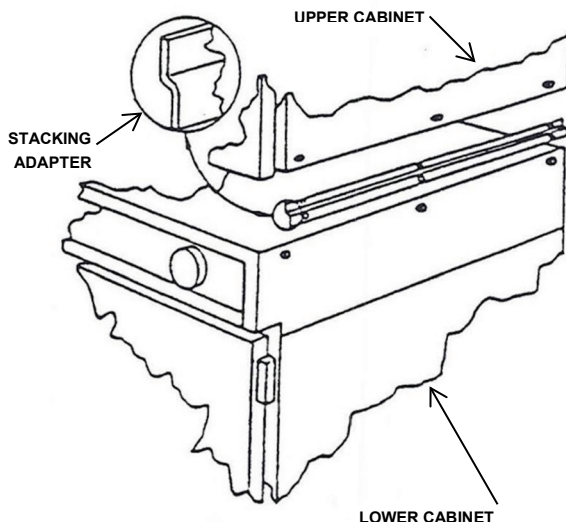
Set upper cabinet (no casters) on top of lower cabinet (with casters).

Remove 3 screws on each side from bottom of upper cabinet and 3 screws on each side of lower cabinet.

Place one stacking adapter on each side of upper and lower cabinets and replace all screws.

NOTE: Stacked units have 2 power cords.

STACKING UNITS



NOTE: On initial start-up, unit should be run on 250° for approximately one hour to burn off all metal cleaning solutions

TO CLEAN UNIT: Disconnect power source. DO NOT allow any electrical components to get wet.

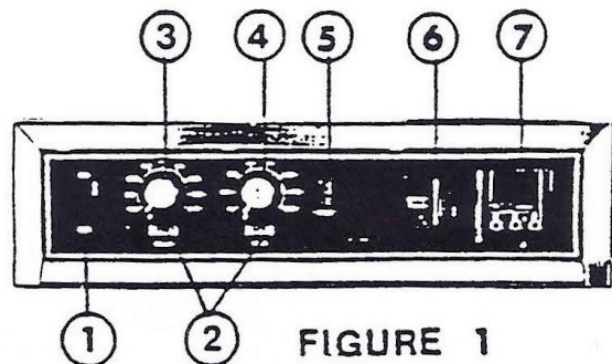
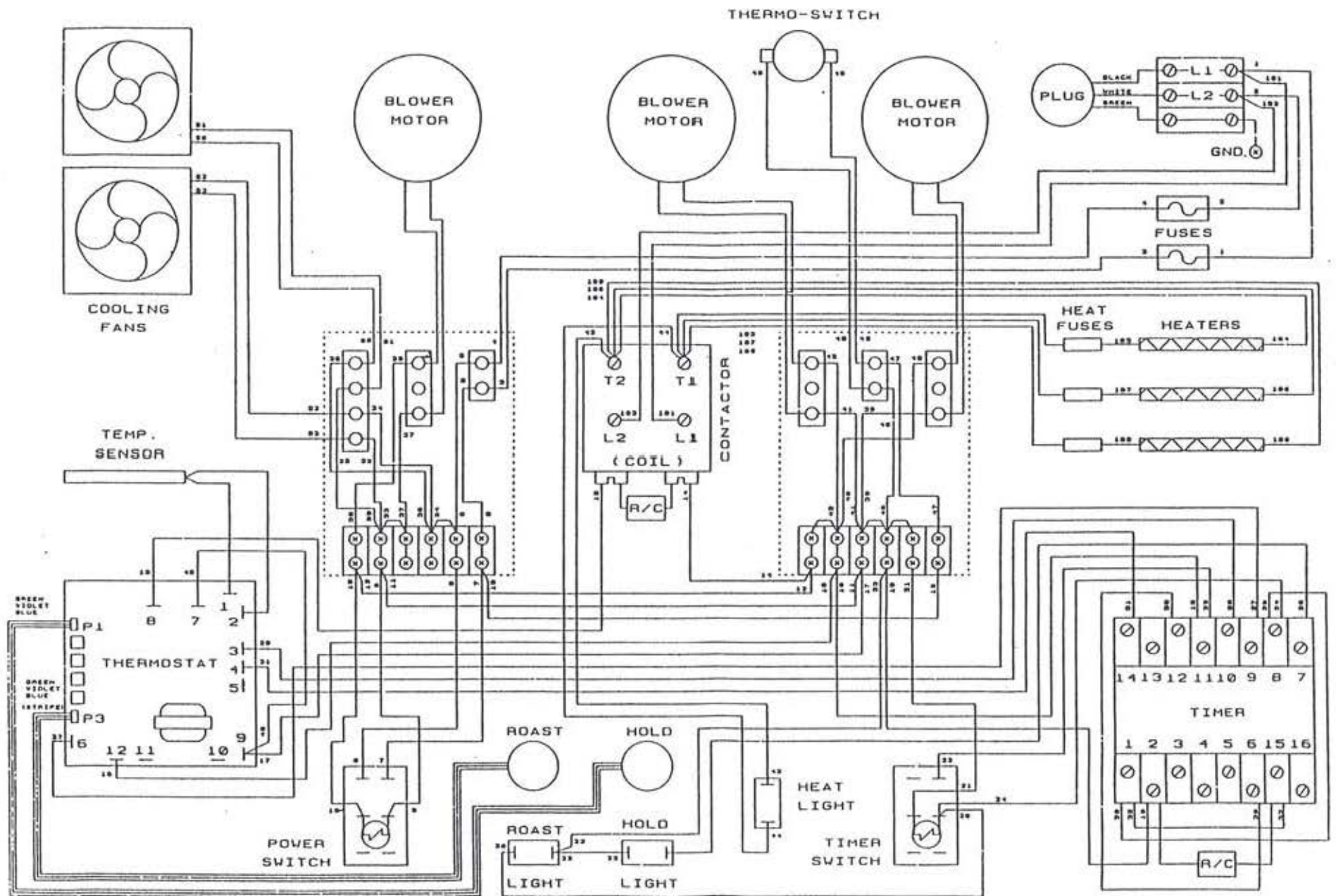


FIGURE 1



WARRANTY

Royalton Foodservice Equipment Company warrants to the original purchaser that any original part found to be defective in material or workmanship will be replaced at our discretion within one (1) year from date of shipment.

If authorized by our service department, replacement parts are provided F.O.B. factory. This warranty also provides ninety (90) days of labor from date of product shipment.

Without prior authorization from our service department, parts can not be returned to us for credit. Credit is subject to approval by our service department after inspection of returned parts.

This warranty does not apply to:

Damaged equipment caused by shipping accidents, improper storage, inadequate maintenance, neglect, misapplication, unauthorized alterations, losses or damages resulting from malfunctions, including loss of product.

This warranty is in lieu of all warranties expressed or implied.

ELECTRICAL REQUIREMENTS

RRH-4135-C2/C1

RRH-6135-C4W/C4US/C4

POWER SOURCE REQUIREMENTS ARE:

208-240 Volts, Single Phase, AC Service

MODEL	VOLT	AMPS	PHASE	WATTS	HERTZ
RH-2025	208	9.8	1	2000	60
RH-2025	240	8.5	1	2000	60
HH-1000	208	5.2	1	1100	60
HH-1000	240	4.5	1	1100	60
RH-2035	208	9.8	1	2000	60
RH-2035	240	8.5	1	2000	60
RH-4125	208	19.7	1	4100	60
RH-4125	240	17.8	1	4100	60
HH-2000	208	11.0	1	2300	60
-100B					
HH-2000	240	9.6	1	2300	60
-100B					
RH-4135	208	19.7	1	4100	60
RH-4135	240	17.8	1	4100	60
RH-6125	208	29.3	1	6100	60
RH-6125	240	25.7	1	6100	60
RH-6135	208	29.3	1	6100	60
RH-6135	240	25.7	1	6100	60

HEATING MODULE INSTALLATION AND CABINET START UP

1. Remove power module from carton and install on top of cabinet making certain that duct extension located at rear of heating module is inserted into duct opening of cabinet.
2. Connect power cord to power source as specified above.
3. Push "ON" "OFF" rocker switch to "ON" position. Units are now operational.

VERY IMPORTANT

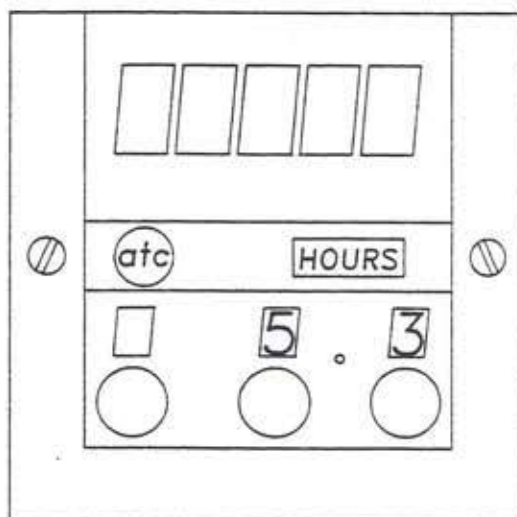
BEFORE TAKING ROAST & HOLD OVEN INTO REGULAR SERVICE, PLEASE OPERATE UNIT FOR 30 MINUTES AT 250° F. THE HEAT WILL REMOVE ANY RESIDUAL OILS WHICH MAY ADHERE TO INSIDE METAL SURFACES. TO COOL DOWN UNIT, OPEN DOORS FOR ABOUT 15 MINUTES. YOU MAY NOTICE A SLIGHT EMISSION OF SMOKE, WHICH IS NORMAL. AFTER THIS PROCEDURE, OVEN IS READY TO SERVE YOU.

Royalton Roast/Hold Ovens Computerized Digital Timer

RRH-4135-C1 RRH-4135-C2
RRH-6135-C4 RRH-6135-C4US RRH-6135-C4W

The ROYALTON ROAST/HOLD OVEN is equipped with a solid-state computerized, push button Digital Timer.

* SELECT ROASTING TIME BY TURNING THE BLUE CONTROL KNOBS OF THE DIGITAL TIMER SHOWN BELOW.



NOTE: The above display reads 5 hours and 3/10th of of 1 hour -- or 5 hours and 18 minutes. 1/10th of 1 hour equals 6 minutes.

CONVERTING DECIMALS INTO MINUTES:

.1	1/10 th of 1 HOUR	=	6 MINUTES	
.2		=	12 MINUTES	(2 X 6 = 12)
.3		=	18 MINUTES	(3 X 6 = 18)
.4		=	24 MINUTES	(4 X 6 = 24)
.5		=	30 MINUTES	(5 X 6 = 30)
.6		=	36 MINUTES	(6 X 6 = 36)
.7		=	42 MINUTES	(7 X 6 = 42)
.8		=	48 MINUTES	(8 X 6 = 48)
.9		=	54 MINUTES	(9 X 6 = 54)

ROYALTON FOODSERVICE EQUIPMENT COMPANY

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HOW TO ROAST AND HOLD

1. Use raised wire grid in 18" X 26" X 1" pan and place product to be roasted in center of grid.
2. Load oven, making certain that pans are equally spaced.
3. Close doors, set timers and temperatures as required.
"Roast" timer light will remain on through complete roasting cycle. When oven switches to "Hold" cycle, "Hold" pilot light will remain on until unit is manually switched off.

REMEMBER: Roasting will continue for about 43 minutes to one hour after oven switches from "Roast" to "Hold" mode.

4. To maximize tenderness of product, a three hour holding time at a temperature of 145°F is recommended.
5. If more crispiness or browning is desired, increase temperature and decrease roasting time.

REMEMBER" Frequent door openings will affect temperature and roasting time.

ROYALTON FOODSERVICE EQUIPMENT COMPANY PARTS LIST

PART#	DESCRIPTION	VOLTS	MODEL SERIES
223	R/C NETWORK - SURGE PROTECTION	120	RHHC, RHHR, RHHP-VT RHHT, RPC-US
278	CONTACTOR - ASK COIL VOLTAGE	208-240	RRH
284	ROAST KNOB		RRH, SS2RRH
288	R/C NETWORK - SURGE PROTECTION	208-240	RRH
289	BLUE TIMER KNOB		RRH
670	HEAVY DUTY PLUG 30 AMP OR 50 AMP	208-240	RRH, SS1 & SS2RRH
761	FUSE	208-240	RRH, SS1 & SS2RRH
917	MEAT PROBE JACK		SS2RRH
967	FUSE HOLDER	208-240	RRH, SS1 & SS2RRH
923	THERMOSTAT KNOB		RHH, RSH, RCS
955	BASE RECEPTACLE	120	RSH
965	HEAT FUSE KIT	120	RHH
966	HEAT FUSE KIT	208-240	RRH
968	BLOWER MOTOR ASSEMBLY KIT	208-240	RRH
968A	BLOWER MOTOR ASSEMBLY KIT (NO PLUGS)	208-240	SS1 & SS2 RRH
969	BLOWER MOTOR ASSEMBLY KIT	120	RHH
969A	BLOWER MOTOR ASSEMBLY KIT (NO PLUGS)	120	SSRHH, SSRHP-US
970	GASKET TOP BODY KIT (STRIP & STICK)		RRH, RHH
972	GASKET DOOR		C1 BODY
973	GASKET DOOR		C2 BODY
974	GASKET DOOR	PER DOOR	C4 BODY
993	GASKET DOOR	PER DOOR	C4US BODY
994	GASKET DOOR	PER DOOR	C4W BODY
975	GASKET DOOR		RSH-1206
976	GASKET DOOR		RSH-1209
977	GASKET DOOR		RSH-1806
978	GASKET DOOR		RSH-1809
980	HINGE FOR DOOR		ALL MODELS
1869	GASKET DOOR		RSH-1205
1637	GASKET DOOR		RSH-2106
1641	GASKET DOOR		RSH-2104
1644	GASKET DOOR	ONE DOOR	C3 BODY
2382	GASKET DOOR	ONE DOOR	RHP-US, RPC-US
1035	CASTER 3-1/2" SWIVEL		RSH
1036	CASTER 3-1/2" SWIVEL w/BRAKE		RSH
1037	CASTER 5" SWIVEL		RHH,RRH,SS1&SS2 RRH,RSH
1038	CASTER 5" SWIVEL w/BRAKE		RHH,RRH,SS1&SS2 RRH,RSH
1888	CASTER 6" SWIVEL		SSRHHP-VT-C4US

1887	CASTER 6" SWIVEL W/BRAKE		SSRHHP-VT-C4US		
62	COOLING FAN	120	RRH, SS1 & SS2RRH, SSRHHP-VT-C4US		
1039	COOLING FAN	208-240	RRH, SS1 & SS2RRH,		
1040	HEAT ELEMENT 2600W (SPECIFY 220V OR 240V)	208-240	RRH, SS1 & SS2RRH,		
1043	HEAT ELEMENT 1900W (SPECIFY 220V OR 240V)	208-240	RRH, SS1 & SS2RRH,		
1044	HEAT ELEMENT 1000W	120	RHH C1 & C2		
1045	HEAT ELEMENT 1800W	120	RHH C3, C3US, C3W RHH C4, C4US, C4W		
979	HEATER STRIP 400W	120	RSH, SSRSH, RCS		
1296	HEATER STRIP 150W	120	SSRSH, RSH		
1645	HEATER STRIP 700W	120	RHP		
1646	HEATER STRIP 800W	120	RHP		
1686	HEATER STRIP 500W	120	SSRHP, SSRSH, SS1 & SS2RRH		
1687	HEATER STRIP 500W	208-240	SS1RRH, SS2RRH		
1041	CORD GRIP	208-240	RRH, SS1 & SS2RRH,		
1042	CORD GRIP	120	RHH		
1046	LATCH MAGNETIC/MECHANICAL w/LOCK		ALL MODELS		
1047	LATCH MAGNETIC/MECHANICAL w/o LOCK		ALL MODELS		
668	STRIKE PLATE FOR ABOVE LATCH ASSEMBLY		ALL MODELS		
1048	PILOT LIGHT - AMBER (ROAST/HOLD)	208-240	RRH		
1049	PILOT LIGHT - RED (HEAT)	120, 208-240	RRH, RHH, RSH		
1050	POWER CORD w/PLUG - 15 AMP	120	RHH 1000W TOPS		
1051	POWER CORD w/PLUG - 20 AMP	120	RHH 2000W TOPS		
1052	POWER CORD w/PLUG - 50 AMP	208-240	RRH 6100W TOPS		
1053	POWER CORD w/PLUG - 30 AMP	208-240	RRH 4100W TOPS		
1054	POWER CORD SET COMPLETE - 15 AMP	120	RSH, SSRSH, RHP, SSRHP, RHR, SSRHR		
1055	SWITCH, ON-OFF	120, 208-240	RRH, RHH, RSH, RHP, RSW, RCS		
1056	SWITCH FOR ROAST TIMER	208-240	RRH		
1057	TEMPERATURE PROBE 350 DEG.	208-240	RRH		
1057A	TEMPERATURE PROBE 350 DEG.	208-240	SS1 & SS2 RRH		
1058	THERMOMETER		RHH, RSH		
1059	THERMO-SWITCH FOR COOLING FANS	120, 208-240	RHHP-VT, RRH, SS1&SS2RHH		
1060	THERMOSTAT	120	RHH, RSH, RCS, RHP		
1061	THERMOSTAT (TEMPERATURE CONTROL BOARD) 350 DEG. ROAST, 250 DEG. HOLD w/POTENTIOMETERS	120, 208-240	RRH		
1062	TERMINAL BLOCK 3-POLE	208-240	RRH, SS1RRH, SS2RRH		
1063	TERMINAL BLOCK 6-POLE	120, 208-240	RHH, RRH, SS1 & SS2RRH		
1064	TIMER	208-240	RRH		
1151	1" LEG w/RUBBER BOOT				
1166	4" LEG				
1188	CAM w/SCREW				

1357	SS1 OVEN CONTROLLER (CPU BOARD)	208-240	SS1RRH	
1358	SS1 OVEN CONTROLLER (DISPLAY BOARD)	208-240	SS1RRH	
1363	M.O.V.	120, 208-240	SS1RRH, SS2RRH, SSRHH SSRHP, SSRSH, SSRHHP-VT'S	
1378	50-AMP SOLID STATE RELAY w/M.O.V.	120, 208-240	ALL MODELS	
1379	25-AMP SOLID STATE RELAY w/M.O.V.	120, 208-240	SS1RRH, SS2RRH	
1387	SNAP SWITCH - O.T. DEVICE	208-240	SS1RRH, SS2RRH	
1389	TRANSFORMER (240-12)	208-240	SS1RRH, SS2RRH	
1394	MEAT PROBE		SS1RRH, SS2RRH	
1501	12 POLE TERMINAL BLOCK	208-240	SS1RRH, SS2RRH	
1595	TEMP PROBE RTD 2K	120	SSRHH, SSRHP, SSRSH SSRHHP-VT, SSRPC	
1601	SS ELECTRONIC CONTROLLER AIR	120	SSRHH, SSRHP, SSRSH SSRHHP, SSRPC	
1601A	AIR TEMPERATURE CONTROL BOARD	120	SSRHH-VT, SSRHP-US	
1601B	WATER TEMPERATURE CONTROL BOARD	120	SSRHH-VT, SSRHP-US	
1602	TRANSFORMER (120-12)	120	SSRHH, SSRHP, SSRSH SSRHHP, SSRPC	
1607	SWITCH - SPST ROCKER	208-240	SS2RRH	
1626	SS2 ELECTRONIC CONTROLLER	208-240	SS2RRH	
1632	POWER CORD w/PLUG, 8/3, 50 AMP	208-240	SS1RRH, SS2RRH - 8100W RRH-8100W	
1639	30-AMP O.T. DEVICE	208-240	SS1RRH, SS2RRH 4100W & 6100W	
1640	HEAT FUSE KIT 40 AMP O.T. DEVICE	208-240	SS1RRH, SS2RRH - 8100W	
1661	LATCH MAGNETIC/MECHANICAL w/LOCK INSULATED HANDLE		SS1RRH, SS2RRH, RRH	
1691	DOOR VENT KNOB		RRH, RHH, RSH	
1694	POWER CORD SET COMPLETE - 20 AMP	120	RHP, SSRHP, RHHR, SSRHHR 2000W	
1695	BASE RECEPTACLE - 20 AMP	120	SSRHP	
1696	LAMP-250W, 120V	120	RCS	
1702	POWER CORD w/PLUG, 14/3, 5-15, 72" LONG	120	RCS, RSW	
1731	BULBS		RSW	
1742	HEAT ELEMENT - TUBULAR (AIR) 1000W	120	SSRHH-VT-C2US	
1743	HEAT ELEMENT (HAIRPIN) 250W	120	RSW	
1744	HEAT ELEMENT (STRAIGHT) 250W	120	RSW	
1745	SNAP BUSHING		RSW	
1746	CORD GRIP		RSW	
1747	KNOB-BLACK		RSW	
1748	CAP FOR KNOB-BLACK WITH WHITE INDICATOR		RSW	
1749	THERMOSTAT	120	RSW	
1750	PORCELAIN SNAP IN SOCKET WITH 8" LEADS	120	RSW	

1751	HEATER BRACKET GUARD		RSW
1752	1/8" CLEAR TEMPERED GLASS 13-3/4"WX20-1/4"H	FOR 30" & 40"	RSW
1753	ALUMINUM FOIL TAPE 2"WX60 YARDS LONG 3 MIL BACKING		RSW
1754	WIRE NUT - YELLOW		RSW
1755	WIRE NUT - BLUE		RSW
1756	WIRE NUT - ORANGE		RSW
1757	SCREW 10/32X3/8"F SELF TAPPING SS410- PHILLIPS TRUSS HEAD		RSW, RSH-1205
1758	SCREW 10/32X3/8"F SELF TAPPING SS410- PHILLIPS PAN HEAD		RSW, RSH-1205
1759	SCREW 8/32X3/8"F SELF TAPPING SS410- PHILLIPS TRUSS HEAD		RSW, RSH-1205
1760	LEVITON PORCELAIN LAMP HOLDER - MEDIUM BASE, KEYLESS 660W, 250V	120	RCS-1800 OR 2600 SERIES
1761	CORD GRIP 1/2" NPT (CABLE DIA .24" TO .47")		RCS-1800 OR 2600 SERIES
1762	CUTTING BOARD - 18X24X1/2		RCS-1800 OR 2600 SERIES
1763	GOOSENECK CHROME PLATED 9"X.585 1/8X1/8M		RCS-1800 OR 2600 SERIES
1764	RELAY 275F, 120V AC,DPDT 30A	120	RHH-VT-C2US/C4US SSRHHP, SSRPC
1765	PROBE-WATER BATH. RTD2K 22"LONG SS9LEADS	Original	RHH-VT-C2US/C4US
1765A	PROBE-WATER BATH, RTD2K-NEW UNIT w/SUMP		RHH-VT-C2US/C4US SSRHHP, SSRPC
1766	HEAT ELEMENT 1800W, 120V TUBULAR (AIR)	120	RHH-VT-C4US, SSRHHP, SSRPC
1767	HEAT ELEMENT 1800W, 120V TUBULAR (WATER) NEW UNIT W/SUMP	120	RHH-VT-C3US, C4US, SSRHHP
1767A	HEAT ELEMENT 1800W, 120V TUBULAR (WATER) ORIGINAL (S.S. WATER PAN SITS ON FLOOR)	120	RHH-VT-C4US
1768	HEAT ELEMENT 1000W, 120V TUBULAR (WATER)	120	RHH-VT-C1US, C2US, SSRHHP
830	DECAL - ROYALTON COOK/HOLD STANDARD		RRH
831	DECAL - ROYALTON COOK/HOLD US		RRH
832	DECAL - ROYALTON COOK/HOLD WIDE		RRH
833	DECAL - ROYALTON HEAT/HOLD STANDARD		RHH
834	DECAL - ROYALTON HEAT/HOLD US		RHH
835	DECAL - ROYALTON HEAT/HOLD WIDE		RHH
839	DECAL - ROYALTON SATELLITE		RSH-1200 SERIES - 1205, 1206, 1208, 1209
840	DECAL - ROYALTON SATELLITE		RSH-1806, 1809
1094	DECAL - ROYALTON SATELLITE		RSH-2104, 2106
1310	DECAL - ROYALTON DIGITAL COOK/HOLD		SS1
1592	DECAL - ROYALTON KNOB COOK/HOLD		SS2

1593	DECAL - ROYALTON DIGITAL SATELLITE		SSRSH	
1594	DECAL - ROYALTON DIGITAL HEAT/HOLD		SSRHH, SSRHP	
1673	DECAL - ROYALTON SHELF WARMER		RSW-30-2	
1676	DECAL - ROYALTON CARVING STATION		RCS-1800-2	
1727	DECAL - ROYALTON DUAL DIGITAL (HUMIDITY)		SSRHH-VT	
1885	HINGE COVER ONLY		ALL MODELS	
1889	GASKET DOOR		RSH-1208	
1890	GASKET DOOR	PER DOOR	C-3	
1891	GASKET DOOR		C1US	
1892	GASKET DOOR		C2US	
1893	GASKET DOOR	PER DOOR	C3US	
1895	GASKET DOOR		C1W	
1896	GASKET DOOR		C2W	
1897	GASKET DOOR	PER DOOR	C3W	
1898	GASKET DOOR		RSH-2109	
1901	GASKET DOOR		RSH-1808	
2054	LATCH MAGNETIC (OFFSET HANDLE) INSULATED		SS1RRH, SS2RRH, RRH	
2216	GASKET DOOR (DUTCH DOORS)	PER DOOR	SSRHP-US, SSRPC-US	
2217	GASKET DOOR (SINGLE DOOR)		SSRHP-US, SSRPC-US	
2265	POWER CORD SET COMPLETE - 30 AMP (CANADA)	120	RHP, SSRHP, RHHR, SSRHHR 2000W	
2266	POWER CORD SET COMPLETE - 15 AMP	240	RSH, SSRSH, RHP, SSRHP, RHHR, SSRHHR UP TO 2000W	
2170	ABB TCSHAA MOTOR SENSING RELAY		R32BRTO-R14BRTO	
2174	AG-8 FUSE		R32BRTO	
2183	HEATING ELEMENT, 10,000 WATTS	208	R32BRTO	
2406	SPRING STEEL FOR DOOR GASKET-1 SET, 4 PCS.		R32BRTO	
1360	3-POLE CONTACTOR - ASK COIL VOLTAGE	208-240	SS1, SS2 RRH, SS2 RCRH	
460	R/C NETWORK - SURGE PROTECTION	208-240	RRH	
	C4 GLASS			
1929	DECAL ROYALTON PROFFER 7.312" X 21.50"	120	SSRHP-US/SSRPC-US	
2458	GASKET DOOR (LOW PROFILE)		R32BHHW	
2411	LATCH TOTAL MAGNETIC	STRIKE PLATE 7.80		
2403	CONTACTOR 3 POLE	208-240	RCRH-8135-C1US	
***ALL STAINLESS CABINET PARTS (INTERNAL & EXTERNAL) WILL BE SOLD FROM ROYALTON FOODSERVICE.				
***ALL STAINLESS TOP MODULE PARTS (INTERNAL & EXTERNAL) WILL BE SOLD FROM ROYALTON FOODSERVICE.				