

COOK-N-HOLD LOW TEMPERATURE UNDER COUNTER RADIANT OVEN MODEL 500-CH-D SERIES

FEATURES AND BENEFITS:

- Fully insulated under counter Cook-N-Hold gentle radiant oven designed for flavorful results by slow cooking.
- Slow cooking means 15% to 20% less shrinkage. More product yield.
- Efficient power unit allows for reheating of prepared meals or bulk items. Maximum temperature 325° (163°C). Easy to read thermometer
- Standard solid state electronic control with large, clean, easy-to-read and operate LED digital display to ensure holding at precise food temperatures.
- 18 factory or field programmed cook & hold cycles. Each programmed menu can be customized for exact time and temperature needs.
- Standard with probe cooking, includes one 6" food temperature probe.
- Cook and hold up to 50 lbs. (23 kg.) of meat in less than 4 sq. ft. of floor space.
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- Fully insulated, stainless steel interior and exterior for ease of cleaning. Smooth interior coved corners prevent food particle/grease buildup.
- Field reversible insulated door prevents temperature loss. Silicone door gasket for proper seal. High temperature ceramic magnetic latch for "easy open" and security during transport.
- Safety conscious anti-microbial latch protect against spreading germs. Standard with right hand hinges; left hand hinging available upon request.
- Stainless steel pan slides have eleven positions on 1-3/8" centers. Supplied with two nickel chrome plated wire grids.
- External drip pan on front keeps traffic area dry, safer.
- Heavy duty 3½" swivel casters, two rigid, two with brakes. Provides mobility when fully loaded.
- Ovens can be stacked for flexibility and increased capacity.

POWER UNIT OPTIONS:

2000 Watts, 120 Volts, 1 Phase, 60 Hz.

2650 Watts, 240 Volts, 1 Phase, 60 Hz.

3000 Watts, 208 Volts, 1 Phase, 60 Hz.



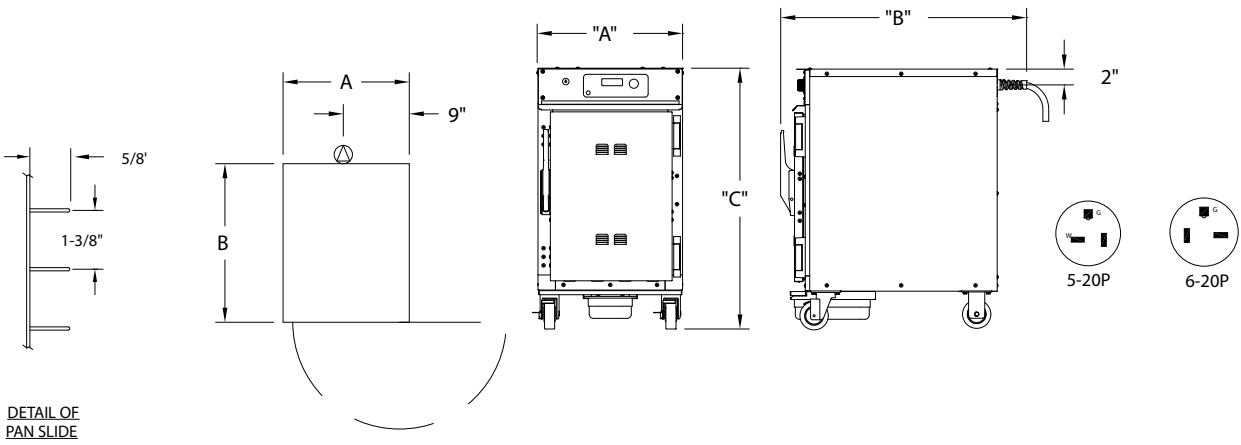
500-D-CH-SS

ACCESSORIES and OPTIONS (Available at extra cost):

- Stacking Kit
- Food Probe
- Tempered Glass Door Window
- Key Lock Latch
- Extra Wire Grids
- Perimeter Bumper
- Corner Bumpers
- Various Caster Options

See page E-10 for accessory details.

500-CH-D Series



DETAIL OF PAN SLIDE

CRES COR MODEL NO.	PAN		DIM "A" WIDTH	DIM "B" DEPTH	DIM "C" HEIGHT	INSIDE CLEAR DIMENSIONS			WEIGHT ACT.		
	CAP	SIZE				WIDTH	DEPTH	HEIGHT		LBS	KG
500-CH-SS-D	5	12 X 20 X 2-1/2	IN	17-7/8	30-3/8	32-1/4	13-3/8	22-1/8	17-1/2	LBS	205
500-CH-AL-D		305 X 510 X 65	MM	455	775	820	340	565	445	KG	113
	3	12 x 20 x 4	IN								
		305 x 510 x 105	MM								

CABINET:

- 500-CH-SS Body: 22 ga. stainless steel outer body.
- 500-CH-AL Body: .063 aluminum outer body.
- Inner body & top: 18 ga. stainless steel.
- Reinforcement: Internal framework of 18 ga. stainless steel.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75°F, 1-1/2" in walls, 1" in doors.
- Drip pan: 18 ga. stainless steel with drain.
- Casters: 3-1/2" dia., swivel, modulus tires, 1-1/4 wide, load cap. 225 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front casters equipped with brakes. Two casters are rigid.

DOOR:

- Field reversible.
- Formed 20 ga. stainless steel.
- Latch: Anti-microbial chrome plated zinc with composite handle, ceramic magnetic type; mounted inboard.
- Hinges (2): Heavy duty chrome plated zinc; mounted inboard
- Gaskets: Perimeter type, silicone.

PAN SLIDES:

- 18 ga. stainless steel angles, 5/8 x 1; riveted on 1-3/8" centers.
- Grids: (2) 12-3/4" x 20-3/4" nickel chrome plated.

CLEARANCE REQUIREMENTS:

- 3" (76mm) at the back, 2" (51mm) at the top, 1" (25mm) at both sides.

POWER REQUIREMENTS:

- 2000 Watts, 120 Volts, 60 Hz., 1 phase, 20 Amp. Service 16.6 Amps.
- 2650 Watts, 240 Volts, 60 Hz., 1 phase, 20 Amp. Service 11.4 Amps.
- 3000 Watts, 208 Volts, 60 Hz., 1 Phase, 20 Amp. Service 14.4 Amps.

ELECTRICAL COMPARTMENT:

- Control panel: Formed stainless steel; black front.
- Thermostat (cook/hold): Solid state digital display control, 140°F (60°C) to 325°F (163°C).
- Switch: ON-OFF push button type.
- Power Cord: Permanent, 6 ft. with right angle plug.
- Three (3) heater circuits.
- Probe: (1) 6", stainless steel.
- Thermometer: Digital display.

INSTALLATION REQUIREMENTS:

- Check local vent hood codes for mobile Cook-N-Hold ovens.
- Ovens with no cord or plug must be attached to building with a flexible connector. Not factory supplied.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Under Counter Radiant Oven Model 500-CH-____. Solid state electronic controlled time and temperature. Outer body of 22 ga. stainless steel for the 500-CH-SS and .063 aluminum for the 500-CH-AL. Inner body, top and frame of 18 ga. stainless steel. Fiberglass insulation 1-1/2" in walls; 1" in door. Stainless steel internal frame; coved corners. Anti-microbial chrome plated latch. Three (3) heated inner walls. Removable pan supports for (5) 12" x 20" x 2-1/2" pans spaced on 1-3/8" centers. Casters 3-1/2" modulus casters, Delrin bearings. Load capacity 225 lbs. each. 2-Year Parts / 1-Year Labor warranty. Lifetime on heating elements (excluding labor). Provide the following accessories: _____

In line with its policy to continually improve its products, CRES COR reserves the right to change materials and specifications without notice.