

COOK-N-HOLD LOW TEMPERATURE UNDER COUNTER RADIANT OVEN MODEL 750-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 3000 Watt 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 100 lbs. (45 kg.) of meat in less than 6 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 covered corners prevent food particle/grease buildup. Aluminum exterior is also available.
- Oven is operable on either 208 or 240 Volt circuits at the flip of a switch.
- 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 protects against spreading germs. Standard with right hand hinging; left hand hinging available upon request.
- Removable stainless steel pan slides have eleven positions on 1-3/8" centers. Supplied with 3 stainless steel wire grids.
- External drip pan on front keeps traffic area dry, safer.
- Heavy duty 3½" casters, two swivel with brakes; two rigid. 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.

3000/2650 Watts, 208/240 Volts, 1 Phase, 60 Hz.

3000/2650 Watts, 208/240 Volts, 3 Phase, 60 Hz.



750-CH-SS-D



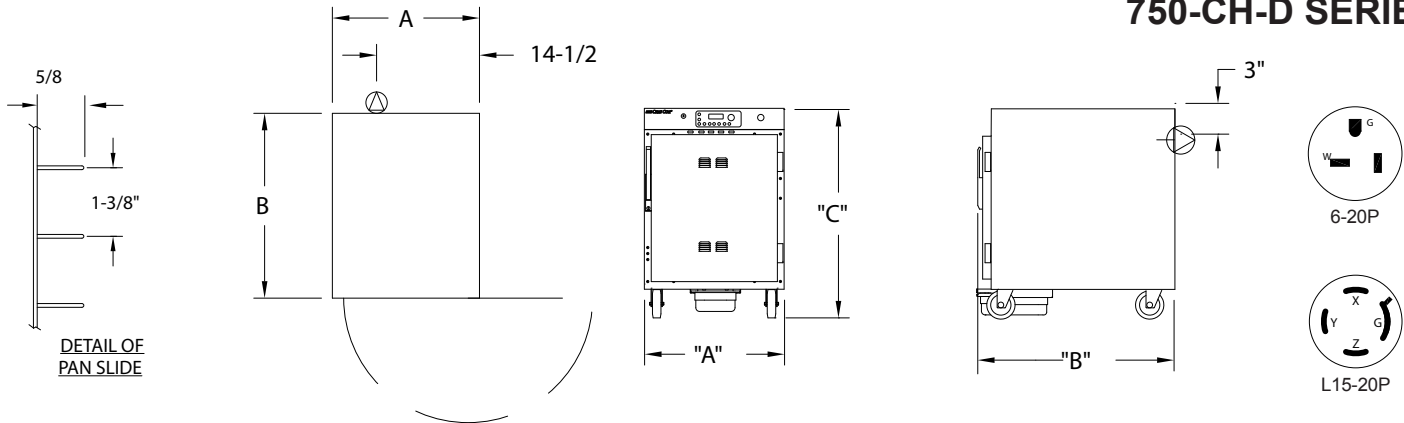
ACCESSORIES and OPTIONS (Available at extra cost):

- Stacking Kit
- Additional Food Probe
- Tempered Glass Door Window
- Key Lock Latch
- Extra Wire Grids
- Perimeter Bumper
- Corner Bumpers
- Various Caster Options
- 6" Legs
- Mobile Equipment Stand

See page E-10 for accessory details.

Silver indicates our
2-Year Parts / 1-Year Labor
Warranty with Lifetime on heating
elements (excludes labor)

750-CH-D SERIES



| CRES COR MODEL NO. | PAN | | | DIM "A" WIDTH | DIM "B" DEPTH | DIM "C" HEIGHT | INSIDE DIMENSIONS | | | WEIGHT ACT. | |
|----------------------------|-----|-----------------|----|------------------|------------------|-------------------|-------------------|-------|--------|----------------|-----|
| | CAP | SIZE | | | | | WIDTH | DEPTH | HEIGHT | | |
| 750-CH-AL-D 750-CH-SS-D | 10 | 12 X 20 X 2-1/2 | IN | 25-5/8 | 32-3/4 | 32-1/4 | 21-3/16 | 27 | 17-1/2 | LBS | 205 |
| | | 305 X 510 X 65 | MM | 655 | 835 | 820 | 540 | 690 | 444 | KG | 113 |
| | 6 | 12 x 20 x 4 | IN | | | | | | | | |
| | | 305 x 510 x 105 | MM | | | | | | | | |
| | 4 | 12 x 20 x 6 | IN | | | | | | | | |
| | | 305 x 510 x 155 | MM | | | | | | | | |
| | 5* | 18 x 26 x 1 | IN | | | | | | | | |
| | | 460 x 660 x 255 | MM | | | | | | | | |

*Additional shelves required.

CABINET:

- 750-CH-AL-D Body: .063 Aluminum outer body.
- 750-CH-SS-D Body: 22 ga. stainless steel 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; removable.
- Casters: 3-1/2" dia., modulus tires, 1-1/4 wide, load cap. 225 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front swivel casters equipped with brakes; rigid casters on rear.

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.
- Adjustable vents.

PAN SLIDES (removable):

- 18 ga. stainless steel angles, 5/8 x 1; riveted on 1-3/8" centers.
- Grids: Stainless steel, 21 x 26; supplied with (3) grids.

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.
- 3000/2650 Watts, 208/240 Volts, 60 Hz., 1 phase, 20 Amp. Service 14 Amps at 208 Volts, 13 Amps at 240 Volts.
- 3000/2650 Watts, 208/240 Volts, 60 Hz., 3 phase, 20 Amp. Service 8 Amps at 208 Volts, 7 Amps at 240 Volts.

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.
- Probe: (1) 6", stainless steel.
- Three (3) heater circuits.
- Thermometer: Digital display.
- Voltage selector switch: Change to 208 or 240 Volt; on back of oven.

INSTALLATION REQUIREMENTS:

- Check local vent hood codes for mobile Cook-N-Hold ovens.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Under Counter Radiant Oven Model 750-CH-___-D; Solid state electronic controlled times and temperatures. Outer body of 22 ga. stainless steel for 750-CH-SSD and .063 aluminum for 750-CH-AL-D; 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. Thermometer. Three (3) heated inner walls. Removable pan supports for (10) 12" x 20" x 2-1/2" pans spaced on 1-3/8" centers. Casters 3-1/2" modulus casters (2) swivel, (2) rigid, Delrin bearings. Load capacity 225 lbs. each. 2-Year Parts / 1-Year Labor warranty. Lifetime on heating elements (excluding labor). Provide the following accessories: _____ CSA-US, CSA-C, CSA to NSF4 listed.



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

Litho in U.S.A.