

COOK-N-HOLD LOW TEMPERATURE UNDER COUNTER RADIANT OVEN MODEL 750-CH-SS-D

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 coved corners prevent food particle/grease buildup.
- 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 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 3 stainless steel wire grids.
- External drip pan on front keeps traffic area dry, safer.
- Heavy duty 3½" swivel casters, two with brakes. Provides mobility when fully loaded.
- Ovens can be stacked for flexibility and increased capacity.

POWER UNIT OPTIONS:

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

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



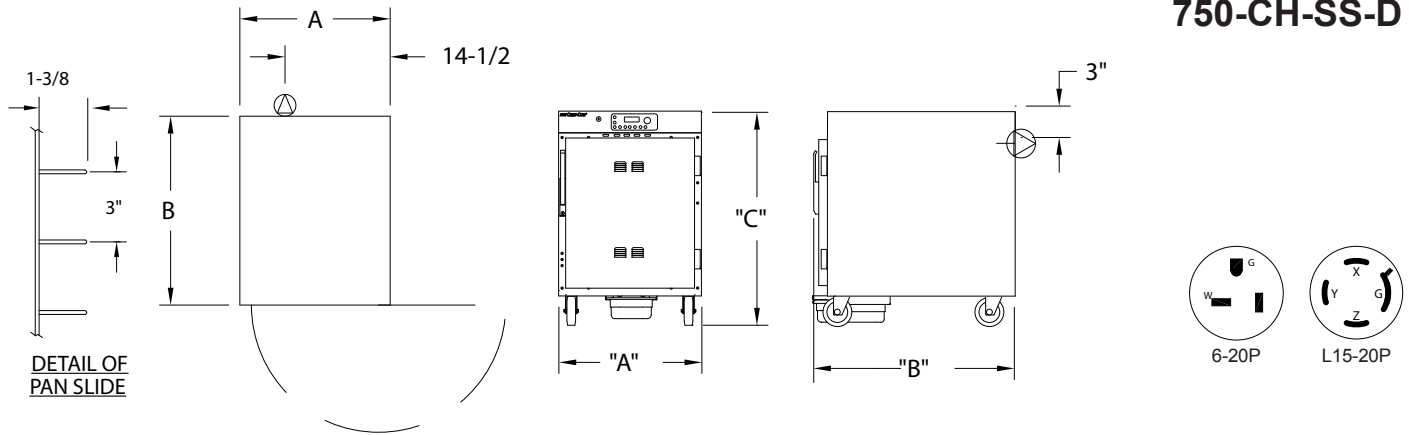
750-CH-SS-D

ACCESSORIES and OPTIONS (Available at extra cost):

- Stacking Kit
- Tempered Glass Door Window
- Key Lock Latch
- Extra Wire Grids
- Perimeter Bumper
- Corner Bumpers
- Various Caster Options
- Cord Installation
- 120 Volt Service

See page E-10 for accessory details.

750-CH-SS-D



CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
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:

- 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.
- 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.

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: 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:

- 3000 Watts, 208/240 Volts, 60 Hz., 1 phase, 20 Amp. Service 14 Amps at 208 Volts, 13 Amps at 240 Volts.
- 3000 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.
- 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 750-CH-SS-D; Solid state electronic controlled times and temperatures. Outer body of 22 ga. stainless steel; 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" swivel 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: _____



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Litho in U.S.A.