

PASS-THRU AQUATEMP™ ROAST-N-HOLD™ GENTLE CONVECTION OVEN MODEL CO-151-FPW-UA-12B-Q1

FEATURES AND BENEFITS:

- Roast, cook, bake, reheat and hold with precise temperature and humidity control. Supplied with food probes to constantly monitor and control internal food temperature throughout the cooking and holding stages.
- Slow convected air system promotes natural browning for flavor and seals in natural juices.
- Moist heat, dry heat or a combination of both allows for a variety of food preparation and holding.
- Full 8200 Watts of power allows for reheating of prepared meals or bulk items. Maximum temperature 350°F. (176.5°C.).
- 1850 Watt water heater with separate control and low water indicator.
- Energy Management Logic system electronically directs power to where it's needed most during different operating cycles.
- Pre-setting automatic controls for roasting and holding cycles allows for unattended operation 24 hours a day.
- Roast and hold over 300 lbs. (136 kg.) of meat in just 7 sq. ft. of floor space.
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- Stainless steel construction throughout for ease of cleaning.
- Smooth interior coved corners prevent food particle/grease buildup.
- Pass-thru design allows easy access from preparation and serving areas.
- Field reversible insulated Dutch doors prevent temperature loss. Silicone door gaskets for proper seal. High temperature ceramic magnetic latches for "easy open" and security during transport.
- Safety conscious anti-microbial latches protect against spreading germs. Standard with right hand hinging; left hand hinging available upon request.
- Recessed push/pull handles on both sides prevent damage to walls; allows easy maneuvering.
- Non-corrosive stainless steel wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" spacing. Supplied with 12 sets of angles and six raised wire grids.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.

POWER UNIT OPTIONS:

- 8200 Watts, 208 Volts, 1 Phase, 60 Hz.
- 8200 Watts, 240 Volts, 1 Phase, 60 Hz.
- 8200 Watts, 208 Volts, 3 Phase, 60 Hz.
- 8200 Watts, 240 Volts, 3 Phase, 60 Hz.



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SANITATION
NSF/ANSI 4

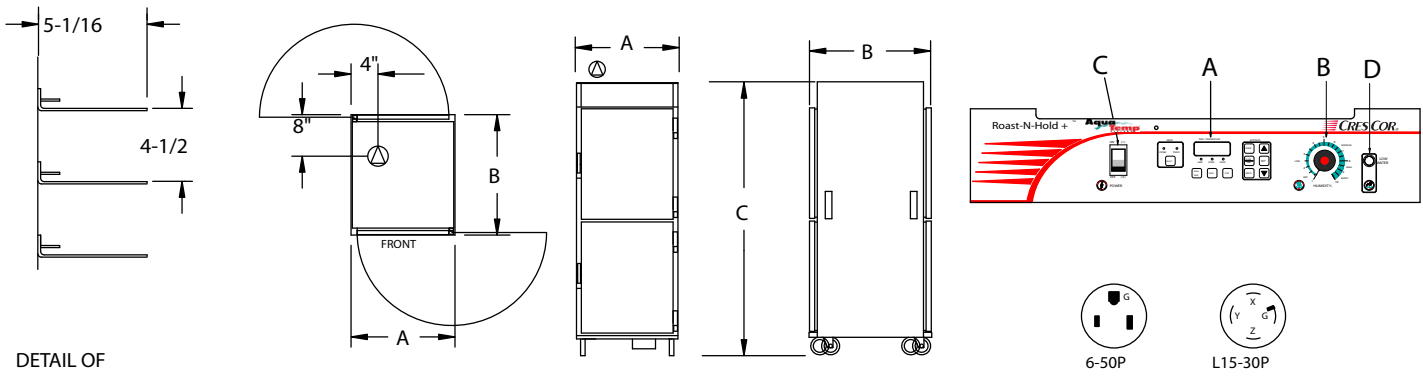
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ACCESSORIES and OPTIONS (Available at extra cost):

- Automatic Analog Controls
- Security Panel for Controls
- Tempered Glass Door Windows
- Key Lock Latches
- Extra Wire Grids
- Extra Universal Angles
- Side Bumpers
- Set of 5 preset menu item switches
(up to 10 presets allowed)

See page E-10 for accessory details.

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DETAIL OF PAN SLIDE

CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP/ ANGLES	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
CO-151-FPW-UA-12B-Q1	12 SETS	SEE NOTE BELOW	IN	28-3/4	37-3/4	73-1/2	21-1/4	26-1/2	58	LBS	470
			MM	730	960	1870	540	675	1475	KG	213

NOTE: Refer to Pan Size Chart at end of section.
ALL CONSTRUCTION IS RIVETED, WELDED AND FINISHED.

CABINET:

- Body: 22 ga. stainless steel.
- Reinforcement: Internal framework of 16 ga. stainless steel.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75°F. 1-1/2" in back wall, doors, base; 2" in side walls.
- Water pan: 4 Gallons; 16 ga. stainless steel with 1850 Watt heater and with petcock drain; mounted to base.
- Drip trough: Formed 18 ga. stainless steel; mounted to lower front and rear of cabinet; removable drip pan.
- Air tunnels (2): 20 ga. stainless steel, lift-out type, mounted on side walls.
- Push/pull handles (4): 7" vertical; recessed.

BASE:

- One piece construction, .125 aluminum.
- Casters: 5" dia., swivel, modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front casters equipped with brakes.

DUTCH DOORS:

- Field reversible.
- Formed 22 ga. stainless steel.
- Latches: Anti-microbial chrome plated zinc with composite handle, ceramic magnetic type; mounted inboard.
- Hinges: Heavy duty chrome plated zinc, mounted inboard.
- Gaskets: Perimeter type, silicone.
- Pan stops: Embossed.

PAN SLIDES:

- Stainless steel wire universal angles (.306 dia.); mounted on lift-out posts.
- 12 sets of angles adjustable on 1-1/2" centers.
- Grids (6): Nickel chrome plated steel, raised wire 17" x 25".

POWER REQUIREMENTS AVAILABLE:

- 8200 Watts, 208 Volts, 60 Hz., 1 phase, 39 Amps., 50 Amp. service.
- 8200 Watts, 240 Volts, 60 Hz., 1 phase, 34 Amps., 50 Amp. service.
- 8200 Watts, 208 Volts, 60 Hz., 3 phase, 23 Amps., 30 Amp. service.
- 8200 Watts, 240 Volts, 60 Hz., 3 phase, 20 Amps., 30 Amp. service

POWER UNIT COMPONENTS: (refer to above drawing)

- Body: Formed 20 ga. stainless steel with black control panel, recessed and tilted 7°.
- A) Thermostat (microprocessor)
- Holding up to 250° F. (121° C.)
- Cook/Retherm up to 350° F. (176° C.)
- Thermometer
- B) Thermostat (humidity): Solid state.
- C) Switch: Lighted ON-OFF rocker type.
- D) Pilot light for low water level.
- Power cord: Permanent, 8 ft., 6/3 ga. with right angle plug.
- Air heaters (3): 2670 Watts each.
- Water heater: 1850 Watts.
- Blower motors (3).
- Vent fans (2).
- Fuses (2): 3 Amp.
- Probes (2): 1-1/2" and 6", stainless steel.

INSTALLATION REQUIREMENTS:

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

SHORT FORM SPECIFICATIONS

Cres Cor Pass-Thru AquaTemp Roast-N-Hold Convection Oven Model CO-151-FPW-UA-12B-Q1. Removable power unit 20 ga. stainless steel, recessed control panel. Two stainless steel probes, 1-1/2" and 6" long. Cabinet 22 ga. stainless steel. Stainless steel internal frame; coved corner interior. Dutch doors front and back, 22 ga. stainless steel, high temperature anti-microbial magnetic latches, heavy duty hinges. 16 ga. stainless steel water reservoir, 4 gallon capacity. Fiberglass insulation in sides 2"; back, doors and base 1-1/2". (12) sets universal angles for multiple pan sizes and spacing. One piece base .125 aluminum. 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each. 8200 Watts, _____ Volts, 60 Hz., _____ Phase. 2-Year Parts / 1-Year Labor warranty. Provide the following accessories: _____ CSA-US, CSA-C, CSA to NSF4 listed.



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