

AQUATEMP™/ROAST-N-HOLD™ GENTLE CONVECTION OVEN MODEL CO-151-HW-UA-6D (HALF SIZE)

FEATURES AND BENEFITS:

- Roast, cook, bake, reheat and hold with precise temperature and humidity control. 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 4950 Watts of power allows for reheating of prepared meals or bulk items. Maximum temperature 350°F. (176.5°C.).
- Standard 1850 Watt water heater with automatic water fill system and low water indicator. LED and water heater shut off when water is at critically low level.
- 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 retherm & hold cycles. Each programmed menu can be customized for exact time and temperature needs.
- AquaTemp system maintains optimum food texture through continuous monitoring of both temperature and humidity. Temperature and humidity values are measured, displayed and controlled through intuitive solid state controller. Air temperature is prioritized over humidity to ensure food safety.
- Standard with probe cooking, includes one 6" food temperature probe.
- Roast and hold over 120 lbs. (54 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.
- 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.
- Non-corrosive stainless steel wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" spacing. Supplied with six sets of angles and three raised wire grids.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.

POWER UNIT OPTIONS:

- 4950 Watts, 208 Volts, 1 Phase, 60 Hz.
- 4950 Watts, 240 Volts, 1 Phase, 60 Hz.
- 4950 Watts, 208 Volts, 3 Phase, 60 Hz.
- 4950 Watts, 240 Volts, 3 Phase, 60 Hz.



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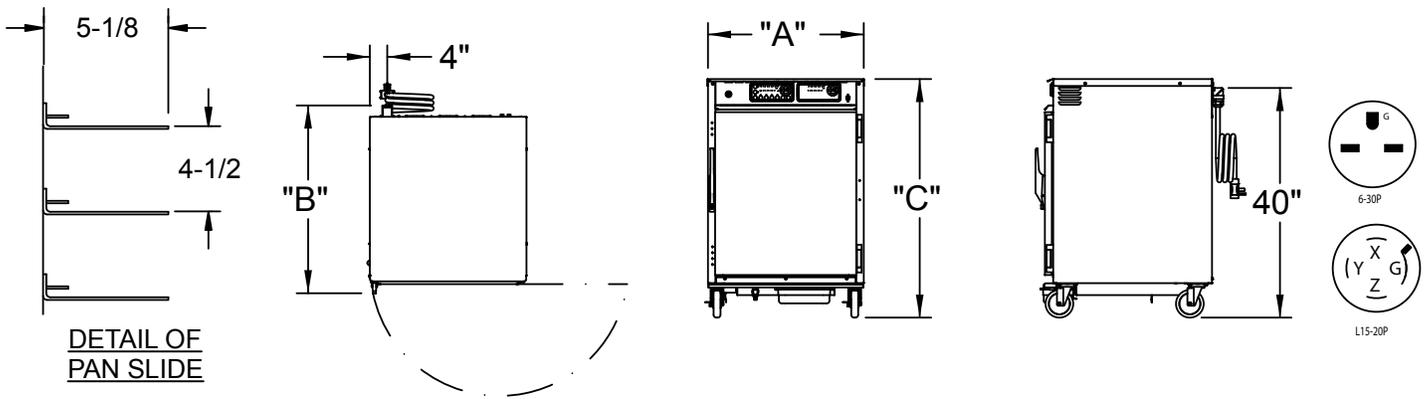
New, easier to use, easy-to-read and operate LED digital display ensures holding at precise food temperatures and moisture content.

ACCESSORIES and OPTIONS (Available at extra cost):

- Security Panel for Controls
- Key Lock Latch
- Extra Universal Angles
- Extra Wire Grids
- Side and Rear Bumpers
- 1-1/2" Food Temperature Probe
- HACCP Documentation (built-in USB port)

See page E-10 for accessory details.

CO-151-HW-UA-6D



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-HW-UA-6D	6 SETS	SEE NOTE BELOW	IN	28-3/4	37-3/4	43-3/4	21-1/4	26-1/2	28	LBS	260
			MM	730	960	1115	540	675	715	KG	118

Note: Refer to pan size chart at end of section.

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.
- Air tunnels: 20 ga. stainless steel, lift-out type, mounted on side walls.
- Interior coved corners
- Automatic water fill hook-up under base.
- Work top: 18 ga., stainless steel.

BASE:

- One piece construction, .125 aluminum.
- Drip trough: Formed 18 ga. stainless steel; mounted to lower front of cabinet.
- 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.

DOOR:

- Field reversible.
- Formed 22 ga. stainless steel.
- Latch: Chrome plated zinc with composite handle, ceramic magnetic type.
- Hinges: Heavy duty chrome plated zinc.
- Pan stop: Embossed.

PAN SLIDES:

- Stainless steel wire universal angles (.306 dia.) mounted on lift-out posts.
- (6) sets of angles adjustable on 1-1/2" centers.
- Grids (3): Nickel chrome plated steel, raised wire 17" x 25".

POWER REQUIREMENTS AVAILABLE:

- 4950 Watts, 208 Volts, 60 Hz., 1 phase, 24 Amps., 30 Amp. service.
- 4950 Watts, 240 Volts, 60 Hz., 1 phase, 21 Amps., 30 Amp. service.
- 4950 Watts, 208 Volts, 60 Hz., 3 phase, 15 Amps., 20 Amp. service.
- 4950 Watts, 240 Volts, 60 Hz., 3 phase, 13 Amps., 20 Amp. service.

ELECTRICAL COMPONENTS:

- Thermostat (roast/hold): Solid state digital control, 140°F to 350°F (176.5°C).
- Thermostat (humidity): Solid state digital control, room ambient to 95%.
- Switch: ON-OFF push button type.
- Thermometer: Digital.
- Power cord: Permanent, 6 ft., 10 ga. with right angle plug.
- Air heaters (6): 735 Watts each.
- Water heater: 1850 Watts.
- Blower motors (4).
- Vent fans (3).
- Fuses (2): 6 amp.

INSTALLATION REQUIREMENTS:

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

SHORT FORM SPECIFICATIONS

Cres Cor AquaTemp Roast-N-Hold Convection Oven Model CO-151-HW-UA-6D. 18 ga. stainless steel, recessed control panel with digital thermostats. Cabinet 22 ga. stainless steel. Stainless steel internal frame; coved corner interior. 16 ga. stainless steel water reservoir, 4 gallon capacity. Fiberglass insulation in sides 2"; back, door and base 1-1/2". 22 ga. stainless steel door, high temperature anti-microbial magnetic latch, heavy duty hinges. (6) 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. 4950 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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Litho in U.S.A.