

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.
- 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 covered corners prevent food particle/grease buildup. Aluminum exterior is also available.
- 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 two nickel chrome plated wire grids.
- External drip pan on front keeps traffic area dry, safer.
- Heavy duty 3½" casters, two rigid, two swivel 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.

3000 Watts, 208 Volts, 1 or 3 Phase, 60 Hz.

2650 Watts, 240 Volts, 1 or 3 Phase, 60 Hz.

Deluxe Models (-DX) have 18 factory or field programmed cook & hold cycles. Each programmed menu can be customized for exact time and temperature needs. Probe cooking includes one 6" meat temperature probe and port.



500-CH-SS-DX

Standard (-DE)



Deluxe (-DX)



All Ovens come standard with easy-to-read and operate LED digital controls.

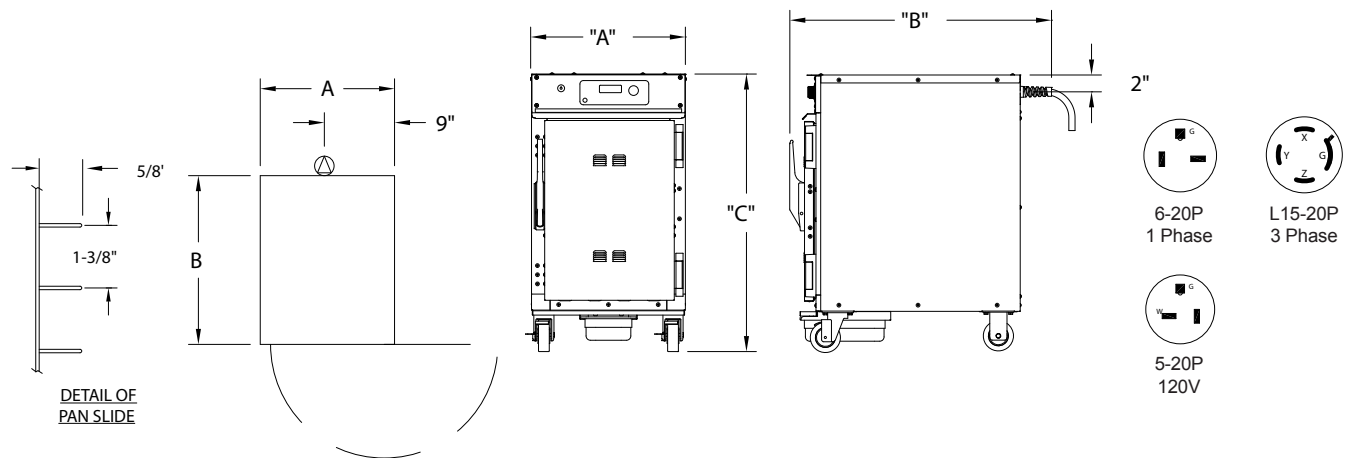
Deluxe Controls are available with 18 programmable menus and 6" meat probe.

ACCESSORIES and OPTIONS (Available at extra cost):

- Deluxe version with 18 programmable menus and 6" meat probe (or optional 3" food probe).
- Stacking Kit
- Tempered Glass Door Window
- Key Lock Latch
- Extra Wire Grids
- Perimeter & Corner Bumpers
- Various Caster Options
- 6" Legs

See page E-10 for accessory details.

500-CH-D SERIES



CRES COR MODEL NO.	PAN			DIM "A" WIDTH	DIM "B" DEPTH	DIM "C" HEIGHT	INSIDE CLEAR DIMENSIONS			WEIGHT ACT.	
	CAP	SIZE					WIDTH	DEPTH	HEIGHT		
500-CH-AL-DE 500-CH-AL-DX 500-CH-SS-DE 500-CH-SS-DX	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
			305 x 510 x 65	MM	455	775	820	340	565	445	KG
	3	12 x 20 x 4	IN								
			305 x 510 x 105	MM							

CABINET:

- 500-CH-AL Body: .063 Aluminum outer body.
- 500-CH-SS 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: (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.

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.
- Thermometer: Digital display.

INSTALLATION REQUIREMENTS:

- This model complies with section 59 of UL710B for emissions of grease laden air, and according to UL is not required to be placed under a ventilation hood. Check local requirements before installation.

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.
- 2650 Watts, 240 Volts, 60 Hz., 3 phase, 20 Amp. Service 7 Amps.
- 3000 Watts, 208 Volts, 60 Hz., 1 Phase, 20 Amp. Service 14.4 Amps.
- 3000 Watts, 208 Volts, 60 Hz., 3 Phase, 20 Amp. Service 8.3 Amps.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Under Counter Radiant Oven Model 500-CH-___-D_. 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: _____ . CSA-US, CSA-C, CSA to NSF4 listed.

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



Scan QR code to view Spec Sheet, Operating Manual, Wiring Diagram or to call Customer Service.

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