

ROAST-N-HOLD™ UNDERCOUNTER CONVECTION OVEN MODEL CO-151-X-185D

FEATURES AND BENEFITS:

- Fully insulated undercounter Roast-N-Hold gentle convection oven designed for flavorful results by slow roasting.
- Slow convected air system promotes natural browning for flavor and seals in natural juices. Slow roasting means 15% to 20% less shrinkage.
- Efficient 2000 Watt power unit allows for reheating of prepared meals or bulk items. Maximum temperature 350° F. (176.5° C.).
- Standard solid state electronic control with large, clean, easy-to-read and operate LED digital display to ensure holding at precise food temperatures.
- Roast and hold over 100 lbs. (45.4 kg.) of meat in just 6 sq. ft. of floor space. Convenient undercounter height makes the most of valuable kitchen space.
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- Self-contained power top lifts off for ease of maintenance; available to suit your power requirements.
- 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.
- Channel pan slides securely hold 18" x 26" pans on 3" centers without tipping. Provides added security. Supplied with one raised wire grid.
- Heavy duty 2-1/2" swivel casters, two with brakes. Provides mobility when fully loaded.
- Ovens can be stacked for flexibility.



CO-151-X-185DE

Standard



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

Deluxe

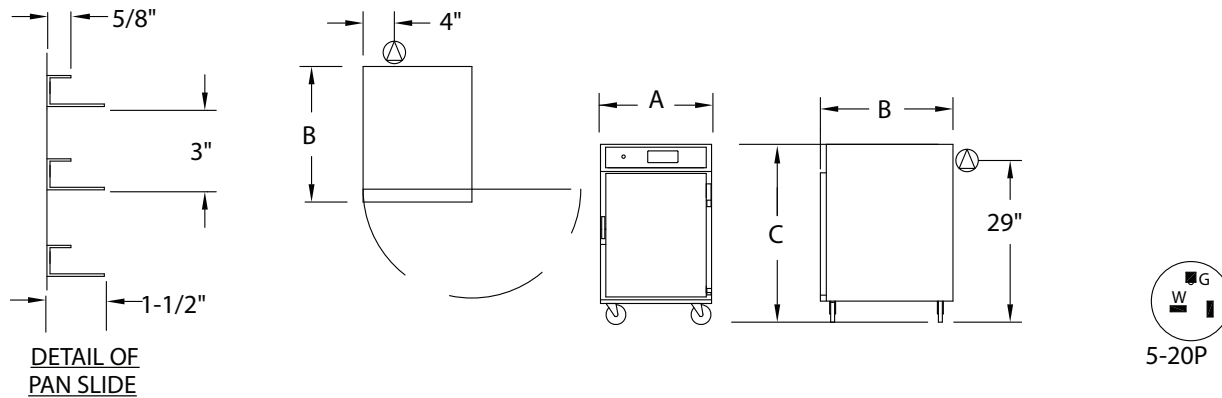


Deluxe Controls are available with 18 programmable menus and 6" meat probe.

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.

ACCESSORIES and OPTIONS (Available at extra cost):

- Deluxe version with 18 programmable menus and 6" meat probe (or optional 3" food probe).
 - Stacking Kit
 - Security Panel for Controls
 - Key Lock Latch
 - Extra Wire Grids
 - Side and Rear Bumpers
 - 4700 Watts, 208 or 240 Volts, 1 or 3 Phase
- See page E-10 for accessory details.



CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
CO-151-X-185DE	5	18 X 26	IN	24-5/8	32-1/8	31-7/8	18-1/4	26-1/2	19-1/2	LBS	200
CO-151-X-185DX		460 X 660	MM	625	815	810	465	675	495	KG	91

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, door, base; 2" in side walls.
- Air tunnel: 20 ga. stainless steel, lift-out type, mounted on sides.
- Interior coved corners.

BASE:

- One piece construction, .125 aluminum.
- Casters: 2-1/2" dia., swivel, polyolefin tires, 1-1/8 wide, load cap. 150 lbs. each, temp. range -40°/+180°F. Plain bearings. Front casters equipped with brakes.

DOOR:

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

PAN SLIDES:

- 18 ga. stainless steel channels on 3" centers.
- Grids (1): Nickel chrome plated steel, raised wire 17" x 25".

POWER REQUIREMENTS AVAILABLE:

- 2000 Watts, 120 Volts, 60 Hz., 1 phase, 16 Amps.,
- 20 Amp. service.

HOT UNIT COMPONENTS:

- Thermostat (roast/hold): Solid state digital control, 140°F to 350°F (176.5°C).
- Switch: ON-OFF push button type.
- Power cord: Permanent, 6 ft., 12/3 ga. with right angle plug.
- Heaters: 925 Watts each.
- Blower motor.
- Vent fans.

INSTALLATION REQUIREMENTS:

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

SHORT FORM SPECIFICATIONS

Cres Cor Roast-N-Hold Under Counter Convection Oven Model CO-151-X-185D. Removable power unit 18 ga. stainless steel, recessed control panel. Cabinet and door 22 ga. stainless steel; stainless steel internal frame; coved corner interior. Fiberglass insulation in sides 2"; back, door and base 1-1/2". High temperature anti-microbial magnetic latch. No-tip channel interior for 18" x 26" pans on 3" centers. One piece base .125 aluminum. 2-1/2" swivel polyolefin casters. Load capacity 150 lbs. each. 2000 Watts, 120 Volts, 60 Hz., 1 Phase. 2-Year Parts / 1-Year Labor warranty. Provide the following accessories: _____ .



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Litho in U.S.A.