

## **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.
- 18 factory or field programmed roast & hold cycles. Each programmed menu can be customized for exact time and temperature needs.
- Standard with probe cooking, includes one 6" food temperature probe.
- 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-185D

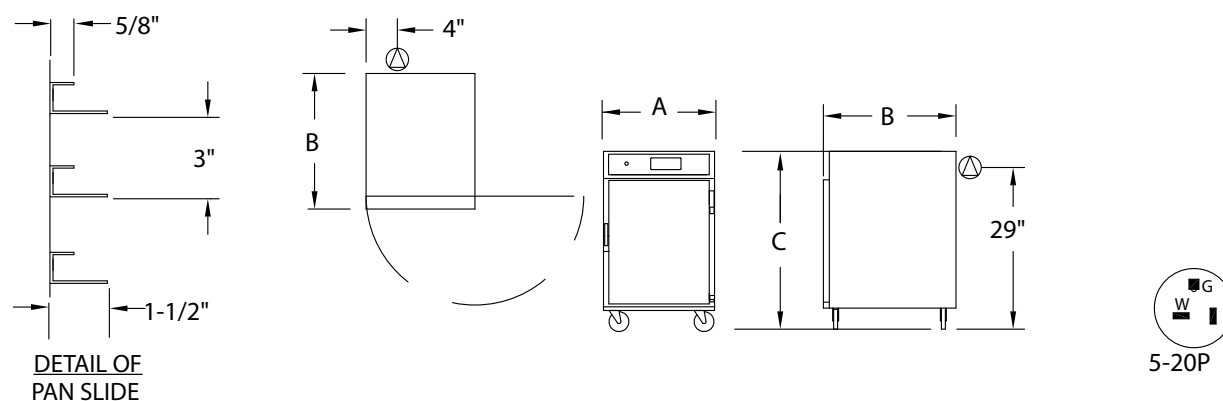


New, easier to use, easy-to-read and operate LED digital display ensures holding at precise food temperatures and moisture content.

### **ACCESSORIES and OPTIONS (Available at extra cost):**

- ☐ Stacking Kit
- ☐ Security Panel for Controls
- ☐ Tempered Glass Door Window
- ☐ 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-185D	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
		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, 8 ft., 12/3 ga. with right angle plug.
- Heaters: 925 Watts each.
- Blower motor.
- Vent fans.
- Probe: (1) 6", stainless steel.

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

Litho in U.S.A.