

Cook & Hold Oven



Set It Low. Cook It Slow.

Includes Cooking Mode and Holding Mode temperature knobs and indicator lights for ease of use.

A convenient 12-hour cook timer allows overnight roasting and automatically switches to infinite holding once the cooking cycle ends.

Durable commercial construction with a fully insulated stainless steel interior to keep your oven at a consistent temperature for the best cooking results.

Exterior thermometer displays interior temperature for maximum control and best results. Cooks at temperatures as low as 150°F and holds at any temperature between 60-205°F.



The full-size cavity fits (4) 18" x 26" sheet pans on wire racks, or (16) 12" x 20" food pans on slides. Each wire rack has a 45 lb. capacity and 8 sets of slides.



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Where Great Flavor Meets Monumental Savings

Experience monumental savings on product, labor, and equipment costs with the most affordable cook and hold option on the market: Cooking Performance Group SlowPro cook and hold ovens. Whether cooking a large quantity of brisket, ribs, or even roasting a turkey, each CPG SlowPro oven is an invaluable, essential asset for any restaurant that takes pride in their meat. Save on labor costs by cooking on your schedule. Simply set it and forget it; cook and hold overnight and have your meat ready to go when you open in the morning! High-temperature, convection oven cooking can often result in evaporation, causing you to lose yield on a dry product. Low and slow cooking with CPG SlowPro ovens eliminates the high temperatures that increase evaporation, producing a juicier product and higher yield. This also preserves the natural enzymes, vitamins, nutrients, and fats that create a more tender and flavorful product than one cooked with conventional high-heat methods. Available models include stand-alone half-height and double stacked units, as well as countertop and undercounter units.

351CHUC1A



SlowPro Cook & Hold
Single Undercounter Unit
(8) 12" x 20" Steam Table Pans
120V • 1700W

351CHUC1B



SlowPro Cook & Hold
Single Undercounter Unit
(8) 12" x 20" Steam Table Pans
208/240V • 1700/1900W

351CHSP2



SlowPro Cook & Hold
Double Stacked Unit
(32) 12" x 20" Steam Table Pans
(8) 18" x 26" Sheet Pans
208/240V • 4500/6000W

351CHCT1A



SlowPro Cook & Hold
Single Countertop Unit
(4) 12" x 20" Steam Table Pans
120V • 1200W

351CHSP1



Single Unit
(16) 12" x 20" Steam Table Pans
(4) 18" x 26" Sheet Pans
208/240V • 2250/3000W