

COOK-N-HOLD LOW TEMPERATURE RADIANT OVEN MODEL 1000CH1EE

FEATURES AND BENEFITS:

- Fully insulated Cook-N-Hold gentle radiant oven designed for flavorful results by slow cooking.
- Slow cooking means 15% to 20% less shrinkage.
- Efficient 3000 Watt power unit allows for reheating of prepared meals or bulk items. Maximum temperature 350°F (176°C). Easy to read thermometer.
- A user-friendly solid-state control with a 2-line LCD display to ensure holding at precise food temperature.
 - Push button interface with 16-character x 2-line LCD display
 - Programmable recipes
- Cook and hold over 120 lbs. (54 kg.) of meat in just 5 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 coved corners prevent food particle/grease buildup.
- Oven is operable on either 208 or 240 Volt circuits at the flip of a switch.
- 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 protect against spreading germs. Standard with right hand hinging; left hand hinging available upon request.
- Removable stainless steel pan slides hold eight (8) 18" x 26" pans on 3" centers. Supplied with 3 wire grids.
- Heavy duty 5" modulus casters, two swivel with brakes, two rigid. Provides mobility when fully loaded.
- Ovens can be stacked for flexibility.

POWER UNIT OPTIONS:

3000 Watts, 208/240 Volts, 1 Phase, 60 Hz.

3000 Watts, 208/240 Volts, 3 Phase, 60 Hz.



SANITATION
NSF/ANSI 4

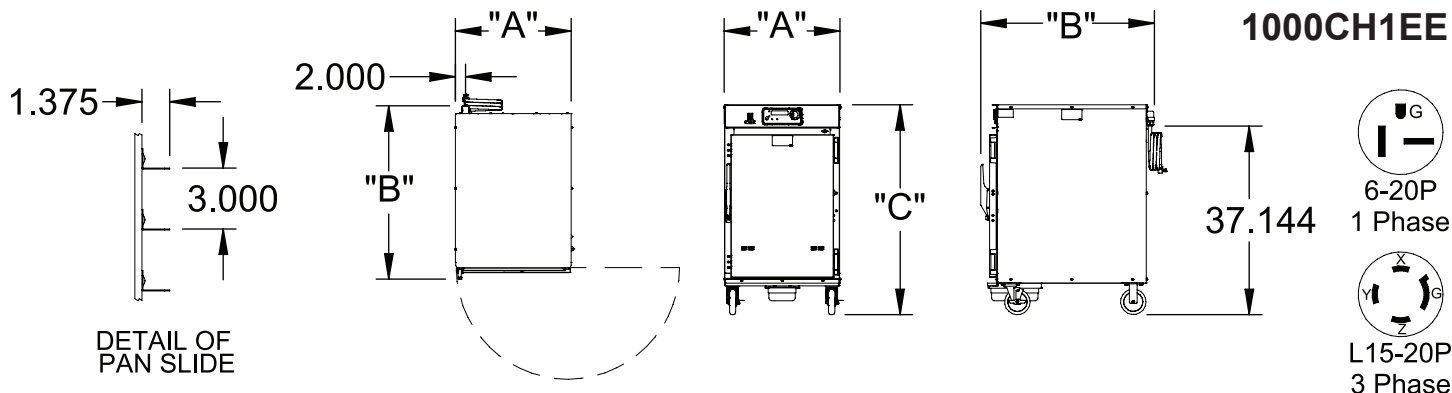
1000CH1EE



A user-friendly solid-state control with a 2-line LCD display to ensure holding at precise food temperature.

ACCESSORIES and OPTIONS (Available at extra cost):

- ☐ 6" meat probe (or optional 3" food probe).
- ☐ Tempered Glass Door Window
- ☐ Key Lock Latch
- ☐ Stacking Kit
- ☐ Extra Wire Grids
- ☐ Perimeter Bumper
- ☐ Corner Bumpers
- ☐ Various Caster Options
- ☐ 6" Legs
- ☐ Mobile Equipment Stand



CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE CLEAR DIMENSIONS*			WEIGHT ACT.
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	
1000CH1EE	8	18 X 26	IN	22-13/16	34-1/8	41-5/16	18-3/16	27	25	LBS 215
		460 X 660	MM	580	867	1049	465	690	635	KG 98
1000CHSTKEE	16	18 X 26	IN	22-13/16	34-1/8	76-1/2	18-3/16	27	25	LBS 433
		460 X 660	MM	580	867	1943	465	690	635	KG 196

*Inside dimensions for each compartment.

When ordering bumpers, add 3-11/16" to Dim "A" and 3/8" to Dim "B".

CABINET:

- Outer Body: 22 ga. stainless steel.
- Inner body & top: 18 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 walls, 1" in doors.
- Drip pan: 18 ga. stainless steel with drain; removable.
- Casters: 5" dia., modulus tires, 1-1/4 wide, load cap. 250 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, 1 x 1-3/8; riveted on 3" centers.
- Grids: Stainless steel, 18 x 26; supplied with (3) grids.

CLEARANCE REQUIREMENTS:

- 3" (76mm) at the back, 2" (51mm) at the top, 1" (25mm) at both sides.

POWER REQUIREMENTS:

- 3000 Watts, 208/240 Volts, 60 Hz., 1 phase, 20 Amp. Service 14.4 Amps at 208 Volts, 12.5 Amps at 240 Volts.
- 3000 Watts, 208/240 Volts, 60 Hz., 3 phase, 20 Amp. Service 8.3 Amps at 208 Volts, 7.2 Amps at 240 Volts.



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

If you need a QR reader visit your App Store on your Smartphone or Tablet.

ELECTRICAL COMPONENTS:

- Temperature Control with:
 - 16 x 2 LCD Display
 - Programmable recipes
 - Temperature range: 135°F (57°C) to 350°F (176°C)
- USB port with cover
- Switch: ON-OFF rocker type
- Solid-state relay
- Power cord: Permanent, 6ft., 12/3 ga., with right angle plug
- Three (3) heater circuits
- Voltage selector switch: Change to 208 or 240 Volt: on back of oven

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.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Radiant Oven Model 1000CH1EE; LCD display, solid state electronic controlled times and temperatures. Outer body of 22 ga. stainless steel; inner body and top 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. Thermometer. Three (3) heated inner walls. Removable pan supports for (8) 18" x 26" pans spaced on 3" centers. Casters: 5" modulus casters (2) swivel, (2) rigid, Delrin bearings. Load capacity 250 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.



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WARRANTY
2-Year Parts,
1 Year Labor

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

Made in America Since 1936.