

COOK-N-HOLD LOW TEMPERATURE RADIANT OVEN 1000CH2EE

FEATURES AND BENEFITS:

- Ovens with two separate compartments and lower profile with two easy to see controls permit menu flexibility.
- Fully insulated Cook-N-Hold gentle radiant oven designed for flavorful results by slow cooking.
- Slow cooking means 15% to 20% less shrinkage.
- Efficient 6000 Watt power unit allows for reheating of prepared meals or bulk items. Maximum temperature 350°F (176°C). Easy to read thermometer.
- Two individual user-friendly solid-state controls each with a 2-line LCD display to ensure holding at precise food temperature.
 - Push button interface with 16 character x 2-line LCD display.
 - Large, easy-to-read time/temperature displays.
- Factory installed cord and plug at no additional charge.
- Cook and hold over 240 lbs. (108 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 for ease of cleaning; stainless steel or aluminum exterior.
- Oven is operable on either 208 or 240 Volt circuits at the flip of a switch.
- Smooth interior coved corners prevent food particle/grease buildup.
- Field reversible insulated doors prevent temperature loss. Silicone door gaskets for proper seal. High temperature ceramic magnetic latches for "easy open" and security during transport.
- Safety conscious anti-microbial latches protect against spreading germs. Standard with right hand hinging; left hand hinging available upon request.
- Removable stainless steel pan slides hold sixteen (16) 18" x 26" pans on 3" centers. Supplied with 3 wire grids per compartment.
- Heavy duty 5" modulus casters, two swivel with brakes, two rigid. Provides mobility when fully loaded.

POWER UNIT OPTIONS:

6000 Watts, 208/240 Volts, 1 Phase, 60 Hz.

6000 Watts, 208/240 Volts, 3 Phase, 60 Hz.



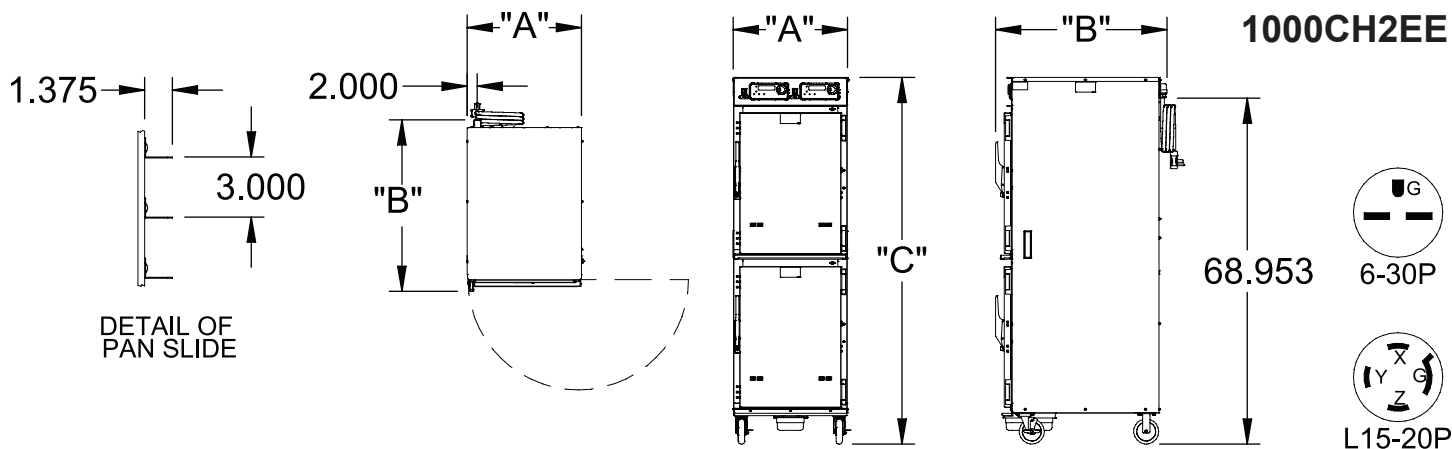
1000CH2EE
(Shown with optional meat probes.)



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).
- ☐ Additional Probes
- ☐ Tempered Glass Door Window
- ☐ Key Lock Latches
- ☐ Extra Wire Grids
- ☐ Perimeter Bumper
- ☐ Corner Bumpers
- ☐ Various Caster Options



CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
1000CH2EE	16	18 X 26	IN	22-13/16	34-1/8	73-1/8	18-3/16	27	26-3/4	LBS	381
		460 X 660	MM	580	867	1857	465	690	680	KG	173

*Inside dimensions for each compartment.

When ordering bumpers, add 3-11/16" to DIM "A" and 7/16" to DIM "B".

CABINETS:

- Outer Body: 22 ga. stainless steel.
- Inner body & top: 18 ga. stainless steel.
- Reinforcements: 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.

DOORS:

- Field reversible.
- Formed 20 ga. stainless steel.
- Latches: Anti-microbial chrome plated zinc with composite handle, ceramic magnetic type; mounted inboard.
- Hinges (4): 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 per compartment.

CLEARANCE REQUIREMENTS:

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

ELECTRICAL COMPONENTS:

- Temperature Controls (2) each with:
 - 16 x 2 LCD Display.
 - Programmable recipes.
 - Temperature range: 135°F (57°C) to 350°F (176°C).
- USB ports with covers (2).
- Switches: ON-OFF rocker type (2).
- Solid-state relays (2).
- Power cord: Permanent, 6 ft., 10/3 ga., with right angle plug.
- Three (3) heater circuits each compartment.
- 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.

POWER REQUIREMENTS:

- 6000/5300 Watts, 208/240 Volts, 60 Hz., 1 phase, 30 Amp. service, 28.8 Amps at 208 Volts, 25 Amps at 240 Volts.
- 6000/5300 Watts, 208/240 Volts, 60 Hz., 3 phase, 20 Amp. service, 16.6 Amps at 208 Volts, 14.4 Amps at 240 Volts.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Radiant Oven Model 1000CH2EE; 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 latches. Separate control for each compartment. Six (6) heated inner walls. Removable pan supports for (16) 18" x 26" pans spaced on 3" centers. Casters: 5" modulus casters (2) swivel, (2) rigid, Delrin bearings. Load capacity 250 lbs. each. 6000 Watts, 208/240 Volts, 60 Hz., ___ Phase. 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.



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.

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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