

COOK-N-HOLD LOW TEMPERATURE RADIANT OVEN MODEL 1200CH1EX

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).
- A user-friendly solid-state control with large, high-resolution touchscreen display to ensure holding at precise food temperature.
 - 6.8", high-resolution, glove-safe, high-impact, capacitive touchscreen interface.
 - Large, easy-to-read time/temperature displays.
 - Shelf timers.
 - HACCP data collection with date/time stamp
- 6" meat probe
- 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.
- Eight (8) sets of stainless steel wire universal angels to accommodate a large variety of pan sizes, adjustable on 1-1/2" 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.



1200CH1EX



Deluxe Touchscreen Control

- HACCP data collection with date/time stamp
 - Shelf timers • Programmable recipes
 - One-Touch button recipes

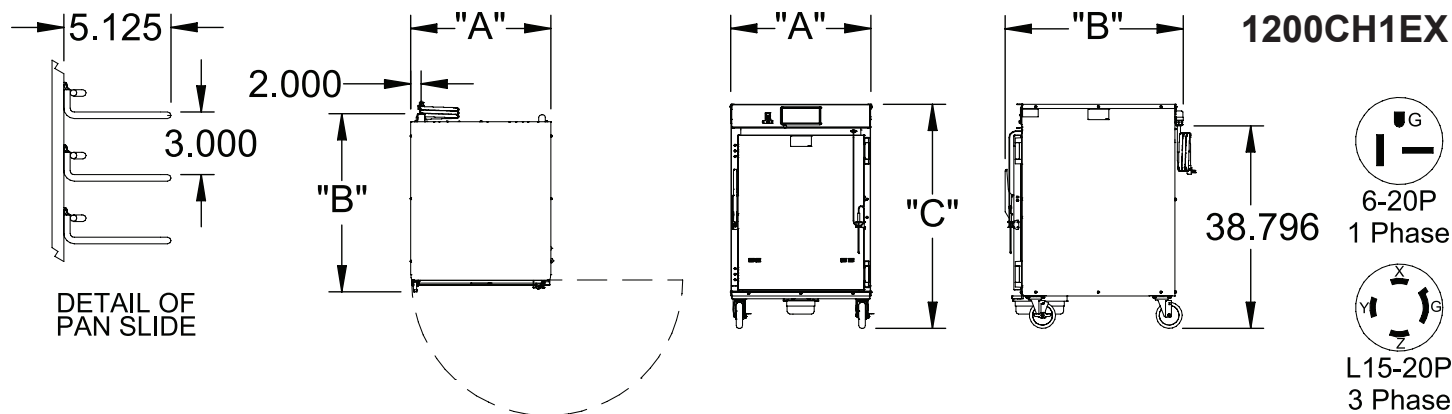
ACCESSORIES and OPTIONS (Available at extra cost):

- ☐ Optional 3" food probe
- ☐ Tempered Glass Door Window
- ☐ Key Lock Latch
- ☐ Stacking Kit
- ☐ Extra Wire Grids
- ☐ Perimeter & Corner Bumpers
- ☐ Various Caster Options
- ☐ 6" Legs
- ☐ Mobile Equipment Stand

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.





CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE CLEAR DIMENSIONS*				WEIGHT ACT.
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
1200CH1EX	8	18 X 26	IN	26-7/8	34-1/8	42-15/16	23	27	28-3/4	LBS	248
		460 X 660	MM	682	867	1091	584	690	730	KG	112
1200CHSTKEX	16	18 X 26	IN	26-7/8	34-1/8	79-13/16	23	27	28-3/4	LBS	498
		460 X 660	MM	682	867	2027	584	690	730	KG	226

NOTES: Will also carry (16) 12" x 20" pans, or (32) when stacked.
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 18 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., swivel modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front casters equipped with brakes.

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):

- Wire angles (.306 dia.) stainless steel, mounted on life out posts. Adjustable on 1-1/2" 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.

ELECTRICAL COMPONENTS:

- Temperature Control with:
 - 6.8" high-resolution, glove-safe, high impact, capacitive touchscreen interface.
 - Programmable recipes
 - One-Touch button recipes
 - Shelf timers
 - HACCP data collection
 - 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, 6 ft., 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 1200CH1EX; Touchscreen, 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 or (16) 12" x 20" pans spaced on 1-1/2" centers. Casters: 5" swivel modulus casters. 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.

