

COOK-N-HOLD LOW TEMPERATURE UNDER COUNTER RADIANT OVEN MODEL 500-CH-D SERIES

FEATURES AND BENEFITS:

- Fully insulated under counter Cook-N-Hold gentle radiant oven designed for flavorful results by slow cooking.
- Slow cooking means 15% to 20% less shrinkage. More product yield.
- Efficient power unit allows for reheating of prepared meals or bulk items. Maximum temperature 325° (163°C). Easy to read thermometer
- Standard solid state electronic control with large, clean, easy-to-read and operate LED digital display to ensure holding at precise food temperatures.
- Cook and hold up to 50 lbs. (23 kg.) of meat in less than 4 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. Aluminum exterior is also available.
- 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.
- Removable stainless steel pan slides have eleven positions on 1-3/8" centers. Supplied with two nickel chrome plated wire grids.
- External drip pan on front keeps traffic area dry, safer.
- Heavy duty 3 1/2" casters, two rigid, two swivel with brakes. Provides mobility when fully loaded.
- Ovens can be stacked for flexibility and increased capacity.

POWER UNIT OPTIONS:

2000 Watts, 120 Volts, 1 Phase, 60 Hz.

3000 Watts, 208 Volts, 1 or 3 Phase, 60 Hz.

2650 Watts, 240 Volts, 1 or 3 Phase, 60 Hz.

Deluxe Models (-DX) have 18 factory or field programmed cook & hold cycles. Each programmed menu can be customized for exact time and temperature needs. Probe cooking includes one 6" meat temperature probe and port.



500-CH-SS-DX

Standard (-DE)



All Ovens come standard with easy-to-read and operate LED digital controls.

Deluxe (-DX)



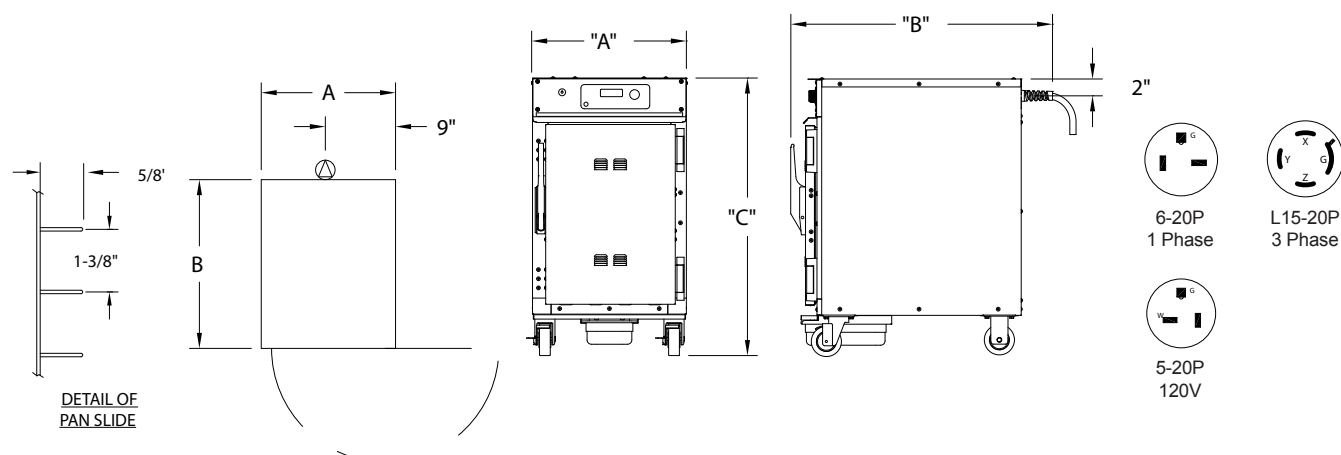
Deluxe Controls are available with 18 programmable menus and 6" meat probe.

ACCESSORIES and OPTIONS (Available at extra cost):

- ☐ Deluxe version with 18 programmable menus and 6" meat probe (or optional 3" food probe).
- ☐ Stacking Kit
- ☐ Tempered Glass Door Window
- ☐ Key Lock Latch
- ☐ Extra Wire Grids
- ☐ Perimeter & Corner Bumpers
- ☐ Various Caster Options
- ☐ 6" Legs

See page E-10 for accessory details.

500-CH-D SERIES



CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE CLEAR DIMENSIONS				WEIGHT ACT.
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
500-CH-AL-DE 500-CH-AL-DX 500-CH-SS-DE 500-CH-SS-DX	5	12 X 20 X 2-1/2	IN	17-7/8	30-3/8	32-1/4	13-3/8	22-1/8	17-1/2	LBS	205
		305 x 510 x 65	MM	455	775	820	340	565	445	KG	113
	3	12 x 20 x 4	IN								
		305 x 510 x 105	MM								

CABINET:

- 500-CH-AL Body: .063 Aluminum outer body.
- 500-CH-SS Body: 22 ga. stainless steel outer body.
- 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: 3-1/2" dia., modulus tires, 1-1/4 wide, load cap. 225 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, 5/8 x 1; riveted on 1-3/8" centers.
- Grids: (2) 12-3/4" x 20-3/4" nickel chrome plated.

CLEARANCE REQUIREMENTS:

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

ELECTRICAL COMPARTMENT:

- Control panel: Formed stainless steel; black front.
- Thermostat (cook/hold): Solid state digital display control, 140°F (60°C) to 325°F (163°C).
- Switch: ON-OFF push button type.
- Power Cord: Permanent, 6 ft. with right angle plug.
- Three (3) heater circuits.
- Thermometer: Digital display.

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:

- 2000 Watts, 120 Volts, 60 Hz., 1 phase, 20 Amp. Service 16.6 Amps.
- 2650 Watts, 240 Volts, 60 Hz., 1 phase, 20 Amp. Service 11.4 Amps.
- 2650 Watts, 240 Volts, 60 Hz., 3 phase, 20 Amp. Service 7 Amps.
- 3000 Watts, 208 Volts, 60 Hz., 1 Phase, 20 Amp. Service 14.4 Amps.
- 3000 Watts, 208 Volts, 60 Hz., 3 Phase, 20 Amp. Service 8.3 Amps.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Under Counter Radiant Oven Model 500-CH-___-D_. Solid state electronic controlled time and temperature. Outer body of 22 ga. stainless steel for the 500-CH-SS and .063 aluminum for the 500-CH-AL. Inner body, top and frame 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. Three (3) heated inner walls. Removable pan supports for (5) 12" x 20" x 2-1/2" pans spaced on 1-3/8" centers. Casters 3-1/2" modulus casters, Delrin bearings. Load capacity 225 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.



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

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