

COOK-N-HOLD LOW TEMPERATURE UNDER COUNTER RADIANT OVEN MODEL 500CH1EX

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 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 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.
- 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 stainless steel wire grids.
- External drip pan on front keeps traffic area dry, safer.
- Heavy duty 3" modulus 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, 208/240 Volts, 1 or 3 Phase, 60 Hz.



500CH1EX

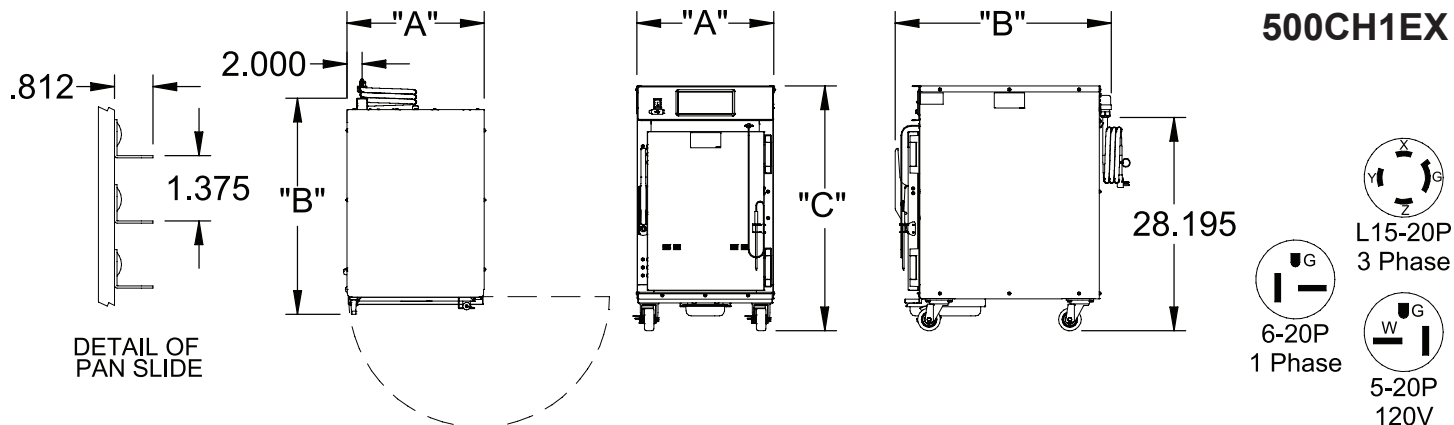


Deluxe Touchscreen Control

- 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
- ☐ Extra Wire Grids
- ☐ Perimeter & Corner Bumpers
- ☐ Various Caster Options
- ☐ 6" Legs



CRES COR MODEL NO.	PAN			DIM "A"			DIM "B"			DIM "C"			INSIDE CLEAR DIMENSIONS			WEIGHT	
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	LBS	ACT.
500CH1EX	5	12 X 20 X 2-1/2	IN	18-1/8	28-9/16	32-3/8	13-3/8	22-1/8	17-1/2								
		305 x 510 x 65	MM	460	725	822	340	565	445							KG	67
	3	12 x 20 x 4	IN														
		305 x 510 x 105	MM														

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: 3" dia., modulus tires, 1-1/4" wide, load cap. 200 lbs. each, temp. range -45°/+180°F. Front swivel 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):

- 18 ga. stainless steel angles, 5/8 x 1; riveted on 1-3/8" centers.
- Grids: (2) 12-3/4" x 20-3/4". Stainless steel.

CLEARANCE REQUIREMENTS:

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

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.

POWER REQUIREMENTS:

- 2000 Watts, 120 Volts, 60 Hz., 1 phase, 20 Amp. Service 16.6 Amps.
- 3000 Watts, 240 Volts, 60 Hz., 1 phase, 20 Amp. Service 12.5 Amps.
- 3000 Watts, 240 Volts, 60 Hz., 3 phase, 20 Amp. Service 7.2 Amps.
- 3000 Watts, 208 Volts, 60 Hz., 1 phase, 20 Amp. Service 14.5 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 500CH1EX. Touchscreen; solid state electronic controlled time and temperature. 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. 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" modulus swivel casters. Load capacity 200 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.

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



5925 Heisley Road • Mentor, OH 44060-1833
Phone: 877/CRESCOR • Fax: 440/350-7267
www.crescor.com

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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