

COOK-N-HOLD LOW TEMPERATURE UNDER COUNTER RADIANT OVEN MODEL 750CH1EX

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 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 up to 100 lbs. (45 kg.) of meat in less than 6 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 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 3 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.



750CH1EX



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):

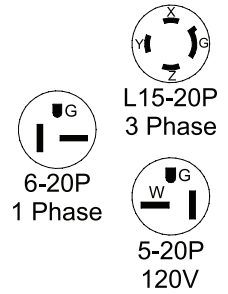
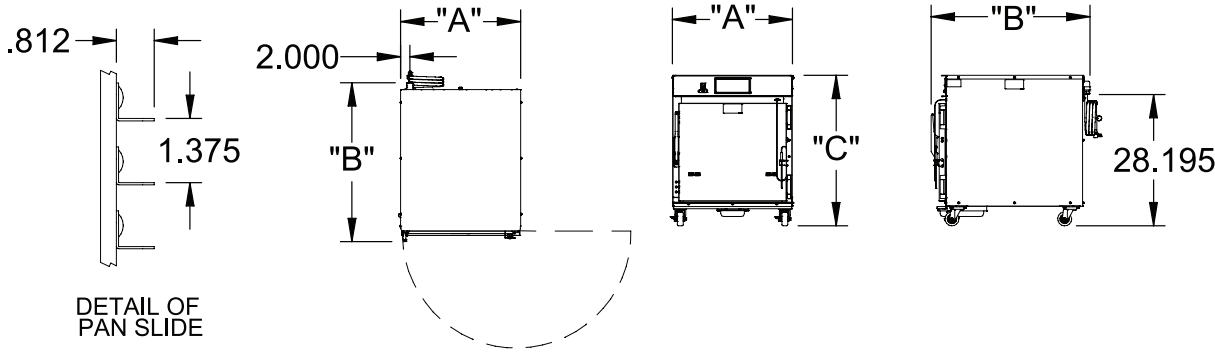
- ☐ Optional 3" food probe
- ☐ Stacking Kit
- ☐ Tempered Glass Door Window
- ☐ Key Lock Latch
- ☐ Extra Wire Grids
- ☐ Perimeter & Corner Bumpers
- ☐ Various Caster Options
- ☐ 120 Volt Service
- ☐ Mobile Equipment Stand 24"

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.



750CH1EX



CRES COR MODEL NO.	PAN			DIM "A"			DIM "B"			DIM "C"			INSIDE DIMENSIONS			WEIGHT ACT.
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	
750CH1EX	10	12 X 20 X 2-1/2	IN	25-13/16	34-1/8	32-3/8	21-3/16	27	17-1/2	LBS	207					
		305 X 510 X 65	MM	655	867	822	540	690	444	KG	94					

*Additional shelves required.

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: Stainless steel, 21 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:

- 2000 Watts, 120 Volts, 60 Hz., 1 phase, 20 Amp. Service 16.6 Amps.
- 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.

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

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 Under Counter Radiant Oven Model 750CH1EX; 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. Three (3) heated inner walls. Removable pan supports for (10) 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.



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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.