

## AQUATEMP™/ROAST-N-HOLD™ UNDERCOUNTER CONVECTION OVEN MODEL CO-151-XW-UA-5D

### FEATURES AND BENEFITS:

- Roast, cook, bake, reheat and hold with precise temperature and humidity control. Slow convected air system promotes natural browning for flavor and seals in natural juices.
- Moist heat, dry heat or a combination of both allows for a variety of food preparation and holding.
- Full 2000 Watts of power allows for reheating of prepared meals or bulk items. Maximum temperature 350°F. (176.5°C.).
- 1850 Watt water heater with separate control and low water indicator.
- Energy Management Logic system electronically directs power to where it's needed most during different operating cycles.
- Pre-setting automatic controls for roasting and holding cycles allows for unattended operation 24 hours a day.
- Roast and hold over 100 lbs. (45.4 kg.) of meat in just 6 sq. ft. of floor space. Convenient undercounter height makes the most of valuable kitchen space.
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- Stainless steel construction throughout 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.
- Non-corrosive stainless steel wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" spacing. Supplied with five sets of angles and two raised wire grids.
- Heavy duty 2-1/2" swivel casters, two with brakes. (Provides mobility when fully loaded.)

**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.**



CO-151-XW-UA-5DE

#### Standard (-DE)



#### Deluxe (-DX)



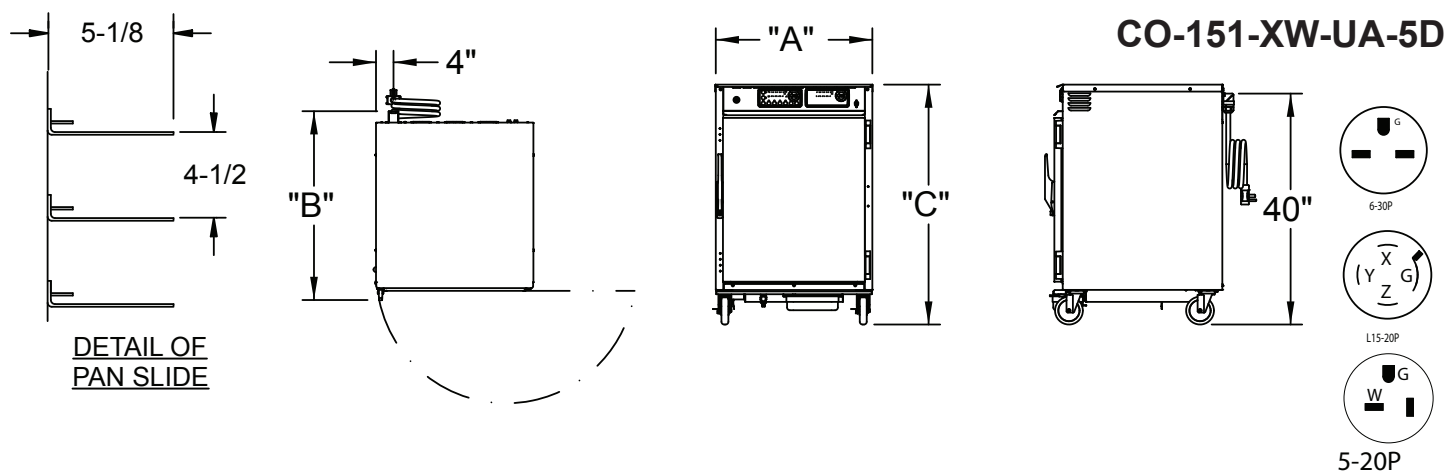
All Ovens come standard with easy-to-read and operate LED digital controls.

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).
- ☐ Security Panel for Controls
- ☐ Key Lock Latch
- ☐ Extra Universal Angles
- ☐ Extra Wire Grids
- ☐ Side and Rear Bumpers
- ☐ 4700 Watts, 208 Volt
- ☐ 4700 Watts, 240 Volt
- ☐ 3 Phase

See page E-10 for accessory details.



CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	ANGLES	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
CO-151-XW-UA-5DE	5 SETS	SEE NOTE BELOW	IN	28-1/4	34	32	21-1/4	26-1/2	20	LBS	200
CO-151-XW-UA-5DX			MM	718	864	815	540	675	510	KG	91

Note: Refer to pan size chart at end of section.

#### CABINET:

- Body: 22 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 back wall, door, base; 2" in side walls.
- Water pan: 4 Gallons; 16 ga. stainless steel with 1850 Watt heater and with petcock drain; mounted to base.
- Drip trough: Formed 18 ga. stainless steel; mounted to lower front of cabinet; removable drip pan.
- Air tunnel: 20 ga. stainless steel, lift-out type, mounted on rear wall.

#### BASE:

- One piece construction, .125 aluminum.
- Casters: 2-1/2" dia., swivel, polyolefin tires, 1-1/8 wide, load cap. 150 lbs. each, temp. range -40°/+180°F. Plain bearings. Front casters equipped with brakes.

#### DOOR:

- Field reversible.
- Formed 22 ga. stainless steel.
- Latch: Anti-microbial chrome plated zinc with composite handle, ceramic magnetic type; mounted inboard.
- Hinges: Heavy duty chrome plated zinc, mounted inboard.
- Gasket: Perimeter type, silicone.
- Pan stop: Embossed.

#### PAN SLIDES:

- Stainless steel wire universal angles (.306 dia.) mounted on lift-out posts.
- (5) sets of angles adjustable on 1-1/2" centers.
- Grids (2): Nickel chrome plated steel, raised wire 17" x 25".

#### POWER REQUIREMENTS AVAILABLE:

- 2000 Watts, 120 Volts, 60 Hz., 1 phase, 16 Amps., 20 Amp. service.

#### POWER UNIT COMPONENTS: (refer to above drawing)

- Thermostat (roast/hold): Solid state digital control, 140°F to 350°F (176.5°C).
- Thermostat (humidity): Solid state digital control, room ambient to 95%.
- Switch: ON-OFF push button type.
- Thermometer: Digital.
- Power cord: Permanent, 6 ft.;  
- Straight Blade Plug for 20 Amp.
- Air heaters (2): 925 Watts each.
- Water heater: 1850 Watts.
- Blower motors (4).
- Vent fans (3).
- Fuses (2): 6 amp.

#### 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 AquaTemp Roast-N-Hold Convection Oven Model CO-151-XW-UA-5D. 18 ga. stainless steel, recessed control panel with digital thermostats. Cabinet 22 ga. stainless steel. Stainless steel internal frame; coved corner interior. 16 ga. stainless steel water reservoir, 4 gallon capacity. Fiberglass insulation in sides 2"; back, door and base 1-1/2". 22 ga. stainless steel door, high temperature anti-microbial magnetic latch, heavy duty hinges. (5) sets universal angles for multiple pan sizes and spacing. One piece base .125 aluminum. 2-1/2" swivel modulus casters, Delrin bearings. Load capacity 150 lbs. each. 2000 Watts, \_\_\_\_\_ Volts, 60 Hz., \_\_\_\_\_ Phase. 2-Year Parts / 1-Year Labor warranty. Provide the following accessories: \_\_\_\_\_  
\_\_\_\_\_. CSA-US, CSA-C, CSA to NSF4 listed.



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*In line with its policy to continually improve its products, CRES COR reserves the right to change materials and specifications without notice.*

Litho in U.S.A.