

Cooking Performance Group CH-SP-2 SlowPro
Stacked Cook and Hold Oven - 208/240V,
4500/6000W



Approval: _____ Date: _____

- Cooks, reheats, and holds products in the same cabinet, producing a juicier product and
- Automatically switches from cooking to hold, for ease of mind
- Holds (16) 12" x 20" steam table pans or (8) 18" x 26" sheet pans
- Most affordable cook & hold on the market; doesn't require ventilation in most locations
- Monumental savings on product, labor, and equipment costs

Width	27 1/4 Inches
Depth	33 1/4 Inches
Height	82 Inches
Power Cord Length	98 7/16 Inches
Interior Width	25 Inches
Interior Depth	26 1/2 Inches
Interior Height	23 Inches
Amps	10.8 - 12.5 Amps
Hertz	60 Hz
Phase	1 Phase

Cooking Performance Group CH-SP-2 SlowPro
Stacked Cook and Hold Oven - 208/240V,
4500/6000W



Technical Data

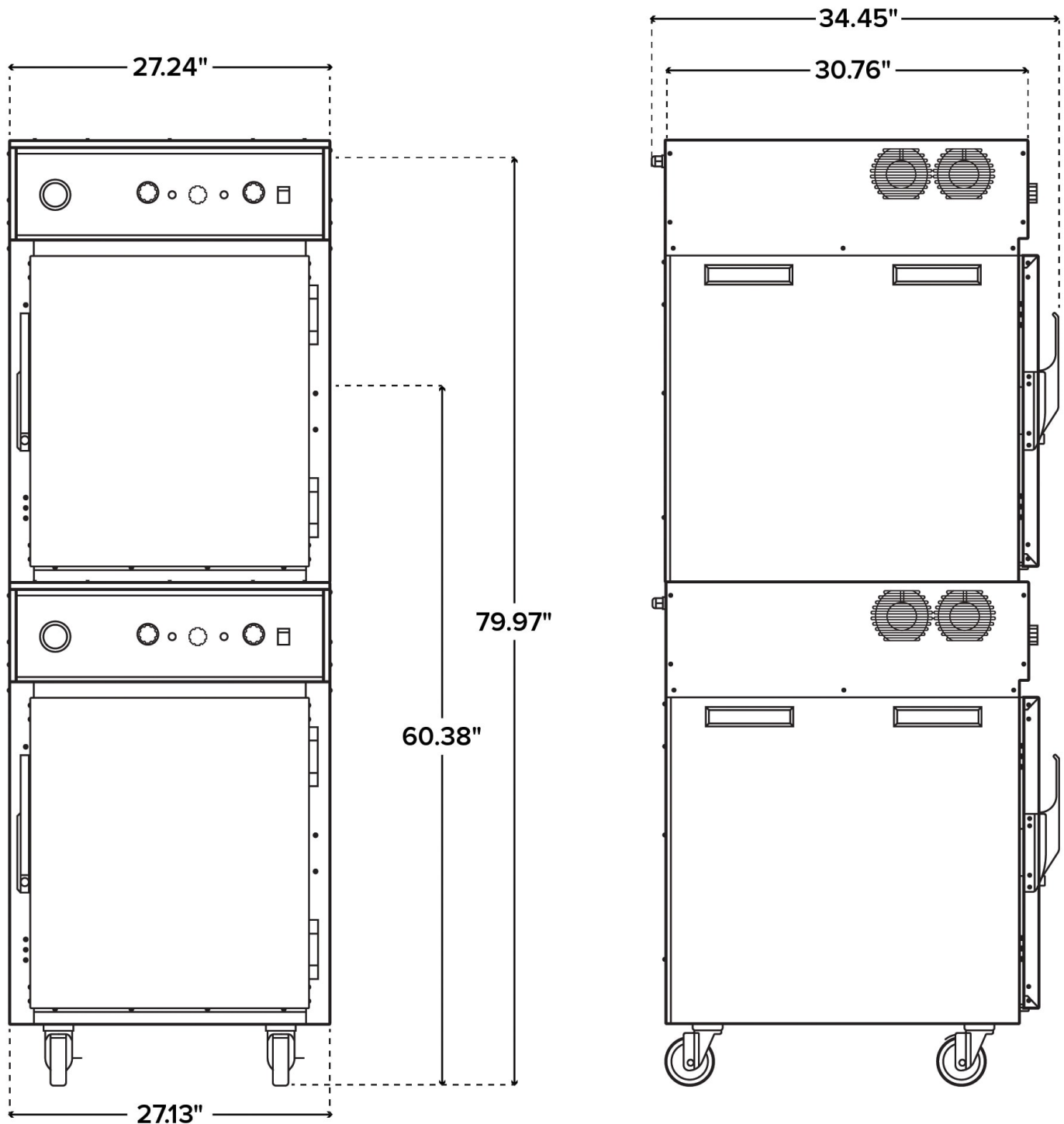
Voltage	208/240 Volts
Wattage	4500 - 6000 Watts
12" x 20" Pan Capacity	16 Pans
18" x 26" Pan Capacity	8 Pans
Cabinet Size	Full Height
Construction	Stainless Steel
Control Type	Classic
Cooking Temperature	150 - 325 Degrees F
Features	Adjustable Timer
Holding Temperature	60 - 205 Degrees F
Interior Configuration	Slides
Number of Doors	2 Doors
Plug Type	NEMA 6-30P
Power Type	Electric
Type	Cook & Hold Ovens

351CHSP2

Cooking Performance Group CH-SP-2 SlowPro
Stacked Cook and Hold Oven - 208/240V,
4500/6000W



Plan View



Cooking Performance Group CH-SP-2 SlowPro Stacked Cook and Hold Oven - 208/240V, 4500/6000W



Notes & Details

Cook, reheat, and hold product in the same convenient unit with this Cooking Performance Group SlowPro CH-SP-2 stacked cook and hold oven! The unit cooks and then automatically transitions over to holding, preserving the size and flavor of your meats and other food. Because the product can be cooked and held overnight, cooks and other staff don't have to start their shift as early which saves you money on labor costs. Cooking at lower temperatures also reduces energy costs and doesn't require a hood in most areas (check your local codes).

Traditional cooking methods that rely on high heat to cook foods will result in the shrinkage of your product and the increase of your food cost. Meats cooked at high temperatures will lose between 25-30 percent of their size, while using a cook and hold oven that utilizes low heat will decrease the shrinkage to between 5 and 10 percent. Over time this will grant you considerable savings on your food cost, while also producing a better-tasting, juicier product.

Because this unit boasts two individual ovens stacked one atop the other, you get double the output and capacity in the same efficient footprint. Featuring a stainless steel interior and exterior, each unit is fully insulated and accommodates (8) 18" x 26" sheet pans on wire shelves, or (16) 12" x 20" food pans on slides. Simple and reliable controls allow you to cook at temperatures between 150-325 degrees Fahrenheit and hold between 60-205 degrees Fahrenheit, while a convenient timer can be set for up to 12 hours. For greater mobility throughout your kitchen, or to on-site catered events, 4" casters are included with this unit. A 208/240V electrical connection is required for operation. This unit requires connections for (2) NEMA 6-30P plugs.