

Cooking Performance Group SlowPro CHUC1A  
Undercounter Cook and Hold Oven - 120V, 1700W



## Certifications



5-15P



UL Certified

Item #: 351CHUC1A Qty:           

Project: \_\_\_\_\_

Approval: \_\_\_\_\_ Date: \_\_\_\_\_

## Features

- Utilizes low and slow cooking to produce a juicier product and increased yield
- Automatically switches from cooking to holding for overnight cooking
- Holds (8) 12" x 20" steam table pans
- Convenient compact footprint that fits perfectly under counters and tables
- Monumental savings on food, labor, and equipment costs; 120V, 1700W

## Technical Data

Width	26 7/16 Inches
Depth	33 7/8 Inches
Height	31 3/4 Inches
Power Cord Length	98 7/16 Inches
Interior Width	22 1/4 Inches
Interior Depth	28 15/16 Inches
Interior Height	15 1/4 Inches
Amps	14.2 Amps
Hertz	60 Hz
Phase	1 Phase

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Technical Data

Voltage	120 Volts
Wattage	1700 Watts
12" x 20" Pan Capacity	8 Pans
Cabinet Size	Undercounter
Control Type	Classic
Cooking Temperature	150 - 300 Degrees F
Features	Adjustable Timer
Holding Temperature	110 - 190 Degrees F
Interior Configuration	Slides
Number of Doors	1 Doors
Plug Type	NEMA 5-15P
Power Type	Electric
Type	Cook & Hold Ovens

Notes & Details

Revolutionize your kitchen with low temperature cooking to preserve great flavor and increase product yield with the Cooking Performance Group SlowPro CHUC1A undercounter cook and hold oven! This cook and hold oven utilizes low temperature cooking to allow for maximum moisture retention and saving hours of labor with overnight cooking. Traditional cooking methods that rely on high heat, drying out your product and shrinking your profits by increasing your cost per pound. Meats cooked at high temperatures will lose between 25-30 percent of their volume, while using a cook and hold oven that utilizes low heat will decrease the shrinkage to between 5 and 10 percent. This will immediately give you savings on food costs and labor, all while producing better tasting and juicier products.

As an undercounter model, this unit is small enough so you can add a cook and hold oven to nearly any kitchen! Place it under a countertop, worktable, or another piece of equipment on a stand so you can make the most of unused space. Featuring a stainless steel interior and exterior, this unit is fully insulated and accommodates (8) 12" x 20" food pans. Simple and reliable controls allow you to cook at temperatures between 150-300 degrees Fahrenheit and hold between 110-190 degrees Fahrenheit, while a convenient timer can be set for up to 12 hours. A 120V electrical connection is required for operation.