

## COOK-N-HOLD LOW TEMPERATURE RADIANT OVEN MODEL 1000-CH-SS-SPLIT-D SERIES

### FEATURES AND BENEFITS:

- Fully insulated Cook-N-Hold gentle radiant oven designed for flavorful results by slow cooking.
- Slow cooking means 15% to 20% less shrinkage.
- Efficient 3000 Watt power unit allows for reheating of prepared meals or bulk items. Maximum temperature 325° (163°C). Easy to read thermometer.
- Standard solid state electronic control with large, clean, easy-to-read and operate LED digital display to ensure holding at precise food temperatures.
- Cook and hold over 120 lbs. (54 kg.) of meat in just 5 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 protect against spreading germs. Standard with right hand hinging; left hand hinging available upon request.
- Removable stainless steel pan slides hold eight (8) 18" x 26" pans on 3" centers. Supplied with 3 wire grids.
- Heavy duty 5" casters, two swivel with brakes, two rigid. Provides mobility when fully loaded.
- Ovens can be stacked for flexibility.

**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.**

### POWER UNIT OPTIONS:

3000 Watts, 208/240 Volts, 1 Phase, 60 Hz.

3000 Watts, 208/240 Volts, 3 Phase, 60 Hz.



1000-CH-SS-SPLIT-DE

#### Standard (-DE)



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

#### Deluxe (-DX)



Deluxe Controls are available with 18 programmable menus and 6" meat probe.

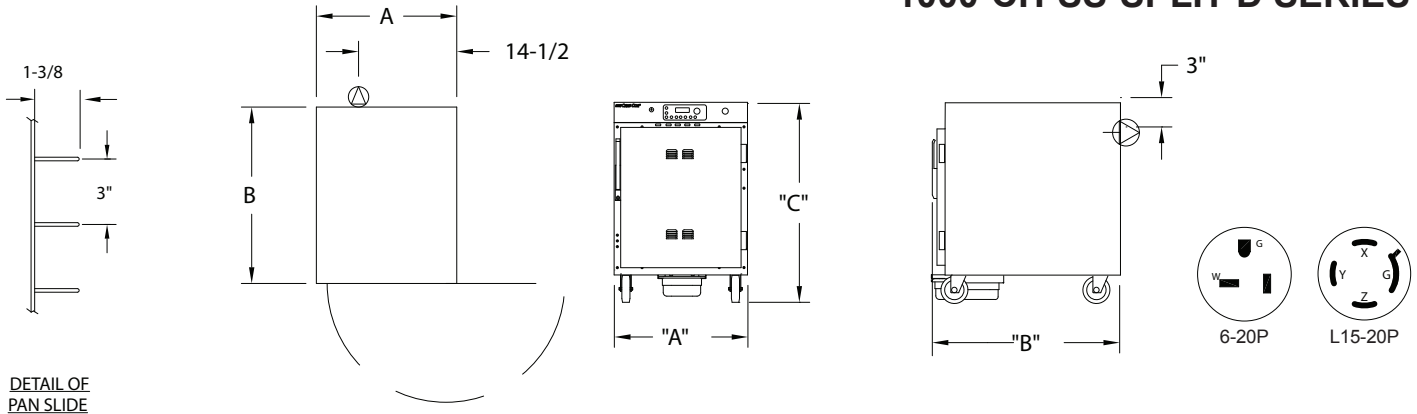
### ACCESSORIES and OPTIONS (Available at extra cost):

- ☐ Deluxe version with 18 programmable menus and 6" meat probe (or optional 3" food probe).
- ☐ Tempered Glass Door Window
- ☐ Key Lock Latch
- ☐ Stacking Kit
- ☐ Extra Wire Grids
- ☐ Perimeter Bumper
- ☐ Corner Bumpers
- ☐ Various Caster Options
- ☐ 6" Legs
- ☐ Mobile Equipment Stand

See page E-10 for accessory details.



# 1000-CH-SS-SPLIT-D SERIES



DETAIL OF  
PAN SLIDE

CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE CLEAR DIMENSIONS*				WEIGHT ACT.
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
1000-CH-SS-SPLIT-DE 1000-CH-SS-SPLIT-DX	8	18 X 26	IN	22-5/8	32-3/4	42	18-3/16	27	25	LBS	215
		460 X 660	MM	575	835	1070	465	690	635	KG	98
1000-CH-SS-SPLIT-STK-DE 1000-CH-SS-SPLIT-STK-DX	16	18 X 26	IN	22-5/8	32-3/4	77	18-3/16	27	25	LBS	430
		460 X 660	MM	575	835	1960	465	690	635	KG	195

\*Inside dimensions for each compartment.

## CABINET:

- Body: 22 ga. stainless steel outer body.
- Inner body & top: 18 ga. stainless steel.
- Reinforcement: Internal framework of 18 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: 5" dia., modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front swivel casters equipped with brakes; rigid casters on rear.

## 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, 1 x 1-3/8; riveted on 3" centers.
- Grids: Stainless steel, 18 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:

- 3000/2650 Watts, 208/240 Volts, 60 Hz., 1 phase, 20 Amp. Service 14 Amps at 208 Volts, 13 Amps at 240 Volts.
- 3000/2650 Watts, 208/240 Volts, 60 Hz., 3 phase, 20 Amp. Service 8 Amps at 208 Volts, 7 Amps at 240 Volts.

## ELECTRICAL COMPARTMENT:

- Control panel: Formed stainless steel; black front.
- Thermostats (cook/hold): Solid state digital display control, 140°F (60°C) to 325°F (163°C).
- Switch: ON-OFF push button type.
- Power Cord: Permanent, 6 ft. 12/3 ga. with right angle plug.
- Three (3) heater circuits.
- Thermometer: Digital display.
- 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 Radiant Oven Model 1000-CH-SS-SPLIT-D\_; Solid state electronic controlled times and temperatures. Outer body of 22 ga. stainless steel for 1000-CH-SS-D\_ and .063 aluminum for 1000-CH-AL-D\_; inner body, top and frame 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. Thermometer. Three (3) heated inner walls. Removable pan supports for (8) 18" x 26" pans spaced on 3" centers. Casters 5" modulus casters (2) swivel, (2) rigid, Delrin bearings. Load capacity 250 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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*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.