

ROAST-N-HOLD™ UNDERCOUNTER CONVECTION OVEN MODEL CO-151-X-185B

FEATURES AND BENEFITS:

- Fully insulated undercounter Roast-N-Hold gentle convection oven designed for flavorful results by slow roasting.
- Slow convected air system promotes natural browning for flavor and seals in natural juices. Slow roasting means 15% to 20% less shrinkage.
- Efficient 1920 Watt power unit allows for reheating of prepared meals or bulk items. Maximum temperature 350°F. (176.5°C.).
- 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.
- Self-contained power top lifts off for ease of maintenance; available to suit your power requirements.
- 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.
- Channel pan slides securely hold 18" x 26" pans on 3" centers without tipping. Provides added security. Supplied with two raised wire grids.
- Heavy duty 2-1/2" swivel casters, two with brakes. Provides mobility when fully loaded.
- Ovens can be stacked for flexibility.
- Free cooking manual and operation manual provided with the purchase of any Roast-N-Hold Oven.

Probe Power Unit Available at Extra Cost (see page E-6)



CO-151-X-185B

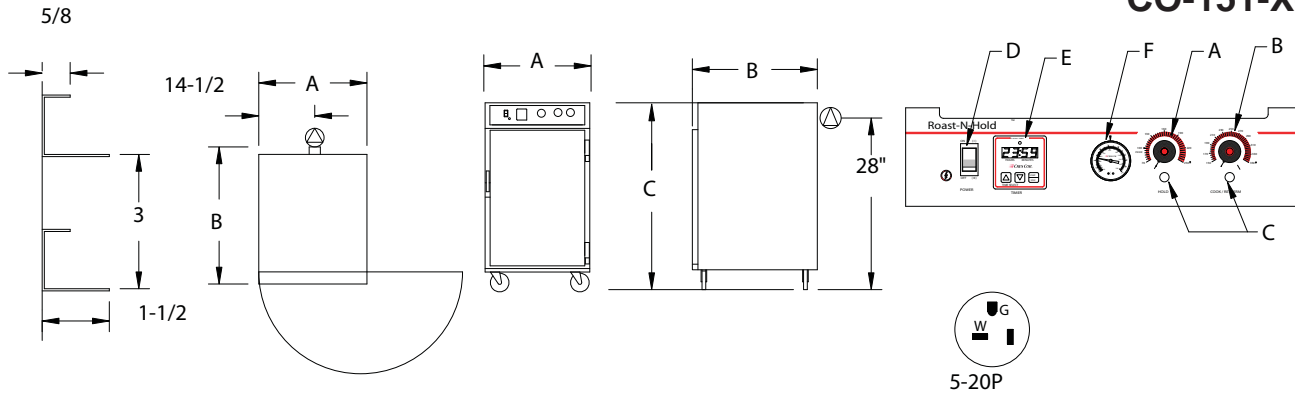


ACCESSORIES and OPTIONS (Available at extra cost):

- Stacking Kit
- Security Panel for Controls
- Tempered Glass Door Window
- Key Lock Latch
- Extra Wire Grids
- Side and Rear Bumpers
- 4700 Watts, 208 or 240 Volts, 1 or 3 Phase

See page E-10 for accessory details.

CO-151-X-185B



DETAIL OF PAN SLIDE

CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
CO-151-X-185B	5	18 X 26	IN	24-1/4	35-3/4	32	18-1/4	26-1/2	20	LBS	200
		460 X 660	MM	620	910	815	465	675	510	KG	91

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

ALL CONSTRUCTION IS RIVETED, WELDED AND FINISHED.

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.
- 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, lift-off type; mounted inboard.
- Gasket: Perimeter type, silicone.
- Pan stop: Embossed.

PAN SLIDES:

- 18 ga. stainless steel channels on 3" centers.
- Grids (2): Nickel chrome plated steel, raised wire 17" x 25".

POWER REQUIREMENTS AVAILABLE:

- 1920 Watts, 120 Volts, 60 Hz., 1 phase, 16 Amps.,
- 20 Amp. service.

POWER UNIT COMPONENTS: (refer to above drawing)

- Body: Formed 20 ga. stainless steel with black control panel, recessed.
- A) Thermostat (holding): Solid state, 140°F. (60°C.) to 250°F. (121°C.).
- B) Thermostat (cook/retherm): Solid state, 140°F. (60°C.) to 350°F. (176.5°C.).
- C) Pilot lights (2).
- D) Switch: Lighted ON-OFF rocker type.
- E) Timer: 24 hr. digital countdown; infinite memory retention.
- F) Thermometer.
- Power cord: Permanent, 8 ft., 12/3 ga. with right angle plug.
- Heater: 1920 Watts.
- Blower motors (2).
- Vent fans (2).

INSTALLATION REQUIREMENTS:

- Check local vent hood codes for mobile Roast-N-Hold ovens.

SHORT FORM SPECIFICATIONS

Cres Cor Roast-N-Hold Under Counter Convection Oven Model CO-151-X-185B. Removable power unit 20 ga. stainless steel, recessed control panel. Cabinet and door 22 ga. stainless steel; stainless steel internal frame; coved corner interior. Fiberglass insulation in sides 2"; back, door and base 1-1/2". High temperature anti-microbial magnetic latch. No-tip channel interior for 18" x 26" pans on 3" centers. One piece base .125 aluminum. 2-1/2" swivel polyolefin casters. Load capacity 150 lbs. each. 1920 Watts, 120 Volts, 60 Hz., 1 Phase. 2 year parts warranty. Provide the following accessories: _____. CSA-US, CSA-C, CSA to NSF4 listed.



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