

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)



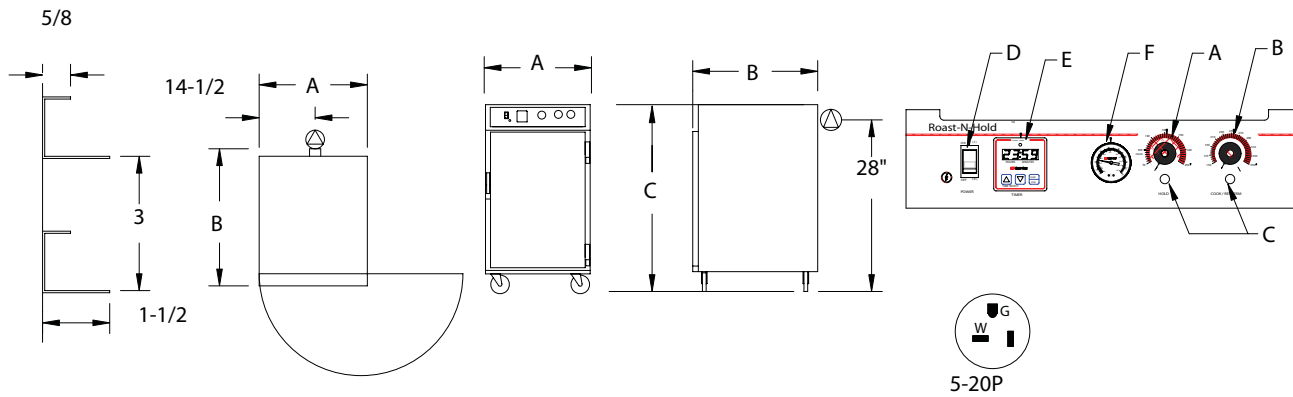
CO-151-X-185B



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.



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 Undercounter 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: _____. UL Sanitation, UL, CUL listed.



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Litho in U.S.A.