

INSULATED PASS-THRU STAINLESS STEEL AQUATEMP™ HOT CABINET MODEL H-137-PWSUA-12C

FEATURES AND BENEFITS:

- Fully insulated hot cabinet keeps prepared foods at serving temperatures.
- Powerful, yet efficient, heating system maintains the right combination of heat and humidity to properly hold products. 2000 Watts of heat holds food at up to 200°F (93°C).
- AquaTemp system allows you to hold with humidity by adjusting individual thermostats; regulate humidity levels by controlling air temperature to 180°F (82°C); lowering air temperature allows for humidity up to 95%.
- Internal frame in body and doors plus reinforced internal base maintains structural rigidity.
- Stainless steel construction throughout for ease of cleaning.
- Smooth interior coved corners prevent food particle/grease buildup.
- Safety-conscious anti-microbial latches protect against spreading germs.
- Pass-through design allows for access from preparation and serving areas.
- Field reversible insulated Dutch doors prevent temperature loss. Silicone door gaskets for proper seal.
- Standard with right hand hinging; left hand hinging available upon request.
- High temperature ceramic magnetic latches for "easy open"; twist-lock catch keeps door securely closed.
- Recessed push/pull handles on both sides prevents damage to walls; allows easy maneuvering.
- Twelve sets of stainless steel wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" centers.
- Integral drip trough's on front and back keeps traffic area dry, safer.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.



H-137-PWSUA-12C



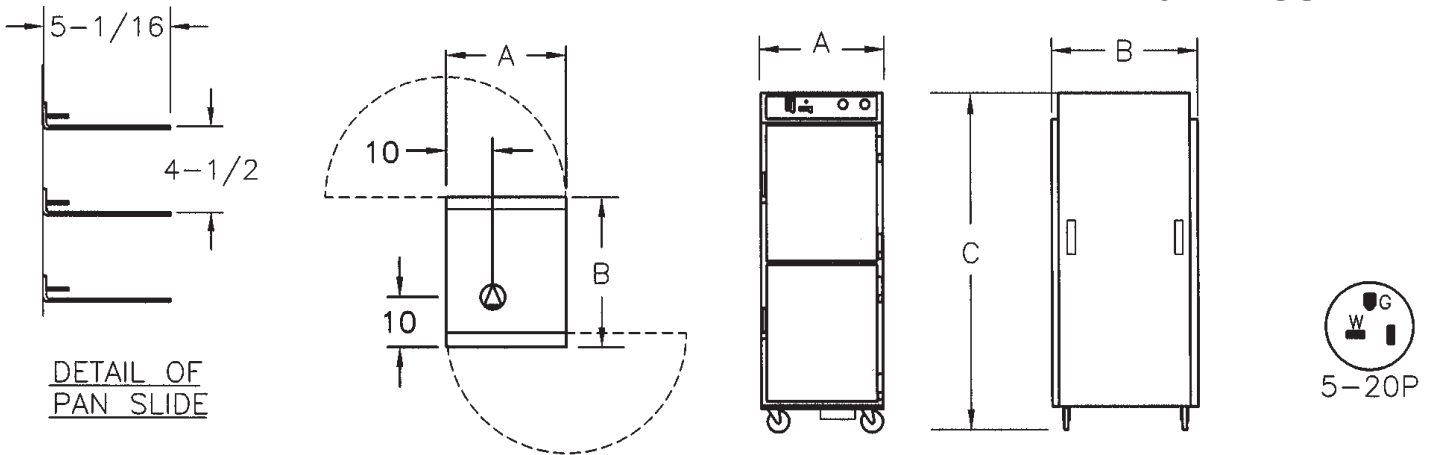
ACCESSORIES and OPTIONS (Available at extra cost):

- Tempered Glass Door Windows
- Lock Hasp
- Extra Universal Angles
- Sides Bumper Kit
- Key Lock Handle
- Food Safe Digital Thermometer
- 208 or 240 Volt Service

See page B-20 for accessory details.



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CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS			WEIGHT ACT.	
	CAP/ANGLES	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
H-137-PWSUA-12C	12 SETS	SEE NOTE BELOW	IN	28-1/4	35-1/8	73	22	27-1/2	58	LBS	328
			MM	720	895	1855	560	700	1475	KG	149

NOTES: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans.
Refer to Pan Size Chart at end of section.

2. When ordering bumpers, add 2" to overall dimensions.

ALL CONSTRUCTION IS RIVETED, WELDED AND FINISHED.



Gold indicates our Best Insulated Hot Cabinets with the best warranty in the industry.
3-Year Parts / 1-Year Labor.

CABINET:

- Body: 22 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 doors, top, base; 2" in sidewalls.
- Air tunnel: 22 ga. stainless steel; lift-out type, mounted on side walls.
- Push/pull handles (4): 5" vertical; recessed.
- Interior coved corners.

BASE:

- One piece construction, .125 aluminum.
- Drip troughs: Formed 18 ga. stainless steel mounted to base of cabinet; removable drip pans.
- Casters: 5" dia., swivel, modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front casters equipped with brakes.

DUTCH DOORS:

- Field reversible.
- Formed 22 ga. stainless steel.
- Latches: Chrome plated steel, high temperature ceramic magnetic type.
- Transport Latches.
- Hinges: Heavy duty chrome plated steel.
- Gaskets: Perimeter type, silicone.
- Pan stops: Embossed.

PAN SLIDES:

- Stainless steel wire universal angles (.306 dia.), mounted on lift-out posts.
- Spaced on 4-1/2" centers; adjustable on 1-1/2" centers.

PROOF/HOT UNIT COMPONENTS:

- Top mounted; removable with tools.
- Thermostat (holding): Solid state, room ambient to 200°F (93°C).
- Thermostat (humidity): Solid state, room ambient to 95%.
- Power light
- Switch: rocker type.
- Power cord: Permanent, 10 ft., 12/3 ga.
- Heater: 2000 Watts for holding.
- Blower motor.
- Vent fan.
- Thermometer: Analog.
- Water pan: 4 gallons; 16 ga. 304 stainless steel with 1850 Watt heater for humidity.

POWER REQUIREMENTS:

- 2000 Watts, 120 Volts, 60 Hz., single phase, 16 Amps., 20 Amp. service.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Pass-Thru AquaTemp Hot Cabinet Model H-137-PWSUA-12C. Cabinet 22 ga. stainless steel; stainless steel internal frame. (12) sets stainless steel wire universal angles for multiple pan sizes, adjustable spacing every 1-1/2". Field reversible Dutch doors, front and back, 22 ga. stainless steel. Fiberglass insulation in sides 2"; doors, top, base 1-1/2". Interior coved corners. 2000 Watt, 120 Volt power unit; adjustable heat and humidity. One piece insulated base, .125 aluminum. 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each. 3-Year Parts / 1-Year Labor warranty. Provide the following accessories: _____. NSF, CSA-US, CSA-C listed.



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