

INSULATED STAINLESS STEEL RADIANT HOT CABINET MODEL 1000HH2EX

FEATURES AND BENEFITS:

- Heated cabinet has two separate compartments and controls for flexibility in hot holding needs.
- Fully insulated cabinets keep prepared foods at serving temperatures.
- Powerful, yet efficient, 1800 Watt heating system maintains the right temperature to properly hold products. Heats up to 220°F. (104°C.).
- User-friendly solid-state control with large, high-resolution touchscreen display to ensure holding at precise food temperature.
 - 6.8", high-resolution, glove-safe, high-impact, capacitive touchscreen interface.
 - Large, easy-to-read time/temperature displays.
 - Shelf timers.
 - HACCP data collection with date/time stamp.
- Internal frame in body maintains structural rigidity.
- Safety-conscious anti-microbial latches protect against spreading germs.
- Stainless steel construction throughout for ease of cleaning.
- Insulated field reversible doors for flexibility. Standard with right hand hinging; left hand hinging available upon request.
- Magnetic latches for "easy open"; twist-lock catch secures doors during transport. Latches and hinges mounted inboard.
- Wire pan supports are removable for easy cleaning and hold both 18" x 26" pans and 12" x 20" pans on 2-3/4" centers.
- Heavy duty 5" casters, two swivel with brakes, two rigid. Provides mobility when fully loaded.



1000HH2EX

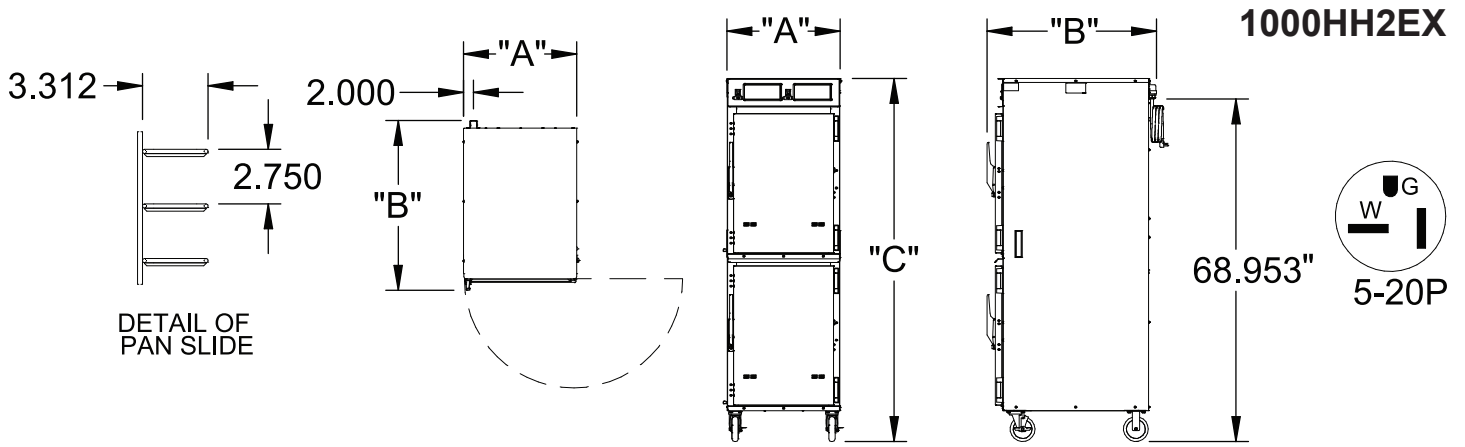


Deluxe Touchscreen Control

- HACCP data collection with date/time stamp
- Shelf timers • Programmable recipes
- One-Touch button recipes

ACCESSORIES and OPTIONS (Available at extra cost):

- Key Lock Handles
- Corner Bumpers
- Perimeter Bumper
- Door Window
- Various Caster Options
- 240 Volt Service
- Various Interior Rack Options



| CRES COR MODEL NO. | PAN | | | DIM "A" WIDTH | DIM "B" DEPTH | DIM "C" HEIGHT | INSIDE DIMENSIONS | | | WEIGHT ACT. | |
|-----------------------|-----|-----------|----|------------------|------------------|-------------------|-------------------|-------|--------|----------------|-----|
| | CAP | SIZE | | | | | WIDTH | DEPTH | HEIGHT | | |
| 1000HH2EX | 16 | 18 x 26 | IN | 22-13/16 | 34-1/8 | 73-1/8 | 18-3/16 | 27 | 26-3/4 | LBS | 310 |
| | | 460 x 660 | MM | 580 | 867 | 1857 | 465 | 690 | 680 | KG | 141 |
| | 16 | 12 x 20 | IN | | | | | | | | |
| | | 305 x 510 | MM | | | | | | | | |

When ordering bumpers, add 3-11/16 to DIM "A", 15/16 to DIM "B".

CABINETS:

- Bodies: 22 ga. outer and 20 ga. inner stainless steel compartments.
- Reinforcements: Internal framework of channels, 1 x 3/4 x .125.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 BTU/ft HR °F (.04 w/mK) at 75°F. 1-1/2" in top, bottom and walls, 1" in doors.

BASE:

- One piece construction, .060 stainless steel.
- 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.

DOORS:

- Field reversible.
- Formed 20 ga. stainless steel.
- Latches: Chrome plated zinc with composite handle, magnetic type; mounted inboard.
- Transport knob.
- Hinges: Heavy duty chrome plated zinc; mounted inboard.
- Gaskets: Perimeter type, silicone.
- Vents: Adjustable.

PAN SLIDES:

- Wire rack with .250 dia. wire vertically and .208 dia. wire horizontally. Nickel chrome plated steel spaced on 2-3/4" centers.

HOT UNIT COMPONENTS:

- Temperature Control:
 - 6.8" high-resolution, glove-safe, high impact, capacitive touchscreen interface.
 - Programmable recipes.
 - One-Touch button recipes.
 - Shelf timers.
 - HACCP data collection with date/time stamp.
 - Temperature range: Room ambient to 220°F (104°C).
- USB ports with covers. (2)
- Switches: ON-OFF rocker type. (2)
- Solid-state relays. (2)
- Power cord: Permanent, 10ft., 12/3 ga., with right angle plug.
- Heaters (6): 300 Watts each.

POWER REQUIREMENTS:

- 1800 Watts, 120 Volts, 60 Hz., single phase, 15 Amps., 20 Amp. service.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Hot Stainless Steel Cabinet Model 1000HH2EX. Outer liner of 22 ga., stainless steel, inner liner of 20 ga. stainless steel, reinforced with channel frame. Fiberglass insulation in walls 1-1/2"; door, top and bottom 1". Welded and finished. (6) 300 Watt inner wall heaters, 120 volts. Removable pan supports for (16) 18" x 26" pans or (16) 12" x 20" pans spaced on 2-3/4" centers. Casters 5" modulus casters (2) swivel, (2) rigid, Delrin bearings. Load capacity 250 lbs. each. 2-Year Parts / 1-Year Labor warranty. Provide the following accessories: _____ CSA-US, CSA-C, CSA to NSF4 listed.

In line with its policy to continually improve its products, CRES COR reserves the right to change materials and specifications without notice.

CRES COR

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