ROAST-N-HOLD™
GENTLE CONVECTION OVEN
MODEL CO-151-FUA-12D SERIES

FEATURES AND BENEFITS:

• Fully insulated 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.

• Full 8000 Watts of power allows for reheating of prepared meals or bulk items. Maximum temperature 350˚F. (176.5˚C.).

• Standard solid state electronic control with large, clean, easy-to-read and operate LED digital display to ensure holding at precise food temperatures.

• Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.

• Stainless steel construction throughout for ease of cleaning.

• Smooth interior coved corners prevent food particle/ grease buildup.

• Field reversible insulated Dutch doors prevent temperature loss. Silicone door gaskets for proper seal. High temperature ceramic magnetic latches for "easy open" and security during transport.

• Safety conscious anti-microbial latches protect against spreading germs. Standard with right hand hinging; left hand hinging available upon request.

• Chrome plated wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" spacing. Supplied with 12 sets of angles and six raised wire grids.

• Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.

POWER UNIT OPTIONS:

8000 Watts, 208 Volts, 1 Phase, 60 Hz.
8000 Watts, 240 Volts, 1 Phase, 60 Hz.
8000 Watts, 208 Volts, 3 Phase, 60 Hz.
8000 Watts, 240 Volts, 3 Phase, 60 Hz.

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.

CSA® **NSF/ANSI 4**

CSA® **C** **US**

CO-151-FUA-12DE

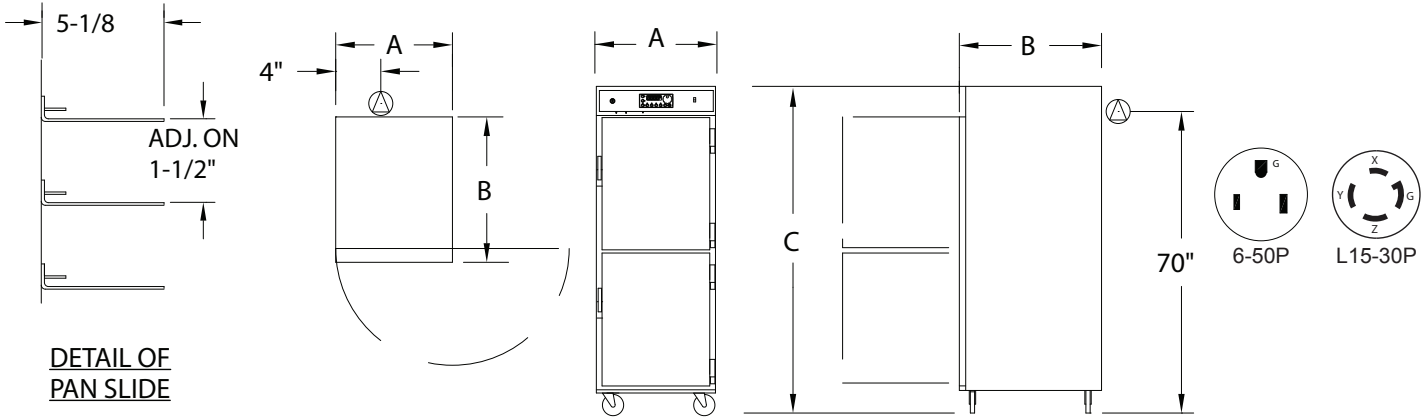| **Standard (-DE)**	**Deluxe (-DX)**
All Ovens come standard with easy-to-read and operate LED digital controls.	Deluxe Controls are available with 18 programmable menus and 6" meat probe.

ACCESSORIES and OPTIONS
(Available at extra cost):

❑ Deluxe version with 18 programmable menus and 6" meat probe (or optional 3" food probe).

❑ Security Panel for Controls

❑ Tempered Glass Door Windows

❑ Key Lock Latches

❑ Wire Grids

❑ Extra Universal Angles

❑ Perimeter Bumper

❑ Corner Bumpers

❑ Rear Push Handle

❑ 6" Dia. Casters

❑ Polyurethane Casters

❑ HACCP Documentation (built-in USB port)

See page E-10 for accessory details.

DETAIL OF PAN SLIDE

5-1/8

4"

ADJ. ON 1-1/2"

A

B

A

B

C

70"

6-50P

L15-30P

CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP/ ANGLES	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
CO-151-FUA-12DE CO-151-FUA-12DX	12 SETS	SEE NOTE BELOW	IN	28-3/4	37-3/4	73-11/16	21-3/4	26-7/8	58	LBS	392
			MM	730	960	1875	555	685	1475	KG	178

(-DE) models are standard models, (-DX) are upgraded deluxe models. See accessory sheet E-10 for more information. 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.

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 back wall, doors, base; 2" in side walls.
• Air tunnels: 22 ga. stainless steel, lift-out type, mounted on sides.
• Interior coved corners.

BASE:
• One piece construction, .125 aluminum.
• 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 zinc, with composite handle. Ceramic magnetic type.
• Hinges: Heavy duty chrome plated zinc.
• Gaskets: Perimeter type, silicone.
• Pan stops: Embossed.

PAN SLIDES:
• Chrome plated wire universal angles (.306 dia.), mounted on lift-out posts.
• 12 sets of angles; adjustable on 1-1/2" centers.
• Grids (6): Nickel chrome plated steel; raised wire 17" x 25".

POWER REQUIREMENTS AVAILABLE:
• 8000 Watts, 208 Volts, 60 Hz., 1 phase, 50 Amp. service.
• 8000 Watts, 240 Volts, 60 Hz., 1 phase, 50 Amp. service
• 8000 Watts, 208 Volts, 60 Hz., 3 phase, 30 Amp. service.
• 8000 Watts, 240 Volts, 60 Hz., 3 phase, 30 Amp. service

ELECTRICAL COMPONENTS:
• Thermostat (roast/hold): Solid state digital control, 140°F to 350°F (176.5°C).
• Switch: ON-OFF push button type.
• Power cord: Permanent, 8 ft.;
 - Right Angle Plug for 50 Amp.;
 - Twistlock Straight Plug for 30 Amp.
• Heaters: 1325 Watts each.
• Blower motors: (4).
• Vent fans: (3).
• Fuses: (2) 6 Amp.

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 Roast-N-Hold Oven Model CO-151-FUA-12D__. 18 ga. stainless steel, recessed control panel with digital thermostat. Cabinet and Dutch doors 22 ga. stainless steel; stainless steel internal frame; coved corner interior. Fiberglass insulation in sides 2"; back, doors and base 1-1/2". High temperature anti-microbial magnetic latches. (12) sets universal angles for multiple pan sizes and spacing. One piece base .125 aluminum. 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each. 8000 Watts, _____Volts, 60 Hz., __ Phase. 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.

Litho in U.S.A.