

## COOK-N-HOLD LOW TEMPERATURE UNDER COUNTER RADIANT OVEN MODEL 750-CH-D SERIES

### FEATURES AND BENEFITS:

- Fully insulated under counter Cook-N-Hold gentle radiant oven designed for flavorful results by slow cooking.
- Slow cooking means 15% to 20% less shrinkage. More product yield.
- Efficient 3000 Watt power unit allows for reheating of prepared meals or bulk items. Maximum temperature 325° (163°C). Easy to read thermometer
- Standard solid state electronic control with large, clean, easy-to-read and operate LED digital display to ensure holding at precise food temperatures.
- Cook and hold up to 100 lbs. (45 kg.) of meat in less than 6 sq. ft. of floor space.
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- Fully insulated, stainless steel interior and exterior for ease of cleaning. Smooth interior coved corners prevent food particle/grease buildup. Aluminum exterior is also available.
- Oven is operable on either 208 or 240 Volt circuits at the flip of a switch.
- 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.
- Removable stainless steel pan slides have eleven positions on 1-3/8" centers. Supplied with 3 stainless steel wire grids.
- External drip pan on front keeps traffic area dry, safer.
- Heavy duty 3½" casters, two swivel with brakes; two rigid. Provides mobility when fully loaded.
- Ovens can be stacked for flexibility and increased capacity.

### POWER UNIT OPTIONS:

2000 Watts, 120 Volts, 1 Phase, 60 Hz.

3000/2650 Watts, 208/240 Volts, 1 Phase, 60 Hz.

3000/2650 Watts, 208/240 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.**



Silver indicates our  
2-Year Parts / 1-Year Labor  
Warranty with Lifetime on heating  
elements (excludes labor)



750-CH-SS-DE

#### Standard (-DE)



All Ovens come standard with easy-to-read and operate LED digital controls.

#### Deluxe (-DX)



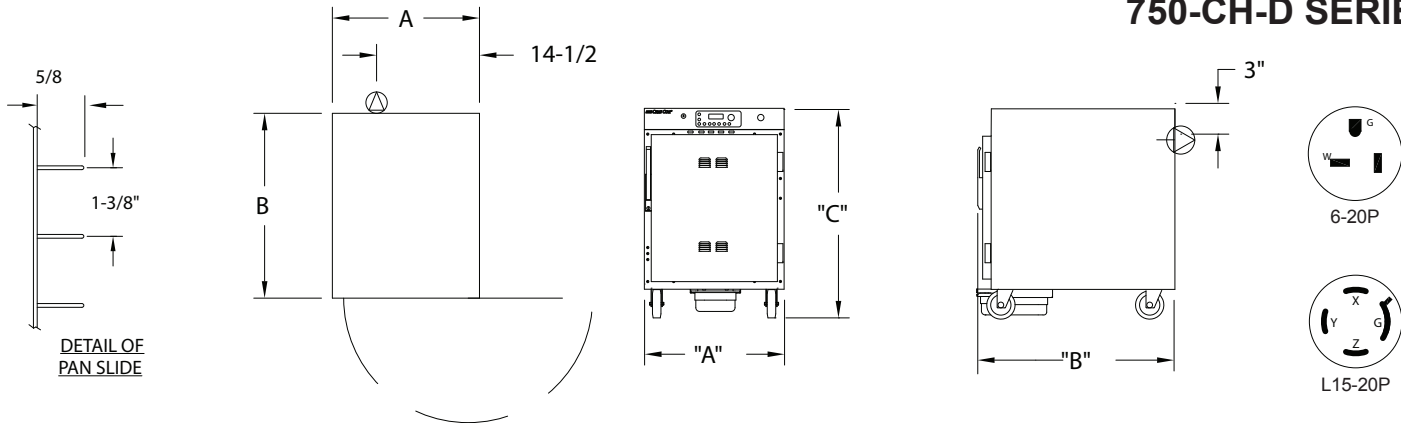
Deluxe Controls are available with 18 programmable menus and 6" meat probe.

### ACCESSORIES and OPTIONS (Available at extra cost):

- Deluxe version with 18 programmable menus and 6" meat probe (or optional 3" food probe).
- Kold Keeper
- Stacking Kit
- Tempered Glass Door Window
- Key Lock Latch
- Extra Wire Grids
- Perimeter & Corner Bumpers
- Various Caster Options
- 120 Volt Service
- Mobile Equipment Stand 24"

See page E-10 for accessory details.

# 750-CH-D SERIES



| CRES COR<br>MODEL NO.  | PAN |                 | DIM "A"<br>WIDTH | DIM "B"<br>DEPTH | DIM "C"<br>HEIGHT | INSIDE DIMENSIONS |         |        | WEIGHT<br>ACT. |     |     |
|--|-----|-----------------|------------------|------------------|-------------------|-------------------|---------|--------|----------------|-----|-----|
|  | CAP | SIZE            |                  |                  |                   | WIDTH             | DEPTH   | HEIGHT |                |     |     |
| 750-CH-AL-DE<br>750-CH-AL-DX<br>750-CH-SS-DE<br>750-CH-SS-DX | 10  | 12 X 20 X 2-1/2 | IN               | 25-5/8           | 32-3/4            | 32-1/4            | 21-3/16 | 27     | 17-1/2         | LBS | 205 |
|  |     |                 | 305 X 510 X 65   | MM               | 655               | 835               | 820     | 540    | 690            | 444 | KG  |
|  | 6   | 12 x 20 x 4     | IN               |                  |                   |                   |         |        |                |     |     |
|  |     |                 | 305 x 510 x 105  | MM               |                   |                   |         |        |                |     |     |
|  | 4   | 12 x 20 x 6     | IN               |                  |                   |                   |         |        |                |     |     |
|  |     |                 | 305 x 510 x 155  | MM               |                   |                   |         |        |                |     |     |
|  | 5*  | 18 x 26 x 1     | IN               |                  |                   |                   |         |        |                |     |     |
|  |     |                 | 460 x 660 x 255  | MM               |                   |                   |         |        |                |     |     |

\*Additional shelves required.

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

## CABINET:

- 750-CH-AL-D Body: .063 Aluminum outer body.
- 750-CH-SS-D Body: 22 ga. stainless steel outer body.
- Inner body & top: 18 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 walls, 1" in doors.
- Drip pan: 18 ga. stainless steel with drain; removable.
- Casters: 3-1/2" dia., modulus tires, 1-1/4 wide, load cap. 225 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front swivel casters equipped with brakes; rigid casters on rear.

## DOOR:

- Field reversible.
- Formed 20 ga. stainless steel.
- Latch: Anti-microbial chrome plated zinc with composite handle, ceramic magnetic type; mounted inboard.
- Hinges (2): Heavy duty chrome plated zinc; mounted inboard
- Gaskets: Perimeter type, silicone.
- Adjustable vents.

## PAN SLIDES (removable):

- 18 ga. stainless steel angles, 5/8 x 1; riveted on 1-3/8" centers.
- Grids: Stainless steel, 21 x 26; supplied with (3) grids.

## CLEARANCE REQUIREMENTS:

- 3" (76mm) at the back, 2" (51mm) at the top, 1" (25mm) at both sides.

## POWER REQUIREMENTS:

- 2000 Watts, 120 Volts, 60 Hz., 1 phase, 20 Amp. Service 16.6 Amps.
- 3000/2650 Watts, 208/240 Volts, 60 Hz., 1 phase, 20 Amp. Service 14 Amps at 208 Volts, 13 Amps at 240 Volts.
- 3000/2650 Watts, 208/240 Volts, 60 Hz., 3 phase, 20 Amp. Service 8 Amps at 208 Volts, 7 Amps at 240 Volts.



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## ELECTRICAL COMPARTMENT:

- Control panel: Formed stainless steel; black front.
- Thermostat (cook/hold): Solid state digital display control, 140°F (60°C) to 325°F (163°C).
- Switch: ON-OFF push button type.
- Power Cord: Permanent, 6 ft. with right angle plug.
- Three (3) heater circuits.
- Thermometer: Digital display.
- Voltage selector switch: Change to 208 or 240 Volt; on back of oven.

## 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 Insulated Under Counter Radiant Oven Model 750-CH-\_\_-D \_\_; Solid state electronic controlled times and temperatures. Outer body of 22 ga. stainless steel for 750-CH-SS-D \_\_ and .063 aluminum for 750-CH-AL-D \_\_; inner body, top and frame of 18 ga. stainless steel. Fiberglass insulation 1-1/2" in walls; 1" in door. Stainless steel internal frame; coved corners. Anti-microbial chrome plated latch. Thermometer. Three (3) heated inner walls. Removable pan supports for (10) 12" x 20" x 2-1/2" pans spaced on 1-3/8" centers. Casters 3-1/2" modulus casters (2) swivel, (2) rigid, Delrin bearings. Load capacity 225 lbs. each. 2-Year Parts / 1-Year Labor warranty. Lifetime on heating elements (excluding labor). 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.