

ROAST-N-HOLD™ GENTLE CONVECTION OVEN MODEL CO-151-HUA-6D (HALF SIZE)

FEATURES AND BENEFITS:

- Fully insulated half size 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 4700 Watt power unit 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.
- Roast and hold over 120 lbs. (54 kg.) of meat in just 6 sq. ft. of floor space.
- 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 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.
- Chrome plated wire universal angels accommodate a large variety of pan sizes on adjustable 1-1/2" spacing. Supplied with six sets of angels and three raised wire grids.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.
- Ovens can be stacked for flexibility.

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.

POWER UNIT OPTIONS:

- 4700 Watts, 208 Volts, 1 Phase, 60 Hz.
- 4700 Watts, 240 Volts, 1 Phase, 60 Hz.
- 4700 Watts, 208 Volts, 3 Phase, 60 Hz.
- 4700 Watts, 240 Volts, 3 Phase, 60 Hz.



CO-151-HUA-6DE

Standard (-DE)



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

Deluxe (-DX)



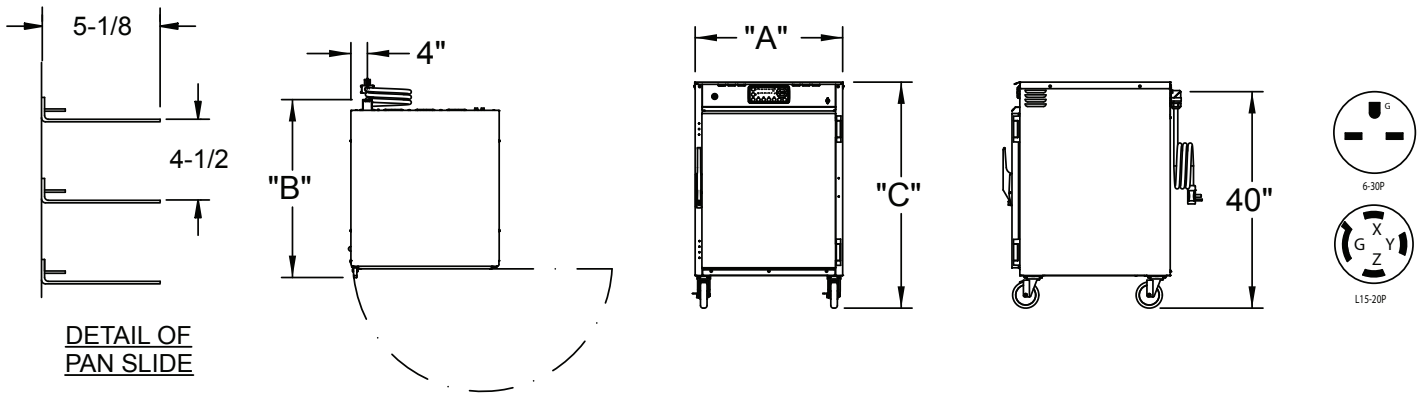
Deluxe Controls are available with 18 programmable menus and 6" meat probe.

ACCESSORIES and OPTIONS (Available at extra cost):

- Deluxe version with 18 programmable menus and 6" meat probe (or optional 3" food probe).
- Stacking Kit
- Security Panel for Controls
- Tempered Glass Door Window
- Key Lock Latch
- Extra Universal Angles
- Extra Wire Grids
- Perimeter Bumper
- Corner Bumpers
- Various Caster Options
- HACCP Documentation (built in USB port)

See page E-10 for accessory details.

CO-151-HUA-6D



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-HUA-6DE CO-151-HUA-6DX	6 SETS	SEE NOTE BELOW	IN	28-3/4	37-3/4	43-3/4	21-1/4	26-1/2	28	LBS	260
			MM	730	960	1115	540	675	715	KG	118
CO-151-HUA-6DE-STK CO-151-HUA-6DX-STK (Stacked)	12 SETS	SEE NOTE BELOW	IN	28-3/4	37-3/4	80-1/4	21-1/4	26-1/2	28	LBS	522
			MM	730	960	2035	540	675	715	KG	237

Note: Refer to pan size chart at end of section.

*Inside dimensions for each compartment.

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 tunnels: 20 ga. stainless steel, lift-out type, mounted on sides.
- Work Top: 18 ga., stainless steel.
- 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.

DOOR:

- Field reversible.
- Formed 22 ga. stainless steel.
- Latch: Chrome plated zinc with composite handle, ceramic magnetic type.
- Hinges: Heavy duty chrome plated zinc.
- Gasket: Perimeter type, silicone.
- Pan stop: Embossed.

PAN SLIDES:

- Wire angles (.306 dia.), nickel chrome plated; mounted on lift-out posts.
- (6) sets of angles adjustable on 1-1/2" centers.
- Grids (3): Nickel chrome plated steel, raised wire 17" x 25".

POWER REQUIREMENTS AVAILABLE:

- 4700 Watts, 208 Volts, 60 Hz., 1 phase, 24 Amps., 30 Amp. service.
- 4700 Watts, 240 Volts, 60 Hz., 1 phase, 20 Amps., 30 Amp. service.
- 4700 Watts, 208 Volts, 60 Hz., 3 phase, 13 Amps., 20 Amp. service.
- 4700 Watts, 240 Volts, 60 Hz., 3 phase, 12 Amps., 20 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.
- Thermometer: Digital.
- Power cord: Permanent, 6 ft.;
- Right Angle Plug for 30 Amp.
- Straight Blade Twistlock Plug for 20 Amp.
- Heaters (6): 735 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 Half Size Convection Oven Model CO-151-HUA-6D. 18 ga. stainless steel, recessed control panel with digital thermostat. Cabinet and door 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 latch. (6) 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. 4700 Watts, _____ Volts, _____ 60 Hz., _____ Phase. 2-Year Parts / 1-Year Labor warranty. Provide the following accessories: _____ . CSA-US, CSA-C, CSA to NSF4 listed.



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Litho in U.S.A.