

COOK-N-HOLD LOW TEMPERATURE RADIANT OVEN 1000-CH-2D Series

FEATURES AND BENEFITS:

- Ovens with two separate compartments and lower profile with two easy to see controls permit menu flexibility. Fully insulated Cook-N-Hold gentle radiant oven designed for flavorful results by slow cooking.
- Slow cooking means 15% to 20% less shrinkage.
- Efficient 6000 Watt power unit allows for reheating of prepared meals or bulk items. Maximum temperature 325° (163°C). Easy to read thermometer.
- Two individual standard solid state electronic controls with large, clean, easy-to-read and operate LED digital display to ensure holding at precise food temperatures.
- Factory installed cord and plug at no additional charge.
- Cook and hold over 240 lbs. (108 kg.) of meat in just 5 sq. ft. of floor space.
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- Fully insulated, stainless steel interior for ease of cleaning; stainless steel or aluminum exterior.
- Oven is operable on either 208 or 240 Volt circuits at the flip of a switch.
- Smooth interior coved corners prevent food particle/grease buildup.
- Field reversible insulated 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.
- Removable stainless steel pan slides hold sixteen (16) 18" x 26" pans on 3" centers. Supplied with 3 wire grids per compartment.
- Heavy duty 5" casters, two swivel with brakes, two rigid. Provides mobility when fully loaded.

POWER UNIT OPTIONS:

6000 Watts, 208/240 Volts, 1 Phase, 60 Hz.

6000 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.



1000-CH-SS-2D



Standard (-DE)



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

Deluxe (-DX)



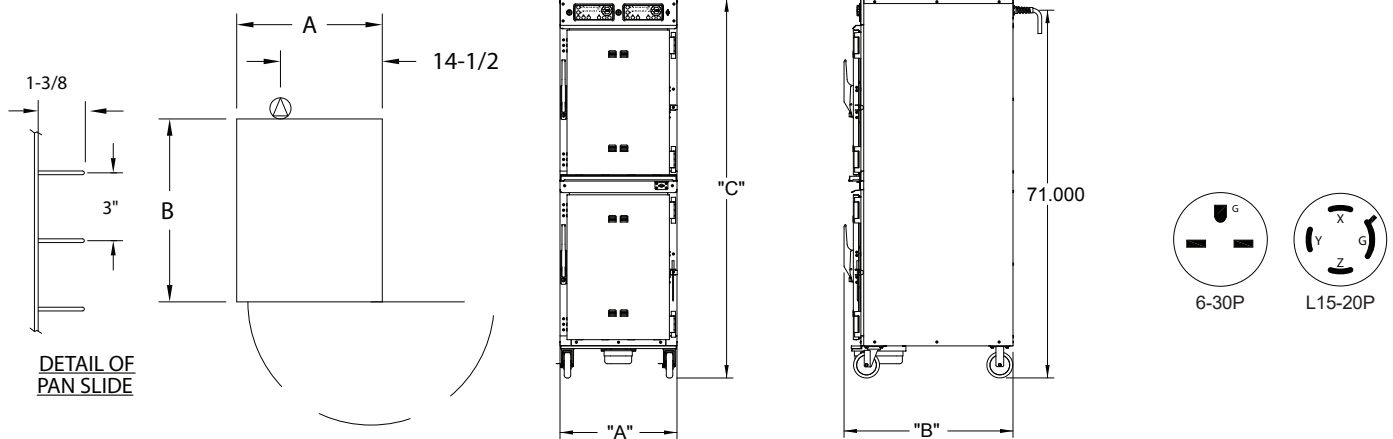
Deluxe Controls are available with 18 programmable menus and 6" meat probe.

ACCESSORIES and OPTIONS (Available at extra cost):

- Deluxe version with 18 programmable menus and 6" meat probe (or optional 3" food probe).
- Additional Probes
- Tempered Glass Door Window
- Key Lock Latches
- Extra Wire Grids
- Perimeter Bumper
- Corner Bumpers
- Various Caster Options

See page E-10 for accessory details.

1000-CH-2D Series



CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS			WEIGHT ACT.	
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
1000-CH-AL-2DE 1000-CH-AL-2DX 1000-CH-SS-2DE 1000-CH-SS-2DX	16	18 X 26	IN	22-5/8	32-3/4	73-1/4	18-3/16	27	26-3/4	LBS	375
		460 X 660	MM	575	835	1860	465	690	680	KG	170

*Inside dimensions for each compartment.

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

CABINETS:

- 1000-CH-SS-D Body: 22 ga. stainless steel outer body.
- 1000-CH-AL-D Body: .063 aluminum outer body.
- Inner body & top: 18 ga. stainless steel.
- Reinforcements: 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: 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: Anti-microbial chrome plated zinc with composite handle, ceramic magnetic type; mounted inboard.
- Hinges (4): Heavy duty chrome plated zinc; mounted inboard
- Gaskets: Perimeter type, silicone.
- Adjustable vents.

PAN SLIDES (removable):

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

CLEARANCE REQUIREMENTS:

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



Scan QR code to view Spec Sheet, Operating Manual, Wiring Diagram or to call Customer Service.

If you need a QR reader visit your App Store on your Smartphone or Tablet.



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ELECTRICAL COMPARTMENTS:

- Control panels: Formed stainless steel; black front.
- Thermostats (cook/hold): Solid state digital display control, 140°F (60°C) to 325°F (163°C).
- Switches: ON-OFF push button type.
- Power Cord: Permanent, 6 ft. 10/3 ga. with right angle plug.
- Three (3) heater circuits each compartment
- Thermometers: 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.

POWER REQUIREMENTS:

- 6000/5300 Watts, 208/240 Volts, 60 Hz., 1 phase, 30 Amp. Service 29 Amps at 208 Volts, 25 Amps at 240 Volts.
- 6000/5300 Watts, 208/240 Volts, 60 Hz., 3 phase, 20 Amp. Service 16 Amps at 208 Volts, 14 Amps at 240 Volts.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Radiant Oven Model 1000-CH-___-2D___; Solid state electronic controlled times and temperatures. Outer body of 22 ga. stainless steel for the 1000-CH-SS Series and .063 aluminum for the 1000-CH-AL Series. 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 latches. Separate thermometer for each compartment. Six (6) heated inner walls. Removable pan supports for (16 or 8) 18" x 26" pans spaced on 3" centers. Casters 5" modulus casters (2) swivel, (2) rigid, Delrin bearings. Load capacity 250 lbs. each. 6000 Watts, 208/240 Volts, 60 Hz., ___ Phase. 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.

Made in America Since 1936