

JOB:	
ITEM NO:	

AQUATEMP™/ROAST-N-HOLD™ **GENTLE CONVECTION OVEN MODEL CO-151-HW-UA-6B (HALF SIZE)**

FEATURES AND BENEFITS:

- Roast, cook, bake, reheat and hold with precise temperature and humidity control. Slow convected air system promotes natural browning for flavor and seals in natural juices.
- Moist heat, dry heat or a combination of both allows for a variety of food preparation and holding.
- Full 4950 Watts of power allows for reheating of prepared meals or bulk items. Maximum temperature 350°F. (176.5°C.).
- 1850 Watt water heater with separate control and low water indicator.
- Energy Management Logic system electronically directs power to where it's needed most during different operating cycles.
- Pre-setting automatic controls for roasting and holding cycles allows for unattended operation 24 hours a day.
- Roast and hold over 120 lbs. (54 kg.) of meat in just 7 sq. ft. of floor space.
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- 304 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. Latch and hinges mounted inboard.
- Standard with right hand hinging; left hand hinging available upon request.
- Push/pull handle mounted on rear allows easy maneuvering.
- Non-corrosive stainless steel wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" spacing. Supplied with 6 sets of angles and three raised wire grids.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.
- Probe Power Unit Available at Extra Cost (see page E-6)

POWER UNIT OPTIONS:

- 4950 Watts, 208 Volts, 1 Phase, 60 Hz.
- 4950 Watts, 240 Volts, 1 Phase, 60 Hz.
- 4950 Watts, 208 Volts, 3 Phase, 60 Hz.
- 4950 Watts, 240 Volts, 3 Phase, 60 Hz.

Probe Power Unit Available at Extra Cost (see page E-6)





CO-151-HW-UA-6B SANITATION



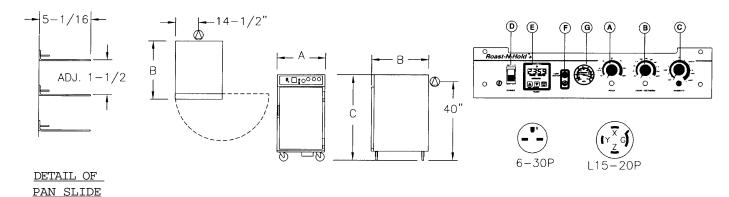




ACCESSORIES and OPTIONS (Available at extra cost):

- Security Panel for Controls
- Tempered Glass Door Window
- o Key Lock Latch
- Extra Wire Grids
- Extra Universal Angles
- Side and Rear Bumper
- Corner Bumpers
- o 50 Cycle Service See page E-10 for accessory details.





CRES COR	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT
MODEL NO.	CAP/ANGLES	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		ACT.
CO-151-HW-UA-6B	6	SEE NOTE	IN	28-3/4	37-3/4	43-3/4	21-1/4	26-1/2	28	LBS	321
	SETS	BELOW	MM	740	960	1115	540	675	715	KG	146

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

ALL CONSTRUCTION IS RIVETED, WELDED AND FINISHED.

CABINET:

- Body: 22 ga. 304 stainless steel.
- · Reinforcement: Internal framework of 16 ga. stainless steel.
- Remore them. Internal framework of 16 ga. staffless steel.
 Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75°F. 1-1/2" in back wall, door, base; 2" in side walls.
 Water pan: 4 Gallons; 16 ga. 304 stainless steel with 1850 Watt
- heater and with petcock drain; mounted to base.
- Drip trough: Formed 18 ga. stainless steel; mounted to lower front of cabinet.
- Air tunnel: 20 ga. stainless steel, lift-out type, mounted on rear wall.
- Work top: 18 ga., 304 stainless steel.

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. 304 stainless steel.
- Latch: Chrome plated zinc with composite handle, ceramic magnetic type; mounted inboard.
- Hinges: Heavy duty chrome plated zinc, mounted inboard.
- Gasket: Perimeter type, silicone.
- Pan stop: Embossed.

PAN SLIDES:

- Stainless steel wire universal angles (.306 dia.) 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:

- 4950 Watts, 208 Volts, 60 Hz., 1 phase, 24 Amps., 30 Amp. service.
- 4950 Watts, 240 Volts, 60 Hz., 1 phase, 21 Amps., 30 Amp. service.
- 4950 Watts, 208 Volts, 60 Hz., 3 phase, 15 Amps., 20 Amp. service.
- 4950 Watts, 240 Volts, 60 Hz., 3 phase, 13 Amps., 20 Amp. service.



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POWER UNIT COMPONENTS: (refer to above drawing)

- Body: Formed 304 stainless steel with black control panel, recessed and tilted 7°.
- Power cord: Permanent, 6 ft., 10/3 ga. with right angle plug.
- Air heaters (3): 2670 Watts each.
- Water heater: 1850 Watts.
- Blower motors (3).
- Vent fans (2).
- Fuses (2): 3 amp.
- Thermostat (holding): Solid state, room ambient to 250°F. (121°C.).
- Thermostat (cook/retherm): Solid state, room ambient to 350°F. (176.5°C.).
- Thermostat (humidity): Solid state Switch: Lighted ON-OFF rocker type. D)
- Timer: 24 hr. digital countdown; infinite memory retention.
- Pilot light for low water level.
- G) Thermometer.

Sanitation listed.

INSTALLATION REQUIREMENTS:

Check local vent hood codes for mobile Roast-N-Hold ovens.

SHORT FORM SPECIFICATIONS

Cres Cor AquaTemp Roast-N-Hold Convection Oven Model CO-151-HW-UA-6B. Removable power unit 20 ga. 304 stainless steel, recessed control panel. Cabinet 22 ga. 304 stainless steel. Stainless steel internal frame; coved corner interior. 16 ga. stainless steel water reservoir, 4 gallon capacity. Fiberglass insulation in sides 2"; back, door and base 1-1/2". 22 ga. 304 stainless steel door, ceramic magnetic latch, heavy duty hinges. (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. 4950 Watts, Volts, 60 Hz., Phase. 2 year parts warranty. Provide the following accessories: UL, CUL, UL

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