

ROAST-N-HOLD™ GENTLE CONVECTION OVEN MODEL CO-151-F-1818D 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 8200 Watts of power allows for rethermalizing 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 300 lbs. (136 kg.) of meat in just 7 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 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.
- Channel pan slides securely hold 18" x 26" pans on 3" centers without tipping. Provides added strength. Supplied with six raised wire grids.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.

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:

- 8200 Watts, 208 Volts, 1 Phase, 60 Hz.
- 8200 Watts, 240 Volts, 1 Phase, 60 Hz.
- 8200 Watts, 208 Volts, 3 Phase, 60 Hz.
- 8200 Watts, 240 Volts, 3 Phase, 60 Hz.



CO-151-F-1818DE

Standard (-DE)



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

Deluxe (-DX)



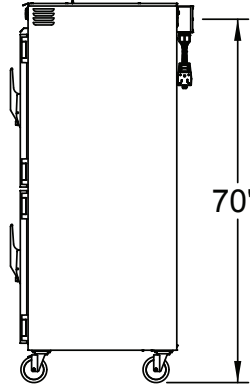
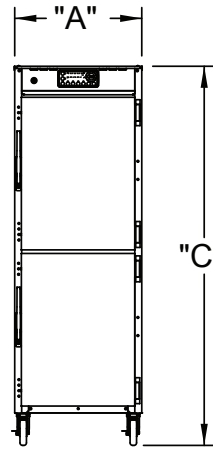
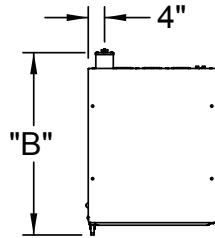
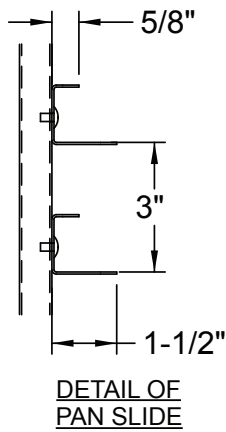
Deluxe Controls are available with 18 programmable menus and 6" meat probe.

ACCESSORIES and OPTIONS (Available at extra cost):

- Deluxe version with 18 programmable menus and 6" meat probe (or optional 3" food probe).
- Security Panel for Controls
- Tempered Glass Door Windows
- Key Lock Latches
- Extra Wire Grids
- Perimeter and Corner Bumpers
- Rear Push Handle
- 6" Dia. Casters
- Polyurethane Casters
- HACCP Documentation (built in USB port)

See page E-10 for accessory details.

CO-151-F-1818D Series



CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
CO-151-F-1818DE	18	18 X 26	IN	25-3/8	37-3/4	73-1/2	18-1/4	26-1/2	58	LBS	415
CO-151-F-1818DX		460 X 660	MM	645	960	1870	465	675	1475	KG	188

When ordering bumpers, add 2" to overall dimensions.

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, doors, base; 2" in side walls.
- Air tunnels: 20 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:

- 18 ga. stainless steel channels riveted on 3" centers.
- Grids (6): Nickel chrome plated steel, raised wire 17" x 25".

POWER REQUIREMENTS AVAILABLE:

- 8200 Watts, 208 Volts, 60 Hz., 1 phase, 39 Amps., 50 Amp. service.
- 8200 Watts, 240 Volts, 60 Hz., 1 phase, 34 Amps., 50 Amp. service.
- 8200 Watts, 208 Volts, 60 Hz., 3 phase, 23 Amps., 30 Amp. service.
- 8200 Watts, 240 Volts, 60 Hz., 3 phase, 20 Amps., 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.
- Thermometer: Digital.
- Power cord: Permanent, 8 ft.;
- Right Angle Plug for 50 Amp.;
- Twistlock Straight Plug for 30 Amp.
- Heaters (6): 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 Convection Oven Model CO-151-F-1818D. 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. No-tip channel interior for 18" x 26" pans on 3" centers. One piece base .125 aluminum. 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each. 8200 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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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.