

PASS-THRU AQUATEMP™ ROAST-N-HOLD™ GENTLE CONVECTION OVEN MODEL CO-151-FPW-UA-12D

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 8,000 Watts of power allows for reheating of prepared meals or bulk items. Maximum temperature 350°F. (176.5°C.).
- Standard 1850 Watt water heater with automatic water fill system and low water indicator. LED and water heater shut off when water is at critically low level.
- Standard solid state electronic control with large, clean, easy-to-read and operate LED digital display to ensure holding at precise food temperatures and moisture content.
- AquaTemp system maintains optimum food texture through continuous monitoring of both temperature and humidity. Temperature and humidity values are measured, displayed and controlled through intuitive solid state controller. Air temperature is prioritized over humidity to ensure food safety.
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- Stainless steel construction and smooth interior coved corners for ease of cleaning and to 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.
- Non-corrosive stainless steel wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" spacing. Supplied with 12 sets of angles and 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:

8000 Watts, 208 Volts, 1 Phase, 60 Hz.
 8000 Watts, 240 Volts, 1 Phase, 60 Hz.
 8000 Watts, 208 Volts, 3 Phase, 60 Hz.
 8000 Watts, 240 Volts, 3 Phase, 60 Hz.



CO-151-FPW-UA-12DE



Standard (-DE)



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

Deluxe (-DX)

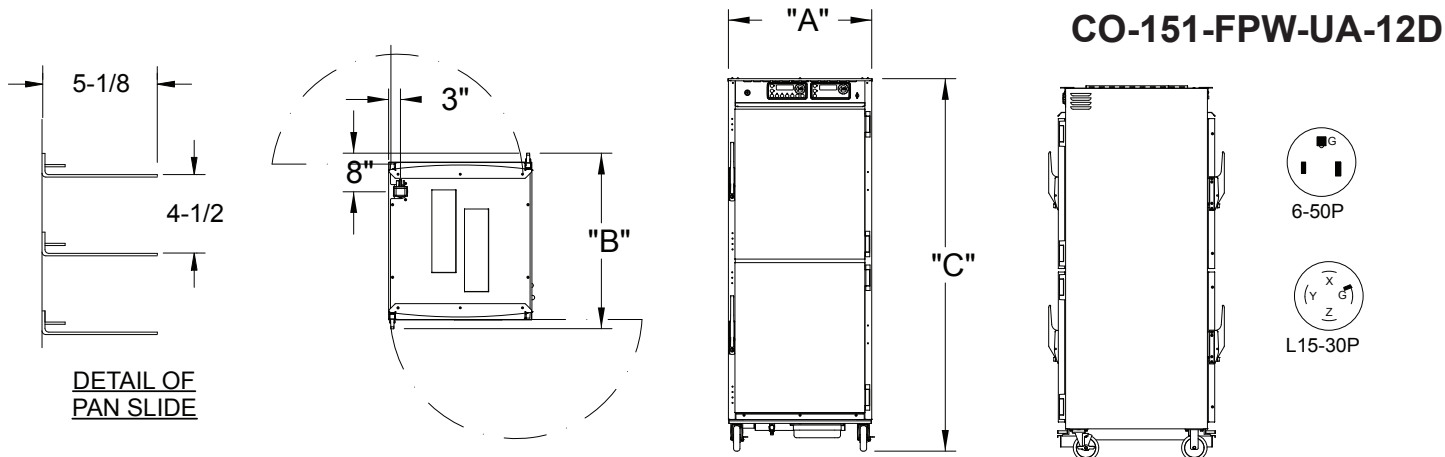


Deluxe Controls are available with 18 programmable menus and 6" meat probe.

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
- ☐ Key Lock Latches
- ☐ Extra Universal Angles
- ☐ Side Bumpers
- ☐ HACCP Documentation (built in USB port)
- ☐ Twist Lock Plug

See page E-10 for accessory details.



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-FPW-UA-12DE	12	SEE NOTE	IN	28-1/4	34-1/2	73-11/16	21-3/4	26-7/8	58	LBS	392
CO-151-FPW-UA-12DX	SETS	BELOW	MM	720	880	1875	555	685	1475	KG	178

NOTES: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans.
Refer to Pan Size Chart at end of section.

2. When ordering bumpers, add 2" to overall dimensions.

CABINET:

- Body: 22 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 doors, top, base; 2" in sidewalls.
- Water pan: 4 gallons; 16 ga. stainless steel with 1850 Watt heater and petclock drain; mounted to base.
- Air tunnels: 22 ga. stainless steel; mounted on sides.
- Interior coved corners.
- Automatic water fill hook-up under base.

BASE:

- One piece construction, .125 aluminum.
- Drip trough: Formed 18 ga. stainless steel mounted to front and rear of cabinet; removable drip pans.
- 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; high temperature ceramic magnetic type.
- Hinges: Heavy duty chrome plated zinc.
- Gaskets: Perimeter type, silicone.
- Pan stops: Embossed.

PAN SLIDES:

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

POWER REQUIREMENTS AVAILABLE:

- 8,000 Watts, 208 Volts, 60 Hz., 1 phase, 39 Amps., 50 Amp. service.
- 8,000 Watts, 240 Volts, 60 Hz., 1 phase, 34 Amps., 50 Amp. service.
- 8,000 Watts, 208 Volts, 60 Hz., 3 phase, 23 Amps., 30 Amp. service.
- 8,000 Watts, 240 Volts, 60 Hz., 3 phase, 20 Amps., 30 Amp. service.

CRES COR

5925 Heisley Road • Mentor, OH 44060-1833

Phone: 877/CRESCOR • Fax: 440/350-7267

www.crescor.com

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ELECTRICAL COMPONENTS:

- Thermostat (roast/hold): Solid state digital control, 140°F to 350°F (176.5°C).
- Thermostat (humidity): Solid state digital control, room ambient to 95%.
- Switch: ON-OFF push button type.
- Power cord: Permanent, 8 ft.;
- Right Angle Plug for 50 Amp.;
- Twistlock Straight Plug for 30 Amp.
- Heaters: 1325 Watts each (6).
- Blower motors: (4).
- Vent fans: (3).
- Water heater: 1850 Watt.
- 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 Pass-Thru AquaTemp Roast-N-Hold Convection Oven Model CO-151-FPW-UA-12D. 18 ga. stainless steel, recessed control panel with digital thermostat. Cabinet 22 ga. stainless steel. Stainless steel internal frame; coved corner interior. 16 ga. stainless steel 4 gallon water reservoir with automatic water fill hook-up. Fiberglass insulation in sides 2"; back, doors and base 1-1/2". 22 ga. stainless steel door, high temperature anti-microbial magnetic latches, heavy duty hinges. (12) 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. 8,000 Watts, _____ Volts, 60 Hz., ____ Phase. 2-Year Parts / 1-Year Labor warranty. 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.