

AQUATEMP™/ROAST-N-HOLD™ GENTLE CONVECTION OVEN MODEL CO-151-HW-UA-6D (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 4700 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.
- 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.
- 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.
- 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.
- Non-corrosive stainless steel wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" spacing. Supplied with six sets of angles and three 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:

- 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-HW-UA-6DE

Standard (-DE)



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

Deluxe (-DX)



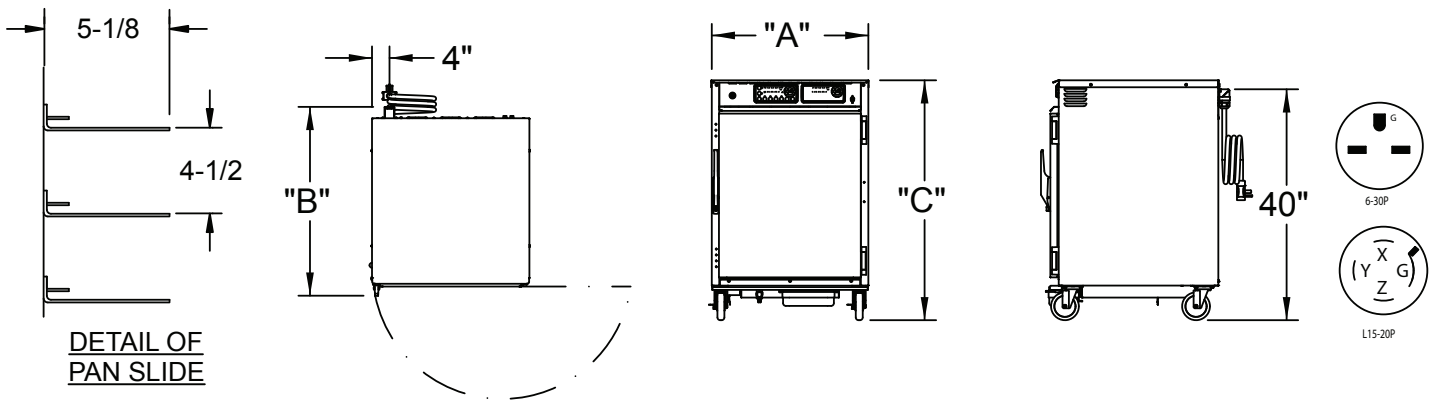
Deluxe Controls are available with 18 programmable menus and 6" meat probe.

ACCESSORIES and OPTIONS (Available at extra cost):

- Deluxe version with 18 programmable menus and 6" meat probe (or optional 3" food probe).
- Security Panel for Controls
- Key Lock Latch
- Extra Universal Angles
- Extra Wire Grids
- Side and Rear Bumpers
- HACCP Documentation (built-in USB port)

See page E-10 for accessory details.

CO-151-HW-UA-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-HW-UA-6DE	6	SEE NOTE	IN	28-1/4	34	43-1/4	21-1/4	26-1/2	28	LBS	260
CO-151-HW-UA-6DX	SETS	BELOW	MM	718	864	2832	540	675	715	KG	118

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

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.
- Water pan: 4 Gallons; 16 ga. stainless steel with 1850 Watt heater and with petcock drain; mounted to base.
- Air tunnels: 20 ga. stainless steel, lift-out type, mounted on side walls.
- Interior coved corners
- Automatic water fill hook-up under base.
- Work top: 18 ga., stainless steel.

BASE:

- One piece construction, .125 aluminum.
- Drip trough: Formed 18 ga. stainless steel; mounted to lower front of cabinet.
- 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.
- 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:

- 4700 Watts, 208 Volts, 60 Hz., 1 phase, 24 Amps., 30 Amp. service.
- 4700 Watts, 240 Volts, 60 Hz., 1 phase, 21 Amps., 30 Amp. service.
- 4700 Watts, 208 Volts, 60 Hz., 3 phase, 15 Amps., 20 Amp. service.
- 4700 Watts, 240 Volts, 60 Hz., 3 phase, 13 Amps., 20 Amp. service.

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.
- Thermometer: Digital.
- Power cord: Permanent, 6 ft.;
- Right Angle Plug for 30 Amp.
- Straight Blade Twistlock Plug for 20 Amp.
- Air heaters (6): 735 Watts each.
- Water heater: 1850 Watts.
- 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 AquaTemp Roast-N-Hold Convection Oven Model CO-151-HW-UA-6D. 18 ga. stainless steel, recessed control panel with digital thermostats. Cabinet 22 ga. 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. stainless steel door, high temperature anti-microbial 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. 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.

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



5925 Heisley Road • Mentor, OH 44060-1833
Phone: 877/CRESCOR • Fax: 440/350-7267
www.crescor.com

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