

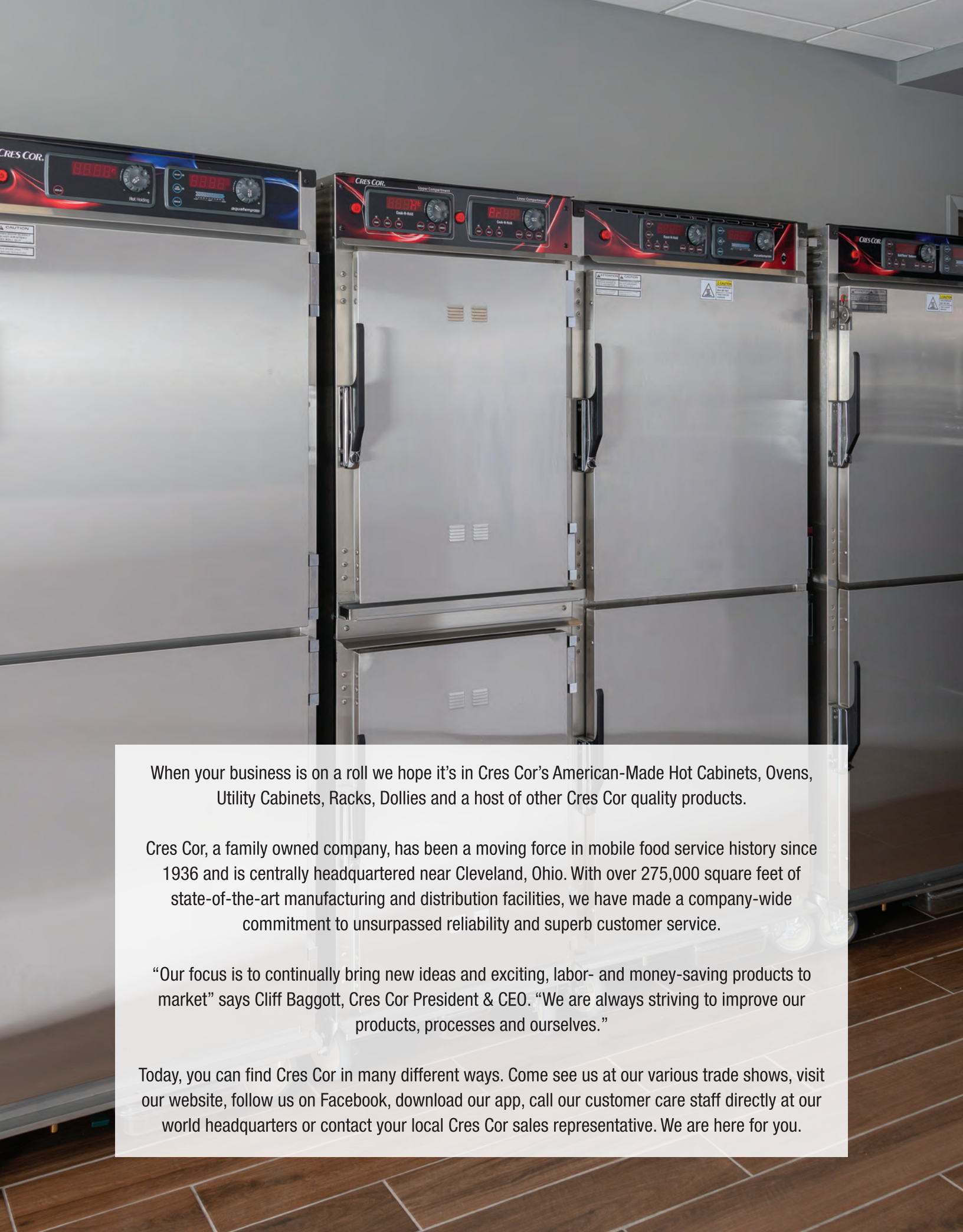
**CRES COR.**



# PRODUCT CATALOG

 **CRES COR.**<sup>®</sup>  
**PROUDLY MADE IN AMERICA SINCE 1936**

2019 - 2020




When your business is on a roll we hope it's in Cres Cor's American-Made Hot Cabinets, Ovens, Utility Cabinets, Racks, Dollies and a host of other Cres Cor quality products.

Cres Cor, a family owned company, has been a moving force in mobile food service history since 1936 and is centrally headquartered near Cleveland, Ohio. With over 275,000 square feet of state-of-the-art manufacturing and distribution facilities, we have made a company-wide commitment to unsurpassed reliability and superb customer service.

"Our focus is to continually bring new ideas and exciting, labor- and money-saving products to market" says Cliff Baggott, Cres Cor President & CEO. "We are always striving to improve our products, processes and ourselves."

Today, you can find Cres Cor in many different ways. Come see us at our various trade shows, visit our website, follow us on Facebook, download our app, call our customer care staff directly at our world headquarters or contact your local Cres Cor sales representative. We are here for you.

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FIND CURRENT PRICING FOR EQUIPMENT  
AND ACCESSORIES ON AUTOQUOTES  
SUBSCRIPTION SERVICE.



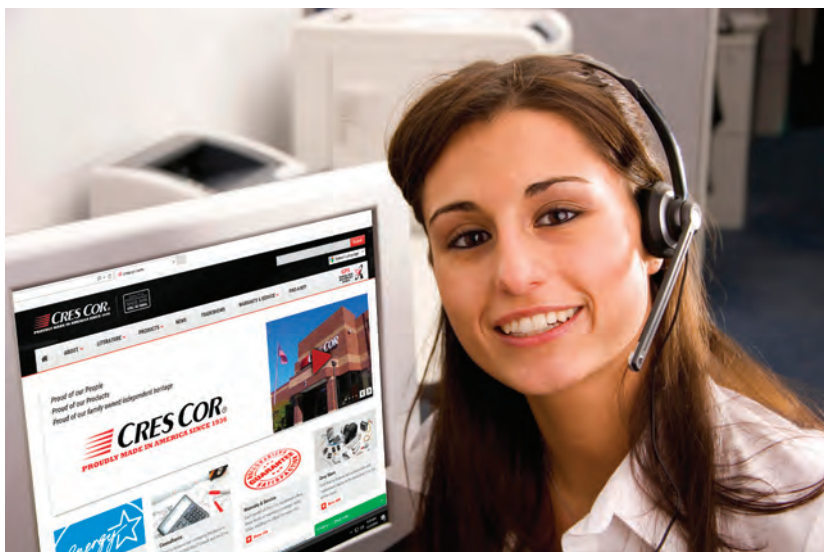
CRES COR IS PROUD TO OFFER 2D CAD AND 3D REVIT®  
FILES THAT ARE EASILY DOWNLOADABLE ON KCL  
CADALOG SUBSCRIPTION SERVICE.

## WE ARE HERE FOR YOU

This new Cres Cor Catalog and Price List is filled with equipment and tips that offer solutions for today's mobile foodservice requirements. For over 80 years, Cres Cor has provided high quality, dependable equipment to the foodservice industry while continuing to upgrade and develop new and different ideas to meet today's standards.

As you page through this catalog, you will find that Cres Cor has an extensive range of products to offer. We have knowledgeable people available to help you find what you're looking for.

Our Customer Care Team, consisting of Equipment Sales Specialists and Technical Service Specialists, is here to help. Not sure what the right piece of equipment is or how it works? Start with our website, as we have many online resources. If you still need help, we're here to assist you and are just an e-mail or phone call away.



### YOU CAN SPEAK WITH OUR CUSTOMER CARE TEAM BY CALLING US TOLL FREE AT 877-CRES COR (273-7267)

We are here to help answer your questions, 8:00 AM to 5:30 PM EST from Monday through Thursday, and 8:00 AM to 5:00 PM EST on Friday. Rather contact us by fax or e-mail? Feel free to do so through our 24-hour a day fax line (800) 822-0393 or by sending an e-mail to [customercare@crescor.com](mailto:customercare@crescor.com) or [partsandservice@crescor.com](mailto:partsandservice@crescor.com). We'll respond to you by the next business morning.

Our goal is to care for your business needs each and every day. We are here for you!

When you call, you can dial direct to an extension or choose from the following options:

Press 1 for Parts and Service

Press 2 for Equipment Sales

Press 3 for Technical Support & Troubleshooting

Press 4 for Purchasing

Press 5 for Accounts Receivable

Press 6 for Accounts Payable

Press 7 for Freight Claims or Freight Quotes

Press 8 for Human Resources

Press 9 to dial by name

**NEW:** We have recently added a Live Chat option to our website! Visit [www.crescor.com](http://www.crescor.com) and click on the green "Chat Now" button on the bottom right corner of the screen to be instantly connected to one of our Customer Care members. This feature is available daily during normal service hours.

**CHAT WITH US!**

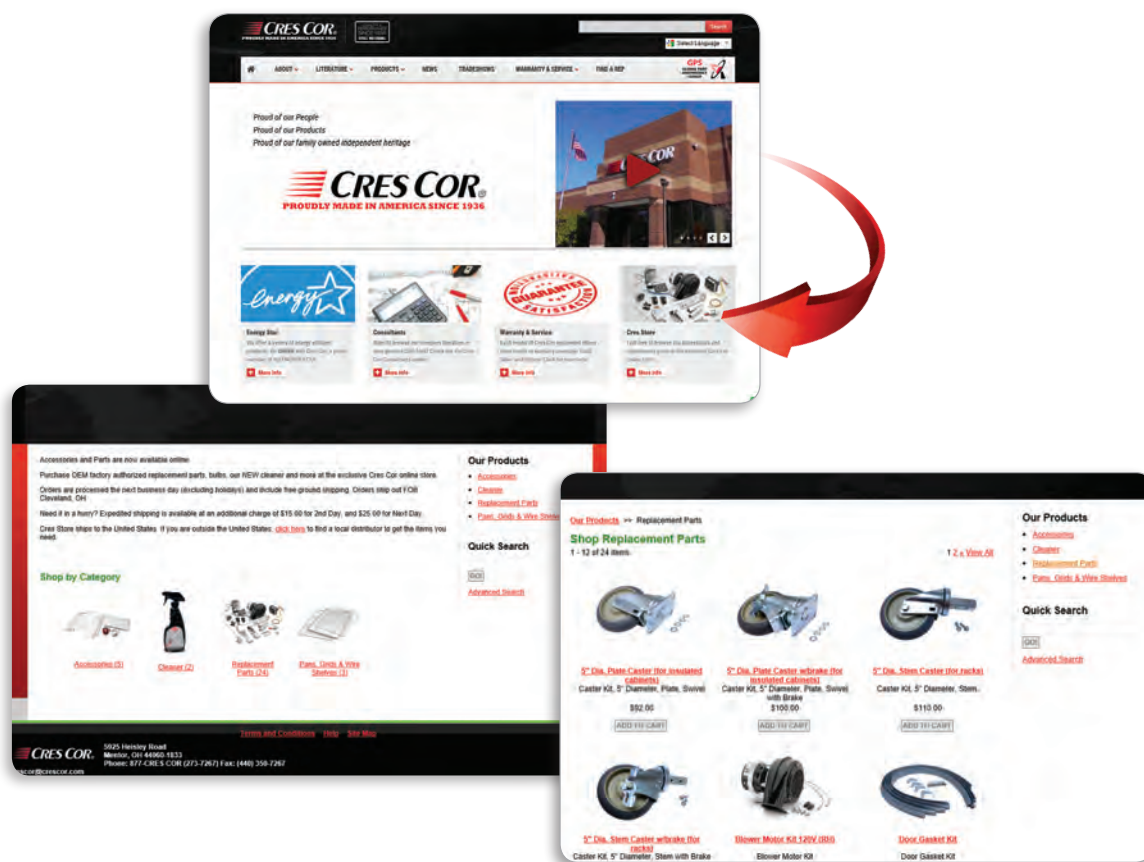
## WELCOME TO THE CRES STORE

Now you can purchase original factory authorized replacement parts, bulbs, cleaner and more, 24/7 online. Orders are processed the next business day and include free ground shipping. Ground shipping is 5-7 business days. Expedited shipping is available at an additional charge.

Visa®, MasterCard® and Discover® are accepted at the Cres Store online, as well as PayPal™. If you would like to make other payment arrangements, please contact us.

Once your order is placed, you will receive an e-mail confirming your order. When your order ships, you will receive another e-mail with the shipping information and tracking number. If you need to inquire about your order, please contact us.

If your Cres Cor equipment is under warranty, you will need to contact an Authorized Service Agency to obtain parts and/or labor warranty. Any parts purchased at the Cres Store cannot be claimed under warranty. To find an Authorized Service Agency near you, visit [www.crescor.com](http://www.crescor.com).



Don't see the part or accessory that you need? Need to check the status of your order? Need to find out if your equipment is under warranty? Call Cres Cor's Customer Care Department at 1-877-CRESCOR (273-7267) 8:00 AM to 5:30 PM Monday through Thursday and 8:00 AM to 5:00 PM on Friday, or chat with us online.



Cres Cor is proud to offer 2D CAD and 3D Revit® files that are easily downloadable on KCL CADalog subscription service. Log on to [www.crescor.com](http://www.crescor.com) to access these CAD drawing files.



Find current pricing for equipment and accessories on AutoQuotes subscription service.

## DOWNLOAD THE CRES COR APP



Cres Cor

Cres Cor is proud to present our first ever Mobile App for iPhone, Android and Tablet! Text "CRESCOR" to 25399 to receive an instant link to download the app, at no charge. Find a part or service agency, contact one of our dealers, use our Global Product Search™ to find the perfect piece of equipment for you, or see what your logo looks like on a HotCube<sup>3</sup>. Plus, our entire database of spec sheets, operating manuals, wiring diagrams and videos is at your fingertips.



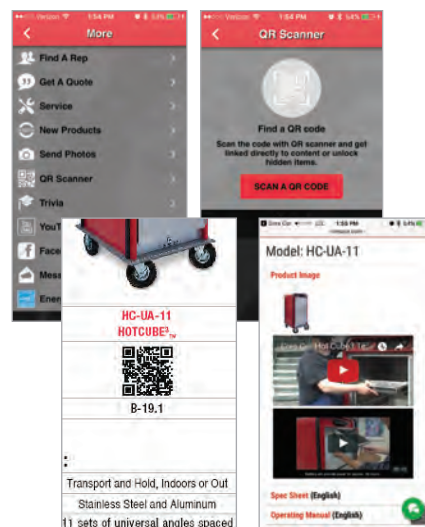
Download the Cres Cor app today!



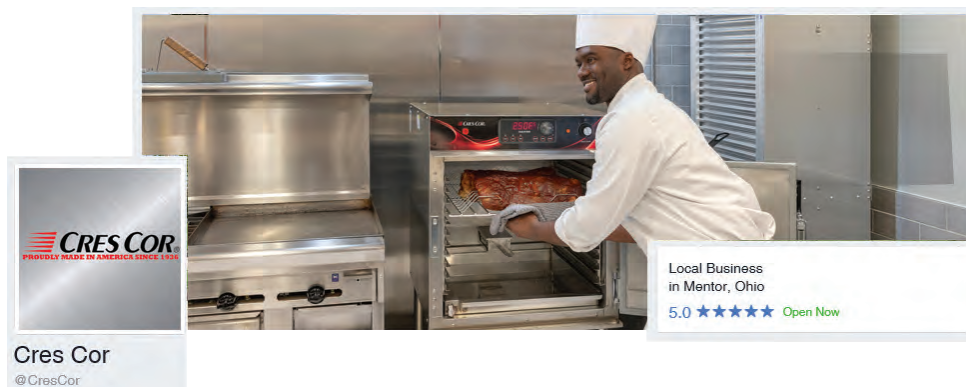
## QR CODE ACCESS - FOR ALL OF OUR PRODUCTS!

You may notice as you peruse this catalog that each and every product now has a corresponding QR code below its model number. Using a QR code scanner, you may scan these codes to access each model's spec sheet, operating manual, wiring diagram, and even instructional videos! If you have already downloaded the Cres Cor app, simply tap the "More" menu at the bottom right corner of the home screen and choose "QR Scanner" from the list. Or visit your app store to download a different scanner for free.

Just another way we are making all of our product information more easily accessible to you!



## GET SOCIAL WITH US



FACEBOOK.COM/CRESCOR

"Like" Cres Cor on Facebook to receive updates about our latest trade shows, events and products!

## EQUIPMENT GPS: GLOBAL PRODUCT SEARCH

Now there is another easy way to quickly find information about all your favorite Cres Cor products. Not sure which product is best for you? Try the Cres Cor GPS™ and do a Global Product Search™.

- Find the right product in one minute or less!
- Don't need a model number to find the right product.
- Find any product by answering four questions or less.



## PARTS GPS: GLOBAL PART SEARCH

Need a replacement part? The new Parts GPS™ can help. If possible, have your model number ready and answer a few easy questions. We will find your correct OEM replacement part, based on the problem you're encountering with your Cres Cor product.

- Already know what part you need? Just enter your equipment model number in the website search bar or locate it quickly with a few questions in the Parts GPS.
- Easily locate a parts distributor to order your new part, check the Cres Store, or contact the Cres Cor Customer Care Team to assist with your order at 877-CRES COR (273-7267).

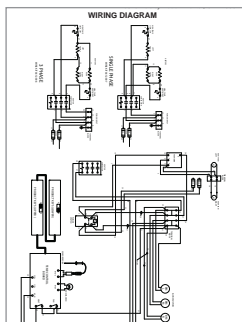
## THE LITERATURE YOU NEED - ALL IN ONE PLACE



SPEC SHEET



OPERATING MANUAL



WIRING DIAGRAM



HELPFUL TIPS & VIDEOS

Visit Cres Cor online to access our library of helpful literature, including Food Prep Facts, extensive Cookbooks, Caster Guidelines, Maintenance Tips, this Catalog, and much more. Find your business segment and explore literature created specifically for you. Click on any Cres Cor product to view Operation Manuals, Spec Sheets, Wiring Diagrams, Product Comparisons, and Videos.

# The one you've been waiting for. Cut the cord!

## KOLDCUBE<sup>3</sup>™ FIRST OFF-PREMISE MOBILE REFRIGERATED CABINET KC-UA-11

Introducing the highly anticipated KoldCube<sup>3</sup> from Cres Cor – the only mobile refrigerated cabinet that allows you to keep cold food cold outdoors without the use of electricity. It uses standard 120V electricity indoors but can be easily moved outdoors using battery and solar power. This rugged cabinet will keep products chilled to perfection for up to four hours on a simple 120V charge. All-terrain casters make transport a breeze in even the toughest conditions, and brightly powder coated sidewalls help deflect heat from the sun. Wave goodbye to endless bags of ice and dangerous extension cords, and go unplugged with the KoldCube<sup>3</sup>.



**KC-UA-11**

Custom door graphics available, contact factory for more information.

### ADDITIONAL FEATURES AND BENEFITS:

- The industry's first mobile insulated refrigerated unit allowing you to transport and hold cold food safely indoors or out, with or without a cord!
- No need for a generator with new cutting edge battery and solar power system. Hold up to 4-6 hours outdoors.
- Solar panel at rear assists in charging battery for prolonged use
- Battery level indicator and thermostat show current internal temperature
- Reflective powder coated sides and top deflect sun's rays to assist in maintaining internal temperature
- Eleven sets of locking transport angles accommodate a large variety of pan sizes on adjustable 1-1/2" centers. Provides capacity up to (22) 12 x 20 steam table pans.
- Heavy duty 8" all-terrain swivel casters, front two with brakes. Rear casters are fixed to provide mobility when fully loaded, and stability during transport even in tough outdoor conditions.
- Customize this unit by adding your own logo with a vinyl door graphic or door magnet!
- Complete your "Off The Grid" food holding and transport needs with the KoldCube<sup>3</sup> and HotCube<sup>3</sup> companion heavy duty all terrain cabinets.

### Accessories & Options

- Custom Door Graphics
- Solar Panel
- Extra Heavy Duty Transport Angles
- 6" Hi-Modulus Casters



# The easiest-to-use oven... Ever.

## QUIK THERM™ 350 OVEN

RO-151-FUA-350 & CO-151-HUA-350



You talked, we listened, and the QuikTherm™ 350 Oven was born. The industry is full of complex oven controls, which can be intimidating to your staff and make the fast-paced foodservice environment even more stressful. At a preset 350°, this oven does the one thing you need it to do, without all the fuss. Most recipes call for 350°, and this oven can easily handle them all. Why over-complicate things? Simply turn it on, press start, and... That's about it. Available in full-size and half-size configurations for further flexibility.



**RO-151-FUA-350**

Full-Size unit shown above.

Half-size model is CO-151-HUA-350.

### ADDITIONAL FEATURES AND BENEFITS:

- Fully insulated oven designed for quick reconstituting of precooked foods and slow roasting.
- Preset to 350°F (176.5°C)
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- Slow convected air system promotes natural browning for flavor and seals in natural juices.
- 12,000 Watts of power allows for rethermalization of prepared meals or bulk items.
- Large easy-to-read, quick, no fuss thermostat dial and exact temperature setting of 350°F (176.5°C.) makes it easy to use for all kitchen staff.
- Stainless steel construction throughout for ease of cleaning.
- Standard with right hand hinging; left hand hinging available upon request.
- Removable magnetic digital timer.
- Chrome plated wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" spacing. Supplied with 18 sets of angles.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.

### SEE THE 350 OVEN IN ACTION:

It may have our simplest controls ever, but the 350 Oven is just as versatile as the rest of our equipment. To prove it, we used it to cook an entire Thanksgiving meal! Pie included.

Scan the QR code to the right to view the Miller Time: 350 Oven demo video, or visit [www.crescor.com/videos](http://www.crescor.com/videos) to explore our entire video library.



# The boards that make a statement.

## CUSTOM HANDMADE CUTTING BOARDS

CONTACT FACTORY FOR MORE INFORMATION

Complete the look of your kitchen with a custom handmade cutting board or cheese board. Expertly crafted out of endgrain maple, cherry, purpleheart or walnut, each board is unique and is sure to be a conversation piece in any operation. Laser engraving available to further customize the look of your board.



**CUSTOM MADE  
BY A UNITED  
STATES VETERAN**



# Add incremental sales to your countertop.

## COUNTERTOP HEATED CABINET

200-HH-SS-DE

Small but mighty, this countertop version of our beloved HH series hot cabinet is perfect for heating and holding biscuits, breakfast sandwiches, pre-wrapped burgers, burritos and more. With a microwave-sized footprint, it gets the job done with less power and much less space. Comes equipped with easy-close magnetic latch, seamless top with zero fasteners for a cleaner look, preset temperature for consistency, and adjustable feet. Standard with solid door and no light - add an optional lighted interior and window for product merchandising.



**200-HH-SS-DE  
(SHOWN WITH OPTIONAL  
WINDOW AND LIGHTED INTERIOR)**





# The new spin on an old favorite.

## REDESIGNED STAINLESS STEEL INSULATED HEATED CABINET

### H-135-SUA-11A & H-135-SUA-6A

Our H-135 Series has always been the value priced backbone of our heated cabinet line, but we knew we could make it even better. The new and improved H-135 heated cabinet features cross-flow ventilation, a fully stainless steel construction, relocated power switch for ease of use



#### NEW AND IMPROVED FEATURES:

- Fully insulated holding cabinet keeps prepared foods at serving temperatures.
- Powerful, yet efficient, 1500 Watt cross-flow heating system maintains the right temperature to properly hold products. Heats up to 200°F (93°C).
- Top-mounted power and mode switches are easily visible for better access.
- Internal frame in body maintains structural rigidity.
- Body constructed of corrosion resistant, magnetic stainless steel for strength and ease of cleaning. Extended base protects cabinet body.
- Insulated Dutch doors prevent temperature loss; door gaskets for proper seal. Field reversible for flexibility.
- Door handle has corner magnets and an easier grip to close perfectly every time.
- Eleven sets of wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" centers.
- 15 Amp/120V service for zero restrictions - any standard wall outlet will do.
- Slanted control panel has easy-to-read thermometer; digital thermometer available upon request.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded. **NEW:** Can be exchanged for legs based on preference.
- Available with or without humidity in both full and half-size configurations.

#### H-135-WSUA-11A

Upper door window and custom colors available. Contact factory for details.

#### H-135-SUA-6A

Door window and custom colors available. Contact factory for details.

#### Accessories & Options

- Full View Window Doors
- Red Powder Coated Doors
- Extra Universal Angles
- Corner or Perimeter Bumpers
- 208 or 240 Volt Service
- Food Safe Digital Thermometer

# The hydroponic display cabinet.

## FRESH COR® GROW & SHOW MERCHANDISERS

IG1R, IG2R & IG6R

These LED-lit merchandising cabinets are perfect to maintain and display your microgreens and herbs. Easily remove and swap flats of greens through the reach-in rear door. Perfect for adding that extra fresh garnish to your plates, or making organic salads from scratch. Turn to page 74 for more details.



**IG6R**  
**HOLDS 6 FLATS OF GREENS**

### ADDITIONAL FEATURES AND BENEFITS:

- Merchandise flats of microgreens and herbs to your customers in a small footprint.
- Grows and maintains flats of greens for weeks.
- Simple to use and easy to maintain.
- Manually water flats daily for best results.
- EZ door slide & pull tray system for ergonomic cutting and replacing flats of micro greens and herbs.
- Exclusive LED "grow and show" light rated for system 50,000 hours to 70% luminous.
- Standard 120V or 240V universal system.
- 1 Year Warranty



**IG2R**  
**HOLDS 2 FLATS OF GREENS**



### Accessories & Options

- Custom printed graphic side panels
- Automatic On/Off Timer
- 240 Volt Service

# Cres Cor Presents The Consultants Rock Tour™

Where Music, Fun & Knowledge Collide!



Since 2013, Cres Cor has been celebrating and educating foodservice consultants through the acclaimed Consultants Rock Tour. Professionals from across the country meet in a different city each year for two days of food, music, knowledge and fun.

For more information on how you can be a member of the next class of Rock Tour graduates and to view photos and agendas from previous Tours, visit [www.crescor.com/consultants](http://www.crescor.com/consultants). You can also “Like” Cres Cor on Facebook for Tour updates.

Earn CEUs, make new connections and celebrate with us on the next Consultants Rock Tour™!

**Class of 2013 - Cleveland, OH**



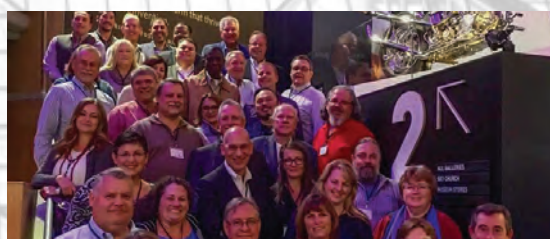
**Class of 2014 - Bethlehem, PA**



**Class of 2015 - Nashville, TN**



**Class of 2016 - Seattle, WA**



**Class of 2017 - St. Louis, MO**



**Class of 2018 - Cleveland, OH**



**Class of 2019 - Milwaukee, WI**

**MAYBE YOU!**

# features

## INSULATED HOT CABINETS & BANQUET CABS

### BANQUET CABS

- Fully insulated stainless steel construction
- Internal heavy duty frame for structural rigidity
- Up to 2" of insulation for energy efficiency
- Recessed push/pull handles on both sides prevent damage to walls and allow for easy maneuvering
- One piece base with perimeter bumper
- Sizes from 96 to 150 plate capacities

### INSULATED HOT CABINETS

- Standard LED digital display on H137 & H138 Hot Cabinets ensure precise holding temperatures
- AquaTemp™ system maintains optimum humidity
- Convection or radiant heat available
- Fully integrated heavy duty frame for structural rigidity
- Field-reversible doors with interior pan stops for proper air flow
- Door gaskets for proper seal; prevents heat loss
- One piece base protects cabinet body
- Integral drip trough on front keeps traffic area safe and dry

### NON-INSULATED HOT CABINETS

- Reinforced aluminum body with fully-welded extruded frames
- Interior pan stops for proper air flow
- Aluminum or Lexan door allows for viewing products
- Safety-conscious anti-microbial handles protect against spreading germs
- Removable humidity pan for easier cleaning
- Accommodates most standard pan sizes




"The Cres Cor HotCube<sup>3</sup> has been a lifesaver for our Catering Team. We just opened our brand new suites in our football stadium. We have to have all of the food there 2 hours prior to service. With 26 Executive Suites plus a Club Suite that serves 800, we are serving around 1300 guests in 20+ different locations. We ordered 12 Cubes and they have worked fantastic for us. They hold food at the perfect temperature. The feedback we get from our guests is glowing and they are all so impressed we can serve so many so easily. The Cubes have helped my incredible team make it happen."

Alan J. Andersen  
Executive Director - Dining Services  
Utah State University











# HEATED CABINETS DESIGNED TO HOLD HOT, PREPARED FOODS AND ITEMS AT SAFE, PROPER SERVING TEMPERATURES.

Cres Cor Top Seller  New Product  New and Improved

## BANQUET CABINETS

BANQUET CABINETS MODEL NUMBER	DESCRIPTION	CATALOG PAGE
CCB-120A	DOUBLE DOOR, DELUXE 120 PLATE CAPACITY	17
CCB-150	DOUBLE DOOR, DELUXE 150 PLATE CAPACITY	17
EB-64	SINGLE DOOR, ECONOMY, 64 PLATE CAPACITY	15
EB-96	SINGLE DOOR, ECONOMY, 96 PLATE CAPACITY	15
EB-120	SINGLE DOOR, ECONOMY, 120 PLATE CAPACITY	16
 EB-150A	SINGLE DOOR, ECONOMY, 150 PLATE CAPACITY	16
EB-150XX	SINGLE DOOR, ECONOMY, 150 PLATE CAPACITY	16
H-137-S-96-BC	SINGLE DOOR, ECONOMY, 96 PLATE CAPACITY	15
ACCESSORIES		39

## HOT CABINETS

HOT CABINETS MODEL NUMBER	DESCRIPTION	CATALOG PAGE
 121-PH-1818D	FULL-SIZE, NON-INSULATED PROOF/HOLDING	35
 121-PH-UA-11D	FULL-SIZE, NON-INSULATED PROOF/HOLDING	35
126-PH-1836-Z	NON-INSULATED PROOF/HOLDING, CORRECTIONAL	97
 130-1836D	FULL-SIZE, NON-INSULATED HOT HOLDING	35
131-UA-11D	FULL-SIZE, NON-INSULATED HOT HOLDING	35
131-UA-9D	3/4-SIZE, NON-INSULATED HOT HOLDING	35
 200-HH-SS-DE	COUNTERTOP HOT HOLDING	19
500-HH-SS-DE	UNDER COUNTER, RADIANT, ECONOMY	19
500-HH-SS-DX	1/2-SIZE, RADIANT, DELUXE	19
750-HH-SS-DE	UNDER COUNTER, RADIANT, ECONOMY	19
750-HH-SS-DX	UNDER COUNTER, RADIANT, DELUXE	19
1000-HH-SS-SPLIT-DE	1/2-SIZE, RADIANT, ECONOMY	21
1000-HH-SS-SPLIT-DX	1/2-SIZE, RADIANT, DELUXE	21
1000-HH-SS-2DE	FULL-SIZE, RADIANT, ECONOMY	33
1000-HH-SS-2DX	FULL-SIZE, RADIANT, DELUXE	33
1200-HH-SS-2DE	FULL-SIZE, RADIANT, ECONOMY	33
1200-HH-SS-2DX	FULL-SIZE, RADIANT, DELUXE	33
CHB6	HOT BAG	24
 CHB6-1220-3	HOT BAG CATER	24
 H-135-SUA-6A/H-135-SUA-6A-R	1/2-SIZE, INSULATED	22
 H-135-SUA-11A/H-135-SUA-11A-R	FULL-SIZE, INSULATED	26
 H-135-WSUA-6A/H-135-WSUA-6A-R	1/2-SIZE, INSULATED WITH HUMIDITY	22
 H-135-WSUA-11A/H-135-WSUA-11A-R	FULL-SIZE, INSULATED WITH HUMIDITY	26
H-137-PSUA-12D	FULL-SIZE, PASS-THRU, STAINLESS STEEL	27
H-137-PWSUA-12D	FULL-SIZE, PASS-THRU WITH HUMIDITY	27
 H-137-S-1332D	FULL-SIZE, INSULATED STAINLESS STEEL	26
H-137-SUA-5D	UNDER COUNTER, STAINLESS STEEL	18
H-137-SUA-6D	1/2-SIZE, STAINLESS STEEL	22
H-137-SUA-6D-SD	1/2-SIZE, STAINLESS STEEL, SUPER DUTY	22

(CONTINUED ON NEXT PAGE)



HOT CABINETS (CONT.) MODEL NUMBER	DESCRIPTION	CATALOG PAGE
H-137-SUA-9D	3/4-SIZE, STAINLESS STEEL	23
H-137-SUA-9D-SD	3/4-SIZE, STAINLESS STEEL, SUPER DUTY	23
H-137-SUA-12D	FULL-SIZE, STAINLESS STEEL	27
H-137-SUA-12D-SD	FULL-SIZE, STAINLESS STEEL, SUPER DUTY	27
H-137-SUA-9-DZ	3/4-SIZE, STAINLESS STEEL, CORRECTIONAL	98
H-137-SUA-12-DZ	FULL-SIZE, STAINLESS STEEL, CORRECTIONAL	98
H-137-UA-9D	3/4-SIZE, ALUMINUM	23
H-137-UA-12D	FULL-SIZE, ALUMINUM	26
H-137-WSUA-5D	UNDER COUNTER, STAINLESS STEEL WITH HUMIDITY	18
H-137-WSUA-6D	1/2-SIZE, STAINLESS STEEL WITH HUMIDITY	22
H-137-WSUA-12D	FULL-SIZE, STAINLESS STEEL WITH HUMIDITY	27
H-138-1834D	FULL-SIZE, ALUMINUM	30
H-138-NS-CC1MC5Q	1/2-SIZE, STAINLESS STEEL, LIGHTED MERCHANDISING	31
H-138-NPS-CC1MC5Q	1/2 SIZE, PASS-THRU, LIGHTED MERCHANDISING	31
H-138-NPS-CC3MQ	FULL-SIZE, PASS-THRU PIZZA CABINET	31
H-138-NPS-CC3MC5Q	FULL-SIZE, PASS-THRU LIGHTED MERCHANDISING	31
H-138-NS-CC3MC5Q	FULL-SIZE, LIGHTED MERCHANDISING	31
H-138-PS-1834D	FULL-SIZE, PASS-THRU, STAINLESS STEEL	30
H-138-PWS-1834D	FULL-SIZE, PASS-THRU WITH HUMIDITY	30
H-138-S-1834D	FULL-SIZE, STAINLESS STEEL	30
H-138-WS-1834D	FULL-SIZE, STAINLESS STEEL WITH HUMIDITY	30
H-161-FUA-11-CM	FULL-SIZE, CORRECTIONAL	97
H-339-12-135C	COUNTER TOP, ALUMINUM	20
H-339-128C	1/2-SIZE, HAND-LIFT, RADIANT	20
H-339-128-CZ	1/2-SIZE, HAND-LIFT, RADIANT, CORRECTIONAL	97
H-339-1813C	1/2-SIZE, HAND-LIFT, RADIANT	20
H-339-188C	1/2-SIZE, HAND-LIFT, RADIANT	20
H-339-188-CZ	1/2-SIZE, HAND-LIFT, RADIANT, CORRECTIONAL	97
H-339-12-188C	1/2-SIZE, HAND-LIFT, RADIANT	20
H-339-214C	1/2 SIZE, STACKED, RADIANT, ALUMINUM	33
H-339-SS-128C	1/2 SIZE, STAINLESS STEEL, RADIANT	21
H-339-SS-UA-8C	1/2 SIZE, STAINLESS STEEL, RADIANT	21
H-339-UA-8C	1/2 SIZE, HAND-LIFT, RADIANT	21
H-339-X-128C	UNDER COUNTER, RADIANT	18
H-339-X-12-188C	UNDER COUNTER, RADIANT	18
HC-UA-11	HOTCUBE <sup>3</sup> TRI-POWERED HOT HOLDING	24
HC1-UA-11	HOTCUBE <sup>1</sup> PROPANE POWERED HOT HOLDING	24
HC2-UA-11	FIRE-N-ICECUBE <sup>TM</sup> CANNED FUEL & DRY ICE HOLDING	24
RH-1332-D	ROLL-IN, ANGLE LEDGE	34
RH-1332W-D	ROLL-IN, ANGLE LEDGE WITH HUMIDITY	34
RH-UA16-D	ROLL-IN, UNIVERSAL ANGLE	34
RH-UA16W-D	ROLL-IN, UNIVERSAL ANGLE WITH HUMIDITY	34
ACCESSORIES		39



Cres Cor is a proud member of the Energy Star® program, a partnership between the Federal government and businesses to promote energy efficiency and environmental welfare. Products that earn the Energy Star prevent greenhouse gas emissions by meeting strict energy efficiency guidelines. Look for the Energy Star logo under many of our hot cabinets, and visit [www.energystar.gov](http://www.energystar.gov) to learn more.

- Insulated heated cabinets designed to hold plated, covered meals at safe, proper serving temperatures.
- Stainless Steel Construction with internal heavy duty frame for structural rigidity.
- Fully insulated for energy efficiency.
- Recessed push/pull handles on both sides to prevent damage to walls.
- Standard with full perimeter bumpers.
- Ships freight class 100



Model	EB-64	EB-96	H-137-S-96-BC
Get Spec Sheet, Operating manual, wiring diagram and more!			
Spec Sheet	F-2.5	F-2.4	F-3

## Additional Specs:

Function	Transport and Hold Covered Meals			Transport and Hold Covered Meals			Transport and Hold Covered Meals		
Plate Capacity (per diameter)	11"	12"	13"	11"	12"	13"	11"	12"	13"
	64	48	32	96	64	48	-	96	-
Interior	4 heavy-duty wire shelves spaced on 13-1/2" (343 MM) centers			4 heavy-duty wire shelves spaced on 13-1/2" (343 MM) centers			5 fixed wire shelves on 11-3/8" (289 MM) centers		
Casters	6" (152 MM)			6" (152 MM)			5" (127 MM)		
Width	28-5/8" (725 MM)			28-5/8" (725 MM)			31-1/2" (800 MM)		
Depth	30-5/16" (770 MM)			40-1/8" (1020 MM)			45-1/2" (1155 MM)		
Height	68-5/16" (1735 MM)			68-5/16" (1735 MM)			76-3/4" (1950 MM)		
Shipping Weight	317 LBS (144 KG)			398 LB (181 KG)			480 LB (218 KG)		
Standard Power	1500 Watts, 120 Volts,  5-15P, 15 Amp Service			1500 Watts, 120 Volts,  5-15P, 15 Amp Service			1500 Watts, 120 Volts,  5-15P, 15 Amp Service		
Notes & Accessories	1. Capacity based on covered plates with nesting height of 3" (80 MM) for plate and cover. 2. Clearance between shelves is 13" with 12" clearance for top shelf. 3. Door opening is 23" x 54-3/8" (585 x 1381 MM).			1. Capacity based on covered plates with nesting height of 3" (80 MM) for plate and cover. 1. Clearance between shelves is 13" with 12" clearance for top shelf.			1. Capacity based on covered plates with nesting height of 3" (80 MM) for plate and cover. 1. 208 or 240 Volt service available.		
Warranty Level	2-Year Parts, 1-Year Labor			2-Year Parts, 1-Year Labor			2-Year Parts, 1-Year Labor		

## SINGLE DOOR BANQUET CABINETS

- Heated cabinets designed to hold plated, covered meals at safe, proper serving temperatures.
- Stainless Steel Construction with internal heavy duty frame for structural rigidity.
- Fully insulated for energy efficiency.
- Full perimeter bumper prevents damage to walls.
- Ships freight class 100









(SHOWN WITH OPTIONAL GRAVITY LATCH)



(SHOWN WITH OPTIONAL DROP HANDLE)



Model	EB-120	EB-150A	EB-150-XX
Get Spec Sheet, Operating manual, wiring diagram and more!			
Spec Sheet	F-2.3	F-2	F-2.1

## Additional Specs:





Function	Transport and Hold Covered Meals			Transport and Hold Covered Meals			Transport and Hold Covered Meals		
Plate Capacity (per diameter)	11"	12"	13"	11"	12"	13"	11"	12"	13"
	120	96	60	150	120	75	180	150	150
Interior	3 wire shelves spaced on 16-1/4" (413 MM) centers			3 wire shelves spaced on 16-1/4" (413 MM) centers			3 heavy-duty wire grid shelves spaced on 16-1/4" (413 MM) centers		
Casters	6" (152 MM)			6" (152 MM)			6" (152 MM)		
Width	62-3/4" (1594 MM)			62-3/4" (1594 MM)			71-11/16" (1820 MM)		
Depth	30-5/8" (778 MM)			30-5/8" (778 MM)			33-15/16" (864 MM)		
Height	55-7/8" (1419 MM)			64-7/8" (1648 MM)			64-7/8" (1648 MM)		
Shipping Weight	455 LB (206 KG)			455 LBS (206 KG)			583 LBS (264 KG)		
Standard Power	1500 Watts, 120 Volts,  5-15P, 15 Amp Service			1500 Watts, 120 Volts,  5-15P, 15 Amp Service			1500 Watts, 120 Volts,  5-15P, 15 Amp Service		
Notes & Accessories	1. Capacity based on covered plates with nesting height of 3" (80 MM) for plate and cover. 2. Clearance between shelves is 15-3/4" with 7-3/8" clearance for top shelf. Tow package available at optional charge. Tow package adds 6-1/2" to unit width (585 x 1380 mm).			1. Capacity based on covered plates with nesting height of 3" (80 MM) for plate and cover. 2. Clearance between shelves is 15-3/4". 3. Door opening is 26-1/2" x 50-7/8" (675 x 1295 MM). Tow package available at optional charge. Tow package adds 6-1/2" to unit width (585 x 1380 mm).			1. Capacity based on covered plates with nesting height of 3" (80 MM) for plate and cover. 2. Clearance between shelves is 15-3/4". 3. Door opening is 26-1/2" x 50-7/8" (675 x 1295 MM). Tow package available at optional charge. Tow package adds 6-1/2" to unit width (585 x 1380 mm).		
Warranty Level	 2-Year Parts, 1-Year Labor			 2-Year Parts, 1-Year Labor			 2-Year Parts, 1-Year Labor		

- Our best heated cabinets designed to hold plated, covered meals at safe, proper serving temperatures.
- Stainless Steel Construction with internal heavy duty frame for structural rigidity.
- Fully insulated for energy efficiency.
- Full perimeter bumper prevents damage to walls.
- Ships freight class 100



Model	<b>CCB-120A</b>	<b>CCB-150</b>
Get Spec Sheet, Operating manual, wiring diagram and more!		
Spec Sheet	F-1	F-1.2

## Additional Specs:

Function	Transport and Hold Covered Meals			Transport and Hold Covered Meals		
Plate Capacity (per diameter)	11"	11-3/4"	13"	11"	12"	13"
	120	90	60	150	120	90
Interior	6 wire shelves with pan slides			6 wire shelves with pan slides		
Casters	6" (152 MM)			6" (152 MM)		
Width	59" (1500 MM)			63-1/8" (1603 MM)		
Depth	32-3/8" (822 MM)			32-3/8" (822 MM)		
Height	68-7/8" (1749 MM)			73-3/16" (1859 MM)		
Shipping Weight	590 LB (268 KG)			653 LB (296 KG)		
Heat Source	Standard Electric			Standard Electric and Canned Fuel		
Standard Power	1650 Watts, 120 Volts,  5-15P, 15 Amp Service			1650 Watts, 120 Volts,  5-15P, 15 Amp Service		
Notes & Accessories	1. Capacity based on covered plates with nesting height of 3" (80 mm) for plate and cover. 2. Clearance between shelves is 16" (410 MM). Adjustable on 1-1/2" (38 MM) centers.			1. Capacity based on covered plates with nesting height of 3" (80 MM) for plate and cover. 2. Clearance between shelves is 16" (410 MM). 3. Door opening is 25-15/16" x 50-1/2" (660 X 1285 MM). 1269-050 Electrical to canned fuel conversion kit. K-1218 Kold Keeper™		
Warranty Level	 2-Year Parts, 1-Year Labor			 2-Year Parts, 1-Year Labor		

## UNDER COUNTER INSULATED CABINETS

- Conveniently fits under your standard counter top, easily accessible, yet hidden away. Great for front of the house holding.
- These under counter hot cabinets are perfect for children's serving lines, special installations and a great alternative to drawer warmers.
- An assortment of interiors for various pan sizes and stackable.
- Ships freight class 100



Model	H-339-X-128C	H-339-X-12-188C	H-137-SUA-5D	H-137-WSUA-5D
Get Spec Sheet, Operating manual, wiring diagram and more!				
Spec Sheet	B-13.1A	B-12.1	B-5.6	B-6.7

## Additional Specs:

Function	Transport and Hold	Transport and Hold	Transport and Hold	Transport and Hold
Construction	Aluminum	Aluminum	Stainless Steel	Stainless Steel
Capacity	Lift-out interior for (8) 12" x 20" (305 x 510 MM) pans	Wire pan supports for (8) 18" x 26" or (8) 12" x 20" (305 x 510 MM) pans	5 sets of universal angles*	5 sets of universal angles*
Humidity	No	No	No	Yes
Casters	3" (76 MM)	3" (76 MM)	2-1/2" (64 MM)	2-1/2" (64 MM)
Width	22-5/8" (575 MM)	27-5/8" (705 MM)	28-1/4" (730 MM)	28-1/4" (730 MM)
Depth	27-1/4" (695 MM)	32-1/4" (820 MM)	33-3/8" (835 MM)	33-3/8" (835 MM)
Height	32" (815 MM)	32" (815 MM)	31-3/4" (815 MM)	31-3/4" (815 MM)
Shipping Weight	127 LB (58 KG)	135 LB (61 KG)	204 LB (93 KG)	227 LB (103 KG)
Standard Power	900 Watts, 120 Volts,  5-15P, 15 Amp Service	900 Watts, 120 Volts,  5-15P, 15 Amp Service	1000 Watts, 120 Volts,  5-15P, 15 Amp Service	2000 Watts, 120 Volts,  5-20P, 20 Amp Service
Notes & Accessories	1. Pan spacing on 2-3/4" (70 mm) centers.	1. Pan spacing on 2-3/4" (70 mm) centers.	1. Angles spaced on 3" (80 MM) centers; adjustable on 1-1/2" (40 MM) centers. Cabinet can be stacked.	1. Angles spaced on 3" (80 MM) centers; adjustable on 1-1/2" (40 MM) centers.
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor

\*Universal angles hold 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, and 12" x 20" (305 x 510) Steam Table Pans.

# COUNTER TOP & UNDER COUNTER INSULATED CABINETS

- Companion hot cabinets for our 500-CH, 750-CH and 1000-CH Cook-N-Hold ovens.
- Radiant holding and transport ideal for roasted meat.
- (-DE) controls offer basic push button technology. (-DX) controls are large, LED digital displays with convenient dials.
- Ask about adding optional door window and interior light.
- Ships freight class 100



Model	200-HH-SS-DE	500-HH-SS-DE	500-HH-SS-DX	750-HH-SS-DE	750-HH-SS-DX
Get Spec Sheet, Operating manual, wiring diagram and more!					
Spec Sheet	B-11.8A	B-11.8	B-11.9	B-11.6	B-11.7

## Additional Specs:



Function	Hot Holding	Hot Holding	Hot Holding	Hot Holding	Hot Holding
Construction	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Capacity	(3) 13 x 18" pans (330 x 457 MM)	Holds (5) 12 x 20 x 2-1/2" (305 x 510 x 64 MM) or (3) 12 x 20 x 4" (305 x 510 x 102 MM) pans	Holds (5) 12 x 20 x 2-1/2" (305 x 510 x 64 MM) or (3) 12 x 20 x 4" (305 x 510 x 102 MM) pans	Holds (10) 12 x 20 x 2-1/2" (305 x 510 x 64 MM) or (6) 12 x 20 x 4" (305 x 510 x 102 MM) pans	Holds (10) 12 x 20 x 2-1/2" (305 x 510 x 64 MM) or (16) 12 x 20 x 4" (305 x 510 x 102 MM) pans
Casters	1" (25 MM) legs, adjustable up to 1/4" (6 MM)	2-1/2" (89 MM)	2-1/2" (89 MM)	2-1/2" (89 MM)	2-1/2" (89 MM)
Width	15-3/8" (389 MM)	17-7/8" (454 MM)	17-7/8" (454 MM)	25-7/16" (646 MM)	25-7/16" (646 MM)
Depth	24-1/4" (617 MM)	31-15/16" (811 MM)	31-15/16" (811 MM)	32" (813 MM)	32" (813 MM)
Height	15" (381 MM)	29-11/16" (754 MM)	29-11/16" (754 MM)	32-11/16" (830 MM)	32-11/16" (830 MM)
Shipping Weight	49 LB (22 KG)	115 LB (52 KG)	115 LB (52 KG)	149 LB (68 KG)	149 LB (68 KG)
Power Requirements	300 Watts, 120 Volts,  5-15P, 15 Amp Service	900 Watts, 120 Volts,  5-15P, 15 Amp Service	900 Watts, 120 Volts,  5-15P, 15 Amp Service	900 Watts, 120 Volts,  5-15P, 15 Amp Service	900 Watts, 120 Volts,  5-15P, 15 Amp Service
Notes & Accessories	1. Fixed angles on 3" centers. 2. Pass-thru version available.  Shown here with optional door window and interior light (model number 200-HH-SS-DEMC). Comes standard with solid door, no light.	1. Angles riveted on 1-3/8" centers. 2. Pass-thru version available.  Upgrade to 208 or 240 Volt service.	1. Angles riveted on 1-3/8" centers. 2. Pass-thru version available.  Upgrade to 208 or 240 Volt service.	1. Angles riveted on 1-3/8" centers. 2. Pass-thru version available.  Upgrade to 208 or 240 Volt service.	1. Angles riveted on 1-3/8" centers. 2. Pass-thru version available.  Upgrade to 208 or 240 Volt service.
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

## COUNTER TOP AND HALF-SIZE H-339 SERIES

- Insulated radiant heat half size cabinets ideal for transport, stationary, serving line or catering.
- Powerful, yet efficient 900 Watt heating system maintains the right temperature to properly hold products up to 200°F (93° C).
- Removable pan supports for easy cleaning.
- Stainless steel models available, **Energy Star** rated.
- Ships freight class 100



Model	H-339-12-135C	H-339-188C	H-339-12-188C	H-339-1813C	H-339-128C
Get Spec Sheet, Operating manual, wiring diagram and more!					
Spec Sheet	B-13.1	B-12	B-12	B-12	B-13

## Additional Specs:

Function	Holding	Transport and Hold	Transport and Hold	Transport and Hold	Transport and Hold
Size	Counter Top	Half-Size	Half-Size	Half-Size	Half-Size
Construction	Aluminum	Aluminum	Aluminum	Aluminum	Aluminum
Capacity	Channel pan slides for (5) 12 x 20" (305 x 510 MM) or 13 x 18" (330 x 460 MM) pans	Lift-out interior for (8) 18 x 26" (460 x 660 MM) pans	Lift-out interior for (8) 18 x 26" (460 x 660 MM) or (8) 12 x 20" (305 x 510 MM) pans	Corrugated supports for (13) 18 x 26" (460 x 660 MM) pans	Lift-out interior for (8) 12 x 20" (305 x 510 MM) pans
Casters	4" high black legs	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	17-7/8" (455 MM)	23-7/8" (610 MM)	23-7/8" (610 MM)	23-7/8" (610 MM)	18-7/8" (480 MM)
Depth	25-1/4" (645 MM)	32-1/4" (820 MM)	32-1/4" (820 MM)	32-1/4" (820 MM)	27-1/4" (695 MM)
Height	27-9/16" (700 MM)	36-11/16" (935 MM)	36-11/16" (935 MM)	36-11/16" (935 MM)	36-11/16" (935 MM)
Shipping Weight	115 LB (52 KG)	150 LB (68 KG)	150 LB (68 KG)	150 LB (68 KG)	125 LB (57 KG)
Standard Power	900 Watts, 120 Volts,  5-15P, 15 Amp Service	900 Watts, 120 Volts,  5-15P, 15 Amp Service	900 Watts, 120 Volts,  5-15P, 15 Amp Service	900 Watts, 120 Volts,  5-15P, 15 Amp Service	900 Watts, 120 Volts,  5-15P, 15 Amp Service
Notes	1. Pan spacing on 2-3/4" (70 MM) centers 2. Pass-thru version available.	1. Pan spacing on 2-3/4" (70 MM) centers 2. Pass-thru and stainless steel versions available.  Cabinet can be stacked. Can also be stacked on same size 309 Series cabinets.	1. Pan spacing on 2-3/4" (70 MM) centers 2. Pass-thru and stainless steel versions available.  Cabinet can be stacked. Can also be stacked on same size 309 Series cabinets.	1. Pan spacing on 1-1/2" (40 MM) centers 2. Pass-thru and stainless steel versions available.  Cabinet can be stacked. Can also be stacked on same size 309 Series cabinets.	1. Pan spacing on 2-3/4" (70 MM) centers. 2. Pass-thru and stainless steel versions available. 3. Pan support interior for 13" x 18" trays available.  Cabinet can be stacked. Cabinet width will be 24-5/8" when stacked. Can also be stacked on same size 309 Series cabinets.
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

- Half size radiant cabinets make transport and holding easy, and keep foods at proper serving temperatures.
- 1000-HH series are companion hot cabinets for our 500-CH, 750-CH and 1000-CH Cook-N-Hold ovens.  
(-DE) controls offer basic push button technology. (-DX) controls are large, LED digital displays with convenient dials.
- An assortment of interiors for various pan sizes and stackable.
- Ships freight class 100



Model	H-339-SS-128C	H-339-UA-8C	H-339-SS-UA-8C	1000-HH-SS-SPLIT-DE/DX	1200-HH-SS-SPLIT-DE/DX
Get Spec Sheet, Operating manual, wiring diagram and more!					
Spec Sheet	B-17	B-14	B-18	B-11.4 / B-11.5	B-11.3A / B-11.4A



## Additional Specs:

Function	Transport and Hold	Transport and Hold	Transport and Hold	Hot Holding	Hot Holding
Construction	Stainless Steel	Aluminum	Stainless Steel	Stainless Steel	Stainless Steel
Capacity	Lift out interior holds (8) 12 x 20" (305 x 510 MM) pans	8 sets of universal angles*	8 sets of universal angles*	Holds (8) 18 x 26" (460 x 660 MM) or (8) 12 x 20" (305 x 510 MM) pans	Holds (8) 18 x 26" (460 x 660 MM) or (16) 12 x 20" (305 x 510 MM) pans
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	18-7/8" (480 MM)	28-1/16" (715 MM)	28-1/16" (715 MM)	22-5/8" (575 MM)	26-5/8" (676 MM)
Depth	27-1/4" (695 MM)	32-1/4" (820 MM)	32-1/4" (820 MM)	32-3/4" (832 MM)	32-3/4" (832 MM)
Height	36-11/16" (935 MM)	36-11/16" (935 MM)	36-11/16" (935 MM)	42" (1067 MM)	43" (1067 MM)
Shipping Weight	150 LB (68 KG)	187 LB (85 KG)	267 LB (122 KG)	215 LB (98 KG)	215 LB (98 KG)
Power Requirements	900 Watts, 120 Volts,  5-15P, 15 Amp Service	900 Watts, 120 Volts,  5-15P, 15 Amp Service	900 Watts, 120 Volts,  5-15P, 15 Amp Service	900 Watts, 120 Volts,  5-15P, 15 Amp Service	900 Watts, 120 Volts,  5-15P, 15 Amp Service
Notes & Accessories	1. Pan spacing on 2-3/4" (70 mm) centers. 2. Pass-thru option available.  Cabinet can be stacked. Cabinet width will be 24-5/8" when stacked.	1. Angles spaced on 3" (80 mm) centers; adjustable on 1-1/2" (40 mm) centers. 2. Pass-thru option available.  Cabinet can be stacked.	1. Angles spaced on 3" (80 mm) centers; adjustable on 1-1/2" (40 mm) centers. 2. Pass-thru option available.  Cabinet can be stacked.	1. Angles spaced on 2-3/4" (70 mm) centers; adjustable on 1-1/2" (40 mm) centers. 2. -DE model has simple controls, -DX model has advanced digital controls  Cabinet can be stacked.	1. Angles spaced on 2-3/4" (70 mm) centers; adjustable on 1-1/2" (40 mm) centers. 2. -DE model has simple controls, -DX model has advanced digital controls  Cabinet can be stacked.
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

\*Universal angles hold 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, and 12" x 20" (305 x 510) Steam Table Pans.

## HALF-SIZE INSULATED CABINETS

- Assorted and universal angle interiors offer great flexibility in holding a variety of pan sizes.
- Convection with or without humidity, these half size cabinets will get the job done.
- Ideal for small gatherings, serving lines and catering.
- Ships freight class 100



Model	H-135-SUA-6A	H-135-WSUA-6A	H-137-SUA-6D	H-137-SUA-6D-SD**	H-137-WSUA-6D
Get Spec Sheet, Operating manual, wiring diagram and more!					
Spec Sheet	B-9.1 / B-9.1R	B-9.2 / 9.2R	B-5.3	B-5.7	B-6.6

## Additional Specs:



Function	Transport and Hold	Transport and Hold	Transport and Hold	Super Duty Transport and Hold	Transport and Hold
Construction	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Capacity	6 sets of universal angles*	6 sets of universal angles*	6 sets of universal angles*	6 sets of universal angles for (6) 18 x 26" (460 x 660 MM) or (12) 12 x 20" (305 x 510 MM) pans	6 sets of universal angles*
Humidity	No	Yes	No	No	Yes
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	25-3/4" (655 MM)	25-7/8" (657 MM)	28-3/4" (730 MM)	30-1/2" (775 MM)	28-1/4" (720 MM)
Depth	33-1/2" (850 MM)	32-1/2" (826 MM)	33-3/8" (835 MM)	34-7/8" (885 MM)	33-3/8" (835 MM)
Height	42" (1067 MM)	41-3/4" (1060 MM)	43-7/16" (1095 MM)	44-3/8" (1130 MM)	43-7/16" (1095 MM)
Shipping Weight	205 LB (93 KG)	205 LB (93 KG)	282 LB (128 KG)	288 LB (131 KG)	250 LB (113 KG)
Standard Power	1500 Watts, 120 Volts,  5-15P, 15 Amp Service	1500 Watts, 120 Volts,  5-15P, 15 Amp Service	1000 Watts, 120 Volts,  5-15P, 15 Amp Service	1000 Watts, 120 Volts,  5-15P, 15 Amp Service	2000 Watts, 120 Volts,  5-20P, 20 Amp Service
Notes	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers.	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers.	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers. <b>Cabinet can be stacked.</b>	1. Angles are extruded aluminum pan slides on locking lift-out posts, spaced on 3" (80 MM) centers.	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers.
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor

\*Universal angles hold 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, and 12" x 20" (305 x 510) Steam Table Pans.

\*\*For more information on Super Duty Hot Cabinets, see page 28.

- Fully insulated 3/4-size cabinets are just the right size to easily see over the top with a clear view of transport.
- Our H-137 Series best-in-class hot cabinets are Energy Star rated to save you money over their long life.
- A lower center of gravity offers less potential of tipping over.
- Ships freight class 100



Model	H-137-UA-9D	H-137-SUA-9D	H-137-SUA-9D-SD**
Get Spec Sheet, Operating manual, wiring diagram and more!			
Spec Sheet	B-6	B-5.2	B-5.7

## Additional Specs:



Function	Transport and Hold	Transport and Hold	Super Duty Transport and Hold
Construction	Aluminum	Stainless Steel	Stainless Steel
Capacity	9 sets of universal angles*	9 sets of universal angles*	9 sets of universal angles for (9) 18 x 26" (460 x 660 MM) or (18) 12 x 20" (305 x 510 MM) pans
Humidity	No	No	No
Casters	5" (127 MM)	5" (127 MM)	6" (152 MM)
Width	28-3/4" (730 MM)	28-3/4" (730 MM)	30-1/2" (775 MM)
Depth	33-3/8" (835 MM)	33-3/8" (835 MM)	34-7/8" (886 MM)
Height	57-1/4" (1455 MM)	57-1/4" (1455 MM)	58-5/8" (1490 MM)
Shipping Weight	279 LB (127 KG)	297 LB (135 KG)	339 LB (154 KG)
Power Requirements	1500 Watts, 120 Volts,  5-15P, 15 Amp Service	1500 Watts, 120 Volts,  5-15P, 15 Amp Service	1500 Watts, 120 Volts,  5-15P, 15 Amp Service
Notes & Accessories	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers.	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers.	1. Angles are extruded aluminum pan slides on locking lift-out posts, spaced on 3" (80 MM) centers.
Warranty Level	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor

\*Universal angles hold 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, and 12" x 20" (305 x 510) Steam Table Pans.

\*\*For more information on Super Duty Hot Cabinets, see page 28.

## Versatile. Efficient. HotCube™

Models HC-UA-1, HC1-UA-11, HC2-UA-11

- Industry's first off the grid holding cabinets, allowing you to hold food safely without a cord!
- For short term or longer term use, these hybrid cabinets are versatile solutions to outdoor holding.
- Customize your Cube with powder coating and door graphics!
- Ships freight class 100

- Insulated, liquid resistant bags for off-premise transport and short term holding of hot or cold items.
- Easy maintenance, no moving parts.
- Weatherproof!
- Folds flat for easy storage.
- Hold a variety of pan sizes and shapes.
- Hot Bag Cater side pockets are perfect for storing drinks.



Model	HC-UA-11 HOTCUBE3™	HC1-UA-11 HOTCUBE1™	HC2-UA-11 FIRE-N-ICE CUBE™	CHB6-1220-3 HOT BAG CATER	CHB6 HOT BAG
Get Spec Sheet, Operating manual, wiring diagram and more!					
Spec Sheet	B-19.1	B-19.2	B-20	B-25	B-25.1

### Additional Specs:



Function	Tri-Powered Holding, Indoors or Out	Transport and Hold, Outdoors Only	Transport and Hold, Outdoors Only	Electric Hot Bag	Electric Hot Bag
Construction	Stainless Steel and Aluminum	Stainless Steel and Aluminum	Stainless Steel and Aluminum	Canvas	Canvas
Capacity	Holds (11) 18 x 26" (460 x 660 MM) or (22) 12 x 20" (305 x 510 MM) pans	Holds (11) 18 x 26" (460 x 660 MM) or (22) 12 x 20" (305 x 510 MM) pans	Holds (11) 18 x 26" (460 x 660 MM) or (22) 12 x 20" (305 x 510 MM) pans	Holds up to (6) 12 x 20 x 2-1/2" (305 x 508 x 64 MM) pans	Holds (6) 16" (406 MM) or (7) 14" (356 MM) pizza boxes
Power	Electric, Propane, Solar	Propane	Canned Fuel, Dry Ice	N/A	N/A
Humidity	No	No	No	N/A	N/A
Casters	8" (203 MM)	8" (203 MM)	8" (203 MM)	N/A	N/A
Width	31-7/8" (810 MM)	28-3/4" (730 MM)	28-3/4" (730 MM)	15" (381 MM)	18" (457 MM)
Depth	38-1/2" (980 MM)	37" (940 MM)	37" (940 MM)	21" (533 MM)	19" (483 MM)
Height	65" (1655 MM)	60-1/8" (1530 MM)	60-1/8" (1530 MM)	14" (356 MM)	12" (305 MM)
Shipping Weight	470 LB (213 KG)	468 LB (212 KG)	468 LB (212 KG)	12 LB (5 KG)	4 LB (2 KG)
Power Requirements	1500 Watts, 120 Volts,  5-15P, 15 Amp Service	8700 BTU	None	DC 12 Volts AC 110-240 Volts 100 Watts	DC 12 Volts AC 110-240 Volts 50 Watts
Notes & Accessories	1. Angles are extruded aluminum pan slides on locking lift-out posts, spaced on 3" (80 MM) centers. Hose Adapter for 20 LB Propane Tank Natural Gas Adapter Solar Panel	1. Angles are extruded aluminum pan slides on locking lift-out posts, spaced on 3" (80 MM) centers. Hose Adapter for 20 LB Propane Tank Natural Gas Adapter	1. Angles are extruded aluminum pan slides on locking lift-out posts, spaced on 3" (80 MM) centers. Tempered Glass Door Window	1. Removable interior pan slides included AC Power Supply DC Lighter Plug Custom screen printing available	1. Can also hold circular plastic trays and a variety of other items AC Power Supply DC Lighter Plug Custom screen printing available
Warranty Level	3-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	1-Year Parts	1-Year Parts

# EQUIPMENT WITH ALTERNATE ENERGY SOURCES

It is becoming increasingly important to reduce our dependency on electricity and begin to look for new and improved energy sources. Our customers asked for more options in hot and cold holding off-premise, and we listened. Cres Cor is proud to introduce a line of equipment specifically catered to "off the grid" foodservice operations. Most of the equipment listed below can be customized with your logos or colors - ask us how.

**We now offer hot and cold solutions for every budget, with excellent Off the Grid performance that lasts for hours.**

## GOOD: 1-2 HOURS HOLD TIME

Insulated rack cover, canned fuel heated cabinet and insulated bags designed for transporting hot and cold food.



**HOT BAG  
CHB6**



**HOT BAG-CATER  
CHB6-1220-3**



**ICE COLD BLANKET  
5234-083**



**CANNED FUEL CABINET  
102-ST-1841E**

## BEST: 4+ HOURS HOLD TIME

High-performance insulated hot and cold cabinets for 4+ hours of hold time. These innovative, versatile units do not rely on electricity when off-premise and can be used indoors or out.



**HOTCUBE<sup>3</sup>  
HC-UA-11**



**KOLDCUBE<sup>3</sup>  
KC-UA-11**

## BETTER: 3-4 HOURS HOLD TIME

Rugged, durable cabinets fueled by propane, canned fuel or dry ice for 3-4 hours of outdoor holding.



**HOTCUBE<sup>1</sup>  
HC1-UA-11**

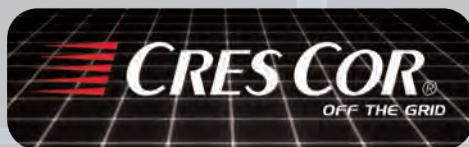


**FIRE-N-ICECUBE  
HC2-UA-11**



The University of Massachusetts used an entire suite of customized HotCubes to achieve a record-breaking clambake event - the largest New England clambake ever! The HotCube<sup>3</sup> is perfect for large-scale outdoor hot holding, and is a favorite among stadiums and universities.

**TURN TO PAGE 32 TO LEARN MORE  
ABOUT HOTCUBE CUSTOMIZATION!**



- Universal angles offer the most pan flexibility in holding roast & bake pans, sheet pans, bun pans, service trays and steam table pans.
- Insulated cabinets are standard with 1-1/2" - 2" of insulation.
- Easier to clean with internal coved corners.
- Ships freight class 100



Model	H-135-SUA-11A	H-135-WSUA-11A	H-137-UA-12D	H-137-S-1332D
Get Spec Sheet, Operating manual, wiring diagram and more!				
Spec Sheet	B-9.1 / B-9.1R	B-9.2 / B-9.2R	B-5	B-5.8

### Additional Specs:








Function	Hold Prepared Foods	Hold Prepared Foods	Hold Prepared Foods	Hold Prepared Foods in Baskets
Construction	Stainless Steel	Stainless Steel	Aluminum	Stainless Steel
Capacity	11 sets of universal angles*	11 sets of universal angles*	12 sets of universal angles*	16 sets of universal angles*
Humidity	No	Yes	No	No
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	25-3/4" (655 MM)	25-3/4" (655 MM)	28-3/4" (730 MM)	35-1/2" (902 MM)
Depth	33-1/2" (850 MM)	33-1/2" (850 MM)	32-3/4" (835)	32-3/4" (835 MM)
Height	69-3/4" (1775 MM)	69-3/4" (1775 MM)	73" (1855 MM)	73" (1855 MM)
Shipping Weight	300 LB (136 KG)	328 LB (149 KG)	329 LB (150 KG)	283 LBS (128 KG)
Power Requirements	1500 Watts, 120 Volts  5-15P, 15 Amp Service	2000 Watts, 120 Volts  5-20P, 20 Amp Service	1500 Watts, 120 Volts  5-15P, 15 Amp Service	2000 Watts, 120 Volts,  5-20P, 20 Amp Service
Notes & Accessories	1. Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers. 2. Supplied with Dutch doors. 3. Shown with red door, stainless steel door available. See Spec Sheet B-9.1.	1. Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers. 2. Supplied with Dutch doors. 3. Red Door available. Add (-R) to end of model number. See Spec Sheet B-9.2R.	1. 2000 Watt, 20 Amp. system available at no extra charge. Specify when ordering. 2. Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers. 3. Supplied with Dutch doors.	1. 1500 Watt, 15 Amp. system available at no extra charge. Specify when ordering. 2. Angles adjustable on 1-1/2" (40 MM) centers. 3. Supplied with Dutch doors.
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor

\*Universal angles hold 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, and 12" x 20" (305 x 510) Steam Table Pans.











- Our top of the line insulated and energy efficient hot cabinets have 12 sets of universal angles for complete menu flexibility.
- Fully insulated stainless steel construction, top mount controls with coved corners make cleaning simple.
- Safety-conscious anti-microbial latches protect against spreading germs.
- Ships freight class 100



Model	H-137-SUA-12D	H-137-SUA-12D-SD**	H-137-PSUA-12D	H-137-PWSUA-12D	H-137-WSUA-12D
Get Spec Sheet, Operating manual, wiring diagram and more!					
Spec Sheet	B-5.1	B-5.7	B-6.3	B-6.4	B-6.2

## Additional Specs:



Function	Hold Prepared Foods	Super Duty Holding	Hold Prepared Foods	Hold Prepared Foods	Hold Prepared Foods
Construction	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Capacity	12 sets of universal angles*	Holds (12) 18 x 26" (460 x 660 MM) or (24) 12 x 20" (310 x 508 MM) pans	12 sets of universal angles*	12 sets of universal angles*	12 sets of universal angles*
Humidity	No	No	No	Yes	Yes
Pass-Thru	No	No	Yes	Yes	No
Casters	5" (127 MM)	6" (152 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	28-3/4" (730 MM)	30-1/2" (775 MM)	28-3/4" (730 MM)	28-1/4" (720 MM)	28-1/4" (720 MM)
Depth	32-3/4" (835 MM)	34-7/8" (885 MM)	34-5/8" (890 MM)	34-5/8" (895 MM)	32-9/16" (830 MM)
Height	73" (1855 MM)	74-3/8" (1890 MM)	73-1/2" (1855 MM)	73-1/2" (1855 MM)	73" (1855 MM)
Shipping Weight	360 LBS (164 KG)	395 LB (179 KG)	400 LBS (182 KG)	414 LBS (188 KG)	385 LBS (175 KG)
Power Requirements	1500 Watts, 120 Volts,  5-15P, 15 Amp Service	1500 Watts, 120 Volts,  5-15P, 15 Amp Service	2000 Watts, 120 Volts,  5-20P, 20 Amp Service	2000 Watts, 120 Volts,  5-20P, 20 Amp Service	2000 Watts, 120 Volts,  5-20P, 20 Amp Service
Notes & Accessories	1. 2000 Watt, 20 Amp. system available at no extra charge. Specify when ordering. 2. Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers. 3. Supplied with Dutch doors.	1. 2000 Watt, 20 Amp. system available at no extra charge. Specify when ordering. 2. Angles are extruded aluminum pan slides on locking lift-out posts, spaced on 3" (80 MM) centers. 3. Pass-thru option available.	1. Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers. 2. Dutch doors on front and back.	1. Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers. 1. Dutch doors on front and back.	1. 1500 Watt, 15 Amp. system available at no extra charge. 1500 Watt model is <b>Energy Star Rated</b> . 2. Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers. 3. Supplied with Dutch doors.
Warranty Level					

\*Universal angles hold 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, and 12" x 20" (305 x 510) Steam Table Pans.

\*\*For more information on Super Duty Hot Cabinets, see page 28.

## SUPER DUTY TRANSPORT

### for stainless steel H-137 Hot Cabinets & R-171 Refrigerated Cabinet

Built rugged for your most demanding transport needs. Cres Cor introduces our most durable family of stainless steel super duty transport cabinets. Our Super Duty lineup comes standard with:

- Super Duty composite side impact panel protection with ergonomic grips
- Digital LED controls
- Lockable slide bolt door latches ensure the doors stay closed even during the roughest transport
- Full perimeter bumper
- Rear push/pull handle
- Dry erase panel
- Insulation for maximum energy efficiency
- Angles are extruded aluminum pan slides on locking lift-out posts
- 6" poly casters

Cres Cor has these models to choose from, with the following capacities:

#### HOT CABINETS

H-137-SUA-12D-SD (12) 18 x 26" pans, (24) 12 x 20" pans

H-137-SUA-9D-SD (9) 18 x 26" pans, (18) 12 x 20" pans

H-137-SUA-6D-SD (6) 18 x 26" pans, (12) 12 x 20" pans

#### REFRIGERATED CABINET

R-171-SUA-10E-SD (10) 18 x 26" pans, (20) 12 x 20" pans

For more details on the above Hot Cabinets, see Spec Sheet B-5.7.

For the Refrigerated Cabinet, see Spec Sheet K-1.1.



## QUICK AND EASY MAINTENANCE TIPS

to keep your Cres Cor Hot Cabinet or Oven running at optimal performance:



- If you have humidity control on your unit, use distilled water to avoid hard mineral build up when using the humidity tank.
- If a loose screw is detected on the door, remove it as soon as possible and put some LocTite® on the threads, then tighten it back up. Do this at the end of a shift and let it set-up/cure overnight. This will avoid constant tightening and will prevent future maintenance repairs.
- Leave the doors of cabinets open overnight, to allow a better cool-down and allow any moisture build up from foods to dry out.
- Wipe up spills right away and do not allow them to be baked onto the surfaces or near bottom mounted power units.
- Do not use heavy abrasive pads to clean as the grooves they create make the task more difficult each time you clean. Grease and dirt love to hide and cook into those cracks and crevasses. We recommend using Elbow Greez™ for the interior and non-toxic Cres Clean™ to give the exterior a like-new shine.
- Make sure that all ventilation openings are not blocked, kept clean, and the fans are all running at a normal speed. Keep an eye out for a noticeable amount of grease build-up on the edges of the air intakes, or no airflow felt when your hand is placed over the vent. These are signs of a blockage.
- In training, teach employees to remove power cords from the plug at the wall socket. DO NOT yank on the wire cord to remove a piece of equipment from an active outlet. This may affect warranty coverage.

**HINT:** For best results, use non-toxic, heavy-duty Elbow Greez™ and a soft cloth to remove even the toughest baked-on stains. Then polish and shine with a light coat of Cres Clean™ on the cabinet exterior!



## FULL-SIZE FIXED INTERIOR CABINETS

- Our top of the line insulated and energy efficient hot cabinets offer complete menu flexibility.
- Fully insulated aluminum or stainless steel construction, top mount controls with coved corners make cleaning simple.
- Safety-conscious anti-microbial latches protect against spreading germs.
- Ships freight class 100



Model	H-138-1834D	H-138-S-1834D	H-138-PS-1834D	H-138-WS-1834D	H-138-PWS-1834D
Get Spec Sheet, Operating manual, wiring diagram and more!					
Spec Sheet	B-4	B-4.1	B-4.2	B-6.1	B-6.5



## Additional Specs:

Function	Transport and Hold	Transport and Hold	Transport and Hold	Transport and Hold	Transport and Hold
Construction	Aluminum	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Capacity	(32) channel pan slides to hold 18 x 26" (460 x 660 MM) pans	(32) channel pan slides to hold 18 x 26" (460 x 660 MM) pans	(32) channel pan slides to hold 18 x 26" (460 x 660 MM) pans	(32) channel pan slides to hold 18 x 26" (460 x 660 MM) pans	(32) channel pan slides to hold 18 x 26" (460 x 660 MM) pans
Humidity	No	No	No	Yes	Yes
Pass-Thru	No	No	Yes	No	Yes
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	28-3/4" (730 MM)	28-3/4" (730 MM)	28-3/4" (730 MM)	28-1/4" (720 MM)	28-1/4" (720 MM)
Depth	32-3/4" (835 MM)	32-3/4" (835 MM)	34-7/8" (890 MM)	32-9/16" (830 MM)	34-5/8" (895 MM)
Height	73" (1855 MM)	73" (1855 MM)	73-1/2" (1855 MM)	73" (1855 MM)	73-1/2" (1855 MM)
Shipping Weight	305 LB (138 KG)	330 LB (150 KG)	373 LB (169 KG)	340 LB (154 KG)	375 LB (170 KG)
Power Requirements	1500 Watts, 120 Volts,  5-15P, 15 Amp Service	1500 Watts, 120 Volts,  5-15P, 15 Amp Service	2000 Watts, 120 Volts,  5-20P, 20 Amp Service	2000 Watts, 120 Volts,  5-20P, 20 Amp Service	2000 Watts, 120 Volts,  5-20P, 20 Amp Service
Notes & Accessories	1. 2000 Watt, 20 Amp. system available at no extra charge. Specify when ordering. 2. Pan spacing on 1-1/2" (40 MM) centers. 3. Supplied with Dutch doors.	1. 2000 Watt, 20 Amp. system available at no extra charge. Specify when ordering. 2. Pan spacing on 1-1/2" (40 MM) centers. 3. Supplied with Dutch doors.	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Dutch doors on front and back.	1. 1500 Watt, 15 Amp. system available at no extra charge. 1500 Watt model is <b>Energy Star Rated</b> . 2. Pan spacing on 1-1/2" (40 MM) centers. 3. Supplied with Dutch doors.	1. Angles adjustable on 1-1/2" (40 MM) centers. 2. Dutch doors on front and back.
Warranty Level	<b>3-Year Parts, 1-Year Labor</b>	<b>3-Year Parts, 1-Year Labor</b>	<b>3-Year Parts, 1-Year Labor</b>	<b>3-Year Parts, 1-Year Labor</b>	<b>3-Year Parts, 1-Year Labor</b>

- Great for holding and displaying pizza and sides for ready-to-serve options.
- Clear view front display door, solid rear door on pass-thru models.
- Customize these cabinets with your own graphics or control panels.
- Ships freight class 100



Model	H-138-NS-CC1MC5Q	H-138-NPS-CC1MC5Q	H-138-NS-CC3MC5Q	H-138-NPS-CC3MC5Q	H-138-NPS-CC3MQ
Get Spec Sheet, Operating manual, wiring diagram and more!					
Spec Sheet	B-4.8	B-4.7	B-4.6	B-4.5	B-4.4

## Additional Specs:

Function	Hold and Display Pizza and Sides	Hold and Display Pizza and Sides	Hold and Display Pizza and Sides	Hold and Display Pizza and Sides	Hold and Display Pizza and Sides
Construction	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Capacity	(4) 17-3/4" x 26-1/4" (450 x 667 MM) adjustable gravity-fed wire shelves	(4) 17-3/4" x 26-1/4" (450 x 667 MM) adjustable gravity-fed wire shelves	(4) adjustable gravity-fed wire shelves and (9) sets of angles	(4) adjustable gravity-fed wire shelves and (9) sets of angles	(12) sets of wire angles, holds (24) 14-1/8" square pizza boxes
Lighted	Yes	Yes	Yes	Yes	No
Pass-Thru	No	Yes	No	Yes	Yes
Casters	4 - 5.5" adjustable legs	4 - 5.5" adjustable legs	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	25" (635 MM)	25" (635 MM)	25" (635 MM)	25" (635 MM)	25" (635 MM)
Depth	33" (840 MM)	33" (840 MM)	33" (840 MM)	33" (840 MM)	33" (840 MM)
Height	40-7/8" (1041 MM)	40-7/8" (1041 MM)	73-1/2" (1867 MM)	73-1/2" (1867 MM)	73-1/2" (1867 MM)
Shipping Weight	252 LB (114 KG)	269 LB (122 KG)	460 LB (209 KG)	460 LB (209 KG)	460 LB (209 KG)
Power Requirements	1400 Watts, 120 Volts,  5-15P, 15 Amp Service	1400 Watts, 120 Volts,  5-15P, 15 Amp Service	2000 Watts, 120 Volts,  5-20P, 20 Amp Service	2000 Watts, 120 Volts,  5-20P, 20 Amp Service	2000 Watts, 120 Volts,  5-20P, 20 Amp Service
Notes & Accessories	Custom graphics available for door and control panel.	1. Supplied with doors on front and back. Custom graphics available for door and control panel.	1. Angles spaced on 3" (80 MM) centers. Holds (12) 18 x 26" (460 x 660 MM) pans. 2. Supplied with dutch doors on front. Custom graphics available for doors and control panel.	1. Angles spaced on 3" (80 MM) centers. Holds (12) 18 x 26" (460 x 660 MM) pans. 2. Supplied with dutch doors on front, full door on back. Custom graphics available for doors and control panel.	1. Pan spacing on 4-1/2" (115 MM) centers. 2. Dutch doors on front, full door on back. Custom graphics available for door and control panel.
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor

# Make it your own.

Custom create the perfect image, right down to the wrapping!  
Our heat-treated vinyl covered cabinets convey personalized messages in bold, brilliant graphics. Ideal for stadium events, school gatherings, concession stands, social events, fundraisers, concerts, and more. Make the ultimate statement in pride with your team logo. Significant discounts on quantities of 5 or more; see your local Cres Cor Equipment Representative for details, additional pricing and lead time information.

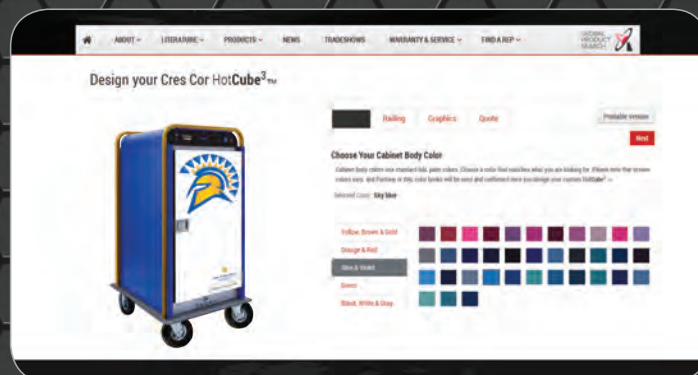


Brand your Cres Cor Hot Cabinet to fit the needs of any event. Ideal for corporate branding, school logos, team sponsorship and much more.



HC-UA-11  
STANDARD MODEL  
WITH VINYL DOOR  
GRAPHIC

HC-UA-11  
CUSTOM COLOR POWDER  
COAT WITH VINYL DOOR  
GRAPHIC



The HotCube<sup>3</sup> is our most popular cabinet for full customization! It's perfect for schools that want to show a little extra team spirit, or for any operation that loves making a statement.






Visit [www.crescor.com](http://www.crescor.com) or download the Cres Cor app to build your own HotCube<sup>3</sup> and request a quote for your design! Customize the powder coating with your colors, add your logo, or both.

**PLEASE ALLOW AN ADDITIONAL 4-6 WEEKS OF  
LEAD TIME WHEN ORDERING A SEMI-CUSTOM OR  
CUSTOM HOTCUBE.**

# FULL-SIZE RADIANT HEAT 1000-HH & 1200-HH SERIES











- Full-size companion hot cabinet for our 1000-CH Cook-N-Hold cabinets.
- Two separate compartments and controls for added flexibility.
- Radiant holding and transport ideal for roasted meat.
- Ships freight class 100



Model	H-339-214C	1000-HH-SS-2DE	1000-HH-SS-2DX	1200-HH-SS-2DE	1200-HH-SS-2DX
Get Spec Sheet, Operating manual, wiring diagram and more!					
Spec Sheet	B-18.2	B-11.1	B-11	B-11.3	B-11.2

## Additional Specs:



Function	Multi-Compartment Holding	Multi-Compartment Holding	Multi-Compartment Holding	Multi-Compartment Holding	Multi-Compartment Holding
Construction	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Capacity	Holds (16) 18 x 26" (460 x 660 MM) or 12 x 20" (305 x 510 MM) pans	Holds (16) 18 x 26" (460 x 660 MM) or 12 x 20" (305 x 510 MM) pans	Holds (16) 18 x 26" (460 x 660 MM) or 12 x 20" (305 x 510 MM) pans	Holds (16) 18 x 26" (460 x 660 MM) or (32) 12 x 20" (305 x 510 MM) pans	Holds (16) 18 x 26" (460 x 660 MM) or (32) 12 x 20" (305 x 510 MM) pans
Controls	Basic dial analog controls	Simple controls	Large LED	Simple controls	Large LED
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	26-7/8" (610 MM)	22-5/8" (575 MM)	22-5/8" (575 MM)	26-5/8" (676 MM)	26-5/8" (676 MM)
Depth	32-1/4" (820 MM)	32-3/4" (835 MM)	32-3/4" (835 MM)	32-3/4" (835 MM)	32-3/4" (835 MM)
Height	67-1/8" (1705 MM)	73-1/4" (1860 MM)	73-1/4" (1860 MM)	76-1/2" (1943 MM)	76-1/2" (1943 MM)
Shipping Weight	333 LB (151 KG)	384 LB (174 KG)	384 LB (174 KG)	422 LB (191 KG)	422 LB (191 KG)
Power Requirements	1800 Watts, 120 Volts, 	1800 Watts, 120 Volts, 	1800 Watts, 120 Volts, 	1800 Watts, 120 Volts, 	1800 Watts, 120 Volts, 
	5-20P, 20 Amp Service	5-20P, 20 Amp Service	5-20P, 20 Amp Service	5-20P, 20 Amp Service	5-20P, 20 Amp Service
Notes & Accessories	1. Pan spacing on 2-3/4" (70 MM) centers. 2. One cord powers both compartments.	1. Pan spacing on 2-3/4" (70 MM) centers. 2. Pass-thru option available; use model 1000-HH-SS-2PDE <b>Upgrade to 208 or 240 Volt service.</b>	1. Pan spacing on 2-3/4" (70 MM) centers. <b>Upgrade to 208 or 240 Volt service.</b>	1. Angles spaced on 3" (80 MM) centers; adjustable on 1-1/2" (40 MM) centers. 2. Pass-thru option available; use model 1200-HH-SS-2PDE <b>Upgrade to 208 or 240 Volt service.</b>	1. Angles spaced on 3" (80 MM) centers; adjustable on 1-1/2" (40 MM) centers. 2. Pass-thru option available. <b>Upgrade to 208 or 240 Volt service.</b>
Warranty Level	 2-Year Parts, 1-Year Labor	 2-Year Parts, 1-Year Labor	 2-Year Parts, 1-Year Labor	 2-Year Parts, 1-Year Labor	 2-Year Parts, 1-Year Labor

- Roll-in hot cabinets designed to work efficiently with RR-D Series roll-in companion ovens.
- Roll-in rack designed for moving school pre-packaged meals in baskets or pans from prep area, central kitchen, commissary or cooler into oven - then hold in the companion roll-in hot cabinet.
- Fully insulated stainless steel construction with smooth interior coved corners for ease of cleaning.
- Non-venting oven permitted by most local codes - provides easy, inexpensive installation.
- Ships freight class 100



Model	RH-1332-D	RH-1332-WD	RH-UA16-D	RH-UA16W-D
Get Spec Sheet, Operating manual, wiring diagram and more!				
Spec Sheet	B-22	B-22.1	B-22.2	B-22.3

### Additional Specs:

Function	Holding and Transport of Pre-Packaged Meals	Holding and Transport of Pre-Packaged Meals with Humidity	Holding and Transport of Pans/Bulk Food	Holding and Transport of Pans/Bulk Food= with Humidity
Construction	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Humidity	No	Yes	No	Yes
Capacity	1 roll-in rack, which holds (32) 13 x 26" (330 x 660 MM) baskets	1 roll-in rack, which holds (32) 13 x 26" (330 x 660 MM) baskets	1 roll-in rack, which holds (16) 18 x 26" (460 x 660 MM) or (32) 12 x 20" (305 x 508 MM) pans spaced on 3" centers	1 roll-in rack, which holds (16) 18 x 26" (460 x 660 MM) or (32) 12 x 20" (305 x 508 MM) pans spaced on 3" centers
Legs	Heavy duty stainless steel 10" adjustable leveling leg.	Heavy duty stainless steel 10" adjustable leveling leg.	Heavy duty stainless steel 10" adjustable leveling leg.	Heavy duty stainless steel 10" adjustable leveling leg.
Width	39" (991 MM)	39" (991 MM)	39" (991 MM)	39" (991 MM)
Depth	33-7/8" (860 MM)	33-7/8" (860 MM)	33-7/8" (860 MM)	33-7/8" (860 MM)
Height	77-5/8" (1972 MM)	77-5/8" (1972 MM)	77-5/8" (1972 MM)	77-5/8" (1972 MM)
Shipping Weight	367 LB (166 KG)	392 LB (178 KG)	367 LB (166 KG)	392 LB (178 KG)
Power Requirements	3000 Watts, 208 Volts,  6-20P, 20 Amp Service	3000 Watts, 208 Volts,  6-20P, 20 Amp Service	3000 Watts, 208 Volts,  6-20P, 20 Amp Service	3000 Watts, 208 Volts,  6-20P, 20 Amp Service
Notes & Accessories	1. Includes one roll-in rack for baskets. See page 51 for details. <b>Wire Baskets</b> <b>Extra Roll-In Rack</b>	1. Includes one roll-in rack for baskets. See page 51 for details. <b>Wire Baskets</b> <b>Extra Roll-In Rack</b>	1. Includes one universal roll-in rack. See page 51 for details. <b>Wire Baskets</b> <b>Extra Roll-In Rack</b>	1. Includes one universal roll-in rack. See page 51 for details. <b>Wire Baskets</b> <b>Extra Roll-In Rack</b>
Warranty Level	<b>2-Year Parts, 1-Year Labor</b>	<b>2-Year Parts, 1-Year Labor</b>	<b>2-Year Parts, 1-Year Labor</b>	<b>2-Year Parts, 1-Year Labor</b>

- Versatile cabinets designed to proof quantities of uniformly raised dough or for holding prepared foods at serving temperatures.
- Solid aluminum door or clear Lexan door for easy viewing.
- Integral drip trough on front keeps traffic area safe and dry.
- Formed Aluminum Construction
- Ships freight class 100



Model	121-PH-1818D	121-PH-UA-11D	130-1836D	131-UA-9D	131-UA-11D
Get Spec Sheet, Operating manual, wiring diagram and more!					
Spec Sheet	D-3	D-2	B-1	B-3	B-3

## Additional Specs:

Function	Proofing/Hot Holding	Proofing/Hot Holding	Hot Holding	Hot Holding	Hot Holding
Construction	Aluminum	Aluminum	Aluminum	Aluminum	Aluminum
Humidity	Yes	Yes	No	No	No
Capacity	Wire pan slides for (18) 18 x 26" (460 x 660 MM) pans, or (36) 12" x 20" pans	(11) sets of universal angles*	Corrugated sidewalls hold (34) 18 x 26" (460 x 660 MM) pans	(9) sets of universal angles*	(11) sets of universal angles*
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	24-1/4" (620 MM)	24-1/4" (620 MM)	20-7/8" (530 MM)	24-1/4" (620 MM)	24-1/4" (620 MM)
Depth	32" (815 MM)	32" (815 MM)	29-3/16" (745 MM)	32" (815 MM)	32" (815 MM)
Height	69-3/4" (1775 MM)	69-3/4" (1775 MM)	69-3/4" (1775 MM)	57-3/4" (1470 MM)	69-3/4" (1775 MM)
Shipping Weight	185 LB (84 KG)	185 LB (84 KG)	140 LB (64 KG)	165 LB (75 KG)	177 LB (81 KG)
Power Requirements	2000 Watts, 120 Volts,  5-20P, 20 Amp Service	2000 Watts, 120 Volts,  5-20P, 20 Amp Service	2000 Watts, 120 Volts,  5-20P, 20 Amp Service	2000 Watts, 120 Volts,  5-20P, 20 Amp Service	2000 Watts, 120 Volts,  5-20P, 20 Amp Service
Notes & Accessories	1. Pan spacing on 3" (80 MM) centers. <b>Solid Aluminum Door</b>	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers. <b>Solid Aluminum Door</b>	1. Pan spacing on 1-1/2" (40 MM) centers. <b>Clear Lexan Door</b>	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers. <b>Clear Lexan Door</b>	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers. <b>Clear Lexan Door</b>
Warranty Level	<b>1-Year Parts, 90-Day Labor</b>	<b>1-Year Parts, 90-Day Labor</b>	<b>1-Year Parts, 90-Day Labor</b>	<b>1-Year Parts, 90-Day Labor</b>	<b>1-Year Parts, 90-Day Labor</b>

\*Universal angles hold 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, and 12" x 20" (305 x 510) Steam Table Pans.

## CRES COR STANDARD CASTERS



0569-310

**2-1/2" Swivel Polyolefin**  
1-1/8" wide  
Load capacity 150 lbs. ea.  
Temp range -20°/+180°F

Standard on under counter hot cabinets and ovens.



0569-313

**3" Swivel Modulus Wheel**  
1-1/8" wide  
Load capacity 160 lbs. ea.  
Temp range -40°/+180°F

Standard on H339X series under counter hot cabinets.



0569-306

**5" Swivel Modulus Wheel**  
1-1/4" wide  
Load capacity 250 lbs. ea.  
Temp range -40°/+180°F

Standard on all full size hot cabinets, ovens and single door refrigerated cabinet.



0569-247

**6" TPR Wheel**  
2" wide  
Load capacity 450 lbs. ea.  
Temp range -45°/+120°F

Standard on all double door refrigerated cabinets and CCB Banquet Cabinets.

## OPTIONAL UPGRADES (Contact factory for pricing and availability)



0569-343

**5" Swivel TPR Wheel**  
• 2" wide  
• Load capacity 250 lbs. ea.  
• Temp range -45°/+120°F

Special Non-stocking Caster



0569-304

**5" Polyurethane Wheel**  
• 1-1/4" wide  
• Load capacity 300 lbs. ea.  
• Temp range -30°/+180°F



0569-273

**6" Polyurethane Wheel**  
• 1-1/4" wide  
• Load capacity 300 lbs. ea.  
• Temp range -30°/+180°F



0569-320

**6" Polyurethane Wheel**  
• 2" wide  
• Load capacity 900 lbs. ea.  
• Temp range -40°/+200°F



0569-342-R  
w/ Brake: 0569-342-B

**6" Polyurethane Quiet Wheel**  
• 2" wide heavy duty  
• Softer & quieter  
• Load capacity 450 lbs.  
• Temp range -45°/+120°F  
For Banquet Cabinets Only



0569-340-R  
w/ Brake: 0569-340-B

**8" Polyurethane Quiet Wheel**  
• 2" wide heavy duty  
• Softer & quieter  
• Great for fragile loads

For Queen Mary Racks Only



0569-269

**8" Polyurethane Wheel**  
• 2" wide  
• Load capacity 1000 lbs. ea.  
• Temp range -30°/+180°F  
• Best for heaviest loads



0569-316

**8" TPR Wheel**  
• 2" wide heavy duty  
• Load capacity 600 lbs. ea.  
• Temp range -45°/+120°F  
• Softer & quieter  
• Great for fragile loads



0569-341

**8" All-Terrain Wheel**  
• 2" wide heavy duty  
• Load capacity 280 lbs. ea.  
• Temp range -40°/+180°F  
• Great for outdoors

Standard on HotCube<sup>3</sup>



1206-025

**4" Leg**  
• Black plastic

Standard on Countertop hot cabinet.



1206-067

**10" Adjustable Leveling Leg**  
• Stainless Steel

## CASTER APPLICATION GUIDE

Caster Type	Carpet	Tile	Concrete/ Asphalt/Outdoor	Quiet	Consistently Heavy Loads > 500 lbs.
Standard Modulus (5" dia. x 1 1/4" wide)	Good	Good	Good	Good	Good
Standard Modulus Wide (5" dia. x 2" wide)	Good	Better	Better	Good	Better
Polyurethane (6" dia. x 2" wide or 8" dia. x 2" wide)	<b>Best</b>	<b>Best</b>	Better	Good	<b>Best</b>
All Terrain (8" dia. x 2" wide)	Good	Better	<b>Best</b>	Good	Not recommended
Thermoplastic Rubber, "TPR" (6" dia. x 2" wide, 8" dia. x 2" wide)	Better	Good	Better	<b>Best</b>	Not recommended

Larger and wider casters are upgrade options for overall better performance.



## 5 KEY QUESTIONS TO GET THE RIGHT UNIT

### 1. WHAT IS YOUR APPLICATION FOR THIS UNIT?

Holding, cooking, transporting? What do you need it to do?

### 2. WILL YOU BE TRANSPORTING THIS UNIT?

Check out our Super Duty transport units with rugged casters, bumpers, sturdier latches and more.

### 3. ARE ENERGY EFFICIENCY AND LOWER OPERATING COSTS IMPORTANT TO YOU?

Many of our insulated stainless steel heated cabinets are Energy Star rated.

### 4. WHAT SIZE UNIT AND ELECTRICAL REQUIREMENTS ARE BEST FOR YOU?

We offer a multitude of sizes and electrical configurations to fit any operation.

### 5. DO YOU FEED YOUR STUDENTS/STAFF/CUSTOMERS OFF PREMISE, AWAY FROM YOUR KITCHEN?

The HotCube<sup>3</sup> is just one of our many "off the grid" units - it does not rely on electricity to keep your meals hot and ready to serve. Our NEW KoldCube<sup>3</sup> is also available for all your cold holding needs.

## SELECT THE PERFECT CRES COR HOT HOLDING METHOD &amp; CABINET

FOOD PRODUCT	CABINET TEMP		HOLDING METHOD*		
	°F**	°C**	RADIANT HEAT	CONVECTED HEAT	AQUATEMP™ SYSTEM HUMIDITY LEVEL/RH %
BEEF, VEAL, LAMB ROASTED (RARE)	140°	60°	U	U	50 - 60
BEEF, VEAL, LAMB ROASTED (MEDIUM)	150°	65°	U	U	50 - 60
BEEF, VEAL, LAMB ROASTED (WELL)	160°	71°	U	U	50 - 60
BEEF ROAST SLICED W/GRAVY	140° - 165°	60° - 74°	C	C	50 - 60
PRIME RIB (RARE)	140°	60°	U	U	50 - 60
BRISKET, CORNED BEEF	165° - 175°	74° - 79°	U	C	80 - 90
RIBS, BBQ (PORK/BEEF)	170°	77°	U	C	80 - 90
PORK ROAST	170°	77°	U	U	50 - 60
HAM, CURED	160°	71°	U	U	50 - 60
STEAKS (BEEF/VEAL)	140° - 160°	60° - 71°	U	U	50 - 60
STEAKS (PORK/HAM)	170°	77°	U	C	50 - 60
MEAT LOAF, WHOLE	170°	77°	U	C	50 - 60
CHICKEN, FRIED	170°	77°	U	U	0
CHICKEN, BAKED	170°	77°	U	C	50 - 60
TURKEY, WHOLE	170°	77°	U	U	50 - 60
TURKEY, SLICED W/GRAVY	170°	77°	C	C	50 - 60
FISH FILLET, BAKED	170°	77°	U	C	80 - 90
SEAFOOD, FRIED	170°	77°	U	U	0
BISCUITS, MUFFINS	140° - 150°	60° - 65°	U	C	50 - 60
BREAD ROLLS	120° - 140°	49°-60°	U	C	50 - 60
CASSEROLE/STEW	170°	77°	C	C	50 - 60
POTATOES, BAKED	180°	82°	U	U	25 - 40
POTATOES, ESCALLOPED	170°	77°	C	C	50 - 60
VEGETABLES	160° - 175°	71° - 79°	U	C	80 - 90
PIZZA	165° - 180°	74° - 82°	UNBOXED	BOXED	25 - 40
LASAGNA	170°	77°	C	C	80 - 90
PRE-PLATED DINNERS	170°	77°	C	C	50 - 60
HAMBURGER PATTIES	170°	77°	C	C	50 - 60
TATER TOTS	170°	77°	U	U	0
CHICKEN NUGGETS	170°	77°	U	U	0
BURRITOS, WRAPPED	170°	77°	C	C	50 - 60
SLOPPY JOE	170°	77°	C	C	50 - 60
FRENCH FRIES, OVEN	185°	85°	U	U	0

U - Uncovered

C - Covered

\*Preheat is recommended for all cabinets

\*\* The temperatures listed are suggested guidelines only

Note: All products held in AquaTemp™ System cabinets are uncovered

1087-000  
PUSH HANDLE1430  
FLOOR LOCK1056-002  
CORNER BUMPERS

MODEL NO.	DESCRIPTION
	208 OR 240 VOLT SERVICE (SPECIFIED UNITS ONLY)
	ADJUSTABLE SHELVES (FOR EB-64 & EB-96) OR ADJUSTABLE SHELVES (FOR EB-120, EB-150A, & EB-150XX)
0621-281-K	ANGLES, EXTRA WIRE UNIVERSAL ANGLES (SET OF 2) FOR H-135, H-137-UA-12D, H-137-SUA-12D, 6D & 9D, 121-PH-UA-11D AND H-339-UA SERIES)
0621-281-SS-K	ANGLES, EXTRA WIRE UNIVERSAL ANGLES (SET OF 2) (FOR H-137-WSUA-12D & 6D)
0621-367-K	ANGLES, EXTRUDED ALUM TRANSPORT UNIVERSAL ANGLES (SET OF 2) (FOR H-137 & H-137S SERIES)
0621-367-K	ANGLES, EXTRUDED ALUM TRANSPORT UNIVERSAL ANGLES (SET OF 2) (FOR HOTCUBE)
	ANGLES, CHANGE FROM STANDARD UNIVERSAL ANGLES TO ANGLES DESIGNED FOR TRANSPORT (PER SET)
0904-029-K	AUTO WATER FILL KIT (FOR AQUATEMPS)
1265-000	BAIL HANDLE KIT - SIDE MOUNTED (4 PER KIT)
1265-000	BAIL HANDLE KIT - REAR MOUNTED (1 PER KIT)
	CANNED FUEL (FOR EB-64, EB-96, EB-120, EB-150A & EB-150XX)
	CASTERS, CHANGE TO 6" OR 8" POLYURETHANE CASTERS (FOR EB HEATED BANQUET CABINET SERIES)
	CASTERS, CHANGE TO 8" CUSHION CASTERS (FOR EB HEATED BANQUET CABINET SERIES)
0804-042	CLEAR-VIEW CARD HOLDER
	CUSTOM COLOR POWDER COATING AND DOOR GRAPHICS (FOR HOTCUBE)
	CUSTOM DOOR GRAPHICS FOR INSULATED HOT CABINETS AND BANQUET CABINETS
	CORD COIL, PIGTAIL (FOR 120 VOLT HEATED BANQUET CABINETS)
5258-016	CORD WRAP (FOR INSULATED HEATED CABINETS)
	DOOR, INSULATED CABINETS CHANGE FROM RIGHT-HAND TO LEFT HAND HINGING (PER DOOR)
	DOOR, NON-INSULATED CABINETS CHANGE FROM RIGHT-HAND TO LEFT HAND HINGING (PER DOOR)
	DOOR, CHANGE FROM SOLID ALUMINUM TO LEXAN (FOR NON-INS CABINETS)
	DOOR, CHANGE FROM SOLID TO POLYCARBONATE WINDOW (FOR H-135 SERIES CABINETS) (PER DOOR)
	DOOR, CHANGE FROM LEXAN DOOR TO SOLID ALUMINUM (FOR 121 SERIES)
	DOOR, LEXAN (FOR H-339 & H-339-SS SERIES) (PER DOOR)
1408-019	DROP HANDLE (FOR EB-120, EB-150A & EB-150XX)
	DUTCH DOORS FOR NON-INSULATED CABINETS (LEXAN OR ALUMINUM)
1269-050	ELECTRIC TO CANNED FUEL CONVERSION KIT (FOR CCB-150)
1430	FLOOR LOCK (FOR USE WITH 5" CASTERS) (NOT AVAILABLE ON AQUATEMP MODELS, OR MODELS 60" OR TALLER)
0713-060-K	HACCP PORT AND DOCUMENTATION KIT
0904-026	HOSE ADAPTER FOR 20 LB. PROPANE TANK
0675-081	HOTBAG AC POWER SUPPLY CORD (110-240V) (FOR CHB6 & CHB6-1220 ONLY)
0810-187	HOTBAG DC LIGHTER PLUG POWER CORD (12V) (FOR CHB6 & CHB6-1220 ONLY)
	HUMIDITY PAN (FOR 120 VOLT HEATED BANQUET CABINETS)
	HUMIDITY PAN (FOR 208/240 VOLT HEATED BANQUET CABINETS)
	KEY LOCK HANDLE (FOR H-137 & H-138 SERIES) (PER DOOR)
	KEY LOCK HANDLE (FOR H-137S & H-339 SERIES) (PER DOOR) (NOT AVAILABLE ON H-339-12-135C)
1136-035	LATCH, RIGHT-HAND GRAVITY TRANSPORT (FOR HEATED BANQUET CABINETS) (PER DOOR)
1136-036	LATCH, LEFT-HAND GRAVITY TRANSPORT (FOR HEATED BANQUET CABINETS) (PER DOOR)
	LATCH, MAGNETIC (FOR H-137 & H-138 SERIES) (PER DOOR)
7037-008	LITHIUM BATTERY (HOTCUBE <sup>3</sup> ONLY)
7037-009	LITHIUM BATTERY CHARGER (HOTCUBE <sup>3</sup> ONLY)
7037-008-K	LITHIUM BATTERY REPLACEMENT KIT (INCLUDES BATTERY AND CHARGER) (HOTCUBE <sup>3</sup> ONLY)
1246-038	LOCK HASP (FOR INSULATED STAINLESS STEEL CABINETS) (PER DOOR)
	NATURAL GAS ADAPTER (FACTORY INSTALLED) (HOTCUBE <sup>3</sup> ONLY)
	PASS-THRU OPTION (FOR H-339-188C, H-339-12-188C & H-339-1813C)
	PASS-THRU OPTION (FOR HH MODELS) (PER DOOR)
1104-087	PAN SUPPORT FOR 13" X 18" TRAYS (FOR H-339-128C)
1087-000	PUSH HANDLE
7037-001-K	SOLAR PANEL FOR CHARGING BATTERY (HOTCUBE <sup>3</sup> ONLY)
	STACKING KIT, TO STACK TWO ALUMINUM HOT CABINETS (FOR H-339 MODELS)
5360-000	STACKING KIT FOR FIELD INSTALLATION FOR ALUMINUM H-339 SERIES (18" X 26" SIZE) & H-339-UA-8C
5360-026	STACKING KIT FOR FIELD INSTALLATION ON H-339 SERIES (12" X 20" SIZE)
	THERMOMETER, CHANGE FROM ANALOG TO DIGITAL
	TOP RAILS WITH ANTI-SKID MATS (FOR EB-120, EB-150XX & EB-150A)
	TRANSPORT KIT (FOR H-339-12-135C)
6959	TOW BAR ASSEMBLY (NOT AVAILABLE ON AQUATEMP MODELS)
	TOW PACKAGE (FOR EB-120, EB-150A, EB-150XX)

SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS &amp; PRICING

# features

## INNOVATIVE MULTI-PURPOSE OVENS

### ROAST-N-HOLD™ OVENS

- Anti-microbial latches protect against spreading germs
- Smooth interior coved corners for easier clean-up
- Preset controls for cooking and holding cycles allows for unattended operation
- Integral drip trough on front keeps traffic area dry, safe
- Various size pan spacing for assorted pans and racks
- Optional deluxe controls offer 18 programmable menus with probe cooking

### COOK-N-HOLD OVENS

- Easily replace an older model with the same footprint
- Operable on 208 or 240 Volts with the flip of a switch
- Separate compartment controls
- Optional deluxe controls offer 18 programmable menus with probe cooking

### QUIK THERM™ OVENS

- Standard digital display ensures precise cooking and holding temperatures
- 12 kW Power heats up in half the time
- Variety of pan sizes or basket rethermalizing
- Flexible menu planning and food variety with controlled humidity
- Automatic water refill on AquaTemp™ models
- Optional deluxe controls offer 18 programmable menus with probe cooking



RO-151-FWUA-18DE



"We have purchased hundreds of Cres Cor units in my time here. We love the quality and dependability. Recently we just purchased thirty QuikTherm™ ovens for both cooking and reheating student meals. My staff loves those ovens as much as I do!"

Sandra Kemp  
Director of Student Nutrition  
Albuquerque Public Schools

# FLAVORFUL RESULTS BY SLOW COOKING; PROMOTES NATURAL FLAVOR AND SEALS IN NATURAL JUICES.

## OVENS



Cres Cor Top Seller



New Product

OVENS MODEL NUMBER	DESCRIPTION	CATALOG PAGE
1000-CH-AL-2DE / 1000-CH-AL-2DX	FULL-SIZE, RADIANT, ALUMINUM	43
1000-CH-SK-SPLIT-DE / 1000-CH-SK-SPLIT-DX	HALF-SIZE, LOW TEMPERATURE SMOKER	47
1000-CH-SK-SPLIT-STK-DE / 1000-CH-SK-SPLIT-STK-DX	FULL-SIZE, LOW TEMP SMOKER, STACKED	47
1000-CH-SS-2DE / 1000-CH-SS-2DX	FULL-SIZE, RADIANT, STAINLESS STEEL	43
1000-CH-SS-SPLIT-DE / 1000-CH-SS-SPLIT-DX	HALF-SIZE, RADIANT, STAINLESS STEEL	42
1000-CH-SS-SPLIT-STK-DE / 1000-CH-SS-SPLIT-STK-DX	FULL-SIZE, RADIANT, STAINLESS STEEL, STACKED	43
1200-CH-SS-2DE / 1200-CH-SS-2DX	FULL-SIZE, RADIANT, STAINLESS STEEL	44
1200-CH-SS-SPLIT-DE / 1200-CH-SS-SPLIT-DX	HALF-SIZE, RADIANT, STAINLESS STEEL	44
1200-CH-SS-SPLIT-STK-DE / 1200-CH-SS-SPLIT-STK-DX	FULL-SIZE, RADIANT, STAINLESS STEEL, STACKED	44
500-CH-AL-DE / 500-CH-AL-DX	UNDER COUNTER, RADIANT, ALUMINUM	42
500-CH-SS-DE / 500-CH-SS-DX	UNDER COUNTER, RADIANT, STAINLESS STEEL	42
750-CH-SS-DE / 750-CH-SS-DX	UNDER COUNTER, STAINLESS STEEL	42
767-CH-SK-DE / 767-CH-SK-DX	UNDER COUNTER, LOW TEMPERATURE SMOKER	47
CO-151-F-1818DE / CO-151-F-1818DX	FULL-SIZE, ROAST-N-HOLD™ CONVECTION	50
CO-151-F-1818-DZ	FULL-SIZE, ROAST-N-HOLD™ CONVECTION	98
CO-151-FPWUA-12DE / CO-151-FPWUA-12DX	FULL-SIZE, PASS-THRU WITH HUMIDITY	50
CO-151-FUA-12DE / CO-151-FUA-12DX	FULL-SIZE, ROAST-N-HOLD™ CONVECTION	50
CO-151-FWUA-12DE / CO-151-FWUA-12DX	FULL-SIZE, ROAST-N-HOLD™ WITH HUMIDITY	50
CO-151-H-189DE / CO-151-H-189DX	HALF-SIZE, ROAST-N-HOLD™ CONVECTION	49
CO-151-H-189DE-STK / CO-151-H-189DX-STK	FULL-SIZE, ROAST-N-HOLD™, STACKED	49
CO-151-HUA-350	HALF-SIZE, QUIK THERM™ 350 OVEN	48
CO-151-HUA-6DE / CO-151-HUA-6DX	HALF-SIZE, ROAST-N-HOLD™ CONVECTION	49
CO-151-HUA-6DE-STK / CO-151-HUA-6DX-STK	FULL-SIZE, ROAST-N-HOLD™, STACKED	49
CO-151-HWUA-6DE / CO-151-HWUA-6DX	HALF-SIZE, ROAST-N-HOLD™ WITH HUMIDITY	49
CO-151-X-185DE / CO-151-X-185DX	UNDER COUNTER, ROAST-N-HOLD™ CONVECTION	48
CO-151-XUA-5DE / CO-151-XUA-5DX	UNDER COUNTER, ROAST-N-HOLD™ CONVECTION	48
CO-151-XWUA-5DE / CO-151-XWUA-5DX	UNDER COUNTER, ROAST-N-HOLD™, HUMIDITY	48
RO-151-F-1332DE / RO-151-F-1332DX	FULL-SIZE, QUIK THERM™ OVEN FOR BASKETS	53
RO-151-FPWUA-18DE / RO-151-FPWUA-18DX	FULL-SIZE, PASS-THRU WITH HUMIDITY	53
RO-151-FUA-12-DZ	FULL-SIZE, QUIK THERM™, CORRECTIONAL	98
RO-151-FUA-18DE / RO-151-FUA-18DX	FULL-SIZE, QUIK THERM™ OVEN	51
RO-151-FUA-18-DZ	FULL-SIZE, QUIK THERM™, CORRECTIONAL	98
RO-151-FUA-350	FULL-SIZE, QUIK THERM™ 350 OVEN	51
RO-151-FW-1332DE / RO-151-FW-1332DX	FULL-SIZE, QUIK THERM™ WITH HUMIDITY	53
RO-151-FWUA-18DE / RO-151-FWUA-18DX	FULL-SIZE, QUIK THERM™ WITH HUMIDITY	51
ROR-201-SBS-1332D	ROLL-IN ANGLE RACK FOR BASKETS	55
ROR-201-UA-16D	ROLL-IN UNIVERSAL ANGLE RACK FOR PANS	55
RR-1332-DE / RR-1332-DX	FULL-SIZE, ROLL-IN, ANGLE LEDGE	54
RR-1332-WDE / RR-1332W-DX	FULL-SIZE, ROLL-IN, ANGLE LEDGE, HUMIDITY	54
RR-UA-16-DE / RR-UA-16-DX	FULL-SIZE, ROLL-IN, UNIVERSAL ANGLE	54
RR-WUA-16-DE / RR-WUA-16-DX	FULL-SIZE, ROLL-IN, UNIVERSAL ANGLE, HUMIDITY	54
<b>ACCESSORIES</b>		56

# UNDER COUNTER AND HALF-SIZE RADIANT HEAT COOK-N-HOLDS

- Fully insulated under counter and half-size gentle radiant low temperature ovens designed for flavorful results by slow cooking.
- Standard with easy to read and operate LED digital display (-DE). Optional Deluxe controls (-DX) offer 18 programmable menus with probe cooking.
- Non-venting oven, permitted by most local codes.
- Smooth interior coved corners with safety-conscious anti-microbial latch.
- Cabinets can be stacked using stacking kit for Cook-N-Hold Cabinets.
- Ships freight class 100



Model	500-CH-AL-DE 500-CH-AL-DX	500-CH-SS-DE 500-CH-SS-DX	750-CH-SS-DE 750-CH-SS-DX	1000-CH-SS-SPLIT-DE 1000-CH-SS-SPLIT-DX
Get Spec Sheet, Operating manual, wiring diagram and more!				
Spec Sheet	E-7.3	E-7.3	E-7.2	E-7.1

## Additional Specs:

Function	Slow Cooking with Radiant Heat	Slow Cooking with Radiant Heat	Slow Cooking with Radiant Heat	Slow Cooking with Radiant Heat
Construction	Aluminum	Stainless Steel	Stainless Steel	Stainless Steel
Capacity	(5) 12 x 20 x 2-1/2" (305 x 508 x 64 MM) or (3) 12 x 20 x 4" (305 x 508 x 102) pans	(5) 12 x 20 x 2-1/2" (305 x 508 x 64 MM) or (3) 12 x 20 x 4" (305 x 508 x 102) pans	(10) 12 x 20 x 2-1/2" (305 x 508 x 64 MM), (6) 12 x 20 x 4" (305 x 508 x 102 MM), (4) 12 x 20 x 6" (305 x 508 x 152 MM), (5*) 18 x 26 x 1" (457 x 660 x 25 MM)	(8) 18 x 26" (457 x 660 MM) pans
Probe Cooking	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) 6" Probe included
Casters	3-1/2" (89 MM)	3-1/2" (89 MM)	3-1/2" (89 MM)	5" (127 MM)
Width	17-7/8" (454 MM)	17-7/8" (454 MM)	25-5/8" (651 MM)	22-5/8" (575 MM)
Depth	30-3/8" (772 MM)	30-3/8" (772 MM)	32-3/4" (832 MM)	32-3/4" (832 MM)
Height	32-1/4" (819 MM)	32-1/4" (819 MM)	32-1/4" (819 MM)	42" (1067 MM)
Shipping Weight	177 LB (80 KG)	191 LBS (87 KG)	265 LBS (120 KG)	265 LBS (120 KG)
Power Requirements	3000/2650 Watts, 208/240 Volts, 1 Phase  6-20P 20 Amp Service	3000/2650 Watts, 208/240 Volts, 1 Phase  6-20P 20 Amp Service	3000/2650 Watts, 208/240 Volts, 1 Phase  6-20P 20 Amp Service	3000/2650 Watts, 208/240 Volts, 1 Phase  6-20P 20 Amp Service
Notes & Accessories	1. Angles riveted on 1-3/8" centers. 2. Oven is shipped with (2) grids. 3. 3" clearance required on back, 2" on top and sides  The following power unit options are available: 2000W, 120V, 1 Ph. 20A. 3000/2650W, 208/240V, 3 Ph. 20A.  Cabinet can be stacked using stacking kit.  3" Probe available (-DX Model)	1. Angles riveted on 1-3/8" centers. 2. Oven is shipped with (2) grids. 3. 3" clearance required on back, 2" on top and sides  The following power unit options are available: 2000W, 120V, 1 Ph. 20A 3000/2650W, 208/240V, 3 Ph. 20A.  Cabinet can be stacked using stacking kit.  1170-217 Extra Shelf 3" Probe available (-DX Model)	1. Oven is shipped with (3) grids. 2. Angles riveted on 1-3/8" centers. *Additional shelves required. See accessories below. 3. 3" clearance required on back, 2" on top and sides  The following power unit options are available: 2000W, 120V, 1 Ph. 20A. 3000/2650W, 208/240V, 3 Ph. 20A.  Cabinet can be stacked using stacking kit.  1170-217 Extra Shelf 3" Probe available (-DX Model)	1. Angles riveted on 1-3/8" centers. 2. Oven is shipped with (3) grids. 3. 3" clearance required on back, 2" on top and sides  The following power unit options are available: 3000W, 208/240V, 3 Ph. 20A.  1170-212 Extra Shelf 3" Probe available (-DX Model)
Warranty Level	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)

Specify power option and Standard (-DE) or Deluxe (-DX) model when ordering. See page 56 for details.

- Fully insulated full-size gentle radiant low temperature ovens designed for flavorful results by slow cooking.
- Standard with easy to read and operate LED digital display (-DE). Optional Deluxe controls (-DX) offer 18 programmable menus with probe cooking.
- Independently controlled compartments for additional flexibility.
- Ships freight class 100



Model	1000-CH-SS-SPLIT-STK-DE 1000-CH-SS-SPLIT-STK-DX	1000-CH-AL-2DE 1000-CH-AL-2DX	1000-CH-SS-2DE 1000-CH-SS-2DX
Get Spec Sheet, Operating manual, wiring diagram and more!			
Spec Sheet	E-7.1	E-7	E-7

## Additional Specs:

Function	Slow Cooking with Radiant Heat	Slow Cooking with Radiant Heat	Slow Cooking with Radiant Heat
Construction	Stainless Steel	Aluminum	Stainless Steel
Capacity	(16) 18 x 26" (457 x 660 MM) pans	(16) 18 x 26" (457 x 660 MM) pans	(16) 18 x 26" (457 x 660 MM) pans
Probe Cooking	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) 6" Probe included
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	22-5/8" (575 MM)	22-5/8" (575 MM)	22-5/8" (575 MM)
Depth	32-3/4" (832 MM)	32-3/4" (832 MM)	32-3/4" (832 MM)
Height	77" (1956 MM)	73-1/4" (1861 MM)	73-1/4" (1861 MM)
Shipping Weight	565 LB (256 KG)	431 LBS (195 KG)	447 LB (203 KG)
Power Options (Specify when ordering)	3000/2650 Watts, 208/240 Volts, 1 Phase  6-20P 20 Amp Service	6000/5300 Watts, 208/240 Volts, 1 Phase  6-30P 30 Amp Service	6000/5300 Watts, 208/240 Volts, 1 Phase  6-30P 30 Amp Service
Notes & Accessories	<ol style="list-style-type: none"> <li>1. Pan spacing on 3" (80 mm) centers.</li> <li>2. Oven is shipped with (6) grids.</li> <li>3. 3" clearance required on back, 2" on top and sides</li> <li>4. Oven comes with (2) power cords, one for each unit.</li> </ol> <p>The following power unit options are available: 3000W, 208/240V, 3 Ph. 20A.</p> <p>1170-217 Extra Shelf 3" Probe available (-DX Model)</p>	<ol style="list-style-type: none"> <li>1. Pan spacing on 3" (80 mm) centers.</li> <li>2. Oven is shipped with (6) grids.</li> <li>3. 3" clearance required on back, 2" on top and sides</li> </ol> <p>The following power unit options are available: 3000W, 208/240V, 3 Ph. 20A.</p> <p>1170-217 Extra Shelf 3" Probe available (-DX Model)</p>	<ol style="list-style-type: none"> <li>1. Pan spacing on 3" (80 mm) centers.</li> <li>2. Oven is shipped with (6) grids.</li> <li>3. 3" clearance required on back, 2" on top and sides</li> </ol> <p>The following power unit options are available: 3000W, 208/240V, 3 Ph. 20A.</p> <p>1170-217 Extra Shelf 3" Probe available (-DX Model)</p>
Warranty Level	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)

Specify power option and Standard (-DE) or Deluxe (-DX) model when ordering. See page 56 for details.

- Fully insulated gentle radiant low temperature ovens designed for flavorful results by slow cooking.
- Standard with easy to read and operate LED digital display (-DE). Optional Deluxe controls (-DX) offer 18 programmable menus with probe cooking.
- Independently controlled compartments for additional flexibility.
- Ships freight class 100



Model	1200-CH-SS-SPLIT-DE 1200-CH-SS-SPLIT-DX	1200-CH-SS-SPLIT-STK-DE 1200-CH-SS-SPLIT-STK-DX	1200-CH-SS-2DE 1200-CH-SS-2DX
Get Spec Sheet, Operating manual, wiring diagram and more!			
Spec Sheet	E-9.1	E-9.1	E-9

### Additional Specs:

Function	Slow Cooking with Radiant Heat	Slow Cooking with Radiant Heat	Slow Cooking with Radiant Heat
Construction	Stainless Steel	Stainless Steel	Stainless Steel
Capacity	(8) 18 x 26" (457 x 660 MM) pans	(16) 18 x 26" (457 x 660 MM) pans	(16) 18 x 26" (457 x 660 MM) pans
Probe Cooking	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) 6" Probe included
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	26-5/8" (676 MM)	26-5/8" (676 MM)	26-5/8" (676 MM)
Depth	32-3/4" (832 MM)	32-3/4" (832 MM)	32-3/4" (832 MM)
Height	43" (1067 MM)	77" (1960 MM)	76-1/2" (1944 MM)
Shipping Weight	242 LB (98 KG)	474 LB (195 KG)	375 LB (170 KG)
Power Options (Specify when ordering)	3000/2650 Watts, 208/240 Volts, 1 Phase  6-20P 20 Amp Service	3000/2650 Watts, 208/240 Volts, 1 Phase  6-20P 20 Amp Service	6000/5300 Watts, 208/240 Volts, 1 Phase  6-30P 30 Amp Service
Notes & Accessories	1. Pan spacing on 1-1/2" (38 mm) centers. 2. Oven is shipped with (3) grids. 3. 3" clearance required on back, 2" on top, 1" on both sides  The following power unit options are available: 3000W, 208/240V, 3 Ph. 20A. <b>1170-217 Extra Shelf</b> <b>3" Probe available (-DX Model)</b>	1. Pan spacing on 1-1/2" (38 mm) centers. 2. Oven is shipped with (3) grids. 3. 3" clearance required on back, 2" on top, 1" on both sides 4. Oven comes with (2) power cords, one for each unit.  The following power unit options are available: 3000W, 208/240V, 3 Ph. 20A. <b>1170-217 Extra Shelf</b> <b>3" Probe available (-DX Model)</b>	1. Pan spacing on 3" (80 mm) centers. 2. Oven is shipped with (6) grids. 3. 3" clearance required on back, 2" on top, 1" on both sides  The following power unit options are available: 6000/5300W, 208/240V, 3 Ph. 20A. <b>1170-217 Extra Shelf</b> <b>3" Probe available (-DX Model)</b>
Warranty Level	 <b>2-Year Parts, 1-Year Labor</b> <small>Lifetime on heating elements (excluding labor)</small>	 <b>2-Year Parts, 1-Year Labor</b> <small>Lifetime on heating elements (excluding labor)</small>	 <b>2-Year Parts, 1-Year Labor</b> <small>Lifetime on heating elements (excluding labor)</small>

Specify power option and Standard (-DE) or Deluxe (-DX) model when ordering. See page 56 for details.



# Cres Cor's Cook-N-Hold Smoker *Cooks Butt!*

Not to mention shoulders, wings, ribs, legs, loins and more! Add variety and versatility to your menu with the Cook-N-Hold Low Temperature Smoker Oven from Cres Cor.



MODEL 767-CH-SK-DX  
W/ OPTIONAL STAND

Small footprint... **big menu possibilities.**

## **NOW YOU CAN SMOKE:**

SALMON, CHICKEN, RIBS, WINGS,  
PORK SHOULDER, BRISKET, SHRIMP,

## **AND COLD SMOKE:**

SALMON, FRUITS, CHEESE,  
ASPARAGUS, GREENS, TOMATOES,  
SAUCES, CORN, EVEN WATER TO  
MAKE SMOKED ICE CUBES...

- Fully insulated smokers designed for flavorful results by slow cooking. Ovens can be stacked for flexibility.
- Standard with easy to read and operate LED digital display (-DE). Optional Deluxe controls (-DX) offer 18 programmable menus with probe cooking.
- Smokes with real wood chips. Cold smoke fish and cheese with Kold Keepers™.
- Smooth interior coved corners with safety-conscious anti-microbial latch.
- Ships freight class 100



(SHOWN ON OPTIONAL STAND)



Model	767-CH-SK-DE 767-CH-SK-DX	1000-CH-SK-SPLIT-DE 1000-CH-SK-SPLIT-DX	1000-CH-SK-SPLIT-STK-DE 1000-CH-SK-SPLIT-STK-DX
Get Spec Sheet, Operating manual, wiring diagram and more!			
Spec Sheet	E-8.2	E-8.1	E-8.1

## Additional Specs:

Function	Slow Cooking and Smoking	Slow Cooking and Smoking	Slow Cooking and Smoking
Construction	Stainless Steel	Stainless Steel	Stainless Steel
Capacity	(3) wire grids, holds (9) 12 x 20 x 2-1/2" (305 x 508 x 65MM), (6) 12 x 20 x 4 (305 x 508 x 102 MM), (4) 12 x 20 x 6 (305 x 508 x 152 MM), or (5*) 18 x 26 x 1 (457 x 660 x 25 MM)	(3) wire grids, holds (8) 18 x 26" (457 x 660 MM) pans	(6) wire grids, holds (16) 18 x 26" (457 x 660 MM) pans
Probe Cooking	Yes (-DX Model only) 3" Probe included	Yes (-DX Model only) 3" Probe included	Yes (-DX Model only) (2) 3" Probes included
Casters	3-1/2" (89 MM)	5" (127 MM)	5" (127 MM)
Width	25-5/8" (651 MM)	22-5/8" (575 MM)	22-5/8" (575 MM)
Depth	32-3/4" (832 MM)	32-3/4" (832 MM)	32-3/4" (832 MM)
Height	32-1/4" (819 MM)	42" (1067 MM)	77" (1956 MM)
Shipping Weight	265 LBS (120 KG)	270 LB (122 KG)	540 LB (245 KG)
Power Requirements	3000/2650 Watts, 208/240 Volts, 1 Phase  6-20P 20 Amp Service	3000/2650 Watts, 208/240 Volts, 1 Phase  6-20P 20 Amp Service	3000/2650 Watts, 208/240 Volts, 1 Phase  6-20P 20 Amp Service
Notes & Accessories	1. Pan spacing on 1-3/8" (35 MM) centers. 2. *Additional Shelves Required. 3. Oven is shipped with (3) grids. The following power unit options are available: 3000W, 208/240V, 3 Ph. 20A. 2000W, 120V, 1 Ph. Cabinet can be stacked using stacking kit. 1170-217 Extra Shelf 1212-165 Mobile equipment stand, 24" (Increases height of unit to 56-1/4") 6" Probe available (-DX Model)	1. Pan spacing on 3" (80 MM) centers. 2. Oven is shipped with (3) grids. The following power unit options are available: 3000W, 208/240V, 3 Ph. 20A. Cabinet can be stacked using stacking kit. 1170-217 Extra Shelf 6" Probe available (-DX Model)	1. Pan spacing on 3" (80 MM) centers. 2. Oven is shipped with (6) grids. Shipped in two cartons. 3. Oven comes with (2) power cords, one for each unit. The following power unit options are available: 3000W, 208/240V, 3 Ph. 20A. 1170-217 Extra Shelf 6" Probe available (-DX Model)
Warranty Level	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)

Specify power option and Standard (-DE) or Deluxe (-DX) model when ordering. See page 56 for details.

## UNDER COUNTER ROAST-N-HOLD™ CONVECTION OVENS

- Fully insulated gentle under counter convection ovens designed to fit conveniently under standard 36" counter tops.
- Standard with easy to read and operate LED digital display (-DE). Optional Deluxe controls (-DX) offer 18 programmable menus with probe cooking.
- Cabinets can be stacked for flexibility.
- Non-venting oven, permitted by most local codes.
- Ships freight class 100



Model	CO-151-X-185DE CO-151-X-185DX	CO-151-XUA-5DE CO-151-XUA-5DX	CO-151-XWUA-5DE CO-151-XWUA-5DX	CO-151-HUA-350
Get Spec Sheet, Operating manual, wiring diagram and more!				
Spec Sheet	E-4.1B	E-4.1C	E-4.1D	E-5.1

## Additional Specs:



Function	Slow Roasting and Holding	Slow Roasting and Holding	Slow Roasting with Humidity	Slow Roasting and Holding
Construction	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Humidity	No	No	Yes	No
Capacity	(5) 18" x 26 (460 x 660 MM) pans	(5) sets of universal angles*	(5) sets of universal angles*	(6) sets of universal angles*
Probe Cooking	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) 6" Probe included	No
Casters	2-1/2" (64 MM)	2-1/2" (64 MM)	2-1/2" (64 MM)	5" (127 MM)
Width	24-5/8" (625 MM)	28" (715 MM)	28-1/4" (725 MM)	28-3/4" (730 MM)
Depth	32-1/8" (815 MM)	32-1/8" (815 MM)	34" (865 MM)	37-3/4" (959 MM)
Height	31-7/8" (810 MM)	31-3/4" (810 MM)	32" (815 MM)	43-3/4" (1111 MM)
Shipping Weight	220 LBS (100 KG)	265 LBS (120 KG)	280 LBS (127 KG)	260 LB
Standard Power Requirements	2000 Watts, 120 Volts, 1 Phase  5-20P 20 Amp Service	2000 Watts, 120 Volts, 1 Phase  5-20P 20 Amp Service	2000 Watts, 120 Volts, 1 Phase  5-20P 20 Amp Service	4700 Watts, 208 or 240 Volts, 1 Phase  6-30P 30 Amp Service
Notes & Accessories	1. Pan spacing on 3" (76 MM) centers. 2. Supplied with (1) wire grid. Available power option: 4700W, 208V, 1 Ph, 30A 3" Probe available (-DX Model)	1. Pan spacing adjustable on 1-1/2" (40 MM) centers. 2. Supplied with (2) wire grids. Available power option: 4700W, 208V, 1 Ph, 30A 3" Probe available (-DX Model)	1. Pan spacing adjustable on 1-1/2" (40 MM) centers. 2. Supplied with (2) wire grids. Available power option: 4700W, 208V, 1 Ph, 30A 3" Probe available (-DX Model)	3. Supplied with (3) raised wire grids. 4. Pan spacing on 1-1/2" (40 MM) centers. 5. Removable magnetic timer included. Available power options: 2000W, 120V, 1 Ph, 17A, 60 Hz. 4700W, 208V, 1 Ph, 24A, 60 Hz. 4700W, 240V, 1 Ph, 20A, 60 Hz. 4700W, 208V, 3 Ph, 13A, 60 Hz. 4700W, 240V, 3 Ph, 12A, 60 Hz.
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

\*Universal angles hold 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, and 12" x 20" (305 x 510) Steam Table Pans.

Specify power option and Standard (-DE) or Deluxe (-DX) model when ordering. See page 56 for details.

# HALF-SIZE & STACKED ROAST-N-HOLD™ CONVECTION OVENS

- Fully insulated gentle convection ovens designed for flavorful results by slow roasting. Slow convected air promotes natural browning for flavor and seals in natural juices. Slow roasting means 15% to 20% less shrinkage.
- Standard with easy to read and operate LED digital display (-DE). Optional Deluxe controls (-DX) offer 18 programmable menus with probe cooking.
- Cabinets can be stacked for flexibility.
- Ships freight class 100



Model	CO-151-HUA-6DE CO-151-HUA-6DX	CO-151-HUA-6DE-STK CO-151-HUA-6DX-STK	CO-151-HWUA-6DE CO-151-HWUA-6DX	CO-151-H-189DE CO-151-H-189DX	CO-151-H189-DE-STK CO-151-H189-DX-STK
Get Spec Sheet, Operating manual, wiring diagram and more!					
Spec Sheet	E-4.1	E-4.1B	E-4.1A	E-4	E-4A

## Additional Specs:

Function	Slow Roasting and Holding	Slow Roasting and Holding	Slow Roasting with Humidity	Slow Roasting and Holding	Slow Roasting and Holding
Construction	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Humidity	No	No	Yes	No	No
Capacity	(6) sets of universal angles*	(12) sets of universal angles*	(6) sets of universal angles*	Channel Pan Slides hold (9) 18 x 26" (460 x 660 MM) pans	Channel Pan Slides hold (18) 18 x 26" (460 x 660 MM) pans
Probe Cooking	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) (2) 6" Probes included	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) (2) 6" Probes included
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	28-3/4" (730 MM)	28-3/4" (730 MM)	28-1/4" (718 MM)	25-3/8" (645 MM)	31-1/8" (795 MM)
Depth	37-3/4" (959 MM)	37-3/4" (959 MM)	34" (864 MM)	37-3/4" (959 MM)	37-3/4" (959 MM)
Height	43-3/4" (1111 MM)	80-1/4" (2038 MM)	43-1/4" (1099 MM)	43-3/4" (1111 MM)	80-1/8" (2035 MM)
Shipping Weight	310 LBS (141 KG)	650 LBS (295 KG)	310 LBS (141 KG)	312 LBS (142 KG)	565 LBS (256 KG)
Standard Power Requirements	4700 Watts, 208 or 240 Volts, 1 Phase  6-30P 30 Amp Service	4700 Watts, 208 or 240 Volts, 1 Phase  6-30P 30 Amp Service	4700 Watts, 208 or 240 Volts, 1 Phase  6-30P 30 Amp Service	4700 Watts, 208 or 240 Volts, 1 Phase  6-30P 30 Amp Service	4700 Watts, 208 or 240 Volts, 1 Phase  6-30P 30 Amp Service
Notes & Accessories	1. Supplied with (3) raised wire grids. 2. Pan spacing on 1-1/2" (40 MM) centers. Available power options: 4700W, 208V, 3 Ph, 20A. 50/60 Hz. 4700W, 240V, 3 Ph, 20A. 50/60 Hz. <b>3" Probe (-DX Model)</b>	1. Ships in two cartons. 2. Pan spacing on 1-1/2" (40 MM) centers. 3. Supplied with (6) raised wire grids. Available power options: 4700W, 208V, 3 Ph, 20A. 50/60 Hz. 4700W, 240V, 3 Ph, 20A. 50/60 Hz. <b>3" Probe (-DX Model)</b>	1. Supplied with (3) raised wire grids. 2. Pan spacing on 1-1/2" (40 MM) centers. Available power options: 4700W, 208V, 3 Ph, 20A. 50/60 Hz. 4700W, 240V, 3 Ph, 20A. 50/60 Hz. <b>3" Probe (-DX Model)</b>	1. Supplied with (3) raised wire grids. 2. Pan spacing on 3" (80 MM) centers. Available power options: 4700W, 208V, 3 Ph, 20A. 50/60 Hz. 4700W, 240, 3 Ph, 20 A. 50/60 Hz. <b>3" Probe (-DX Model)</b>	1. Ships in two cartons. 2. Supplied with (6) raised wire grids. 3. Pan spacing on 3" (80 MM) centers. Available power options: 4700W, 208V, 3 Ph, 20A. 50/60 Hz. 4700W, 240V, 3 Ph, 20A. 50/60 Hz. <b>3" Probe (-DX Model)</b>
Warranty Level	<b>2-Year Parts, 1-Year Labor</b>	<b>2-Year Parts, 1-Year Labor</b>	<b>2-Year Parts, 1-Year Labor</b>	<b>2-Year Parts, 1-Year Labor</b>	<b>2-Year Parts, 1-Year Labor</b>

\*Universal angles hold 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, and 12" x 20" (305 x 510) Steam Table Pans.

Specify power option and Standard (-DE) or Deluxe (-DX) model when ordering. See page 56 for details.

## FULL-SIZE ROAST-N-HOLD™ CONVECTION OVENS

- Fully insulated gentle convection ovens designed for flavorful results by slow roasting. Slow convected air promotes natural browning for flavor and seals in natural juices. Slow roasting means 15% to 20% less shrinkage.
- Standard with easy to read and operate LED digital display (-DE). Optional Deluxe controls (-DX) offer 18 programmable menus with probe cooking.
- Ships freight class 100



Model	CO-151-F-1818DE CO-151-F-1818DX	CO-151-FUA-12DE CO-151-FUA-12DX	CO-151-FWUA-12DE CO-151-FWUA-12DX	CO-151-FPWUA-12DE CO-151-FPWUA-12DX
Get Spec Sheet, Operating manual, wiring diagram and more!				
Spec Sheet	E-2	E-1	E-1.1	E-1.2

## Additional Specs:

Function	Slow Roasting and Holding	Slow Roasting and Holding	Slow Roasting with Humidity	Slow Roasting with Humidity
Construction	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Pass-Thru	No	No	No	Yes
Humidity	No	No	Yes	Yes
Capacity	Channel Pan Slides hold (18) 18 x 26" (460 x 660 MM) pans	12 sets of universal angles*	12 sets of universal angles*	12 sets of universal angles*
Probe Cooking	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) 6" Probe included
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	25-3/8" (645 MM)	28-3/4" (730 MM)	28-3/4" (730 MM)	28-1/4" (718 MM)
Depth	37-3/4" (959 MM)	37-3/4" (959 MM)	37-3/4" (959 MM)	34-1/2" (876 MM)
Height	73-1/2" (1867 MM)	73-11/16" (1872 MM)	73-11/16" (1872 MM)	73-11/16" (1872 MM)
Shipping Weight	465 LBS (211 KG)	462 LBS (210 KG)	464 LBS (210 KG)	526 LBS (240 KG)
Power Requirements	8000 Watts, 208 or 240 Volts, 1 Phase  6-50P 50 Amp Service	8000 Watts, 208 or 240 Volts, 1 Phase  6-50P 50 Amp Service	8000 Watts, 208 or 240 Volts, 1 Phase  6-50P 50 Amp Service	8000 Watts, 208 or 240 Volts, 1 Phase  6-50P 50 Amp Service
Notes & Accessories	1. Pan spacing on 3" (80 MM) centers. 2. Supplied with (6) wire grids. Available power options: 8kW, 208V, 3 Ph. 30A, 50/60 Hz. 8kW, 240V, 3 Ph. 30A, 50/60 Hz. 3" Probe available (-DX Model)	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Supplied with (6) wire grids. Available power options: 8kW, 208V, 3 Ph. 30A, 50/60 Hz. 8kW, 240V, 3 Ph. 30A, 50/60 Hz. 3" Probe available (-DX Model)	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Supplied with (6) wire grids. Available power options: 8kW, 208V, 3 Ph. 30A, 50/60 Hz. 8kW, 240V, 3 Ph. 30A, 50/60 Hz. 3" Probe available (-DX Model)	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Supplied with (6) wire grids. Available power options: 8kW, 208V, 3 Ph. 30A, 50/60 Hz. 8kW, 240V, 3 Ph. 30A, 50/60 Hz. 3" Probe available (-DX Model)
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

\*Universal angles hold 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, and 12" x 20" (305 x 510) Steam Table Pans.

Specify power option and Standard (-DE) or Deluxe (-DX) model when ordering. See page 56 for details.

- Fully insulated QuikTherm™ ovens designed for flavorful results by slow roasting.
- Standard with easy to read and operate LED digital display (-DE). Optional Deluxe controls (-DX) offer 18 programmable menus with probe cooking. 350 Oven standard with simple controls preset to 350°.
- Non-venting oven, permitted by most local codes.
- Ships freight class 100



Model	RO-151-FUA-18DE RO-151-FUA-18DX	RO-151-FWUA-18DE RO-151-FWUA-18DX	RO-151-FUA-350
Get Spec Sheet, Operating manual, wiring diagram and more!			
Spec Sheet	E-4.2	E-4.6	E-5



## Additional Specs:

Function	Rethermalizing and Slow Roasting	Rethermalizing with Humidity	Rethermalizing and Slow Roasting
Construction	Stainless Steel	Stainless Steel	Stainless Steel
Pass-Thru	No	No	No
Humidity	No	Yes	No
Capacity	(18) sets of universal angles*	(18) sets of universal angles*	(18) sets of universal angles*
Probe Cooking	Yes (-DX Model only) 3" Probe included	Yes (-DX Model only) 3" Probe included	No
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	28-3/4" (730 MM)	28-1/4" (718 MM)	28-3/4" (730 MM)
Depth	37-3/4" (959 MM)	35-1/4" (895 MM)	37-3/4" (959 MM)
Height	73-11/16" (1872 MM)	73-11/16" (1872 MM)	73-11/16" (1872 MM)
Shipping Weight	440 LBS (200 KG)	450 LBS (204 KG)	392 LBS (178 KG)
Power Requirements	12,000 Watts, 208 or 240 Volts, 3 Phase  15-50P 50 Amp Service	12,000 Watts, 208 or 240 Volts, 3 Phase  15-50P 50 Amp Service	12,000 Watts, 208 or 240 Volts, 3 Phase  15-50P 50 Amp Service
Notes & Accessories	1. Pan spacing adjustable on 1-1/2" (40 MM) centers. Available power options: 8 kW, 208 V, 1 Ph, 30 Amp. 8 kW, 208 V, 3 Ph, 50 Amp. 8 kW, 240 V, 1 Ph, 50 Amp. 8 kW, 240 V, 3 Ph, 30 Amp. 12kW, 480 V, 3 Ph, 30 Amp. 6" Probe (-DX Model)	1. Pan spacing adjustable on 1-1/2" (40 MM) centers. Available power options: 8 kW, 208 V, 1 Ph, 30 Amp. 8 kW, 208 V, 3 Ph, 50 Amp. 8 kW, 240 V, 1 Ph, 50 Amp. 8 kW, 240 V, 3 Ph, 30 Amp. 12kW, 480 V, 3 Ph, 30 Amp. 6" Probe (-DX Model)	1. Pan spacing adjustable on 1-1/2" (40 MM) centers. 2. Removable magnetic timer included. Available power options: 8 kW, 208 V, 1 Ph, 30 Amp. 8 kW, 208 V, 3 Ph, 50 Amp. 8 kW, 240 V, 1 Ph, 50 Amp. 8 kW, 240 V, 3 Ph, 30 Amp. 12kW, 480 V, 3 Ph, 30 Amp.
Warranty Level	2-Year Parts, 1-Year Labor <small>Lifetime on heating elements (excluding labor)</small>	2-Year Parts, 1-Year Labor <small>Lifetime on heating elements (excluding labor)</small>	2-Year Parts, 1-Year Labor <small>Lifetime on heating elements (excluding labor)</small>

\*Universal angles hold 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, and 12" x 20" (305 x 510) Steam Table Pans.

Specify power option and Standard (-DE) or Deluxe (-DX) model when ordering. See page 56 for details.



- Fully insulated QuikTherm™ ovens designed for flavorful results by slow roasting.
- Standard with easy to read and operate LED digital display (-DE). Optional Deluxe controls (-DX) offer 18 programmable menus with probe cooking.
- Non-venting oven, permitted by most local codes.
- Ships freight class 100



Model	R0-151-FPWUA-18DE R0-151-FPWUA-18DX	R0-151-F-1332DE R0-151-F-1332DX	R0-151-FW-1332DE R0-151-FW-1332DX
Get Spec Sheet, Operating manual, wiring diagram and more!			
Spec Sheet	E-4.7	E-4.5A	E-4.5

## Additional Specs:

Function	Rethermalizing with Humidity	Rethermalizing and Slow Roasting	Rethermalizing with Humidity
Construction	Stainless Steel	Stainless Steel	Stainless Steel
Pass-Thru	Yes	No	No
Humidity	Yes	No	Yes
Capacity	(18) sets of universal angles*	Angle Ledge Pan Slides for Basket Sizes: (16) 18 x 26" (457 x 660 MM) or (32) 13 x 26" (330 x 660 MM)	Angle Ledge Pan Slides for Basket Sizes: (16) 18 x 26" (457 x 660 MM) or (32) 13 x 26" (330 x 660 MM)
Probe Cooking	Yes (-DX Model only) 3" Probe included	Yes (-DX Model only) 3" Probe included	Yes (-DX Model only) 3" Probe included
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	28-1/4" (718 MM)	34-7/8" (886 MM)	34-7/8" (886 MM)
Depth	34-1/2" (876 MM)	35-1/8" (892 MM)	35-1/8" (892 MM)
Height	73-11/16" (1872 MM)	73-11/16" (1872 MM)	73-11/16" (1872 MM)
Shipping Weight	480 LB (218 MM)	490 LB (222 KG)	500 LB (227 KG)
Power Requirements	12,000 Watts, 208 or 240 Volts, 3 Phase  15-50P 50 Amp Service	12,000 Watts, 208 or 240 Volts, 3 Phase  15-50P 50 Amp Service	12,000 Watts, 208 or 240 Volts, 3 Phase  15-50P 50 Amp Service
Notes & Accessories	1. Pan spacing adjustable on 1-1/2" (40 MM) centers. Available power options: 8 kW, 208 V, 1 Ph, 30 Amp. 8 kW, 208 V, 3 Ph, 50 Amp. 8 kW, 240 V, 1 Ph, 50 Amp. 8 kW, 240 V, 3 Ph, 30 Amp. 12kW, 480 V, 3 Ph, 30 Amp. 6" Probe (-DX Model)	Available power options: 8 kW, 208 V, 1 Ph, 30 Amp. 8 kW, 208 V, 3 Ph, 50 Amp. 8 kW, 240 V, 1 Ph, 50 Amp. 8 kW, 240 V, 3 Ph, 30 Amp. 12kW, 480 V, 3 Ph, 30 Amp. 6" Probe (-DX Model)	Available power options: 8 kW, 208 V, 1 Ph, 30 Amp. 8 kW, 208 V, 3 Ph, 50 Amp. 8 kW, 240 V, 1 Ph, 50 Amp. 8 kW, 240 V, 3 Ph, 30 Amp. 12kW, 480 V, 3 Ph, 30 Amp. 6" Probe (-DX Model)
Warranty Level	2-Year Parts, 1-Year Labor <small>Lifetime on heating elements (excluding labor)</small>	2-Year Parts, 1-Year Labor <small>Lifetime on heating elements (excluding labor)</small>	2-Year Parts, 1-Year Labor <small>Lifetime on heating elements (excluding labor)</small>

Specify power option and Standard (-DE) or Deluxe (-DX) model when ordering. See page 56 for details.

## FULL-SIZE 18KW QUIK THERM™ ROLL-IN OVENS

- Fully insulated QuikTherm™ ovens designed for flavorful results by slow roasting.
- Standard with easy to read and operate LED digital display (-DE). Optional Deluxe controls (-DX) offer 18 programmable menus with probe cooking.
- Roll-in ovens designed to be used with RH Series roll-in hot cabinets for maximum efficiency.
- Non-venting oven, permitted by most local codes.
- Ships freight class 100



Model	RR-1332-DE RR-1332-DX	RR-1332W-DE RR-1332W-DX	RR-UA16-DE RR-UA16-DX	RR-UA16W-DE RR-UA16W-DX
Get Spec Sheet, Operating manual, wiring diagram and more!				
Spec Sheet	E-6.2	E-6.3	E-6.4	E-6.5

## Additional Specs:

Function	Rethermalize Prepackaged Meals	Rethermalize Prepackaged Meals	Rethermalize Bulk Food	Rethermalize Bulk Food
Construction	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Humidity	No	Yes	No	Yes
Capacity	Roll-In Rack with Angle Ledge Pan Slides for (32) 13" x 26" (330 x 660 MM) Baskets	Roll-In Rack with Angle Ledge Pan Slides for (32) 13" x 26" (330 x 660 MM) Baskets	Roll-In Rack with Universal Angle Pan Slides for (16) 18" x 26" or (32) 12" x 20" pans	Roll-In Rack with Universal Angle Pan Slides for (16) 18" x 26" or (32) 12" x 20" pans
Probe Cooking	Yes (-DX Model only) 3" Probe included	Yes (-DX Model only) 3" Probe included	Yes (-DX Model only) 3" Probe included	Yes (-DX Model only) 3" Probe included
Legs	Adjustable 10" Leveling Legs	Adjustable 10" Leveling Legs	Adjustable 10" Leveling Legs	Adjustable 10" Leveling Legs
Width	39" (991 MM)	39" (991 MM)	38-7/8" (987 MM)	37-1/8" (886 MM)
Depth	33-7/8" (861 MM)	33-7/8" (861 MM)	37" (940 MM)	36" (914 MM)
Height	77-5/8" (1972 MM)	77-5/8" (1972 MM)	77-5/8" (1971 MM)	74-1/8" (1883 MM)
Shipping Weight	577 LBS (262 KG)	577 LBS (262 KG)	577 LBS (262 KG)	577 LBS (262 KG)
Power Requirements	18,000 Watts, 208 or 240 Volts, 3 Phase  15-60P 60 Amp Service	18,000 Watts, 208 or 240 Volts, 3 Phase  15-60P 60 Amp Service	18,000 Watts, 208 or 240 Volts, 3 Phase  15-60P 60 Amp Service	18,000 Watts, 208 or 240 Volts, 3 Phase  15-60P 60 Amp Service
Notes & Accessories	1. Pan spacing on 3" (80 MM) centers. 2. Baskets NOT included Available power options: 18 kW, 480V, 3 Ph, 30A. 12 kW, 208 or 240V, 3 Ph, 50A. 12 kW, 480V, 3 Ph, 30A. 8 kW, 208 or 240V, 1 Ph, 50 A.  Wire Baskets Extra Roll-In Rack 6" Probe available (-DX Model)	1. Pan spacing on 3" (80 MM) centers. 2. Baskets NOT included Available power options: 18 kW, 480V, 3 Ph, 30A. 12 kW, 208 or 240V, 3 Ph, 50A. 12 kW, 480V, 3 Ph, 30A.  Wire Baskets Extra Roll-In Rack 6" Probe available (-DX Model)	1. Pan spacing on 3" (80 MM) centers.  Available power options: 18 kW, 480V, 3 Ph, 30A. 12 kW, 208 or 240V, 3 Ph, 50A. 12 kW, 480V, 3 Ph, 30A.  Extra Roll-In Rack 6" Probe available (-DX Model)	1. 13. Pan spacing on 3" (80 MM) centers.  Available power options: 18 kW, 480V, 3 Ph, 30A. 12 kW, 208 or 240V, 3 Ph, 50A. 12 kW, 480 Volts, 3 Ph, 30A.  Extra Roll-In Rack 6" Probe available (-DX Model)
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor



\*Universal angles hold 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, and 12" x 20" (305 x 510) Steam Table Pans.

Specify power option and Standard (-DE) or Deluxe (-DX) model when ordering. See page 56 for details.



# ROLL-IN RACKS FOR RR SERIES OVENS

- Roll-in racks designed to be used with companion sets RR Series roll-in ovens and RH Series roll-in hot cabinets.
- Racks are designed for moving school prepackaged meals in baskets from prep area, central kitchen, commissary, or cooler into oven and then hold.
- Ships freight class 250



Model	ROR-201-SBS-1332-D	ROR-201-UA-16-D
Get Spec Sheet, Operating manual, wiring diagram and more!		
Spec Sheet	E-6	E-6.1

## Additional Specs:

Function	Roll-In Rack for Baskets	Roll-In Rack for Pans
Construction	Stainless Steel	Stainless Steel
Capacity	Holds (32) 13 x 26" (330 x 660 MM) baskets, spaced on 3" centers.	Holds (16) 18 x 26" (460 x 660 MM) pans or (32) 12 x 20" (305 x 508 MM) pans, spaced on 3" centers.
Casters	5" (127 MM)	5" (127 MM)
Width	35-5/8" (905 MM)	35-5/8" (905 MM)
Depth	30-1/4" (768 MM)	30-1/4" (768 MM)
Height	65-1/2" (1663 MM)	66-3/8" (1686 MM)
Shipping Weight	150 LB (68 KG)	140 LB (64 KG)
Notes & Accessories	1. Specifically designed for use with RR-D Series Ovens and RH-D Series Hot Cabinets.	1. Specifically designed for use with RR-D Series Ovens and RH-D Series Hot Cabinets.
Warranty Level		

Roll-in racks are great for transporting a high volume of prepackaged meals in baskets or pans from a prep area, central kitchen, commissary, or cooler into an oven, and then finally into a Cres Cor holding cabinet. This system saves time and energy when cooking and holding bulk meals.



MODEL NO.	DESCRIPTION
0848-109	3" PROBE WITH 48" CORD (FOR DELUXE DX-SERIES CONTROLS)
0848-109-1	3" PROBE WITH 28" CORD (FOR DELUXE DX-SERIES CONTROLS)
0848-112	6" PROBE WITH 28" CORD (FOR COOK-N-HOLD OVENS)
0848-113	6" PROBE WITH 48" CORD (FOR CO & RO D SERIES OVENS)
0621-281-K	ANGLES, EXTRA WIRE UNIVERSAL ANGLES (SET OF 2)
0621-281-SS-K	ANGLES, EXTRA WIRE UNIVERSAL ANGLES (SET OF 2) (FOR CO-151-FW-UA-12D)
	DOOR, CHANGE FROM RIGHT-HAND TO LEFT-HAND HINGING (PER DOOR)
	DOOR, CHANGE FROM SOLID TO TEMPERED GLASS WINDOW (PER DOOR)
ROR-201-SBS-1332-D	EXTRA ANGLE LEDGE ROLL-IN RACK FOR BASKETS (FOR RR-1332-D SERIES OVENS)
ROR-201-UA-16D	EXTRA UNIVERSAL ANGLE ROLL-IN RACK FOR TRAYS (FOR RR-1332-D SERIES OVENS)
1170-212	EXTRA SHELF FOR FULL SIZE CH SERIES OVENS
1170-217	EXTRA SHELF FOR UNDER COUNTER AND 1/2 SIZE CH SERIES OVENS
1430	FLOOR LOCK (FOR USE WITH 5" CASTERS) (NOT AVAILABLE ON AQUATEMP MODELS, FULL SIZE HOT CABINETS OR BANQUET CABINETS)
	KEY LOCK HANDLE
	LIMIT THERMOSTAT TO 250° OR 300°F. (REQUIRED BY SOME STATE CODES)
	PASS-THRU OPTION (FOR CH MODELS) (PER DOOR)
1087-000	PUSH HANDLE
1170-117	RAISED WIRE GRIDS
1170-248	RIB RACK (FOR COOK-N-HOLD OVENS ONLY)
7122-000	SECURITY PANEL
	STACKING KIT, TO STACK TWO CABINETS
1212-165	STAND, MOBILE STAINLESS STEEL (FOR 767-CH-SK-D)
SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS & PRICING	

## OVEN CONTROL OPTIONS

Cres Cor offers two versions of each of our innovative controls for Ovens: A Standard version with simple, easy-to-use controls, and a Deluxe version with 18 field or factory programmable menu options and food probe cooking. When ordering your new Cres Cor Oven, please specify either a Standard or a Deluxe model.

**Which will you choose? Customize your Cres Cor Oven to perfectly fit the specific needs of your kitchen.**



### STANDARD LED CONTROLS

Easy pre-set automatic controls for cooking and holding cycles, which allow for unattended operation.

OR



### DELUXE LED CONTROLS

Same easy pre-set automatic controls with the option to save 18 programmable recipes, and the flexibility of probe cooking.

**NOTE: Ovens will have the suffix "-DE" in their model numbers.**

**Deluxe Ovens will have the suffix "-DX". Please specify when ordering.**



Deluxe Ovens come equipped with either a 6" or a 3" food probe depending on the model.

# ONLY CRES COR DOES ALL 3



## 1200, 1000, 750 & 500-CH-D Series Ovens 767-CH-SK-D Series

- Slow cooks for a more tender and flavorful result
- High yields with less expensive cuts of meat
- Smoker ovens available



## RO - Series Ovens CO - Series Ovens 350 Oven Series

- Quicker temperature recovery times
- Ideal for browning and crisping of products like french fries and breaded products
- Several sizes available



## RO - Series Ovens CO - Series Ovens

- Alternate between dry cooking and cooking with humidity when product requires moisture
- Perfect for veggies, pastas, and more

# features

## RACKS & UTILITY CABINETS FOR EVERY BUDGET

### MOBILE WORK STANDS

- Mobile work stands can be used as self-contained work centers or stations for small appliances.
- Fully welded aluminum extrusion framework
- Available with open top or solid top design to suit specific work station needs

### QUEEN MARY RACKS

- All riveted framework of structural aluminum or stainless steel
- Side mounted push handles and 8" polyurethane casters for ease of transporting

### INSULATED UTILITY CABINETS

- Aluminum body with fully-welded internal frame
- Field reversible door
- Interior pan stops for proper air flow
- Side mounted lift handles
- Available for a variety of different pan sizes

### NON-INSULATED UTILITY CABINETS

- Aluminum body with fully-welded extruded frames
- Door swings 270° and secures in open position
- Gravity latch secures door during transport
- Various interiors available for assorted pan sizes and spacing
- Same size top and bottom extend past sidewalls to act as natural bumpers.
- Super duty reinforcements available on some models

### UTILITY AND ROLL-IN RACKS

- Fully-welded aluminum extrusion framework
- Various pan slide options available for a variety of pan sizes, plastic food boxes and oval trays
- Create a virtual "food file" with more convenience and space savings than traditional shelving units
- Roll-In racks specifically designed to fit roll-in or pass-thru refrigerators, freezers and warming cabinets



273-65-12/1818

100-1841D



"I'm proud of my team and the hard work we put in to create the best pastries for our customers. I only use the highest quality ingredients and the most durable equipment. That's why I trust Cres Cor racks and cabinets. For my customers, only the best will do."








Kristina Karlicki  
Executive Pastry Chef  
Cosmopolitan - Las Vegas, NV

## MULTI-PURPOSE RACKS AND CABINETS, PERFECT FOR TRANSPORT AND STORAGE









 Cres Cor Top Seller

 New Product

## RACKS

RACKS MODEL NUMBER	DESCRIPTION	CATALOG PAGE
200-1833A	3/4-SIZE, CORRUGATED UTILITY	62
 200-1841A	FULL-SIZE, CORRUGATED UTILITY	62
207-1524	FULL-SIZE, ANGLE LEDGE	63
207-1524-SD	FULL-SIZE, ANGLE LEDGE, SUPER DUTY	64
207-1811-C	FULL-SIZE, ANGLE LEDGE	65
207-1811-D	FULL-SIZE, ANGLE LEDGE	65
207-1812	FULL-SIZE, ANGLE LEDGE	63
207-1812-SD	FULL-SIZE, ANGLE LEDGE, SUPER DUTY	64
 207-1818-C	FULL-SIZE, ANGLE LEDGE	65
 207-1818-D	FULL-SIZE, ANGLE LEDGE	65
 207-1820	FULL-SIZE, ANGLE LEDGE UTILITY	63
207-1820-SD	FULL-SIZE, ANGLE LEDGE UTILITY, SUPER DUTY	64
207-2410A	FULL-SIZE, UTILITY, TRANSPORT AND STORAGE	67
 207-UA-12-AC	FULL-SIZE, UTILITY, TRANSPORT AND STORAGE	66
 207-UA-12-AD	FULL-SIZE, UTILITY, TRANSPORT AND STORAGE	66
207-UA-12-Z	FULL-SIZE, UTILITY, CORRECTIONAL	95
 207-UA-13A	FULL-SIZE, UTILITY, UNIVERSAL ANGLE	63
208-1240-C	ROLL-IN REFRIGERATOR, TRANSPORT/STORAGE	66
208-1240-D	ROLL-IN REFRIGERATOR, TRANSPORT/STORAGE	66
208-1835-C	ROLL-IN REFRIGERATOR, TRANSPORT/STORAGE	66
208-1835-D	ROLL-IN REFRIGERATOR, TRANSPORT/STORAGE	66
210-1841A	FULL-SIZE, WIDE OPENING	62
2207-2420A	DOUBLE RACK, TRANSPORT/STORAGE	67
2213-1824B	DOUBLE RACK, TRANSPORT/STORAGE	67
252-DR-36	UTILITY TRANSPORT, PAN DRYING RACK	67
252-1839-Z	UTILITY TRANSPORT, CORRECTIONAL	95
252-1840	UTILITY TRANSPORT, STORAGE, FOOD FILE	62
271-41-5927	QUEEN MARY TRAY RACK, 4 SHELF	68
271-51-5927	QUEEN MARY TRAY RACK, 5 SHELF	68
271-51-5927-Z	QUEEN MARY, 5 SHELF, CORRECTIONAL	96
271-61-5927	QUEEN MARY TRAY RACK, 6 SHELF	68
271-61-5927-Z	QUEEN MARY, 6 SHELF, CORRECTIONAL	96
273-65-12/1818	ANGLE LEDGE ROLL-IN REFRIGERATOR	65
275-38-1810-KDT	TRANSPORT UTILITY, KNOCK DOWN	61
275-38-1810-KDTA	TRANSPORT UTILITY, KNOCK DOWN, ASSEMBLED	61
275-70-1820-KD	TRANSPORT UTILITY, KNOCK DOWN	64
275-70-1820-KDA	TRANSPORT UTILITY, KNOCK DOWN, ASSEMBLED	64
278-PT-1818	MOBILE WORK STAND	61
278-PT-1818-DS	MOBILE WORK STAND WITH DROP SHELVES	61
280-1818A	HALF-SIZE, UTILITY, CORRUGATED SIDEWALL	61
282-1815	HALF-SIZE, UTILITY, EXTRUDED SIDEWALL	61
ACCESSORIES		60

(CONTINUED ON NEXT PAGE)

UTILITY CABINETS MODEL NUMBER	DESCRIPTION	CATALOG PAGE
100-1822D	NON-INSULATED, TRANSPORT/STORAGE	72
100-1833D	NON-INSULATED, TRANSPORT/STORAGE	72
 100-1841D	NON-INSULATED, TRANSPORT/STORAGE	72
100-1841-DSD	NON-INSULATED, TRANSPORT/STORAGE, SUPER DUTY	73
 101-1418-10	NON-INSULATED, TRAY DELIVERY CART	70
 101-1418-20	NON-INSULATED, TRAY DELIVERY CART	70
 101-1520-10	NON-INSULATED, TRAY DELIVERY CART	70
 101-1520-12	NON-INSULATED, TRAY DELIVERY CART	70
 101-1520-20	NON-INSULATED, TRAY DELIVERY CART	70
101-172A	NON-INSULATED, IN-SUITE SERVICE CART	71
101-1820D	NON-INSULATED, TRANSPORT/STORAGE	73
101-1820-DSD	NON-INSULATED, TRANSPORT/STORAGE, SUPER DUTY	73
 102-ST-1841E	NON-INSULATED, HEATED TRANSPORT, CANNED FUEL	73
103-UA-11D	NON-INSULATED, TRANSPORT, UNIVERSAL ANGLE	71
103-UA-13D	NON-INSULATED, TRANSPORT, UNIVERSAL ANGLE	71
109-1833	INSULATED, FOOD FILE	72
109-1840	INSULATED, FOOD FILE	73
150-1838-DZ	NON-INSULATED, FOOD FILE, CORRECTIONAL	95
 150-1840D	NON-INSULATED, FOOD FILE	71
309-12-188C	HEAVY DUTY, INSULATED, HAND-LIFT	69
309-128C	HEAVY DUTY, INSULATED, HAND-LIFT	69
309-1813C	HEAVY DUTY, INSULATED, HAND-LIFT	69
309-188C	HEAVY DUTY, INSULATED, HAND-LIFT	69
<b>ACCESSORIES</b>		<b>60</b>

## RACK &amp; UTILITY CABINET ACCESSORIES

MODEL NO.	DESCRIPTION
	ALLERGEN-FREE ZONE CUSTOMIZATION (ADD -AG TO END OF MODEL NUMBER)
1267-000	ENCLOSURE KIT, BACK (ALUMINUM) (SINGLE RACK)
1267-042	ENCLOSURE KIT, BACK (ALUMINUM) (DOUBLE RACK)
1267-042	ENCLOSURE KIT, BACK (POWDER COATED) (DOUBLE RACK)
0500-000	ENCLOSURE KIT, BOTTOM (SINGLE RACK)
1403-038	ENCLOSURE KIT, BOTTOM (DOUBLE RACK)
1404-015	ENCLOSURE KIT, SIDE (ALUMINUM) (DOUBLE RACK)
1269-000	ENCLOSURE KIT, TOP (SINGLE RACK)
1269-009	ENCLOSURE KIT, TOP (DOUBLE RACK)
1136-000	LOCK HASP (FOR NON-INSULATED CABINETS)
1032-000	PAN STOP
	PASS-THRU OPTION (FOR 100-1841D)
1087-000	PUSH HANDLE FOR UTILITY CABINETS
1425-000	PUSH HANDLE WITH DONUT BUMPERS FOR RACKS
1425-005	PUSH HANDLE, SIDE MOUNTED (DOUBLE RACK)
	SHELVES, CHANGE FROM ALUMINUM TO STAINLESS (FOR QUEEN MARYS) (PER SHELF)
6273	SLICER SUPPORT (FOR MODEL 278-PT-1818)
	TO STACK TWO ALUMINUM CABINETS (FOR 309 MODELS)
5360-025-K2	STACKING KIT FOR FIELD INSTALLATION ON 309 SERIES CABINET (18" X 26" SIZE)
5360-026-K3	STACKING KIT FOR FIELD INSTALLATION ON 309-128C CABINET
6959	TOW BAR ASSEMBLY
5234-040	VINYL DUST COVER (FOR 200-1841A RACK)
5234-039	VINYL DUST COVER (FOR 207-UA-13A RACK)

SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS &amp; PRICING

- Versatile half size racks and mobile work stands are ideal for durable storage and transport.
- Ideal for preparation and processing operations.
- Fully welded framework of structural aluminum extrusion for strength and durability.
- Ships freight class 250



Model	275-38-1810-KDT 275-38-1810-KDTA	282-1815	278-PT-1818	278-PT-1818-DS	280-1818A
Get Spec Sheet, Operating manual, wiring diagram and more!					
Spec Sheet	G-17.1	G-18	G-19	G-19	G-21

## Additional Specs:

Function	Knock Down Transport	Prep and Processing Rack	Work Station Rack	Work Station Rack	Work Station Rack
Construction	Aluminum, Angle Ledge	Aluminum, Extruded Sidewall	Aluminum, Corrugated Sidewall	Aluminum, Corrugated Sidewall	Aluminum, Corrugated Sidewall
Capacity	(10) 18 x 26" (457 x 660 MM) pans	(15) 18 x 26" (457 x 660 MM) pans	(18) 18 x 26" (457 x 660 MM) pans	(18) 18 x 26" (457 x 660 MM) pans	(18) 18 x 26" (457 x 660 MM) pans
Casters	5" (127 MM)	3" (80 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	20-1/4" (514 MM)	21-15/16" (560 MM)	21-7/8" (560 MM)	23-1/2" (600 MM)	21-13/16" (555 MM)
Depth	26-1/2" (673 MM)	26-5/8" (680 MM)	26-3/4" (680 MM)	26-3/4" (680 MM)	26-15/16" (685 MM)
Height	38-1/4 (972 MM)	30" (765 MM)	36" (915 MM)	36" (915 MM)	36-1/16" (920 MM)
Shipping Weight	30 LBS (14 KG)	45 LBS (20 KG)	50 LBS (23 KG)	70 LBS (32 KG)	70 LBS (32 KG)
Notes & Accessories	<ol style="list-style-type: none"> <li>Angles welded on 3" (80 MM) centers.</li> <li>10% volume discount on 12 or more.</li> </ol> <p>To have rack shipped assembled use model number: 275-38-1810-KDTA</p>	<ol style="list-style-type: none"> <li>Pan spacing on 1-1/2" (40 MM) centers.</li> </ol>	<ol style="list-style-type: none"> <li>Pan spacing on 1-1/2" (40 MM) centers.</li> </ol> <p>6273 Slicer Support</p>	<ol style="list-style-type: none"> <li>Pan spacing on 1-1/2" (40 MM) centers.</li> <li>Add 32" (815 MM) to width when trays are mounted to sides or shelves are extended.</li> </ol> <p>Stainless Steel Top Stainless Steel Drop Shelves</p>	<ol style="list-style-type: none"> <li>Pan spacing on 1-1/2" (40 MM) centers.</li> </ol>
Warranty Level	1-Year Parts, 90-Day Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor





## FULL-SIZE LIGHT DUTY UTILITY RACKS

- Durable utility racks for transport and storage of 18 x 26" pans.
- Welded framework of non-corrosive Hi-Tensile aluminum for strength and durability.
- Pans stay securely in place and eliminates potential of product damage product.
- 5" swivel casters provide mobility when fully loaded.
- Ships freight class 250

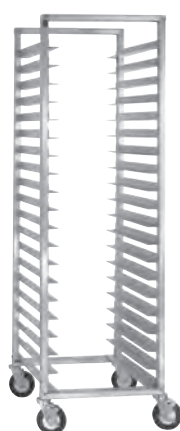


Model	200-1833A	200-1841A	210-1841A	252-1840
Get Spec Sheet, Operating manual, wiring diagram and more!				
Spec Sheet	G-1	G-1	G-2	G-7

## Additional Specs:

Function	Transport and Storage	Transport and Storage	Transport and Storage	Transport and Storage
Construction	Aluminum, Corrugated Sidewall	Aluminum, Corrugated Sidewall	Aluminum, Corrugated Sidewall	Aluminum, Extruded Sidewall
Capacity	(31) 18 x 26" (457 x 660 MM) pans	(39) 18 x 26" (457 x 660 MM) pans	(39) 18 x 26" (457 x 660 MM) pans	(39) 18 x 26" (457 x 660 MM) pans
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	21-13/16" (555 MM)	21-13/16" (555 MM)	29-13/16" (760 MM)	21-5/16" (560 MM)
Depth	26-3/4" (680 MM)	26-3/4" (680 MM)	18-3/4" (480 MM)	26-5/8" (680 MM)
Height	57-9/16" (1465 MM)	69-9/16" (1770 MM)	69-9/16" (1770 MM)	69-9/16" (1770 MM)
Shipping Weight	70 LBS (32 KG)	80 LBS (36 KG)	75 LBS (34 KG)	75 LBS (34 KG)
Notes & Accessories	1. Pan spacing on 1-1/2" (40 MM) centers.	1. Pan spacing on 1-1/2" (40 MM) centers.	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Wide opening	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Will also hold 18" x 26" plastic food boxes.
Warranty Level	 <b>3-Year Parts, 1-Year Labor</b> Lifetime guarantee against rust and corrosion	 <b>3-Year Parts, 1-Year Labor</b> Lifetime guarantee against rust and corrosion	 <b>2-Year Parts, 1-Year Labor</b>	 <b>2-Year Parts, 1-Year Labor</b>

- Angles securely riveted in place to transport and store 18 x 26" pans and 14 x 18" trays.
- Constructed of non-corrosive, Hi-tensile aluminum for strength and durability.
- 5" swivel casters provide mobility when fully loaded.
- Ships freight class 250



Model	207-1820	207-1524	207-1812	207-UA-13A
Get Spec Sheet, Operating manual, wiring diagram and more!				
Spec Sheet	G-3	G-3.1	G-3.1	G-9

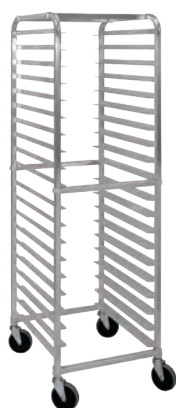
## Additional Specs:

Function	Angle Ledge Utility Rack	Angle Ledge Transport Rack	Angle Ledge Transport Rack	Utility Rack for Multiple Pan Sizes
Construction	Aluminum, Angle Ledge	Aluminum, Angle Ledge	Aluminum, Angle Ledge	Aluminum, Universal Angle
Capacity	(20) 18 x 26" (457 x 660 MM) pans	(24) 15 x 20" trays (2 per angle) (385 x 510 MM)	(12) 18 x 26" (457 x 660 MM) pans	(13) Sets of universal angles*
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	22" (560 MM)	24-5/8" (625 MM)	22-7/16" (570 MM)	25-3/8" (645 MM)
Depth	29-5/8" (755 MM)	31" (790 MM)	29-5/8" (755 MM)	24-15/16" (635 MM)
Height	69-3/4" (1775 MM)	69-3/4" (1775 MM)	69-3/4" (1775 MM)	69-3/4" (1775 MM)
Shipping Weight	70 LBS (35 KG)	75 LBS (34 KG)	70 LBS (32 KG)	85 LBS (39 KG)
Notes & Accessories	1. Angle ledges are riveted on 3" (80 MM) centers. 2. Will also carry (2) 14" x 18" trays on each set of angles. 5234-083 Insulated Ice Cold Blanket	1. Angle ledges are riveted on 5-1/8" (130 MM) centers. 2. Two trays on each set of angles.	1. Will also carry (2) 14" x 18" trays on each set of angles. 2. Angle ledges are riveted on 5-1/8" (130 MM) centers.	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers.
Warranty Level	3-Year Parts, 1-Year Labor Lifetime guarantee against rust and corrosion	2-Year Parts, 1-Year Labor Lifetime guarantee against rust and corrosion	2-Year Parts, 1-Year Labor Lifetime guarantee against rust and corrosion	3-Year Parts, 1-Year Labor Lifetime guarantee against rust and corrosion

\*Universal angles hold 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, and 12" x 20" (305 x 510) Steam Table Pans.

## FULL-SIZE SUPER DUTY AND KNOCK DOWN RACKS

- Fully welded racks for heavy duty transport and storage.
- Each pan support is welded in place to withstand heavier loads.
- 5" swivel casters provide mobility when fully loaded.
- Ships freight class 250








Model	<b>275-70-1820-KD</b> <b>275-70-1820-KDA</b>	<b>207-1820-SD</b>	<b>207-1524-SD</b>	<b>207-1812-SD</b>
Get Spec Sheet, Operating manual, wiring diagram and more!				
Spec Sheet	G-17.2	G-4	G-4.1	G-4.1

## Additional Specs:






Function	Knock Down Utility Rack	Super Duty Utility Rack	Super Duty Utility Rack	Super Duty Utility Rack
Construction	Aluminum, Angle Ledge	Aluminum, Angle ledge	Aluminum, Angle Ledge	Aluminum, Angle Ledge
Capacity	(20) 18 x 26" (457 x 660 MM) pans	(20) 18 x 26" (457 x 660 MM)	(24) 15 x 20" (385 x 510 MM) trays (2 per angle)	(12) 18 x 26" (457 x 660 MM) pans or (24) 14 x 18" trays (2 per angle)
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	20-1/4" (514 MM)	22" (560 MM)	24-5/8" (625 MM)	22-7/16" (570 MM)
Depth	26-1/2" (673 MM)	29-5/8" (755 MM)	31" (790 MM)	29-5/8" (755 MM)
Height	69-3/4" (1772 MM)	69-3/4" (1775 MM)	69-3/4" (1775 MM)	69-3/4" (1775 MM)
Shipping Weight	35 LBS (16 KG)	77 LBS (35 KG)	75 LBS (34 KG)	70 LBS (32 KG)
Notes & Accessories	1. Pan spacing on 3" (80 MM) centers. 2. 10% volume discount on 12 or more.  <b>To have rack shipped assembled, use model number 275-70-1810-KDA</b>	1. Angle ledges are welded on 3" (80 MM) centers. 2. Will also carry (2) 14 x 18" trays on each set of angles.  <b>5234-083 Insulated Ice Cold Blanket</b>	1. Angle ledges are riveted and welded on 5-1/8" (130 MM) centers.	1. Angle ledges are riveted and welded on 5-1/8" (130 MM) centers.
Warranty Level	<b>1-Year Parts, 90-Day Labor</b>	<b>3-Year Parts, 1-Year Labor</b> <small>Lifetime guarantee against rust and corrosion</small>	<b>3-Year Parts, 1-Year Labor</b> <small>Lifetime guarantee against rust and corrosion</small>	<b>3-Year Parts, 1-Year Labor</b> <small>Lifetime guarantee against rust and corrosion</small>

- Durable racks specifically designed to fit roll-in or pass-thru refrigerators, freezers and warming cabinets.
- Fully welded framework of non-corrosive Hi-Tensile aluminum for strength and durability.
- 5" swivel casters two with brakes, provide mobility when fully loaded. Wheel placement provides easy "in-and-out" of roll-ins.
- Ships freight class 250



Model	207-1811-C	207-1811-D	207-1818-C	207-1818-D	273-65-12/1818
Get Spec Sheet, Operating manual, wiring diagram and more!					
Spec Sheet	G-11	G-11	G-11	G-11	G-16

## Additional Specs:

Function	Roll-In Refrigerator Rack	Roll-In Refrigerator Rack	Roll-In Refrigerator Rack	Roll-In Refrigerator Rack	Roll-In Refrigerator Rack
Construction	Aluminum, Angle Ledge	Aluminum, Angle Ledge	Aluminum, Angle Ledge	Aluminum, Angle Ledge	Aluminum, Angle Ledge
Capacity	(11) 18 x 26" (457 x 660 MM) pans	(11) 18 x 26" (457 x 660 MM) pans	(18) 18 x 26" (457 x 660 MM) pans	(18) 18 x 26" (457 x 660 MM) pans	(18) 18 x 26" (457 x 660 MM) or (18) 12 x 20 x 2-1/2" (310 x 510 x 64 MM) pans
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	21" (535 MM)	22-7/8" (585 MM)	21" (535 MM)	22-7/8" (585 MM)	20-1/4" (520 MM)
Depth	25-1/8" (640 MM)	27" (690 MM)	25-1/8" (640 MM)	27" (690 MM)	26-1/2" (660 MM)
Height	64-1/2" (1640 MM)	64-1/2" (1640 MM)	64-1/2" (1640 MM)	64-1/2" (1640 MM)	64-3/4" (1645 MM)
Shipping Weight	77 LBS (35 KG)	82 LBS (37 KG)	82 LBS (37 KG)	87 LBS (39 KG)	70 LBS (32 KG)
Notes & Accessories	1. Angles riveted on 5-1/8" (130 MM) centers.	1. Angles riveted on 5-1/8" (130 MM) centers. 2. Deluxe ("D") model; includes perimeter bumper and enclosed base	1. Angles riveted on 3" (80 MM) centers.	1. Angles riveted on 3" (80 MM) centers. 2. Deluxe ("D") model; includes perimeter bumper and enclosed base.	1. Fully welded pan spacing on 3" (80 MM) centers.
Warranty Level	 <b>3-Year Parts, 1-Year Labor</b> Lifetime guarantee against rust and corrosion	 <b>3-Year Parts, 1-Year Labor</b> Lifetime guarantee against rust and corrosion	 <b>3-Year Parts, 1-Year Labor</b> Lifetime guarantee against rust and corrosion	 <b>3-Year Parts, 1-Year Labor</b> Lifetime guarantee against rust and corrosion	 <b>3-Year Parts, 1-Year Labor</b> Lifetime guarantee against rust and corrosion

## FULL-SIZE ROLL-IN REFRIGERATOR RACKS

- Durable racks specifically designed to fit roll-in or pass-thru refrigerators, freezers and warming cabinets.
- Fully welded framework of non-corrosive Hi-Tensile aluminum for strength and durability.
- 5" swivel casters two with brakes, provide mobility when fully loaded.
- Wheel placement provides easy "in-and-out" of roll-ins.
- Ships freight class 250



Model	208-1835-C	208-1835-D	208-1240-C	208-1240-D	207-UA-12-AC	207-UA-12-AD
Get Spec Sheet, Operating manual, wiring diagram and more!						
Spec Sheet	G-12	G-12	G-13	G-13	G-15	G-15

## Additional Specs:

Function	Roll-In Refrigerator Rack	Roll-In Refrigerator Rack	Roll-In Refrigerator Rack	Roll-In Refrigerator Rack	Roll-In Refrigerator Rack	Roll-In Refrigerator Rack
Construction	Aluminum Corrugated Sidewall	Aluminum Corrugated Sidewall	Aluminum/Stainless Corrugated Sidewall	Aluminum/Stainless Corrugated Sidewall	Aluminum Universal Angle	Aluminum Universal Angle
Capacity	(35) 18 x 26" (457 x 660 MM) pans	(35) 18 x 26" (457 x 660 MM) pans	(38) 12 x 20 x 2-1/2" (310 x 510 x 64 MM)	(38) 12 x 20 x 2-1/2" (310 x 510 x 64 MM)	(12) Sets of universal angles*	(12) Sets of universal angles*
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	20-11/16" (525 MM)	22-9/16" (575 MM)	23-11/16" (605 MM)	25-9/16" (650 MM)	24-1/2" (625 MM)	26-3/8" (670 MM)
Depth	25-1/8" (640 MM)	27" (690 MM)	25-1/8" (640 MM)	27" (690 MM)	24-15/16" (635 MM)	24-15/16" (633 MM)
Height	64-1/2" (1640 MM)	64-1/2" (1640 MM)	69" (1755 MM)	69" (1755 MM)	64-1/2" (1640 MM)	64-1/2" (1640 MM)
Shipping Weight	82 LBS (37 KG)	87 LBS (39 KG)	95 LBS (43 KG)	100 LBS (45 KG)	115 LBS (52 KG)	120 LBS (54 KG)
Notes & Accessories	1. Pan spacing on 1-1/2" (40 MM) centers.	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Deluxe ("D") Model; includes perimeter bumper and enclosed base.	1. Pan spacing on 3" (80 MM) centers Two pans per corrugation. 2. Perforated stainless steel sidewalls for air circulation. 3. VERIFY HEIGHT OF CABINET DOOR OPENING BEFORE ORDERING.	1. Pan spacing on 3" (80 MM) centers Two pans per corrugation. 2. Perforated stainless steel sidewalls for air circulation. 3. Deluxe ("D") Model; includes perimeter bumper and enclosed base. 4. VERIFY HEIGHT OF CABINET DOOR OPENING BEFORE ORDERING.	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers.	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers. 2. Deluxe ("D") Model; includes perimeter bumper and enclosed base.
Warranty Level	3-Year Parts, 1-Year Labor Lifetime guarantee against rust and corrosion	3-Year Parts, 1-Year Labor Lifetime guarantee against rust and corrosion	3-Year Parts, 1-Year Labor Lifetime guarantee against rust and corrosion	3-Year Parts, 1-Year Labor Lifetime guarantee against rust and corrosion	3-Year Parts, 1-Year Labor Lifetime guarantee against rust and corrosion	3-Year Parts, 1-Year Labor Lifetime guarantee against rust and corrosion

\*Universal angles hold 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, and 12" x 20" (305 x 510) Steam Table Pans.

- Utility and storage racks designed for specialty purposes as outlined below.
- Ideal for banquet operations. Trays securely held on extruded angles will not fall through.
- Fully welded framework of non-corrosive Hi-Tensile aluminum for strength and durability.
- Ships freight class 250



Model	252-DR-36	207-2410A	2207-2420A	2213-1824B
Get Spec Sheet, Operating manual, wiring diagram and more!				
Spec Sheet	G-7.1	G-23	G-23	G-25

## Additional Specs:

Function	Pan Drying Rack	Single Oval Tray Rack	Double Oval Tray Rack	Double Tray Rack
Construction	Aluminum, Extruded Sidewall	Aluminum, Wide Angle Ledge	Aluminum, Wide Angle Ledge	Aluminum, Channel Slide
Capacity	(36) 18 x 26" (457 x 660 MM) pans	(10) Oval Trays with sizes 22-3/4" x 27-5/8", 20-3/4" x 25-1/2" and 23-1/2" x 29"	(20) Oval Trays with sizes 22-3/4" x 27-5/8", 20-3/4" x 25-1/2" and 23-1/2" x 29"	Angles riveted on 5-1/8" (130 MM) centers, holds these pan sizes: (48) 13 x 18" (330 x 460 MM) (48) 14 x 18" (360 x 460 MM) (24) 18 x 26" (457 x 660 MM) (48) 14 x 18" Trapezoid (360 x 460 MM)
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	21-15/16" (560 MM)	27-5/8" (705 MM)	55-1/8" (1400 MM)	42-3/16" (1075 MM)
Depth	26-5/8" (680 MM)	30" (765 MM)	30" (765 MM)	30-1/4" (770 MM)
Height	75-11/16" (1925 MM)	70" (1780 MM)	70" (1780 MM)	69-9/16" (1770 MM)
Shipping Weight	70 LBS (32 KG)	100 LBS (45 KG)	180 LBS (82 KG)	140 LBS (64 KG)
Notes & Accessories	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Supplied with (3) nickel chrome plated raised wire grids.	1. Angle ledges spaced on 6-1/8" (160 MM) centers.	1. Angle ledges spaced on 6-1/8" (160 MM) centers.	1032-001 Pan Stop, Rear (2 required) 1267-042 Aluminum Back Enclosure Kit 1267-042 Powder Coated Back Enclosure Kit 1269-009 Top Enclosure Kit 1403-038 Bottom Enclosure Kit 1404-015 Aluminum Side Enclosure Kit 1404-015 Powder Coated Side Enclosure Kit 1425-005 Push Handle, Side Mounted
Warranty Level	2-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and corrosion</small>	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and corrosion</small>	2-Year Parts, 1-Year Labor

- Queen Mary racks are ideal for transporting plated banquet meals, and great for returning soiled dishware to washing area.
- Side-mounted push handle for ease of transport.
- Ships freight class 250



(SHOWN WITH OPTIONAL PUSH HANDLES  
AND RECEPTACLE HOLDERS)

Model	271-41-5927	271-51-5927	271-61-5927
Get Spec Sheet, Operating manual, wiring diagram and more!			
Spec Sheet	G-27	G-26	G-26

### Additional Specs:

Function	Queen Mary Oval Tray Rack	Queen Mary Oval Tray Rack	Queen Mary Oval Tray Rack
Construction	Aluminum	Aluminum	Aluminum
Capacity	(4) Shelves 62 x 29", fits trays 22-3/4" x 27-5/8", 20-3/4" x 25-1/2" and 23-1/2" x 29" (2 per shelf), 15-3/4" Clearance	(5) Shelves 62 x 29", fits trays 22-3/4" x 27-5/8", 20-3/4" x 25-1/2" and 23-1/2" x 29" (2 per shelf), 11" Clearance	(6) Shelves 62 x 29", fits trays 22-3/4" x 27-5/8", 20-3/4" x 25-1/2" and 23-1/2" x 29" (2 per shelf), 8" Clearance
Casters	8" (203 MM)	8" (203 MM)	8" (203 MM)
Width	61-1/8" (1553 MM)	62-1/4" (1585 MM)	62-1/4" (1585 MM)
Depth	29" (740 MM)	29" (740 MM)	29" (740 MM)
Height	64-5/8" (1641 MM)	62-11/16" (1595 MM)	62-11/16" (1595 MM)
Shipping Weight	180 LBS (82 KG)	182 LBS (83 KG)	192 LB (87 KG)
Notes & Accessories	<ol style="list-style-type: none"> <li>1. Shown with Rubbermaid® "Slim Jim" 23 Gal. waste receptacles (not provided)</li> <li>2. Includes perimeter bumpers.</li> <li>3. Also available with 5 shelves, 11" clearance.</li> </ol> <p>Stainless steel shelves instead of aluminum shelves (27 lbs. for each shelf).</p>	<ol style="list-style-type: none"> <li>1. Includes perimeter bumpers.</li> </ol> <p>Stainless steel shelves instead of aluminum shelves (27 lbs. for each shelf).</p>	<ol style="list-style-type: none"> <li>1. Includes perimeter bumpers.</li> </ol> <p>Stainless steel shelves instead of aluminum shelves (27 lbs. for each shelf).</p>
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

- Insulated transport cabinets for transporting hot or cold products.
- Fully welded framework of non-corrosive Hi-Tensile aluminum for strength and durability.
- Variety of pan supports available, removable for easy cleaning.
- 5" swivel casters, two with brakes, provide mobility when fully loaded.
- Ships freight class 150



Model	309-128C	309-12-188C	309-1813C	309-188C
Get Spec Sheet, Operating manual, wiring diagram and more!				
Spec Sheet	A-18	A-17	A-17	A-17

## Additional Specs:

Function	Transport of Hot or Cold Foods	Transport of Hot or Cold Foods	Transport of Hot or Cold Foods	Transport of Hot or Cold Foods
Construction	Aluminum	Aluminum	Aluminum	Aluminum
Capacity	Removable wire pan supports for (8) 12" x 20" (305 x 510 MM) pans	Wide angle supports for (8) 18" x 26" (460 x 660 MM) or (8) 12" x 20" (305 x 510 MM) pans	Channel supports for (13) 18" x 26" (460 x 660 MM) pans	Angle supports for (8) 18" x 26" (460 x 660 MM) pans
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	18-7/8" (480 MM)	23-7/8" (610 MM)	23-7/8" (610 MM)	23-7/8" (610 MM)
Depth	27-1/4" (695 MM)	32-1/4" (820 MM)	32-1/4" (820 MM)	32-1/4" (820 MM)
Height	33-7/8" (860 MM)	33-7/8" (860 MM)	33-7/8" (860 MM)	33-7/8" (860 MM)
Shipping Weight	100 LB (45 KG)	110 LB (50 KG)	120 LB (54 KG)	120 LB (54 KG)
Notes & Accessories	<p>1. Pan spacing on 2-3/4" (70 MM) centers.</p> <p>Can also be stacked on same size H-339 Series hot cabinets.</p> <p>When stacking two cabinets, new cabinet width will be 24-5/8".</p> <p>Perimeter Bumpers</p>	<p>1. Pan spacing on 2-3/4" (70 MM) centers</p> <p>Can also be stacked on same size H-339 Series hot cabinets.</p> <p>Perimeter Bumpers</p>	<p>1. Pan slides on 1-1/2" (40 MM) centers.</p> <p>Can also be stacked on same size H-339 Series hot cabinets.</p> <p>Perimeter Bumpers</p>	<p>1. Pan spacing on 2-3/4" (70 MM) centers</p> <p>Can also be stacked on same size H-339 Series hot cabinets.</p> <p>Perimeter Bumpers</p>
Warranty	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

- Non-insulated cabinets for tray transport and storage. Ideal for use as a patient tray delivery cart.
- Same size top and base extend past sidewalls to act as natural bumpers for protection.
- Fully welded framework of non-corrosive Hi-Tensile aluminum for strength and durability.
- Side latch holds door open for easy loading and unloading of products.
- Gravity type latch secures door during transport.
- Ships freight class 150







Model	101-1520-10	101-1520-12	101-1520-20	101-1418-10	101-1418-20
Get Spec Sheet, Operating manual, wiring diagram and more!					
Spec Sheet	A-12	A-12	A-12	A-11	A-11

### Additional Specs:





Function	Tray Delivery Cart	Tray Delivery Cart	Tray Delivery Cart	Tray Delivery Cart	Tray Delivery Cart
Construction	Aluminum	Aluminum	Aluminum	Aluminum	Aluminum
Capacity	(10) 15 x 20" (385 x 510 MM) trays	(12) 15 x 20" (385 x 510 MM) trays	(20) 15 x 20" (385 x 510 MM) trays	(10) 14 x 18" (360 x 460 MM) trays	(20) 14 x 18" (360 x 460 MM) trays
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	23-3/4" (605 MM)	23-3/4" (605 MM)	23-3/4" (605 MM)	21" (535 MM)	21" (535 MM)
Depth	33-1/2" (855 MM)	33-1/2" (855 MM)	33-1/2" (855 MM)	31" (790 MM)	31" (790 MM)
Height	35-3/4" (910 MM)	42" (1070 MM)	63-3/4" (1620 MM)	35-3/4" (910 MM)	63-3/4" (1620 MM)
Shipping Weight	111 LB (50 KG)	131 LB (59 KG)	141 LB (64 KG)	111 LB (50 KG)	141 LB (64 KG)
Notes & Accessories	1. Extruded angles riveted on 5-1/2" (140 MM) centers.	1. Extruded angles riveted on 5-1/2" (140 MM) centers.	1. Extruded angles riveted on 5-1/2" (140 MM) centers. 2. Pass-thru versions available.	1. Extruded angles riveted on 5-1/2" (140 MM) centers.	1. Extruded angles riveted on 5-1/2" (140 MM) centers. 2. Pass-thru versions available.
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

- Fully welded framework of non-corrosive Hi-Tensile aluminum for strength and durability.
- Great for stadiums, healthcare facilities and colleges.
- Ships freight class 150



Model	101-172A	103-UA-11D	103-UA-13D	150-1840D
Get Spec Sheet, Operating manual, wiring diagram and more!				
Spec Sheet	A-10	A-8	A-8	A-6

## Additional Specs:

Function	In-Suite Service Cart	Transport and Storage	Transport and Storage	Food File for Transport and Storage
Construction	Aluminum	Aluminum	Aluminum	Aluminum
Capacity	(3) shelves hold various items	(11) sets of universal angles*	(13) sets of universal angles*	Extruded sidewalls hold (40) sets of 18 x 26" (460 x 660 MM) pans
Casters	6" (152 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	35-1/2" (905 MM)	25-13/16" (660 MM)	25-13/16" (660 MM)	20-7/8" (530 MM)
Depth	24" (610 MM)	31" (790 MM)	31" (790 MM)	27-1/2" (700 MM)
Height	36" (915 MM)	57-3/4" (1470 MM)	69-3/4" (1775 MM)	69-3/4" (1775 MM)
Shipping Weight	145 LB (66 KG)	175 LB (79 KG)	185 LB (84 KG)	125 LB (57 KG)
Notes & Accessories	1. Removable shelves perforated with 18 holes for air flow. Shelf size 32 x 22" (812 x 558 MM). 2. Holds four 7-ounce size cans of fuel. Available in decorative finishes.	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers.	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers.	1. Pan spacing on 1-1/2" (40 MM) centers.
Warranty	 2-Year Parts, 1-Year Labor	 2-Year Parts, 1-Year Labor	 2-Year Parts, 1-Year Labor	 3-Year Parts, 1-Year Labor Lifetime guarantee against rust and corrosion





\*Universal angles hold 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, and 12" x 20" (305 x 510) Steam Table Pans.

- All-purpose cabinets for transport and storage.
- Fully welded framework of non-corrosive Hi-Tensile aluminum for strength and durability.
- Ships freight class 150



Model	100-1822D	100-1833D	109-1833	100-1841D
Get Spec Sheet, Operating manual, wiring diagram and more!				
Spec Sheet	A-1	A-1	A-7	A-1

### Additional Specs:

Function	All-Purpose Transport Cabinet	All-Purpose Transport Cabinet	3/4-Size Food file for Transport and Storage	All-Purpose Transport Cabinet
Construction	Aluminum	Aluminum	Aluminum	Aluminum
Insulated	No	No	Yes	No
Capacity	Corrugated sidewalls, holds (22) 18 x 26" (440 x 660 MM) pans	Corrugated sidewalls, holds (32) 18 x 26" (440 x 660 MM) pans	Extruded sidewalls, holds (33) 18 x 26" (460 x 660 MM) pans	Corrugated sidewalls, holds (40) 18 x 26" (440 x 660 MM) pans
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	20-7/8" (530 MM)	20-7/8" (530 MM)	22" (560 MM)	20-7/8" (530 MM)
Depth	27-1/2" (700 MM)	27-1/2" (700 MM)	30-1/16" (765 MM)	27-1/2" (700 MM)
Height	42" (1070 MM)	57-3/4" (1470 MM)	58" (1473 MM)	69-3/4" (1775 MM)
Shipping Weight	90 LB (41 KG)	110 LB (50 KG)	113 LB (51 KG)	120 LB (54 KG)
Notes & Accessories	1. Pan spacing on 1-1/2" (40 MM) centers.	1. Pan spacing on 1-1/2" (40 MM) centers.	1. Pan spacing on 1-1/2" (40 MM) centers.	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Pass-thru version available.
Warranty Level				

- All-purpose cabinets for transport and storage.
- 5" swivel casters two with brakes, provide mobility when fully loaded.
- Ships freight class 150



Model	100-1841-DS	101-1820D	101-1820-DS	109-1840	102-ST-1841E
Get Spec Sheet, Operating manual, wiring diagram and more!					
Spec Sheet	A-3	A-4	A-5	A-7	A-9

## Additional Specs:

Function	All-Purpose Transport (Heavy Duty)	All-Purpose Transport Cabinet	All-Purpose Transport (Heavy Duty)	Full-Size Food File for Transport and Storage	Canned Fuel Transport and Holding
Construction	Aluminum	Aluminum	Aluminum	Aluminum	Aluminum
Insulated	No	No	No	Yes	No
Capacity	Corrugated sidewalls, holds (39) 18 x 26" (460 x 660 MM) pans.	Extruded angle ledges for (20) 18 x 26" (440 x 660 MM) or (40) 14 x 18" (360 x 460 MM) pans	Extruded angle ledges for (20) 18 x 26" (440 x 660 MM) or (40) 14 x 18" (360 x 460 MM) pans	Extruded sidewalls, holds (40) 18 x 26" (460 x 660 MM) pans.	Corrugated sidewalls, holds (38) 18 x 26" (460 x 660 MM) pans.
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	20-7/8" (530 MM)	21" (535 MM)	21" (535 MM)	22" (560 MM)	20-7/8" (530 MM)
Depth	27-1/2" (700 MM)	31" (790 MM)	31" (790 MM)	30-1/16" (765 MM)	28-1/2" (725 MM)
Height	69-3/4" (1775 MM)	69-3/4" (1775 MM)	69-3/4" (1775 MM)	69-3/4" (1772 MM)	69-3/4" (1775 MM)
Shipping Weight	120 LB (54 KG)	165 LB (75 KG)	175 LB (79 KG)	150 LB (68 KG)	140 LB (64 KG)
Notes & Accessories	1. Pan spacing on 1-1/2" (40 MM) centers.	1. Pan spacing on 3" (80 MM) centers.	1. Pan spacing on 3" (80 MM) centers.	1. Pan spacing on 1-1/2" (40 MM) centers.	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Supplied with pan cutouts to hold (3) 7 oz. size cans of fuel.
Warranty Level	<b>3-Year Parts, 1-Year Labor</b> Lifetime guarantee against rust and corrosion	<b>3-Year Parts, 1-Year Labor</b> Lifetime guarantee against rust and corrosion	<b>3-Year Parts, 1-Year Labor</b> Lifetime guarantee against rust and corrosion	<b>2-Year Parts, 1-Year Labor</b>	<b>2-Year Parts, 1-Year Labor</b>

Contact Cres Cor or consult your local rep to learn more about Allergen-Free Zone customization!



## DOES YOUR KITCHEN HAVE AN ALLERGEN-FREE ZONE?

# features

## FRESH COR HYDROPONIC DISPLAY CABINETS

- Merchandise flats of micro greens and herbs to your customers in a small footprint.
- Grows and maintains flats of greens for weeks.
- Simple to use and easy to maintain.
- Manually water flats daily for best results.
- EZ door slide & pull tray system for ergonomic cutting and replacing flats of micro greens and herbs.
- Exclusive LED "grow and show" light rated for system 50,000 hours to 70% luminous.
- Standard 120V or 240V universal system.
- Currently available in single or double tray capacities. "Tower" configuration also available for six tray capacity.
- 1 Year Warranty






IG2R



IG6R

## MERCHANDISING DISPLAY CABINETS TO DISPLAY AND GROW YOUR GREENS

<b>DOLLIES</b> MODEL NUMBER	DESCRIPTION	CATALOG PAGE
 IG1R	FRESH COR HYDROPONIC DISPLAY CABINET, 1 TRAY	76
 IG2R	FRESH COR HYDROPONIC DISPLAY CABINET, 2 TRAYS	76
 IG6R	FRESH COR HYDROPONIC DISPLAY TOWER, 6 TRAYS	76
<b>ACCESSORIES</b>		75

### ACCESSORIES

DESCRIPTION
AUTOMATIC ON/OFF TIMER
CUSTOM PRINTED GRAPHIC SIDE PANELS
240 VOLT SERVICE
SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS & PRICING

Display your garden-fresh herbs and greens proudly in the new Fresh Cor ShowCube series from Cres Cor. Ideal for made-to-order salads, healthy smoothies or simply a garnish for a finishing touch. These display cabinets are the perfect way to show your customers that providing fresh, organic produce matters to you.









- Grows and maintains flats of greens for weeks.
- Manually water flats daily for best results.
- EZ door slide & pull tray system for ergonomic cutting and replacing flats of micro greens and herbs.
- Exclusive LED "grow and show" light rated for system 50,000 hours to 70% luminous.



Model	IG1R	IG2R	IG6R
Get Spec Sheet, Operating manual, wiring diagram and more!			
Spec Sheet	P-1	P-1	P-1



### Additional Specs:

Function	Grow and Show Microgreens	Grow and Show Microgreens	Grow and Show Microgreens
Construction	Stainless Steel	Stainless Steel	Stainless Steel
Capacity	Holds (1) 10-1/2 x 20 x 1/2" tray (267 x 508 x 13 MM)	Holds (2) 10-1/2 x 20 x 1/2" trays (267 x 508 x 13 MM)	Holds (6) 10-1/2 x 20 x 1/2" trays (267 x 508 x 13 MM)
Casters	No	No	3-1/2" (89 MM)
Width	24-1/2" (622 MM)	24-1/2" (622 MM)	24-1/2" (622 MM)
Depth	12-1/2" (318 MM)	24-1/2" (622 MM)	24-1/2" (622 MM)
Height	21-1/8" (537 MM)	21-1/8" (537 MM)	62" (1575 MM)
Shipping Weight	39 LB (18 KG)	49 LB (22 KG)	150 LB (68 KG)
Power Requirements	50 Watts, 120 or 240 Volts, 1 Phase  5-15P 15 Amp Service	50 Watts, 120 or 240 Volts, 1 Phase  5-15P 15 Amp Service	50 Watts, 120 or 240 Volts, 1 Phase  5-15P 15 Amp Service
Notes & Accessories	1. Trays of greens not included. <b>Automatic On/Off Timer</b> <b>240 Volt Service</b>	1. Trays of greens not included. <b>Automatic On/Off Timer</b> <b>240 Volt Service</b>	1. Trays of greens not included. <b>Automatic On/Off Timer</b> <b>240 Volt Service</b>
Warranty Level			



JUST HARVEST AND SERVE.  
IT DOESN'T GET ANY  
FRESHER THAN THAT.

# features

## DOLLIES THAT TRANSPORT A MULTITUDE OF DISHWARE SAFELY

### POKER CHIP DISH DOLLIES

- Poker chip style dollies for transporting and storage of a multitude of popular size dishware up to 13" plates and platters
- Protective plastic coating at points of contact with dishware prevents chipping
- Base constructed of one-piece Hi-Tensile aluminum with cross-brace reinforcement for added strength
- Special dish sizes can be accommodated with the use of adapters

### HEATED DISH DOLLIES

- Heated dish dollies used for preheating plates and meal delivery pellets prior to serving
- Doubles as a small pre-plated and covered hot meal delivery unit
- Conveniently fits under 36" counter
- Base constructed of one piece of Hi-Tensile aluminum with cross-brace reinforcement for added strength

### TRANSPORT DOLLIES

- Sturdy dollies for storage and transport of miscellaneous pans, cup & glass racks or baskets
- Constructed of non-corrosive, Hi-Tensile aluminum
- Formed base and corner gussets for strength and durability



501-D-EX



"In this banqueting facility we do over 200 weddings a year and more than 300 functions. Lots of different plates, serving lots of different meals. From formal settings to buffet settings, the Extreme Dish Dolly easily holds our bowls, main course dishes, salad plates, bread plates and saucers. We don't have to go back and forth pulling four or five different dollies for different size dishes and saucers. This dolly does the work of four. My staff has been very enthusiastic about using this dish dolly. It makes all of our lives easier. Why trust expensive dishware to plastic dollies? The Extreme Dish Dolly is very durable, and coated to prevent chipping. And that's why we trust Cres Cor."



Richard - Banqueting Manager  
LaMalfa Holiday Inn Express  
Mentor, OH

# MULTI-PURPOSE DOLLIES DESIGNED FOR TRANSPORT AND STORAGE FOR A VARIETY OF KITCHENWARE.

 Cres Cor Top Seller

 New Product

## DOLLIES

DOLLIES MODEL NUMBER	DESCRIPTION	CATALOG PAGE
 500-2020	CUPS, GLASSES & BASKETS	80
500-2020-Z	CUPS, GLASSES & BASKETS, CORRECTIONAL	95
501-10-240	DELUXE	81
501-10-480B	BANQUET RING	81
501-13-180	SUPER SIZE	81
501-5-480	DELUXE, POKER CHIP	81
501-6-480	DELUXE, POKER CHIP	81
501-7-240	DELUXE, POKER CHIP	80
501-8-240	DELUXE, POKER CHIP	80
 501-D	DELUXE, TRANSPORT/STORAGE	80
501-D-EX	DELUXE, TRANSPORT/STORAGE	80
HJ-531-10-240	HEATED PLATE, TRANSPORT/STORAGE	82
HJ-531-13-180	HEATED PLATE, TRANSPORT/STORAGE, SUPER SIZE	82
<b>ACCESSORIES</b>		79

## ACCESSORIES

MODEL NO.	DESCRIPTION
	240 VOLT SERVICE (FOR HEATED DISH DOLLY MODEL HJ-531-10-240 & HJ-531-13-180)
5258-016	CORD WRAP (FOR HEATED DISH DOLLY MODEL HJ-531-10-240 & HJ-531-13-180)
5234-000	DUST COVER (ADVISE DOLLY MODEL NUMBER WHEN ORDERING)
5310	EXTRA ADJUSTABLE ADAPTER (FOR 501-D)
5310-088-01-K	EXTRA ADJUSTABLE HEX ROD
5310-004	EXTRA ADJUSTABLE ADAPTER (POKER CHIP DISH DOLLIES)
1408-001	PUSH HANDLE (CUSTOMER INSTALLED) (FOR 500-2020)
1408-012	SPRING BACK PULL HANDLE (CUSTOMER INSTALLED) (FOR 500-2020)
SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS & PRICING	



## 500 &amp; 501 SERIES DISH &amp; TRANSPORT DOLLIES

- Adjustable deluxe transport dollies for multiple purposes.
- Durable construction, built to handle heavy loads over many years of use.
- Special dish sizes can be accommodated with the use of optional adapters.
- Ships freight class 92-1/2 for 501 Series models, and freight class 100 for 500-2020.



(SHOWN WITH OPTIONAL PUSH HANDLE)

Model	501-D	501-D-EX	500-2020	501-7-240	501-8-240
Get Spec Sheet, Operating manual, wiring diagram and more!					
Spec Sheet	H-1	H-1.1	H-7	H-2	H-2

## Additional Specs:

Function	Transport and Store Multiple Dish Sizes	Extreme Super Size Transport and Storage	Transport Dolly	Poker Chip Dish Dolly	Poker Chip Dish Dolly
Construction	Aluminum and Plastic	Aluminum and Plastic	Aluminum	Aluminum and Plastic	Aluminum and Plastic
Capacity	Each compartment holds a 20" (510 mm) stack of dishes	Various dish sizes and quantities for ultimate flexibility	Various 20 x 20" platform	Holds (240)* dishes, size 6-7/8" to 8-1/4" (175 MM to 210 MM)	Holds (240)* dishes, Size 8-3/8" to 9-3/4" (215 MM to 250 MM)
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	23" (585 MM)	27-1/8" (690 MM)	20-5/8" (525 MM)	18-1/2" (470 MM)	20-3/4" (530 MM)
Depth	23" (585 MM)	27-1/8" (690 MM)	20-5/8" (525 MM)	18-1/2" (470 MM)	20-3/4" (530 MM)
Height	32" (815 MM)	32" (815 MM)	8-7/8" (225 MM)	32" (815 MM)	32" (815 MM)
Shipping Weight	70 LB (32 KG)	92 LB (51 KG)	20 LB (9 KG)	55 LB (25 KG)	70 LB (32 KG)
Notes & Accessories	1. Equipped with (2) 5310 adjustable adapters. 2. Each compartment holds a 20" (510 MM) stack of dishes. 3. To assure proper fit, provide dish size when ordering.  <b>5310 Extra Adjustable Adapter</b>	1. Equipped with (12) adjustable hex rods.  <b>5310-088-01-K Extra Adjustable Hex Rod</b>	<b>1408-012 Spring-Back Pull Handle (customer installed)</b>  <b>1408-001 Push Handle (customer installed)</b>	1. *Capacity shown is approximate; each compartment holds a 20" (510 MM) stack of dishes. 2. When using adapter, dolly will also accommodate 4" to 4-1/4" diameter dishes.  <b>5310-004 Extra Adjustable Adapter</b>	1. *Capacity shown is approximate; each compartment holds a 20" (510 MM) stack of dishes. 2. When using adapter, dolly will also accommodate 4-3/8" to 4-3/4" diameter dishes.  <b>5310-004 Extra Adjustable Adapter</b>
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

- Protective plastic coating at points of contact with dishware helps prevent chipping.
- Heavy duty 5" swivel casters, two with brakes.
- Base constructed of one piece, non-corrosive, Hi-Tensile aluminum.
- Ships freight class 92-1/2





Model	501-10-240	501-5-480	501-6-480	501-10-480B	501-13-180
Get Spec Sheet, Operating manual, wiring diagram and more!					
Spec Sheet	H-2	H-2	H-2	H-4	H-3

### Additional Specs:





Function	Poker Chip Dish Dolly	Poker Chip Dish Dolly	Poker Chip Dish Dolly	Banquet Ring Dolly	Super Size Dish Dolly
Construction	Aluminum and Plastic	Aluminum and Plastic	Aluminum and Plastic	Aluminum and Plastic	Aluminum and Plastic
Capacity	Holds (240)* dishes, size 9-7/8" to 11" (255 MM to 280 MM)	Holds (480)* dishes, size 4-7/8" to 5-3/4" (125 MM to 150 MM)	Holds (480)* dishes, size 5-7/8" to 6-3/4" (150 MM to 175 MM)	Holds (480)* dishes, size 9-7/8" to 11" (255 MM to 280 MM)	Holds (180)* dishes, size 11-1/2" to 13" (295 MM to 330 MM)
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	23" (585 MM)	20-3/4" (530 MM)	23" (585 MM)	23" (585 MM)	27-1/8" (690 MM)
Depth	23" (585 MM)	20-3/4" (530 MM)	23" (585 MM)	23" (585 MM)	27-1/8" (690 MM)
Height	32" (815 MM)	32" (815 MM)	32" (815 MM)	44" (1120 MM)	32" (815 MM)
Shipping Weight	70 LB (32 KG)	70 LB (32 KG)	70 LB (32 KG)	70 LB (32 KG)	70 LB (32 KG)
Notes Accessories	1. *Capacity shown is approximate; each compartment holds a 20" (510 MM) stack of dishes. 2. To assure proper fit, provide dish size when ordering. 5310-004 Extra Adjustable Adapter	1. *Capacity shown is approximate; each compartment holds a 20" (510 MM) stack of dishes. 2. To assure proper fit, provide dish size when ordering. 3. Corner sections will take dishes up to 6-3/8" diameter. 5310-004 Extra Adjustable Adapter	1. *Capacity shown is approximate; each compartment holds a 20" (510 MM) stack of dishes. 2. To assure proper fit, advise dish size when ordering. 3. Corner sections will take dishes up to 7-1/8" diameter. 5310-004 Extra Adjustable Adapter	1. *Capacity shown is approximate; each compartment holds a 32" (815 MM) stack of banquet covers.	1. *Capacity shown is approximate; each compartment holds a 20" (510 MM) stack of dishes.
Warranty	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

- Heated dish dollies used for preheating plates and meal delivery pellets prior to serving.
- Doubles as a small pre-plated and covered meal delivery unit.
- Fits conveniently under 36" counters.
- Heavy duty 5" swivel casters, two with brakes.
- Base constructed of one piece, non-corrosive, Hi-Tensile aluminum with cross-brace for added strength.
- Ships freight class 92-1/2



Model	<b>HJ-531-10-240</b>	<b>HJ-531-13-180</b>
Get Spec Sheet, Operating manual, wiring diagram and more!		
Spec Sheet	H-5	H-5.1

### Additional Specs:

Function	Heated Plates and Meal Delivery	Heated Plates and Meal Delivery
Construction	Aluminum	Aluminum
Capacity	Holds (240)* dishes size 9-7/8" to 11" (255 MM to 280 MM).	Holds (180)* dishes size 11-1/2" to 13" (295 MM to 330 MM)
Casters	5" (127 MM)	5" (127 MM)
Width	23" (585 MM)	27-1/8" (690 MM)
Depth	23" (585 MM)	27-1/8" (690 MM)
Height	32" (815 MM)	32" (815 MM)
Shipping Weight	90 LB (41 KG)	105 LB (48 KG)
Power Requirements	1000 Watts, 120 Volts  5-15P, 15 Amp. Service	1000 Watts, 120 Volts  5-15P, 15 Amp. Service
Notes & Accessories	1. *Capacity shown is approximate; each compartment holds a 20" (510 MM) stack of dishes. 2. Also holds 24 covered meals on 11" diameter plates with nesting height of 3". <b>5258-016 Cord Wrap</b>	1. *Capacity shown is approximate; each compartment holds a 20" (510 MM) stack of dishes. <b>5258-016 Cord Wrap</b>
Warranty Level	 <b>2-Year Parts, 1-Year Labor</b>	 <b>2-Year Parts, 1-Year Labor</b>



# HOW GREEN? IS YOUR KITCHEN?

With over 20 Energy Star rated models and sizes to choose from, Cres Cor has the right equipment for your needs.

Log onto [www.crescor.com](http://www.crescor.com) and click on the Energy Star icon to be linked to rebates offered in your area, along with other important energy saving tips.

If your kitchen doesn't use Cres Cor energy efficient heavily insulated equipment...

... you may be wasting a lot more **green** than you think.



# features

## THE COOLEST IN MOBILE REFRIGERATION

### INSULATED REFRIGERATED CABINETS

- Stainless steel construction with fully integrated heavy duty frame for structural rigidity
- Self-closing, field-reversible door
- Recessed push/pull handles
- Safety-conscious anti-microbial handle protects against spreading germs (Optional anti-microbial magnetic latch shown - For U.S.A. Only)
- Forced air cooling system; automatically defrosts
- Universal angles for assorted pan sizes and spacing

### KOLDCUBE<sup>3</sup>

- Industry's first cold cabinet allowing you to hold cold food safely indoors or out at a constant 38°F temperature, without a cord!
- Powered by a 12VDC battery with a battery charger included. Universal input voltage is 100-240VAC. Allows for 4 hours of hold time with a standard battery, or 8+ hours of hold time with an optional upgraded battery.
- Smooth interior coved corners makes for easy clean-up.
- Rugged heavy duty 8" wheels provide mobility in tough outdoor conditions.
- Reflective powder coated sides deflect the sun's rays.



**"I love the Ice Cold Blanket!**  
You can put ice packs in it, or not,  
and it helps keep my coleslaw and  
salads cold for short term transport  
to my catered events. It protects  
against bugs, sunlight, wind and rain  
so the elements don't affect my food.  
Well worth it."

Lee Corder  
Owner of CW BBQ  
Cincinnati, OH

\*ICE COLD BLANKET IS MODEL NO. 5234-083

# REFRIGERATED CABINETS DESIGNED TO HOLD FOOD AND BEVERAGES AT SAFE, PROPER SERVING TEMPERATURES.



Cres Cor Top Seller



New Product



New and Improved

## REFRIGERATED CABINETS

REFRIGERATED CABINETS MODEL NUMBER	DESCRIPTION	CATALOG PAGE
KC-UA-11	COLD HOLDING AND TRANSPORT	86
R-171-SUA-10E	SINGLE COMPARTMENT	86
R-171-SUA-10E-SD	SINGLE COMPARTMENT, SUPER DUTY	86
R-171-SUA-10E-Z	SINGLE COMPARTMENT, CORRECTIONAL	96
R-171-SUA-20E	DOUBLE COMPARTMENT	86
ACCESSORIES		85

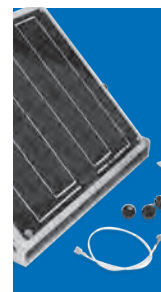


MODEL NO.	DESCRIPTION
	240 VOLT SERVICE
0621-281-K	ANGLES, EXTRA WIRE UNIVERSAL ANGLES (SET OF 2)
0621-367-K	ANGLES, EXTRUDED ALUM TRANSPORT UNIVERSAL ANGLES (SET OF 2) (COLD CUBE)
	ANGLES, CHANGE FROM STANDARD UNIVERSAL ANGLES TO INTERIOR FOR 18" X 26" PANS (PER SET)
	CUSTOM POWDER COATING AND DOOR GRAPHICS
1409-010	DROP DOWN PULL HANDLE (FOR R-171-SUA-20E)
1430	FLOOR LOCK (FOR R-171-SUA-10E)
	LATCH, MAGNETIC (PER DOOR)
7037-001-K	SOLAR PANEL KIT (KOLDCUBE <sup>3</sup> ONLY)
1087-000	PUSH HANDLE (FOR R-171-SUA-10E)
5238-036	THERMOMETER, CHANGE FROM ANALOG TO DIGITAL
SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS & PRICING	

## ACCESSORIES



VARIOUS  
CASTER OPTIONS



7037-001-K  
SOLAR PANEL



1430  
FLOOR LOCK

## SINGLE AND DOUBLE COMPARTMENT REFRIGERATED CABINETS

- Our redesigned ChillTemp™ refrigerated cabinets are designed to hold and transport food and beverages at safe, proper serving temperatures.
- Stainless steel construction with extended base to protect cabinet body.
- Maintains 33°F to 40°F temperatures with ease.
- R-171 models ship freight class 150. KoldCube<sup>3</sup> ships freight class 100.



(SHOWN WITH OPTIONAL PERIMETER BUMPER)

Model	R-171-SUA-10E	R-171-SUA-10E-SD*	R-171-SUA-20E	KC-UA-11
Get Spec Sheet, Operating manual, wiring diagram and more!				
Spec Sheet	K-1	K-1.1	K-2	K-3

## Additional Specs:



Function	Cold Holding and Transport	Super Duty Cold Holding and Transport	Cold Holding and Transport	Cold Holding and Transport
Construction	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel and Aluminum
Capacity	(10) 18 x 26" (460 x 660 MM) or (20) 12 x 20" (305 x 510 MM) pans	(10) 18 x 26" (460 x 660 MM) or (20) 12 x 20" (305 x 510 MM) pans	(20) 18 x 26" (460 x 660 MM) or (40) 12 x 20" (305 x 510 MM) pans	(11) 18 x 26" (460 x 660 MM) or (22) 12 x 20" (305 x 510 MM) pans
Casters	5" (127 MM)	6" (152 MM)	6" (152 MM)	8" (203 MM)
Width	28-3/4" (730 MM)	30-3/4" (785 MM)	62" (1575 MM)	31-7/8" (810 MM)
Depth	34" (865 MM)	38" (965 MM)	35-3/8" (900 MM)	38-1/2" (980 MM)
Height	73-3/8" (1865 MM)	74-5/8" (1895 MM)	74-3/4" (1900 MM)	65" (1655 MM)
Shipping Weight	465 LB (211 KG)	485 LB (220 KG)	722 LB (327 KG)	470 LB (213 KG)
Power Requirements	120 Volts  5-15P, 15 Amp. Service	120 Volts  5-15P, 15 Amp. Service	120 Volts  5-15P, 15 Amp. Service	120 Volts  5-15P, 15 Amp. Service
Notes & Accessories	1. Extruded aluminum pan slides spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers.  Change from universal angles to channel pan slides for 18 x 26" pans.	1. Angles are extruded aluminum pan slides on locking lift-out posts, spaced on 3" (80 MM) centers.  Change from universal angles to channel pan slides for 18 x 26" pans.	1. Extruded aluminum pan slides spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers.  1409-010 Drop-down Pull Handle	1. Angles are extruded aluminum pan slides on locking lift-out posts, spaced on 3" (80 MM) centers.  Extra Battery, Pack of 2 7037-018-K Bluetooth Adapter Custom door graphics available!
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

\*For more information on Super Duty Cabinets, turn to page 28.



Introducing the **NEW**

# KoldCube<sup>3</sup>™



**Introducing the industry's  
first hybrid indoor and  
outdoor mobile refrigerated  
cabinet. Cut the cord!**

- Achieve long-term cold holding with or without grid electricity!
- Eleven sets of extruded aluminum pan slides accommodate 18 x 26" or 12 x 20" pans with ample capacity.
- Heavy duty all-terrain wheels, two with brakes, provide mobility when fully loaded and stability during even the roughest transport.
- Customize the door with your logo!



MODEL KC-UA-11  
PATENT PENDING



Fully customizable  
door graphics  
available



Built for rugged  
transport

# features

## CARVING STATIONS AND INFRARED WARMERS

### CARVING STATIONS

- Flexible adjustable lamp arms can be positioned where needed
- Bulbs are shatter resistant and thermal shock resistant (shatterproof bulbs available)
- Standard with red lamp; white lamp optional
- Choice of polished brass or polished nickel hood color finish
- Single and double lamp styles available
- Choose from Richlite® wood fiber cutting board, maple cutting board, or heated base with resilient cutting board

### INFRARED LAMPS

- Lamps available for table edge or ceiling mounting
- Bulbs are shatter resistant and thermal shock resistant (shatterproof bulbs available)
- Standard with red lamp; white lamp optional
- Hood color choices include polished brass or nickel, black or red



MOBILE WORKSTATION  
IFW-61-WF-PN &  
H-339-SS-128C


# HEATING LAMPS AND FOOD DISPLAYS DESIGNED TO KEEP FOOD HOT PRIOR TO SERVING.

 Cres Cor Top Seller



New Product

## INFRARED WARMERS

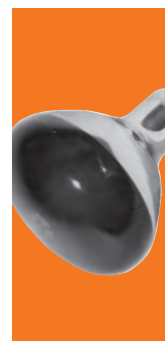
INFRARED WARMERS MODEL NUMBER	DESCRIPTION	CATALOG PAGE
CSH-122-10 Series	CARVING STATION, HEATED BASE	90
 IFW-60-GL-10 Series	CLAMP-ON, FLEXIBLE ARM	90
IFW-61-GL-10 Series	CARVING STATION, FLEXIBLE ARM	90
IFW-61-WF Series	CARVING STATION, FLEXIBLE ARM	90
IFW-63-10 Series	RETRACTABLE, CEILING MOUNT LAMP	91
IFW-63-L-10 Series	RETRACTABLE	91
IFW-64-10 Series	RIGID STEM	91
IFW-66-10 Series	DROP CORD	91
ACCESSORIES		89

## ACCESSORIES

MODEL NO.	DESCRIPTION
	240 VOLT SERVICE (PER BULB) (FOR CSH-122-10 ONLY)
0820-001	INFRARED BULB, RED (250 WATTS, 120 VOLTS)
0820-005	INFRARED BULB, RED (375 WATTS, 120 VOLTS)*
0820-033	INFRARED BULB, WHITE (250 WATTS, 120 VOLTS)
0820-021	INFRARED BULB, WHITE (375 WATTS, 120 VOLTS)*
1415-005	CUTTING BOARD, MAPLE
1415-006	CUTTING BOARD, MAPLE WITH PAN
1415-022	CUTTING BOARD, RESILIENT WITH PAN
1004-025	CUTTING BOARD, RICHLITE®
1415-028	CUTTING BOARD, RICHLITE® WITH PAN
	SNEEZE GUARD (ADD "SG" TO END OF MODEL NUMBER)
0844-002-K	WALL MOUNT KIT (FOR IFW-60-GL-10)
*NOTE: The use of 375 watt bulbs in our INFRARED warmers is not agency listed	
SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS & PRICING	



1415-005  
MAPLE CUTTING  
BOARD



VARIOUS  
INFRARED  
BULBS



1004-025  
RICHLITE® STAR  
CUTTING BOARD

# TABLE SERVER CARVING STATIONS

- Flexible arm carving stations for carving and serving.
- Standard with polished nickel hood, polished brass hood available at additional cost (with -PB suffix).
- Furnished with 250 Watt red lamps, white lamps available upon request.
- Ships freight class 150







Model	IFW-61-WF-PN IFW-61-WF-PB	IFW-61-GL-10-PN IFW-61-GL-10-PB	CSH-122-10-PN CSH-122-10-PB	IFW-60-GL-10PN IFW-60-GL-10PB
Get Spec Sheet, Operating manual, wiring diagram and more!				
Spec Sheet	I-2.1	I-2	I-3	I-1

## Additional Specs:





Function	Carving and Serving	Carving and Serving	Carving and Serving with Heat	Portable Food Warming
Construction	Mounted on RICHLITE® cutting board with pan	Mounted on maple cutting board	Mounted on Resilient cutting board with heated base	Clamp On
Width	30-1/2" (775 MM)	24" (610 MM)	32-1/2" (830 MM)	N/A
Depth	20" (510 MM)	16" (410 MM)	23-1/4" (595 MM)	N/A
Height	52" (1325 MM)	52" (1325 MM)	45" (1145 MM)	52" (1325 MM)
Shipping Weight	25 LB (11 KG)	30 LB (14 KG)	62 LB (28 KG)	7 LB (3 KG)
Power Requirements	250 Watts, 120 Volts  5-15P, 15 Amp. Service	250 Watts, 120 Volts  5-15P, 15 Amp. Service	1100 Watts, 120 Volts  5-15P, 15 Amp. Service	250 Watts, 120 Volts  5-15P, 15 Amp. Service
Notes & Accessories	<ol style="list-style-type: none"> <li>Standard with polished nickel hood (-PN), polished brass hood available at additional cost (-PB).</li> <li>Units are furnished with 250 Watt red lamps. White lamps optional; available upon request.</li> </ol> <p>1004-025 Extra Richlite® Cutting Board 1038-010 Aluminum Drip Pan</p>	<ol style="list-style-type: none"> <li>Standard with polished nickel hood (-PN), polished brass hood available at additional cost (-PB).</li> <li>Units are furnished with 250 Watt red lamps. White lamps optional; available upon request.</li> </ol> <p>1415-005 Extra Maple Cutting Board 1038-010 Aluminum Drip Pan</p>	<ol style="list-style-type: none"> <li>Standard with polished nickel hood (-PN), polished brass hood available at additional cost (-PB).</li> <li>Units are furnished with 250 Watt red lamps. White lamps optional; available upon request.</li> </ol> <p>Sneeze Guard (add "-SG" at the end of model number) 240 Volt Service</p>	<ol style="list-style-type: none"> <li>Standard with polished nickel hood (-PN), polished brass hood available at additional cost (-PB).</li> <li>Units are furnished with 250 Watt red lamps. White lamps optional; available upon request.</li> </ol> <p>0844-002-K Wall Mount Kit 240 Volt Service Maple or Resilient Cutting Board</p>
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

- Ceiling mounted warmers keep food warm and appetizing for customer satisfaction.
- Choices of finish include polished brass (-PB), polished nickel (-PN), black (-BL) or red (-R).
- Furnished with 250 Watt red lamps, white lamps available upon request.
- Ships freight class 150



Model	IFW-63-10-PN IFW-63-10-PB IFW-63-10-BL IFW-63-10-R	IFW-63-L-10-PN IFW-63-L-10-PB IFW-63-L-10-BL IFW-63-L-10-R	IFW-64-10-PN IFW-64-10-PB IFW-64-10-BL IFW-64-10-R	IFW-66-10-PN IFW-66-10-PB IFW-66-10-BL IFW-66-10-R
Get Spec Sheet, Operating manual, wiring diagram and more!				
Spec Sheet	I-4	I-4	I-5	I-6

## Additional Specs:

Function	Retractable Heat lamp	Retractable Heat lamp	Ceiling Mount Heat lamp	Ceiling Mount Heat lamp
Construction	Spring Tension Cord & Reel	Spring Tension Cord & Reel	Adjustable Length Rigid Stem	Cut To Length Drop Cord
Adjustable	Yes	Yes	Yes	No
Length	23" to 60-1/2" (775 MM to 1540 MM)	31" to 68-1/2" (980 MM to 1740 MM)	24-3/16" to 60-3/8" (615 MM to 1535 MM)	86-1/2" (2200 MM)
Shipping Weight	6 LB (3 KG)	7 LB (3 KG)	5 LB (2 KG)	7 LB (3 KG)
Power Requirements	250 Watts, 120 Volts 15 Amp. Service Install on 4" ceiling box	250 Watts, 120 Volts 15 Amp. Service Install on 4" ceiling box	250 Watts, 120 Volts 15 Amp. Service Install on 4" ceiling box	250 Watts, 120 Volts 15 Amp. Service Install on 4" ceiling box
Notes & Accessories	1. Standard with polished nickel hood (-PN), polished brass hood available at additional cost (-PB). Polished Nickel (-PN) can also be substituted for Black (-BL) or Red (-R). 2. Units are furnished with 250 Watt red lamps. White lamps optional; available upon request.	1. Standard with polished nickel hood (-PN), polished brass hood available at additional cost (-PB). Polished Nickel (-PN) can also be substituted for Black (-BL) or Red (-R). 2. Units are furnished with 250 Watt red lamps. White lamps optional; available upon request.	1. Standard with polished nickel hood (-PN), polished brass hood available at additional cost (-PB). Polished Nickel (-PN) can also be substituted for Black (-BL) or Red (-R). 2. Units are furnished with 250 Watt red lamps. White lamps optional; available upon request.	1. Standard with polished nickel hood (-PN), polished brass hood available at additional cost (-PB). Polished Nickel (-PN) can also be substituted for Black (-BL) or Red (-R). 2. Units are furnished with 250 Watt red lamps. White lamps optional; available upon request.
Warranty Level	 2-Year Parts, 1-Year Labor	 2-Year Parts, 1-Year Labor	 2-Year Parts, 1-Year Labor	 2-Year Parts, 1-Year Labor

**NOTE: ALL INFRARED FOOD WARMERS MUST BE INSTALLED ABOVE NON-METALLIC SURFACES IN ACCORDANCE WITH HEIGHT SPECIFIED ON LABEL APPLIED TO EACH UNIT.**

# features

## CORRECTIONAL EQUIPMENT

### RECEIVING, STORAGE & FOOD PREP

A variety of Utility, Roll-In, and Shelf Racks as well as Utility Cabinets and Transport Dollies have been designed to accommodate correctional institution needs.

### COOKING & RETHERMALIZING

Standard QuikTherm™, Cook-N-Hold and Roast-N-Hold™ Ovens are available.

### REFRIGERATION EQUIPMENT

Need refrigeration? Cres Cor offers a special version heavy-duty refrigerated cabinet specifically for the correctional market.

### FOOD HOLDING & DELIVERY

An assortment of standard hot cabinets and proof/hot cabinets have been modified to suit the correctional market. Don't see what you need? Most Cres Cor models can be modified to suit your particular needs. Give us a call to discuss your specific requirements.

**Also see page 28 for the Super Duty Transport offering on our stainless steel H-137 Hot Cabinets and R-171 Refrigerated Cabinets.**



**MANY OF CRES COR'S STANDARD PRODUCTS CAN BE MODIFIED TO ADAPT TO THE SPECIAL DEMANDS NEEDED FOR THE CORRECTIONAL MARKET.**

## CORRECTIONAL

CORRECTIONAL MODEL NUMBER	DESCRIPTION	CATALOG PAGE
<b>STORAGE &amp; TRANSPORT</b>		
150-1838-DZ	UTILITY CABINET	95
207-UA-12-Z	ROLL-IN RACK	95
252-1839-Z	UTILITY RACK	95
271-51-5927-Z	QUEEN MARY SHELF RACK	96
271-61-5927-Z	QUEEN MARY SHELF RACK	96
500-2020-Z	TRANSPORT DOLLY	95
R-171-SUA-10E-Z	FULL-SIZE REFRIGERATED CABINET	96
<b>COOKING &amp; RETHERMALIZING</b>		
CO-151-F1818-DZ	ROAST-N-HOLD™ OVEN	98
RO-151-FUA-12-DZ	QUIK THERM™ RETHERM OVEN	98
RO-151-FUA-18-DZ	QUIK THERM™ RETHERM OVEN	98
<b>FOOD HOLDING/DELIVERY</b>		
126-PH-1836-Z	PROOF/HOT CABINET	97
H-137-SUA-9-DZ	3/4-SIZE HOT CABINET	98
H-137-SUA-12-DZ	FULL-SIZE HOT CABINET	98
H-161-FUA-11-CM	FULL-SIZE HOT CABINET	97
H-339-188-CZ	HALF-SIZE HOT CABINET	97
H-339-128-CZ	HALF-SIZE HOT CABINET	97

The United States has approximately 1800 federal and state prisons and 400 privately operated prisons. Almost every county has a jail and many have detention facilities. Almost 1 percent of the population of the United States (3 million people) is incarcerated. With those kinds of statistics, feeding in a correctional facility becomes challenging with special diets due to medical conditions, food allergies and religious restraints. Cres Cor's correctional equipment is ideal for this type of environment; designed with safety and durability in mind.



Interior angles welded in place, removable with tools

Key Lock Latches

Secure Transport Latches



MODEL CO-151-F-1818-DZ

Door hasp accepts pad locks

Tamper-proof hardware

Powerful compressor with R513A refrigerant

Durable Perimeter Bumper



MODEL R-171-SUA-10E-Z

New LED digital controls

Key lock controls with clear security panel

Most of our standard pieces equipment can be modified with a correctional package.  
Contact us for more information.

- A variety of utility, roll-In, and shelf racks as well as utility cabinets have been designed to accommodate correctional institution needs.
- Fully welded in place with no removable parts.
- All exposed fasteners are tamper-proof for the correctional environment.
- Sturdy transport dolly is perfect for storage of miscellaneous pans, cup and glass racks, or baskets.



Model	207-UA-12-Z	252-1839-Z	150-1838-DZ	500-2020-Z
Get Spec Sheet, Operating manual, wiring diagram and more!				
Spec Sheet	CM-G-15	CM-G-7	CM-A-7	CM-H-7




## Additional Specs:

Function	Roll-In Refrigerator Rack	Utility Rack	Non-Insulated Utility Cabinet	Transport Dolly
Construction	Aluminum	Aluminum	Aluminum	Stainless Steel
Capacity	12 sets of universal angles*, welded in place	Extruded sidewalls hold (39) 18" x 26" (460 x 660 MM) pans	Extruded sidewalls hold (38) 18" x 26" (460 x 660 MM) pans	20 x 20" (510 x 510 MM) platform
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	24-1/2" (625 MM)	21-15/16" (560 MM)	20-7/8" (530 MM)	20-5/8" (525 MM)
Depth	24-15/16" (635 MM)	26-5/8" (680 MM)	27-1/2" (700 MM)	20-5/8" (525 MM)
Height	64-1/2" (1640 MM)	69-11/16" (1770 MM)	69-3/4" (1775 MM)	8-7/8" (225 MM)
Shipping Weight	120 LB (54 KG)	75 LB (34 KG)	125 LB (57 KG)	20 LB (9 KG)
Freight Class	250	250	150	100
Notes	1. Pan spacing on 4-1/2" centers.	1. Pan spacing on 1-1/2" centers.	1. Pan spacing on 1-1/2" centers.	1. Welded and riveted for strength and durability. Perimeter Bumper Welded Push Handle
Warranty Level	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor





\*Universal angles hold 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, and 12" x 20" (305 x 510) Steam Table Pans.

- Durable Queen Mary racks are ideal for transporting plated banquet meals and returning soiled dishware to washing area.
- R-171 ChillTemp™ refrigerated cabinet stores and transports cold food safely.



Model	R-171-SUA-10E-Z	271-51-5927-Z	271-61-5927-Z
Get Spec Sheet, Operating manual, wiring diagram and more!			
Spec Sheet	CM-K-1	CM-G-26	CM-G-26

### Additional Specs:

Function	Cold Holding and Transport	Transporting Banquet Meals	Transporting Banquet Meals
Construction	Stainless Steel	Aluminum	Aluminum
Shelves	None	(5) shelves spaced with 11" clearance	(6) shelves spaced with 8" clearance
Capacity	(10) 18 x 26" (460 x 660 MM) or (20) 12 x 20" (315 x 510 MM) pans	Two trays per shelf of the following sizes: 20-3/4" x 25-1/2" (527 x 647 MM) 22-3/4" x 27-5/8" (577 x 702 MM) 23-1/2" x 29" (597 x 737 MM)	Two trays per shelf of the following sizes: 20-3/4" x 25-1/2" (527 x 647 MM) 22-3/4" x 27-5/8" (577 x 702 MM) 23-1/2" x 29" (597 x 737 MM)
Casters	6" (152 MM)	8" (203 MM)	8" (203 MM)
Width	28-3/4" (730 MM)	62-1/4" (1585 MM)	62-1/4" (1585 MM)
Depth	34" (865 MM)	29" (740 MM)	29" (740 MM)
Height	73-3/8" (1865 MM)	62-11/16" (1595 MM)	62-11/16" (1595 MM)
Shipping Weight	383 LB (174 KG)	182 LB (64 KG)	192 LB (87 KG)
Freight Class	150	250	250
Power Requirements	120 Volts  5-15P, 15 Amp. Service	None	None
Notes	1. Standard with security window and key lock on control panel.	1. Standard perimeter bumper protects surfaces. <b>Upgrade to stainless steel shelves</b>	1. Standard perimeter bumper protects surfaces. <b>Upgrade to stainless steel shelves</b>
Warranty Level	 <b>1-Year Parts, 90-Day Labor</b>	 <b>1-Year Parts, 90-Day Labor</b>	 <b>1-Year Parts, 90-Day Labor</b>

- Transport and hold food safely at proper serving temperatures.
- Tamper-proof hinges, latches and angles. Removable with tools.








Model	H-339-128-CZ	H-339-188-CZ	126-PH-1836-Z	H-161-FUA-11-CM
Get Spec Sheet, Operating manual, wiring diagram and more!				
Spec Sheet	CM-B-13	CM-B-12	CM-D-2.1	CM-B-5.3

### Additional Specs:











Construction	Aluminum	Aluminum	Aluminum	Stainless Steel
Capacity	Channel pan slides for (8) 12" x 20" (305 x 510 MM) pans	Channel pan slides for (8) 18" x 26" (460 x 660 MM) pans	Extruded sidewalls for (34) 18" x 26" (460 x 660 MM) pans	Universal angles for (11) 18 x 26" (460 x 660 MM) or (22) 12 x 20" (305 x 510 MM) pans
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	6" (152 MM)
Width	18-7/8" (480 MM)	23-7/8" (610 MM)	21" (535 MM)	31-1/2" (800 MM)
Depth	27-1/4" (695 MM)	32-1/4" (820 MM)	32-1/4" (820 MM)	38" (965 MM)
Height	36-11/16" (935 MM)	36-11/16" (935 MM)	69-3/4" (1775 MM)	74" (1880 MM)
Shipping Weight	125 LB (57 KG)	150 LB (68 KG)	165 LB (75 KG)	610 LB (277 KG)
Freight Class	100	100	100	100
Power Requirements	900 Watts, 120 Volts  5-15P, 15 Amp. Service	900 Watts, 120 Volts  5-15P, 15 Amp. Service	2000 Watts, 120 Volts, 1 Phase  5-20P 20 Amp Service	1500 Watts, 120 Volts  5-15P, 15 Amp. Service
Notes	1. Wire racks on 2-3/4" centers. 2. Key locking latch for security. Also available in stainless steel.	1. Wire racks on 2-3/4" centers. 2. Key locking latch for security. Also available in stainless steel.	1. Pan spacing on 1-1/2" centers, riveted and welded in place.	1. Angles riveted and welded on 4-1/2" centers. 2. Accepts a padlock, not provided.
Warranty Level	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor

- Clear locking see-thru control with key lock and latches.
- Tamper-proof hinges, latches and angles. Removable with tools.
- Standard with right hand hinging; left hand hinging available upon request.
- Ships freight class 100



Model	H-137-SUA-9-DZ	H-137-SUA-12-DZ	CO-151-F-1818-DEZ	RO-151-FUA-12-DEZ	RO-151-FUA-18-DEZ
Get Spec Sheet, Operating manual, wiring diagram and more!					
Spec Sheet	CM-B-6	CM-B-5	CM-E-2	CM-E-4.2	CM-E-4.2

### Additional Specs:

Construction	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Capacity	(9) sets of universal angles*	(12) sets of universal angles*	Channel pan slides for (18) 18" x 26" (460 x 660 MM) pans	(12) sets of universal angles*	(18) sets of universal angles*
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	28-3/4" (730 MM)	28-3/4" (730 MM)	25-3/8" (645 MM)	28-3/4" (730 MM)	28-3/4" (730 MM)
Depth	33-3/8" (850 MM)	32-3/4" (835 MM)	37-3/4" (960 MM)	37-3/4" (960 MM)	37-3/4" (960 MM)
Height	57-1/4" (1455 MM)	73" (1855 MM)	73-1/2" (1870 MM)	73-11/16" (1875 MM)	73-11/16" (1875 MM)
Shipping Weight	207 LB (94 KG)	255 LB (116 KG)	465 LB (211 KG)	440 LB (200 KG)	392 LB (178 KG)
Freight Class	100	100	100	100	100
Power Requirements	1500 Watts, 120 Volts  5-15P, 15 Amp. Service	1500 Watts, 120 Volts  5-15P, 15 Amp. Service	8000 Watts, 208/240 Volts, 1 Phase  6-50P 50 Amp Service	12000 Watts 208/240 Volts, 3 Phase  15-50P 50 Amp Service	12000 Watts 208/240 Volts, 3 Phase  15-50P 50 Amp Service
Notes	1. Angles riveted and welded on 4-1/2" centers, removable with tools.	1. Angles riveted and welded on 4-1/2" centers, removable with tools.	1. Pan spacing on 3" (80 MM) centers. 2. Key lock controls and latches for easy view security. 3. Includes (6) raised wire grids. Available power options: 8 kW, 240V, 3 Ph.	1. Angles riveted and welded on 4-1/2" centers, removable with tools. 2. Key lock controls and latches for easy view security.	1. Pan spacing on 3" (80 MM) centers. 2. Key lock controls and latches for easy view security.
Warranty Level	 1-Year Parts, 90-Day Labor	 1-Year Parts, 90-Day Labor	 1-Year Parts, 90-Day Labor	 1-Year Parts, 90-Day Labor	 1-Year Parts, 90-Day Labor

\*Universal angles hold 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, and 12" x 20" (305 x 510) Steam Table Pans.

## CRES COR OFFERS A VARIETY OF PANS, WIRE SHELVES, GRIDS & BASKETS FOR CUSTOMER CONVENIENCE

### PANS

Common size aluminum bun/sheet pans for use in cooking, holding, and transporting equipment.

### WIRE SHELVES

Allows proper air flow for hot or cold storage.

### RAISED WIRE GRIDS

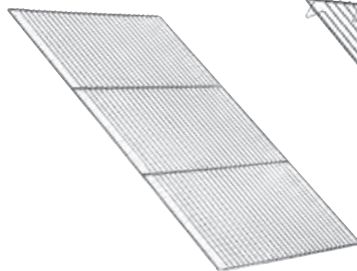
Conveniently fit inside standard sheet pans. Keeps food product from direct contact with pan to promote proper air circulation and browning when cooking.

### WIRE BASKETS

Full and half-size baskets conveniently hold miscellaneous products. Specific baskets available to hold ten "Type A" institutional meals.

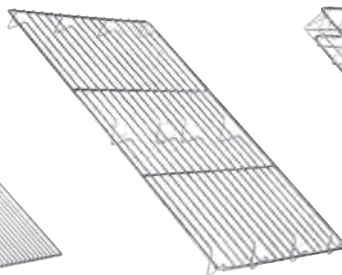
CRES COR MODEL NO.	DESCRIPTION	SIZE	SHIPPING WEIGHT	
			LBS	KG
PANS			See Spec Sheet L-1	
1038-010	ALUMINUM BUN PAN	17-3/4 X 25-3/4	6	3
WIRE SHELVES				
1170-005	CHROME-PLATED	17-7/8 X 25-7/8	5	2
1170-005-SS	STAINLESS STEEL	17-7/8 X 25-7/8	5	2
1170-030	CHROME-PLATED	12-3/4 X 20-3/4	5	2
1170-035	CHROME-PLATED	21-5/8 X 32	5	2
1170-212	EXTRA SHELF FOR 1000 SERIES OVENS	17-7/8 X 25-7/8	5	2
1170-217	EXTRA SHELF FOR 500 & 750 SERIES OVENS	20-3/4 X 25-3/4	8	4
RAISED WIRE GRIDS (Fits in bun pan)				
1170-117	NICKEL PLATED	17 X 25	4	2
WIRE BASKETS				
1170-055	CHROME PLATED (Holds 10 "Type A" lunches)	13-3/8 X 25-7/8 X 2-5/8	8	4
HALF SIZE				
1170-006	CHROME PLATED	17-7/8 X 12-7/8 X 4	5	2
RIB RACK				
1170-248	CHROME PLATED	20-3/4 X 25-7/8 X 2-3/8	8	4

WIRE SHELF



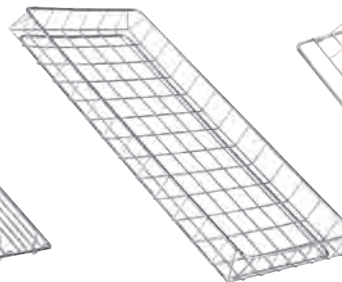
1170-005

RAISED WIRE GRID



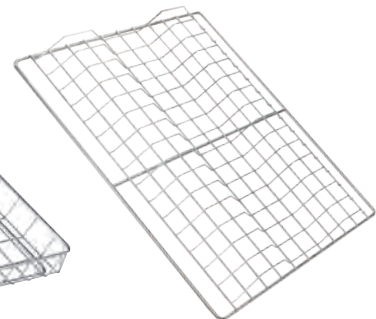
1170-117

WIRE BASKET



1170-055

RIB RACK

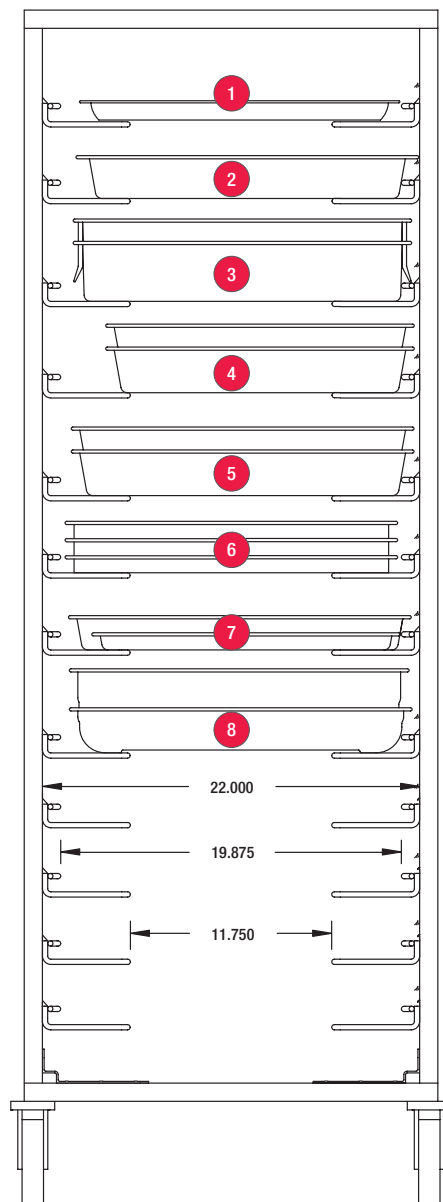


1170-248

# PAN SIZE CHART FOR UNIVERSAL ANGLE MODELS (-UA)

Cres Cor adjustable universal angles are designed to hold trays and pans shown below and in the illustration shown below. Quantity of angles and adjustment increments are found on the product catalog page. Use this guide to determine which Cres Cor products are best for your operation.

PAN TYPES & SIZES		Capacity per set of angles
1	GN 2/1 Gastro-Norm 2/1 PAN (20-7/8" x 25-9/16") (530 MM X 650 MM)	1
	GN 1/1 Gastro-Norm 1/1 PAN (20-7/8" x 12-7/8") (530 MM X 325 MM)	2
2	Steam Table Pan (12" x 20" x 2-1/2")	2
	Steam Table Pan (12" x 20" x 4")	2
3	Roast Pan (10-7/8" x 19-3/4" x 3-1/2")	2
	Roast Pan (10-7/8" x 19-3/4" x 2-1/4")	2
4	Roasting Pan (18" x 26" x 4")	1
	Deep Roasting Pan (22-1/2" x 20-1/2" x 6-1/2")	1
	Baking Pan (18" x 26" x 2")	1
5	Steam Table Pan (12" x 20" x 4")	2
	Steam Table Pan (12" x 20" x 2")	2
6	Baking Pan (20" x 22" x 4")	1
	Baking Pan (20" x 22" x 2")	1
	Baking Pan (20" x 22" x 1")	1
7	Steam Table Pan (12" x 20" x 2")	2
	Steam Table Pan (12" x 18" x 6")	2
	Bun Pan (18" x 26" x 1")	1
	Half Size Bun Pan (18" x 13" x 1")	2
8	Steam Table Pan (12" x 20" x 4")	2
	Steam Table Pan (12" x 20" x 2")	2
	Cup and Glass Rack (20" x 20")	1
	Service Tray (14" x 18")	2
	Half Size Wire Basket (18" x 13" x 4")	2



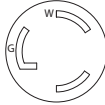

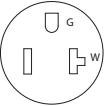
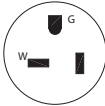








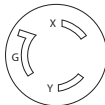


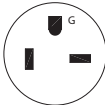

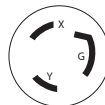










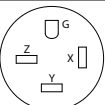
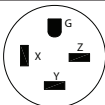
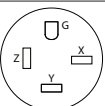
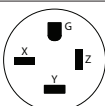

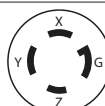


Popular pan sizes in nominal and actual dimensions as identified in the trades:

PANS	
NOMINAL DIMENSIONS	ACTUAL DIMENSIONS
18" x 26"	17-3/4" x 25-3/4"
18" x 24"	17-3/4" x 24"
16" x 22"	16-9/16" x 22-1/2"
15" x 20"	15-1/4" x 20-1/2"
14" x 18"	13-15/16" x 17-13/16"
12" x 16"	12" x 16-3/8"
10" x 14"	10-5/8" x 13-3/4"
9" x 26"	8-3/4" x 25-1/2"
15" x 21" (Canada)	15-1/2" x 21-3/8"

# STANDARD PLUGS AND RECEPTACLES

An industry-wide effort is being made to standardize the configuration of electrical plugs and receptacles. Cres Cor equipment is made in accordance with these standards. Illustrated below are the standard plugs used on Cres Cor equipment. Next to the plugs are the required receptacle configurations. These serve as a guide. If you receive Cres Cor equipment which will not fit your existing receptacles, then both the receptacle and the supply wiring should be checked by an electrician and changed as required.

VOLTAGE	STD. CORD SIZES	WATTAGE	NON-LOCKING		LOCKING	
			RECEPTACLE	PLUG	RECEPTACLE	PLUG
110 - 125 VOLTS 15 AMPS 1-PHASE	18/3 16/3 14/3	USED WITH UNITS OF 1500W OR LESS				
110 - 125 VOLTS 20 AMPS 1-PHASE	12/3	USED WITH UNITS OF 1500-2000W				
110 - 125 VOLTS 30 AMPS 1-PHASE	10/3	USED WITH UNITS OF 2000-3000W				
208, 220 - 250 VOLTS 15 AMPS 1-PHASE	18/3 16/3 14/3	USED WITH UNITS OF 3000W OR LESS				
208, 220 - 250 VOLTS 20 AMPS 1-PHASE	12/3	USED WITH UNITS OF 3000-4000W				
208, 220 - 250 VOLTS 30 AMPS 1-PHASE	10/3	USED WITH UNITS OF 4000-6000W				
208, 220 - 250 VOLTS 50 AMPS 1-PHASE	6/3	USED WITH UNITS OF 6000-10000W				
208, 220 - 240 VOLTS 20 AMPS 3-PHASE	12/4	USED WITH UNITS OF 3000-6000W				
208, 220 - 250 VOLTS 30 AMPS 3-PHASE	12/4	USED WITH UNITS OF 6000-10000W				
208, 220 - 250 VOLTS 50 AMPS 3-PHASE	6/4	USED WITH UNITS OF 12000W				
208, 220 - 250 VOLTS 60 AMPS 3-PHASE	6/4	USED WITH UNITS OF 12000-18000W				
480 VOLTS 30 AMPS 3-PHASE	12/4	USED WITH UNITS OF 12000-18000W				

We provide to the original purchaser only of each model of Cres Cor equipment three levels of warranty coverage:

Gold, Silver and Bronze. For each of these levels any part thereof which proves defective in material or workmanship on our products, Cres Cor warrants the following:



**Our Gold warranty, the best warranty in the industry, is offered on our H-137 & H-138 series hot cabinets, super duty racks and utility cabinets and covers up to 3-Year Parts / 1-Year Labor.**



**Our standard Silver warranty covers a majority of our products and includes up to 2-Year Parts / 1-Year Labor.**



**Our Bronze level warranty is our basic warranty coverage up to 1-Year Parts / 90-Day Labor.**

**Please see specific model catalog page or spec sheet to determine which warranty applies to your product.**

Warranty starts from date of shipment, from our factory, and at our option, products will either be repaired or replacement part furnished F.O.B. our factory.

Return of component parts will not be accepted for credit without prior authorization of our Service Department and then contingent upon our inspection.

Warranty will not apply if, upon examination, we judge that the equipment or any part thereof was found defective through lack of purchaser's responsibility for maintenance or storage, accidental damage by moving or otherwise, neglect, abuse, misuse, misapplication or alteration by other than ourselves, or use of unauthorized parts.

Warranty will not apply if purchaser is delinquent in payment of the equipment at the time claim is made or if our serial number has been removed from the equipment.

Except as herein above set forth no other warranty is made. This warranty being exclusive and in lieu of all other warranties, expressed, implied or statutory, including without limitation implied warranties of merchantability or fitness. In no event shall CRES COR be liable for any delay in the performance of this warranty due to causes beyond its control. CRES COR shall in no event be liable for any consequential, special or contingent damages for breach of warranty or otherwise.



**WARNING: Cancer and Reproductive Harm - [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).**

In California, the Safe Drinking Water & Toxic Enforcement Act of 1986, commonly known as Proposition 65 ("Proposition 65"), establishes a list of chemicals which the State of California's risk assessment process has determined present a risk of cancer, birth defects or other reproductive harm. For reference, the Proposition 65 chemical list can be found at: [http://www.oehha.ca.gov/prop65/prop65\\_list/files/P65single01032014.pdf](http://www.oehha.ca.gov/prop65/prop65_list/files/P65single01032014.pdf)

Proposition 65 requires that certain warnings be provided in connection with the sale, or advertising for sale, or consumer products which may result in exposure to one or more of the chemicals listed in Proposition 65. Cres Cor is committed to fully comply with the new labeling standards set forth by the State of California under Proposition 65.

**ACCEPTANCE:**

Orders become binding upon Cres Cor only when accepted at our Main Office in Mentor, Ohio, and an acknowledgment of the order is received by the customer. Representative or dealer is not authorized to bind orders. Orders accepted by Cres Cor cannot be cancelled without written approval and will be subject to a cancellation charge.

**LEAD TIME:**

All **TOP SELLER** equipment typically ships in 3-5 business days from purchase order receipt. Catalog items and common accessories will ship in 3-4 weeks from purchase order receipt. All other equipment, contact factory for lead time. For items requiring expedited service, please contact the Customer Care Dept at 1-877-CRESCOR (273-7267) for further details.

**NEW ACCOUNTS & CREDIT:**

Cres Cor sells only through authorized Cres Cor dealers. To establish an authorized dealer relationship, a dealer application form must be submitted and approved (contact your local representative for forms and instructions). For information concerning your credit status, please call the Credit Department at 1-877-CRESCOR (273-7267). Press option 5 for Accounts Receivable.

**TERMS & PRICING:**

Net 30 days. All prices are F.O.B. Factory, Cleveland, Ohio 44108. Prices, dimensions, specifications, capacities and accessories subject to change without notice.

**TAX:**

Any tax or other governmental charge upon production, sale and/or shipment of goods, now imposed by Federal, State or Municipal authorities, or subsequently becoming effective, will be added to the price provided and will be paid by the buyer unless a completed and signed tax exemption certificate for appropriate state(s) is provided to Cres Cor.

**ORDERING INSTRUCTIONS:**

When placing an order, please provide all of the following information:

- Purchase Order Number
- Complete Shipping Address and Project Name
- Cres Cor Model Number and Price
- Desired Delivery Date
- Quotation Date and Number (if applicable)
- Specify Freight Carrier, if desired

(Note: If freight carrier is not specified, Cres Cor will specify. All truck shipments routed by Cres Cor will be shipped at freight class 50. Customer routings will ship at the standard freight class as noted in this catalog.) In line with its policy to continually improve its products, CRES COR reserves the right to change materials and specifications without notice.

**FREIGHT & ROUTING:**

Method of shipment will be determined by Cres Cor unless otherwise directed. When Cres Cor routes your order, all units will ship at the standard freight class less any favorable discounts. **IMPORTANT:** Your discount may vary based on your negotiated tariff with specified carrier.

**DAMAGE CLAIMS:**

All merchandise is shipped F.O.B. factory. All shipments should be inspected immediately upon receipt, and any damage must be reported to carrier at that time. All claims must be filed by consignee with carrier.

**SHORTAGES:**

Shortage claims will not be considered unless Cres Cor is notified within ten (10) days after receipt of shipment.

**RETURNS:**

Merchandise cannot be returned without written request from the buyer and the written consent of Cres Cor. Returned merchandise will be accepted only prepaid and is subject to inspection. Credit, less a minimum 20% or \$50.00 restocking charge, whichever is higher, will be issued only if equipment is in prime condition. Positively no returns will be accepted on special or custom built equipment. No returns will be accepted on equipment 60 or more days past the original ship date. In the case of shipping errors on the part of Cres Cor, full credit will be issued and merchandise accepted without prejudice.

**CUSTOMER CARE DEPARTMENT**

Hours of operation are Monday through Thursday 8:00 a.m. until 5:30 p.m. EST and Friday 8:00 a.m. until 5:00 p.m. EST.

**EQUIPMENT SALES:**

For information about our products, orders already placed, or to place an order, you may call our Equipment Sales Specialists toll free at 1-877-CRESCOR (273-7267), option 2. We can be reached 24 hours a day, 7 days a week, via e-mail at customerservice@crescor.com, or through our "Voice Mail" at the same number or Fax your inquiry to 1-800-822-0393. We will respond the next business morning.

**PARTS SERVICE/WARRANTY CLAIMS:**

For parts service information or warranty questions, please call our Technical Service specialists toll free at 1-877-CRESCOR (273-7267), option 1. We can be reached 24 hours a day, 7 days a week, via e-mail at partsandservice@crescor.com, or through our "Voice Mail" at the same number or Fax your inquiry to 1-800-822-0393. We will respond the next business morning. Be sure you or your customer has the following information available when calling:

- Model Number
- Serial Number
- Name of Dealer
- Installation Date





Cres Cor is proud to celebrate over 80 years and three generations of family ownership. My Grandfather, George T. Baggott, had a strong entrepreneurial mind and a goal to provide innovative solutions to his customers. That passion was passed down to his three sons: George, Bill and Cliff. Under their stewardship, Cres Cor has grown into the leader in mobile foodservice solutions. As we embark on our third generation, we continue my grandfather's spirit as we strive to provide our customers with high quality, reliable equipment that meets the ever-changing demands of the foodservice industry.

In addition, we are focused on staying current with new technologies to not only support our latest products, but to enhance our business and evolve how our customers and channel partners interact with us. Whether it is the solar panel field we installed to offset some of our electrical costs, our cutting edge fabrication and assembly machines to aide in our manufacturing process, or our mobile app and Global Product Search (GPS) technology to augment the sales process, we are committed to providing the most forward-thinking solutions in the industry.

We have much to be proud of at Cres Cor, and we are excited to see what the next 80 years have in store!

A handwritten signature in black ink, appearing to read 'Greg Baggott'.

**Greg Baggott**



1.877.CRESCOR (273.7267)  
5925 Heisley Road, Mentor, OH 44060  
[www.crescor.com](http://www.crescor.com)

# **CORPORATE MISSION**

It is the mission of Cres Cor to develop and market the highest quality food service equipment and systems to the commercial and institutional foodservice market segments throughout the world. In doing so, we will maintain our corporate tradition of manufacturing equipment that provides mobile food service solutions.

As a company, we are fully committed to the highest level of our customers' needs and will develop differentiation through unsurpassed mobility and personalized service.

Cres Cor will fulfill its mission through a commitment to listening and working with our employees and customers, and by anticipating the present and future needs of the marketplace. In doing so, we will establish our ultimate goal of forging strong and binding partnerships with our fellow industry members and co-workers.

This will be accomplished without losing sight of the entrepreneurial spirit that has always been vital to our company.

Thank you for supporting our durable, reliable,  
high-quality products for over 80 years.

