# PRODUCT CATALOG

CRES COR®

PROUDLY MADE IN AMERICA SINCE 1936

2017-2018

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 an 80 year 'young' company, 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.

CRES COR®

PROUDLY MADE IN AMERICA SINCE 1936

1.877.CRESCOR (273.7267)
5925 Heisley Road, Mentor, OH 44060
www.crescor.com

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

The KCL CADalog 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** or **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

**CHAT WITH US!**

**NEW:** We have recently added a Live Chat option to our website! Visit 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.

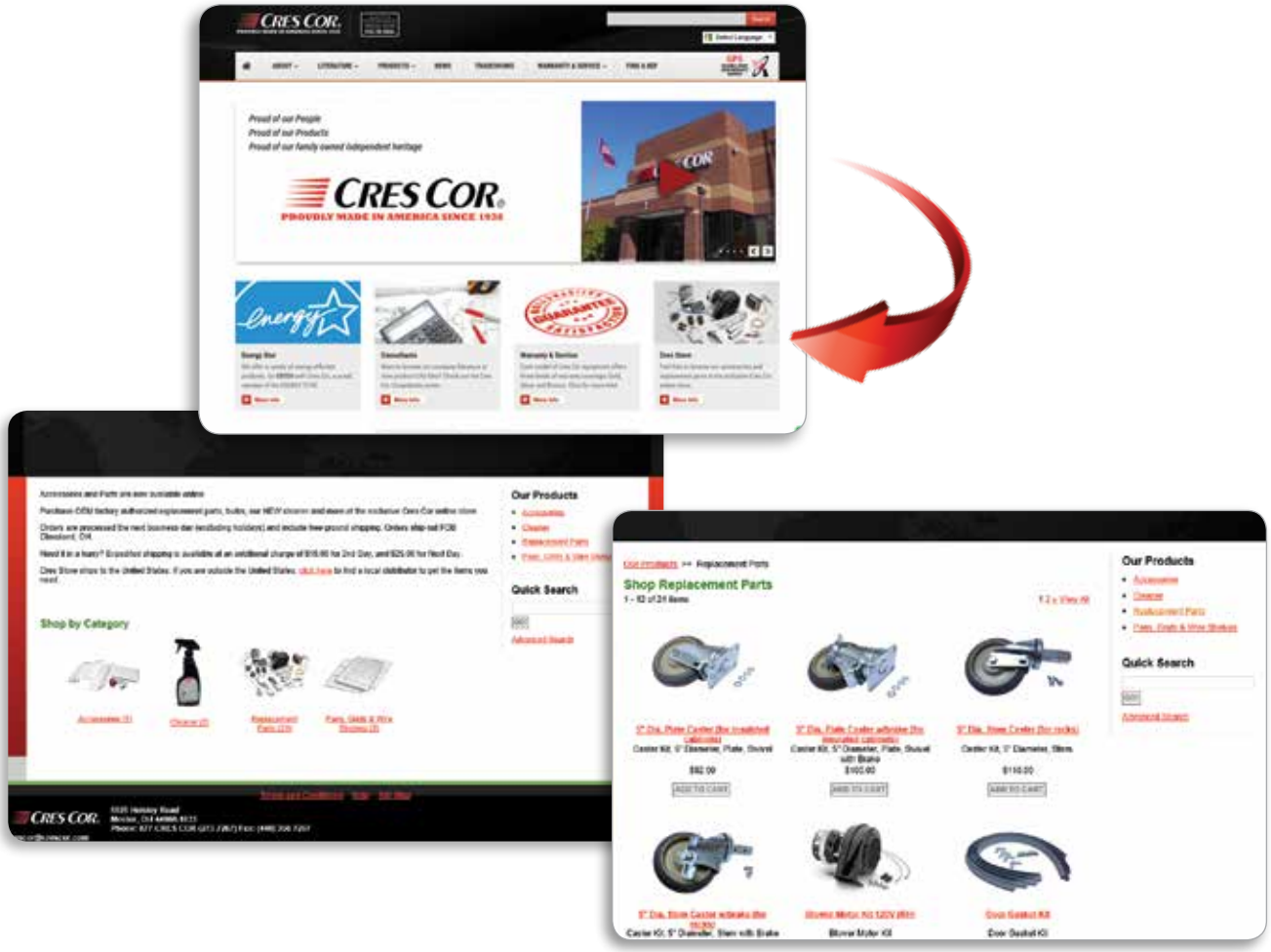
## WELCOME TO THE CRES STORE

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.




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.

## 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**[3]. Plus, our entire database of spec sheets, operating manuals, wiring diagrams and videos is at your fingertips.

### Download the Cres Cor app today!

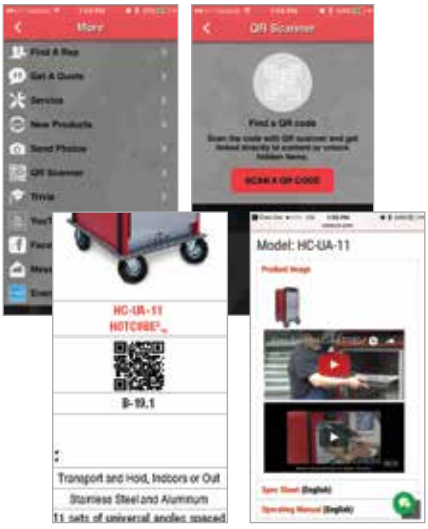
Download on the App Store

ANDROID APP ON Google play

## 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

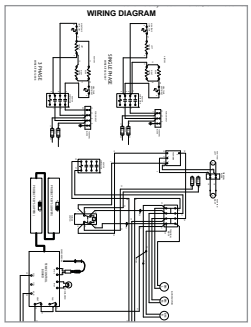
Need a replacement part? The new Parts GPS™ can help. If possible, have your model number ready and answer a few easy questions. We will find your correct OEM replacement part, based on the problem you're encountering with your Cres Cor product.

- 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.

# A match made in metal.

## NEW RADIANT OVEN AND HOT CABINET COMPANION SET

### CH & HH Series

Customers raved about our Cook-N-Hold Radiant heat ovens. Now Cres Cor is proud to introduce the matching set of CH and HH Series ovens and hot cabinets. This matching pair is a great team of cooking and radiant holding. These cabinets offer two separate compartments that can be controlled independently of each other to increase versatility and add even more customization of food times and temperatures. The result? More efficient cooking and holding, saving your operation time and money, and a uniformed look to complete your kitchen. Half-size and under counter companion sets are also available.

**1000-CH-SS-2DX**
**COOK-N-HOLD OVEN**
Deluxe model shown with food probe and programmable menu.

**1000-HH-SS-2DX**
**HOT CABINET**
Deluxe model shown with upgraded controls.

**ADDITIONAL FEATURES AND BENEFITS:**

- Full size insulated stainless steel cabinets have two separate compartments and controls for flexibility in cooking and hot holding needs.
- Easy-to-operate solid state electronic controls with LED digital display to ensure cooking and holding at precise food temperature.
- 6" food probe and 18 programmable cook & hold cycles provided with deluxe oven model.
- Anti-microbial latches protect against spreading germs.
- Holds (16) 18" x 26" or 12" x 20" pans.
- Also available in half-size, 3/4 size, split, and split stacked models. Deluxe and Economy versions also available. See pages 42 through 44 for the Cook-N-Hold oven models and pages 19, 21 and 33 for the companion Hot Holding models.
- Accessories and options will vary depending on size and model. For a full list of accessories, see our inserted condensed price list for more information.

### Accessories & Options

- 3” food probe (-DX ovens only)
- Tempered Glass Door Window
- Various Caster Options
- Corner Bumpers
- Perimeter Bumpers
- Key Lock Latch

# Keep your meals on a roll.

## ROLL-IN QUIKTHERM™ OVENS AND HOT CABINETS

### RR-D & RH-D Series

Introducing our redesigned line of Roll-In ovens and hot cabinets, designed with schools in mind. They are perfect for moving school prepackaged meals in baskets or bulk food in pans from a central prep area to the kitchen, or from the commissary or cooler into the oven and then into the hot cabinet for holding. Roast, cook, bake, reheat and hold with precise temperature and humidity control. Two styles of roll-in racks are available; one designed for baskets and the other with universal angles to accommodate 18" x 26" or 12" x 20" pans.

**RR-1332W-DX QUIKTHERM™ ROLL-IN OVEN**
Deluxe humidity oven shown with food probe and programmable menu. Includes one Roll-In Rack for Baskets.

**RH-UA16-D ROLL-IN HOT CABINET**
Roll-in hot cabinet includes one Roll-In Rack for 18" x 26" and 12" x 20" pans. Humidity version also available.

## Accessories & Options

- 3" food probe (-DX ovens only)
- Security Panel for Controls
- Key Lock Latch
- Wire Baskets
- Additional Roll-In Universal Angle or Basket Rack

**ADDITIONAL FEATURES AND BENEFITS:**

- Moist heat, dry heat or a combination of both allows for a variety of preparation and holding.
- Safety conscious anti-microbial latch protects against spreading germs.
- Universal angle and additional racks available, see page 51 for more information.

# Build your own Allergen-Free Zone.

## CUSTOM ALLERGEN CABINETS

**Add "-AG" after standard model number for Allergen-Free Zone customization!**

In today's schools, it is more important than ever to be aware of the Big-8 Allergens - the most common and dangerous allergens for children. They include dairy, eggs, fish, shellfish, tree nuts, peanuts, wheat and soybeans. Are you doing enough to make sure your operation is **100% Allergen-Free**? A separate, dedicated hot cabinet, utility cabinet, or refrigerated cabinet can help ensure your allergen-free meals stay safe and protected from cross-contamination. Cres Cor offers custom door vinyl options in the traditional allergen-free purple to label your equipment as an **Allergen-Free Zone**!

Ask us how you can design your own custom school graphics to identify specific allergens in your kitchen!

**H-135-UA-11-AG**
**HOT CABINET**

**150-1840D-AG**
**UTILITY CABINET**

**109-1833D-AG**
**UTILITY CABINET**

### KNOW YOUR BIG-8 ALLERGENS!

Listed here are the eight most common - and most dangerous - allergens among children today. What are YOU doing to keep your school's meals safe from allergen contamination?

# Our quietest Queen Mary ever.

271-41-5927

It is always a challenge to transport plated banquet meals or rattling dishware to and from a kitchen smoothly and quietly without drawing unnecessary attention. It just got easier with Cres Cor's Quiet Queen - a Queen Mary rack with heavy duty 8” quiet casters, designed with the hotel and casino market in mind.

**271-41-5927**
**4 SHELF QUEEN MARY**
Shown with optional accessories.
Waste receptacles not included.

**ADDITIONAL FEATURES AND BENEFITS:**

- Ideal for transporting plated banquet meals to guest rooms and returning soiled dishware to washing area.
- Four fixed shelves with 15-3/4" shelf clearance.
- All riveted framework of aluminum extrusions for rigidity and durability.
- Constructed of non-corrosive, Hi-Tensile aluminum for strength.
- Raised shelf edges to prevent tray slide and retain spillage.
- Standard with perimeter bumper.

## Accessories & Options

- Stainless Steel Shelves
- Push handles with waste receptacle holders

# HOT AND COLD CABINETS 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 off-premise customers asked for more options in hot and cold holding, and we listened. Cres Cor is proud to introduce a line of equipment specifically catered to "off the grid" foodservice operations.

**We now offer hot and cold solutions for every budget, with excellent performance that lasts for hours, even without electricity.**

## HOLD TIME NEEDED

### 1-2 Hours

Insulated racks, canned fuel heated cabinet and insulated bags designed for transporting hot and cold food between locations, or for short-term holding once on site.

For more information on the Ice Cold Blanket, see page 7 of the price list insert.

### 3-4 Hours

Rugged, durable cabinets fueled by propane and/or dry ice for 3-4 solid hours of outdoor holding.

### 4+ Hours

High-performance insulated cabinets for over 4 hours of uninterrupted hold time. These rugged, versatile units do not rely on electricity and can be used indoors or out.

## SOLUTIONS

**HOT BAG**
**CHB6**

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

**ICE COLD BLANKET**
**5234-083**

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

**HOTCUBE[1]™**
**HC1-UA-11**

**FIRE-N-ICECUBE™**
**HC2-UA-11**

**HOTCUBE[3]™**
**HC-UA-11**

**COLDCUBE™**
**CC-UA-11**

# MOVING THE INDUSTRY TOWARD RENEWABLE ENERGY

Cres Cor is so dedicated to our pursuit of renewable energy sources, we installed a 70,000 square-foot field of solar panels behind our plant in Northeast Ohio. The field went live in July of 2016. It powers a large percentage of our factory, and when it is not in use it allows our electric meter to run backwards, pumping power back into the grid.

Visit www.crescor.com/news to see the Cres Cor Off the Grid page of our website. There you can view a time-lapse video of our solar field installation, and access our live Solar Dashboard to watch the energy-saving magic happen in real time!

CRES COR® OFF THE GRID

# features

## INSULATED HOT CABINETS & BANQUET CABINETS

### BANQUET CABINETS

- 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

**HC-UA-11**
**HOTCUBE³**

"The Cres Cor HotCube³ 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

## 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 | 89 |
| 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 |
| 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 | 25 |
| CHB6-1220 | HOT BAG CATER | 25 |
| H-135-SUA-6 | 1/2-SIZE, STAINLESS STEEL | 22 |
| H-135-SUA-11/H-135-SUA-11-R | FULL-SIZE, STAINLESS STEEL, INSULATED | 26 |
| H-135-UA-11/H-135-UA-11-R | FULL-SIZE, INSULATED | 26 |
| H-135-WSUA-11/H-135-WSUA-11-R | FULL-SIZE, INSULATED WITH HUMIDITY | 26 |
| H-135-WUA-11/H-135-WUA-11-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-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)

Cres Cor Top Seller  New Product



| 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 | 90 |
| H-137-SUA-12-DZ | FULL-SIZE, STAINLESS STEEL, CORRECTIONAL | 90 |
| 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 | 89 |
| 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 | 89 |
| 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 | 89 |
| 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[3] TRI-POWERED HOT HOLDING | 24 |
| HC1-UA-11 | HOTCUBE[1] PROPANE POWERED HOT HOLDING | 24 |
| HC2-UA-11 | FIRE-N-ICECUBE™ 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 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 | 260 LBS (118 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.<br>2. Clearance between shelves is 13" with 12" clearance for top shelf.<br>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.<br>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.<br>1. 208 or 240 Volt service available. | | |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | | | SILVER 2-Year Parts, 1-Year Labor | | | SILVER 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.<br>2. Clearance between shelves is 15-3/4" with 7-3/8" clearance for top shelf.<br>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.<br>2. Clearance between shelves is 15-3/4".<br>3. Door opening is 26-1/2" x 50-7/8" (675 x 1295 MM).<br>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.<br>2. Clearance between shelves is 15-3/4".<br>3. Door opening is 26-1/2" x 50-7/8" (675 x 1295 MM).<br>Tow package available at optional charge. Tow package adds 6-1/2" to unit width (585 x 1380 mm). | | |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | | | SILVER 2-Year Parts, 1-Year Labor | | | SILVER 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 | CCB-120A | CCB-150 |
|---|---|---|
| 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.<br>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.<br>2. Clearance between shelves is 16" (410 MM).<br>3. Door opening is 25-15/16" x 50-1/2" (660 X 1285 MM).<br>1269-050 Electrical to canned fuel conversion kit.<br>K-1218 Kold Keeper™ | | |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | | | SILVER 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 | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 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.

- 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.
- Ships freight class 100

| Model | 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-11.8 | B-11.9 | B-11.6 | B-11.7 |

## Additional Specs:

| Function | Hot Holding | Hot Holding | Hot Holding | Hot Holding |
|---|---|---|---|---|
| Construction | Stainless Steel | Stainless Steel | Stainless Steel | Stainless Steel |
| Capacity | 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 | 3-1/2" (89 MM) | 3-1/2" (89 MM) | 3-1/2" (89 MM) | 3-1/2" (89 MM) |
| Width | 17-7/8" (254 MM) | 17-7/8" (254 MM) | 22-5/8" (575 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) | 32-1/4" (819 MM) |
| Shipping Weight | 191 LB (87 KG) | 191 LB (87 KG) | 265 LB (120 KG) | 265 LB (120 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 |
| Notes & Accessories | 1. Angles riveted on 1-3/8" centers.<br>2. Pass-thru version available.<br>Cabinet can be stacked.<br>Upgrade to 208 or 240 Volt service. | 1. Angles riveted on 1-3/8" centers.<br>2. Pass-thru version available.<br>Cabinet can be stacked.<br>Upgrade to 208 or 240 Volt service. | 1. Angles riveted on 1-3/8" centers.<br>2. Pass-thru version available.<br>Cabinet can be stacked.<br>Upgrade to 208 or 240 Volt service. | 1. Angles riveted on 1-3/8" centers.<br>2. Pass-thru version available.<br>Cabinet can be stacked.<br>Upgrade to 208 or 240 Volt service. |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 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<br>2. Pass-thru version available. | 1. Pan spacing on 2-3/4" (70 MM) centers<br>2. Pass-thru and stainless steel versions available.<br>Cabinet can be stacked. Can also be stacked on same size 309 Series cabinets. | 1. Pan spacing on 2-3/4" (70 MM) centers<br>2. Pass-thru and stainless steel versions available.<br>Cabinet can be stacked. Can also be stacked on same size 309 Series cabinets. | 1. Pan spacing on 1-1/2" (40 MM) centers<br>2. Pass-thru and stainless steel versions available.<br>Cabinet can be stacked. Can also be stacked on same size 309 Series cabinets. | 1. Pan spacing on 2-3/4" (70 MM) centers.<br>2. Pass-thru and stainless steel versions available.<br>3. Pan support interior for 13" x 18" trays available.<br>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 | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 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 | 1000-HH-SS-SPLIT-DX |
|---|---|---|---|---|---|
| Get Spec Sheet, Operating manual, wiring diagram and more! | | | | | |
| Spec Sheet | B-17 | B-14 | B-18 | B-11.4 | B-11.5 |

## 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 (8) 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) | 22-5/8" (575 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) | 42" (1067 MM) |
| Shipping Weight | 150 LB (68 KG) | 187 LB (85 KG) | 267 LB (122 KG) | 265 LB (120 KG) | 265 LB (120 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.<br>2. Pass-thru option available.<br>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.<br>2. Pass-thru option available.<br>Cabinet can be stacked. | 1. Angles spaced on 3" (80 mm) centers; adjustable on 1-1/2" (40 mm) centers.<br>2. Pass-thru option available.<br>Cabinet can be stacked. | 1. Angles spaced on 3" (80 mm) centers; adjustable on 1-1/2" (40 mm) centers.<br>2. Pass-thru option available.<br>Cabinet can be stacked. | 1. Angles spaced on 3" (80 mm) centers; adjustable on 1-1/2" (40 mm) centers.<br>2. Pass-thru option available.<br>Cabinet can be stacked. |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 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-6 | 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-9.5 | B-5.3 | B-5.7 | B-6.6 |

## Additional Specs:

| | | | | |
|---|---|---|---|---|
| Function | Transport and Hold | Transport and Hold | Super Duty Transport and Hold | Transport and Hold |
| Construction | Stainless Steel | Stainless Steel | Stainless Steel | Stainless Steel |
| Capacity | 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 | No | No | Yes |
| Casters | 5" (127 MM) | 5" (127 MM) | 5" (127 MM) | 5" (127 MM) |
| Width | 25-3/4" (655 MM) | 28-3/4" (730 MM) | 30-1/2" (775 MM) | 28-1/4" (720 MM) |
| Depth | 33-1/2" (850 MM) | 33-3/8" (835 MM) | 34-7/8" (885 MM) | 33-3/8" (835 MM) |
| Height | 42" (1067 MM) | 43-7/16" (1095 MM) | 44-3/8" (1130 MM) | 43-7/16" (1095 MM) |
| Shipping Weight | 280 LB (127 KG) | 282 LB (128 KG) | 288 LB (131 KG) | 250 LB (113 KG) |
| Power Requirements | 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 & 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. Cabinet can be stacked. | 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 | SILVER 2-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 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.**

# 3/4-SIZE INSULATED CABINETS

- 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 | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 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

(PATENTS PENDING)

- 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

KI KITCHEN INNOVATIONS 2011 AWARD

| Model | HC-UA-11 HOTCUBE3™ | HC1-UA-11 HOTCUBE1™ | HC2-UA-11 FIRE-N-ICE CUBE™ |
|---|---|---|---|
| Get Spec Sheet, Operating manual, wiring diagram and more! | | | |
| Spec Sheet | B-19.1 | B-19.2 | B-20 |

## Additional Specs:

| | | | |
|---|---|---|---|
| Function | Tri-Powered Holding, Indoors or Out | Transport and Hold, Outdoors Only | Transport and Hold, Indoors or Out |
| Construction | Stainless Steel and Aluminum | Stainless Steel and Aluminum | Stainless Steel and Aluminum |
| 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 |
| Power | Electric, Propane, Solar | Propane | Canned Fuel, Dry Ice |
| Humidity | No | No | No |
| Casters | 8" (203 MM) | 8" (203 MM) | 8" (203 MM) |
| Width | 31-7/8" (810 MM) | 28-3/4" (730 MM) | 28-3/4" (730 MM) |
| Depth | 38-1/2" (980 MM) | 37" (940 MM) | 37" (940 MM) |
| Height | 65" (1655 MM) | 60-1/8" (1530 MM) | 60-1/8" (1530 MM) |
| Shipping Weight | 470 LB (213 KG) | 468 LB (212 KG) | 468 LB (212 KG) |
| Power Requirements | 1500 Watts, 120 Volts,<br>5-15P, 15 Amp Service | 8700 BTU | None |
| Notes & Accessories | 1. Angles are extruded aluminum pan slides on locking lift-out posts, spaced on 3" (80 MM) centers.<br>Tempered Glass Door Window<br>Hose Adapter for 20 LB Propane Tank<br>Natural Gas Adapter<br>Solar Panel | 1. Angles are extruded aluminum pan slides on locking lift-out posts, spaced on 3" (80 MM) centers.<br>Tempered Glass Door Window<br>Hose Adapter for 20 LB Propane Tank<br>Natural Gas Adapter | 1. Angles are extruded aluminum pan slides on locking lift-out posts, spaced on 3" (80 MM) centers.<br>Tempered Glass Door Window |
| Warranty Level | GOLD 3-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor |

- 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.

| Model | CHB6-1220<br>HOT BAG CATER | CHB6<br>HOT BAG |
|---|---|---|
| Get Spec Sheet, Operating manual, wiring diagram and more! | | |
| Spec Sheet | B-25 | B-25.1 |

## Additional Specs:

| | | |
|---|---|---|
| Function | Electric Hot Bag | Electric Hot Bag |
| Construction | Canvas | Canvas |
| Capacity | Holds up to (6)<br>12 x 20 x 2-1/2"<br>(305 x 508 x 64 MM) pans | Holds (6) 16" (406 MM) or<br>(7) 14" (356 MM) pizza boxes |
| Width | 15" (381 MM) | 18" (457 MM) |
| Depth | 21" (533 MM) | 19" (483 MM) |
| Height | 14" (356 MM) | 12" (305 MM) |
| Shipping Weight | 12 LB (5 KG) | 4 LB (2 KG) |
| Power Requirements | DC 12 Volts<br>AC 110-240 Volts | Two thermostat controlled heating elements |
| Notes & Accessories | AC Power Supply<br>DC Lighter Plug<br>Custom screen printing available | 1. Can also hold circular plastic trays and a variety of other items<br>AC Power Supply<br>DC Lighter Plug<br>Custom screen printing available |
| Warranty Level | 1-Year Parts | 1-Year Parts |

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$^3$ 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!

# FULL-SIZE INSULATED CABINETS

- 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-UA-11 | H-135-SUA-11 | H-135-WUA-11 | H-135-WSUA-11 | H-137-UA-12D |
|---|---|---|---|---|---|
| Get Spec Sheet, Operating manual, wiring diagram and more! | | | | | |
| Spec Sheet | B-9/9R | B-9.1 / B-9.1R | B-9.3 / B-9.3R | B-9.2 / B-9.2R | B-5 |

## Additional Specs:

| Function | Hold Prepared Foods | Hold Prepared Foods | Hold Prepared Foods | Hold Prepared Foods | Hold Prepared Foods |
|---|---|---|---|---|---|
| Construction | Aluminum | Stainless Steel | Aluminum | Stainless Steel | Aluminum |
| Capacity | 11 sets of universal angles* | 11 sets of universal angles* | 11 sets of universal angles* | 11 sets of universal angles* | 12 sets of universal angles* |
| Humidity | No | No | Yes | Yes | No |
| Casters | 5" (127 MM) | 5" (127 MM) | 5" (127 MM) | 5" (127 MM) | 5" (127 MM) |
| Width | 25-3/4" (655 MM) | 25-3/4" (655 MM) | 25-3/4" (655 MM) | 25-3/4" (655 MM) | 28-3/4" (730 MM) |
| Depth | 33-1/2" (850 MM) | 33-1/2" (850 MM) | 33-1/2" (850 MM) | 33-1/2" (850 MM) | 32-3/4" (835) |
| Height | 69-3/4" (1775 MM) | 69-3/4" (1775 MM) | 69-3/4" (1775 MM) | 69-3/4" (1775 MM) | 73" (1855 MM) |
| Shipping Weight | 235 LB (107 KG) | 300 LB (136 KG) | 240 LB (109 KG) | 328 LB (149 KG) | 329 LB (150 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 | 1500 Watts, 120 Volts 5-15P, 15 Amp Service |
| Notes & Accessories | 1. Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers.<br>2. Supplied with Dutch doors.<br>3. Red Door available. Add (-R) to end of model number. See Spec Sheet B-9R. | 1. Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers.<br>2. Supplied with Dutch doors.<br>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.<br>2. Supplied with Dutch doors.<br>3. Shown with red door, stainless steel door available. See Spec Sheet B-9.3. | 1. Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers.<br>2. Supplied with Dutch doors.<br>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.<br>2. Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers.<br>3. Supplied with Dutch doors. |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | GOLD 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.<br>2. Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers.<br>3. Supplied with Dutch doors. | 1. 2000 Watt, 20 Amp. system available at no extra charge. Specify when ordering.<br>2. Angles are extruded aluminum pan slides on locking lift-out posts, spaced on 3" (80 MM) centers.<br>3. Pass-thru option available. | 1. Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers.<br>2. Dutch doors on front and back. | 1. Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers.<br>1. Dutch doors on front and back. | 1. 1500 Watt, 15 Amp. system available at no extra charge. 1500 Watt model is Energy Star Rated.<br>2. Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers.<br>3. Supplied with Dutch doors. |
| Warranty Level | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 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.

# 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:

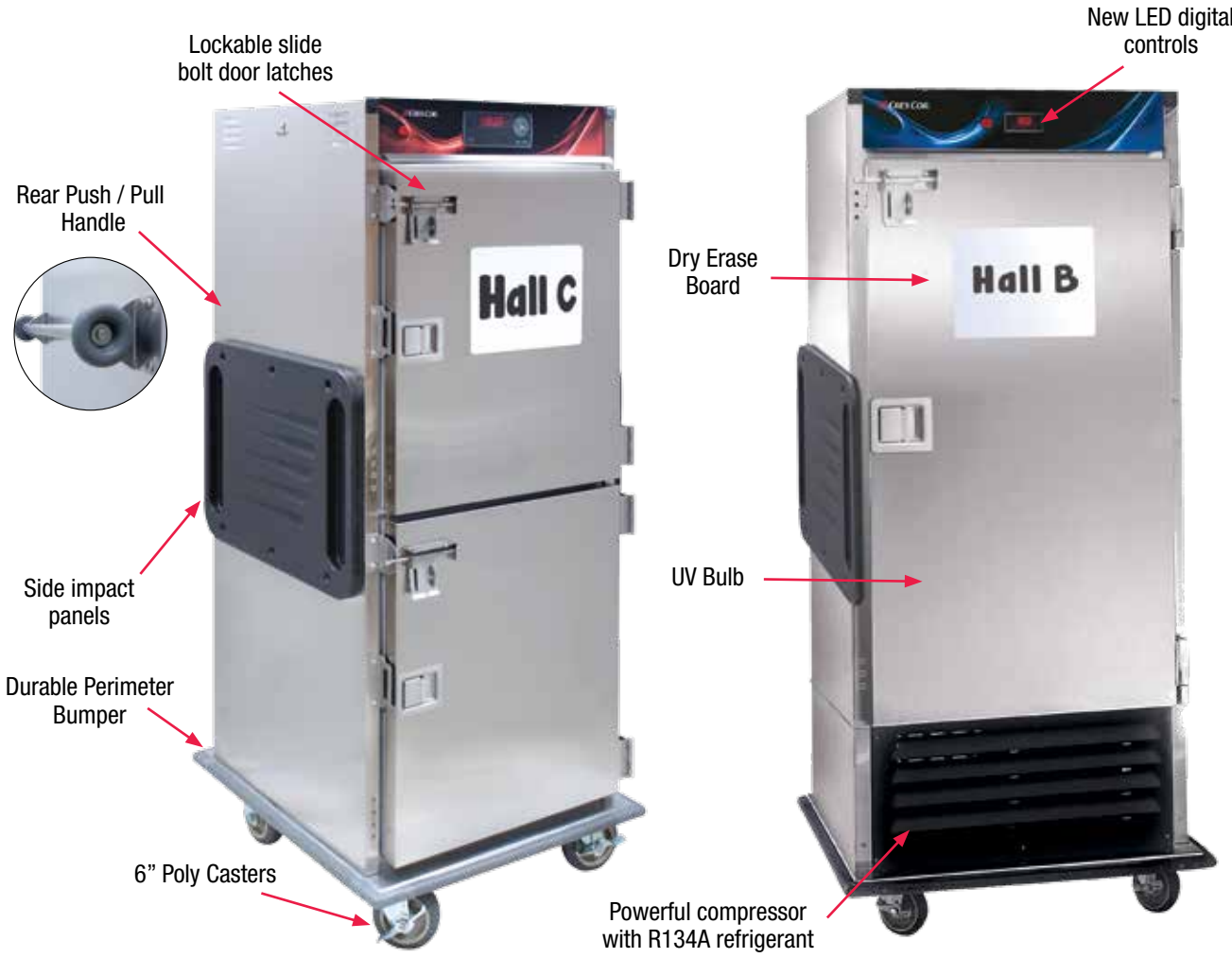
### HOT CABINETS

| | |
|---|---|
| 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.




MODEL H-137-SUA-12D-SD

MODEL R-171-SUA-10E-SD

# 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.<br>2. Pan spacing on 1-1/2" (40 MM) centers.<br>3. Supplied with Dutch doors. | 1. 2000 Watt, 20 Amp. system available at no extra charge. Specify when ordering.<br>2. Pan spacing on 1-1/2" (40 MM) centers.<br>3. Supplied with Dutch doors. | 1. Pan spacing on 1-1/2" (40 MM) centers.<br>2. Dutch doors on front and back. | 1. 1500 Watt, 15 Amp. system available at no extra charge. 1500 Watt model is Energy Star Rated.<br>2. Pan spacing on 1-1/2" (40 MM) centers.<br>3. Supplied with Dutch doors. | 1. Angles adjustable on 1-1/2" (40 MM) centers.<br>2. Dutch doors on front and back. |
| Warranty Level | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor |

# HALF-SIZE AND FULL-SIZE PIZZA AND MERCHANDISING

- 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) | 74-1/2" (1895 MM) | 74-1/2" (1895 MM) | 74-1/2" (1895 MM) |
| Shipping Weight | 200 LB (91 KG) | 200 LB (91 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.<br>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.<br>2. Supplied with dutch doors on front.<br>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.<br>2. Supplied with dutch doors on front, full door on back.<br>Custom graphics available for doors and control panel. | 1. Pan spacing on 4-1/2" (115 MM) centers.<br>2. Dutch doors on front, full door on back.<br>Custom graphics available for door and control panel. |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor |

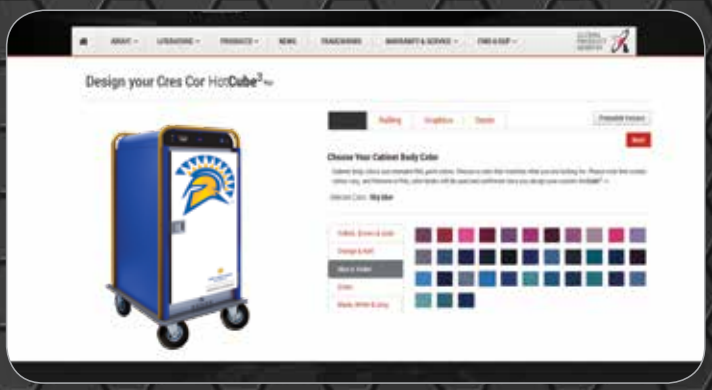
# Make it your own.

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 Hot**Cube**³ 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 or download the Cres Cor app to build your own HotCube³ 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) | 369 LB (167 KG) | 369 LB (167 KG) | 422 LB (191 KG) | 422 LB (191 KG) |
| Power Requirements | 1800 Watts, 120 Volts, 5-20P, 20 Amp Service | 1800 Watts, 120 Volts, 5-20P, 20 Amp Service | 1800 Watts, 120 Volts, 5-20P, 20 Amp Service | 1800 Watts, 120 Volts, 5-20P, 20 Amp Service | 1800 Watts, 120 Volts, 5-20P, 20 Amp Service |
| Notes & Accessories | 1. Pan spacing on 2-3/4" (70 MM) centers.<br>2. One cord powers both compartments. | 1. Pan spacing on 3" (80 MM) centers.<br>Upgrade to 208 or 240 Volt service. | 1. Pan spacing on 3" (80 MM) centers.<br>Upgrade to 208 or 240 Volt service. | 1. Angles spaced on 3" (80 MM) centers; adjustable on 1-1/2" (40 MM) centers.<br>2. Pass-thru option available.<br>Cabinet can be stacked.<br>Upgrade to 208 or 240 Volt service. | 1. Angles spaced on 3" (80 MM) centers; adjustable on 1-1/2" (40 MM) centers.<br>2. Pass-thru option available.<br>Cabinet can be stacked.<br>Upgrade to 208 or 240 Volt service. |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor |

# HOT CABINETS WITH ROLL-IN RACK

- 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 Pre-Packaged Meals | Holding and Transport of Pre-Packaged Meals 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.<br>Wire Baskets<br>Extra Roll-In Rack | 1. Includes one roll-in rack for baskets. See page 51 for details.<br>Wire Baskets<br>Extra Roll-In Rack | 1. Includes one universal roll-in rack. See page 51 for details.<br>Wire Baskets<br>Extra Roll-In Rack | 1. Includes one universal roll-in rack. See page 51 for details.<br>Wire Baskets<br>Extra Roll-In Rack |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor |

# FULL-SIZE NON-INSULATED PROOF-HOTS

- 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. Solid Aluminum Door | 1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers. Solid Aluminum Door | 1. Pan spacing on 1-1/2" (40 MM) centers. Clear Lexan Door | 1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers. Clear Lexan Door | 1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers. Clear Lexan Door |
| Warranty Level | BRONZE 1-Year Parts, 90-Day Labor | BRONZE 1-Year Parts, 90-Day Labor | BRONZE 1-Year Parts, 90-Day Labor | BRONZE 1-Year Parts, 90-Day Labor | BRONZE 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 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

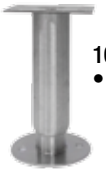
**8" All-Terrain Wheel**
- 2" wide heavy duty
- Load capacity 280 lbs. ea.
- Temp range -40°/+180°F
- Great for outdoors

Standard on HotCube[3]

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 1¼" 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) | **Best** | **Best** | Better | Good | **Best** |
| All Terrain (8" dia. x 2" wide) | Good | Better | **Best** | Good | Not recommended |
| Thermoplastic Rubber, "TPR" (6" dia. x 2" wide, 8" dia. x 2" wide) | Better | Good | Better | **Best** | Not recommended |

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

# Foodservice Consultants

## Take Your Project to the Next Level with Cres Cor

As a foodservice consultant, you wear many hats on a daily basis. Your ultimate mission? To create beautifully designed, efficient kitchens that go above and beyond your clients' highest expectations. Cres Cor recognizes your integral role in the foodservice industry, and applauds the hard work you undergo to take a project from a mere idea to a successful reality.

Consultants Rock Tour™

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. You can also "Like" Cres Cor on Facebook for Tour updates.

Improve your craft, 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

The KCL CADalog

**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 TO ACCESS THESE CAD DRAWING FILES.**

AQ

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

# SELECT THE PERFECT CRES COR HOT HOLDING METHOD & 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 HANDLE

6959
TOW BAR

1056-002
CORNER BUMPERS

| MODEL NO. | DESCRIPTION |
|---|---|
| | 208 OR 240 VOLT SERVICE (SPECIFIED UNITS ONLY) |
| | ADJUSTABLE SHELVES (FOR EB-120, EB-150A & EB-150XX) |
| | ADJUSTABLE SHELVES (FOR EB-64 & EB-96) |
| | ANGLES, CHANGE FROM STANDARD UNIVERSAL ANGLES TO WIRE STAINLESS STEEL ANGLES (PER SET) (FOR 131, H135 AND H339 SERIES) |
| 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, TRANSPORT (SET OF 2) |
| | AUTO WATER FILL KIT (FOR AQUATEMPS) |
| 1265-000 | BAIL HANDLE KIT - REAR MOUNTED (1 PER KIT) |
| 1265-000 | BAIL HANDLE KIT - SIDE MOUNTED (4 PER KIT) |
| | CANNED FUEL DRAWERS (FOR EB-120, EB-150A & EB-150XX) |
| | CANNED DRAWERS (FOR EB-64 & EB-96) |
| | CASTERS, CHANGE TO 6" POLYURETHANE CASTERS (FOR EB HEATED BANQUET CABINET SERIES) |
| | CASTERS, CHANGE TO 8" CUSHION CASTERS (FOR EB HEATED BANQUET CABINET SERIES) |
| | CASTERS, CHANGE TO 8" POLYURETHANE CASTERS (FOR EB HEATED BANQUET CABINET SERIES) |
| | CLEAR-VIEW CARD HOLDER |
| | CORD COIL, PIGTAIL (FOR 120 VOLT HEATED BANQUET CABINETS) |
| | DOOR, CHANGE FROM LEXAN DOOR TO SOLID ALUMINUM (FOR 121 SERIES) |
| | DOOR, CHANGE FROM RIGHT-HAND TO LEFT HAND HINGING (FOR MODELS EB-64 & EB-96) |
| | DOOR, CHANGE FROM SOLID ALUMINUM TO LEXAN (FOR NON-INS CABINETS) |
| | DOOR, CHANGE FROM SOLID TO TEMPERED GLASS WINDOW (FOR H-137 & H-138 SERIES CABINETS AND HOTCUBES) (PER DOOR) |
| | DOOR, INSULATED CABINETS CHANGE FROM RIGHT-HAND TO LEFT HAND HINGING (PER DOOR) |
| | DOOR, LEXAN (FOR H-339 & H-339-SS SERIES) (PER DOOR) |
| | DOOR, NON-INSULATED CABINETS CHANGE FROM RIGHT-HAND TO LEFT HAND HINGING (PER DOOR) |
| 1408-019 | DROP HANDLE (FOR EB-120, EB-150A & EB-150XX) |
| | DUTCH DOORS FOR NON-INSULATED CABINETS |
| 1269-050 | ELECTRIC TO CANNED FUEL CONVERSION KIT (FOR CCB-150) |
| 1430 | FLOOR LOCK (FOR USE WITH 5" CASTERS) (NOT AVAILABLE ON AQUATEMP™ OR MODELS 60" OR TALLER) |
| 7037-008 | HOTCUBE$^3$, LITHIUM BATTERY |
| 7037-009 | HOTCUBE$^3$, LITHIUM BATTERY CHARGER |
| 7037-008-K | HOTCUBE$^3$, LITHIUM BATTERY REPLACEMENT KIT (INCLUDES BATTERY AND CHARGER) |
| 7037-001-K | HOTCUBE$^3$, SOLAR PANEL FOR CHARGING BATTERY |
| | HOTCUBE SERIES, CUSTOM COLOR POWDER COATING AND DOOR GRAPHICS |
| 0904-026 | HOTCUBE SERIES, HOSE ADAPTER FOR 20 LB. PROPANE TANK |
| | HOTCUBE SERIES, NATURAL GAS ADAPTER (FACTORY INSTALLED) |
| | HUMIDITY PAN (FOR 120 VOLT HEAT ED 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) |
| 1136-036 | LATCH, LEFT-HAND GRAVITY TRANSPORT (FOR HEATED BANQUET CABINETS) (PER DOOR) |
| | LATCH, MAGNETIC (FOR H-137 & H-138 SERIES) (PER DOOR) |
| 1136-035 | LATCH, RIGHT-HAND GRAVITY TRANSPORT (FOR HEATED BANQUET CABINETS) (PER DOOR) |
| 1246-038 | LOCK HASP (FOR INSULATED STAINLESS STEEL CABINETS) (PER DOOR) |
| 1136-000 | LOCK HASP (FOR NON-INSULATED CABINETS) |
| 1104-087 | PAN SUPPORT FOR 13" X 18" TRAYS (FOR H-339-128C) |
| | PASS-THRU OPTION (FOR H-339-188C, H-339-12-188C & H-339-1813C) |
| 1087-000 | PUSH HANDLE |
| 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) |
| | STACKING KIT, TO STACK TWO ALUMINUM HOT CABINETS (FOR H-339 MODELS) |
| | STACKING KIT, TO STACK TWO STAINLESS STEEL HOT CABINETS (FOR H-137-SUA-5D, H-137-SUA6D & H-339-SS MODELS) |
| | THERMOMETER COVER |
| | THERMOMETER, CHANGE FROM ANALOG TO DIGITAL |
| | TOP RAILS WITH ANTI-SKID MATS (FOR EB-120 & EB-150A) |
| | TOP RAILS WITH ANTI-SKID MATS (FOR EB-150XX) |
| 6959 | TOW BAR ASSEMBLY (NOT AVAILABLE ON AQUATEMP MODELS) |
| | TOW PACKAGE (FOR EB-120, EB-150A, EB-150XX) |
| | TRANSPORT KIT (FOR H-339-12-135C) |

SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS & 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

### QUIKTHERM™ 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

"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.

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-SPLIT-SK-DE / 1000-CH-SPLIT-SK-DX | HALF-SIZE, LOW TEMPERATURE SMOKER | 44 |
| 1000-CH-SPLIT-STK-SK-DE / 1000-CH-SPLIT-STK-SK-DX | FULL-SIZE, LOW TEMP SMOKER, STACKED | 44 |
| 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 |
| 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 | 44 |
| CO-151-F-1818DE / CO-151-F-1818DX | FULL-SIZE, ROAST-N-HOLD™ CONVECTION | 48 |
| CO-151-F-1818-DZ | FULL-SIZE, ROAST-N-HOLD™ CONVECTION | 90 |
| CO-151-FPWUA-12DE / CO-151-FPWUA-12DX | FULL-SIZE, PASS-THRU WITH HUMIDITY | 48 |
| CO-151-FUA-12DE / CO-151-FUA-12DX | FULL-SIZE, ROAST-N-HOLD™ CONVECTION | 48 |
| CO-151-FWUA-12DE / CO-151-FWUA-12DX | FULL-SIZE, ROAST-N-HOLD™ WITH HUMIDITY | 48 |
| CO-151-H-189DE / CO-151-H-189DX | HALF-SIZE, ROAST-N-HOLD™ CONVECTION | 47 |
| CO-151-H-189DE-STK / CO-151-H-189DX-STK | FULL-SIZE, ROAST-N-HOLD™, STACKED | 47 |
| CO-151-HUA-6DE / CO-151-HUA-6DX | HALF-SIZE, ROAST-N-HOLD™ CONVECTION | 47 |
| CO-151-HUA-6DE-STK / CO-151-HUA-6DX-STK | FULL-SIZE, ROAST-N-HOLD™, STACKED | 47 |
| CO-151-HWUA-6DE / CO-151-HWUA-6DX | HALF-SIZE, ROAST-N-HOLD™ WITH HUMIDITY | 47 |
| CO-151-X-185DE / CO-151-X-185DX | UNDER COUNTER, ROAST-N-HOLD™ CONVECTION | 46 |
| CO-151-XUA-5DE / CO-151-XUA-5DX | UNDER COUNTER, ROAST-N-HOLD™ CONVECTION | 46 |
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| RO-151-F-1332DE / RO-151-F-1332DX | FULL-SIZE, QUIKTHERM™ OVEN FOR BASKETS | 49 |
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| RO-151-FUA-18DE / RO-151-FUA-18DX | FULL-SIZE, QUIKTHERM™ OVEN | 49 |
| RO-151-FUA-18-DZ | FULL-SIZE, QUIKTHERM™, CORRECTIONAL | 90 |
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| ROR-201-UA-16D | ROLL-IN UNIVERSAL ANGLE RACK FOR PANS | 51 |
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| RR-WUA-16-DE / RR-WUA-16-DX | FULL-SIZE, ROLL-IN, UNIVERSAL ANGLE, HUMIDITY | 50 |
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## DELUXE OVEN MODELS: PERFECT FOR A MORE COMPLEX MENU

DELUXE OVENS INCLUDE:

- Precise internal temperature monitoring using food probe
- Advanced controls with 18 factory or field programmable recipes

To order Deluxe Oven Controls, replace "-DE" suffix in model number with "-DX" suffix. See page 52.

# 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<br>500-CH-AL-DX | 500-CH-SS-DE<br>500-CH-SS-DX | 750-CH-SS-DE<br>750-CH-SS-DX | 1000-CH-SS-SPLIT-DE<br>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<br>6-20P 20 Amp Service | 3000/2650 Watts, 208/240 Volts, 1 Phase<br>6-20P 20 Amp Service | 3000/2650 Watts, 208/240 Volts, 1 Phase<br>6-20P 20 Amp Service | 3000/2650 Watts, 208/240 Volts, 1 Phase<br>6-20P 20 Amp Service |
| Notes & Accessories | 1. Angles riveted on 1-3/8" centers.<br>2. Oven is shipped with (2) grids.<br>3. 3" clearance required on back, 2" on top and sides<br>The following power unit options are available:<br>2000W, 120V, 1 Ph. 20A.<br>3000/2650W, 208/240V, 3 Ph. 20A.<br>Cabinet can be stacked using stacking kit.<br>3" Probe available (-DX Model) | 1. Angles riveted on 1-3/8" centers.<br>2. Oven is shipped with (2) grids.<br>3. 3" clearance required on back, 2" on top and sides<br>The following power unit options are available:<br>2000W, 120V, 1 Ph. 20A<br>3000/2650W, 208/240V, 3 Ph. 20A.<br>Cabinet can be stacked using stacking kit.<br>1170-217 Extra Shelf<br>3" Probe available (-DX Model) | 1. Oven is shipped with (3) grids.<br>2. Angles riveted on 1-3/8" centers. *Additional shelves required. See accessories below.<br>3. 3" clearance required on back, 2" on top and sides<br>The following power unit options are available:<br>2000W, 120V, 1 Ph. 20A.<br>3000/2650W, 208/240V, 3 Ph. 20A.<br>Cabinet can be stacked using stacking kit.<br>1170-217 Extra Shelf<br>3" Probe available (-DX Model) | 1. Angles riveted on 1-3/8" centers.<br>2. Oven is shipped with (3) grids.<br>3. 3" clearance required on back, 2" on top and sides<br>The following power unit options are available:<br>3000W, 208/240V, 3 Ph. 20A.<br>1170-212 Extra Shelf<br>3" Probe available (-DX Model) |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor |

Specify power option and Standard (-DE) or Deluxe (-DX) model when ordering. See page 52 for details.

# FULL-SIZE RADIANT HEAT COOK-N-HOLDS

- 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<br>1000-CH-SS-SPLIT-STK-DX | 1000-CH-AL-2DE<br>1000-CH-AL-2DX | 1000-CH-SS-2DE<br>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)<br>6” Probe included | Yes (-DX Model only)<br>6” Probe included | Yes (-DX Model only)<br>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,<br>208/240 Volts, 1 Phase<br> <br>6-20P 20 Amp Service | 6000/5300 Watts,<br>208/240 Volts, 1 Phase<br> <br>6-30P 30 Amp Service | 6000/5300 Watts,<br>208/240 Volts, 1 Phase<br> <br>6-30P 30 Amp Service |
| Notes & Accessories | 1. Pan spacing on 3” (80 mm) centers.<br>2. Oven is shipped with (6) grids.<br>3. 3" clearance required on back, 2" on top and sides<br>The following power unit options are available:<br>3000W, 208/240V, 3 Ph. 20A.<br>1170-217 Extra Shelf<br>3" Probe available (-DX Model) | 1. Pan spacing on 3” (80 mm) centers.<br>2. Oven is shipped with (6) grids.<br>3. 3" clearance required on back, 2" on top and sides<br>The following power unit options are available:<br>3000W, 208/240V, 3 Ph. 20A.<br>1170-217 Extra Shelf<br>3" Probe available (-DX Model) | 1. Pan spacing on 3” (80 mm) centers.<br>2. Oven is shipped with (6) grids.<br>3. 3" clearance required on back, 2" on top and sides<br>The following power unit options are available:<br>3000W, 208/240V, 3 Ph. 20A.<br>1170-217 Extra Shelf<br>3" Probe available (-DX Model) |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor |

Specify power option and Standard (-DE) or Deluxe (-DX) model when ordering. See page 52 for details.

# COOK-N-HOLD LOW TEMPERATURE SMOKERS

- 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<br>767-CH-SK-DX | 1000-CH-SPLIT-SK-DE<br>1000-CH-SPLIT-SK-DX | 1000-CH-SPLIT-STK-SK-DE<br>1000-CH-SPLIT-STK-SK-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<br>(9) 12 x 20 x 2-1/2" (305 x 508 x 65MM),<br>(6) 12 x 20 x 4 (305 x 508 x 102 MM),<br>(4) 12 x 20 x 6 (305 x 508 x 152 MM), or<br>(5*) 18 x 26 x 1 (457 x 660 x 25 MM) | (3) wire grids, holds<br>(8) 18 x 26" (457 x 660 MM) pans | (6) wire grids, holds<br>(16) 18 x 26" (457 x 660 MM) pans |
| Probe Cooking | Yes (-DX Model only)<br>3" Probe included | Yes (-DX Model only)<br>3" Probe included | Yes (-DX Model only)<br>(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<br>6-20P 20 Amp Service | 3000/2650 Watts, 208/240 Volts, 1 Phase<br>6-20P 20 Amp Service | 3000/2650 Watts, 208/240 Volts, 1 Phase<br>6-20P 20 Amp Service |
| Notes & Accessories | 1. Pan spacing on 1-3/8" (35 MM) centers.<br>2. *Additional Shelves Required.<br>3. Oven is shipped with (3) grids.<br>The following power unit options are available:<br>3000W, 208/240V, 3 Ph. 20A.<br>2000W, 120V, 1 Ph.<br>Cabinet can be stacked using stacking kit.<br>1170-217 Extra Shelf<br>1212-165 Mobile equipment stand, 24" (Increases height of unit to 56-1/4")<br>3" Probe available (-DX Model) | 1. Pan spacing on 3" (80 MM) centers.<br>2. Oven is shipped with (3) grids.<br>The following power unit options are available:<br>3000W, 208/240V, 3 Ph. 20A.<br>Cabinet can be stacked using stacking kit.<br>1170-217 Extra Shelf<br>3" Probe available (-DX Model) | 1. Pan spacing on 3" (80 MM) centers.<br>2. Oven is shipped with (6) grids. Shipped in two cartons.<br>The following power unit options are available:<br>3000W, 208/240V, 3 Ph. 20A.<br>1170-217 Extra Shelf<br>3" Probes available (-DX Model) |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor |

Specify power option and Standard (-DE) or Deluxe (-DX) model when ordering. See page 52 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...

# 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<br>CO-151-X-185DX | CO-151-XUA-5DE<br>CO-151-XUA-5DX | CO-151-XWUA-5DE<br>CO-151-XWUA-5DX |
|---|---|---|---|
| Get Spec Sheet, Operating manual, wiring diagram and more! | | | |
| Spec Sheet | E-4.1B | E-4.1C | E-4.1D |

## Additional Specs:

| Function | Slow Roasting and Holding | Slow Roasting and Holding | Slow Roasting with Humidity |
|---|---|---|---|
| Construction | Stainless Steel | Stainless Steel | Stainless Steel |
| Humidity | No | No | Yes |
| Capacity | (5) 18" x 26 (460 x 660 MM) pans | (5) sets of universal angles* | (5) sets of universal angles* |
| Probe Cooking | Yes (-DX Model only)<br>6" Probe included | Yes (-DX Model only)<br>6" Probe included | Yes (-DX Model only)<br>6" Probe included |
| Casters | 2-1/2" (64 MM) | 2-1/2" (64 MM) | 2-1/2" (64 MM) |
| Width | 24-5/8" (625 MM) | 28" (715 MM) | 28-1/4" (725 MM) |
| Depth | 32-1/8" (815 MM) | 32-1/8" (815 MM) | 34" (865 MM) |
| Height | 31-7/8" (810 MM) | 31-3/4" (810 MM) | 32" (815 MM) |
| Shipping Weight | 220 LB (100 KG) | 265 LB (120 KG) | 280 LB (127 KG) |
| Standard Power Requirements | 2000 Watts, 120 Volts, 1 Phase<br>5-20P 20 Amp Service | 2000 Watts, 120 Volts,1 Phase<br>5-20P 20 Amp Service | 2000 Watts, 120 Volts,1 Phase<br>5-20P 20 Amp Service |
| Notes & Accessories | 1. Pan spacing on 3" (76 MM) centers.<br>2. Supplied with (1) wire grid.<br>3" Probe available (-DX Model) | 1. Pan spacing adjustable on 1-1/2" (40 MM) centers.<br>2. Supplied with (2) wire grids.<br>3" Probe available (-DX Model) | 1. Pan spacing adjustable on 1-1/2" (40 MM) centers.<br>2. Supplied with (2) wire grids.<br>3" Probe available (-DX Model) |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 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 52 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<br>CO-151-HUA-6DX | CO-151-HUA-6DE-STK<br>CO-151-HUA-6DX-STK | CO-151-HWUA-6DE<br>CO-151-HWUA-6DX | CO-151-H-189DE<br>CO-151-H-189DX | CO-151-H189-DE-STK<br>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<br>6-30P 30 Amp Service | 4700 Watts, 208 or 240 Volts, 1 Phase<br>6-30P 30 Amp Service | 4700 Watts, 208 or 240 Volts, 1 Phase<br>6-30P 30 Amp Service | 4700 Watts, 208 or 240 Volts, 1 Phase<br>6-30P 30 Amp Service | 4700 Watts, 208 or 240 Volts, 1 Phase<br>6-30P 30 Amp Service |
| Notes & Accessories | 1. Pan spacing on 1-1/2" (40 MM) centers.<br>2. Supplied with (3) raised wire grids.<br>Available power options:<br>4700W, 208V, 3 Ph, 20A. 50/60 Hz.<br>4700W, 240V, 3 Ph, 20A. 50/60 Hz.<br>3" Probe (-DX Model) | 1. Ships in two cartons.<br>2. Pan spacing on 1-1/2" (40 MM) centers.<br>3. Supplied with (6) raised wire grids.<br>Available power options:<br>4700W, 208V, 3 Ph, 20A. 50/60 Hz.<br>4700W, 240V, 3 Ph, 20A. 50/60 Hz.<br>3" Probe (-DX Model) | 1. Supplied with (3) raised wire grids.<br>2. Pan spacing on 1-1/2" (40 MM) centers.<br>Available power options:<br>4700W, 208V, 3 Ph, 20A. 50/60 Hz.<br>4700W, 240V, 3 Ph, 20A. 50/60 Hz.<br>3" Probe (-DX Model) | 1. Supplied with (3) raised wire grids.<br>2. Pan spacing on 3" (80 MM) centers.<br>Available power options:<br>4700W, 208V, 3 Ph, 20A. 50/60 Hz.<br>4700W, 240, 3 Ph, 20 A. 50/60 Hz.<br>3" Probe (-DX Model) | 1. Ships in two cartons.<br>2. Supplied with (6) raised wire grids.<br>3. Pan spacing on 3" (80 MM) centers.<br>Available power options:<br>4700W, 208V, 3 Ph, 20A 50/60 Hz.<br>4700W, 240V, 3 Ph, 20A. 50/60 Hz.<br>3" Probe (-DX Model) |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 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 52 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<br>CO-151-F-1818DX | CO-151-FUA-12DE<br>CO-151-FUA-12DX | CO-151-FWUA-12DE<br>CO-151-FWUA-12DX | CO-151-FPWUA-12DE<br>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<br>6-50P 50 Amp Service | 8000 Watts, 208 or 240 Volts, 1 Phase<br>6-50P 50 Amp Service | 8000 Watts, 208 or 240 Volts, 1 Phase<br>6-50P 50 Amp Service | 8000 Watts, 208 or 240 Volts, 1 Phase<br>6-50P 50 Amp Service |
| Notes & Accessories | 1. Pan spacing on 3" (80 MM) centers.<br>2. Supplied with (6) wire grids.<br>Available power options:<br>8kW, 208V, 3 Ph. 30A. 50/60 Hz.<br>8kW, 240V, 3 Ph. 30A. 50/60 Hz.<br>3" Probe available (-DX Model) | 1. Pan spacing on 1-1/2" (40 MM) centers.<br>2. Supplied with (6) wire grids.<br>Available power options:<br>8kW, 208V, 3 Ph, 30A, 50/60 Hz.<br>8kW, 240V, 3 Ph, 30A, 50/60 Hz.<br>3" Probe available (-DX Model) | 1. Pan spacing on 1-1/2" (40 MM) centers.<br>2. Supplied with (6) wire grids.<br>Available power options:<br>8kW, 208V, 3 Ph, 30A, 50/60 Hz.<br>8kW, 240V, 3 Ph, 30A, 50/60 Hz.<br>3" Probe available (-DX Model) | 1. Pan spacing on 1-1/2" (40 MM) centers.<br>2. Supplied with (6) wire grids.<br>Available power options:<br>8kW, 208V, 3 Ph, 30A, 50/60 Hz.<br>8kW, 240V, 3 Ph, 30A, 50/60 Hz.<br>3" Probe available (-DX Model) |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 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 52 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 | RO-151-FUA-18DE<br>RO-151-FUA-18DX | RO-151-FWUA-18DE<br>RO-151-FWUA-18DX | RO-151-FPWUA-18DE<br>RO-151-FPWUA-18DX | RO-151-F-1332DE<br>RO-151-F-1332DX | RO-151-FW-1332DE<br>RO-151-FW-1332DX |
|---|---|---|---|---|---|
| Get Spec Sheet, Operating manual, wiring diagram and more! | | | | | |
| Spec Sheet | E-4.2 | E-4.6 | E-4.7 | E-4.5A | E-4.5 |

## Additional Specs:

| Function | Rethermalizing and Slow Roasting | Rethermalizing with Humidity | Rethermalizing with Humidity | Rethermalizing and Slow Roasting | Rethermalizing with Humidity |
|---|---|---|---|---|---|
| Construction | Stainless Steel | Stainless Steel | Stainless Steel | Stainless Steel | Stainless Steel |
| Pass-Thru | No | No | Yes | No | No |
| Humidity | No | Yes | Yes | No | Yes |
| Capacity | (18) sets of universal angles* | (18) sets of universal angles* | (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 | Yes (-DX Model only) 3" Probe included | Yes (-DX Model only) 3" Probe included |
| Casters | 5" (127 MM) | 5" (127 MM) | 5" (127 MM) | 5" (127 MM) | 5" (127 MM) |
| Width | 28-3/4" (730 MM) | 28-1/4" (718 MM) | 28-1/4" (718 MM) | 34-7/8" (886 MM) | 34-7/8" (886 MM) |
| Depth | 37-3/4" (959 MM) | 35-1/4" (895 MM) | 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) | 73-11/16" (1872 MM) | 73-11/16" (1872 MM) |
| Shipping Weight | 440 LBS (200 KG) | 450 LBS (204 KG) | 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 | 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.<br>Available power options:<br>8 kW, 208 V, 1 Ph, 50 Amp.<br>8 kW, 208 V, 3 Ph, 50 Amp.<br>8 kW, 240 V, 1 Ph, 30 Amp.<br>8 kW, 240 V, 3 Ph, 30 Amp.<br>12kW, 480 V, 3 Ph, 30 Amp.<br>6" Probe (-DX Model) | 1. Pan spacing adjustable on 1-1/2" (40 MM) centers.<br>Available power options:<br>8 kW, 208 V, 1 Ph, 50 Amp.<br>8 kW, 208 V, 3 Ph, 50 Amp.<br>8 kW, 240 V, 1 Ph, 30 Amp.<br>8 kW, 240 V, 3 Ph, 30 Amp.<br>12kW, 480 V, 3 Ph, 30 Amp.<br>6" Probe (-DX Model) | 1. Pan spacing adjustable on 1-1/2" (40 MM) centers.<br>Available power options:<br>8 kW, 208 V, 1 Ph, 50 Amp.<br>8 kW, 208 V, 3 Ph, 50 Amp.<br>8 kW, 240 V, 1 Ph, 30 Amp.<br>8 kW, 240 V, 3 Ph, 30 Amp.<br>12kW, 480 V, 3 Ph, 30 Amp.<br>6" Probe (-DX Model) | Available power options:<br>8 kW, 208 V, 1 Ph, 50 Amp.<br>8 kW, 208 V, 3 Ph, 50 Amp.<br>8 kW, 240 V, 1 Ph, 30 Amp.<br>8 kW, 240 V, 3 Ph, 30 Amp.<br>12kW, 480 V, 3 Ph, 30 Amp.<br>6" Probe (-DX Model) | Available power options:<br>8 kW, 208 V, 1 Ph, 50 Amp.<br>8 kW, 208 V, 3 Ph, 50 Amp.<br>8 kW, 240 V, 1 Ph, 30 Amp.<br>8 kW, 240 V, 3 Ph, 30 Amp.<br>12kW, 480 V, 3 Ph, 30 Amp.<br>6" Probe (-DX Model) |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 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 52 for details.

# FULL-SIZE 18KW QUIKTHERM™ 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<br>RR-1332-DX | RR-1332W-DE<br>RR-1332W-DX | RR-UA16-DE<br>RR-UA16-DX | RR-UA16W-DE<br>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)<br>3" Probe included | Yes (-DX Model only)<br>3" Probe included | Yes (-DX Model only)<br>3" Probe included | Yes (-DX Model only)<br>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,<br>208 or 240 Volts, 3 Phase<br>15-60P 60 Amp Service | 18,000 Watts,<br>208 or 240 Volts, 3 Phase<br>15-60P 60 Amp Service | 18,000 Watts,<br>208 or 240 Volts, 3 Phase<br>15-60P 60 Amp Service | 18,000 Watts,<br>208 or 240 Volts, 3 Phase<br>15-60P 60 Amp Service |
| Notes & Accessories | 1. Pan spacing on 3" (80 MM) centers.<br>2. Baskets NOT included<br>Available power options:<br>18 kW, 480V, 3 Ph, 50A.<br>12 kW, 208 or 240V, 3 Ph, 50A.<br>12 kW, 480V, 3 Ph, 30A.<br>8 kW, 208 or 240V, 1 Ph, 30 A.<br>Wire Baskets<br>Extra Roll-In Rack<br>6" Probe available (-DX Model) | 1. Pan spacing on 3" (80 MM) centers.<br>2. Baskets NOT included<br>Available power options:<br>18 kW, 480V, 3 Ph, 50A.<br>12 kW, 208 or 240V, 3 Ph, 50A.<br>12 kW, 480V, 3 Ph, 30A.<br>Wire Baskets<br>Extra Roll-In Rack<br>6" Probe available (-DX Model) | 1. Pan spacing on 3" (80 MM) centers.<br>Available power options:<br>18 kW, 480V, 3 Ph, 50A.<br>12 kW, 208 or 240V, 3 Ph, 50A.<br>12 kW, 480V, 3 Ph, 30A.<br>Extra Roll-In Rack<br>6" Probe available (-DX Model) | 1. 13. Pan spacing on 3" (80 MM) centers.<br>Available power options:<br>18 kW, 480V, 3 Ph, 50A.<br>12 kW, 208 or 240V, 3 Ph, 50A.<br>12 kW, 480 Volts, 3 Ph, 30A.<br>Extra Roll-In Rack<br>6" Probe available (-DX Model) |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 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 52 for details.

- 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 | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor |

**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.**

# OVEN ACCESSORIES

| MODEL NO. | DESCRIPTION |
|---|---|
| 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-12DE & -12DX) |
| | DOOR, CHANGE FROM SOLID TO GLASS WINDOW (PER DOOR) |
| | DOOR, CHANGE FROM RIGHT-HAND TO LEFT-HAND HINGING (PER DOOR) |
| ROR-201-SBS-1332-D | EXTRA ANGLE LEDGE ROLL-IN RACK (FOR RR SERIES OVENS AND RH SERIES HOT CABINETS) |
| ROR-201-UA-16D | EXTRA UNIVERSAL ANGLE ROLL-IN RACK (FOR RR SERIES OVENS AND RH SERIES HOT CABINETS) |
| 1087-000 | PUSH HANDLE |
| 1170-117 | RAISED WIRE GRIDS |
| 7122-000 | SECURITY PANEL |
| 1170-212 | EXTRA SHELF FOR FULL-SIZE 1000-CH SERIES OVENS |
| 1170-217 | EXTRA SHELF FOR 500, 750 AND 1000-SPLIT-CH OVENS |
| | STACKING KIT, TO STACK TWO CABINETS |
| 1212-165 | STAND, MOBILE STAINLESS STEEL (FOR 750 AND 767-CH SERIES) |
| | LIMIT THERMOSTAT TO 250° OR 300°F. (REQUIRED BY SOME STATE CODES) |
| 0848-109 | 3" PROBE WITH 48" CORD (FOR DELUXE DX-SERIES CONTROLS) |
| 0848-109-01 | 3" PROBE WITH 28" CORD (FOR DELUXE DX-SERIES CONTROLS) |
| 0848-112 | 6" PROBE WITH 28" CORD (FOR DELUXE DX-SERIES CONTROLS) |
| 0848-113 | 6" PROBE WITH 48" CORD (FOR DELUXE DX-SERIES CONTROLS) |
| 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.**

**OR**

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

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

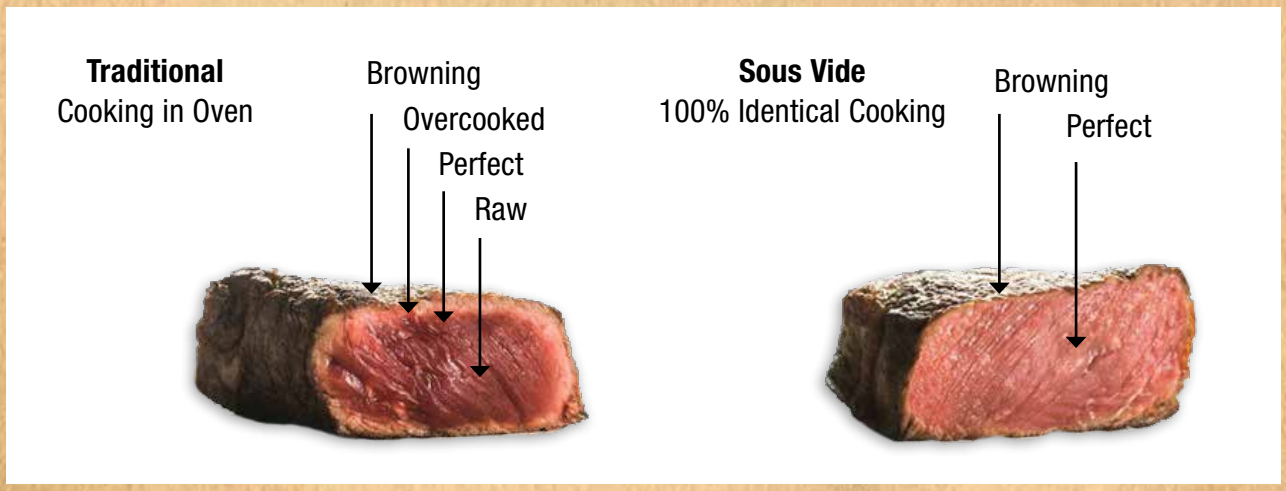
**NOTE: Ovens will have the suffix "-DE" in their model numbers.**
**Deluxe Ovens will have the suffix "-DX". Please specify when ordering.**

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

# DO YOU SOUS VIDE?

High-end operations and chains alike have been utilizing the sous vide (French for "under vacuum") cooking method for decades. It is a technique defined by low, carefully controlled temperatures and longer-than-normal cook times. Food is first seasoned and sealed in airtight plastic, then placed in a water bath which maintains its temperature for hours, sometimes even days. Because the temperature never fluctuates, it is literally impossible to overcook the product. The result is perfect, evenly-heated ingredients that retain their moisture - and their flavor.

No more overcooked steak, inconsistent meat coloring or dried out chicken breast! Sous vide is convenient because it removes the need to constantly monitor the food as it cooks, and it produces consistently excellent results by bringing out the best in the food product. Cres Cor QuikTherm™ Ovens are ideal vessels for sous vide because they can control water temperatures precisely over long periods of time.




**Contact us to learn more about sous vide cooking and our QuikTherm™ ovens!**

# 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

"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
Stein Eriksen Lodge

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

Cres Cor Top Seller  New Product



| RACKS MODEL NUMBER | DESCRIPTION | CATALOG PAGE |
|---|---|---|
| 200-1833A | 3/4-SIZE, CORRUGATED UTILITY | 58 |
| 200-1841A | FULL-SIZE, CORRUGATED UTILITY | 58 |
| 207-1524 | FULL-SIZE, ANGLE LEDGE | 59 |
| 207-1524-SD | FULL-SIZE, ANGLE LEDGE, SUPER DUTY | 60 |
| 207-1811-C | FULL-SIZE, ANGLE LEDGE | 61 |
| 207-1811-D | FULL-SIZE, ANGLE LEDGE | 61 |
| 207-1812 | FULL-SIZE, ANGLE LEDGE | 59 |
| 207-1812-SD | FULL-SIZE, ANGLE LEDGE, SUPER DUTY | 60 |
| 207-1818-C | FULL-SIZE, ANGLE LEDGE | 61 |
| 207-1818-D | FULL-SIZE, ANGLE LEDGE | 61 |
| 207-1820 | FULL-SIZE, ANGLE LEDGE UTILITY | 59 |
| 207-1820-SD | FULL-SIZE, ANGLE LEDGE UTILITY, SUPER DUTY | 60 |
| 207-2410A | FULL-SIZE, UTILITY, TRANSPORT AND STORAGE | 63 |
| 207-UA-12-AC | FULL-SIZE, UTILITY, TRANSPORT AND STORAGE | 62 |
| 207-UA-12-AD | FULL-SIZE, UTILITY, TRANSPORT AND STORAGE | 62 |
| 207-UA-12-Z | FULL-SIZE, UTILITY, CORRECTIONAL | 87 |
| 207-UA-13A | FULL-SIZE, UTILITY, UNIVERSAL ANGLE | 59 |
| 208-1240-C | ROLL-IN REFRIGERATOR, TRANSPORT/STORAGE | 62 |
| 208-1240-D | ROLL-IN REFRIGERATOR, TRANSPORT/STORAGE | 62 |
| 208-1835-C | ROLL-IN REFRIGERATOR, TRANSPORT/STORAGE | 62 |
| 208-1835-D | ROLL-IN REFRIGERATOR, TRANSPORT/STORAGE | 62 |
| 210-1841A | FULL-SIZE, WIDE OPENING | 58 |
| 2207-2420A | DOUBLE RACK, TRANSPORT/STORAGE | 63 |
| 2213-1824B | DOUBLE RACK, TRANSPORT/STORAGE | 63 |
| 252-DR-36 | UTILITY TRANSPORT, PAN DRYING RACK | 63 |
| 252-1839-Z | UTILITY TRANSPORT, CORRECTIONAL | 87 |
| 252-1840 | UTILITY TRANSPORT, STORAGE, FOOD FILE | 58 |
| 271-41-5927 | QUEEN MARY TRAY RACK, 4 SHELF | 64 |
| 271-51-5927 | QUEEN MARY TRAY RACK, 5 SHELF | 64 |
| 271-51-5927-Z | QUEEN MARY, 5 SHELF, CORRECTIONAL | 87 |
| 271-61-5927 | QUEEN MARY TRAY RACK, 6 SHELF | 64 |
| 271-61-5927-Z | QUEEN MARY, 6 SHELF, CORRECTIONAL | 88 |
| 273-65-12/1818 | ANGLE LEDGE ROLL-IN REFRIGERATOR | 61 |
| 275-38-1810-KDT | TRANSPORT UTILITY, KNOCK DOWN | 57 |
| 275-38-1810-KDTA | TRANSPORT UTILITY, KNOCK DOWN, ASSEMBLED | 57 |
| 275-70-1820-KD | TRANSPORT UTILITY, KNOCK DOWN | 60 |
| 275-70-1820-KDA | TRANSPORT UTILITY, KNOCK DOWN, ASSEMBLED | 60 |
| 278-PT-1818 | MOBILE WORK STAND | 57 |
| 278-PT-1818-DS | MOBILE WORK STAND WITH DROP SHELVES | 57 |
| 280-1818A | HALF-SIZE, UTILITY, CORRUGATED SIDEWALL | 57 |
| 282-1815 | HALF-SIZE, UTILITY, EXTRUDED SIDEWALL | 57 |
| **ACCESSORIES** | | 56 |

(CONTINUED ON NEXT PAGE)

Cres Cor Top Seller  New Product

# UTILITY CABINETS

| UTILITY CABINETS MODEL NUMBER | DESCRIPTION | CATALOG PAGE |
|---|---|---|
| 100-1822D | NON-INSULATED, TRANSPORT/STORAGE | 68 |
| 100-1833D | NON-INSULATED, TRANSPORT/STORAGE | 68 |
| 100-1841D | NON-INSULATED, TRANSPORT/STORAGE | 68 |
| 100-1841-DSD | NON-INSULATED, TRANSPORT/STORAGE, SUPER DUTY | 69 |
| 101-1418-10 | NON-INSULATED, TRAY DELIVERY CART | 66 |
| 101-1418-20 | NON-INSULATED, TRAY DELIVERY CART | 66 |
| 101-1520-10 | NON-INSULATED, TRAY DELIVERY CART | 66 |
| 101-1520-12 | NON-INSULATED, TRAY DELIVERY CART | 66 |
| 101-1520-20 | NON-INSULATED, TRAY DELIVERY CART | 66 |
| 101-172A | NON-INSULATED, IN-SUITE SERVICE CART | 67 |
| 101-1820D | NON-INSULATED, TRANSPORT/STORAGE | 69 |
| 101-1820-DSD | NON-INSULATED, TRANSPORT/STORAGE, SUPER DUTY | 69 |
| 102-ST-1841E | NON-INSULATED, HEATED TRANSPORT, CANNED FUEL | 69 |
| 103-UA-11D | NON-INSULATED, TRANSPORT, UNIVERSAL ANGLE | 67 |
| 103-UA-13D | NON-INSULATED, TRANSPORT, UNIVERSAL ANGLE | 67 |
| 109-1833 | INSULATED, FOOD FILE | 68 |
| 109-1840 | INSULATED, FOOD FILE | 69 |
| 150-1838-DZ | NON-INSULATED, FOOD FILE, CORRECTIONAL | 87 |
| 150-1840D | NON-INSULATED, FOOD FILE | 67 |
| 309-12-188C | HEAVY DUTY, INSULATED, HAND-LIFT | 65 |
| 309-128C | HEAVY DUTY, INSULATED, HAND-LIFT | 65 |
| 309-1813C | HEAVY DUTY, INSULATED, HAND-LIFT | 65 |
| 309-188C | HEAVY DUTY, INSULATED, HAND-LIFT | 65 |
| **ACCESSORIES** | | 56 |

# RACK & 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 & PRICING

# HALF-SIZE MOBILE WORK STATIONS

- 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

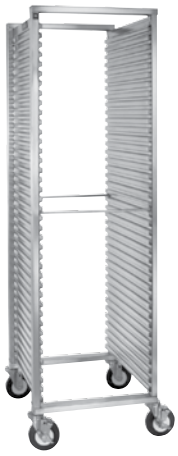
| Model | 275-38-1810-KDT<br>275-38-1810-KDTA | 282-1815 | 278-PT-1818 | 278-PT-1818-DS | 280-1818A |
|---|---|---|---|---|---|
| Get Spec Sheet, Operating manual, wiring diagram and more! | | | | | |
| Spec Sheet | G-17.1 | G-18 | G-19 | G-19 | G-21 |

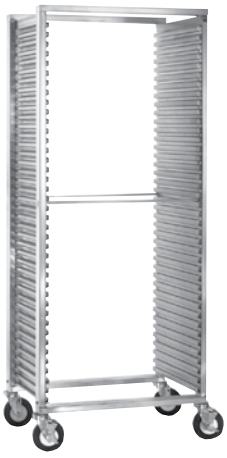
## Additional Specs:

| 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 | 1. Angles welded on 3" (80 MM) centers.<br>2. 10% volume discount on 12 or more.<br>To have rack shipped assembled use model number: 275-38-1810-KDTA | 1. Pan spacing on 1-1/2" (40 MM) centers. | 1. Pan spacing on 1-1/2" (40 MM) centers.<br>6273 Slicer Support | 1. Pan spacing on 1-1/2" (40 MM) centers.<br>2. Add 32" (815 MM) to width when trays are mounted to sides or shelves are extended.<br>Stainless Steel Top<br>Stainless Steel Drop Shelves | 1. Pan spacing on 1-1/2" (40 MM) centers. |
| Warranty Level | BRONZE 1-Year Parts, 90-Day Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 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



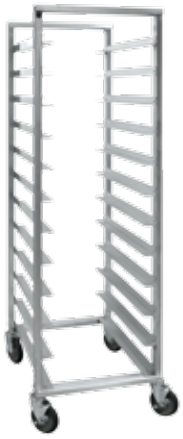


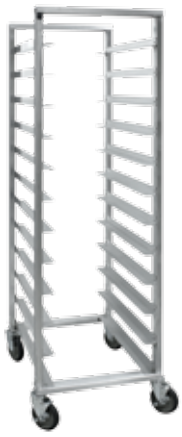
| Model | 200-1833A | 200-1841A | 210-1841A | 252-1840 |
|---|---|---|---|---|
| Get Spec Sheet, Operating manual, wiring diagram and more! | | | | |
| Spec Sheet | G-1 | G-1 | G-2 | G-7 |

## 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.<br>2. Wide opening | 1. Pan spacing on 1-1/2” (40 MM) centers.<br>2. Will also hold 18” x 26” plastic food boxes. |
| Warranty Level | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor |

- 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 |

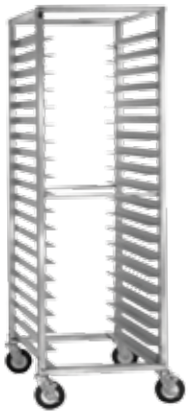
## Additional Specs:

| 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.<br>2. Will also carry (2) 14” x 18” trays on each set of angles.<br>5234-083 Insulated Ice Cold Blanket | 1. Angle ledges are riveted on 5-1/8” (130 MM) centers.<br>2. Two trays on each set of angles. | 1. Will also carry (2) 14” x 18” trays on each set of angles.<br>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 | GOLD 3-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | GOLD 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.

# 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



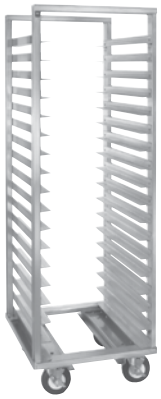
| Model | 275-70-1820-KD<br>275-70-1820-KDA | 207-1820-SD | 207-1524-SD | 207-1812-SD |
|---|---|---|---|---|
| Get Spec Sheet, Operating manual, wiring diagram and more! | | | | |
| Spec Sheet | G-17.2 | G-4 | G-4.1 | G-4.1 |

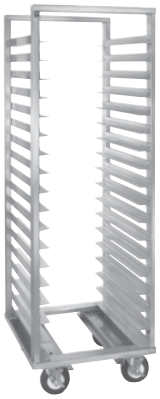
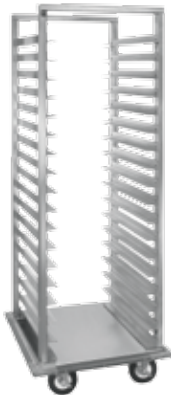
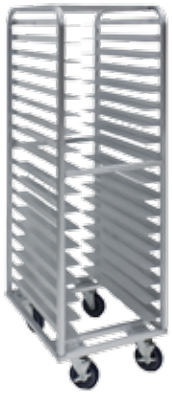
## Additional Specs:

| 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.<br>2. 10% volume discount on 12 or more.<br>To have rack shipped assembled, use model number 275-70-1810-KDA | 1. Angle ledges are welded on 3” (80 MM) centers.<br>2. Will also carry (2) 14 x 18" trays on each set of angles.<br>5234-083 Insulated Ice Cold Blanket | 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 | BRONZE 1-Year Parts, 90-Day Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor |

# 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 | 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.<br>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.<br>2. Deluxe ("D") model; includes perimeter bumper and enclosed base. | 1. Fully welded pan spacing on 3” (80 MM) centers. |
| Warranty Level | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor |

# 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) | 26-13/16” (685 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.<br>2. Deluxe (“D”) Model; includes perimeter bumper and enclosed base. | 1. Pan spacing on 3” (80 MM) centers Two pans per corrugation.<br>2. Perforated stainless steel sidewalls for air circulation.<br>3. VERIFY HEIGHT OF CABINET DOOR OPENING BEFORE ORDERING. | 1. Pan spacing on 3” (80 MM) centers Two pans per corrugation.<br>2. Perforated stainless steel sidewalls for air circulation.<br>3. Deluxe (“D”) Model; includes perimeter bumper and enclosed base.<br>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.<br>2. Deluxe (“D”) Model; includes perimeter bumper and enclosed base. |
| Warranty Level | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 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.

# FULL-SIZE & DOUBLE SPECIALTY TRAY RACKS

- 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.<br>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)<br>1267-042 Aluminum Back Enclosure Kit<br>1267-042 Powder Coated Back Enclosure Kit<br>1269-009 Top Enclosure Kit<br>1403-038 Bottom Enclosure Kit<br>1404-015 Aluminum Side Enclosure Kit<br>1404-015 Powder Coated Side Enclosure Kit<br>1425-005 Push Handle, Side Mounted |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor |

# QUEEN MARY RACKS

- 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 | 1. Shown with Rubbermaid® "Slim Jim" 23 Gal. waste receptacles (not provided)<br>2. Includes perimeter bumpers.<br>3. Also available with 5 shelves, 11" clearance.<br>Stainless steel shelves instead of aluminum shelves (27 lbs. for each shelf). | 1. Includes perimeter bumpers.<br>Stainless steel shelves instead of aluminum shelves (27 lbs. for each shelf). | 1. Includes perimeter bumpers.<br>Stainless steel shelves instead of aluminum shelves (27 lbs. for each shelf). |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 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

**(ALL MODELS SHOWN WITH OPTIONAL PERIMETER BUMPERS)**

| 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 | 1. Pan spacing on 2-3/4” (70 MM) centers.<br>Can also be stacked on same size H-339 Series hot cabinets.<br>When stacking two cabinets, new cabinet width will be 24-5/8”.<br>Perimeter Bumpers | 1. Pan spacing on 2-3/4” (70 MM) centers<br>Can also be stacked on same size H-339 Series hot cabinets.<br>Perimeter Bumpers | 1. Pan slides on 1-1/2” (40 MM) centers.<br>Can also be stacked on same size H-339 Series hot cabinets.<br>Perimeter Bumpers | 1. Pan spacing on 2-3/4” (70 MM) centers<br>Can also be stacked on same size H-339 Series hot cabinets.<br>Perimeter Bumpers |
| Warranty | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 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.<br>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.<br>2. Pass-thru versions available. |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor |

DOES YOUR KITCHEN HAVE AN
ALLERGEN-FREE ZONE?

Turn to page 8
to learn more about
Allergen-Free Zone
customization!

- 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).<br>2. Holds four 7-ounce size cans of fuel.<br>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 | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | GOLD 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.

# TRANSPORT AND STORAGE CABINETS

- 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.<br>2. Pass-thru version available. |
| Warranty Level | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor |

- 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-DSD | 101-1820D | 101-1820-DSD | 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.<br>2. Supplied with pan cutouts to hold (3) 7 oz. size cans of fuel. |
| Warranty Level | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | GOLD 3-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor |

Turn to page 8 to learn more about Allergen-Free Zone customization!

DOES YOUR KITCHEN HAVE AN
ALLERGEN-FREE ZONE?

# 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

### COLDCUBE

- Industry's first cold cabinet allowing you to hold cold food safely indoors or out at a constant 46°F temperature, without a cord!
- Utilizes standard 1 lb. propane tank for up to 8 hours of hold time. Recessed well provided for spare 1 lb. tank canister. Easily convert 20 lb. hose adapter accessory.
- Smooth interior coved corners makes for easy clean-up.
- Rugged heavy duty 8" wheels provide mobility in tough outdoor conditions.

"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

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

Cres Cor Top Seller  New Product

## REFRIGERATED CABINETS

| REFRIGERATED CABINETS MODEL NUMBER | DESCRIPTION | CATALOG PAGE |
|---|---|---|
| CC-UA-11 | COLD HOLDING AND TRANSPORT | 72 |
| R-171-SUA-10E | SINGLE COMPARTMENT | 72 |
| R-171-SUA-10E-SD | SINGLE COMPARTMENT, SUPER DUTY | 72 |
| R-171-SUA-10E-Z | SINGLE COMPARTMENT, CORRECTIONAL | 88 |
| R-171-SUA-20E | DOUBLE COMPARTMENT | 72 |
| **ACCESSORIES** | | 71 |

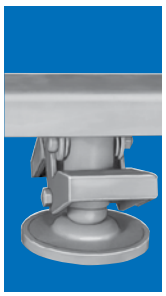
| MODEL NO. | DESCRIPTION |
|---|---|
| | 240 VOLT SERVICE |
| 0621-281-K | ANGLES, EXTRA WIRE UNIVERSAL ANGLES (SET OF 2) |
| 0621-367-K | ANGLES, EXTRUDED ALUM TRANSPORT UNIVERSAL ANGLES (SET OF 2) (COLDCUBE) |
| | ANGLES, CHANGE FROM STANDARD UNIVERSAL ANGLES TO INTERIOR FOR 18" X 26" PANS (PER SET) |
| | CUSTOM POWDER COATING AND DOOR GRAPHICS (COLDCUBE) |
| 1409-010 | DROP DOWN PULL HANDLE (FOR R-171-SUA-20E) |
| 1430 | FLOOR LOCK (FOR R-171-SUA-10E) |
| 0904-026 | HOSE ADAPTER FOR 20 LB. PROPANE TANK (COLDCUBE) |
| | LATCH, MAGNETIC (PER DOOR) |
| | NATURAL GAS ADAPTER (FACTORY INSTALLED) (COLDCUBE) |
| 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

6959 TOW BAR



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. ColdCube ships freight class 100.

(SHOWN WITH OPTIONAL PERIMETER BUMPER)

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

NEW

## 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 | 362 LB (164 KG) | 383 LB (174 KG) | 660 LB (300 KG) | 470 LB (213 KG) |
| Power Requirements | 120 Volts<br>5-15P, 15 Amp. Service | 120 Volts<br>5-15P, 15 Amp. Service | 120 Volts<br>5-15P, 15 Amp. Service | 120 Volts<br>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.<br>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.<br>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.<br>1409-010 Drop-down Pull Handle | 1. Angles are extruded aluminum pan slides on locking lift-out posts, spaced on 3" (80 MM) centers.<br>Custom color powder coating and door graphics available!<br>Hose Adapter for 20 LB Propane Tank<br>Natural Gas Adapter |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor |

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

Introducing the **NEW**

# ColdCube$^3$

## Cres Cor introduces the industry's first hybrid cold cabinet, allowing you to hold cold food safely, indoors or out!

- Achieve long-term cold holding with or without 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 powder coating with your colors, add your logo to the door, or both!

MODEL CC-UA-11
PATENT PENDING

Fully customizable door and sides

Built for rugged transport

# 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

"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 | 76 |
| 500-2020-Z | CUPS, GLASSES & BASKETS, CORRECTIONAL | 87 |
| 501-10-240 | DELUXE | 77 |
| 501-10-480B | BANQUET RING | 77 |
| 501-13-180 | SUPER SIZE | 77 |
| 501-5-480 | DELUXE, POKER CHIP | 77 |
| 501-6-480 | DELUXE, POKER CHIP | 77 |
| 501-7-240 | DELUXE, POKER CHIP | 76 |
| 501-8-240 | DELUXE, POKER CHIP | 76 |
| 501-D | DELUXE, TRANSPORT/STORAGE | 76 |
| 501-D-EX | DELUXE, TRANSPORT/STORAGE | 76 |
| HJ-531-10-240 | HEATED PLATE, TRANSPORT/STORAGE | 78 |
| HJ-531-13-180 | HEATED PLATE, TRANSPORT/STORAGE, SUPER SIZE | 78 |
| **ACCESSORIES** | | 75 |

## 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 & 501 SERIES DISH & 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.

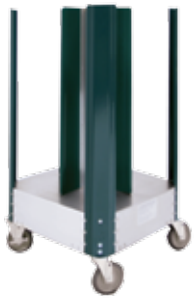
(SHOWN WITH OPTIONAL PUSH HANDLE)

| 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.<br>2. Each compartment holds a 20" (510 MM) stack of dishes.<br>3. To assure proper fit, provide dish size when ordering.<br>5310 Extra Adjustable Adapter | 1. Equipped with (12) adjustable hex rods.<br>5310-088-01-K Extra Adjustable Hex Rod | 1408-012 Spring-Back Pull Handle (customer installed)<br>1408-001 Push Handle (customer installed) | 1. *Capacity shown is approximate; each compartment holds a 20" (510 MM) stack of dishes.<br>2. When using adapter, dolly will also accommodate 4" to 4-1/4" diameter dishes.<br>5310-004 Extra Adjustable Adapter | 1. *Capacity shown is approximate; each compartment holds a 20" (510 MM) stack of dishes.<br>2. When using adapter, dolly will also accommodate 4-3/8" to 4-3/4" diameter dishes.<br>5310-004 Extra Adjustable Adapter |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 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 | 501-10-480-B | 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 | 1. *Capacity shown is approximate; each compartment holds a 20" (510 MM) stack of dishes.<br>2. To assure proper fit, provide dish size when ordering. | 1. *Capacity shown is approximate; each compartment holds a 20" (510 MM) stack of dishes.<br>2. To assure proper fit, provide dish size when ordering.<br>3. Corner sections will take dishes up to 6-3/8" diameter. | 1. *Capacity shown is approximate; each compartment holds a 20" (510 MM) stack of dishes.<br>2. To assure proper fit, advise dish size when ordering.<br>3. Corner sections will take dishes up to 7-1/8" diameter. | 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. |
| Accessories | 5310-004 Extra Adjustable Adapter | 5310-004 Extra Adjustable Adapter | 5310-004 Extra Adjustable Adapter | | |
| Warranty | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor |

# 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 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 | HJ-531-10-240 | HJ-531-13-180 |
|---|---|---|
| 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.<br>2. Also holds 24 covered meals on 11" diameter plates with nesting height of 3".<br>5258-016 Cord Wrap | 1. *Capacity shown is approximate; each compartment holds a 20" (510 MM) stack of dishes.<br>5258-016 Cord Wrap |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor |

# 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** 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.

ENERGY STAR

# 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

# 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 | 82 |
| IFW-60-GL-10 Series | CLAMP-ON, FLEXIBLE ARM | 82 |
| IFW-61-GL-10 Series | CARVING STATION, FLEXIBLE ARM | 82 |
| IFW-61-WF Series | CARVING STATION, FLEXIBLE ARM | 82 |
| IFW-63-10 Series | RETRACTABLE, CEILING MOUNT LAMP | 83 |
| IFW-63-L-10 Series | RETRACTABLE | 83 |
| IFW-64-10 Series | RIGID STEM | 83 |
| IFW-66-10 Series | DROP CORD | 83 |
| **ACCESSORIES** | | 81 |

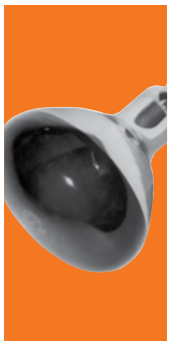
## ACCESSORIES

| 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)* |
| 0820-001-SP | INFRARED BULB, RED SHATTERPROOF (250 WATTS, 120 VOLTS) |
| 0820-014-SP | INFRARED BULB, RED SHATTERPROOF (250 WATTS, 240 VOLTS) |
| | INFRARED BULB, SWITCH TO 250 WATT RED SHATTERPROOF (PER BULB) |
| 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<br>IFW-61-WF-PB | IFW-61-GL-10-PN<br>IFW-61-GL-10-PB | CSH-122-10-PN<br>CSH-122-10-PB | IFW-60-GL-10PN<br>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) | |
| Depth | 20" (510 MM) | 16" (410 MM) | 23-1/4" (595 MM) | |
| 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) | 8 LB (4 KG) |
| Power Requirements | 250 Watts, 120 Volts<br>5-15P, 15 Amp. Service | 250 Watts, 120 Volts<br>5-15P, 15 Amp. Service | 1100 Watts, 120 Volts<br>5-15P, 15 Amp. Service | 250 Watts, 120 Volts<br>5-15P, 15 Amp. Service |
| Notes & Accessories | 1. Standard with polished nickel hood (-PN), polished brass hood available at additional cost (-PB).<br>2. Units are furnished with 250 Watt red lamps. White lamps optional; available upon request.<br>1004-025 Extra Richlite® Cutting Board<br>1038-010 Aluminum Drip Pan<br>Switch to shatterproof bulb (available 250 Watt red only). | 1. Standard with polished nickel hood (-PN), polished brass hood available at additional cost (-PB).<br>2. Units are furnished with 250 Watt red lamps. White lamps optional; available upon request.<br>1415-005 Extra Maple Cutting Board<br>1038-010 Aluminum Drip Pan<br>Switch to shatterproof bulb (available 250 Watt red only). | 1. Standard with polished nickel hood (-PN), polished brass hood available at additional cost (-PB).<br>2. Units are furnished with 250 Watt red lamps. White lamps optional; available upon request.<br>Sneeze Guard (add "-SG" at the end of model number)<br>240 Volt Service<br>Switch to shatterproof bulb (per bulb) (available 250 Watt red only). | 1. Standard with polished nickel hood (-PN), polished brass hood available at additional cost (-PB).<br>2. Units are furnished with 250 Watt red lamps. White lamps optional; available upon request.<br>0844-002-K Wall Mount Kit<br>240 Volt Service<br>Maple or Resilient Cutting Board<br>Switch to shatterproof bulb (available 250 Watt red only). |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 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<br>IFW-63-10-PB<br>IFW-63-10-BL<br>IFW-63-10-R | IFW-63-L-10-PN<br>IFW-63-L-10-PB<br>IFW-63-L-10-BL<br>IFW-63-L-10-R | IFW-64-10-PN<br>IFW-64-10-PB<br>IFW-64-10-BL<br>IFW-64-10-R | IFW-66-10-PN<br>IFW-66-10-PB<br>IFW-66-10-BL<br>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"<br>(775 MM to 1540 MM) | 31" to 68-1/2"<br>(980 MM to 1740 MM) | 24-3/16" to 60-3/8"<br>(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<br>15 Amp. Service<br>Install on 4" ceiling box | 250 Watts, 120 Volts<br>15 Amp. Service<br>Install on 4" ceiling box | 250 Watts, 120 Volts<br>15 Amp. Service<br>Install on 4" ceiling box | 250 Watts, 120 Volts<br>15 Amp. Service<br>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).<br>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).<br>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).<br>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).<br>2. Units are furnished with 250 Watt red lamps. White lamps optional; available upon request. |
| Warranty Level | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 2-Year Parts, 1-Year Labor | SILVER 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 |
|---|---|---|
| STORAGE & TRANSPORT | | |
| 150-1838-DZ | UTILITY CABINET | 87 |
| 207-UA-12-Z | ROLL-IN RACK | 87 |
| 252-1839-Z | UTILITY RACK | 87 |
| 271-51-5927-Z | QUEEN MARY SHELF RACK | 88 |
| 271-61-5927-Z | QUEEN MARY SHELF RACK | 88 |
| 500-2020-Z | TRANSPORT DOLLY | 87 |
| R-171-SUA-10E-Z | FULL-SIZE REFRIGERATED CABINET | 88 |
| COOKING & RETHERMALIZING | | |
| CO-151-F1818-DZ | ROAST-N-HOLD™ OVEN | 90 |
| RO-151-FUA-12-DZ | QUIKTHERM™ RETHERM OVEN | 90 |
| RO-151-FUA-18-DZ | QUIKTHERM™ RETHERM OVEN | 90 |
| FOOD HOLDING/DELIVERY | | |
| 126-PH-1836-Z | PROOF/HOT CABINET | 89 |
| H-137-SUA-9-DZ | 3/4-SIZE HOT CABINET | 90 |
| H-137-SUA-12-DZ | FULL-SIZE HOT CABINET | 90 |
| H-161-FUA-11-CM | FULL-SIZE HOT CABINET | 89 |
| H-339-188-CZ | HALF-SIZE HOT CABINET | 89 |
| H-339-128-CZ | HALF-SIZE HOT CABINET | 89 |

# CORRECTIONAL MARKET

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.

MODEL CO-151-F-1818-DZ

MODEL R-171-SUA-10E-Z

**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.<br>Perimeter Bumper<br>Welded Push Handle |
| Warranty Level | BRONZE 1-Year Parts, 90-Day Labor | BRONZE 1-Year Parts, 90-Day Labor | BRONZE 1-Year Parts, 90-Day Labor | BRONZE 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:<br>20-3/4” x 25-1/2” (527 x 647 MM)<br>22-3/4” x 27-5/8” (577 x 702 MM)<br>23-1/2” x 29” (597 x 737 MM) | Two trays per shelf of the following sizes:<br>20-3/4” x 25-1/2” (527 x 647 MM)<br>22-3/4” x 27-5/8” (577 x 702 MM)<br>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<br> <br>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.<br>Upgrade to stainless steel shelves | 1. Standard perimeter bumper protects surfaces.<br>Upgrade to stainless steel shelves |
| Warranty Level | BRONZE 1-Year Parts, 90-Day Labor | BRONZE 1-Year Parts, 90-Day Labor | BRONZE 1-Year Parts, 90-Day Labor |

- 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.<br>2. Key locking latch for security.<br>Also available in stainless steel. | 1. Wire racks on 2-3/4" centers.<br>2. Key locking latch for security.<br>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.<br>2. Accepts a padlock, not provided. |
| Warranty Level | BRONZE 1-Year Parts, 90-Day Labor | BRONZE 1-Year Parts, 90-Day Labor | BRONZE 1-Year Parts, 90-Day Labor | BRONZE 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-DZ | RO-151-FUA-12-DZ | RO-151-FUA-18-DZ |
|---|---|---|---|---|---|
| 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<br>5-15P, 15 Amp. Service | 1500 Watts, 120 Volts<br>5-15P, 15 Amp. Service | 8000 Watts, 208/240 Volts, 1 Phase<br>6-50P 50 Amp Service | 12000 Watts 208/240 Volts, 3 Phase<br>15-50P 50 Amp Service | 12000 Watts 208/240 Volts, 3 Phase<br>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.<br>2. Key lock controls and latches for easy view security.<br>3. Includes (6) raised wire grids.<br>Available power options: 8 kW, 240V, 3 Ph. | 1. Angles riveted and welded on 4-1/2" centers, removable with tools.<br>2. Key lock controls and latches for easy view security. | 1. Pan spacing on 3" (80 MM) centers.<br>2. Key lock controls and latches for easy view security. |
| Warranty Level | BRONZE 1-Year Parts, 90-Day Labor | BRONZE 1-Year Parts, 90-Day Labor | BRONZE 1-Year Parts, 90-Day Labor | BRONZE 1-Year Parts, 90-Day Labor | BRONZE 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.

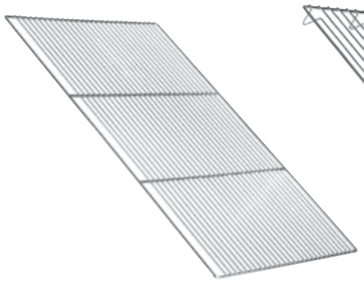
## WIRE SHELVES
Allows proper air flow for hot or cold storage.

## 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.

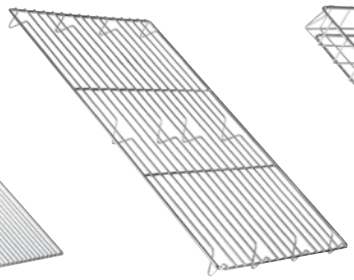
| CRES COR MODEL NO. | DESCRIPTION | SIZE | SHIPPING WEIGHT | |
|---|---|---|---|---|
| | | | LBS | KG |
| PANS | | | See Spec Sheet L-1 | |
| 1038-010 | ALUMINUM BUN PAN | 17-3/4 X 25-3/4 | 6 | 3 |
| WIRE SHELVES | | | | |
| 1170-005 | CHROME-PLATED | 17-7/8 X 25-7/8 | 5 | 2 |
| 1170-005-SS | STAINLESS 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<br>(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



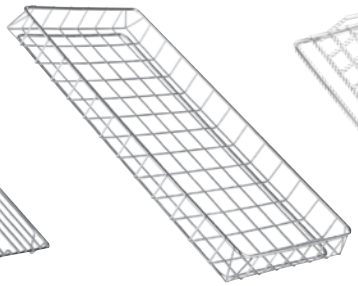
1170-005

RAISED WIRE GRID



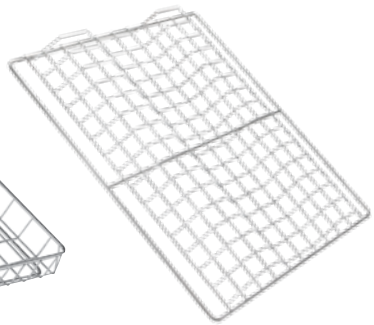
1170-117

WIRE BASKET



1170-055

RIB RACK

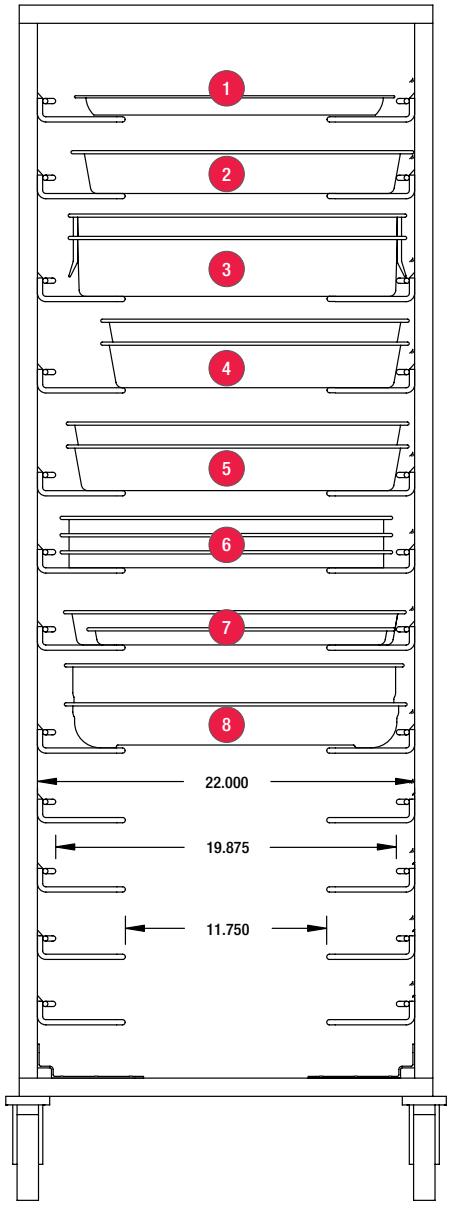


1170-248

# 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 |

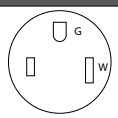
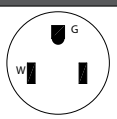
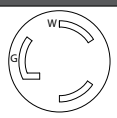
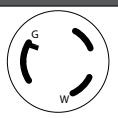
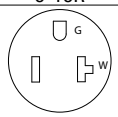
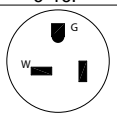
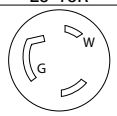
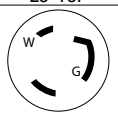
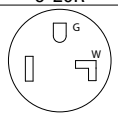
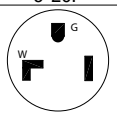
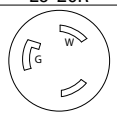
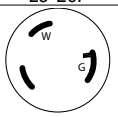
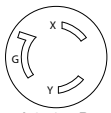
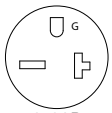
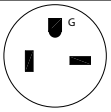
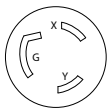
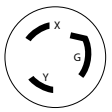
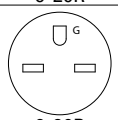
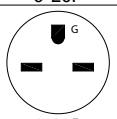
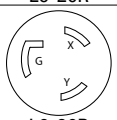
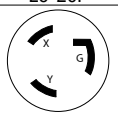
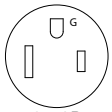
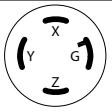
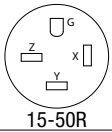
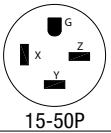
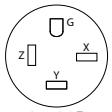
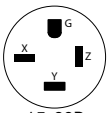



Popular pan sizes in nominal and actual dimensions as identified in the trades:

| 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<br>15 AMPS<br>1-PHASE | 18/3<br>16/3<br>14/3 | USED WITH UNITS OF<br>1500W OR LESS |  <br>5-15R |  <br>5-15P |  <br>L5-15R |  <br>L5-15P |
| 110 - 125 VOLTS<br>20 AMPS<br>1-PHASE | 12/3 | USED WITH UNITS OF<br>1500-2000W |  <br>5-20R |  <br>5-20P |  <br>L5-20R |  <br>L5-20P |
| 110 - 125 VOLTS<br>30 AMPS<br>1-PHASE | 10/3 | USED WITH UNITS OF<br>2000-3000W |  <br>5-30R |  <br>5-30P |  <br>L5-30R |  <br>L5-30P |
| 208, 220 - 250 VOLTS<br>15 AMPS<br>1-PHASE | 18/3<br>16/3<br>14/3 | USED WITH UNITS OF<br>3000W OR LESS | <br>6-15R | <br>6-15P |  <br>L6-15-R | <br>L6-15P |
| 208, 220 - 250 VOLTS<br>20 AMPS<br>1-PHASE | 12/3 | USED WITH UNITS OF<br>3000-4000W |  <br>6-20R |  <br>6-20P |  <br>L6-20R |  <br>L6-20P |
| 208, 220 - 250 VOLTS<br>30 AMPS<br>1-PHASE | 10/3 | USED WITH UNITS OF<br>4000-6000W |  <br>6-30R |  <br>6-30P |  <br>L6-30R |  <br>L6-30P |
| 208, 220 - 250 VOLTS<br>50 AMPS<br>1-PHASE | 6/3 | USED WITH UNITS OF<br>6000-10000W |  <br>6-50R | <br>6-50P | | |
| 208, 220 - 240 VOLTS<br>20 AMPS<br>3-PHASE | 12/4 | USED WITH UNITS OF<br>3000-6000W | | | <br>L-15-20R | <br>L-15-20P |
| 208, 220 - 250 VOLTS<br>30 AMPS<br>3-PHASE | 12/4 | USED WITH UNITS OF<br>6000-10000W | | | <br>L15-30R |  <br>L15-30P |
| 208, 220 - 250 VOLTS<br>50 AMPS<br>3-PHASE | 6/4 | USED WITH UNITS OF<br>12000W |  <br>15-50R |  <br>15-50P | | |
| 208, 220 - 250 VOLTS<br>60 AMPS<br>3-PHASE | 6/4 | USED WITH UNITS OF<br>12000-18000W |  <br>15-60R |  <br>15-60P | | |
| 480 VOLTS<br>30 AMPS<br>3-PHASE | 12/4 | USED WITH UNITS OF<br>12000-18000W | | | <br>L16-30R | <br>L16-30P |

# GENERAL WARRANTY

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.

## 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**

NOTES

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 and innovative 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 innovative 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-looking 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!

**Greg Baggott**

CRES COR®

PROUDLY MADE IN AMERICA SINCE 1936

1.877.CRESCOR (273.7267)
5925 Heisley Road, Mentor, OH 44060
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 food service 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.

CRES COR®

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