



*For the most
current specs,
be sure to check
our website:*



crescor.com

2025 PRODUCT CATALOG

The industry's Quality choice for
Ovens, Heated Cabinets, Transport Racks,
Utility Cabinets, Custom Equipment...
...and so much more!

Toll-free: 1-877-CRESCOR (273-7267)
Email: CustomerCare@crescor.com

5925 Heisley Road, Mentor, OH 44060-1833

CORPORATE MISSION

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


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

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

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

Thank you for supporting our durable, reliable,
high-quality products since 1936.



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SEE PAGE 3 FOR MORE INFORMATION ON THESE SERVICES WE UTILIZE:

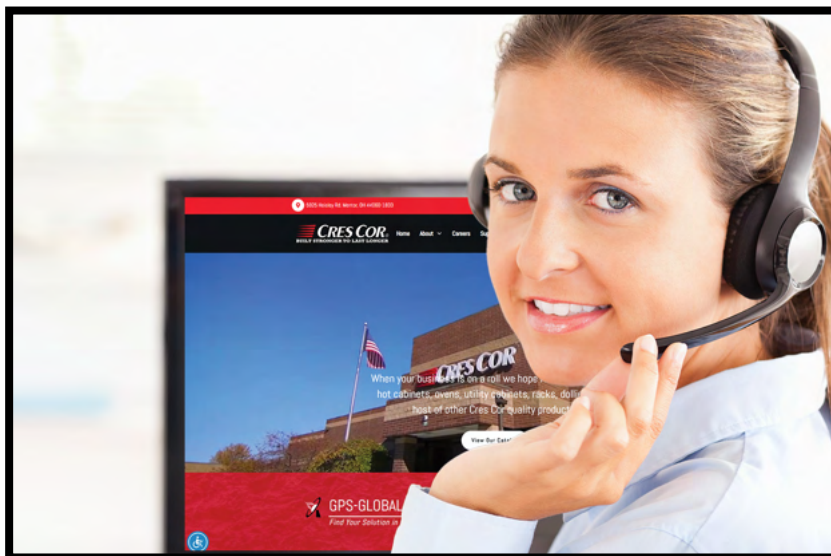


WE ARE HERE FOR YOU

This new Cres Cor Catalog is filled with equipment and tips that offer solutions for today's mobile foodservice requirements. For over 85 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:

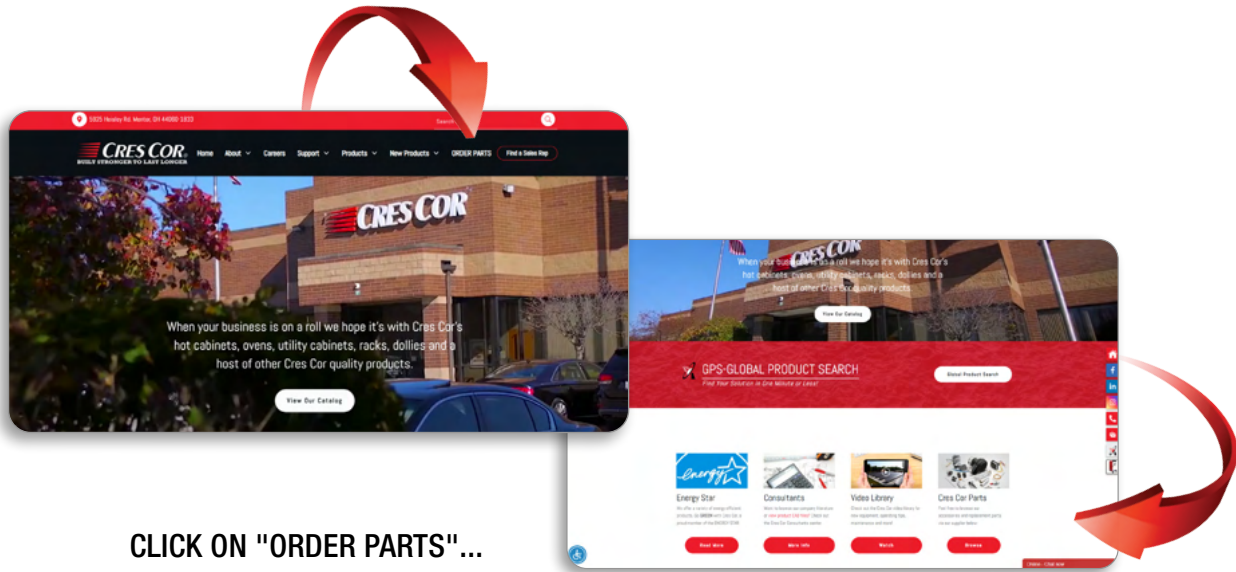
- Press 1: Parts Orders, Parts Identification, Service Calls and Warranty Claims
- Press 2: New Equipment & Pricing or to Check the Status of an Equipment Order
- Press 3: Technical Support & Troubleshooting
- Press 4: Purchasing Department
- Press 5: Accounts Receivable
- Press 6: Accounts Payable
- Press 7: Freight Claims / Freight Quotes
- Press 8: Human Resources
- Press 9: Dial by Name



NEW: We now have a Live Chat option on 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 our normal business hours.

IN NEED OF PARTS?

If your Cres Cor equipment is under warranty, you will need to contact an Authorized Service Agency to obtain parts and/or labor warranty. To find an Authorized Service Agency near you, visit www.crescor.com. PartsTown is our approved master distributor.

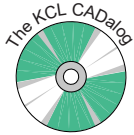


CLICK ON "ORDER PARTS"...

... OR SCROLL DOWN A BIT ON THE HOME PAGE

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.

IN NEED OF PRODUCT FILES AND INFORMATION?



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/consultants/ to access these CAD drawing files... or **SCAN QR CODE:**



AutoQuotes (AQ) has been the driving force behind the FES industry for over 30 years. Specifi's global data repository is available with over 500,000 Products and more than 300 manufacturers.



With these two subscription tools, Cres Cor participates to help dealers, reps, and consultants to simplify the sales and quoting process, fostering collaboration and efficiency to sell more of the right equipment – faster! These partnerships contains CAD symbols, drawings, Revit families, Catalogs, Spec Sheets, Price lists, and more for over 300 Cres Cor products and accessories. These quoting solutions assist your Foodservice Equipment business needs with product visualization, Configure, Price, Quote (CPQ) operations, and much more.



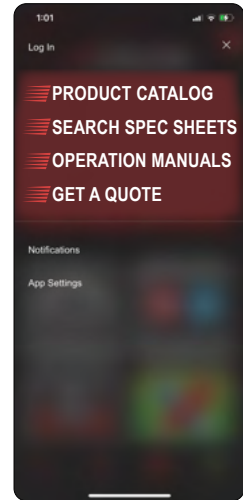
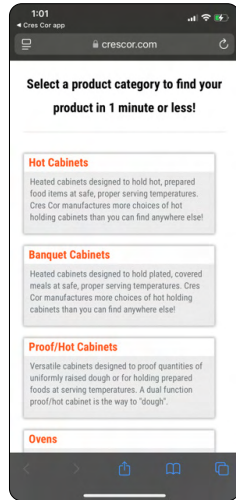
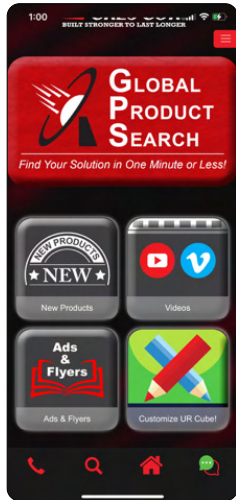
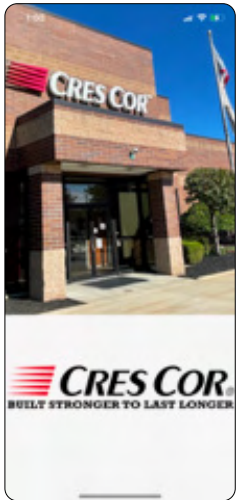
Infor Syteline (CloudSuite Industrial) is one of the fastest growing ERP (Enterprise Resource Planning) Systems in the Country. Infor Syteline, is specifically designed to help manufacturers improve productivity using manufacturing best practices and highly efficient process flows. Infor Syteline simplifies and automates complex manufacturing processes from advanced planning and material management to financials. Syteline improves productivity from the back office to the shop floor.

DOWNLOAD THE CRES COR APP TODAY!



Cres Cor

Cres Cor is proud to offer our Mobile App for iPhone, Android and Tablet!
 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 HotCube³. Plus, our entire database of spec sheets, operating manuals, wiring diagrams and videos is at your fingertips. **Scan the QR code to download the app today!**

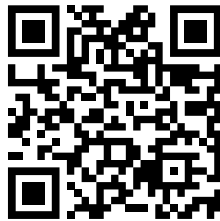


QR CODE ACCESS - FOR ALL OF OUR PRODUCTS!

You may notice as you peruse this catalog that each and every product now has a corresponding QR code below its model number. Using a QR code scanner, you may scan these codes to access each model's spec sheet, operating manual, wiring diagram, and even instructional videos! You can also use the camera on your phone if you don't have a QR code scanner, or don't want yet one more app on your phone. Just hover over the QR code and a link will pop up for you to click.

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

GET SOCIAL WITH US to receive updates about our latest trade shows, events and products!



Facebook.com/CresCor



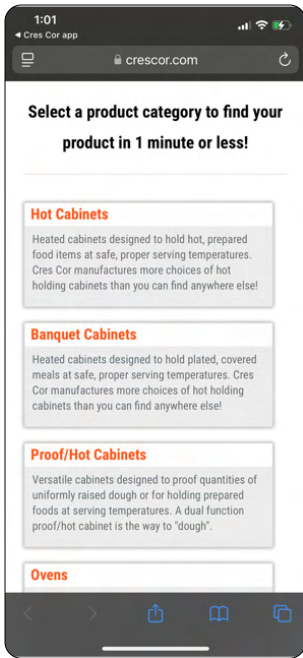
YouTube.com/@CresCor



Instagram.com/cres_cor



Linkedin.com/company/crescor



GPS - GLOBAL PRODUCT SEARCH

See page 39 for more info...

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.



SCAN HERE TO START YOUR SEARCH!



OUR WEBSITE IS LOADED WITH INFORMATION ON OUR PRODUCTS!



Energy Star

We offer a variety of energy efficient products. Go GREEN with Cres Cor, a proud member of the ENERGY STAR.

[Read More](#)



Consultants

Want to browse our company literature or view product CAD files? Check out the Cres Cor Consultants center.

[More Info](#)



Video Library

Check out the Cres Cor video library for new equipment, operating tips, maintenance and more!

[Watch](#)



Cres Cor Parts

Feel free to browse our accessories and replacement parts via our supplier below:

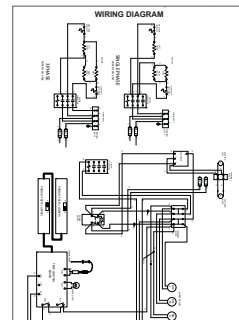
[Browse](#)



SPEC SHEETS



OPERATING MANUALS



WIRING DIAGRAMS



HELPFUL TIPS & VIDEOS



COOK-N-HOLD RADIANT OVENS!

HOT NEW MODELS

Deluxe* Touchscreen Controls

- HAACP data collection with date/time stamp
- Shelf timers • Programmable recipes
- One-Touch button recipes

INSULATED STAINLESS STEEL COOK-N-HOLD RADIANT OVENS
 (CONTACT FACTORY FOR PRICING & LEAD TIME.)

MODEL NUMBERS:

500CH1EE
500CH1EX (touchscreen)
750CH1EE
750CH1EX (touchscreen)
750CHSK1EE
750CHSK1EX (touchscreen)
1000CH2EE
1000CH2EX (touchscreen)
1200CH2EE
1200CH2EX (touchscreen)



MODEL # 1000CH2EX



MODEL # 750CHSK1EX

MODEL # 1200CH1EX



STANDARD CONTROL (EE)



DELUXE TOUCHSCREEN CONTROL (EX)

*Only on select models. Please contact CustomerCare@crescor.com for more details.



RADIANT HOT CABINETS

INSULATED STAINLESS STEEL
(CONTACT FACTORY FOR PRICING & LEAD TIME.)

**HOT NEW
MODELS**

MODEL NUMBERS

	500HH1EE
	500HH1EX (touchscreen)
	750HH1EE
	750HH1EX (touchscreen)
	1000HH1EE
	1000HH1EX (touchscreen)
	1000HH2EE
	1000HH2EX (touchscreen)
	1200HH1EE
	1200HH1EX (touchscreen)
	1200HH2EE
	1200HH2EX (touchscreen)

MODEL #
1000HH2EX

MODEL #
1200HH2EX



MODEL #
1200HH1EX

MODEL #
750HH1EX

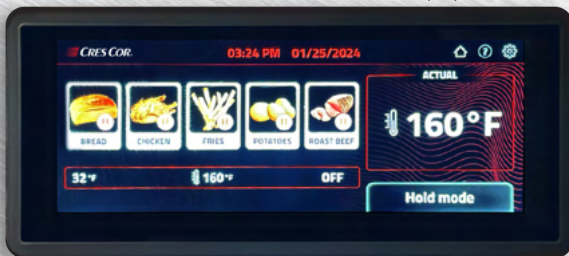
MODEL #
1000HH1EX

MODEL #
500HH1EX

Deluxe* Touchscreen Controls

- HACCP data collection with date/time stamp
- Shelf timers • Programmable recipes
- One-Touch button recipes

DELUXE TOUCHSCREEN CONTROL (EX)



*Only on select models. Please contact CustomerCare@crescor.com for more details.

**HOT NEW
ITEMS**



UV-C + HEAT Mobile Decontamination Cabinet

FEATURES AND BENEFITS:

- Use UV-C or heated air — or both — to rapidly sanitize a variety of items. (Use UV-C Only mode for electronics and use UV-C+Heat mode for non-electrical items.)
- Recommended cycle times of 15 mins for UV-C and 30 mins for heat for most applications will eradicate up to 99.99% of bacteria, viruses, and spores including the COVID-19 virus, E.coli, MRSA and a host of others.
- Combines heat and UV-C light for added effectiveness in killing germs, bacteria, and viruses.
- Preset heated temperature of 140°F.
- UV-C kills what it shines upon. Wire grid interiors and surrounding heat is a more effective eradicating solution.
- UV light exists naturally and creates no disinfection waste. Internal UV lamps can easily be replaced and recycled.
- Hand sanitizer dispenser handle is a unique addition for even greater protection.
- One year warranty on the operation of the unit. 90 day warranty on the bulbs.



**SCAN
FOR TEST
RESULTS:**



MODEL #: UV4RHA9
Certified by SGS to UL-CSA 60335-1.

HOT NEW ITEMS

DID YOU KNOW **CRES COR** AIR FRIES, BAKES, ROASTS, SMOKES, RETHERMALIZES AND HOLDS?

YES, WE DO...AND OUR OVENS DO IT WELL!
(Now in half sizes — with and without humidity!)

QuikTherm™ Cook and Hold Convection Ovens



For more info
SCAN
QR code:



**Model shown:
RO151HWUA9DX
(Shown with optional
window and stand.)*



For more info
SCAN
QR code:



**Model shown:
RO151HUA9DE*

FAQ



All items on this table were cooked by Chef Scott in our RO151HWUA9DX. Scan QR code to see him answer FAQs.



*(*Products are not in actual proportion to each other.)*

LONG LIVE ROCK!



CRES COR®
Consultants Rock Tour™



**Rock 'n Roll will never die
and neither will Cres Cor's
Consultant Rock Tour
where music, fun and
knowledge collide!**

**Great people - Great times
- Great industry -
and of course
Great Equipment from
Cres Cor...
that doesn't die either.**

5925 Heisley Road • Mentor, OH 44060-1833
Call Toll-free: 877-CRES COR (273-7267) • Fax: 800-822-0393 • www.crescor.com

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.

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

Class of 2013 - Cleveland, OH



Class of 2014 - Bethlehem, PA



Class of 2015 - Nashville, TN



Class of 2016 - Seattle, WA



Class of 2017 - St. Louis, MO



Class of 2018 - Cleveland, OH



Class of 2019 - Milwaukee, WI



Class of 2022 - Denver, CO



Class of 2023 - Cleveland, OH



See you in 2025?

Consultants Rock Tour™

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



HCUA11
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
CCB120A	DOUBLE DOOR, DELUXE 120 PLATE CAPACITY	17
CCB150	DOUBLE DOOR, DELUXE 150 PLATE CAPACITY	17
 CCB150LV1	DOUBLE DOOR, DELUXE SUPER DUTY, 150 PLATE CAPACITY	17
EB64	SINGLE DOOR, ECONOMY, 64 PLATE CAPACITY	15
EB96	SINGLE DOOR, ECONOMY, 96 PLATE CAPACITY	15
EB120	SINGLE DOOR, ECONOMY, 120 PLATE CAPACITY	16
 EB150A	SINGLE DOOR, ECONOMY, 150 PLATE CAPACITY	16
EB150XX	SINGLE DOOR, ECONOMY, 150 PLATE CAPACITY	16
H137S96BC	SINGLE DOOR, ECONOMY, 96 PLATE CAPACITY	15
ACCESSORIES		41

HOT CABINETS

HOT CABINETS MODEL NUMBER	DESCRIPTION	CATALOG PAGE
 121PH1818D	FULL-SIZE, NON-INSULATED PROOF/HOLDING	36
 121PHUA11D	FULL-SIZE, NON-INSULATED PROOF/HOLDING	36
 1301836D	FULL-SIZE, NON-INSULATED HOT HOLDING	36
131UA11D	FULL-SIZE, NON-INSULATED HOT HOLDING	36
131UA9D	3/4-SIZE, NON-INSULATED HOT HOLDING	36
500HHSSDX	1/2-SIZE, RADIANT, DELUXE	19
750HHSSDX	UNDER COUNTER, RADIANT, DELUXE	19
1000HHSSPLITDX	1/2-SIZE, RADIANT, DELUXE	21
1000HHSS2DX	FULL-SIZE, RADIANT, DELUXE	33
1200HHSS2DX	FULL-SIZE, RADIANT, DELUXE	33
1200HHSSPLITDX	1/2-SIZE, RADIANT, DELUXE	21
CHB6	HOT BAG	25
CHB612203	HOT BAG CATER	25
H135SUA6/H135SUA6R	1/2-SIZE, STAINLESS STEEL	22
H135SUA11/H135SUA11R	FULL-SIZE, STAINLESS STEEL	26
H135UA11/H135UA11R	FULL-SIZE, ALUMINUM	26
H135WSUA6/H135WSUA6R	1/2-SIZE, STAINLESS STEEL, HUMIDITY	22
H135WSUA11/H135WSUA11R	FULL-SIZE, STAINLESS STEEL, HUMIDITY	26
H135WUA11/H135WUA11R	FULL-SIZE, ALUMINUM, HUMIDITY	26
H137PSUA12D	FULL-SIZE, PASS-THRU, STAINLESS STEEL	27
H137PWSUA12D	FULL-SIZE, PASS-THRU WITH HUMIDITY	27
H137S1332D	FULL-SIZE, STAINLESS STEEL	26
H137SUA5D	UNDER COUNTER, STAINLESS STEEL	18
H137SUA6D	1/2-SIZE, STAINLESS STEEL	22
H137SUA6DSD	1/2-SIZE, STAINLESS STEEL, SUPER DUTY	22
H137SUA9D	3/4 SIZE, STAINLESS STEEL	23
H137SUA9DSD	3/4 SIZE, STAINLESS STEEL, SUPER DUTY	23
H137SUA9DZ	3/4 SIZE, STAINLESS STEEL, CORRECTIONAL	96

(CONTINUED ON NEXT PAGE)

HOT CABINETS (CONT.) MODEL NUMBER	DESCRIPTION	CATALOG PAGE
 H137SUA12D	FULL-SIZE, STAINLESS STEEL	27
H137SUA12DSD	FULL-SIZE, STAINLESS STEEL, SUPER DUTY	27
H137SUA9DZ	3/4 SIZE, STAINLESS STEEL, CORRECTIONAL	96
H137SUA12DZ	FULL-SIZE, STAINLESS STEEL, CORRECTIONAL	96
H137UA9D	3/4 SIZE, ALUMINUM	23
 H137UA12D	FULL-SIZE, ALUMINUM	26
H137UA12DZ	FULL-SIZE, ALUMINUM, CORRECTIONAL	95
H137WSUA5D	UNDER COUNTER, STAINLESS STEEL WITH HUMIDITY	18
H137WSUA6D	1/2 SIZE, STAINLESS STEEL WITH HUMIDITY	22
 H137WSUA12D	FULL-SIZE, STAINLESS STEEL WITH HUMIDITY	27
H137WSUA12D15A	FULL-SIZE, STAINLESS STEEL WITH HUMIDITY	27
 H1381834D	FULL-SIZE, ALUMINUM	30
H138NSCC1MC5Q	1/2 SIZE, STAINLESS STEEL, LIGHTED MERCHANDISING	31
H138NPSCC1MC5Q	1/2 SIZE, PASS-THRU, LIGHTED MERCHANDISING	31
H138NPSCC3MQ	FULL-SIZE, PASS-THRU PIZZA CABINET	31
H138NPSCC3MC5Q	FULL-SIZE, PASS-THRU LIGHTED MERCHANDISING	31
H138NSCC3MC5Q	FULL-SIZE, LIGHTED MERCHANDISING	31
H138PS1834D	FULL-SIZE, PASS-THRU, STAINLESS STEEL	30
H138PWS1834D	FULL-SIZE, PASS-THRU WITH HUMIDITY	30
 H138S1834D	FULL-SIZE, STAINLESS STEEL	30
H138WS1834D	FULL-SIZE, STAINLESS STEEL WITH HUMIDITY	30
H33912135C	COUNTER TOP	21
 H339128C	1/2 SIZE, HAND-LIFT, RADIANT	20
H339128CZ	1/2 SIZE, HAND-LIFT, RADIANT, CORRECTIONAL	95
H3391813C	1/2 SIZE, HAND-LIFT, RADIANT	20
H339188C	1/2 SIZE, HAND-LIFT, RADIANT	20
H339188CZ	1/2 SIZE, HAND-LIFT, RADIANT, CORRECTIONAL	95
H33912188C	1/2 SIZE, HAND-LIFT, RADIANT	20
H339214C	1/2 SIZE, STACKED, RADIANT, STAINLESS STEEL	33
H339264AC	INSULATED MOBILE SERVING CART - HEATED OR AMBIENT	20
H339SS128C	1/2 SIZE, STAINLESS STEEL, RADIANT	21
H339SSUA8C	1/2 SIZE, STAINLESS STEEL, RADIANT	21
 H339UA8C	1/2 SIZE, HAND-LIFT, RADIANT	21
H339X128C	UNDER COUNTER, RADIANT	18
H339X12188C	UNDER COUNTER, RADIANT	18
HCUA11	HOTCUBE ³ TRIPOWERED HOT HOLDING	24
HC1UA11	HOTCUBE ¹ PROPANE POWERED HOT HOLDING	24
HC2UA11	FIRE-N-ICECUBE™ CANNED FUEL & DRY ICE HOLDING	24
RH1332D	ROLL-IN, ANGLE LEDGE	35
RH1332WD	ROLL-IN, ANGLE LEDGE WITH HUMIDITY	35
RHUA16D	ROLL-IN, UNIVERSAL ANGLE	35
RHUA16WD	ROLL-IN, UNIVERSAL ANGLE WITH HUMIDITY	35
ACCESSORIES		41



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.

SINGLE DOOR BANQUET CABINETS

- 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	EB64	EB96	H137S96BC
Get Spec Sheet, Operating manual, wiring diagram and more!			

Additional Specs:

Function	Transport and Hold Covered Meals			Transport and Hold Covered Meals			Transport and Hold Covered Meals		
Plate Capacity (per diameter)	11"	12"	13"	11"	12"	13"	11"	12"	13"
	64	48	32	96	64	48	-	96	-
Interior	4 heavy-duty wire shelves spaced on 13-1/2" (343 MM) centers			4 heavy-duty wire shelves spaced on 13-1/2" (343 MM) centers			5 fixed wire shelves on 11-3/8" (289 MM) centers		
Casters	6" (152 MM)			6" (152 MM)			5" (127 MM)		
Width	28-5/8" (725 MM)			28-5/8" (725 MM)			31-1/2" (800 MM)		
Depth	30-5/16" (770 MM)			40-1/8" (1020 MM)			45-1/2" (1155 MM)		
Height	68-5/16" (1735 MM)			68-5/16" (1735 MM)			76-3/4" (1950 MM)		
Shipping Weight	317 LBS (144 KG)			398 LB (181 KG)			465 LB (211 KG)		
Standard Power	1500 Watts, 120 Volts, 5-15P, 15 Amp Service			1500 Watts, 120 Volts, 5-15P, 15 Amp Service			1500 Watts, 120 Volts, 5-15P, 15 Amp Service		
Notes & Accessories	1. Capacity based on covered plates with nesting height of 3" (80 MM) for plate and cover. 2. Clearance between shelves is 13" with 12" clearance for top shelf. 3. Door opening is 23" x 54-3/8" (585 x 1381 MM).			1. Capacity based on covered plates with nesting height of 3" (80 MM) for plate and cover. 1. Clearance between shelves is 13" with 12" clearance for top shelf.			1. Capacity based on covered plates with nesting height of 3" (80 MM) for plate and cover. 1. 208 or 240 Volt service available.		
Warranty Level									

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	EB120	EB150A	EB150XX
Get Spec Sheet, Operating manual, wiring diagram and more!			



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)			487 LBS (220 KG)			583 LBS (264 KG)		
Standard Power	1500 Watts, 120 Volts, 5-15P, 15 Amp Service			1500 Watts, 120 Volts, 5-15P, 15 Amp Service			1500 Watts, 120 Volts, 5-15P, 15 Amp Service		
Notes & Accessories	1. Capacity based on covered plates with nesting height of 3" (80 MM) for plate and cover. 2. Clearance between shelves is 15-3/4" with 7-3/8" clearance for top shelf. Tow package available at optional charge. Tow package adds 6-1/2" to unit width (585 x 1380 mm).			1. Capacity based on covered plates with nesting height of 3" (80 MM) for plate and cover. 2. Clearance between shelves is 15-3/4". 3. Door opening is 26-1/2" x 50-7/8" (675 x 1295 MM). Tow package available at optional charge. Tow package adds 6-1/2" to unit width (585 x 1380 mm).			1. Capacity based on covered plates with nesting height of 3" (80 MM) for plate and cover. 2. Clearance between shelves is 15-3/4". 3. Door opening is 26-1/2" x 50-7/8" (675 x 1295 MM). Tow package available at optional charge. Tow package adds 6-1/2" to unit width (585 x 1380 mm).		
Warranty Level									







DOUBLE DOOR BANQUET CABINETS

- 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	CCB120A	CCB150	CCB150LV1
Get Spec Sheet, Operating manual, wiring diagram and more!			

Additional Specs:

Function	Transport and Hold Covered Meals			Transport and Hold Covered Meals			Transport and Hold Covered Meals		
Plate Capacity (per diameter)	11"	11-3/4"	13"	11"	12"	13"	11"	12"	13"
	120	90	60	150	120	90	150	120	90
Interior	6 wire shelves with pan slides			6 wire shelves with pan slides			6 wire shelves with pan slides		
Castors	6" (152 MM)			6" (152 MM)			6" (152 MM)		
Width	59" (1500 MM)			63-1/8" (1603 MM)			63-1/8" (1603 MM)		
Depth	32-3/8" (822 MM)			32-3/8" (822 MM)			32-3/8" (822 MM)		
Height	68-7/8" (1749 MM)			73-3/16" (1859 MM)			73-3/16" (1859 MM)		
Shipping Weight	590 LB (268 KG)			636 LB (288 KG)			643 LB (292 KG)		
Heat Source	Standard Electric			Standard Electric and Canned Fuel			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			1650 Watts, 120 Volts,  5-15P, 15 Amp Service		
Notes & Accessories	1. Capacity based on covered plates with nesting height of 3" (80 mm) for plate and cover. 2. Clearance between shelves is 16" (410 MM). Adjustable on 1-1/2" (38 MM) centers.			1. Capacity based on covered plates with nesting height of 3" (80 MM) for plate and cover. 2. Clearance between shelves is 16" (410 MM). 3. Door opening is 25-15/16" x 50-1/2" (660 X 1285 MM). K 1218 Kold Keeper™			1. Capacity based on covered plates with nesting height of 3" (80 MM) for plate and cover. 2. Clearance between shelves is 16" (410 MM). 3. Door opening is 25-15/16" x 50-1/2" (660 X 1285 MM). K 1218 Kold Keeper™		
Warranty Level									

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	H339X128C	H339X12188C	H137SUA5D	H137WSUA5D
Get Spec Sheet, Operating manual, wiring diagram and more!				

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)	28-5/8" (705 MM)	28-3/4" (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)	32-1/8" (815 MM)	31-3/4" (815 MM)
Shipping Weight	127 LB (58 KG)	140 LB (64 KG)	204 LB (93 KG)	217 LB (98 KG)
Standard Power	900 Watts, 120 Volts, 5-15P, 15 Amp Service	900 Watts, 120 Volts, 5-15P, 15 Amp Service	1000 Watts, 120 Volts, 5-15P, 15 Amp Service	2000 Watts, 120 Volts, 5-20P, 20 Amp Service
Notes & Accessories	1. Pan spacing on 2-3/4" (70 mm) centers.	1. Pan spacing on 2-3/4" (70 mm) centers.	1. Angles spaced on 3" (80 MM) centers; adjustable on 1-1/2" (40 MM) centers. Cabinet can be stacked.	1. Angles spaced on 3" (80 MM) centers; adjustable on 1-1/2" (40 MM) centers.
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor

*Universal angles hold pan sizes 22" x 20" (560 x 510), Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, and 12" x 20" (305 x 510) Steam Table Pans.

COUNTER TOP & UNDER COUNTER INSULATED CABINETS

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



Model	500HHSSDE	500HHSDX	750HHSSDE	750HHSDX
Get Spec Sheet, Operating manual, wiring diagram and more!				

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	2-1/2" (89 MM)	2-1/2" (89 MM)	2-1/2" (89 MM)	2-1/2" (89 MM)
Width	17-7/8" (454 MM)	17-7/8" (454 MM)	25-7/16" (646 MM)	25-7/16" (646 MM)
Depth	27-1/8" (689 MM)	27-1/8" (689 MM)	32" (813 MM)	32" (813 MM)
Height	32-1/16" (814 MM)	32-1/16" (814 MM)	32-11/16" (830 MM)	32-11/16" (830 MM)
Shipping Weight	165 LB (75 KG)	165 LB (75 KG)	220 LB (100 KG)	220 LB (100 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. 2. Pass-thru version available. Upgrade to 208 or 240 Volt service.	1. Angles riveted on 1-3/8" centers. 2. Pass-thru version available. Upgrade to 208 or 240 Volt service.	1. Angles riveted on 1-3/8" centers. 2. Pass-thru version available. Upgrade to 208 or 240 Volt service.	1. Angles riveted on 1-3/8" centers. 2. Pass-thru version available. Upgrade to 208 or 240 Volt service.
Warranty Level				

COUNTER TOP AND HALF-SIZE H339 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	H339188C	H33912188C	H3391813C	H339128C	H339UA8C
Get Spec Sheet, Operating manual, wiring diagram and more!					

Additional Specs:

Function	Transport and Hold	Transport and Hold	Transport and Hold	Transport and Hold	Transport and Hold
Size	Half-Size	Half-Size	Half-Size	Half-Size	Half-Size
Construction	Aluminum	Aluminum	Aluminum	Aluminum	Aluminum
Capacity	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	8 sets of universal angles*
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	23-7/8" (610 MM)	23-7/8" (610 MM)	23-7/8" (610 MM)	18-7/8" (480 MM)	28-1/16" (715 MM)
Depth	32-1/4" (820 MM)	32-1/4" (820 MM)	32-1/4" (820 MM)	27-1/4" (695 MM)	32-1/4" (820 MM)
Height	36-11/16" (935 MM)	36-11/16" (935 MM)	36-11/16" (935 MM)	36-11/16" (935 MM)	36-11/16" (935 MM)
Shipping Weight	150 LB (68 KG)	150 LB (68 KG)	150 LB (68 KG)	125 LB (57 KG)	173 LB (78 KG)
Standard Power	900 Watts, 120 Volts, 5-15P, 15 Amp Service	900 Watts, 120 Volts, 5-15P, 15 Amp Service	900 Watts, 120 Volts, 5-15P, 15 Amp Service	900 Watts, 120 Volts, 5-15P, 15 Amp Service	900 Watts, 120 Volts, 5-15P, 15 Amp Service
Notes	1. Pan spacing on 2-3/4" (70 MM) centers 2. Pass-thru and stainless steel versions available. Cabinet can be stacked. Can also be stacked on same size 309 Series cabinets.	1. Pan spacing on 2-3/4" (70 MM) centers 2. Pass-thru and stainless steel versions available. Cabinet can be stacked. Can also be stacked on same size 309 Series cabinets.	1. Pan spacing on 1-1/2" (40 MM) centers 2. Pass-thru and stainless steel versions available. Cabinet can be stacked. Can also be stacked on same size 309 Series cabinets.	1. Pan spacing on 2-3/4" (70 MM) centers. 2. Pass-thru and stainless steel versions available. 3. Pan support interior for 13" x 18" trays available. Cabinet can be stacked. Cabinet width will be 24-5/8" when stacked. Can also be stacked on same size 309 Series cabinets.	1. Angles spaced on 3" (80 mm) centers; adjustable on 1-1/2" (40 mm) centers. 2. Pass-thru option available. Cabinet can be stacked.
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

INSULATED MOBILE SERVING CART – Heated or Ambient

Scan QR code for more info.



Model	H339264AC
Get Spec Sheet, Operating manual, wiring diagram and more!	

HALF-SIZE INSULATED CABINETS

- Half size radiant cabinets make transport and holding easy, and keep foods at proper serving temperatures.
- 1000HH series are companion hot cabinets for our 500CH, 750CH and 1000CH 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	H33912135C	H339SS128C	H339SSUA8C	1000HHSSPLITDX	1200HHSSPLITDX
Get Spec Sheet, Operating manual, wiring diagram and more!					



Additional Specs:

Function	Holding (Counter Top)	Transport and Hold	Transport and Hold	Hot Holding	Hot Holding
Construction	Aluminum	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
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 holds (8) 12 x 20" (305 x 510 MM) pans	8 sets of universal angles*	Holds (8) 18 x 26" (460 x 660 MM) or (8) 12 x 20" (305 x 510 MM) pans	Holds (8) 18 x 26" (460 x 660 MM) or (16) 12 x 20" (305 x 510 MM) pans
Casters	4" high black legs	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	17-7/8" (455 MM)	18-7/8" (480 MM)	28-1/16" (715 MM)	22-5/8" (575 MM)	26-5/8" (676 MM)
Depth	25-1/4" (645 MM)	27-1/4" (695 MM)	32-1/4" (820 MM)	32-3/4" (832 MM)	32-3/4" (832 MM)
Height	27-9/16" (700 MM)	36-11/16" (935 MM)	36-11/16" (935 MM)	42" (1067 MM)	43-1/8" (1095 MM)
Shipping Weight	90 LB (41 KG)	158 LB (72 KG)	200 LB (91 KG)	250 LB (113 KG)	260 LB (118 KG)
Power Requirements	900 Watts, 120 Volts, 5-15P, 15 Amp Service	900 Watts, 120 Volts, 5-15P, 15 Amp Service	900 Watts, 120 Volts, 5-15P, 15 Amp Service	900 Watts, 120 Volts, 5-15P, 15 Amp Service	900 Watts, 120 Volts, 5-15P, 15 Amp Service
Notes & Accessories	1. Pan spacing on 2-3/4" (70 mm) centers. 2. Pass-thru option available. 3. Available on casters.	1. Pan spacing on 2-3/4" (70 mm) centers. 2. Pass-thru option available. Cabinet can be stacked. Cabinet width will be 24-5/8" when stacked.	1. Angles spaced on 3" (80 mm) centers; adjustable on 1-1/2" (40 mm) centers. 2. Pass-thru option available. Cabinet can be stacked.	1. Angles spaced on 2-3/4" (70 mm) centers; adjustable on 1-1/2" (40 mm) centers. 2. DE model has simple controls, DX model has advanced digital controls Cabinet can be stacked.	1. Angles spaced on 2-3/4" (70 mm) centers; adjustable on 1-1/2" (40 mm) centers. 2. DE model has simple controls, DX model has advanced digital controls Cabinet can be stacked.
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

*Universal angles hold pan sizes 22" x 20" (560 x 510), Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, and 12" x 20" (305 x 510) Steam Table Pans.

HALF-SIZE INSULATED CABINETS

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



Model	H135SUA6/H135SUA6R	H135WSUA6/H135WSUA6R	H137SUA6D	H137SUA6DSD**	H137WSUA6D
Get Spec Sheet, Operating manual, wiring diagram and more!					



Additional Specs:

Function	Transport and Hold	Transport and Hold	Transport and Hold	Super Duty Transport and Hold	Transport and Hold
Construction	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Capacity	6 sets of universal angles*	6 sets of universal angles*	6 sets of universal angles*	6 sets of universal angles for (6) 18 x 26" (460 x 660 MM) or (12) 12 x 20" (305 x 510 MM) pans	6 sets of universal angles*
Humidity	No	Yes	No	No	Yes
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	25-7/8" (657 MM)	25-7/8" (657 MM)	28-3/4" (730 MM)	30-1/2" (775 MM)	28-1/4" (720 MM)
Depth	32-1/2" (826 MM)	32-1/2" (826 MM)	33-3/8" (835 MM)	34-7/8" (885 MM)	33-3/8" (835 MM)
Height	41-3/4" (1060 MM)	41-3/4" (1060 MM)	43-7/16" (1095 MM)	44-3/8" (1130 MM)	43-7/16" (1095 MM)
Shipping Weight	205 LB (93 KG)	205 LB (93 KG)	253 LB (115 KG)	310 LB (141 KG)	250 LB (113 KG)
Standard Power	1500 Watts, 120 Volts, 5-15P, 15 Amp Service	1500 Watts, 120 Volts, 5-15P, 15 Amp Service	1000 Watts, 120 Volts, 5-15P, 15 Amp Service	1000 Watts, 120 Volts, 5-15P, 15 Amp Service	2000 Watts, 120 Volts, 5-20P, 20 Amp Service
Notes	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers.	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers.	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers. 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	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor

*Universal angles hold pan sizes 22" x 20" (560 x 510), Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, and 12" x 20" (305 x 510) Steam Table Pans.

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

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 H137 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	H137UA9D	H137SUA9D	H137SUA9DSD**
Get Spec Sheet, Operating manual, wiring diagram and more!			

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	265 LB (120 KG)	297 LB (135 KG)	373 LB (169 KG)
Power Requirements	1500 Watts, 120 Volts, 5-15P, 15 Amp Service	1500 Watts, 120 Volts, 5-15P, 15 Amp Service	1500 Watts, 120 Volts, 5-15P, 15 Amp Service
Notes & Accessories	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers.	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers.	1. Angles are extruded aluminum pan slides on locking lift-out posts, spaced on 3" (80 MM) centers.
Warranty Level	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor

*Universal angles hold pan sizes 22" x 20" (560 x 510), Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, and 12" x 20" (305 x 510) Steam Table Pans.

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

HOTCUBES

- 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

Versatile. Efficient. HotCube™

Models HCUA1, HC1UA11, HC2UA11
(PATENTS PENDING)



Model	HCUA11 HOTCUBE3™	HC1UA11 HOTCUBE1™	HC2UA11 FIRE-N-ICE CUBE™
Get Spec Sheet, Operating manual, wiring diagram and more!			



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)	436 LB (198 KG)	405 LB (184 KG)
Power Requirements	1500 Watts, 120 Volts, 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. Tempered Glass Door Window Hose Adapter for 20 LB Propane Tank Natural Gas Adapter Solar Panel	1. Angles are extruded aluminum pan slides on locking lift-out posts, spaced on 3" (80 MM) centers. Tempered Glass Door Window Hose Adapter for 20 LB Propane Tank Natural Gas Adapter	1. Angles are extruded aluminum pan slides on locking lift-out posts, spaced on 3" (80 MM) centers. Tempered Glass Door Window
Warranty Level	3-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

HOTBAGS

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



Model	CHB612203 HOT BAG CATER	CHB6 HOT BAG
Get Spec Sheet, Operating manual, wiring diagram and more!		

Additional Specs:

Function	Electric Hot Bag	Electric Hot Bag
Construction	Canvas	Canvas
Capacity	Holds up to (6) 12 x 20 x 2-1/2" (305 x 508 x 64 MM) pans	Holds (6) 16" (406 MM) or (7) 14" (356 MM) pizza boxes
Width	21" (533 MM)	18" (457 MM)
Depth	15" (381 MM)	19" (483 MM)
Height	14" (356 MM)	12" (305 MM)
Shipping Weight	17 LB (8 KG)	11 LB (5 KG)
Power Requirements	DC 12 Volts AC 110-240 Volts 100 Watts	DC 12 Volts AC 110-240 Volts 50 Watts
Notes & Accessories	1. Removable interior pan slides included AC Power Supply DC Lighter Plug Custom screen printing available	1. Can also hold circular plastic trays and a variety of other items AC Power Supply DC Lighter Plug Custom screen printing available
Warranty Level	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 HotCube³ 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 covered corners.
- Ships freight class 100



Model	H135SUA11/H135SUA11R	H135WSUA11/H135WSUA11R	H137UA12D	H137S1332D
Get Spec Sheet, Operating manual, wiring diagram and more!				
	ALUMINUM MODEL OPTIONS: H135UA11/H135UA11R	ALUMINUM MODEL OPTIONS: H135WUA11/H135WUA11R		

Additional Specs:

Function	Hold Prepared Foods	Hold Prepared Foods	Hold Prepared Foods	Hold Prepared Foods in Baskets
Construction	Stainless Steel	Stainless Steel	Aluminum	Stainless Steel
Capacity	11 sets of universal angles*	11 sets of universal angles*	12 sets of universal angles*	16 sets of universal angles*
Humidity	No	Yes	No	No
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	25-7/8" (657 MM)	25-3/4" (655 MM)	28-3/4" (730 MM)	35-1/2" (902 MM)
Depth	32-1/2" (826 MM)	33-1/2" (850 MM)	32-3/4" (835)	32-3/4" (835 MM)
Height	69-3/4" (1775 MM)	69-3/4" (1775 MM)	73" (1855 MM)	73" (1855 MM)
Shipping Weight	300 LB (136 KG)	328 LB (149 KG)	318 LB (144 KG)	460 LBS (209 KG)
Power Requirements	1500 Watts, 120 Volts 5-15P, 15 Amp Service	2000 Watts, 120 Volts 5-20P, 20 Amp Service	1500 Watts, 120 Volts 5-15P, 15 Amp Service	2000 Watts, 120 Volts, 5-20P, 20 Amp Service
Notes & Accessories	<ol style="list-style-type: none"> Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers. Supplied with Dutch doors. Shown with red door, stainless steel door available. See Spec Sheet B-9.1. 	<ol style="list-style-type: none"> Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers. Supplied with Dutch doors. Red Door available. Add (-R) to end of model number. See Spec Sheet B-9.2R. 	<ol style="list-style-type: none"> 2000 Watt, 20 Amp. system available at no extra charge. Specify when ordering. Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers. Supplied with Dutch doors. 	<ol style="list-style-type: none"> 1500 Watt, 15 Amp. system available at no extra charge. Specify when ordering. Angles adjustable on 1-1/2" (40 MM) centers. Supplied with Dutch doors.
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor

*Universal angles hold pan sizes 22" x 20" (560 x 510), Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, and 12" x 20" (305 x 510) Steam Table Pans.

FULL-SIZE INSULATED CABINETS

- 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 covered corners make cleaning simple.
- Safety-conscious anti-microbial latches protect against spreading germs.
- Ships freight class 100



Model	H137SUA12D	H137SUA12DSD**	H137PSUA12D	H137PWSUA12D	H137WSUA12D15A
Get Spec Sheet, Operating manual, wiring diagram and more!					

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	351 LBS (159 KG)	430 LB (195 KG)	400 LBS (182 KG)	402 LBS (182 KG)	351 LBS (159 KG)
Power Requirements	1500 Watts, 120 Volts,	1500 Watts, 120 Volts,	2000 Watts, 120 Volts,	2000 Watts, 120 Volts,	1500 Watts, 120 Volts,
	5-15P, 15 Amp Service	5-15P, 15 Amp Service	5-20P, 20 Amp Service	5-20P, 20 Amp Service	5-15P, 15 Amp Service
Notes & Accessories	<ol style="list-style-type: none"> 2000 Watt, 20 Amp. system available at no extra charge. Specify when ordering. Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers. Supplied with Dutch doors. 	<ol style="list-style-type: none"> 1500 Watt, 15 Amp. system available at no extra charge. 1500 Watt model is Energy Star Rated. Angles are extruded aluminum pan slides on locking lift-out posts, spaced on 3" (80 MM) centers. Pass-thru option available. 	<ol style="list-style-type: none"> Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers. Dutch doors on front and back. 	<ol style="list-style-type: none"> Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers. Dutch doors on front and back. 	<ol style="list-style-type: none"> 1500 Watt, 15 Amp. system available at no extra charge. 1500 Watt model is Energy Star Rated. Angles spaced on 4-1/2" centers, adjustable on 1-1/2" (40 MM) centers. Supplied with Dutch doors.
Warranty Level	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor

*Universal angles hold pan sizes 22" x 20" (560 x 510), Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, and 12" x 20" (305 x 510) Steam Table Pans.

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

SUPER DUTY TRANSPORT

for stainless steel H137 Hot Cabinets & R171 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

- H137SUA12DSD (12) 18 x 26" pans, (24) 12 x 20" pans
- H137SUA9DSD (9) 18 x 26" pans, (18) 12 x 20" pans
- H137SUA6DSD (6) 18 x 26" pans, (12) 12 x 20" pans

REFRIGERATED CABINET

- R171SUA10ESD (10) 18 x 26" pans, (20) 12 x 20" pans



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!

PRODUCT # EG12

PRODUCT # CC166

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 covered corners make cleaning simple.
- Safety-conscious anti-microbial latches protect against spreading germs.
- Ships freight class 100



Model	H1381834D	H138S1834D	H138PS1834D	H138WS1834D15A	H138PWS1834D
Get Spec Sheet, Operating manual, wiring diagram and more!					



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)	34-5/8" (879 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)	345 LB (156 KG)	373 LB (169 KG)	358 LB (162 KG)	385 LB (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	1500 Watts, 120 Volts, 5-15P, 15 Amp Service	2000 Watts, 120 Volts, 5-20P, 20 Amp Service
Notes & Accessories	1. 2000 Watt, 20 Amp. system available at no extra charge. Specify when ordering. 2. Pan spacing on 1-1/2" (40 MM) centers. 3. Supplied with Dutch doors.	1. 1500 Watt, 15 Amp. system available at no extra charge. 1500 Watt model is Energy Star Rated . 2. Pan spacing on 1-1/2" (40 MM) centers. 3. Supplied with Dutch doors.	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Dutch doors on front and back.	1. 1500 Watt, 15 Amp. system available at no extra charge. 1500 Watt model is Energy Star Rated . 2. Pan spacing on 1-1/2" (40 MM) centers. 3. Supplied with Dutch doors.	1. Angles adjustable on 1-1/2" (40 MM) centers. 2. Dutch doors on front and back.
Warranty Level	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor	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	H138NSCC1MC5Q	H138NPSCC1MC5Q	H138NSCC3MC5Q	H138NPSCC3MC5Q	H138NPSCC3MQ
Get Spec Sheet, Operating manual, wiring diagram and more!					

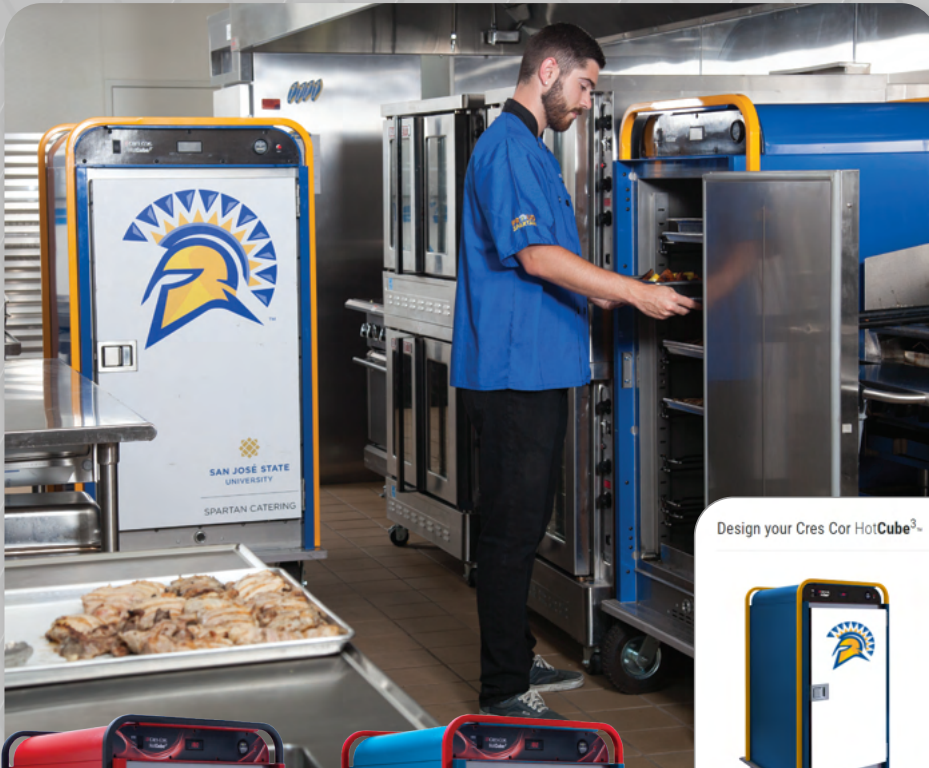
Additional Specs:

Function	Hold and Display Pizza and Sides	Hold and Display Pizza and Sides	Hold and Display Pizza and Sides	Hold and Display Pizza and Sides	Hold and Display Pizza and Sides
Construction	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Capacity	(4) 17-3/4" x 26-1/4" (450 x 667 MM) adjustable gravity-fed wire shelves	(4) 17-3/4" x 26-1/4" (450 x 667 MM) adjustable gravity-fed wire shelves	(4) adjustable gravity-fed wire shelves and (9) sets of angles	(4) adjustable gravity-fed wire shelves and (9) sets of angles	(12) sets of wire angles, holds (24) 14-1/8" square pizza boxes
Lighted	Yes	Yes	Yes	Yes	No
Pass-Thru	No	Yes	No	Yes	Yes
Casters	4 - 5.5" adjustable legs	4 - 5.5" adjustable legs	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	25" (635 MM)	25" (635 MM)	25" (635 MM)	25" (635 MM)	25" (635 MM)
Depth	33" (840 MM)	33" (840 MM)	33" (840 MM)	33" (840 MM)	33" (840 MM)
Height	40-7/8" (1041 MM)	40-7/8" (1041 MM)	73-1/2" (1867 MM)	73-1/2" (1867 MM)	73-1/2" (1867 MM)
Shipping Weight	252 LB (114 KG)	273 LB (124 KG)	460 LB (209 KG)	460 LB (209 KG)	490 LB (222 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	Custom graphics available for door and control panel.	1. Supplied with doors on front and back. Custom graphics available for door and control panel. Also offered with posts and angles.	1. Angles spaced on 3" (80 MM) centers. Holds (12) 18 x 26" (460 x 660 MM) pans. 2. Supplied with dutch doors on front. Custom graphics available for doors and control panel. Also offered with posts and angles.	1. Angles spaced on 3" (80 MM) centers. Holds (12) 18 x 26" (460 x 660 MM) pans. 2. Supplied with dutch doors on front, full door on back. Custom graphics available for doors and control panel. Also offered with posts and angles.	1. Pan spacing on 4-1/2" (115 MM) centers. 2. Dutch doors on front, full door on back. Custom graphics available for door and control panel.
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor

Make it your own.

Custom create the perfect image, right down to the wrapping! Our heat-treated vinyl covered cabinets convey personalized messages in bold, brilliant graphics. Ideal for stadium events, school gatherings, concession stands, social events, fundraisers, concerts, and more. Make the ultimate statement in pride with your team logo.

Significant discounts on quantities of 5 or more; see your local Cres Cor Equipment Representative for details, additional pricing and lead time information.



Design your Cres Cor HotCube³™

Body Railing Graphics Quote [Printable Version](#) [Next](#)

Choose Your Cabinet Body Color
 Cabinet body colors use standard flat, paint colors. Choose a color that matches what you are looking for. Please note that screen colors vary and features or flat color books will be used and confirmed once you design your custom HotCube³™.

Selected Color: Sky Blue

Yellow, Brown & Gold

Orange & Red

Blue & Violet

Greens

Black, White & Gray

The HotCube³ 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.

SCAN QR code to build your cube & get your quote today!



**HCUA11
STANDARD MODEL
WITH VINYL DOOR
GRAPHIC**

**HCUA11
CUSTOM COLOR POWDER
COAT WITH VINYL DOOR
GRAPHIC**

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

FULL-SIZE RADIANT HEAT 1000HH & 1200HH SERIES

- Full-size companion hot cabinet for our 1000CH 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	H339214C	1000HHSS2DE	1000HHSS2DX	1200HHSS2DE	1200HHSS2DX
Get Spec Sheet, Operating manual, wiring diagram and more!					



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	23-7/8" (606 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	345 LB (156 KG)	384 LB (174 KG)	384 LB (174 KG)	422 LB (191 KG)	422 LB (191 KG)
Power Requirements	1800 Watts, 120 Volts,	1800 Watts, 120 Volts,	1800 Watts, 120 Volts,	1800 Watts, 120 Volts,	1800 Watts, 120 Volts,
Notes & Accessories	1. Pan spacing on 2-3/4" (70 MM) centers. 2. One cord powers both compartments.	1. Pan spacing on 2-3/4" (70 MM) centers. 2. Pass-thru option available; use model 1000-HH-SS-2PDE Upgrade to 208 or 240 Volt service.	1. Pan spacing on 2-3/4" (70 MM) centers. Upgrade to 208 or 240 Volt service.	1. Angles spaced on 3" (80 MM) centers; adjustable on 1-1/2" (40 MM) centers. 2. Pass-thru option available; use model 1200-HH-SS-2PDE Upgrade to 208 or 240 Volt service.	1. Angles spaced on 3" (80 MM) centers; adjustable on 1-1/2" (40 MM) centers. 2. Pass-thru option available. Upgrade to 208 or 240 Volt service.
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor



RADIANT HOT CABINETS

INSULATED STAINLESS STEEL
 (CONTACT FACTORY FOR PRICING & LEAD TIME.)

HOT NEW MODELS

MODEL NUMBERS	
	500HH1EE
	500HH1EX (touchscreen)
	750HH1EE
	750HH1EX (touchscreen)
	1000HH1EE
	1000HH1EX (touchscreen)
	1000HH2EE
	1000HH2EX (touchscreen)
	1200HH1EE
	1200HH1EX (touchscreen)
	1200HH2EE
	1200HH2EX (touchscreen)



MODEL # 1000HH2EX



MODEL # 1200HH2EX



MODEL # 1200HH1EX



MODEL # 1000HH1EX



MODEL # 750HH1EX



MODEL # 500HH1EX

Deluxe* Touchscreen Controls

- HACCP data collection with date/time stamp
- Shelf timers • Programmable recipes
- One-Touch button recipes



*Only on select models. Please contact CustomerCare@crestcor.com for more details.

HOT CABINETS WITH ROLL-IN RACK

- Roll-in hot cabinets designed to work efficiently with RRD 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 covered corners for ease of cleaning.
- Non-venting oven permitted by most local codes - provides easy, inexpensive installation.
- Ships freight class 100



Model	RH1332D	RH1332WD	RHUA16D	RHUA16WD
Get Spec Sheet, Operating manual, wiring diagram and more!				

Additional Specs:

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

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	121PH1818D	121PHUA11D	1301836D	131UA9D	131UA11D
Get Spec Sheet, Operating manual, wiring diagram and more!					

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)	165 LB (75 KG)	170 LB (77 KG)	184 LB (83 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	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor

*Universal angles hold pan sizes 22" x 20" (560 x 510), Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, and 12" x 20" (305 x 510) Steam Table Pans.



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 HotCube³



1206 025

4" Leg
 • Black plastic

Standard on Countertop hot cabinet.



1206 067

10" Adjustable Leveling Leg
 • Stainless Steel

CASTER APPLICATION GUIDE

Caster Type	Carpet	Tile	Concrete/ Asphalt/Outdoor	Quiet	Consistently Heavy Loads > 500 lbs.
Standard Modulus (5" dia. x 1 1/4" wide)	Good	Good	Good	Good	Good
Standard Modulus Wide (5" dia. x 2" wide)	Good	Better	Better	Good	Better
Polyurethane (6" dia. x 2" wide or 8" dia. x 2" wide)	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.

KEY QUESTIONS TO ASK...



1. WHAT IS YOUR APPLICATION FOR THIS UNIT?

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

2. WILL YOU BE TRANSPORTING THIS UNIT?

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

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

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

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

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

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

The HotCube³ is just one of our many "off the grid" units - it does not rely on electricity to keep your meals hot and ready to serve. Our KoldCube³ is also available for all your cold holding needs.

EQUIPMENT GPS: GLOBAL PRODUCT SEARCH

Select a product category to find your product in 1 minute or less!

Hot Cabinets



Heated cabinets designed to hold hot, prepared food items at safe, proper serving temperatures. Cres Cor manufactures more choices of hot holding cabinets than you can find anywhere else!

Banquet Cabinets



Heated cabinets designed to hold plated, covered meals at safe, proper serving temperatures. Cres Cor manufactures more choices of hot holding cabinets than you can find anywhere else!

Proof/Hot Cabinets



Versatile cabinets designed to proof quantities of uniformly raised dough or for holding prepared foods at serving temperatures. A dual function proof/hot cabinet is the way to "dough".

Ovens



Flavorful results by slow cooking; promotes natural flavor and seals in natural juices. Slow cooking means 15%-20% less shrinkage. Many size and power options available, including hot or cold smoking.

Racks



Looking for multi-purpose racks designed for transport and storage? Choose the application and you're sure to find the right Cres Cor to make business "Rack-N-Roll"

Utility Cabinets



Looking for multi-purpose cabinets designed for transport and storage? These quick questions will lead you to just the right Cres Cor Utility/Transport Cabinet!

Refrigerated Cabinets



Refrigerated cabinets designed to hold food and beverages at safe, proper serving temperatures. Look no further, your mobile refrigeration solution is here!

Dollies



In search of multi-purpose dollies designed for transport and storage of a variety of kitchenware? Find the dolly you need by answering a couple of quick questions!

Infra Red Warmers



Heating lamps designed to keep food hot prior to serving. We've got some choices for you...



SCAN HERE TO START YOUR 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.



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



1430
FLOOR LOCK



1056-002
CORNER BUMPERS

HOT CABINET & BANQUET ACCESSORIES

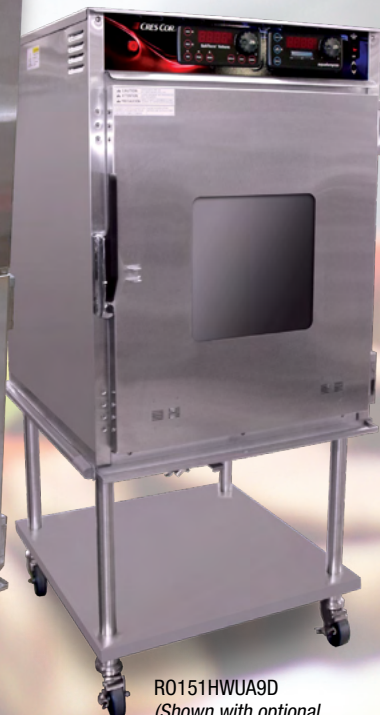
PART NO.	DESCRIPTION
	208 OR 240 VOLT SERVICE (SPECIFIED UNITS ONLY)
	ADJUSTABLE SHELVES (FOR EB 64 & EB 96) OR ADJUSTABLE SHELVES (FOR EB120, EB150A, & EB150XX)
0621 281 K	ANGLES, EXTRA WIRE UNIVERSAL ANGLES (SET OF 2) FOR H135, H137UA12D, H137SUA12D, 6D & 9D, 121PHUA11D AND H339UA SERIES)
0621 281 SS K	ANGLES, EXTRA WIRE UNIVERSAL ANGLES (SET OF 2) (FOR H137WSUA12D, 5D & 6D)
0621 367 K	ANGLES, EXTRUDED ALUM TRANSPORT UNIVERSAL ANGLES (SET OF 2) (FOR H137 & H137S SERIES)
0621 367 K	ANGLES, EXTRUDED ALUM TRANSPORT UNIVERSAL ANGLES (SET OF 2) (FOR HOTCUBE)
	ANGLES, CHANGE FROM STANDARD UNIVERSAL ANGLES TO ANGLES DESIGNED FOR TRANSPORT (PER SET)
0904 029 K	AUTO WATER FILL KIT (FOR AQUATEMPS)
1265 000	BAIL HANDLE KIT SIDE MOUNTED (4 PER KIT)
1265 000	BAIL HANDLE KIT REAR MOUNTED (1 PER KIT)
	CANNED FUEL (FOR EB64, EB96, EB120, EB150A & EB150XX)
	CASTERS, CHANGE TO 6" OR 8" POLYURETHANE CASTERS (FOR EB HEATED BANQUET CABINET SERIES)
	CASTERS, CHANGE TO 8" CUSHION CASTERS (FOR EB HEATED BANQUET CABINET SERIES)
0804 042	CLEAR VIEW CARD HOLDER
	CUSTOM COLOR POWDER COATING AND DOOR GRAPHICS (FOR HOTCUBE)
	CUSTOM DOOR GRAPHICS FOR INSULATED HOT CABINETS AND BANQUET CABINETS
	CORD COIL, PIGTAIL (FOR 120 VOLT HEATED BANQUET CABINETS)
5258 016	CORD WRAP (FOR INSULATED HEATED CABINETS)
	DOOR, INSULATED CABINETS CHANGE FROM RIGHT HAND TO LEFT HAND HINGING (PER DOOR)
	DOOR, NON-INSULATED CABINETS CHANGE FROM RIGHT HAND TO LEFT HAND HINGING (PER DOOR)
	DOOR, CHANGE FROM SOLID ALUMINUM TO LEXAN (FOR NON INS CABINETS)
	DOOR, CHANGE FROM SOLID TO POLYCARBONATE WINDOW (FOR H135 SERIES CABINETS) (PER DOOR)
	DOOR, CHANGE FROM LEXAN DOOR TO SOLID ALUMINUM (FOR 121 SERIES)
	DOOR, LEXAN (FOR H339 & H339SS SERIES) (PER DOOR)
1408 019	DROP HANDLE (FOR EB120, EB150A & EB150XX)
	DUTCH DOORS FOR NON-INSULATED CABINETS (LEXAN OR ALUMINUM)
1430	FLOOR LOCK (FOR USE WITH 5" CASTERS) (NOT AVAILABLE ON AQUATEMP MODELS, OR MODELS 60" OR TALLER)
0713 060 K	HACCP PORT AND DOCUMENTATION KIT
0904 026	HOSE ADAPTER FOR 20 LB. PROPANE TANK
0675 081	HOTBAG AC POWER SUPPLY CORD (110 240V) (FOR CHB6 & CHB61220 ONLY)
0810 187	HOTBAG DC LIGHTER PLUG POWER CORD (12V) (FOR CHB6 & CHB61220 ONLY)
	HUMIDITY PAN (FOR 120 VOLT HEATED BANQUET CABINETS)
	HUMIDITY PAN (FOR 208/240 VOLT HEATED BANQUET CABINETS)
1006 121 03 K	KEY LOCK HANDLE (FOR H137 & H138 SERIES) (PER DOOR)
1006 121 03 K	KEY LOCK HANDLE (FOR H137S & H339 SERIES) (PER DOOR) (NOT AVAILABLE ON H 33912135C)
1136 035	LATCH, RIGHT HAND GRAVITY TRANSPORT (FOR HEATED BANQUET CABINETS) (PER DOOR)
1136 036	LATCH, LEFT HAND GRAVITY TRANSPORT (FOR HEATED BANQUET CABINETS) (PER DOOR)
1006 122 01 K	LATCH, MAGNETIC (FOR H137 & H138 SERIES) (PER DOOR)
7037 008	LITHIUM BATTERY (HOTCUBE ³ ONLY)
7037 009	LITHIUM BATTERY CHARGER (HOTCUBE ³ ONLY)
7037 008 K	LITHIUM BATTERY REPLACEMENT KIT (INCLUDES BATTERY AND CHARGER) (HOTCUBE ³ ONLY)
1246 038	LOCK HASP (FOR INSULATED STAINLESS STEEL CABINETS) (PER DOOR)
	NATURAL GAS ADAPTER (FACTORY INSTALLED) (HOTCUBE ³ ONLY)
	PASS-THRU OPTION (FOR H339188C, H33912188C & H3391813C)
	PASS-THRU OPTION (FOR HH MODELS) (PER DOOR)
1104 087	PAN SUPPORT FOR 13" X 18" TRAYS (FOR H339128C)
1087 000	PUSH HANDLE
7037 024 K	SOLAR PANEL FOR CHARGING BATTERY (HOTCUBE ³ ONLY)
	STACKING KIT, TO STACK TWO ALUMINUM HOT CABINETS (FOR H339 MODELS)
5360 000	STACKING KIT FOR FIELD INSTALLATION FOR ALUMINUM H339 SERIES (18" X 26" SIZE) & H339UA8C
5360 026	STACKING KIT FOR FIELD INSTALLATION ON H339 SERIES (12" X 20" SIZE)
5238 034 K2	THERMOMETER, CHANGE FROM ANALOG TO DIGITAL
	TOP RAILS WITH ANTI SKID MATS (FOR EB120, EB150XX & EB150A)
	TRANSPORT KIT (FOR H33912135C)
	TOW PACKAGE (FOR EB120, EB150A, EB150XX)

features

INNOVATIVE MULTI-PURPOSE OVENS



R0151FWUA18D

R0151HWUA9D
(Shown with optional window and stand.)

COOK-N-HOLD RADIANT OVENS (1200, 1000, 750 & 500CHD SERIES 767CHSKD SERIES)

NO FANS - NO MOVING AIR!

- Gentle radiant heat allows for longer cooking and holding times.
- Slow cooks for a more tender and flavorful result.
- High yields with less expensive cuts of meat.
- Smoker ovens available in a small footprint.
- Available in 120V, 208/240V.
- Non-venting; does not require a hood.
(Does not apply to smoker units)

ROAST-N-HOLD CONVECTION OVENS (CO - SERIES)

4 FANS WITH MOVING AIR!

- Gentle convection oven designed for flavorful results by slow roasting.
- Slow convected air system promotes natural browning for flavor and seals in natural juices. Slow roasting means 15% to 20% less shrinkage.
- Models available with or without humidity.
- Several sizes available.
- Available in 120V, 208/240V, or 480V.
- Non-venting; does not require a hood.

QUIK THERM™ COOK-N-HOLD CONVECTION OVENS (RO - SERIES)

6 FANS WITH MOVING AIR!

- Quicker temperature start-up and recovery times.
- Roast, cook, bake, air fry, rethermalize and hold with precise temperature and humidity control.
- Power boosting switch allows end user flexibility to increase or reduce air flow.
- Operate all fans on high for air frying crispy foods.
- Models available with or without humidity.
Full and half sizes available.
- Available in 208/240V, or 480V.
- Non-venting; does not require a hood.

"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

OVENS MODEL NUMBER	DESCRIPTION	CATALOG PAGE
500CHSSDE / 500CHSSDX	UNDER COUNTER, RADIANT, STAINLESS STEEL	44
750CHSSDE / 750CHSSDX	UNDER COUNTER, STAINLESS STEEL	44
767CHSKDE / 767CHSKDX	UNDER COUNTER, LOW TEMPERATURE SMOKER	49
1000CHSKSPLITDE / 1000CHSKSPLITDX	HALF-SIZE, LOW TEMPERATURE SMOKER	49
1000CHSKSPLITSTKDE / 1000CHSKSPLITSTKDX	FULL-SIZE, LOW TEMP SMOKER, STACKED	49
1000CHSS2DE / 1000CHSS2DX	FULL-SIZE, RADIANT, STAINLESS STEEL	45
1000CHSSSPLITDE / 1000CHSSSPLITDX	HALF-SIZE, RADIANT, STAINLESS STEEL	44
1000CHSSSPLITSTKDE / 1000CHSSSPLITSTKDX	FULL-SIZE, RADIANT, STAINLESS STEEL, STACKED	45
1200CHSS2DE / 1200CHSS2DX	FULL-SIZE, RADIANT, STAINLESS STEEL	46
1200CHSSSPLITDE / 1200CHSSSPLITDX	HALF-SIZE, RADIANT, STAINLESS STEEL	46
1200CHSSSPLITSTKDE / 1200CHSSSPLITSTKDX	FULL-SIZE, RADIANT, STAINLESS STEEL, STACKED	46
C0151F1818DE / C0151F1818DX	FULL-SIZE, ROAST-N-HOLD™ CONVECTION	52
C0151F1818DZ	FULL-SIZE, ROAST-N-HOLD™ CONVECTION, CORRECTIONAL	96
C0151FPWUA12DE / C0151FPWUA12DX	FULL-SIZE, PASS-THRU WITH HUMIDITY	52
 C0151FUA12DE / C0151FUA12DX	FULL-SIZE, ROAST-N-HOLD™ CONVECTION	52
 C0151FWUA12DE / C0151FWUA12DX	FULL-SIZE, ROAST-N-HOLD™ WITH HUMIDITY	52
C0151H189DE / C0151H189DX	HALF-SIZE, ROAST-N-HOLD™ CONVECTION	51
C0151H189DESTK / C0151H189DXSTK	FULL-SIZE, ROAST-N-HOLD™, STACKED	51
C0151HUA6DE / C0151HUA6DX	HALF-SIZE, ROAST-N-HOLD™ CONVECTION	51
C0151HUA6DESTK / C0151HUA6DXSTK	FULL-SIZE, ROAST-N-HOLD™, STACKED	51
C0151HWUA6DE / C0151HWUA6DX	HALF-SIZE, ROAST-N-HOLD™ WITH HUMIDITY	51
C0151X185DE / C0151X185DX	UNDER COUNTER, ROAST-N-HOLD™ CONVECTION	50
C0151XUA5DE / C0151XUA5DX	UNDER COUNTER, ROAST-N-HOLD™ CONVECTION	50
C0151XWUA5DE / C0151XWUA5DX	UNDER COUNTER, ROAST-N-HOLD™, HUMIDITY	50
R0151F1332DE / R0151F1332DX	FULL-SIZE, QUIK THERM™ OVEN FOR BASKETS	55
R0151FPWUA18DE / R0151FPWUA18DX	FULL-SIZE, PASS-THRU WITH HUMIDITY	55
R0151FUA12DEZ	FULL-SIZE, QUIK THERM™, CORRECTIONAL	96
 R0151FUA18DE / R0151FUA18DX	FULL-SIZE, QUIK THERM™ OVEN	53
R0151FUA18DEZ	FULL-SIZE, QUIK THERM™, CORRECTIONAL	96
R0151FW1332DE / R0151FW1332DX	FULL-SIZE, QUIK THERM™ WITH HUMIDITY	55
R0151FWUA18DE / R0151FWUA18DX	FULL-SIZE, QUIK THERM™ WITH HUMIDITY	52
 R0151HUA9DE / R0151HUA9DX	HALF-SIZE, QUIK THERM™ OVEN	55
 R0151HWUA9DE / R0151HWUA9DX	HALF-SIZE, QUIK THERM™ WITH HUMIDITY	55
ROR201SBS1332D	ROLL-IN ANGLE RACK FOR BASKETS	57
ROR201UA16D	ROLL-IN UNIVERSAL ANGLE RACK FOR PANS	57
RR1332DE / RR1332DX	FULL-SIZE, ROLL-IN, ANGLE LEDGE	55
RR1332WDE / RR1332WDX	FULL-SIZE, ROLL-IN, ANGLE LEDGE, HUMIDITY	55
RRUA16DE / RRUA16DX	FULL-SIZE, ROLL-IN, UNIVERSAL ANGLE	55
RRWUA16DE / RRWUA16DX	FULL-SIZE, ROLL-IN, UNIVERSAL ANGLE, HUMIDITY	55
ACCESSORIES		58

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	500CHSSDE 500CHSSDX	750CHSSDE 750CHSSDX	1000CHSSPLITDE 1000CHSSPLITDX
Get Spec Sheet, Operating manual, wiring diagram and more!			

Additional Specs:



Function	Slow Cooking with Radiant Heat	Slow Cooking with Radiant Heat	Slow Cooking with Radiant Heat
Construction	Stainless Steel	Stainless Steel	Stainless Steel
Capacity	(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
Casters	3-1/2" (89 MM)	3-1/2" (89 MM)	5" (127 MM)
Width	17-7/8" (454 MM)	25-5/8" (651 MM)	22-5/8" (575 MM)
Depth	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)	42" (1067 MM)
Shipping Weight	191 LBS (87 KG)	250 LBS (113 KG)	265 LBS (120 KG)
Power Requirements	3000/2650 Watts, 208/240 Volts, 1 Phase 6-20P 20 Amp Service	3000/2650 Watts, 208/240 Volts, 1 Phase 6-20P 20 Amp Service	3000/2650 Watts, 208/240 Volts, 1 Phase 6-20P 20 Amp Service
Notes & Accessories	<ol style="list-style-type: none"> Angles riveted on 1-3/8" centers. Oven is shipped with (2) grids. 3" clearance required on back, 2" on top and sides <p>The following power unit options are available: 2000W, 120V, 1 Ph. 20A 3000/2650W, 208/240V, 3 Ph. 20A.</p> <p>Cabinet can be stacked using stacking kit. 1170 217 Extra Shelf 3" Probe available (DX Model)</p>	<ol style="list-style-type: none"> Oven is shipped with (3) grids. Angles riveted on 1-3/8" centers. *Additional shelves required. See accessories below. 3" clearance required on back, 2" on top and sides <p>The following power unit options are available: 2000W, 120V, 1 Ph. 20A. 3000/2650W, 208/240V, 3 Ph. 20A.</p> <p>Cabinet can be stacked using stacking kit. 1170 217 Extra Shelf 3" Probe available (DX Model)</p>	<ol style="list-style-type: none"> Angles riveted on 1-3/8" centers. Oven is shipped with (3) grids. 3" clearance required on back, 2" on top and sides <p>The following power unit options are available: 3000W, 208/240V, 3 Ph. 20A.</p> <p>1170 212 Extra Shelf 3" Probe available (DX Model)</p>
Warranty Level	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)

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





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	1000CHSSPLITSTKDE 1000CHSSPLITSTKDX	1000CHSS2DE 1000CHSS2DX
Get Spec Sheet, Operating manual, wiring diagram and more!		

Additional Specs:

Function	Slow Cooking with Radiant Heat	Slow Cooking with Radiant Heat
Construction	Stainless Steel	Stainless Steel
Capacity	(16) 18 x 26" (457 x 660 MM) pans	(16) 18 x 26" (457 x 660 MM) pans
Probe Cooking	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) 6" Probe included
Casters	5" (127 MM)	5" (127 MM)
Width	22-5/8" (575 MM)	22-5/8" (575 MM)
Depth	32-3/4" (832 MM)	32-3/4" (832 MM)
Height	77" (1956 MM)	73-1/4" (1861 MM)
Shipping Weight	490 LB (222 KG)	480 LB (218 KG)
Power Options (Specify when ordering)	3000/2650 Watts, 208/240 Volts, 1 Phase  6-20P 20 Amp Service	6000/5300 Watts, 208/240 Volts, 1 Phase  6-30P 30 Amp Service
Notes & Accessories	<ol style="list-style-type: none"> 1. Pan spacing on 3" (80 mm) centers. 2. Oven is shipped with (6) grids. 3. 3" clearance required on back, 2" on top and sides 4. Oven comes with (2) power cords, one for each unit. <p>The following power unit options are available: 3000W, 208/240V, 3 Ph. 20A.</p> <p>1170 217 Extra Shelf 3" Probe available (DX Model)</p>	<ol style="list-style-type: none"> 1. Pan spacing on 3" (80 mm) centers. 2. Oven is shipped with (6) grids. 3. 3" clearance required on back, 2" on top and sides <p>The following power unit options are available: 3000W, 208/240V, 3 Ph. 20A.</p> <p>1170 217 Extra Shelf 3" Probe available (DX Model)</p>
Warranty Level		

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

RADIANT HEAT COOK-N-HOLDS

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



Model	1200CHSSSPLITDE 1200CHSSSPLITDX	1200CHSS2DE 1200CHSS2DX
Get Spec Sheet, Operating manual, wiring diagram and more!		

Additional Specs:

Function	Slow Cooking with Radiant Heat	Slow Cooking with Radiant Heat
Construction	Stainless Steel	Stainless Steel
Capacity	(8) 18 x 26" (457 x 660 MM) pans	(16) 18 x 26" (457 x 660 MM) pans
Probe Cooking	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) 6" Probe included
Casters	5" (127 MM)	5" (127 MM)
Width	26-5/8" (676 MM)	26-5/8" (676 MM)
Depth	32-3/4" (832 MM)	32-3/4" (832 MM)
Height	43" (1067 MM)	76-1/2" (1944 MM)
Shipping Weight	306 LB (139 KG)	520 LB (236 KG)
Power Options (Specify when ordering)	3000/2650 Watts, 208/240 Volts, 1 Phase 6-20P 20 Amp Service	6000/5300 Watts, 208/240 Volts, 1 Phase 6-30P 30 Amp Service
Notes & Accessories	<ol style="list-style-type: none"> 1. Pan spacing on 1-1/2" (38 mm) centers. 2. Oven is shipped with (3) grids. 3. 3" clearance required on back, 2" on top, 1" on both sides <p>The following power unit options are available: 3000W, 208/240V, 3 Ph. 20A.</p> <p>1170-217 Extra Shelf 3" Probe available (DX Model)</p>	<ol style="list-style-type: none"> 1. Pan spacing on 3" (80 mm) centers. 2. Oven is shipped with (6) grids. 3. 3" clearance required on back, 2" on top, 1" on both sides <p>The following power unit options are available: 6000/5300W, 208/240V, 3 Ph. 20A.</p> <p>1170-217 Extra Shelf 3" Probe available (DX Model)</p>
Warranty Level	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)

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

Hats off to Arlethia for winning our oven giveaway at ANC2024 in Boston!



On behalf of the Camden City School District and Davis School, we want to extend our sincerest gratitude to Cres Cor for the amazing opportunity to win a Cres Cor oven at this year's School Nutrition ANC. This donation is a game-changer for our school meals program, and we couldn't be more excited about the positive impact on both our students and our team.

Having top-quality equipment like our Cres Cor oven is vital to the success of our meals program. It significantly improves the speed of service, allowing us to better meet the demands of our students while ensuring they receive their meals quickly and efficiently. Beyond that, this oven helps us continue to provide high-quality, scratch-cooked meals—something we deeply value as we focus on serving nutritious, delicious food to support the well-being and growth of our students.

With the new oven, we are able to expand our ability to offer more fresh, homemade meals, supporting our commitment to serving from-scratch dishes that not only taste great but also help foster a positive, healthy eating environment for our students. As we continue to grow our school meals program, equipment like this plays a critical role in increasing our capacity and ensuring we can offer the best possible service and nutrition to our school community.

Thank you again, Cres Cor, for your generosity and support. You've helped us take a big step forward in our mission to provide exceptional meals to our students, and we are incredibly grateful for your partnership.

With deep appreciation,

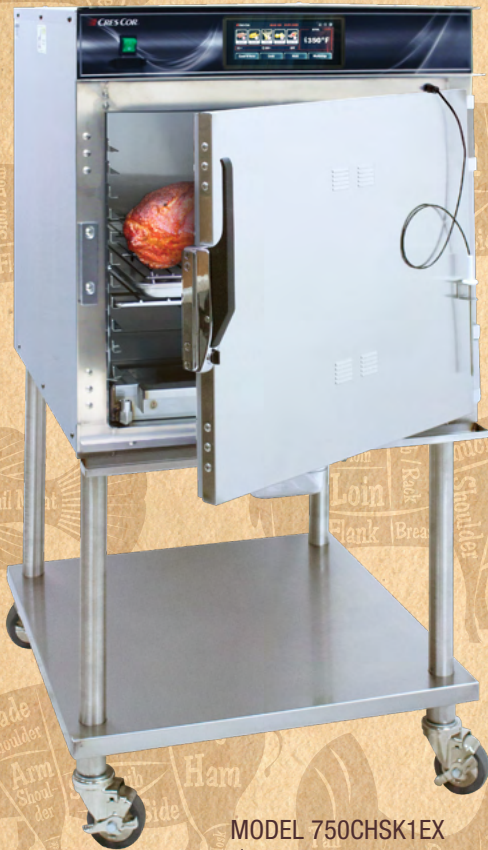
Arlethia Brown
Sr. Director
Camden City Schools Nutrition



Small footprint... big menu possibilities.

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 750CHSK1EX
(w/ OPTIONAL STAND)

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...



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 covered corners with safety-conscious anti-microbial latch.
- Ships freight class 100



(SHOWN ON OPTIONAL STAND)



Model	767CHSKDE 767CHSKDX	1000CHSKSPLITDE 1000CHSKSPLITDX	1000CHSKSPLITSTKDE 1000CHSKSPLITSTKDX
Get Spec Sheet, Operating manual, wiring diagram and more!			

Additional Specs:

Function	Slow Cooking and Smoking	Slow Cooking and Smoking	Slow Cooking and Smoking
Construction	Stainless Steel	Stainless Steel	Stainless Steel
Capacity	(3) wire grids, holds (9) 12 x 20 x 2-1/2" (305 x 508 x 65MM), (6) 12 x 20 x 4 (305 x 508 x 102 MM), (4) 12 x 20 x 6 (305 x 508 x 152 MM), or (5*) 18 x 26 x 1 (457 x 660 x 25 MM)	(3) wire grids, holds (8) 18 x 26" (457 x 660 MM) pans	(6) wire grids, holds (16) 18 x 26" (457 x 660 MM) pans
Probe Cooking	Yes (-DX Model only) 3" Probe included	Yes (-DX Model only) 3" Probe included	Yes (-DX Model only) (2) 3" Probes included
Casters	3-1/2" (89 MM)	5" (127 MM)	5" (127 MM)
Width	25-5/8" (651 MM)	22-5/8" (575 MM)	22-5/8" (575 MM)
Depth	32-3/4" (832 MM)	32-3/4" (832 MM)	32-3/4" (832 MM)
Height	32-1/4" (819 MM)	42" (1067 MM)	77" (1956 MM)
Shipping Weight	265 LBS (120 KG)	270 LB (122 KG)	500 LB (227 KG)
Power Requirements	3000/2650 Watts, 208/240 Volts, 1 Phase 6-20P 20 Amp Service	3000/2650 Watts, 208/240 Volts, 1 Phase 6-20P 20 Amp Service	3000/2650 Watts, 208/240 Volts, 1 Phase 6-20P 20 Amp Service
Notes & Accessories	1. Pan spacing on 1-3/8" (35 MM) centers. 2. *Additional Shelves Required. 3. Oven is shipped with (3) grids. The following power unit options are available: 3000W, 208/240V, 3 Ph. 20A. 2000W, 120V, 1 Ph. Cabinet can be stacked using stacking kit. 1170-217 Extra Shelf 1212-165 Mobile equipment stand, 24" (Increases height of unit to 56-1/4") 6" Probe available (DX Model)	1. Pan spacing on 3" (80 MM) centers. 2. Oven is shipped with (3) grids. The following power unit options are available: 3000W, 208/240V, 3 Ph. 20A. Cabinet can be stacked using stacking kit. 1170-217 Extra Shelf 6" Probe available (DX Model)	1. Pan spacing on 3" (80 MM) centers. 2. Oven is shipped with (6) grids. Shipped in two cartons. 3. Oven comes with (2) power cords, one for each unit. The following power unit options are available: 3000W, 208/240V, 3 Ph. 20A. 1170-217 Extra Shelf 6" Probe available (DX Model)
Warranty Level	2-Year Parts, 1-Year Labor <small>Lifetime on heating elements (excluding labor)</small>	2-Year Parts, 1-Year Labor <small>Lifetime on heating elements (excluding labor)</small>	2-Year Parts, 1-Year Labor <small>Lifetime on heating elements (excluding labor)</small>

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

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	C0151X185DE C0151X185DX	C0151XUA5DE C0151XUA5DX	C0151XWUA5DE C0151XWUA5DX	C0151XWUA5DXSTK
Get Spec Sheet, Operating manual, wiring diagram and more!				

Additional Specs:

Function	Convection Cooking & Holding	Convection Cooking & Holding	Convection Cooking & Holding	Convection Cooking & Holding
Construction	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Humidity	No	No	Yes	Yes
Capacity	(5) 18" x 26 (460 x 660 MM) pans	(5) sets of universal angles*	(5) sets of universal angles*	Two compartments (5) 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	2-1/2" (64 MM)	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)	28-1/4" (725 MM)
Depth	32-1/8" (815 MM)	32-1/8" (815 MM)	34" (865 MM)	34" (865 MM)
Height	31-7/8" (810 MM)	31-3/4" (810 MM)	32" (815 MM)	66" (1676 MM)
Shipping Weight	240 LBS (109 KG)	265 LBS (120 KG)	280 LBS (127 KG)	560 LBS (254 KG)
Standard Power Requirements	2000 Watts, 120 Volts, 1 Phase 5-20P 20 Amp Service	2000 Watts, 120 Volts, 1 Phase 5-20P 20 Amp Service	2000 Watts, 120 Volts, 1 Phase 5-20P 20 Amp Service	(Each Compartment) 4700 Watts, 208 or 240 Volts, 1 Phase 6-30P 30 Amp Service
Notes & Accessories	1. Pan spacing on 3" (76 MM) centers. 2. Supplied with (1) wire grid. Available power option: 4700W, 208V, 1 Ph, 30A 3" Probe available (DX Model)	1. Pan spacing adjustable on 1-1/2" (40 MM) centers. 2. Supplied with (2) wire grids. Available power option: 4700W, 208V, 1 Ph, 30A 3" Probe available (DX Model)	1. Pan spacing adjustable on 1-1/2" (40 MM) centers. 2. Supplied with (2) wire grids. Available power option: 4700W, 208V, 1 Ph, 30A 3" Probe available (DX Model)	1. Pan spacing adjustable on 1-1/2" (40 MM) centers. 2. Supplied with (4) wire grids. Available power option: 4700W, 240V, 1 Ph, 30A 4700W, 208V, 3 Ph, 20A 3" Probe available (DX Model)
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

*Universal angles hold pan sizes 22" x 20" (560 x 510), Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, and 12" x 20" (305 x 510) Steam Table Pans.

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

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	C0151HUA6DE C0151HUA6DX	C0151HUA6DESTK C0151HUA6DXSTK	C0151HWUA6DE C0151HWUA6DX	C0151H189DE C0151H189DX	C0151H189DESTK C0151H189DXSTK
Get Spec Sheet, Operating manual, wiring diagram and more!					

Additional Specs:

Function	Convection Cooking & Holding	Convection Cooking & Holding	Convection Cooking & Holding	Convection Cooking & Holding	Convection Cooking & 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)	31-5/8" (803 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)	570 LBS (259 KG)	310 LBS (141 KG)	279 LBS (127 KG)	545 LBS (247 KG)
Standard Power Requirements	4700 Watts, 208 or 240 Volts, 1 Phase 6-30P 30 Amp Service	4700 Watts, 208 or 240 Volts, 1 Phase 6-30P 30 Amp Service	4700 Watts, 208 or 240 Volts, 1 Phase 6-30P 30 Amp Service	4700 Watts, 208 or 240 Volts, 1 Phase 6-30P 30 Amp Service	4700 Watts, 208 or 240 Volts, 1 Phase 6-30P 30 Amp Service
Notes & Accessories	1. Supplied with (3) raised wire grids. 2. Pan spacing on 1-1/2" (40 MM) centers. Available power options: 4700W, 208V, 3 Ph, 20A. 50/60 Hz. 4700W, 240V, 3 Ph, 20A. 50/60 Hz. 3" Probe (DX Model)	1. Ships in two cartons. 2. Pan spacing on 1-1/2" (40 MM) centers. 3. Supplied with (6) raised wire grids. Available power options: 4700W, 208V, 3 Ph, 20A. 50/60 Hz. 4700W, 240V, 3 Ph, 20A. 50/60 Hz. 3" Probe (DX Model)	1. Supplied with (3) raised wire grids. 2. Pan spacing on 1-1/2" (40 MM) centers. Available power options: 4700W, 208V, 3 Ph, 20A. 50/60 Hz. 4700W, 240V, 3 Ph, 20A. 50/60 Hz. 3" Probe (DX Model)	1. Supplied with (3) raised wire grids. 2. Pan spacing on 3" (80 MM) centers. Available power options: 4700W, 208V, 3 Ph, 20A. 50/60 Hz. 4700W, 240, 3 Ph, 20 A. 50/60 Hz. 3" Probe (DX Model)	1. Ships in two cartons. 2. Supplied with (6) raised wire grids. 3. Pan spacing on 3" (80 MM) centers. Available power options: 4700W, 208V, 3 Ph, 20A. 50/60 Hz. 4700W, 240V, 3 Ph, 20A. 50/60 Hz. 3" Probe (DX Model)
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

*Universal angles hold pan sizes 22" x 20" (560 x 510), Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, and 12" x 20" (305 x 510) Steam Table Pans.

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

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	C0151F1818DE C0151F1818DX	C0151FUA12DE C0151FUA12DX	C0151FWUA12DE C0151FWUA12DX	C0151FPWUA12DE C0151FPWUA12DX
Get Spec Sheet, Operating manual, wiring diagram and more!				

Additional Specs:

Function	Convection Cooking & Holding	Convection Cooking & Holding	Convection Cooking & Holding	Convection Cooking & Holding
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	407 LBS (185 KG)	440 LBS (200 KG)	460 LBS (208 KG)	500 LBS (227 KG)
Power Requirements	8000 Watts, 208 or 240 Volts, 1 Phase 6-50P 50 Amp Service	8000 Watts, 208 or 240 Volts, 1 Phase 6-50P 50 Amp Service	8000 Watts, 208 or 240 Volts, 1 Phase 6-50P 50 Amp Service	8000 Watts, 208 or 240 Volts, 1 Phase 6-50P 50 Amp Service
Notes & Accessories	1. Pan spacing on 3" (80 MM) centers. 2. Supplied with (6) wire grids. Available power options: 8kW, 208V, 3 Ph, 30A, 50/60 Hz. 8kW, 240V, 3 Ph, 30A, 50/60 Hz. 3" Probe available (DX Model)	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Supplied with (6) wire grids. Available power options: 8kW, 208V, 3 Ph, 30A, 50/60 Hz. 8kW, 240V, 3 Ph, 30A, 50/60 Hz. 3" Probe available (DX Model)	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Supplied with (6) wire grids. Available power options: 8kW, 208V, 3 Ph, 30A, 50/60 Hz. 8kW, 240V, 3 Ph, 30A, 50/60 Hz. 3" Probe available (DX Model)	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Supplied with (6) wire grids. Available power options: 8kW, 208V, 3 Ph, 30A, 50/60 Hz. 8kW, 240V, 3 Ph, 30A, 50/60 Hz. 3" Probe available (DX Model)
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

*Universal angles hold pan sizes 22" x 20" (560 x 510), Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, and 12" x 20" (305 x 510) Steam Table Pans.
Specify power option and Standard (DE) or Deluxe (DX) model when ordering. See page 56 for details.

FULL- & HALF-SIZE QUIK THERM™ 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.
- Non-venting oven, permitted by most local codes.
- Ships freight class 100



Model	R0151FUUA18DE R0151FUUA18DX	R0151FWUA18DE R0151FWUA18DX	R0151HWUA9D (optional stand & window)	R0151HUA9D
Get Spec Sheet, Operating manual, wiring diagram and more!				

Additional Specs:

Function	Convection Cooking & Holding	Convection Cooking & Holding	Convection Cooking & Holding	Convection Cooking & Holding
Construction	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Pass-Thru	No	No	No	No
Humidity	No	Yes	Yes	No
Capacity	(18) sets of universal angles*	(18) sets of universal angles*	(9) sets of universal angles*	(9) sets of universal angles*
Probe Cooking	Yes (-DX Model only) 3" Probe included	Yes (-DX Model only) 3" Probe included	No	No
Casters	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)	28-1/4" (718 MM)
Depth	37-3/4" (959 MM)	35-1/4" (895 MM)	34" (864 MM)	35-1/8" (864 MM)
Height	73-11/16" (1872 MM)	73-11/16" (1872 MM)	43-1/4" (2832 MM)	43-1/8" (2832 MM)
Shipping Weight	445 LBS (202 KG)	460 LBS (208 KG)	260 LBS (118 KG)	260 LBS (118 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	6,000 Watts, 208 or 240 Volts, 3 Phase 15-50P 50 Amp Service	6,000 Watts, 208 or 240 Volts, 3 Phase 15-50P 50 Amp Service
Notes & Accessories	1. Pan spacing adjustable on 1-1/2" (40 MM) centers. Available power options: 8 kW, 208 V, 1 Ph, 30 Amp. 8 kW, 208 V, 3 Ph, 50 Amp. 8 kW, 240 V, 1 Ph, 50 Amp. 8 kW, 240 V, 3 Ph, 30 Amp. 12kW, 480 V, 3 Ph, 30 Amp. 6" Probe (DX Model)	1. Pan spacing adjustable on 1-1/2" (40 MM) centers. Available power options: 8 kW, 208 V, 1 Ph, 30 Amp. 8 kW, 208 V, 3 Ph, 50 Amp. 8 kW, 240 V, 1 Ph, 50 Amp. 8 kW, 240 V, 3 Ph, 30 Amp. 12kW, 480 V, 3 Ph, 30 Amp. 6" Probe (DX Model)	1. Pan spacing adjustable on 1-1/2" (40 MM) centers. 2. Removable magnetic timer included. Available power options: 6,000 Watts, 208 V, 1 Ph, 50 Amp. 6,000 Watts, 208 V, 3 Ph, 30 Amp. 6,000 Watts, 240 V, 1 Ph, 50 Amp. 6,000 Watts, 240 V, 3 Ph, 30 Amp.	1. Pan spacing adjustable on 1-1/2" (40 MM) centers. 2. Removable magnetic timer included. Available power options: 6,000 Watts, 208 V, 1 Ph, 50 Amp. 6,000 Watts, 208 V, 3 Ph, 30 Amp. 6,000 Watts, 240 V, 1 Ph, 50 Amp. 6,000 Watts, 240 V, 3 Ph, 30 Amp.
Warranty Level	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)

*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 58 for details.

QuikTherm™ Cook and Hold Convection Ovens

*...cooks and holds a wide variety of foods
in a small footprint.*



ROASTS & COOKS AIR FRIES & CRISPS BAKES RETHERMALIZES

- Preheats to 350° less than 10 min.
- Roast, cook, bake, air fry, rethermalize and hold with precise temperature and humidity control.
- Allows end user flexibility to increase or reduce air flow.
- In both 12KW & 8KW versions. Full & half size available!
- Non-venting; does not require a hood.



Model shown:
RO151FWUA18DE



Model shown: RO151HWUA9D
(with optional window and stand)

**SCAN TO VIEW
SPEC SHEETS:**



Full Size
RO151FWUA18DE



Half Size
RO151HWUA9D

FULL-SIZE QUIK THERM™ 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.
- Non-venting oven, permitted by most local codes.
- Ships freight class 100



Model	R0151FPWUA18DE R0151FPWUA18DX	R0151F1332DE R0151F1332DX	R0151FW1332DE R0151FW1332DX
Get Spec Sheet, Operating manual, wiring diagram and more!			

Additional Specs:

Function	Convection Cooking & Holding	Convection Cooking & Holding	Convection Cooking & Holding
Construction	Stainless Steel	Stainless Steel	Stainless Steel
Pass-Thru	Yes	No	No
Humidity	Yes	No	Yes
Capacity	(18) sets of universal angles*	18 x 26" (457 x 660 MM) or (32) 13 x 26" (330 x 660 MM)	18 x 26" (457 x 660 MM) or (32) 13 x 26" (330 x 660 MM)
Probe Cooking	Yes (-DX Model only) 3" Probe included	Yes (-DX Model only) 3" Probe included	Yes (-DX Model only) 3" Probe included
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	28-1/4" (718 MM)	34-7/8" (886 MM)	34-7/8" (886 MM)
Depth	34-1/2" (876 MM)	35-1/8" (892 MM)	35-1/8" (892 MM)
Height	73-11/16" (1872 MM)	73-11/16" (1872 MM)	73-11/16" (1872 MM)
Shipping Weight	500 LB (227 MM)	490 LB (222 KG)	515 LB (234 KG)
Power Requirements	12,000 Watts, 208 or 240 Volts, 3 Phase 15-50P 50 Amp Service	12,000 Watts, 208 or 240 Volts, 3 Phase 15-50P 50 Amp Service	12,000 Watts, 208 or 240 Volts, 3 Phase 15-50P 50 Amp Service
Notes & Accessories	1. Pan spacing adjustable on 1-1/2" (40 MM) centers. Available power options: 8 kW, 208 V, 1 Ph, 30 Amp. 8 kW, 208 V, 3 Ph, 50 Amp. 8 kW, 240 V, 1 Ph, 50 Amp. 8 kW, 240 V, 3 Ph, 30 Amp. 12kW, 480 V, 3 Ph, 30 Amp. 6" Probe (DX Model)	Available power options: 8 kW, 208 V, 1 Ph, 30 Amp. 8 kW, 208 V, 3 Ph, 50 Amp. 8 kW, 240 V, 1 Ph, 50 Amp. 8 kW, 240 V, 3 Ph, 30 Amp. 12kW, 480 V, 3 Ph, 30 Amp. 6" Probe (DX Model)	Available power options: 8 kW, 208 V, 1 Ph, 30 Amp. 8 kW, 208 V, 3 Ph, 50 Amp. 8 kW, 240 V, 1 Ph, 50 Amp. 8 kW, 240 V, 3 Ph, 30 Amp. 12kW, 480 V, 3 Ph, 30 Amp. 6" Probe (DX Model)
Warranty Level	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)	2-Year Parts, 1-Year Labor Lifetime on heating elements (excluding labor)

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

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

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



Model	RR1332DE RR1332DX	RR1332WDE RR1332WDX	RRUA16DE RRUA16DX	RRUA16WDE RRUA16WDX
Get Spec Sheet, Operating manual, wiring diagram and more!				

Additional Specs:

Function	Rethermalize Prepackaged Meals	Rethermalize Prepackaged Meals	Rethermalize Bulk Food	Rethermalize Bulk Food
Construction	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Humidity	No	Yes	No	Yes
Capacity	Roll-In Rack with Angle Ledge Pan Slides for (32) 13 x 26" (330 x 660 MM) Baskets	Roll-In Rack with Angle Ledge Pan Slides for (32) 13 x 26" (330 x 660 MM) Baskets	Roll-In Rack with Universal Angle Pan Slides for (16) 18" x 26" or (32) 12" x 20" pans	Roll-In Rack with Universal Angle Pan Slides for (16) 18" x 26" or (32) 12" x 20" pans
Probe Cooking	Yes (-DX Model only) 3" Probe included	Yes (-DX Model only) 3" Probe included	Yes (-DX Model only) 3" Probe included	Yes (-DX Model only) 3" Probe included
Legs	Adjustable 10" Leveling Legs	Adjustable 10" Leveling Legs	Adjustable 10" Leveling Legs	Adjustable 10" Leveling Legs
Width	39" (991 MM)	39" (991 MM)	38-7/8" (987 MM)	37-1/8" (886 MM)
Depth	33-7/8" (861 MM)	33-7/8" (861 MM)	37" (940 MM)	36" (914 MM)
Height	77-5/8" (1972 MM)	77-5/8" (1972 MM)	77-5/8" (1971 MM)	74-1/8" (1883 MM)
Shipping Weight	668 LBS (303 KG)	668 LBS (303 KG)	577 LBS (262 KG)	577 LBS (262 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
Notes & Accessories	1. Pan spacing on 3" (80 MM) centers. 2. Baskets NOT included Available power options: 12 kW, 480V, 3 Ph, 30A. 8 kW, 208 or 240V, 1 Ph, 50 A. Wire Baskets Extra Roll-In Rack 3" Probe available (DX Model)	1. Pan spacing on 3" (80 MM) centers. 2. Baskets NOT included Available power options: 12 kW, 480V, 3 Ph, 30A. 8 kW, 208 or 240V, 1 Ph, 50 A. Wire Baskets Extra Roll-In Rack 3" Probe available (DX Model)	1. Pan spacing on 3" (80 MM) centers. Available power options: 12 kW, 480V, 3 Ph, 30A. 8 kW, 208 or 240V, 1 Ph, 50 A. Extra Roll-In Rack 3" Probe available (DX Model)	1. 13. Pan spacing on 3" (80 MM) centers. Available power options: 12 kW, 480 Volts, 3 Ph, 30A. 8 kW, 208 or 240V, 1 Ph, 50 A. Extra Roll-In Rack 3" Probe available (DX Model)
Warranty Level				

*Universal angles hold pan sizes 22" x 20" (560 x 510), Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, and 12" x 20" (305 x 510) Steam Table Pans.

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

ROLL-IN RACKS FOR RR SERIES OVENS

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



Model	ROR201SBS1332D	ROR201UA16D
Get Spec Sheet, Operating manual, wiring diagram and more!		

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	156 LB (71 KG)	140 LB (64 KG)
Notes & Accessories	1. Specifically designed for use with RRD Series Ovens and RH-D Series Hot Cabinets.	1. Specifically designed for use with RRD Series Ovens and RHD Series Hot Cabinets.
Warranty Level	2-Year Parts, 1-Year Labor	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

PART NO.	DESCRIPTION	PART NO.	DESCRIPTION
0848 109	3" PROBE w/ 48" CORD (FOR DX SERIES CONTROLS)	1430	FLOOR LOCK (FOR USE w/ 5" CASTERS) (NOT AVAILABLE ON AQUATEMP MODELS, FULL-SIZE HOT CABINETS OR BANQUET CABINETS)
0848 109 1	3" PROBE w/ 28" CORD (FOR DX SERIES CONTROLS)	1006 121 01 K	KEY LOCK HANDLE
0848 112	6" PROBE w/ 28" CORD (FOR COOK N HOLD OVENS)		LIMIT THERMOSTAT TO 250° OR 300°F. (REQUIRED BY SOME STATE CODES)
0848 113	6" PROBE w/ 48" CORD (FOR CO & RO D SERIES OVENS)		PASS-THRU OPTION (FOR CH MODELS) (PER DOOR)
0621 281 K	ANGLES, EXTRA WIRE UNIVERSAL ANGLES (SET OF 2)	1087 000	PUSH HANDLE
0621 281 SS K	ANGLES, EXTRA WIRE UNIVERSAL ANGLES (SET OF 2) (FOR CO 151 FW UA 12D)	1170 117	RAISED WIRE GRIDS
	DOOR, CHANGE FROM RIGHT-HAND TO LEFT-HAND HINGING (PER DOOR)	1170 248	RIB RACK (FOR COOK N HOLD OVENS ONLY)
	DOOR, CHANGE FROM SOLID TO TEMPERED GLASS WINDOW (PER DOOR)	7122 000	SECURITY PANEL
ROR201SBS1332D	EXTRA ANGLE LEDGE ROLL-IN RACK FOR BASKETS (FOR RR1332D SERIES OVENS)		STACKING KIT, TO STACK TWO CABINETS
ROR201UA16D	EXTRA UNIVERSAL ANGLE ROLL-IN RACK FOR TRAYS (FOR RR1332D SERIES OVENS)	1212 191	STAND, MOBILE STAINLESS STEEL (FOR 767CHSKD)
1170 212	EXTRA SHELF FOR FULL-SIZE CH SERIES OVENS	1212 165	STAND, MOBILE STAINLESS STEEL (FOR R0151H OVENS)
1170 217	EXTRA SHELF FOR UNDER COUNTER AND 1/2 SIZE CH SERIES OVENS		

OVEN CONTROL OPTIONS

STANDARD LED CONTROLS



Easy preset automatic controls for cooking and holding cycles, which allow for unattended operation.

DELUXE LED CONTROLS



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

STANDARD CONTROLS (EE SERIES)



Easy preset automatic controls for cooking and holding cycles, which allow for unattended operation.

- Programmable recipes
- Probe cooking available

DELUXE TOUCHSCREEN CONTROLS (EX)

Only on select models. Please contact CustomerCare@crescor.com



- HACCP data collection with date/time stamp
- Shelf timers • Programmable recipes
- One-Touch button recipes

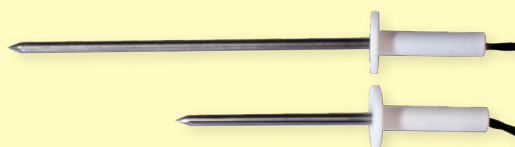


NOTE:

Standard Ovens will have the suffix "DE" or "EE" in their model numbers.

Deluxe Ovens will have the suffix "DX" or "EX" in their model numbers.

Please specify when ordering.



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

ONLY WE DO ALL THREE



Cook-n-Hold RADIANT Ovens

1200, 1000, 750 &
500CHD SERIES
767CHSKD SERIES

NO FANS - NO MOVING AIR!

- Gentle radiant heat allows for longer cooking and holding times.
- Slow cooks for a more tender and flavorful result.
- High yields with less expensive cuts of meat.
- Smoker ovens available in a small footprint.
- Available in 120V, 208/240V.
- Non-venting; does not require a hood. (Does not apply to smoker units)

COMPARE THESE OVENS TO:

- Alto Shaam's Halo Heat Radiant ovens.



Roast-n-Hold CONVECTION Ovens

CO - SERIES

4 FANS WITH MOVING AIR!

- Gentle convection oven designed for flavorful results by slow roasting.
- Slow convected air system promotes natural browning for flavor and seals in natural juices. Slow roasting means 15% to 20% less shrinkage.
- Models available with or without humidity.
- Several sizes available.
- Available in 120V, 208/240V, or 480V.
- Non-venting; does not require a hood.

COMPARE THESE OVENS TO:

- Winston Retherm ovens.
- FWE Cook and Hold ovens.
- Vulcan Cook and Hold ovens.
- Carter-Hoffman Cook and Hold ovens.



QuikTherm™ Cook-n-Hold CONVECTION Ovens

RO - SERIES

6 FANS WITH MOVING AIR!

- Quicker temperature start-up and recovery times.
- Roast, cook, bake, air fry, rethermalize and hold with precise temperature and humidity control.
- Power boosting switch allows end user flexibility to increase or reduce air flow.
- Operate all fans on high for air frying crispy foods.
- Models available with or without humidity. Full and half sizes available.
- Available in 208/240V, or 480V.
- Non-venting; does not require a hood.

NO MARKET COMPARISON.

- No other cabinet manufacturer has 6 blowers.
- No other cabinet manufacturer can match speed.

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
Cosmopolitan - Las Vegas, NV

MULTI-PURPOSE RACKS AND CABINETS PERFECT FOR TRANSPORT AND STORAGE.




 Cres Cor Top Seller

 New Product

RACKS

RACKS MODEL NUMBER	DESCRIPTION	CATALOG PAGE
2001833A	3/4-SIZE, CORRUGATED UTILITY	64
 2001841A	FULL-SIZE, CORRUGATED UTILITY	64
2071524	FULL-SIZE, ANGLE LEDGE	65
2071524SD	FULL-SIZE, ANGLE LEDGE, SUPER DUTY	66
2071811C	FULL-SIZE, ANGLE LEDGE	67
2071811D	FULL-SIZE, ANGLE LEDGE	67
2071812	FULL-SIZE, ANGLE LEDGE	65
2071812SD	FULL-SIZE, ANGLE LEDGE, SUPER DUTY	66
 2071818C	FULL-SIZE, ANGLE LEDGE	67
 2071818D	FULL-SIZE, ANGLE LEDGE	67
 2071820	FULL-SIZE, ANGLE LEDGE UTILITY	65
2071820SD	FULL-SIZE, ANGLE LEDGE UTILITY, SUPER DUTY	66
2072410A	FULL-SIZE, UTILITY, TRANSPORT AND STORAGE	69
 207UA12AC	FULL-SIZE, UTILITY, TRANSPORT AND STORAGE	68
 207UA12AD	FULL-SIZE, UTILITY, TRANSPORT AND STORAGE	68
207UA12Z	FULL-SIZE, UTILITY, CORRECTIONAL	93
 207UA13A	FULL-SIZE, UTILITY, UNIVERSAL ANGLE	65
2081240C	ROLL-IN REFRIGERATOR, TRANSPORT/STORAGE	68
2081240D	ROLL-IN REFRIGERATOR, TRANSPORT/STORAGE	68
2081835C	ROLL-IN REFRIGERATOR, TRANSPORT/STORAGE	68
2081835D	ROLL-IN REFRIGERATOR, TRANSPORT/STORAGE	68
2101841A	FULL-SIZE, WIDE OPENING	64
22072420A	DOUBLE RACK, TRANSPORT/STORAGE	69
22131824B	DOUBLE RACK, TRANSPORT/STORAGE	69
252DR36	UTILITY TRANSPORT, PAN DRYING RACK	69
2521839Z	UTILITY TRANSPORT, CORRECTIONAL	93
2521840	UTILITY TRANSPORT, STORAGE, FOOD FILE	64
271415927	QUEEN MARY TRAY RACK, 4 SHELF	70
271515927	QUEEN MARY TRAY RACK, 5 SHELF	70
271515927Z	QUEEN MARY, 5 SHELF, CORRECTIONAL	94
271615927	QUEEN MARY TRAY RACK, 6 SHELF	70
271615927Z	QUEEN MARY, 6 SHELF, CORRECTIONAL	94
2736512/1818	ANGLE LEDGE ROLL-IN REFRIGERATOR	67
275381810KDT	TRANSPORT UTILITY, KNOCK DOWN	63
275381810KDTA	TRANSPORT UTILITY, KNOCK DOWN, ASSEMBLED	63
275701820KD	TRANSPORT UTILITY, KNOCK DOWN	66
275701820KDA	TRANSPORT UTILITY, KNOCK DOWN, ASSEMBLED	66
278PT1818	MOBILE WORK STAND	63
278PT1818DS	MOBILE WORK STAND WITH DROP SHELVES	63
2801818A	HALF-SIZE, UTILITY, CORRUGATED SIDEWALL	63
2821815	HALF-SIZE, UTILITY, EXTRUDED SIDEWALL	63
1001822D	NON-INSULATED, TRANSPORT/STORAGE	74
1001833D	NON-INSULATED, TRANSPORT/STORAGE	74

(CONTINUED ON NEXT PAGE)

UTILITY CABINETS MODEL NUMBER	DESCRIPTION	CATALOG PAGE
 1001841D	NON-INSULATED, TRANSPORT/STORAGE	74
1001841DSD	NON-INSULATED, TRANSPORT/STORAGE, SUPER DUTY	75
101141810	NON-INSULATED, TRAY DELIVERY CART	72
101141820	NON-INSULATED, TRAY DELIVERY CART	72
101152010	NON-INSULATED, TRAY DELIVERY CART	72
101152012	NON-INSULATED, TRAY DELIVERY CART	72
101152020	NON-INSULATED, TRAY DELIVERY CART	72
101172A	NON-INSULATED, IN-SUITE SERVICE CART	73
1011820D	NON-INSULATED, TRANSPORT/STORAGE	75
1011820DSD	NON-INSULATED, TRANSPORT/STORAGE, SUPER DUTY	75
 102ST1841E	NON-INSULATED, HEATED TRANSPORT, CANNED FUEL	75
103UA11D	NON-INSULATED, TRANSPORT, UNIVERSAL ANGLE	73
103UA13D	NON-INSULATED, TRANSPORT, UNIVERSAL ANGLE	73
1091833	INSULATED, FOOD FILE	74
1091833AG	INSULATED, FOOD FILE, ALLERGEN CABINET	77
1091840	INSULATED, FOOD FILE	75
1501838DZ	NON-INSULATED, FOOD FILE, CORRECTIONAL	93
 1501840D	NON-INSULATED, FOOD FILE	73
1501840DAG	NON-INSULATED, FOOD FILE, ALLERGEN CABINET	77
30912188C	HEAVY DUTY, INSULATED, HAND-LIFT	71
309128C	HEAVY DUTY, INSULATED, HAND-LIFT	71
3091813C	HEAVY DUTY, INSULATED, HAND-LIFT	71
309188C	HEAVY DUTY, INSULATED, HAND-LIFT	71

RACK & UTILITY CABINET ACCESSORIES

PART 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 NONINSULATED CABINETS)
1032 000	PAN STOP
	PASS-THRU OPTION (FOR 1001841D)
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 278PT1818)
	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 309128C CABINET
5234 040	VINYL DUST COVER (FOR 2001841A RACK)
5234 039	VINYL DUST COVER (FOR 207UA13A RACK)

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	275381810KDT 275381810KDTA	2821815	278PT1818	278PT1818DS	2801818A
Get Spec Sheet, Operating manual, wiring diagram and more!					

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)	40 LBS (18 KG)	50 LBS (23 KG)	70 LBS (32 KG)	70 LBS (32 KG)
Notes & Accessories	<ol style="list-style-type: none"> Angles welded on 3" (80 MM) centers. 10% volume discount on 12 or more. <p>To have rack shipped assembled use model number: 275381810KDTA</p>	<ol style="list-style-type: none"> Pan spacing on 1-1/2" (40 MM) centers. 	<ol style="list-style-type: none"> Pan spacing on 1-1/2" (40 MM) centers. <p>6273 Slicer Support</p>	<ol style="list-style-type: none"> Pan spacing on 1-1/2" (40 MM) centers. Add 32" (815 MM) to width when trays are mounted to sides or shelves are extended. <p>Stainless Steel Top Stainless Steel Drop Shelves</p>	<ol style="list-style-type: none"> Pan spacing on 1-1/2" (40 MM) centers.
Warranty Level	1-Year Parts, 90-Day Labor	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and Corrosion</small>	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and Corrosion</small>	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and Corrosion</small>	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and Corrosion</small>

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	2001833A	2001841A	2101841A	2521840
Get Spec Sheet, Operating manual, wiring diagram and more!				

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 (33 KG)	73 LBS (36 KG)	75 LBS (34 KG)	75 LBS (34 KG)
Notes & Accessories	1. Pan spacing on 1-1/2" (40 MM) centers.	1. Pan spacing on 1-1/2" (40 MM) centers.	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Wide opening	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Will also hold 18" x 26" plastic food boxes.
Warranty Level				

FULL-SIZE UTILITY RACKS

- 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	2071820	2071524	2071812	207UA13A
Get Spec Sheet, Operating manual, wiring diagram and more!				

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)	70 LBS (32 KG)	70 LBS (32 KG)	85 LBS (39 KG)
Notes & Accessories	<ol style="list-style-type: none"> 1. Angle ledges are riveted on 3” (80 MM) centers. 2. Will also carry (2) 14” x 18” trays on each set of angles. <p>5234-083 Insulated Ice Cold Blanket</p>	<ol style="list-style-type: none"> 1. Angle ledges are riveted on 5-1/8” (130 MM) centers. 2. Two trays on each set of angles. 	<ol style="list-style-type: none"> 1. Will also carry (2) 14” x 18” trays on each set of angles. 2. Angle ledges are riveted on 5-1/8” (130 MM) centers. 	<ol style="list-style-type: none"> 1. Angles spaced on 4-1/2” (115 MM) centers; adjustable on 1-1/2” (40 MM) centers.
Warranty Level				

*Universal angles hold pan sizes 22” x 20” (560 x 510), Roast & Bake Pans, 10” x 20” (255 x 510) Roast & Bake Pans, 18” x 26” (460 x 660) Bun Pans, 14” x 18” (355 x 460) Service Trays, and 12” x 20” (305 x 510) Steam Table Pans.

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	275701820KD 275701820KDA	2071820SD	2071524SD	2071812SD
Get Spec Sheet, Operating manual, wiring diagram and more!				

Additional Specs:

Function	Knock Down Utility Rack	Super Duty Utility Rack	Super Duty Utility Rack	Super Duty Utility Rack
Construction	Aluminum, Angle Ledge	Aluminum, Angle ledge	Aluminum, Angle Ledge	Aluminum, Angle Ledge
Capacity	(20) 18 x 26" (457 x 660 MM) pans	(20) 18 x 26" (457 x 660 MM)	(24) 15 x 20" (385 x 510 MM) trays (2 per angle)	(12) 18 x 26" (457 x 660 MM) pans or (24) 14 x 18" trays (2 per angle)
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	20-1/4" (514 MM)	22" (560 MM)	24-5/8" (625 MM)	22-7/16" (570 MM)
Depth	26-1/2" (673 MM)	29-5/8" (755 MM)	31" (790 MM)	29-5/8" (755 MM)
Height	69-3/4" (1772 MM)	69-3/4" (1775 MM)	69-3/4" (1775 MM)	69-3/4" (1775 MM)
Shipping Weight	35 LBS (16 KG)	77 LBS (35 KG)	75 LBS (34 KG)	70 LBS (32 KG)
Notes & Accessories	1. Pan spacing on 3" (80 MM) centers. 2. 10% volume discount on 12 or more. To have rack shipped assembled, use model number 275701810KDA	1. Angle ledges are welded on 3" (80 MM) centers. 2. Will also carry (2) 14 x 18" trays on each set of angles. 5234 083 Insulated Ice Cold Blanket	1. Angle ledges are riveted 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	1-Year Parts, 90-Day Labor	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and corrosion</small>	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and corrosion</small>	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and corrosion</small>

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	2071811C	2071811D	2071818C	2071818D	2736512/1818
Get Spec Sheet, Operating manual, wiring diagram and more!					

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	67 LBS (30 KG)	75 LBS (34 KG)	80 LBS (36 KG)	82 LBS (37 KG)	70 LBS (32 KG)
Notes & Accessories	1. Angles riveted on 5-1/8" (130 MM) centers.	1. Angles riveted on 5-1/8" (130 MM) centers. 2. Deluxe ("D") model; includes perimeter bumper and enclosed base	1. Angles riveted on 3" (80 MM) centers.	1. Angles riveted on 3" (80 MM) centers. 2. Deluxe ("D") model; includes perimeter bumper and enclosed base.	1. Fully welded pan spacing on 3" (80 MM) centers.
Warranty Level	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and corrosion</small>	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and corrosion</small>	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and corrosion</small>	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and corrosion</small>	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and corrosion</small>

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	2081835C	2081835D	2081240C	2081240D	207UA12AC	207UA12AD
Get Spec Sheet, Operating manual, wiring diagram and more!						

Additional Specs:

Function	Roll-In Refrigerator Rack	Roll-In Refrigerator Rack	Roll-In Refrigerator Rack	Roll-In Refrigerator Rack	Roll-In Refrigerator Rack	Roll-In Refrigerator Rack
Construction	Aluminum Corrugated Sidewall	Aluminum Corrugated Sidewall	Aluminum/Stainless Corrugated Sidewall	Aluminum/Stainless Corrugated Sidewall	Aluminum Universal Angle	Aluminum Universal Angle
Capacity	(35) 18 x 26" (457 x 660 MM) pans	(35) 18 x 26" (457 x 660 MM) pans	(38) 12 x 20 x 2-1/2" (310 x 510 x 64 MM)	(38) 12 x 20 x 2-1/2" (310 x 510 x 64 MM)	(12) Sets of universal angles*	(12) Sets of universal angles*
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	20-11/16" (525 MM)	22-9/16" (575 MM)	23-11/16" (605 MM)	25-9/16" (650 MM)	24-1/2" (625 MM)	26-3/8" (670 MM)
Depth	25-1/8" (640 MM)	27" (690 MM)	25-1/8" (640 MM)	27" (690 MM)	24-15/16" (635 MM)	24-15/16" (633 MM)
Height	64-1/2" (1640 MM)	64-1/2" (1640 MM)	69" (1755 MM)	69" (1755 MM)	64-1/2" (1640 MM)	64-1/2" (1640 MM)
Shipping Weight	76 LBS (34 KG)	83 LBS (38 KG)	85 LBS (39 KG)	95 LBS (43 KG)	80 LBS (36 KG)	90 LBS (41 KG)
Notes & Accessories	1. Pan spacing on 1-1/2" (40 MM) centers.	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Deluxe ("D") Model; includes perimeter bumper and enclosed base.	1. Pan spacing on 3" (80 MM) centers Two pans per corrugation. 2. Perforated stainless steel sidewalls for air circulation. 3. VERIFY HEIGHT OF CABINET DOOR OPENING BEFORE ORDERING.	1. Pan spacing on 3" (80 MM) centers Two pans per corrugation. 2. Perforated stainless steel sidewalls for air circulation. 3. Deluxe ("D") Model; includes perimeter bumper and enclosed base. 4. VERIFY HEIGHT OF CABINET DOOR OPENING BEFORE ORDERING.	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers.	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers. 2. Deluxe ("D") Model; includes perimeter bumper and enclosed base.
Warranty Level						

*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	252DR36	2072410A	22072420A	22131824B
Get Spec Sheet, Operating manual, wiring diagram and more!				

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	100 LBS (45 KG)	100 LBS (45 KG)	180 LBS (82 KG)	140 LBS (64 KG)
Notes & Accessories	<ol style="list-style-type: none"> Pan spacing on 1-1/2" (40 MM) centers. Supplied with (3) nickel chrome plated raised wire grids. 	<ol style="list-style-type: none"> Angle ledges spaced on 6-1/8" (160 MM) centers. 	<ol style="list-style-type: none"> Angle ledges spaced on 6-1/8" (160 MM) centers. 	1032 001 Pan Stop, Rear (2 required) 1267 042 Aluminum Back Enclosure Kit 1267 042 Powder Coated Back Enclosure Kit 1269 009 Top Enclosure Kit 1403 038 Bottom Enclosure Kit 1404 015 Aluminum Side Enclosure Kit 1404 015 Powder Coated Side Enclosure Kit 1425 005 Push Handle, Side Mounted
Warranty Level	3-Year Parts, 1-Year Labor Lifetime guarantee against rust and corrosion	3-Year Parts, 1-Year Labor Lifetime guarantee against rust and corrosion	3-Year Parts, 1-Year Labor Lifetime guarantee against rust and corrosion	3-Year Parts, 1-Year Labor Lifetime guarantee against rust and corrosion

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



Model	271415927	271515927	271615927
Get Spec Sheet, Operating manual, wiring diagram and more!			

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	152 LBS (69 KG)	170 LBS (77 KG)	181 LB (82 KG)
Notes & Accessories	1. Includes perimeter bumpers. 2. Also available with 5 shelves, 11" clearance. Stainless steel shelves instead of aluminum shelves (27 lbs. for each shelf).	1. Includes perimeter bumpers. Stainless steel shelves instead of aluminum shelves (27 lbs. for each shelf).	1. Includes perimeter bumpers. Stainless steel shelves instead of aluminum shelves (27 lbs. for each shelf).
Warranty Level			

HALF-SIZE TRANSPORT CABINETS

- 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 250



Model	309128C	30912188C	3091813C	309188C
Get Spec Sheet, Operating manual, wiring diagram and more!				

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	115 LB (52 KG)	130 LB (59 KG)	133 LB (60 KG)	133 LB (60 KG)
Notes & Accessories	1. Pan spacing on 2-3/4" (70 MM) centers. Can also be stacked on same size H339 Series hot cabinets. When stacking two cabinets, new cabinet width will be 24-5/8". Perimeter Bumpers	1. Pan spacing on 2-3/4" (70 MM) centers Can also be stacked on same size H339 Series hot cabinets. Perimeter Bumpers	1. Pan slides on 1-1/2" (40 MM) centers. Can also be stacked on same size H339 Series hot cabinets. Perimeter Bumpers	1. Pan spacing on 2-3/4" (70 MM) centers Can also be stacked on same size H339 Series hot cabinets. Perimeter Bumpers
Warranty				

TRANSPORT AND STORAGE CABINETS

- 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 250



Model	101152010	101152012	101152020	101141810	101141820
Get Spec Sheet, Operating manual, wiring diagram and more!					

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)	21-3/4" (552 MM)
Depth	33-1/2" (855 MM)	33-1/2" (855 MM)	33-1/2" (855 MM)	31" (790 MM)	31-1/2" (800 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	87 LB (39 KG)	95 LB (43 KG)	130 LB (59 KG)	111 LB (50 KG)	120 LB (54 KG)
Notes & Accessories	1. Extruded angles riveted on 5-1/2" (140 MM) centers.	1. Extruded angles riveted on 5-1/2" (140 MM) centers.	1. Extruded angles riveted on 5-1/2" (140 MM) centers. 2. Pass-thru versions available.	1. Extruded angles riveted on 5-1/2" (140 MM) centers.	1. Extruded angles riveted on 5-1/2" (140 MM) centers. 2. Pass-thru versions available.
Warranty Level	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

TRANSPORT AND STORAGE CABINETS

- Fully welded framework of non-corrosive Hi-Tensile aluminum for strength and durability.
- Great for stadiums, healthcare facilities and colleges.
- Ships freight class 250



Model	101172A	103UA11D	103UA13D	1501840D
Get Spec Sheet, Operating manual, wiring diagram and more!				

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	197 LB (89 KG)	175 LB (79 KG)	175 LB (79 KG)	115 LB (52 KG)
Notes & Accessories	1. Removable shelves perforated with 18 holes for air flow. Shelf size 32 x 22" (812 x 558 MM). 2. Holds four 7-ounce size cans of fuel. Available in decorative finishes.	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers.	1. Angles spaced on 4-1/2" (115 MM) centers; adjustable on 1-1/2" (40 MM) centers.	1. Pan spacing on 1-1/2" (40 MM) centers.
Warranty	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and corrosion</small>

*Universal angles hold pan sizes 22" x 20" (560 x 510), Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, and 12" x 20" (305 x 510) Steam Table Pans.

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 250



Model	1001822D	1001833D	1091833	109UA11	1001841D
Get Spec Sheet, Operating manual, wiring diagram and more!					

Additional Specs:

Function	All-Purpose Transport Cabinet	All-Purpose Transport Cabinet	3/4-Size Food file for Transport and Storage	All-Purpose Transport and Storage Cabinet	All-Purpose Transport Cabinet
Construction	Aluminum-	Aluminum	Aluminum	Aluminum	Aluminum
Insulated	No	No	Yes	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	(11) sets of universal angles*	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)	5" (127 MM)
Width	20-7/8" (530 MM)	20-7/8" (530 MM)	22" (560 MM)	26-5/16" (660 MM)	20-7/8" (530 MM)
Depth	27-1/2" (700 MM)	27-1/2" (700 MM)	30-1/16" (765 MM)	32" (790 MM)	27-1/2" (700 MM)
Height	42" (1070 MM)	57-3/4" (1470 MM)	58" (1473 MM)	57-3/4" (1470 MM)	69-3/4" (1775 MM)
Shipping Weight	90 LB (41 KG)	100 LB (45 KG)	150 LB (68 KG)	150 LB (68 KG)	112 LB (51 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.	Chrome plated wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" (40 MM) centers.	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Pass-thru version available.
Warranty Level	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and corrosion</small>	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and corrosion</small>	2-Year Parts, 1-Year Labor	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and corrosion</small>	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and corrosion</small>

TRANSPORT AND STORAGE CABINETS

- All-purpose cabinets for transport and storage.
- 5" swivel casters two with brakes, provide mobility when fully loaded.
- Ships freight class 250



Model	1001841DSD	1011820D	1011820DSD	1091840	102ST1841E
Get Spec Sheet, Operating manual, wiring diagram and more!					

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 & totes.	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	115 LB (52 KG)	165 LB (75 KG)	160 LB (73 KG)	150 LB (68 KG)	140 LB (64 KG)
Notes & Accessories	1. Pan spacing on 1-1/2" (40 MM) centers.	1. Pan spacing on 3" (80 MM) centers.	1. Pan spacing on 3" (80 MM) centers.	1. Pan spacing on 1-1/2" (40 MM) centers.	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Supplied with pan cutouts to hold (3) 7 oz. size cans of fuel.
Warranty Level	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and corrosion</small>	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and corrosion</small>	3-Year Parts, 1-Year Labor <small>Lifetime guarantee against rust and corrosion</small>	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

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



DOES YOUR KITCHEN HAVE AN ALLERGEN-FREE ZONE?

features

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
 5002020	CUPS, GLASSES & BASKETS	78
5002020Z	CUPS, GLASSES & BASKETS, CORRECTIONAL	93
50110240	DELUXE	79
50110480B	BANQUET RING	79
50113180	SUPER SIZE	79
5015480	DELUXE, POKER CHIP	79
5016480	DELUXE, POKER CHIP	79
5017240	DELUXE, POKER CHIP	78
5018240	DELUXE, POKER CHIP	78
 501D	DELUXE, TRANSPORT/STORAGE	78
501DEX	DELUXE, TRANSPORT/STORAGE	78
HJ53110240	HEATED PLATE, TRANSPORT/STORAGE	80
HJ53113180	HEATED PLATE, TRANSPORT/STORAGE, SUPER SIZE	80

DOLLIE ACCESSORIES

PART NO.	DESCRIPTION
	240 VOLT SERVICE (FOR HEATED DISH DOLLY MODEL HJ53110240 & HJ53113180)
5258 016	CORD WRAP (FOR HEATED DISH DOLLY MODEL HJ53110240 & HJ53113180)
5234 000	DUST COVER (ADVISE DOLLY MODEL NUMBER WHEN ORDERING)
5310	EXTRA ADJUSTABLE ADAPTER (FOR 501D)
5310 088 01 K	EXTRA ADJUSTABLE HEX ROD
5310 004	EXTRA ADJUSTABLE ADAPTER (POKER CHIP DISH DOLLIES)
1408 017	PUSH HANDLE (CUSTOMER INSTALLED) (FOR 500 2020)



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	501D	501DEX	5002020	5017240	5018240
Get Spec Sheet, Operating manual, wiring diagram and more!					

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)	53 LB (24 KG)
Notes & Accessories	<ol style="list-style-type: none"> 1. Equipped with (2) 5310 adjustable adapters. 2. Each compartment holds a 20" (510 MM) stack of dishes. 3. To assure proper fit, provide dish size when ordering. <p>5310 Extra Adjustable Adapter</p>	<ol style="list-style-type: none"> 1. Equipped with (12) adjustable hex rods. <p>5310 088 01 K Extra Adjustable Hex Rod</p>	<p>1408 012 Spring Back Pull Handle (customer installed)</p> <p>1408 001 Push Handle (customer installed)</p>	<ol style="list-style-type: none"> 1. *Capacity shown is approximate; each compartment holds a 20" (510 MM) stack of dishes. 2. When using adapter, dolly will also accommodate 4" to 4-1/4" diameter dishes. <p>5310 004 Extra Adjustable Adapter</p>	<ol style="list-style-type: none"> 1. *Capacity shown is approximate; each compartment holds a 20" (510 MM) stack of dishes. 2. When using adapter, dolly will also accommodate 4-3/8" to 4-3/4" diameter dishes. <p>5310 004 Extra Adjustable Adapter</p>
Warranty Level					

501 SERIES DISH DOLLIES

- 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	50110240	5015480	5016480	50110480B	50113180
Get Spec Sheet, Operating manual, wiring diagram and more!					



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)	75 LB (34 KG)	70 LB (32 KG)	90 LB (40 KG)
Notes Accessories	1. *Capacity shown is approximate; each compartment holds a 20" (510 MM) stack of dishes. 2. To assure proper fit, provide dish size when ordering. 5310 004 Extra Adjustable Adapter	1. *Capacity shown is approximate; each compartment holds a 20" (510 MM) stack of dishes. 2. To assure proper fit, provide dish size when ordering. 3. Corner sections will take dishes up to 6-3/8" diameter. 5310 004 Extra Adjustable Adapter	1. *Capacity shown is approximate; each compartment holds a 20" (510 MM) stack of dishes. 2. To assure proper fit, advise dish size when ordering. 3. Corner sections will take dishes up to 7-1/8" diameter. 5310 004 Extra Adjustable Adapter	1. *Capacity shown is approximate; each compartment holds a 32" (815 MM) stack of banquet covers.	1. *Capacity shown is approximate; each compartment holds a 20" (510 MM) stack of dishes.
Warranty	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor





HEATED DISH DOLLIES

- 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	HJ53110240	HJ53113180
Get Spec Sheet, Operating manual, wiring diagram and more!		

Additional Specs:

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



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.



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

KOLDCUBE³

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



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

Lee Corder
Owner of CW BBQ
Cincinnati, OH

*ICE COLD BLANKET IS MODEL NO. 5234 083

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

 Cres Cor Top Seller  New Product

REFRIGERATED CABINETS

REFRIGERATED CABINETS MODEL NUMBER	DESCRIPTION	CATALOG PAGE
KCUA11	COLD HOLDING AND TRANSPORT - HOLDS 2 BATTERIES	84
KCUA11H - HIGH CAPACITY	COLD HOLDING AND TRANSPORT - HOLDS 4 BATTERIES (longer hold times)	84
R171SUA10E	SINGLE COMPARTMENT	84
R171SUA10ESD	SINGLE COMPARTMENT, SUPER DUTY	84
R171SUA10EZ	SINGLE COMPARTMENT, CORRECTIONAL	94
R171SUA20E	DOUBLE COMPARTMENT	84

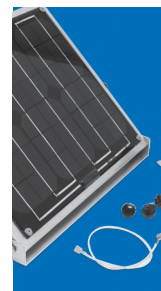


REFRIGERATION ACCESSORIES

PART 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) (KOLDCUBE ³)
	ANGLES, CHANGE FROM STANDARD UNIVERSAL ANGLES TO INTERIOR FOR 18" X 26" PANS (PER SET)
	CUSTOM POWDER COATING AND DOOR GRAPHICS
1409 010	DROP DOWN PULL HANDLE (FOR R171SUA20E)
1430	FLOOR LOCK (FOR R171SUA10E)
1006 122 01 K	LATCH, MAGNETIC (PER DOOR)
7037 024 K	SOLAR PANEL KIT (KOLDCUBE ³ ONLY)
1087 000	PUSH HANDLE (FOR R171SUA10E)
5238 036	THERMOMETER, CHANGE FROM ANALOG TO DIGITAL
7037 016	BATTERY REPLACEMENT
7037 018	BLUETOOTH ADAPTER KIT



VARIOUS
CASTER OPTIONS



7037 024 K
SOLAR PANEL



1430
FLOOR LOCK

SINGLE AND DOUBLE COMPARTMENT REFRIGERATED CABINETS

- Our redesigned ChillTemp™ refrigerated cabinets are designed to hold and transport food and beverages at safe, proper serving temperatures.
- Stainless steel construction with extended base to protect cabinet body.
- Maintains 33°F to 40°F temperatures with ease.
- R171 models ship freight class 150. KoldCube³ ships freight class 100.



(SHOWN WITH OPTIONAL PERIMETER BUMPER)

Model	R171SUA10E	R171SUA10ESD*	R171SUA20E	KCUA11 (holds 2 batteries) KCUA11H (holds 4 batteries)
Get Spec Sheet, Operating manual, wiring diagram and more!				

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	28-15/16" (735 MM)	30-7/16" (773 MM)	62-13/16" (1595 MM)	31-7/8" (810 MM)
Depth	37-3/8" (949 MM)	40.5" (1029 MM)	39-1/4" (997 MM)	41" (1041 MM)
Height	76" (1930 MM)	77-1/4" (1962 MM)	77-1/4" (1962 MM)	66" (1676 MM)
Shipping Weight	490 LB (222 KG)	535 LB (243 KG)	722 LB (327 KG)	525 LB (238 KG)
Power Requirements	120 Volts 5-15P, 15 Amp. Service	120 Volts 5-15P, 15 Amp. Service	120 Volts 5-15P, 15 Amp. Service	120 Volts 5-15P, 15 Amp. Service
Notes & Accessories	1. Chrome plated wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" centers. Change from universal angles to channel pan slides for 18 x 26" pans.	1. Chrome plated wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" centers. Change from universal angles to channel pan slides for 18 x 26" pans.	1. Chrome plated wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" centers. 1409 010 Drop-down Pull Handle	1. Angles are extruded aluminum pan slides on locking lift-out posts, spaced on 3" (80 MM) centers. 7037 016 Battery replacement 7037 018 Bluetooth Adapter Kit Custom door graphics available!
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

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

**NO ELECTRICITY –
NO PROBLEM!**

INTRODUCING THE

KoldCube³ TM

Amazingly Innovative
Completely Portable

The **ONLY** mobile REFRIGERATED cabinet with 3 **BUILT-IN** power sources



Electric Power



Battery Power



Solar Power

Use Outdoors...



Scan the QR code to view KoldCube³ spec sheet and additional information.



MODEL KCUA11
PATENT PENDING

And Indoors...

CUT THE CORD WITH THE KoldCube³ TM

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



Fully customizable door graphics available



Built for rugged transport



Serve food indoors or out

features

CARVING STATIONS AND INFRARED WARMERS

CARVING STATIONS

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

INFRARED LAMPS

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



MOBILE WORKSTATION
IFW61WFPN & H339SS128C


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

 Cres Cor Top Seller



New Product

INFRARED WARMERS

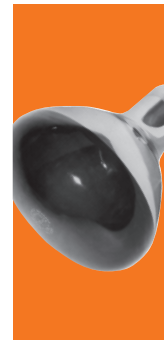
INFRARED WARMERS MODEL NUMBER	DESCRIPTION	CATALOG PAGE
CSH12210 Series	CARVING STATION, HEATED BASE	88
 IFW60GL10 Series	CLAMP-ON, FLEXIBLE ARM	88
IFW61GL10 Series	CARVING STATION, FLEXIBLE ARM	88
IFW61WF Series	CARVING STATION, FLEXIBLE ARM	88
IFW6310 Series	RETRACTABLE, CEILING MOUNT LAMP	89
IFW63L10 Series	RETRACTABLE	89
IFW6410 Series	RIGID STEM	89
IFW6610 Series	DROP CORD	89

CARVING STATION & INFRARED WARMER ACCESSORIES

PART NO.	DESCRIPTION
	240 VOLT SERVICE (PER BULB) (FOR CSH-122-10 ONLY)
0820 014 SP	INFRARED BULB, RED (250 WATTS, 120 VOLTS)
0820 005 SP	INFRARED BULB, RED (375 WATTS, 120 VOLTS)*
0820 033 SP	INFRARED BULB, WHITE (250 WATTS, 120 VOLTS)
0820 021 SP	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 IFW60GL10)
*NOTE: The use of 375 watt bulbs in our INFRARED warmers is not agency listed	



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	IFW61WFPN IFW61WFPB	IFW61GL10PN IFW61GL10PB	CSH12210PN CSH12210PB	IFW60GL10PN IFW60GL10PB
Get Spec Sheet, Operating manual, wiring diagram and more!				

Additional Specs:

Function	Carving and Serving	Carving and Serving	Carving and Serving with Heat	Portable Food Warming
Construction	Mounted on RICHLITE® cutting board with pan	Mounted on maple cutting board	Mounted on Resilient cutting board with heated base	Clamp On
Width	30-1/2" (775 MM)	24" (610 MM)	32-1/2" (830 MM)	N/A
Depth	20" (510 MM)	16" (410 MM)	23-1/4" (595 MM)	N/A
Height	52" (1325 MM)	52" (1325 MM)	45" (1145 MM)	52" (1325 MM)
Shipping Weight	25 LB (11 KG)	30 LB (14 KG)	62 LB (28 KG)	8 LB (4 KG)
Power Requirements	250 Watts, 120 Volts 5-15P, 15 Amp. Service	250 Watts, 120 Volts 5-15P, 15 Amp. Service	1100 Watts, 120 Volts 5-15P, 15 Amp. Service	250 Watts, 120 Volts 5-15P, 15 Amp. Service
Notes & Accessories	<ol style="list-style-type: none"> Standard with polished nickel hood (-PN), polished brass hood available at additional cost (-PB). Units are furnished with 250 Watt red lamps. White lamps optional; available upon request. <p>1004 025 Extra Richlite® Cutting Board 1038 010 Aluminum Drip Pan</p>	<ol style="list-style-type: none"> Standard with polished nickel hood (-PN), polished brass hood available at additional cost (-PB). Units are furnished with 250 Watt red lamps. White lamps optional; available upon request. <p>1415 005 Extra Maple Cutting Board 1038 010 Aluminum Drip Pan</p>	<ol style="list-style-type: none"> Standard with polished nickel hood (-PN), polished brass hood available at additional cost (-PB). Units are furnished with 250 Watt red lamps. White lamps optional; available upon request. <p>Sneeze Guard (add "SG" at the end of model number) 240 Volt Service</p>	<ol style="list-style-type: none"> Standard with polished nickel hood (-PN), polished brass hood available at additional cost (-PB). Units are furnished with 250 Watt red lamps. White lamps optional; available upon request. <p>0844 002 K Wall Mount Kit 240 Volt Service Maple or Resilient Cutting Board</p>
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

CEILING MOUNT INFRARED WARMERS

- 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	IFW6310PN IFW6310PB IFW6310BL IFW6310R	IFW63L10PN IFW63L10PB IFW63L10BL IFW63L10R	IFW6410PN IFW6410PB IFW6410BL IFW6410R	IFW6610PN IFW6610PB IFW6610BL IFW6610R
Get Spec Sheet, Operating manual, wiring diagram and more!				

Additional Specs:

Function	Retractable Heat lamp	Retractable Heat lamp	Ceiling Mount Heat lamp	Ceiling Mount Heat lamp
Construction	Spring Tension Cord & Reel	Spring Tension Cord & Reel	Adjustable Length Rigid Stem	Cut To Length Drop Cord
Adjustable	Yes	Yes	Yes	No
Length	23" to 60-1/2" (775 MM to 1540 MM)	31" to 68-1/2" (980 MM to 1740 MM)	24-3/16" to 60-3/8" (615 MM to 1535 MM)	86-1/2" (2200 MM)
Shipping Weight	6 LB (3 KG)	7 LB (3 KG)	5 LB (2 KG)	7 LB (3 KG)
Power Requirements	250 Watts, 120 Volts 15 Amp. Service Install on 4" ceiling box	250 Watts, 120 Volts 15 Amp. Service Install on 4" ceiling box	250 Watts, 120 Volts 15 Amp. Service Install on 4" ceiling box	250 Watts, 120 Volts 15 Amp. Service Install on 4" ceiling box
Notes & Accessories	<ol style="list-style-type: none"> 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). Units are furnished with 250 Watt red lamps. White lamps optional; available upon request. 	<ol style="list-style-type: none"> 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). Units are furnished with 250 Watt red lamps. White lamps optional; available upon request. 	<ol style="list-style-type: none"> 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). Units are furnished with 250 Watt red lamps. White lamps optional; available upon request. 	<ol style="list-style-type: none"> 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). Units are furnished with 250 Watt red lamps. White lamps optional; available upon request.
Warranty Level				

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 H137 Hot Cabinets and R171 Refrigerated Cabinets.



H137SUA12DZ

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		
1501838DZ	UTILITY CABINET	93
207UA12Z	ROLL-IN RACK	93
2521839Z	UTILITY RACK	93
271515927Z	QUEEN MARY SHELF RACK	94
271615927Z	QUEEN MARY SHELF RACK	94
5002020Z	TRANSPORT DOLLY	93
R171SUA10EZ	FULL-SIZE REFRIGERATED CABINET	94
COOKING & RETHERMALIZING		
C0151F1818DZ	ROAST-N-HOLD™ OVEN	96
RO151FUA12DZ	QUIK THERM™ RETHERM OVEN	96
RO151FUA18DZ	QUIK THERM™ RETHERM OVEN	96
FOOD HOLDING/DELIVERY		
H137SUA9DZ	3/4-SIZE HOT CABINET	96
H137SUA12DZ	FULL-SIZE HOT CABINET	96
H137UA9DZ	3/4-SIZE HOT CABINET	95
H137UA12DZ	FULL-SIZE HOT CABINET	95
H339188CZ	HALF-SIZE HOT CABINET	95
H339128CZ	HALF-SIZE HOT CABINET	95

CORRECTIONAL MARKET



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.

Most of our standard pieces equipment can be modified with a correctional package.



WHAT CAN CRES COR PROVIDE FOR YOU?

- RECEIVING, STORAGE & FOOD PREP
Racks, Utility Cabinets and Transport Dollies
- COOKING & RETHERMALIZING OVENS
- REFRIGERATION EQUIPMENT
- FOOD HOLDING & DELIVERY
Hot Cabinets and Proof/Hot Cabinets

Contact us for more information: CustomerCare@crescor.com or Toll-free: 1-877-CRESCOR (273-7267)

STORAGE & TRANSPORT

- 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	207UA12Z	2521839Z	1501838DZ	5002020Z
Get Spec Sheet, Operating manual, wiring diagram and more!				

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)	95 LB (43 KG)	125 LB (57 KG)	20 LB (9 KG)
Freight Class	250	250	150	100
Notes	1. Pan spacing on 4-1/2" centers.	1. Pan spacing on 1-1/2" centers.	1. Pan spacing on 1-1/2" centers.	1. Welded and riveted for strength and durability. Perimeter Bumper Welded Push Handle
Warranty Level	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor

*Universal angles hold pan sizes 22" x 20" (560 x 510), Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, and 12" x 20" (305 x 510) Steam Table Pans.

STORAGE & TRANSPORT

- 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	R171SUA10EZ	271515927Z	271615927Z
Get Spec Sheet, Operating manual, wiring diagram and more!			

Additional Specs:

Function	Cold Holding and Transport	Transporting Banquet Meals	Transporting Banquet Meals
Construction	Stainless Steel	Aluminum	Aluminum
Shelves	None	(5) shelves spaced with 11" clearance	(6) shelves spaced with 8" clearance
Capacity	(10) 18 x 26" (460 x 660 MM) or (20) 12 x 20" (315 x 510 MM) pans	Two trays per shelf of the following sizes: 20-3/4" x 25-1/2" (527 x 647 MM) 22-3/4" x 27-5/8" (577 x 702 MM) 23-1/2" x 29" (597 x 737 MM)	Two trays per shelf of the following sizes: 20-3/4" x 25-1/2" (527 x 647 MM) 22-3/4" x 27-5/8" (577 x 702 MM) 23-1/2" x 29" (597 x 737 MM)
Casters	6" (152 MM)	8" (203 MM)	8" (203 MM)
Width	28-5/16" (719 MM)	62-1/4" (1585 MM)	62-1/4" (1585 MM)
Depth	37-3/8" (949 MM)	29" (740 MM)	29" (740 MM)
Height	76" (1930 MM)	62-11/16" (1595 MM)	62-11/16" (1595 MM)
Shipping Weight	505 LB (229 KG)	166 LB (75 KG)	180 LB (82 KG)
Freight Class	150	250	250
Power Requirements	120 Volts 5-15P, 15 Amp. Service	None	None
Notes	1. Standard with security window and key lock on control panel.	1. Standard perimeter bumper protects surfaces. Upgrade to stainless steel shelves	1. Standard perimeter bumper protects surfaces. Upgrade to stainless steel shelves
Warranty Level	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor

COOKING & HOLDING

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



Model	H339128CZ	H339188CZ	H137UA9DZ	H137UA12DZ
Get Spec Sheet, Operating manual, wiring diagram and more!				

Additional Specs:

Construction	Aluminum	Aluminum	Aluminum	Aluminum
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	(9) sets of universal angles*	12 sets of universal angles*
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	18-7/8" (480 MM)	23-7/8" (610 MM)	28-3/4" (730 MM)	28-3/4" (730 MM)
Depth	27-1/4" (695 MM)	32-1/4" (820 MM)	33-3/8" (850 MM)	32-3/4" (835)
Height	36-11/16" (935 MM)	36-11/16" (935 MM)	57-1/4" (1455 MM)	73" (1855 MM)
Shipping Weight	125 LB (57 KG)	150 LB (68 KG)	207 LB (94 KG)	318 LB (144 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	1500 Watts, 120 Volts 5-15P, 15 Amp. Service	1500 Watts, 120 Volts 5-15P, 15 Amp Service
Notes	1. Wire racks on 2-3/4" centers. 2. Key locking latch for security. Also available in stainless steel.	1. Wire racks on 2-3/4" centers. 2. Key locking latch for security. Also available in stainless steel.	1. Angles riveted and welded on 4-1/2" centers, removable with tools.	1. 2000 Watt, 20 Amp. system available at no extra charge. Specify when ordering. 1. Angles riveted and welded on 4-1/2" centers, removable with tools. 2. Supplied with Dutch doors.
Warranty Level	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor

COOKING & HOLDING

- 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	H137SUA9DZ	H137SUA12DZ	C0151F1818DEZ	R0151FUA12DEZ	R0151FUA18DEZ
Get Spec Sheet, Operating manual, wiring diagram and more!					

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)	351 LB (159 KG)	407 LB (185 KG)	440 LB (200 KG)	392 LB (178 KG)
Freight Class	100	100	100	100	100
Power Requirements	1500 Watts, 120 Volts 5-15P, 15 Amp. Service	1500 Watts, 120 Volts 5-15P, 15 Amp. Service	8000 Watts, 208/240 Volts, 1 Phase 6-50P 50 Amp Service	12000 Watts 208/240 Volts, 3 Phase 15-50P 50 Amp Service	12000 Watts 208/240 Volts, 3 Phase 15-50P 50 Amp Service
Notes	1. Angles riveted and welded on 4-1/2" centers, removable with tools.	1. 2000 Watt, 20 Amp. system available at no extra charge. Specify when ordering. 1. Angles riveted and welded on 4-1/2" centers, removable with tools. 2. Supplied with Dutch doors.	1. Pan spacing on 3" (80 MM) centers. 2. Key lock controls and latches for easy view security. 3. Includes (6) raised wire grids. Available power options: 8 kW, 240V, 3 Ph.	1. Angles riveted and welded on 4-1/2" centers, removable with tools. 2. Key lock controls and latches for easy view security.	1. Pan spacing on 3" (80 MM) centers. 2. Key lock controls and latches for easy view security.
Warranty Level	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor	1-Year Parts, 90-Day Labor

*Universal angles hold pan sizes 22" x 20" (560 x 510), Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, and 12" x 20" (305 x 510) Steam Table Pans.

PANS, WIRE SHELVES, GRIDS & BASKETS

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

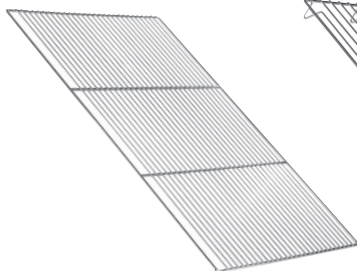
Conveniently fit inside standard sheet pans. Keeps food product from direct contact with pan to promote proper air circulation and browning when cooking.

WIRE BASKETS

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

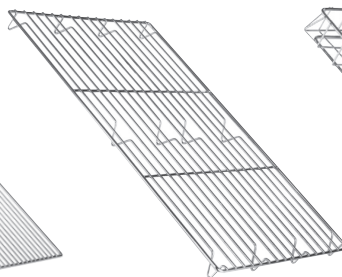
CRES COR MODEL NO.	DESCRIPTION	SIZE	SHIPPING WEIGHT	
			LBS	KG
PANS				
1038 010	ALUMINUM BUN PAN	17-3/4 X 25-3/4	6	3
WIRE SHELVES				
1170 005	CHROME-PLATED	17-7/8 X 25-7/8	5	2
1170 005 SS	STAINLESS STEEL	17-7/8 X 25-7/8	5	2
1170 030 SS	CHROME-PLATED	12-3/4 X 20-3/4	5	2
1170 035	CHROME-PLATED	21-5/8 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 SS	CHROME PLATED (Holds 10 "Type A" lunches)	13-3/8 X 25-7/8 X 2-5/8	8	4
HALF SIZE				
1170 006	CHROME PLATED	17-7/8 X 12-7/8 X 4	5	2
RIB RACK				
1170 248	CHROME PLATED	20-3/4 X 25-7/8 X 2-3/8	8	4

WIRE SHELF



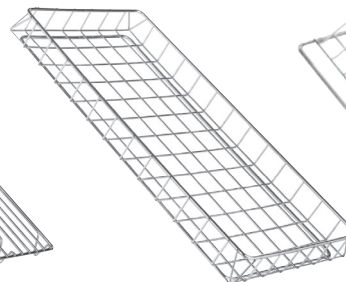
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RAISED WIRE GRID



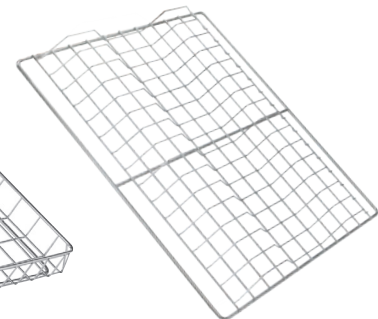
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WIRE BASKET



1170-055

RIB RACK

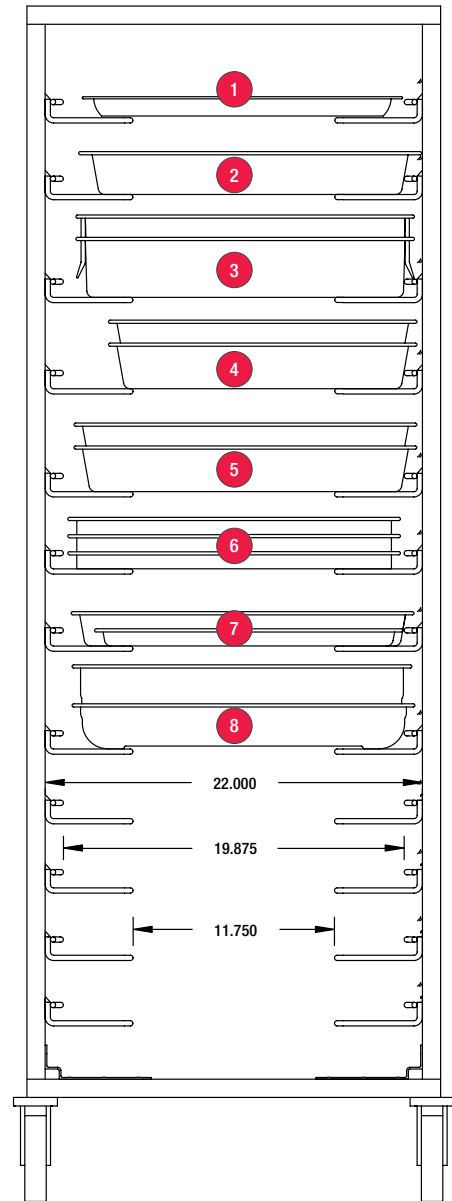


1170-248

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
8	Half Size Bun Pan (18" x 13" x 1")	2
	Steam Table Pan (12" x 20" x 4")	2
	Steam Table Pan (12" x 20" x 2")	2
	Cup and Glass Rack (20" x 20")	1
	Service Tray (14" x 18")	2
	Half Size Wire Basket (18" x 13" x 4")	2

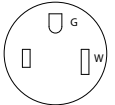
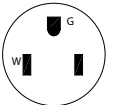
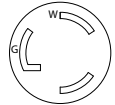
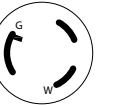
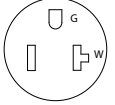







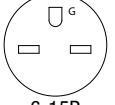



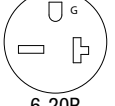
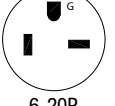

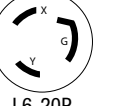
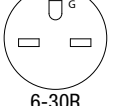



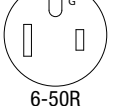




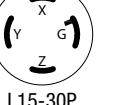
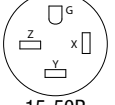
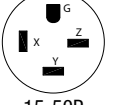
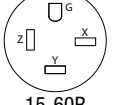
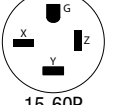




Popular pan sizes in nominal and actual dimensions as identified in the trades:

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

STANDARD PLUGS AND RECEPTACLES

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


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


GENERAL WARRANTY

We provide to the original purchaser 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:

 GOLD	3-Year Parts, 1-Year Labor	<p>Our Gold warranty, the best warranty in the industry, is offered on our H137 and H138 series hot cabinets, racks and utility cabinets and covers up to 3-Year Parts / 1-Year Labor.</p>
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 SILVER	2-Year Parts, 1-Year Labor	<p>Our standard Silver warranty covers a majority of our products and includes up to 2-Year Parts / 1-Year Labor.</p>
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 BRONZE	1-Year Parts, 90-Day Labor	<p>Our Bronze level warranty is our basic warranty coverage up to 1-Year Parts / 90-Day Labor.</p>
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Please see specific model catalog page 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.

	CALIFORNIA PROPOSITION 65 WARNING	
<p>Warning: These products contain chemicals including 1,3-Butadiene, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to: www.p65Warnings.ca.gov</p>		



**SCAN QR CODE
TO REGISTER FOR
YOUR WARRANTY**

GENERAL INFORMATION

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. We will respond the next business morning.

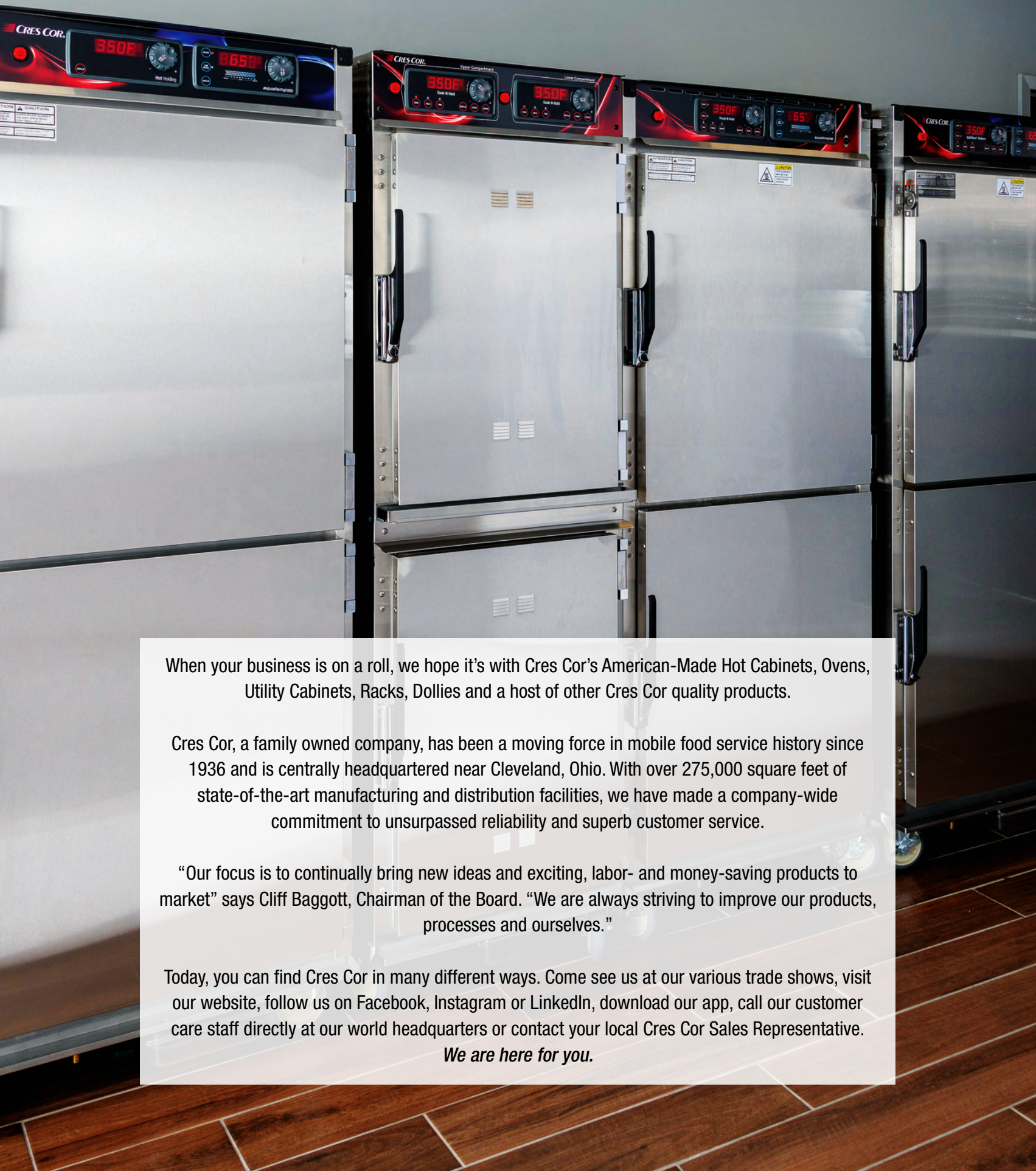
PARTS SERVICE/WARRANTY CLAIMS:

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



**SCAN QR CODE
FOR MORE DETAILED
TERMS & CONDITIONS.**



When your business is on a roll, we hope it's with 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, Chairman of the Board. “We are always striving to improve our products, processes and ourselves.”

Today, you can find Cres Cor in many different ways. Come see us at our various trade shows, visit our website, follow us on Facebook, Instagram or LinkedIn, 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 is proud to celebrate 85+ years and three generations of family ownership. My Grandfather, George T. Baggott, had a strong entrepreneurial mind and a goal to provide innovative solutions to his customers. That passion was passed down to his three sons: George, Bill and Cliff. Under their stewardship, Cres Cor has grown into the leader in mobile foodservice solutions. As we embark on our third generation, we continue my grandfather's spirit as we strive to provide our customers with high quality, reliable equipment that meets the ever-changing demands of the foodservice industry.

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

We have much to be proud of at Cres Cor, and we are excited to see what the next 85+ years has in store!

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

Greg Baggott



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