

EFFECTIVE 01.01.15

 **CRES COR[®]**

**MADE IN AMERICA
SINCE 1936**

 **PRODUCT CATALOG** 

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FIND CURRENT PRICING FOR EQUIPMENT AND ACCESSORIES ON AUTOQUOTES AQ360 SUBSCRIPTION SERVICE.



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



The HotCube¹_{TM} is here.

CONTINUOUS HEAT - OUTDOOR CABINET

Model HC1-UA-11



With all the power, convenience and mobility of the HotCube³ at a lower cost, the **NEW** HotCube¹ is the key to simplifying your foodservice needs. This rugged, durable unit runs on a single propane tank. It is equipped with the same heavy-duty 8" semi-pneumatic swivel casters as the HotCube³, two with brakes. No fuss, no frills - just what you need.

The HotCube¹ is available for color customization and custom door graphics. **Contact factory for pricing and quantity needed to qualify for customization.**

ADDITIONAL FEATURES AND BENEFITS:

- Industry's first line of propane heated hot cabinets allowing you to hold food safely outdoors.
- Fully insulated holding cabinet keeps prepared foods at proper serving temperatures easily.
- Powerful, yet efficient, proprietary propane heating system maintains the right temperature. Safely hold up to 200°F.
- Utilizes standard 1 lb. propane tanks for up to 8 hours of hold time. Also approved for 20 lb. tank use for longer hold periods.
- Heavy duty 8" pneumatic swivel casters, two with brakes. Rear casters are fixed to provides mobility when fully loaded, and stability during transport even in tough outdoor conditions.
- Customize with your logo and colors!



MODEL HC1-UA-11
PATENT PENDING



STANDARD W/
VINYL DOOR GRAPHIC

VINYL DOOR GRAPHIC W/
CUSTOM COLOR POWDER COAT

Accessories & Options

- Custom door graphics and/or powder coated sides/rails
- Hose adapter for 20 lb. propane tank
- Tempered glass window in door



More flavor, less fuss.

COOK-N-HOLD SMOKER OVEN

Model 767-CH-SK-DE



The Cook-N-Hold Smoker Oven is designed to pack as much flavor as possible into your products. It cooks low and slow, ensuring up to 20% less product shrinkage while developing the maximum amount of deliciousness in all of your ingredients. You can even cold smoke your favorite cheeses and fish with the help of Cres Cor Kold Keepers™. Add something exciting to your menu today with the Cook-N-Hold Smoker.



MODEL 767-CH-SK-DX
DELUXE MODEL, SHOWN ON OPTIONAL STAND

ADDITIONAL FEATURES AND BENEFITS:

- Fully insulated, designed for flavorful results by slow cooking. Slow cooking means 15% to 20% less shrinkage, which results in more product yield.
- Smokes with real wood chips.
- Efficient 3000 Watt power unit allows for reheating of prepared meals or bulk items. Maximum temperature 325°.
- Powerful 250 Watt cal rod heats chips quickly.
- Includes stainless steel vented chip box and variable one hour timer for mild to heavy smoke flavor.
- Standard solid state electronic control with large, clean, easy-to-read and operate LED digital display to ensure holding at precise food temperatures.
- Upgrade to optional deluxe controls with probe and 18 factory or field programmed cook & hold cycles. Each programmed menu recipe can be customized for exact time and temperature needs. See page 42 for more, and page 6 of condensed price list insert for pricing.



Accessories & Options

- Mobile stainless steel stand
- Upgrade to deluxe version with probe capabilities and 18 programmable cook & hold cycles
- Stacking kit

Cold smoke to perfection using our Kold Keepers™ (K-1218). For details, see page 4 of the condensed price list insert.



The new wave in food display.

FOOD STATION WITH DISPLAY LIGHTING

Model CSH-181

Display your product at the perfect temperature with our new HeatWave Infrared Warmer. Three LED lights assure your food receives the exact amount of color you desire, while the heated cutting surface and two ceramic infrared emitters keep it ready to serve at a moment's notice. With an easy-to-remove stainless steel drip tray, clean up has never been quicker. The new wave in food display is here. Contact factory for pricing.

ADDITIONAL FEATURES AND BENEFITS:

- Heated base and infrared top keep food hot and ready to serve.
- Cutting surface is 26" x 18" x 2", large enough to accommodate a variety of food products.
- Ceramic infrared emitters are shatterproof and long-lasting.
- LED lights (red, white and blue standard) in top can be tuned to your preference.
- Drip tray and standard black cutting surface are removable for easy cleaning.
- Cutting surface can be easily restored to like-new condition with light sanding and application of vegetable oil.
- Simple controls: Base and top heat ON/OFF, lights LOW/HIGH/OFF, and 3 light color selections.
- Customize the cutting surface with your colors or graphics!



MODEL CSH-181

This versatile food station is perfect for displaying all of your high-end products, from sushi to prime rib.



Accessories & Options

- Preset LED colors designed to enhance particular menu offerings
- Wide range of colors for cutting surface
- Custom graphics available for cutting surface
- Sneeze Guard



Light up your sales.

STAINLESS STEEL LIGHTED MERCHANDISING HOT CABINET

Model H-138-NPS-CC3MC5Q

Increase your concessions, ready-to-go and takeout volume with safety, ease and confidence. Hold and display prepared foods at perfect serving temperatures. Why add more clutter to your kitchen with multiple pieces of equipment? This lighted merchandising cabinet does it all. Attract and feed more hungry customers than ever before.



MODEL H-138-NPS-CC3MC5Q

ADDITIONAL FEATURES AND BENEFITS:

- Fully insulated hot cabinet keeps prepared foods at serving temperatures. Ideal for pizza and side items. Includes lighted top cavity.
- Pass-thru design allows for access from preparation and serving areas.
- Powerful, yet efficient, 2000 Watt heating system maintains the right temperature to properly hold products. Heats up to 200°F (93°C).
- Stainless steel construction throughout for ease of cleaning.
- Full rear door has high temperature magnetic latch for “easy open”; twist-lock catch secures door during transport.
- Standard with right hand hinging; left hand hinging available upon request. Field reversible for flexibility.
- Recessed push/pull handles on both sides prevents damage to walls; allows easy maneuvering.
- Four (4) adjustable gravity-fed wire shelves and nine (9) sets of angles on 3” centers; adjustable on 1-1/2” centers. Holds (9) 18” x 26” pans or wire shelves.
- Heavy duty 5” swivel casters, two with brakes. Provides mobility when fully loaded.
- Available in Half-Size counter top cabinet with legs, Model H-138-NPS-CC1MC5Q.

Accessories & Options

- Extra Wire Shelves
- Gravity-fed Wire Shelf for Side Items
- Various Caster Options
- 1500 Watt, 15 Amp Power Unit
- Custom graphics for control panel & lower door
- Corner & Perimeter Bumpers

FREQUENTLY ASKED QUESTIONS:

How will the Hot Cabinet or Banquet Cabinet be used?

Hold, transport and serve pans or pre-plated meals for Under Counter, Stationary, Serving Line, Catering, Indoors/Outdoors. Delight your guests with fresh, hot and savory meals, whatever the situation, Cres Cor is sure to offer a hot cabinet for everyone.

What types of food are you holding?

Heating Options: Convection, Radiant, Humidity Control AquaTemp™. Whether holding fried food crispy, delicate vegetables and roasted meats moist and tasty or keeping a variety of food items hot and safe, the options are here! Cres Cor Hot Cabinets allow you to hold and serve an endless combination of proteins, starches and vegetables at oven hot temperatures!

What height hot cabinet or banquet cabinet is needed?

Hot Cabinets available in full size, 3/4 size, half size, under counter – Banquet Cabinets available to hold 96-150 covered meals on 11", 12" and 13" diameter plates. You name it, we've got it.

What electrical is available?

Various wattage hot cabinets and banquet cabinets available in 120 Volt, 208 and 240 Volt service.

What pan sizes are needed?

Each offered with an assortment of interiors for various pan sizes. Interiors of models with top mounted heating units and internal coved corners can be hosed-out – making them easier to clean while saving labor. Half size cabinets can be stacked.

What accessories are available?

- Various Caster Options
- Perimeter Bumpers
- Corner Bumpers
- Push/Pull Handle

See condensed price list insert for more accessory information.



features

INSULATED HOT CABINETS & BANQUET CABINETS

aquatemp

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



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

INSULATED HOT CABINETS

- Standard LED digital display on H137 & H138 Hot Cabinets ensure precise holding temperatures
- AquaTemp™ system maintains optimum humidity
- 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

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

DESCRIPTION	MODEL NUMBER	PAN SIZE	PAN SLIDE	PAGE
OUR BEST SUPER DUTY HOT CABINETS 				
H137 SERIES UNIVERSAL ANGLE HOT CABINETS				
FULL SIZE STAINLESS STEEL PASS-THRU	H-137-PSUA-12D	VARIOUS	UNIVERSAL ANGLE	15
FULL SIZE WITH HUMIDITY (AQUATEMP) STAINLESS STEEL PASS-THRU	H-137-PWSUA-12D	VARIOUS	UNIVERSAL ANGLE	15
UNDER COUNTER SIZE STAINLESS STEEL	H-137-SUA-5D	VARIOUS	UNIVERSAL ANGLE	15
1/2 SIZE STAINLESS STEEL	H-137-SUA-6D	VARIOUS	UNIVERSAL ANGLE	15
3/4 SIZE STAINLESS STEEL	H-137-SUA-9D	VARIOUS	UNIVERSAL ANGLE	16
FULL SIZE STAINLESS STEEL TOP SELLER	H-137-SUA-12D	VARIOUS	UNIVERSAL ANGLE	16
STAINLESS STEEL SUPER DUTY HOT CABINET SERIES	H-137-SD SERIES	VARIOUS	UNIVERSAL ANGLE	15-16
UNDER COUNTER SIZE WITH HUMIDITY (AQUATEMP), STAINLESS STEEL	H-137-WSUA-5D	VARIOUS	UNIVERSAL ANGLE	16
1/2 SIZE WITH HUMIDITY (AQUATEMP), STAINLESS STEEL	H-137-WSUA-6D	VARIOUS	UNIVERSAL ANGLE	16
FULL SIZE WITH HUMIDITY (AQUATEMP) STAINLESS STEEL TOP SELLER	H-137-WSUA-12D	VARIOUS	UNIVERSAL ANGLE	17
FULL SIZE WITH HUMIDITY (AQUATEMP) STAINLESS STEEL, 15 AMP	H-137-WSUA-12D-15A	VARIOUS	UNIVERSAL ANGLE	17
3/4 SIZE	H-137-UA-9D	VARIOUS	UNIVERSAL ANGLE	17
FULL SIZE TOP SELLER	H-137-UA-12D	VARIOUS	UNIVERSAL ANGLE	17
H138 SERIES FIXED INTERIOR HOT CABINETS				
FULL SIZE TOP SELLER	H-138-1834D	18 X 26	CHANNEL SLIDE	17
HALF-SIZE STAINLESS STEEL LIGHTED MERCHANDISER	H-138-NS-CC1MC5Q	18 X 26	CHANNEL SLIDE	18
HALF-SIZE STAINLESS STEEL PASS-THRU LIGHTED MERCHANDISER	H-138-NPS-CC1MC5Q	18 X 26	CHANNEL SLIDE	18
FULL SIZE PIZZA CABINET	H-138-NPS-CC3MQ	14-1/8" BOXES	CHANNEL SLIDE	18
FULL SIZE PASS-THRU STAINLESS STEEL LIGHTED MERCHANDISER	H-138-NPS-CC3MC5Q	18 X 26	CHANNEL SLIDE	19
FULL SIZE STAINLESS STEEL LIGHTED MERCHANDISER	H-138-NS-CC3MC5Q	18 X 26	CHANNEL SLIDE	19
FULL SIZE STAINLESS STEEL PASS-THRU	H-138-PS-1834D	18 X 26	CHANNEL SLIDE	18
FULL SIZE WITH HUMIDITY (AQUATEMP) STAINLESS STEEL PASS-THRU	H-138-PWS-1834D	18 X 26	CHANNEL SLIDE	18
FULL SIZE STAINLESS STEEL TOP SELLER	H-138-S-1834D	18 X 26	CHANNEL SLIDE	19
FULL SIZE WITH HUMIDITY (AQUATEMP) STAINLESS STEEL	H-138-WS-1834D	18 X 26	CHANNEL SLIDE	19
HEAVY DUTY HOT CABINETS & BANQUET CABINETS 				
BANQUET CABINETS				
INSULATED HOT HOLDING, STAINLESS STEEL	CCB-120A	COVERED PLATES TO 13" DIAMETER	WIRE SHELF	14
INSULATED HOT HOLDING, STAINLESS STEEL	CCB-150	COVERED PLATES TO 13" DIAMETER	WIRE SHELF	14
INSULATED HOT HOLDING, STAINLESS STEEL TOP SELLER	EB-150A	COVERED PLATES TO 13" DIAMETER	WIRE SHELF	14
INSULATED HOT HOLDING, STAINLESS STEEL	EB-150-XX	COVERED PLATES TO 13" DIAMETER	WIRE SHELF	13
INSULATED HOT HOLDING, STAINLESS STEEL	EB-120	COVERED PLATES TO 13" DIAMETER	WIRE SHELF	13
INSULATED HOT HOLDING, STAINLESS STEEL	EB-96	COVERED PLATES TO 13" DIAMETER	WIRE SHELF	13
INSULATED HOT HOLDING, STAINLESS STEEL	EB-64	COVERED PLATES TO 13" DIAMETER	WIRE SHELF	13
INSULATED HOT HOLDING, STAINLESS STEEL	H-137-S-96-BC	COVERED PLATES TO 12" DIAMETER	WIRE SHELF	14
H135 SERIES VALUE ENGINEERED INSULATED HOT CABINETS				
INSULATED HOT HOLDING	H-135-UA-11	VARIOUS	UNIVERSAL ANGLE	20
INSULATED STAINLESS STEEL HOT HOLDING	H-135-SUA-11	VARIOUS	UNIVERSAL ANGLE	20
INSULATED HOT HOLDING STAINLESS STEEL WITH HUMIDITY	H-135-WSUA-11	VARIOUS	UNIVERSAL ANGLE	20
INSULATED HOT HOLDING WITH HUMIDITY	H-135-WUA-11	VARIOUS	UNIVERSAL ANGLE	20
CONTINUED ON NEXT PAGE				





Gold indicates our best hot cabinets with the best warranty in the industry. 3-Year Parts / 1-Year Labor.



Silver indicates our standard warranty. 2-Year Parts / 1-Year Labor.



Bronze indicates our basic warranty coverage. 1-Year Parts / 90-Day Labor.

DESCRIPTION	MODEL NUMBER	PAN SIZE	PAN SLIDE	PAGE
HEAVY DUTY HOT CABINETS & BANQUET CABINETS 				
H339 SERIES RADIANT HEAT HOT CABINETS				
COUNTERTOP	H-339-12-135C	12 X 20,13 X 18	CHANNEL SLIDE	24
1/2 SIZE HAND-LIFT	H-339 SERIES	18 X 26,12 X 20	CORRUGATED CHANNEL SLIDE	24
1/2 SIZE HAND-LIFT TOP SELLER	H-339-128C	12 X 20	CHANNEL SLIDE	24
1/2 SIZE STACKED, STAINLESS STEEL	H-339-214C	18 X 26,12 X 20	CHANNEL SLIDE	24
1/2 SIZE STAINLESS STEEL	H-339-SS-128C	12 X 20	CHANNEL SLIDE	25
1/2 SIZE STAINLESS STEEL	H-339-SS-UA-8C	VARIOUS	UNIVERSAL ANGLE	25
1/2 SIZE HAND-LIFT TOP SELLER	H-339-UA-8C	VARIOUS	UNIVERSAL ANGLE	25
UNDER COUNTER	H-339-X-12-188C	18 X 26,12 X 20	CHANNEL SLIDE	25
UNDER COUNTER	H-339-X-128C	12 X 20	CHANNEL SLIDE	25
HOTCUBE¹ PROPANE-POWERED HOT HOLDING NEW PRODUCT!	HC1-UA-11	VARIOUS	UNIVERSAL ANGLE	27
HOTCUBE³ TRI-POWERED HOT HOLDING	HC-UA-11	VARIOUS	UNIVERSAL ANGLE	27
LIGHT DUTY HOT CABINETS & PROOFERS 				
121/131 SERIES NON-INSULATED HOT CABINETS & PROOFERS				
NON-INSULATED PROOFING/HOLDING TOP SELLER	121-PH-1818D	18 X 26, 12 X 20	WIRE PAN SLIDES	30
NON-INSULATED PROOFING/HOLDING TOP SELLER	121-PH-UA-11D	VARIOUS	UNIVERSAL ANGLE	30
NON-INSULATED HOT HOLDING TOP SELLER	130-1836D	18 X 26	CORRUGATED SIDE	30
NON-INSULATED HOT HOLDING	131-UA SERIES	VARIOUS	UNIVERSAL ANGLE	30
ACCESSORIES				32
SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS AND PRICING				



Gold indicates our best hot cabinets with the best warranty in the industry. 3-Year Parts / 1-Year Labor.



Silver indicates our standard warranty. 2-Year Parts / 1-Year Labor.



Bronze indicates our basic warranty coverage. 1-Year Parts / 90-Day Labor.

WHICH ENERGY STAR RATED CABINET WOULD YOU RATHER BUY?

Thermal Image of Cres Cor Hot Cabinet



Cres Cor hot cabinets are fully insulated, best in their class, and save you money over their long life.

Thermal Image of Cheap Competitor Hot Cabinet



Cheap competitors' cabinets let heat escape, costing you money!

VS.

Visit www.crescor.com/news/energy-star for more information.

150 PLATE CAPACITY



EB-150-XX

120 PLATE CAPACITY



EB-120

96 PLATE CAPACITY



EB-96

64 PLATE CAPACITY



EB-64

CRES COR MODEL NO.	MEAL CAPACITY Covered Plate Diameter				WIDTH	DEPTH	HEIGHT	SHIPPING WEIGHT	
INSULATED STAINLESS STEEL HEATED BANQUET CABINET, WIRE SHELVES								See Spec Sheet F-2.1	Freight Class 100
EB-150-XX	11"	12"	13"	IN	71-11/16	33-15/16	64-7/8	LBS	583
	180	150	150	MM	1820	865	1650	KG	265
Notes: 1. Standard with 1500 Watts, 120 Volts, 15 Amp. cord. 2. Capacity based on covered plates with nesting height of 3" (80 mm) for plate and cover. 3. Includes three heavy-duty wire grid shelves spaced on 16-1/4" (420 mm) centers. 4. Clearance between shelves is 15-3/4" with 16-1/4" clearance for top shelf. Warranty: 2-Year Parts / 1-Year Labor. ACCESSORY: Tow package available at optional charge. See price list page 5 for pricing. Note, tow package adds 6-1/2 inches to unit width.									
INSULATED STAINLESS STEEL HEATED BANQUET CABINET, WIRE SHELVES								See Spec Sheet F-2.3	Freight Class 100
EB-120	11"	12"	13"	IN	62-3/4	30-5/8	55-7/8	LBS	370
	120	96	60	MM	1595	780	1420	KG	168
Notes: 1. Standard with 1500 Watts, 120 Volts, 15 Amp. cord. 2. Capacity based on covered plates with nesting height of 3" (80 mm) for plate and cover. 3. Includes three heavy-duty wire shelves spaced on 16-1/2" (420 mm) centers. 4. Clearance between shelves is 16-1/4" with 7-3/8" clearance for top shelf. Warranty: 2-Year Parts / 1-Year Labor. ACCESSORY: Tow package available at optional charge. See price list page 5 for pricing. Note, tow package adds 6-1/2 inches to unit width.									
INSULATED STAINLESS STEEL HEATED BANQUET CABINET, WIRE SHELVES								See Spec Sheet F-2.4	Freight Class 100
EB-96	11"	12"	13"	IN	28-5/8	40-1/8	68-5/16	LBS	398
	96	64	48	MM	725	1020	1735	KG	181
Notes: 1. Standard with 1500 Watts, 120 Volts, 15 Amp. cord. 2. Capacity based on covered plates with nesting height of 3" (80 mm) for plate and cover. 3. Includes four heavy-duty wire shelves spaced on 13-1/2" (343 mm) centers. 4. Clearance between shelves is 13" with 12" clearance for top shelf. Warranty: 2-Year Parts / 1-Year Labor.									
INSULATED STAINLESS STEEL HEATED BANQUET CABINET, WIRE SHELVES								See Spec Sheet F-2.5	Freight Class 100
EB-64	11"	12"	13"	IN	28-5/8	30-5/16	68-5/16	LBS	260
	64	48	32	MM	725	770	1735	KG	118
Notes: 1. Standard with 1500 Watts, 120 Volts, 15 Amp. cord. 2. Capacity based on covered plates with nesting height of 3" (80 mm) for plate and cover. 3. Includes four heavy-duty wire shelves spaced on 13-1/2" (343 mm) centers. 4. Clearance between shelves is 13" with 12" clearance for top shelf. 5. Door opening is 23" x 54-3/8" (585 mm x 1380 mm). Warranty: 2-Year Parts / 1-Year Labor.									



ACCESSORIZE
See condensed price list insert for a complete list of accessories

BANQUET CABINETS



CRES COR MODEL NO.	MEAL CAPACITY Covered Plate Diameter				WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
INSULATED STAINLESS STEEL HEATED BANQUET CABINET, WIRE SHELVES									See Spec Sheet F-1 Freight Class 100
CCB-120A	11"	11-3/4"	13"	IN	59	32-3/8	68-7/8	LBS	590
	120	90	60	MM	1500	825	1750	KG	268
Notes: 1. Standard with 1650 Watts, 120 Volts, 15 Amp. cord. 2. Capacity based on covered plates with nesting height of 3" (80 mm) for plate and cover. 3. Includes six wire shelves with pan slides. Shelf clearance is 16" (410 mm). Warranty: 2-Year Parts / 1-Year Labor.									
INSULATED STAINLESS STEEL HEATED BANQUET CABINET, WIRE SHELVES									See Spec Sheet F-1.2 Freight Class 100
CCB-150	11"	12"	13"	IN	63-1/8	32-3/8	73-3/16	LBS	653
	150	120	90	MM	1605	825	1860	KG	297
Notes: 1. Standard with 1650 Watts, 120 Volts, 15 Amp. cord. 2. Capacity based on covered plates with nesting height of 3" (80 mm) for plate and cover. 3. Includes six wire shelves with pan slides. Shelf clearance is 16" (410 mm). 4. Cabinets are standard with electric and canned heat sources. Warranty: 2-Year Parts / 1-Year Labor. ACCESSORY: 1269-050 Electrical to Canned Fuel Conversion Kit - See price list page 5 for pricing.									
INSULATED STAINLESS STEEL HEATED BANQUET CABINET, WIRE SHELVES									See Spec Sheet F-1.3 Freight Class 100
EB-150A TOP SELLER	11"	12"	13"	IN	62-3/4	30-5/8	64-7/8	LBS	455
	150	120	75	MM	1595	780	1650	KG	206
Notes: 1. Standard with 1500 Watts, 120 Volts, 15 Amp. cord. 2. Capacity based on covered plates with nesting height of 3" (80 mm) for plate and cover. 3. Includes three wire shelves spaced on 16-1/2" (420 mm) centers. 4. Door opening 24" x 50-1/2" (610 mm x 1285 mm). Warranty: 2-Year Parts / 1-Year Labor. ACCESSORY: Tow package available at optional charge. See price list page 5 for pricing. Note, tow package adds 6-1/2 inches to unit width.									
INSULATED STAINLESS STEEL HEATED BANQUET CABINET, WIRE SHELVES									See Spec Sheet F-2 Freight Class 100
H-137-S-96-BC	MEAL CAPACITY			IN	31-1/2	45-1/2	76-3/4	LBS	480
	96			MM	800	1155	1950	KG	218
Notes: 1. Standard with 1500 Watts, 120 Volts, 15 Amp. cord. 2. Capacity based on covered plates to 12" (305 mm) dia. with nesting height of 3" (80 mm) for plate and cover. 3. Includes five fixed wire shelves. Warranty: 2-Year Parts / 1-Year Labor.									

UNIVERSAL ANGLES



H-137-PSUA-12D

UNIVERSAL ANGLES
AQUATEMP™



H-137-PWSUA-12D

UNDER COUNTER,
UNIVERSAL ANGLES



H-137-SUA-5D

UNIVERSAL ANGLES
AQUATEMP™



H-137-SUA-6D

H-137 SERIES

UNIVERSAL ANGLE HOT CABINETS

CRES COR MODEL NO.	PAN		WIDTH	DEPTH	HEIGHT	SHIPPING WEIGHT		
	CAP	SIZE						
INSULATED PASS-THRU STAINLESS STEEL HOT CABINET, UNIVERSAL ANGLES						See Spec Sheet B-6.3	Freight Class 100	
H-137-PSUA-12D	12 SETS	SEE NOTE BELOW	IN	28-3/4	34-5/8	73-1/2	LBS	400
			MM	730	890	1855	KG	182
Notes: 1. Standard with 2000 Watts, 120 Volts, 20 Amp. cord. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 4-1/2" (115 mm) centers; adjustable on 1-1/2" (40 mm) centers. 4. Dutch doors on front and back. Warranty: 3-Year Parts / 1-Year Labor.								
INSULATED PASS-THRU STAINLESS STEEL AQUATEMP™ HOT CABINET, UNIVERSAL ANGLES						See Spec Sheet B-6.4	Freight Class 100	
H-137-PWSUA-12D	12 SETS	SEE NOTE BELOW	IN	28-1/4	34-5/8	73-1/2	LBS	414
			MM	720	895	1855	KG	188
Notes: 1. Standard with 2000 Watts, 120 Volts, 20 Amp. cord. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 4-1/2" (115 mm) centers; adjustable on 1-1/2" (40 mm) centers. 4. Dutch doors on front and back. Warranty: 3-Year Parts / 1-Year Labor.								
INSULATED STAINLESS STEEL UNDER COUNTER HOT CABINET, UNIVERSAL ANGLES						See Spec Sheet B-5.6	Freight Class 100	
H-137-SUA-5D	5 SETS	SEE NOTE BELOW	IN	28-1/4	33-3/8	31-3/4	LBS	204
			MM	730	835	815	KG	93
Notes: 1. Standard with 1000 Watts, 120 Volts, 15 Amp. cord. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 3" (80 mm) centers; adjustable on 1-1/2" (40 mm) centers. Warranty: 3-Year Parts / 1-Year Labor. ACCESSORY: Cabinet can be stacked using stacking kit for stainless steel cabinets.								
INSULATED STAINLESS STEEL HALF-SIZE HOT CABINET, UNIVERSAL ANGLES						See Spec Sheet B-5.3	Freight Class 100	
H-137-SUA-6D	6 SETS	SEE NOTE BELOW	IN	28-3/4	33-3/8	43-7/16	LBS	282
			MM	730	835	1095	KG	128
H-137-SUA-6D-SD	6 SETS	SEE NOTE BELOW	IN	30-1/2	34-7/8	44-3/8	LBS	320
			MM	775	885	1130	KG	145
Notes: 1. Standard with 1000 Watts, 120 Volts, 15 Amp. cord. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 4-1/2" (115 mm) centers; adjustable on 1-1/2" (40 mm) centers. Warranty: 3-Year Parts / 1-Year Labor. ACCESSORY: Cabinet can be stacked using stacking kit for stainless steel cabinets.								



Upgrade this unit to a Super Duty Hot Cabinet! See page 22 for more information.

H-137 SERIES

UNIVERSAL ANGLE HOT CABINETS




CRES COR MODEL NO.	PAN			WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
	CAP	SIZE						
INSULATED 3/4 SIZE STAINLESS STEEL HOT CABINET, UNIVERSAL ANGLES								Freight Class 100
				See Spec Sheet B-5.2				
H-137-SUA-9D	9 SETS	SEE NOTE BELOW	IN	28-3/4	33-3/8	57-1/4	LBS	297
			MM	730	835	1455	KG	135
H-137-SUA-9D-SD	9 SETS	SEE NOTE BELOW	IN	30-1/2	34-7/8	58-5/8	LBS	295
			MM	775	885	1490	KG	134
Notes: 1. Standard with 1500 Watts, 120 Volts, 15 Amp. cord. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 4-1/2" (115 mm) centers; adjustable on 1-1/2" (40 mm) centers. Warranty: 3-Year Parts / 1-Year Labor.								
INSULATED STAINLESS STEEL HOT CABINET, UNIVERSAL ANGLES								Freight Class 100
				See Spec Sheet B-5.1				
H-137-SUA-12D TOP SELLER	12 SETS	SEE NOTE BELOW	IN	28-3/4	32-3/4	73	LBS	360
			MM	730	835	1855	KG	164
H-137-SUA-12D-SD	12 SETS	SEE NOTE BELOW	IN	30-1/2	34-7/8	74-3/8	LBS	365
			MM	775	885	1890	KG	166
Notes: 1. Standard with 1500 Watts, 120 Volts, 15 Amp. cord; 2000 Watt, 20 Amp. system available at no extra charge. Specify when ordering. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 4-1/2" (115 mm) centers; adjustable on 1-1/2" (40 mm) centers. 4. Supplied with Dutch doors. Warranty: 3-Year Parts / 1-Year Labor.								
Upgrade the above units to a Super Duty Hot Cabinet! See page 22 for more information.								
INSULATED STAINLESS STEEL AQUATEMP™ HALF-SIZE HOT CABINET, UNIVERSAL ANGLES								Freight Class 100
				See Spec Sheet B-6.6				
H-137-WSUA-6D	6 SETS	SEE NOTE BELOW	IN	28-1/4	33-3/8	43-3/8	LBS	322
			MM	720	830	1095	KG	146
Notes: 1. Standard with 2000 Watts, 120 Volts, 20 Amp. cord. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 4-1/2" (115 mm) centers; adjustable on 1-1/2" (40 mm) centers. Warranty: 3-Year Parts / 1-Year Labor.								
INSULATED STAINLESS STEEL AQUATEMP™ UNDER COUNTER HOT CABINET, UNIVERSAL ANGLES								Freight Class 100
				See Spec Sheet B-6.7				
H-137-WSUA-5D	5 SETS	SEE NOTE BELOW	IN	28-1/4	33-3/8	31-3/4	LBS	227
			MM	720	830	815	KG	103
Notes: 1. Standard with 2000 Watts, 120 Volts, 20 Amp. cord. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 3" (80 mm) centers; adjustable on 1-1/2" (40 mm) centers. Warranty: 3-Year Parts / 1-Year Labor.								

H-137 & H-138 SERIES

UNIVERSAL ANGLE HOT CABINETS



CRES COR MODEL NO.	PAN			WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
	CAP	SIZE						
INSULATED STAINLESS STEEL AQUATEMP™ HOT CABINET, UNIVERSAL ANGLES								See Spec Sheet B-6.2 Freight Class 100
H-137-WSUA-12D TOP SELLER	12 SETS	SEE NOTE BELOW	IN	28-1/4	32-9/16	73	LBS	354
			MM	720	830	1855	KG	161
<p>Notes:</p> <ol style="list-style-type: none"> Standard with 2000 Watts, 120 Volts, 20 Amp. cord. 1500 Watt, 15 Amp. system available at no extra charge. Specify when ordering. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. Angles spaced on 4-1/2" (115 mm) centers; adjustable on 1-1/2" (40 mm) centers. Supplied with Dutch doors. <p>Warranty: 3-Year Parts / 1-Year Labor.</p>								
INSULATED 3/4 SIZE HOT CABINET, UNIVERSAL ANGLES								See Spec Sheet B-6 Freight Class 100
H-137-UA-9D	9 SETS	SEE NOTE BELOW	IN	28-3/4	33-3/8	57-1/4	LBS	279
			MM	730	835	1455	KG	127
<p>Notes:</p> <ol style="list-style-type: none"> Standard with 1500 Watts, 120 Volts, 15 Amp. cord. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. Angles spaced on 4-1/2" (115 mm) centers; adjustable on 1-1/2" (40 mm) centers. <p>Warranty: 3-Year Parts / 1-Year Labor.</p> 								
INSULATED HOT CABINET, UNIVERSAL ANGLES								See Spec Sheet B-5 Freight Class 100
H-137-UA-12D TOP SELLER	12 SETS	SEE NOTE BELOW	IN	28-3/4	32-3/4	73	LBS	329
			MM	730	835	1855	KG	150
<p>Notes:</p> <ol style="list-style-type: none"> Standard with 1500 Watts, 120 Volts, 15 Amp. cord; 2000 Watt, 20 Amp. system available at no extra charge. Specify when ordering. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. Angles spaced on 4-1/2" (115 mm) centers; adjustable on 1-1/2" (40 mm) centers. Supplied with Dutch doors. <p>Warranty: 3-Year Parts / 1-Year Labor.</p>								
INSULATED HOT CABINET, CHANNEL PAN SLIDES								See Spec Sheet B-4 Freight Class 100
H-138-1834D TOP SELLER	32	18 X 26	IN	28-3/4	32-3/4	73	LBS	289
		460 X 660	MM	730	835	1855	KG	132
<p>Notes:</p> <ol style="list-style-type: none"> Standard with 1500 Watts, 120 Volts, 15 Amp. cord; 2000 Watt, 20 Amp. system available at no extra charge. Specify when ordering. Pan spacing on 1-1/2" (40 mm) centers. Supplied with Dutch doors. <p>Warranty: 3-Year Parts / 1-Year Labor.</p>								

ACCESSORIZE
See condensed price list insert for a complete list of accessories

H-138 SERIES

FIXED INTERIOR
HOT CABINETS

CHANNEL PAN SLIDES
STAINLESS STEEL



H-138-NPS-CC3MQ

CHANNEL PAN SLIDES
AQUATEMP™



H-138-PWS-1834D

CHANNEL PAN SLIDES



H-138-PS-1834D

GRES COR MODEL NO.	PAN			WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
	CAP	SIZE						
COUNTERTOP STAINLESS STEEL LIGHTED MERCHANDISER, CHANNEL PAN SLIDES								Spec Sheet B-4.7 Freight Class 100
H-138-NS-CC1MC5Q	8	GRAVITY RACKS	IN	25	33	39-7/8	LBS	200
			MM	635	840	1015	KG	91
Notes: 1. Standard with 1400 Watts, 120 Volts, 15 Amp. cord. 2. Pan spacing on 3" (76 mm) centers. Warranty: 3-Year Parts / 1-Year Labor.								
COUNTERTOP STAINLESS STEEL PASS-THRU LIGHTED MERCHANDISER, CHANNEL PAN SLIDES								Spec Sheet B-4.7 Freight Class 100
H-138-NPS-CC1MC5Q	8	GRAVITY RACKS	IN	25	33	39-7/8	LBS	200
			MM	635	840	1015	KG	91
Notes: 1. Standard with 1400 Watts, 120 Volts, 15 Amp. cord. 2. Pan spacing on 3" (76 mm) centers. Warranty: 3-Year Parts / 1-Year Labor.								
INSULATED PASS-THRU STAINLESS STEEL PIZZA HOT CABINET, UNIVERSAL ANGLES								Spec Sheet B-4.4 Freight Class 100
H-138-NPS-CC3MQ	24	14-1/8" SQ. PIZZA BOX	IN	25	33	74-1/2	LBS	365
			MM	635	840	1895	KG	165
Notes: 1. Standard with 2000 Watts, 120 Volts, 20 Amp. cord. 2. Pan spacing on 4-1/2" (115 mm) centers. 3. Supplied with 12 sets of wire universal angles. 4. Dutch doors on front, full door on back. Warranty: 3-Year Parts / 1-Year Labor.								
INSULATED PASS-THRU STAINLESS STEEL AQUATEMP™ HOT CABINET, CHANNEL PAN SLIDES								Spec Sheet B-6.5 Freight Class 100
H-138-PWS-1834D	32	18 X 26	IN	28-1/4	34-5/8	73-1/2	LBS	390
		460 X 660	MM	720	895	1855	KG	177
Notes: 1. Standard with 2000 Watts, 120 Volts, 20 Amp. cord. 2. Pan spacing on 1-1/2" (40 mm) centers. 3. Dutch doors on front and back. Warranty: 3-Year Parts / 1-Year Labor.								
INSULATED PASS-THRU STAINLESS STEEL HOT CABINET, CHANNEL PAN SLIDES								Spec Sheet B-4.2 Freight Class 100
H-138-PS-1834D TOP SELLER	32	18 X 26	IN	28-3/4	34-7/8	73-1/2	LBS	402
		460 X 660	MM	730	890	1855	KG	183
Notes: 1. Standard with 2000 Watts, 120 Volts, 20 Amp. cord. 2. Pan spacing on 1-1/2" (40 mm) centers. 3. Dutch doors on front and back. Warranty: 3-Year Parts / 1-Year Labor.								



**CHANNEL PAN SLIDES
LIGHTED**



H-138-NS-CC3MC5Q

**CHANNEL PAN SLIDES
LIGHTED PASS-THRU**



H-138-NPS-CC3MC5Q

**CHANNEL PAN SLIDES
STAINLESS STEEL**



H-138-S-1834D

**CHANNEL PAN SLIDES
AQUATEMP™**



H-138-WS-1834D

H-138 SERIES

FIXED INTERIOR HOT CABINETS



CRES COR MODEL NO.	PAN		WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
	CAP	SIZE					
STAINLESS STEEL LIGHTED MERCHANDISER, CHANNEL PAN SLIDES							Spec Sheet B-4.6 Freight Class 100
H-138-NS-CC3MC5Q	12	3 GRAVITY RACKS, 9 SHELVES 18 X 26	IN	25	33	74-1/2	LBS 302
			MM	635	840	1895	KG 137
Notes: 1. Standard with 2000 Watts, 120 Volts, 20 Amp cord. 2. Supplied with (4) adjustable gravity-fed wire shelves and (9) sets of wire universal angles. 3. Angles spaces on 3" (80 mm) centers. 4. Supplied with dutch doors on front. Warranty: 3-Year Parts / 1-Year Labor.							
STAINLESS STEEL PASS-THRU LIGHTED MERCHANDISER, CHANNEL PAN SLIDES							Spec Sheet B-4.5 Freight Class 100
H-138-NPS-CC3MC5Q	12	3 GRAVITY RACKS, 9 SHELVES 18 X 26	IN	25	33	74-1/2	LBS 302
			MM	635	840	1895	KG 137
Notes: 1. Standard with 2000 Watts, 120 Volts, 20 Amp cord. 2. Supplied with (4) adjustable gravity-fed wire shelves and (9) sets of wire universal angles. 3. Angles spaces on 3" (80 mm) centers. 4. Supplied with dutch doors on front, full door on back for pass-thru model only. Warranty: 3-Year Parts / 1-Year Labor.							
INSULATED STAINLESS STEEL HOT CABINET, CHANNEL PAN SLIDES							Spec Sheet B-4.1 Freight Class 100
H-138-S-1834D TOP SELLER	32	18 X 26	IN	28-3/4	32-3/4	73	LBS 326
		460 X 660	MM	730	835	1855	KG 148
Notes: 1. Standard with 1500 Watts, 120 Volts, 15 Amp. cord; 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. Warranty: 3-Year Parts / 1-Year Labor.							
INSULATED STAINLESS STEEL AQUATEMP™ HOT CABINET, CHANNEL PAN SLIDES							Spec Sheet B-6.1 Freight Class 100
H-138-WS-1834D	32	18 X 26	IN	28-1/4	32-9/16	73	LBS 370
		460 X 660	MM	720	830	1855	KG 168
Notes: 1. Standard with 1500 Watts, 120 Volts, 15 Amp. cord; 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. Warranty: 3-Year Parts / 1-Year Labor.							



ACCESSORIZE
See condensed price list insert for a complete list of accessories

H-135 SERIES

VALUE ENGINEERED
INSULATED HOT
CABINETS

ALUMINUM
UNIVERSAL ANGLE



H-135-UA-11

STAINLESS STEEL
UNIVERSAL ANGLE



H-135-SUA-11-R

STAINLESS STEEL
AQUATEMP
UNIVERSAL ANGLE



H-135-WSUA-11-R

ALUMINUM AQUATEMP
UNIVERSAL ANGLE



H-135-WUA-11

(SHOWN WITH OPTIONAL RED DOOR)

CRES COR MODEL NO.	PAN			WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT	
	CAP	SIZE							
INSULATED HOT CABINET, UNIVERSAL ANGLES								Spec Sheet B-9	Freight Class 100
H-135-UA-11 TOP SELLER	11 SETS	SEE NOTE BELOW	IN	25-3/4	33-1/2	69-3/4	LBS	235	
			MM	655	850	1775	KG	107	
Notes: 1. Standard with 1500 Watts, 120 Volts, 15 Amp. cord. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 4-1/2" (115 mm) centers; adjustable on 1-1/2" (40 mm) centers. 4. Red Door available. Add (-R) to end of model number. See Spec Sheet B-9R. Warranty: 2-Year Parts / 1-Year Labor.									
INSULATED STAINLESS STEEL HOT CABINET, UNIVERSAL ANGLES								Spec Sheet B-9.1	Freight Class 100
H-135-SUA-11	11 SETS	SEE NOTE BELOW	IN	25-3/4	33-1/2	69-3/4	LBS	300	
			MM	655	850	1775	KG	136	
Notes: 1. Standard with 1500 Watts, 120 Volts, 15 Amp. cord. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 4-1/2" (115 mm) centers; adjustable on 1-1/2" (40 mm) centers. 4. Red Door available. Add (-R) to end of model number. See Spec Sheet B-9.1R. Warranty: 2-Year Parts / 1-Year Labor.									
INSULATED STAINLESS STEEL AQUATEMP™ HOT CABINET, UNIVERSAL ANGLES								Spec Sheet B-9.2	Freight Class 100
H-135-WSUA-11	11 SETS	SEE NOTE BELOW	IN	25-3/4	33-1/2	69-3/4	LBS	328	
			MM	655	850	1775	KG	149	
Notes: 1. Standard with 2000 Watts, 120 Volts, 20 Amp. cord. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 4-1/2" (115 mm) centers; adjustable on 1-1/2" (40 mm) centers. 4. Red Door available. Add (-R) to end of model number. See Spec Sheet B-9.2R. Warranty: 2-Year Parts / 1-Year Labor.									
INSULATED AQUATEMP™ HOT CABINET, UNIVERSAL ANGLES								Spec Sheet B-9.3	Freight Class 100
H-135-WUA-11	11 SETS	SEE NOTE BELOW	IN	25-3/4	33-1/2	69-3/4	LBS	240	
			MM	655	850	1775	KG	109	
Notes: 1. Standard with 2000 Watts, 120 Volts, 20 Amp. cord. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 4-1/2" (115 mm) centers; adjustable on 1-1/2" (40 mm) centers. 4. Red Door available. Add (-R) to end of model number. See Spec Sheet B-9.3R. Warranty: 2-Year Parts / 1-Year Labor.									

YOUR KITCHEN

SCHOOLS

Busy, always changing and forever on the move. It's the nature of the school foodservice industry. On top of that are funding and understaffing problems. This is not a mission that is easily handled.

Foodservice Professionals:

As school foodservice professionals, the challenge you face is to provide millions of school children hot, safe and nutritious snacks and meals each and every day. We salute you.

Cres Cor Can Help:

For over 150 semesters, Cres Cor has been designing mobile foodservice equipment that is easy-to-use, simple-to-clean, multi-functional, highly dependable and earning the highest grades from foodservice professionals. And now, every piece of Cres Cor equipment exclusively offered to K-12 school foodservice comes with a strong 5-Year Warranty, which is un-bee-table!

What People Are Saying:

"We are thrilled with our new cres cor oven. Since we've purchased the oven, our breakfast and lunch sales have almost doubled! Our students, teachers and parents rave about how much better the food tastes. Some have even questioned if we hired a new catering company. We are very happy to have such a great product in our school district."

Susan Onori, Principal
Imagine-Chancellor, An "A" Rated Charter School, Florida



SUPER DUTY TRANSPORT for stainless steel H-137 Hot Cabinets & R-171 Refrigerated Cabinet



Built rugged for your most demanding transport needs. Cres Cor introduces our newest 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 controls (standard on Hot Cabinets, available at additional price for Refrigerated Cabinet)
- 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
- Energy Star rated efficiency
- 6" poly casters

Cres Cor has these models to choose from:

HOT CABINETS

- H-137-SUA-12D-SD (12) sets of universal angles
- H-137-SUA-9D-SD (9) sets of universal angles
- H-137-SUA-6D-SD (6) sets of universal angles

REFRIGERATED CABINET

- R-171-SUA-10-SD (10) sets of universal angles

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

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



QUICK AND EASY MAINTENANCE TIPS

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



- If you have humidity control on your unit, use distilled water to avoid hard mineral build up when using the humidity tank.
- If a loose screw is detected on the door, remove it as soon as possible and put some Loc-Tite 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 opened/ajar 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 non-toxic Cres Clean™ and Elbow Greez™!
- 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 buildup 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.

H-339 SERIES

RADIANT HEAT
HOT CABINETS

COUNTER TOP



H-339-12-135C

HALF-SIZE,
LIFT-OUT INTERIOR



H-339-12-188C

HALF-SIZE,
LIFT-OUT INTERIOR



H-339-128C

STACKED,
LIFT-OUT INTERIOR



H-339-214C

CRES COR MODEL NO.	PAN			WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
	CAP	SIZE						
INSULATED COUNTER TOP HOT CABINET (FOR 12" X 20" OR 13" X 18" PANS)							Spec Sheet B-13.1	Freight Class 100
H-339-12-135C	5	12 X 20	IN	17-7/8	25-1/4	27-9/16	LBS	115
		305 X 510	MM	455	645	700	KG	52
	5	13 X 18	IN					
		330 X 460	MM					
Notes: 1. Standard with 900 Watts, 120 Volts, 15 Amp. cord. 2. Pan spacing on 2-3/4" (70 mm) centers. Warranty: 2-Year Parts / 1-Year Labor. ACCESSORY: Cabinet can be stacked using stacking kit for aluminum H-339 cabinets.								
INSULATED HALF-SIZE HOT CABINETS, LIFT-OUT INTERIOR (FOR 18" X 26" PANS)							Spec Sheet B-12	Freight Class 100
H-339-188C	8	18 X 26	IN	23-7/8	32-1/4	36-11/16	LBS	150
		460 X 660	MM	610	820	935	KG	68
H-339-12-188C	8*	18 X 26	IN	23-7/8	32-1/4	36-11/16	LBS	150
		460 X 660	MM	610	820	935	KG	68
H-339-1813C	13	18 X 26	IN	23-7/8	32-1/4	36-11/16	LBS	150
		460 X 660	MM	610	820	935	KG	68
Notes: 1. Standard with 900 Watts, 120 Volts, 15 Amp. cord. 2. Pan spacing on 2-3/4" (70 mm) centers, except H-339-1813C which has corrugated pan slides on 1-1/2" (40 mm) centers. *Will also carry 12" x 20" pans, capacity 8. For pass-thru version, see Hot Cabinets Pass-Thru option in price list insert (pg 5). Warranty: 2-Year Parts / 1-Year Labor. ACCESSORY: Cabinet can be stacked using stacking kit for aluminum H-339 cabinets. Can also be stacked on same size 309 Series cabinets.								
INSULATED HALF-SIZE HOT CABINET, LIFT-OUT INTERIOR (FOR 12" X 20" PANS)							Spec Sheet B-13	Freight Class 100
H-339-128C TOP SELLER	8	12 X 20	IN	18-7/8	27-1/4	36-11/16	LBS	125
		305 X 510	MM	480	695	935	KG	57
Notes: 1. Standard with 900 Watts, 120 Volts, 15 Amp. cord. 2. Pan spacing on 2-3/4" (70 mm) centers. Warranty: 2-Year Parts / 1-Year Labor. ACCESSORIES: Pan support interior for 13" x 18" trays. Cabinet can be stacked using stacking kit for aluminum H-339 cabinets. New cabinet width will be 24-5/8" when stacked. Can also be stacked on same size 309 Series cabinets.								
INSULATED STAINLESS STEEL STACKED HOT CABINETS, LIFT-OUT INTERIOR							Spec Sheet B-18.2	Freight Class 100
H-339-214C	16	18 X 26	IN	26-7/8	32-1/4	67-1/8	LBS	360
		460 X 660	MM	610	820	1705	KG	163
	16	12 X 20	IN					
		305 X 510	MM					
Notes: 1. Standard with 1800 Watts, 120 Volts, 20 Amp. cord. 2. Pan spacing on 2-3/4" (70 mm) centers. Warranty: 2-Year Parts / 1-Year Labor.								

H-339 SERIES

RADIANT HEAT HOT CABINETS

HALF-SIZE,
LIFT-OUT INTERIOR



H-339-SS-128C

HALF-SIZE,
UNIVERSAL ANGLES



H-339-SS-UA-8C

HALF-SIZE,
UNIVERSAL ANGLES



H-339-UA-8C

UNDERCOUNTER
LIFT-OUT INTERIOR



H-339-X-128C

UNDER COUNTER
LIFT-OUT INTERIOR



H-339-X-12-188C

CRES COR MODEL NO.	PAN			WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
	CAP	SIZE						
INSULATED STAINLESS STEEL HALF-SIZE HOT CABINET, LIFT-OUT INTERIOR (FOR 12" X 20" PANS)								Spec Sheet B-17 Freight Class 100
H-339-SS-128C	8	12 X 20	IN	18-7/8	27-1/4	36-11/16	LBS	187
		305 X 510	MM	480	695	935	KG	85
Notes: 1. Standard with 900 Watts, 120 Volts, 15 Amp. cord. 2. Pan spacing on 2-3/4" (70 mm) centers. Warranty: 2-Year Parts / 1-Year Labor. ACCESSORY: Cabinet can be stacked using stacking kit for stainless steel H-339 cabinets. New cabinet width will be 24-5/8" when stacked.								
INSULATED STAINLESS STEEL HALF-SIZE HOT CABINET, UNIVERSAL ANGLES								Spec Sheet B-18 Freight Class 100
H-339-SS-UA-8C	8 SETS	SEE NOTE BELOW	IN	28-1/16	32-1/4	36-11/16	LBS	267
			MM	715	820	935	KG	122
Notes: 1. Standard with 900 Watts, 120 Volts, 15 Amp. cord. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 3" (80 mm) centers; adjustable on 1-1/2" (40 mm) centers. Warranty: 2-Year Parts / 1-Year Labor. ACCESSORY: Cabinet can be stacked using stacking kit for stainless steel H-339 cabinets.								
INSULATED HALF-SIZE HOT CABINET, UNIVERSAL ANGLES								Spec Sheet B-14 Freight Class 100
H-339-UA-8C TOP SELLER	8 SETS	SEE NOTE BELOW	IN	28-1/16	32-1/4	36-11/16	LBS	187
			MM	715	820	935	KG	85
Notes: 1. Standard with 900 Watts, 120 Volts, 15 Amp. cord. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 3" (80 mm) centers; adjustable on 1-1/2" (40 mm) centers. Warranty: 2-Year Parts / 1-Year Labor. ACCESSORY: Cabinet can be stacked using stacking kit for stainless steel H-339 cabinets.								
INSULATED UNDER COUNTER HOT CABINET, LIFT-OUT INTERIOR (FOR 18" X 26" PANS)								Spec Sheet B-12.1 Freight Class 100
H-339-X-12-188C	8	18 X 26	IN	27-5/8	32-1/4	32	LBS	287
		460 X 660	MM	705	820	815	KG	131
Notes: 1. Standard with 900 Watts, 120 Volts, 15 Amp. cord. 2. Pan spacing on 2-3/4" (70 mm) centers. *Will also carry 12" x 20" pans, capacity 8. Warranty: 2-Year Parts / 1-Year Labor.								
INSULATED UNDER COUNTER HOT CABINET, LIFT-OUT INTERIOR (FOR 12" X 20" PANS)								Spec Sheet B-13.1A Freight Class 100
H-339-X-128C	8	12 X 20	IN	22-5/8	27-1/4	32	LBS	127
		305 X 510	MM	575	695	815	KG	58
Notes: 1. Standard with 900 Watts, 120 Volts, 15 Amp. cord. 2. Pan spacing on 2-3/4" (70 mm) centers. Warranty: 2-Year Parts / 1-Year Labor.								





**MODEL HC-UA-11
PATENT PENDING**



Versatile. Efficient. HotCube³™
Let the Power of Three Set You Free!
Model HC-UA-11 (PATENT PENDING)

Innovation meets ultra-efficiency in the first hybrid heated hot cabinet, the HotCube³. Whether indoors or out, corded or freestanding, this hot cabinet offers flexibility unheard of in the industry.

This adaptable hot cabinet switches easily from standard 120 Volt electric to 8700 BTU's of propane fuel and the propane options are as varied as your serving needs. The standard 1 lb. propane tank provides up to 8 hours of hold time. A built-in recessed well effortlessly houses a spare 1 lb. propane canister. Or convert with a hose adapter accessory (optional) to accommodate a 20 lb. tank system. Optional solar panel recharges control when electricity is not available.

Resting on heavy duty 8" semi-pneumatic swivel casters (two with brakes), the cabinet provides mobility when fully loaded, even during tough outdoor working conditions. The insulated door prevents temperature loss and is field reversible for flexibility. The safety-conscious anti-microbial magnetic latch (right hand hinging standard, left hand available) protects against germs, keeping both guests and workers safe.

Indoors or out - let the power of three set you free!



MODEL: HC-UA-11
 SCAN QR CODE TO VIEW SPEC SHEET,
 OPERATING MANUAL, WIRING DIAGRAM OR
 TO CALL CRES COR CUSTOMER SERVICE.
 IF YOU NEED A QR READER VISIT THE APP
 STORE ON YOUR SMARTPHONE OR TABLET.



OPTIONAL SOLAR PANEL



**RUGGED ENOUGH
FOR TRANSPORT**

Simple. Powerful. HotCube¹™
Model HC1-UA-11 (PATENT PENDING)




With all the power, convenience and mobility of the HotCube³ at a lower cost, the NEW HotCube¹ is the key to simplifying your foodservice needs. The HotCube¹ runs on propane alone, **for outdoor use only**.

This rugged, durable unit runs on a single propane tank. It is equipped with heavy-duty 8" semi-pneumatic swivel casters, two with brakes. No fuss, no frills - just what you need.

The HotCube¹ is available for color customization and custom door graphics. Contact factory for pricing.



**MODEL HC1-UA-11
PATENT PENDING**

CRES COR MODEL NO.	PAN			WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
	CAP	SIZE						
HOTCUBE³™ (PATENT PENDING), TRI-POWERED								Spec Sheet B-19.1 Freight Class 100
HC-UA-11	11 SETS	SEE NOTE BELOW	IN	31-7/8	38-1/2	65	LBS	470
			MM	810	980	1655	KG	213
Notes: 1. Standard with 1500 Watts, 120 volts, 15 Amp cord. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 3" (80 mm) centers; adjustable on 1-1/2" (40 mm) centers. Warranty: 2-Year Parts / 1-Year Labor.								
HOTCUBE¹™ (PATENT PENDING), PROPANE POWERED, FOR OUTDOOR USE ONLY								Spec Sheet B-19.2 Freight Class 100
HC1-UA-11	11 SETS	SEE NOTE BELOW	IN	28-3/4	38-1/2	60-1/8	LBS	468
			MM	730	980	1530	KG	212
Notes: 1. Standard with 1500 Watts. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 3" (80 mm) centers; adjustable on 1-1/2" (40 mm) centers. Warranty: 2-Year Parts / 1-Year Labor.								



HotCube ACCESSORIES

MODEL NO.	DESCRIPTION
0569-281-R	CASTER, RIGID 8" PNEUMATIC
0569-281-B	CASTER, W/BRAKE 8" PNEUMATIC
	CUSTOM COLOR POWDER COATING AND DOOR GRAPHICS
	DOOR, CHANGE FROM SOLID TO TEMPERED GLASS WINDOW
	DOOR, INSULATED CABINETS CHANGE FROM RIGHT-HAND TO LEFT HAND HINGING (PER DOOR)
0904-026	HOSE ADAPTER FOR 20 LB. PROPANE TANK
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)
	NATURAL GAS ADAPTER (FACTORY INSTALLED) (HOTCUBE ³ ONLY)
7037-001-K	SOLAR PANEL FOR CHARGING BATTERY (HOTCUBE ³ ONLY)
SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS & PRICING	



HC-UA-11
STANDARD MODEL
WITH HEAT-TREATED
VINYL DOOR GRAPHIC



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



Visit crescor.com or download the Cres Cor app to build your own HotCube³.
 Customize the powder coating with your colors, add your logo, or both.

PLEASE ALLOW AN ADDITIONAL 4-6 WEEKS OF LEAD TIME WHEN ORDERING A SEMI-CUSTOM OR CUSTOM HOTCUBE. SEE PAGE 5 IN CONDENSED PRICE LIST INSERT FOR PRICING.

Warm on the inside, Pride on the outside.

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, fund raisers, concerts, and more. Make the ultimate statement in pride with your team logo. Significant discounts on quantities of 5 or more; see your local Cres Cor Equipment Representative for details, additional pricing and lead time information.



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



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 FILET, 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

121 & 131 SERIES

NON-INSULATED
HOT CABINETS &
PROOFERS

WIRE PAN SLIDES



121-PH-1818D

UNIVERSAL ANGLES



121-PH-UA-11D

CORRUGATED



130-1836D

UNIVERSAL ANGLES



131-UA-11D

CRES COR MODEL NO.	PAN			WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
	CAP	SIZE						
NON-INSULATED PROOF/HOT CABINET, WIRE PAN SLIDES								Freight Class 100
						Spec Sheet D-3		
121-PH-1818D TOP SELLER	18"	18 X 26	IN	24-1/4	32	69-3/4	LBS	240
		460 X 660	MM	620	815	1775	KG	109
Notes: 1. Standard with 2000 Watts, 120 Volts, 20 Amp. cord. 2. Pan spacing on 3" (80 mm) centers. *Will also carry 12" x 20" pans, capacity 36 Warranty: 1-Year Parts / 90-Day Labor.								
NON-INSULATED PROOF/HOT CABINET, UNIVERSAL ANGLES								Freight Class 100
						Spec Sheet D-2		
121-PH-UA-11D TOP SELLER	11 SETS	SEE NOTE BELOW	IN	24-1/4	32	69-3/4	LBS	230
			MM	620	815	1775	KG	105
Notes: 1. Standard with 2000 Watts, 120 Volts, 20 Amp. cord. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 4-1/2" (115 mm) centers; adjustable on 1-1/2" (40 mm) centers. Warranty: 1-Year Parts / 90-Day Labor.								
NON-INSULATED HOT CABINET, CORRUGATED SIDES								Freight Class 100
						Spec Sheet B-1		
130-1836D TOP SELLER	34	18 X 26	IN	20-7/8	29-3/16	69-3/4	LBS	165
		460 X 660	MM	530	745	1775	KG	75
Notes: 1. Standard with 2000 Watts, 120 Volts, 20 Amp. cord. 2. Pan spacing on 1-1/2" (40 mm) centers. Warranty: 1-Year Parts / 90-Day Labor.								
NON-INSULATED HOT CABINETS, UNIVERSAL ANGLES								Freight Class 100
						Spec Sheet B-3		
131-UA-9D	9 SETS	SEE NOTE BELOW	IN	24-1/4	32	57-3/4	LBS	147
			MM	620	815	1470	KG	67
131-UA-11D	11 SETS	SEE NOTE BELOW	IN	24-1/4	32	69-3/4	LBS	177
			MM	620	815	1775	KG	81
Notes: 1. Standard with 2000 Watts, 120 Volts, 20 Amp. cord. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 4-1/2" (115 mm) centers; adjustable on 1-1/2" (40 mm) centers. Warranty: 1-Year Parts / 90-Day Labor.								

Foodservice Consultants

Take Your Projects to the Next Level with Cres Cor

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



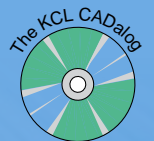
Cres Cor Presents the Consultants Rock Tour™ Where Music, Fun & Knowledge Collide!

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 from previous Tours, visit www.crescor.com/consultants. And "Like" Cres Cor on Facebook for Tour updates.

Improve your craft, make new connections and celebrate with us on the next Cres Cor Consultants Rock Tour™.

CRES COR IS PROUD TO OFFER 2D CAD AND 3D REVIT® FILES THAT ARE EASILY DOWNLOADABLE ON KCL CADALOG SUBSCRIPTION SERVICE. LOG ON TO WWW.CRESCOR.COM TO ACCESS THESE CAD DRAWING FILES.



FIND CURRENT PRICING FOR EQUIPMENT AND ACCESSORIES ON AUTOQUOTES AQ360 SUBSCRIPTION SERVICE.



ACCESSORIES

MODEL NO.	DESCRIPTION
	208 OR 240 VOLT SERVICE (SPECIFIED UNITS ONLY)
	ADJUSTABLE SHELVES (FOR EB-64 & EB-96)
	ADJUSTABLE SHELVES (FOR EB-120, EB-150A & EB-150XX)
0621-281-K	ANGLES, EXTRA WIRE UNIVERSAL ANGLES (SET OF 2) (FOR H-135, H-137-UA-12D, H-137-SUA-12D, 6D & 9D, 121-PH-UA-11D AND H-339-UA SERIES)
0621-281-SS-K	ANGLES, EXTRA WIRE UNIVERSAL ANGLES (SET OF 2) (FOR H-137-WSUA-12D & 6D)
	ANGLES, CHANGE FROM STANDARD UNIVERSAL ANGLES TO WIRE STAINLESS STEEL ANGLES (PER SET) (FOR 131, H135 AND H339 SERIES)
	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)
	CASTERS, CHANGE TO 6" POLYURETHANE CASTERS (FOR EB HEATED BANQUET CABINET SERIES)
	CASTERS, CHANGE TO 8" POLYURETHANE CASTERS (FOR EB HEATED BANQUET CABINET SERIES)
	CASTERS, CHANGE TO 8" ADVANTAGE CUSHION CASTERS (FOR EB HEATED BANQUET CABINET SERIES)
	CLEAR-VIEW CARD HOLDER
	CUSTOM DOOR GRAPHICS FOR INSULATED HOT CABINETS (PER DOOR)
	CORD COIL, PIGTAIL (FOR 120 VOLT HEATED BANQUET 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 TEMPERED GLASS WINDOW (FOR H-137 & H-138 SERIES CABINETS) (PER DOOR)
	DOOR, CHANGE FROM SOLID TO POLYCARBONATE WINDOW (FOR H-135 SERIES CABINETS) (PER DOOR)
	DOOR, CHANGE FROM SOLID TO POLYCARBONATE WINDOW (FOR H-135W SERIES CABINETS) (PER DOOR)
	DOOR, CHANGE FROM LEXAN DOOR TO SOLID ALUMINUM (FOR 121 SERIES)
	DOOR, CHANGE FROM RIGHT-HAND TO LEFT HAND HINGING (FOR MODELS EB-64 & EB-96)
	DOOR, LEXAN (FOR H-339 & H-339-SS SERIES) (PER DOOR)
1408-019	DROP HANDLE (FOR EB-120, EB-150A & EB-150XX)
	DUTCH DOORS FOR NON-INSULATED CABINETS
1269-050	ELECTRIC TO CANNED FUEL CONVERSION KIT (FOR CCB-150)
1430	FLOOR LOCK (FOR USE WITH 5" CASTERS) (NOT AVAILABLE ON AQUATEMP, H-135 OR 131-UA SERIES MODELS)
0713-060-K	HACCP PORT AND DOCUMENTATION KIT
	HUMIDITY PAN (FOR 120 VOLT HEATED BANQUET CABINETS)
	HUMIDITY PAN (FOR 208/240 VOLT HEATED BANQUET CABINETS)
	KEY LOCK HANDLE (FOR H-137 & H-138 SERIES) (PER DOOR)
	KEY LOCK HANDLE (FOR H-137S & H-339 SERIES) (PER DOOR) (NOT AVAILABLE ON H-339-12-135C)

SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS & PRICING



1265-000
BAIL HANDLE



1430
FLOOR LOCK



1087-000
PUSH HANDLE



1405-000
PERIMETER BUMPER



6959
TOW BAR



1056-002
CORNER BUMBERS

ACCESSORIES

MODEL NO.	DESCRIPTION
1136-035	LATCH, RIGHT-HAND GRAVITY TRANSPORT (FOR HEATED BANQUET CABINETS) (PER DOOR)
1136-036	LATCH, LEFT-HAND GRAVITY TRANSPORT (FOR HEATED BANQUET CABINETS) (PER DOOR)
	LATCH, MAGNETIC (FOR H-137 & H-138 SERIES) (PER DOOR)
1246-038	LOCK HASP (FOR INSULATED STAINLESS STEEL CABINETS) (PER DOOR)
1136-000	LOCK HASP (FOR NON-INSULATED CABINETS)
	PASS-THRU OPTION (FOR H-339-188C, H-339-12-188C & H-339-1813C)
	PAN SUPPORT FOR 13" X 18" TRAYS (FOR H-339-128C)
1087-000	PUSH HANDLE
	STACKING KIT, TO STACK TWO ALUMINUM HOT CABINETS (FOR H-339 MODELS)
	STACKING KIT, TO STACK TWO STAINLESS STEEL HOT CABINETS (FOR H-137-SUA-5D, H-137-SUA6D & H-339-SS MODELS)
5360-000	STACKING KIT FOR FIELD INSTALLATION FOR ALUMINUM H-339 SERIES (18" X 26" SIZE) & H-339-UA-8C
5360-026	STACKING KIT FOR FIELD INSTALLATION ON H-339 SERIES (12" X 20" SIZE)
	STERNO DRAWERS (FOR EB-64 & EB-96)
	STERNO DRAWERS (FOR EB-120, EB-150A & EB-150XX)
	THERMOMETER, CHANGE FROM ANALOG TO DIGITAL
	THERMOMETER COVER
	TOP RAILS WITH ANTI-SKID MATS (FOR EB-120 & EB-150A)
	TOP RAILS WITH ANTI-SKID MATS (FOR EB-150XX)
	TRANSPORT KIT (FOR H-339-12-135C)
6959	TOW BAR ASSEMBLY (NOT AVAILABLE ON AQUATEMP MODELS)
	TOW PACKAGE (FOR EB-120, EB-150A, EB-150XX)

SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS & PRICING

YOUR KITCHEN

BANQUET & CATERING

As the world is growing smaller and people are becoming more sophisticated in their taste level, Banquet & Catering operators need to prepare far more menu options and unique presentations than ever before. At Cres Cor, we know that space and time do not always follow your need for expanding and enhancing your menus. Unfortunately, you are expected to produce new, exciting, varied dishes in cramped kitchen spaces and with fewer, less experienced staff.

Cres Cor Can Help:

That's where our wide range of other flexible use Cres Cor mobile foodservice equipment really pays off. For example, in a single Cres Cor oven you can cook, bake, rethermalize and hold large volumes of food for extended periods of time with precise temperature and humidity controls. Put Cres Cor to work in your banquet operations.



FREQUENTLY ASKED QUESTIONS:

How will the Oven be used?

Slow cooking allows less shrinkage for large proteins, faster convection air style cooking for proteins and baked goods, large batch rethermalization of already cooked frozen or refrigerated meals, half size, full size or roll-in whatever you're cooking, Cres Cor has an oven for your needs!

What types of food are you cooking?

Large proteins are a great fit for our line of low heat Cook-N-Hold radiant ovens which allows for less food shrinkage and more yield.

Our line of 8 kW Convection Ovens offers great cooking flexibility - from pastries to proteins.

Our newest 12 kW QuikTherm™ Retherm Ovens are quick to heat up and powerful enough to bring even frozen food back to safe and proper serving temperatures. Upgrade to the Deluxe Controls for menu programming and probe cooking, which includes one 1-1/2" food temperature probe.

What height Oven is needed?

Cres Cor manufactures a wide size range from Roll-Ins for large bulk feeding, full size to half size units to support your needs.

Have vented hood space or no hooded exhaust?

Cres Cor ovens require no vent hoods to exhaust their heat. Check with local requirements to ensure proper installation.

What electrical is available?

From 120 Volt, 208 Volt, 240 Volt and 480 Volt and 2000 Watt up to 12000 Watt Ovens, we have a variety of wattage and voltage single phase and three phase options to fit your needs.

What pan sizes are needed?

From adjustable universal angles to fixed interiors - Cres Cor oven interiors hold all common pan sizes.

What accessories are available?

- Perimeter Bumpers
- Push/Pull Handle

See condensed price list insert for more accessory information.



MODEL RO-151-FWUA-18D

features

INNOVATIVE MULTI-PURPOSE OVENS

aquatemp

ROAST-N-HOLD™ OVENS

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





COOK-N-HOLD OVENS

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

QUIK THERM™ RETHERM OVENS

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

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

DESCRIPTION	MODEL NUMBER	PAN SIZE	PAN SLIDE	PAGE
COOK-N-HOLD 				
UNDER COUNTER SIZE LOW TEMPERATURE, RADIANT	500-CH SERIES	12 X 20	ANGLE	36
UNDER COUNTER SIZE LOW TEMPERATURE, RADIANT	750-CH-SS-DE	12 X 20, 18 X 26	ANGLE	36
LOW TEMPERATURE SMOKER OVEN NEW PRODUCT!	767-CH-SK-DE	12 X 20, 18 X 26	ANGLE	36
FULL SIZE LOW TEMPERATURE, RADIANT TOP SELLER	1000-CH SERIES	18 X 26	ANGLE	37
HALF SIZE LOW TEMPERATURE, RADIANT	1000-CH-SS-SPLIT-DE	18 X 26	ANGLE	37
HALF SIZE LOW TEMPERATURE SMOKER OVEN	1000-CH-SK-DE	18 X 26	ANGLE	37
ROAST-N-HOLD™ 				
FULL SIZE SLOW ROAST CONVECTION	CO-151-F-1818DE	18 X 26	CHANNEL SLIDE	38
FULL SIZE SLOW ROAST CONVECTION PASS-THRU WITH HUMIDITY (AQUATEMP)	CO-151-FPWUA-12DE	VARIOUS	UNIVERSAL ANGLE	38
FULL SIZE SLOW ROAST CONVECTION TOP SELLER	CO-151-FUA-12DE	VARIOUS	UNIVERSAL ANGLE	38
FULL SIZE SLOW ROAST CONVECTION WITH HUMIDITY (AQUATEMP)	CO-151-FWUA-12DE	VARIOUS	UNIVERSAL ANGLE	38
HALF SIZE SLOW ROAST CONVECTION	CO-151-H-189DE	18 X 26	CHANNEL SLIDE	39
HALF SIZE STACKED SLOW ROAST CONVECTION	CO-151-H-189-DE-STK	18 X 26	CHANNEL SLIDE	39
HALF SIZE SLOW ROAST CONVECTION	CO-151-HUA-6DE	VARIOUS	UNIVERSAL ANGLE	39
HALF SIZE STACKED SLOW ROAST CONVECTION	CO-151-HUA-6DE-STK	VARIOUS	UNIVERSAL ANGLE	39
HALF SIZE SLOW ROAST CONVECTION WITH HUMIDITY (AQUATEMP)	CO-151-HWUA-6DE	VARIOUS	UNIVERSAL ANGLE	39
QUIK THERM™ RETHERM 				
FULL SIZE QUIK THERM TOP SELLER	RO-151-FUA-18DE	VARIOUS	UNIVERSAL ANGLE	40
FULL SIZE QUIK THERM WITH HUMIDITY (AQUATEMP)	RO-151-FWUA-18DE	VARIOUS	UNIVERSAL ANGLE	40
FULL SIZE QUIK THERM PASS-THRU WITH HUMIDITY (AQUATEMP)	RO-151-FPWUA-18DE	VARIOUS	UNIVERSAL ANGLE	40
FULL SIZE QUIK THERM	RO-151-F-1332DE	BASKETS	ANGLE	40
FULL SIZE QUIK THERM WITH HUMIDITY (AQUATEMP)	RO-151-FW-1332DE	BASKETS	ANGLE	41
ROLL-IN, CONVECTION 				
FULL SIZE RETHERM HEAT-N-HOLD WITH RACK	RR-1332	BASKETS	ANGLE	41
ACCESSORIES				42
SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS AND PRICING				



Silver indicates our standard warranty. 2-Year Parts / 1-Year Labor.



DELUXE OVEN MODELS: PERFECT FOR A MORE COMPLEX MENU

DELUXE OVENS INCLUDE:

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



To order Deluxe Oven Controls, replace “-DE” suffix in model number with “-DX” suffix. See page 42 for more information.

RADIANT HEAT COOK-N-HOLD OVENS

Specify power option and Standard (-DE) or Deluxe (-DX) model when ordering. See page 42 for details.

SMOKER OVEN, ANGLE SLIDES (W/ OPTIONAL ACCESSORIES)

UNDER COUNTER ANGLE SLIDES, RADIANT



500-CH SERIES

UNDER COUNTER ANGLE SLIDES, RADIANT



750-CH-SS SERIES



767-CH-SK-DX

GRES COR MODEL NO.	PAN		WIDTH	DEPTH	HEIGHT	SHIPPING WEIGHT		
	CAP	SIZE						
UNDER COUNTER COOK-N-HOLD LOW TEMPERATURE RADIANT OVEN, ANGLE SLIDES								
						Spec Sheet E-7.3		
						Freight Class 100		
500-CH-SS-DE ¹ 500-CH-SS-DX ¹	5	12 X 20 X 2-1/2	IN	17-7/8	30-3/8	32-3/8	LBS	191
		305 X 510 X 65	MM	455	775	825	KG	66
	3	12 X 20 X 4	IN					
		305 X 510 X 15	MM					
500-CH-AL-DE ² 500-CH-AL-DX ²	5	12 X 20 X 2-1/2	IN	17-7/8	30-3/8	32-3/8	LBS	145
		305 X 510 X 65	MM	455	775	825	KG	64
	3	12 X 20 X 4	IN					
		305 X 510 X 15	MM					

Notes: 1. ¹Stainless steel throughout ²Aluminum outer
 2. Ovens are shipped with (2) grids.
 3. Pan spacing on 3" (80 mm) centers.

Warranty: 2-Year Parts / 1-Year Labor, Lifetime on heating elements (excluding labor)

ACCESSORY: Cabinet can be stacked using stacking kit for Cook-N-Hold cabinets.

Specify one of the following Power Unit options when ordering the above ovens:

- 2650 Watts, 240 Volts, 1 Phase • 3000 Watts, 208 Volts, 1 Phase • 2000 Watts, 120 Volts, 1 Phase
- 2650 Watts, 240 Volts, 3 Phase • 3000 Watts, 208 Volts, 3 Phase

UNDER COUNTER COOK-N-HOLD LOW TEMPERATURE RADIANT OVEN, ANGLE SLIDES								
						Spec Sheet E-7.2		
						Freight Class 100		
750-CH-SS-DE 750-CH-SS-DX	10	12 X 20 X 2-1/2	IN	25-5/8	32-3/4	32-1/4	LBS	265
		460 X 660	MM	655	835	820	KG	120
	6	12 X 20 X 4	IN	ACCESSORIES: Stacking kit for Cook-N-Hold cabinets 1170-212 Extra shelf for 1000-CH Series Ovens				
		305 X 510 X 105	MM					
	4	12 X 20 X 6	IN					
		305 X 510 X 155	MM					
	5*	18 X 26 X 1	IN					
		460 X 660 X 255	MM					

Notes: 1. Stainless steel throughout.
 2. Ovens are shipped with (3) grids.
 3. Pan spacing on 3" (80 mm) centers.
 *Additional shelves required. See accessories below.

Warranty: 2-Year Parts / 1-Year Labor, Lifetime on heating elements (excluding labor).

Specify one of the following Power Unit options when ordering the above ovens:

- 2650 Watts, 240 Volts, 1 Phase • 3000 Watts, 208 Volts, 1 Phase • 2000 Watts, 120 Volts, 1 Phase
- 2650 Watts, 240 Volts, 3 Phase • 3000 Watts, 208 Volts, 3 Phase

LOW TEMPERATURE SMOKER OVEN								
						Spec Sheet E-8.2		
						Freight Class 100		
767-CH-SK-DE 767-CH-SK-DX	9	18 X 26	IN	25-5/8	32-3/4	32-1/4	LBS	265
		460 X 660	MM	655	835	820	KG	120
	6	12 x 20 x 4	IN	ACCESSORIES: Stacking kit for Cook-N-Hold cabinets 1170-212 Extra shelf for 1000-CH Series Ovens 1212-165 Mobile equipment stand, 24" (Increases height of unit to 56-1/4")				
		305 x 510 x 105	MM					
	4	12 x 20 x 6	IN					
		305 x 510 x 155	MM					
	5*	18 x 26 x 1	IN					
		460 x 660 x 255	MM					

Note: *Additional shelves required.

Warranty: 2-Year Parts / 1-Year Labor, Lifetime on heating elements (excluding labor)

Specify one of the following Power Unit options when ordering the above ovens:

- 3000 Watts, 208/240 Volts, 1 Phase • 3000 Watts, 208/240 Volts, 3 Phase



DELUXE FULL SIZE STAINLESS



1000-CH-SS-2DX

DELUXE HALF-SIZE ANGLE SLIDES, RADIANT



1000-CH-SS-SPLIT-DX

HALF-SIZE SMOKER OVEN



1000-CH-SK-DE

RADIANT HEAT COOK-N-HOLD OVENS

Specify power option and Standard (-DE) or Deluxe (-DX) model when ordering. See page 42 for details.

GRES COR MODEL NO.	PAN		WIDTH	DEPTH	HEIGHT	SHIPPING WEIGHT		
	CAP	SIZE						
HALF-SIZE COOK-N-HOLD LOW TEMPERATURE SMOKER OVEN, ANGLE SLIDES							Spec Sheet E-8.1	Freight Class 100
1000-CH-SK-DE 1000-CH-SK-DX	8	18 X 26 460 X 660	IN MM	22-5/8 575	32-3/4 835	42 1070	LBS KG	215 98
1000-CH-SK-DE-STK 1000-CH-SK-DX-STK	16	18 X 26 460 X 660	IN MM	22-5/8 575	32-3/4 835	77 1960	LBS KG	430 195
Notes: 1. Stainless steel throughout. 2. Ovens are shipped with (3) grids per compartment. 3. Pan spacing on 3" (80 mm) centers. Warranty: 2-Year Parts / 1-Year Labor, Lifetime on heating elements (excluding labor) ACCESSORY: 1170-212 Extra shelf for 1000-CH Series Ovens								
Specify one of the following Power Unit options when ordering the above ovens: • 3000 Watts, 208/240 Volts, 1 Phase • 3000 Watts, 208/240 Volts, 3 Phase								
COOK-N-HOLD LOW TEMPERATURE RADIANT OVEN, ANGLE SLIDES <i>TOP SELLER</i>							Spec Sheet E-7	Freight Class 100
1000-CH-SS-2DE ¹ 1000-CH-SS-2DX ¹	16	18 X 26 460 X 660	IN MM	22-5/8 575	32-3/4 835	73-1/4 1860	LBS KG	431 196
1000-CH-AL-2DE ² 1000-CH-AL-2DX ²	16	18 X 26 460 X 660	IN MM	22-5/8 575	32-3/4 835	73-1/4 1860	LBS KG	425 193
Notes: 1. ¹ Stainless steel throughout ² Aluminum outer 2. Ovens are shipped with (3) grids per compartment. 3. Pan spacing on 3" (80 mm) centers. Warranty: 2-Year Parts / 1-Year Labor, Lifetime on heating elements (excluding labor) ACCESSORY: 1170-212 Extra shelf for 1000-CH Series Ovens								
Specify one of the following Power Unit options when ordering the above ovens: • 6000 Watts, 208/240 Volts, 1 Phase • 6000 Watts, 208/240 Volts, 3 Phase								
HALF-SIZE COOK-N-HOLD LOW TEMPERATURE RADIANT OVEN, ANGLE SLIDES							Spec Sheet E-7.1	Freight Class 100
1000-CH-SS-SPLIT-DE 1000-CH-SS-SPLIT-DX	8	18 X 26 460 X 660	IN MM	22-5/8 575	32-3/4 835	42 1070	LBS KG	265 120
1000-CH-SS-SPLIT-DE (STACKED) 1000-CH-SS-SPLIT-DX (STACKED)	16	18 X 26 460 X 660	IN MM	22-5/8 575	32-3/4 835	77 1960	LBS KG	515 234
Notes: 1. Stainless steel throughout. 2. Ovens are shipped with (3) grids per compartment. 3. Pan spacing on 3" (80 mm) centers. Warranty: 2-Year Parts / 1-Year Labor, Lifetime on heating elements (excluding labor) ACCESSORY: 1170-212 Extra shelf for 1000-CH Series Ovens								
Specify one of the following Power Unit options when ordering the above ovens: • 3000 Watts, 208/240 Volts, 1 Phase • 3000 Watts, 208/240 Volts, 3 Phase								

ACCESSORIZE
See condensed price list insert for a complete list of accessories

GENTLE CONVECTION ROAST-N-HOLD OVENS

Specify power option and Standard (-DE) or Deluxe (-DX) model when ordering. See page 42 for details.

CHANNEL PAN SLIDES



CO-151-F-1818DE

UNIVERSAL ANGLES AQUATEMP™



CO-151-FPWUA-12DE

UNIVERSAL ANGLES



CO-151-FUA-12DE

UNIVERSAL ANGLES AQUATEMP™



CO-151-FWUA-12DE

CRES COR MODEL NO.	PAN		WIDTH	DEPTH	HEIGHT			SHIPPING WEIGHT
	CAP	SIZE						
ROAST-N-HOLD™ GENTLE CONVECTION OVEN, CHANNEL PAN SLIDES								
							Spec Sheet E-2	Freight Class 100
CO-151-F-1818DE CO-151-F-1818DX	18	18 X 26	IN	25-3/8	37-3/4	73-1/2	LBS	465
		460 X 660	MM	645	960	1870	KG	211
Notes: 1. Ovens are shipped with (6) nickel chrome plated raised wire grids. 2. Pan spacing on 3" (80 mm) centers. Warranty: 2-Year Parts / 1-Year Labor.								
PASS-THRU AQUATEMP™ ROAST-N-HOLD™ GENTLE CONVECTION OVEN, UNIVERSAL ANGLES								
							Spec Sheet E-1.2	Freight Class 100
CO-151-FPWUA-12DE CO-151-FPWUA-12DX	12 SETS	SEE NOTE BELOW	IN	28-3/4	37-3/4	75-7/8	LBS	526
			MM	730	960	1930	KG	239
Notes: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 2. Ovens are shipped with (6) nickel chrome plated raised wire grids. 3. Pan spacing adjustable on 1-1/2" (40 mm) centers. Warranty: 2-Year Parts / 1-Year Labor.								
ROAST-N-HOLD™ GENTLE CONVECTION OVEN, UNIVERSAL ANGLES <i>TOP SELLER</i>								
							Spec Sheet E-1	Freight Class 100
CO-151-FUA-12DE CO-151-FUA-12DX	12 SETS	SEE NOTE BELOW	IN	28-3/4	37-3/4	73-11/16	LBS	462
			MM	730	960	1870	KG	210
Notes: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 2. Ovens are shipped with (6) nickel chrome plated raised wire grids. 3. Pan spacing adjustable on 1-1/2" (40 mm) centers. Warranty: 2-Year Parts / 1-Year Labor.								
AQUATEMP™ ROAST-N-HOLD™ GENTLE CONVECTION OVEN, UNIVERSAL ANGLES								
							Spec Sheet E-1.1	Freight Class 100
CO-151-FWUA-12DE CO-151-FWUA-12DX	12 SETS	SEE NOTE BELOW	IN	28-3/4	37-3/4	73-11/16	LBS	464
			MM	730	960	1870	KG	210
Notes: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 2. Ovens are shipped with (6) nickel chrome plated raised wire grids 3. Pan spacing adjustable on 1-1/2" (40 mm) centers. Warranty: 2-Year Parts / 1-Year Labor.								
Specify one of the following Power Unit options when ordering the above ovens:								
<ul style="list-style-type: none"> • 8000 Watts, 208 Volts, 1 Phase, 50/60 Hz. • 8000 Watts, 240 Volts, 1 Phase, 50/60 Hz. • 8000 Watts, 208 Volts, 3 Phase, 50/60 Hz. • 8000 Watts, 240 Volts, 3 Phase, 50/60 Hz. 								

STACKED, CHANNEL PAN SLIDES

HALF-SIZE,
CHANNEL PAN SLIDES



CO-151-H-189DE



CO-151-H-189-DE-STK

HALF-SIZE,
UNIVERSAL ANGLES



CO-151-HUA-6DE

HALF-SIZE,
UNIVERSAL ANGLES,
AQUATEMP™



CO-151-HWUA-6DE

GENTLE CONVECTION ROAST-N-HOLD OVENS

Specify power option and Standard (-DE) or Deluxe (-DX) model when ordering. See page 42 for details.

GRES COR MODEL NO.	PAN		WIDTH	DEPTH	HEIGHT	SHIPPING WEIGHT		
	CAP	SIZE						
HALF-SIZE ROAST-N-HOLD™ GENTLE CONVECTION OVEN, CHANNEL PAN SLIDES						Spec Sheet E-4	Freight Class 100	
CO-151-H-189DE CO-151-H-189DX	9	18 X 26	IN	25-3/8	37-3/4	43-3/4	LBS	312
		460 X 660	MM	645	960	1115	KG	142
Notes: 1. Ovens are shipped with (3) nickel chrome plated raised wire grids. 2. Pan spacing on 3" (80 mm) centers. Warranty: 2-Year Parts / 1-Year Labor.								
ROAST-N-HOLD™ GENTLE CONVECTION OVEN STACKED TWO COMPARTMENT, CHANNEL PAN SLIDES						Spec Sheet E-4A	Freight Class 100	
CO-151-H-189-DE-STK CO-151-H-189-DX-STK	18	18 X 26	IN	31-1/8	37-3/4	80-1/8	LBS	565
		460 X 660	MM	795	960	2035	KG	256
Notes: 1. Ovens are shipped with a total of (6) nickel chrome plated raised wire grids. 2. Pan spacing on 3" (80 mm) centers. 3. Ships in two cartons. Warranty: 2-Year Parts / 1-Year Labor.								
HALF-SIZE ROAST-N-HOLD™ GENTLE CONVECTION OVEN, UNIVERSAL ANGLES						Spec Sheet E-4.1	Freight Class 100	
CO-151-HUA-6DE CO-151-HUA-6DX	6 SETS	SEE NOTE BELOW	IN	28-3/4	37-3/4	43-3/4	LBS	310
			MM	730	960	1115	KG	141
CO-151-HUA-6DE (STACKED) CO-151-HUA-6DX (STACKED)	12 SETS	SEE NOTE BELOW	IN	28-3/4	37-3/4	80-1/4	LBS	650
			MM	730	960	2035	KG	295
Notes: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 2. Ovens are shipped with (3) nickel chrome plated raised wire grids. (Stacked ovens receive 6). 3. Pan spacing on 1-1/2" (40 mm) centers. 4. Stacked model ships in two cartons. Warranty: 2-Year Parts / 1-Year Labor.								
AQUATEMP™ ROAST-N-HOLD™ GENTLE CONVECTION OVEN, UNIVERSAL ANGLES						Spec Sheet E-4.1A	Freight Class 100	
CO-151-HWUA-6DE CO-151-HWUA-6DX	6 SETS	SEE NOTE BELOW	IN	28-3/4	37-3/4	43-3/4	LBS	310
			MM	730	960	1115	KG	141
Notes: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 2. Ovens are shipped with (3) nickel chrome plated raised wire grids. 3. Pan spacing on 1-1/2" (40 mm) centers. Warranty: 2-Year Parts / 1-Year Labor.								
Specify one of the following Power Unit options when ordering the above oven:								
<ul style="list-style-type: none"> • 4700 Watts, 208 Volts, 1 Phase, 50/60 Hz. • 4700 Watts, 240 Volts, 1 Phase, 50/60 Hz. • 4700 Watts, 208 Volts, 3 Phase, 50/60 Hz. • 4700 Watts, 240 Volts, 3 Phase, 50/60 Hz. 								

QUIK THERM™ 12KW RE THERM OVENS

Specify power option and Standard (-DE) or Deluxe (-DX) model when ordering. See page 42 for details.



CRES COR MODEL NO.	PAN			WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
	CAP	SIZE						
QUIK THERM™ 12kW RETHERM OVEN, UNIVERSAL ANGLES TOP SELLER								Spec Sheet E-4.2 Freight Class 100
RO-151-FUA-18DE RO-151-FUA-18DX	18 SETS	SEE NOTE BELOW	IN	28-3/4	37-3/4	73-11/16	LBS	440
			MM	730	960	1875	KG	200
Notes: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 2. Pan spacing adjustable on 1-1/2" (40 mm) centers. Warranty: 2-Year Parts / 1-Year Labor.								
QUIK THERM™ AQUATEMP™ RETHERM OVEN, UNIVERSAL ANGLES								Spec Sheet E-4.6 Freight Class 100
RO-151-FWUA-18DE RO-151-FWUA-18DX	18 SETS	SEE NOTE BELOW	IN	28-3/4	37-3/4	73-11/16	LBS	450
			MM	730	960	1875	KG	204
Notes: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 2. Pan spacing adjustable on 1-1/2" (40 mm) centers. Warranty: 2-Year Parts / 1-Year Labor.								
QUIK THERM™ PASS THRU AQUATEMP™ RETHERM OVEN, UNIVERSAL ANGLES								Spec Sheet E-4.7 Freight Class 100
RO-151-FPWUA-18DE RO-151-FPWUA-18DX	18 SETS	SEE NOTE BELOW	IN	28-1/4	34-1/2	73-11/16	LBS	526
			MM	720	875	1930	KG	239
Notes: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 2. Pan spacing adjustable on 1-1/2" (40 mm) centers. Warranty: 2-Year Parts / 1-Year Labor.								
QUIK THERM™ RETHERM BASKET OVEN, ANGLE LEDGE SLIDES								Spec Sheet E-4.5A Freight Class 100
RO-151-F-1332DE RO-151-F-1332DX	16	18 X 26	IN	34-7/8	35-1/8	73-11/16	LBS	536
		460 X 660	MM	885	895	1875	KG	243
	32	13 X 26	IN					
		330 X 660	MM					
Specify one of the following Power Unit options when ordering the above ovens:								
<ul style="list-style-type: none"> <li style="width: 33%;">• 12 kW, 208 Volts, 3 Phase, 50/60 Hz. <li style="width: 33%;">• 8 kW, 208 Volts, 1 Phase, 60 Hz. <li style="width: 33%;">• 8 kW, 208 Volts, 3 Phase, 60 Hz. <li style="width: 33%;">• 12 kW, 240 Volts, 3 Phase, 50/60 Hz. <li style="width: 33%;">• 8 kW, 240 Volts, 1 Phase, 60 Hz. <li style="width: 33%;">• 8 kW, 240 Volts, 3 Phase, 60 Hz. 								

ANGLE LEDGE SLIDES,
AQUATEMP™



RO-151-FW-1332DE

ROLL-IN, ANGLE LEDGE SLIDES



RR-1332

QUIK THERM™ 12KW RE THERM OVENS

Specify power option and Standard (-DE) or Deluxe (-DX) model when ordering. See page 42 for details.

CRES COR MODEL NO.	PAN			WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
	CAP	SIZE						
QUIK THERM™ AQUATEMP™ RETHERM BASKET OVEN, ANGLE LEDGE SLIDES							Spec Sheet E-4.5	Freight Class 100
RO-151-FW-1332DE RO-151-FW-1332DX	16	18 X 26	IN	34-7/8	35-1/8	73-11/16	LBS	536
		460 X 660	MM	885	895	1875	KG	243
	32	13 X 26	IN					
		330 X 660	MM					
Note: Pan spacing on 3-3/8" (90 mm) centers. Warranty: 2-Year Parts / 1-Year Labor.								
Specify one of the following Power Unit options when ordering the above oven: • 12 kW, 208 Volts, 3 Phase, 50/60 Hz. • 12 kW, 240 Volts, 3 Phase, 50/60 Hz. • 12 kW, 480 Volts, 3 Phase, 50/60 Hz.								
ROLL-IN RETHERM HEAT-N-HOLD OVEN WITH RACK, ANGLE LEDGE SLIDES							Spec Sheet E-6.2	Freight Class 100
RR-1332	32	13 X 26	IN	37-1/8	36	74-1/8	LBS	577
		330 X 660	MM	940	915	1880	KG	262
Warranty: 2-Year Parts / 1-Year Labor ACCESSORIES: ROR-201-SBS-1332 Extra Roll-In Rack 0848-059-02 Meat Probe 1-1/2" 0848-059-04 Meat Probe 6"								
Specify one of the following Power Unit options when ordering the above oven: • 8200 Watts, 208 Volts, 1 Phase, 50/60 Hz. • 8200 Watts, 240 Volts, 1 Phase, 50/60 Hz. • 8200 Watts, 208 Volts, 3 Phase, 50/60 Hz. • 8200 Watts, 240 Volts, 3 Phase, 50/60 Hz.								



"I've been using Cres Cor ovens for over 15 years, cooking everything from prime rib to Pacific salmon. They are the most reliable pieces of equipment in my kitchen."

Michael LaMalfa
Owner & Chef
LaMalfa Party Center

ACCESSORIES



MODEL NO.	DESCRIPTION
0621-281-K	ANGLES, EXTRA WIRE UNIVERSAL ANGLES (SET OF 2)
0621-281-SS-K	ANGLES, EXTRA WIRE UNIVERSAL ANGLES (SET OF 2) (FOR CO-151-FW-UA-12DE & -12DX)
	CONTROLS, CHANGE FROM STANDARD TO DELUXE CONTROLS W/ PROBE (SEE BELOW)
	DOOR, CHANGE FROM SOLID TO GLASS WINDOW (PER DOOR)
	DOOR, CHANGE FROM RIGHT-HAND TO LEFT-HAND HINGING (PER DOOR)
ROR-201-SBS-1332	EXTRA ROLL-IN RACK (FOR RR-1332 OVEN)
	KEY LOCK HANDLE
0713-060-K	HACCP PORT AND DOCUMENTATION KIT
1087-000	PUSH HANDLE
1170-117	RAISED WIRE GRIDS
7122-000	SECURITY PANEL
1170-212	EXTRA SHELF FOR 1000-CH SERIES OVENS
	STACKING KIT, TO STACK TWO CABINETS
1212-165	STAND, MOBILE STAINLESS STEEL (FOR 767-CH-SK SERIES)
	LIMIT THERMOSTAT TO 250° OR 300°F. (REQUIRED BY SOME STATE CODES)
0848-059-02	1-1/2" PROBE (FOR RR-1332 OVEN)
0848-059-04	6" PROBE (FOR RR-1332 OVEN)
0848-110	1-1/2" PROBE (FOR DELUXE COOK-N-HOLD OVENS)
0848-112	6" PROBE (FOR DELUXE COOK-N-HOLD OVENS)
0848-111	1-1/2" PROBE (FOR DELUXE CO & RO D SERIES OVENS)
0848-113	6" PROBE (FOR DELUXE CO & RO D SERIES OVENS)

SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS & PRICING

OVEN CONTROL OPTIONS:

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

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

**STANDARD LED CONTROLS**

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

OR

**DELUXE LED CONTROLS**

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

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

YOUR KITCHEN

COLLEGES & UNIVERSITIES

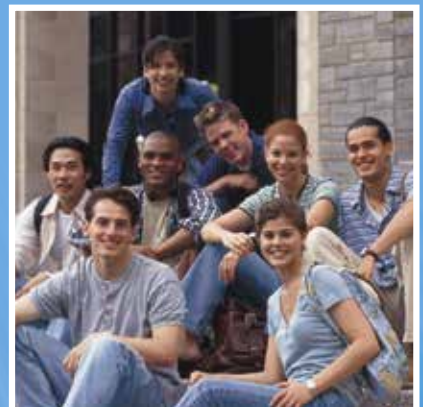
In this changing market, student populations continue to grow more diverse. With expanding enrollment in higher education comes the need for expanded foodservice options.

Foodservice Professionals:

It is your mission to equip your foodservice operators for the new demographics. Yet you still need to provide quick service at acceptable prices in food courts, dining rooms, sports facilities and banquet operations.

Cres Cor Can Help:

Cres Cor understands your situation. Cres Cor's mobile equipment can provide you with the best value and pay back throughout your foodservice operation.



FREQUENTLY ASKED QUESTIONS:

How will the Mobile Rack be used?

Light duty racks and cabinets are a great value option for transporting and storing in your kitchen or on the go. Ideal for travelling over short, smooth distances. Fully welded heavy duty and super duty mobile racks and cabinets can handle your rough handling without tipping or pans falling, even during your toughest transport and heaviest load uses.

Insulated half size cabinets are ideal for hot or cold transport. Our In-suite service cart transports bulk concessions, pans, trays, utensils, covered or panned prepared food hot and ready to serve.

What types of foods are being transported?

From bakery transport and storage or just across your kitchen, to heavier plated meals on trays travelling across long distances, inside or out - Cres Cor has a multi-purpose cabinet, light duty or super duty rack for all your needs.

What height requirement is needed?

Cres Cor manufactures a wide range of sizes to choose from full size, 3/4 size to half size units to support your needs including double oval tray, corrugated wide or narrow openings, and Queen Mary racks for the largest size loads. Our new Cres Cor In-Suite cart is the best way to get everything where you need it.

What pan sizes are needed?

A variety of choices are available with flexible pan sizing. Choose from adjustable universal angles, corrugated sides, and welded fixed angle ledge pan slides. Cres Cor multi-purpose cabinets hold all common pan sizes.

What accessories are available?

- Various Caster Options
- Vertical, Corner or Perimeter Bumpers
- Plexiglas Door (on utility cabinets)
- Floor Lock
- Pan Stop

See condensed price list insert for more accessory information.



MODEL 273-65-12/1818

MODEL 100-1841D

features

RACKS & UTILITY CABINETS FOR EVERY BUDGET

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

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






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

MULTI-PURPOSE RACKS AND CABINETS FOR TRANSPORT AND STORAGE

DESCRIPTION	MODEL NUMBER	PAN SIZE	PAN SLIDE	PAGE
SUPER DUTY 				
NON-INSULATED TRANSPORT – STORAGE CABINET 	100 SERIES	18 X 26	CORRUGATED SIDE	54
NON-INSULATED TRANSPORT – STORAGE, SUPER DUTY CABINET	100-1841-DSD	18 X 26	CORRUGATED SIDE	54
NON-INSULATED TRANSPORT – STORAGE CABINET	101-1820D	18 X 26, 14 X 18	ANGLE LEDGE	54
NON-INSULATED TRANSPORT – STORAGE, SUPER DUTY CABINET	101-1820-DSD	18 X 26, 14 X 18	ANGLE LEDGE	55
NON-INSULATED TRANSPORT – STORAGE CABINET	103-UA SERIES	VARIOUS	UNIVERSAL ANGLE	55
NON-INSULATED TRANSPORT – FOOD FILE CABINET 	150-1840D	18 X 26	EXTRUDED SIDEWALL	55
UTILITY TRANSPORT - STORAGE RACK 	200 SERIES	18 X 26	CORRUGATED SIDE	46
UTILITY TRANSPORT - STORAGE RACK 	207-1820	18 X 26, 14 X 18	ANGLE LEDGE	46
UTILITY TRANSPORT - STORAGE, SUPER DUTY RACK	207-1820-SD	18 X 26, 14 X 18	ANGLE LEDGE	46
UTILITY TRANSPORT - STORAGE RACK 	207 SERIES	18 X 26, 15 X 20	ANGLE LEDGE	46
UTILITY TRANSPORT - STORAGE, SUPER DUTY RACK	207-SD SERIES	18 X 26, 15 X 20	ANGLE LEDGE	47
UTILITY TRANSPORT - STORAGE RACK 	207-UA-13A	VARIOUS	UNIVERSAL ANGLE	47
OVAL TRAY RACK TRANSPORT - STORAGE	207-2410A 2207-2420A	VARIOUS	WIDE ANGLE	47
ROLL-IN REFRIGERATOR RACK 	207-UA-12 SERIES	VARIOUS	UNIVERSAL ANGLE	48
ROLL-IN REFRIGERATOR RACK 	207 SERIES	18 X 26	ANGLE LEDGE	48
ROLL-IN REFRIGERATOR RACK	208-1240 SERIES	12 X 20	CORRUGATED SIDE, PERFORATED STAINLESS STEEL	48
ROLL-IN REFRIGERATOR RACK	208-1835 SERIES	18 X 26	CORRUGATED SIDE	49
ROLL-IN REFRIGERATOR RACK	273-65-12/1818	18 X 26, 12 X 20	ANGLE LEDGE	49
HALF SIZE UTILITY TRANSPORT - STORAGE, TABLE TOP RACK	280-1818A	18 X 26	CORRUGATED SIDE	49
HEAVY DUTY 				
NON-INSULATED IN-SUITE SERVICE CART	101-172A	VARIOUS	PERFORATED SHELF	56
NON-INSULATED TRANSPORT – STERNO CABINET	102-ST-1841E	18 X 26	CORRUGATED SIDE	56
INSULATED TRANSPORT UTILITY CABINET NEW DESIGN!	109-1840	18 X 26	EXTRUDED SIDEWALL	56
INSULATED HAND-LIFT CABINET	309 SERIES	VARIOUS	ANGLE, CHANNEL SLIDE	57
INSULATED HAND-LIFT CABINET	309-128C	12 X 20	WIRE RACK	57
UTILITY TRANSPORT - STORAGE, WIDE OPENING RACK	210-1841A	18 X 26	CORRUGATED SIDE	50
UTILITY TRANSPORT - STORAGE, FOOD FILE RACK	252-1840	18 X 26	EXTRUDED SIDEWALL	50
UTILITY TRANSPORT - PAN DRYING RACK NEW DESIGN!	252-DR-36	18 X 26	EXTRUDED SIDEWALL	50
QUEEN MARY RACK TRANSPORT - STORAGE	271 SERIES	OVAL TRAYS	SHELVES	50
HALF SIZE UTILITY WORK STAND	278 SERIES	18 X 26	CORRUGATED SIDE	51
HALF SIZE UTILITY TRANSPORT - STORAGE RACK	282-1815	18 X 26	EXTRUDED SIDEWALL	51
DOUBLE RACK TRANSPORT - STORAGE	2213-1824B	VARIOUS, TRAP-EZOID	CHANNEL SLIDE	51
LIGHT DUTY 				
ECONOMY TRANSPORT – STORAGE CABINET	150-1840E	18 X 26	EXTRUDED SIDEWALL	57
TRANSPORT UTILITY KNOCK DOWN RACK	275-38-1810-KDT	18 X 26	ANGLE LEDGE	52
TRANSPORT UTILITY KNOCK DOWN RACK	275-70-1820-KD	18 X 26	ANGLE LEDGE	52
ACCESSORIES				56, 58
SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS AND PRICING				



Gold indicates our best racks & cabinets with the best warranty in the industry. 3-Year Parts / 1-Year Labor with lifetime guarantee against rust & corrosion.



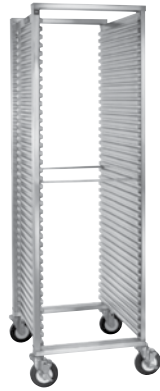
Silver indicates our standard warranty. 2-Year Parts / 1-Year Labor.



Bronze indicates our basic warranty coverage. 1-Year Parts / 90-Day Labor.

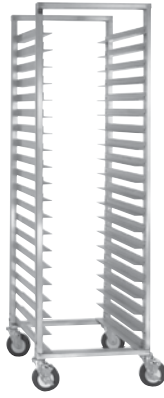
SUPER DUTY UTILITY RACKS

CORRUGATED,
NARROW OPENING



200-1841A

ANGLE LEDGE



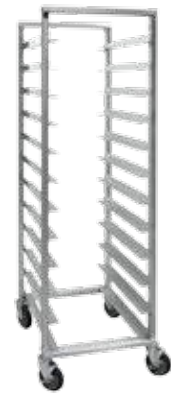
207-1820

SUPER DUTY
ANGLE LEDGE



207-1820-SD

ANGLE LEDGE



207-1812

CRES COR MODEL NO.	PAN			WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
	CAP	SIZE						
CORRUGATED SIDEWALL UTILITY RACKS								
							Spec Sheet G-1	Freight Class 250
200-1841A TOP SELLER	39	18 X 26	IN	21-13/16	26-3/4	69-9/16	LBS	80
		460 X 660	MM	555	680	1770	KG	36
200-1833A	31	18 X 26	IN	21-13/16	26-3/4	57-9/16	LBS	70
		460 X 660	MM	555	680	1465	KG	32
Note: Pan spacing on 1-1/2" (40 mm) centers. Warranty: 3-Year Parts / 1-Year Labor, Lifetime guarantee against rust and corrosion.								
ANGLE LEDGE UTILITY RACKS								
							Spec Sheet G-3	Freight Class 250
207-1820 TOP SELLER	20	18 X 26*	IN	22	29-5/8	69-3/4	LBS	70
		460 X 660	MM	560	755	1775	KG	32
Notes: 1. *Will also carry (2) 14" x 18" trays on each set of angles. 2. Angle ledges are welded on 3" (80 mm) centers. Warranty: 3-Year Parts / 1-Year Labor, Lifetime guarantee against rust and corrosion.								
SUPER DUTY ANGLE LEDGE UTILITY RACKS								
							Spec Sheet G-4	Freight Class 250
207-1820-SD	20	18 X 26*	IN	22	29-5/8	69-3/4	LBS	77
		460 X 660	MM	560	755	1775	KG	35
Notes: 1. *Will also carry (2) 14" x 18" trays on each set of angles. Also available for 15" x 20" trays. 2. Angle ledges are welded on 3" (80 mm) centers. Warranty: 3-Year Parts / 1-Year Labor, Lifetime guarantee against rust and corrosion.								
ANGLE LEDGE UTILITY RACKS								
							Spec Sheet G-3.1	Freight Class 250
207-1812	12	18 X 26*	IN	22-7/16	29-5/8	69-3/4	LBS	70
		460 X 660	MM	570	755	1775	KG	32
207-1524	24	15 X 20	IN	24-5/8	31	69-3/4	LBS	75
		385 X 510	MM	625	790	1775	KG	34
Notes: 1. *Will also carry (2) 14" x 18" trays on each set of angles. Also available for 15" x 20" trays. 2. Model 207-1524 carries two trays on each set of angles. 3. Angle ledges are riveted on 5-1/8" (130 mm) centers. Warranty: 3-Year Parts / 1-Year Labor, Lifetime guarantee against rust and corrosion.								

**SUPER DUTY
UTILITY RACKS**

UNIVERSAL ANGLES



207-UA-13A

ANGLE LEDGE, OVAL TRAYS



207-2410A

ANGLE LEDGE,
OVAL TRAYS, DOUBLE



2207-2420A

CRES COR MODEL NO.	PAN			WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
	CAP	SIZE						
SUPER DUTY ANGLE LEDGE UTILITY RACKS								Spec Sheet G-4.1 Freight Class 250
207-1812-SD	12	18 X 26*	IN	22-7/16	29-5/8	69-3/4	LBS	75
		460 X 660	MM	570	755	1775	KG	34
207-1524-SD	24	15 X 20	IN	24-5/8	31	69-3/4	LBS	75
		385 X 510	MM	625	790	1775	KG	34
Notes: 1. *Will also carry (2) 14" x 18" trays on each set of angles. Also available for 15" x 20" trays. 2. Model 207-1524-SD carries two trays on each set of angles. 3. Angle ledges are riveted and welded on 5-1/8" (130 mm) centers. Warranty: 3-Year Parts / 1-Year Labor, Lifetime guarantee against rust and corrosion.								
UNIVERSAL ANGLE UTILITY RACK								Spec Sheet G-9 Freight Class 250
207-UA-13A TOP SELLER	13 SETS	SEE NOTE BELOW	IN	25-3/8	24-15/16	69-3/4	LBS	115
			MM	645	635	1775	KG	52
Notes: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 2. Angles spaced on 4-1/2" (115 mm) centers; adjustable on 1-1/2" (40 mm) centers. Warranty: 3-Year Parts / 1-Year Labor, Lifetime guarantee against rust and corrosion.								
WIDE ANGLE LEDGE OVAL TRAY RACKS								Spec Sheet G-23 Freight Class 250
207-2410A (SINGLE)	10	SEE NOTE BELOW	IN	27-5/8	30	70	LBS	100
			MM	705	765	1780	KG	45
2207-2420A (DOUBLE)	20	SEE NOTE BELOW	IN	55-1/8	30	70	LBS	180
			MM	1400	765	1780	KG	82
Notes: 1. For oval tray sizes: 22-3/4" x 27-5/8", 20-3/4" x 25-1/2" and x 23-1/2" x 29". 2. Angle ledges spaced on 6-1/8" (160 mm) centers. Warranty: 3-Year Parts / 1-Year Labor, Lifetime guarantee against rust and corrosion.								

ACCESSORIZE
See condensed price list insert for a complete list of accessories



SUPER DUTY UTILITY RACKS

UNIVERSAL ANGLE



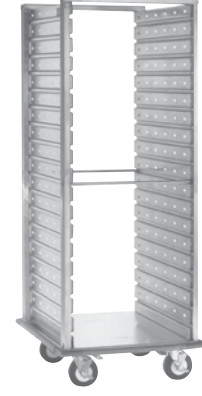
207-UA-12-AC

ROLL-IN REFRIGERATOR RACKS
ANGLE LEDGE



207-1818-C

CORRUGATED



208-1240-D

CRES COR MODEL NO.	PAN			WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
	CAP	SIZE						
UNIVERSAL ANGLE ROLL-IN REFRIGERATOR RACKS								Spec Sheet G-15
								Freight Class 250
207-UA-12-AC TOP SELLER	12 SETS	SEE NOTE BELOW	IN	24-1/2	24-15/16	64-1/2	LBS	115
			MM	625	635	1640	KG	52
207-UA-12-AD TOP SELLER	12 SETS	SEE NOTE BELOW	IN	26-3/8	26-13/16	64-1/2	LBS	120
			MM	670	685	1640	KG	54
Notes: 1. Deluxe ("D") Model includes perimeter bumper and enclosed base. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 4-1/2" (115 mm) centers; adjustable on 1-1/2" (40 mm) centers. Warranty: 3-Year Parts / 1-Year Labor, Lifetime guarantee against rust and corrosion.								
ANGLE LEDGE ROLL-IN REFRIGERATOR RACKS								Spec Sheet G-11
								Freight Class 250
207-1818-C TOP SELLER	18	18 X 26	IN	21	25-1/8	64-1/2	LBS	82
		460 X 660	MM	535	640	1640	KG	37
207-1811-C	11	18 X 26	IN	21	25-1/8	64-1/2	LBS	77
		460 X 660	MM	535	640	1640	KG	35
207-1818-D TOP SELLER	18	18 X 26	IN	22-7/8	27	64-1/2	LBS	87
		460 X 660	MM	585	690	1640	KG	39
207-1811-D	11	18 X 26	IN	22-7/8	27	64-1/2	LBS	82
		460 X 660	MM	585	690	1640	KG	37
Notes: 1. Deluxe ("D") Models include perimeter bumper and enclosed base. 2. Pan Spacing: Model 207-1818 on 3" (80 mm) centers. Model 207-1811 on 5-1/8" (130 mm) centers. Warranty: 3-Year Parts / 1-Year Labor, Lifetime guarantee against rust and corrosion.								
CORRUGATED SIDEWALL ROLL-IN REFRIGERATOR RACKS								Spec Sheet G-13
								Freight Class 250
208-1240-C	38	12 X 20 X 2-1/2	IN	23-11/16	25-1/8	69	LBS	95
		310 X 510 X 640	MM	605	640	1755	KG	43
208-1240-D	38	12 X 20 X 2-1/2	IN	25-9/16	27	69	LBS	100
		310 X 510 X 640	MM	650	690	1755	KG	45
Notes: 1. Deluxe ("D") Model includes perimeter bumper and enclosed base. 2. Pan spacing on 3" (80 mm) centers. 3. Two pans per corrugation. 4. Perforated stainless steel sidewalls for air circulation. 5. VERIFY HEIGHT OF CABINET DOOR OPENING BEFORE ORDERING. Warranty: 3-Year Parts / 1-Year Labor, Lifetime guarantee against rust and corrosion.								

**SUPER DUTY
UTILITY RACKS**

CORRUGATED



208-1835-C

ANGLE LEDGE



273-65-12/1818

CORRUGATED
HALF-SIZE



280-1818A

CRES COR MODEL NO.	PAN			WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
	CAP	SIZE						
CORRUGATED SIDEWALL ROLL-IN REFRIGERATOR RACKS (FOR 18" X 26" PANS)								-Freight Class 250
						Spec Sheet G-12		
208-1835-C	35	18 X 26	IN	20-11/16	25-1/8	64-1/2	LBS	82
		460 X 660	MM	525	640	1640	KG	37
208-1835-D	35	18 X 26	IN	22-9/16	27	64-1/2	LBS	87
		460 X 660	MM	575	690	1640	KG	39
Notes: 1. Deluxe ("D") Model includes perimeter bumper and enclosed base. 2. Pan spacing on 1-1/2" (40 mm) centers. Warranty: 3-Year Parts / 1-Year Labor, Lifetime guarantee against rust and corrosion.								
ANGLE LEDGE ROLL-IN REFRIGERATOR RACK								Freight Class 250
						Spec Sheet G-16		
273-65-12/1818	18	18 X 26	IN	20-1/4	26-1/2	64-3/4	LBS	70
		460 X 660	MM	520	660	1645	KG	32
	18	12 X 20 X 2-1/2	IN					
		310 X 510 X 64	MM					
Note: Fully welded pan spacing on 3" (80 mm) centers. Warranty: 3-Year Parts / 1-Year Labor, Lifetime guarantee against rust and corrosion.								
CORRUGATED SIDEWALL HALF-SIZE UTILITY RACK								Freight Class 250
						Spec Sheet G-21		
280-1818A	18	18 X 26	IN	21-13/16	26-15/16	36-1/16	LBS	70
		460 X 660	MM	555	685	920	KG	32
Note: Pan spacing on 1-1/2" (40 mm) centers. Warranty: 3-Year Parts / 1-Year Labor, Lifetime guarantee against rust and corrosion.								

ACCESSORIZE
See condensed price list insert for a complete list of accessories

HEAVY DUTY UTILITY RACKS



CRES COR MODEL NO.	PAN			WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
	CAP	SIZE						
CORRUGATED SIDEWALL UTILITY RACK (WIDE OPENING)								Spec Sheet G-2
								Freight Class 250
210-1841A	39	18 X 26	IN	29-13/16	18-3/4	69-9/16	LBS	75
		460 X 660	MM	760	480	1770	KG	34
Note: Pan spacing on 1-1/2" (40 mm) centers. Warranty: 2-Year Parts / 1-Year Labor.								
INTERLOCKING EXTRUDED SIDEWALL FOOD FILE UTILITY RACK								Spec Sheet G-7
								Freight Class 250
252-1840	39	18 X 26	IN	21-15/16	26-5/8	69-11/16	LBS	85
		460 X 660	MM	560	680	1770	KG	39
Notes: 1. Pan spacing on 1-1/2" (40 mm) centers. 2. Will also hold 18" x 26" plastic food boxes. Warranty: 2-Year Parts / 1-Year Labor.								
INTERLOCKING EXTRUDED SIDEWALL PAN DRYING RACK								Spec Sheet G-7.1
								Freight Class 250
252-DR-36	36	18 X 26	IN	21-15/16	26-5/8	75-11/16	LBS	70
		460 X 660	MM	560	680	1925	KG	32
Note: 1. Pan spacing on 1-1/2" (40 mm) centers. 2. Supplied with (3) nickel chrome plated raised wire grids. Warranty: 2-Year Parts / 1-Year Labor.								
CRES COR MODEL NO.	NO. OF SHELVES			WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
QUEEN MARY RACKS								
								Spec Sheet G-26
								Freight Class 250
271-51-5927	5 ON 11" CENTERS		IN	62-1/4	29	62-11/16	LBS	182
			MM	1585	740	1595	KG	83
271-61-5927	6 ON 8" CENTERS		IN	62-1/4	29	62-11/16	LBS	192
			MM	1585	740	1595	KG	87
Note: For oval tray sizes: 20-3/4" x 25-1/2", 22-3/4" x 27-5/8" and 23-1/2" x 29", two trays per shelf. Warranty: 2-Year Parts / 1-Year Labor. ACCESSORY: Stainless steel shelves instead of aluminum shelves (27 lbs. for each shelf).								



ACCESSORIZE
See condensed price list insert for a complete list of accessories

HEAVY DUTY
UTILITY RACKS



CRESCOR MODEL NO.	PAN		WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT	
	CAP	SIZE						
CHANNEL SLIDE DOUBLE TRAY RACK							Spec Sheet G-25	Freight Class 250
2213-1824B	48	13 X 18	IN	42-3/16	30-1/4	69-9/16	LBS	140
		330 X 460	MM	1075	770	1770	KG	64
	48	14 X 18	IN	ACCESSORIES: 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				
		360 X 460	MM					
	24	18 X 26	IN					
		460 X 660	MM					
	48	14 X 18 TRAPEZOID	IN					
		360 X 460	MM					
MOBILE WORK STANDS							Spec Sheet G-19	Freight Class 250
278-PT-1818	18	18 X 26	IN	21-7/8	26-3/4	36	LBS	50
		460 X 660	MM	560	680	915	KG	23
278-PT-1818-DS	18	18 X 26	IN	23-1/2	26-3/4	36	LBS	70
		460 X 660	MM	600	680	915	KG	32
Notes: 1. Add 32" (815 mm) to width when trays are mounted to sides or shelves are extended. 2. Pan spacing on 1-1/2" (40 mm) centers. Warranty: 2-Year Parts / 1-Year Labor. ACCESSORIES: 6273 Slicer Support (for Model 278-PT-1818) Stainless Steel Top (for Model 278-PT-1818-DS) Stainless Steel Drop Shelves (for Model 278-PT-1818-DS)								
INTERLOCKING EXTRUDED SIDEWALL HALF-SIZE UTILITY RACKS							Spec Sheet G-18	Freight Class 250
282-1815	15	18 X 26	IN	21-15/16	26-5/8	30	LBS	45
		460 X 660	MM	560	680	765	KG	20
Notes: 1. Pan spacing on 1-1/2" (40 mm) centers. 2. Supplied with 3" (80 mm) casters. Warranty: 2-Year Parts / 1-Year Labor.								

ACCESSORIZE
See condensed price list insert for a complete list of accessories

**LIGHT DUTY
UTILITY RACKS**



CRES COR MODEL NO.	PAN		WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT	
	CAP	SIZE						
ANGLE LEDGE KNOCK DOWN UTILITY RACK							Spec Sheet G-17.1	Freight Class 250
275-38-1810-KDT	10	18 X 26	IN	20-1/4	26-1/2	38-1/4	LBS	30
		460 X 660	MM	515	675	975	KG	14
Notes: 1. Pan spacing on 3" (80 mm) centers. 2. 10% volume discount on 12 or more. Warranty: 1-Year Parts / 90-Day Labor. ACCESSORY: To have rack shipped assembled see price list for knock down rack assembly (Model number 275-70-1810-KDTA).								
ANGLE LEDGE KNOCK DOWN UTILITY RACK							Spec Sheet G-17.2	Freight Class 250
275-70-1820-KD	20	18 X 26	IN	20-1/4	26-1/2	69-3/4	LBS	35
		460 X 660	MM	515	675	1775	KG	16
Notes: 1. Pan spacing on 3" (80 mm) centers. 2. 10% volume discount on 12 or more. Warranty: 1-Year Parts / 90-Day Labor. ACCESSORY: To have rack shipped assembled see price list for knock down rack assembly (Model number 275-70-1810-KDTA).								



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

Kristina Karlicki
Executive Pastry Chef
Stein Eriksen Lodge

YOUR KITCHEN

BUSINESS & INDUSTRY

As we all know, corporate dining is confronting a series of economy driven conditions that are impacting dining services across the nation. Costs are rising and inventories are increasing as more and more items are being added to menus based on customer demand.

Foodservice Professionals:

We understand that you, as foodservice professionals, are under constant pressure. We know you are always searching for improved purchasing options, nutritional meals, safe foods, skilled labor and new operational units.

Cres Cor Can Help:

Cres Cor is interested in every question or thought you may have. We will work with you to find specific answers to difficult questions. Our goal is to provide you with the right mobile foodservice solutions and to assist you in meeting today's equipment needs while planning for success tomorrow.



**SUPER DUTY
UTILITY CABINETS**



GRES COR MODEL NO.	PAN			WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
	CAP	SIZE						
NON-INSULATED TRANSPORT STORAGE CABINETS								Spec Sheet A-1 Freight Class 150
100-1841D* TOP SELLER	40	18 X 26	IN	20-7/8	27-1/2	69-3/4	LBS	120
		460 X 660	MM	530	700	1775	KG	54
100-1833D	32	18 X 26	IN	20-7/8	27-1/2	57-3/4	LBS	110
		460 X 660	MM	530	700	1470	KG	50
100-1822D	22	18 X 26	IN	20-7/8	27-1/2	42	LBS	90
		460 X 660	MM	530	700	1070	KG	41
Note: Pan spacing on 1-1/2" (40 mm) centers. Warranty: 3-Year Parts / 1-Year Labor, Lifetime guarantee against rust and corrosion. *Pass-thru version available, see utility cabinet pass-thru option in price list insert (page 7).								
SUPER DUTY NON-INSULATED TRANSPORT CABINET								Spec Sheet A-3 Freight Class 150
100-1841-DSD	39	18 X 26	IN	20-7/8	27-1/2	69-3/4	LBS	120
		460 X 660	MM	530	700	1775	KG	54
Note: Pan spacing on 1-1/2" (40 mm) centers. Warranty: 3-Year Parts / 1-Year Labor, Lifetime guarantee against rust and corrosion.								
NON-INSULATED TRANSPORT STORAGE CABINET								Spec Sheet A-4 Freight Class 150
101-1820D	20	18 X 26	IN	21	31	69-3/4	LBS	165
		460 X 660	MM	535	790	1775	KG	75
	40	14 X 18	IN					
		360 X 460	MM					
Note: Pan spacing on 3" (80 mm) centers. Warranty: 3-Year Parts / 1-Year Labor, Lifetime guarantee against rust and corrosion.								

ANGLE LEDGE,
SUPER DUTY



101-1820-DSD

UNIVERSAL ANGLE



103-UA-13D

EXTRUDED SIDEWALL



150-1840D

SUPER DUTY UTILITY CABINETS

CRES COR MODEL NO.	PAN		WIDTH	DEPTH	HEIGHT			SHIPPING WEIGHT	
	CAP	SIZE							
SUPER DUTY NON-INSULATED TRANSPORT CABINET								Spec Sheet A-5	Freight Class 150
101-1820-DSD	20	18 X 26	IN	21	31	69-3/4	LBS	175	
		460 X 660	MM	535	790	1775	KG	79	
	40	14 X 18	IN						
		360 X 460	MM						
Note: Pan spacing on 3" (80 mm) centers. Warranty: 3-Year Parts / 1-Year Labor, Lifetime guarantee against rust and corrosion.									
NON-INSULATED UTILITY CABINETS, 103-UA SERIES, UNIVERSAL ANGLES								Spec Sheet A-8	Freight Class 150
103-UA-13D	13 SETS	SEE NOTE BELOW	IN	25-13/16	31	69-3/4	LBS	185	
			MM	660	790	1775	KG	84	
103-UA-11D	11 SETS	SEE NOTE BELOW	IN	25-13/16	31	57-3/4	LBS	175	
			MM	660	790	1470	KG	79	
Notes: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 2. Angles spaced on 4-1/2" (115 mm) centers; adjustable on 1-1/2" (40 mm) centers. Warranty: 3-Year Parts / 1-Year Labor, Lifetime guarantee against rust and corrosion.									
NON-INSULATED FOOD FILE CABINET, INTERLOCKING EXTRUDED SIDEWALLS								Spec Sheet A-6	Freight Class 150
150-1840D TOP SELLER	40	18 X 26	IN	20-7/8	27-1/2	69-3/4	LBS	125	
		460 X 660	MM	530	700	1775	KG	57	
Note: Pan spacing on 1-1/2" (40 mm) centers. Warranty: 3-Year Parts / 1-Year Labor, Lifetime guarantee against rust and corrosion.									

ACCESSORIZE
See condensed price list insert for a complete list of accessories

HEAVY DUTY UTILITY CABINETS



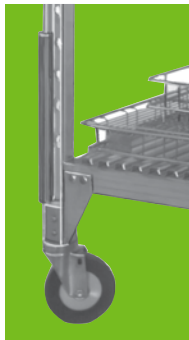
CRES COR MODEL NO.	PAN			WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
	CAP	SIZE						
NON-INSULATED IN-SUITE SERVICE CART, THREE SHELVES								Spec Sheet A-10 Freight Class 150
101-172A	3	VARIOUS	IN	35-1/2	24	36	LBS	145
			MM	905	610	915	KG	66
Note: Available in many decorative finishes. Holds four 7-ounce size cans of fuel. Warranty: 2-Year Parts / 1-Year Labor.								
NON-INSULATED CANNED FUEL CABINET, CORRUGATED SIDES								Spec Sheet A-9 Freight Class 150
102-ST-1841E	38	18 X 26	IN	20-7/8	28-1/2	69-3/4	LBS	140
		460 X 660	MM	530	725	1775	KG	64
Notes: 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: 2-Year Parts / 1-Year Labor.								
INSULATED EXTRUDED SIDEWALL UTILITY CABINET								Spec Sheet A-7 Freight Class 150
109-1840	40	18 X 26	IN	22	30-1/16	70-1/8	LBS	150
		460 X 660	MM	560	765	1780	KG	68
Notes: 1. Pan spacing on 1-1/2" (40 mm) centers. Warranty: 2-Year Parts / 1-Year Labor.								



ACCESSORIES



1301-002
ROTARY
BUMPERS



1056-000
VERTICAL
BUMPERS



1056-002
CORNER
BUMPERS

MODEL NO.	DESCRIPTION
0621-281-K	ANGLES, EXTRA WIRE UNIVERSAL ANGLES (SET OF 2)
1265-000	BAIL HANDLE KIT - REAR MOUNTED (1 PER KIT)
1265-000	BAIL HANDLE KIT - SIDE MOUNTED (4 PER KIT)
1056-012	BUMPERS, CORNER (FOR RACKS WITH STEM CASTERS)
1301-002	BUMPERS, ROTARY (FOR USE WITH 5" CASTERS)
1056-000	BUMPER, VERTICAL (ADD 2" TO O.A. DIMENSIONS)
	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 PLEXIGLAS (FOR NON-INSULATED CABINETS)

SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS & PRICING

**LIGHT DUTY
UTILITY CABINET**



150-1840E

**HEAVY DUTY
UTILITY CABINETS**



HALF-SIZE,
18" X 26" PANS

309-188C



HALF-SIZE,
12" X 20" PANS

309-128C

CRES COR MODEL NO.	PAN			WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
	CAP	SIZE						
LIGHT DUTY NON-INSULATED FOOD FILE CABINET, INTERLOCKING EXTRUDED SIDEWALLS								Spec Sheet A-6.1
								Freight Class 250
150-1840E	38	18 X 26	IN	24	31	68	LBS	97
		460 X 660	MM	535	695	1727	KG	48
Note: Pan spacing on 1-1/2" (40 mm) centers. Warranty: 1-Year Parts / 90-Day Labor.								
INSULATED HALF-SIZE TRANSPORT CABINETS 309 SERIES, LIFT-OUT INTERIOR (FOR 18" x 26" PANS)								Spec Sheet A-17
								Freight Class 150
309-188C	8	18 X 26	IN	23-7/8	32-1/4	33-7/8	LBS	120
		460 X 660	MM	610	820	860	KG	54
309-12-188C	8*	18 X 26	IN	23-7/8	32-1/4	33-7/8	LBS	110
		460 X 660	MM	610	820	860	KG	50
309-1813C	13	18 X 26	IN	23-7/8	32-1/4	33-7/8	LBS	120
		460 X 660	MM	610	820	860	KG	54
Notes: Pan spacing on 2-3/4" (70 mm) centers, except 309-1813C which has channel pan slides on 1-1/2" (40 mm) centers. *Will also carry 12" x 20" pans, capacity 8. Warranty: 2-Year Parts / 1-Year Labor. Can also be stacked on same size H-339 Series hot cabinets.								
INSULATED HALF-SIZE TRANSPORT CABINET MODEL 309-128C, LIFT-OUT INTERIOR (FOR 12" x 20" PANS)								Spec Sheet A-18
								Freight Class 150
309-128C	8	12 X 20	IN	18-7/8	27-1/4	33-7/8	LBS	100
		305 X 510	MM	480	695	860	KG	45
Note: Pan spacing on 2-3/4" (70 mm) centers. Warranty: 2-Year Parts / 1-Year Labor. To stack two cabinets, new cabinet width will be 24-5/8" when stacked. Can also be stacked on same size H-339 Series hot cabinets.								

ACCESSORIZE
See condensed price list insert for a complete list of accessories

ACCESSORIES



1265-000
BAIL HANDLE



VARIOUS
CASTER OPTIONS



1197, 1430
FLOOR LOCK



6959
TOW BAR



5234-039, -040
VINYL DUST COVER

MODEL NO.	DESCRIPTION
1267-000	ENCLOSURE KIT, BACK (ALUMINUM) (SINGLE RACK)
1267-042	ENCLOSURE KIT, BACK (ALUMINUM) (DOUBLE RACK)
1267-000	ENCLOSURE KIT, BACK (POWDER COATED) (SINGLE RACK)
1267-042	ENCLOSURE KIT, BACK (POWDER COATED) (DOUBLE RACK)
0500-000	ENCLOSURE KIT, BOTTOM (SINGLE RACK)
1403-038	ENCLOSURE KIT, BOTTOM (DOUBLE RACK)
1404-000	ENCLOSURE KIT, SIDE (ALUMINUM) (SINGLE RACK)
1404-015	ENCLOSURE KIT, SIDE (ALUMINUM) (DOUBLE RACK)
1404-000	ENCLOSURE KIT, SIDE (POWDER COATED) (SINGLE RACK)
1404-015	ENCLOSURE KIT, SIDE (POWDER COATED) (DOUBLE RACK)
1269-000	ENCLOSURE KIT, TOP (SINGLE RACK)
1269-009	ENCLOSURE KIT, TOP (DOUBLE RACK)
1197	FLOOR LOCK (FOR RACKS WITH 5" CASTERS)
1430	FLOOR LOCK (FOR UTILITY CABINETS WITH 5" CASTERS)
	KEY LOCK HANDLE (FOR 309 MODELS)
1136-000	LOCK HASP (FOR NON-INSULATED CABINETS)
1032-000	PAN STOP
	PASS-THRU OPTION (FOR 100-1841D)
1087-000	PUSH HANDLE FOR UTILITY CABINETS
1425-000	PUSH HANDLE WITH DONUT BUMPERS FOR RACKS
1425-005	PUSH HANDLE, SIDE MOUNTED (DOUBLE RACK)
	SHELVES, CHANGE FROM ALUMINUM TO STAINLESS STEEL (FOR QUEEN MARY RACKS) (PER SHELF)
6273	SLICER SUPPORT (FOR MODEL 278-PT-1818)
	TO STACK TWO ALUMINUM CABINETS (FOR 309 MODELS)
5360-025-K2	STACKING KIT FOR FIELD INSTALLATION ON 309 SERIES CABINET (18" X 26" SIZE)
5360-026-K3	STACKING KIT FOR FIELD INSTALLATION ON 309-128C CABINET
	STAINLESS STEEL TOP (FOR MODEL 278-PT-1818-DS)
	STAINLESS STEEL DROP SHELVES (FOR MODEL 278-PT-1818-DS)
	THERMOMETER, DOOR (FOR 102-ST-1841E CABINET)
6959	TOW BAR ASSEMBLY
5234-040	VINYL DUST COVER (FOR 200-1841A RACK)
5234-039	VINYL DUST COVER (FOR 207-UA-13A RACK)

SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS & PRICING

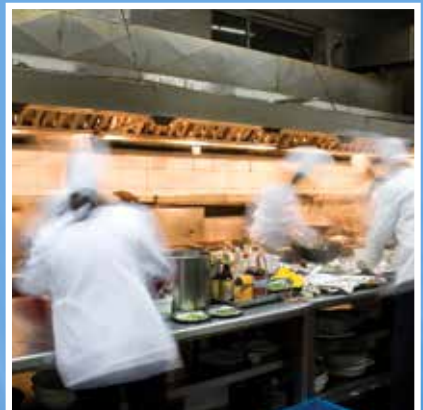
YOUR KITCHEN

HOTELS & CASINOS

It takes a special breed of foodservice professional to take on the challenge of a hotel or casino kitchen. Now more than ever, the high-end casino or hotel diner expects new and exciting menu options as well as fast and excellent culinary fare that always arrives at the perfect temperature, no matter what. In this hectic environment, it helps to know you're not alone.

Cres Cor Can Help:

No challenge is too great for Cres Cor Ovens, Heavy Duty Hot Cabinets, Racks and Dollies. Able to stand up to the intensity and constant use of the fast-paced hotel and casino setting, Cres Cor products are durable enough to perform perfectly when you need them most. Keep hot food hot and cold food cold, and keep your kitchen running smoothly.



FREQUENTLY ASKED QUESTIONS:

How will the Refrigerated Cabinet be used?

You've always known Cres Cor as the maker of the finest Hot Cabinets, now get the same level of quality and safety at the other end of the thermometer. Mobile ChillTemp® refrigerated cabinets have a forced air system that provides even distribution of cold air.

Upgrade to a Super Duty Refrigerated Cabinet for even more resilience and durability during the roughest transport. See page 22 for more information.

What types of food are you holding?

Fully insulated mobile ChillTemp® refrigerated cabinets designed for holding food and beverages between 33°F to 40°F.

What size Refrigerated Cabinet is needed?

Full size, single door units have a generous 18-cubic foot interior. The double door unit has 39-cubic foot interior. Enough space to transport and hold for any event.

What electrical is available?

ChillTemp® Refrigerated cabinets have standard 120 Volt, 15 Amp service, optional 240 Volt also available.

What pan sizes are needed?

Each offered with wire universal angles which accommodate a large variety of pan sizes on adjustable 1-1/2" centers. 10 sets in the single door unit, 20 in the double door unit. Optional interior for 18" x 26" pans also available.

What accessories are available?

- Various Caster Options
- Corner or Perimeter Bumpers
- Digital Thermometer
- Floor Lock
- Drop Down Pull Handle
- Interior for (28) 18" x 26" Pans in single door unit
- Interior for (56) 18" x 26" Pans in double door unit

See price list for more accessory information.



MODEL R-171-SUA-10

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

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

DESCRIPTION	MODEL NUMBER	PAN SIZE	PAGE
CHILLTEMP® REFRIGERATED CABINETS			
SINGLE COMPARTMENT TOP SELLER	R-171-SUA-10	VARIOUS	62
SINGLE COMPARTMENT, SUPER DUTY TRANSPORT	R-171-SUA-10-SD	VARIOUS	62
DOUBLE COMPARTMENT	R-171-SUA-20	VARIOUS	62
ACCESSORIES			62
SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS AND PRICING			



Silver indicates our standard warranty. 2-Year Parts / 1-Year Labor.



REFRIGERATED CABINETS

UNIVERSAL ANGLES,
SINGLE COMPARTMENT



R-171-SUA-10
w/ Optional Perimeter Bumper
and Magnetic Latch

UNIVERSAL ANGLES,
SINGLE COMPARTMENT



R-171-SUA-10-SD
Super Duty Model
(See page 22 for more information)

UNIVERSAL ANGLES,
DOUBLE COMPARTMENT



R-171-SUA-20

CRES COR MODEL NO.	PAN			WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
	CAP	SIZE						
INSULATED CHILLTEMP® REFRIGERATED CABINET, UNIVERSAL ANGLES								Freight Class 150
						Spec Sheet K-1 & K-1.1		
R-171-SUA-10 TOP SELLER	10 SETS	SEE NOTE BELOW	IN	28-3/4	34	73-3/8	LBS	362
			MM	730	865	1865	KG	164
R-171-SUA-10-SD	10 SETS	SEE NOTE BELOW	IN	30-3/4	38	74-5/8	LBS	383
			MM	785	965	1895	KG	174
Notes: 1. Standard with 120 Volts, 15 Amp. cord. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 4-1/2" (115 mm) centers; adjustable on 1-1/2" (40 mm) centers. Warranty: 2-Year Parts / 1-Year Labor.								
INSULATED CHILLTEMP® REFRIGERATED CABINET, UNIVERSAL ANGLES								Freight Class 150
						Spec Sheet K-2		
R-171-SUA-20	20 SETS	SEE NOTE BELOW	IN	62	35-3/8	74-3/4	LBS	660
			MM	1575	900	1900	KG	300
Notes: 1. Standard with 120 Volts, 15 Amp. cord. 2. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. 3. Angles spaced on 4-1/2" (115 mm) centers; adjustable on 1-1/2" (40 mm) centers. Warranty: 2-Year Parts / 1-Year Labor. ACCESSORY: 1409-010 Drop Down Pull Handle.								

ACCESSORIES

MODEL NO.	DESCRIPTION
	240 VOLT SERVICE
0621-281-K	ANGLES, EXTRA WIRE UNIVERSAL ANGLES (SET OF 2)
	ANGLES, CHANGE FROM STANDARD UNIVERSAL ANGLES TO INTERIOR FOR 18" X 26" PANS (PER SET)
1409-010	DROP DOWN PULL HANDLE (FOR R-171-SUA-20)
1430	FLOOR LOCK (FOR R-171-SUA-10)
	LATCH, MAGNETIC (PER DOOR)
1087-000	PUSH HANDLE (FOR R-171-SUA-10)
5238-036	THERMOMETER, CHANGE FROM ANALOG TO DIGITAL
SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS & PRICING	



VARIOUS
CASTER OPTIONS



6959
TOW BAR



1430
FLOOR LOCK

YOUR KITCHEN

RECREATION

The Recreation segment of the market has been impacted this past year with slower attendance and travel compared to normal levels. Theme parks, cruise lines, stadiums, casinos and other sub-segments must promote efforts to step up check averages and sales-counts.

Foodservice Professionals:

Long lines, a variety of foods, and safely delivering hot foods both indoors and out are some of the challenges you face every day.

We are experienced in creating solutions for you.

Cres Cor Can Help:

Cres Cor's full line of flexible-use mobile equipment can provide you with smart solutions. For instance, a single Cres Cor oven can cook, bake, rethermalize and hold large volumes of food for extended periods of time with precise temperature and humidity controls. Try the revolutionary HotCube³™ with three different power options for maximum flexibility, indoors and out. Now that's great value and real payback for your operations.



CRES COR STANDARD CASTERS



0569-310

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

Standard on under counter hot cabinets and ovens.



0569-313

3" Swivel Modulus Wheel
1-1/8" wide
Load capacity 160 lbs. ea.
Temp range -30°/+160°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" Modulus Wheel
2" wide
Load capacity 450 lbs. ea.
Temp range -40°/+180°F

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

OPTIONAL UPGRADES (Contact factory for pricing and availability)



0569-000

5" Swivel Modulus Wheel
• 2" wide
• Load capacity 250 lbs. ea.
• Temp range -45°/+180°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 800 lbs. ea.
• Temp range -30°/+180°F



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

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

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



0569-295

8" Hi-Modulus Wheel
• 2-1/4" wide heavy duty
• Load capacity 450 lbs. ea.
• Temp range -40°/+160°F
• Softer & quieter
• Great for fragile loads



0569-281

8" Pneumatic Wheel
• 2" wide heavy duty
• Load capacity 310 lbs. ea.
• Temp range -20°/+160°F
• Great for outdoors

Standard on HotCube³



1206-025

4" Leg
• Black plastic

Standard on Countertop hot cabinet.



1206-067

6" 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
Pneumatic, All Terrain (8" dia. x 2" wide)	Good	Better	Best	Good	Not recommended
Hi-Modulus (6" dia. x 2" wide or 8" dia. x 2" wide)	Better	Good	Better	Best	Not recommended

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



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, 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.



FREQUENTLY ASKED QUESTIONS:

How will the dish dolly be used?

Cres Cor's poker chip style dollies are used for transporting and storing a variety of popular sized dishware up to 13" in diameter. Our heated dollies can preheat both plates and meal delivery pellets prior to service. And the newest addition to our dolly family, the 501-D-EX, is the most versatile dolly in the market today allowing you to create a custom layout to accommodate many different sizes and shapes of dishware.

What type of dish are you holding?

No matter what size dish you have, Cres Cor has a dolly that can hold it safely and securely. Our protective plastic coating at points of contact with dishware prevents chipping. You have invested thousands of dollars in your dishware; it only makes sense to protect your investment with the most robust and durable dollies on the market.

What size dolly is needed?

Our dollies can accommodate anywhere between 180-480 round plates and our 501-D-EX is able to conform to a variety of plate size and geometries. All dollies are able to fit under a standard 36" counter allowing dollies to be easily stored when not in use.

What electrical is available?

Cres Cor heated dish dollies come standard with 1000 Watt, 120 Volt, 15 Amp service. Optional 240 Volt service is available.

What accessories are available?

- Perimeter Bumper
- Vinyl Dust Cover

See condensed price list insert for more accessory information.



features

MODEL 501-D-EX

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 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

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

DESCRIPTION		MODEL NUMBER	PAGE
MATERIAL HANDLING			
TRANSPORT - STORAGE, CUPS, GLASSES, BASKETS	TOP SELLER	500-2020	69
POKER CHIP			
TRANSPORT - STORAGE, DELUXE	TOP SELLER	501-D	68
TRANSPORT - STORAGE, DELUXE		501-D-EX	68
TRANSPORT - STORAGE		501 SERIES	68
TRANSPORT - STORAGE, SUPER SIZE		501-13-180	68
TRANSPORT - STORAGE, BANQUET RINGS		501-10-480-B	69
HEATED			
TRANSPORT - STORAGE		HJ-531-10-240	69
TRANSPORT - STORAGE, SUPER SIZE		HJ-531-13-180	69
ACCESSORIES			69
SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS AND PRICING			



Silver indicates our standard warranty. 2-Year Parts / 1-Year Labor.



"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. This new Extreme Dish Dolly easily holds our bowls, main course dishes, salad plates, bread plates and saucers. This new Extreme Dish Dolly holds it all! We don't have to go back and forth pulling 4 or 5 different dollies for different size dishes and saucers. This new dish dolly does the work of four. My staff has been very enthusiastic about using this new dish dolly. It makes all of our lives easier. Why trust expensive dishware to plastic dollies? This 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

ADJUSTABLE DELUXE DOLLY



501-D

EXTREME ADJUSTABLE SUPER SIZE DOLLY



501-D-EX

POKER CHIP DISH DOLLY



501-6-480

SUPER SIZE DISH DOLLY



501-13-180

CRES COR MODEL NO.	WIDTH	DEPTH	HEIGHT	SHIPPING WEIGHT
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ADJUSTABLE DELUXE DISH DOLLY

Spec Sheet H-1

Freight Class 92-1/2

501-D TOP SELLER	IN	23	23	32	LBS	70
	MM	585	585	815	KG	32

- Notes: 1. Equipped with (2) 5310 adjustable adapters.
 2. Each compartment holds a 20" (510 mm) stack of dishes.
 3. To assure proper fit, advise dish size when ordering.

Warranty: 2-Year Parts / 1-Year Labor

ACCESSORY: 5310 Extra Adjustable Adapter

EXTREME ADJUSTABLE SUPER SIZE DISH DOLLY

Spec Sheet H-1.1

Freight Class 92-1/2

501-D-EX	IN	27-1/8	27-1/8	32	LBS	92
	MM	690	690	815	KG	51

Note: Equipped with (12) 5310-088-01-K adjustable hex rods.

Warranty: 2-Year Parts / 1-Year Labor.

ACCESSORY: 5310-088-01-K Extra Adjustable Hex Rod

CRES COR MODEL NO.	PLATE CAP*	DISH SIZE DIAMETER	WIDTH	DEPTH	HEIGHT	SHIPPING WEIGHT
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POKER CHIP DISH DOLLIES

Spec Sheet H-2

Freight Class 92-1/2

501-7-240	240	6-7/8 – 8-1/4 ¹	IN	18-1/2	18-1/2	32	LBS	55
		175 – 210	MM	470	470	815	KG	25
501-8-240	240	8-3/8 – 9-3/4 ¹	IN	20-3/4	20-3/4	32	LBS	70
		215 – 250	MM	530	530	815	KG	32
501-10-240	240	9-7/8 – 11	IN	23	23	32	LBS	70
		255 – 280	MM	585	585	815	KG	32
501-5-480	480	4-7/8 – 5-3/4 ²	IN	20-3/4	20-3/4	32	LBS	70
		125 – 150	MM	530	530	815	KG	32
501-6-480	480	5-7/8 – 6-3/4 ³	IN	23	23	32	LBS	70
		150 – 175	MM	585	585	815	KG	32

Notes: 1. *Capacity shown is approximate; each compartment holds a 20" (510 mm) stack of dishes. To assure proper fit, advise dish size when ordering.

2. ¹When using 5310-004 Adapter, Model 501-7-240 dolly will accommodate 4" to 4-1/4" diameter dishes; Model 501-8-240 dolly will accommodate 4-3/8" to 4-3/4" diameter dishes.

3. ²Corner sections will take dishes up to 6-3/8" diameter.

4. ³Corner sections will take dishes up to 7-1/8" diameter.

Warranty: 2-Year Parts / 1-Year Labor.

ACCESSORY: 5310-004 Extra Adjustable Adapter

CRES COR MODEL NO.	PLATE CAP*	DISH SIZE DIAMETER	WIDTH	DEPTH	HEIGHT	SHIPPING WEIGHT
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SUPER SIZE DISH DOLLY

Spec Sheet H-3

Freight Class 92-1/2

501-13-180	180	11-1/2 - 13	IN	27-1/8	27-1/8	32	LBS	70
		295 - 330	MM	690	690	815	KG	32

Note: *Capacity shown is approximate; each compartment holds a 20" (510 mm) stack of dishes.

Warranty: 2-Year Parts / 1-Year Labor.

BANQUET RING DOLLY



501-10-480-B

HEATED DISH DOLLY



HJ-531-10-240

SUPER SIZE HEATED DISH DOLLY



HJ-531-13-180

TRANSPORT DOLLY (SHOWN WITH ACCESSORY HANDLE)



500-2020

CRES COR MODEL NO.	PLATE CAP*	DISH SIZE DIAMETER		WIDTH	DEPTH	HEIGHT		SHIPPING WEIGHT
BANQUET RING DOLLY								Spec Sheet H-4
								Freight Class 92-1/2
501-10-480-B	480*	9-7/8 - 11	IN	23	23	44	LBS	70
		255 - 280	MM	585	585	1120	KG	32
Note: *Capacity shown is approximate; each compartment holds a 32" (815 mm) stack of banquet covers.								
HEATED DISH DOLLY								Spec Sheet H-5
								Freight Class 92-1/2
HJ-531-10-240	240*	9-7/8 - 11	IN	23	23	32	LBS	90
		255 - 280	MM	585	585	815	KG	41
Notes: 1. Standard with 1000 Watts, 120 Volts, 15 Amp. cord. 2. *Capacity shown is approximate; each compartment holds a 20" (510 mm) stack of dishes. 3. Also holds 24 covered meals on 11" diameter plates with nesting height of 3". Warranty: 2-Year Parts / 1-Year Labor ACCESSORY: 5258-016 Cord Wrap								
SUPER SIZE HEATED DISH DOLLY								Spec Sheet H-5.1
								Freight Class 92-1/2
HJ-531-13-180	180*	11-1/2 - 13	IN	27-1/8	27-1/8	32	LBS	105
		295 - 330	MM	690	690	815	KG	48
Notes: 1. Standard with 1000 Watts, 120 Volts, 15 Amp. cord. 2. *Capacity shown is approximate; each compartment holds a 20" (510 mm) stack of dishes. Warranty: 2-Year Parts / 1-Year Labor. ACCESSORY: 5258-016 Cord Wrap								
TRANSPORT DOLLIES								Spec Sheet H-7
								Freight Class 100
500-2020 TOP SELLER	VARIOUS	20 X 20	IN	20-5/8	20-5/8	8-7/8	LBS	20
		510 X 510	MM	525	525	225	KG	9
Warranty: 2-Year Parts / 1-Year Labor. ACCESSORIES: 1408-012 Spring-Back Pull Handle (customer installed) 1408-001 Push Handle (customer installed)								

ACCESSORIES



5234-000
DUST COVER



CORNER
BUMPERS



1408-012
SPRING BACK
PULL HANDLE

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

SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS & PRICING

FREQUENTLY ASKED QUESTIONS:

How will the Carving Station or Infrared Warmer be used?

If you need a flexible adjustable lamp that is attractive and keeps food piping hot and juicy, Cres Cor carving stations and infrared warmers have many decorative colors and options to choose from.

Flexible arm carving stations keep the lamp in position once adjusted. Mounted on cutting boards, heated bases or clamp for table edge mounting.

Ceiling mounted infrared warmers keep food warm and appetizing for total customer satisfaction. Spring tension cord lowers and retracts when not in use. Rigid stem provides stable heat for fixed installations. Flexible drop cord is ideal for mounting to uneven ceilings.

What types of food are you serving?

From keeping to-go orders hot to buffet and catering, these carving stations and infrared warmers will keep your food at proper holding temperatures.

What surface height is needed?

Cres Cor offers many heat lamp options for various height requirements. From carving in customer view to countertops and ceiling mounted units, lamp should be mounted 16" above non-metallic surfaces.

What electrical is available?

250 Watt, 120 Volt 15 Amp service required for infrared warmers. 1100 Watt, 120 Volt 15 Amp service required for heated base carving stations. Optional 240 Volt service is available.

What accessories are available?

- Shatterproof Lamp
- Sneeze Guard

See condensed price list insert for more accessory information.



features

CARVING STATIONS AND INFRARED WARMERS

MODEL IFW-61-WF-PN

CARVING STATIONS

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

INFRARED LAMPS

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

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

DESCRIPTION	MODEL NUMBER	PAGE
TABLE SERVERS		
FOOD STATION WITH DISPLAY LIGHTING	CSH-181	71
CARVING STATION, HEATED BASE	CSH SERIES	72
CARVING STATION, FLEXIBLE ARM	IFW-61-WF SERIES	72
CARVING STATION, FLEXIBLE ARM	IFW-61-GL SERIES	72
CLAMP-ON, FLEXIBLE ARM TOP SELLER	IFW-60-GL SERIES	73
CEILING MOUNT LAMPS		
RETRACTABLE	IFW-63 SERIES	73
RIGID STEM	IFW-64 SERIES	73
DROP CORD	IFW-66 SERIES	73
ACCESSORIES		72
SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS AND PRICING		



Silver indicates our standard warranty. 2-Year Parts / 1-Year Labor.



LED LIGHTS, HEATED BASE

CSH-181



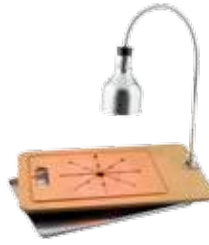
CRES COR MODEL NO.		WIDTH	DEPTH	ARM LENGTH		SHIPPING WEIGHT
HEATWAVE FOOD STATION WITH DISPLAY LIGHTING						Freight Class 150
CSH-181	IN	27	18	21-5/8	LBS	52
	MM	685	460	550	KG	24

Note: Units are furnished with red, white and blue LED bulbs.
Warranty: 2-Year Parts / 1-Year Labor.

ACCESSORIES: Sneeze Guard (add "SG" at the end of model number)
Various colors and/or logo customization for cutting surface

CARVING STATIONS

RICHLITE® CUTTING BOARD



IFW-61-WF-PN

MAPLE CUTTING BOARD



IFW-61-GL-10-PB

RESILIENT CUTTING BOARD,
HEATED BASE



CSH-122-10-PB

CRES COR MODEL NO.		WIDTH	DEPTH	ARM LENGTH		SHIPPING WEIGHT
FLEXIBLE ARM CARVING STATIONS						Spec Sheet I-2.1
						Freight Class 150
IFW-61-WF-PN	IN	30-1/2	20	52	LBS	25
	MM	775	510	1325	KG	11
Notes: 1. Standard with polished nickel hood, polished brass hood available at additional cost (Model No. IFW-61-WF-PB). 2. Units are furnished with 250 Watt red lamps. White lamps optional; available upon request. Warranty: 2-Year Parts / 1-Year Labor. ACCESSORIES: 1004-025 Extra Richlite® Cutting board 1038-010 Aluminum Drip Pan Switch to shatterproof bulb (available 250 Watt red only).						
FLEXIBLE ARM CARVING STATIONS						Spec Sheet I-2
						Freight Class 150
IFW-61-GL-10-PN	IN	24	16	52	LBS	30
	MM	610	410	1325	KG	14
Notes: 1. Standard with polished nickel hood, polished brass hood available at additional cost (Model No. IFW-61-10-PB). 2. Units are furnished with 250 Watt red lamps. White lamps optional; available upon request. Warranty: 2-Year Parts / 1-Year Labor. ACCESSORIES: 1415-005 Extra Maple Cutting Board 1038-010 Aluminum Drip Pan Switch to shatterproof bulb (available 250 Watt red only).						
CARVING STATIONS, CSH SERIES						Spec Sheet I-3
						Freight Class 150
CSH-122-10-PN	IN	32-1/2	23-1/4	45	LBS	62
	MM	830	595	1145	KG	28
Notes: 1. Standard with polished nickel hood, polished brass hood available at additional cost (Model No. CSH-122-10-PB). 2. Units are furnished with 250 Watt red lamps. White lamps optional; available upon request. Warranty: 2-Year Parts / 1-Year Labor. ACCESSORIES: Sneeze Guard (add "SG" at the end of model number) 240 Volt Service Switch to shatterproof bulb (per bulb) (available 250 Watt red only).						

ACCESSORIES



1415-005
MAPLE CUTTING
BOARD



VARIOUS
INFRARED
BULBS



1004-025
RICHLITE® STAR
CUTTING BOARD

MODEL NO.	DESCRIPTION
	240 VOLT SERVICE (PER BULB) (FOR CSH-122-10 ONLY)
0820-001	INFRARED BULB, RED (250 WATTS, 120 VOLTS)
0820-005	INFRARED BULB, RED (375 WATTS, 120 VOLTS)*
0820-001-SP	INFRARED BULB, RED SHATTERPROOF (250 WATTS, 120 VOLTS)
0820-014-SP	INFRARED BULB, RED SHATTERPROOF (250 WATTS, 240 VOLTS)
	INFRARED BULB, SWITCH TO 250 WATT RED SHATTERPROOF (PER BULB)
0820-033	INFRARED BULB, WHITE (250 WATTS, 120 VOLTS)
0820-021	INFRARED BULB, WHITE (375 WATTS, 120 VOLTS)
1415-005	CUTTING BOARD, MAPLE
1415-006	CUTTING BOARD, MAPLE WITH PAN
1415-022	CUTTING BOARD, RESILIENT WITH PAN
1004-025	CUTTING BOARD, RICHLITE®
1415-028	CUTTING BOARD, RICHLITE® WITH PAN
	SNEEZE GUARD (ADD "SG" TO END OF MODEL NUMBER)
0844-002-K	WALL MOUNT KIT (FOR IFW-60-GL-10)
* NOTE: The use of 375 watt bulbs in our INFRARED warmers is not agency listed	
SEE CONDENSED PRICE LIST INSERT FOR FULL ACCESSORY OPTIONS & PRICING	

INFRARED WARMERS



CRES COR MODEL NO.	ARM & HOOD LENGTH		SHIPPING WEIGHT	
	IN	MM	LBS	KGS
FLEXIBLE ARM INFRARED WARMERS				
			Spec Sheet I-1	Freight Class 150
IFW-60-GL-10-PN TOP SELLER	52	1325	8	4
Notes: 1. Standard with polished nickel hood, polished brass hood available at additional cost (Model No. IFW-60-GL-10-PB). 2. Units are furnished with 250 Watt red lamps. White lamps optional; available upon request. Warranty: 2-Year Parts / 1-Year Labor. ACCESSORIES: 0844-002-K Wall Mount Kit Switch to shatterproof bulb (available 250 Watt red only).				
CRES COR MODEL NO.	PULL DOWN EXTENSIONS ADJUSTABLE LENGTHS		SHIPPING WEIGHT	
	IN	MM	LBS	KGS
RETRACTABLE CEILING MOUNTED INFRARED WARMERS				
			Spec Sheet I-4	Freight Class 150
IFW-63-10-PN	23 – 60-1/2	775 – 1540	6	3
IFW-63-L-10-PN	31 – 68-1/2	980 – 1740	7	3
Notes: 1. Standard with polished nickel hood, polished brass hood available at additional cost (Model No. IFW-63-10-PB or IFW-63-L-10-PB). Polished Nickel (PN) can also be substituted for Black (BL) or Red (R). 2. Units are furnished with 250 Watt red lamps. White lamps optional; available upon request. Warranty: 2-Year Parts / 1-Year Labor.				
CRES COR MODEL NO.	12" TUBING SECTIONS ADJUSTABLE LENGTHS		SHIPPING WEIGHT	
	IN	MM	LBS	KGS
RIGID STEM CEILING MOUNTED INFRARED WARMERS				
			Spec Sheet I-5	Freight Class 150
IFW-64-10-PN	24-3/16 – 60-3/8	615 – 1535	5	2
Notes: 1. Standard with polished nickel hood, polished brass hood available at additional cost (Model No. IFW-64-10-PB). Polished Nickel (PN) can also be substituted for Black (BL) or Red (R). 2. Units are furnished with 250 Watt red lamps. White lamps optional; available upon request. Warranty: 2-Year Parts / 1-Year Labor.				
CRES COR MODEL NO.	OVERALL LENGTHS		SHIPPING WEIGHT	
	IN	MM	LBS	KGS
CORD CEILING MOUNTED INFRARED WARMERS				
			Spec Sheet I-6	Freight Class 150
IFW-66-10-PN	86-1/2	2200	7	3
Notes: 1. Standard with polished nickel hood, polished brass hood available at additional cost (Model No. IFW-64-10-PB). Polished Nickel (PN) can also be substituted for Black (BL) or Red (R). 2. Units are furnished with 250 Watt red lamps. White lamps optional; available upon request. Warranty: 2-Year Parts / 1-Year Labor.				
NOTE: ALL INFRARED FOOD WARMERS MUST BE INSTALLED ABOVE NON-METALLIC SURFACES IN ACCORDANCE WITH HEIGHT SPECIFIED ON LABEL APPLIED TO EACH UNIT.				

ACCESSORIZE
See condensed price list insert for a complete list of accessories

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

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 Proof/Hot Cabinets and Retherm & 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 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 22 for the Super Duty Transport offering on our stainless steel H-137 Hot Cabinets and R-171 Refrigerated Cabinets.

CRES COR MODEL NO.	DESCRIPTION	SPEC SHEET
RECEIVING/ STORAGE & FOOD PREP		
207-UA-12-Z	ROLL-IN RACK	CM-G-15
252-1839-Z	UTILITY RACK	CM-G-7
150-1838-DZ	UTILITY CABINET	CM-A-7
271-51-5927-Z	SHELF RACK	CM-G-26
271-61-5927-Z	SHELF RACK	CM-G-26
500-2020-Z	TRANSPORT DOLLY	CM-H-7
COOKING & RETHERMALIZING		
126-PH-1836-Z	PROOF/HOT CABINET	CM-D-2.1
RO-151-FUA-18-DZ	QUIK THERM™ RETHERM OVEN	CM-E-4.2
CO-151-F-1818-DZ	ROAST-N-HOLD OVEN	CM-E-2
FOOD HOLDING/DELIVERY		
H-137-UA-12-DZ	HOT CABINET	CM-B-5
H-137-UA-9-DZ	HOT CABINET	CM-B-6
H-161-FUA-11-CM	HOT CABINET	CM-B-5.3
H-339-188-CZ	HOT CABINET	CM-B-12
H-339-128-CZ	HOT CABINET	CM-B-13

CORRECTIONAL EQUIPMENT



Bronze indicates our basic warranty coverage.
1-Year Parts / 90-Day Labor.

ROLL-IN RACK



207-UA-12-Z

HOT CABINET



H-161-FUA-11-CM

TRANSPORT/UTILITY CABINET



150-1838-DZ

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

PANS

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

WIRE SHELVES

Allows proper air flow for hot or cold storage.

RAISED WIRE GRIDS

Conveniently fit inside standard sheet pans.

Keeps food product from direct contact with pan to promote proper air circulation and browning when cooking.

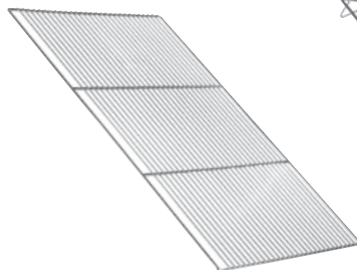
WIRE BASKETS

Full and half-size baskets conveniently hold miscellaneous products.

Specific baskets available to hold ten "Type A" institutional meals.

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

WIRE SHELF



1170-005

RAISED WIRE GRID



1170-117

WIRE BASKET

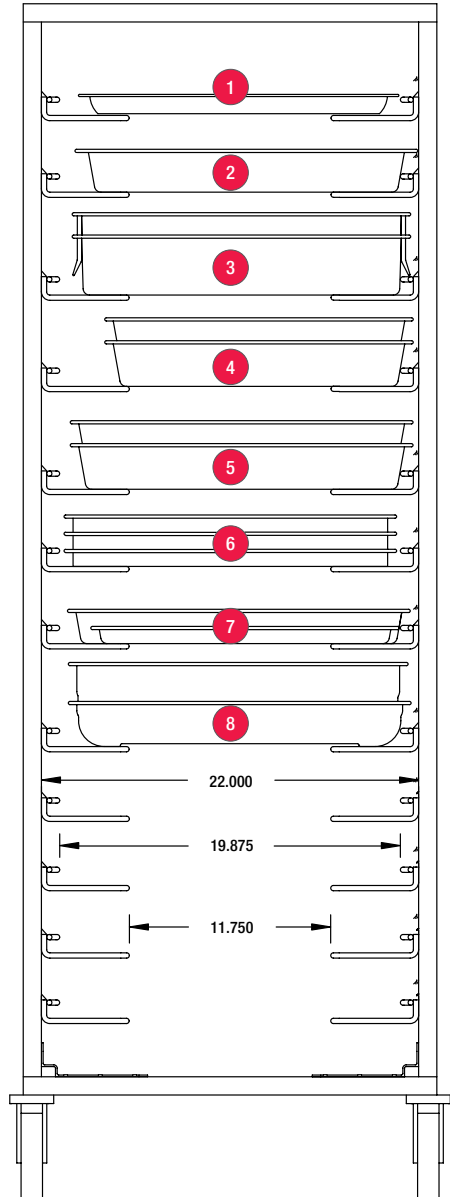


1170-055

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 to the right. Quantity of angles and adjustment increments are found on the product catalog page. Use this guide to determine which Cres Cor products are best for your operation.

PAN TYPES & SIZES		Capacity per set of angles
1	GN 2/1 GASTRO-NORM 2/1 PAN (20-7/8" X 25-9/16") (530 MM X 650 MM)	1
	GN 1/1 GASTRO-NORM 1/1 PAN (20-7/8" X 12-7/8") (530 MM X 325 MM)	2
2	STEAM TABLE PAN (12" X 20" X 2-1/2")	2
	STEAM TABLE PAN (12" X 20" X 4")	2
3	ROAST PAN (10-7/8" X 19-3/4" X 3-1/2")	2
	ROAST PAN (10-7/8" X 19-3/4" X 2-1/4")	2
4	ROASTING PAN (18" X 26" X 4")	1
	DEEP ROASTING PAN (22-1/2" X 20-1/2" X 6-1/2")	1
	BAKING PAN (18" X 26" X 2")	1
5	STEAM TABLE PAN (12" X 20" X 4")	2
	STEAM TABLE PAN (12" X 20" X 2")	2
6	BAKING PAN (20" X 22" X 4")	1
	BAKING PAN (20" X 22" X 2")	1
	BAKING PAN (20" X 22" X 1")	1
7	STEAM TABLE PAN (12" X 20" X 2")	2
	STEAM TABLE PAN (12" X 18" X 6")	2
	BUN PAN (18" X 26" X 1")	1
	HALF SIZE BUN PAN (18" X 13" X 1")	2
8	STEAM TABLE PAN (12" X 20" X 4")	2
	STEAM TABLE PAN (12" X 20" X 2")	2
	CUP AND GLASS RACK (20" X 20")	1
	SERVICE TRAY (14" X 18")	2
	HALF SIZE WIRE BASKET (18" X 13" X 4")	2

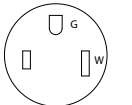
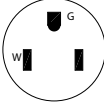

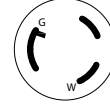
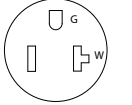
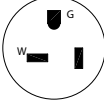


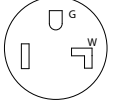
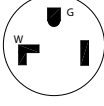


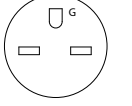
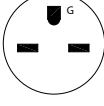
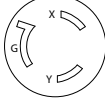
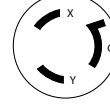
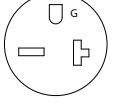
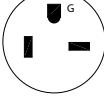

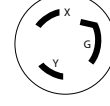
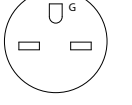
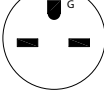


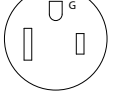
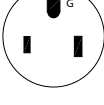




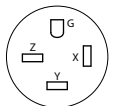
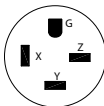


Listed are popular pan sizes in nominal and actual dimensions as identified in the trades:

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	8/4	USED WITH UNITS OF 12000W				
480 VOLTS 30 AMPS 3-PHASE		USED WITH UNITS OF 12000-18000W			