



JOB: _____

ITEM NO: _____

COOK-N-HOLD LOW TEMPERATURE UNDER COUNTER RADIANT OVEN MODEL 750CH1EE

FEATURES AND BENEFITS:

- Fully insulated under counter Cook-N-Hold gentle radiant oven designed for flavorful results by slow cooking.
- Slow cooking means 15% to 20% less shrinkage. More product yield.
- Efficient 3000 Watt power unit allows for reheating of prepared meals or bulk items. Maximum temperature 350°F (176°C). Easy to read thermometer.
- A user-friendly solid-state control with a 2-line LCD display to ensure holding at precise food temperature.
 - Push button interface with 16-character x 2-line LCD display
 - Programmable recipes
- Cook and hold up to 100 lbs. (45 kg.) of meat in less than 6 sq. ft. of floor space.
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- Fully insulated, stainless steel interior and exterior for ease of cleaning. Smooth interior coved corners prevent food particle/grease buildup.
- Oven is operable on either 208 or 240 Volt circuits at the flip of a switch.
- Field reversible insulated door prevents temperature loss. Silicone door gasket for proper seal. High temperature ceramic magnetic latch for "easy open" and security during transport.
- Safety conscious anti-microbial latch protects against spreading germs. Standard with right hand hinging; left hand hinging available upon request.
- Removable stainless steel pan slides have eleven positions on 1-3/8" centers. Supplied with 3 stainless steel wire grids.
- External drip pan on front keeps traffic area dry, safer.
- Heavy duty 3" modulus casters, two rigid, two swivel with brakes. Provides mobility when fully loaded.
- Ovens can be stacked for flexibility and increased capacity.

POWER UNIT OPTIONS:

2000 Watts, 120 Volts, 1 Phase, 60 Hz.

3000 Watts, 208/240 Volts, 1 or 3 Phase, 60 Hz.



Silver indicates our
2-Year Parts / 1-Year Labor
Warranty with Lifetime on heating
elements (excludes labor)



A user-friendly solid-state control
with a 2-line LCD display to ensure holding
at precise food temperature.

ACCESSORIES and OPTIONS (Available at extra cost):

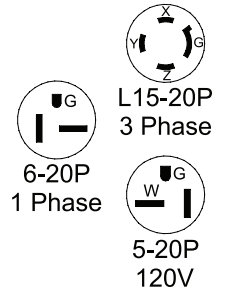
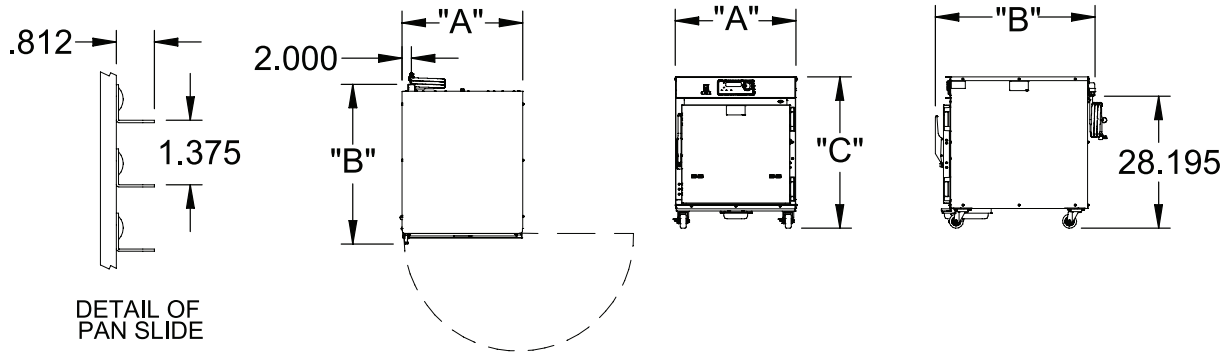
- ☐ 6" meat probe (or optional 3" food probe).
- ☐ Stacking Kit
- ☐ Tempered Glass Door Window
- ☐ Key Lock Latch
- ☐ Extra Wire Grids
- ☐ Perimeter & Corner Bumpers
- ☐ Various Caster Options
- ☐ 120 Volt Service
- ☐ Mobile Equipment Stand 24"



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750CH1EE



CRES COR MODEL NO.	PAN			DIM "A" DIM "B" DIM "C"			INSIDE DIMENSIONS				WEIGHT ACT.
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
750CH1EE	10	12 X 20 X 2-1/2	IN	25-13/16	34-1/8	32-3/8	21-3/16	27	17-1/2	LBS	207
		305 X 510 X 65	MM	655	867	822	540	690	444	KG	94
	6	12 x 20 x 4	IN								
		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								

When ordering bumpers, add 3-11/16" to Dim "A" and 3/8" to Dim "B".

*Additional shelves required.

CABINET:

- Outer Body: 22 ga. stainless steel.
- Inner body & top: 18 ga. stainless steel.
- Reinforcement: Internal framework of 16 ga. stainless steel.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75°F, 1-1/2" in walls, 1" in doors.
- Drip pan: 18 ga. stainless steel with drain; removable.
- Casters: 3" dia., modulus tires, 1-1/4" wide, load cap. 200 lbs. each, temp. range -45°/+180°F. Front swivel casters equipped with brakes.

DOOR:

- Field reversible.
- Formed 20 ga. stainless steel.
- Latch: Anti-microbial chrome plated zinc with composite handle, ceramic magnetic type; mounted inboard.
- Hinges (2): Heavy duty chrome plated zinc; mounted inboard
- Gaskets: Perimeter type, silicone.
- Adjustable vents.

PAN SLIDES (removable):

- 18 ga. stainless steel angles, 5/8 x 1; riveted on 1-3/8" centers.
- Grids: Stainless steel, 21 x 26; supplied with (3) grids.

CLEARANCE REQUIREMENTS:

- 3" (76mm) at the back, 2" (51mm) at the top, 1" (25mm) at both sides.

POWER REQUIREMENTS:

- 2000 Watts, 120 Volts, 60 Hz., 1 phase, 20 Amp. Service 16.6 Amps.
- 3000 Watts, 208/240 Volts, 60 Hz., 1 phase, 20 Amp. Service 14.4 Amps at 208 Volts, 12.5 Amps at 240 Volts.
- 3000 Watts, 208/240 Volts, 60 Hz., 3 phase, 20 Amp. Service 8.3 Amps at 208 Volts, 7.2 Amps at 240 Volts.

ELECTRICAL COMPONENTS:

- Temperature Control with:
 - 16 x 2 LCD Display
 - Programmable recipes
 - Temperature range: 135°F (57°C) to 350°F (176°C)
- USB port with cover
- Switch: ON-OFF rocker type
- Solid-state relay
- Power cord: Permanent, 6ft., 12/3 ga., with right angle plug
- Three (3) heater circuits
- Voltage selector switch: Change to 208 or 240 Volt: on back of oven

INSTALLATION REQUIREMENTS:

- This model complies with section 59 of UL710B for emissions of grease laden air, and according to UL is not required to be placed under a ventilation hood. Check local requirements before installation.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Under Counter Radiant Oven Model 750CH1EE; LCD display, solid state electronic controlled times and temperatures. Outer body of 22 ga. stainless steel; inner body and top of 18 ga. stainless steel. Fiberglass insulation 1-1/2" in walls; 1" in door. Stainless steel internal frame; coved corners. Anti-microbial chrome plated latch. Three (3) heated inner walls. Removable pan supports for (10) 12" x 20" x 2-1/2" pans spaced on 1-3/8" centers. Casters: 3" modulus swivel casters. Load capacity 200 lbs. each. 2-Year Parts / 1-Year Labor warranty. Lifetime on heating elements (excluding labor). Provide the following accessories: _____ CSA-US, CSA-C, CSA to NSF4 listed.



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

Made in America Since 1936.