



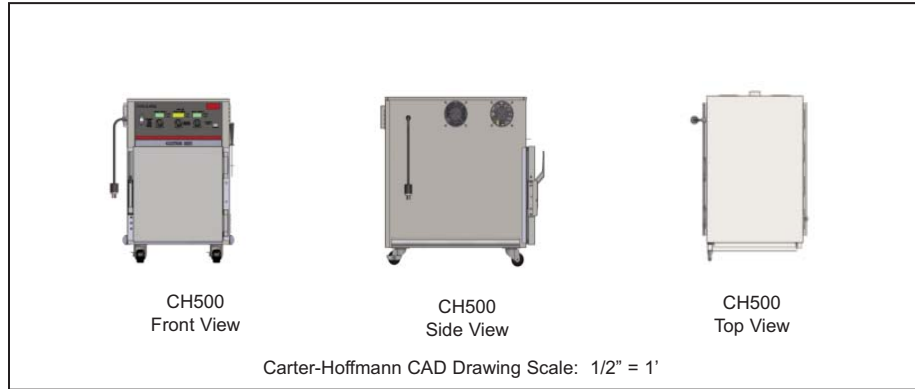
COOK & HOLD CABINET Model CH500

Cook to Time or Product Temperature

CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT
COOK & HOLD CABINETS



| Model Number | Capacity* 12"x20"x2.5" Pans | Approximate Meat Capacity | Spacing | | Inside Working Height | | Overall Dimensions | | | Caster Diameter | | Shipping Weight | | | | |
|--------------|-----------------------------------|---------------------------------|-------------------------------|----|---------------------------------|-----|--------------------------------|-----|--------------------------------|--------------------|--------------------------------|--------------------|-----|----|-----|----|
| | | | in | mm | in | mm | Height in | mm | Depth in | mm | Width in | mm | lbs | kg | | |
| CH500 | 5 | 40 lbs | 2 ³ / ₄ | 70 | 15 ³ / ₁₆ | 386 | 30 ¹ / ₈ | 765 | 27 ³ / ₄ | 705 | 20 ¹ / ₈ | 511 | 3 | 51 | 156 | 71 |

*Accommodates 12"x20"x2.5" or GN1/1 pans, end loaded (1 per shelf).

CONSTRUCTION... Completely welded cabinet construction with outer cabinet welded to base. All seams turned in to eliminate raw edges. Gray vinyl bumper set in channel on each side of cabinet.

CABINET MATERIAL... All stainless steel double-wall, insulated construction.

BASE FRAME... stainless steel full depth caster bolsters with stainless steel perimeter supports welded to bolsters.

CASTERS/FEET... 3" diameter casters with rubber tread. Double ball bearing swivel. Zerk grease fittings. Plate mounted and bolted to base. Front casters fitted with brakes.

INSULATION... 2" thick high density wrap-around fiberglass insulation.

DOOR... Welded double panel stainless steel door; turned-in seam pocket construction. Filled with 2" thick high density fiberglass insulation. Field reversible.

HINGES... Adjustable self-closing, edgemount hinges with chrome plate finish.

GASKET... High temperature silicone gasket mounted to cabinet.

LATCH... Heavy-duty edgemount latch with magnetic catch.

TRAY RACK ASSEMBLIES... Removable stainless steel tray racks with solid stainless steel angle slides. Slides welded to assemblies and spaced on 2.75" centers.

THERMOMETER... Digital thermometer with remote sensing bulb for cabinet operating temperature. Digital temperature displays in temperature window of current mode (cook or hold) by pushing "view actual temp" key.

CONTROLS... User-friendly digital controls with digital readout displays for settings. Includes meat probe. Cook to time or product temperature. Master on/off switch with "start/cancel" button for cook cycles. Touchpad to view actual temperature. Separate controls & displays for cook temperature and hold temperature. Eighteen hour digital timer display shows cook temperature in count down mode during cook cycle. During hold cycle, automatically switches to count up.

HEATING SYSTEM... Top mounted blower heater for even heat distribution. High impedance protected, internally cooled fan motor. Full range thermostat and on/off switch with power indicating light and "start/cancel" button.

HEAT DUCT SYSTEM... Side-mounted precision engineered interior heat duct system to provide gentle heat circulation throughout cabinet to caramelize roasts for less food shrinkage and more attractive appearance.

ELECTRICAL CHARACTERISTICS... All models are 60hz, single phase.

| Model | Volts | Watts | Amps | Plug |
|-------|-------|-------|------|------------|
| CH500 | 120 | 2000 | 16.7 | NEMA 5-20P |

PERFORMANCE... Capable of slow cooking to a maximum temperature of 325°F (161°C). Capable of holding at a range of 100°F (38°C) to 200°F (93°C). Preheat to 160°F (71°C) in approximately 25 minutes. Temperature variance less than 5°F(3°C), top to bottom.

ACCESSORIES/OPTIONS...

- Legs in lieu of casters
- Menu card holder
- Locking door latch
- 208-240 volt operation
- 230 volt CE operation

SPECIFICATIONS

Specifications subject to change through product improvement & innovation.

CARTER-HOFFMANN

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Printed in U.S.A. CookHolds 0216
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CH500 COOK & HOLD CABINET

Since 1947, Foodservice Equipment That Delivers!

CARAMELIZATION IS KEY... Precision engineered heating system with gentle, consistent blower heat caramelizes roasts and seals in juices for minimal shrinkage and more portions. And it produces a more natural, attractive product with superior taste.

VENTILATION HOOD NOT REQUIRED... Because these cabinets cook at a lower temperature than standard convection ovens, a hood is not needed (check local codes).

ALL STAINLESS STEEL CONSTRUCTION... Welded, turned-in seam construction for long durable life and ease of cleaning and safety.



CONVECTION HEATING SYSTEM... Fully contained heater with forced air cooking. Side air ducts for optimal air flow and even circulation throughout cabinet.



**MEAT
PROBE
INCLUDED**



EASY-TO-USE DIGITAL CONTROLS... Control cooking and holding with separate dial controls and digital display. Cook according to time or according to product temperature with meat probe. Temperature range of 100°F to 200°F for hold cycle and 100°F to 325°F for cook cycle. Eighteen hour timer counts down in cook cycle. When cook cycle is over, cabinet automatically switches to hold cycle and timer counts up.

