

COOK-N-HOLD LOW TEMPERATURE SMOKER OVEN MODEL 767-CH-SK-D SERIES

FEATURES AND BENEFITS:

- Fully insulated Cook-N-Hold smoker designed for flavorful results by slow cooking. Slow cooking means 15% to 20% less shrinkage. More product yield.
- Smokes with real wood chips. Cold smoke fish and cheese as well with Kold Keepers.
- Efficient 3000 Watt power unit allows for reheating of prepared meals or bulk items. Maximum temperature 325° (163°C). 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.
- Cook and hold up to 100 lbs. (45 kg.) of meat in less than 6 sq. ft. of floor space.
- 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 protect against spreading germs. Standard with right hand hinges; 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 3½" casters, two swivel with brakes; two rigid. Provides mobility when fully loaded.
- Ovens can be stacked for flexibility and increased capacity.
- Cres Cor recommends soaking wood chips for a minimum of 24 hours before usage.

POWER UNIT OPTIONS:

3000 Watts, 208/240 Volts, 1 Phase, 60 Hz.
 3000 Watts, 208/240 Volts, 3 Phase, 60 Hz.
 2000 Watts, 120 Volts, 1 Phase, 60 Hz.

Deluxe Models (-DX) have 18 factory or field programmed cook & hold cycles. Each programmed menu can be customized for exact time and temperature needs. Probe cooking includes one 6" meat temperature probe and port.



767-CH-SK-DX

Standard (-DE)



Deluxe (-DX)



All Ovens come standard with easy-to-read and operate LED digital controls.

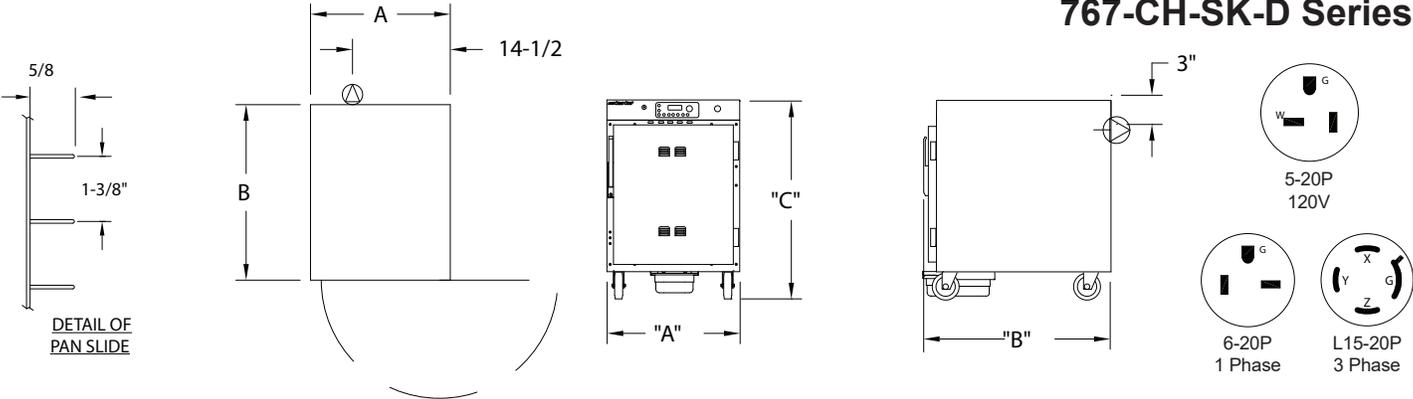
Deluxe Controls are available with 18 programmable menus and 6" meat probe.

ACCESSORIES and OPTIONS (Available at extra cost):

- Deluxe version with 18 programmable menus and 6" meat probe (or optional 3" food probe).
- Kold Keeper®
- 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"

See page E-10 for accessory details.

767-CH-SK-D Series



CRES COR MODEL NO.	PAN			DIM "A" WIDTH	DIM "B" DEPTH	DIM "C" HEIGHT	INSIDE DIMENSIONS			WEIGHT ACT.	
	CAP	SIZE					WIDTH	DEPTH	HEIGHT		
767-CH-SK-DE 767-CH-SK-DX	9	12 X 20 X 2-1/2	IN	25-5/8	32-3/4	32-1/4	21-3/16	27	17-1/2	LBS	205
			305 X 510 X 65	MM	655	835	820	540	690	444	KG
	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							

*Additional shelves required.

CABINET:

- Body: 22 ga. stainless steel outer body.
- Inner body & top: 18 ga. stainless steel.
- Reinforcement: Internal framework of 18 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.
- Wood chip box (removable): 18 ga. stainless steel; 3-5/8" L x 8" W x 2-1/4" H with 8" long handle; mounts on lower rear wall.
- Casters: 3-1/2" dia., modulus tires, 1-1/4 wide, load cap. 225 lbs. each, temp. range -45/+180°F. Delrin bearings. Front swivel casters equipped with brakes; rigid casters on rear.

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.

ELECTRICAL COMPARTMENT:

- Control panel: Formed stainless steel; black front.
- Thermostat (cook/hold): Solid state digital display control, 140°F (60°C) to 325°F (163°C).
- Switch: ON-OFF push button type.
- Power Cord: Permanent, 6 ft. with right angle plug.
- Three (3) heater circuits.
- One hour smoker timer with power light.
- Thermometer: Digital display.
- 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.

POWER REQUIREMENTS:

- 3000/2650 Watts, 208/240 Volts, 60 Hz., 1 phase, 20 Amp. Service 14 Amps at 208 Volts, 13 Amps at 240 Volts.
- 3000/2650 Watts, 208/240 Volts, 60 Hz., 3 phase, 20 Amp. Service 8 Amps at 208 Volts, 7 Amps at 240 Volts.
- 2000 Watts, 120 Volts, 60 Hz., 1 phase, 20 Amp.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Under Counter Smoker Oven Model 767-CH-SK-D; Solid state electronic controlled times and temperatures. Outer body of 22 ga. stainless steel; inner body and frame 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. Smoker box and timer. Removable pan supports for (9) 12" x 20" x 2-1/2" pans spaced on 2-3/4" centers. Casters 3-1/2" modulus casters (2) swivel, (2) rigid, Delrin bearings. Load capacity 225 lbs. each. 2-Year Parts / 1-Year Labor warranty. Lifetime on heating elements (excluding labor). Provide the following accessories: _____ CSA Sanitation and safety certified US & CAN.

Scan QR code to view Spec Sheet, Operating Manual, Wiring Diagram or to call Customer Service.
If you need a QR reader visit your App Store on your Smartphone or Tablet.