

INSULATED STAINLESS STEEL HOT CABINET MODEL H-138-S-1816C

FEATURES AND BENEFITS:

- Fully insulated 1/2 size hot cabinet keeps prepared foods at serving temperatures.
- Powerful, yet efficient, 1000 Watt heating system maintains the right temperature to properly hold products. Heats up to 200°F (93°C).
- Self-contained power top allows interior of cabinet to be hosed-out during cleaning.
- Internal frame in body maintains structural rigidity.
- 304 stainless steel construction throughout for ease of cleaning. One piece extended base protects cabinet body.
- Smooth interior coved corners prevent food particles/grease buildup.
- Field reversible insulated door prevents temperature loss. Silicone door gasket for proper seal.
- Standard with right hand hinging; left hand hinging available upon request.
- High temperature ceramic magnetic latch for "easy open"; twist-lock catch secures door during transport. Latches and hinges mounted inboard.
- Channel pan slides securely hold 18" x 26" pans on 1-1/2" centers without tipping.
- Cabinets can be stacked for flexibility; specify optional stacking kit.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.



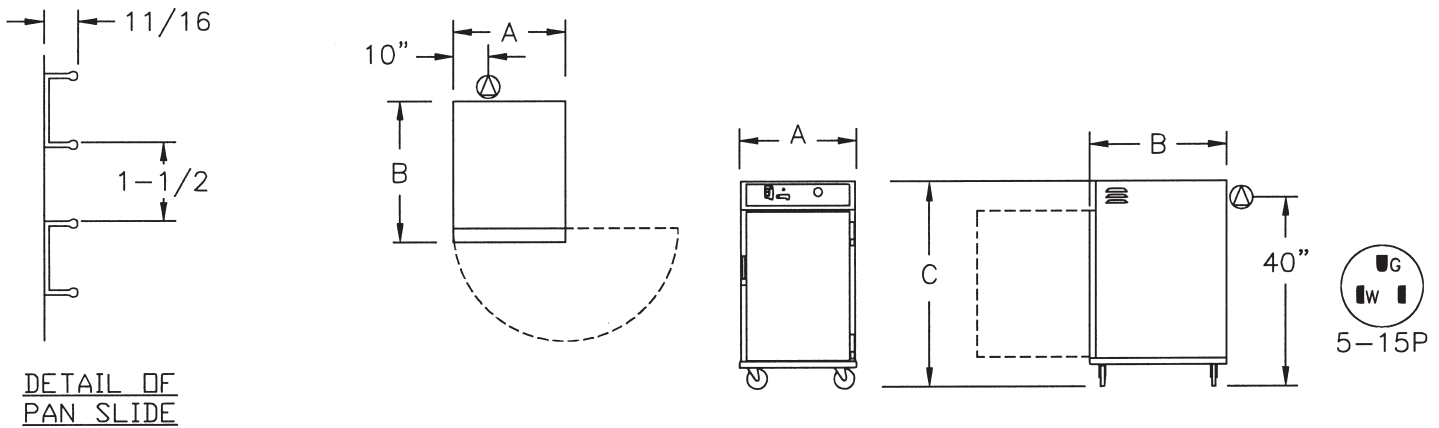
H-138-S-1816C



ACCESSORIES and OPTIONS (Available at extra cost):

- Lock Hasp
- Key Lock Handle
- Stacking Kit
- Tempered Glass Door Window
- Corner Bumpers
- Perimeter Bumper
- Floor Lock (for use with 5" casters)
- Various Caster Options
- Removable Cord Set
- 208 or 240 Volt Service
- Food Safe Digital Thermometer

See page B-20 for accessory details.



CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
H-138-S-1816C	16	18 X 26	IN	28-3/4	34-3/16	43	18-1/16	27-1/2	28	LBS	173
		460 X 660	MM	730	870	1095	460	700	715	KG	78

NOTES: 1. Send sample pan or tray with order when using any that are not 18" x 26" pans with heavy beaded edges.
 2. When ordering bumpers, add 2" to overall dimensions.

ALL CONSTRUCTION IS RIVETED, WELDED AND FINISHED.

CABINET:

- Body: 22 ga. 304 stainless steel.
- Reinforcement: Internal framework of 18 ga. 304 stainless steel.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75°F. 1-1/2" in doors, top, base; 2" in sidewalls.
- Air tunnel: 22 ga. 304 stainless steel; lift-out type, mounted on back.
- Push/pull handles (2): 5" vertical; recessed.
- Interior coved corners.

BASE:

- One piece construction, .125 aluminum.
- Casters: 5" dia., swivel, modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front casters equipped with brakes.

DOORS:

- Field reversible.
- Formed 22 ga. 304 stainless steel.
- Latches: Chrome plated steel, high temperature ceramic magnetic type, mounted inboard.
- Transport Latch.
- Hinges: Heavy duty chrome plated steel.
- Gaskets: Perimeter type, silicone.
- Pan stop: Embossed.

PAN SLIDES:

- Channels: Extruded aluminum, 11/16 x 1-1/2 x .100, riveted on 1-1/2" centers.

HOT UNIT COMPONENTS:

- Top mounted; removable with tools.
- Thermostat: Mechanical, room ambient to 200°F. (93°C.).
- Switch: ON-OFF rocker type.
- Power light
- Power cord: Permanent, 10 ft., 14/3 ga.
- Heater: 1000 Watts.
- Blower motor.
- Vent fan.
- Thermometer: Analog.

POWER REQUIREMENTS:

- 1000 Watts, 125 Volts, 60 Hz., single phase, 8 Amps., 15 Amp. service.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Hot Cabinet Model H-138-S-1816C. Cabinet 22 ga. 304 stainless steel; stainless steel internal frame. No-tip .100 aluminum channel slides for (16) 18" x 26" pans on 1-1/2" centers. Field reversible door, 22 ga. 304 stainless steel. Fiberglass insulation in sides 2"; door, top, base 1-1/2". Interior coved corners. Hose out cleaning capability. 1000 Watt, 125 Volt power unit. One piece insulated base, .125 aluminum. 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each. 2 year parts warranty. Provide the following accessories: _____ . NSF, UL, CUL listed, Energy Star Qualified.

