

## INSULATED STAINLESS STEEL HOT CABINET MODEL H-137-SUA-12D

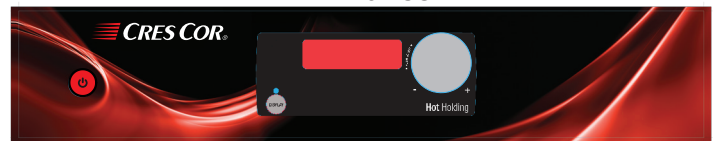


### FEATURES AND BENEFITS:

- Fully insulated hot cabinet keeps prepared foods at serving temperatures.
- Powerful, yet efficient, 1500 Watt heating system maintains the right temperature to properly hold products. Heats up to 200°F (93°C).
- Internal frame in body maintains structural rigidity.
- Stainless steel construction throughout for ease of cleaning. One piece extended base protects cabinet body.
- Smooth interior coved corners prevent food particle/grease buildup.
- Field reversible insulated Dutch doors prevent temperature loss. Magnetic door gaskets for proper seal.
- Standard with right hand hinging; left hand hinging available upon request.
- Full length anti-microbial extruded door handles for "easy open"; positive catch secures door during transport.
- Recessed push/pull handles on both sides prevents damage to walls; allows easy maneuvering.
- Twelve sets of chrome plated wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" centers.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.



H-137-SUA-12D



Standard solid state electronic control with large, clear, easy-to-read and operate LED digital display to ensure holding at precise food temperature

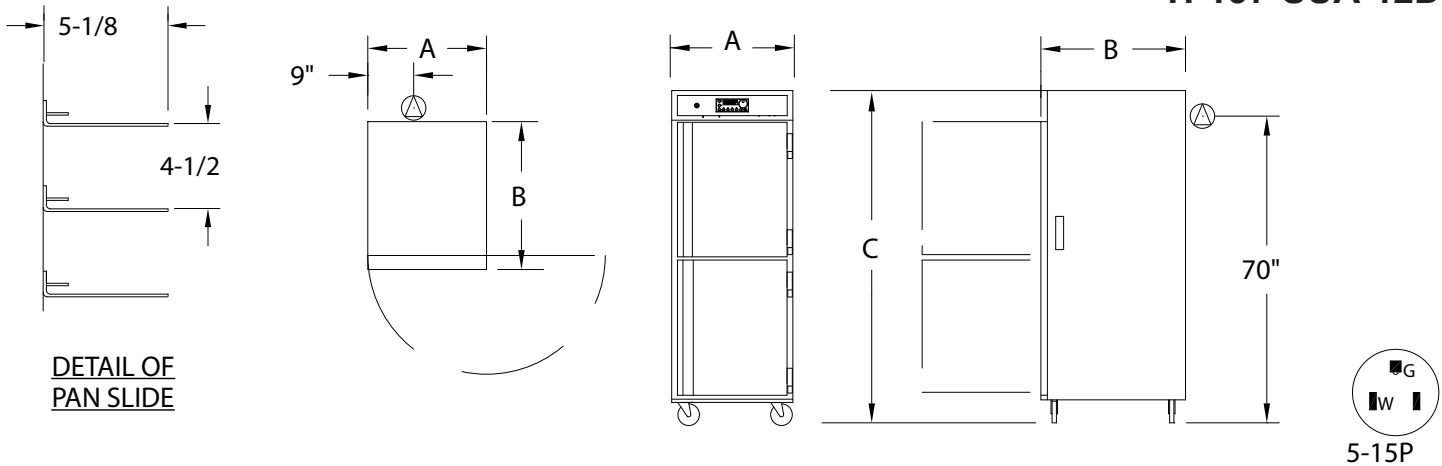
### ACCESSORIES and OPTIONS (Available at extra cost):

- Food Temperature Probe
- Tempered Glass Door Windows
- Key Lock Handle
- Extra Universal Angles
- Change from standard chrome plated wire angles to angles designed for transporting
- Change from chrome plated wire angles to extruded aluminum or formed stainless steel angles.
- Magnetic Door Latch
- Corner Bumpers
- Perimeter Bumper
- Floor Lock (for use with 5" casters)
- Various Caster Options
- Removable Cord Set
- HACCP Documentation (built in USB port)
- 208 or 240 Volt Service
- Upgrade to 2000 Watt Power Unit

See page B-20 for accessory details.



# H-137-SUA-12D



| CRES COR MODEL NO. | PAN         |                |    | DIM "A" | DIM "B" | DIM "C" | INSIDE DIMENSIONS |        |        |     | WEIGHT ACT. |
|--------------------|-------------|----------------|----|---------|---------|---------|-------------------|--------|--------|-----|-------------|
|                    | CAP/ ANGLES | SIZE           |    | WIDTH   | DEPTH   | HEIGHT  | WIDTH             | DEPTH  | HEIGHT |     |             |
| H-137-SUA-12D      | 12 SETS     | SEE NOTE BELOW | IN | 28-3/4  | 32-3/4  | 73      | 22                | 26-7/8 | 58     | LBS | 283         |
|                    |             |                | MM | 730     | 835     | 1855    | 560               | 685    | 1475   | KG  | 128         |

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. Refer to Pan Size Chart at end of section.

2. When ordering bumpers, add 2" to overall dimensions.

ALL CONSTRUCTION IS RIVETED, WELDED AND FINISHED.



Gold indicates our Best Insulated Hot Cabinets with the best warranty in the industry. 3-Year Parts / 1-Year Labor.

## CABINET:

- Body: 22 ga. 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, base top; 2" in sidewalls.
- Air tunnels: 22 ga. stainless steel; lift-out type, mounted on sides.
- 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.

## DUTCH DOORS:

- Field reversible.
- Formed 22 ga. stainless steel.
- Extruded handles.
- Hinges: Self-closing, stays open past 90°.
- Gaskets: Perimeter type, magnetic santoprene.
- Pan stop: Embossed.
- Latches: Positive transport type with lock hasp.

## PAN SLIDES:

- Wire angles (.306 dia.), nickel chrome plated steel, mounted on lift-off posts.
- Spaced on 4-1/2" centers; adjustable on 1-1/2" centers.

## HOT UNIT COMPONENTS:

- Thermostat: Solid state digital display control, room ambient to 200°F (93°C).
- Switch: ON-OFF push button type.
- Power cord: Permanent, 10 ft., 14/3 ga.
- Heater: 1470 Watts.
- Blower motor.
- Vent Fan.
- Thermometer: Digital.

## POWER REQUIREMENTS:

- 1500 Watts, 120 Volts, 60 Hz., single phase, 12 Amps., 15 Amp. service.

## SHORT FORM SPECIFICATIONS

Cres Cor Insulated Hot Cabinet Model H-137-SUA-12D. Solid state electronic controlled time and temperatures. Cabinet 22 ga. stainless steel; stainless steel internal frame. (12) sets wire universal angles for multiple pan sizes, adjustable spacing every 1-1/2". Field reversible Dutch doors, 22 ga. stainless steel. Fiberglass insulation in sides, 2"; doors, base, top 1-1/2". Interior coved corners. Hose out cleaning capability. 1500 Watt, 120 Volt power unit. One piece insulated base, .125 aluminum. 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each. 3-Year Parts / 1-Year Labor warranty. Provide the following accessories: \_\_\_\_\_ . ENERGY STAR Qualified.



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