

JOB:			
ITEM	NO:		

INSULATED STAINLESS STEEL AQUATEMP[™] HOT CABINET MODEL H-137-WSUA-5C

FEATURES AND BENEFITS:

- Fully insulated undercounter hot cabinet keeps prepared foods at serving temperatures.
- Powerful, yet efficient, heating system maintains the right combination of heat and humidity to properly hold products. 2000 Watts of heat holds food at up to 200°F (93°C).
- AquaTemp system allows you to hold with humidity by adjusting individual thermostats; regulate humidity levels by controlling air temperature to 180°F (82°C); lowering air temperature allows for humidity up to 95%.
- Internal frame in body and doors plus reinforced internal base maintains structural rigidity.
- 304 stainless steel construction throughout for ease of cleaning.
- Smooth interior coved corners prevent food particle/grease buildup.
- Safety-conscious anti-microbial latch protect against spreading germs.
- Field reversible insulated door prevents temperature loss. Silicone door gaskets for proper seal.
- Standard with right hand hinging; left hand hinging available upon request.
- High temperature ceramic magnetic latches for "easy open"; twist-lock catch keeps door securely closed.
- Five sets of stainless steel wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" centers.
- Integral drip trough on front keeps traffic area dry, safer.
- Heavy duty 2-1/2" swivel casters, two with brakes.



H-137-WSUA-5C







Page B-6.7

Apr., 2010

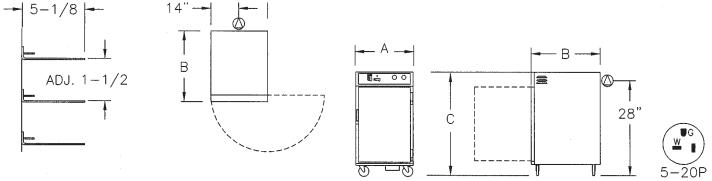
ACCESSORIES and OPTIONS (Available at extra cost):

- Tempered Glass Door Windows
- Lock Hasp
- Extra Universal Angles
- Transport Angle Kit
- Key Lock Handle
- □ Food Safe Digital Thermometer
- 208 or 240 Volt Service

See page B-20 for accessory details.



H-137-WSUA-5C



DETAIL OF PAN SLIDE

CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS			WEIGHT	
	CAP/ANGLES	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	1	ACT.
H-137-WSUA-5C	• ·	SEE NOTE	IN	28	35-1/4	32	21-1/4	27-1/2	20	LBS	199
		BELOW	MM	715	895	815	540	700	510	KG	90

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.

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.
- Drip trough: Formed 18 ga. stainless steel mounted to front of cabinet; removable drip pan.
- Casters: 2-1/2" dia., swivel, molded rubber tires, 1-1/8" wide, load cap. 160 lbs. each, temp. range -30°/+160°F. Self-lube bearings. Front casters equipped with brakes.

DUTCH DOORS:

• Field reversible.

- Formed 22 ga. 304 stainless steel.
- •Latch: Chrome plated zinc with composite handle, ceramic magnetic type; mounted inboard.
- Transport Latch.
- Hinges: Heavy duty chrome plated zinc.
- Gaskets: Perimeter type, silicone.
- Pan stops: Embossed.

PAN SLIDES:

- Stainless steel wire universal angles (.306 dia.), mounted on lift-out posts.
- Spaced on 3" centers; adjustable on 1-1/2" centers.

PROOF/HOT UNIT COMPONENTS:

- Top mounted; removable with tools.
- Thermostat (holding): Solid state, room ambient to 200°F (93°C).
- Thermostat (humidity): Solid state, room ambient to 95%.
- Power light
- Switch: rocker type.
- Power cord: Permanent, 10 ft., 12/3 ga.
- Heater: 2000 Watts for holding.
- Blower motor.
- Vent fan.
- Thermometer.
- Water pan: 4 gallons; 16 ga. 304 stainless steel with 1850 Watt heater for humidity.

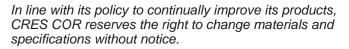
POWER REQUIREMENTS:

• 2000 Watts, 120 Volts, 60 Hz., single phase, 16 Amps., 20 Amp. service.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated AquaTemp Under Counter Hot Cabinet Model H-137-WSUA-5C. Cabinet 22 ga. 304 stainless steel; stainless steel internal frame. (5) sets stainless steel wire universal angles for multiple pan sizes, adjustable spacing every 1-1/2". Field reversible door, 22 ga. 304 stainless steel. Fiberglass insulation in sides 2"; doors, top, base 1-1/2". Interior coved corners. 2000 Watt, 120 Volt power unit; adjustable heat and humidity. One piece insulated base, .125 aluminum. 2-1/2" swivel molded casters, Self-lube bearings. Load capacity 160 lbs. each. 2 year parts warranty. Provide the following accessories: _______. NSF, CSA-US, CSA-C,

ENERGY STAR Qualified.



5925 Heisley Road • Mentor, OH 44060-1833 Phone: 877/CRESCOR • Fax: 440/350-7267 www.crescor.com © Crescent Metal Products, Inc. 2010 All rights reserved.