

Cooking Performance Group SlowPro CHUC1B
Undercounter Cook and Hold Oven - 208/240V,
1700/1900W



Certifications



UL Listed, US

6.30P

6-30P

Item #: 351CHUC1B Qty:

Project: _____

Approval: _____ Date: _____

Features

- Utilizes low and slow cooking to produce a juicier product and increase yield
- Automatically switches from cooking to hold for overnight cooking
- Holds (8) 12" x 20" steam table pans or (4) 18" x 26" sheet pans
- Monumental savings on product, labor, and equipment costs
- Convenient and compact size fits underneath counters; 208/240V, 1700/1900W

Technical Data

Width	26 7/16 Inches
Depth	33 7/8 Inches
Height	31 3/4 Inches
Power Cord Length	6 Feet
Interior Width	22 1/5 Inches
Interior Depth	29 Inches
Interior Height	15 1/5 Inches
Amps	8.5 Amps
Hertz	60 Hz
Phase	1 Phase

Cooking Performance Group SlowPro CHUC1B Undercounter Cook and Hold Oven - 208/240V, 1700/1900W



Technical Data

Voltage	208/240 Volts
Wattage	1700 - 1900 Watts
12 x 20 Pan Capacity	8 Pans
18 x 26 Pan Capacity	4 Pans
Cabinet Size	Undercounter
Construction	Stainless Steel
Control Type	Classic
Cooking Temperature	150 - 300 Degrees F
Features	Adjustable Timer
Holding Temperature	110 - 190 Degrees F
Interior Configuration	Slides
Maximum Temperature	300 Degrees F
Net Weight	175 lb.
Number of Doors	1 Doors
Plug Type	NEMA 6-30P
Power Type	Electric
Type	Cook & Hold Ovens

Notes & Details

Revolutionize your kitchen with low temperature cooking to preserve great flavor and increase product yield with the Cooking Performance Group SlowPro CHUC1B undercounter cook and hold oven! These cook and hold ovens utilize low temperature cooking to allow for maximum moisture retention and save hours of labor with overnight cooking. Because the product can be cooked and held overnight, cooks and other staff don't have to start their shift as early which saves you money on labor costs. Cooking at lower temperatures also reduces energy costs and doesn't require a hood in most areas (check your local codes).

Traditional cooking methods that rely on high heat dry out your product and shrink your profits by increasing your cost per pound. Meats cooked at high temperatures will lose between 25-30 percent of their volume, while using a cook and hold oven that utilizes low heat will decrease the shrinkage to between 5 and 10 percent. Over time this will grant you considerable savings on your food cost, while also producing a better-tasting, juicer product.

Featuring a stainless steel interior and exterior, this unit is fully insulated and accommodates (4) 18" x 26" sheet pans on wire shelves, or (8) 12" x 20" food pans on slides. Simple and reliable controls allow you to cook at temperatures between 150-300 degrees Fahrenheit and hold between 110-190 degrees Fahrenheit, while a convenient timer can be set for up to 12 hours. For greater mobility throughout your kitchen, or to on-site catered events, 4" casters are included with this unit. A 208/240V electrical connection is required for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.