

Cooking Performance Group SlowPro CHCT1A Countertop Cook and Hold Oven - 120V, 1200W



UL Certified

Approval: _____ Date: _____

- Utilizes low and slow cooking to produce a juicier product and increased yield
- Automatically switches from cooking to holding for overnight cooking
- Holds (4) 12" x 20" steam table pans
- Convenient compact footprint that fits perfectly on countertops
- Monumental savings on food, labor, and equipment costs; 120V, 1200W

Width	18 3/8 Inches
Depth	28 1/2 Inches
Height	26 Inches
Power Cord Length	98 7/16 Inches
Interior Width	14 1/8 Inches
Interior Depth	23 3/4 Inches
Interior Height	15 1/4 Inches
Amps	10 Amps
Hertz	60 Hz
Phase	1 Phase

Cooking Performance Group SlowPro CHCT1A
Countertop Cook and Hold Oven - 120V,
1200W



Technical Data

Voltage	120 Volts
Wattage	1200 Watts
12" x 20" Pan Capacity	4 Pans
Cabinet Size	Countertop
Control Type	Classic
Cooking Temperature	150 - 300 Degrees F
Features	Adjustable Timer UL Certified
Holding Temperature	110 - 190 Degrees F
Interior Configuration	Slides
Number of Doors	1 Doors
Plug Type	NEMA 5-15P
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 CHCT1A countertop cook and hold oven! This cook and hold oven uses low temperature cooking to allow for maximum moisture retention and to save hours of labor with overnight cooking. Traditional cooking methods that rely on high heat, drying out your product and shrinking 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. This will immediately give you savings on food costs and labor, all while producing better tasting and juicier products.

As a countertop model, this unit is small enough so you can add a cook and hold oven to nearly any kitchen! Place it on a stand or counter wherever you have an unused space. Featuring a stainless steel interior and exterior, this unit is fully insulated and accommodates (4) 12" x 20" food pans. 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. A 120V electrical connection is required for operation.