

**Cooking Performance Group SlowPro
CHSP1SM Cook and Hold Oven with Smoker
Feature - 208/240V, 2250/3000W**



Item #: 351CHSP1SM Qty:

Project: _____

Approval: _____ Date: _____

- 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
- Compatible with the Cooking Performance Group smoker box (sold separately)
- Convenient and compact size; 208/240V, 2250/3000W

Width	27 5/8 Inches
Depth	34 5/8 Inches
Height	43 Inches
Power Cord Length	98 7/16 Inches
Amps	10.28 - 12.98 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	208/240 Volts
Wattage	2250 - 3000 Watts
12" x 20" Pan Capacity	8 Pans

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Technical Data

18" x 26" Pan Capacity	4 Pans
Cabinet Size	1/2 Height
Casters	With Casters
Construction	Stainless Steel
Control Type	Classic
Cooking Temperature	150 - 325 Degrees F
Features	Adjustable Timer NSF Certified UL Certified
Holding Temperature	60 - 205 Degrees F
Interior Configuration	Shelves Slides
Number of Doors	1 Doors
Plug Type	NEMA 6-20P
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 cook and hold oven! This cook and hold oven utilizes 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). This unit can be equipped with a compatible Cooking Performance Group portable smoker box (sold separately) to cook and smoke foods at the same time. A smoking time knob allows smoking time to be set between 30 minutes and three hours, while a smoking mode light provides clear indication when the oven is in smoking mode.

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. Designed for convenience and versatility, this unit automatically switches from cooking to hold for overnight cooking.

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 with a clear and easy-to-use digital readout allow you to cook at temperatures between 150-325 degrees Fahrenheit and hold between 60-205 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, 6" casters are included with this unit. A 208/240V electrical connection is required for operation.