

**Cooking Performance Group CHUC2B SlowPro
Stacked Cook and Hold Oven - 208/240V,
1700/1900W**



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 (16) 12" x 20" steam table pans or (8) 18" x 26" sheet pans
- Monumental savings on product, labor, and equipment costs
- Lower temperatures reduce energy costs

Width	26 7/16 Inches
Depth	33 7/8 Inches
Height	63 1/2 Inches
Power Cord Length	6 Feet
Interior Width	22 3/16 Inches
Interior Depth	29 Inches
Interior Height	15 3/16 Inches
Amps	8.5 Amps
Hertz	60 Hz
Phase	1 Phase



6-30P



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Technical Data

Voltage	208/240 Volts
Wattage	1700 - 1900 Watts
12" x 20" Pan Capacity	16 Pans
18" x 26" Pan Capacity	8 Pans
Cabinet Size	Full Height
Construction	Stainless Steel
Control Type	Classic
Cooking Temperature	150 - 300 Degrees F
Features	Adjustable Timer UL Certified
Holding Temperature	110 - 190 Degrees F
Interior Configuration	Shelves Slides
Number of Doors	2 Doors
Plug Type	NEMA 6-30P
Power Type	Electric
Type	Cook & Hold Ovens

Notes & Details

Revolutionize your kitchen 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 saves 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 shifts 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 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 tastier, juicier products.

This unit comes with two cook and hold ovens and a stacking kit that allows them to be easily stacked. With a stainless steel interior and exterior, this stacked insulated unit accommodates (8) 18" x 26" sheet pans on wire shelves or (16) 12" x 20" food pans on slides. The controls allow you to cook at temperatures from 150-300 degrees Fahrenheit and hold from 110-190 degrees Fahrenheit, while the timer can be set for up to 12 hours. For greater mobility throughout your kitchen, or on-site at catered events, 4" casters are included with this unit. A 208/240V electrical connection is required for operation.

Kit Includes:

- Stacking kit
- (2) Cook and hold ovens

⚠ 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.