

SLOW COOK & HOLD CABINETS



Caramelization is Key

With Carter-Hoffmann's Slow Cook & Hold Cabinets, you can roast to perfection with a larger yield than convection oven cooking. Our secret is gentle air circulation that caramelizes the exterior of the roast, seals in moisture & cooks more evenly. And because your roasts are perfectly and naturally browned, there's no need to dress them up with sauces and gravies.



NEW DESIGN! NOW SIX MODELS

- Six models, including 2-compartment and under-counter designs.
- All welded stainless steel construction for easy cleaning and long life
- Low temperature cooking eliminates need for a hood*, so installation is easy and inexpensive
- Precision-engineered heat ducts with blower for balanced heat and consistent cooking throughout cabinet
- Simple to operate with digital readout for cooking and holding modes
- New! Meat probe included to cook to product temperature
- Automatic switch to hold mode following cook mode

*check local codes

**NOW WITH
MEAT PROBE!**

**3-YEAR
WARRANTY!**



CARTER-HOFFMANN

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Cook & Hold Cabinets

General Specifications (see individual specification sheet for more details)



Model Number	Tray Capacity 18" x 26"	Tray Spacing in (mm)	Approx. Meat Capacity lbs (kg)	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
					Height	Depth in (mm)	Width		
CH600	6	3 (76)	80 (36)	18-1/8 (460)	38-1/2 (948)	32-3/4 (832)	26-1/8 (664)	5 (127)	275 (125)
CH800	8	2-3/4 (70)	120 (54)	22 (559)	39-3/8 (1000)	32-3/4 (832)	26-1/8 (664)	3 (76)	312 (142)
CH900	9	3 (76)	120 (54)	27-1/4 (692)	47-1/2 (1207)	32-3/4 (832)	26-1/8 (664)	5 (127)	344 (156)
CH1600 (2 cavity)	16 (8 per cavity)	2-3/4 (70)	240 (109)	22 ¹ (559)	76-3/8 (1940)	32-3/4 (832)	26-1/8 (664)	5 (127)	420 (191)
CH1800	18	3 (76)	240 (109)	54-1/2 (1384)	78 (1981)	32-3/4 (832)	26-1/8 (664)	5 (127)	460 (209)

*12"x20"x2.5" pans may be placed on optional wire shelves. Capacities: CH600: 3 (end-loaded; 1 per shelf)
 CH800: 4 (end-loaded, 1 per shelf)
 CH900: 5 (end-loaded, 1 per shelf)
 CH1600: 8 (4 per cavity; end loaded, 1 per shelf)
 CH1800: 9 (end loaded; 1 per shelf)
¹Inside working height—each cavity

Model Number	Pan Capacity* 12"x20"	Tray Spacing in (mm)	Approx. Meat Capacity lbs (kg)	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
					Height	Depth in (mm)	Width		
CH750	10	2-3/4 (70)	100 (45)	13-3/4 (349)	33-1/2 (851)	32-3/4 (832)	28-3/4 (664)	2 (51)	265 (122)

*18"x26" sheet pans may be placed on optional wire shelves. Capacity: CH750: 5 (end-loaded; 1 per shelf)

ELECTRICAL INFORMATION

Model	US Electrical Power		CE Electrical Power	
	Watts	Voltage	Watts	Voltage
CH600	3200	240	3000	230
CH750	3200	240	3000	230
CH800	3200	240	3000	230

Model	US Electrical Power		CE Electrical Power	
	Watts	Voltage	Watts	Voltage
CH900	3200	240	3000	230
CH1600	6200	240	5700	230
CH1800	6200	240	5700	230

