



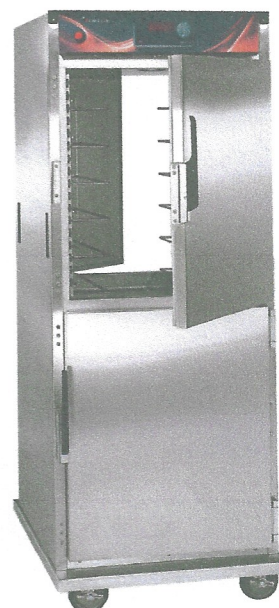
JOB: _____

ITEM NO: _____

INSULATED STAINLESS STEEL PASS THRU HOT CABINET MODEL H-137-PSUA-12D

FEATURES AND BENEFITS:

- Fully insulated hot cabinet keeps prepared foods at serving temperatures.
- Powerful, yet efficient, 2000 Watt heating system maintains the right temperature to properly hold products. Heats up to 200°F (93°C).
- Standard solid state electronic control with large, clear, easy-to-read and operate LED digital display to ensure holding at precise food temperature.
- Internal frame in body maintains structural rigidity.
- Stainless steel construction throughout for ease of cleaning. One piece extended base protects cabinet body.
- Smooth interior coved corners prevent food particle/grease buildup.
- Field reversible insulated Dutch doors on front and back prevent temperature loss. Silicone door gaskets for proper seal.
- Standard with right hand hinging; left hand hinging available upon request.
- High temperature ceramic magnetic latches for "easy open"; twist-lock catch secures door during transport.
- Recessed push/pull handles on both sides prevents damage to walls; allows easy maneuvering.
- Twelve sets of chrome plated wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" centers.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.



H-137-PSUA-12D



Standard solid state electronic control with large, clear, easy-to-read and operate LED digital display to ensure holding at precise food temperature

ACCESSORIES and OPTIONS

(Available at extra cost):

- ☐ Tempered Glass Door Windows
- ☐ Key Lock Handle
- ☐ Lock Hasp
- ☐ Bail Handles
- ☐ Extra Universal Angles
- ☐ Change from standard chrome plated wire angles to angles designed for transporting
- ☐ Corner Bumpers
- ☐ Perimeter Bumper
- ☐ Various Caster Options
- ☐ 208 or 240 Volt Service
- ☐ HACCP Documentation (Built-in USB port)

See page B-20 for accessory details.

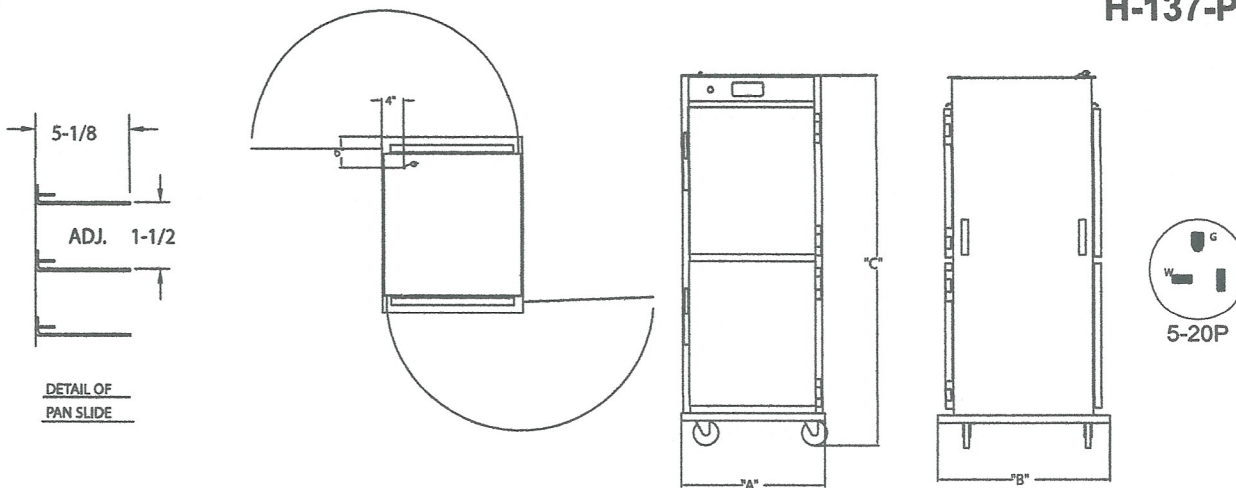


5925 Heisley Road • Mentor, OH 44060-1833
Phone: 877/CRESCOR • Fax: 440/350-7267
www.crescor.com



Gold indicates our Best Insulated Hot Cabinets with the best warranty in the industry.
3-Year Parts / 1-Year Labor.

Page B-6.3
Jun., 2016

H-137-PSUA-12D

CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP/ ANGLES	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
H-137-PSUA-12D	12 SETS	SEE NOTE BELOW	IN	28-3/4	34-5/8	73-1/2	22	26-7/8	58	LBS	283
			MM	730	880	1865	560	685	1475	KG	128

NOTES: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans.
Refer to Pan Size Chart at end of section.

2. When ordering bumpers, add 2" to overall dimensions.

CABINET:

- Body: 22 ga. stainless steel.
- Reinforcement: Internal framework of 18 ga. 304 stainless steel.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75°F. 1-1/2" in doors, base top; 2" in sidewalls.
- Air tunnels: 22 ga. stainless steel; lift-out type, mounted on sides.
- Push/pull handles (4): 5" vertical; recessed.
- Interior coved corners.

BASE:

- One piece construction, .125 aluminum.
- Casters: 5" dia., swivel, modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front casters equipped with brakes.

DUTCH DOORS:

- Field reversible.
- Formed 22 ga. stainless steel.
- Latches: Chrome plated zinc, high temperature ceramic magnetic type, mounted inboard.
- Transport Latches.
- Hinges: Heavy duty chrome plated zinc.
- Gaskets: Perimeter type, silicone.
- Pan stops: Embossed.

PAN SLIDES:

- Wire angles (.306 dia.), nickel chrome plated steel, mounted on lift-off posts.
- Spaced on 4-1/2" centers; adjustable on 1-1/2" centers.



Scan QR code to view Spec Sheet, Operating Manual, Wiring Diagram or to call Customer Service.

If you need a QR reader visit your App Store on your Smartphone or Tablet.

HOT UNIT COMPONENTS:

- Thermostat: Solid state digital display control, room ambient to 200°F (93°C).
- Switch: ON-OFF push button type.
- Power cord: Permanent, 10 ft., 12/3 ga.
- Heater: 1850 Watts.
- Blower motor.
- Vent Fan.
- Thermometer: Digital.

POWER REQUIREMENTS:

- 2000 Watts, 120 Volts, 60 Hz., single phase, 16 Amps., 20 Amp. service.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Hot Cabinet Model H-137-PSUA-12D. Solid state electronic controlled time and temperatures. Cabinet 22 ga. stainless steel; stainless steel internal frame. (12) sets wire universal angles for multiple pan sizes, adjustable spacing every 1-1/2". Field reversible Dutch doors, 22 ga. stainless steel. Fiberglass insulation in sides, 2"; doors, base, top 1-1/2". Interior coved corners. 2000 Watt, 120 Volt power unit. One piece insulated base, .125 aluminum. 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each. 3-Year Parts / 1-Year Labor warranty. Provide the following accessories: _____. NSF, CSA-US, CSA-C listed.

CRES COR

5925 Heisley Road • Mentor, OH 44060-1833
Phone: 877/CRESCOR • Fax: 440/350-7267
www.crescor.com

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In line with its policy to continually improve its products, CRES COR reserves the right to change materials and specifications without notice.

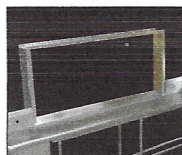
Litho in U.S.A.

Dishtable Mods

Dishtable Modifications & Accessories



DTA-95



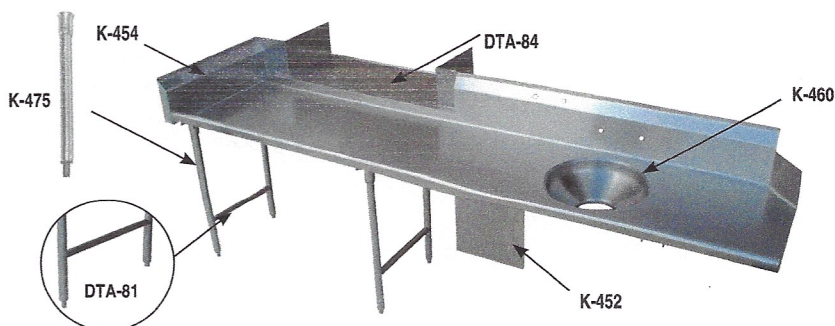
DTA-87



DTA-82



DTA-45



MODIFICATIONS

K-23	Welded Set-Up/Crated
K-24	Shell Crating
K-37	Anti-Siphon Vacuum Breaker Hole
K-57	Welded Field Joint (Welded In Field By Others)
K-76	Paint On Sound Deadening
K-77	Splash Cut-Out (Pipe Chase)
K-440	Waste Trough Installation Welded Into Table And Furnished With A 2" Deep Removable Basket
K-452	Control Bracket 8" x 12"
K-453	Control Bracket 14" x 16"
K-454	Side Splash
K-456	Scrap Block Installed (Includes Rubber Scrap Block)
K-460	Disposal Cone Welded Into Table And Furnished With 8" x 12" Control Bracket & Faucet Holes (Supplied By Others)
K-460A	Installation Of Disposal Cone With 14" x 16" Control Bracket, Faucet Holes (Cone Supplied By Others)
K-461	Disposal Collar Welded Into Sink Bowl And Furnished With 8" x 12" Control Bracket (Supplied By Others)
K-461A	Disposal Collar Welded Into Sink Bowl And Furnished With 14" x 16" Control Bracket (Supplied By Others)
K-472	Special Faucet Hole Location
K-495	Turn Down Backsplash (Incl. 2 Brackets. See K-397 For Add'l Sets)
K-508A	Special Modification Charge
K-550	Stainless Steel Tubular Rack Storage
DTA-40	Drain Hole (For Sorting Table)

DTA-45 Scrap Trough Welded To Dump Sink - Min. Scrap Trough Length Is 3'. Max. Length Is 8'. For 20" x 20" x 8" Bowl Spec-Line Soil S30 Series Only. - Consult Factory For Trough Lengths Exceeding 8 Feet

DTA-46	Inside Mitered Corner
DTA-66	Provision For Dishlanding On Straight Soil Table (Min 4")
DTA-70	Install Booster Heater Brackets (Brackets By Others)
DTA-72	Provision For Side Loader
DTA-75	Provision For Limit Switch (Limit Switch By Others)
DTA-76	Move Prerinse Sink To Conform To Dishmachine Requirements. Please Specify Machine When Placing Order
DTA-78	Notch In Backsplash Return To Clear Handle Please Specify Machine When Placing Order
DTA-81	S/S Welded Leg Assembly with S/S Feet
DTA-82	15" x 20" x 8" Undercounter Dump Sink
DTA-84	Simple Pass-Thru (Specify Wall Thickness - Min. Length 36")
DTA-87	Pass-Thru Wall Frame (Specify Wall Thickness - Min. Length 36")
DTA-95	Install Scrapper Top
DTA-96	Install Trough Collector
DTA-99A	16" x 20" x 12" Sink Bowls
DTA-99B	20" x 20" x 12" Sink Bowls
DTA-99C	10" x 14" x 5" Dump Sink
DTA-99D	18" x 24" x 14" Sink
DTA-99E	24" x 24" x 14" Sink
DTA-106	Mirror Highlight To Dishtable Upgrade

ACCESSORIES

K-4	Lever Drain Bracket
K-5	Twist Handle Operated Drain
K-15	Twist Handle Operated Drain With Overflow
K-397	Wall Brackets (2 Each. Brackets Included With K-495)
K-455C	Stainless Steel Sink Cover 16" x 20"
K-455E	Stainless Steel Sink Cover 20" x 20"
K-457	Replacement Rubber Scrap Block (See K-456 For Install Cost)
K-475	Replacement S/S Leg With Stainless Steel Bullet Foot
K-478	Replacement Stainless Steel Bullet Foot
K-488	Flanged S/S Bullet Foot
K-550	Stainless Steel Tubular Rack Storage
K-610	Perforated Stainless Steel Sink Grid (Specify Bowl Size)
K-700D	12" High Removable Side Splash For Dishtables (Specify Model)
DTA-53	SPEC-LINE Heavy Duty Prerinse Faucet
DTA-51	Pre-Rinse Slide Bar for 18" x 24" Fab. Sink Bowls

DTA-52	Pre-Rinse Slide Bar for 24" x 24" Fab. Sink Bowls
DTA-55	Column Notch (Includes Splash)
DTA-56	Add'l Length On 59" Side Of Corner Or Straight Tables
DTA-58	Pre-Rinse Basket w/ Slide Bar for 18" x 24" Fab. Sink Bowls
DTA-59	Pre-Rinse Basket w/ Slide Bar for 24" x 24" Fab. Sink Bowls
DTA-60	Prerinse Slide Bar for 20" x 20" Fab. Sink Bowls
DTA-62	Prerinse Basket For 20" x 20" Deep Drawn Bowls
DTA-63	Prerinse Slide Bar For 20" x 20" Deep Drawn Bowls
DTA-64	Prerinse Slide Bar For 16" x 20" Fab. Sink Bowls
DTA-65	Prerinse Slide Bar For 16" x 20" Deep Drawn Bowls
DTA-67	Stainless Steel Rear Cross-Bracing (Factory Installed Only)
DTA-69	Prerinse Basket For 16" x 20" Deep Drawn Bowls
DTA-100	Prerinse Basket with Slide Bar for 20" x 20" Fab. Sink Bowls
DTA-125	Prerinse Basket with Slide Bar for 16" x 20" Fab. Sink Bowls
DTA-125A	Perforated Basket for DTA-82 Dump Sink



Model: **17-109WL** Item #: _____ Date: _____
Project: _____ Qty: _____ Approved By: _____

8" Center Wall Mount Pre-Rinse w/ Add-On Faucet

ROYAL SERIES PLUMBING



Replacement Parts

NO.	Item	Model #
1	24" Spring	21-162
2	44" Hose w/ Grip	21-133L
3	Spray Head	21-129L
4	Hook Assembly	21-165
5	Spring Retainer	21-161L
6	Wall Bracket	21-137
7	18" Riser	21-160L
8	Add-On Faucet w/ 12" Spout	21-139L
9	8" Center Pre-Rinse Body	21-108L





ADDITIONAL DISHTABLE ACCESSORIES

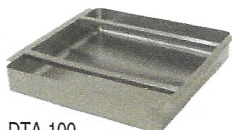
For More Faucet Options & Faucet Specs,
See Faucet Specifications

WARNING:

Faucet(s) on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more info., visit www.p65warnings.ca.gov.

Prerinse Baskets with Welded Slide Bar For Fabricated Bowls

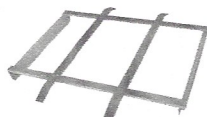
Model #	Fits Bowls	Wt.	Cu.
DTA-125	16" x 20" x 4"	9 lbs.	1
DTA-100	20" x 20" x 4"	12 lbs.	1
Large Size Baskets			
DTA-58	18" x 24" x 4"	11 lbs.	1
DTA-59	24" x 24" x 4"	20 lbs.	1



DTA-100
Shown

Prerinse Slide Bars For Fabricated Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-64	16" x 20"	7 lbs.	1
DTA-60	20" x 20"	9 lbs.	1
Large Size Prerinse Slide Bars			
DTA-51	18" x 24"	8 lbs.	1
DTA-52	24" x 24"	10 lbs.	1



Prerinse Baskets with Welded Slide Bar For Deep Drawn Bowls

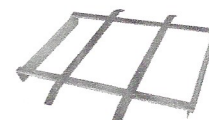
Model #	Fits Bowls	Wt.	Cu.
DTA-69	16" x 20" x 4"	9 lbs.	1
DTA-62	20" x 20" x 4"	12 lbs.	1



DTA-62
Shown

Prerinse Slide Bars for Deep Drawn Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-65	16" x 20"	7 lbs.	1
DTA-63	20" x 20"	9 lbs.	1



Splash Mounted Faucet EXTRA HEAVY DUTY

K-119
8" O.C.

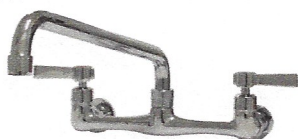
16" Spout



Splash Mounted Faucet

K-101
8" O.C.

8" Spout



SPEC-LINE EXTRA HEAVY DUTY

Prerinse Faucet

DTA-53
8" O.C.

Wall
Bracket
Included

Splash
Mounted

Interchangeable with
T&S Brand Faucets
T&S Equivalent = B133-B



Add-A-Faucet for DTA-53
Prerinse Faucet
K-117



Prerinse Faucet



K-116
8" O.C.

Wall
Bracket
Included

Splash
Mtd.

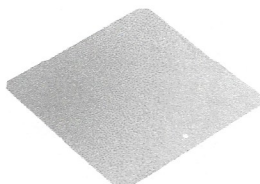


Add-A-Faucet for K-116
Prerinse Faucet
K-117-TS



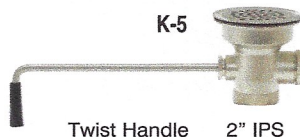
Stainless Steel Sink Compartment Covers

K-455
16" x 20" Cover
or
20" x 20"
Specify Size



Lever Operated Drain

K-5



Twist Handle 2" IPS

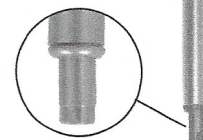
Lever Drain Support Bracket

K-4



INDIVIDUAL
Stainless Steel Legs
with Stainless Steel
Adjustable Bullet Feet

K-475



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NEVADA

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CONVECTION OVEN SL - SERIES ELECTRIC, SINGLE DECK



SLES/10SC shown with optional casters

- ☐ SLES/10SC
- ☐ SLES/10CCH
- ☐ SLEB/10SC
- ☐ SLEB/10CCH

Standard Features

- Energy Star Compliant (Standard depth)
- 11kW high efficiency heating elements
- Available standard and bakery depths.
- Single deck convection oven is 55" in height (with optional casters)
- Patented "plug-in, plug-out" control panel - easy to service
- Slide out control panel for full view servicing
- Stainless Steel front, top and sides
- Dependent glass doors (Full 180° opening)
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Coved, fastener-free, porcelain interior
- Stay cool heavy duty door handle
- Two speed, 1/2 hp, fan motor
- 11-position rack guides and 5 plated oven racks
- Solid state temperature controls
- Forced cool down fan mode
- Oven "heat" light cycles with burners
- Interior oven lights
- (1) year limited parts and labor warranty
(reference <http://www.southbendnc.com/service.html> for limited warranty details)

Available Controls

SC-Standard Controls

- 140°F to 500°F solid state thermostat and 60 minute mechanical cook timer.

CCH-Cycle / Cook & Hold Control

150°F to 550°F temperature controller with 140°F to 200°F "Hold" thermostat dual digital display shows time and temperature. A fan cycle timer pulses the fan.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|---|---|--|
| <input type="checkbox"/> List the voltage, frequency, and amps (see utility information).
____ VAC, ____ Phase, ____ Hz. | <input type="checkbox"/> Stainless steel legs with rack pan guide kit | <input type="checkbox"/> Down draft diverter for direct flue |
| <input type="checkbox"/> Stainless steel rear jacket | <input type="checkbox"/> Casters 4" or 6" | <input type="checkbox"/> Export crating |
| <input type="checkbox"/> Stainless steel exterior bottom | <input type="checkbox"/> Stainless steel dirt tray | <input type="checkbox"/> Marine edge top |
| | <input type="checkbox"/> Swivel Caster - front with locks | <input type="checkbox"/> Stainless steel doors |

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, top and sides.

Doors: Dependent doors with windows. Low emission glass, stainless steel construction, heavy-duty welded steel frame and 5/8" diameter full-length hinge pin.

Oven Interior: Porcelain enamel finish, coved, fastener free.

Rack and Rack Guides: Heavy-duty removable wire rack guides spaced on 1-5/8" centers offer 11 different rack positions. 5 wire racks provided with each oven.

Blower Fan and Motor: 1/2hp, 2-speed motor, 1710/1120 r.p.m

Oven Heating: Oven heating is regulated by an adjustable solid state thermostat control. Blower fan circulates air within the cavity "scrubbing" heat to the oven interior for even heat distribution within the cavity. Manual reset high limit temperature control protects the oven from overheat condition.

Control Panel: Located on front, at right side of oven, away from heat zone. Slide out panel extends over 17" for easy servicing.

Interior Lights: Two 40 watt high temperature recessed lamps located within the oven cavity

Legs: 26" Stainless steel, triangular legs standard.

Electrical System: Terminal connections are located below oven section and are accessible from the front of the oven. These sheath type electrical heating elements located at the rear of the oven function as a single heating unit with a combined rating of 11 kW. Available voltages include 208, 240, 380, and 480 VAC single or three phase, 50/60 Hz. Ovens equipped with 480VAC single or three phase heating elements use 240V controls and motors and do not require separate electrical lead wires.

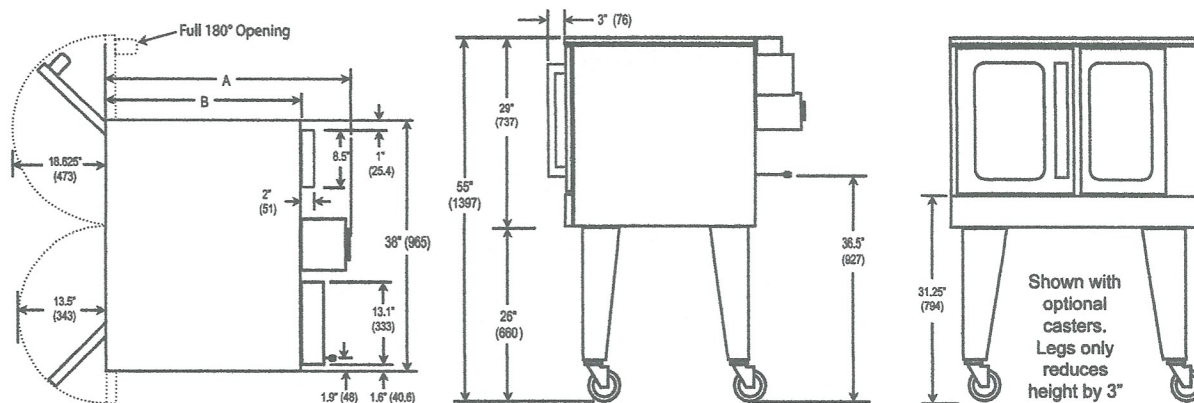


Approval Notes: _____

Models: ☐ SLES/10SC☐ SLES/10CCH☐ SLEB/10SC☐ SLEB/10CCH

SLE10

Dimensions shown in inches and (millimeters)



DIMENSIONS

MODEL	DEPTH		OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE				
	A	B	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
SLES/10	37.25" (946)	30.25" (768)	29" (737)	21.50" (546)	20" (508)	28.25" (718)	21" (533)	57.50" (1461)	45.50" (1156)	45" (1143)	68.1 cu. ft. (1.93 cu. m.)	620 lbs (281.2 kg.)
SLEB/10	43.50" (1105)	36.50" (927)	29" (737)	29" (737)	20" (508)	28.25" (718)	27.25" (692)	57.50" (1461)	45.5" (1156)	45" (1143)	68.1 cu. ft. (1.93 cu. m.)	690 lbs (313.0 kg.)z

Note: When shipped on legs, crated height is 69" (1753 mm)

Dimensions shown in inches and (millimeters)

UTILITY INFORMATION

Standard: 1/2 horsepower, 2 speed motor, 1710/1120 r. p. m.

ELECTRICAL DATA		AMPS PER LINE				
EACH OVEN	VOLTAGE	1 PHASE	3 PHASE			
			X	Y	Z	NEUT.
12 kW Heating Elements and Controls (11kW for Heating Elements, 1kW for Controls)	208 VAC, 60Hz	58	34	34	31	0
	220/240 VAC, 50Hz	46	28	28	24	0
	240 VAC, 60Hz	50	30	30	26	0
	380/220 VAC, 50Hz	32	17	17	21	4
	415/240 VAC, 50Hz	50	15	15	19	4
	480 VAC, 60Hz	25	14	14	13	0

* Electric units available for single or three phase operation and must be specified upon ordering.

MISCELLANEOUS

- Clearances from combustibles: Top, bottom, right, left side -0".
- Recommended - install under vented hood.
- Check local codes for fire and sanitary regulations.

NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**

