

SLOW COOK & HOLD CABINETS

For the Best Results!

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 8 MODELS



CH1600



NOW WITH
MEAT PROBE!

3-YEAR
WARRANTY!



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Cook & Hold Cabinets

General Specifications (see individual specification sheet for more details)



- Eight 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
- Meat probe included to cook to product temperature
- Automatic switch to hold mode following cook mode

*check local codes

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)
CH1600U	18 or 36 12x20	2-3/4 (70)	240 (109)	22' ¹ (559)	76-3/8 (1940)	32-3/4 (832)	28-3/4 (730)	5 (127)	445 (201)

*12"x20"x2.5" pans may be placed on optional wire shelves. Capacities: CH600: 3 (end-loaded; 1 per shelf) CH1600: 8 (4 per cavity; end loaded, 1 per shelf)
 CH1600U also accommodates (18) GN 2/1 and (36) GN 1/1 pans CH800: 4 (end-loaded, 1 per shelf) CH1800: 9 (end loaded; 1 per shelf)
 CH900: 5 (end-loaded, 1 per shelf) ¹Inside working height—each cavity

Model Number	Pan Capacity 12" x 20"	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)
CH500	5	2-3/4 (70)	40 (18)	13-3/4 (349)	30-1/4 (768)	32-7/8 (835)	20-1/2 (514)	2 (51)	156 (71)

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

