

HALF-SIZE & STACKED ROAST-N-HOLD™ CONVECTION OVENS

- Fully insulated gentle convection ovens designed for flavorful results by slow roasting. Slow convected air promotes natural browning for flavor and seals in natural juices. Slow roasting means 15% to 20% less shrinkage.
- Standard with easy to read and operate LED digital display (DE). Optional Deluxe controls (DX) offer 18 programmable menus with probe cooking.
- Cabinets can be stacked for flexibility.
- Ships freight class 100



Model	CO151HUA6DE CO151HUA6DX	CO151HUA6DESTK CO151HUA6DXSTK	CO151HWUA6DE CO151HWUA6DX	CO151H189DE CO151H189DX	CO151H189DESTK CO151H189DXSTK
Get Spec Sheet, Operating manual, wiring diagram and more!					

Additional Specs:

Function	Convection Cooking & Holding	Convection Cooking & Holding	Convection Cooking & Holding	Convection Cooking & Holding	Convection Cooking & Holding
Construction	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Humidity	No	No	Yes	No	No
Capacity	(6) sets of universal angles*	(12) sets of universal angles*	(6) sets of universal angles*	Channel Pan Slides hold (9) 18 x 26" (460 x 660 MM) pans	Channel Pan Slides hold (18) 18 x 26" (460 x 660 MM) pans
Probe Cooking	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) (2) 6" Probes included	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) (2) 6" Probes included
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	28-3/4" (730 MM)	28-3/4" (730 MM)	28-1/4" (718 MM)	25-3/8" (645 MM)	31-5/8" (803 MM)
Depth	37-3/4" (959 MM)	37-3/4" (959 MM)	34" (864 MM)	37-3/4" (959 MM)	37-3/4" (959 MM)
Height	43-3/4" (1111 MM)	80-1/4" (2038 MM)	43-1/4" (1099 MM)	43-3/4" (1111 MM)	80-1/8" (2035 MM)
Shipping Weight	310 LBS (141 KG)	570 LBS (259 KG)	310 LBS (141 KG)	279 LBS (127 KG)	545 LBS (247 KG)
Standard Power Requirements	4700 Watts, 208 or 240 Volts, 1 Phase 6-30P 30 Amp Service	4700 Watts, 208 or 240 Volts, 1 Phase 6-30P 30 Amp Service	4700 Watts, 208 or 240 Volts, 1 Phase 6-30P 30 Amp Service	4700 Watts, 208 or 240 Volts, 1 Phase 6-30P 30 Amp Service	4700 Watts, 208 or 240 Volts, 1 Phase 6-30P 30 Amp Service
Notes & Accessories	1. Supplied with (3) raised wire grids. 2. Pan spacing on 1-1/2" (40 MM) centers. Available power options: 4700W, 208V, 3 Ph, 20A. 50/60 Hz. 4700W, 240V, 3 Ph, 20A. 50/60 Hz. 3" Probe (DX Model)	1. Ships in two cartons. 2. Pan spacing on 1-1/2" (40 MM) centers. 3. Supplied with (6) raised wire grids. Available power options: 4700W, 208V, 3 Ph, 20A. 50/60 Hz. 4700W, 240V, 3 Ph, 20A. 50/60 Hz. 3" Probe (DX Model)	1. Supplied with (3) raised wire grids. 2. Pan spacing on 1-1/2" (40 MM) centers. Available power options: 4700W, 208V, 3 Ph, 20A. 50/60 Hz. 4700W, 240V, 3 Ph, 20A. 50/60 Hz. 3" Probe (DX Model)	1. Supplied with (3) raised wire grids. 2. Pan spacing on 3" (80 MM) centers. Available power options: 4700W, 208V, 3 Ph, 20A. 50/60 Hz. 4700W, 240, 3 Ph, 20 A. 50/60 Hz. 3" Probe (DX Model)	1. Ships in two cartons. 2. Supplied with (6) raised wire grids. 3. Pan spacing on 3" (80 MM) centers. Available power options: 4700W, 208V, 3 Ph, 20A. 50/60 Hz. 4700W, 240V, 3 Ph, 20A. 50/60 Hz. 3" Probe (DX Model)
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

*Universal angles hold 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, and 12" x 20" (305 x 510) Steam Table Pans.

Specify power option and Standard (DE) or Deluxe (DX) model when ordering. See page 58 for details.