

## INSULATED AQUATEMP™ HOT CABINET MODEL H-135-WSUA-11

### FEATURES AND BENEFITS:

- Fully insulated holding cabinet keeps prepared foods at serving temperatures.
- Powerful, yet efficient, 2000 Watt heating system maintains the right combination of heat and humidity to properly hold products.
- Humidity system allows you to regulate humidity levels by controlling air temperatures to 200°F (93°C). Lowering air temperatures allows for humidity up to 95%
- Integral drip trough on front keeps traffic area dry, safer.
- Internal frame in body maintains structural rigidity.
- Body constructed of non-corrosive, stainless steel for strength and ease of cleaning.
- Insulated Dutch doors prevent temperature loss; door gaskets for proper seal. Field reversible for flexibility.
- Standard with right hand hinging; left hand hinging available upon request.
- Recessed push/pull handles on both sides prevent damage to walls; allows easy maneuvering.
- Safety-conscious anti-microbial latches reduce the spread of germs.
- Eleven sets of wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" centers.
- Slanted control panel has easy-to-read thermometer; digital thermometer available upon request. Entire assembly removable for cleaning and maintenance.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.



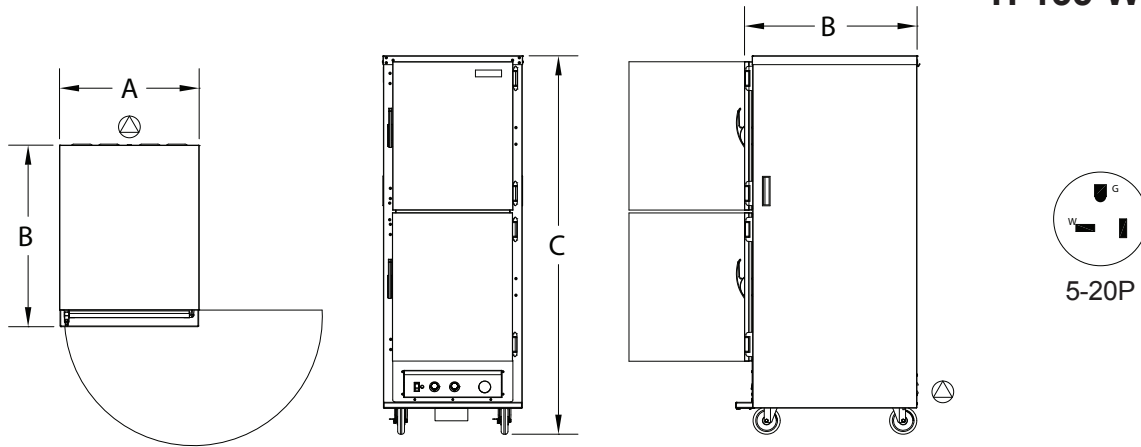
H-135-WSUA-11



### ACCESSORIES and OPTIONS (Available at extra cost):

- Full View Window Door
  - Aluminum Powder Coat Doors
  - Extra Universal Angles
  - Corner Bumpers
  - Perimeter Bumper
  - Push Handle
  - 208 or 240 Volt Service
  - Food Safe Digital Thermometer
- See page B-20 for accessory details.

# H-135-WSUA-11



| CRES COR<br>MODEL NO. | PAN        |                   |    | DIM "A" | DIM "B" | DIM "C" | INSIDE DIMENSIONS |       |        | WEIGHT<br>ACT. |     |
|-----------------------|------------|-------------------|----|---------|---------|---------|-------------------|-------|--------|----------------|-----|
|                       | CAP/ANGLES | SIZE              |    | WIDTH   | DEPTH   | HEIGHT  | WIDTH             | DEPTH | HEIGHT |                |     |
| H-135-WSUA-11         | 11<br>SETS | SEE NOTE<br>BELOW | IN | 25-3/4  | 33-1/2  | 69-3/4  | 21                | 27    | 54     | LBS            | 225 |
|                       |            |                   | MM | 655     | 850     | 1775    | 533               | 690   | 1375   | KG             | 102 |

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 .100 aluminum.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75°F, 1" insulation in sidewalls and doors, 1-1/2" in top and back.
- Air tunnel: 22 ga. stainless steel; lift-out type, mounted on back panel.
- Push/pull handles (2): Black plastic; 5-1/2" vertical; recessed.

## BASE:

- Full base construction, .125 aluminum.
- Casters: 5" dia., swivel, modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -40°/+180°F. Delrin bearings. Front casters equipped with brakes.

## DUTCH DOORS:

- Field reversible.
- Formed 20 ga. stainless steel.
- Gaskets: Perimeter type, silicone rubber.
- Latches: Magnetic type with anti-microbial pull handle.
- Hinges (4): Chrome plated high-pressure cast zinc.

## 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.

## HOT UNIT COMPONENTS:

- Removable bottom mount hot unit.
- Body: Formed .063 aluminum with black control panel.
- Thermostat (holding): Electro-mechanical, room ambient to 200°F (93°C).
- Thermostat (humidity): Electro-mechanical, room ambient to 95%.
- Pilot light.
- Switch: ON-OFF rocker type.
- Power cord: Permanent, 6 ft., 14/3 ga. with molded right angle plug.
- Heaters (2): 960 Watts for holding.
- Blower motor.
- Thermometer.
- Water pan: 3-1/2 quart; 22 ga. 304 stainless steel with 960 Watt heater for humidity.

## POWER REQUIREMENTS:

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

## SHORT FORM SPECIFICATIONS

Cres Cor Insulated Holding Cabinet Model H-135-WSUA-11. Inner, outer and top liners of 22 ga. stainless steel. (11) sets wire angles for multiple pan sizes, adjustable spacing every 1-1/2". Field reversible Dutch doors, 20 ga. stainless steel. Insulated with 1-1/2" fiberglass in top and back, 1" in sidewalls and doors. Removable 2000 Watt, 120 Volt power unit. Full base, .125 aluminum. 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each. 2-Year Parts / 1-Year Labor warranty. Provide the following accessories: \_\_\_\_\_ CSA-US, CSA-C, CSA to NSF4 listed.



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

© Crescent Metal Products, Inc. 2015 All rights reserved.

*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.