

750-TH-II

Low Temperature Cook & Hold Oven



- Halo Heat . . . a controlled, uniform heat source that maintains close temperature tolerances throughout the cooking and holding function. Offers uniform and consistent cooking on a daily basis, low shrinkage of bulk or portion-cut protein items, higher food moisture content, and significantly longer holding life.
- Cooks, roasts, re-heats, and holds in the same cabinet with set-and-forget controls to provide a better distribution of work loads.
- Cooks by time and automatically converts from cook mode to hold mode.
- Oven hoods, outside venting, and fire extinguisher systems are not required (in most areas). Emission of grease laden air are less than U.L. established standards.
- Stackable design for additional capacity.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- Simple control senses temperature drops faster, providing quick heat recovery time.

Short Form Spec

Alto-Shaam single compartment 750-TH-II Cook & Hold oven is constructed with a stainless steel exterior. Oven includes a stainless steel door with magnetic latch. Oven is equipped with two (2) stainless steel side racks with eleven (11) pan positions spaced on 1-3/8" (35mm) centers, three (3) stainless steel wire shelves, one (1) stainless steel drip pan with drain, and one (1) external drip tray. Oven includes one (1) set of 2-1/2" (64mm) casters — 2 rigid, and 2 swivel with brake.

Oven includes one (1) Simple control with On/Off power switch; cook temperature knob, 200°F to 325°F (94°C to 160°C); hold temperature knob 60°F to 205°F (16°C to 96°C); digital display, and up/down arrows to set cook and hold time. Control features indicator lights for the cook, hold function, and when the oven is calling for heat. Oven is equipped with a voltage conversion switch, located on the back of the oven, for voltage selection (208 or 240 V.A.C.) at time of installation.

- Model 750-TH-II:** Low temperature Cook & Hold oven with Simple control.



Factory-installed Options

- Cabinet Choices
 - Reach-In, standard
 - Pass-Through, optional
- Electrical Choices
 - 120V
 - 208-240V
 - 230V
- Cooking thermostat limit set at 250°F for restricted areas of the U.S.A.
 - Specify on order as required.
- Extended drip tray (not available with pass-through or bumper)



IP X3



Additional Features

- Stackable design
Stackable with 750 or 767 Series single compartment ovens and holding cabinets, or CTX4-10 Combitherm®. Order appropriate stacking hardware.

- Door Choices
 - Solid Door, standard
 - Window Door, optional
 - Door Swing Choices
 - Right-hand swing, standard
 - Left-hand swing, optional
- Note:** Pass-through cabinets cannot have all doors hinged on the same side.



On all Cook & Hold heating elements (excludes labor).

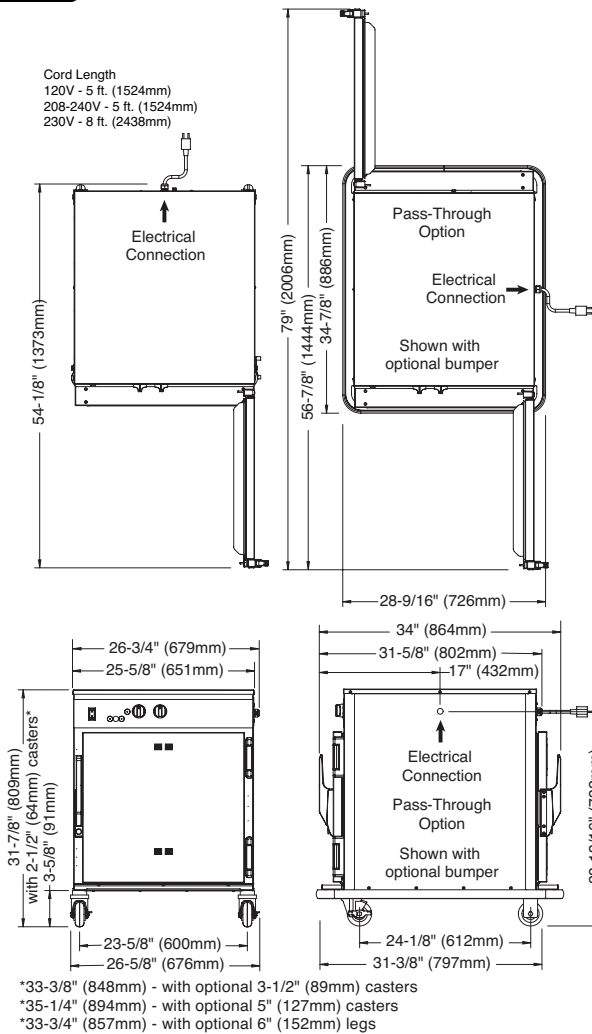


W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.
 Phone: 262.251.3800 800.558.8744 U.S.A./CANADA Fax: 262.251.7067 800.329.8744 U.S.A. only
www.alto-shaam.com



750-TH-II

Low Temperature Cook & Hold Oven



Dimensions: H x W x D

Exterior:

31-7/8" x 26-5/8" x 31-5/8"
(809mm x 676mm x 802mm)

Pass-through exterior:

31-7/8" x 26-3/4" x 34"
(809mm x 679mm x 864mm)

Interior:

20-1/8" x 22" x 26-1/2"
(510mm x 559mm x 673mm)

Electrical

V	Ph	Hz	A	kW		
120	1	60	14.2	1.7		NEMA 5-20P 20A - 125V Plug
208	1	60	14.5	3.0		No cord
240	1	60	11.2	2.7		or plug
230	1	50/60	10.5	2.4		Plugs rated 250V

CEE 7/7
 CH2-16P
 BS 1363
 AS/NZS 3112

Product/Pan Capacity

100 lbs (45 kg) maximum		
Volume maximum: 75 quarts (95 liters)		
	Full-size pans:	Gastronorm 1/1
Ten (10)	20" x 12" x 2-1/2"	(530mm x 325mm x 65mm)
Six (6)	20" x 12" x 4"	(530mm x 325mm x 100mm)
Four (4)	20" x 12" x 6"	(530mm x 325mm x 150mm)
	Full-size sheet pans:	
up to Six (6)*	18" x 26" x 1" on wire shelves only	
*additional shelves required		

Clearance Requirements

Rear	3" (76mm) from non-heated surfaces 18" (457mm) from heat producing equipment
Top	2" (51mm)
Left, Right	1" (25mm)

Weight

Net: 194 lb (88 kg) **Ship:** 264 lb (120 kg)

Carton Dimensions: (H x W x D)
35" x 35" x 41" (889mm x 889mm x 1041mm)

Installation Requirements

- Oven must be installed level.
 - The oven must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions.
 - Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector.
- Not factory supplied.**

Accessories

<input type="checkbox"/> Bumper, Full Perimeter (not available with 2-1/2" casters)	5010371	<input type="checkbox"/> Legs, 6" (152mm), Flanged (set of four)	5011149
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635	<input type="checkbox"/> Pan Grid, Wire, 16-3/8" x 24-3/8" (416mm x 619mm) – fits inside of an 18" x 26" sheet pan	PN-2115
<input type="checkbox"/> Carving, Steamship (Cafeteria) Round	4459	<input type="checkbox"/> Security Panel w/ Key Lock	5013936
Casters, Stem - 2 rigid, 2 swivel w/brake		Shelves	
<input type="checkbox"/> 5" (127mm)	5004862	<input type="checkbox"/> Stainless Steel, Flat Wire, Reach-in	SH-2324
<input type="checkbox"/> 3-1/2" (89mm)	5008017	<input type="checkbox"/> Chrome Wire, Pass-through	SH-2327
<input type="checkbox"/> Door Lock with Key	LK-22567	<input type="checkbox"/> Stainless Steel, Rib Rack	SH-2743
<input type="checkbox"/> Drip Pan with Drain, 1-11/16" (43mm) deep	14831	Stacking Hardware	
<input type="checkbox"/> Drip Pan without Drain, 1-5/8" (41mm) deep	1014684	<input type="checkbox"/> Over or under TH, SK, S-Series	5004864
		<input type="checkbox"/> Under CTX4-10 Combitherm®	5019679



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