

## 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.



ANSI/NSF 4



LISTED  
COOKING APPLIANCE  
584m



IP X3



### 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.

- 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.*

### ADDITIONAL FEATURES

- **Stackable design**  
Stackable with 750 or 767 Series single compartment ovens and holding cabinets, XL-300 Xcelerate® or CTX4-10 Combitherm®. Order appropriate stacking hardware.

**Lifetime  
Warranty**

On all Cook & Hold heating elements (EXCLUDES LABOR).



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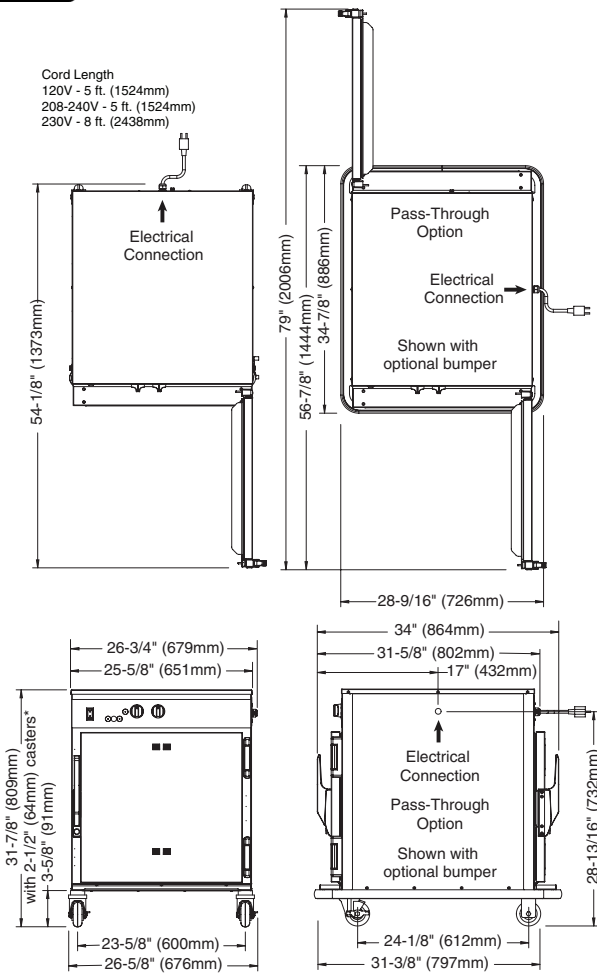
[www.alto-shaam.com](http://www.alto-shaam.com)





# 750-TH-II

## LOW TEMPERATURE COOK & HOLD OVEN



Cord Length  
 120V - 5 ft. (1524mm)  
 208-240V - 5 ft. (1524mm)  
 230V - 8 ft. (2438mm)

\*33-3/8" (848mm) - with optional 3-1/2" (89mm) casters  
 \*35-1/4" (894mm) - with optional 5" (127mm) casters  
 \*33-3/4" (857mm) - with optional 6" (152mm) legs

### DIMENSIONS: H x W x D

<b>EXTERIOR:</b>	31-7/8" x 26-5/8" x 31-5/8" (809mm x 676mm x 802mm)
<b>PASS-THROUGH EXTERIOR:</b>	31-7/8" x 26-3/4" x 34" (809mm x 679mm x 864mm)
<b>INTERIOR:</b>	20-1/8" x 22" x 26-1/2" (510mm x 559mm x 673mm)

### ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG
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)

PANS:	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.

### OPTIONS & ACCESSORIES

<input type="checkbox"/> Bumper, Full Perimeter (NOT AVAILABLE WITH 2-1/2" CASTERS)	5010371	<input type="checkbox"/> Pan Grid, Wire 18" x 26" PAN INSERT	PN-2115
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635	<input type="checkbox"/> Security Panel w/ Key Lock	5013936
<input type="checkbox"/> Carving, Steamship (Cafeteria) Round	4459	<b>Shelves</b>	
<b>Castors, Stem - 2 RIGID, 2 SWIVEL W/BRAKE</b>		<input type="checkbox"/> Stainless Steel, Flat Wire, REACH-IN	SH-2324
<input type="checkbox"/> 5" (127mm)	5004862	<input type="checkbox"/> Chrome Wire, PASS-THROUGH	SH-2327
<input type="checkbox"/> 3-1/2" (89mm)	5008017	<input type="checkbox"/> Stainless Steel, Rib Rack	SH-2743
<input type="checkbox"/> Door Lock with Key	LK-22567	<b>Stacking Hardware</b>	
<input type="checkbox"/> Drip Pan with Drain, 1-11/16" (43mm) deep	14831	<input type="checkbox"/> Over or under TH, SK, S-Series	5004864
<input type="checkbox"/> Drip Pan without Drain, 1-5/8" (41mm) deep	1014684	<input type="checkbox"/> Under XL-300 Xcelerate®	5019677
<input type="checkbox"/> Legs, 6" (152mm), Flanged (SET OF FOUR)	5011149	<input type="checkbox"/> Under XL-400 Xcelerate®	5019678
		<input type="checkbox"/> Under CTX4-10 Combitherm®	5019679



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