

1000-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 1000-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 eight (8) pan positions spaced on 2-5/16" (59mm) 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 3-1/2" (89mm) casters — 2 rigid, and 2 swivel with brake.

Oven is controlled by 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 function, 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 1000-TH-II:** Low temperature Cook & Hold oven with simple control.

Factory-installed Options

- Cabinet Choices
 - Reach-In, standard
 - Pass-Through, optional
- 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.
- 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)

Additional Features

- **Stackable Design**
Stackable with 1000 Series single compartment ovens and holding cabinets, or CTX4-10 Combitherm®. Order appropriate stacking hardware.



IP X3



**Lifetime
Warranty**

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

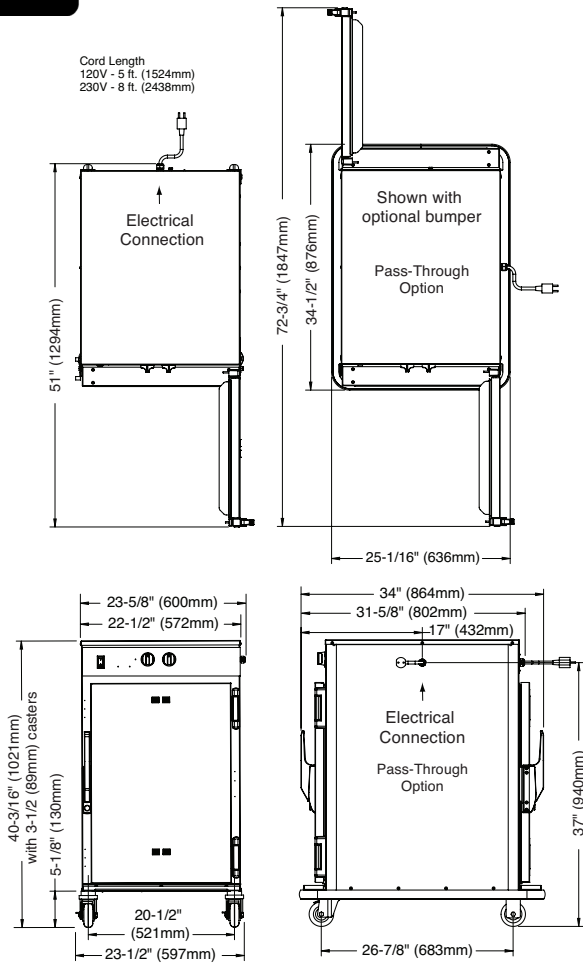


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www.alto-shaam.com



1000-TH-II

Low Temperature Cook & Hold Oven



*38-5/8" (981mm) - with optional 2-1/2" casters
 *42" (1067mm) - with optional 5" casters
 *41-7/8" (1063mm) - with optional 6" legs

Dimensions: H x W x D	
Exterior:	40-3/16" x 23-1/2" x 31-5/8" (1021mm x 597mm x 802mm)
Pass-through exterior:	40-3/16" x 23-5/8" x 34" (1021mm x 600mm x 864mm)
Interior:	26-7/8" x 18-7/8" x 26-1/4" (682mm x 479mm x 667mm)

Electrical						
V	Ph	Hz	A	kW		
120	1	60	17.0	1.9		NEMA 5-20P 20A - 125V Plug
208	1	60	14.5	3.0	No cord or plug	
240	1	60	11.5	2.7	Plugs rated 250V	
230	1	50/60	10.4	2.4		CEE 7/7
						CH2-16P
						BS 1363
						AS/NZS 3112

Product\Pan Capacity	
120 lb (54 kg) maximum Volume maximum: 60 quarts (76 liters)	
Full-size pans:	Gastronorm 1/1:
Four (4) on optional wire shelves only	20" x 12" x 2-1/2" 530mm x 325mm x 65mm
Full-size sheet pans:	
Eight (8)	18" x 26" x 1"

Clearance Requirements	
Rear	3" (76mm) from non-heated surfaces 18" (457mm) from heat producing equipment
Top	2" (51mm)
Left, Right	1" (25mm)
Weight	
Net: 200 lb (91 kg)	Ship: 275 lb (125 kg)
Carton dimensions: (L x W x H) 35" x 35" x 50" (889mm x 889mm x 1270mm)	

Installation Requirements	
<ul style="list-style-type: none"> – 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)	5009767
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635
<input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round	4459
Casters, Stem - 2 rigid, 2 swivel w/brake	
<input type="checkbox"/> 5" (127mm)	5004862
<input type="checkbox"/> 2-1/2" (64mm)	5008022
<input type="checkbox"/> Door Lock with Key	LK-22567
<input type="checkbox"/> Drip Pan with Drain, 1-7/8" (48mm) Deep	5005616
<input type="checkbox"/> Drip Pan without Drain, 1-7/8" (48mm) Deep	11906
<input type="checkbox"/> Drip Pan, extra deep, 4" (102mm)	15929

<input type="checkbox"/> Legs, 6" (152mm), Flanged - set of four	5011149
<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"/> Security Panel w/Key Lock	5013934
Shelves	
<input type="checkbox"/> Stainless Steel, Flat Wire, Reach-In	SH-2325
<input type="checkbox"/> Stainless Steel, Flat Wire, Pass-Through	SH-2346
<input type="checkbox"/> Stainless Steel, Rib Rack	SH-29474
Stacking Hardware	
<input type="checkbox"/> Over or under TH, SK, S-Series	5004864
<input type="checkbox"/> Under CTX4-10 Combitherm®	5019679



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