ALTO-SHAAM

750-TH-II
Low Temperature Cook & Hold Oven

ecosmart®

- • 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.

---

c(UL)us
LISTED
COOKING APPLIANCE
584m

CE

TÜV NORD Type Tested

NSF

IP X3

EAC

N11942

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)

• 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, or CTX4-10 Combitherm®. Order appropriate stacking hardware.
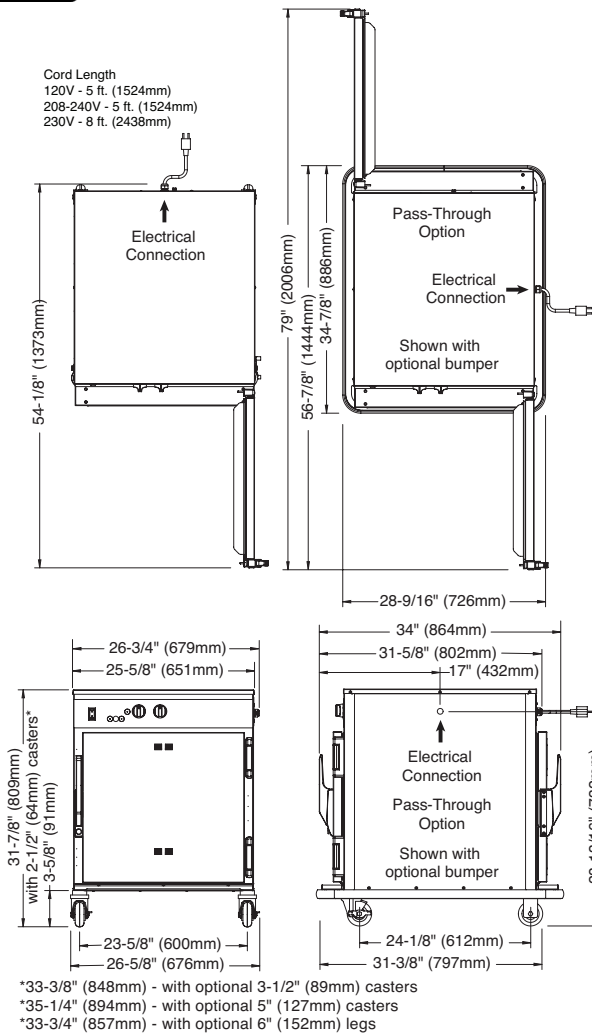
Lifetime Warranty

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

HALO HEAT®

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

Electrical Connection

54-1/8" (1373mm)

Pass-Through Option

Electrical Connection

Shown with optional bumper

79" (2006mm)
34-7/8" (886mm)
56-7/8" (1444mm)

28-9/16" (726mm)

26-3/4" (679mm)
25-5/8" (651mm)
34" (864mm)
31-5/8" (802mm)
17" (432mm)

31-7/8" (809mm)
with 2-1/2" (64mm) casters*
3-5/8" (91mm)

Electrical Connection
Pass-Through Option
Shown with optional bumper

28-13/16" (732mm)

23-5/8" (600mm)
26-5/8" (676mm)
24-1/8" (612mm)
31-3/8" (797mm)

*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	
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

☐ Bumper, Full Perimeter	
(not available with 2-1/2" casters)	5010371
☐ Carving Holder, Prime Rib	HL-2635
☐ Carving, Steamship (Cafeteria) Round	4459
Casters, Stem - 2 rigid, 2 swivel w/brake	
☐ 5" (127mm)	5004862
☐ 3-1/2" (89mm)	5008017
☐ Door Lock with Key	LK-22567
☐ Drip Pan with Drain, 1-11/16" (43mm) deep	14831
☐ Drip Pan without Drain, 1-5/8" (41mm) deep	1014684

☐ Legs, 6" (152mm), Flanged (set of four)	5011149
☐ Pan Grid, Wire, 16-3/8" x 24-3/8" (416mm x 619mm)	
— fits inside of an 18" x 26" sheet pan	PN-2115
☐ Security Panel w/ Key Lock	5013936
Shelves	
☐ Stainless Steel, Flat Wire, Reach-in	SH-2324
☐ Chrome Wire, Pass-through	SH-2327
☐ Stainless Steel, Rib Rack	SH-2743
Stacking Hardware	
☐ Over or under TH, SK, S-Series	5004864
☐ Under CTX4-10 Combitherm®	5019679

Due to ongoing product improvement, specifications are subject to change without notice.   Printed in the U.S.A.