

## CS-100

### Hot Food Holding Carving Station



CS-100/S

- Halo Heat . . . a controlled, uniform heat source radiating heat directly from the carving surface.
- The fixed lamp assembly provides additional heat to the product surface for greater surface temperature control.
- Proper and safe serving temperatures are maintained without additional cooking.
- The heated surface is recessed to catch drippings.
- The sanitary cutting board with gravy lane is removable and listed with NSF and USDA.
- The carving station is designed to fit on top of a Halo Heat Cook & Hold oven, Heated Holding Cabinet, or suitable for placement on any surface.
- A clear glass customer breath guard easily slides in place and meets new NSF breath guard specifications.

### Short Form Spec

The Alto-Shaam CS-100 hot food holding carving station is constructed with stainless steel and includes one (1) On/Off power switch and one (1) indicator light. The heated base is controlled by one (1) three-position toggle switch for Low/Medium/High heat. The 250-watt infrared heat lamp is controlled by one (1) On/Off switch. The heated surface is recessed to catch drippings. The CS-100 is furnished with one (1) set of 1" (25mm) legs and one (1) 13-3/4" x 16" x 1/2" (349mm x 406mm x 13mm) cutting board.

- Model CS-100:** Carving station with one lamp
- Model CS-100/S:** Carving station with one lamp and clear glass customer breath guard



### Factory-installed Options

- Electrical
  - 120V, 1ph, 60Hz
  - 230V, 1ph, 50/60Hz

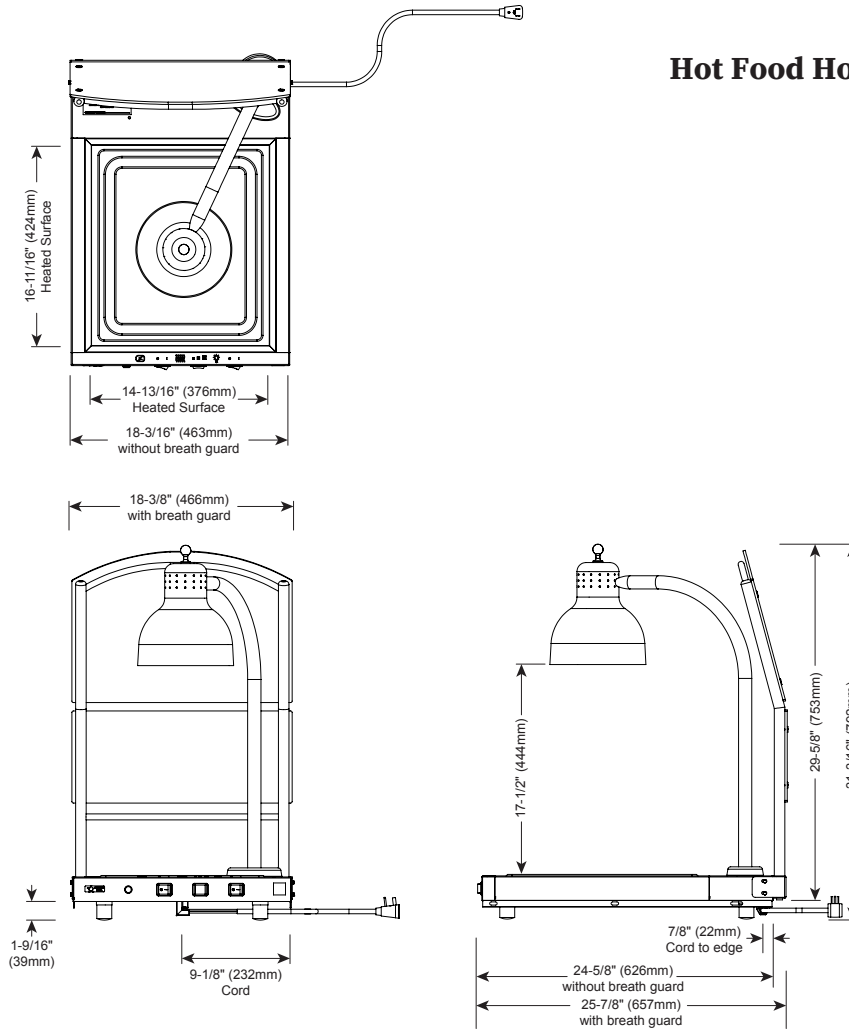


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[www.alto-shaam.com](http://www.alto-shaam.com)



# CS-100

## Hot Food Holding Carving Station



Dimensions: (H x W x D)	
CS-100:	31-3/16" x 18-3/16" x 24-5/8" (792mm x 463mm x 626mm)
CS-100/S:	31-3/16" x 18-3/8" x 25-7/8" (792mm x 466mm x 657mm)

Product/Pan Capacity
35 lbs (16 kg) max.

Installation Requirements
Carving station must be installed on a stable level surface, and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

Stacking Configurations
on 500-S holding cabinet
on 500-TH-II or 500-TH/III Cook & Hold oven
<b>Notice:</b> Remove rubber feet and spacers prior to installation on 500 series units.

Attention
Warranty does not apply if the carving station is flooded or immersed in water.

Electrical - CS-100					
V	PH	Hz	A	kW	
120	1	60	4.2	0.5	NEMA 5-15P 15A - 120V PLUG
230	1	50/60	2.2	0.5	PLUGS RATED 250V
	CEE 7/7		CH2-16P		BS 1363
	AS/NZS 3112				

Weight* (EST.)	
CS-100	CS-100/S
Net: Contact factory	Net: Contact factory
Ship: 100 lbs (45 kg)	Ship: 150 lbs (68 kg)
Crate dimensions (L x W x H):	35" x 35" x 41" (889mm x 889mm x 1041mm)
*Domestic ground shipping information. Contact factory for export weight and dimensions.	

Accessories	
Carving Holders	
<input type="checkbox"/> Prime Rib	HL-2635
<input type="checkbox"/> Steamship Round	4459
Cutting Board:	13-3/4" x 16" x 1/2" (349mm x 406mm x 13mm)
	BA-28482



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