

1000-TH-I

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.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- Simple control senses temperature drops faster, providing quick heat recovery time.
- Less energy usage than conventional ovens.

Two (2) individually controlled oven compartments are enclosed in one 20 gauge stainless steel exterior cabinet. Each door is furnished with a magnetic door latch. Each compartment is equipped with two (2) stainless steel side racks with eight (8) pan positions spaced at 2-5/16" (59mm) centers, three (3) stainless steel wire shelves, one (1) stainless steel drip pan with drain. Oven includes one (1) set of 5" (127mm) heavy duty casters — 2 rigid, and 2 swivel with brake.

Each compartment is controlled by one (1) Simple control with an ON/OFF power switch; cook temperature knob, 200° to 325°F (94° to 160°C); hold temperature knob, 60° to 205°F (16° 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-I Double compartment low temperature Cook & Hold oven with Simple control

FACTORY INSTALLED OPTIONS



- Cabinet Choices
 - Specify Cabinet:
 - Reach-In, standard
 - Pass-Through, optional



- Door Choices
 - Specify Door:
 - Solid Door, standard
 - Window Door, optional
 - Specify Door Swing:
 - Right-hand swing, standard
 - Left-hand swing, optional

Note: Pass-through cabinets cannot have all doors hinged on the same side.

- Electrical Choices
 - Specify Voltage:
 - 208-240
 - 230
 - Cooking thermostat limit set at 250°F for restricted areas of the U.S.A.
 - Specify on order as required.

**Lifetime
Warranty**

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

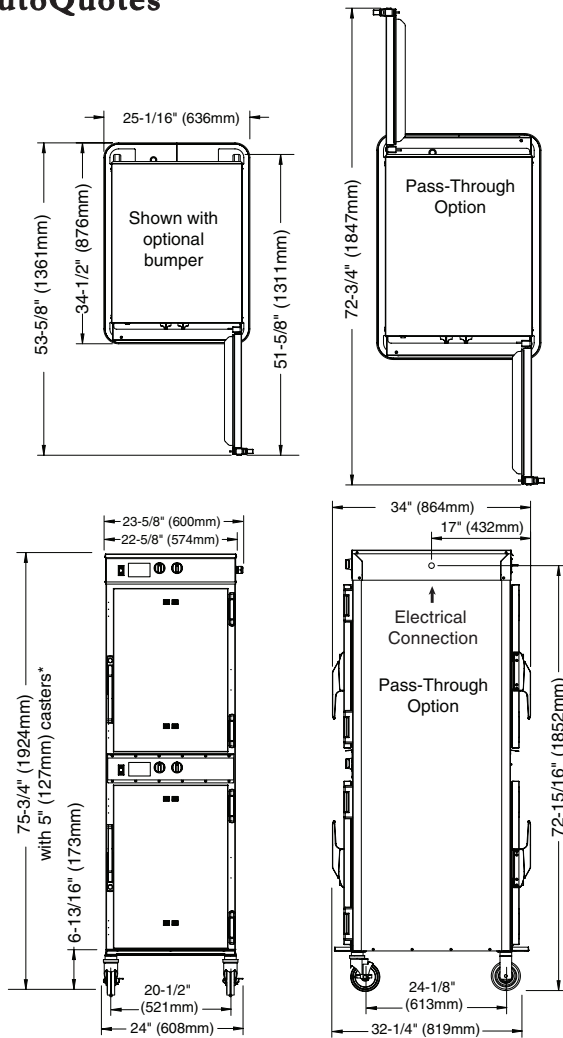


W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

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*73-7/8" (1876mm) - with optional 3-1/2" (89mm) casters
 *75-1/2" (1034mm) - with optional 6" (152mm) legs

| DIMENSIONS: H x W x D | |
|--|---|
| EXTERIOR: | 75-3/4" x 22-5/8" x 32-1/4" (1924mm x 574mm x 819mm) |
| PASS-THROUGH EXTERIOR (OPTION): | 75-3/4" x 23-5/8" x 34" (1924mm x 600mm x 864mm) |
| INTERIOR: | 26-7/8" x 18-7/8" x 26-1/4" (682mm x 479mm x 667mm) |

| ELECTRICAL | | | | | |
|-------------------|-------|----------|------|-----|---------|
| VOLTAGE | PHASE | CYCLE/HZ | AMPS | kW | |
| 208-240 (AGCY) | 1 | 60 | 28.8 | 6.0 | NO CORD |
| at 208 | 1 | 60 | 28.9 | 6.0 | OR PLUG |
| at 240 | 1 | 60 | 22.2 | 5.3 | |
| 230 | 1 | 50 | 21.3 | 4.9 | NO CORD |
| | | | | | OR PLUG |

| PRODUCT/PAN CAPACITY (PER COMPARTMENT) | |
|---|---|
| | 120 lb (54 kg) MAXIMUM |
| | VOLUME MAXIMUM: 60 QUARTS (76 LITERS) |
| Four (4) | FULL-SIZE PANS*: 20" x 12" x 2-1/2" (530mm x 325mm x 65mm) GASTRONORM 1/1: |
| | *ON OPTIONAL WIRE SHELVES ONLY |
| Eight (8) | FULL-SIZE SHEET PANS: 18" x 26" x 1" |

| CLEARANCE REQUIREMENTS | |
|--|-----------------------|
| BACK | 3" (76mm) |
| TOP | 2" (51mm) |
| EACH SIDE | 1" (25mm) |
| WEIGHT | |
| NET: 366 lb (166 kg) | SHIP: 435 lb (197 kg) |
| CARTON DIMENSIONS: (L x W x H) | |
| 35" x 35" x 82" (889mm x 889mm x 2083mm) | |

| 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 | 5009767 | <input type="checkbox"/> Drip Pan, extra deep, 4" (102mm) | 15929 |
| <input type="checkbox"/> Carving Holder, Prime Rib | HL-2635 | <input type="checkbox"/> Legs, 6" (152mm), Stemmed - SET OF FOUR | 5011149 |
| <input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round | 4459 | <input type="checkbox"/> Pan Grid, Wire 18" x 26" PAN INSERT | PN-2115 |
| Casters, Stem - 2 RIGID, 2 SWIVEL w/BRAKE | | <input type="checkbox"/> Security Panel w/Key Lock | 5011592 |
| <input type="checkbox"/> 3-1/2" (89mm) | 5008017 | <input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, REACH-IN | SH-2325 |
| <input type="checkbox"/> Door Lock with Key (EACH HANDLE) | LK-22567 | <input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, PASS-THROUGH | SH-2346 |
| <input type="checkbox"/> Drip Pan with Drain, 1-7/8" (48mm) Deep | 5005616 | <input type="checkbox"/> Shelf, Stainless Steel, Rib Rack | SH-29474 |
| <input type="checkbox"/> Drip Pan without Drain, 1-7/8" (48mm) Deep | 11906 | | |