ALTO-SHAAM

750-TH/III
Low Temperature Electronic
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 or by probe to sense internal product temperature and automatically converts from cook mode to hold mode once the set parameters have been reached.
- 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.
- Eight programmable menu buttons stores favorite recipes into memory (COOK/HOLD/TIME/ PROBE SET-POINTS). Reduces operational requirements to simply loading the oven, pushing the power button, the preset menu button, and start.
- Clear, easy-to-read LED display indicates cook time remaining or the full range of programmed operating parameters.
- When cooking by probe, the oven maintains a record of the highest and lowest temperatures sensed by the food probe to assure foods are cooked to the temperature required.
- Oven includes the patented SureTemp™ heat recovery system to assure immediate compensation for any heat loss whenever the door is opened and provides an audible reminder if the door has been left open for more than three minutes.
- Antimicrobial handle retards the growth of illness-causing pathogens.

Short Form Spec

Alto-Shaam single compartment 750-TH/III 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.

Deluxe control consists of a 4 digit LED display, On/Off button; cook temperature button with an adjustable cook range from 200°F to 325°F (93°C to 162°C); time control button with set-points from 1 minute to 24 hours; probe control button with adjustable set-points between 50°F and 195°F (10°C to 91°C); and hold temperature button with an adjustable hold range from 60°F to 205°F (15°C to 96°C). Control includes eight (8) programmable menu buttons with locking capability along with the ability to set individual cook and hold parameters; hold mode count-up timer, indicator lights for operation status; and start button. The control has a built-in lock out feature and is equipped with a voltage conversion feature to match the line voltage provided by the electric power supplier.

☐ **Model 750-TH/III:** Low temperature electronic Cook & Hold oven with deluxe control.

ANSI/NSF 4

UL LISTED
COOKING APPLIANCE
584m

CE

TÜV NORD
Type Tested

IP X3

EHC

N11942

HALO HEAT®

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

☐ HACCP Documentation, Data Logger [5015563]
- On board Datalogger technology maintains accurate and timely recordkeeping
- Register start time and end time
- Register start temperature and end temperature
- Interim time and temperature reporting is captured at 5 minute intervals
- USB downloads facilitate record keeping on department management PC's
- Electronic HACCP record keeping can be imported into Excel or other similar software for use in report writing and charting
- Controller will retain the latest information for 30 days
- Will record the product preset name (A-H) if a preset is used

Additional Features

- Stackable Design
  Stackable with 750 or 767 Series single compartment ovens and holding cabinets, or CTX4-10 Combitherm®. Order appropriate stacking hardware.
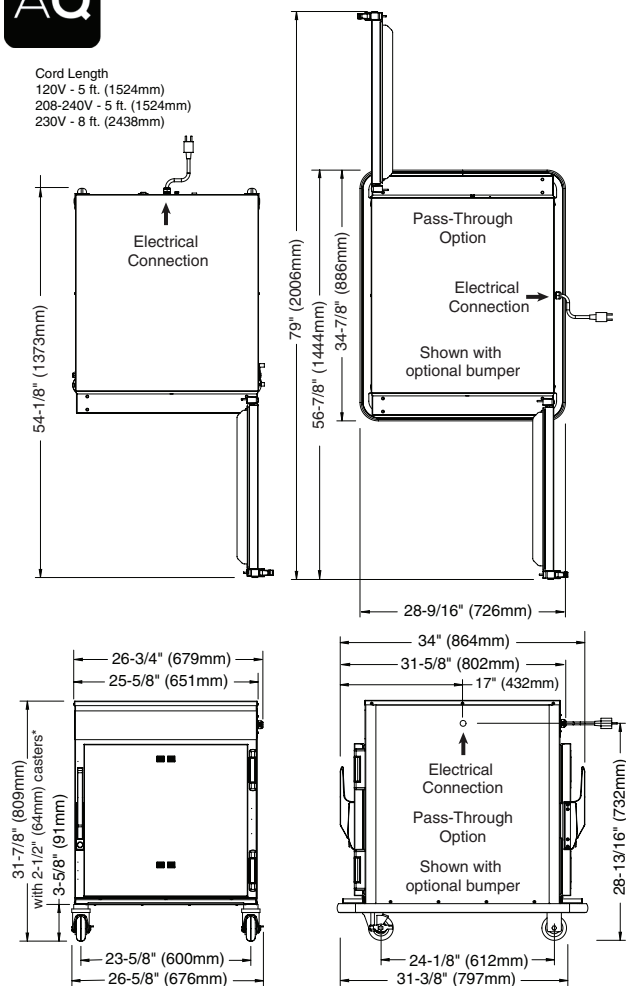
Lifetime Warranty

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

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AQ

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

Electrical Connection

54-1/8" (1373mm)

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

Pass-Through Option

Electrical Connection

Shown with optional bumper

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:

20-1/16" 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	14.0	2.9		CORD,
240	1	60	16.0	3.9		NO PLUG
230	1	50/60	12.2	2.8		PLUGS RATED 250V

CEE 7/7   CH2-16P   BS 1363   AS/NZS 3112

Product\Pan Capacity

100 lb (45 kg) maximum
Volume maximum: 53 quarts (67 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)
	Full-size sheet pans:	
Up to Six (6)	18" x 26" x 1" on wire shelves only	

Clearance Requirements

Rear	3" (76mm) from non-heated surfaces 18" (457mm) from heat producing equipment
Top	2" (51mm)
Left, Right	1" (25mm)

Weight

Net:	192 lb (87 kg) Est.	**Ship:**	260 lb (118 kg)

Carton dimensions: (L x W x H)
35" x 35" x 50" (889mm x 889mm x 1270mm)

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	5010371
(not available with 2-1/2" casters)	
☐ Carving Holder, Prime Rib	HL-2635
☐ Carving Holder, 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 - 18" x 26" pan insert	PN-2115
☐ Probe, Sous Vide	PR-34747
☐ 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

#311 - 03/17

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