

750-S SERIES

LOW TEMPERATURE HOT HOLDING CABINETS

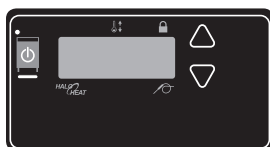


- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Stainless steel interior resists corrosion.
- Available in reach-in or pass-through design.
- Casters provide easy mobility.
- Can be stacked with an identical unit or cook/hold oven to save space.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- Digital control senses temperature drops faster, providing quick heat recovery time.
- Door venting holds crispy food better.

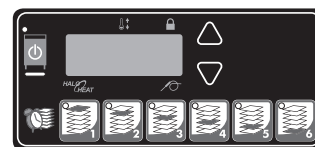
Single compartment holding cabinet with a 20 gauge stainless steel exterior and door. The cabinet includes one (1) Simple Control with ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); heat indicator light; temperature display key, and digital display. Included are two (2) chrome plated side racks with eleven (11) pan positions spaced at 1-3/8" (35mm) centers, three (3) chrome plated wire shelves, and one (1) set of 3-1/2" (89mm) heavy duty casters – 2 rigid and 2 swivel with brake.

☐ **MODEL 750-S Holding Cabinet**

DELUXE CONTROL OPTION



- ☐ Solid state electronic control option simplifies temperature setting and has a clear, easy-to-read LED display and includes our patented SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.
- ☐ Deluxe control is also available with six independent multiple timers for each compartment to facilitate "first-in, first-out" concept.
- ☐ Deluxe control with internal temperature probe.



ANSI/NSF 4



IP X3

FACTORY INSTALLED OPTIONS

- Electrical Choices
 - ☐ 120V
 - ☐ 208-240V
 - ☐ 230V
- 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.

ADDITIONAL FEATURES

- Stackable design
750-S with 750-S Holding Cabinet, 750-TH-II, 750-TH/III Cook & Hold oven, or 767-SK, 767-SK/III Cook/Hold/Smoke oven. Order appropriate stacking hardware.



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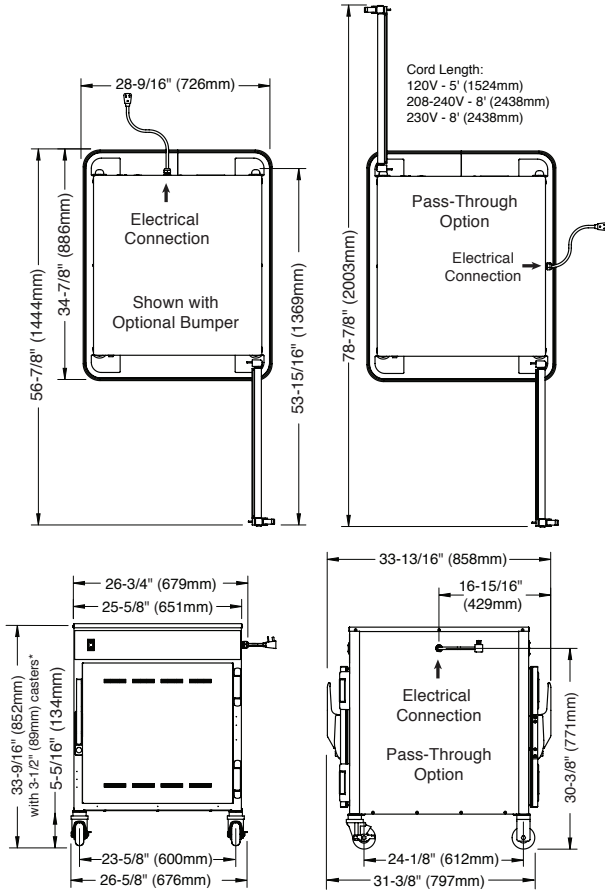
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www.alto-shaam.com


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LOW TEMPERATURE HOT HOLDING CABINETS



*31-7/8" (809mm) - with optional 2-1/2" (64mm) casters
 *35-1/4" (895mm) - with optional 5" (127mm) casters
 *33-15/16" (861mm) - with optional 6" (152mm) legs

DIMENSIONS: H x W x D

EXTERIOR:

33-9/16" x 26-5/8" x 31-3/8" (852mm x 676mm x 797mm)






PASS-THROUGH:

33-9/16" x 26-3/4" x 33-13/16" (852mm x 679mm x 858mm)

INTERIOR:

20" x 21-15/16" x 26-1/2" (507mm x 556mm x 673mm)

ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW		CORD & PLUG
120	1	60	9.0	1.1		NEMA 5-15P, 15A-125V PLUG
208 240	1 1	60 60	3.9 4.5	.81 1.1		NEMA 6-15P, 15A-250V PLUG (U.S.A. ONLY)
230	1	50/60	4.3	1.0		CEE 7/7 PLUG RATED 250V
						CH2-16P PLUG RATED 250V
						BS 1363 (U.K. ONLY) PLUG RATED 250V

PRODUCT/PAN CAPACITY

120 lbs (54 kg) MAXIMUM

VOLUME MAXIMUM: 100 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 (ON WIRE SHELVES ONLY):

Up to Six (6) 18" x 26" x 1" - WITH ADDITIONAL WIRE SHELVES

CLEARANCE REQUIREMENTS

BACK	3" (76mm)
TOP	2" (51mm)
EACH SIDE	1" (25mm)

WEIGHT

NET: 157 lb (71 kg) SHIP: (EST.) 228 lb (103 kg)

CARTON DIMENSIONS: (L x W x H)

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.

OPTIONS & ACCESSORIES

<input type="checkbox"/> Bumper, Full Perimeter (NOT AVAILABLE WITH 2-1/2" CASTERS)	5010371	<input type="checkbox"/> Legs, 6" (152mm), Flanged (SET OF FOUR)	5011149
<input type="checkbox"/> Handle, Push/Pull	55662	<input type="checkbox"/> Pan Grid, Wire - 18" x 26" PAN INSERT	PN-2115
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635	<input type="checkbox"/> Security Panel with Lock	5013936
<input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round	4459	<input type="checkbox"/> Shelf, Chrome Wire, REACH-IN	SH-2105
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE		<input type="checkbox"/> Shelf, Chrome Wire, PASS-THROUGH	SH-2327
<input type="checkbox"/> 5" (127mm)	5004862	<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, REACH-IN	SH-2324
<input type="checkbox"/> 2-1/2" (64mm)	5008022	<input type="checkbox"/> Shelf, Stainless Steel, Rib Rack	SH-2743
<input type="checkbox"/> Door Lock with Key	LK-22567	<input type="checkbox"/> Stacking Hardware	5004864
<input type="checkbox"/> Drip Pan, with Drain, 1-11/16" (43mm) deep	14831		
<input type="checkbox"/> Drip Tray - External	5010391		