

750-S Series

Low Temperature Hot Food Holding Cabinets



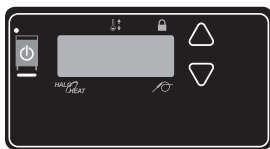
- Halo Heat...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Close temperature tolerance and even heat application maintain ideal serving temperatures 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.

Short Form Spec

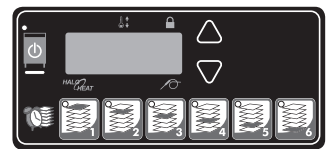
Alto-Shaam single compartment 750-S hot food holding cabinet is constructed with a stainless steel exterior and stainless steel door with magnetic latch. The Simple control consists of an on/off power switch; up and down arrow buttons with a temperature range of 60°F to 200°F (16°C to 93°C); heat indicator light; temperature display button, 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 2-1/2" (64mm) heavy duty casters – 2 rigid and 2 swivel with brake.

750-S Hot food 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



Factory-installed Options

- Electrical Choices
 - 120V
 - 208-240V
 - 230V
- Cabinet Choices
 - Reach-In, standard
 - Pass-Through, optional



IP X3



- 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.

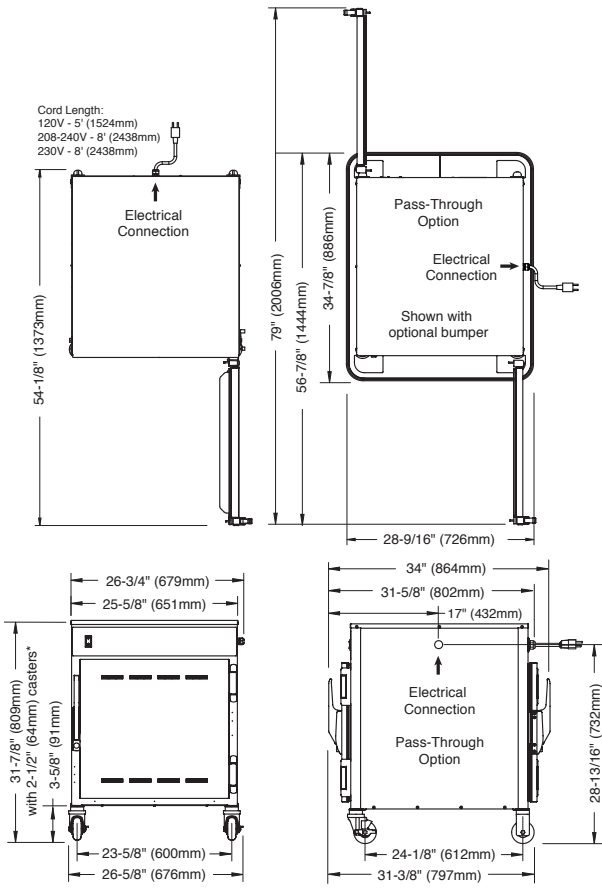


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www.alto-shaam.com



750-S Series

Low Temperature Hot Food Holding Cabinets



*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 31-3/8" (809mm x 676mm x 797mm)
Pass-through: 31-7/8" x 26-3/4" x 33-13/16" (809mm x 679mm x 858mm)
Interior: 20" x 21-15/16" x 26-1/2" (507mm x 556mm x 673mm)

Electrical							
V	Ph	Hz	A	kW			
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		Plugs rated 250V	
	CEE 7/7		CH2-16P		BS 1363		AS/NZS 3112

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	
Rear	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	
<ul style="list-style-type: none"> – Appliance must be installed level. – The appliance 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. 	

Accessories	
<input type="checkbox"/> Bumper, Full Perimeter (not available with 2-1/2" casters)	5010371
<input type="checkbox"/> Handle, Push/Pull	55662
Carving Holder	
<input type="checkbox"/> Prime Rib	HL-2635
<input type="checkbox"/> Steamship (Cafeteria) Round	4459
Casters, Stem - 2 rigid, 2 swivel w/brake	
<input type="checkbox"/> 5" (127mm)	5004862
<input type="checkbox"/> 3-1/2" (89mm)	5008017
<input type="checkbox"/> Drip Pan, with Drain, 1-11/16" (43mm) deep	14831
<input type="checkbox"/> Drip Pan, without Drain, 1-5/8" (41mm) deep	1014684
<input type="checkbox"/> Drip Tray - External	5010391

<input type="checkbox"/> Legs, 6" (152mm), Flanged (set of four)	5011149
<input type="checkbox"/> Door Lock with Key	LK-22567
<input type="checkbox"/> Pan Grid, Wire - 18" x 26" pan insert	PN-2115
<input type="checkbox"/> Security Panel with Lock	5013936
Shelves	
<input type="checkbox"/> Chrome Wire, reach-in	SH-2105
<input type="checkbox"/> Chrome Wire, pass-through	SH-2327
<input type="checkbox"/> Stainless Steel, Flat Wire, reach-in	SH-2324
<input type="checkbox"/> Stainless Steel, Rib Rack	SH-2743
Stacking Hardware	
<input type="checkbox"/> Over or under TH, SK, S-Series	5004864
<input type="checkbox"/> Under CTX4-10 Combitherm®	5019679



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