

Alto-Shaam Cook & Hold Ovens

HALO HEAT

**Lifetime
Warranty**

On all Cook & Hold heating elements (excludes labor)

The oven that started it all

- Originally invented by Alto-Shaam founder Jerry Maahs in the late 1960's.
- Introduced low temperature cooking to the commercial foodservice industry.
- Alto-Shaam has become synonymous with the category of cook and hold ovens. Many people have give this oven an nickname known throughout the industry: "The Shaam."

Exclusive heating technology

- Halo Heat technology exclusively from Alto-Shaam.
- Heat surrounds the oven cavity, cooking food evenly and gently.
- Food shrink, or dehydration, is dramatically reduced, increasing profits while you serve perfectly cooked food.

Improved food quality

- Sealed environment traps meat's natural flavor and juices, reducing meat shrink and extending food holding life.
- Maximizes natural enzymatic activity in proteins, resulting in natural aging and a more moist and tender product.
- Consistent quality provided by even, gentle Halo Heat.

Efficient operation

- EcoSmart design means lower utility costs.
- Simplified controls improve productivity and consistency while lowering labor costs.
- No vent? No problem. NSF test 202 specifies that a ventilation hood is not required.

Versatile operation

- It's not just for prime rib anymore! Great for steaks, vegetables, braising short ribs, baking cheesecakes, proofing bread dough, or even reheating convenience food items.
- The Cook & Hold keeps product at its perfect serving temperature for hours, without overcooking.
- Pass-through design available.
- Simple or deluxe controls available.



**IN-STORE DEMO YOU
WON'T WANT TO MISS**

Wednesday August 2
Starting at 10:00

Dick's Restaurant Supply
324 Chenoweth Street
Mount Vernon

ALTO-SHAAM

SINGLE COMPARTMENT OVENS

300-TH/III

With deluxe programmable control

Product Capacity 36 lb (16 kg)

Pan Capacity 3 Full-size steam pans (GN 1/1)
On wire shelves only
6 Half-size steam pans (GN 1/2)

Dimensions 18-15/16" x 16-13/16" x 25-3/16"
H x W x D (480mm x 426mm x 643mm)



300-TH/III

500-TH SERIES

Available with simple or deluxe programmable control

Product Capacity 40 lb (18 kg)

Pan Capacity 4 Full-size steam pans (GN 1/1)
On wire shelves only
8 Half-size steam pans (GN 1/2)

Dimensions 33-3/8" x 19" x 26-9/16"
H x W x D (848mm x 483mm x 675mm)



500-TH/III

750-TH SERIES

Available with simple or deluxe programmable control

Product Capacity 100 lb (45 kg)

Pan Capacity 10 Full-size steam pans (GN 1/1)
6 full-size sheet pans
On wire shelves only

Dimensions 33-3/8" x 26-5/8" x 31-5/8"
H x W x D (848mm x 676mm x 802mm)



750-TH/III

1000-TH SERIES

Available with simple or deluxe programmable control

Product Capacity 120 lb (54 kg)

Pan Capacity 4 Full-size steam pans (GN 1/1)
On wire shelves only
8 Full-size sheet pans

Dimensions 40-3/16" x 23-1/2" x 31-5/8"
H x W x D (1021mm x 597mm x 802mm)



1000-TH-II

**Dick's
Restaurant
Supply**

324 Chenoweth Street
Mount Vernon WA 98273
877-821-5335 toll free
360-848-0259 phone
360-848-0359 fax

PAN DIMENSIONS

Full-Size Steam Pans (GN 1/1): 20" x 12" x 2-1/2" (530mm x 325mm x 65mm)

Half-Size Steam Pans (GN 1/2): 12" x 10" x 2-1/2" (325mm x 265mm x 65mm)

Full-Size Sheet Pans: 18" x 26" x 1" (457mm x 660mm x 25mm)

DOUBLE COMPARTMENT OVENS

1200-TH/III

With deluxe programmable control

Product Capacity
(PER COMPARTMENT) 120 lb (54 kg)

Pan Capacity
(PER COMPARTMENT) 4 Full-size hotel pans (GN 1/1)
On optional wire shelves only
8 Full-size sheet pans

Dimensions
H x W x D 75-5/8" x 23-15/16" x 31-5/8"
(1920mm x 608mm x 802mm)



1200-TH/III

1000-TH-I

With simple control

Product Capacity
(PER COMPARTMENT) 120 lb (54 kg)

Pan Capacity
(PER COMPARTMENT) 4 Full-size hotel pans (GN 1/1)
On optional wire shelves only
8 Full-size sheet pans

Dimensions
H x W x D 75-5/8" x 23-15/16" x 31-5/8"
(1920mm x 608mm x 802mm)



1000-TH-I

HACCP DOCUMENTATION SOFTWARE

An option to support your documentation requirements

HACCP compliance has never been easier. Each of Alto-Shaam's Cook & Hold ovens featuring deluxe programmable controls offers an optional data logger that automatically tracks food temperature readings and operation mode by date and time, all downloadable onto a USB flash drive.

300-TH/III

LOW TEMPERATURE ELECTRONIC 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 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 (CHECK YOUR LOCAL CODES). 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.

Single compartment oven with 20 gauge stainless steel exterior and door with magnetic door latch. Oven is equipped with two (2) stainless steel side racks with five (5) pan positions spaced on 1-1/2" (38mm) centers, two (2) chrome plated wire shelves, and one (1) stainless steel drip pan. Oven includes one (1) set of 1/2" (13mm) non-skid rubber feet and four (4) carrying handles.

Deluxe control consists of a 4 digit L.E.D. display, ON/OFF key; cook temperature key with an adjustable cook range from 200°F to 325°F (93°C to 162°C); time control key with set-points from 1 minute to 24 hours; probe control key with adjustable set-points between 50°F and 195°F (10°C to 90°C); and hold temperature key with an adjustable hold range from 60°F to 205°F (15°C to 96°C). Control includes eight (8) programmable menu keys 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 key. 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 300-TH/III: Low temperature Cook & Hold oven with Deluxe control.



ANSI/NSF 4



IP X3



FACTORY INSTALLED OPTIONS

- Electrical Choices
 - 120V
 - 230V
- Door Swing Choices
 - Right-hand swing, standard
 - Left-hand swing, optional
- Probe Choices
 - Single Point, standard
 - Sous Vide, optional

- 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**
300-TH/III Cook & Hold Oven can be stacked with an identical oven, or 300-S Holding Cabinet.



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

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

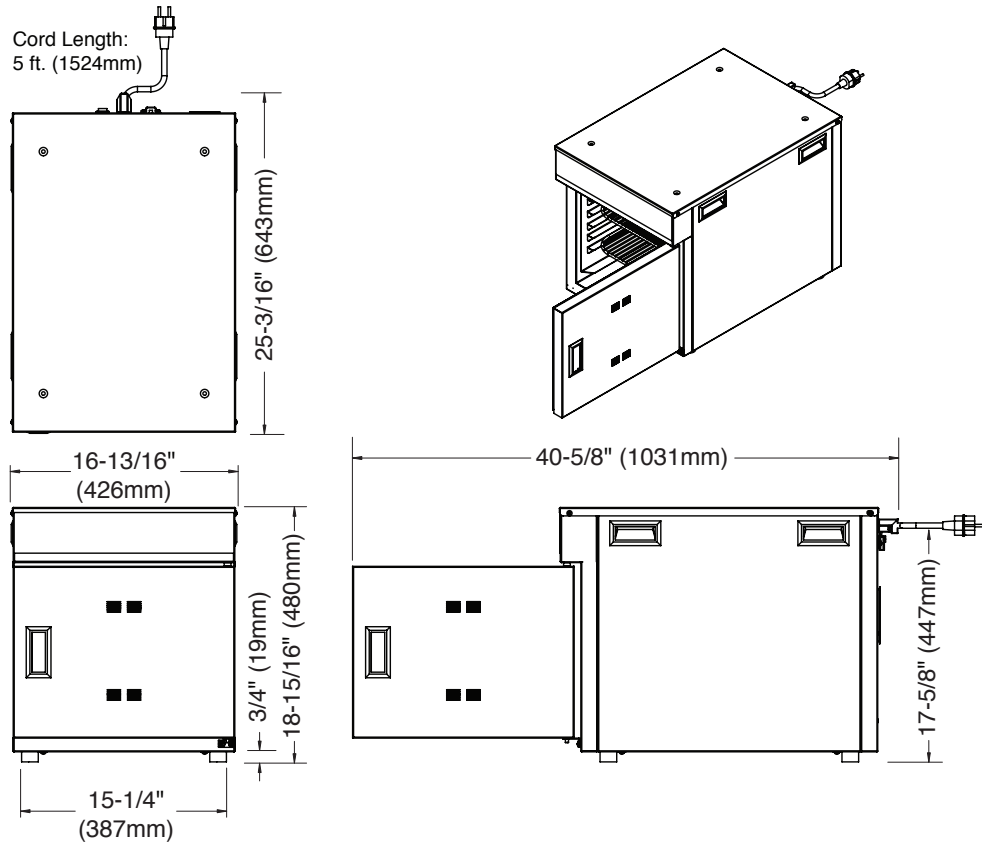
PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY





www.alto-shaam.com



300-TH/III

ELECTRONIC COOK & HOLD OVEN



DIMENSIONS: H x W x D		ELECTRICAL					
EXTERIOR:	18-15/16" x 16-13/16" x 25-3/16" (480mm x 426mm x 643mm)	VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG
INTERIOR:	12" x 13-11/16" x 21-1/2" (305mm x 348mm x 546mm)	120	1	60	6.7	.80	 NEMA 5-15P 15A-125V PLUG
CLEARANCE REQUIREMENTS		230	1	50/60	2.7	.62	 CEE 7/7 PLUG RATED 250V  CH2-16P PLUG RATED 250V  BS1363 PLUG RATED 250V
18" (457mm) minimum clearance at the back from heat producing equipment. To protect the electronic control, maintain sufficient side clearance to prevent the control area from reaching any temperature at or above 140°F (60°C).		INSTALLATION REQUIREMENTS					
CAPACITY		— 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.					
36 lbs (16 kg) MAXIMUM VOLUME MAXIMUM: 22.5 QUARTS (28,5 LITERS)		WEIGHT					
FULL-SIZE PANS:		NET: 69 lbs (31 kg)		SHIP: 129 lbs (59 kg)			
GASTRONORM 1/1:		CARTON DIMENSIONS: (L x W x H) 36" x 24" x 28" (914mm x 610mm x 711mm)					
Three (3)	20" x 12" x 2-1/2" (530mm x 325mm x 65mm)	OPTIONS & ACCESSORIES					
Two (2)	20" x 12" x 4" (530mm x 325mm x 100mm)	<input type="checkbox"/> Carving Holder, Prime Rib HL-2635					
HALF-SIZE PANS:		<input type="checkbox"/> Casters, 3" (76mm) - 2 RIGID, 2 SWIVEL W/BRAKE 5015323					
Six (6)	10" x 12" x 2-1/2" (265mm x 325mm x 65mm)	<input type="checkbox"/> Drip Pan without Drain PN-2122					
Four (4)	10" x 12" x 4" (530mm x 325mm x 100mm)	<input type="checkbox"/> Shelf, Chrome Wire SH-2107					



500-TH/III

Low Temperature Electronic 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 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 500-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, two (2) 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 500-TH/III: Low temperature electronic Cook & Hold oven with deluxe control.



ANSI/NSF 4



IP X3



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 500 Series single compartment ovens and holding cabinets. Order appropriate stacking hardware.



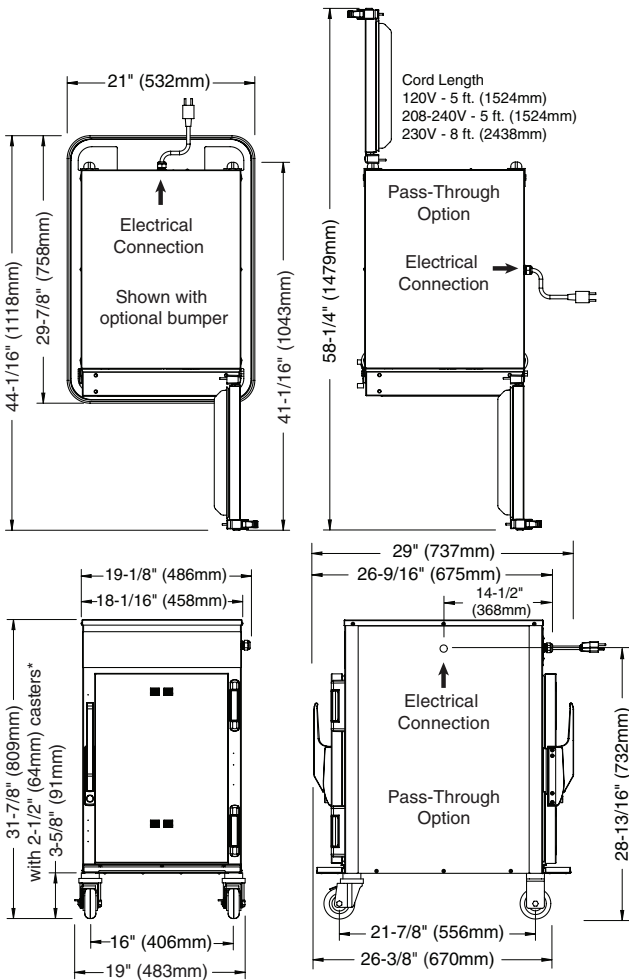
On all Cook & Hold heating elements (EXCLUDES LABOR).

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
www.alto-shaam.com



500-TH/III

Low Temperature Electronic Cook & Hold Oven



*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 19" x 26-9/16" (809mm x 483mm x 675mm)
Pass-through exterior: 31-7/8" x 19-1/8" x 29" (809mm x 486mm x 737mm)
Interior: 20-1/16" x 14-3/8" x 21-1/2" (509mm x 365mm x 546mm)

Electrical							
V	Ph	Hz	A	kW			
120	1	60	16.0	1.9		NEMA 5-20P 20A-125V PLUG	
208	1	60	11.2	2.7		CORD, NO PLUG	
240	1	60	12.5	3.0		PLUGS RATED 250V	
230	1	50/60	12.0	2.8			
	CEE 7/7		CH2-16P		BS 1363		AS/NZS 3112

Product\Pan Capacity			
40 lbs (18kg) maximum • Volume maximum: 30 quarts (38 liters)			
Oven is equipped with two (2) stainless steel side racks with eleven (11) pan positions spaced at 1-3/8" (35mm) centers			
Pan Size	Two (2) shelves provided	Maximum capacity with additional shelves	On side racks
Full size: 20" x 12" x 2-1/2" GN1/1: 530 x 325 x 65mm	Two (2) pans - 1 per shelf	Four (4) pans with two (2) additional shelves	Five (5)
Full size: 20" x 12" x 4" GN1/1: 530 x 325 x 100mm	Two (2) pans - 1 per shelf	Three (3) pans with one (1) additional shelf	Three (3)
Half size: 10" x 12" x 2-1/2" (265 x 325 x 65mm)	Four (4) pans - 2 per shelf	Eight (8) pans with two (2) additional shelves	Ten (10)
Half size: 10" x 12" x 4" (265 x 325 x 100mm)	Four (4) pans - 2 per shelf	Six (6) pans with two (2) additional shelves	Six (6)

Clearance Requirements	
Rear	3" (76mm) from non-heated surfaces 18" (457mm) from heat producing equipment
Top	2" (51mm)
Left, Right	1" (25mm)
Weight	
Net: 140 lb (64 kg) EST.	Ship: 180 lb (82 kg)
Carton dimensions: (L x W x H)	
35" x 23" x 41" (889mm x 584mm 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.

Accessories			
<input type="checkbox"/> Bumper, Full Perimeter (Not available with 2-1/2" casters)	5011161	<input type="checkbox"/> Drip Pan with Drain, 1-7/8" (48mm) deep	14813
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635	<input type="checkbox"/> Drip Pan without Drain 1-7/8" (48mm) deep	11898
<input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round	4459	<input type="checkbox"/> Legs, 6" (152mm), Flanged (set of four)	5011149
Casters, Stem - 2 rigid, 2 swivel w/brake		<input type="checkbox"/> Probe, Sous Vide	PR-34747
<input type="checkbox"/> 5" (127mm)	5004862	<input type="checkbox"/> Security Panel w/ Key Lock	5013939
<input type="checkbox"/> 3-1/2" (89mm)	5008017	<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire	SH-2326
<input type="checkbox"/> Door Lock with Key	LK-22567	<input type="checkbox"/> Stacking Hardware	5004864



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
 www.alto-shaam.com

750-TH/III

Low Temperature Electronic 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 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



COOKING APPLIANCE 584m



IP X3



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.



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



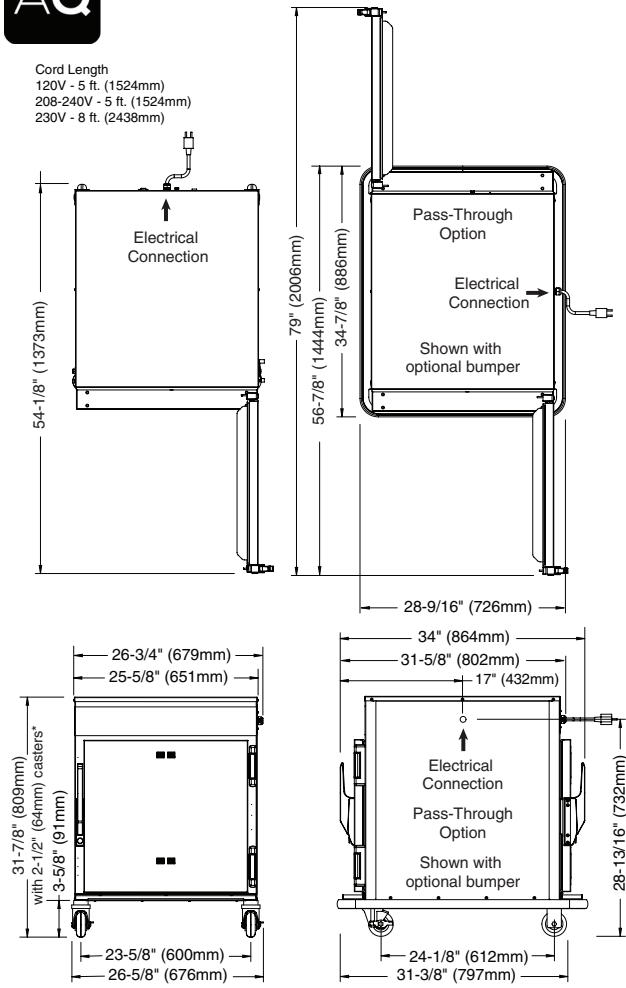
W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.
Phone: 262.251.3800 800.558.8744 U.S.A./CANADA Fax: 262.251.7067 800.329.8744 U.S.A. only
www.alto-shaam.com



750-TH/III

Low Temperature Electronic Cook & Hold Oven

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



*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:
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	
<ul style="list-style-type: none"> 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	
<input type="checkbox"/> Bumper, Full Perimeter (not available with 2-1/2" casters)	5010371
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635
<input type="checkbox"/> Carving Holder, 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"/> Door Lock with Key	LK-22567
<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"/> Legs, 6" (152mm), Flanged (set of four)	5011149
<input type="checkbox"/> Pan Grid, Wire - 18" x 26" pan insert	PN-2115
<input type="checkbox"/> Probe, Sous Vide	PR-34747
<input type="checkbox"/> Security Panel w/ Key Lock	5013936
Shelves	
<input type="checkbox"/> Stainless Steel, Flat Wire, Reach-in	SH-2324
<input type="checkbox"/> Chrome Wire, Pass-through	SH-2327
<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



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
 www.alto-shaam.com

1000-TH/III

Low Temperature Electronic 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 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 1000-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 eight (8) pan positions spaced on 2-5/16" (59mm) 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 3-1/2" (89mm) casters — 2 rigid, and 2 swivel with brake.

Deluxe control consists of a 4 digit LED display, On/Off button for each compartment; 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 1000-TH/III: Low temperature Cook & Hold oven with deluxe control.



IP X3



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
 - 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 1000 Series single compartment ovens and holding cabinets, or CTX4-10 Combitherm®. Order appropriate stacking hardware.



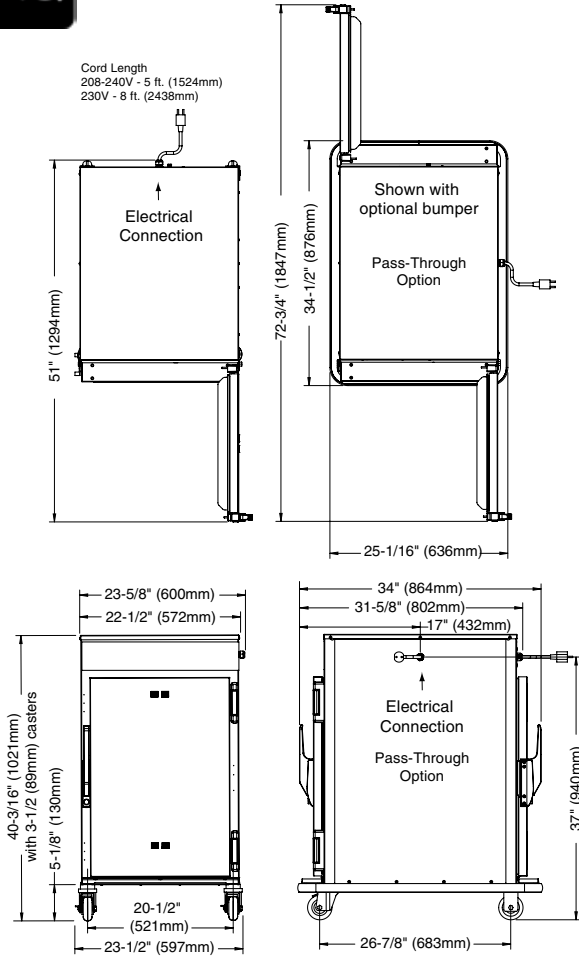
On all Cook & Hold heating elements (EXCLUDES LABOR).

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
www.alto-shaam.com



1000-TH/III

Low Temperature Electronic Cook & Hold Oven



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

Dimensions: H x W x D
Exterior: 40-3/16" x 23-1/2" x 31-5/8" (1021mm x 597mm x 802mm)
Pass-through exterior: 40-3/16" x 23-5/8" x 34" (1021mm x 600mm x 864mm)
Interior: 26-7/8" x 18-7/8" x 26-1/2" (683mm x 479mm x 673mm)

Electrical					
V	Ph	Hz	A	kW	
208	1	60	14.0	2.9	Cord, no plug
240	1	60	16.0	3.9	
230	1	50/60	12.2	2.8	Plugs rated 250V
	CEE 7/7		CH2-16P		BS 1363
	AS/NZS 3112				

Product\Pan Capacity			
120 lbs (54 kg) maximum • Volume maximum: 60 quarts (76 liters)			
Oven is equipped with two (2) stainless steel side racks with eight (8) pan positions spaced on 2-5/16" (59mm) centers			
Pan Size	Three (3) shelves provided	Maximum capacity with additional shelves	On side racks
Full size: 20" x 12" x 2-1/2" GN1/1: 530 x 325 x 65mm	Three (3) pans - 1 per shelf	Five (5) pans with two (2) additional shelves	N/A
Full size sheet pan: 18" x 26" x 1"	Three (3) pans - 1 per shelf	Eight (8) pans with five (5) additional shelves	N/A

*38-5/8" (981mm) - with optional 2-1/2" casters
*42" (1067mm) - with optional 5" casters
*41-7/8" (1063mm) - with optional 6" legs

Clearance Requirements	
Rear	3" (76mm) from non-heated surfaces 18" (457mm) from heat producing equipment
Top	2" (51mm)
Left, Right	1" (25mm)
Weight	
Net: 230 lb (104 kg) EST.	Ship: 275 lb (125 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	
<input type="checkbox"/> Bumper, Full Perimeter (not available with 2-1/2" casters)	5009767
<input type="checkbox"/> Carving Prime Rib	HL-2635
<input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round	4459
Casters, Stem - 2 rigid, 2 swivel w/brake	
<input type="checkbox"/> 5" (127mm)	5004862
<input type="checkbox"/> 2-1/2" (64mm)	5008022
<input type="checkbox"/> Drip Pan with Drain, 1-7/8" (48mm) deep	5005616
<input type="checkbox"/> Drip Pan without Drain, 1-7/8" (48mm) deep	11906
<input type="checkbox"/> Drip Pan without drain, 4" (102mm) deep	15929
<input type="checkbox"/> Door Lock with Key	LK-22567
<input type="checkbox"/> Legs, 6" (152mm), Flanged - set of four	5011149
<input type="checkbox"/> Pan Grid, Wire - 18" x 26" pan insert	PN-2115
<input type="checkbox"/> Probe, Sous Vide	PR-34747
<input type="checkbox"/> Security Panel w/ Key Lock	5013934
Shelves	
<input type="checkbox"/> Stainless Steel, Flat Wire, reach-in	SH-2325
<input type="checkbox"/> Stainless Steel, Flat Wire, pass-through	SH-2346
<input type="checkbox"/> Stainless Steel, Rib Rack	SH-29474
Stacking Hardware	
<input type="checkbox"/> Over or under TH, SK, S-Series	5004864
<input type="checkbox"/> Under CTX4-10 Combitherm®	5019679



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
www.alto-shaam.com

1200-TH/III

Low Temperature Electronic 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 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 double compartment 1200-TH/III Cook & Hold oven is constructed with a stainless steel exterior. Oven includes stainless steel doors with magnetic latch. Each compartment is equipped with two (2) stainless steel side racks with eight (8) pan positions spaced on 2-15/16" (75mm) centers, three (3) stainless steel wire shelves, and one (1) stainless steel drip pan with drain. Oven includes one (1) external drip tray and one (1) set of 5" (127mm) heavy duty casters – 2 rigid, and 2 swivel with brake.

A single Deluxe control includes individual settings for upper and lower cavity and consists of a 4 digit LED display, On/Off button for each compartment; 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 1200-TH/III Double compartment low temperature Cook & Hold oven with deluxe control



ANSI/NSF 4



IP X4
EAC



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

- 208-240V
- 230V
- 380-415V

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

**Lifetime
Warranty**

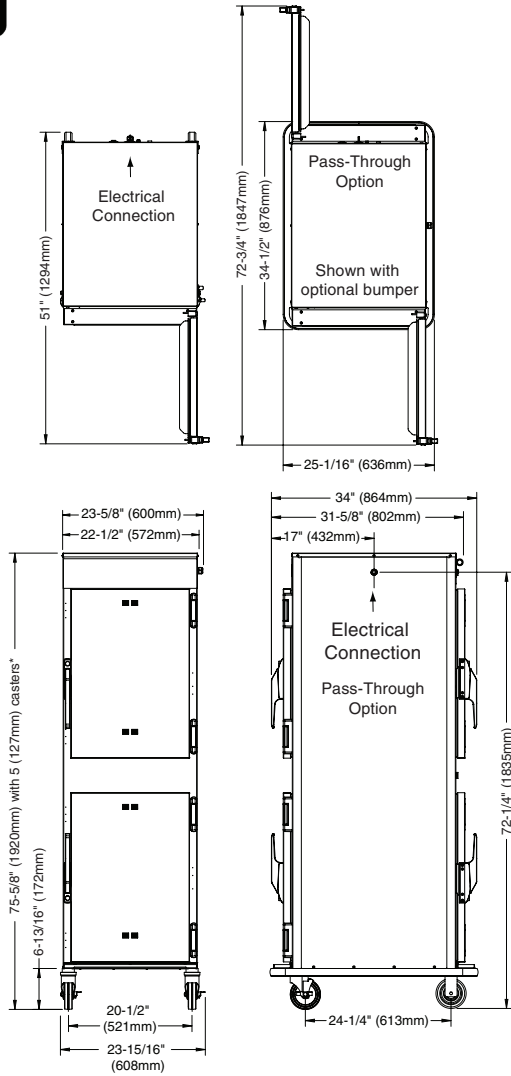
On all Cook & Hold heating elements (EXCLUDES LABOR).

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
www.alto-shaam.com



1200-TH/III

Electronic Cook & Hold Oven



*73-7/8" (1877mm) - with optional 3-1/2" casters
 *74-11/16" (1897mm) - with optional 6" legs

Dimensions: H x W x D	
Exterior:	75-5/8" x 23-15/16" x 31-5/8" (1920mm x 608mm x 802mm)
Pass-through exterior:	75-5/8" x 23-15/16" x 34" (1920mm x 608mm x 864mm)
Interior per compartment:	26-7/8" x 18-7/8" x 26-1/2" (683mm x 479mm x 673mm)

Electrical				
V	Ph	Hz	A	kW
208-240	1	60	29.0 - 33.3	6.1 - 8.0
230	1	50/60	28.7	6.6
380-415	3	50/60	16.5	6.0
No cord or plug				

Product \ Pan Capacity (per compartment)	
120 lb (54 kg) maximum Volume maximum: 60 quarts (76 liters)	
Full-size pans:	Gastronorm 1/1:
Four (4)	20" x 12" x 2-1/2" (530mm x 325mm x 65mm) *on optional wire shelves only
Full-size sheet pans:	
Eight (8)	18" x 26" x 1"

Clearance Requirements	
Rear	3" (76mm) from non-heated surfaces 18" (457mm) from heat producing equipment
Top	2" (51mm)
Left, Right	1" (25mm)
Weight	
Net: 345 lb (156 kg)	Ship: 435 lb (197 kg)
Carton dimensions: (L x W x H) 35" x 35" x 81" (889mm x 889mm x 2057mm)	

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					
<input type="checkbox"/>	Bumper, Full Perimeter	5009767	<input type="checkbox"/>	Legs, 6" (152mm), Flanged - set of four	5011149
<input type="checkbox"/>	Carving Holder, Prime Rib	HL-2635	<input type="checkbox"/>	Pan Grid, Wire - 18" x 26" sheet pan insert	PN-2115
<input type="checkbox"/>	Carving Holder, Steamship (Cafeteria) Round	4459	<input type="checkbox"/>	Probe, Sous Vide	PR-34747
Casters, Stem - 2 rigid, 2 swivel w/brake			<input type="checkbox"/>	Security Panel w/ Key Lock	5013934
<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 without Drain, 1-7/8" (48mm) deep	11906	<input type="checkbox"/>	Shelf, Stainless Steel, Rib Rack	SH-29474



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
 www.alto-shaam.com