

## 1000-TH-II 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.
- Stackable design for additional capacity.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- Simple control senses temperature drops faster, providing quick heat recovery time.

### Short Form Spec

Alto-Shaam single compartment 1000-TH-II 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.

Oven is controlled by one (1) simple control with On/Off power switch; cook temperature knob, 200°F to 325°F (94°C to 160°C); hold temperature knob, 60°F to 205°F (16°C 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-II:** Low temperature Cook & Hold oven with simple 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
  - 120V
  - 208-240V
  - 230V
- Cooking thermostat limit set at 250°F for restricted areas of the U.S.A.
  - Specify on order as required.

### ADDITIONAL FEATURES

- **Stackable Design**  
Stackable with 1000 Series single compartment ovens and holding cabinets, XL-300 Xcelerate® or CTX4-10 Combitherm®. Order appropriate stacking hardware.



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



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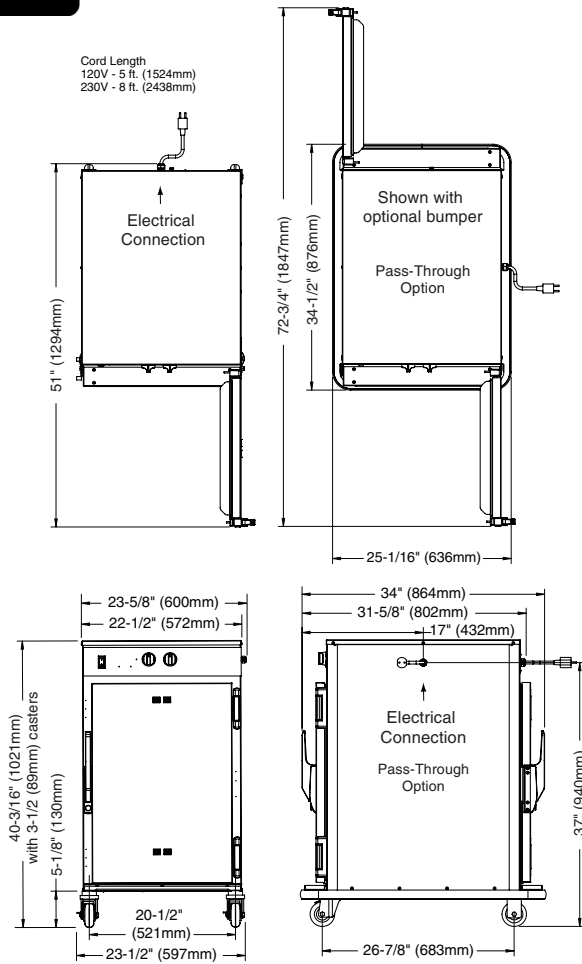
[www.alto-shaam.com](http://www.alto-shaam.com)





# 1000-TH-II

## LOW TEMPERATURE COOK & HOLD OVEN



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

<b>DIMENSIONS:</b> H x W x D	
<b>EXTERIOR:</b>	40-3/16" x 23-1/2" x 31-5/8" (1021mm x 597mm x 802mm)
<b>PASS-THROUGH EXTERIOR:</b>	40-3/16" x 23-5/8" x 34" (1021mm x 600mm x 864mm)
<b>INTERIOR:</b>	26-7/8" x 18-7/8" x 26-1/4" (682mm x 479mm x 667mm)

<b>ELECTRICAL</b>							
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG		
120	1	60	17.0	1.9		NEMA 5-20P 20A - 125V PLUG	
208	1	60	14.5	3.0		NO CORD	
240	1	60	11.5	2.7		OR PLUG	
230	1	50/60	10.4	2.4		PLUGS RATED 250V	
	CEE 7/7		CH2-16P		BS 1363		AS/NZS 3112

<b>PRODUCT/PAN CAPACITY</b>	
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"	

<b>CLEARANCE REQUIREMENTS</b>	
REAR	3" (76mm) from non-heated surfaces 18" (457mm) from heat producing equipment
TOP	2" (51mm)
LEFT, RIGHT	1" (25mm)
<b>WEIGHT</b>	
NET: 200 lb (91 kg)	SHIP: 275 lb (125 kg)
CARTON DIMENSIONS: (L x W x H) 35" x 35" x 50" (889mm x 889mm x 1270mm)	

<b>INSTALLATION REQUIREMENTS</b>
— 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.

<b>OPTIONS &amp; ACCESSORIES</b>			
<input type="checkbox"/> Bumper, Full Perimeter	5009767	<input type="checkbox"/> Legs, 6" (152mm), Flanged - SET OF FOUR	5011149
(NOT AVAILABLE WITH 2-1/2" CASTERS)		<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 w/Key Lock	5013934
<input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round	4459	<b>Shelves</b>	
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE		<input type="checkbox"/> Stainless Steel, Flat Wire, REACH-IN	SH-2325
<input type="checkbox"/> 5" (127mm)	5004862	<input type="checkbox"/> Stainless Steel, Flat Wire, PASS-THROUGH	SH-2346
<input type="checkbox"/> 2-1/2" (64mm)	5008022	<input type="checkbox"/> Stainless Steel, Rib Rack	SH-29474
<input type="checkbox"/> Door Lock with Key	LK-22567	<b>Stacking Hardware</b>	
<input type="checkbox"/> Drip Pan with Drain, 1-7/8" (48mm) Deep	5005616	<input type="checkbox"/> Over or under TH, SK, S-Series	5004864
<input type="checkbox"/> Drip Pan without Drain, 1-7/8" (48mm) Deep	11906	<input type="checkbox"/> Under XL-300 Xcelerate®	5019677
<input type="checkbox"/> Drip Pan, extra deep, 4" (102mm)	15929	<input type="checkbox"/> Under CTX4-10 Combitherm®	5019679



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