

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.

Short Form Spec

Alto-Shaam single compartment 300-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 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 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 90°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 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
- Casters, 3" (76mm)
 - TWO RIGID, TWO SWIVEL WITH BRAKE

- HACCP Documentation, Data Logger [5015563]
 - On board Datalogger technology maintains accurate and timely record keeping
 - 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.

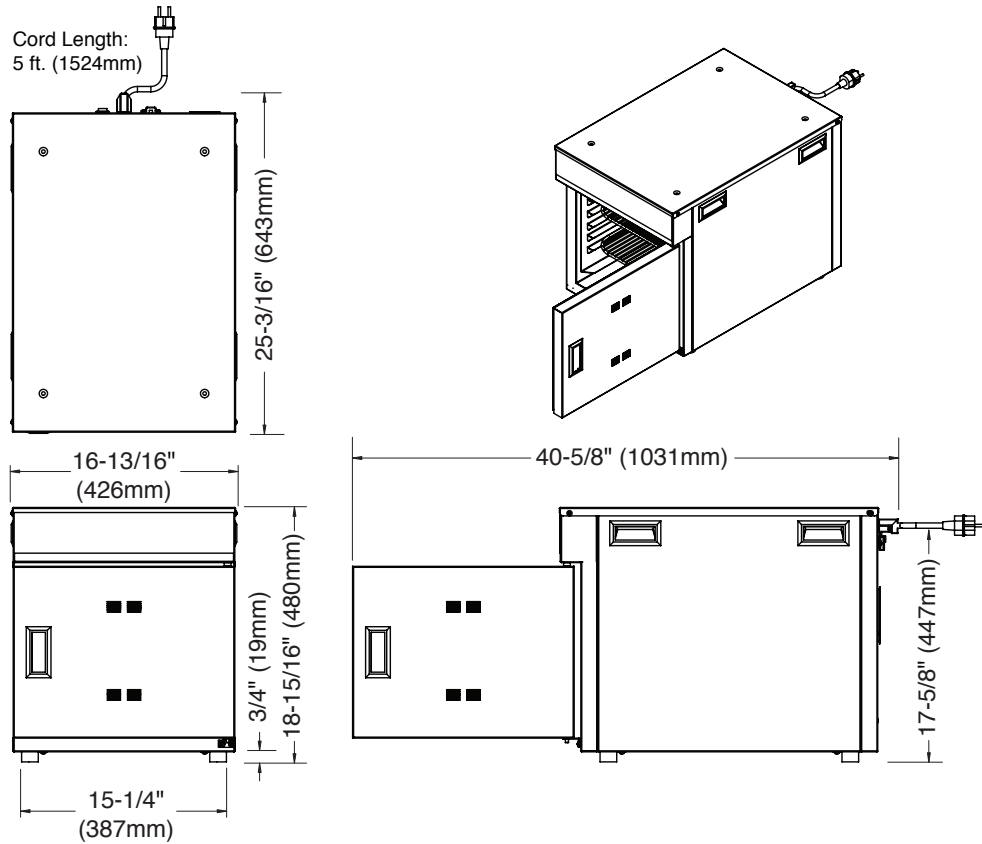
PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

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
		120	1	60	6.7	.80	NEMA 5-15P 15A-125V PLUG
INTERIOR:	12" x 13-11/16" x 21-1/2" (305mm x 348mm x 546mm)	230	1	50/60	2.7	.62	CEE 7/7 PLUG RATED 250V CH2-16P PLUG RATED 250V BS1363 PLUG RATED 250V
CLEARANCE REQUIREMENTS		INSTALLATION REQUIREMENTS					
BACK	3" (76mm) from non-heated surfaces 18" (457mm) from heat producing equipment	— 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.					
TOP	2" (51mm)	WEIGHT					
LEFT, RIGHT	1" (25mm)	NET: 69 lbs (31 kg)					SHIP: 129 lbs (59 kg)
CAPACITY		CARTON DIMENSIONS: (L x W x H) 36" x 24" x 28" (914mm x 610mm x 711mm)					
36 lbs (16 kg) MAXIMUM VOLUME MAXIMUM: 22.5 QUARTS (28,5 LITERS)		OPTIONS & ACCESSORIES					
FULL-SIZE PANS:		GASTRONORM 1/1:					
Three (3)	20" x 12" x 2-1/2" (530mm x 325mm x 65mm)					<input type="checkbox"/> Carving Holder, Prime Rib HL-2635	
Two (2)	20" x 12" x 4" (530mm x 325mm x 100mm)					<input type="checkbox"/> Drip Pan without Drain PN-2122	
HALF-SIZE PANS:						<input type="checkbox"/> Shelf, Chrome Wire 13-5/16" x 19-1/2" (338mm x 495mm) SH-2107	
Six (6)	10" x 12" x 2-1/2" (265mm x 325mm x 65mm)						
Four (4)	10" x 12" x 4" (265mm x 325mm x 100mm)						



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