

# 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.

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 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° to 325°F (94° to 160°C); hold temperature knob, 60° to 205°F (16° 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.

### 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**  
1000-TH-II with 1000-TH-II, or  
1000-TH/III Cook & Hold; 1000-S Holding Cabinet; 1000-SK/II or 1000-SK/III Cook/Hold/Smoke; XL-300 Xcelerate®; or CTX4-10 Combitherm®. Order appropriate stacking hardware.



IP X3



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

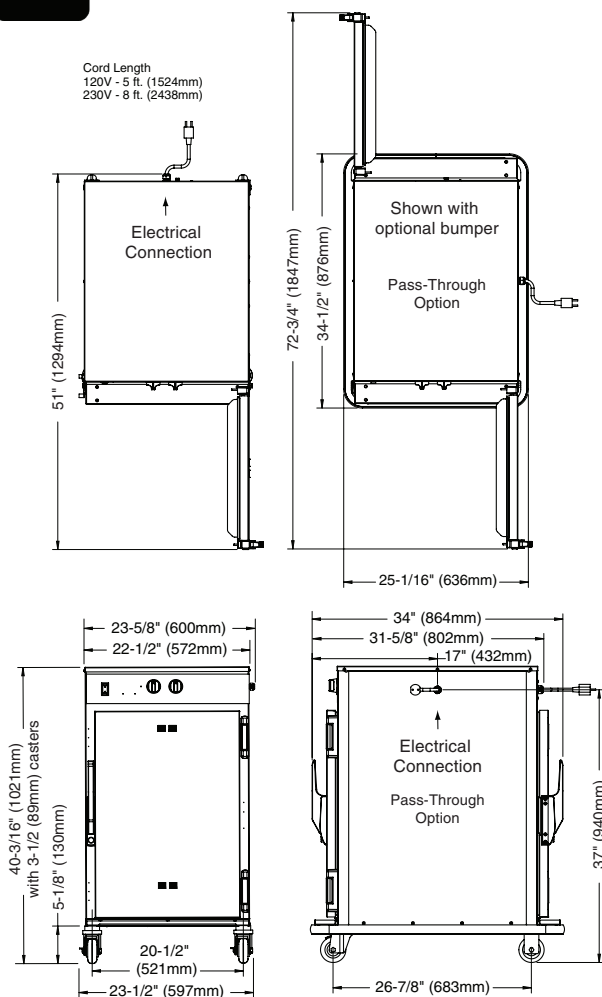
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# 1000-TH-II

## 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

### 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 26-1/4"  
 (682mm x 479mm x 667mm)

### ELECTRICAL

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	CEE 7/7 PLUG RATED 250V CH2-16P PLUG RATED 250V BS1363 (U.K. ONLY) PLUG RATED 250V

### PRODUCT/PAN CAPACITY

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

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

### WEIGHT

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)	

### 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	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	Shelves	
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	Stacking Hardware	
<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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