

# Cook & Hold Oven

## Model 1750-TH

Original Cook & Hold Ovens produce better food quality and higher yields with built-in savings.

Gentle, radiant Halo Heat® technology evenly surrounds food without the use of extremely hot elements, added humidity or fans. This controlled, uniform heat maintains precise temperatures throughout the cooking and holding process—improving food quality and extending hold times.

Cook by time or probe with Simple or Deluxe controls. Probes sense internal product temperature and automatically convert the oven from cook mode to hold mode once set parameters have been reached.

Labor-free, overnight cooking and effortless operation reduces labor costs and increases productivity.

Place anywhere with a ventless, waterless design. Lower costs with energy efficient operation and no water hookups or traditional kitchen hood required. All Alto-Shaam Cook & Hold Ovens are EPA 202 Certified ventless.

Advanced controls – designed intentionally simple – feature an intuitive, user-friendly interface and programmable recipes to ensure consistency with each cook.

ChefLinc™, cloud-based remote oven management software, streamlines processes and maximizes profits with data-driven insights [Deluxe model only].

ISO 9001:2015-certified

### Standard Features

- Casters [two (2) rigid, two (2) swivel with brake]
- Single-point, straight removable probe
- Drip tray and drip pan with drain
- Programmable, touchscreen control on Deluxe model
- HACCP data collection on Deluxe model
- Programmable control on Simple model
- Easy recipe upload/download via USB port
- SureTemp™ heat recovery on Deluxe model
- Two (2) stainless steel side racks with ten (10) pan positions spaced 1-3/8" on centers
- Removable exterior drip tray



**10** Full-size pans — 20" x 12" x 2-1/2" per cavity, on wire shelves only  
GN 1/1 — 530mm x 325mm x 65mm

**20** Half-size pans — 10" x 12" x 2-1/2" per cavity, on wire shelves only  
GN 1/2 — 265mm x 325mm x 65mm

Maximum weight per cavity: 100 lbs. [45 kg]

Maximum volume cavity: 75 quarts [71 liters]

Six (6) shelves included [3 per cavity]. Additional shelves required for maximum capacity.



ALTO-SHAAM



**1750-TH**

Shown with Deluxe control

### Configurations (select one each)

#### Models

- ☐ Simple
- ☐ Deluxe
  - ☐ Ethernet option (5032090)

#### Door Choice

- ☐ Right hinged, solid door, standard
- ☐ Right hinged, window door
- ☐ Left hinged, solid door
- ☐ Left hinged, window door

#### Special Probe Configuration (if applicable)

- ☐ Multi-point probe (5017133)

#### Electrical

- ☐ 120V, 1Ph
- ☐ 208-240V, 1Ph
- ☐ 230V, 1PH

#### Casters and Legs

- ☐ 2-1/2" (64mm) casters, two (2) rigid two (2) swivel with brake, standard (5027134) – not available with bumper
- ☐ 3-1/2" (89mm) casters, two (2) rigid two (2) swivel with brake, option (5027133)
- ☐ 5" (127mm) casters, two (2) rigid two (2) swivel with brake, option, (5027112)
- ☐ 6" (152mm) legs, set of four (4)
- ☐ 6" (152mm) seismic legs, set of four (4)

#### Optional Accessories (select all that apply)

#### Bumper and Handles

- ☐ Full perimeter bumper
- ☐ Push/Pull handle kit

#### Additional Probes

- ☐ Sous vide probe (PR-36576)
- ☐ T-handle probe, up to six (6) with Deluxe per cavity (PR-46998)
- ☐ Straight probe, up to six (6) with Deluxe per cavity (qty two (2) included with oven) (PR-46999)

#### Drip Pans, Shelves, Holders

- ☐ Drip pan with drain (5027713)
- ☐ Drip pan, without drain (1034370)
- ☐ Increased capacity exterior drip pan (5030664)
- ☐ Shelf, stainless steel (SH-2324)
- ☐ Carving holder, prime rib (HL-2635)
- ☐ Carving holder, steamship (cafeteria round) (4459)

#### Cleaners

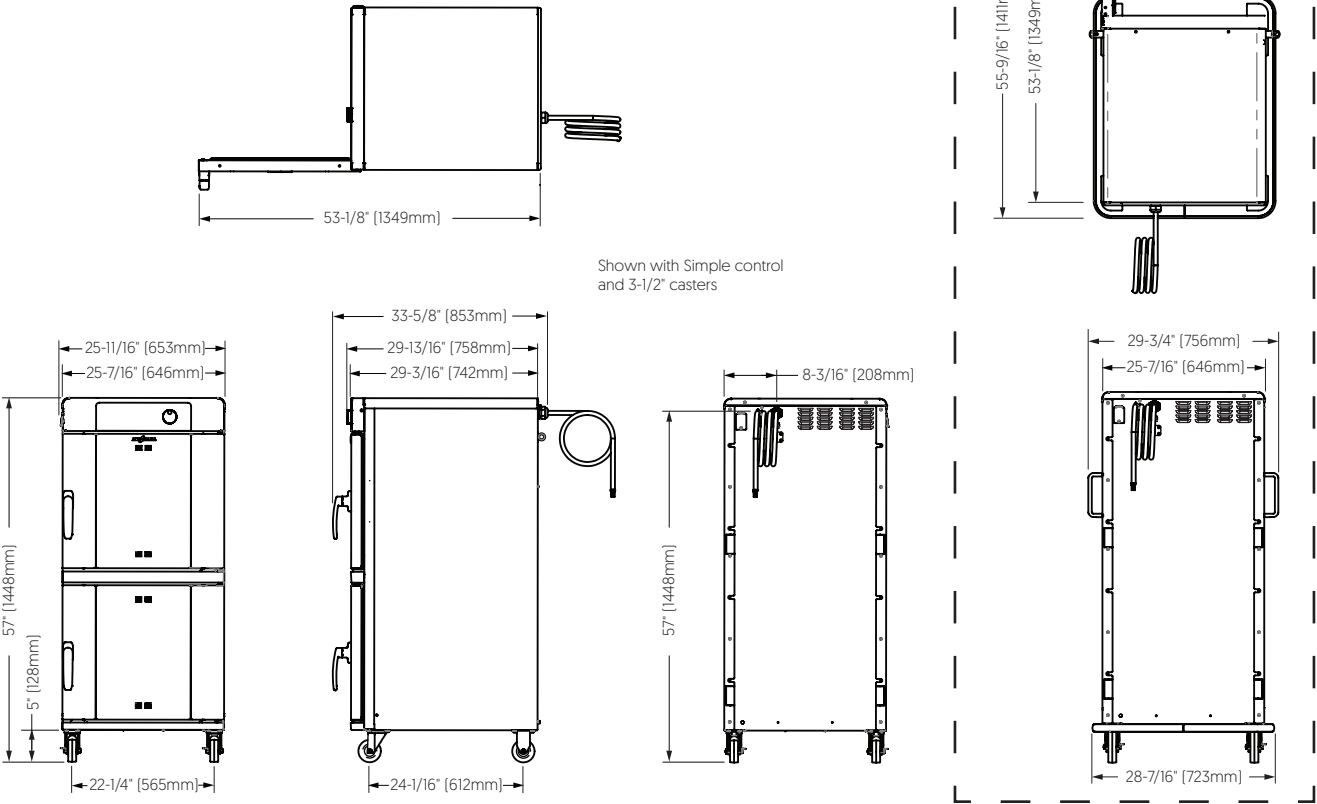
- ☐ Alto-Shaam, non-caustic cleaner one (1) 32-ounce bottle (CE-46828)
- ☐ Alto-Shaam, non-caustic cleaner six (6) 32-ounce bottles (CE-46829)

#### Accessories, misc.

- ☐ Door lock with key (5028755)
- ☐ HACCP data logger, for Simple control (standard on Deluxe control)

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Interior (H x W x D) Per Cavity	Net Weight	Ship Dimensions (L x W x H)	Ship Weight
20-1/16" x 22" x 26-1/2" [510mm x 559mm x 673mm]	440 lbs. [200 kg]	39" x 39" x 79" [991mm x 991mm x 2007mm]	530 lbs. [240 kg]



Top: ..... 2" [51mm]  
 Left: ..... 2" [51mm]  
 Right: ..... 2" [51mm]  
 Back: ..... 3" [76mm]



The oven must be installed level.  
 The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

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Heat of rejection

1750-TH	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,825	0.53















Cooking temperature range:

200°F–325°F [94°C–163°C]

Holding temperature range:

85°F–205°F [29°C–96°C]



1750-TH	V	Ph	Hz	Awg	IEC	A	Breaker (A)	kW	Plug Configuration*	Certification
208–240V**	208	1	60	8	—	29	30 UL   50 CSA	6.3	No cord, no plug	 
	240	1	60	8	—	35	50	8.3		
230V	230	1	50/60	8	—	33	63	7.6	No cord, no plug	    
	230	1	50/60	8	—	22	32	5.1		
380-415V	380	3	50/60	10	2.5	18	32	7.0	No cord, no plug	    
	415	3	50/60	10	2.5	20	32	8.2		

Electrical connections must meet all applicable federal, state, and local codes.

\*Additional cord and plug configurations available from factory.

\*\*Dedicated circuit required.

### CONTACT US

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