

750-S

Low Temperature Hot Food Holding Cabinet

ALTO-SHAAM

Keeping food that has been cooked to perfection hot and fresh until the moment it is served demands the gentle precision of Alto-Shaam's exclusive Halo Heat® technology. With controlled temperatures and a closed environment free from forced air, harsh heating elements and added humidity, food is kept warm and flavorful, just as intended.

Standard features

- Simple and intuitive pushbutton control that commands all appliance functions with easily identifiable icons
- Halo Heat—a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life
- Stainless steel interior resists corrosion
- Digital control senses temperature drops faster, providing quick heat recovery time
- Close temperature tolerance and even heat application maintain ideal serving temperature throughout the cabinet
- Door venting holds crispy food better

Deluxe control option (select one)

- Solid-state, electronic control option simplifies temperature setting and has a clear, easy-to-read LED display and includes our patented SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.
- Deluxe control is also available with six independent multiple timers for each compartment to facilitate "first-in, first-out" concept.
- Deluxe control with internal temperature probe.



TEMPERATURE

Temperature range: 60°F to 200°F (16°C to 93°C)



CAPACITY

- 10** Ten full-size or GN 1/1 pans 2-1/2" [65mm] deep
6 Six full-size or GN 1/1 pans 4" [100mm] deep
4 Four full-size or GN 1/1 pans 6" [150mm] deep
6 Six full-size sheet pans (on wire shelves only)
- Two side racks with eleven pan positions spaced on 1-3/8" [35mm] centers
- 120 lb [54 kg] product maximum
- 100 qt [95 L] volume maximum
- Includes three shelves. Additional shelves required for maximum capacity.



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Configurations (select one)

Door choices

- Solid door, standard
- Window door, optional

Door swing

- Right hinged, standard
- Left hinged, optional

Cabinet choices

- Reach-in, standard
- Pass-through, optional—note: pass-through cabinets cannot have doors hinged on the same side

Electrical

- 120V, 1 ph
- 208–240V, 1 ph
- 230V, 1 ph

Accessories (select all that apply)

- Bumper, full perimeter [5010371]—not available with 2-1/2" casters
- Handle, push/pull [55662]
- Door lock with key [LK-22567]
- Security panel with lock—requires door lock [LK-22567][5013936]
- Drip tray—external [5010391]
- Pan grid, wire—18" x 16" [457mm x 406mm] pan insert [PN-2115]
- Legs, 6" [152mm], flanged—set of four [5011149]
- Carving holder, prime rib [HL-2635]
- Carving holder, steamship (cafeteria) round [4459]
- Drip pan with drain, 1-11/16" [43mm] deep [14831]
- Drip pan without drain, 1-5/8" [41mm] deep [1014684]

Casters, stem—2 rigid, 2 swivel w/ brake

- 5" [127mm] [5004862]
- 3-1/2" [89mm] [5008017]
- 2-1/2" [64mm][5008022]—standard

Shelves

- Chrome wire, reach-in [SH-2105]
- Chrome wire, pass-through [SH-2327]
- Stainless steel, flat wire, reach-in [SH-2324]
- Stainless steel, rib rack [SH-2743]

Stacking hardware

- Over or under 750-TH, 767-SK, 750-S-Series [5004864]
- Under CTX4-10 Combitherm®



IP X3



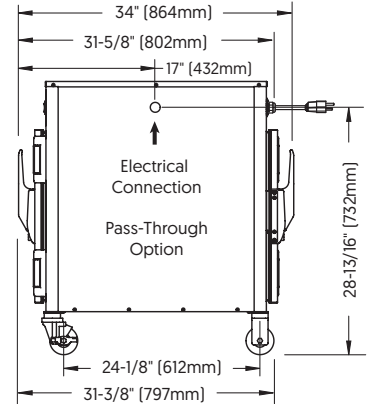
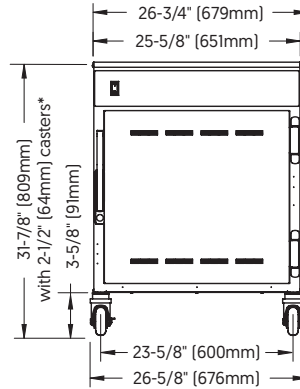
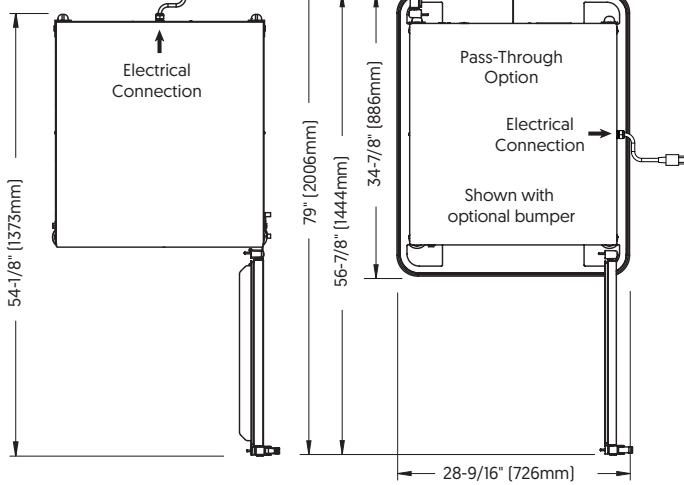
ANSI/NSF 4

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Specification



Cord Length:
120V: 5' (1524mm)
208-240V: 8' (2438mm)
230V: 8' (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

Model
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Exterior (H x W x D)
31-7/8" x 26-5/8" x 31-3/8" [809mm x 676mm x 797mm]

Interior (H x W x D)
20" x 21-15/16" x 26-1/2" [507mm x 556mm x 673mm]

Pass-Through Exterior
31-7/8" x 26-3/4" x 33-13/16" [809mm x 679mm x 858mm]

Net Weight
157 lb [71 kg]

Ship Dimensions (L x W x H)*
35" x 35" x 41" [889mm x 889mm x 1041mm]

Ship Weight*
228 lb [103 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.



CHECK FIRST

- Appliance must be installed level.
- Appliance 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.



CLEARANCE

- Top: 2" (51mm)
- Left: 1" (25mm)
- Right: 1" (25mm)
- Back: 3" (76mm)



ELECTRIC

750-S	V	Ph	Hz	A	kW	Cord & Plug
120V	120	1	60	9.0	1.1	NEMA 5-15p 15A-125V plug
208-240V	208	1	60	3.9	.81	NEMA 6-15p 15A-250V plug (U.S.A. only)
	240	1	60	4.5	1.1	
230V	230	1	50/60	4.3	1.0	plugs rated 250V CEE 7/7
						CH2-16p
						BS 1363 [U.K. only]
						AS/NZS 3112



HEAT

Heat of rejection		
750-S	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	223	0.07

CONTACT US

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