

1000-TH-I 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.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- Simple control senses temperature drops faster, providing quick heat recovery time.
- Less energy usage than conventional ovens.

Short Form Spec

Alto-Shaam double compartment 1000-TH-I Cook & Hold oven is constructed with a stainless steel exterior. Oven includes stainless steel doors with magnetic latch. Each compartment is equipped with two (2) stainless steel side racks with eight (8) pan positions spaced at 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 5" (127mm) heavy duty casters — 2 rigid, and 2 swivel with brake.

Each compartment is controlled by one (1) simple control with an 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-I Double compartment low temperature Cook & Hold oven with simple control



ANSI/NSF 4



IP X4



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
- Electrical Choices
 - 208-240V
 - 230V
- Cooking thermostat limit set at 250°F for restricted areas of the U.S.A.
 - Specify on order as required.

Note: Pass-through cabinets cannot have all doors hinged on the same side.



On all Cook and 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

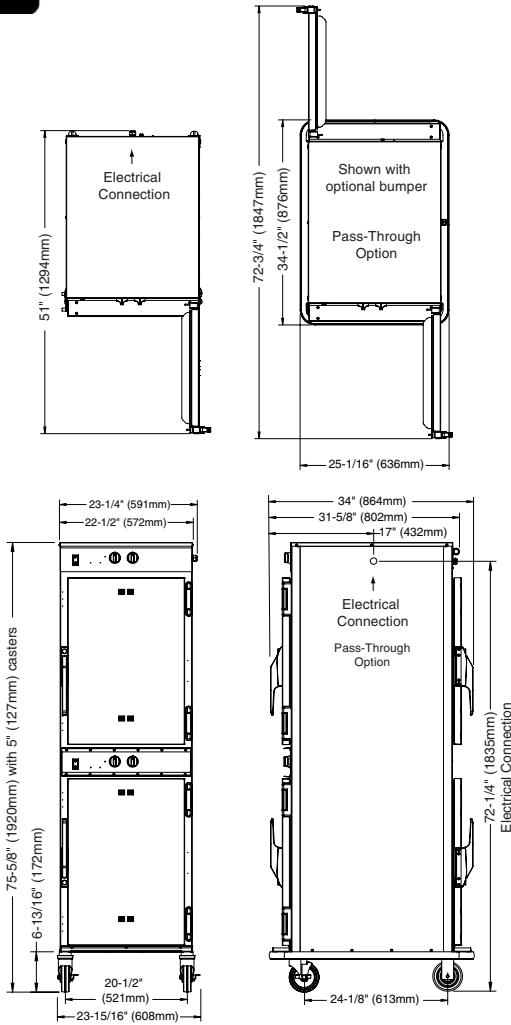
www.alto-shaam.com





1000-TH-I

LOW TEMPERATURE COOK & HOLD OVEN



*73-7/8" (1877mm) - with optional 3-1/2" (89mm) casters
 *75-1/2" (1917mm) - with optional 6" (152mm) legs

DIMENSIONS: H x W x D	
EXTERIOR:	75-5/8" x 23-15/16" x 31-5/8" (1920mm x 608mm x 802mm)
PASS-THROUGH EXTERIOR (OPTION):	75-5/8" x 23-15/16" x 34" (1920mm x 608mm 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
208	1	60	28.9	6.0	NO CORD
240	1	60	22.2	5.3	OR PLUG
230	1	50/60	21.3	4.9	NO CORD OR PLUG

PRODUCT/PAN CAPACITY (PER COMPARTMENT)	
120 lb (54 kg) MAXIMUM	
VOLUME MAXIMUM: 60 QUARTS (76 LITERS)	
Four (4)	FULL-SIZE PANS*: GASTRONORM 1/1: 20" x 12" x 2-1/2" (530mm x 325mm x 65mm)
*ON OPTIONAL WIRE SHELVES ONLY	
Eight (8)	FULL-SIZE SHEET PANS: 18" x 26" x 1"

CLEARANCE REQUIREMENTS	
REAR	3" (76mm) from non-heated surfaces 18" (457mm) from heat producing equipment
TOP	2" (51mm)
LEFT, RIGHT	1" (25mm)
WEIGHT	
NET:	346 lb (157 kg)
SHIP:	435 lb (197 kg)
CARTON DIMENSIONS: (L x W x H)	
35" x 35" x 82" (889mm x 889mm x 2083mm)	

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"/> Carving Holder, Prime Rib	HL-2635
<input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round	4459
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE	
<input type="checkbox"/> 3-1/2" (89mm)	5008017
<input type="checkbox"/> Door Lock with Key (EACH HANDLE)	LK-22567
<input type="checkbox"/> Drip Pan with Drain, 1-7/8" (48mm) Deep	5005616
<input type="checkbox"/> Drip Pan without Drain, 1-7/8" (48mm) Deep	11906

<input type="checkbox"/> Drip Pan, extra deep, 4" (102mm)	15929
<input type="checkbox"/> Legs, 6" (152mm), Flanged - SET OF FOUR	5011149
<input type="checkbox"/> Pan Grid, Wire 18" x 26" PAN INSERT	PN-2115
<input type="checkbox"/> Security Panel w/Key Lock	5013935
<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, REACH-IN	SH-2325
<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, PASS-THROUGH	SH-2346
<input type="checkbox"/> Shelf, Stainless Steel, Rib Rack	SH-29474



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