

# 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.
- Stacked design gives operator the flexibility of using one of the ovens outside the kitchen for buffets or banquets.
- Antimicrobial handles retard the growth of illness-causing pathogens.

Two stacked single compartment ovens with 20 gauge, non-magnetic stainless steel exterior and door with magnetic door latch. Each compartment 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 5" (127mm) casters — 2 rigid, and 2 swivel with brake.

Each individually controlled compartment features an ON/OFF switch; one (1) cook thermostat, 100° to 325°F (38° to 163°C); one (1) hold thermostat 60° to 200°F (16° to 93°C); and one (1) twelve-hour timer. Control includes one (1) cooking indicator light and one (1) holding indicator light. Each oven is equipped with a voltage conversion switch, located on the back of the oven, for voltage selection (208 to 240 V.A.C.) at time of installation.

**MODEL 1000-TH-II:** Two 1000-TH-II/Split low temperature cook and hold ovens stacked with manual control.

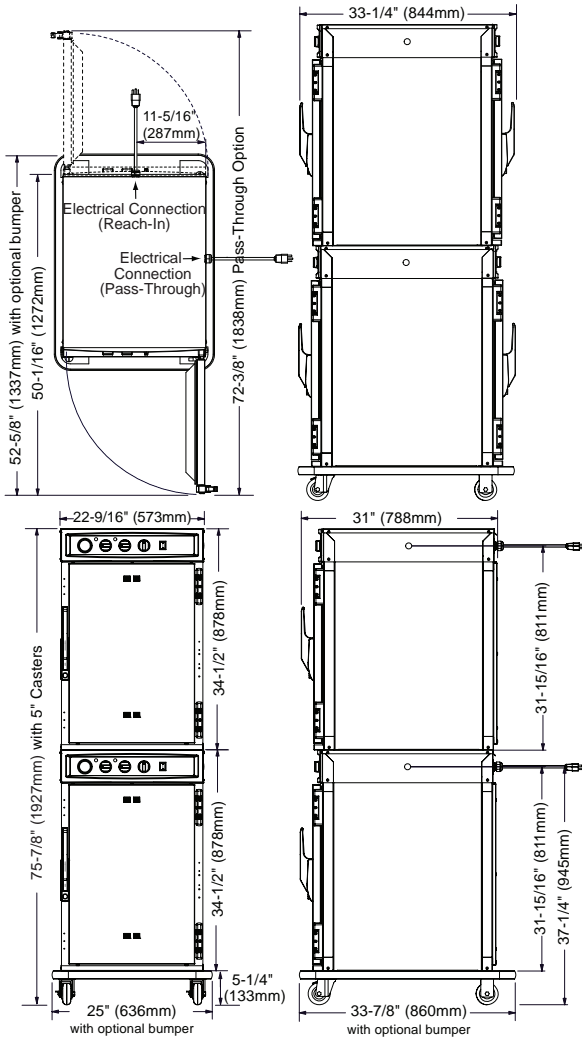
### FACTORY INSTALLED OPTIONS

- Reach-in compartment is standard.
  - ➔ Specify pass-through design as a special order.  
*\* Pass-through ovens cannot have all doors hinged on the same side.*
- Right-hand door swing is standard.
  - ➔ Specify left-hand doors as a special order.
- Solid door is standard. Specify door with window as a special order.
  - ➔ Right-hand door with window. [15879R]
  - ➔ Left-hand door with window. [15881R]
- Cooking thermostat limit set at 250°F for restricted areas of the U.S.A.
  - ➔ Specify on order as required.





On all Cook and Hold heating elements (EXCLUDES LABOR).





\*74-3/4" (1892mm) - with optional 3-1/2" (89mm) casters  
 \*76-1/8" (1933mm) - with optional 6" legs

<b>DIMENSIONS:</b> H x W x D
<b>EXTERIOR:</b> 75-7/8" x 22-5/8" x 31" (1927mm x 573mm x 787mm)
<b>INTERIOR:</b> (EACH COMPARTMENT) 26-7/8" x 18-7/8" x 26-1/4" (683mm x 479mm x 667mm)

ELECTRICAL (EACH COMPARTMENT)						
VOLTAGE	PHASE	CYCLE/ HZ	AMPS	kW	CORD & PLUG	
120	1	60	16.0	1.92		NEMA 5-20P 20A - 125V PLUG
208-240 (AGENCY)	1	60	14.4	3.0		NO CORD & PLUG
at 208	1	60	14.4	3.0		
at 240	1	60	11.1	2.7		
230	1	50	10.4	2.4		CEE 7/7 220-230V PLUG

PRODUCT \ PAN CAPACITY (EACH COMPARTMENT)	
120 lb (54 kg) MAXIMUM	
VOLUME MAXIMUM: 60 QUARTS (76 LITERS)	
FULL-SIZE PANS:	GASTRONORM 1/1:
Eight (8) 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	
3-inches (76mm) at the back, 2-inches (51mm) at the top, and 1-inch (25mm) at both sides	
WEIGHT	
NET: 450 lb (204 kg) EST.	SHIP: 466 lb (212 kg) EST.
CARTON DIMENSIONS: (H x W x D)	
82" x 35" x 35" (2083mm x 889mm x 889mm)	

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	5005103	<input type="checkbox"/> Drip Pan, 2-7/16" (62mm) Deep	1115
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635	<input type="checkbox"/> Legs, 6" (152mm), Flanged (SET OF FOUR)	5004863
<input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round	4459	<input type="checkbox"/> Pan Grid, Wire 18" x 26" PAN INSERT	PN-2115
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE		<input type="checkbox"/> Security Panel w/Key Lock (1 PER COMPARTMENT)	5005776
<input type="checkbox"/> 3-1/2" (89mm)	5008017	<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, REACH-IN	SH-2325
<input type="checkbox"/> Door Lock with Key (1 PER COMPARTMENT)	LK-22567	<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, PASS-THROUGH	SH-2346
<input type="checkbox"/> Drip Pan with Drain, 1-7/8" (48mm) Deep	14824	<input type="checkbox"/> Shelf, Stainless Steel, Rib Rack	SH-2773