

750-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 eleven (11) pan positions spaced on 1-3/8" (35mm) 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 includes one (1) Simple control with ON/OFF power switch; cook temperature knob, 200° to 325°F (94° to 160°C); hold temperature knob with a temperature range from 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, 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 750-TH-II: Low temperature Cook & Hold oven with Simple control.

FACTORY INSTALLED OPTIONS



- Cabinet Choices
 - Reach-In, standard
 - Pass-Through, optional



- 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.

IP X3



- 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.

ADDITIONAL FEATURES

- **Stackable design**
750-TH-II with 750-TH-II, 750-TH/III Cook & Hold; 750-S Holding Cabinet; 767-SK or 767-SK/III Cook/Hold/Smoke; XL-300 or XL-400 Xcelerate®; or CTX4-10 Combitherm®. Order appropriate stacking hardware.

**Lifetime
Warranty**

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

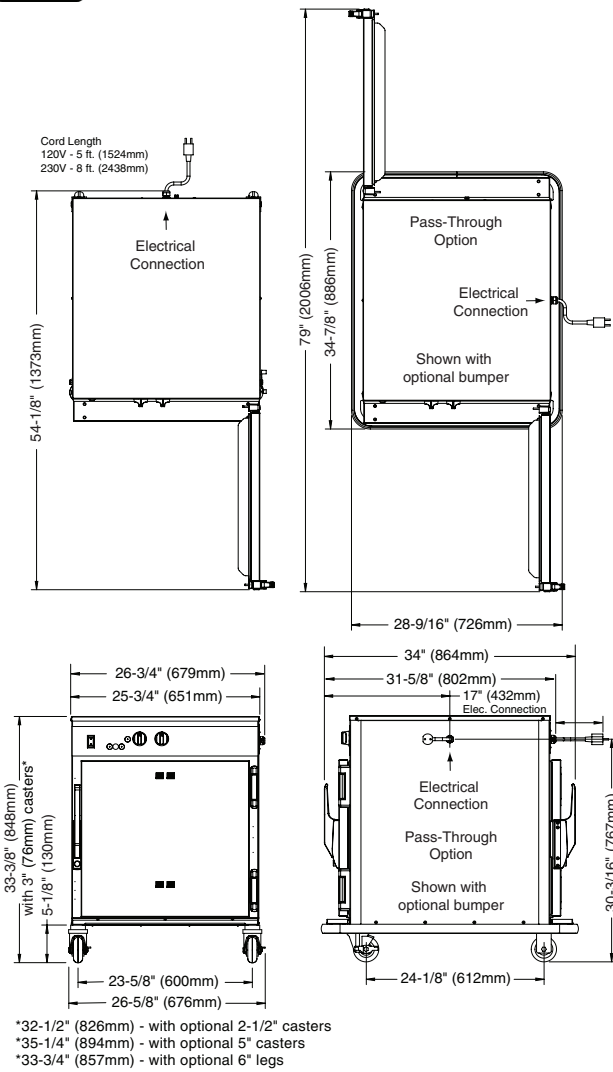
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750-TH-II

LOW TEMPERATURE COOK & HOLD OVEN



DIMENSIONS: H x W x D	
EXTERIOR:	33-3/8" x 26-5/8" x 31-5/8" (848mm x 676mm x 802mm)
PASS-THROUGH EXTERIOR:	33-3/8" x 26-3/4" x 34" (848mm x 679mm x 864mm)
INTERIOR:	20-1/8" x 22" x 26-1/2" (510mm x 559mm x 673mm)

ELECTRICAL							
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG		
120	1	60	14.2	1.7	NEMA 5-20P 20A - 125V PLUG		
208	1	60	14.5	3.0	NO CORD		
240	1	60	11.2	2.7	OR PLUG		
230	1	50/60	10.5	2.4	PLUGS RATED 250V		
	CEE 7/7		CH2-16P		BS 1363		AS/NZS 3112

PRODUCT/PAN CAPACITY		
100 lbs (45 kg) MAXIMUM		
VOLUME MAXIMUM: 75 QUARTS (95 LITERS)		
PANS:	FULL-SIZE PANS:	GASTRONORM 1/1
Ten (10)	20" x 12" x 2-1/2"	(530mm x 325mm x 65mm)
Six (6)	20" x 12" x 4"	(530mm x 325mm x 100mm)
Four (4)	20" x 12" x 6"	(530mm x 325mm x 150mm)
FULL-SIZE SHEET PANS:		
up to Six (6)* 18" x 26" x 1" on wire shelves only		
*ADDITIONAL SHELVES REQUIRED.		

CLEARANCE REQUIREMENTS	
BACK	3" (76mm)
TOP	2" (51mm)
EACH SIDE	1" (25mm)
WEIGHT	
NET: 194 lb (88 kg)	SHIP: 264 lb (120 kg)
CARTON DIMENSIONS: (H x W x D) 35" x 35" x 41" (889mm x 889mm x 1041mm)	

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 (NOT AVAILABLE WITH 2-1/2" CASTERS)	5010371
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635
<input type="checkbox"/> Carving, Steamship (Cafeteria) Round	4459
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE	
<input type="checkbox"/> 5" (127mm)	5004862
<input type="checkbox"/> 2-1/2" (64mm)	5008022
<input type="checkbox"/> Door Lock with Key	LK-22567
<input type="checkbox"/> Drip Pan with Drain, 1-11/16" (43mm) deep	14831
<input type="checkbox"/> Drip Pan without Drain, 1-7/8" (48mm) deep	11906
<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	5013936
Shelves	
<input type="checkbox"/> Stainless Steel, Flat Wire, REACH-IN	SH-2324
<input type="checkbox"/> Chrome Wire, PASS-THROUGH	SH-2327
<input type="checkbox"/> Stainless Steel, Rib Rack	SH-2743
Stacking Hardware	
<input type="checkbox"/> Over or under TH, SK, S-Series	5004864
<input type="checkbox"/> Under XL-300 Xcelerate®	5019677
<input type="checkbox"/> Under XL-400 Xcelerate®	5019678
<input type="checkbox"/> Under CTX4-10 Combitherm®	5019679



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