

## 750-S SERIES

### LOW TEMPERATURE HOT HOLDING CABINETS

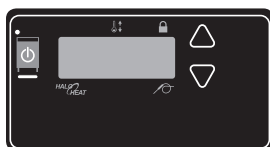


- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Stainless steel interior resists corrosion.
- Available in reach-in or pass-through design.
- Casters provide easy mobility.
- Can be stacked with an identical unit or cook/hold oven to save space.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- Digital control senses temperature drops faster, providing quick heat recovery time.
- Door venting holds crispy food better.

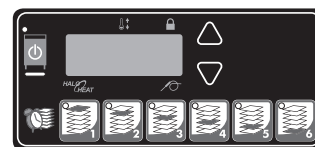
Single compartment holding cabinet with a 20 gauge stainless steel exterior and door. The cabinet includes one (1) Simple Control with ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); heat indicator light; temperature display key, and digital display. Included are two (2) chrome plated side racks with eleven (11) pan positions spaced at 1-3/8" (35mm) centers, three (3) chrome plated wire shelves, and one (1) set of 3-1/2" (89mm) heavy duty casters – 2 rigid and 2 swivel with brake.

☐ **MODEL 750-S Holding Cabinet**

#### DELUXE CONTROL OPTION



- ☐ 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.



ANSI/NSF 4



IP X3

#### FACTORY INSTALLED OPTIONS

- Electrical Choices
  - ☐ 120V
  - ☐ 208-240V
  - ☐ 230V
- 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

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

#### ADDITIONAL FEATURES

- Stackable design  
750-S with 750-S Holding Cabinet, 750-TH-II, 750-TH/III Cook & Hold oven, or 767-SK, 767-SK/III Cook/Hold/Smoke oven. Order appropriate stacking hardware.



W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

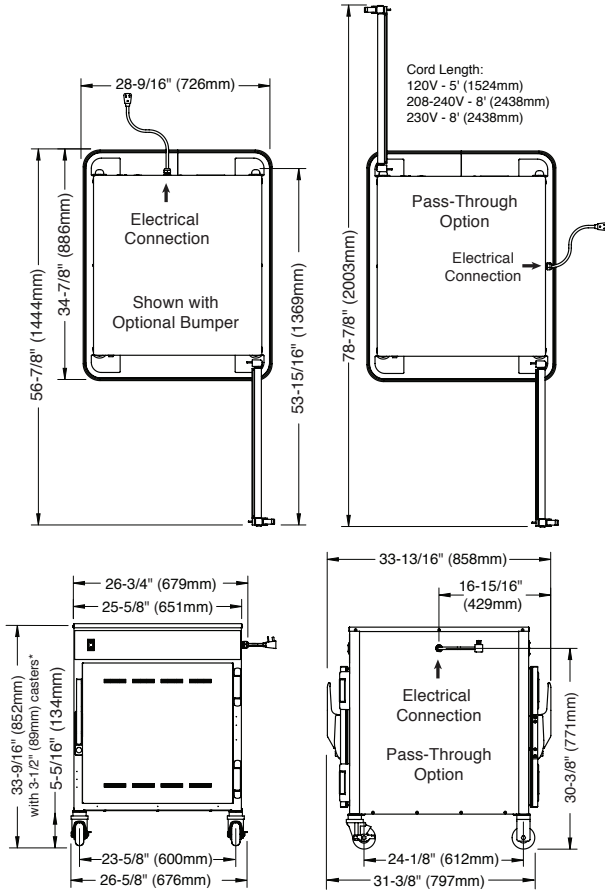
PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA

FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

[www.alto-shaam.com](http://www.alto-shaam.com)


# 750-S SERIES

## LOW TEMPERATURE HOT HOLDING CABINETS



\*31-7/8\" (809mm) - with optional 2-1/2\" (64mm) casters  
 \*35-1/4\" (895mm) - with optional 5\" (127mm) casters  
 \*33-15/16\" (861mm) - with optional 6\" (152mm) legs

### DIMENSIONS: H x W x D

#### EXTERIOR:

33-9/16\" x 26-5/8\" x 31-3/8\" (852mm x 676mm x 797mm)






#### PASS-THROUGH:

33-9/16\" x 26-3/4\" x 33-13/16\" (852mm x 679mm x 858mm)

#### INTERIOR:

20\" x 21-15/16\" x 26-1/2\" (507mm x 556mm x 673mm)

### ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW		CORD & PLUG
120	1	60	9.0	1.1		NEMA 5-15P, 15A-125V PLUG
208 240	1 1	60 60	3.9 4.5	.81 1.1		NEMA 6-15P, 15A-250V PLUG (U.S.A. ONLY)
230	1	50/60	4.3	1.0		CEE 7/7 PLUG RATED 250V
						CH2-16P PLUG RATED 250V
						BS 1363 (U.K. ONLY) PLUG RATED 250V

### PRODUCT/PAN CAPACITY

120 lbs (54 kg) MAXIMUM

VOLUME MAXIMUM: 100 QUARTS (95 LITERS)

#### 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 (ON WIRE SHELVES ONLY):

Up to Six (6) 18\" x 26\" x 1\" - WITH ADDITIONAL WIRE SHELVES

### CLEARANCE REQUIREMENTS

BACK	3\" (76mm)
TOP	2\" (51mm)
EACH SIDE	1\" (25mm)

### WEIGHT

NET: 157 lb (71 kg) SHIP: (EST.) 228 lb (103 kg)

#### CARTON DIMENSIONS: (L x W x H)

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"/> Legs, 6\" (152mm), Flanged (SET OF FOUR)	5011149
<input type="checkbox"/> Handle, Push/Pull	55662	<input type="checkbox"/> Pan Grid, Wire - 18\" x 26\" PAN INSERT	PN-2115
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635	<input type="checkbox"/> Security Panel with Lock	5013936
<input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round	4459	<input type="checkbox"/> Shelf, Chrome Wire, REACH-IN	SH-2105
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE		<input type="checkbox"/> Shelf, Chrome Wire, PASS-THROUGH	SH-2327
<input type="checkbox"/> 5\" (127mm)	5004862	<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, REACH-IN	SH-2324
<input type="checkbox"/> 2-1/2\" (64mm)	5008022	<input type="checkbox"/> Shelf, Stainless Steel, Rib Rack	SH-2743
<input type="checkbox"/> Door Lock with Key	LK-22567	<input type="checkbox"/> Stacking Hardware	5004864
<input type="checkbox"/> Drip Pan, with Drain, 1-11/16\" (43mm) deep	14831		
<input type="checkbox"/> Drip Tray - External	5010391		