

300-TH/III Touch

Low Temperature Electronic**Cook 'n 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, reheats, and holds in the same cabinet with set-and-forget controls to provide a better distribution of work loads.
- Cooks by time or by probe to sense internal product temperature and automatically converts from cook mode to hold mode once the set parameters have been reached.
- Intuitive control is fully operable from the touch screen, and includes two preset menu choices.
- Oven hoods, outside venting, and fire extinguisher systems are not required (check your local codes). Emission of grease laden air are less than U.L. established standards.
- With SiteSage® wireless module, Beef Cooking Sheets can be generated automatically, removing the need to manually record temperatures. Separate SiteSage Gateway and software license are required.

Short Form Spec

Single compartment oven with 20 gauge stainless steel exterior and door with adjustable vents and magnetic latch. Oven is equipped with a front-mounted on/off switch, touch control with two (2) preset recipes, USB port, and SiteSage® Wireless Module for online access to HACCP data. Oven includes four (4) removable product probes, one (1) set of 1/2" (13mm) non-skid rubber feet, four (4) carrying handles, wall mounted probe holder, two (2) stainless steel wire shelves, and one (1) stainless steel drip pan.

- ☐ **300-TH/III Touch:** 120V, right hinge, includes SiteSage® wireless module and current software
- ☐ **300-TH/III Touch:** 120V, left hinge, includes SiteSage® wireless module and current software
- ☐ **300-TH/III Touch:** 230V, right hinge, includes SiteSage® wireless module and current software
- ☐ **300-TH/III Touch:** 230V, left hinge, includes SiteSage® wireless module and current software



ANSI/NSF 4

**IP X3****Custom Features**

- Unit height increased by 1-1/16" (26mm) to accommodate touch control and probe system
- Custom drip pan, 3/4" (19mm) deep
- Recipes, two preprogrammed
- Product probes, four (4), removable
- Probe manifold assembly, 4-bank
- Probe holder, wall mounted
- Rear 9-pin connector for SiteSage® wireless communication
- Electrical plug, straight
- On/Off power switch on front
- Custom control panel overlay with Arby's logo
- SiteSage Wireless Module for online access to HACCP data.
Requires separate purchase of SiteSage Gateway hardware and software license from Powerhouse Dynamics. Contact Powerhouse Dynamics directly to purchase:

sales@powerhousedynamics.com
(617) 340-6582, option 2
www.powerhousedynamics.com

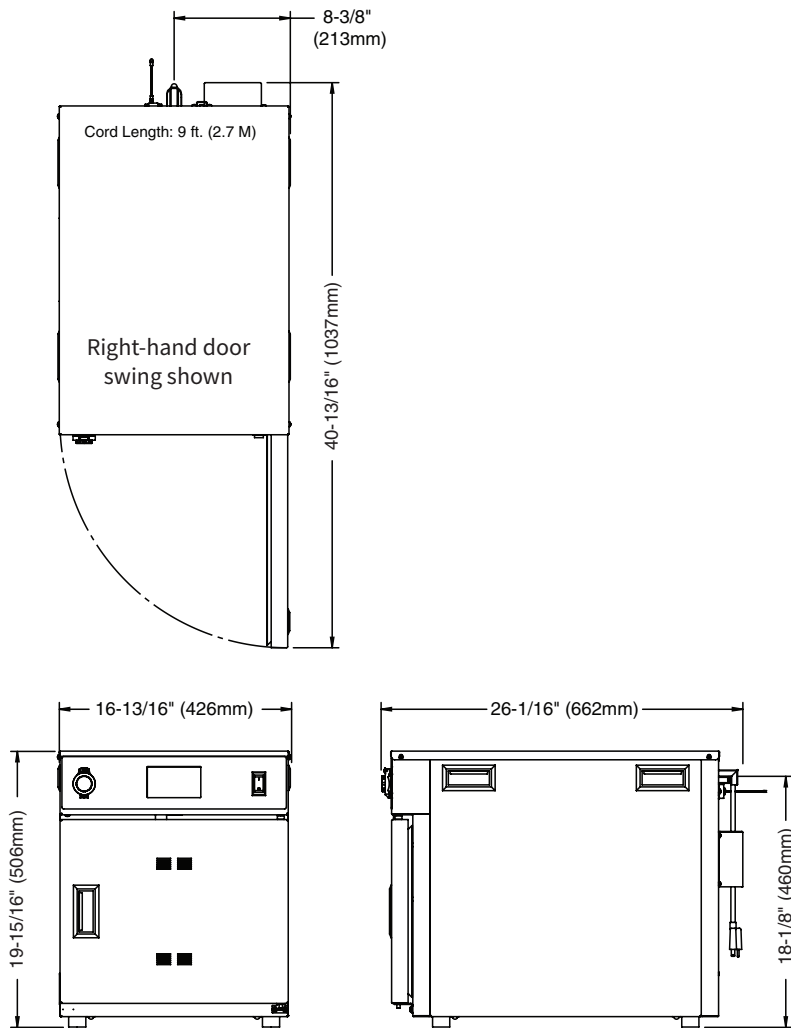
SiteSage





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www.alto-shaam.com

300-TH/III Touch

Electronic Cook 'n Hold Oven



Dimensions: H x W x D		Electrical					
Oven exterior:		V	Ph	Hz	A	kW	
19-15/16" x 16-13/16" x 26-1/16" (506mm x 426mm x 662mm)		120	1	60	6.7	.80	 NEMA 5-15P 15A-125V plug
Oven interior:		230	1	50/60	2.7	.62	 BS 1363 Plug rated 250V
Electrical		Capacity					
18" (457mm) minimum clearance at the back from heat producing equipment. To protect the electronic control, maintain sufficient side clearance to prevent the control area from reaching any temperature at or above 140°F (60°C).		44 lb (20 kg) maximum					
Weight		Installation Requirements					
Net: 69 lb (31 kg) Ship: 129 lb (59 kg)		<ul style="list-style-type: none"> — 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. — To set up SiteSage®, contact Powerhouse Dynamics Support. Fees may apply: support@powerhousedynamics.com (617) 340-6582, option 4 					
Carton dimensions: (L x W x H) 36" x 24" x 28" (914mm x 610mm x 711mm)							



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