

# Cook & Hold Oven

## 300TH-ARB2-DX-OK

ALTO-SHAAM

Original Cook & Hold Ovens produce better food quality and higher yields with built-in savings.

Gentle, radiant Halo Heat® technology evenly surrounds food without the use of extremely hot elements, added humidity or fans. This controlled, uniform heat maintains precise temperatures throughout the cooking and holding process—improving food quality and extending hold times.

Cook by probe. Probes sense internal product temperature and automatically convert the oven from cook mode to hold mode once set parameters have been reached.

Labor-free, overnight cooking and effortless operation reduces labor costs and increases productivity.

Place anywhere with a ventless, waterless design. Lower costs with energy efficient operation and no water hookups or traditional kitchen hood required. All Alto-Shaam Cook & Hold Ovens are EPA 202 certified ventless.

ISO 9001:2015-certified



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### Standard Features

- 3/4" [19mm] non-skid rubber feet
- Single-point, straight removable probe
- Drip tray and drip pan
- Easy recipe upload/download via USB port
- Two [2] stainless steel side racks with seven [7] pan positions spaced 1-3/8" [35mm] on centers
- Removable exterior drip tray

### Configurations (select one each)

#### Models

- ☐ SKU 109003, Right-hinge, solid door
- ☐ SKU 109215, Left-hinge, solid door

#### Electrical

- ☐ 120V, 1Ph

### Optional Accessories (select all that apply)

#### Shelves and Holders

- ☐ Shelf, stainless steel [SH-2326]
- ☐ Alto-Shaam non-caustic cleaner; one [1] 32-ounce bottle [CE-46828]
- ☐ Alto-Shaam non-caustic cleaner; six [6] 32-ounce bottles [CE-46829]



CAPACITY

**3** Full-size pans—20" x 12" x 2-1/2"  
GN 1/1—530mm x 325mm x 65mm

**6** Half-size pans—10" x 12" x 2-1/2"  
GN 1/2—265mm x 325mm x 65mm

Weight maximum: 36 lbs. [16 kg]

Volume maximum: 22.5 quarts [21.3 liters]

Two [2] shelves included. Additional shelves required for maximum capacity.



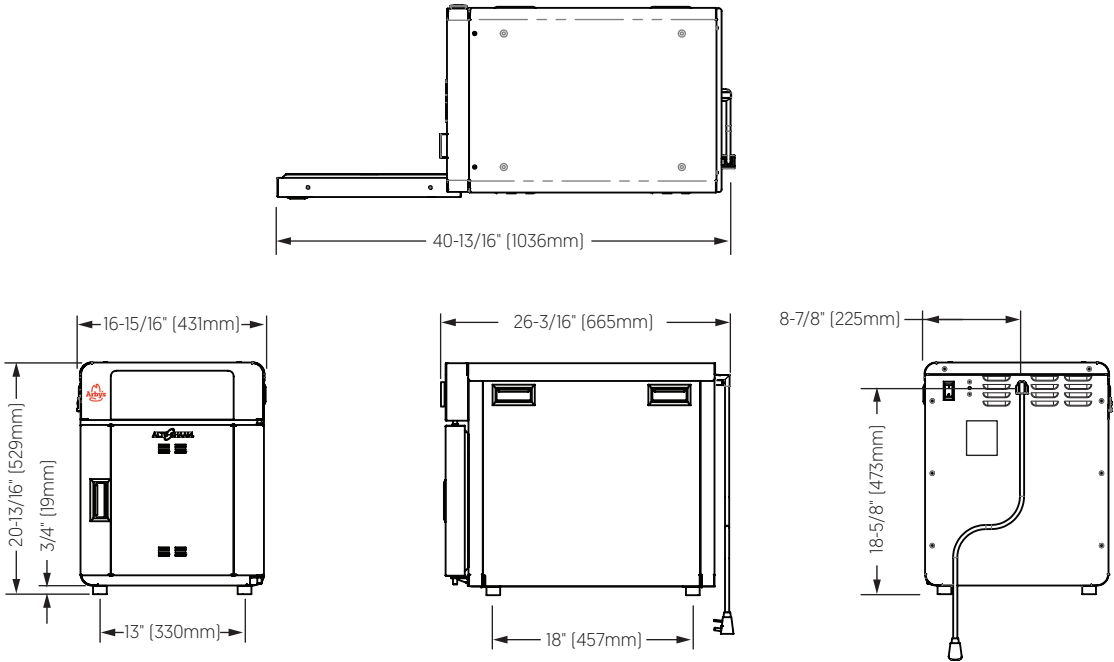
On all Cook & Hold heating elements [excludes labor]



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Top:..... 2" [51mm]  
Left:..... 2" [51mm]  
Right:..... 2" [51mm]  
Back:..... 3" [76mm]



The oven must be installed level.  
The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.



Heat of rejection			
300-TH	Heat Gain qs, BTU/hr	Heat Gain qs, kW	
	162	0.05	



**Cooking temperature range:**  
200°F–325°F [94°C–163°C]  
**Holding temperature range:**  
85°F–205°F [29°C–96°C]



300-TH	V	Ph	Hz	Awg	IEC	A	Breaker (A)	kW	Plug Configuration
120V	120V	1	60	14	—	6.7	15	0.8	NEMA 5-15P 15A-125V plug

Electrical connections must meet all applicable federal, state, and local codes.

## CONTACT US

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