ALTO-SHAAM

750-S Series
Low Temperature
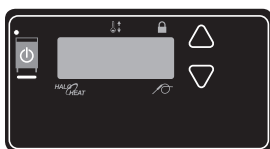## Hot Food Holding Cabinets

ecosmart®

- 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.
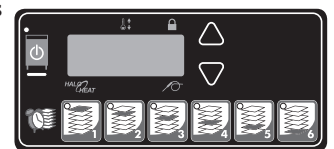
Short Form Spec

Alto-Shaam single compartment 750-S hot food holding cabinet is constructed with a stainless steel exterior and stainless steel door with magnetic latch. The Simple control consists of an on/off power switch; up and down arrow buttons with a temperature range of 60°F to 200°F (16°C to 93°C); heat indicator light; temperature display button, 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 2-1/2" (64mm) heavy duty casters – 2 rigid and 2 swivel with brake.

☐ **750-S** Hot food 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

c(UL)us
LISTED
COOKING APPLIANCE
584m

CE

TÜV NORD
Type Tested

IP X3

EAC

N11942

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

  Stackable with 750 or 767 Series single compartment ovens and holding cabinets, or CTX4-10 Combitherm®. Order appropriate stacking hardware.
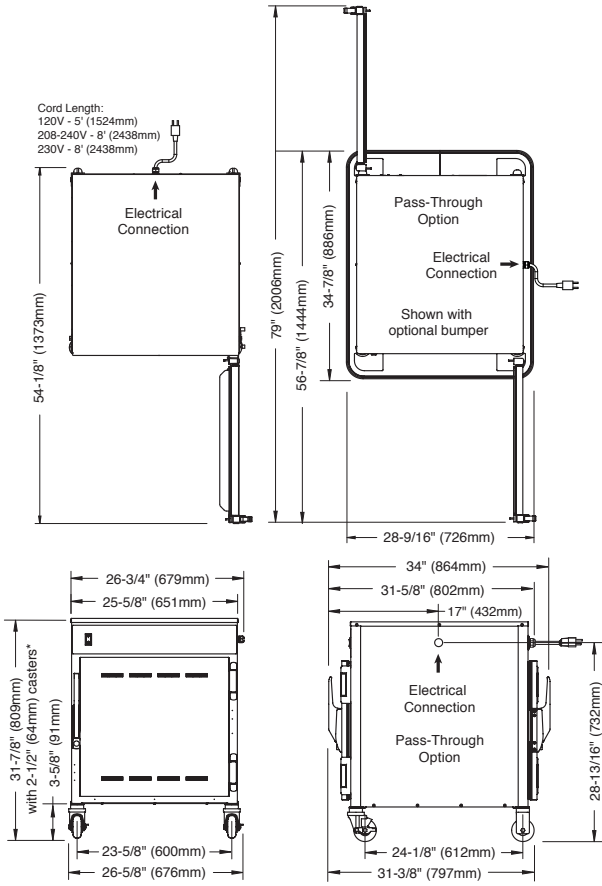
HALO HEAT®

Cord Length:
120V - 5' (1524mm)
208-240V - 8' (2438mm)
230V - 8' (2438mm)

Electrical Connection

54-1/8" (1373mm)

79" (2006mm)

56-7/8" (1444mm)

34-7/8" (886mm)

Pass-Through Option

Electrical Connection

Shown with optional bumper

28-9/16" (726mm)

26-3/4" (679mm)
25-5/8" (651mm)

31-7/8" (809mm) with 2-1/2" (64mm) casters*
3-5/8" (91mm)

23-5/8" (600mm)
26-5/8" (676mm)

34" (864mm)
31-5/8" (802mm)
17" (432mm)

Electrical Connection
Pass-Through Option

28-13/16" (732mm)

24-1/8" (612mm)
31-3/8" (797mm)

*33-3/8" (848mm) - with optional 3-1/2" (89mm) casters
*35-1/4" (894mm) - with optional 5" (127mm) casters
*33-3/4" (857mm) - with optional 6" (152mm) legs

Dimensions: H x W x D	
Exterior:	
	31-7/8" x 26-5/8" x 31-3/8" (809mm x 676mm x 797mm)
Pass-through:	
	31-7/8" x 26-3/4" x 33-13/16" (809mm x 679mm x 858mm)
Interior:	
	20" x 21-15/16" x 26-1/2" (507mm x 556mm x 673mm)

Electrical

V	Ph	Hz	A	kW		
120	1	60	9.0	1.1		NEMA 5-15P, 15A-125V plug
208	1	60	3.9	.81		NEMA 6-15P, 15A-250V plug (U.S.A. only)
240	1	60	4.5	1.1		
230	1	50/60	4.3	1.0		Plugs rated 250V

CEE 7/7   CH2-16P   BS 1363   AS/NZS 3112

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

Rear	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

— Appliance must be installed level.
— The appliance 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.

Accessories

☐ Bumper, Full Perimeter	
(not available with 2-1/2" casters)	5010371
☐ Handle, Push/Pull	55662
Carving Holder	
☐ Prime Rib	HL-2635
☐ Steamship (Cafeteria) Round	4459
Casters, Stem - 2 rigid, 2 swivel w/brake	
☐ 5" (127mm)	5004862
☐ 3-1/2" (89mm)	5008017
☐ Drip Pan, with Drain, 1-11/16" (43mm) deep	14831
☐ Drip Pan, without Drain, 1-5/8" (41mm) deep	1014684
☐ Drip Tray - External	5010391

☐ Legs, 6" (152mm), Flanged (set of four)	5011149
☐ Door Lock with Key	LK-22567
☐ Pan Grid, Wire - 18" x 26" pan insert	PN-2115
☐ Security Panel with Lock	5013936
Shelves	
☐ Chrome Wire, reach-in	SH-2105
☐ Chrome Wire, pass-through	SH-2327
☐ Stainless Steel, Flat Wire, reach-in	SH-2324
☐ Stainless Steel, Rib Rack	SH-2743
Stacking Hardware	
☐ Over or under TH, SK, S-Series	5004864
☐ Under CTX4-10 Combitherm®	5019679