



## 1000-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 eight (8) pan positions spaced on 2-5/16" (59mm) 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 is controlled by one (1) Simple control with ON/OFF power switch; cook temperature knob, 200° to 325°F (94° to 160°C); hold temperature knob, 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 function, 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 1000-TH-II:** Low temperature Cook & Hold oven with Simple control.

### FACTORY INSTALLED OPTIONS

- Specify Cabinet:
  - Reach-In, standard
  - Pass-Through, optional
- Specify Door:
  - Solid Door, standard
  - Window Door, optional
- Specify Door Swing:
  - Right-hand swing, standard
  - Left-hand swing, optional

*Note: Pass-through cabinets cannot have all doors hinged on the same side.*
- Specify Voltage:
  - 120
  - 208-240
  - 230
- Cooking thermostat limit set at 250°F for restricted areas of the U.S.A.
  - Specify on order as required.

### ADDITIONAL FEATURES

- **Stackable Design**  
1000-TH-II Cook & Hold Oven can be stacked with an identical oven 1000-S Holding Cabinet, 1000-SK/II or 1000-SK/III Smoker. Order appropriate stacking hardware.



On all Cook & Hold heating elements (EXCLUDES LABOR).



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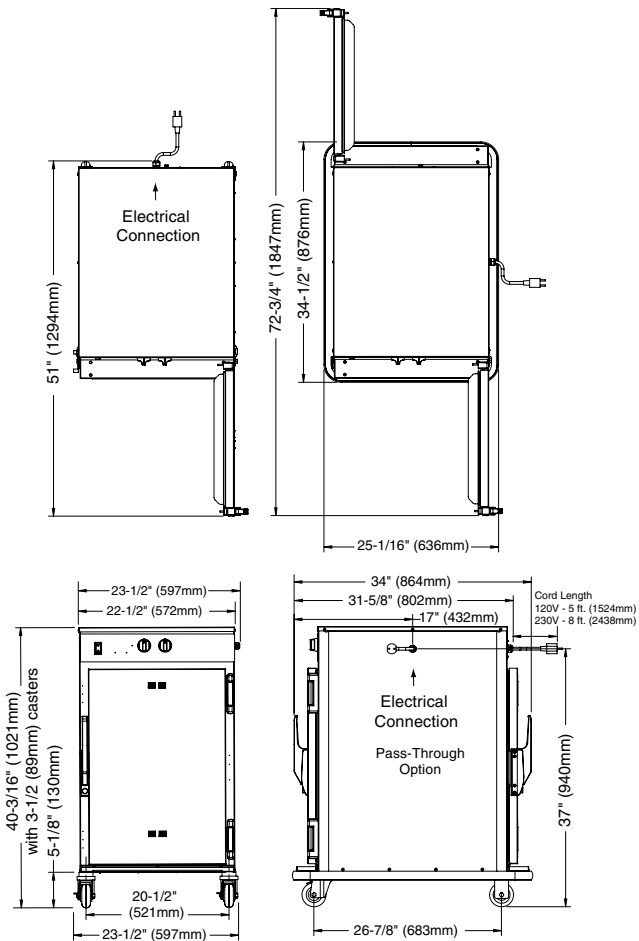
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
# 1000-TH-II

## LOW TEMPERATURE COOK & HOLD OVEN



\*38-5/8" (981mm) - with optional 2-1/2" casters  
 \*42" (1067mm) - with optional 5" casters  
 \*41-7/8" (1063mm) - with optional 6" legs

<b>DIMENSIONS:</b> H x W x D	
<b>EXTERIOR:</b>	40-3/16" x 22-1/2" x 31-5/8" (1021mm x 572mm x 802mm)
<b>PASS-THROUGH EXTERIOR:</b>	40-3/16" x 23-1/2" x 34" (1021mm x 597mm x 864mm)
<b>INTERIOR:</b>	26-7/8" x 18-7/8" x 26-1/4" (682mm x 479mm x 667mm)

<b>ELECTRICAL</b>						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG	
120	1	60	16.0	1.9		NEMA 5-20P 20A - 125V PLUG
208-240 (AGCY)	1	60	14.4	3.0	NO CORD	
at 208	1	60	14.4	3.0	& PLUG	
at 240	1	60	11.1	2.7		
230	1	50	10.4	2.4		CEE 7/7 220-230V PLUG

<b>PRODUCT\PAN CAPACITY</b>	
120 lb (54 kg) MAXIMUM	
VOLUME MAXIMUM: 60 QUARTS (76 LITERS)	
Four (4)	FULL-SIZE PANS: 20" x 12" x 2-1/2" ON OPTIONAL WIRE SHELVES ONLY
	GASTRONORM 1/1: 530mm x 325mm x 65mm
Eight (8)	FULL-SIZE SHEET PANS: 18" x 26" x 1"

<b>CLEARANCE REQUIREMENTS</b>	
BACK	3" (76mm)
TOP	2" (51mm)
EACH SIDE	1" (25mm)
<b>WEIGHT</b>	
NET: 200 lb (91 kg)	SHIP: 275 lb (125 kg)
CARTON DIMENSIONS: (L x W x H) 35" x 35" x 50" (889mm x 889mm x 1270mm)	

<b>INSTALLATION REQUIREMENTS</b>
— 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.

<b>OPTIONS &amp; ACCESSORIES</b>	
<input type="checkbox"/> Bumper, Full Perimeter (NOT AVAILABLE WITH 2-1/2" CASTERS)	5009767
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635
<input type="checkbox"/> Carving Holder, 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, 1-7/8" (48mm) Deep	5005616
<input type="checkbox"/> Drip Pan without Drain, 1-7/8" (48mm) Deep	11906

<input type="checkbox"/> Drip Pan, extra deep, 4" (102mm)	15929
<input type="checkbox"/> Legs, 6" (152mm), Stemmed - 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	5013934
<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, REACH-IN	SH-2325
<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, PASS-THROUGH	SH-2346
<input type="checkbox"/> Shelf, Stainless Steel, Rib Rack	SH-29474
<input type="checkbox"/> Stacking Hardware	5004864