



- **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.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- Simple control senses temperature drops faster, providing quick heat recovery time.
- Less energy usage than conventional ovens.



1000-TH-I

LOW TEMPERATURE COOK & HOLD OVEN

Two (2) individually controlled oven compartments are enclosed in one 20 gauge stainless steel exterior cabinet. Each door is furnished with a magnetic door latch. Each compartment is equipped with two (2) stainless steel side racks with eight (8) pan positions spaced at 2-5/16" (59mm) centers, three (3) stainless steel wire shelves, one (1) stainless steel drip pan with drain. Oven includes one (1) set of 5" (127mm) heavy duty casters — 2 rigid, and 2 swivel with brake.

Each compartment is controlled by one (1) Simple control with an 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-I** Double compartment low temperature Cook & Hold oven with Simple control

FACTORY INSTALLED OPTIONS



- Cabinet Choices
 - Specify Cabinet:
 - ☐ Reach-In, standard
 - ☐ Pass-Through, optional



- Door Choices
 - 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.

- Electrical Choices
 - Specify Voltage:
 - ☐ 208-240
 - ☐ 230
 - Cooking thermostat limit set at 250°F for restricted areas of the U.S.A.
 - ☐ Specify on order as required.

**Lifetime
Warranty**

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



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

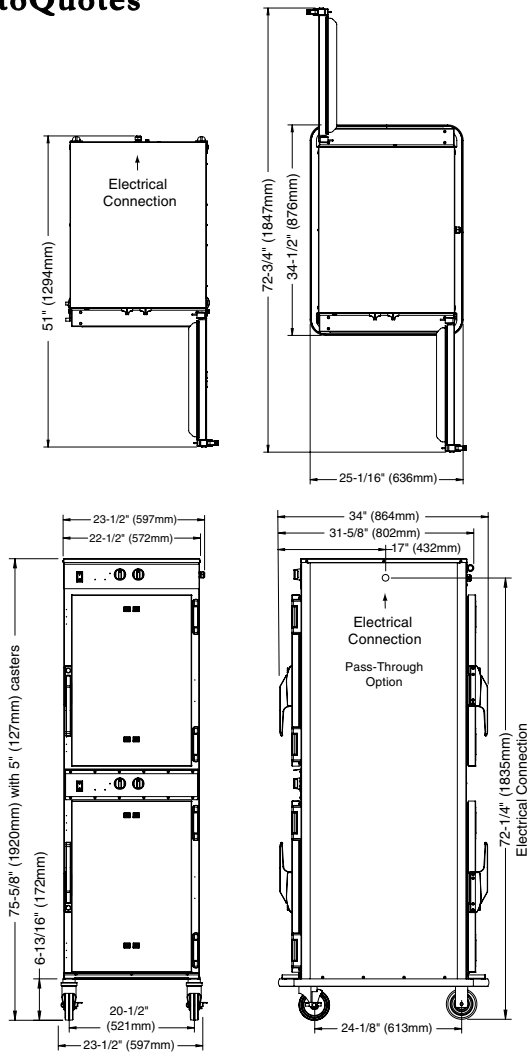
FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

www.alto-shaam.com



1000-TH-I

LOW TEMPERATURE COOK & HOLD OVEN



*73-7/8\" (1877mm) - with optional 3-1/2\" (89mm) casters
*75-1/2\" (1917mm) - with optional 6\" (152mm) legs

DIMENSIONS: H x W x D

EXTERIOR:

75-5/8\" x 22-1/2\" x 31-5/8\"
(1920mm x 572mm x 802mm)

PASS-THROUGH EXTERIOR (OPTION):

75-5/8\" x 23-1/2\" x 34\"
(1920mm x 597mm x 864mm)

INTERIOR:

26-7/8\" x 18-7/8\" x 26-1/4\"
(682mm x 479mm x 667mm)

ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	
208-240 (AGCY)	1	60	28.8	6.0	NO CORD
at 208	1	60	28.9	6.0	OR PLUG
at 240	1	60	22.2	5.3	
230	1	50	21.3	4.9	NO CORD
					OR PLUG

PRODUCT/PAN CAPACITY (PER COMPARTMENT)

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

CLEARANCE REQUIREMENTS

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

WEIGHT

NET: 366 lb (166 kg)	SHIP: 435 lb (197 kg)
CARTON DIMENSIONS: (L x W x H)	
35\" x 35\" x 82\" (889mm x 889mm x 2083mm)	

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

☐ Bumper, Full Perimeter	5009767	☐ Drip Pan, extra deep, 4\" (102mm)	15929
☐ Carving Holder, Prime Rib	HL-2635	☐ Legs, 6\" (152mm), Stemmed - SET OF FOUR	5011149
☐ Carving Holder, Steamship (Cafeteria) Round	4459	☐ Pan Grid, Wire 18\" x 26\" PAN INSERT	PN-2115
Casters, Stem - 2 RIGID, 2 SWIVEL W/ BRAKE		☐ Security Panel w/Key Lock	5013935
☐ 3-1/2\" (89mm)	5008017	☐ Shelf, Stainless Steel, Flat Wire, REACH-IN	SH-2325
☐ Door Lock with Key (EACH HANDLE)	LK-22567	☐ Shelf, Stainless Steel, Flat Wire, PASS-THROUGH	SH-2346
☐ Drip Pan with Drain, 1-7/8\" (48mm) Deep	5005616	☐ Shelf, Stainless Steel, Rib Rack	SH-29474
☐ Drip Pan without Drain, 1-7/8\" (48mm) Deep	11906		