ALTO-SHAAM

ITEM NO. _____

1000-TH/III

LOW TEMPERATURE ELECTRONIC 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 or by probe to sense internal product temperature and automatically converts from cook mode to hold mode once the set parameters have been reached.
- 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.
- Eight programmable menu buttons stores favorite recipes into memory (COOK/HOLD/TIME/PROBE SET-POINTS). Reduces operational requirements to simply loading the oven, pushing the power button, the preset menu button, and start.
- Clear, easy-to-read LED display indicates cook time remaining or the full range of programmed operating parameters.
- When cooking by probe, the oven maintains a record of the highest and lowest temperatures sensed by the food probe to assure foods are cooked to the temperature required.
- Oven includes the patented SureTemp™ heat recovery system to assure immediate compensation for any heat loss whenever the door is opened and provides an audible reminder if the door has been left open for more than three minutes.
- Antimicrobial handle retards the growth of illness-causing pathogens.

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.

Deluxe control consists of a 4 digit L.E.D. display, ON/OFF key for each compartment; cook temperature key with an adjustable cook range from 200°F to 325°F (93°C to 162°C); time control key with set-points from 1 minute to 24 hours; probe control key with adjustable set-points between 50°F and 195°F (10°C to 91°C); and hold temperature key with an adjustable hold range from 60°F to 205°F (15°C to 96°C). Control includes eight (8) programmable menu keys with locking capability along with the ability to set individual cook and hold parameters; hold mode count-up timer, indicator lights for operation status; and start key. The control has a built-in lock out feature and is equipped with a voltage conversion feature to match the line voltage provided by the electric power supplier.

☐ **MODEL 1000-TH/III:** Low temperature Cook & Hold oven with Deluxe control.

ANSI/NSF 4

LISTED COOKING APPLIANCE 584m

IP X3

FACTORY INSTALLED OPTIONS

- 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.
- Electrical Choices
  - ☐ 208-240V
  - ☐ 230V

☐ HACCP Documentation, Data Logger [5015563]
- On board Datalogger technology maintains accurate and timely recordkeeping
- Register start time and end time
- Register start temperature and end temperature
- Interim time and temperature reporting is captured at 5 minute intervals
- USB downloads facilitate record keeping on department management PC's
- Electronic HACCP record keeping can be imported into Excel or other similar software for use in report writing and charting
- Controller will retain the latest information for 30 days
- Will record the product preset name (A-H) if a preset is used.

ADDITIONAL FEATURES

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

Lifetime Warranty

HALO HEAT

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

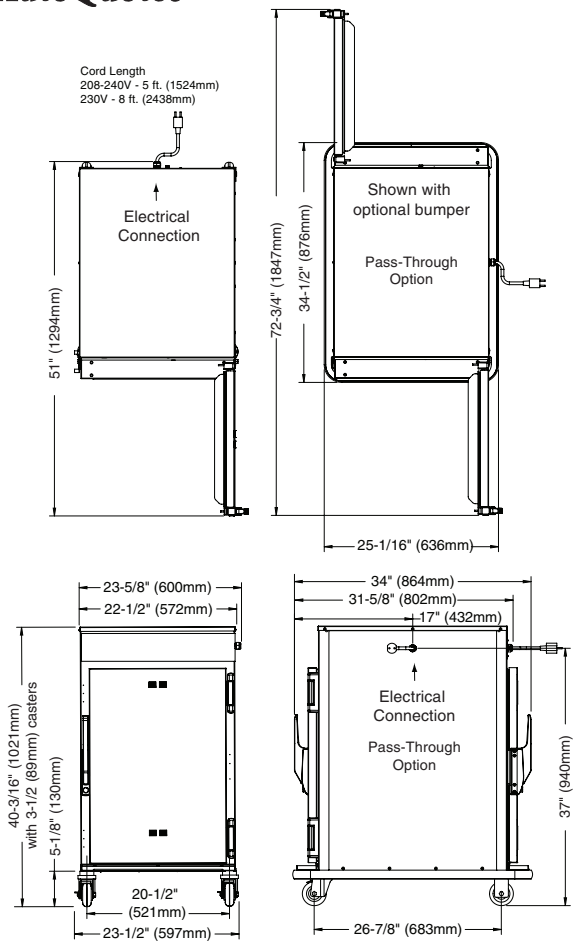
PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

www.alto-shaam.com

AutoQuotes

1000-TH/III

ELECTRONIC 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

DIMENSIONS: H x W x D

EXTERIOR:
40-3/16" x 23-1/2" x 31-5/8"
(1021mm x 597mm x 802mm)

PASS-THROUGH:
40-3/16" x 23-5/8" x 34"
(1021mm x 600mm x 864mm)

INTERIOR:
26-7/8" x 18-7/8" x 26-1/2"
(683mm x 479mm x 673mm)

ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG
208	1	60	14.0	2.9	CORD,
240	1	60	16.0	3.9	NO PLUG
230	1	50/60	12.2	2.8	CEE 7/7 PLUG RATED 250V
					CH2-16P PLUG RATED 250V
					BS1363 (U.K. ONLY) PLUG RATED 250V

PRODUCT\PAN CAPACITY

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 WIRE SHELVES

	FULL-SIZE SHEET PANS:
Eight (8)	18" x 26" x 1"

CLEARANCE REQUIREMENTS

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).

WEIGHT

NET: 230 lb (104 kg) EST. | **SHIP:** 275 lb (125 kg)

CARTON DIMENSIONS: (L x W x H)
35" x 35" x 50" (889mm x 889mm x 1270mm)

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.

— A flexible connector must be installed and secured to the building structure. NOT FACTORY SUPPLIED.

OPTIONS & ACCESSORIES

☐ Bumper, Full Perimeter (NOT AVAILABLE WITH 2-1/2" CASTERS)	5009767
☐ Carving Prime Rib	HL-2635
☐ Carving Holder, Steamship (Cafeteria) Round	4459
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE	
☐ 5" (127mm)	5004862
☐ 2-1/2" (64mm)	5008022
☐ Drip Pan with Drain, 1-7/8" (48mm)	5005616
☐ Drip Pan without Drain, 1-7/8" (48mm) deep	11906
☐ Drip Pan, Extra Deep, 4" (102mm)	15929
☐ Door Lock with Key	LK-22567
☐ Legs, 6" (152mm), Flanged - SET OF FOUR	5011149
☐ Pan Grid, Wire - 18" x 26" PAN INSERT	PN-2115
☐ Security Panel w/ Key Lock	5013934
☐ Shelf, Stainless Steel, Flat Wire, REACH-IN	SH-2325
☐ Shelf, Stainless Steel, Flat Wire, PASS-THROUGH	SH-2346
☐ Shelf, Stainless Steel, Rib Rack	SH-29474
☐ Stacking Hardware	5004864

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DUE TO ONGOING PRODUCT IMPROVEMENT, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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