



## 750-S SERIES LOW TEMPERATURE HOT HOLDING CABINETS

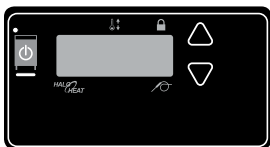


- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Close temperature tolerance and even heat application maintain ideal serving temperatures 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.

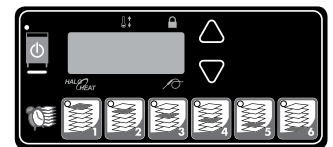
Single compartment holding cabinet with a 20 gauge stainless steel exterior and door. The cabinet includes one (1) Simple Control with ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); heat indicator light; temperature display key, and digital display. Included are two (2) chrome plated side racks with eleven (11) pan positions spaced at 1-3/8" (35mm) centers, two chrome plated wire shelves, and one (1) set of 3-1/2" (89mm) heavy duty casters – 2 rigid and 2 swivel with brake.

MODEL 750-S 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



### FACTORY INSTALLED OPTIONS

- Electrical Choices
  - Specify Voltage:
    - 120
    - 208-240
    - 230
- 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.*

### ADDITIONAL FEATURES

- Stackable design  
750-S with 750-S Holding Cabinet, 750-TH-II, 750-TH/III Cook & Hold oven, or 767-SK, 767-SK/III Cook/Hold/Smoke oven. Order appropriate stacking hardware.



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

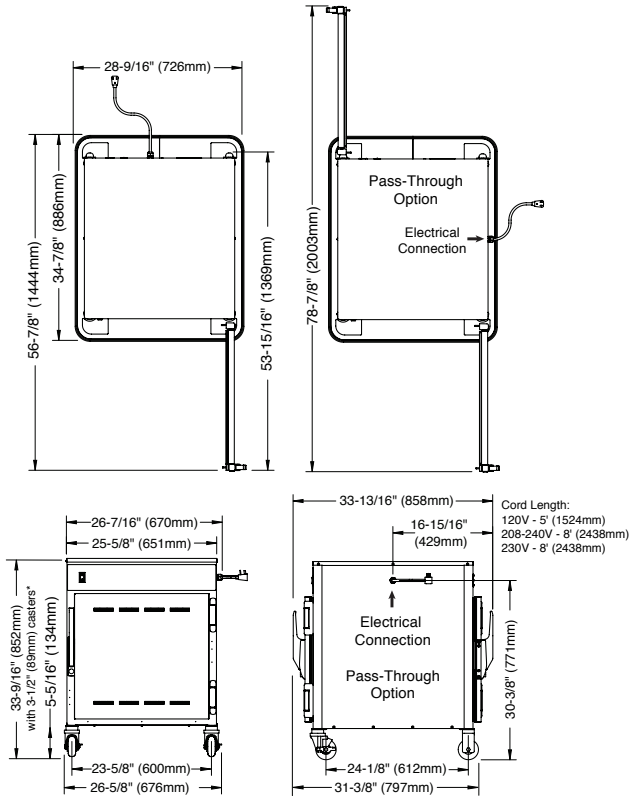
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www.alto-shaam.com






# 750-S SERIES

## LOW TEMPERATURE HOT HOLDING CABINETS



\*31-7/8" (809mm) - with optional 2-1/2" (64mm) casters  
 \*35-1/4" (895mm) - with optional 5" (127mm) casters  
 \*33-15/16" (861mm) - with optional 6" (152mm) legs

<b>DIMENSIONS:</b> H x W x D
<b>EXTERIOR:</b> 33-9/16" x 25-5/8" x 31-3/8" (852mm x 651mm x 797mm)
<b>PASS-THROUGH:</b> 33-9/16" x 26-7/16" x 33-13/16" (852mm x 670mm x 858mm)
<b>INTERIOR:</b> 20" x 21-15/16" x 26-1/2" (507 mm x 556mm x 673mm)

ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG	
120 (AGCY)	1	60	9.0	1.1	NEMA 5-15P,	
120	1	60	9.0	1.1	15A-125V PLUG	
208-240 (AGCY)	1	60	4.5	1.1	NEMA 6-15P,	
at 208	1	60	3.9	.81	15A-250V PLUG	
at 240	1	60	4.5	1.1	(USA ONLY)	
230 (AGCY)	1	50	4.3	1.0	CEE 7/7,	
230	1	50	4.3	.99	220-230V PLUG	

PRODUCT/PAN CAPACITY	
120 lbs (54 kg) MAXIMUM	
VOLUME MAXIMUM: 100 QUARTS (95 LITERS)	
<b>FULL-SIZE PANS:</b>	<b>GASTRONORM 1/1:</b>
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
<b>FULL-SIZE SHEET PANS (ON WIRE SHELVES ONLY):</b>	
Up to Six (6) 18" x 26" x 1" - WITH ADDITIONAL WIRE SHELVES	

CLEARANCE REQUIREMENTS	
BACK	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	
— 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		
<input type="checkbox"/> Bumper, Full Perimeter (NOT AVAILABLE WITH 2-1/2" CASTERS)	5010371	
<input type="checkbox"/> Handle, Push/Pull	55662	
<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, 1-11/16" (43mm) deep	14831	
<input type="checkbox"/> Drip Tray - External	5010391	
<input type="checkbox"/> Legs, 6" (152mm), Flanged (SET OF FOUR)	5011149	
<input type="checkbox"/> Pan Grid, Wire - 18" x 26" PAN INSERT	PN-2115	
<input type="checkbox"/> Security Panel, with Lock	5004750	
<input type="checkbox"/> Shelf, Chrome Wire, REACH-IN	SH-2105	
<input type="checkbox"/> Shelf, Chrome Wire, PASS-THROUGH	SH-2327	
<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, REACH-IN	SH-2324	
<input type="checkbox"/> Shelf, Stainless Steel, Rib Rack	SH-2743	
<input type="checkbox"/> Stacking Hardware	5004864	