



## 750-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 eleven (11) pan positions spaced on 1-3/8" (35mm) 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 includes one (1) Simple control with ON/OFF power switch; cook temperature knob, 200° to 325°F (94° to 160°C); hold temperature knob with a temperature range from 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, 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 750-TH-II:** Low temperature Cook & Hold oven with Simple control.



#### FACTORY INSTALLED OPTIONS

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

- 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-TH-II with 750-TH-II, 750-TH/III, 750-S Holding Cabinet, 767-SK, or 767-SK/III Cook/Hold/Smoker. Order appropriate stacking hardware.

**Lifetime  
Warranty**

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



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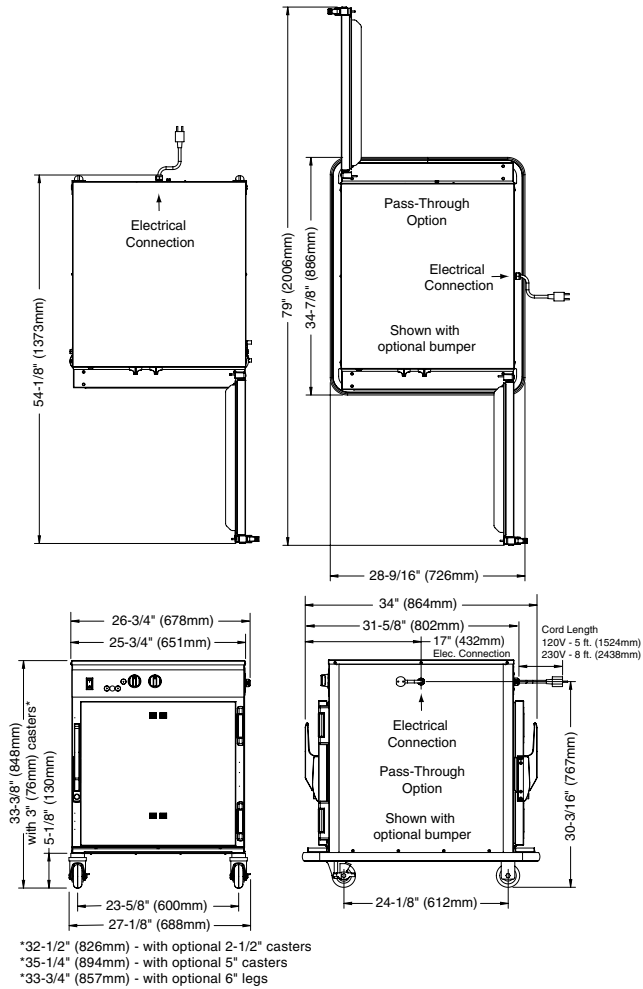
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# 750-TH-II

## LOW TEMPERATURE COOK & HOLD OVEN



### DIMENSIONS: H x W x D

#### EXTERIOR:

33-3/8" x 25-3/4" x 31-5/8"  
 (848mm x 651mm x 802mm)

#### PASS-THROUGH EXTERIOR:

33-3/8" x 26-3/4" x 34"  
 (848mm x 678mm x 864mm)

#### INTERIOR:

20-1/8" x 22" x 26-1/2"  
 (510mm x 559mm x 673mm)

### ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG
120	1	60	14.2	1.7	NEMA 5-20P 20A - 125V PLUG
208-240 (AGCY)	1	60	14.4	3.0	NO CORD OR PLUG
at 208	1	60	14.6	3.0	
at 240	1	60	11.2	2.7	
230	1	50	10.4	2.4	CEE 7/7 220-230V PLUG

### PRODUCT/PAN CAPACITY

100 lbs (45 kg) MAXIMUM  
 VOLUME MAXIMUM: 75 QUARTS (95 LITERS)

#### PANS:

	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:

up to Five (5)\* 18" x 26" x 1" on wire shelves only

\*ADDITIONAL SHELVES REQUIRED.

### CLEARANCE REQUIREMENTS

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

### WEIGHT

NET: 194 lb (88 kg)	SHIP: 264 lb (120 kg)
CARTON DIMENSIONS: (H x W x D) 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"/> Legs, 6" (152mm), Stemmed (SET OF FOUR)	5011149
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635	<input type="checkbox"/> Pan Grid, Wire 18" x 26" PAN INSERT	PN-2115
<input type="checkbox"/> Carving, Steamship (Cafeteria) Round	4459	<input type="checkbox"/> Security Panel w/ Key Lock	5013936
Casters, Stem - 2 RIGID, 2 SWIVEL W/ BRAKE		<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, REACH-IN	SH-2324
<input type="checkbox"/> 5" (127mm)	5004862	<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, PASS-THROUGH	SH-2327
<input type="checkbox"/> 2-1/2" (64mm)	5008022	<input type="checkbox"/> Shelf, Stainless Steel, Rib Rack	SH-2743
<input type="checkbox"/> Door Lock with Key	LK-22567	<input type="checkbox"/> Stacking Hardware	5004864
<input type="checkbox"/> Drip Pan with Drain, 1-11/16" (43mm) deep	14831		
<input type="checkbox"/> Drip Pan without Drain, 1-7/8" (48mm) deep	11906		