

1000-TH-I

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.
- Antimicrobial handle retards the growth of illness-causing pathogens.

Two (2) individually controlled oven compartments are enclosed in one 20 gauge stainless steel exterior cabinet. Each of the two (2) 20 gauge, non-magnetic stainless steel doors are 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 has an oven control that features one (1) ON/OFF switch; one (1) cook thermostat, 100° to 325°F (38° to 163°C); one (1) hold thermostat, 60° to 200°F (16° to 93°C); and one (1) twelve-hour cooking timer. Each control panel includes one (1) cooking indicator light, and one (1) holding indicator light. Each oven is equipped with a voltage conversion switch, located on the back of the oven, for voltage selection (208 to 240 V.A.C.) at time of installation.

- MODEL 1000-TH-I/STD Double compartment low temperature cook & hold oven
- MODEL 1000-TH-I/HD Double compartment low temperature cook & hold oven

FACTORY INSTALLED OPTIONS

- Reach-in compartment is standard.
 - Specify pass-through design as a special order.
 - * *Pass-through ovens cannot have all doors hinged on the same side.*
- Right-hand door swing is standard.
 - Specify left-hand doors as a special order.
- Cooking thermostat limit set at 250° for restricted areas of the U.S.A.
 - Specify on order as required.
- Solid door is standard. Specify door with window as a special order.
 - Right-hand door with window. [15879R]
 - Left-hand door with window. [15881R]

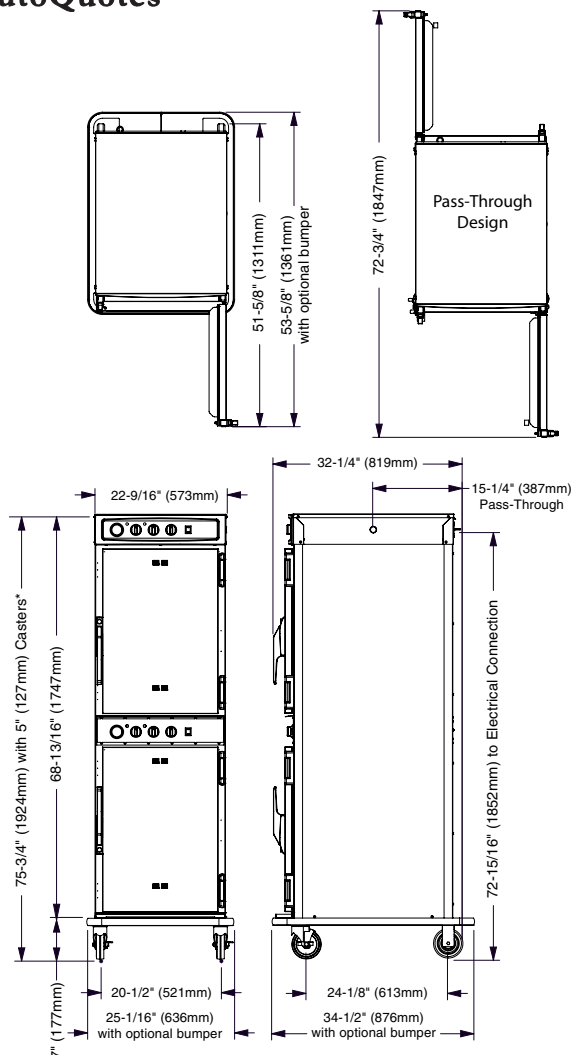


On all Cook and Hold heating elements (EXCLUDES LABOR).



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*74-3/8" (1889mm) - with optional 3-1/2" (89mm) casters
 *75-3/4" (1924mm) approx. - with optional 6" (152mm) legs

DIMENSIONS: H x W x D
REACH-IN EXTERIOR: 75-3/4" x 22-9/16" x 32-1/4" (1924mm x 573mm x 819mm)
REACH-IN INTERIOR PER COMPARTMENT: 26-7/8" x 18-7/8" x 26-1/4" (682mm x 479mm x 667mm)
PASS-THROUGH EXTERIOR (OPTION): 75-3/4" x 22-9/16" x 34" (1924mm x 573mm x 864mm)
PASS-THROUGH INTERIOR PER COMPARTMENT: 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 OR PLUG	
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)		
Four (4)	FULL-SIZE PANS: 20" x 12" x 2-1/2" (530mm x 325mm x 65mm)	GASTRONORM 1/1:
ON OPTIONAL WIRE SHELVES ONLY		
Eight (8)	FULL-SIZE SHEET PANS: 18" x 26" x 1"	

CLEARANCE REQUIREMENTS	
3-inches (76mm) at the back, 2-inches (51mm) at the top, and 1-inch (25mm) at both sides	
WEIGHT	
NET (EST.)	390 lb (178 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					
<input type="checkbox"/>	Bumper, Full Perimeter	5009767	<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 Holder, Steamship (Cafeteria) Round	4459	<input type="checkbox"/>	Security Panel w/Key Lock	5011592
Casters, Stem - 2 RIGID, 2 SWIVEL w/BRAKE			<input type="checkbox"/>	Shelf, Stainless Steel, Flat Wire, REACH-IN	SH-2325
<input type="checkbox"/>	3-1/2" (89mm)	5008017	<input type="checkbox"/>	Shelf, Stainless Steel, Flat Wire, PASS-THROUGH	SH-2346
<input type="checkbox"/>	Door Lock with Key	LK-22567	<input type="checkbox"/>	Shelf, Stainless Steel, Rib Rack	SH-2773
<input type="checkbox"/>	Drip Pan without Drain, 1-7/8" (48mm) Deep	11906			