

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.
- Stackable design for additional capacity.
- Antimicrobial handle retards the growth of illness-causing pathogens.

Two (2) individually controlled oven compartments are enclosed in one .040" stucco aluminum 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 and hold oven.
- ☐ **MODEL 1000-TH-I/HD:** Double compartment oven with heavy duty 22 gauge stainless steel exterior.

FACTORY INSTALLED OPTIONS



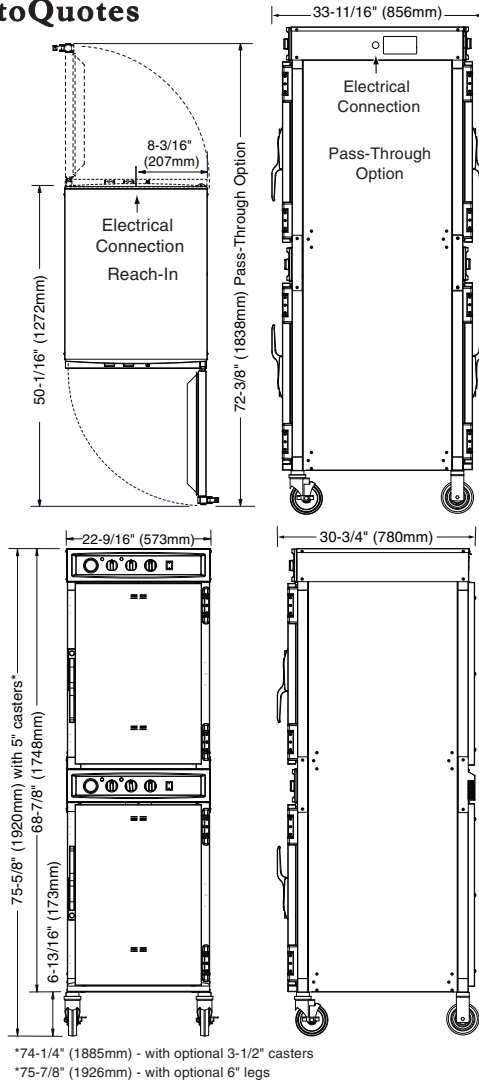
- Reach-in compartment is standard.
 - ☐ ➤ Specify pass-through design as a special order.

** 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]

**Lifetime
Warranty**

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





DIMENSIONS: H x W x D

REACH-IN EXTERIOR:

75-5/8" x 22-9/16" x 30-3/4"
(1920mm x 573mm x 780mm)

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):

75-5/8" x 22-9/16" x 33-11/16"
(1920mm x 573mm x 856mm)

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 (UL)	1	60	28.8	6.0	NO CORD & PLUG
at 208	1	60	28.9	6.0	
at 240	1	60	22.2	5.3	
230	1	50	contact factory		NO CORD & PLUG

PRODUCT\PAN CAPACITY (PER COMPARTMENT)

120 lb (54 kg) MAXIMUM		
VOLUME MAXIMUM: 60 QUARTS (76 LITERS)		
Six (6)	FULL-SIZE PANS:	GASTRONORM 1/1:
	20" x 12" x 2-1/2"	(530mm x 325mm x 65mm)
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.)	SHIP (EST.)
1000-TH-I/STD	349 lb (159 kg)	400 lb (181 kg)
1000-TH-I/HD	385 lb (175 kg)	440 lb (200 kg)

CARTON DIMENSIONS: (H x W x D)

82" x 35" x 35" (2083mm x 889mm x 889mm)

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	5005103	<input type="checkbox"/> Drip Pan, 2-7/16" (62mm) Deep	1115
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635	<input type="checkbox"/> Legs, 6" (152mm), Flanged (SET OF FOUR)	5004863
<input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round	4459	<input type="checkbox"/> Pan Grid, Wire 18" x 26" PAN INSERT	PN-2115
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE		<input type="checkbox"/> Security Panel w/Key Lock	5005776
<input type="checkbox"/> 3-1/2" (89mm)	5008017	<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, REACH-IN	SH-2325
<input type="checkbox"/> Door Lock with Key	LK-22567	<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, PASS-THROUGH	SH-2346
<input type="checkbox"/> Drip Pan with Drain, 1-7/8" (48mm) Deep	14824	<input type="checkbox"/> Shelf, Stainless Steel, Rib Rack	SH-2773