

ALTO SHAAM® Cooking and Holding Ovens

- ◆ **HALO HEAT**... a controlled, uniform heat source that gently cooks, holds and surrounds foods for better appearance, taste, and longer holding life.
- ◆ Cooks, roasts and holds meat, poultry, fish, potatoes, casseroles, vegetables, and reheats frozen convenience foods in the same cabinet.
- ◆ Adjustable thermostats:
 - Cooking 100° to 325°F (38° to 163°C)
 - Holding 60° to 200°F (16° to 93°C)
- ◆ Reduces product shrinkage.
- ◆ Induces natural enzyme action in meat for tenderizing.
- ◆ Retains more product moisture, flavor, and minerals.
- ◆ Provides uniform and consistent cooking, day after day.
- ◆ Reduces labor and evens-out work loads.
- ◆ Non-magnetic stainless steel interior, side racks, and wire shelves resist corrosion.
- ◆ No oven hoods or outside venting required (most areas).
- ◆ No fire extinguisher system required.

1000-TH-I SERIES



MODEL 1000-TH-I/HD



1000-TH-I/STD



Sizes and Specifications



1000-TH-I/HD
w/optional corner guards

5-Year Limited Warranty
on all cook and hold heating elements (EXCLUDES LABOR).



1000-TH-I LOW TEMPERATURE COOKING & HOLDING OVENS

Oven controls feature two (2) ON/OFF switches; two (2) cook thermostats, 100° to 325°F (38° to 163°C); two (2) hold thermostats, 60° to 200°F (16° to 93°C); and two (2) twelve-hour cooking timers. Control panel includes two (2) cooking indicator lights, and two (2) holding indicator lights.

MODEL 1000-TH-I/HD

Two (2) separately controlled oven compartments enclosed in one exterior cabinet. Exterior of 22 gauge stainless steel. Two (2) 18 gauge, non-magnetic stainless steel doors with magnetic door latch. Stainless steel wire shelves, side racks, and drip pans are removable for easy cleaning. The oven includes an external drip tray with removable pan, one (1) full-perimeter bumper, and one (1) set of 5" (127mm) heavy duty casters — 2 rigid, and 2 swivel with brake.

MODEL 1000-TH-I/HD/PT ... is the same cabinet as above in a pass-through design. Shipping weight is 440 lbs (200 kg).

MODEL 1000-TH-I/HD/D

... is the same as 1000-TH-I/HD with a 12" x 16" (305mm x 406mm) window in each door.

MODEL 1000-TH-I/STD

Two (2) separately controlled oven compartments enclosed in one exterior cabinet. Exterior of .040" stucco aluminum. Two (2) 18 gauge, non-magnetic stainless steel doors with magnetic door latches. Stainless steel wire shelves, side racks, and drip pans are removable for easy cleaning. Oven includes external drip tray with removable pan, one (1) set of 5" (127mm) heavy duty casters — 2 rigid, and 2 swivel with brake.

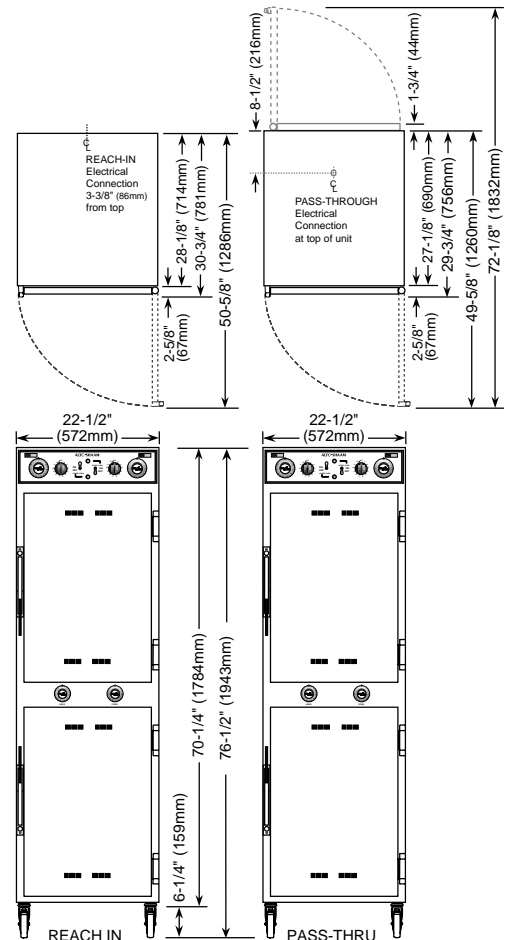
MODEL 1000-TH-I/STD/D

... is the same cabinet as above with a 12" x 16" (305mm x 406mm) window in each door.

SPECIAL INFORMATION

- ◆ Each oven is equipped with a voltage conversion switch, located on the back of the oven, for voltage selection (208 V.A.C. to 240 V.A.C.) at time of installation.
- ◆ Right-hand door swing is standard. Left-hand doors are available as a special order.

MODEL	1000-TH-I/HD	1000-TH-I/HD/D	1000-TH-I/STD	1000-TH-I/STD/D																						
PRODUCT CAPACITY	120 lb (54 kg) maximum per compartment																									
INTERIOR	18 gauge non-magnetic (non-corrosive) stainless steel — Four (4) non-magnetic stainless steel side racks with shelf rungs spaced at 2-15/16" (c. 59mm) centers — Six (6) non-magnetic stainless steel wire shelves — Two (2) stainless steel drip pans with drain																									
INSIDE DIMENSIONS	W x D x H per compartment: 18-7/8" x 26-1/2" x 26-3/4" (479mm x 673mm x 680mm)																									
PAN CAPACITY	FULL-SIZE SHEET PANS — Eight (8) per compartment: 18" x 26" x 1"																									
ELECTRICAL	208-240 V.A.C. — 60 Hz, 1 ph ↳ at 208V: 6000 Watts, 28.8 Amps		NO CORD & PLUG																							
	220 V.A.C. — 50 Hz, 1 ph 4400 Watts 20.0 Amps		NO CORD & PLUG																							
NET WEIGHT	385 lb (175 kg)	394 lb (179 kg)	349 lb (159 kg)	359 lb (163 kg)																						
SHIP WEIGHT	440 lb (200 kg)	455 lb (206 kg)	400 lb (181 kg)	415 lb (188 kg)																						
OPTIONS & ACCESSORIES	<table border="0"> <tr> <td>Bumpers</td> <td>Pan Grid, Wire</td> </tr> <tr> <td>↳ Corner Guards 5221</td> <td>↳ 18" x 26" Pan Insert . . PN-2115</td> </tr> <tr> <td>↳ Full Perimeter 4994</td> <td>Security Panel with Key Locking Handle</td> </tr> <tr> <td>Carving Holder</td> <td>↳ Upper Control. 4372</td> </tr> <tr> <td>↳ Prime Rib HL-2635</td> <td>↳ Center Control 4368</td> </tr> <tr> <td>↳ Ship Round. 4459</td> <td>Shelves</td> </tr> <tr> <td>Door Lock with Key . . LK-22567</td> <td>↳ S/S Flat Wire SH-2325</td> </tr> <tr> <td>Drip Pan</td> <td>↳ S/S Rib Rack. SH-2773</td> </tr> <tr> <td>↳ Standard with Drain . . . 14824</td> <td>Thermostat, Cooking</td> </tr> <tr> <td>↳ Extra Deep 1115</td> <td>↳ 250°F Limit . . TT-3978/KN-3491</td> </tr> <tr> <td>Legs, 6" (152mm) 5205</td> <td></td> </tr> </table>				Bumpers	Pan Grid, Wire	↳ Corner Guards 5221	↳ 18" x 26" Pan Insert . . PN-2115	↳ Full Perimeter 4994	Security Panel with Key Locking Handle	Carving Holder	↳ Upper Control. 4372	↳ Prime Rib HL-2635	↳ Center Control 4368	↳ Ship Round. 4459	Shelves	Door Lock with Key . . LK-22567	↳ S/S Flat Wire SH-2325	Drip Pan	↳ S/S Rib Rack. SH-2773	↳ Standard with Drain . . . 14824	Thermostat, Cooking	↳ Extra Deep 1115	↳ 250°F Limit . . TT-3978/KN-3491	Legs, 6" (152mm) 5205	
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