



ITEM NO. \_\_\_\_\_

## 750-S/HD MARINE 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.
- Non-magnetic stainless steel interior resists corrosion.
- Designed to accommodate top placement of hot carving shelf.

Heavy duty construction with 22 gauge stainless steel exterior and door with magnetic catch. Included are two (2) stainless steel pan slides with eleven (11) pan positions spaced at 1-3/8" (35mm) centers, and three (3) stainless steel plated wire shelves.

Solid state electronic control 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. If the door has been left open for more than three minutes, the control will beep as a reminder.

**MODEL 750-S/HD MARINE:** Holding cabinet with heavy duty 22 gauge stainless steel exterior casing.

### FACTORY INSTALLED OPTIONS

- Right-hand door swing is standard.
  - Specify Left-hand door as a special order.



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

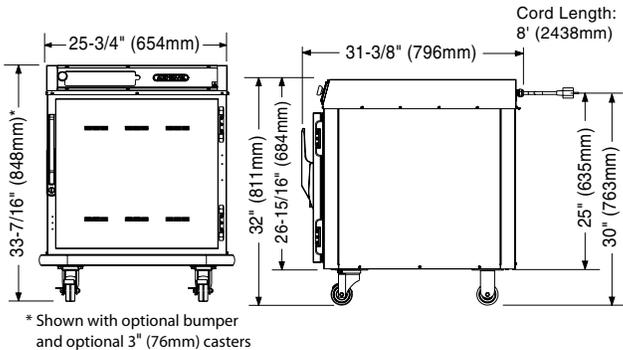
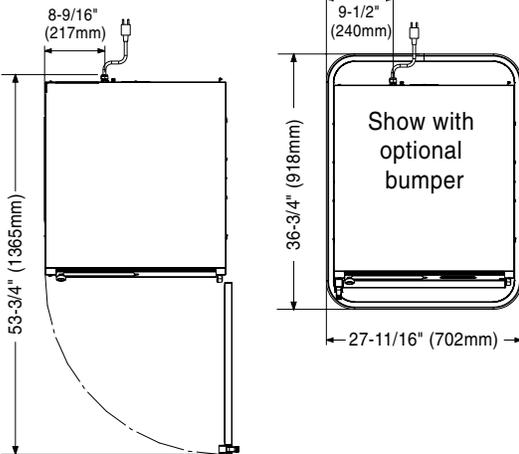
PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

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# 750-S/HD MARINE

## LOW TEMPERATURE HOT HOLDING CABINET



<b>DIMENSIONS:</b> H x W x D	
<b>EXTERIOR:</b>	26-15/16" x 25-3/4" x 31-3/8" (684mm x 654mm x 796mm)
<b>INTERIOR:</b>	20" x 22" x 26-1/2" (508mm x 559mm x 673mm)

<b>ELECTRICAL</b>						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG	
230	1	50/60	4.1	0.95	CEE 7/7, 220-230V PLUG	

<b>PRODUCT/PAN CAPACITY</b>		
120 lbs (54kg) MAXIMUM		
VOLUME MAXIMUM: 100 QUARTS (95 LITERS)		
	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 (ON WIRE SHELVES ONLY):		
Up to five (5) 18" x 26" x 1"		--WITH ADDITIONAL WIRE SHELVES

<b>CLEARANCE REQUIREMENTS</b>	
BACK	3" (76mm)
TOP	2" (51mm)
EACH SIDE	1" (25mm)
<b>WEIGHT</b>	
NET: 150 lb (68 kg)	SHIP: 175 lb (79 kg)
CARTON DIMENSIONS: (L x W x H)	
40" x 40" x 42" (1016mm x 1016mm x 1067mm)	

<b>INSTALLATION REQUIREMENTS</b>	
— 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.	

<b>OPTIONS &amp; ACCESSORIES</b>			
<input type="checkbox"/> Bumper, Full Perimeter	5009518	<input type="checkbox"/> Drip Pan	14831
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635	<input type="checkbox"/> Drip Tray - External	4020
<input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round	4459	<input type="checkbox"/> Legs, Flanged, 6" (152mm)	LG-23067
<input type="checkbox"/> Casters, Rigid, 3" (76mm)	CS-28658	<input type="checkbox"/> Shelf, Stainless Steel	SH-2324
<input type="checkbox"/> Casters, Swivel with Brake, 3" (76mm)	CS-28659		