

750-S

Low-Temperature Hot-Food Holding Cabinet

Keeping food that has been cooked to perfection hot and fresh until the moment it is served demands the gentle precision of Alto-Shaam's exclusive Halo Heat® technology. With controlled temperatures and a closed environment free from forced air, harsh heating elements, and added humidity, food is kept warm and flavorful, just as intended.

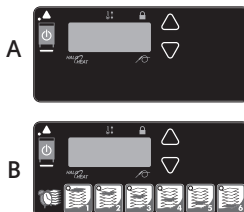
Standard features

- Simple and intuitive pushbutton control that commands all appliance functions with easily identifiable icons
- Halo Heat—a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life
- Stainless steel interior resists corrosion
- Digital control senses temperature drops faster, providing quick heat recovery time
- Close temperature tolerance and even heat application maintain ideal serving temperature throughout the cabinet
- Antimicrobial handle retards the growth of illness-causing pathogens
- Door venting holds crispy food better

Deluxe control option (select one)

Deluxe control features SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.

- ☐ Deluxe control (A)
- ☐ Deluxe control with probe (A)
- ☐ Deluxe control with six (6) independent shelf timers (B)
- ☐ Deluxe control with probe and shelf timers (B)



TEMPERATURE

Temperature range: 16°C to 93°C



CAPACITY

- 10 Ten full-size or GN 1/1 pans 65mm deep
- 6 Six full-size or GN 1/1 pans 100mm deep
- 4 Four full-size or GN 1/1 pans 150mm deep
- 6 Six full-size sheet pans (on wire shelves only)
- Two side racks with eleven pan positions spaced on 35mm centers
- 54 kg product maximum
- 95 L volume maximum
- Includes three shelves. Additional shelves required for maximum capacity.



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Configurations (select one)

Door choices

- ☐ Solid door, standard
- ☐ Window door, optional

Door swing

- ☐ Right hinged, standard
- ☐ Left hinged, optional

Cabinet choices

- ☐ Reach-in, standard
- ☐ Pass-through, optional—note: pass-through cabinets cannot have doors hinged on the same side

Electrical

- ☐ 230V, 1 ph

Accessories (select all that apply)

- ☐ Bumper, full perimeter [5010371]—not available with 2-1/2" casters
- ☐ Handle, push/pull [55662]
- ☐ Door lock with key [LK-22567]
- ☐ Security panel with lock—requires door lock [LK-22567][5013936]
- ☐ Drip tray—external [5010391]
- ☐ Pan grid, wire—457mm x 406mm pan insert [PN-2115]
- ☐ Legs, 152mm, flanged—set of four [5011149]
- ☐ Carving holder, prime rib [HL-2635]
- ☐ Carving holder, steamship [cafeteria] round [4459]
- ☐ Drip pan with drain, 43mm deep [14831]
- ☐ Drip pan without drain, 41mm deep [1014684]

Casters, stem—2 rigid, 2 swivel w/ brake

- ☐ 127mm [5004862]
- ☐ 89mm [5008017]
- ☐ 64mm [5008022]—standard

Shelves

- ☐ Chrome wire, reach-in [SH-2105]
- ☐ Chrome wire, pass-through [SH-2327]
- ☐ Stainless steel, flat wire, reach-in [SH-2324]
- ☐ Stainless steel, rib rack [SH-2743]

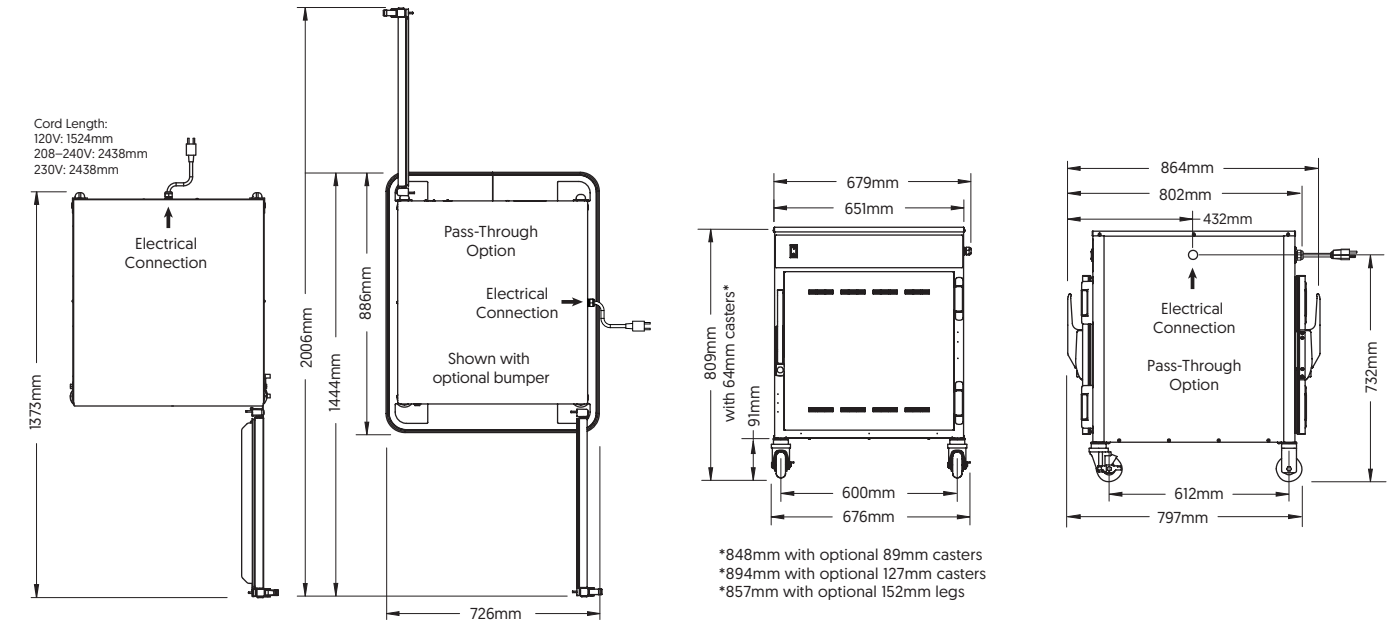
Stacking hardware

- ☐ Over or under 750-TH, 767-SK, 750-S-Series [5004864]
- ☐ Under CTX4-10 Combitherm®



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DIMENSIONS



DIMENSIONS

Model
750-S

Exterior [H x W x D]
809mm x 676mm x 797mm

Pass-Through Exterior
809mm x 679mm x 858mm

Ship Dimensions [L x W x H]*
889mm x 889mm x 1041mm

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*Domestic ground shipping information. Contact factory for export weight and dimensions.

Interior [H x W x D]
507mm x 556mm x 673mm

Net Weight
71 kg

Ship Weight*
103 kg



REQUIREMENTS

- Appliance must be installed level.
- Appliance 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.



CLEARANCE

Top: 51mm
 Left: 25mm
 Right: 25mm
 Back: 76mm



ELECTRIC

750-S	V	Ph	Hz	A	kW	Cord & Plug
230V	230	1	50/60	4.3	1.0	Plugs rated 250V CEE 7/7
						CH2-16p
						BS 1363 [U.K. only]
						AS/NZS 3112



HEAT

Heat of rejection

750-S	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	223	0.07

CONTACT US

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