

# 750-TH-II

## 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.

Single compartment oven with 20 gauge, non-magnetic stainless steel exterior and door with magnetic door latch. Oven is equipped with two (2) stainless steel side racks with eleven (11) pan positions spaced on 1-3/8" (35mm) centers, three (3) stainless steel wire shelves, one (1) stainless steel drip pan with drain, and one (1) external drip tray. Oven includes one (1) set of 3-1/2" (89mm) casters — 2 rigid, and 2 swivel with brake.

Oven control features an 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 timer. Control 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 750-TH-II:** Low temperature cook and hold oven with manual control.

### 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.



- Solid door is standard. Specify door with window as a special order.



- ➔ Right-hand door with window. [15433R]
- ➔ Left-hand door with window. [15732R]



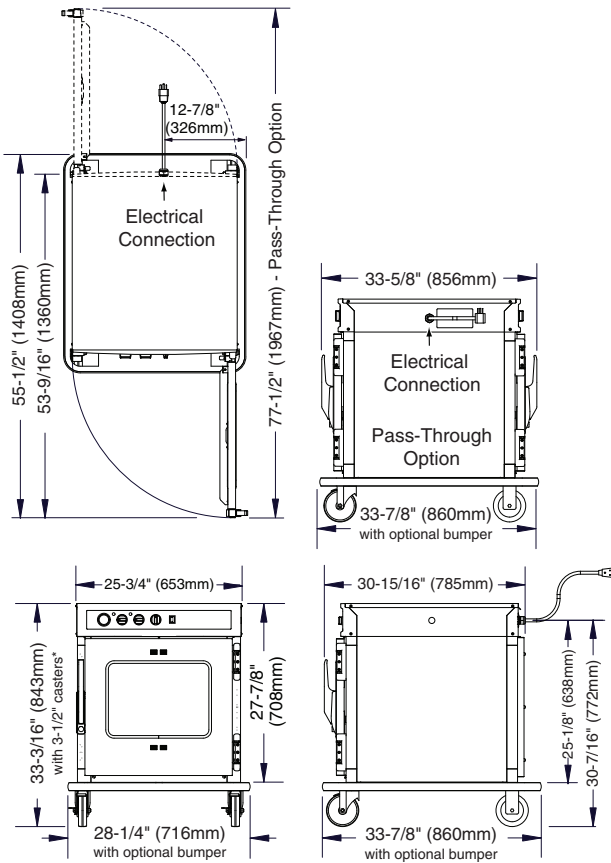
### ADDITIONAL FEATURES

- **Stackable Design**  
750-TH-II with 750-TH-II, 750-TH/III, 750-S Holding Cabinet, 767-SK, or 767-SK/III Cook/Hold/Smoker. Order appropriate stacking hardware.





### 5-Year Limited Warranty...

on all cook and hold heating elements (EXCLUDES LABOR).



\*32-3/16" (818mm) - with optional 2-1/2" casters  
 \*34-5/8" (878mm) - with optional 5" casters  
 \*34-13/16" (884mm) - with optional 6" legs

<b>DIMENSIONS:</b> H x W x D	
<b>EXTERIOR:</b>	33-3/16" x 25-3/4" x 30-15/16" (843mm x 653mm x 785mm)
<b>INTERIOR:</b>	20-1/16" x 21-15/16" x 26-1/2" (510mm x 531mm x 673mm)

ELECTRICAL						
VOLTAGE	PHASE	CYCLE/ HZ	AMPS	kW	CORD & PLUG	
120	1	60	14.2	1.7		NEMA 5-20P 20A - 125V PLUG
208-240 (UL)	1	60	14.4	3.0	NO CORD & PLUG	
at 208	1	60	14.6	3.0		
at 240	1	60	11.2	2.7		
230	1	50	10.4	2.4		CEE 7/7 220-230V PLUG

PRODUCT \ PAN CAPACITY	
100 lbs (45 kg) MAXIMUM VOLUME MAXIMUM: 75 QUARTS (95 LITERS)	
<b>PANS:</b>	
	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:	
up to Five (5)* 18" x 26" x 1" on wire shelves only	
*ADDITIONAL SHELVES REQUIRED.	

<b>CLEARANCE REQUIREMENTS</b>	
3-inches (76mm) at the back, 2-inches (51mm) at the top, and 1-inch (25mm) at both sides	
<b>WEIGHT</b>	
NET: 186 lb (84 kg)	SHIP: 206 lb (93 kg) EST.
CARTON DIMENSIONS: (H x W x D)	
41" x 35" x 35" (1041mm x 889mm x 889mm)	

<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.	

OPTIONS & ACCESSORIES	
<input type="checkbox"/> Bumper, Full Perimeter	5004861
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635
<input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round	4459
Casters, Stem - 2 RIGID, 2 SWIVEL W/ BRAKE	
<input type="checkbox"/> 5" (127mm)	5004862
<input type="checkbox"/> 2-1/2" (64mm)	5008022
<input type="checkbox"/> Door Lock with Key	LK-22567
<input type="checkbox"/> Drip Pan with Drain, 1-11/16" (43mm) deep	14831
<input type="checkbox"/> Drip Pan, 2-7/16" (62mm) deep	1115
<input type="checkbox"/> Legs, 6" (152mm), Flanged (SET OF FOUR)	5004863
<input type="checkbox"/> Pan Grid, Wire 18" x 26" PAN INSERT	PN-2115
<input type="checkbox"/> Security Panel w/ Key Lock	5004750
<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, REACH-IN	SH-2324
<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, PASS-THROUGH	SH-2327
<input type="checkbox"/> Shelf, Stainless Steel, Rib Rack	SH-2743
<input type="checkbox"/> Stacking Hardware	5004864

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