

300-TH-III

Low Temperature Electronic 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 or by probe to sense internal product temperature and automatically converts from cook mode to hold mode once the set parameters have been reached.
- Oven hoods, outside venting, and fire extinguisher systems are not required (check your local codes). Emission of grease laden air are less than U.L. established standards.
- Eight programmable menu buttons stores favorite recipes into memory (cook/hold/time/probe set-points). Reduces operational requirements to simply loading the oven, pushing the power button, the preset menu button, and start.
- Clear, easy-to-read LED display indicates cook time remaining or the full range of programmed operating parameters.
- When cooking by probe, the oven maintains a record of the highest and lowest temperatures sensed by the food probe to assure foods are cooked to the temperature required.

Short Form Spec

Alto-Shaam single compartment 300-TH-III Cook & Hold oven is constructed with a stainless steel exterior. Oven includes a stainless steel door with magnetic latch. Oven is equipped with two (2) stainless steel side racks with five (5) pan positions spaced on 1-1/2" (38mm) centers, two (2) chrome plated wire shelves, and one (1) stainless steel drip pan. Oven includes one (1) set of 1/2" (13mm) non-skid rubber feet and four (4) carrying handles.

Deluxe control consists of a 4 digit LED display, On/Off button; cook temperature button with an adjustable cook range from 200°F to 325°F (93°C to 162°C); time control button with set-points from 1 minute to 24 hours; probe control button with adjustable set-points between 50°F and 195°F (10°C to 90°C); and hold temperature button with an adjustable hold range from 60°F to 205°F (15°C to 96°C). Control includes eight (8) programmable menu buttons with locking capability along with the ability to set individual cook and hold parameters; hold mode count-up timer, indicator lights for operation status; and start button. The control has a built-in lock out feature and is equipped with a voltage conversion feature to match the line voltage provided by the electric power supplier.

Model 300-TH/III: Low temperature Cook & Hold oven with deluxe control.



ANSI/NSF 4



COOKING APPLIANCE



Type Tested



Factory-Installed Options

- Electrical Choices
 - 120V
 - 230V
- Door Swing Choices
 - Right-hand swing, standard
 - Left-hand swing, optional
- Probe Choices
 - Single Point, standard
 - Sous Vide, optional
- Casters, 3" (76mm)
 - two rigid, two swivel with brake

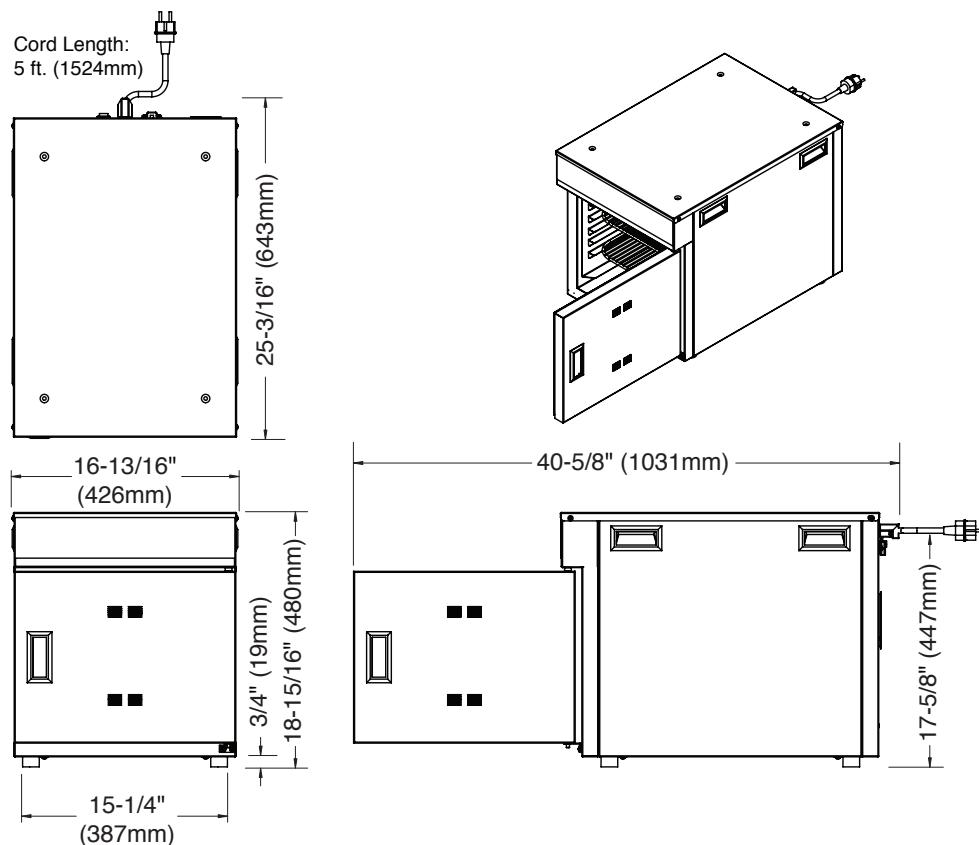
- HACCP Documentation, Data Logger [5015563]
 - On board Datalogger technology maintains accurate and timely record keeping
 - Register start time and end time
 - Register start temperature and end temperature
 - Interim time and temperature reporting is captured at 5 minute intervals
 - USB downloads facilitate record keeping on department management PC's
 - Electronic HACCP record keeping can be imported into Excel or other similar software for use in report writing and charting
 - Controller will retain the latest information for 30 days
 - Will record the product preset name (A-H) if a preset is used

Additional Features

- **Stackable Design**
300-TH/III Cook & Hold Oven can be stacked with an identical oven, or 300-S Holding Cabinet.

**Lifetime
Warranty**

On all Cook & Hold heating elements (excludes labor).



Dimensions: H x W x D		Electrical											
Exterior: 18-15/16" x 16-13/16" x 25-3/16" (480mm x 426mm x 643mm)		V Ph Hz A kW											
		120 1 60 6.7 .80											
NEMA 5-15P 15A-125V plug													
Interior: 12" x 13-11/16" x 21-1/2" (305mm x 348mm x 546mm)		230 1 50/60 3.2 .80											
CEE 7/7 plug rated 250V CH2-16P plug rated 250V BS1363 plug rated 250V													
Clearance Requirements													
Back	3" (76mm) from non-heated surfaces 18" (457mm) from heat producing equipment												
Top	2" (51mm)												
Left, Right	1" (25mm)												
Capacity													
36 lbs (16 kg) maximum Volume maximum: 22.5 quarts (28.5 liters)													
Full-size pans:		Gastronorm 1/1:											
Three (3)	20" x 12" x 2-1/2"	(530mm x 325mm x 65mm)											
Two (2)	20" x 12" x 4"	(530mm x 325mm x 100mm)											
Half-size pans:													
Six (6)	10" x 12" x 2-1/2"	(265mm x 325mm x 65mm)											
Four (4)	10" x 12" x 4"	(265mm x 325mm x 100mm)											
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.													
Weight													
Net: 69 lbs (31 kg)				Ship: 129 lbs (59 kg)									
Carton dimensions: (L x W x H)													
36" x 24" x 28" (914mm x 610mm x 711mm)													
Accessories													
<input type="checkbox"/> Carving Holder, Prime Rib HL-2635													
<input type="checkbox"/> Drip Pan without Drain, 1-1/4" (32mm) deep PN-2122													
<input type="checkbox"/> Shelf, Chrome Wire 13-5/16" x 19-1/2" (338mm x 495mm) SH-2107													