

# 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.

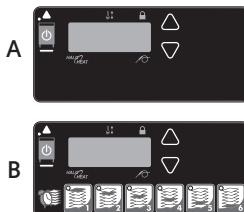
### Standard features

- 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: 60°F to 200°F [16°C to 93°C]



CAPACITY

- 10** Ten full-size or GN 1/1 pans 2-1/2" [65mm] deep
- 6** Six full-size or GN 1/1 pans 4" [100mm] deep
- 4** Four full-size or GN 1/1 pans 6" [150mm] deep
- 6** Six full-size sheet pans [on wire shelves only]
- Two side racks with eleven pan positions spaced on 1-3/8" [35mm] centers
- 120 lb [54 kg] product maximum
- 100 qt [95 L] volume maximum
- Includes three shelves. Additional shelves required for maximum capacity.



750-S

### 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

- ☐ 120V, 1 ph
- ☐ 230V, 1 ph
- ☐ 208–240V, 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—18" x 16" [457mm x 406mm] pan insert [PN-2115]
- ☐ Legs, 6" [152mm], flanged—set of four [5011149]
- ☐ Carving holder, prime rib [HL-2635]
- ☐ Carving holder, steamship [cafeteria] round [4459]
- ☐ Drip pan with drain, 1-11/16" [43mm] deep [14831]
- ☐ Drip pan without drain, 1-5/8" [41mm] deep [1014684]

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

- ☐ 5" [127mm] [5004862]
- ☐ 3-1/2" [89mm] [5008017]
- ☐ 2-1/2" [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

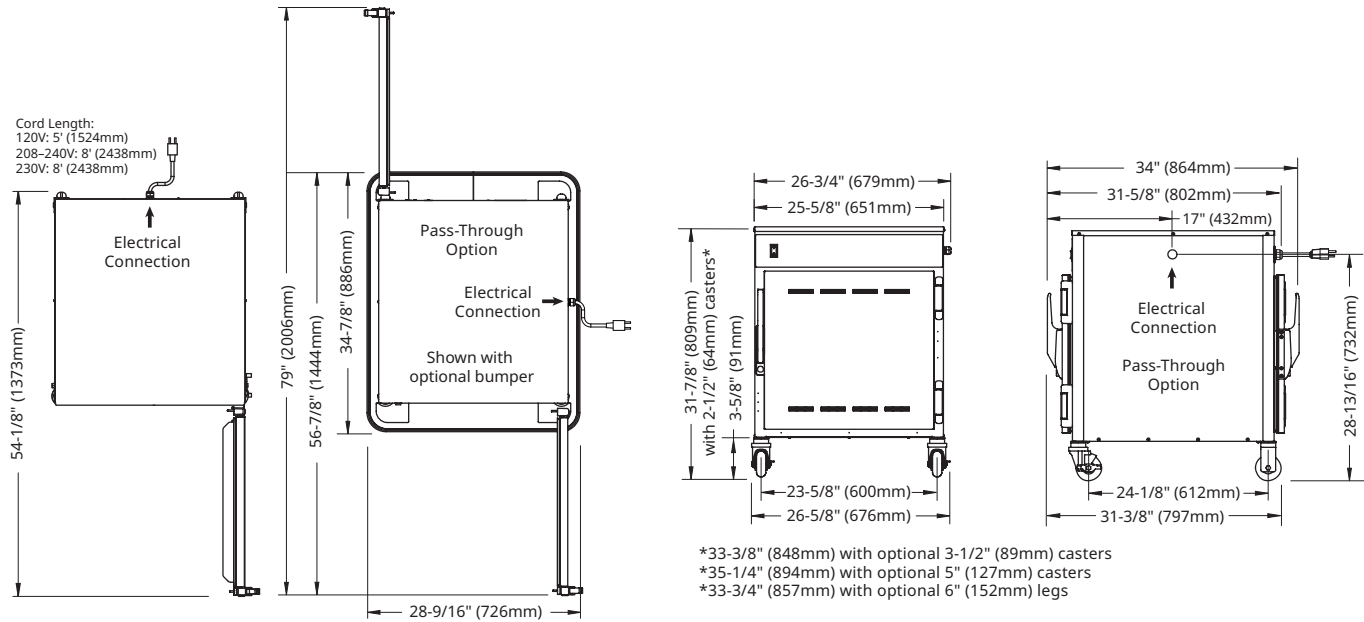
- ☐ Over or under 750-TH, 767-SK, 750-S-Series [5004864]
- ☐ Under CTX-4-10 Combitherm®



Capacities Guide

# 750-S

## DIMENSIONS



### DIMENSIONS

**Model**  
750-S

**Exterior [H x W x D]**  
31-7/8" x 26-5/8" x 31-3/8" [809mm x 676mm x 797mm]

**Pass-Through Exterior**  
31-7/8" x 26-3/4" x 33-13/16" [809mm x 679mm x 858mm]

**Ship Dimensions [L x W x H]\***  
35" x 35" x 41" [889mm x 889mm x 1041mm]

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

**Interior [H x W x D]**  
20" x 21-15/16" x 26-1/2" [507mm x 556mm x 673mm]

**Net Weight**  
157 lb [71 kg]

**Ship Weight\***  
228 lb [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: 2" [51mm]  
 Left: 1" [25mm]  
 Right: 1" [25mm]  
 Back: 3" [76mm]



### ELECTRIC

750-S	V	Ph	Hz	A	kW	Cord & Plug
120V	120	1	50/60	9.0	1.1	NEMA 5-15p 15A-125V plug
208-240V	208	1	50/60	3.9	.81	NEMA 6-15p 15A-250V plug
	240	1	50/60	4.5	1.1	[U.S.A. only]
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

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.  
 Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | [alto-shaam.com](http://alto-shaam.com)