

750-CTUS

Hot Food Holding Cabinet



• Halo Heat is 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. for several hours.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Manual control with adjustable thermostat: 60°F to 200°F (16°C to 93°C).
- The holding temperature gauge monitors inside air temperature.
- Stainless steel interior resists corrosion.
- Low energy use.

Short Form Spec

Alto-Shaam 750-CTUS hot food holding cabinet is constructed with a stainless steel exterior and includes French doors with two (2) positive latch door handles. The 750-CTUS is controlled by one (1) On/Off adjustable thermostat with a temperature range of 60°F to 200°F (16°C to 93°C) and includes one (1) indicator light. A holding temperature gauge monitors inside air temperature. The cabinet is furnished with two (2) chrome plated side racks spaced at 3" (76mm) centers to hold full-size sheet pans.

- Model 750-CTUS:** Hot food holding cabinet with French doors and manual control



Factory-Installed Options

- Electrical
 - 120V
 - 208-240V
 - 230V
- Casters
 - 1-7/16" (35mm) casters for installation below a counter (not available on 230V units)

Additional Features

- Flexible installation:
 - Countertop with optional 6" (152mm) legs
 - Optional casters for mobility
 - Optional legs for stationary placement

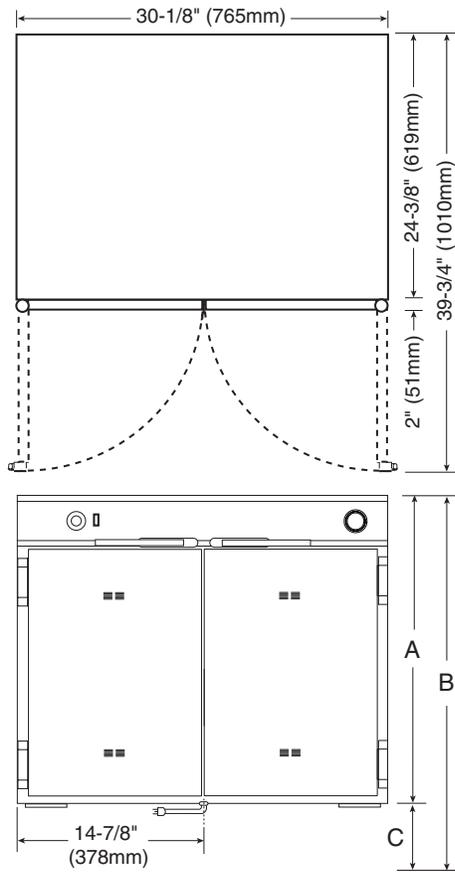


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750-CTUS

Hot Food Holding Cabinet



Electrical Connection on bottom,
1-5/8" (41mm) from back

Dimensions: H x W x D
Exterior: 27-3/4" x 30-1/8" x 26-3/8" (705mm x 765mm x 670mm)
Interior compartment: 20-7/8" x 26-7/8" x 21" (530mm x 683mm x 533mm)

Electrical					
V	Ph	Hz	A	kW	
120	1	50/60	18.8	2.25	NEMA L5-30P 30A, 125V plug
208	1	50/60	8.1	1.68	NEMA 6-15P 15A, 250V plug
240	1	50/60	9.4	2.25	
230	1	50/60	9.0	2.17	Plugs rated 250V
CEE 7/7		BS 1363		AS/NZS 3112	

Product/Pan Capacity
48 lb (22 kg) maximum Volume maximum: 51 quarts (57 liters)
Full-size sheet pans: Six (6) 18" x 26" x 1" (457mm x 660mm x 25mm)
Half-size sheet pans: Twelve* (12) 18" x 13" x 1" (457mm x 330mm x 25mm) *with additional shelves
Full-size pans: Six* (6) 12" x 20" x 2-1/2" (530mm x 325mm x 65mm) GN 1/1 *with additional shelves
– Includes two (2) side racks spaced at 3" (76mm) centers

Installation Requirements
– Appliance must be installed level, and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
– In order to maintain standards established by the National Sanitation Foundation, 6" (152mm) legs are required for countertop installation.
– Casters or legs must be purchased at an additional cost at time of order.

Accessories	
<input type="checkbox"/> Casters, 3" (76mm), set of four (4)	14227
<input type="checkbox"/> Casters, 5" (127mm), set of four (4)	4007
<input type="checkbox"/> Legs, 6" (152mm), set of four (4)	5205
<input type="checkbox"/> Pan Grid, stainless steel, wire	PN-2115
<input type="checkbox"/> Shelf, chrome plated, wire	SH-2851

	A	B	C
Castors, 1-7/16" (35mm) (factory installed)*	27-3/4" (705mm)	30" (762mm) approx.	2-1/16" (52mm)
Castors, 3" (76mm)	27-3/4" (705mm)	32" (813mm)	4-1/4" (108mm)
Castors, 5" (127mm)	27-3/4" (705mm)	34" (864mm)	6-1/4" (159mm)
Legs, 6" (152mm)	27-3/4" (705mm)	34" (864mm)	6-1/4" (159mm)

* Not available on 230V units; not interchangeable with other castors or legs.

Weight	
Net:	141 lb (64 kg)
Ship:	195 lb (88 kg)
Carton dimensions: (L x W x H) 35" x 35" x 41" (889mm x 889mm x 1041mm)	
Clearance Requirements	
Rear	3" (76mm)
Top	2" (51mm)
Left, Right	1" (25mm)



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