

# 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.

Single compartment oven with 20 gauge non-magnetic stainless steel exterior and door with magnetic door latch. 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. Each oven is equipped with two (2) stainless steel side racks, three (3) stainless steel wire shelves, and one (1) stainless steel drip pan with drain. The oven is furnished with one (1) stainless steel external drip tray.

- MODEL 750-TH-II:** Low temperature cook and hold oven

---

- MODEL 750-TH-II/D:** Low temperature cook and hold oven with 12" x 16" (305mm x 406mm) window in the door and sixty-minute mechanical bell timer.

### ADDITIONAL FEATURES & OPTIONS

- **Stackable Design**  
750-TH-II Cooking & Holding Oven can be stacked with an identical oven, or can be combined and stacked with a Model 767-SK/Cook/Hold/Smoker or a Model 750-S Holding Cabinet.

When ordering a stacking combination:

- ➔ Order Stacking Hardware

Indicate top and bottom placement:

- ➔ 750-TH-II over 750-S
- ➔ 750-S over 750-TH-II
- ➔ 767-SK over 750-TH-II

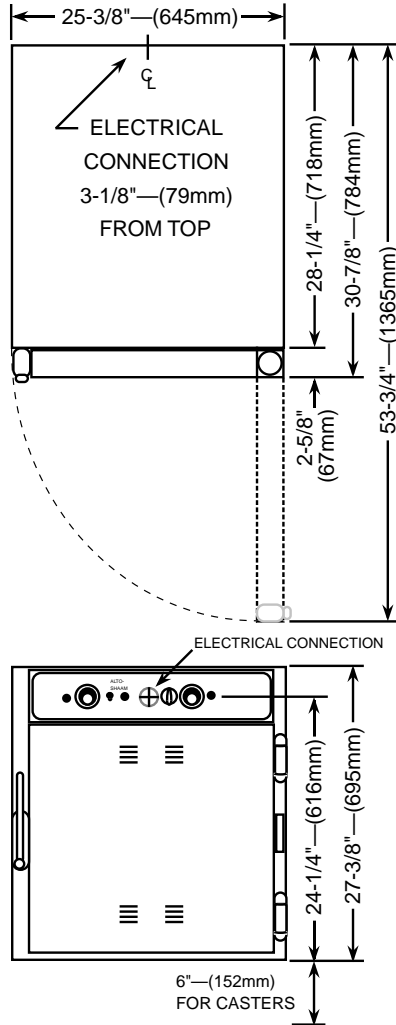
Order *one*:

- ➔ Casters, 5" (127mm), one set
- ➔ Legs, 6" (152mm), one set

- Right-hand door swing is standard.
  - ➔ Specify left-hand doors as a special order.



**5-Year Limited Warranty...**  
on all cook and hold heating elements (EXCLUDES LABOR).



DIMENSIONS: H x W x D	
<b>EXTERIOR:</b>	27-3/8" x 25-3/8" x 30-7/8" (695mm x 645mm x 784mm)
<b>INTERIOR:</b>	19-3/4" x 21-7/8" x 26-1/2" (502mm x 556mm x 673mm)

ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG	
125	1	60	16.8	2.10	NEMA 5-20P 20A - 125V PLUG	
208-240	at 208	1	60	14.4	3.00	NO CORD
	at 240	1	60	10.8	2.60	& PLUG
230	1	50	10.4	2.40	CEE 7/7 220-230V PLUG	

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)	12" x 20" 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>INCLUDED:</b>	
— Two (2) non-magnetic stainless steel side racks with shelf rungs spaced at 1-3/8" (35mm) centers	
— Three (3) non-magnetic stainless steel wire shelves (SH-2324)	
— One (1) stainless steel drip pan with drain (14831)	

INSTALLATION REQUIREMENTS
Oven must be installed level. It 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.
CLEARANCE REQUIREMENTS
3-inches (76mm) at the back, 2-inches (51mm) at the top, and 1-inch (25mm) at both sides

WEIGHT		
	750-TH-II	750-TH-II/D
NET	195 lb (88 kg)	205 lb (93 kg)
SHIP	215 lb (98 kg)	220 lb (100 kg)
CARTON	34" x 28" x 30"	
DIMENSIONS:	(864mm x 711mm x 762mm) (H x W x D)	

OPTIONS & ACCESSORIES			
<input type="checkbox"/> Bumper Guards	5221	<input type="checkbox"/> Legs, 6" (152mm)	5205
<input type="checkbox"/> Carving Holders		<input type="checkbox"/> Pan Grid, Wire	
<input type="checkbox"/> Prime Rib	HL-2635	<input type="checkbox"/> 18" x 26" Sheet Pan Insert	PN-2115
<input type="checkbox"/> Steamship (Cafeteria) Round	4459	<input type="checkbox"/> Security Panel w/Key Locking Handle	
<input type="checkbox"/> Casters		<input type="checkbox"/> 750-TH-II	4367
<input type="checkbox"/> Casters, 3" (76mm)	14227	<input type="checkbox"/> 750-TH-II/D	14374
<input type="checkbox"/> Casters, 5" (127mm)	4007	<input type="checkbox"/> Shelves, Stainless Steel	
<input type="checkbox"/> Door Lock with Key	LK-22567	<input type="checkbox"/> Flat Wire	SH-2324
<input type="checkbox"/> Drip Pan, Extra Deep	1115	<input type="checkbox"/> Rib Rack	SH-2743
		<input type="checkbox"/> Stacking Hardware	5001359