

## 750-S SERIES LOW TEMPERATURE HOT HOLDING CABINETS



• HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.

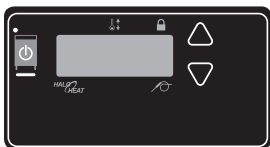


- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Stainless steel interior resists corrosion.
- Available in reach-in or pass-through design.
- Casters provide easy mobility.
- Can be stacked with an identical unit or cook/hold oven to save space.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- Digital control senses temperature drops faster, providing quick heat recovery time.
- Door venting holds crispy food better.

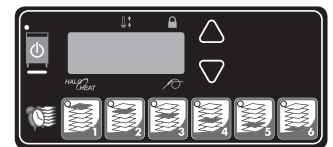
Single compartment holding cabinet with a 20 gauge stainless steel exterior and door. The cabinet includes one (1) Simple Control with ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); heat indicator light; temperature display key, and digital display. Included are two (2) chrome plated side racks with eleven (11) pan positions spaced at 1-3/8" (35mm) centers, three (3) chrome plated wire shelves, and one (1) set of 3-1/2" (89mm) heavy duty casters – 2 rigid and 2 swivel with brake.

MODEL 750-S Holding Cabinet

### DELUXE CONTROL OPTION



- Solid state electronic control option simplifies temperature setting and has a clear, easy-to-read LED display and includes our patented SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.
- Deluxe control is also available with six independent multiple timers for each compartment to facilitate "first-in, first-out" concept.
- Deluxe control with internal temperature probe.



ANSI/NSF 4



IP X3



### FACTORY INSTALLED OPTIONS

- Electrical Choices
  - 120V
  - 208-240V
  - 230V
- Cabinet Choices
  - Reach-In, standard
  - Pass-Through, optional

- Door Choices
  - Solid Door, standard
  - Window Door, optional
- Door Swing Choices
  - Right-hand swing, standard
  - Left-hand swing, optional

*Note: Pass-through cabinets cannot have all doors hinged on the same side.*

### ADDITIONAL FEATURES

- Stackable design  
750-S with 750-S Holding Cabinet; 750-TH-II or 750-TH/III Cook & Hold; 767-SK, 767-SK/III Cook/ Hold/Smoke; XL-300 or XL-400 Xcelerate®; or CTX4-10 Combitherm®. Order appropriate stacking hardware.



W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

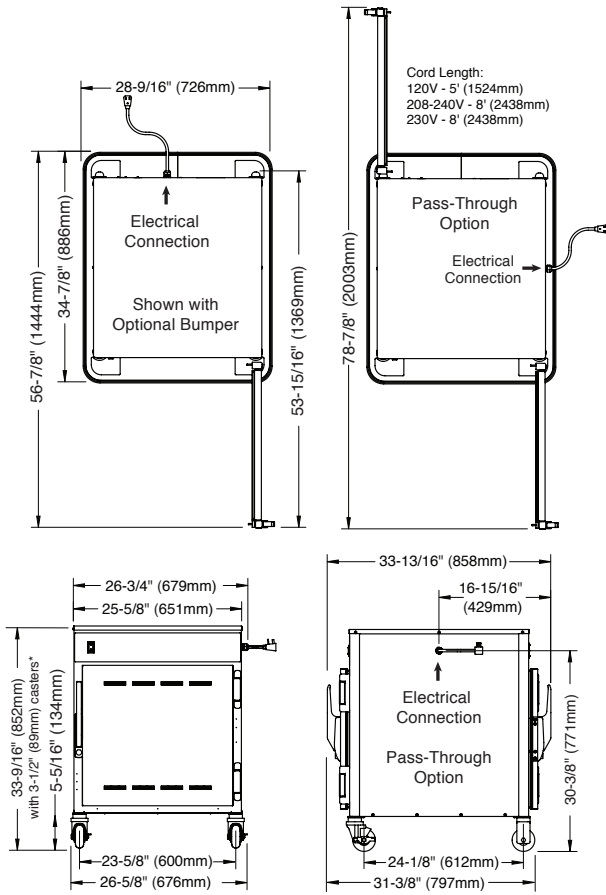
PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

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





# 750-S SERIES

## LOW TEMPERATURE HOT HOLDING CABINETS



<b>DIMENSIONS: H x W x D</b>	
<b>EXTERIOR:</b>	33-9/16" x 26-5/8" x 31-3/8" (852mm x 676mm x 797mm)
<b>PASS-THROUGH:</b>	33-9/16" x 26-3/4" x 33-13/16" (852mm x 679mm x 858mm)
<b>INTERIOR:</b>	20" x 21-15/16" x 26-1/2" (507mm x 556mm x 673mm)

<b>ELECTRICAL</b>							
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW		CORD & PLUG	
120	1	60	9.0	1.1		NEMA 5-15P, 15A-125V PLUG	
208	1	60	3.9	.81		NEMA 6-15P, 15A-250V PLUG (U.S.A. ONLY)	
240	1	60	4.5	1.1			
230	1	50/60	4.3	1.0		PLUGS RATED 250V	
	CEE 7/7		CH2-16P		BS 1363		AS/NZS 3112

<b>PRODUCT/PAN CAPACITY</b>	
120 lbs (54 kg) MAXIMUM	
VOLUME MAXIMUM: 100 QUARTS (95 LITERS)	
<b>FULL-SIZE PANS:</b>	<b>GASTRONORM 1/1:</b>
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
<b>FULL-SIZE SHEET PANS (ON WIRE SHELVES ONLY):</b>	
Up to Six (6) 18" x 26" x 1" - WITH ADDITIONAL WIRE SHELVES	

<b>CLEARANCE REQUIREMENTS</b>	
BACK	3" (76mm)
TOP	2" (51mm)
EACH SIDE	1" (25mm)
<b>WEIGHT</b>	
NET: 157 lb (71 kg)	SHIP: (EST.) 228 lb (103 kg)
CARTON DIMENSIONS: (L x W x H)	
35" x 35" x 41" (889mm x 889mm x 1041mm)	

<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.	

<b>OPTIONS &amp; ACCESSORIES</b>	
<input type="checkbox"/> Bumper, Full Perimeter (NOT AVAILABLE WITH 2-1/2" CASTERS)	5010371
<input type="checkbox"/> Handle, Push/Pull	55662
<b>Carving Holder</b>	
<input type="checkbox"/> Prime Rib	HL-2635
<input type="checkbox"/> Steamship (Cafeteria) Round	4459
<b>Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE</b>	
<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 Tray - External	5010391
<input type="checkbox"/> Legs, 6" (152mm), Flanged (SET OF FOUR)	5011149

<input type="checkbox"/> Pan Grid, Wire - 18" x 26" PAN INSERT	PN-2115
<input type="checkbox"/> Security Panel with Lock	5013936
<b>Shelves</b>	
<input type="checkbox"/> Chrome Wire, REACH-IN	SH-2105
<input type="checkbox"/> Chrome Wire, PASS-THROUGH	SH-2327
<input type="checkbox"/> Stainless Steel, Flat Wire, REACH-IN	SH-2324
<input type="checkbox"/> Stainless Steel, Rib Rack	SH-2743
<b>Stacking Hardware</b>	
<input type="checkbox"/> Over or under TH, SK, S-Series	5004864
<input type="checkbox"/> Under XL-300 Xcelerate®	5019677
<input type="checkbox"/> Under XL-400 Xcelerate®	5019678
<input type="checkbox"/> Under CTX4-10 Combitherm®	5019679

