

1000-TH-II/SPLIT

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.
- Antimicrobial handle retards the growth of illness-causing pathogens.

Single compartment oven with 20 gauge, non-magnetic stainless steel exterior and door with magnetic door latch. Oven is equipped with two (2) stainless steel side racks with eight (8) pan positions spaced on 2-5/16" (59mm) centers, three (3) stainless steel wire shelves, one (1) stainless steel drip pan with drain, and one (1) external drip tray. Oven includes one (1) set of 3-1/2" (89mm) casters — 2 rigid, and 2 swivel with brake.

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.

MODEL 1000-TH-II/SPLIT: Low temperature cook and hold oven with manual control.

FACTORY INSTALLED OPTIONS



- Reach-in compartment is standard.
- ➔ Specify pass-through design as a special order.
** Pass-through ovens cannot have all doors hinged on the same side.*



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



- Cooking thermostat limit set at 250° for restricted areas of the U.S.A.
- ➔ Specify on order as required.



- Solid door is standard. Specify door with window as a special order.



- ➔ Right-hand door with window. [15879R]
- ➔ Left-hand door with window. [15881R]

ADDITIONAL FEATURES

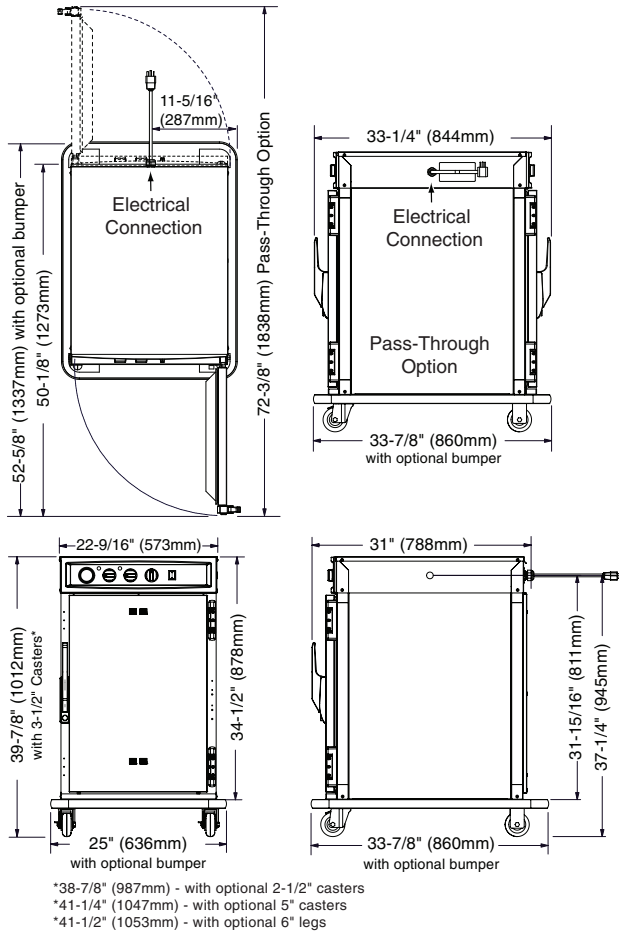
- **Stackable Design**
1000-TH-II/SPLIT Cooking & Holding Oven can be stacked with an identical oven or 1000-S Holding Cabinet. Order appropriate stacking hardware.





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

1000-TH-II/SPLIT

LOW TEMPERATURE COOK & HOLD OVEN



DIMENSIONS: H x W x D	
EXTERIOR:	39-7/8" x 22-5/8" x 31" (1012mm x 573mm x 787mm)
INTERIOR:	26-7/8" x 18-7/8" x 26-1/4" (682mm x 479mm x 667mm)

ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG	
120	1	60	16.0	1.92		NEMA 5-20P 20A - 125V PLUG
208-240 (AGENCY)	1	60	14.4	3.0		NO CORD & PLUG
at 208	1	60	14.4	3.0		
at 240	1	60	11.1	2.7		
230	1	50	10.4	2.4		CEE 7/7 220-230V PLUG

PRODUCT/PAN CAPACITY	
120 lb (54 kg) MAXIMUM	
VOLUME MAXIMUM: 60 QUARTS (76 LITERS)	
FULL-SIZE PANS:	GASTRONORM 1/1:
Eight (8) 20" x 12" x 2-1/2"	530mm x 325mm x 65mm
ON OPTIONAL WIRE SHELVES ONLY	
FULL-SIZE SHEET PANS:	
Eight (8) 18" x 26" x 1"	

CLEARANCE REQUIREMENTS	INSTALLATION REQUIREMENTS
3-inches (76mm) at the back, 2-inches (51mm) at the top, and 1-inch (25mm) at both sides	— Oven must be installed level.
WEIGHT	— 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.
NET: 225 lb (102 kg) EST. SHIP: 233 lb (106 kg) EST.	— Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector. NOT FACTORY SUPPLIED.
CARTON DIMENSIONS: (H x W x D) 50" x 35" x 35" (1270mm x 889mm x 889mm)	

OPTIONS & ACCESSORIES	
<input type="checkbox"/> Bumper, Full Perimeter	5005103
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635
<input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round	4459
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE	
<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, 1-7/8" (48mm) deep	14824
<input type="checkbox"/> Drip Pan, 2-7/16" (62mm) deep	1115
<input type="checkbox"/> Legs, 6" (152mm), Flanged (SET OF FOUR)	5004863
<input type="checkbox"/> Pan Grid, Wire 18" x 26" PAN INSERT	PN-2115
<input type="checkbox"/> Security Panel w/Key Lock	5005776
<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, REACH-IN	SH-2325
<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, PASS-THROUGH	SH-2346
<input type="checkbox"/> Shelf, Stainless Steel, Rib Rack	SH-2773
<input type="checkbox"/> Stacking Hardware	5004864

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>