ALTO-SHAAM.

300-TH-III
Low Temperature Electronic Cook & Hold Oven

ecosmart®

- 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 or by probe to sense internal product temperature and automatically converts from cook mode to hold mode once the set parameters have been reached.

- Oven hoods, outside venting, and fire extinguisher systems are not required (check your local codes). Emission of grease laden air are less than U.L. established standards.

- Eight programmable menu buttons stores favorite recipes into memory (cook/hold/time/probe set-points). Reduces operational requirements to simply loading the oven, pushing the power button, the preset menu button, and start.

- Clear, easy-to-read LED display indicates cook time remaining or the full range of programmed operating parameters.

- When cooking by probe, the oven maintains a record of the highest and lowest temperatures sensed by the food probe to assure foods are cooked to the temperature required.

Short Form Spec

Alto-Shaam single compartment 300-TH-III Cook & Hold oven is constructed with a stainless steel exterior. Oven includes a stainless steel door with magnetic latch. Oven is equipped with two (2) stainless steel side racks with five (5) pan positions spaced on 1-1/2" (38mm) centers, two (2) chrome plated wire shelves, and one (1) stainless steel drip pan. Oven includes one (1) set of 1/2" (13mm) non-skid rubber feet and four (4) carrying handles.

Deluxe control consists of a 4 digit LED display, On/Off button; cook temperature button with an adjustable cook range from 200°F to 325°F (93°C to 162°C); time control button with set-points from 1 minute to 24 hours; probe control button with adjustable set-points between 50°F and 195°F (10°C to 90°C); and hold temperature button with an adjustable hold range from 60°F to 205°F (15°C to 96°C). Control includes eight (8) programmable menu buttons with locking capability along with the ability to set individual cook and hold parameters; hold mode count-up timer, indicator lights for operation status; and start button. The control has a built-in lock out feature and is equipped with a voltage conversion feature to match the line voltage provided by the electric power supplier.

☐ **Model 300-TH/III:** Low temperature Cook & Hold oven with deluxe control.

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LISTED
COOKING APPLIANCE
584m

CE

TÜV NORD
Type Tested

IP X3

EAC

Factory-Installed Options

- Electrical Choices
  - ☐ 120V
  - ☐ 230V

- Door Swing Choices
  - ☐ Right-hand swing, standard
  - ☐ Left-hand swing, optional

- Probe Choices
  - ☐ Single Point, standard
  - ☐ Sous Vide, optional

☐ Casters, 3" (76mm)
  - two rigid, two swivel with brake

☐ HACCP Documentation, Data Logger [5015563]
  - On board Datalogger technology maintains accurate and timely record keeping
  - Register start time and end time
  - Register start temperature and end temperature
  - Interim time and temperature reporting is captured at 5 minute intervals
  - USB downloads facilitate record keeping on department management PC's
  - Electronic HACCP record keeping can be imported into Excel or other similar software for use in report writing and charting
  - Controller will retain the latest information for 30 days
  - Will record the product preset name (A-H) if a preset is used

Additional Features

- **Stackable Design**
  300-TH/III Cook & Hold Oven can be stacked with an identical oven, or 300-S Holding Cabinet.
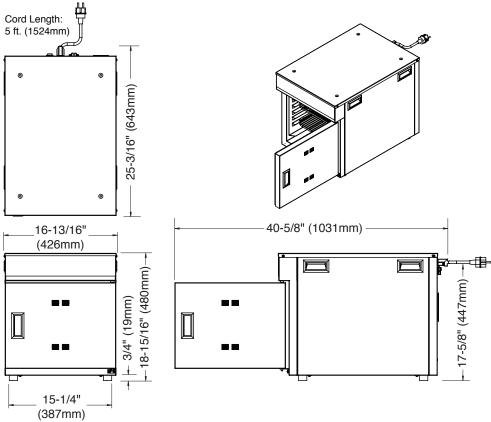
Lifetime Warranty

On all Cook & Hold heating elements (excludes labor).

HALO HEAT®

Cord Length:
5 ft. (1524mm)

25-3/16" (643mm)

16-13/16"
(426mm)

18-15/16" (480mm)

3/4" (19mm)

15-1/4"
(387mm)

40-5/8" (1031mm)

17-5/8" (447mm)

Dimensions: H x W x D	
Exterior:	18-15/16" x 16-13/16" x 25-3/16"
	(480mm x 426mm x 643mm)
Interior:	12" x 13-11/16" x 21-1/2"
	(305mm x 348mm x 546mm)

Clearance Requirements	
Back	3" (76mm) from non-heated surfaces
	18" (457mm) from heat producing equipment
Top	2" (51mm)
Left, Right	1" (25mm)

Capacity

36 lbs (16 kg) maximum

Volume maximum: 22.5 quarts (28,5 liters)

Full-size pans:	**Gastronorm 1/1:**	
Three (3)	20" x 12" x 2-1/2"	(530mm x 325mm x 65mm)
Two (2)	20" x 12" x 4"	(530mm x 325mm x 100mm)

Half-size pans:		
Six (6)	10" x 12" x 2-1/2"	(265mm x 325mm x 65mm)
Four (4)	10" x 12" x 4"	(265mm x 325mm x 100mm)

Electrical

V	Ph	Hz	A	kW		
120	1	60	6.7	.80		NEMA 5-15P 15A-125V plug
230	1	50/60	3.2	.80		CEE 7/7 plug rated 250V
						CH2-16P plug rated 250V
						BS1363 plug rated 250V

Installation Requirements

— 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.

Weight

Net: 69 lbs (31 kg)	**Ship:** 129 lbs (59 kg)

Carton dimensions: (L x W x H)

36" x 24" x 28" (914mm x 610mm x 711mm)

Accessories	
☐ Carving Holder, Prime Rib	HL-2635
☐ Drip Pan without Drain, 1-1/4" (32mm) deep	PN-2122
☐ Shelf, Chrome Wire 13-5/16" x 19-1/2" (338mm x 495mm)	SH-2107

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Due to ongoing product improvement, specifications are subject to change without notice.   Printed in the U.S.A.