

# 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.
- Non-magnetic 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.



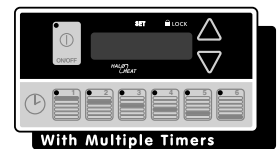
Single compartment holding cabinet with 22 gauge stainless steel door. The cabinet includes one (1) ON/OFF power switch, one (1) adjustable temperature knob with a temperature range of 60° to 200°F (16° to 93°C); one (1) indicator light; and one (1) digital display. Included are two (2) chrome plated side racks (230V models use stainless steel) with eleven (11) pan positions spaced at 1-3/8" (35mm) centers, three (3) chrome shelves, and one (1) set of 3-1/2" (89mm) heavy duty casters – 2 rigid and 2 swivel with brake.

- MODEL 750-S/STD:** Holding cabinet with a .040" stucco aluminum exterior casing.
- MODEL 750-S/HD:** Holding cabinet with heavy duty 20 gauge stainless steel exterior casing.

### ELECTRONIC 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.
- Electronic control is also available with six independent multiple timers for each compartment to facilitate "first-in, first-out" concept.



### FACTORY INSTALLED OPTIONS

- Reach-in compartment is standard.
  - ➔ Specify pass-through doors as a special order. *Pass-through cabinets cannot have all doors hinged on the same side.*
- Right-hand door swing is standard.
  - ➔ Specify left-hand door as a special order.
  - Window door. [55609R]



ANSI/NSF 4



COOKING APPLIANCE 504m

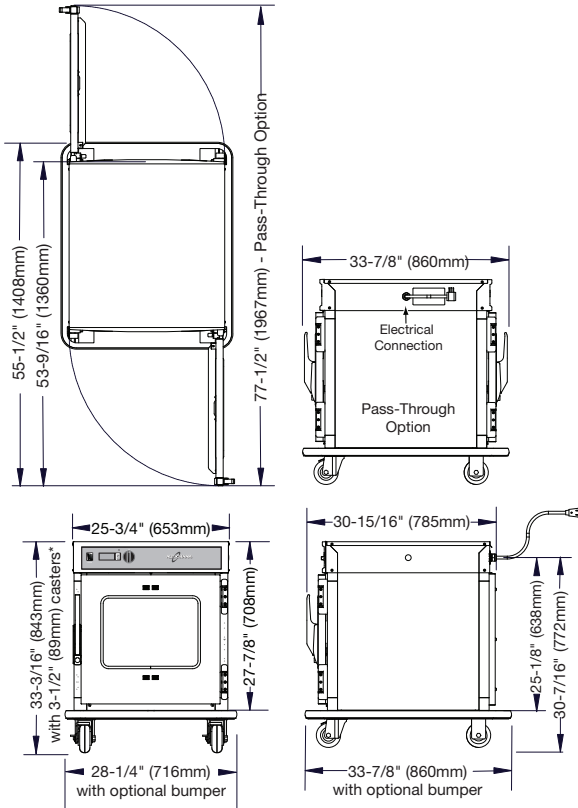


### ADDITIONAL FEATURES

- Optional HACCP Documentation web-based software provides the ability to monitor, store, and print all relevant data.
- Optional HACCP with Kitchen Management web-based software provides the ability to program, control, monitor, and store all relevant data.
- Stackable Design
  - ➔ 750-S with 750-S Holding Cabinet, 750-TH-II, 750-TH/III Cook/Hold oven, or 767-SK, 767-SK/III Cook/Hold/Smoke oven. Order appropriate stacking hardware.

# 750-S SERIES

## LOW TEMPERATURE HOT HOLDING CABINETS



\*32-3/16" (817mm) - with optional 2-1/2" (64mm) casters  
 \*34-5/8" (878mm) - with optional 5" (127mm) casters  
 \*34-13/16" (884mm) - with optional 6" (152mm) legs

### DIMENSIONS: H x W x D




#### EXTERIOR:

33-3/16" x 25-3/4" x 30-15/16" (843mm x 653mm x 785mm)

#### INTERIOR:

20-1/16" x 21-15/16" x 26-1/2" (510 mm x 557mm x 673mm)

### ELECTRICAL

VOLTAGE	PHASE	CYCLE/ HZ	AMPS	kW	CORD & PLUG
120 (AGCY)	1	60	9.0	1.08	 NEMA 5-15P, 15A-125V PLUG
120	1	60	9.0	1.08	
208-240 (AGCY)	1	60	4.5	1.08	 NEMA 6-15P, 15A-250V PLUG (USA ONLY)
at 208	1	60	3.9	.81	
at 240	1	60	4.5	1.08	
230 (AGCY)	1	50	4.3	1.0	 CEE 7/7, 220-230V PLUG
230	1	50	4.3	.99	

### PRODUCT/PAN CAPACITY

120 lbs (54 kg) MAXIMUM  
 VOLUME MAXIMUM: 100 QUARTS (95 LITERS)

#### FULL-SIZE PANS:

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

#### GASTRONORM 1/ 1:

#### FULL-SIZE SHEET PANS (ON WIRE SHELVES ONLY):

Up to Five (5) 18" x 26" x 1" - WITH ADDITIONAL WIRE SHELVES

WEIGHT			CLEARANCE REQUIREMENTS	
	750-S/STD	750-S/HD		
NET	152 lb (69 kg)	162 lb (73 kg)	3-inches (76mm) at the back, 2-inches (51mm) at the top, 1-inch (25mm) at both sides	
SHIP	193 lb (88 kg)	203 lb (92 kg)	INSTALLATION REQUIREMENTS	
CARTON DIMENSIONS: (H x W x D)			This appliance 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.	
41" x 35" x 35" (1041mm x 889mm x 889mm)				

### OPTIONS & ACCESSORIES

<input type="checkbox"/> Bumper, Full Perimeter	5004861	HACCP Network Options (ELECTRONIC CONTROL ONLY) REFER TO SPECIFICATION #9015 FOR APPLICABLE PART NUMBERS <input type="checkbox"/> HACCP Documentation <input type="checkbox"/> HACCP with Kitchen Management <input type="checkbox"/> Probe, Internal Temperature (ELECTRONIC CONTROL) AVAILABLE <input type="checkbox"/> Security Panel 5004750 <input type="checkbox"/> Shelf, Chrome Wire, REACH-IN SH-2105 <input type="checkbox"/> Shelf, Chrome Wire, PASS-THROUGH SH-2327 <input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, REACH-IN SH-2324 <input type="checkbox"/> Shelf, Stainless Steel, Rib Rack SH-2743 <input type="checkbox"/> Stacking Hardware 5004864
<input type="checkbox"/> Handle, Push/Pull	55662	
<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, 1-11/16" (43mm) deep	14831	
<input type="checkbox"/> Drip Tray - External	5004975	
<input type="checkbox"/> Legs, 6" (152mm), Flanged (SET OF FOUR)	5004863	
<input type="checkbox"/> Pan Grid, Wire - 18" x 26" PAN INSERT	PN-2115	

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