

# 750-CTUS

## HOT FOOD HOLDING CABINET



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



- Holds food hot food hot . . . meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc. for several hours.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Manual control with adjustable thermostat:
  - 60° to 200°F (16° to 93°C).
- Holding temperature gauge monitors inside air temperature.
- Non-magnetic stainless steel interior resists corrosion.
- Flexible installation:
  - Counter-top
  - Optional casters for mobility
  - Optional legs for stationary placement
- Low energy use.

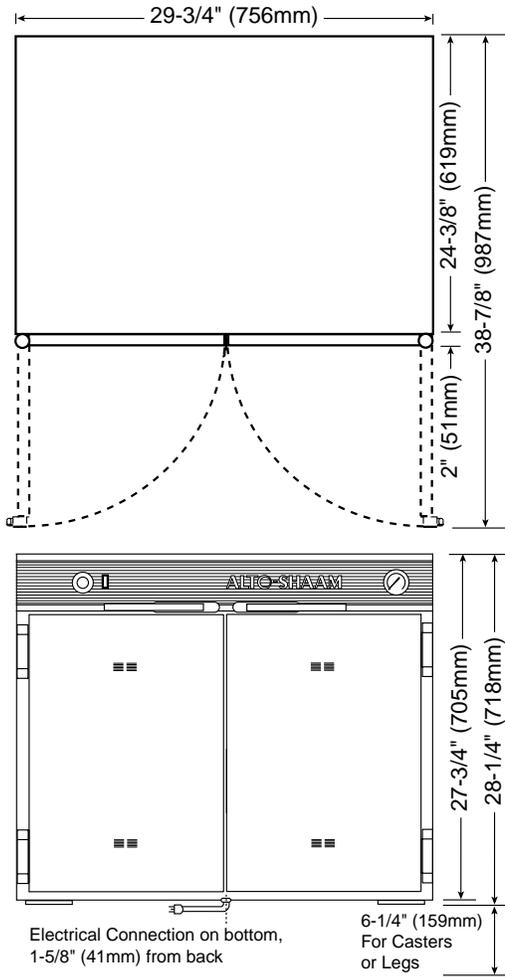
Cabinet has 22 gauge stainless steel exterior and French doors with two (2) positive latch door handles. It is controlled by one (1) ON/OFF adjustable thermostat, 60° to 200°F (16° To 93°C); includes one (1) indicator light; and one (1) holding temperature gauge to monitor inside air temperature. The cabinet is furnished with two (2) chrome plated side racks spaced at 3" (76mm) centers to hold full-size sheet pans or can be furnished with optional chrome plated wire shelves for holding half-size sheet pans and standard full-size pans (gastronorm).

**MODEL 750-CTUS:** Food holding cabinet with French doors and manual control

### ADDITIONAL FEATURES & OPTIONS

- Casters or legs available





### DIMENSIONS: H x W x D

#### EXTERIOR:

28-1/4" x 29-3/4" x 26-3/8" (718mm x 756mm x 670mm)

#### INTERIOR COMPARTMENT:

20-7/8" x 26-7/8" x 21" (530mm x 683mm x 533mm)

### ELECTRICAL

|         | VOLTAGE | PHASE | CYCLE/HZ | AMPS | kW   | CORD & PLUG INCLUDED   |
|---------|---------|-------|----------|------|------|--|
| 120     | at 120  | 1     | 50/60    | 18.8 | 2.25 |  NEMA L5-30P<br>30A-125V Plug |
| 208-240 | at 208  | 1     | 50/60    | 8.4  | 1.75 |  NEMA 6-15P<br>15A-250V Plug  |
|         | at 220  | 1     | 50/60    | 8.8  | 1.94 |  |
|         | at 240  | 1     | 50/60    | 9.4  | 2.25 |  |

### PRODUCT/PAN CAPACITY

48 lb (22 kg) MAXIMUM

VOLUME MAXIMUM: 51 QTS. (57 LITERS)

#### FULL-SIZE SHEET PANS:

Eight (8) 18" x 26" x 1" (457mm x 660mm x 25mm)

#### HALF-SIZE SHEET PANS:

\*Twelve (12) 18" x 13" x 1" (457mm x 330mm x 25mm)

\*WITH ADDITIONAL SHELVES

#### FULL-SIZE PANS:

\*Six (6) 12" x 20" x 2-1/2" (530 x 325 x 65 mm) GN 1/1

\*WITH ADDITIONAL SHELVES

— Includes two (2) side racks spaced at 3" (76mm) centers

### INSTALLATION REQUIREMENTS

- Appliance must be installed level, and 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.
- In order to maintain standards established by the National Sanitation Foundation, all counter-mounted equipment must be sealed to the counter with a NSF listed sealant, equipped with 6" (152mm) legs, or have casters.

### CLEARANCE REQUIREMENTS

3-inches (76mm) at the back, 2-inches (51mm) at the top, and 1-inch (25mm) at both sides

### WEIGHT

|             |  |
|-------------|--|
| NET         | 141 lb (64 kg)                         |
| SHIP        | 155 lb (70 kg)                         |
| CARTON      | 34" x 36" x 30"                        |
| DIMENSIONS: | (865mm x 914mm x 762mm)<br>(H x W x D) |

### OPTIONS & ACCESSORIES

|  |       |  |         |
|--|-------|--|---------|
| <input type="checkbox"/> Casters, 3" (76mm)  | 14227 | <input type="checkbox"/> Pan Grid, Stainless Steel, Wire | PN-2115 |
| <input type="checkbox"/> Casters, 5" (127mm) | 4007  | <input type="checkbox"/> Shelf, Chrome plated, Wire      | SH-2851 |
| <input type="checkbox"/> Legs, 6" (152mm)    | 5205  |  |         |