



## 300-S LOW TEMPERATURE HOT HOLDING CABINET & CATERING WARMER



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

- Holds and transports food at proper temperatures...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.
- Digital control senses temperature drops faster, providing quick heat recovery time.
- Door venting holds crispy food better.
- Two carrying handles on each side of cabinet for easy lifting.
- Stackable design adds convenience—saves space.

Single compartment cabinet with 20 gauge stainless steel exterior and door with magnetic door latch. Cabinet is equipped with two (2) stainless steel side racks with five (5) pan positions spaced on 1-1/2" (38mm) centers, four (4) carrying handles and a transport door latch.

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.

**MODEL 300-S Hot Holding Cabinet**



ANSI/NSF 4



IP X3

### FACTORY INSTALLED OPTIONS

- Electrical Choices
  - 120V
  - 230V
- Door Swing Choices
  - Hinged Right, standard
  - Hinged Left, optional

### ADDITIONAL FEATURES

- **Stackable Design**  
300-S Hot Holding Cabinet can be stacked with an identical cabinet or 300-TH/III Cook & Hold.



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PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA

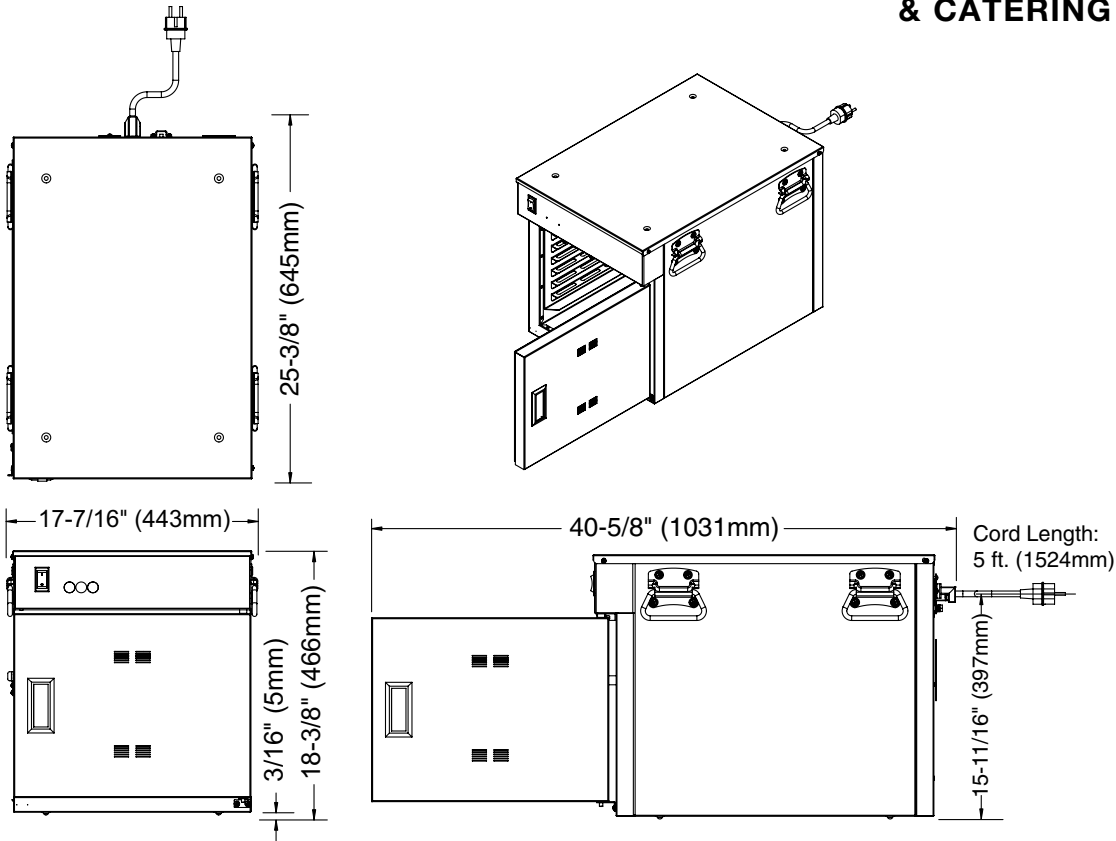
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[www.alto-shaam.com](http://www.alto-shaam.com)



# 300-S

## LOW TEMPERATURE HOT HOLDING CABINET & CATERING WARMER



DIMENSIONS: H x W x D		ELECTRICAL						
<b>EXTERIOR:</b>	18-3/8" x 17-7/16" x 25-3/8" (466mm x 443mm x 645mm)	VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG	
<b>INTERIOR:</b>	12" x 13-11/16" x 21-1/2" (305mm x 348mm x 546mm)	120	1	60	6.7	.80	NEMA 5-15P 15A-125V PLUG	
<b>CLEARANCE REQUIREMENTS</b>		230	1	50/60	3.9	.80	CEE 7/7 PLUG RATED 250V CH2-16P PLUG RATED 250V BS 1363 (U.K. ONLY) PLUG RATED 250V	
BACK:	3" (76mm)	<b>INSTALLATION REQUIREMENTS</b>						
TOP:	2" (51mm)	— Oven must be installed level.						
EACH SIDE:	1" (25mm)	— 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.						
<b>CAPACITY</b>		<b>WEIGHT</b>						
36 lbs (16 kg) MAXIMUM VOLUME MAXIMUM: 22.5 QUARTS (28,5 LITERS)		NET:	65 lbs (29 kg)				SHIP: 125 lbs (57 kg)	
<b>FULL-SIZE PANS:</b> <b>GASTRONORM 1/1:</b> 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) ON WIRE SHELVES ONLY		<b>CARTON DIMENSIONS: (L x W x H)</b> 36" x 24" x 28" (914mm x 610mm x 711mm)						
<b>HALF-SIZE PANS:</b> Six (6) 10" x 12" x 2-1/2"      (265mm x 325mm x 65mm) Four (4) 10" x 12" x 4"      (530mm x 325mm x 100mm)		<b>OPTIONS &amp; ACCESSORIES</b>						
		<input type="checkbox"/> Carving Holder, Prime Rib					HL-2635	
		<input type="checkbox"/> Drip Pan without Drain					PN-2122	
		<input type="checkbox"/> Shelf, Chrome Wire					SH-2107	