

750-CTUS



- Installation
- Operation
- Maintenance

W164 N9221 Water Street • P.O. Box 450
Menomonee Falls, Wisconsin 53052-0450 U.S.A.

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www.alto-shaam.com



Consult instructions for operation and use.

Manufacturer's Information

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Manufacturer

Alto-Shaam, Inc.

P.O. Box 450

W164 N9221 Water Street

Menomonee Falls, WI 53052

Original Instructions

The content in this manual is written in American English.

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Warranty and Service Information

Enjoy your Alto-Shaam Heated Holding Cabinet!

Halo Heat® Technology

Only Alto-Shaam Heated Holding Cabinets use Halo Heat® technology. No fans or harsh heating elements. There's more to hot food holding than just keeping food hot. Support food production and extend preparation times outside of peak hours while maintaining the highest quality of food.

Register your Appliance

Register

Registering your appliance ensures prompt service in the event of a warranty claim. You will also receive direct notifications of software updates and additional product information.

Your personal information will not be shared with any other company.

www.alto-shaam.com/warranty

Alto-Shaam 24/7 Emergency Repair Service

Call

Call 800-558-8744 to reach our 24-hour emergency service call center for immediate access to local authorized service agencies outside standard business hours. The emergency service access is provided exclusively for Alto-Shaam equipment and is available throughout the United States through Alto-Shaam's toll free number.

Availability

Emergency service access is available seven days a week, including holidays.

This Alto-Shaam appliance has been thoroughly tested and inspected to ensure only the highest quality appliance is provided. Upon receipt, check for any possible shipping damage and report it at once to the delivering carrier.

This appliance, including unattached items and accessories, may be delivered in one or more packages. Ensure all standard items and options have been received with each appliance as ordered. Save all the information included with the appliance. Register the appliance online at www.alto-shaam.com/en/customer-support/warranty-registration to ensure prompt service in the event of a warranty parts and labor claim.

This manual must be read and understood by all people using or installing the appliance. Contact the Alto-Shaam Tech Team Service Department if you have any questions concerning installation, operation, or maintenance.

1-800-558-8744; servicedept@alto-shaam.com

The serial number is required for all inquiries.
 Always include both model and serial number(s) in any correspondence regarding the appliance.

Model: _____

Serial number: _____

Purchased from: _____

Date installed: _____ **Voltage:** _____



CAUTION



Appliance and accessories may be heavy. To prevent serious injury, **always** use a sufficient number of trained and experienced workers when moving or leveling appliance and handling accessories.

Environmental Conditions

- Operational Environmental Conditions
- Before use, appliance must acclimate to room temperature in the environment it is placed — 24 hours is recommended.
 - Ambient temperature range of 60°F to 110°F (16°C to 43°C).
 - Relative humidity of less than 95% non-condensation.
 - Atmospheric pressure range of 50kPa to 106kPa.

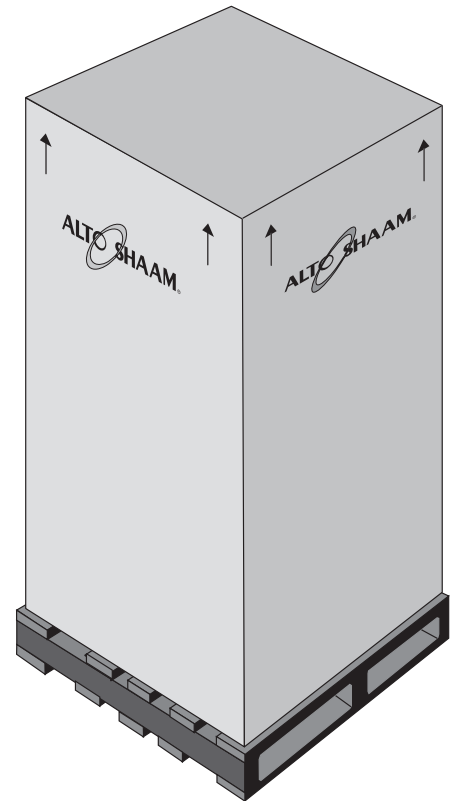
Unpacking

- Carefully remove the appliance from the carton or crate.

NOTE: Do not discard the carton and other packaging material until you have inspected the appliance for hidden damage and tested it for proper operation.

Do not discard this manual. This manual is considered to be part of the appliance and is to be provided to the owner or manager of the business or to the person responsible for training operators. Additional manuals are available from the manufacturer.

- Read all instructions in this manual carefully before installing this appliance, using the appliance or performing routine maintenance. Following procedures other than those indicated in this guide to use and clean the appliance is considered inappropriate and may cause damage, injury or fatal accidents, in addition to voiding the warranty and relieving Alto-Shaam of all liability.
- Remove all protective plastic film, packaging materials, and accessories from the appliance before connecting electrical power. Store any accessories in a convenient place for future use.



- The appliance is intended to hold hot food for the purpose of human consumption. No other use for this appliance is authorized and is therefore considered dangerous.
- The appliance must not be used to hold food containing flammable materials (such as food with alcohol). Substances with a low flash point can ignite spontaneously and cause a fire.
- The appliance is intended for use in commercial establishments where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users.
- This appliance is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.
- This appliance is not intended to be used by laymen in household and similar applications such as: staff kitchen areas in shops, offices, and other working environments; farmhouses, hotels, motels and other residential type environments; bed and breakfast type environments.
- This manual should be considered a permanent part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts lists, notices, and labels must remain with the appliance if the appliance is sold or moved to another location.

The following signal words and symbols may be used throughout this manual.

DANGER

Indicates a hazardous situation that, if not avoided, will result in death or serious injury.

WARNING


Indicates a hazardous situation that, if not avoided, could result in death or serious injury.

CAUTION

Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.



NOTICE: Indicates information considered important, but not hazard-related (e.g., messages relating to property damage).

NOTICE: For equipment delivered for use in any location regulated by the following directive: 2012/19/EC WEEE



Do not dispose of electrical or electronic equipment with other municipal waste.

- To prevent serious injury, death or property damage, the appliance should be inspected and serviced at least every twelve (12) months by an authorized service partner or trained technician.
- **Only** allow an authorized service partner or trained technician to service or to repair the appliance. Installation or repairs that are not performed by an authorized service partner or trained technician, or the use of non-factory authorized parts will void the warranty and relieve Alto-Shaam of all liability.
- When working on this appliance, observe precautions in the literature, on tags, on labels attached to or shipped with the appliance and other safety precautions that may apply.
- If the appliance is installed on casters, freedom of movement of the appliance must be restricted so that utility connections (including gas, water, and electricity) cannot be damaged when the appliance is moved. If the appliance is moved, ensure that all utility connections are properly disconnected. If the appliance is returned to its original position, ensure that retention devices and utility connections are properly connected.
- **Only** use the appliance when it is stationary. Mobile appliance racks, mobile plate racks, transport trolleys, and appliances on casters can tip over when being moved over an uneven floor or threshold and cause serious injury.
- **Always** apply caster brakes on mobile appliances or accessories when these are not being moved. These items could move or roll on uneven floors and cause property damage or serious injury.
- Be extremely careful when moving appliances because the food trays may contain hot fluids that may spill, causing serious injury.
- **Always** open the appliance door very slowly. Escaping hot vapors or steam can cause serious injury.

 WARNING	
	<p>To prevent serious personal injury, death, or property damage:</p> <p>The appliance must be cleaned thoroughly to avoid deposits of grease and or food residue inside the appliance that may catch fire. If fat deposits and/or food waste inside the appliance ignite, shut down the appliance immediately and keep the appliance door closed to extinguish the fire. If further extinguishing is required, disconnect the appliance from the main power and call the fire department. Failure to clean the appliance properly voids the warranty and relieves Alto-Shaam of all liability.</p>

Operator qualifications

Only trained personnel with the following operator qualifications are permitted to use the appliance:


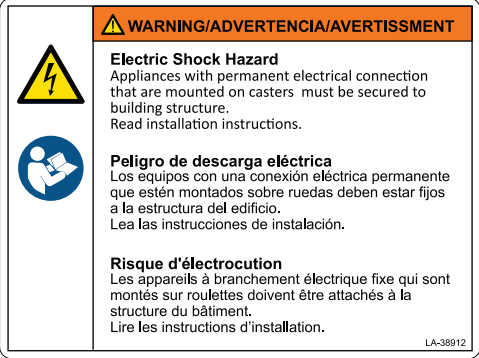

- Have received proper instruction on how to use the appliance.
- Have demonstrated their ability with commercial kitchens and commercial appliances.

The appliance must not be used by:

- Persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by person responsible for their safety.
- People impaired by drugs or alcohol.

Regarding children:

- Children should be supervised to ensure that they do not play with the appliance.
- Children shall neither clean nor maintain the appliance.


	<p>WARNING Hot surface</p>
 <p>WARNING/ADVERTENCIA/AVERTISSEMENT</p> <p>Electric Shock Hazard Appliances with permanent electrical connection that are mounted on casters must be secured to building structure. Read installation instructions.</p> <p>Peligro de descarga eléctrica Los equipos con una conexión eléctrica permanente que estén montados sobre ruedas deben estar fijados a la estructura del edificio. Lea las instrucciones de instalación.</p> <p>Risque d'électrocution Les appareils à branchement électrique fixe qui sont montés sur roulettes doivent être attachés à la structure du bâtiment. Lire les instructions d'installation.</p> <p>LA-38912</p>	<p>WARNING Electric Shock Hazard</p> <p>Appliances with permanent electrical connection that are mounted on casters must be secured to building structure. Read installation instructions.</p>
 <p>WARNING ADVERTENCIA AVERTISSEMENT</p> <p>Electric shock hazard. For use on individual branch circuit only.</p> <p>Peligro de descarga eléctrica. Para uso únicamente en circuitos derivados individuales.</p> <p>Danger de décharge électrique. À utiliser uniquement sur un circuit de dérivation individuel.</p> <p>LA-308</p>	<p>WARNING Electric shock For use on individual branch circuit only.</p>

⚠️ WARNING

Improper installation, alteration, adjustment, service, cleaning, or maintenance could result in property damage, severe injury, or death.

Read and understand the installation, operating and maintenance instructions thoroughly before installing, servicing, or operating this equipment.

⚠️ CAUTION



To prevent personal injury or property damage:


Always use hand protection when operating this appliance to avoid burns. Metal parts of this equipment become extremely hot when in operation.

⚠️ CAUTION



Appliance and accessories may be heavy. To prevent serious injury, **always** use a sufficient number of trained and experienced workers when moving or leveling appliance and handling accessories.

⚠️ WARNING



To prevent personal injury, death or property damage:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

The Alto-Shaam Holding Cabinet must be installed in a location that will permit the oven to function for its intended purpose and to allow adequate clearance for ventilation, proper cleaning, and maintenance access.

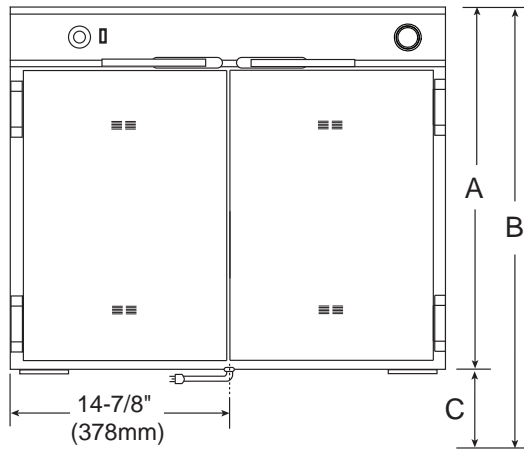
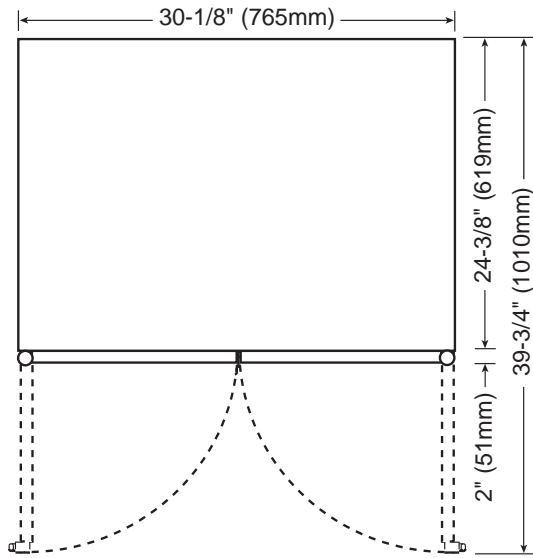
1. The Holding Cabinet must be installed on a stable and level surface.
2. **Do not** install this appliance in any area where it may be affected by any adverse conditions such as steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
3. **Do not** store or use any flammable liquids or allow flammable vapors in the vicinity of this oven or any other appliance.
4. This appliance must be kept free and clear of any combustible materials.
5. This appliance must be kept free and clear of any obstructions blocking access for maintenance or service.

Emissions testing conducted by Underwriters Laboratories, Inc.® was found to be in compliance with the applicable requirements of NFPA96: 2004 Edition, Par. 4.1.1.2. U.L emissions sampling of grease laden vapor resulted in a total of 0.55 milligrams per cubic meter with no visible smoke and is considered representative of all oven models in the line. Based on these results, hood installation and/or outside venting should not be a requirement in most areas. Verify local codes for locations where more restrictive codes are applicable.

Minimum Clearance Requirements	
Rear	3" (76mm)
Top	2" (51mm)
Left side, Right side	1" (25mm)

Before Initial Use

1. Clean both the interior and exterior of the unit using a damp, clean cloth and mild soap solution. Rinse carefully.
2. Clean and install the cabinet side racks. Position the shelves with the curved end up and toward the back of the unit (reach-in-models).



Electrical Connection on bottom,
1-5/8" (41mm) from back

Product\Pan Capacity
48 lb (22 kg) maximum volume maximum: 51 qts. (57 liters)
Full-size sheet pans:
Six (6) 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

Weight	
Net: 141 lb (64 kg)	Ship: 190 lb (86 kg)
Carton dimensions: L x W x H	
35" x 35" x 41" (889mm x 889mm x 1041mm)	

Accessories	
Casters, 3" (76mm), set of four (4)	14227
Casters, 5" (127mm), set of four (4)	4007
Legs, 6" (152mm), set of four (4)	5205
Pan Grid, stainless steel, wire	PN-2115
Shelf, chrome plated, wire	SH-2851

	A	B	C
Casters, 1-7/16" (35mm) (factory installed)*	27-3/4" (705mm)	30" (762mm) approx.	2-1/16" (52mm)
Casters, 3" (76mm)	27-3/4" (705mm)	32" (813mm)	4-1/4" (108mm)
Casters, 5" (127mm)	27-3/4" (705mm)	34" (864mm)	6-1/4" (159mm)
Legs, 6" (152mm)	27-3/4" (705mm)	34" (864mm)	6-1/4" (159mm)

* Not available on 230V units; not interchangeable with other casters or legs.

Note: In order to maintain standards established by the National Sanitation Foundation, 6" (152mm) legs are required for countertop installation.






Electrical Connections

- A rating tag is permanently mounted on the appliance. Make sure the power source matches the voltage identified on the rating tag.
- Plug the appliance into a properly grounded receptacle **only**, positioning the appliance so the power supply cord is easily accessible in case of an emergency.
- Arcing will occur when connecting or disconnecting the appliance unless the controller is OFF.

Hard wired models




Hard wired models must be equipped with a country certified external all-pole disconnection switch with sufficient contact separation. Hard wired models that are mounted on casters must have a strain relief device (tether) to prevent strain on the power supply cord. If a power cord is used for the connection of the product an oil resistant cord like H05RN or H07RN or equivalent must be used.

NOTICE: Where local codes and CE regulatory requirements apply, appliances must be connected to an electrical circuit that is protected by an external GFCI outlet.

Electrical					
V	P _H	Hz	A	kW	
120	1	50/60	18.8	2.25	 NEMA L5-30P 30A, 125V PLUG
208	1	50/60	8.5	1.77	 NEMA 6-15P 15A, 250V PLUG
240	1	50/60	9.8	2.25	
230	1	50	9.4	2.17	PLUGS RATED 250V
	CEE 7/7			BS 1363	
	AS/NZS 3112				

Wire diagrams are located inside the top of the unit.

⚠ WARNING


To prevent serious injury, death, or property damage:

All electrical connections must be made by a qualified and trained service technician in accordance with applicable electrical codes.

This appliance must be adequately grounded in accordance with local electrical codes or, in the absence of local codes, with the current edition of the National Electrical Code ANSI/NFPA No. 70. In Canada, all electrical connections are to be made in accordance with CSA C22.1, Canadian Electrical Code Part 1 or local codes.

CE-approved appliances include an equipotential-bonding terminal marked with the symbol shown on the left. Provisions for earthing are to be made in accordance with IEC:2010 60335-1 section 27 or local codes.

⚠ CAUTION



Power source must match voltage identified on appliance rating tag. The rating tag provides essential technical information required for any appliance installation, maintenance or repairs. Do not remove, damage or modify the rating tag.

⚠ WARNING

Improper installation, alteration, adjustment, service, cleaning, or maintenance could result in property damage, severe injury, or death.

Read and understand the installation, operating and maintenance instructions thoroughly before installing, servicing, or operating this equipment.

1. Turn thermostat to 200°F (93°C) and preheat for 30 minutes.

When the thermostat is turned clockwise to an ON position, the indicator light will illuminate and will remain lit as long as the unit is calling for heat. Close the ventilation openings inside the door to accelerate heating.

The indicator light will go OUT when the air temperature inside the unit reaches the temperature set by the operator. It will then cycle ON/OFF at this holding point. Verify the full preheated temperature with the holding temperature gauge located on the control panel of the cabinet.

2. Load the cabinet with hot food only.


The purpose of the holding cabinet is to maintain hot food at proper serving temperature. Before loading the cabinet with food, use a food thermometer to make certain all products are at an internal temperature range of 140° to 160°F (60° to 71°C). Any food product not within the proper temperature range should be heated before loading into the holding cabinet.


3. Reset the thermostat to 160°F (71°C).

Check to make certain the cabinet door is securely closed, and reset the thermostat to 160°F (71°C).

This will not necessarily be the final setting.

The proper temperature range for the products being held will depend on the type and quantity of product. When holding food for prolonged periods, it is advisable to periodically check the internal temperature of each item with a food thermometer to assure maintenance of the proper temperature range of 140° to 160°F (60° to 71°C).

 **WARNING**

 To prevent serious personal injury, death, or property damage:

Do not steam clean, hose down or flood the interior or exterior with water or liquid solution of any kind. **Do not** use water jet to clean. Failure to observe this precaution will void the warranty.

 **WARNING**

 To prevent serious injury, death, or property damage, **always** disconnect the appliance from the power source before cleaning or servicing.

How to Clean the Holding Cabinet

1. Disconnect appliance from the power source. Let appliance cool.
2. After the appliance has cooled, remove and wash wire shelves, side racks, drip trays, and drip pans with hot soapy water.
3. Wipe the interior of the appliance with a paper towel to remove loose food debris.
4. Clean the interior with a damp clean cloth or sponge and any good commercial detergent.

NOTICE: Never use abrasive cleaning compounds, chloride-based cleaners, or cleaners containing quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel.

5. Spray heavily soiled areas with a water soluble degreaser and let stand for 10 minutes, then remove soil with a plastic scouring pad.
6. Wipe the control panel, door vents, door handles, and door gaskets.
7. Rinse surfaces by wiping with sponge and clean warm water.

8. Remove excess water with sponge and wipe dry with a clean cloth or air dry. Leave doors open until interior is completely dry.
9. Wipe door gaskets and control panel dry with a clean, soft cloth.
10. Wipe the interior with a sanitizing solution that is approved for use on stainless steel food contact surfaces.
11. Replace the side racks, drip tray, drip pan and shelves.

NOTE: Shelves must be installed with the curved end up and toward the back of the compartment.

12. Spray a clean cloth with a cleaning solution approved for stainless steel and wipe the exterior of the appliance.
13. Clean door glass with glass cleaner or distilled vinegar.

Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for equipment.

For the most current schematics, use the QR code or click link.

7020 750-CTUS 120V 50/60Hz		
7190 750-CTUS 208-240V 50/60Hz		
77219 750-CTUS 230V 50/60Hz		

Introduction

Alto-Shaam, Inc. warrants to the original purchaser only, that any original part found to be defective in material or workmanship will be replaced with a new or rebuilt part at Alto-Shaam's option, subject to provisions hereinafter stated.

Warranty Period

The original parts warranty period is as follows:

- For all other original parts, one (1) year from the date of installation of appliance or fifteen (15) months from the shipping date, whichever occurs first.
 - The labor warranty period is one (1) year from the date of installation or fifteen (15) months from the shipping date, whichever occurs first.
 - Alto-Shaam will bear normal labor charges performed during standard business hours, excluding overtime, holiday rates or any additional fees.
 - For the refrigeration compressor, if installed, the warranty period is five (5) years from the date of original installation of the appliance.
 - For heating elements on Halo Heat[®] Cook and Hold ovens, the warranty period is for as long as the original owner owns the oven. This warranty period applies to units sold after 2/1/2009 and excludes holding-only ovens.
 - To be valid, a warranty claim must be asserted during the applicable warranty period. This warranty is not transferable.
-

Exclusions

This warranty does not apply to:

- Calibration.
 - Replacement of light bulbs, rubber gaskets, grease filters, air filters, racks, jet plates, and/or the replacement of glass due to damage of any kind.
 - Equipment damage caused by accident, shipping, improper installation or alteration.
 - Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions, including but not limited to, equipment subjected to harsh or inappropriate chemicals, including but not limited to, compounds containing chloride or quaternary salts, poor water quality, or equipment with missing or altered serial numbers.
 - Equipment damage caused by use of any cleaning agents other than those recommended by Alto-Shaam, including but not limited to damage due to chlorine or other harmful chemicals.
 - Any losses or damage resulting from malfunction, including loss of food product, revenue, or consequential or incidental damages of any kind.
 - Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, unauthorized removal of any parts including legs, or unauthorized addition of any parts.
 - Equipment damage incurred as a direct result of poor water quality*, inadequate maintenance of steam generators and/or surfaces affected by water. Water quality and required maintenance of steam generating equipment is the responsibility of the owner/operator.
 - Equipment damage incurred as a result of not following the required maintenance schedule published in the manuals for the equipment.
-

Conclusion

This warranty is exclusive and is in lieu of all other warranties, express or implied, including the implied warranties of merchantability and fitness for a particular purpose. No person except an officer of Alto-Shaam, Inc. is authorized to modify this warranty or to incur on behalf of Alto-Shaam any other obligation or liability in connection with Alto-Shaam equipment.

**Refer to the product spec sheet for water quality standards.*

ALTO-SHAAM.

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