

# 300-S

## Low Temperature Hot Food Holding Cabinet & Catering Warmer

ALTO-SHAAM

Keeping food that has been cooked to perfection hot and fresh until the moment it is served demands the gentle precision of Alto-Shaam's exclusive Halo Heat® technology. With controlled temperatures and a closed environment free from forced air, harsh heating elements and added humidity, food is kept warm and flavorful, just as intended.



300-S

### Standard features

- Simple and intuitive pushbutton control that commands all appliance functions with easily identifiable icons
- Halo Heat—a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life
- Stainless steel interior resists corrosion
- Digital control senses temperature drops faster, providing quick heat recovery time
- Close temperature tolerance and even heat application maintain ideal serving temperature throughout the cabinet
- Door venting holds crispy food better



TEMPERATURE

Temperature range: 60°F to 200°F (16°C to 93°C)



CAPACITY

- 3** Three full-size or GN 1/1 pans 2-1/2" [65mm] deep, six half-size pans 2-1/2" [65mm] deep
- 2** Two full-size or GN 1/1 pans 4" [100mm] deep, four half-size pans 4" [100mm] deep
- 2** Two side racks with five pan positions spaced on 1-1/2" [38mm] centers
  - 36 lb [16 kg] product maximum
  - 22.5 qt [28,5 L] volume maximum

### Configurations (select one)

#### Door swing

- Right hinged, standard
- Left hinged, optional

#### Electrical

- 120V, 1 ph
- 230V, 1 ph

### Accessories (select all that apply)

- Carving holder, prime rib [HL-2635]
- Drip pan without drain [PN-2122]
- Shelf, chrome wire [SH-2107]

### Additional Features

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

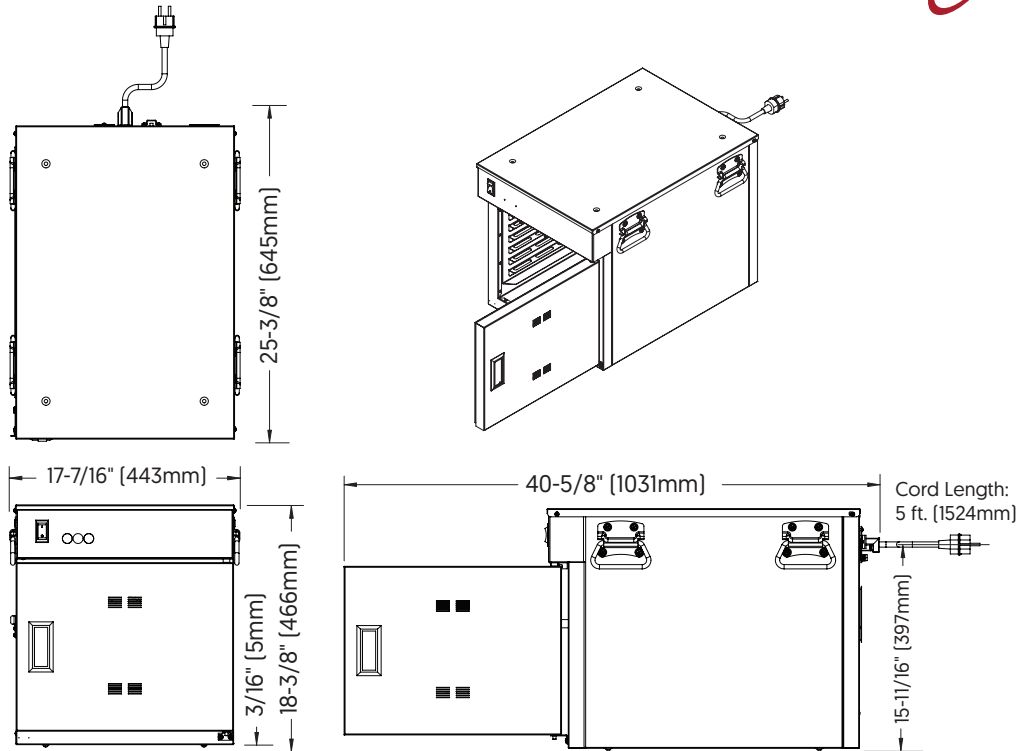


CE IP X3



# 300-S

## Specification



### DIMENSIONS

<b>Model</b>	<b>Exterior (H x W x D)</b>	<b>Interior (H x W x D)</b>
300-S	18-3/8" x 17-7/16" x 25-3/8" [466mm x 443mm x 645mm]	12" x 13-11/16" x 21-1/2" [305mm x 348mm x 546mm]
	<b>Ship Dimensions (L x W x H)*</b>	<b>Ship Weight*</b>
300-S	36" x 24" x 28" [914mm x 610mm x 711mm]	125 lb [57 kg]
	<b>Net Weight</b>	
		65 lb [29 kg]

\*Domestic ground shipping information. Contact factory for export weight and dimensions.



### CHECK FIRST

- Appliance must be installed level.
- Appliance 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.
- Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector. Not factory supplied.



### CLEARANCE

- Top: 2" [51mm]
- Left: 1" [25mm]
- Right: 1" [25mm]
- Back: 3" [76mm]



### ELECTRIC

300-S	V	Ph	Hz	A	kW	Cord & Plug
120V	120	1	50/60	6.7	.80	NEMA 5-15p 15A-125V plug
230V	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



### HEAT

Heat of rejection		
300-S	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	162	0.05

## CONTACT US

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