300-TH/III
LOW TEMPERATURE ELECTRONIC
COOK & HOLD OVEN

Single compartment oven with 20 gauge stainless steel exterior and door with magnetic door latch. Oven is equipped with two (2) stainless steel side racks with five (5) pan positions spaced on 1-1/2” (38mm) centers, two (2) chrome plated wire shelves, and one (1) stainless steel drip pan. Oven includes one (1) set of 1/2” (13mm) non-skid rubber feet and four (4) carrying handles.

Deluxe control consists of a 4 digit L.E.D. display, ON/OFF key; cook temperature key with an adjustable cook range from 200°F to 325°F (93°C to 162°C); time control key with set-points from 1 minute to 24 hours; probe control key with adjustable set-points between 50°F and 195°F (10°C to 90°C); and hold temperature key with an adjustable hold range from 60°F to 205°F (15°C to 96°C). Control includes eight (8) programmable menu keys with locking capability along with the ability to set individual cook and hold parameters; hold mode count-up timer, indicator lights for operation status; and start key. The control has a built-in lock out feature and is equipped with a voltage conversion feature to match the line voltage provided by the electric power supplier.

- **MODEL 300-TH/III**: Low temperature Cook & Hold oven with Deluxe control.

### FACTORY INSTALLED OPTIONS
- Voltage Choices
  - 120V
  - 230V
- Door Swing Choices
  - Right-hand swing, standard
  - Left-hand swing, optional
- Probe Choices
  - Single Point, standard
  - Sous Vide, optional
- HACCP Documentation, Data Logger [5015563]
  - On board Datalogger technology maintains accurate and timely recordkeeping
  - Register start time and end time
  - Register start temperature and end temperature
  - Interim time and temperature reporting is captured at 5 minute intervals
  - USB downloads facilitate record keeping on department management PC’s
  - Electronic HACCP record keeping can be imported into Excel or other similar software for use in report writing and charting
  - Controller will retain the latest information for 30 days
  - Will record the product preset name (A-H) if a preset is used

### ADDITIONAL FEATURES
- **Stackable Design**
  - 300-TH/III Cook & Hold Oven can be stacked with an identical oven, or 300-S Holding Cabinet.

**Halo Heat**
- A controlled, uniform heat source that maintains close temperature tolerances throughout the cooking and holding function. Offers uniform and consistent cooking on a daily basis, low shrinkage of bulk or portion-cut protein items, higher food moisture content, and significantly longer holding life.
- Cooks, roasts, re-heats, and holds in the same cabinet with set-and-forget controls to provide a better distribution of work loads.
- Cooks by time or by probe to sense internal product temperature and automatically converts from cook mode to hold mode once the set parameters have been reached.
- Oven hoods, outside venting, and fire extinguisher systems are not required (check your local codes). Emission of grease laden air are less than U.L. established standards.
- Eight programmable menu buttons stores favorite recipes into memory (COOK/HOLD/TIME/PROBE SET-POINTS). Reduces operational requirements to simply loading the oven, pushing the power button, the preset menu button, and start.
- Clear, easy-to-read LED display indicates cook time remaining or the full range of programmed operating parameters.
- When cooking by probe, the oven maintains a record of the highest and lowest temperatures sensed by the food probe to assure foods are cooked to the temperature required.

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**300-TH/III**  
**ELECTRONIC COOK & HOLD OVEN**

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**INSTALLATION REQUIREMENTS**

- Oven must be installed level.
- 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.

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**CLEARANCE REQUIREMENTS**

18” (457mm) minimum clearance at the back from heat producing equipment. To protect the electronic control, maintain sufficient side clearance to prevent the control area from reaching any temperature at or above 140°F (60°C).

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**CAPACITY**

- 36 lbs (16 kg) maximum
- Volume maximum: 22.5 quarts (28.5 liters)

<table>
<thead>
<tr>
<th>Full-size pans:</th>
<th>Gastronorm 1:1:</th>
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</thead>
<tbody>
<tr>
<td>Three (3) 20” x 12” x 2-1/2”</td>
<td>(530mm x 325mm x 65mm)</td>
</tr>
<tr>
<td>Two (2) 20” x 12” x 4”</td>
<td>(530mm x 325mm x 100mm)</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Half-size pans:</th>
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</thead>
<tbody>
<tr>
<td>Six (6) 10” x 12” x 2-1/2”</td>
</tr>
<tr>
<td>Four (4) 10” x 12” x 4”</td>
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</tbody>
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**ELECTRICAL**

- **VOLTAGE** 120V 1 PHASE 60 CYCLE / HZ
- **AMPS** 6.7
- **kW** 0.8
- **CORD & PLUG** NEMA 5-15P 15A 125V PLUG

- **VOLTAGE** 230V 1 PHASE 50/60 CYCLE / HZ
- **AMPS** 2.7
- **kW** 0.62
- **CORD & PLUG** CEE 7/7 PLUG RATED 250V CH2-16P PLUG RATED 250V BS1363 PLUG RATED 250V

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**WEIGHT**

- **NET:** 69 lbs (31 kg)
- **SHIP:** 129 lbs (59 kg)

**CARTON DIMENSIONS:** (L x W x H)

- 36” x 24” x 28” (914mm x 610mm x 711mm)

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**OPTIONS & ACCESSORIES**

- Carving Holder, Prime Rib HL-2635
- Casters, 3” (76mm) - 2 RIGID, 2 SWIVEL W/ BRAKE 5015323
- Drip Pan without Drain PN-2122
- Shelf, Chrome Wire SH-2107

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DUE TO ONGOING PRODUCT IMPROVEMENT, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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