

# ALTO SHAAM® Electronic Cooking and Holding Ovens

## AS-250

- ◆ **HALO HEAT** ... a controlled, uniform heat source that gently cooks, holds, and surrounds food for better appearance, taste, and longer holding life.
- ◆ Electronic, microprocessing control cooks by time or internal product temperature.
- ◆ Cooks, roasts and holds food in the same cabinet.
- ◆ Digital display indicates internal product temperature or remaining time.
- ◆ Reduces product shrinkage.
- ◆ Automatic program "lock" prevents accidental loss of program.
- ◆ Retains product moisture and flavor.
- ◆ Fail-safe feature "remembers" the operational mode in the event of a power failure.
- ◆ Induces natural enzyme action in meat to tenderize.
- ◆ Operation and cooking instructions located on control panel and door.
- ◆ Provides uniform and consistent cooking, day after day.
- ◆ Less energy usage.
- ◆ Reduces labor and evens-out work loads.
- ◆ Cooks and holds fish, poultry, meat, vegetables, potatoes, and reheats frozen convenience foods.
- ◆ Non-magnetic stainless steel interior, racks, and shelves resist corrosion.
- ◆ Stackable design with a capacity of 25 pounds (11 kg).





# Sizes and Specifications



## MODEL AS-250 ELECTRONIC COOKING & HOLDING OVEN

Single compartment, 20 gauge non-magnetic stainless steel exterior and door with magnetic door latch. Oven interior includes two (2) removable, non-magnetic stainless steel side racks, one (1) non-magnetic stainless steel wire shelf, and one (1) removable stainless steel drip pan. Oven interior includes one (1) product probe with holder to contain internal temperature probe when not in use. Each unit is equipped with two (2) 1" (25mm) high, base support bars.

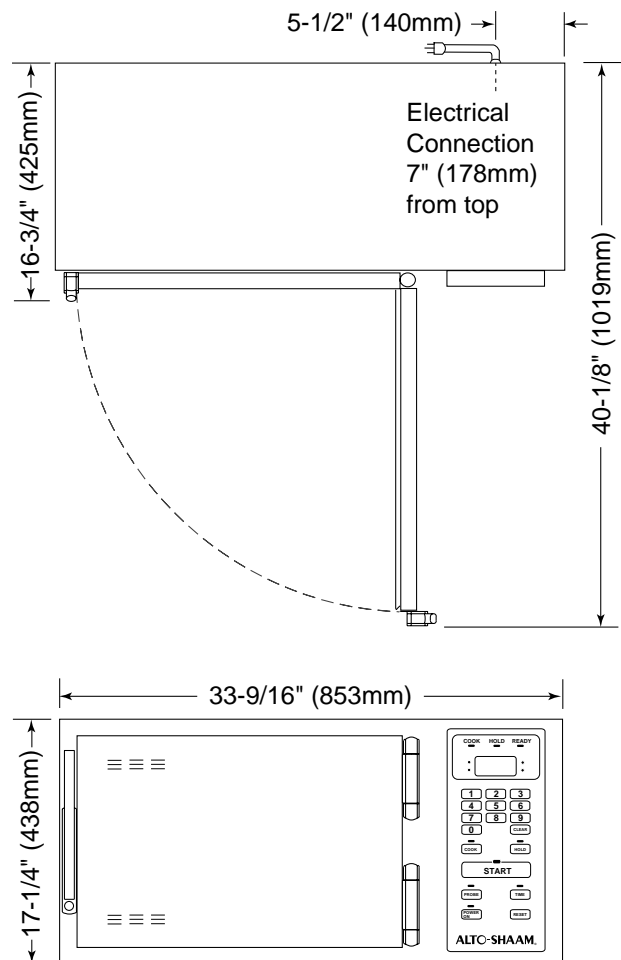
### ELECTRONIC CONTROL PANEL

Microprocessing control cooks by time (up to 999 minutes) or by internal product probe temperature. The control features an electronic "touch" control panel with one (1) cooking control 200° to 325°F (100° to 163°C), and one (1) holding control 140° to 200°F (60° to 93°C). Digital display shows the appropriate time or internal product temperature in degrees Fahrenheit or degrees Celsius. Complete operating instructions and suggested product temperatures are included on the control panel. Oven control has built-in safety features that prevent accidental program interruptions, and resumes the program in the event of a power failure.



**5-Year Limited Warranty**  
on all cook and hold heating elements  
(EXCLUDES LABOR).

<b>MODEL</b>	<b>AS-250</b>
<b>PRODUCT CAPACITY</b>	20 to 25 lb (9 to 11 kg) maximum
<b>INTERIOR</b>	20 gauge non-magnetic stainless steel 2: stainless steel side racks with shelf positions spaced at 1-3/8" (35mm) centers 1: non-magnetic stainless steel wire shelf 1: stainless steel drip pan 1: electronic product temperature probe 1: probe holder
<b>INSIDE DIMENSIONS</b>	W x D x H: 22" x 13" x 13-5/8" (559mm x 330mm x 346mm)
<b>PAN CAPACITY</b>	FULL-SIZE PANS 1: 12" x 20" x 2-1/2" GASTRONORM 1/1 1: (530mm x 325mm x 65mm)
<b>ELECTRICAL</b>	125 V.A.C. — 60 Hz, 1 Ph 1300 Watts 10.4 Amps NEMA 5-15P 15A, 125V Plug 
	200-230 V.A.C. — 50/60 Hz, 1ph 1200 Watts (max.), 5.2 Amps (max.) E-INT ONLY: CEE 7/7 220-230V Plug 
	230 V.A.C. — 50 Hz, 1ph 1200 Watts, 5.2 Amps G-INT ONLY: CEE 7/7 220-230V Plug 
<b>NET WEIGHT</b>	86 lb (39 kg)
<b>SHIP WEIGHT</b>	97 lb (44 kg)
<b>OPTIONS &amp; ACCESSORIES</b>	Shelf, Stainless Steel Wire . . . . SH-2786 Stacking Hardware . . . . . 4928 Carving Holder, Prime Rib . . . . HL-2635



\*NOT DRAWN TO SCALE

## ALTO SHAAM HALO HEAT COOK/HOLD/SERVE SYSTEMS

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