

CS-200

Hot Food Holding Carving Station



- Halo Heat . . . a controlled, uniform heat source radiating heat directly from the carving surface.
- The fixed lamp assembly provides additional heat to the product surface for greater surface temperature control.
- Proper and safe serving temperatures are maintained without additional cooking.
- The heated surface is recessed to catch drippings.
- The sanitary cutting board with gravy lane is removable and listed with NSF and USDA.
- The carving station is designed to fit on top of a Halo Heat Cook & Hold oven, Heated Holding Cabinet, or suitable for placement on any surface.
- A clear glass customer breath guard easily slides in place and meets new NSF breath guard specifications.



Short Form Spec

The Alto-Shaam CS-200 hot food holding carving station is constructed with stainless steel and includes one (1) On/Off power switch and one (1) indicator light. The heated base is controlled by one (1) three-position toggle switch for Low/Medium/High heat. Two (2) 250-watt infrared heat lamps are controlled by one (1) On/Off switch. The heated surface is recessed to catch drippings. The CS-200 is furnished with one (1) set of 1" (25mm) legs and one (1) 21-5/8" x 21-5/8" x 1/2" (550mm x 550mm x 13mm) cutting board.

- Model CS-200:** Carving station with two lamps
- Model CS-200/S:** Carving station with two lamps and clear glass customer breath guard



Factory-installed Options

- Electrical
 - 120V, 1ph, 60Hz
 - 230V, 1ph, 50/60Hz

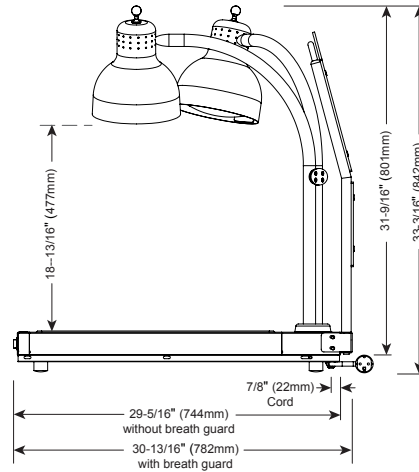
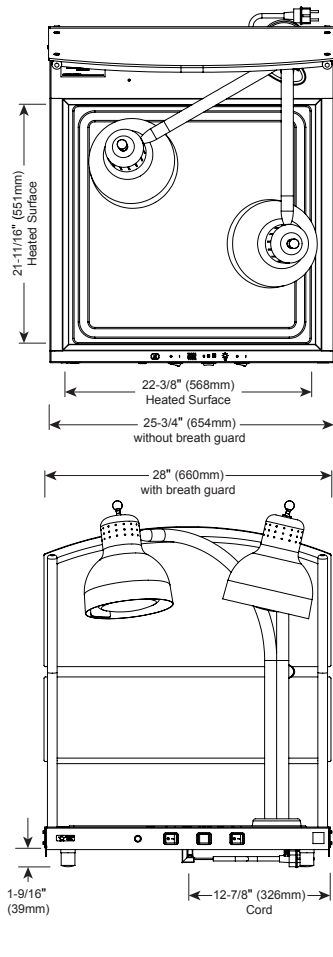


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www.alto-shaam.com



CS-200

Hot Food Holding Carving Station



Dimensions: (H x W x D)	
CS-200:	33-3/16" x 25-3/4" x 29-5/16" (842mm x 654mm x 744mm)
CS-200/S:	33-3/16" x 26" x 30-13/16" (842mm x 660mm x 782mm)

Product/Pan Capacity
70 lbs (32 kg) max. (large steamship round)

Installation Requirements
Carving station must be installed on a stable level surface, and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

Stacking Configurations
on 750-S holding cabinet
on 750-TH-II or 750-TH/III cook & hold oven
on 767-SK or 767-SK/III smoker oven
Notice: Remove rubber feet and spacers prior to installation on 750 & 767 series units.

Attention
Warranty does not apply if the carving station is flooded or immersed in water.

Electrical - CS-200					
V	PH	Hz	A	kW	
120	1	60	6.3	0.75	NEMA 5-15P 15A - 120V PLUG
230	1	50/60	3.26	0.75	PLUGS RATED 250V
	CEE 7/7		CH2-16P		BS 1363
	AS/NZS 3112				

Weight* (EST.)	
CS-200	CS-200/S
Net: 60 lb (27 kg)	Net: Contact factory
Ship: 150 lb (68 kg)	Ship: 170 lbs (77 kg)
Crate dimensions (L x W x H):	35" x 35" x 41" (889mm x 889mm x 1041mm)
*Domestic ground shipping information. Contact factory for export weight and dimensions.	

Accessories	
Carving Holders	
<input type="checkbox"/> Prime Rib	HL-2635
<input type="checkbox"/> Steamship Round	4459
Cutting Board	
<input type="checkbox"/> Full-size:	21-5/8" x 21-5/8" x 1/2" (550mm x 550mm x 13mm) BA-28066
<input type="checkbox"/> Half-size:	10-3/4" x 21-5/8" x 1/2" (273mm x 550mm x 13mm) BA-29244



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