

# 300-S

## Low-Temperature Hot-Food Holding Cabinet

UL

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.

### 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
- Antimicrobial handle retards the growth of illness-causing pathogens
- 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



300-S

### 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]

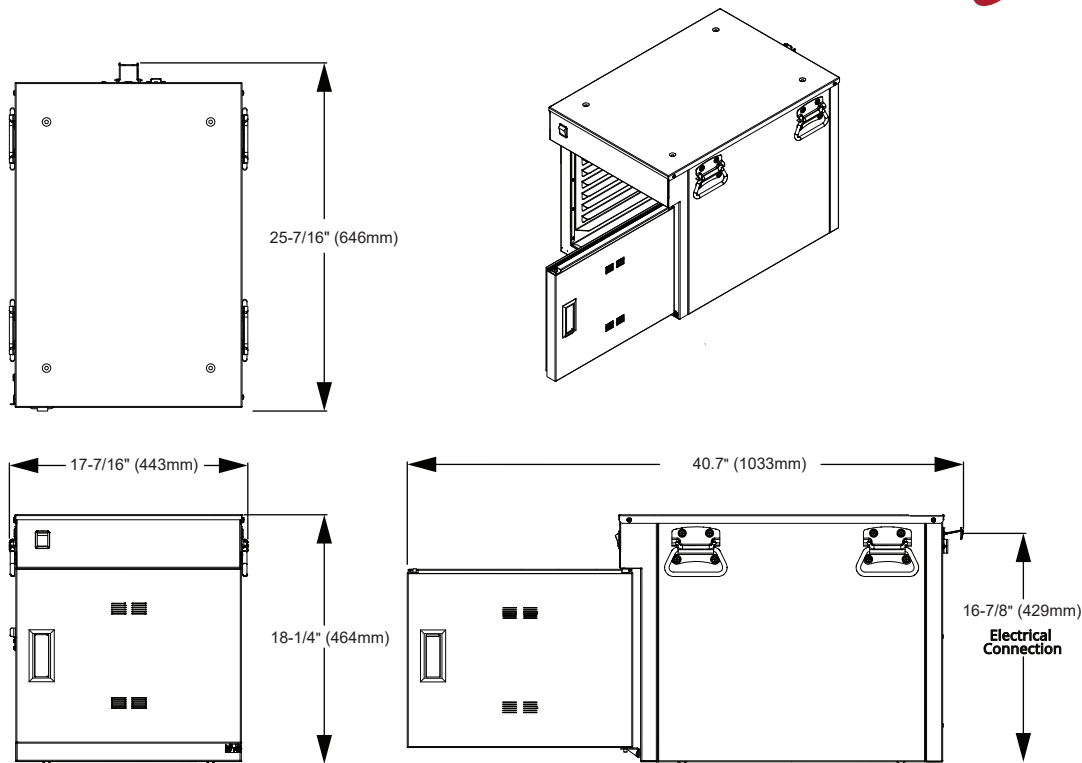
### Additional Features

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



# 300-S

DIMENSIONS



| Model                        | Exterior (H x W x D)                                 | Interior (H x W x D)                              |
|------------------------------|------------------------------------------------------|---------------------------------------------------|
| 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] |
| Ship Dimensions (L x W x H)* | Ship Weight*                                         | Net Weight                                        |
| 300-S                        | 36" x 24" x 28" [914mm x 610mm x 711mm]              | 125 lb [57 kg]                                    |
|                              |                                                      | 65 lb [29 kg]                                     |

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



- 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.



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



| 300-S | V   | Ph | Hz    | A   | kW  | Cord & Plug                                                                                        |
|-------|-----|----|-------|-----|-----|----------------------------------------------------------------------------------------------------|
| 120V  | 120 | 1  | 50/60 | 6.7 | .80 | NEMA 5-15p<br>15A-125V plug                                                                        |
| 230V  | 230 | 1  | 50/60 | 3.9 | .80 | CEE 7/7<br>plug rated 250V<br>CH2-16p<br>plug rated 250V<br>BS 1363 [U.K. only]<br>plug rated 250V |



| Heat of rejection |                            |                        |
|-------------------|----------------------------|------------------------|
| 300-S             | Heat Gain<br>qs,<br>BTU/hr | Heat Gain<br>qs,<br>kW |
|                   | 162                        | 0.05                   |

## CONTACT US

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.  
Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | [alto-shaam.com](http://alto-shaam.com)