

AS-250

LOW TEMPERATURE ELECTRONIC COOK & HOLD OVEN



- **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.
- 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.

Single compartment, 20 gauge stainless steel exterior and door with magnetic door latch. Oven interior includes two (2) removable, non-magnetic stainless steel side racks with eight (8) pan positions on 1-3/8" (35mm) centers, 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 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 91°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 AS-250 Cook & Hold Oven with electronic controls.



FACTORY INSTALLED OPTIONS

- Electrical Choices
 - ➔ Specify Voltage:
 - 125V
 - 230V
- Cooking thermostat limit set at 250°F for restricted areas of the U.S.A.
 - Specify on order as required.



ADDITIONAL FEATURES

- Stackable design
 - AS-250 with identical AS-250
 - Order appropriate stacking hardware.

Lifetime Warranty

On all Cook and Hold heating elements (EXCLUDES LABOR).



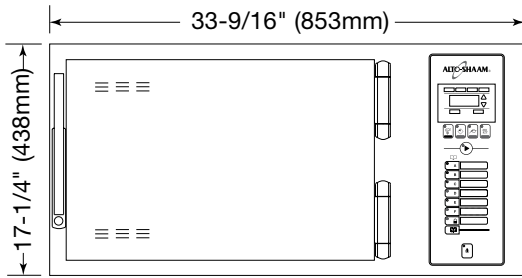
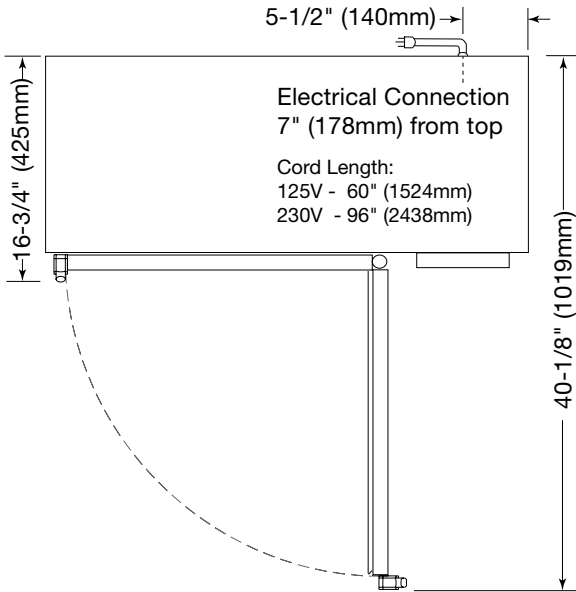
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DIMENSIONS: H x W x D



EXTERIOR:

18-1/4" x 33-9/16" x 16-3/4"
(464mm x 853mm x 425mm)

INTERIOR:

13-5/8" x 22" x 13"
(346mm x 559mm x 330mm)

ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW		
125	1	60	10.4	1.3		NEMA 5-15P 15A, 125V PLUG
230	1	50/60	5.5	1.2		CEE 7/7 220-230V Plug

PRODUCT\PAN CAPACITY

25 lbs (11 kg) MAXIMUM

VOLUME MAXIMUM: 7.5 QUARTS (9,5 LITERS)

FULL-SIZE PANS: GASTRONORM 1/1:

One (1) 20" x 12" x 2-1/2" 530mm x 325mm x 65mm

CLEARANCE REQUIREMENTS

BACK	3" (76mm)
TOP	2" (51mm)
EACH SIDE	1" (25mm)

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.

WEIGHT

NET	65 lb (29 kg)
SHIP	100 lb (45 kg)
CARTON DIMENSIONS: (L x W x H)	
35" x 22" x 26" (889mm x 559mm x 660mm)	

OPTIONS & ACCESSORIES

<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635
<input type="checkbox"/> Shelf, Stainless Steel Wire	SH-2786
<input type="checkbox"/> Stacking Hardware	4928