





Cook & Hold | Smoker Oven Accessories

Featuring game changing Halo Heat® technology, Cook & Hold Ovens are designed to produce better food quality and higher yields. Gentle, radiant heat evenly surrounds food without the use of extremely hot elements, added humidity or fans. Known as one of the most versatile and energy efficient pieces of equipment in the industry, these ovens are engineered to maximize return on investment. Further your investment with a number of accessories that enhance cooking, ease of cleaning and more for foodservice operations.

Cleaning

Protect your investment with regular cleaning. From sprays to tablets to brushes, we have what you need to properly care for your equipment, ensure high-quality cooking results, keep employees safe and extend equipment lifetime.



Non-Caustic Oven Cleaner [Part #CE-46828]

PRODUCT DIMENSIONS
[Refer to Liquid Spec Sheet](#)

COOK & HOLD MODELS

300-TH, 500-TH, 500-TH II, 750-TH, 750-TH II, 1000-TH, 1000-TH I, 1000-TH II, 1200-TH

SMOKER MODELS

767-SK, 767-SK III, 750-SK, 1000-SK I, 1000-SKIII, 1000-SK, 1200-SK III, 1750-SK, 1767-SK, 1767 SK III



Non-Caustic Oven Cleaner [case of six 6] [Part #CE-46829]

PRODUCT DIMENSIONS
[Refer to Liquid Spec Sheet](#)

COOK & HOLD MODELS

300-TH, 500-TH, 500-TH II, 750-TH, 750-TH II, 1000-TH, 1000-TH I, 1000-TH II, 1200-TH, 1750-TH

SMOKER MODELS

767-SK, 767-SK III, 750-SK, 1000-SK I, 1000-SKIII, 1000-SK, 1200-SK III, 1750-SK, 1767-SK, 1767 SK III

Cooking Accessories

Seamlessly execute your menu and introduce new menu items with a variety of cooking accessories. We offer a number of pans, racks, probes and more to help you achieve the menu versatility for your customers.

Carving Holders

Carving holders hold a variety of large cuts of meat in place for high-quality cooking, carving and service to customers.



Steamship Cafeteria Round Holder

CLASSIC COOK & HOLD
[Part #4459]

500-TH II, 750-TH II, 1000-TH II, 1000-TH I

PRODUCT DIMENSIONS
12-3/4" x 20-3/4" x 3-1/4"
[323 x 527 x 81]

NEW COOK & HOLD | SMOKER
[Part #4459]

500-TH II, 750-TH, 750-SK, 1000-TH, 1000-SK, 1200-TH, 1200-SK, 1750-TH, 1750-SK

PRODUCT DIMENSIONS
12-3/4" x 20-3/4" x 3-1/4"
[323 x 527 x 81]



Prime Rib Holder

CLASSIC COOK & HOLD | SMOKER
[Part #HL-2635]

500-TH II, 750-TH II, 1000-TH I, 1000-TH II

PRODUCT DIMENSIONS
9" x 11-7/8" x 7"
[228 x 301 x 176]

NEW COOK & HOLD | SMOKER
[Part #HL-2635]

300-TH, 500-TH, 750-TH, 750-SK, 1000-TH, 1000-SK, 1200-TH, 1200-SK, 1750-TH, 1750-SK

PRODUCT DIMENSIONS
9" x 11-7/8" x 7"
[228 x 301 x 176]





Pans

Pans are available in a variety of sizes and configurations to collect grease and drippings during the cooking process.



Drip Pan without Drain

NEW COOK & HOLD
[Part #PN-37119]
300-TH
PRODUCT DIMENSIONS
12-4/5" x 20-3/8" x 3/4" [323 x 527 x 31]



Drip Pan with Drain

CLASSIC COOK & HOLD
[Part #14813]
500-TH II
PRODUCT DIMENSIONS
13-7/8" x 21-1/8" x 1-1/2" [352 x 536 x 380]

NEW COOK & HOLD
[Part #5027714]
500-TH
PRODUCT DIMENSIONS
11" x 21-3/8" x 2-3/8" [281 x 542 x 60]



Drip Pan with Drain

CLASSIC COOK & HOLD | SMOKER
[Part #14831]
750-TH II, 767-SK, 1767-SK
PRODUCT DIMENSIONS
21-3/4" x 26" x 1-5/8" [552 x 660 x 41]

NEW COOK & HOLD | SMOKER
[Part #5027713]
750-TH, 750-SK, 1750-TH, 1750-SK
PRODUCT DIMENSIONS
18-1/2" x 26-3/8" x 2-3/8" [472 x 670 x 60]



Drip Pan with Drain

CLASSIC COOK & HOLD | SMOKER
[Part #5005616]
1000-TH II, 1000-TH I, 1000-SK I, 1000-SK II
PRODUCT DIMENSIONS
18-1/4" x 24-1/5" x 2" [463 x 614 x 49]

NEW COOK & HOLD | SMOKER
[Part #5025893]
1000-TH, 1200-TH, 1000-SK, 1200-SK
PRODUCT DIMENSIONS
15-1/2" x 26-3/8" x 2-3/8" [345 x 670 x 60]

Protein Racks Effortlessly roast proteins with racks for poultry, ribs & more.



6-piece Poultry Roasting Rack

CLASSIC COOK & HOLD [Part #5003463] 500-TH II, 750-TH II, 1000-TH II, 1200-TH II	NEW COOK & HOLD [Part #5003463] 500-TH, 750-TH, 1000-TH, 1200-TH, 1750-TH
PRODUCT DIMENSIONS 12-3/4" x 21" x 6-1/4" [323 x 533 x 158]	PRODUCT DIMENSIONS 12-3/4" x 21" x 6-1/4" [323 x 533 x 158]



6-piece Poultry Roasting Rack with Drip Guard

CLASSIC COOK & HOLD [Part #PN-5020829] 500-TH II, 750-TH II, 1000-TH II, 1200-TH II	NEW COOK & HOLD [Part #PN-5020829] 500-TH, 750-TH, 1000-TH, 1200-TH, 1750-TH
PRODUCT DIMENSIONS 12-3/4" x 21" x 6-1/4" [323 x 533 x 158]	PRODUCT DIMENSIONS 12-3/4" x 21" x 6-1/4" [323 x 533 x 158]



Smoker Shelf, Stainless Steel, Rib Rack

CLASSIC SMOKER [Part #SH-2743] 767-SK, 1767-SK	NEW SMOKER [Part #SH-2743] 750-SK, 1750-SK
PRODUCT DIMENSIONS 21" x 24-3/4" x 2-1/2" [533 x 755 x 63]	PRODUCT DIMENSIONS 21" x 24-3/4" x 2-1/2" [533 x 755 x 63]



Smoker Shelf, Stainless Steel, Rib Rack

CLASSIC SMOKER [Part #SH-29474] 1000-SK/I, 1000-SK/II	NEW SMOKER [Part #SH-29474] 1000-SK, 1200-SK
PRODUCT DIMENSIONS 18" x 24-3/4" x 2" [457 x 628 x 51]	PRODUCT DIMENSIONS 18" x 24-3/4" x 2" [457 x 628 x 51]



Shelf, Stainless Steel, Flat Wire

CLASSIC COOK & HOLD SMOKER [Part #SH-2324] 767-SK, 1767-SK, 750-TH/II	NEW COOK & HOLD SMOKER [Part #SH-2324] 750-TH, 750-SK, 1750-TH, 1750-SK
PRODUCT DIMENSIONS 21 1/16" x 24 3/4"	PRODUCT DIMENSIONS 21 1/16" x 24 3/4"



Shelf, Stainless Steel, Flat Wire

CLASSIC COOK & HOLD SMOKER [Part #SH-2325] 1000-TH/I, 1000-TH/II, 1000-SK/I, 1000-SK/II	NEW COOK & HOLD SMOKER [Part #SH-2325] 1000-TH, 1200-TH, 1000-SK, 1200-SK
PRODUCT DIMENSIONS 17 15/16" x 24 3/4"	PRODUCT DIMENSIONS 17 15/16" x 24 3/4"



Shelf, Stainless Steel, Flat Wire

CLASSIC COOK & HOLD [Part #SH-2326] 500-TH II	NEW COOK & HOLD [Part #SH-47163] 500-TH, 300-TH
PRODUCT DIMENSIONS 13-1/4" x 19-1/2" [336 x 495]	PRODUCT DIMENSIONS 13-4/5" x 19-1/2" [351 x 495]



Wood Chips

Introduce bold flavor to your menu with real smoke from real wood chips available in a variety of flavors and package sizes. **[For Smoker Ovens Only]**



SMOKER MODELS

767-SK, 1000-SK/I, 1000-SK/II, 1767-SK, 750-SK, 1000-SK, 1200-SK, 1750-SK



SMOKER MODELS

767-SK, 1000-SK/I, 1000-SK/II, 1767-SK, 750-SK, 1000-SK, 1200-SK, 1750-SK



SMOKER MODELS

767-SK, 1000-SK/I, 1000-SK/II, 1767-SK, 750-SK, 1000-SK, 1200-SK, 1750-SK



SMOKER MODELS

767-SK, 1000-SK/I, 1000-SK/II, 1767-SK, 750-SK, 1000-SK, 1200-SK, 1750-SK



SMOKER MODELS

767-SK, 1000-SK/I, 1000-SK/II, 1767-SK, 750-SK, 1000-SK, 1200-SK, 1750-SK

CherryNorth and South American Customers

2 lb Pack	Part #WC-22540
1.25 cu ft	Part #WC-22541
2.5 cu ft	Part #WC-37746

Customers Outside of North and South America

0.9 kg	Part #WC-49352
9 kg	Part #WC-49353

AppleNorth and South American Customers

2 lb Pack	Part #WC-22542
1.25 cu ft	Part #WC-22543
2.5 cu ft	Part #WC-37747

Customers Outside of North and South America

0.9 kg	Part #WC-49354
9 kg	Part #WC-49355

HickoryNorth and South American Customers

2 lb Pack	Part #WC-2828
1.25 cu ft	Part #WC-2829
2.5 cu ft	Part #WC-37749

Customers Outside of North and South America

0.9 kg	Part #WC-49358
9 kg	Part #WC-49359

MapleNorth and South American Customers

2 lb Pack	Part #WC-22544
1.25 cu ft	Part #WC-22545
2.5 cu ft	Part #WC-37748

Beech

Customers Outside of North and South America

0.9 kg	Part #WC-49356
9 kg	Part #WC-49357



SMOKER OVEN ACCESSORIES

Smoker Chip Trays [For Smoker Ovens Only]



Classic Unit Chip Tray
[Part #4652]

PRODUCT DIMENSIONS
9.752" x 4.312" x 2.654"

CLASSIC SMOKER MODELS
767-SK, 1767-SK, 1000-SK/I, 1000-SK/II



New Unit Chip Tray
[Part #5030981]

PRODUCT DIMENSIONS
10.454" x 4.374" x 2.654"

NEW SMOKER MODELS
750-SK, 1750-SK, 1000-SK, 1200-SK

Probes

Sous Vide probes have additional sensors to more accurately measure product temperature.



Probe, Sous Vide
[Part #PR-36576]

PRODUCT DIMENSIONS
1000 mm

SMOKER MODELS
750-SK, 1000-SK, 1200-SK, 1750-SK
NEW COOK & HOLD
300-TH, 500-TH, 750-TH, 1000-TH,
1200-TH, 1750-TH



Probe, Standard Straight
[Part #PR-46999]

PRODUCT DIMENSIONS
820 mm

SMOKER MODELS
750-SK, 1000-SK, 1200-SK, 1750-SK
COOK & HOLD MODELS
300-TH, 500-TH, 750-TH, 1000-TH,
1200-TH, 1750-TH



Probe, Standard T-Shape
[Part #PR-46998]

PRODUCT DIMENSIONS
820 mm

SMOKER MODELS
750-SK, 1000-SK, 1200-SK, 1750-SK
COOK & HOLD MODELS
300-TH, 500-TH, 750-TH, 1000-TH,
1200-TH, 1750-TH



A partner **you can rely on.**

At Alto-Shaam® we're relentlessly driven to design and manufacture products that perform flawlessly in the most demanding conditions to give operators confidence and consistency in every meal. And our team is just as committed to providing industry-leading service and support. From installation consultation to equipment training to around the clock, every day technical assistance to culinary support—you can trust that we are here for you.



Full Line of Commercial Kitchen Equipment:

- Combination Ovens
- Cook & Hold Ovens
- Food Wells
- Heated Holding
- Smokers
- Quickchillers™
- Rotisseries
- Carving Stations
- Merchandisers & Display Cases
- Multi-Cook Ovens



For order inquiries please contact us at: **262-251-3800** | globalsales@alto-shaam.com

Information such as features, dimensions & availability may be subject to change or updates

ALTO-SHAAM®