

Rotisserie Electric

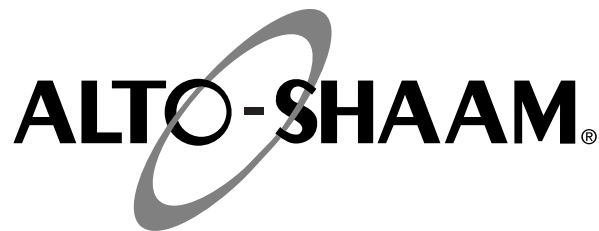


**Models:
AR-7E**

- **INSTALLATION**
- **OPERATION**
- **MAINTENANCE**



W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 USA
PHONE: 262.251.3800 • 800.558.8744 USA/CANADA FAX: 262.251.7067 • 800.329.8744 U.S.A. ONLY
www.alto-shaam.com



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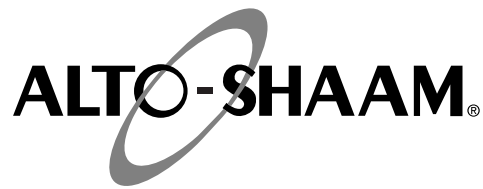
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DELIVERY

This Alto-Shaam appliance has been thoroughly tested and inspected to ensure only the highest quality unit is provided. Upon receipt, check for any possible shipping damage and report it at once to the delivering carrier. *See Transportation Damage and Claims section located in this manual.*

This appliance, complete with unattached items and accessories, may have been delivered in one or more packages. Check to ensure that all standard items and options have been received with each model as ordered.

Save all the information and instructions packed with the appliance. Complete and return the warranty card to the factory as soon as possible to ensure prompt service in the event of a warranty parts and labor claim.

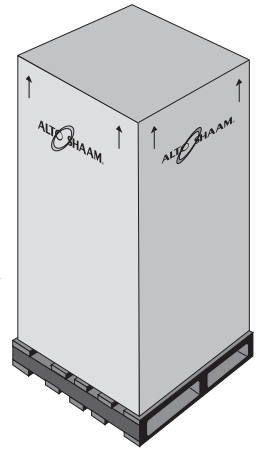
This manual must be read and understood by all people using or installing the equipment model. Contact the Alto-Shaam service department if you have any questions concerning installation, operation, or maintenance.

NOTE: All claims for warranty must include the full model number and serial number of the unit.

UNPACKING

1. Carefully remove the appliance from the carton or crate.

NOTE: Do not discard the carton and other packaging material until you have inspected the unit for hidden damage and tested it for proper operation.



2. Read all instructions in this manual carefully before initiating the installation of this appliance.

DO NOT DISCARD THIS MANUAL.

This manual is considered to be part of the appliance and is to be provided to the owner or manager of the business or to the person responsible for training operators. *Additional manuals are available from the Alto-Shaam service department.*

3. Remove all protective plastic film, packaging materials, and accessories from the appliance before connecting electrical power. Store any accessories in a convenient place for future use.

SAFETY PROCEDURES AND PRECAUTIONS

Knowledge of proper procedures is essential to the safe operation of electrically and/or gas energized equipment. In accordance with generally accepted product safety labeling guidelines for potential hazards, the following signal words and symbols may be used throughout this manual.

DANGER



Used to indicate the presence of a hazard that **WILL** cause severe personal injury, death, or substantial property damage if the warning included with this symbol is ignored.

WARNING



Used to indicate the presence of a hazard that **CAN** cause personal injury, possible death, or major property damage if the warning included with this symbol is ignored.

CAUTION



Used to indicate the presence of a hazard that can or will cause minor or moderate personal injury or property damage if the warning included with this symbol is ignored.

CAUTION

Used to indicate the presence of a hazard that can or will cause minor personal injury, property damage, or a potential unsafe practice if the warning included with this symbol is ignored.

NOTE: Used to notify personnel of installation, operation, or maintenance information that is important but not hazard related.

1. This appliance is intended to cook, hold or process foods for the purpose of human consumption. No other use for this appliance is authorized or recommended.
2. This appliance is intended for use in commercial establishments where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users.
3. Any troubleshooting guides, component views, and parts lists included in this manual are for general reference only and are intended for use by qualified technical personnel.
4. This manual should be considered a permanent part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts lists, notices, and labels must remain with the appliance if the item is sold or moved to another location.

NOTE



For equipment delivered for use in any location regulated by the following directive:

DO NOT DISPOSE OF ELECTRICAL OR ELECTRONIC EQUIPMENT WITH OTHER MUNICIPAL WASTE.

INSTALLATION

DANGER



IMPROPER INSTALLATION, ALTERATION, ADJUSTMENT, SERVICE, OR MAINTENANCE COULD RESULT IN SEVERE INJURY, DEATH, OR CAUSE PROPERTY DAMAGE.

READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

CAUTION



TO PREVENT PERSONAL INJURY, USE CAUTION WHEN MOVING OR LEVELING THIS APPLIANCE.

CAUTION



METAL PARTS OF THIS EQUIPMENT BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS APPLIANCE.



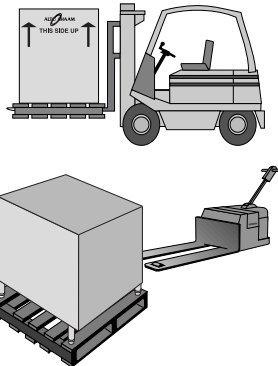
DANGER



DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

SITE INSTALLATION

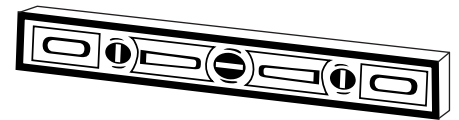
In order to maintain established National Sanitation Foundation standards, all counter-mounted models must be sealed to the counter with a R.T.V. or silastic meeting N.S.F. requirements or have legs of a sufficient 6" (152mm) height to provide minimum unobstructed space beneath the unit.



1. The appliance must be installed on a non-combustible, level surface.
2. **DO NOT** install this appliance in any area where it may be affected by any adverse conditions such as steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
3. For both safety and convenience, the rotisserie must be installed in a location to provide easy access to the controls and should be positioned at a safe and convenient height to provide easy loading and unloading of hot products.
4. This appliance must be kept free and clear of any obstructions blocking access for maintenance or service.
5. A rotisserie can be stacked with another rotisserie oven or stacked on top of a matching holding cabinet. Complete stacking instructions are located in this manual.

A number of adjustments are associated with initial installation and start-up. It is important that these adjustments be conducted by a qualified service technician. Installation and start-up adjustments are the responsibility of the dealer or user. These adjustments include but are not limited to thermostat calibration, door adjustment, leveling, electrical hook-up and installation of optional casters or legs.

LEVELING



Level the appliance from side-to-side and front-to-back with the use of a spirit level.

We recommend checking the level periodically to make certain the floor has not shifted nor the appliance moved.

NOTE: Failure to properly level this appliance can cause improper function.

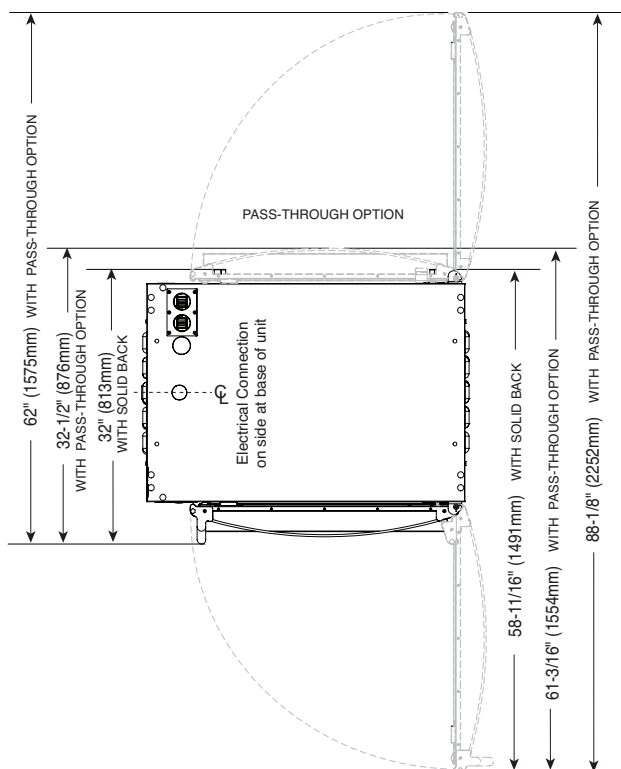
MINIMUM CLEARANCE REQUIREMENTS

A 6" (152mm) minimum clearance must be allowed at the back and both sides of the unit. Warranty will become null and void if these directions are not followed.

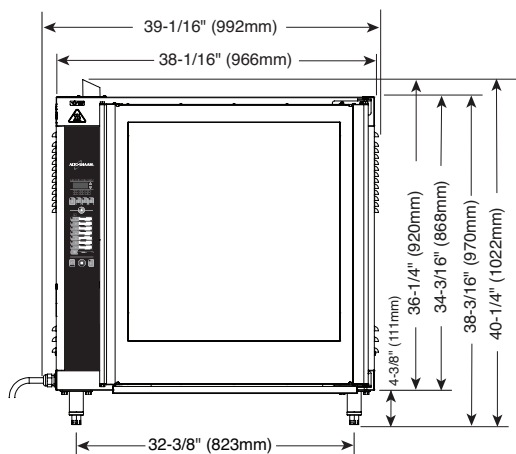
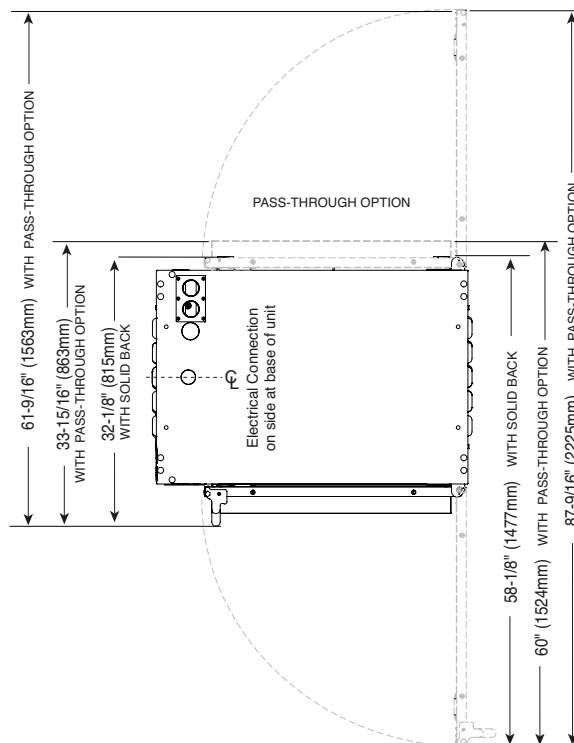
INSTALLATION

SITE INSTALLATION

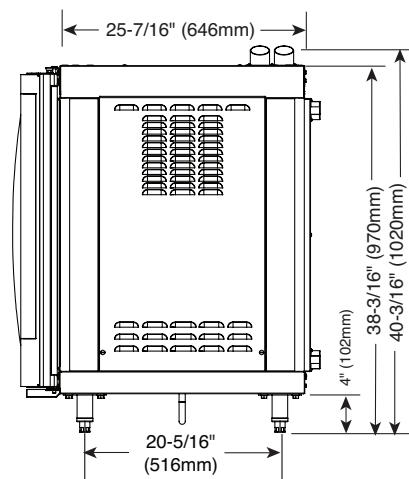
DOUBLE PANE CURVED GLASS DOOR



SINGLE PANE FLAT GLASS DOOR



FRONT VIEW



SIDE VIEW - SOLID BACK

PRODUCT CAPACITY

98 lb (44 kg) MAXIMUM

ANGLED SPITS (STANDARD):

Up to twenty-one (21) 3-1/2 lb chickens (1,6 kg)

Up to twenty-eight (28) 2-1/2 to 3 lb chickens (1,1 to 1,4 kg)

PIERCING SPITS (OPTIONAL):

Up to twenty-eight (28) 2-1/2 to 3-1/2 lb chickens (1,1 to 1,6 kg)

TURKEY SPIT (OPTIONAL):

One (1) Turkey up to 25 lb (11 kg)

INSTALLATION

ELECTRICAL CONNECTION

The appliance must be installed by a qualified service technician. The oven must be properly grounded in accordance with the National Electrical Code and applicable local codes.

DANGER



To avoid electrical shock, this appliance **MUST** be adequately grounded in accordance with local electrical codes or, in the absence of local codes, with the current edition of the National Electrical Code ANSI/NFPA No. 70. In Canada, all electrical connections are to be made in accordance with CSA C22.1, Canadian Electrical Code Part 1 or local codes.



Plug the unit into a properly grounded receptacle **ONLY**, positioning the unit so that the plug is easily accessible in case of an emergency. Arcing will occur when connecting or disconnecting the unit unless all controls are in the "OFF" position.

Proper receptacle or outlet configuration or permanent wiring for this unit must be installed by a licensed electrician in accordance with applicable local electrical codes.

After wiring and power connection has been completed, turn the main power switch to the "ON" position. **The main power switch can be left "ON" for daily use, but should be turned "OFF" when cleaning or performing maintenance or repairs to the rotisserie.**

"WARNING" RISK OF FIRE!

Use a UL Listed grounding type plug rated 250 Volts, 50 Amperes, 1 Phase, 3 wire for single phase units and 250 V, 50 A, 3 Phase, 4 wire for three phase units. Plug to be selected and installed only by qualified service personnel. Individual conductors are marked L1, L2, L3 when applicable, N when applicable, and G.

DANGER



APPLIANCES WITH NO CORD PROVIDED BY FACTORY MUST BE EQUIPPED WITH A CORD OF SUFFICIENT LENGTH TO PERMIT THE APPLIANCE TO BE MOVED FOR CLEANING.



ELECTRICAL CONNECTIONS MUST BE MADE BY A QUALIFIED SERVICE TECHNICIAN IN ACCORDANCE WITH APPLICABLE ELECTRICAL CODES.

ELECTRICAL

| VOLTAGE | PHASE | CYCLE/HZ | AMPS | KW | |
|----------------|-------|----------|---------|-----|----------|
| 208 (AGCY) | 1 | 60 | 40.0 | 8.3 | BARE END |
| 240 (AGCY) | 1 | 60 | 38.0 | 8.8 | NO PLUG |
| 208 (AGCY) | 3 | 60 | 33.0/ph | 8.3 | BARE END |
| 240 (AGCY) | 3 | 60 | 32.0/ph | 8.8 | NO PLUG |
| 380-415 (AGCY) | 3 | 50 | 24.0/ph | 8.8 | |
| 380 | 3 | 50 | 22.0/ph | 7.4 | NO CORD |
| 415 | 3 | 50 | 24.0/ph | 8.8 | NO PLUG |

Wire diagrams are located in the inside access panel of the unit

REGARDING INTERNATIONAL STANDARD UNITS:

If the unit is not equipped with flexible cord with plug, an all-pole country approved disconnection device which has a contact separation of at least 3mm in all poles must be incorporated in the fixed wiring for disconnection. When using a cord without a plug, the green/yellow conductor shall be connected to the terminal which is marked with the ground symbol. If a plug is used, the socket outlet must be easily accessible. If the power cord needs replacement, use a similar one obtained from the distributor.

For 230V units: To prevent an electrical shock hazard between the appliance and other appliances or metal parts in close vicinity, an equalization-bonding stud is provided. An equalization bonding lead must be connected to this stud and the other appliances / metal parts to provide sufficient protection against potential difference. The terminal is marked with the following symbol.



Power Cord Connection: The side connection is recommended for all applications. If a bottom connection is necessary for counter top units, user will need to provide a cutout in the countertop to allow the cord to hang freely without crimping.

Hard wired models:

Hard wired models must be equipped with a country certified external allpole disconnection switch with sufficient contact separation.

If a power cord is used for the connection of the product an oil resistant cord like H05RN or H07RN or equivalent must be used.

NOTE: 230V appliances must be connected to an electrical circuit that is protected by an external GFCI outlet.



DANGER



ENSURE POWER SOURCE MATCHES VOLTAGE STAMPED ON APPLIANCE NAMEPLATE.

INSTALLATION

STACKING COMBINATIONS & INSTALLATION REQUIREMENTS

STACKING COMBINATIONS (FACTORY INSTALLED)

AR-7E rotisserie *over* AR-7E rotisserie

Requires 6" (152mm) leg assembly **5001414** or 5" (127mm) casters **4007** and stacking assembly (**5009981**, **5009982**, **5009983**, **5010355**, **5010356**, or **5010357** - depending on voltage and door swing - see pg 8) for applications within the United States. Applications outside the U.S. requires 6" (152mm) legs with flanged feet **5001761** bolted to the floor.

[OVERALL HEIGHT: 76-7/8" (1953mm)]

AR-7E rotisserie *over* AR-7H companion holding cabinet

Requires 6" (152mm) leg assembly **5001414** or 5" (127mm) casters **4007** and stacking assembly (**5008787**, **5008948** or **5008922** - depending on voltage - see pg 8) for applications within the United States. Applications outside the U.S. requires 6" (152mm) legs with flanged feet **5001761** bolted to the floor.

[OVERALL HEIGHT: 76-7/8" (1953mm)]

CAUTION



**STACKING APPLICATIONS
OUTSIDE THE U.S. REQUIRE
FLANGED FEET AND MUST
BE BOLTED TO THE FLOOR.**

CAUTION



**MAKE CERTAIN TO FASTEN
EACH OF THE FOUR HOLES**

STACKING INSTRUCTIONS

A rotisserie can be stacked with another rotisserie or can be stacked on top of a matching holding cabinet.

Stacking hardware is required for all stacking combinations (SEE ABOVE AND THE OPTIONS LIST ON PG 8 FOR MORE INFORMATION).

All fastening holes have been prepunched. The stacking combination also requires the minimum clearance of 6" (152mm) at the top, back and both sides.

NOTE: Do not remove corner panels. They are not shown in the drawing only to increase visibility of the interior components.

1. Remove the access panels of both units.

2. **208-240V, 1PH - RH/LH DOOR SWING:**

Remove power cord, strain relief bushing, and strain relief washer (drill out 2 rivets) from the rotisserie intended to be on the top. Discard power cord.

208-240V, 3PH - RH/LH DOOR SWING:

Remove power cord and strain relief bushing from the rotisserie intended to be on the top. Discard power cord.

380-415V - RH/LH DOOR SWING:

Remove strain relief bushing from the rotisserie intended to be on the top.

3. Attach cover plate (1010464) to cord hole with 2 rivets.

4. Remove any existing legs or casters from both of the rotisseries.

5. Review "stacking combinations & installation requirements" above, then attach support brackets and legs or casters to the rotisseries intended to be on the bottom with 1" (25mm) screws, washers, and lock washers.

6. Punch out the knock out holes A, B, C, & D.

7. Detach decorative exhaust by removing 6 screws from top panel of rotisserie intended to be on the bottom.

8. Remove 4 plugs (E) from top panel of rotisserie intended to be on the bottom.

9. Apply high temp silicone around perimeter of exhaust opening on the top panel of the rotisserie to be on bottom (F).

10. Carefully lift and place the upper unit into position aligning on the bottom unit.

11. Secure units together by inserting a hex head screw and a flat washer in each hold of the top unit and a flat washer, lock washer, and hex nut inside the bottom unit. Securely tighten all four screws.

INSTALLATION

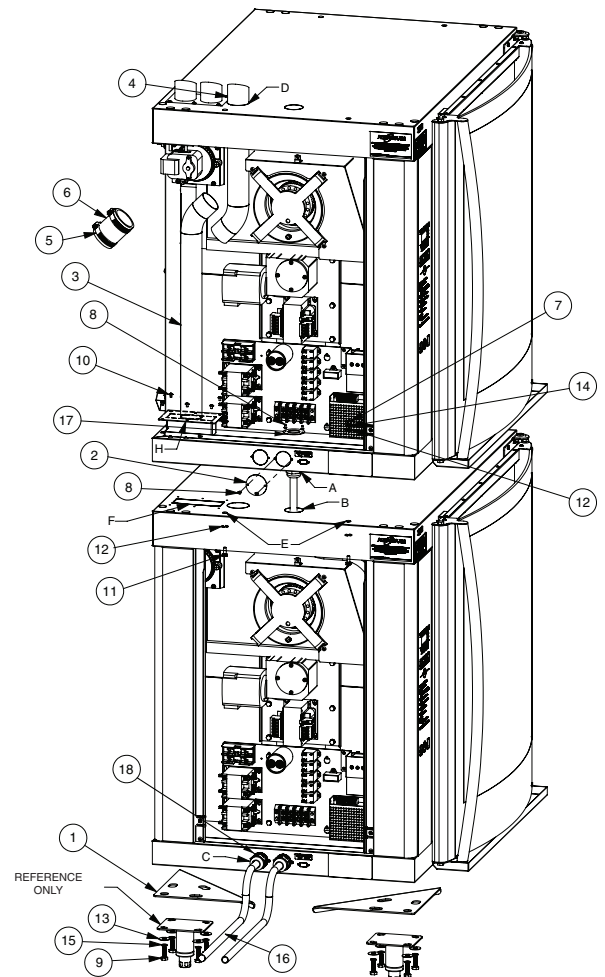
STACKING INSTRUCTIONS (CONTINUED)

12. Apply high-temp silicone to seal where the lower weldment attaches to the bottom panel (H). Attach lower weldment with 6: 8-32 x 1/4" screws.
13. Inside the left side of the upper unit, install the upper exhaust weldment routing it out the top of the upper unit and then mating it with the lower exhaust weldment using the rubber hose and hose clamps.
14. 208-240V, 1PH - RH/LH DOOR SWING:
Reattach strain relief bushing and strain relief washer with rivets to upper unit at knock out holes A & B.
- 208-240V, 3PH & 380-415V - RH/LH DOOR SWING:
Reattach strain relief bushing to upper unit at knock out holes A & B.
15. 208-240V, 1PH - RH/LH DOOR SWING:
Attach additional strain relief bushing and strain relief washer with rivets to lower unit at knock out hole C.
- 208-240V, 3PH & 380-415V - RH/LH DOOR SWING:
Attach additional strain relief bushing to lower unit at knock out hole C.
16. 208-240V, 1PH & 3PH - RH/LH DOOR SWING:
Attach the 14' (4,267 mm) power cord to the terminal block of upper unit using ring connectors.
- 380-415V - RH/LH DOOR SWING:
No power cord supplied, proceed to step 17.
17. Replace the side panels on both units.

AR-7E OVER AR-7E STACKING ASSEMBLY (5009981 SHOWN)

| ITEM NO. | PART NO. | PART DESCRIPTION | QTY |
|----------|-----------|--------------------------------------|-----------------|
| 1 | 1010092 | BRACKET, SUPPORT, BASE | 4 |
| 2 | 1010464 | PLATE, COVER, CORD HOLE | 1 |
| 3 | 5009985 | WELDMENT, EXHAUST, LOWER | 1 |
| 4 | 5009987 | WELDMENT, EXHAUST, UPPER (RH) | 1 |
| | 5010061* | WELDMENT, EXHAUST, UPPER (LH) | 1 |
| 5 | CL-22234 | CLAMP, WORM GEAR, 40-60 HOSE | 2 |
| 6 | HO-27883 | HOSE, 2" I.D. FDA; 0.25' (76mm) | 1 |
| 7 | NU-2437 | NUT, 1/4-20 HEX S/S | 4 |
| 8 | RI-2100 | RIVET, BLIND, #44, S/S | 6 |
| 9 | SC-2191 | SCREW, HEX HEAD, 5/16-18 X 1" LONG | 16 |
| 10 | SC-2459 | 8-32 X 1/4" PHIL SCREW | 6 |
| 11 | SC-27385 | SCREW, 1/4-20 X 3/4" LG HEX HEAD | 4 |
| 12 | WS-22094 | WASHER, 1/4", FLAT, 5/8 OD 18-8 SS | 8 |
| 13 | WS-22095 | WASHER, 3/8" ID, 1" OD, FLAT 18-8 SS | 16 |
| 14 | WS-2294 | LOCK WASHER 1/4" | 4 |
| 15 | WS-2867 | LOCK WASHER 5/16" | 16 |
| 16 | CD-33841 | CORD, 14' (4,267 mm) | 208-240V, 1PH 1 |
| | CD-3987* | CORD, 14' (4,267 mm) | 208-240V, 3PH 1 |
| 17 | 1002389 | WASHER, STRAIN RELIEF | 208-240V, 1PH 2 |
| 18 | BU-33505 | BUSHING, STRAIN RELIEF, INT | 208-240V, 1PH 1 |
| | BU-33948* | BUSHING, STRAIN RELIEF, 18mm-25mm | 208-240V, 3PH 1 |
| | | | 380-415V 1 |

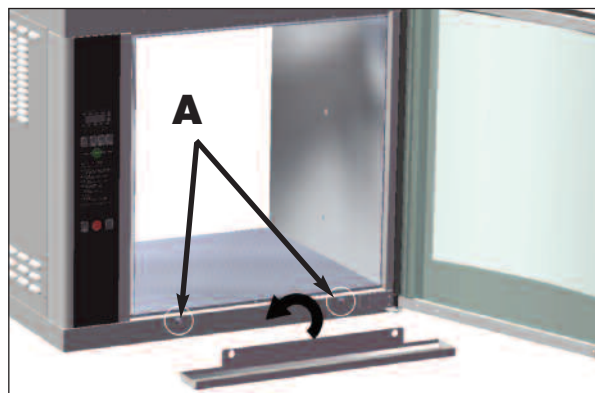
*NOT SHOWN



INSTALLATION

DRIP TRAY INSTALLATION

Attach tray using two carriage bolts (A) in base panel. Lift tray up and away to remove.



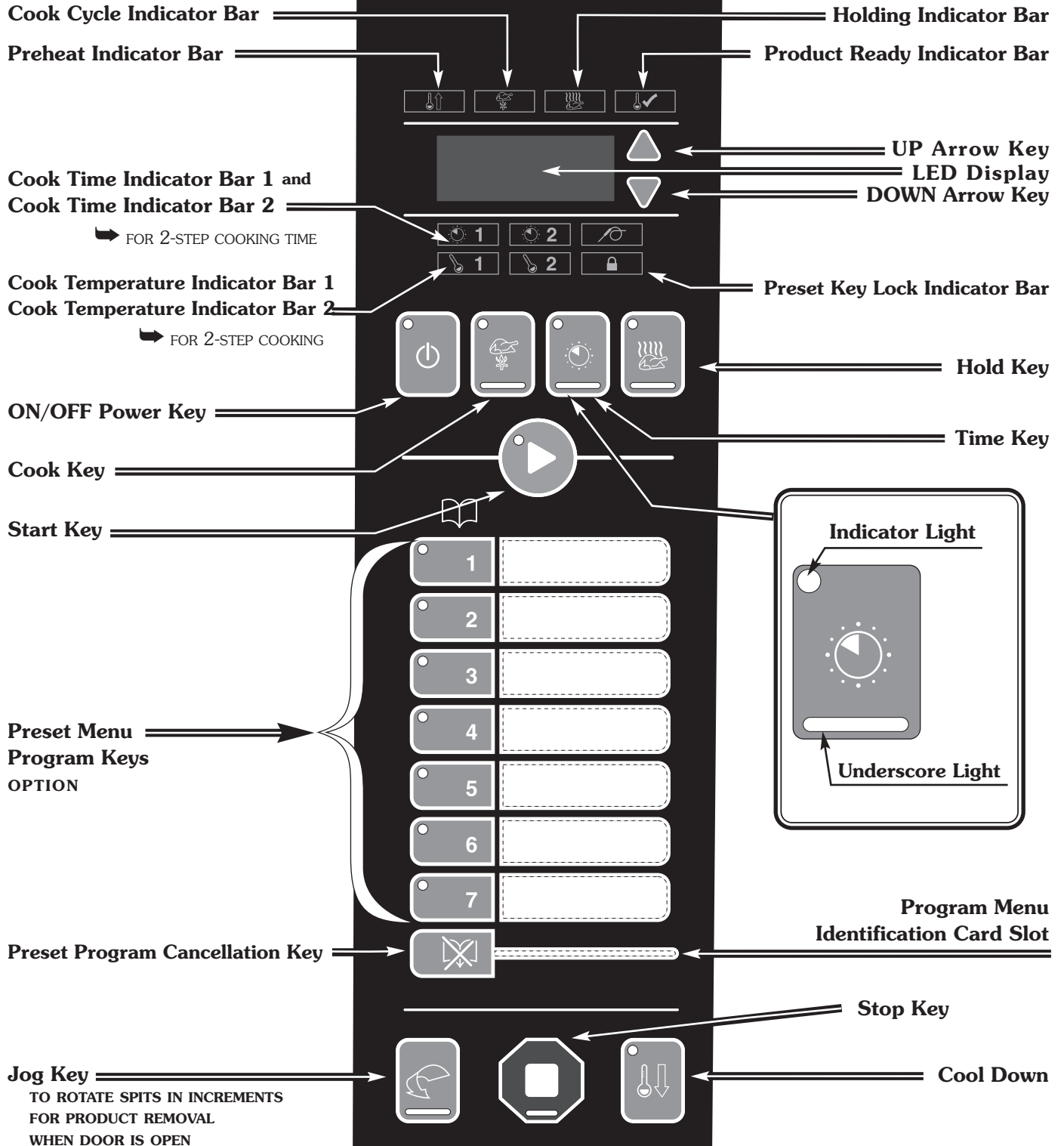
OPTIONS & ACCESSORIES

| DESCRIPTION | | PART NO. |
|--|---|----------|
| CASTERS, 5" (127mm) | 2 RIGID, 2 SWIVEL W/ BRAKE | 4007 |
| DOOR HANDLE | | HD-26900 |
| DOOR OPTIONS | SINGLE PANE FLAT GLASS, CONTROL SIDE (RH UNITS) | 5009591 |
| | SINGLE PANE FLAT GLASS, NON-CONTROL SIDE (RH UNITS) | 5009815 |
| DRIP PAN, STAINLESS STEEL | WITHOUT DRAIN | 1001976 |
| FEET, RUBBER, 2" (51mm) FOR COUNTER TOP UNITS ONLY | CE ONLY | 5001614 |
| LEGS | ASSEMBLY, 6" (152mm) | 5001414 |
| | ASSEMBLY, FLANGED FEET, 6" (152mm) (REQUIRED FOR STACKING UNITS) | 5001761 |
| MULTI-PURPOSE WIRE BASKET (.50 DIAMETER PIN) | | BS-26019 |
| SPITS | ANGLED SPIT, STAINLESS STEEL (7 STANDARD WITH UNIT) | SI-25934 |
| | PIERCING SPIT, STAINLESS STEEL | SI-25729 |
| | TURKEY SPIT, STAINLESS STEEL | 5011681 |
| | ANGLED SPIT, TEFLON COATED | 5001335 |
| STACKING ASSEMBLY (FACTORY INSTALLED) | | |
| AR-7E OVER AR-7E (RIGHT-HAND) | (208-240V, 1PH) | 5009981 |
| | (208-240V, 3PH) | 5009982 |
| | (380-415V) | 5009983 |
| AR-7E OVER AR-7E (LEFT-HAND) | (208-240V, 1PH) | 5010355 |
| | (208-240V, 3PH) | 5010356 |
| | (380-415V) | 5010357 |
| AR-7E OVER AR-7H | (208-240V, 1PH) | 5008787 |
| | (208-240V, 3PH) | 5008948 |
| | (380-415V) | 5008922 |
| STANDS | AR-7E W/ SHELF, 36" (914mm) | FR-26550 |
| | AR-7E OVER 750-S, 36" (914mm) | 5002058 |
| TEFLON® COATED ACCESSORY PACKAGE COMMERCIAL GRADE, INCLUDES DISKS, DRIP TRAY AND 7 ANGLED SPITS | | 5001302 |

OPERATING INSTRUCTIONS

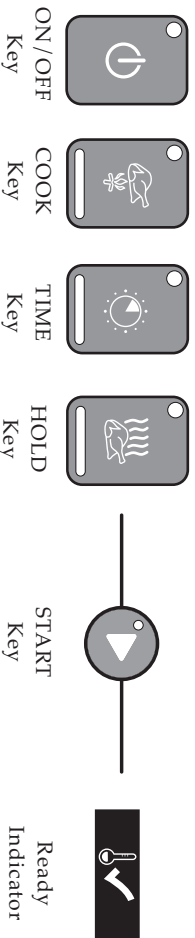
ROTISSERIE CONTROL IDENTIFICATION

ALTO-SHAAM®



QUICK REFERENCE OPERATION

ALLOW THE ROTISSERIE TO PREHEAT
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS
AND THE START KEY AND READY INDICATOR BEGIN FLASHING



1. Press the ON/OFF key.
2. Press and set the COOK key.
3. Press and set the COOK key for 2-step cooking.
4. Press and set the TIME key.
5. Press and set the TIME key for 2-step cooking.
6. Press and set the HOLD key.
7. Press the HOLD key again to add browning time.
8. When preheated: Load product & press start.

| ITEM | CHICKEN, HALVES OR PIECES | CHICKEN, WHOLE | TURKEY BREAST | PORK RIBS | PORK LOIN, BONELESS | LAMB LEG, BONELESS |
|--------------------------|--|----------------------------------|--------------------|--------------------------------|--------------------------------|-----------------------------------|
| SIZE OF MEAT | 2-1/2 to 3 lb (1,1 to 1,4 kg) | 2-1/2 to 3 lb (1,1 to 1,4 kg) | 5-1/2 lb (2,5 kg) | 2-3/4 down | 5 to 7 lb (2,3 to 3,2 kg) | 8 to 11 lb (4 to 5 kg) |
| CAPACITY PER SPIT/BASKET | 8 pieces | 3-4 chickens | 1 turkey breast | 2 full slabs | 1 to 2 pork loins | 1 lamb leg |
| SUGGESTED SPIT | BASKET | STANDARD OR PIERCING SPIT | BASKET OR PIERCING | BASKET | BASKET | BASKET OR PIERCING |
| COOK TEMP 1 | 425°F (218°C) | 400°F (204°C) | 250°F (121°C) | 250°F (121°C) | 250°F (121°C) | 250°F (121°C) |
| COOK TEMP 2 | NOT REQUIRED | NOT REQUIRED | 400°F (204°C) | 375°F (191°C) | 350°F (177°C) | 350°F (177°C) |
| COOK TIME 1 | 30 minutes (20 min for long-term holding) | 45 minutes | 1-1/2 hours | 40 minutes | 1 hour | 1-1/2 hours |
| COOK TIME 2 | NOT REQUIRED | NOT REQUIRED | 15 minutes | 5 minutes | 15 minutes | 15 minutes |
| HOLD TEMP | 160°F (71°C) | 160°F (71°C) | 165°F (74°C) | 150°F (66°C) | 160°F (71°C) | 150°F (66°C) (medium doneness) |
| BROWNING TIME | NOT REQUIRED | 5 minutes | NOT REQUIRED | 15 minutes | NOT REQUIRED | 15 minutes |
| FINAL INTERNAL TEMP | 185°F (85°C) | 185°F (85°C) | 180°F (82°C) | 160° to 170°F (71° to 77°C) | 155° to 165°F (68° to 74°C) | 145° to 150°F (63° to 66°C) |

OPERATING INSTRUCTIONS

COOKING INSTRUCTIONS





Press the ON/OFF key.

1. The on/off indicator light will illuminate.
2. The display will show the last set holding temperature.
3. The hold indicator will illuminate.
4. The rotisserie will begin to preheat to the holding temperature shown in the display.



Press the COOK key.



1. The COOK and the TIME underscore lights will alternately illuminate.
2. The display will indicate the last set cooking temperature when the COOK underscore light is illuminated.
3. The display will indicate the last set cooking time when the TIME underscore light is illuminated.
4. Cook temperature indicator bar will illuminate for:
COOK TEMPERATURE 1 
5. If 2-step cooking is required
press the COOK key again
Cook temperature indicator bar will illuminate for:
COOK TEMPERATURE 2 

To change the displayed temperature:

After pressing the COOK key, press the up and down arrow key when **COOK TEMPERATURE 1** or **COOK TEMPERATURE 2** is illuminated.

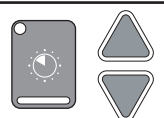


Press the TIME key.

1. The TIME underscore light will illuminate.
2. The display will indicate the last set cooking time when the TIME underscore light is illuminated.
3. The display will indicate the last set cooking temperature when the COOK underscore light is illuminated.
4. Time indicator bar will illuminate for:
TIME 1 
5. If 2-step cooking is required
press the TIME key again
Time indicator bar will illuminate for:
TIME 2 

To change the displayed time:

After pressing the TIME key, press the up and down arrow key when **TIME 1** or **TIME 2** is illuminated.




Press the HOLD key.

1. The HOLD underscore light will illuminate.
2. The display will indicate the last set holding temperature.

To change the holding temperature:

After pressing the HOLD key, press the up and down arrow key when the HOLD underscore light is illuminated.



- Product programming can be considered complete after the holding temperature has been set or additional browning time can be added if desired.
- Automatic holding time will activate when the cooking cycle time and any additional browning time has elapsed and the **PRODUCT READY BAR** is illuminated. 
- The product will continue to cook as it decreases from the cooking temperature to the holding temperature. For best results, always allow for product temperature override.

To stop a cooking program early and continue to hold:



Press stop
the Rotisserie will stop



Press On/Off
The rotisserie will continue in the hold mode



Press Start
The rotisserie will begin to rotate and hold at the set temperature

OPERATING INSTRUCTIONS

HOLD ONLY INSTRUCTIONS

Hold with rotisserie can be set in the power on hold mode or if the operator wants to stop a cooking procedure but continue holding with rotisserie.



Press the ON/OFF key.

1. The on/off indicator light will illuminate.
2. The display will show the last set holding temperature.
3. The hold indicator will illuminate.
4. The rotisserie will begin to preheat to the holding temperature shown in the display.

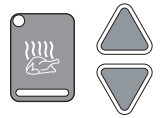


Press the HOLD key.

1. The HOLD underscore light will illuminate.
2. The display will indicate the last set holding temperature.

To change the holding temperature:

After pressing the HOLD key, press the up and down arrow key when the HOLD underscore light is illuminated.



Press the START key.

The rotisserie will begin to rotate and hold at the set temperature

To stop a cooking program early and continue to hold:



Press stop
the Rotisserie will stop



Press On/Off
The rotisserie will continue
in the hold mode



Press Start
The rotisserie will begin to rotate
and hold at the set temperature

OPERATING INSTRUCTIONS

ADDITIONAL BROWNING FEATURE

The control allows the operator to set a specific period of time for additional browning between the end of the COOK TIME and the illumination of the PRODUCT READY BAR at the end of the cooking cycle. Browning time is to be added during initial product programming.



Press the HOLD key.

1. The HOLD underscore light will illuminate.
2. The display will indicate the last browning time.

To change the browning time:

After pressing the HOLD key, press the up and down arrow key when the browning time appears in the display. **Note:** To disable the browning feature set the time to “:00”



AVERAGE BROWNING TIME FOR MOST PRODUCTS IS BETWEEN 5 AND 20 MINUTES

- If a browning time has been set, only the radiant heaters will operate.
- **NOTE:** The product will continue to cook as it decreases from the cooking temperature to the holding temperature. For best results, always allow for product temperature override.
- The PRODUCT READY BAR will illuminate at the end of the set browning time and the oven temperature will decrease to the set holding temperature in the automatic hold mode.



THE ROTISSERIE WILL CONTINUE TO PREHEAT UNTIL THE COOK TEMPERATURE IS REACHED.

ALWAYS ALLOW THE ROTISSERIE TO PREHEAT TO THE FULL SET COOKING TEMPERATURE.

When fully preheated, the START key and the PRODUCT READY BAR will flash and the control will beep four times



LOAD PRODUCT PRESS START



- The spit motor will begin to rotate.
- The display will alternate between showing the set cook temperature and set cook time.

When the cooking time and any additional set browning time is complete, the PRODUCT READY BAR will illuminate to indicate the end of the cooking function.

▶ ▶ ▶ AUTOMATIC HOLDING TIME WILL ACTIVATE. ◀ ◀ ◀

- The display will alternate between the set holding temperature and the elapsed holding time since READY.

To stop a cooking program early and continue to hold:



Press stop
the Rotisserie will stop



Press On/Off
The rotisserie will continue in the hold mode



Press Start
The rotisserie will begin to rotate and hold at the set temperature

OPERATING INSTRUCTIONS

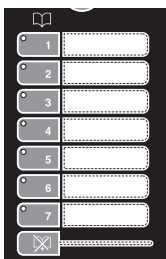
PRESET MENU KEY OPTION

The Alto-Shaam rotisserie provides the operator with the ability to set as many as seven cooking programs. Each cooking program can be preset to include all cooking and holding functions. Cooking programs are stored and recalled using the PRESET Keys labeled 1 through 7.

PROGRAMMING A COOKING PROGRAM:



With the rotisserie oven in the “OFF” position, determine the food product procedure to be programmed. Press and release control ON/OFF key. The oven will beep for one second and power to the unit will be indicated by an illuminated green indicator light located in the upper left corner of the ON/OFF key. The oven will begin operating in the hold mode. The amber hold indicator will be illuminated and the last set hold temperature will be displayed.



ENTER ALL COOKING AND HOLDING PARAMETERS FOR THE PRODUCT SELECTED AS INSTRUCTED ON THE PREVIOUS PAGE.

Select a number for the programmed product. Press and hold the selected PRESET number key until you hear an audible signal which will occur within 3 seconds. The number key program indicator light will illuminate. The programmed product is now stored in memory on the specific number key selected.

NOTE: The last PRESET Key programmed will be the oven cooking run sequence for the next product to be programmed. Settings can be manually changed for the next product and an alternate pre-programmed letter key selected.

TO COOK WITH PRESET MENU KEYS:

PRESS AND RELEASE CONTROL ON/OFF KEY.



- The control will beep and the green indicator light on the ON/OFF key will illuminate.
- The amber hold indicator will illuminate.
- The oven will begin operating in the hold mode.
- The previously set hold temperature will be displayed.
- The green indicator will illuminate on all programmed PRESET Keys.

PRESS DESIRED PRESET KEY (1 THROUGH 7)

- The Pre-Heat indicator will illuminate.
 - ➔ The rotisserie oven will automatically preheat to the cooking temperature programmed.
- The oven will beep when preheated and the preheat indicator will go out.
- Both the Ready and Start indicator lights will flash.
 - ➔ The set cook temperature will be maintained by the oven and appear in the display while in the ready/start mode.

NOTE: Presets cannot be modified once selected. If a modification is desired, the preset must be erased and re-saved.

LOAD THE PREPARED PRODUCT SPITS INSIDE OVEN AND CLOSE THE OVEN DOOR.

PRESS AND RELEASE THE START KEY.



NOTE: The rotisserie will beep 4 times when cooking is finished.

OPERATING INSTRUCTIONS

ATTENTION

After programming a specific product into memory on a preset key number, it is suggested the product be identified by inserting a label in the Program Menu Identification Card Slot.



TO ERASE A PRESET

To erase a preset, the oven must be in either the power-up hold mode or in the preheat mode. The oven cannot be in a cook or automatic hold.

When the oven is in the power-up hold mode or in the preheat mode, press and hold both the **CANCEL** key and the appropriate number **PRESET** key to be erased. The preset indicator light will go out once the preset is erased.



CANCEL key



preset indicator light

PRESET MENU LOCK AND UNLOCK

The preset menu keys can be locked at any time in order to prevent inadvertent or accidental setting changes.

To lock the preset keys, press the **UP ARROW** key along with the **ON/OFF** Key. The rotisserie will beep and the **preset lock indicator** will illuminate. Release all keys. The rotisserie presets are now locked.

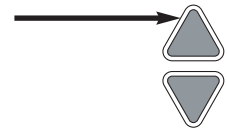


preset lock indicator

To unlock the preset keys, press the **DOWN ARROW** key along with the **ON/OFF** Key. The rotisserie will beep twice and the preset lock indicator will extinguish. Release all keys. The preset keys are now unlocked and ready for programming.

FAHRENHEIT OR CELSIUS SELECTION

With the control off, **press and hold** the **UP ARROW** key for 2 seconds to display the current temperature scale. Toggle between °F and °C by pressing either the up or down arrow key while the temperature scale is displayed on the screen.



The new scale will save when the screen clears or the On/Off key is pressed.

COOL DOWN



To cool down the unit:

- Press the Stop button
- Press the **COOL DOWN** key. The fan will turn on. The display will cycle between "Cool" and the internal cavity temperature.

NOTE: If the door is closed, the display will show "oPEn door" instead of "Cool".

- Press the **STOP** button again to cancel the cool down process.

WARNING



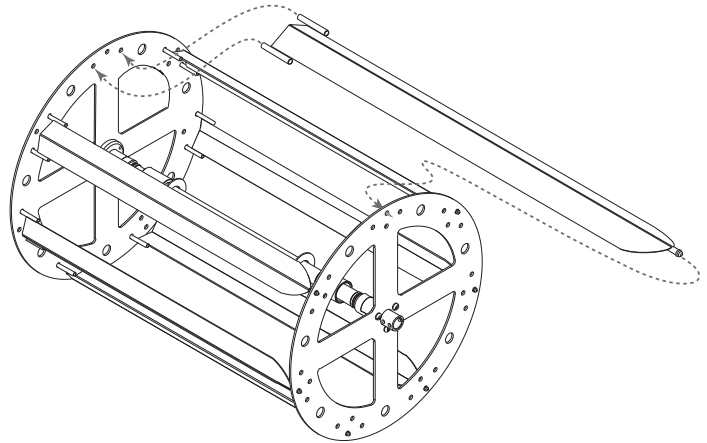
THE CONVECTION FAN CONTINUES TO ROTATE DURING THE COOL DOWN PROCESS. DO NOT OPEN THE PANEL WHILE COOLING DOWN THE ROTISSERIE OVEN.

OPERATING INSTRUCTIONS

PRODUCT LOADING

STANDARD SPITS

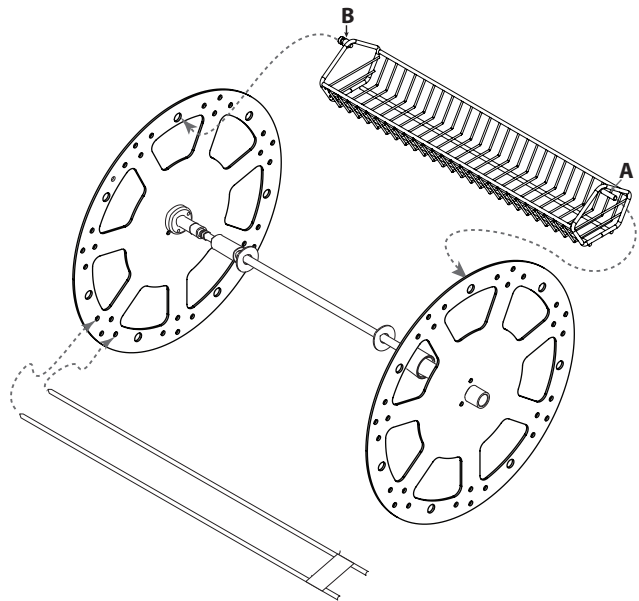
Each of the seven rotisserie spits includes two welded prongs on the square end and one welded, ridged prong on the tapered end. Insert the two-prong, square end into the two holes indicated on the disk assembly drive wheel in the drawing. Insert the tapered, ridged-prong end into the top hole indicated on the opposite side and maneuver until the ridge catches in the hole.



OPTIONAL SPITS/BASKETS

When optional spits are used, insert the spits in the drive wheel as indicated in the illustration.

When inserting the basket, put the smooth pin (A) end in first. When removing the basket, the machined pin (B) comes out first.



IMPORTANT NOTE:

When using a partial quantity of standard or optional spits, space the spits evenly as possible around the drive wheel to maintain balance and even rotation.

SPECIAL ATTENTION:

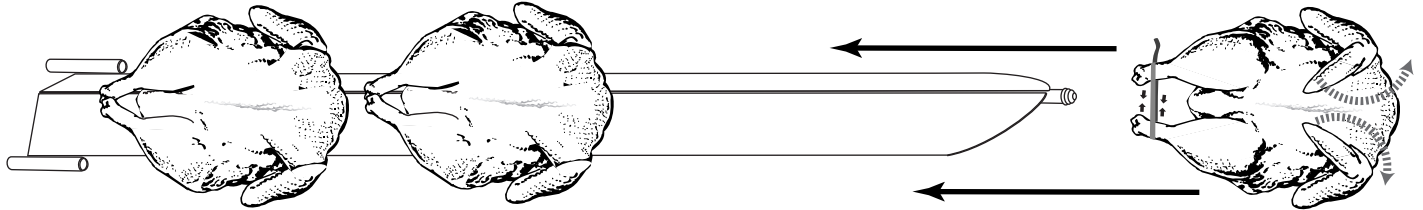
A combination of standard, piercing, and basket spits can be used at the same time but NOT in every spit insertion position. The use of a spit in every position will interfere with the free rotation of the baskets. Using a combination of spits can only be accomplished at significantly reduced rotisserie capacity.

OPERATING INSTRUCTIONS

PRODUCT LOADING

STANDARD SPIT

Insert whole chickens with the legs toward the square end of the spit. Load up to 3, 3-1/2 lb (1,6 kg) chickens per spit for a total of 21 chickens or 4, 2-1/2 lb (1,1 kg) chickens for a total of 28 whole chickens.



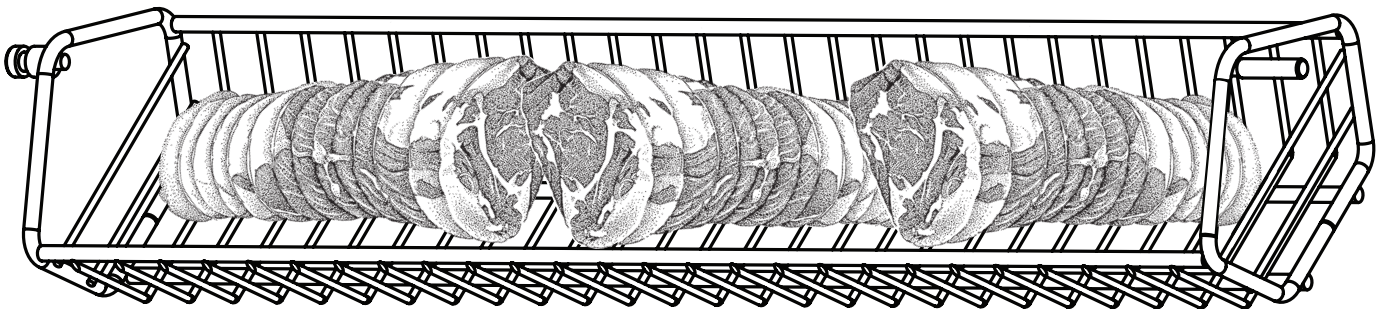
PIERCING SPIT (option)

The optional piercing spit (Item SI-25729) will accommodate 4, 2-1/2 lb (1,1 kg) to 3-1/2 lb (1,6 kg) whole chickens per spit.



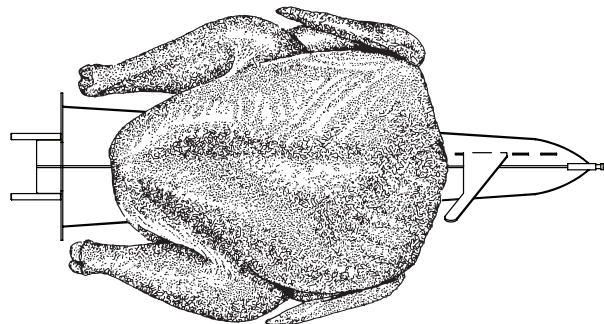
BASKET SPIT (option)

Basket spits (Item BS-26019) with .50 diameter pin) are useful for irregular size products, denser items, or heavier products that need more support than the piercing spits.



Turkey SPIT (option)

The optional turkey spit (Item 5011681) will accommodate a turkey up to 25 lb.



CARE AND CLEANING

CLEANING AND PREVENTIVE MAINTENANCE

PROTECTING STAINLESS STEEL SURFACES



It is important to guard against corrosion in the care of stainless steel surfaces. Harsh, corrosive, or inappropriate chemicals can completely destroy the

protective surface layer of stainless steel. Abrasive pads, steel wool, or metal implements will abrade surfaces causing damage to this protective coating and will eventually result in areas of corrosion. Even water, particularly hard water that contains high to moderate concentrations of chloride, will cause oxidation and pitting that result in rust and corrosion. In addition, many acidic foods spilled and left to remain on metal surfaces are contributing factors that will corrode surfaces.

Proper cleaning agents, materials, and methods are vital to maintaining the appearance and life of this appliance. Spilled foods should be removed and the area wiped as soon as possible but at the very least, a minimum of once a day. Always thoroughly rinse surfaces after using a cleaning agent and wipe standing water as quickly as possible after rinsing.

CLEANING AGENTS

Use non-abrasive cleaning products designed for use on stainless steel surfaces. Cleaning agents must be chloride-free compounds and must not contain quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel surfaces. Always use the proper cleaning agent at the manufacturer's recommended strength. Contact your local cleaning supplier for product recommendations.

CLEANING MATERIALS

The cleaning function can usually be accomplished with the proper cleaning agent and a soft, clean cloth. When more aggressive methods must be employed, use a non-abrasive scouring pad on difficult areas and make certain to scrub with the visible grain of surface metal to avoid surface scratches. Never use wire brushes, metal scouring pads, or scrapers to remove food residue.

|  CAUTION | |
|---|---|
|    | TO PROTECT STAINLESS STEEL SURFACES, COMPLETELY AVOID THE USE OF ABRASIVE CLEANING COMPOUNDS, CHLORIDE BASED CLEANERS, OR CLEANERS CONTAINING QUATERNARY SALTS. NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL. NEVER USE WIRE BRUSHES, METAL SCOURING PADS OR SCRAPERS. |

CARE AND CLEANING

EQUIPMENT CARE

Under normal circumstances, this oven should provide you with long and trouble free service. There is no preventative maintenance required, however, the following Equipment Care Guide will maximize the potential life and trouble free operation of this oven. The cleanliness and appearance of this equipment will contribute considerably to operating efficiency and savory, appetizing food. Good equipment that is kept clean works better and lasts longer.



DANGER



DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

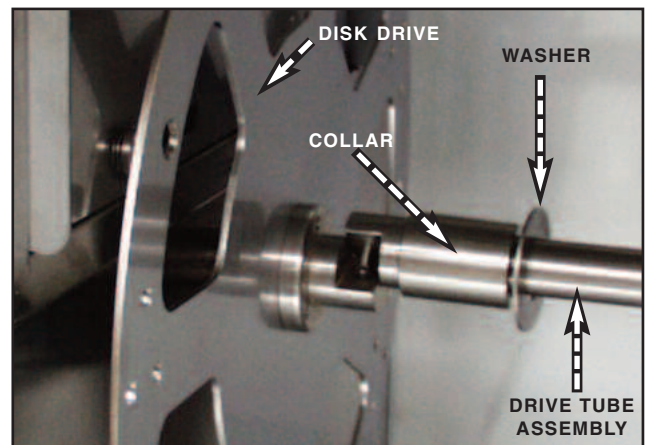
CLEAN DAILY

1. Press the electrical power switch to the "OFF" position.
2. Allow rotisserie surfaces to cool.
3. Disconnect the rotisserie from the electrical power source.
4. Remove all detachable items such as spits and grease deflection trays. Drain grease from the drip pan and remove the drip pan from the oven when draining is complete.
5. Remove rotisserie drive assembly from the interior of the oven.
 - a. Supporting the central drive tube assembly, slide the metal washer and the collar on both sides of the drive tube toward the center of the tube to disengage.
 - b. Remove the disk drive wheels by pulling each directly toward the center of the oven compartment.
6. Wash all detached items separately in a ware washing area or sink. Do not use abrasive or corrosive cleaners. Only hot, soapy water is required for the optional Teflon® coated items.
7. Wipe the interior metal surfaces of the oven with a paper towel to remove loose food debris.
8. Clean interior with a damp cloth or sponge and any good commercial detergent at the recommended strength.
9. Spray heavily soiled areas with a water soluble degreaser and let stand for 10 minutes. After 10 minutes, remove soil with a plastic scouring pad.
10. Rinse surfaces thoroughly by wiping with sponge and clean, warm water.
11. Remove excess water with sponge and wipe dry with a clean cloth or air dry. Leave door open until interior is completely dry. Always replace all removable parts including drip pan and grease deflection trays before operating.

CAUTION



METAL PARTS OF THIS EQUIPMENT BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS APPLIANCE.



12. Interior can be wiped with a sanitizing solution after cleaning and rinsing. This solution must be approved for use on stainless steel food contact surfaces.
13. Wipe control panel and door handle(s) thoroughly since these areas harbor food debris and bacteria. Dry the control panel dry with a clean, soft cloth.
14. To help maintain the protective film coating on polished stainless steel, clean the exterior of the cabinet with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel. For optional color coated exterior surfaces, wipe with a damp cloth or sponge and wipe dry with a clean cloth.
15. Clean glass doors with a standard, commercial glass cleaner.

CAUTION



Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for equipment.

CARE AND CLEANING

DAILY GASKET CLEANING

It is important to prolong the life of the oven gasket by cleaning this item on a daily basis. The acids and related compounds found in fat, particularly chicken fat, will weaken the composition of the gasket unless cleaned on a daily basis.

Routine cleaning will help protect the composition of the gasket from deterioration caused by acidic foods. After allowing the oven to cool, remove pull-out gasket and wash in hot, soapy water. **Do not** place gasket in the dishwasher

CAUTION



ALWAYS REPLACE THE DOOR GASKET BEFORE CLEANING THE INTERIOR OR OPERATING THE APPLIANCE.



DANGER



DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

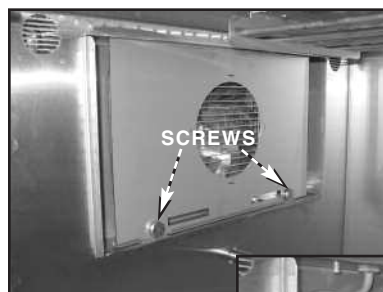
CLEAN CONVECTION BOX

Remove the screws holding the convection fan panel unto the inside of the cooking chamber. Using a commercial degreaser spray the back and front and allow the degreaser to soften the grease for 10 minutes. Using a plastic scouring pad, scrub any hard deposits and rinse with hot water.

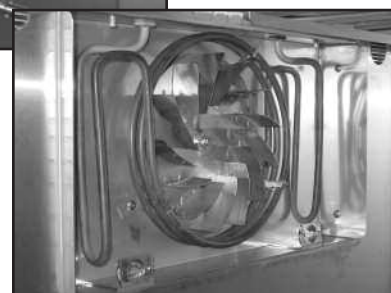
Using a damp sponge and a plastic scouring pad if needed, wipe out any grease deposits that may be built up on the area surrounding the convection element and fan blade, taking care not to bend the element or the blade. A degreaser may be sprayed in this area to help dissolve any grease deposits that may be built up, but only a damp cloth or sponge can be used to remove the dissolved grease.

Reinstall fan panel and tighten screws finger tight.

UNIT MAY BE RUN AFTER CLEANING FOR 30-40 MINUTES TO AID IN DRYING, ALTHOUGH THERE MAY BE SOME SMOKING, WHICH IS NORMAL.



SCREWS



CHECK OVERALL CONDITION OF THE ROTISSERIE ONCE A MONTH

Check for physical damage and loose screws. Correct any problems before they begin to interfere with the operation of the oven.

DANGER



AT NO TIME SHOULD THE INTERIOR OR EXTERIOR BE STEAM CLEANED, HOSED DOWN, OR FLOODED WITH WATER OR LIQUID SOLUTION OF ANY KIND. DO NOT USE WATER JET TO CLEAN.



SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT.

WARRANTY BECOMES VOID IF APPLIANCE IS FLOODED



CAUTION



TO PROTECT STAINLESS STEEL SURFACES, COMPLETELY AVOID THE USE OF ABRASIVE CLEANING COMPOUNDS, CHLORIDE BASED CLEANERS, OR CLEANERS CONTAINING QUATERNARY SALTS. NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL. NEVER USE WIRE BRUSHES, METAL SCOURING PADS OR SCRAPERS.

TROUBLESHOOTING GUIDE

| Error Code | Description | Possible Cause |
|--|---|---|
| E-10 | Cavity air sensor shorted | Cavity air sensor reading < 5°F. Verify sensor integrity. See sensor test instructions below. |
| E-11 | Cavity air sensor open | Cavity air sensor reading > 517°F. Verify sensor integrity. See sensor test instructions below. |
| E-20 | Product probe is shorted <i>Oven will cook in time only</i> | Product probe reading < 5°F. Verify sensor integrity. See sensor test instructions below. |
| E-21 | Product probe is open <i>Oven will cook in time only</i> | Product Probe reading > 517°F. Verify sensor integrity. See sensor test instructions below. |
| E-30 | Under temperature | Unit has not reached set-point for more than 90 minutes. |
| E-31 | Over temperature | Unit has been higher than 25°F above the maximum cavity set-point for more than 2 minutes. Note: Holding Cabinets with this error code are more than 145°F higher than the maximum set-point. |
| E-50 | Temp. measurement error | Contact factory. |
| E-51 | Temp. measurement error | Contact factory. |
| E-60 | Real time clock error | Data set to factory default. Ensure that date and time are correct if applicable. |
| E-61 | Real time clock error | Contact factory. |
| E-78 | Voltage low | Voltage below 90 VAC on a 125 VAC unit, or below 190 VAC on a 208-240 VAC unit. Correct voltage. |
| E-79 | Voltage high | Voltage over 130 VAC on a 125 VAC unit, or over 250 VAC on a 208-240 VAC unit. Correct voltage. |
| E-80 | EEPROM Error | Ensure that all temperatures and times are properly set. Contact factory if problem persists. |
| E-81 | EEPROM Error | Contact factory. |
| E-82 | EEPROM Error | Contact factory. |
| E-83 | EEPROM Error | EEPROM is not communicating with the processor. Possible bad EEPROM or processor. Check that +12V and GND are wired properly on the power connector. Contact factory if problem persists. |
| E-85 | EEPROM Error | Contact factory. |
| E-86 | EEPROM Error | Stored HACCP memory corrupted. HACCP Address reset to 1. Possible bad EEPROM. Contact factory if problem persists. |
| E-87 | EEPROM Error | Stored offsets corrupted. Offsets reset to 0. Control may need a recalibration. Possible bad EEPROM. Contact factory if problem persists. |
| E-88 | EEPROM Error | All timer set-points are reset to 1 minute. Timers, if previously on, are now off. Possible bad EEPROM. |
| E-90 | Button stuck | A button has been held down for >60 seconds. Adjust control. Error will reset when the problem has been resolved. |
| E-dS | Datakey error | Datakey digital signature incompatible. Cycle power, and install compatible Datakey if error persists. |
| E-dT | Datakey error | Datakey incompatible with control. Install compatible Datakey. |
| E-dU | Datakey unplugged | Install Datakey and cycle power to control to clear error. |
| Note: If in doubt, always cycle the power to the control and contact factory if the problem persists. | | |

To test probe and air sensor:

Test probe and air sensor by placing sensor in ice water bath and using an ohmmeter set on the ohm scale. The reading should be 100 ohms resistance. If it is more than 2 ohms higher or lower, sensor needs to be replaced.

SERVICE



DANGER



**LOCK-OUT OR POST
BREAKER PANEL UNTIL
SERVICE WORK HAS
BEEN COMPLETED.**



DANGER



**DISCONNECT UNIT FROM
POWER SOURCE BEFORE
CLEANING OR SERVICING.**

CAUTION

THIS SECTION IS PROVIDED FOR THE ASSISTANCE OF QUALIFIED SERVICE TECHNICIANS ONLY AND IS NOT INTENDED FOR USE BY UNTRAINED OR UNAUTHORIZED SERVICE PERSONNEL.



DANGER



**ELECTRICAL CONNECTIONS MUST
BE MADE BY A QUALIFIED SERVICE
TECHNICIAN IN ACCORDANCE WITH
APPLICABLE ELECTRICAL CODES.**

BULB REPLACEMENT INSTRUCTIONS



A

To Replace Bulbs:

- A** Remove four screws holding glass light cover (CV-26607) and gasket (GS-26609) in place, taking care to not let the glass cover (GL-26608) fall into the oven.
- B** Pull bulb out
- C** Push replacement bulb (LP-34213) in place
- D** Re-install glass cover and gasket, securing with four screws removed in step one.

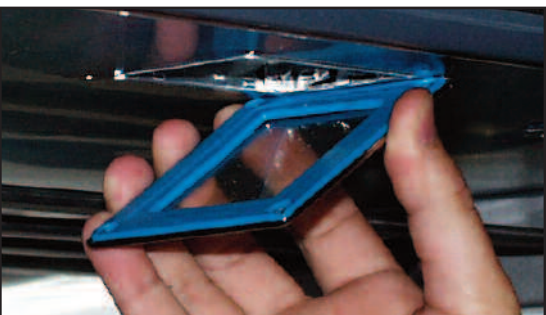


B & C

CAUTION



**DO NOT HANDLE NEW BULB WITH
BARE HANDS. WHITE COTTON
GLOVES SHOULD BE WORN WHEN
REPLACING BULBS.**



D

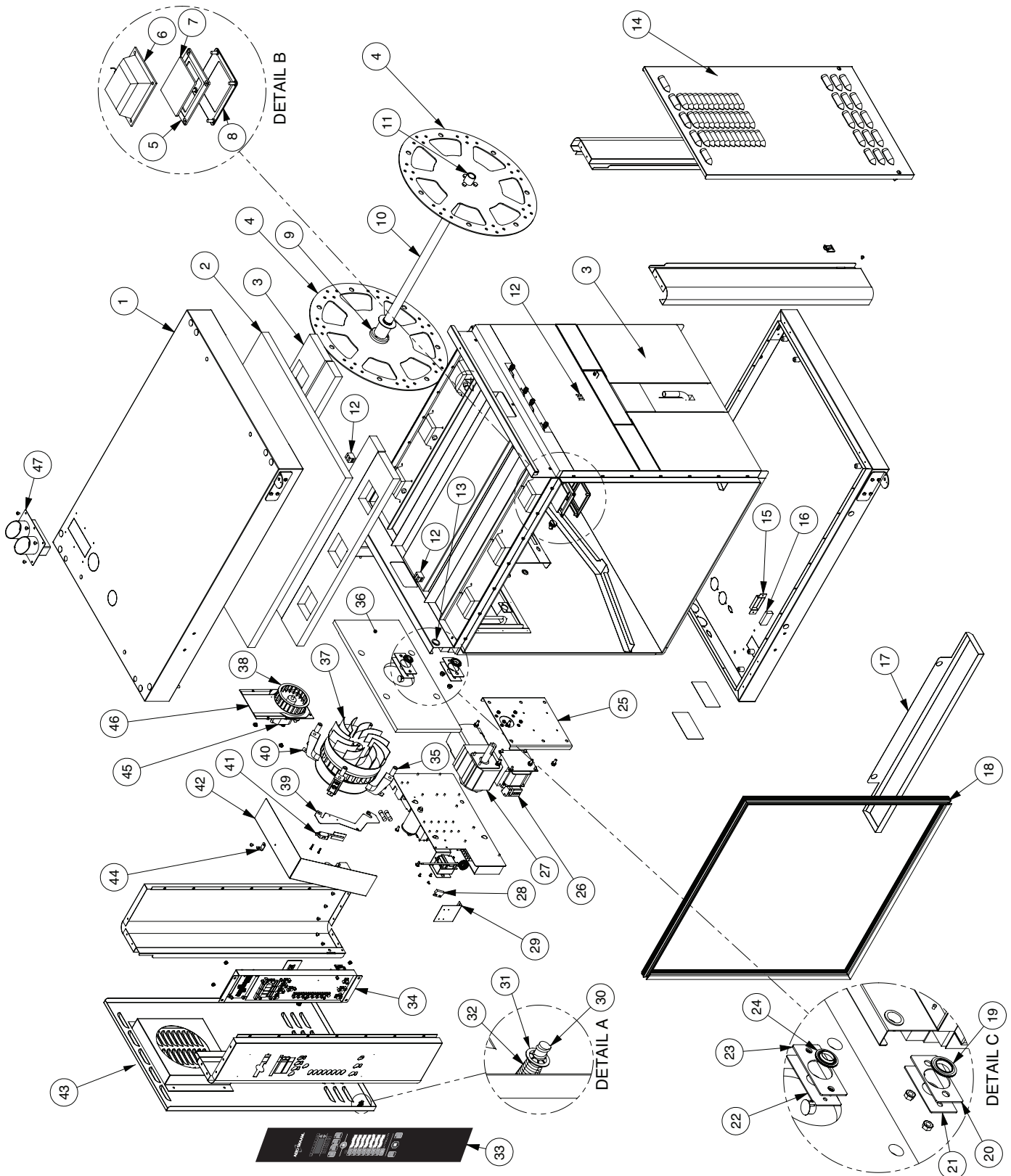
CAUTION



The performance of this unit has been optimized using the factory provided bulbs. These bulbs should be replaced with an exact replacement or with a factory recommended replacement. These bulbs have been treated to resist breakage and must be replaced with similarly treated bulbs in order to maintain compliance with NSF standards. **DO NOT** over-tighten bulbs in their receptacles as this can cause damage to the bulb filament.

Part numbers and drawings are subject to change without notice.

FINAL FLOOR (RIGHT HAND SHOWN)



Part numbers and drawings are subject to change without notice.

SERVICE

FINAL FLOOR PARTS LIST

| *NOT SHOWN | | MODEL > | CURVED DOOR | | FLAT DOOR | |
|------------|---|-----------------|-------------|-----|-----------|-----|
| ITEM | DESCRIPTION | | PART NO. | QTY | PART NO. | QTY |
| 1 | SPOT ASSEMBLY, TOP PANEL | | 5009718 | 1 | 5009718 | 1 |
| 2 | INSULATION, 1" X 4' X 25' #6, RT2300 (4.5 FT ²) | | IN-24588 | 1 | IN-24588 | 1 |
| 3 | INSULATION, NON-CONTROL SIDE | | IN-28356 | 1 | IN-28356 | 1 |
| 4 | DISK, 7-SPIT | | 1001636 | 2 | 1001636 | 2 |
| 5 | GASKET, OVEN LIGHT | | GS-26609 | 6 | GS-26609 | 6 |
| 6 | LAMP ASSEMBLY, 20W | | LP-34185 | 6 | LP-34185 | 6 |
| | REPLACEMENT BULBS | | LP-34213 | 6 | LP-34213 | 6 |
| 7 | GLASS, OVEN LIGHT | | GL-26608 | 6 | GL-26608 | 6 |
| 8 | COVER FOR OVEN LIGHT | | CV-22607 | 6 | CV-22607 | 6 |
| 9 | ASSEMBLY, WELDMENT, DRIVE HUB | | DV-26648 | 1 | DV-26648 | 1 |
| 10 | DRIVE, TUBE WELD, ASSEMBLY | STAINLESS STEEL | DV-26863 | 1 | DV-26863 | 1 |
| 11 | DRIVE, HUB, DISK, NON-CONTROL | | DV-26108 | 1 | DV-26108 | 1 |
| 12 | BLOCK, 2 TERMINAL, PORCELAIN | | BK-33546 | 4 | BK-33546 | 4 |
| 13 | 7/8" SNAP BUSHING, BLACK | | BU-3007 | 4 | BU-3007 | 4 |
| 14 | PANEL, NON-CONTROL SIDE | STAINLESS STEEL | 1001585 | 1 | 1001585 | 1 |
| | | BURGUNDY | 1007425 | 1 | 1007425 | 1 |
| 15 | COVER, MAGNET, INSIDE, SINGLE | | 1001667 | 4 | 1001667 | 4 |
| 16 | MAGNET, SMCO, SILVER | | MA-27568 | 4 | MA-27568 | 4 |
| 17 | DRIP TRAY, FRONT | | 1009063 | 1 | 1009063 | 1 |
| 18 | GASKET, DOOR | | GS-25753 | 1 | GS-25753 | 1 |
| 19 | BUSHING, SEAL, ROTISSERIE SHAFT | | BU-27387 | 1 | BU-27387 | 1 |
| 20 | SHIM, SEAL, ROTISSERIE MOTOR | | 1007676 | 1 | 1007676 | 1 |
| 21 | PLATE, COVER, SEAL, ROTISSERIE MOTOR | | 1006744 | 1 | 1006744 | 1 |
| 22 | PLATE, COVER, SEAL, FAN MOTOR | | 1006783 | 1 | 1006783 | 1 |
| 23 | SHIM, SEAL, FAN MOTOR | | 1007675 | 1 | 1007675 | 1 |
| 24 | BUSHING, SEAL, FAN SHAFT | | BU-27388 | 1 | BU-27388 | 1 |
| 25 | PLATE, MOUNTING, MOTOR | | 1007015 | 1 | 1007015 | 1 |

CONTINUED ON NEXT PAGE

CAUTION

THIS SECTION IS PROVIDED FOR THE ASSISTANCE OF QUALIFIED SERVICE TECHNICIANS ONLY AND IS NOT INTENDED FOR USE BY UNTRAINED OR UNAUTHORIZED SERVICE PERSONNEL.



DANGER



DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

Part numbers and drawings are subject to change without notice.

FINAL FLOOR PARTS LIST (CONTINUED)

| *NOT SHOWN | | MODEL > | CURVED DOOR | | FLAT DOOR | |
|------------|---|-----------------|-------------|-----|-----------|-----|
| ITEM | DESCRIPTION | | PART NO. | QTY | PART NO. | QTY |
| 26 | TRANSFORMER, STEP DOWN | | TN-33460 | 1 | TN-33460 | 1 |
| 27 | MOTOR, AC, DRIVE, RIGHT ANGLE | | MO-33893 | 1 | MO-33893 | 1 |
| | *MOTOR CAPACITOR | | MO-33988 | 1 | MO-33988 | 1 |
| 28 | SWITCH, PROXIMITY SENSOR | | SW-33906 | 1 | SW-33906 | 1 |
| 29 | BRACKET, DOOR SWITCH | | 1003474 | 1 | 1003474 | 1 |
| 30 | STUD, CT M6 X 27MM, 1/4 TURN | | ST-22193 | 1 | ST-22193 | 1 |
| 31 | WASHER, SAFETY, STEEL | | WS-22195 | 4 | WS-22195 | 4 |
| 32 | SPRING, CT M6 X 48, SAFETY | | SD-22194 | 1 | SD-22194 | 1 |
| 33 | PANEL, OVERLAY | DELUXE | PE-25738 | 1 | PE-25738 | 1 |
| | | STANDARD | PE-25869 | 1 | PE-25869 | 1 |
| | INSERT CARD | DELUXE ONLY | PE-25740* | 1 | PE-25740* | 1 |
| 34 | ASSEMBLY, CONTROLS, ELECTRIC | | CC-34453 | 1 | CC-34453 | 1 |
| 35 | SPACER, MOTOR ASSEMBLY | | SP-26950 | 4 | SP-26950 | 4 |
| 36 | INSULATION, CONVECTION BOX | | IN-27845 | 1 | IN-27845 | 1 |
| 37 | CONVECTION MOTOR ASSEMBLY | | 5002607 | 1 | 5002607 | 1 |
| 38 | EXHAUST VENT MOTOR FAN WHEEL | | FA-33481 | 1 | FA-33481 | 1 |
| 39 | BRACKET, BLOWER, SAIL SWITCH | | 1001913 | 1 | 1001913 | 1 |
| 40 | BRACKET, MOUNTING, AIR DUCT | | 1002069 | 3 | 1002069 | 3 |
| 41 | SWITCH, FAN, SAIL | | SW-33907 | 1 | SW-33907 | 1 |
| 42 | AIR DUCT | | 1002068 | 1 | 1002068 | 1 |
| 43 | PANEL, CONTROL SIDE | STAINLESS STEEL | 5000949 | 1 | 5000949 | 1 |
| | | BURGUNDY | 5006216 | 1 | 5006216 | 1 |
| 44 | CLAMP, HIGH LIMIT | | CM-2023 | 1 | CM-2023 | 1 |
| 45 | FAN, MOTOR, EXHAUST + VENT, 240V, 50/60HZ | | FA-33221 | 1 | FA-33221 | 1 |
| 46 | ASSEMBLY, SPOT, PLATE, HOUSING | | 5009414 | 1 | 5009414 | 1 |
| 47 | WELD ASSEMBLY, FAUX DUAL EXHAUST | | 5009743 | 1 | 5009743 | 1 |

CAUTION

THIS SECTION IS PROVIDED FOR THE ASSISTANCE OF QUALIFIED SERVICE TECHNICIANS ONLY AND IS NOT INTENDED FOR USE BY UNTRAINED OR UNAUTHORIZED SERVICE PERSONNEL.



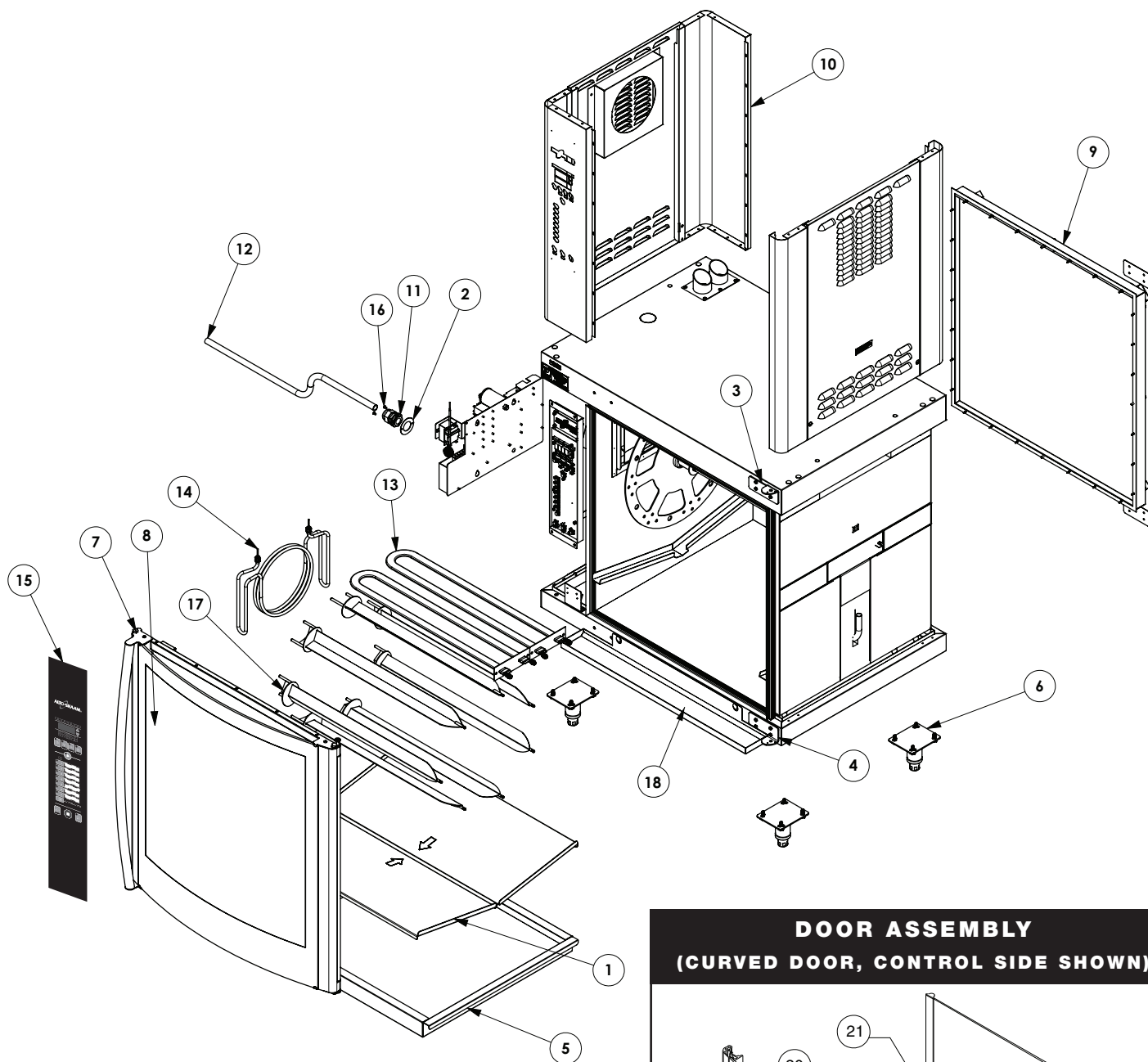
DANGER



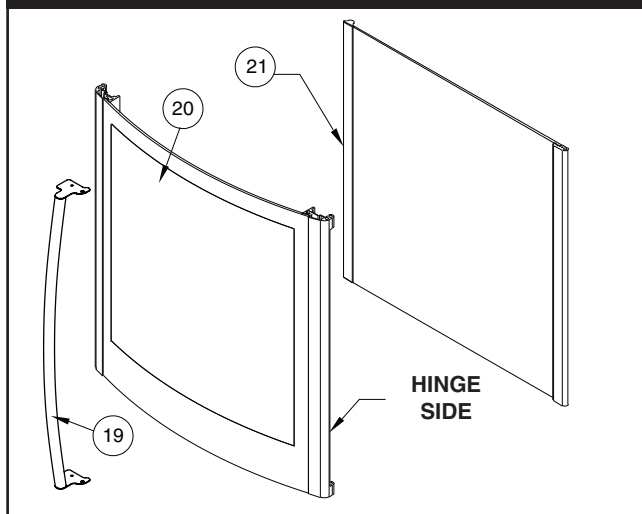
DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

SERVICE

FULL ASSEMBLY (CURVED DOOR, FLAT BACK SHOWN)



DOOR ASSEMBLY (CURVED DOOR, CONTROL SIDE SHOWN)



Part numbers and drawings are subject to change without notice.

FULL ASSEMBLY PART LIST

| (NOT SHOWN) | | MODEL > | CURVED DOOR | | FLAT DOOR | |
|-------------|---|------------------------------|-------------|-----|-----------|-----|
| ITEM | DESCRIPTION | | PART NO. | QTY | PART NO. | QTY |
| 1 | PAN, DRIP | | 1001555 | 2 | 1001555 | 2 |
| 2 | WASHER, STRAIN RELIEF | | 1002389 | 1 | 1002389 | 1 |
| 3 | HINGE, UPPER, DOOR | | 1007672 | 1 | 1002596 | 1 |
| 4 | HINGE, LOWER, DOOR | | 1007673 | 1 | 1002597 | 1 |
| 5 | ASSEMBLY WELD, DRIP PAN | | 5001094 | 1 | 5001094 | 1 |
| 6 | ASSEMBLY, LEG, 4" (102mm), ADJUSTABLE - SET OF 4 (INCLUDES BELOW ITEMS) | | 5001765 | 1 | 5001765 | 1 |
| | LEG PLATE | | LG-26123 | 4 | LG-26123 | 4 |
| | FEET, S/S, INSERT, ADJUSTABLE | | FE-26125 | 4 | FE-26125 | 4 |
| | MOUNTING SCREWS | | SC-2351 | 16 | SC-2351 | 16 |
| 7 | ASSEMBLY, DOOR, CONTROL SIDE | | 5005773 | 1 | 5009591 | 1 |
| | ASSEMBLY, DOOR, NON-CONTROL SIDE | | 5006426 | 1 | 5009815 | 1 |
| 8 | OUTER GLASS DOOR | | 5007824 | 1 | — | — |
| 9 | OPTION, SOLID BACK | | 5006214 | 1 | 5006214 | 1 |
| 10 | ASSEMBLY, PANELS | STAINLESS STEEL (RIGHT-HAND) | 5006461 | 1 | 5006461 | 1 |
| | | (LEFT-HAND) | 5007085 | 1 | 5007085 | 1 |
| | | BURGUNDY (RIGHT-HAND) | 5006211 | 1 | 5006211 | 1 |
| | | (LEFT-HAND) | 5007086 | 1 | 5007086 | 1 |
| | | BLACK (RIGHT-HAND) | 5006212 | 1 | 5006212 | 1 |
| | | (LEFT-HAND) | 5009209 | 1 | 5009209 | 1 |
| 11 | BUSHING, STRAIN RELIEF, INT | 208-240V, 1PH | BU-33505 | 1 | BU-33505 | 1 |
| | | 208-240V, 3PH; 380-415V | BU-33948 | 1 | BU-33948 | 1 |
| 12 | CORD; 6-1/2 ft (1,981 m) | 208-240V, 1PH | CD-33841 | 1 | CD-33841 | 1 |
| | | 208-240V, 3PH | CD-3987 | 1 | CD-3987 | 1 |
| 13 | ELEMENT, RADIANT, FIREBAR | 208V | EL-33974 | 1 | EL-33974 | 1 |
| | | 230V; 240V; 380-415V | EL-33973 | 1 | EL-33973 | 1 |
| 14 | ELEMENT, 5kW, CONVECTION | 208V | EL-34106 | 1 | EL-34106 | 1 |
| | | 230V; 240V; 380-415V | EL-34107 | 1 | EL-34107 | 1 |
| 15 | PANEL, OVERLAY | DELUXE | PE-25738 | 1 | PE-25738 | 1 |
| | | STANDARD | PE-25869 | 1 | PE-25869 | 1 |
| | INSERT CARD | DELUXE ONLY | PE-25740* | 1 | PE-25740* | 1 |
| 16 | RIVET, BLIND, #44, S/S | | RI-2100 | 2 | RI-2100 | 2 |
| 17 | WELDMENT, SPIT, ANGLED | | SI-25934 | 7 | SI-25934 | 7 |
| 18 | DRIP TRAY, FRONT | | 1009063 | 1 | 1009063 | 1 |

DOOR ASSEMBLY

| | | MODEL > | CURVED DOOR | | FLAT DOOR | |
|------|-------------------|------------------|-------------|-----|-----------|-----|
| ITEM | DESCRIPTION | | PART NO. | QTY | PART NO. | QTY |
| 19 | HANDLE, DOOR | | HD-26900 | 1 | HD-26900 | 1 |
| 20 | DOOR, OUTER GLASS | | 5007824 | 1 | — | — |
| 21 | DOOR, INNER GLASS | CONTROL SIDE | 5006779 | 1 | — | — |
| | | NON-CONTROL SIDE | 5008322 | 1 | — | — |

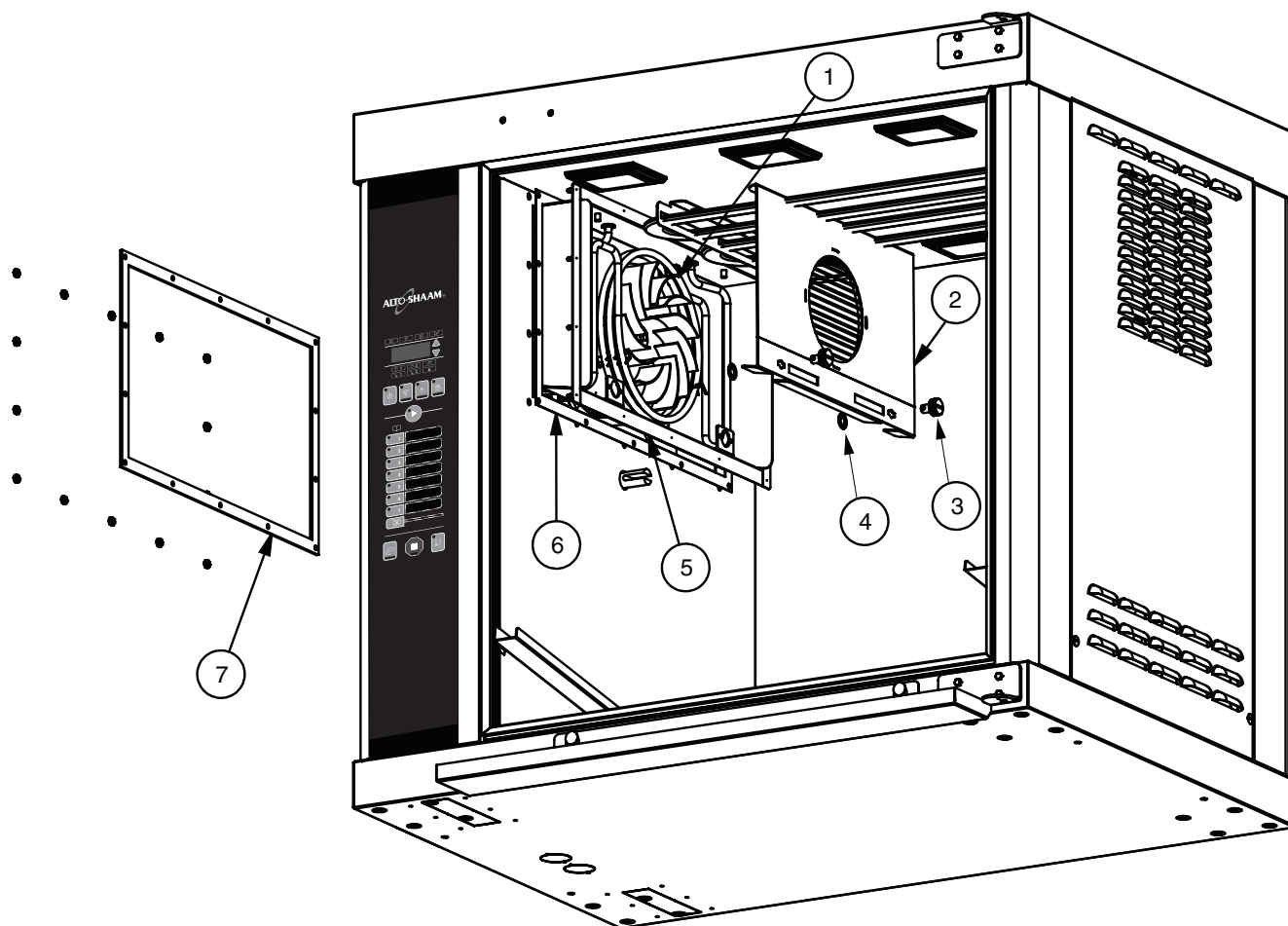
FASTENERS REQUIRED (NOT SHOWN)

| DESCRIPTION | PART NO. | QTY | DESCRIPTION | PART NO. | QTY |
|----------------------------|----------|-----|----------------------|----------|-----|
| WASHER, DOOR SPACE, BOTTOM | 1002143 | 1 | PIN, DOOR, BOTTOM | PI-26352 | 1 |
| WASHER, FLAT, M8 | WS-22298 | 1 | NUT, HEX JAM 5/16-18 | NU-25897 | 1 |
| SCREW, 5/16-18 X 5/8 | SC-2900 | 3 | SCREW, INSERT | SC-25781 | 1 |
| PIN, DOOR, TOP | PI-26350 | 1 | SCREW, 8-32 X 3/8 | SC-22378 | 6 |

Part numbers and drawings are subject to change without notice.

SERVICE

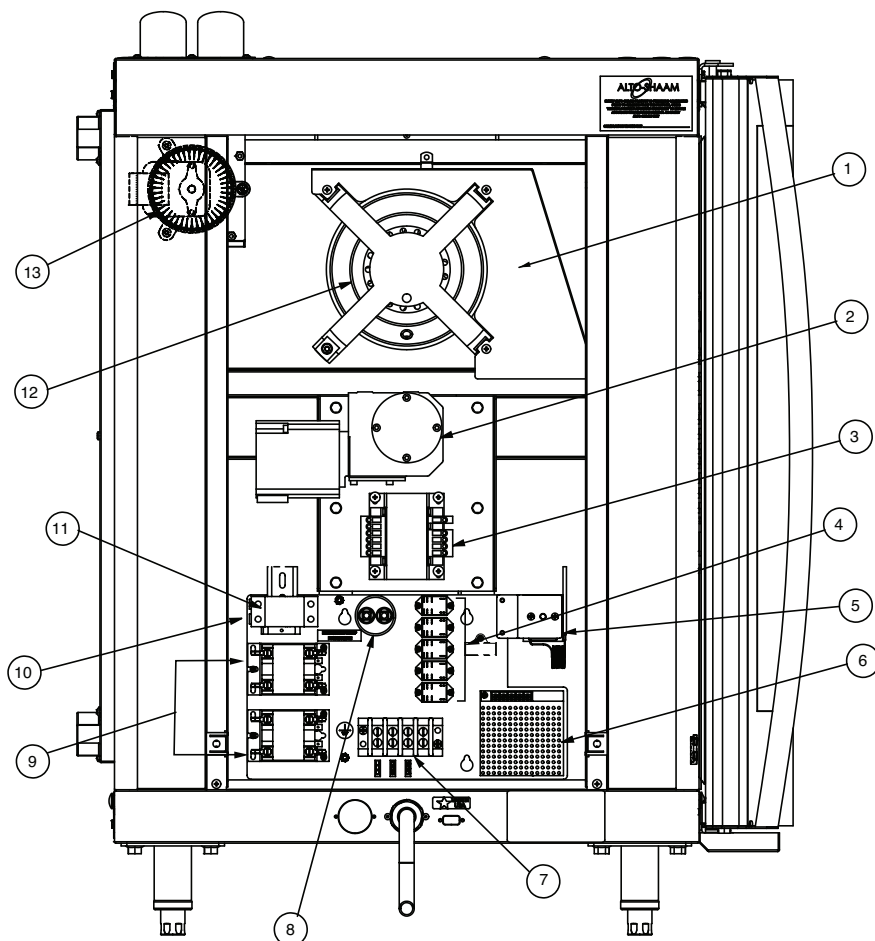
INTERIOR VIEW



| MODEL > | | CURVED DOOR | | FLAT DOOR | |
|---------|--------------------------------|-------------|-----|-----------|-----|
| ITEM | DESCRIPTION | PART NO. | QTY | PART NO. | QTY |
| 1 | BRACKET, ELEMENT | 1003595 | 1 | 1003595 | 1 |
| 2 | WELDMENT, COVER, BLOWER | 5005782 | 1 | 5005782 | 1 |
| 3 | BLOWER COVER SCREW | CL-24089 | 2 | CL-24089 | 2 |
| 4 | BLOWER COVER SCREW LOCK WASHER | WS-24090 | 2 | WS-24090 | 2 |
| 5 | STUDWELD (SPOT) DUCT, BLOWER | 5005848 | 1 | 5005848 | 1 |
| 6 | GASKET, AIR BOX | GS-27389 | 1 | GS-27389 | 1 |
| 7 | PLATE, SUPPORT | 1006650 | 1 | 1006650 | 1 |

Part numbers and drawings are subject to change without notice.

ELECTRICAL SERVICE VIEW

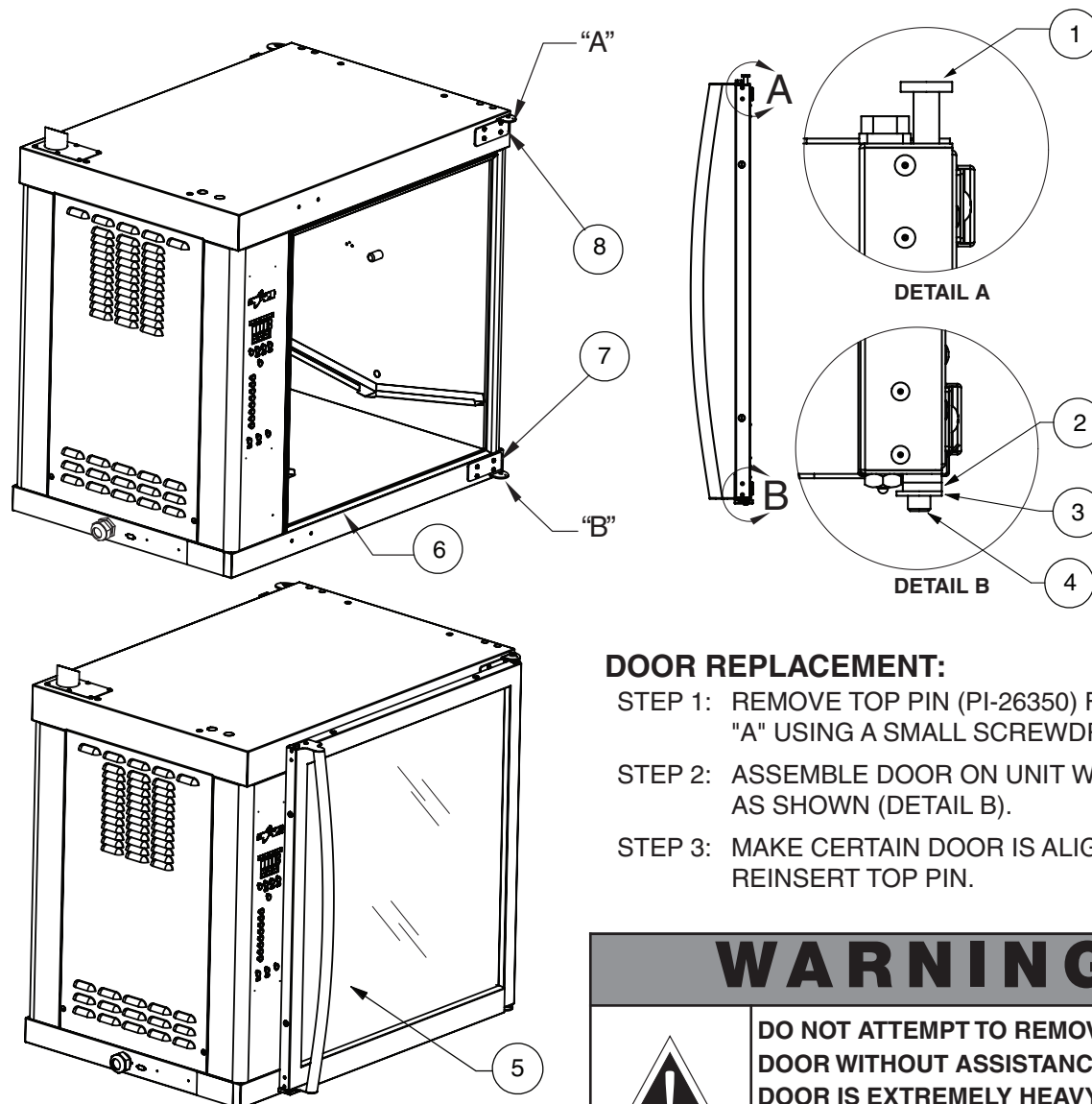


| *NOT SHOWN | | MODEL > | CURVED DOOR | | FLAT DOOR | |
|------------|---|-----------|-------------|-----------|-----------|--|
| ITEM | DESCRIPTION | PART NO. | QTY | PART NO. | QTY | |
| 1 | AIR DUCT | 1002068 | 1 | 1002068 | 1 | |
| 2 | MOTOR DRIVE, 230V, AC | MO-33893 | 1 | MO-33893 | 1 | |
| 3 | TRANSFORMER, STEP DOWN | TN-33460 | 1 | TN-33460 | 1 | |
| 4 | RELAY, POWER | RL-33930 | 5 | RL-33930 | 5 | |
| 5 | SWITCH, HIGH LIMIT | SW-34454 | 1 | SW-34454 | 1 | |
| 6 | BOARD, POWER SUPPLY, 12V DC, SWITCH | BA-33554 | 1 | BA-33554 | 1 | |
| 7 | TERMINAL BLOCK | BK-3023 | 1 | BK-3023 | 1 | |
| 8 | FAN, BLOWER MOTOR CAPACITOR, 4 UF | FA-33931 | 1 | FA-33931 | 1 | |
| 9 | CONTACTOR, 208/240V 3 POLE 25 AMP | CN-3052 | 2 | CN-3052 | 2 | |
| | RESISTOR, MOV, SURGE PROTECTOR | RS-3578* | 2 | RS-3578* | 2 | |
| 10 | FUSE, 15A, CLASS G | FU-34772 | 2 | FU-34772 | 2 | |
| 11 | FUSE HOLDER | FU-34771 | 1 | FU-34771 | 1 | |
| 12 | MOTOR, CONVECTION FAN ASSEMBLY, 220-240V | 5002607 | 1 | 5002607 | 1 | |
| 13 | EXHAUST VENT MOTOR FAN WHEEL, 240V, 50/60HZ | FA-33221 | 1 | FA-33221 | 1 | |
| 14 | SWITCH, FAN, SAIL | SW-33907* | 1 | SW-33907* | 1 | |
| 15 | DRIVE MOTOR CAPACITOR | MO-33988* | 1 | MO-33988* | 1 | |

Part numbers and drawings are subject to change without notice.

SERVICE

REPLACEMENT OF GLASS DOOR (FLAT DOOR SHOWN)



DOOR REPLACEMENT:

- STEP 1: REMOVE TOP PIN (PI-26350) FROM BRACKET "A" USING A SMALL SCREWDRIVER.
- STEP 2: ASSEMBLE DOOR ON UNIT WITH SPACERS AS SHOWN (DETAIL B).
- STEP 3: MAKE CERTAIN DOOR IS ALIGNED AND REINSERT TOP PIN.

WARNING

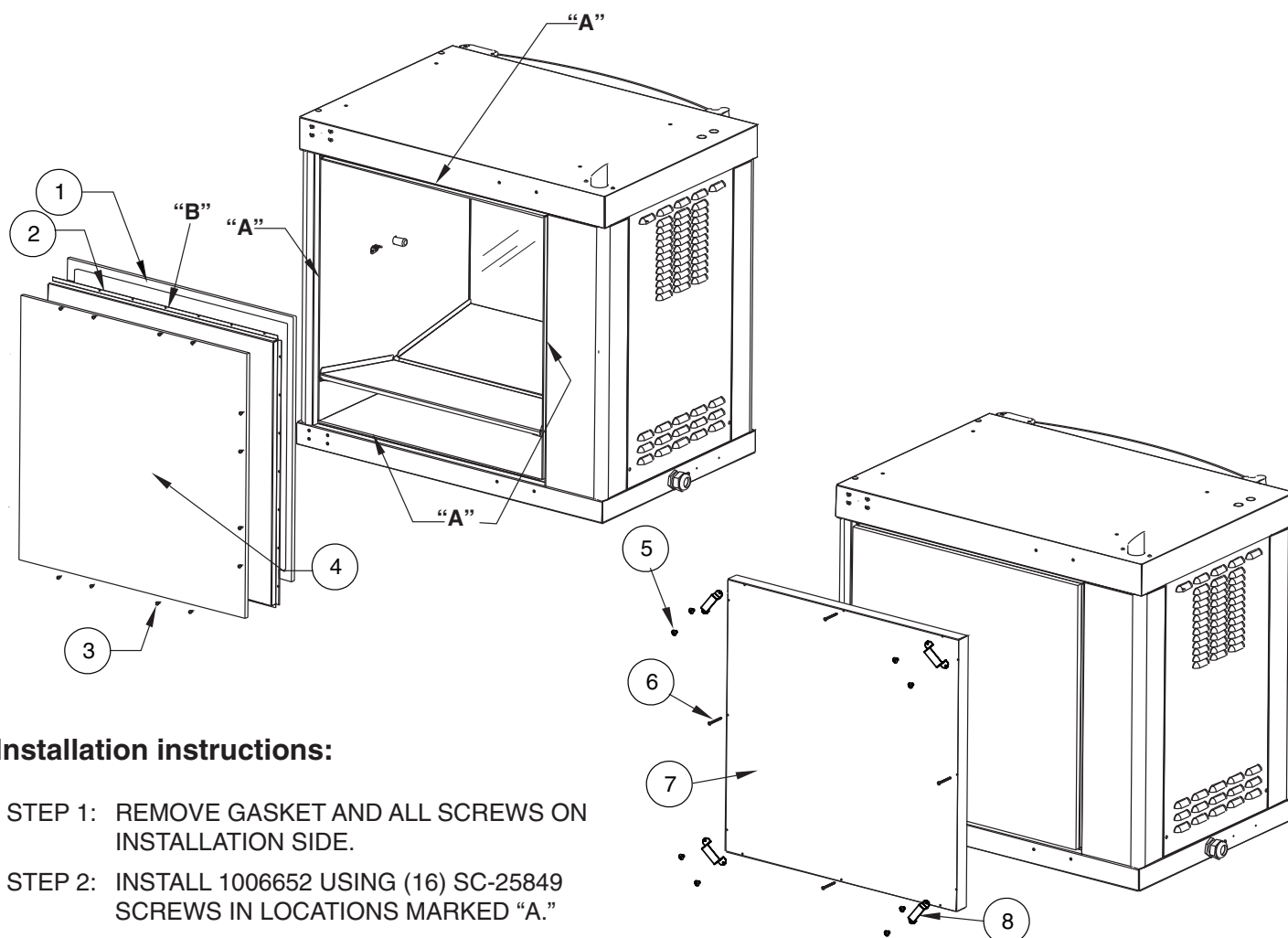


DO NOT ATTEMPT TO REMOVE THE DOOR WITHOUT ASSISTANCE. THE DOOR IS EXTREMELY HEAVY, WILL BE DAMAGED IF DROPPED, AND MAY CAUSE SERIOUS INJURY.

| *NOT SHOWN | | MODEL > | CURVED DOOR* | | FLAT DOOR | |
|------------|----------------------------------|---------|--------------|-----|-----------|-----|
| ITEM | DESCRIPTION | | PART NO. | QTY | PART NO. | QTY |
| 1 | PIN, DOOR, TOP | | PI-26350 | 1 | PI-26350 | 1 |
| 2 | SPACER | | 1002143 | 1 | 1002143 | 1 |
| 3 | WASHER | | WS-22298 | 1 | WS-22298 | 1 |
| 4 | PIN, DOOR, BOTTOM | | PI-26352 | 1 | PI-26352 | 1 |
| 5 | ASSEMBLY, DOOR, CONTROL SIDE | | 5006779 | 1 | 5009591 | 1 |
| | ASSEMBLY, DOOR, NON-CONTROL SIDE | | 5007824 | 1 | 5009815 | 1 |
| 6 | GASKET, DOOR | | GS-25753 | 1 | GS-25753 | 1 |
| 7 | HINGE, LOWER, DOOR | | 1007673 | 1 | 1007673 | 1 |
| 8 | HINGE, UPPER, DOOR | | 1007672 | 1 | 1007672 | 1 |

Part numbers and drawings are subject to change without notice.

STAINLESS STEEL BACK PANEL (5006214)

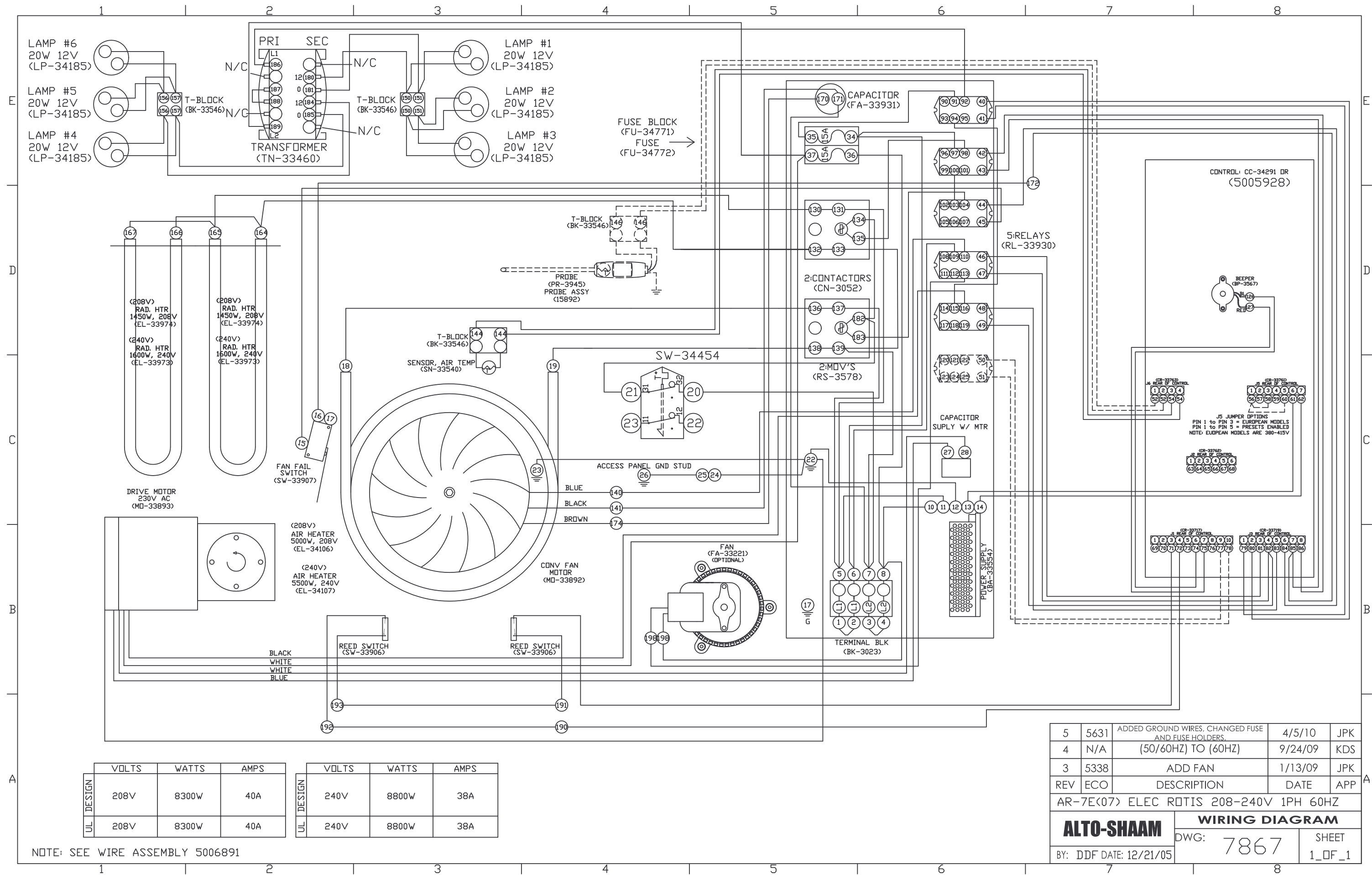


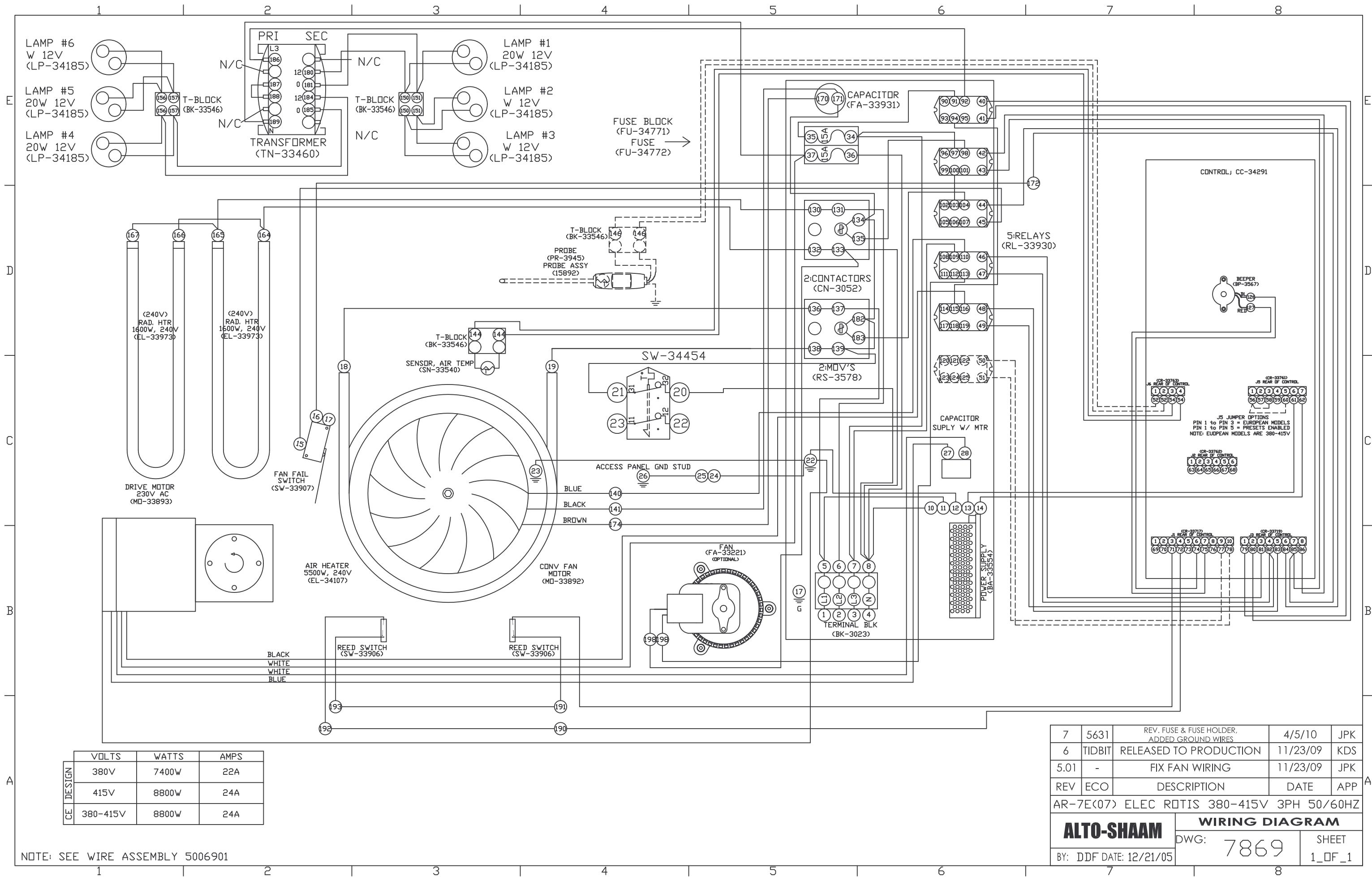
Installation instructions:

- STEP 1: REMOVE GASKET AND ALL SCREWS ON INSTALLATION SIDE.
- STEP 2: INSTALL 1006652 USING (16) SC-25849 SCREWS IN LOCATIONS MARKED "A."
- STEP 3: INSTALL 1006746 INTO 1006652 USING (4) SC-27843 SCREWS, (8) SC-2459 SCREWS AND (4) 1002822 SPACERS.
- STEP 4: SEAL COMPLETE PERIMETER OF OPENING WITH SILICONE "B".

| MODEL > | | CURVED DOOR | | FLAT DOOR | |
|---------|---------------------------|-------------|-----|-----------|-----|
| ITEM | DESCRIPTION | PART NO. | QTY | PART NO. | QTY |
| 1 | GASKET TAPE | GS-28123 | 1 | GS-28123 | 1 |
| 2 | PANEL, INTERIOR S/S BACK | 1006652 | 1 | 1006652 | 1 |
| 3 | SCREW, PAN HEAD | SC-25849 | 16 | SC-25849 | 16 |
| 4 | INSULATION, FIBERGLASS | IN-2003 | 1 | IN-2003 | 1 |
| 5 | SCREW, NC, PHILL TRUSS | SC-2459 | 8 | SC-2459 | 8 |
| 6 | SCREW, PAN HEAD, PHILLIPS | SC-27843 | 12 | SC-27843 | 12 |
| 7 | PANEL, EXTERIOR S/S BACK | 1006746 | 1 | 1006746 | 1 |
| 8 | SPACER, SOLID BACK | 1002822 | 4 | 1002822 | 4 |

Part numbers and drawings are subject to change without notice.





NOTE: SEE WIRE ASSEMBLY 5006901

TRANSPORTATION DAMAGE and CLAIMS



All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.
2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.
3. Note all damage to packages directly on the carrier's delivery receipt.
4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.
5. If the driver refuses to allow inspection, write the following on the delivery receipt:
Driver refuses to allow inspection of containers for visible damage.
6. Telephone the carrier's office immediately upon finding damage, and request an inspection. Mail a written confirmation of the time, date, and the person called.
7. Save any packages and packing material for further inspection by the carrier.
8. Promptly file a written claim with the carrier and attach copies of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, or accept deductions in payment for such claims.

LIMITED WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser only that any original part that is found to be defective in material or workmanship will, at Alto-Shaam's option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The parts warranty period is as follows:

For the refrigeration compressor on Alto-Shaam Quickchillers™, five (5) years from the date of installation.

For the heating element on Halo Heat® cook/hold ovens, as long as the original purchaser owns the oven.

For all other parts, one (1) year from the date of installation or fifteen (15) months from the shipping date, whichever occurs first.

The labor warranty period is one (1) year from the date of installation or fifteen (15) months from the shipping date, whichever occurs first.

Alto-Shaam will bear normal labor charges performed during standard business hours, excluding overtime, holiday rates or any additional fees.

To be valid, a warranty claim must be asserted during the applicable warranty period. This warranty is not transferable.

THIS WARRANTY DOES NOT APPLY TO:

1. Calibration.
2. Replacement of light bulbs and/or the replacement of display case glass due to damage of any kind.
3. Equipment damage caused by accident, shipping, improper installation or alteration.
4. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions, including but not limited to, equipment subjected to harsh or inappropriate chemicals, including but not limited to, compounds containing chloride or quaternary salts, poor water quality, or equipment with missing or altered serial numbers.
5. Damage incurred as a direct result of poor water quality, inadequate maintenance of steam generators and/or surfaces affected by water quality. Water quality and required maintenance of steam generating equipment is the responsibility of the owner/operator.
6. Damage caused by use of any cleaning agent other than Alto-Shaam's Combitherm® Cleaner, including but not limited to damage due to chlorine or other harmful chemicals. **Use of Alto-Shaam's Combitherm® Cleaner on Combitherm® ovens is highly recommended.**
7. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
8. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, express or implied, including the implied warranties of merchantability and fitness for a particular purpose. In no event shall Alto-Shaam be liable for loss of use, loss of revenue or profit, or loss of product, or for any indirect, special, incidental, or consequential damages. No person except an officer of Alto-Shaam, Inc. is authorized to modify this warranty or to incur on behalf of Alto-Shaam any other obligation or liability in connection with Alto-Shaam equipment.

Effective 02/09



RECORD THE MODEL AND SERIAL NUMBER OF THE APPLIANCE FOR EASY REFERENCE.
ALWAYS REFER TO BOTH MODEL AND SERIAL NUMBER IN ANY CONTACT WITH ALTO-SHAAM REGARDING THIS APPLIANCE.

Model: _____ Date Installed: _____
Voltage: _____ Purchased From: _____
Serial Number: _____

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

PHONE: 262.251.3800 • 800.558-8744 USA/CANADA

FAX: 262.251.7067 • 800.329.8744 U.S.A. ONLY

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