

OPERATION and CARE MANUAL



200-HFT



300-HFT

HOT FOOD TABLE ELECTRIC, 230V

200-HFT MARINE

300-HFT MARINE

(OR BASE ONLY)



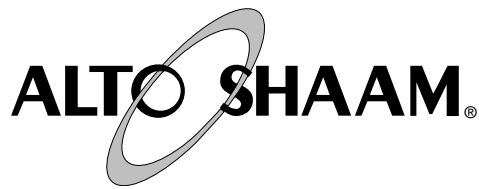
COOK/HOLD/SERVE SYSTEMS

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DELIVERY

This Alto-Shaam appliance has been thoroughly tested and inspected to insure 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 assure prompt service in the event of a warranty parts and labor claim.

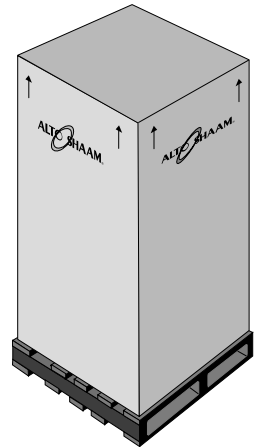
This manual must be read and understood by all people using or installing the equipment model. Contact the Alto-Shaam service department if you have any questions concerning installation, operation, or maintenance.

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.

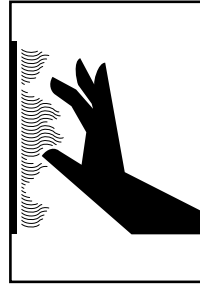
1. This appliance is intended to hold or process foods for the purpose of human consumption. No other use for this appliance is authorized or recommended.
2. This appliance is intended for use in commercial establishments where all operators are familiar with the purpose, limitations, and associated 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.

INSTALLATION



DANGER

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



CAUTION

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

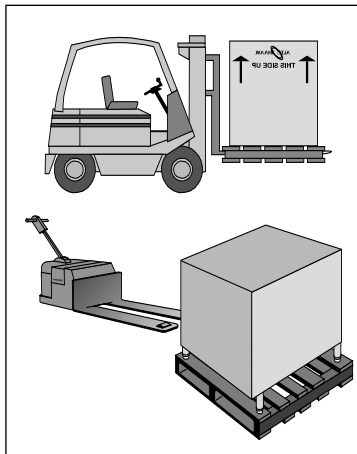


CAUTION

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

SITE INSTALLATION

This Alto-Shaam appliance must be installed in a location that will permit it to function for its intended purpose and to allow adequate clearance for proper cleaning and access.

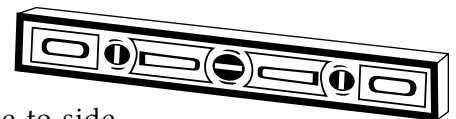


1. This appliance must be installed on a stable and level surface.
2. **DO NOT** install this appliance in any area where it may be affected by any adverse conditions such as steam, grease, dripping water, high temperatures, etc.
3. This appliance must be kept free and clear of any obstructions blocking access for maintenance or service.

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 leveling, electrical hook-up.

LEVELING

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



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

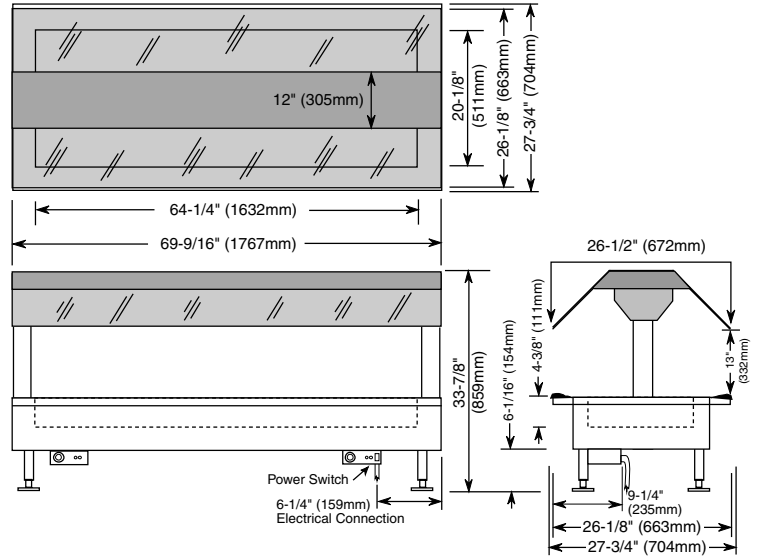
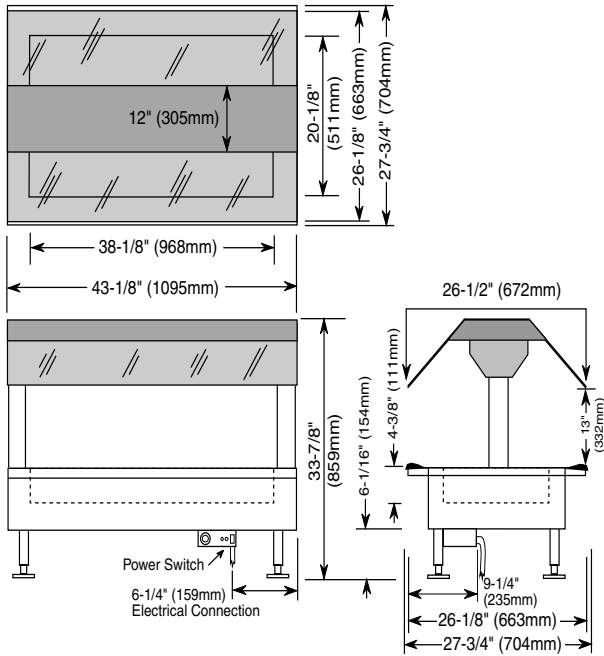
NOTE: Failure to properly level this appliance can cause improper function.

| WEIGHT | | |
|-------------|-------------------------|---------------------------|
| | 200-HFT | 300-HFT |
| NET | 105 lb (48 kg) | 160 lb (73 kg) |
| SHIP | 225 lb (102 kg) | 265 lb (120 kg) |
| CRATE | 42" x 46" x 39" | 42" x 73" x 39" |
| DIMENSIONS: | (1067 x 1168mm x 991mm) | (1067mm x 1854mm x 991mm) |
| (H x W x D) | | |

INSTALLATION

SITE INSTALLATION

Outside Dimensions



OPTION

| Decorator Cart — 200-HFT | Part No. |
|---------------------------------|----------|
| — with shelf | .55185 |
| — painted decor panel package | .44075 |
| — stainless steel decor package | .44078 |
| — roll-in | .55184 |
| — painted decor panel package | .44075 |
| — stainless steel decor package | .44078 |

| Decorator Cart — 300-HFT | Part No. |
|---------------------------------|----------|
| — with shelves | .55181 |
| — painted decor panel package | .44073 |
| — stainless steel decor package | .44076 |
| — roll-in | .55728 |
| — painted decor panel package | .44073 |
| — stainless steel decor package | .44076 |
| — fully enclosed | .55183 |
| — painted decor panel package | .44074 |
| — stainless steel decor package | .44077 |



#55728



#55181

INSTALLATION

Sneeze Guard



Adjustable 6" Leg

Control Box

Heat Guard

Heat Guard Spacer

OPTIONS AND ACCESSORIES

Custom Panel ColorsFACTORY QUOTE

Pan Divider Bars

- Full Size16019
- Half-Size • Third-Size11318

300-HFT Customer Sneeze Guard, large

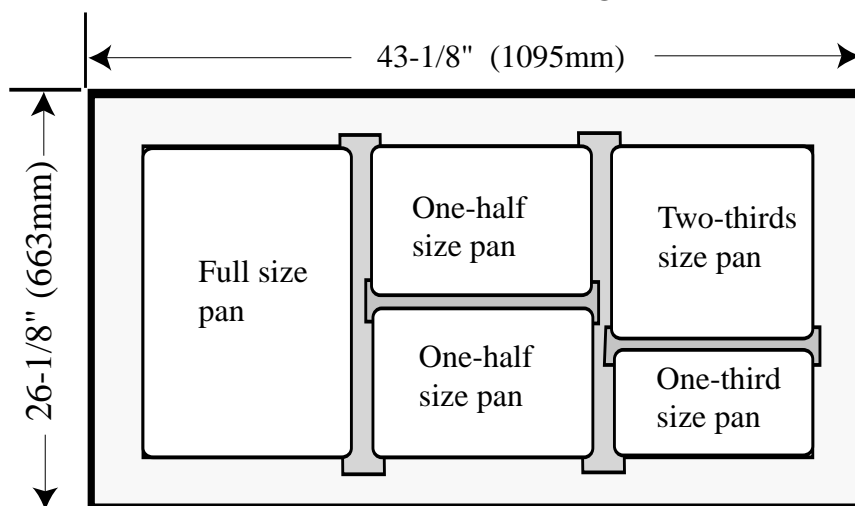
- Front Guard44149
- End Guard44239

SPECIAL INFORMATION

- Pans are not included.
- Opening required for drop-in countertop applications:
 - 300-HFT • 25" x 69-1/2" (635mm x 1765mm)
 - 200-HFT • 25" x 43-1/8" (635mm x 1095mm)

INSTALLATION

200-HFT • Pan Configurations



| Quantities | Quantities | Quantities |
|-------------------|-----------------------|------------------------|
| Full size pans | One-half size pans | two-third size pans |
| 1 to 3 | 2, 4, 6 | One-third size pans |
| | | 1 to 3 sets |

Standard Pan Sizes

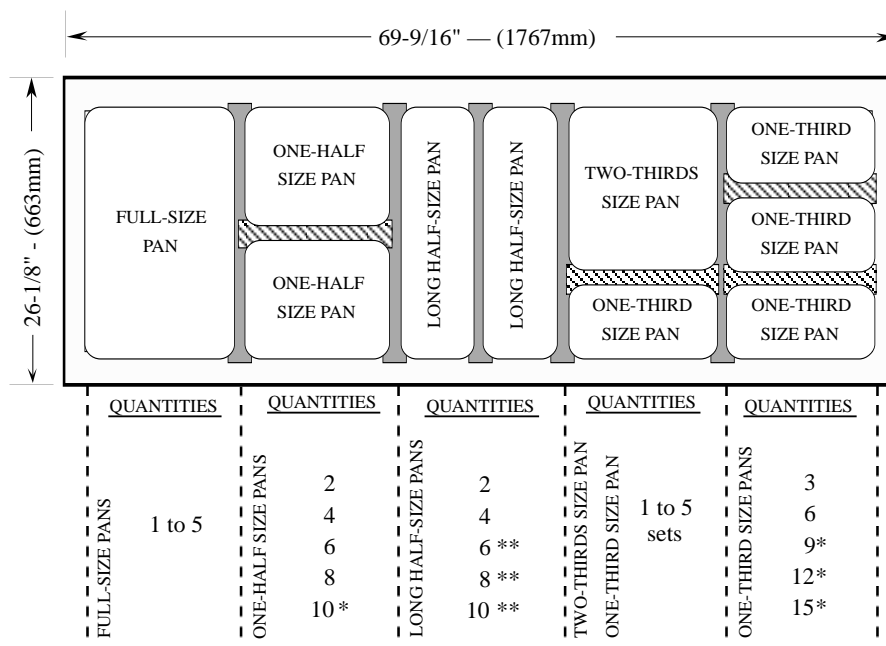
| | | | |
|---------------------|--------------------|-------------------------|--------|
| Full-size pans | 12" x 20" x 2-1/2" | (325mm x 530mm x 65mm) | GN 1/1 |
| One-half size pan | 12" x 10" x 2-1/2" | (325mm x 265mm x 65mm) | GN 1/2 |
| Two-thirds size pan | 12" x 14" x 2-1/2" | (325mm x 352mm x 65 mm) | GN 2/3 |
| One-third size pan | 12" x 6" x 2-1/2" | (325mm x 176mm x 65mm) | GN 1/3 |

Standard Pan Divider and Separator Bars

| | | |
|--|--------|--------------|
| Pan Divider Bars | #16019 | Quantity - 2 |
| Half or Third Size Pan Separator Bars | #11318 | Quantity - 3 |

INSTALLATION

300-HFT • PAN CONFIGURATIONS



| STANDARD PAN SIZES | | | |
|---------------------|--------------------|----------------------|--------|
| FULL-SIZE PAN | 12" x 20" x 2-1/2" | 325mm x 530mm x 65mm | GN 1/1 |
| ONE-HALF SIZE PAN | 12" x 10" x 2-1/2" | 325mm x 265mm x 65mm | GN 1/2 |
| LONG-HALF SIZE PAN | 6" x 20" x 2-1/2" | 162mm x 530mm x 65mm | GN 2/4 |
| TWO-THIRDS SIZE PAN | 12" x 14" x 2-1/2" | 325mm x 352mm x 65mm | GN 2/3 |
| ONE-THIRD SIZE PAN | 12" x 6" x 2-1/2" | 325mm x 176mm x 65mm | GN 1/3 |
| FULL-SIZE SHEET PAN | 18" x 26" x 1" | N/A | |
| HALF-SIZE SHEET PAN | 18" x 13" x 1" | N/A | |

| STANDARD PAN DIVIDER and SEPARATOR BARS | |
|--|------------|
| | QUANTITIES |
| #16019 PAN DIVIDER BARS | 4 |
| #11318 HALF OR THIRD-SIZE PAN SEPARATOR BARS | 5 |

* Additional Pan Separator Bars Required
 ** Additional Pan Divider Bars Required

OPERATING INSTRUCTIONS

1. DO NOT ADD WATER TO THE UNIT.

Halo Heat buffet servers maintain a constant but gentle temperature and eliminate much of the moisture loss associated with conventional holding methods. Because of this gentle heat, it is not necessary to add water to the hot food table.

Adding water is not recommended since water will accelerate the deterioration of the product, presents an electrical hazard, and may damage the table and void the warranty.

2. PLACE DIVIDER BARS & PANS INTO UNIT.

Refer to the pan layout diagrams for different types of pan accommodations. A complete pan configuration layout is located in this manual. It is VERY important to note that pan separator bars or divider bars must be used to close all gaps between pans and all gaps between the pans and the edges of the table; otherwise, heat distribution will be uneven, and uniform temperature will be difficult to maintain. Additional pan divider bars are available if needed.

3. TURN ON LIGHTS (if applicable).

To extend the life of the bulbs, it is recommended to turn on the lights while preheating the unit.

4. PREHEAT BY SETTING THERMOSTATS TO NUMBER 10.

An indicator light will illuminate when each thermostat is turned "ON". These indicators will remain lit as long as the unit is preheating or calling for heat. The unit should be preheated at the number 10 setting for a minimum of thirty minutes before loading with food. When preheating is completed, or whenever the unit reaches any temperature set by the operator between 1 and 10, the indicator light(s) will go "OUT".

5. LOAD HOT FOODS INTO HOT FOOD TABLE

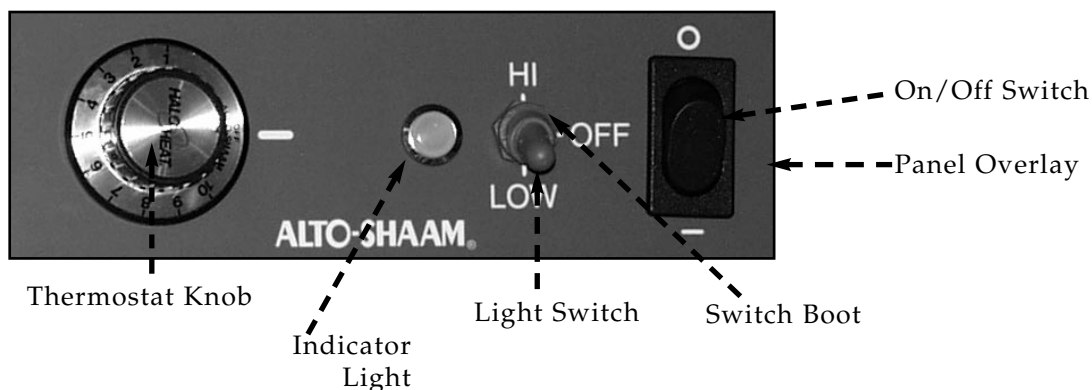
Be certain only hot food is transferred into the hot food table. Before loading food into the table, use a pocket-type meat thermometer to make certain all products have reached an internal temperature of 140° to 180° F. (60° to 82°C). If any food product is not at proper serving temperature, use a Halo Heat cooking and holding oven, set at 250° to 275°F (121° to 135°C), or a Combitherm oven to bring the product within the correct temperature range.

6. RESET THERMOSTAT AS NEEDED

After all products are loaded into the hot food table, reset the thermostat(s) to the number "8" setting. *THIS WILL NOT NECESSARILY BE THE FINAL SETTING.* Since proper temperature range depends on the type of products and the quantities being held, it is necessary to periodically use a pocket thermometer to check each item to make certain the correct temperatures are being maintained. Proper temperature range is between 140° and 180°F (60° and 82°C). Normally, this will require a thermostat setting of between number "6" and "8", although a higher or lower setting may sometimes be required.

7. SERVE FRESH HOT FOOD

Keep hot foods looking fresh. Occasionally stir or rotate foods as needed. Wipe spills immediately to assure maximum eye appeal and minimize end-of-day cleanup.



OPERATING INSTRUCTIONS

General Holding Guideline

Chefs, cooks and other specialized food service personnel employ varied methods of cooking. Proper holding temperatures for a specific food product must be based on the moisture content of the product, product density, volume, and proper serving temperatures. Safe holding temperatures must also be correlated with palatability in determining the length of holding time for a specific product.

Halo Heat maintains the maximum amount of product moisture content without the addition of water, water vapor, or steam. Maintaining maximum natural product moisture preserves the natural flavor of the product and provides a more genuine taste. In addition to product moisture retention, the gentle properties of Halo Heat maintain a consistent temperature throughout the cabinet without the necessity of a heat distribution fan, thereby preventing further moisture loss due to evaporation or dehydration.

When product is removed from a high temperature cooking environment for immediate transfer into equipment with the lower temperature required for hot food holding, condensation can form on the outside of the product and on the inside of plastic containers used in self-service applications. Allowing the product to release the initial steam and heat produced by high temperature cooking can alleviate this condition. To preserve the safety and quality of freshly cooked foods, however, a maximum of 1 to 2 minutes must be the only time period allowed for the initial heat to be released from the product.

Most Halo Heat Holding Equipment is provided with a thermostat control between 60° and 200°F (16° to 93°C). If the unit is equipped with vents, close the vents for moist holding and open the vents for crisp holding.

If the unit is equipped with a thermostat indicating a range of between 1 and 10, use a metal-stemmed indicating thermometer to measure the internal temperature of the product(s) being held. Adjust the thermostat setting to achieve the best overall setting based on internal product temperature.

| HOLDING TEMPERATURE RANGE | | |
|---|--------------|------------|
| MEAT | FAHRENHEIT | CELSIUS |
| BEEF ROAST — Rare | 140°F | 60°C |
| BEEF ROAST — Med/Well Done | 160°F | 71°C |
| BEEF BRISKET | 160° — 175°F | 71° — 79°C |
| CORN BEEF | 160° — 175°F | 71° — 79°C |
| PASTRAMI | 160° — 175°F | 71° — 79°C |
| PRIME RIB — Rare | 140°F | 60°C |
| STEAKS — Broiled/Fried | 140° — 160°F | 60° — 71°C |
| RIBS — Beef or Pork | 160°F | 71°C |
| VEAL | 160° — 175°F | 71° — 79°C |
| HAM | 160° — 175°F | 71° — 79°C |
| PORK | 160° — 175°F | 71° — 79°C |
| LAMB | 160° — 175°F | 71° — 79°C |
| POULTRY | | |
| CHICKEN — Fried/Baked | 160° — 175°F | 71° — 79°C |
| DUCK | 160° — 175°F | 71° — 79°C |
| TURKEY | 160° — 175°F | 71° — 79°C |
| GENERAL | 160° — 175°F | 71° — 79°C |
| FISH/SEAFOOD | | |
| FISH — Baked/Fried | 160° — 175°F | 71° — 79°C |
| LOBSTER | 160° — 175°F | 71° — 79°C |
| SHRIMP — Fried | 160° — 175°F | 71° — 79°C |
| BAKED GOODS | | |
| BREADS/ROLLS | 120° — 140°F | 49° — 60°C |
| MISCELLANEOUS | | |
| CASSEROLES | 160° — 175°F | 71° — 79°C |
| DOUGH — Proofing | 80° — 100°F | 27° — 38°C |
| EGGS — Fried | 150° — 160°F | 66° — 71°C |
| FROZEN ENTREES | 160° — 175°F | 71° — 79°C |
| HORS D'OEUVRES | 160° — 180°F | 71° — 82°C |
| PASTA | 160° — 180°F | 71° — 82°C |
| PIZZA | 160° — 180°F | 71° — 82°C |
| POTATOES | 180°F | 82°C |
| PLATED MEALS | 180°F | 82°C |
| SAUCES | 140° — 200°F | 60° — 93°C |
| SOUP | 140° — 200°F | 60° — 93°C |
| VEGETABLES | 160° — 175°F | 71° — 79°C |
| The holding temperatures listed are suggested guidelines. | | |

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.

| | |
|--|---|
| | <div>CAUTION</div> <p>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.</p> |
|--|---|



The cleanliness and appearance of this unit will contribute considerably to operating efficiency and savory, appetizing food. Good equipment kept clean works better and lasts longer.

THOROUGHLY CLEAN THE UNIT DAILY

1. Disconnect unit from power source, and let cool.
2. Remove, cover or wrap, and refrigerate food.
3. Clean the interior metal surfaces of the unit with a damp, clean cloth and any good commercial detergent or grease solvent at the recommended strength. Use a plastic scouring pad or oven cleaner for difficult areas. Rinse carefully to remove all residue and wipe dry.



NOTE: Avoid the use of abrasive cleaning compounds, chloride based cleaners, or cleaners containing quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel.

4. Clean sneeze guard with mild detergent and water. Dry with clean damp chamois. Avoid scratching, and do not use dry cloths or scouring compounds.
5. To help maintain the protective film coating on polished stainless steel, clean the exterior of the unit with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a cloth and wipe with the grain of the stainless steel.

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

**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.

Food flavor and aroma are usually so closely related that it is difficult, if not impossible, to separate them. There is also an important, inseparable relationship between cleanliness and food flavor. Cleanliness, top operating efficiency, and appearance of equipment contribute considerably to savory, appetizing foods. Good equipment that is kept clean, works better and lasts longer.

Most food imparts its own particular aroma and many foods also absorb existing odors. Unfortunately, during this absorption, there is no distinction between GOOD and BAD odors. The majority of objectionable flavors and odors troubling food service operations are caused by bacteria growth. Sourness, rancidity, mustiness, stale or other OFF flavors are usually the result of germ activity.

The easiest way to insure full, natural food flavor is through comprehensive cleanliness. This means good control of both visible soil (dirt) and invisible soil (germs). A thorough approach to sanitation will provide essential cleanliness. It will assure an attractive appearance of equipment, along with maximum efficiency and utility. More importantly, a good sanitation program provides one of the key elements in the prevention of food-borne illnesses.

A controlled holding environment for prepared foods is just one of the important factors involved in the prevention of food-borne illnesses. Temperature monitoring and control during receiving, storage, preparation, and the service of foods are of equal importance.

The most accurate method of measuring safe temperatures of both hot and cold foods is by internal product temperature. A quality thermometer is an effective tool for this purpose, and should be routinely used on all products that require holding at a specific temperature.

A comprehensive sanitation program should focus on the training of staff in basic sanitation procedures. This includes personal hygiene, proper handling of raw foods, cooking to a safe internal product temperature, and the routine monitoring of internal temperatures from receiving through service.

Most food-borne illnesses can be prevented through proper temperature control and a comprehensive program of sanitation. Both these factors are important to build quality service as the foundation of customer satisfaction. Safe food handling practices to prevent food-borne illness is of critical importance to the health and safety of your customers. HACCP, an acronym for Hazard Analysis (at) Critical Control Points, is a quality control program of operating procedures to assure food integrity, quality, and safety. Taking steps necessary to augment food safety practices are both cost effective and relatively simple. While HACCP guidelines go far beyond the scope of this manual, additional information is available by contacting:

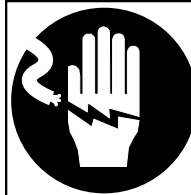
**Center for Food Safety and Applied Nutrition
Food and Drug Administration
1-888-SAFEFOOD**

| INTERNAL FOOD PRODUCT TEMPERATURES | | |
|------------------------------------|---------------|------------------|
| HOT FOODS | | |
| DANGER ZONE | 40° TO 140°F | (4° TO 60°C) |
| CRITICAL ZONE | 70° TO 120°F | (21° TO 49°C) |
| SAFE ZONE | 140° TO 165°F | (60° TO 74°C) |
| COLD FOODS | | |
| DANGER ZONE | ABOVE 40°F | (ABOVE 4°C) |
| SAFE ZONE | 36°F TO 40°F | (2°C TO 4°C) |
| FROZEN FOODS | | |
| DANGER ZONE | ABOVE 32°F | (ABOVE 0°C) |
| CRITICAL ZONE | 0° TO 32°F | (-18° TO 0°C) |
| SAFE ZONE | 0°F OR BELOW | (-18°C OR BELOW) |

SERVICE

SERVICE PARTS LIST

| 1/06 | Part No. | 200-HFT Qty. | 300 HFT Qty. |
|--------------------------------------|----------|--------------|--------------|
| 1. Sneeze Guard | GD-24772 | - | 2 |
| Sneeze Guard | GD-24735 | 2 | - |
| 2. Control Box, with switch, 230V | 44138 | 1 | 1 |
| 3. Heat Guard | 16071 | 2 | - |
| Heat Guard | 16175 | - | 2 |
| 4. Heat Guard Spacer | SP-24586 | 4 | 4 |
| 5. Leg, 6" (152mm) | LG-23067 | 4 | 4 |
| 6. Bulb, 100W, 230V | LP-33783 | 6 | 10 |
| 7. Bulb Receptacle, 230V | RP-3955 | 6 | 10 |
| 8. Thermostat Knob | KN-3473 | 1 | 2 |
| 9. Thermostat | TT-3498 | 1 | 2 |
| 10. Indicator Light, 230V | LI-3951 | 1 | 2 |
| 11. Light Toggle Switch, 230V | SW-33726 | 1 | 2 |
| 12. Switch Boot | SW-3905 | 1 | 2 |
| 13. On/Off Rocker Switch, 230V | SW-33487 | 1 | 1 |
| 14. Panel overlay, with switch, 230V | PE-24665 | 1 | 1 |
| Panel overlay, without switch, 230V | PE-24666 | - | 1 |
| 15. Insulation | IN-2003 | 1 | 1 |
| 16. Terminal Block, 230V | BK-3597 | 1 | 1 |
| 17. Gasket | GS-2750 | 4'(1.2m) | 2.7'(.8m) |
| Gasket | GS-2019 | - | .5m |
| 18. Heat Cable | CB-3045 | 62'(18.9m) | 140.5'(43m) |
| 19. Cordset, 230V, Euro | CD-33469 | 1 | 1 |
| Cordset, 230V, UK | CD-33471 | 1 | 1 |
| Inlet, 230V | IT-33306 | 1 | 1 |



DANGER

DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.



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.



WARNING

IF THE POWER CORD NEEDS REPLACEMENT, CONTACT FACTORY FOR EXACT REPLACEMENT. USE OF ANY OTHER CORD MAY RESULT IN ELECTRICAL OR FIRE HAZARD.

See following page for illustrations.

Heat Cable Replacement Kit

#4878 #4881

includes:

200-HFT 300-HFT

| | | |
|---------|--------------------------------|---------------------------------|
| CB-3045 | Cable Heating Element .72 feet |210 feet |
| CR-3226 | Ring Connector |412 |
| IN-3488 | Insulation Corner |1 foot1 foot |
| BU-3105 | Shoulder Bushing |412 |
| BU-3106 | Cup Bushing |412 |
| SL-3063 | Insulating Sleeve |412 |
| TA-3540 | High Temperature Tape | . .1 roll1 roll |
| NU-2215 | Hex Nut |824 |
| ST-2439 | Stud |412 |

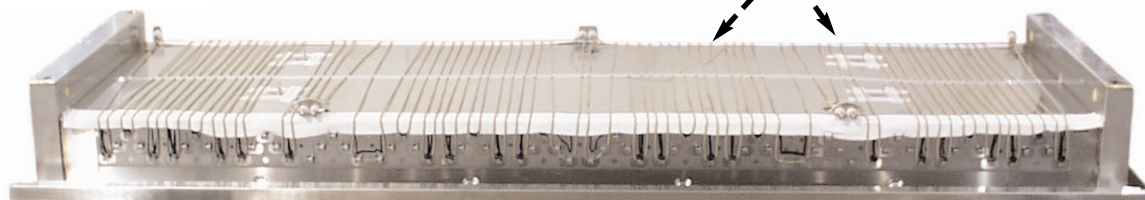
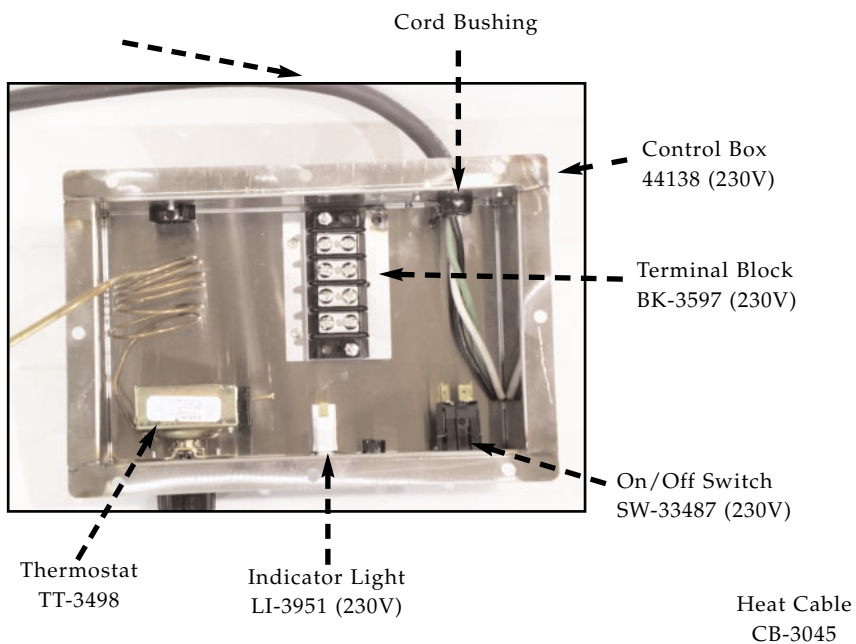
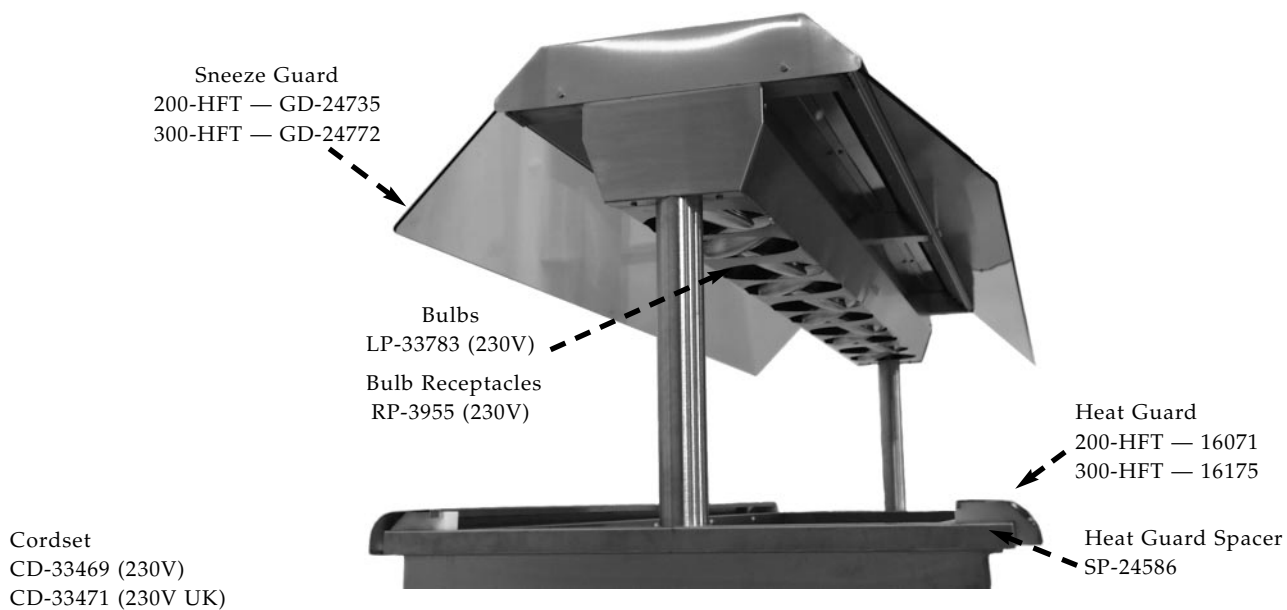
ELECTRICAL - 200-HFT

| VOLTAGE | PHASE | CYCLE/HZ | AMPS | kW | |
|---------|-------|----------|------|------|-------------------------------|
| 230 | 1 | 50/60 | 7.4 | 1.70 | NEMA CEE 7/7 16A-250V PLUG |

ELECTRICAL - 300-HFT

| VOLTAGE | PHASE | CYCLE/HZ | AMPS | kW | |
|---------|-------|----------|------|------|-------------------------------|
| 230 | 1 | 50/60 | 14.1 | 3.25 | NEMA CEE 7/7 16A-250V PLUG |

SERVICE



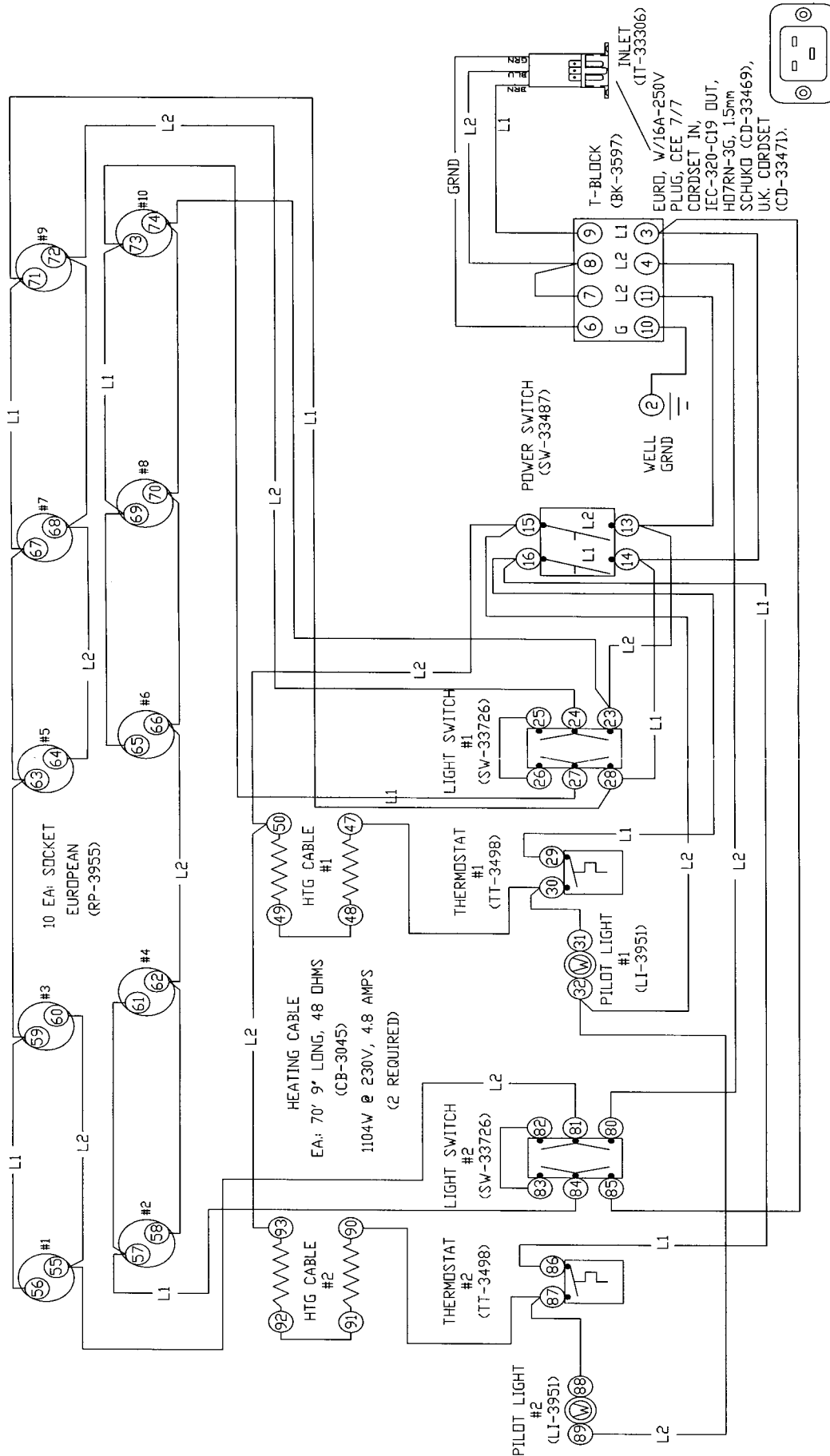
! WARNING

IF THE POWER CORD NEEDS REPLACEMENT, CONTACT FACTORY FOR EXACT REPLACEMENT. USE OF ANY OTHER CORD MAY RESULT IN ELECTRICAL OR FIRE HAZARD.

! DANGER

DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

LAMPS (LP-33783)
100W @ 230V, 435mA (10 REQUIRED)



NOTE #1: SEE B-8994
FOR WIRE ASSEMBLY.

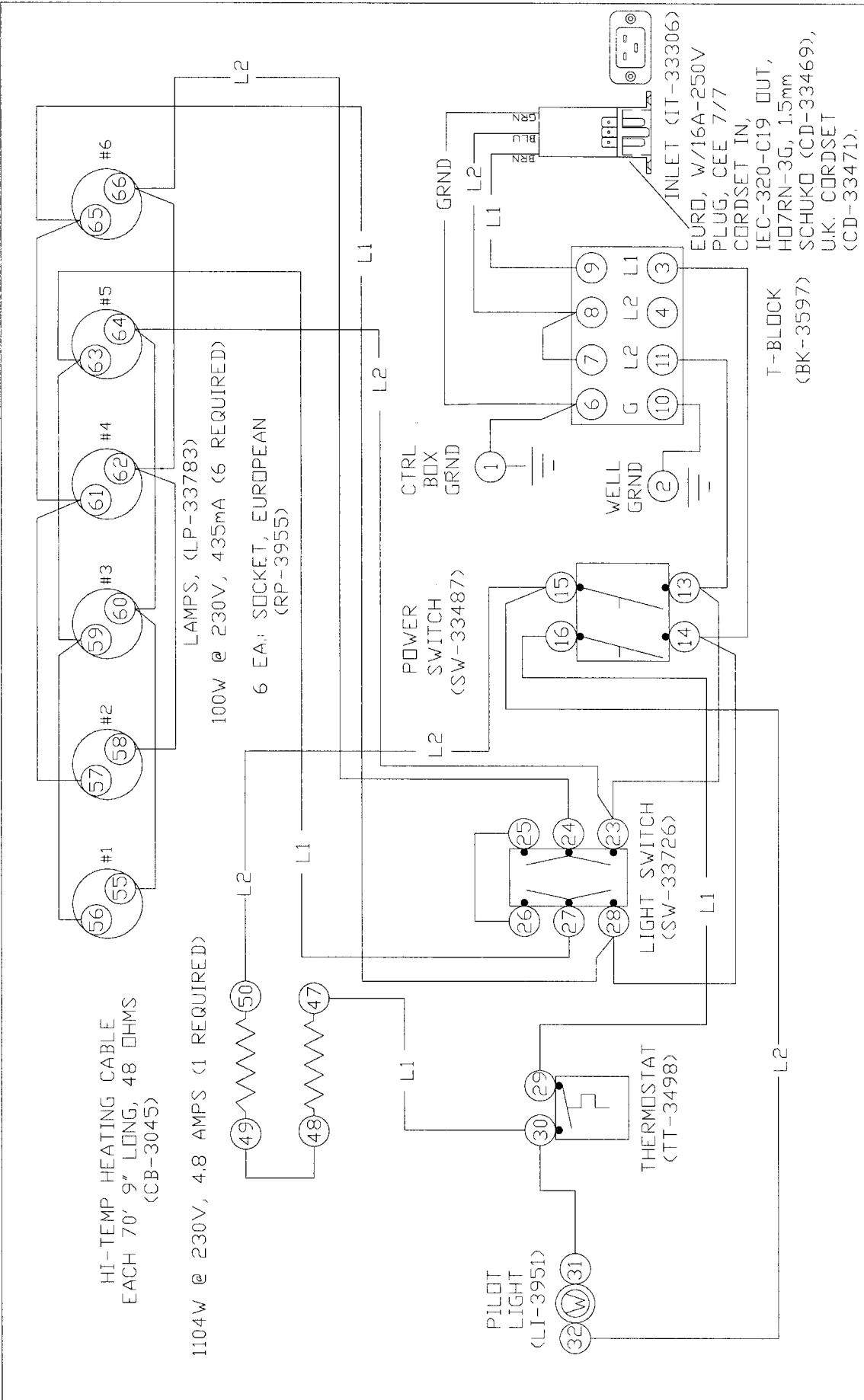
TOTAL POWER:
3250W @ 230V, 14.1 AMPS

WIRE DIAGRAM

MODELS: 300-HFT, HST 2000' 230V

ALTO-SHAAM
MENOMONEE FALLS, WISC. 53052-450

| BY | REVISION | DATE | SCALE | DWG. |
|----|----------|------|-------|------|
| 1 | 06/12/01 | N/A | | |
| 2 | 09/26/01 | CJB | | |
| 3 | 12/27/01 | BDF | | |
| 4 | 08/13/02 | CJB | | |



WIRING DIAGRAM

MODELS: 200-HFT, 230V, 50HZ

ALTO-SHAAM
MENOMONEE FALLS, WISC. 53052-450

NOTE #1: SEE A-8988
FOR ASSEMBLY DRAWING

TOTAL POWER:
1700W @ 230V, 7.4 AMPS

| NO. | REVISION | BY | DATE | SCALE | APP'D: | DWG: |
|-----|----------|-----|----------|-------|--------|------|
| 1 | 06/13/01 | NW | 08/13/02 | NONE | JRM | 7567 |
| 2 | 08/13/02 | CJB | | | | |

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 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 labor warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first. Alto-Shaam will bear normal labor charges performed during standard business hours, and excluding overtime, holiday rates or any additional fees.

The parts warranty remains in effect for one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

However, the heating element on Halo Heat® cook/hold ovens and the refrigeration compressor on Alto-Shaam Quickchillers™ are warranted for a period of five (5) years from installation. The labor warranty is the same as stated above; namely, for one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

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, expressed 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 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.

ALTO-SHAAM, INC.

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: _____

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