

**ALTO SHAAM®**

# **Cook/Hold/Smoke Low Temperature Oven**



**1767-SK**  
on standard casters

## **Models:**

**767-SK**

**1767-SK**



**767-SK**  
with optional legs

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

**HALO HEAT®**

**24•7**  
Your Service Hotline  
**1-800-558-8744**

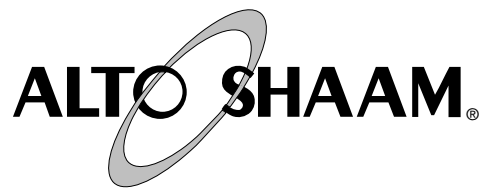
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FAX: 262.251.7067 • 800.329.8744 U.S.A. ONLY

WEBSITE: [www.alto-shaam.com](http://www.alto-shaam.com)





## 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.

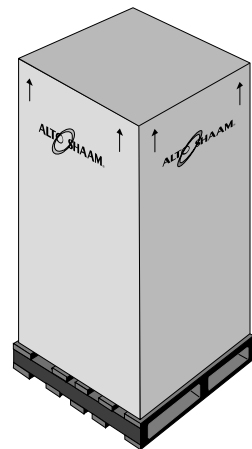
This manual must be read and understood by all people using or installing the equipment model. Contact the Alto-Shaam service department if you have any questions concerning installation, operation, or maintenance.

**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.

 <b>DANGER</b>	Used to indicate the presence of a hazard that <u>will</u> cause severe personal injury, death, or substantial property damage if the warning included with this symbol is ignored.
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 <b>WARNING</b>	Used to indicate the presence of a hazard that <u>can</u> cause personal injury, possible death, or major property damage if the warning included with this symbol is ignored.
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 <b>CAUTION</b>	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.
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<b>CAUTION</b>	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.
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<b>NOTE:</b>	Used to notify personnel of installation, operation, or maintenance information that is important but not hazard related.
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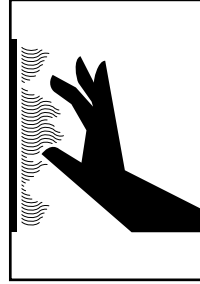
1. This appliance is intended to cook, hold or process foods for the purpose of human consumption. No other use for this appliance is authorized or recommended.
2. This appliance is intended for use in commercial establishments where all operators are familiar with the purpose, limitations, and associated 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.

## 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.

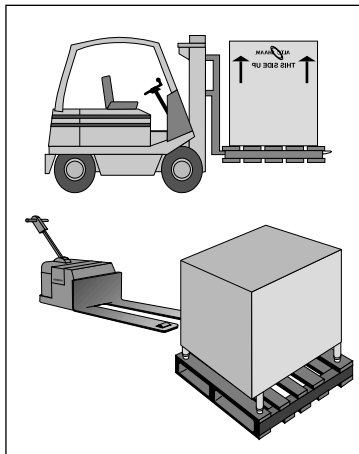


### DANGER

DO NOT store or use any flammable liquids or allow flammable vapors in the vicinity of any appliance.

## SITE INSTALLATION

The Alto-Shaam cook and hold oven must be installed in a location that will permit the oven to function for its intended purpose and to allow adequate clearance for ventilation, proper cleaning, and maintenance access.



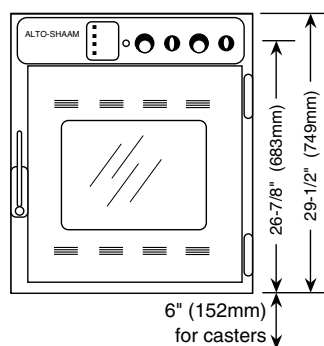
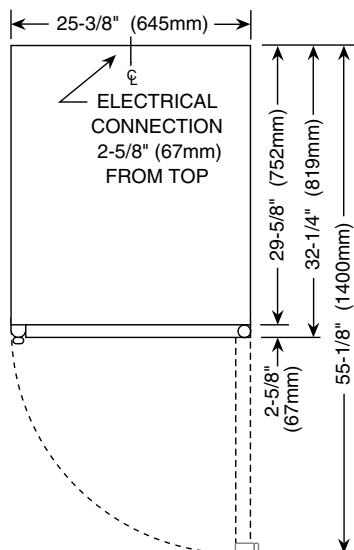
### MINIMUM CLEARANCE REQUIREMENTS

	COMBUSTIBLE SURFACES	NON-COMBUSTIBLE SURFACES
BACK	3" (76mm)	3" (76mm)
LEFT SIDE	1" (25mm)	1" (25mm)
RIGHT SIDE	1" (25mm)	1" (25mm)
TOP	2" (51mm)	2" (51mm)

1. The oven 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, or any other severely adverse conditions.
3. **DO NOT** store or use any flammable liquids or allow flammable vapors in the vicinity of this oven or any other appliance.
4. This appliance must be kept free and clear of any combustible materials.
5. This appliance must be kept free and clear of any obstructions blocking access for maintenance or service.

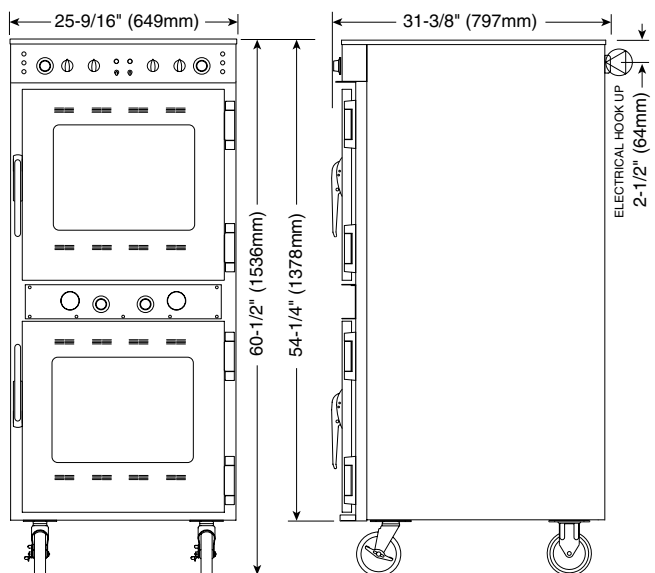
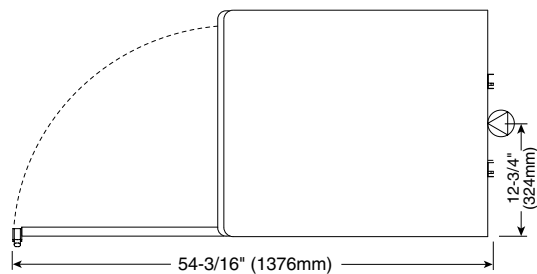
# INSTALLATION

## SITE INSTALLATION



### 767-SK

100 lb (45 kg) max.  
Capacity



### 1767-SK

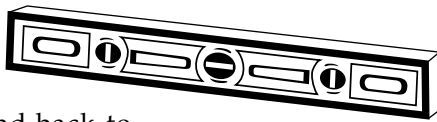
100 lb (45 kg) max.  
Capacity per Compartment

WEIGHT		
MODEL	NET WEIGHT	SHIP WEIGHT
767-SK	200 lb (91 kg)	225 lb (102 kg)
1767-SK	359 lb (163 kg)	424 lb (192 kg)

## SITE INSTALLATION

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

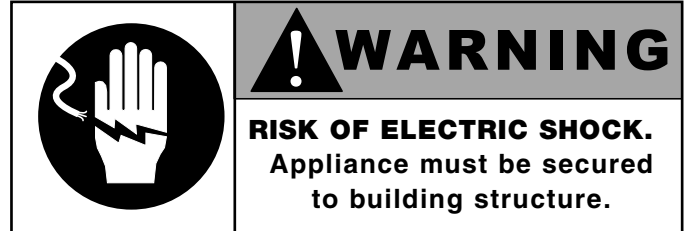


Level the oven from side-to-side and back-to-back with the use of a spirit level. For ovens installed with casters, it is important that the installation surface be level due to the probability of frequent oven repositioning.

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

**NOTE:** Failure to properly level this oven can cause improper function and will result in the uneven baking with products consisting of semi-liquid batter.

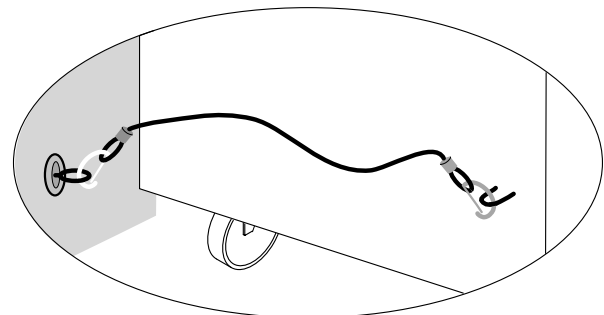
### RESTRAINT REQUIREMENTS —MOBILE EQUIPMENT



Any appliance that is not furnished with a power supply cord but that includes a set of casters must be installed with a tether. Adequate means must be provided to limit the movement of this appliance without depending on or transmitting stress to the electrical conduit. The following requirements apply:

1. Casters must be a maximum height of 6" (152mm).
2. Two of the casters must of be the locking type.
3. Such mobile appliances or appliances on mobile stands must be installed with the use of a flexible connector secured to the building structure.

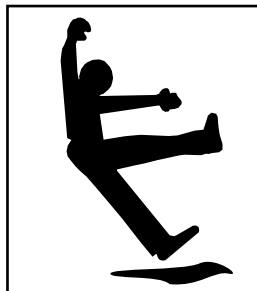
A mounting connector for a restraining device is located on the lower back flange of the appliance chassis or on an oven stand, approximately 18" (457mm) from the floor. A flexible connector is not supplied by nor is it available from the factory.



# INSTALLATION

## SITE INSTALLATION

### DRIP TRAY MOUNTING INSTRUCTIONS



#### WARNING

FAILURE TO PROPERLY INSTALL THE DRIP TRAY CAN OR WILL CAUSE MAJOR EQUIPMENT DAMAGE AND WILL RESULT IN A LEAKAGE HAZARD THAT CAN CAUSE PERSONAL INJURY.

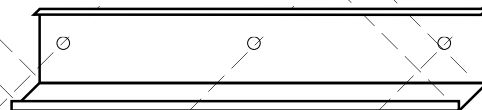
#### EXTRA LARGE DRIP PAN [optional]

Bottom of Extra Large Drip Pan is positioned on the bottom (lowest) side-rack position, just above the Standard Drip Pan.

#### STANDARD DRIP PAN \*

[Bottom of oven interior • Below side-racks]

DRIP TRAY \*



DRIP TRAY HOLDER \*

WHEN MOUNTING DRIP TRAY, SEAL DRIP TRAY HOLDER TO UNIT WITH AN R.T.V. SEALANT

[A/S PN: SC-2425]

\* See individual model service manual, views and parts lists, for Alto-Shaam part numbers.

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# 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.


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.



**! DANGER**

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



**! DANGER**

**ENSURE POWER SOURCE MATCHES VOLTAGE STAMPED ON APPLIANCE NAMEPLATE**



**! 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.**

All 208-240V models will function properly within a voltage range of 200 and 240.

767-SK and 1767-SK models at 208-240V are dual rated units with a conversion switch mounted under an access cover on the rear of the oven, near the power cord.

With the voltage conversion switch in the 200-208V (UPPER) position, the oven will function properly with a source voltage of between 200 and 208.

With the voltage conversion switch in the 220-240V (LOWER) position, the unit will function properly with a source voltage of between 220 and 240.


**NOTE:** ALL 208-240V units are shipped from the factory with the voltage conversion switch in the 220-240 position.

All 125V rated units will function properly with a source voltage of between 100 and 125, 60 Hz.

The 125V rated units are provided with a cord and plug [NEMA #5-20P]. Have a licensed electrician install the proper outlet configuration as required for the unit in accordance with applicable, local electrical codes. This will assure a safe and trouble-free installation.

**Ensure that the voltage conversion switch position and the available power source match.**

### ELECTRICAL - 767-SK SINGLE COMPARTMENT

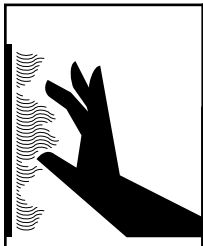
	VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG
125	at 125	1	60	16.8	2.1	 NEMA 5-20P, 20A-125V PLUG
208	at 208	1	60	14.4	3.0	
240	at 240	1	60	10.8	2.6	NO CORD & PLUG
230	at 230	1	50	10.5	2.4	BARE END NO PLUG

### ELECTRICAL - 1767-SK DOUBLE COMPARTMENT

	VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG
208	at 208	1	60	29.5	6.13	BARE END NO PLUG
240	at 240	1	60	23.4	5.60	
230	at 230	1	50	22.4	5.14	BARE END NO PLUG

# OPERATING INSTRUCTIONS

## USER SAFETY INFORMATION



### CAUTION

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

The Alto-Shaam cook and hold oven is intended for use in commercial establishments by qualified operating personnel 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.

## START-UP OPERATION

### BEFORE INITIAL USE:

Interior oven surfaces must be heated to remove surface oils and the accompanying odor produced during the first use of the oven.

1. Wipe all wire shelves, side racks and the full oven interior with a clean, damp cloth. Install the oven side racks, oven shelves, and external drip tray. Shelves are installed with the curved edge toward the back of the oven. Insert the drip pan on the interior bottom surface of the oven.
2. Close the oven doors, press the power switch to the on position, and set the thermostat to 300°F (149°C).
3. Allow the oven to cycle for approximately 2 hours or until no odor is detected.

### PREHEATING:

Always preheat the oven for a minimum of 20 minutes before cooking product. Follow the operating instructions indicated on the next page of this manual.

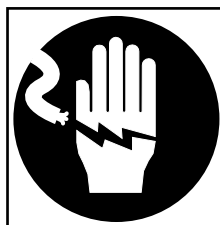


### DANGER



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.



### DANGER

DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

# OPERATING INSTRUCTIONS

## MANUAL CONTROL OPERATION

1. Turn oven POWER SWITCH 'ON'.
  - POWER 'ON' INDICATOR LIGHT will illuminate and will remain lit as long as the Power Switch is in the 'ON' position.
2. Set the HOLD THERMOSTAT to the required holding temperature.
  - HOLDING INDICATOR LIGHT will illuminate as the Hold Thermostat calls for heat. This process will continue as long as the Power Switch and Hold Thermostat are 'ON'.
3. Set COOK THERMOSTAT to the required cooking temperature.
4. To preheat the oven, activate the Cook Thermostat by turning the COOKING TIMER clockwise.
  - COOKING INDICATOR LIGHT and HOLDING INDICATOR LIGHT will illuminate as the unit calls for heat. This process will continue until the COOKING TIMER cycles to the 'OFF' position.
5. Take one container load of dry wood chips and soak the chips in water for 15 to 20 minutes. Shake excess water off wood chips. Remove wood chip container from the interior back panel of the smoker. Place the moistened chips in the wood chip container and replace the container in the oven.

These instructions are basic operational guidelines only. For complete instructions, see A Guide to Low Temperature Cooking and Holding by HALO HEAT packed with the oven.

6. Set the SMOKING TIMER


The Smoking Timer activates the heating element located within the wood chip container. When the wood chip container is full and the smoking timer is turned clockwise as far as it will turn, the wood chips will smoke for approximately forty-five minutes to one hour.


- To set the SMOKING TIMER, turn the smoking timer knob past the required length of time, then immediately bring it back to the correct setting.
- Keep the oven door completely closed during the smoking cycle.

These instructions are basic operational guidelines only. For complete instructions, see the HALO HEAT Guide to Low Temperature Cooking and Holding packed with the oven.

## COOKING OVEN CHARACTERISTICS:

The oven is equipped with a special, high-heat-density, heating cable. Through the Halo Heat concept, the heating cable is mounted against the walls of the cooking cavity to provide an evenly applied, thermostatically controlled, heat source. The design and operational characteristics of the oven eliminate the need for a moisture pan or a heat circulating fan. Through even heat application, the quality of a food product is maintained for many hours.

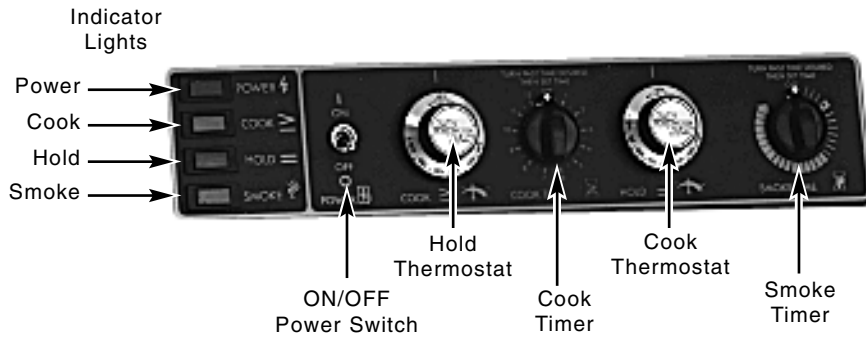
	<b>WARNING</b>
<p>THE USE OF IMPROPER MATERIALS FOR THE SMOKING FUNCTION COULD RESULT IN DAMAGE, HAZARD, EQUIPMENT FAILURE OR COULD REDUCE THE OVERALL LIFE OF THE OVEN.</p> <p><b>DO NOT USE SAWDUST FOR SMOKING.</b></p> <p><b>DO NOT USE WOOD CHIPS SMALLER THAN THUMBNAIL SIZE.</b></p>	

		<b>DANGER</b>
<p><b>DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.</b></p>		

# OPERATING INSTRUCTIONS

## MANUAL CONTROL OPERATION

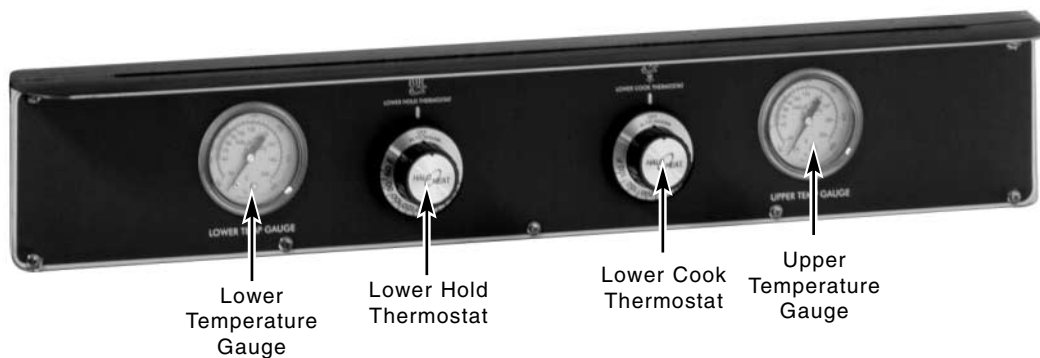
### 767-SK



### 1767-SK - Top Control Panel



### 1767-SK - Bottom Control Panel



# OPERATING INSTRUCTIONS

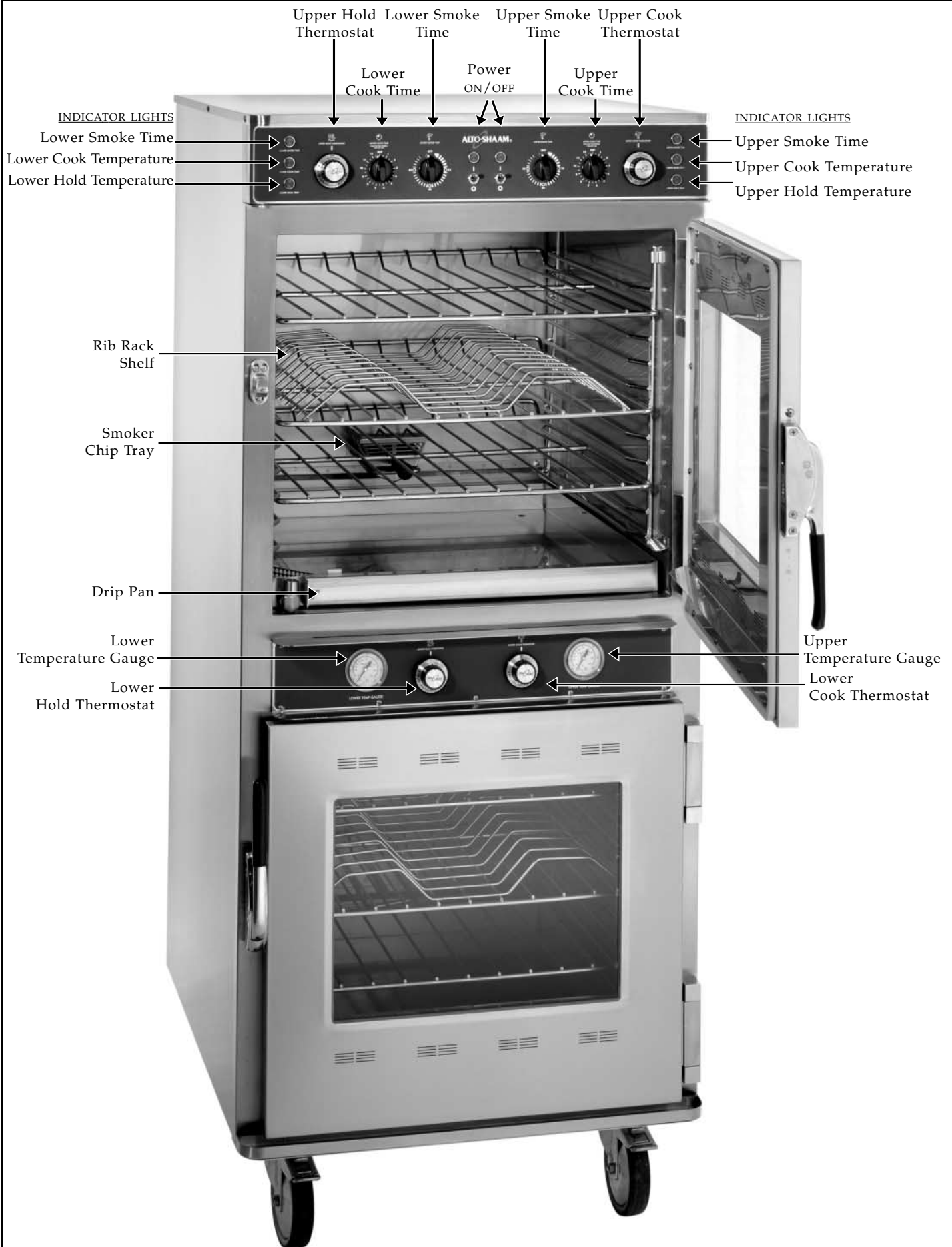
## OPTIONS AND ACCESSORIES

Bumper Guards . . . . .	5221	Shelves, S/S Flat Wire . . . . .	SH-2324
Carving Holder, Prime Rib . . . . .	HL-2635	Shelves, S/S Rib Rack . . . . .	SH-2743
Carving Holder, Ship Round . . . . .	4459	Stacking Hardware . . . . .	5001359
Casters, 5" (127mm) . . . . .	4007	Product Support Grid . . . . .	11625
Casters, 3" (76mm) . . . . .	14227	Wood Chips BULK PACK	
Legs, 6" (152mm) . . . . .	5205	— Apple 20 lb (9 kg) . . . . .	WC-22543
Pan Grid, S/S Wire . . . . .	PN-2115	— Cherry 20 lb (9 kg) . . . . .	WC-22541
Security Panel Control Cover		— Hickory 20 lb (9 kg) . . . . .	WC-2829
— WITH KEY LOCK . . . . .	4691	— Maple 20 lb (9 kg) . . . . .	WC-22545

## 767-SK SINGLE COMPARTMENT SMOKER



# 1767-SK DOUBLE COMPARTMENT SMOKER



# 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.

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 only.		

# 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><b>CAUTION</b></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>
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# 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.



## CLEAN DAILY

1. Disconnect unit from power source, and let cool.
2. Remove all detachable items such as wire shelves, side racks, and drip pans. Clean these items separately.
3. Wipe the interior metal surfaces of the oven with a paper towel to remove loose food debris.
4. Clean the interior metal surfaces of the cabinet with a damp clean cloth or sponge and any good commercial detergent.



**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.

5. Spray heavily soiled areas with a water soluble degreaser and let stand for 10 minutes, then remove soil with a plastic scouring pad.
6. Wipe control panel, door vents, door handles, and door gaskets thoroughly since these areas harbor food debris.
7. Rinse surfaces by wiping with sponge and clean warm water.



8. Remove excess water with sponge and wipe dry with a clean cloth or air dry. Leave doors open until interior is completely dry. Replace side racks and shelves.
9. Wipe door gaskets and control panel dry with a clean, soft cloth.
10. 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.
11. 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.
12. Clean any glass with a window cleaner.

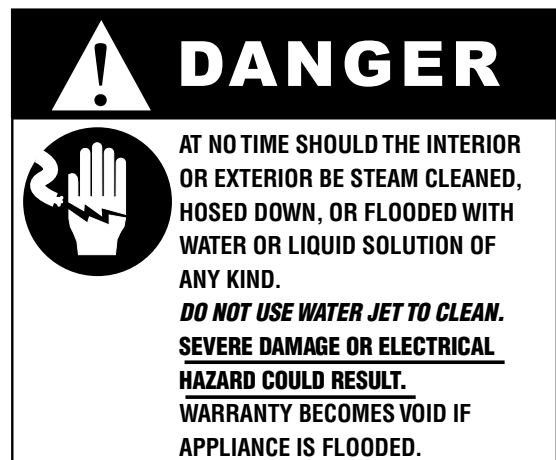
Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for equipment.

## CLEAN THE DOOR VENTS

Door vents need to be inspected and cleaned as required.

## CHECK OVERALL CONDITION OF OVEN ONCE A MONTH

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



**DO NOT USE OVEN IF CONTROLS ARE NOT PROPERLY FUNCTIONING**

Refer to the Trouble Shooting Guide located in this manual or call an authorized service technician.

# SANITATION

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.

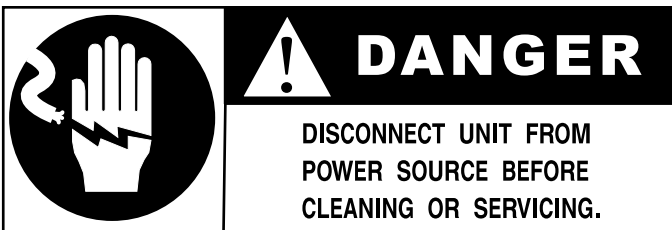
Most food-borne illnesses can be prevented through proper temperature control and a comprehensive program of sanitation. Both these factors are important to build quality service as the foundation of customer satisfaction. Safe food handling practices to prevent food-borne illness is of critical importance 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)

## THERMOSTAT/PILOT LIGHT SEQUENCE

Whenever the thermostat is turned "ON", the indicator light will indicate the power ON/OFF condition of the heating cable, and consequently, the cycling of the cabinet as it maintains the dialed cavity temperature. If this light does not illuminate after normal start-up, the main power source, thermostat, and/or light must be checked. If the warming cabinet does not hold the temperature as dialed, the calibration of the thermostat must be checked. If the warming cabinet fails to heat or heats continuously with the thermostat "OFF", the thermostat must be initially checked for proper operation. If these items are checked and found to be in order, a continuity and resistance check of the heating cable should be made. *SEE CIRCUIT DIAGRAM.*



## THERMOSTAT CALIBRATION

The thermostat is precision calibrated at the factory. Normally, no adjustment or recalibration is necessary unless the thermostat has been mishandled in transit, changed or abused while in service. A thermostat with a sensing bulb operates on hydraulic pressure, consequently, any bending of the bulb results in a change in its volume, and alters the accuracy of the thermostat calibration.

A thermostat should be checked or recalibrated by placing a quality, thermal indicator at the center of an empty holding cavity. **DO NOT CALIBRATE WITH ANY FOOD PRODUCT IN THE CABINET.** The thermostat should be set, and should be allowed to stabilize at that setting for a minimum of one hour. Following temperature stabilization, the center of the thermal swing of the air temperature within the cabinet should approximately coincide with the thermostat setting.

If calibration is necessary, the calibration screw should be adjusted with great care. The calibration screw of the thermostat is located in the thermostat dial shaft. With the shaft held stationary, a minute, clockwise motion of the calibration screw appreciably lowers the thermostat setting. A reverse, or counter-clockwise motion appreciably raises the thermostat setting. After achieving the desired cycling of the thermostat, the calibration screw must be sealed. Place a few drops of enamel sealant directly on the calibration screw.

**(Red nail polish or equivalent is acceptable.)**

# SERVICE

## TROUBLE SHOOTING CHECKLIST

TROUBLE	POSSIBLE CAUSE	REMEDY
Unit does not operate.	Insufficient electric power unit. Defective plug or cord. Power switch defective.	Check power source. Check and repair if necessary. Replace.
Cooking temperature not correct.	Cook thermostat out of calibration.	Calibrate.
Holding temperature not correct.	Hold thermostat out of calibration.	Calibrate.
Timer runs down, but oven will not go into HOLD.	Timer not de-energizing cook circuit.	Replace timer.
Cook thermostat erratic — will not hold calibration.	Cook thermostat.	Replace thermostat.
Hold thermostat erratic — will not hold calibration.	Hold thermostat.	Replace thermostat.
Oven goes from cooking temperature to hold.	Hold thermostat.	Replace hold thermostat.
Oven will not go into cook cycle when timer and cook thermostat are ON.	Timer or contactor.	With timer turned ON, line voltage should appear across terminal 2 and 3 of timer. If not, replace timer.  If line voltage does appear across terminal 2 and 3 of timer, it should also appear across holding coil of contactor.  If line voltage does appear across holding coil, and it won't close its contacts, replace contactor.
It takes too long to cook. (Temperature O.K.)	Heating element open, resulting in low wattage.	Replace element.
Cannot control temperature but thermostats check O.K.	Heating element grounded.	Replace element.



## SERVICE VIEW PARTS LIST

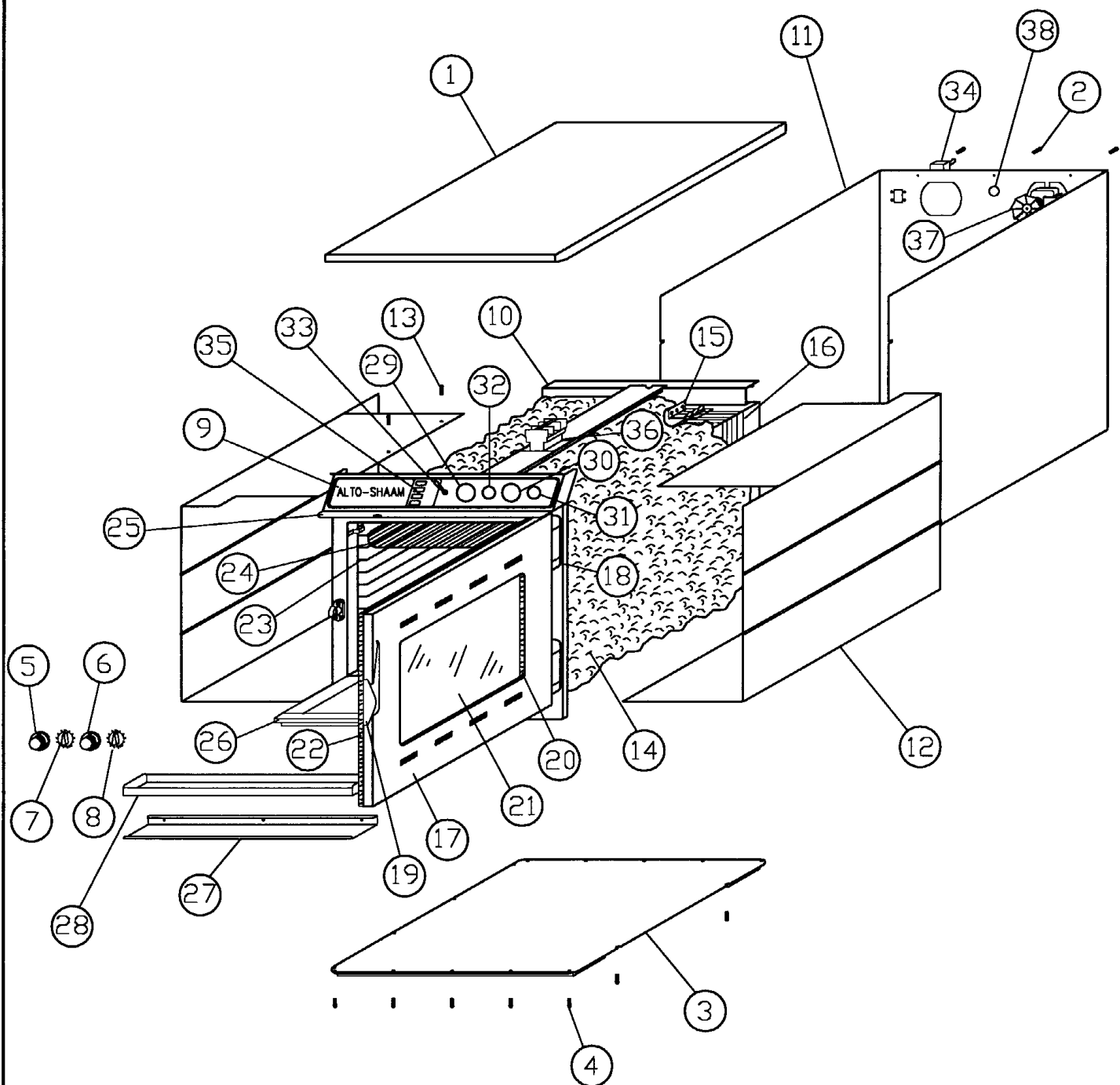
### 767-SK Single Compartment Smoker

PART DESCRIPTION	QTY. PER UNIT	PART NO.	PART DESCRIPTION	QTY. PER UNIT	PART NO.
1. TOP ASSEMBLY	1	4552	20. WINDOW GASKET: LENGTH 4.9' (1494mm)	1	GS-2721
— TOP ASSEMBLY MTG. SCREWS (NOT SHOWN)	3	SC-2459	21. WINDOW	1	GL-2726
2. TUBE REAR MOUNTING SCREWS	3	SC-2425	22. DOOR GASKET: LENGTH 8' (2438mm)	1	GS-2398
3. BOTTOM ASSEMBLY	1	4559	23. SIDE RACK, 125/208-240V	2	SR-2303
4. BOTTOM & DRIP TRAY HOLDER MTG. SCREWS	16	SC-2459	— SIDE RACK, PAN SLIDE (220V)	2	14979
CAPILLARY GUARD MTG. SCREWS (NOT SHOWN)	2	SC-2425	24. SHELF, FLAT WIRE	2	SH-2324
CAPILLARY GUARD	2	GD-2536	SHELF, RIB RACK	1	SH-2743
CAPILLARY BULB MOUNTING SCREWS (NOT SHOWN)	4	SC-2077	25. SMOKE SHIELD	1	11763
CAPILLARY BULB HOLD-DOWN (NOT SHOWN)	4	BK-2609	— SMOKE SHIELD MOUNTING SCREWS (NOT SHOWN)	2	SC-2425
THERMOSTAT CAPILLARY BULB (NOT SHOWN)	2	—	26. GREASE TRAY/DRAIN STYLE DRIP PAN ASSBLY.	1	14831
SMOKE HEATER: 125V, 60 Hz (NOT SHOWN)	1	CB-3537	27. DRIP TRAY HOLDER	1	11259
SMOKE HEATER: 208-240V, 50/60 Hz (NOT SHOWN)	1	CB-3538	28. DRIP TRAY	1	11258
CHIP TRAY HANDLE (NOT SHOWN)	1	HD-2724	29. HOLD THERMOSTAT	1	TT-3057
CHIP TRAY (NOT SHOWN)	1	4652	30. COOK THERMOSTAT	1	TT-3329
CHIP TRAY INSERT (NOT SHOWN)	1	1243	31. SMOKE TIMER, 125V — 60 Hz	1	TR-3535
5. HOLD THERMOSTAT KNOB (FAHRENHEIT)	1	KN-3469	SMOKE TIMER, 208-240V — 50/60 Hz	1	TR-3536
HOLD THERMOSTAT KNOB (CELSIUS)	1	KN-3474	32. COOK TIMER		
6. COOK THERMOSTAT KNOB (FAHRENHEIT)	1	KN-3468	— 125V, 60 Hz	1	TR-3504
COOK THERMOSTAT KNOB (CELSIUS)	1	KN-3475	— 208-240V, 60 Hz	1	TR-3318
7. TIMER KNOB, COOK	1	KN-3765	— 208-240V, 50 Hz	1	TR-3402
TIMER NUT (NOT SHOWN)	1	—	33. POWER SWITCH - ALL	1	SW-3528
8. SMOKE TIMER KNOB	1	KN-3765	SWITCH BOOT, 220V	1	SW-3905
9. CONTROL PANEL OVERLAY	1	PE-2719	34. VOLTAGE CONVERSION SWITCH	1	SW-3528
10. TUBE ASSEMBLY	1	—	35. HEAT INDICATOR LIGHT		
11. CASING	1	1784	— 125V, 60 Hz	4	LI-3493
12. INSULATION TUBE, LEFT-HAND	1	1020	— 208-240V, 50/60 Hz	4	LI-3923
INSULATION TUBE, RIGHT-HAND	1	4551	36. CONTACTOR		
13. INSULATION TUBE MOUNTING SCREWS	6	SC-2459	— 125V, 60 Hz	1	CN-3487
14. INSULATION:			— 208-240V, 50/60 Hz	1	CN-3052
PIECE SIZE 25" x 120" (635mm x 3048mm)	1	IN-22364	37. FAN		
15. CABLE CONNECTION HARDWARE			— 125V, 60 Hz	1	FA-3485
16. HEATING CABLE			— 208-240V, 50/60 Hz	1	FA-3342
— 125V - 60 Hz: LENGTH 94' (28651mm)	1	CB-3045	— FAN BLADE	1	FA-3343
— 208-240V: LENGTH 200' (60960mm)	1	CB-3045	— FAN GUARD	1	GD-2396
17. WINDOW DOOR ASSEMBLY, RIGHT-HAND	1	15185	38. CORD		
WINDOW DOOR ASSEMBLY, LEFT-HAND	1	15186	— 125V, 60 Hz: LENGTH 6' (1829mm)	1	CD-3397
18. HINGE SET (1 pair of 2 hinges)	1	HG-2014	— 220V, 50 Hz: LENGTH 9.7' (2957mm)	1	CD-3508
— HINGE TO DOOR MTG. SCREWS (NOT SHOWN)	6	SC-2072	— 208-240V, 60 Hz — NO CORD FURNISHED	—	—
— HINGE TO UNIT MTG. SCREWS (NOT SHOWN)	6	SC-2073			
19. DOOR HANDLE	1	HD-2007			
— DOOR HANDLE MOUNTING SCREWS (NOT SHOWN)	3	SC-2073			
— DOOR CATCH MOUNTING SCREWS (NOT SHOWN)	3	SC-2071			

CABLE HEATING SERVICE KIT		#4881	#4879
(EACH OVEN COMPARTMENT)		208-240V	125V
INCLUDES:			
CB-3045	Cable Heating Element . . . 210 ft. (64m). . . . .	112 ft (34m)	
CR-3226	Ring Connector . . . . .	12 . . . . .	6
IN-3488	Insulation Corner . . . . . 1 ft. (0,31m). . . . .	1 ft. (0,31m)	
BU-3105	Shoulder Bushing . . . . .	12 . . . . .	6
BU-3106	Cup Bushing . . . . .	12 . . . . .	6
SL-3063	Insulating Sleeve . . . . .	12 . . . . .	6
TA-3540	Electrical Tape . . . . . 1 roll . . . . .	1 roll . . . . .	1
ST-2439	Stud 10-32 . . . . .	12 . . . . .	6
NU-2215	Hex Nut 10-32 . . . . .	24 . . . . .	12

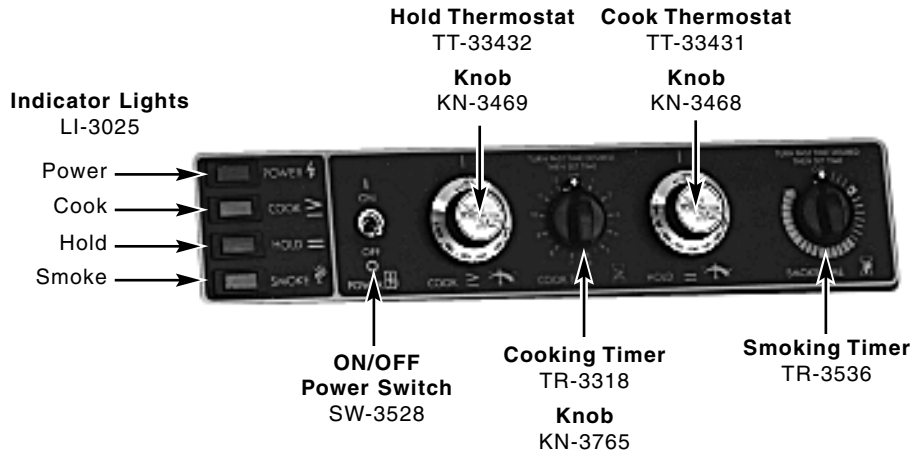


767-SK  
SERVICE VIEW  
11/23/93 1/16"=1"



## CONTROL PANEL DETAIL - 767-SK

### 767-SK



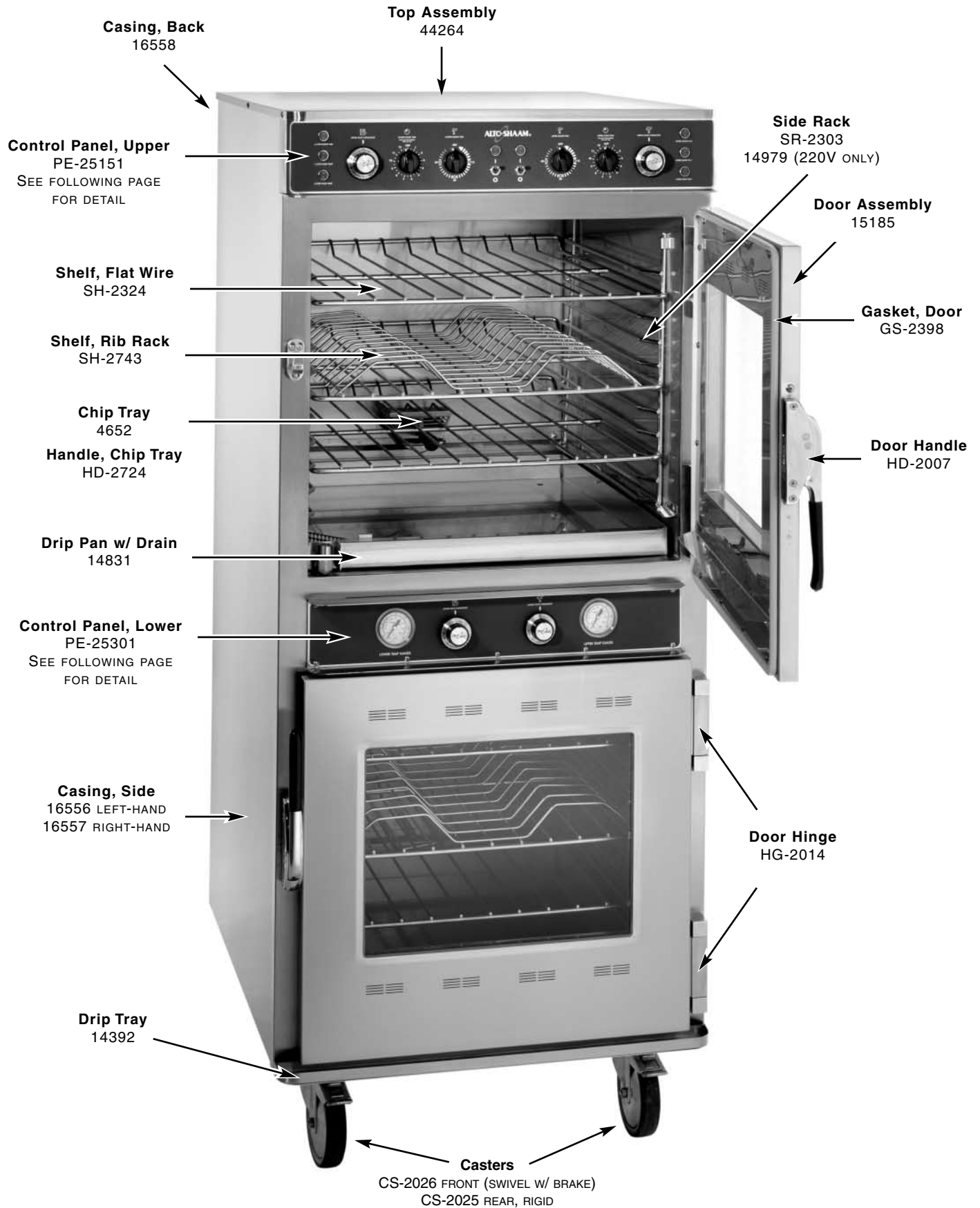
## SERVICE PARTS 1767-SK Double Compartment Smoker

PART DESCRIPTION			QTY. PER UNIT	PART NO.	PART DESCRIPTION			QTY. PER UNIT	PART NO.
1.	TOP ASSEMBLY		2	44264	15.	WINDOW GASKET: LENGTH 4.9' (1494mm)		2	GS-2721
2.	BOTTOM ASSEMBLY (NOT SHOWN)		1	44260	16.	WINDOW		2	GL-2726
3.	CAPILLARY GUARD (NOT SHOWN)		2	GD-2536	17.	DOOR GASKET: LENGTH 8' (2438mm) EA. DOOR		2	GS-2398
	CAPILLARY BULB MOUNTING SCREWS (NOT SHOWN)		6	SC-2077	18.	SIDE RACK, 208-240V		4	SR-2303
	CAPILLARY BULB HOLD-DOWN (NOT SHOWN)		6	1048		SIDE RACK, PAN SLIDE (220V)		4	14979
	SMOKE HEATER: 208-240V, 50/60 Hz (NOT SHOWN)		2	CB-3538	19.	SHELF, FLAT WIRE		4	SH-2324
	CHIP TRAY HANDLE (NOT SHOWN)		2	HD-2724		SHELF, RIB RACK		2	SH-2743
	CHIP TRAY		2	4652	20.	GREASE TRAY/DRAIN STYLE DRIP PAN ASSBLY.		2	14831
	CHIP TRAY INSERT (NOT SHOWN)		2	1243	21.	DRIP TRAY HOLDER			N/A
4.	HOLD THERMOSTAT KNOB (FAHRENHEIT)		2	KN-3469	22.	DRIP TRAY BOTTOM		1	14392
	HOLD THERMOSTAT KNOB (CELSIUS)		2	KN-3474	23.	HOLD THERMOSTAT		1	TT-33432
5.	COOK THERMOSTAT KNOB (FAHRENHEIT)		2	KN-3468	24.	COOK THERMOSTAT		1	TT-33431
	COOK THERMOSTAT KNOB (CELSIUS)		2	KN-3475	25.	SMOKE TIMER, 208-240V — 50/60 Hz		1	TR-3536
6.	COOK TIMER KNOB		2	KN-3765	26.	COOK TIMER			
7.	SMOKE TIMER KNOB		2	KN-3765		— 208-240V, 60 Hz		2	TR-3318
8.	CONTROL PANEL OVERLAY, UPPER		1	PE-25151		— 220V, 50 Hz		2	TR-3402
	CONTROL PANEL OVERLAY, LOWER		1	PE-25301	27.	POWER SWITCHES & VOLTAGE SWITCH		3	SW-3528
9.	CASING, LH		1	16556		BOOT FOR POWER SWITCHES, 230V		2	SW-3905
	CASING, RH		1	16557	28.	BREAKER SWITCH (NOT SHOWN)		2	SW-3715
	CASING, BACK		1	16558	29.	HEAT INDICATOR LIGHT			
10.	INSULATION: (NOT SHOWN)					— 208-240V, 50/60 Hz		8	LI-3025
	PIECE SIZE 25" x 120" (635mm x 3048mm)		2	IN-22364		— 220V, 50 Hz		8	LI-3951
11.	HEATING CABLE, each cavity (NOT SHOWN)				30.	CONTACTOR (NOT SHOWN)			
	— 208V-240V: LENGTH 200' (60960mm)		1	CB-3045		— 208-240V, 50/60 Hz		2	CN-3052
12.	WINDOW DOOR ASSEMBLY, RIGHT-HAND		2	15185	31.	FAN (NOT SHOWN)			
	WINDOW DOOR ASSEMBLY, LEFT-HAND		2	15186		— 208-240V, 50/60 Hz		1	FA-3342
13.	HINGE SET (1 pair of 2 hinges)		2	HG-2014		— FAN BLADE		1	FA-3343
	— HINGE TO DOOR MTG. SCREWS (NOT SHOWN)		12	SC-2072	32.	CASTERS, 5"			
	— HINGE TO UNIT MTG. SCREWS (NOT SHOWN)		12	SC-2073		— RIGID (REAR)		2	CS-2025
14.	DOOR HANDLE		2	HD-2007		— SWIVEL (FRONT)		2	CS-2026
	— DOOR HANDLE MOUNTING SCREWS (NOT SHOWN)		6	SC-2073					
	— DOOR CATCH MOUNTING SCREWS (NOT SHOWN)		6	SC-2071					



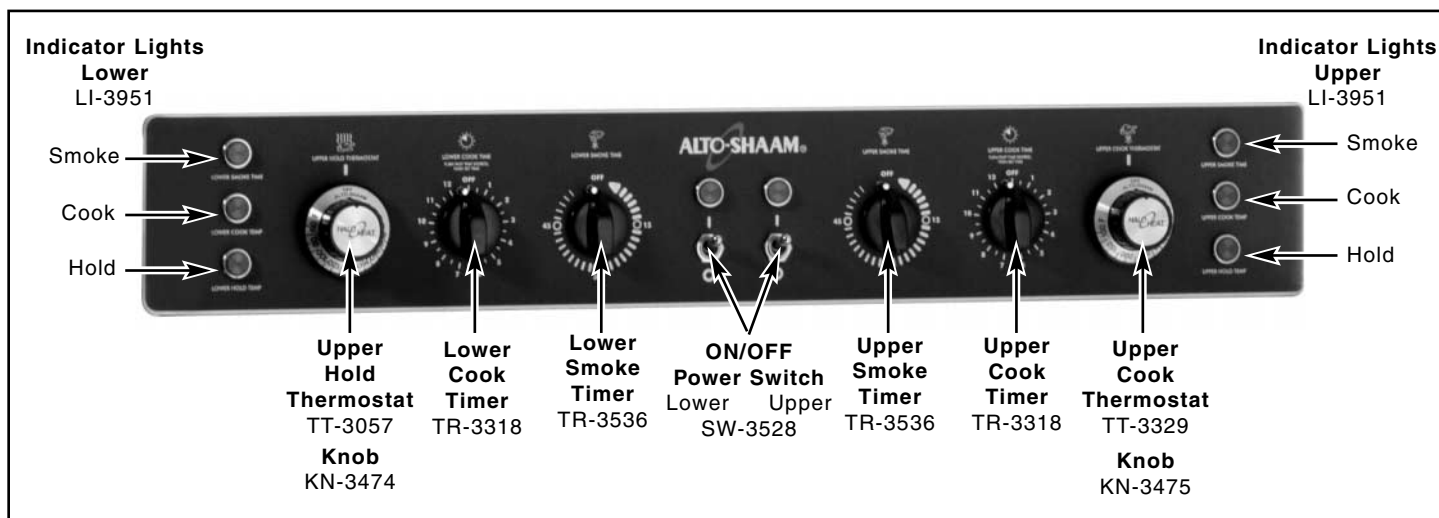
CABLE HEATING SERVICE KIT		#4881	#4879
(EACH OVEN COMPARTMENT)		208-240V	125V
INCLUDES:			
CB-3045	Cable Heating Element . . . 210 ft. (64m). . . . .	112 ft (34m)	
CR-3226	Ring Connector . . . . .	12 . . . . .	6
IN-3488	Insulation Corner . . . . .	1 ft. (0,31m). . . . .	1 ft. (0,31m)
BU-3105	Shoulder Bushing . . . . .	12 . . . . .	6
BU-3106	Cup Bushing . . . . .	12 . . . . .	6
SL-3063	Insulating Sleeve . . . . .	12 . . . . .	6
TA-3540	Electrical Tape . . . . .	1 roll . . . . .	1 roll
ST-2439	Stud 10-32 . . . . .	12 . . . . .	6
NU-2215	Hex Nut 10-32 . . . . .	24 . . . . .	12

# 1767-SK Double Compartment Smoker

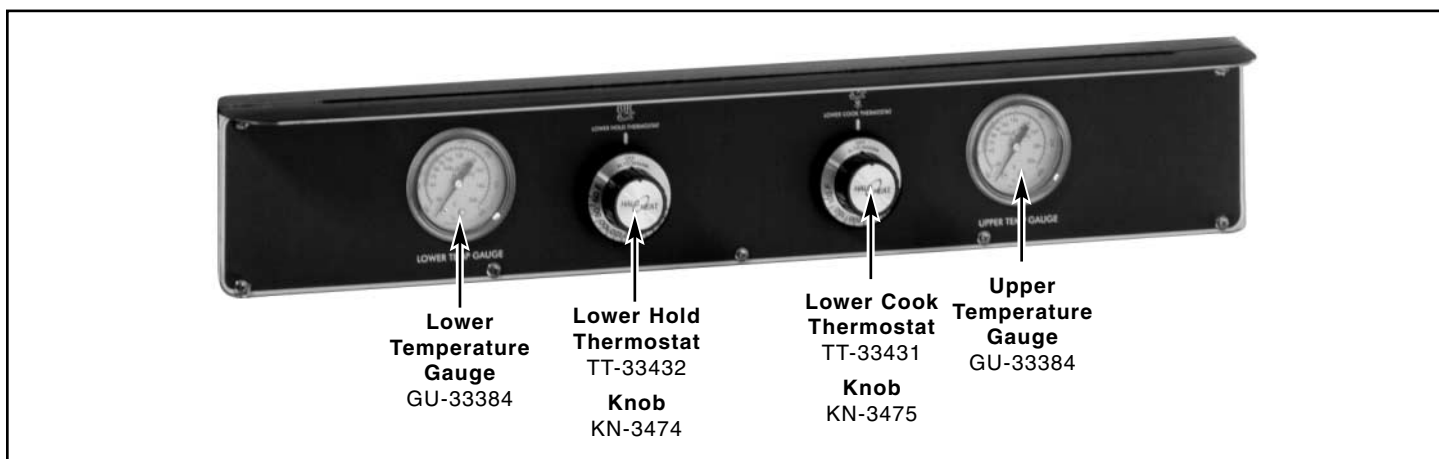


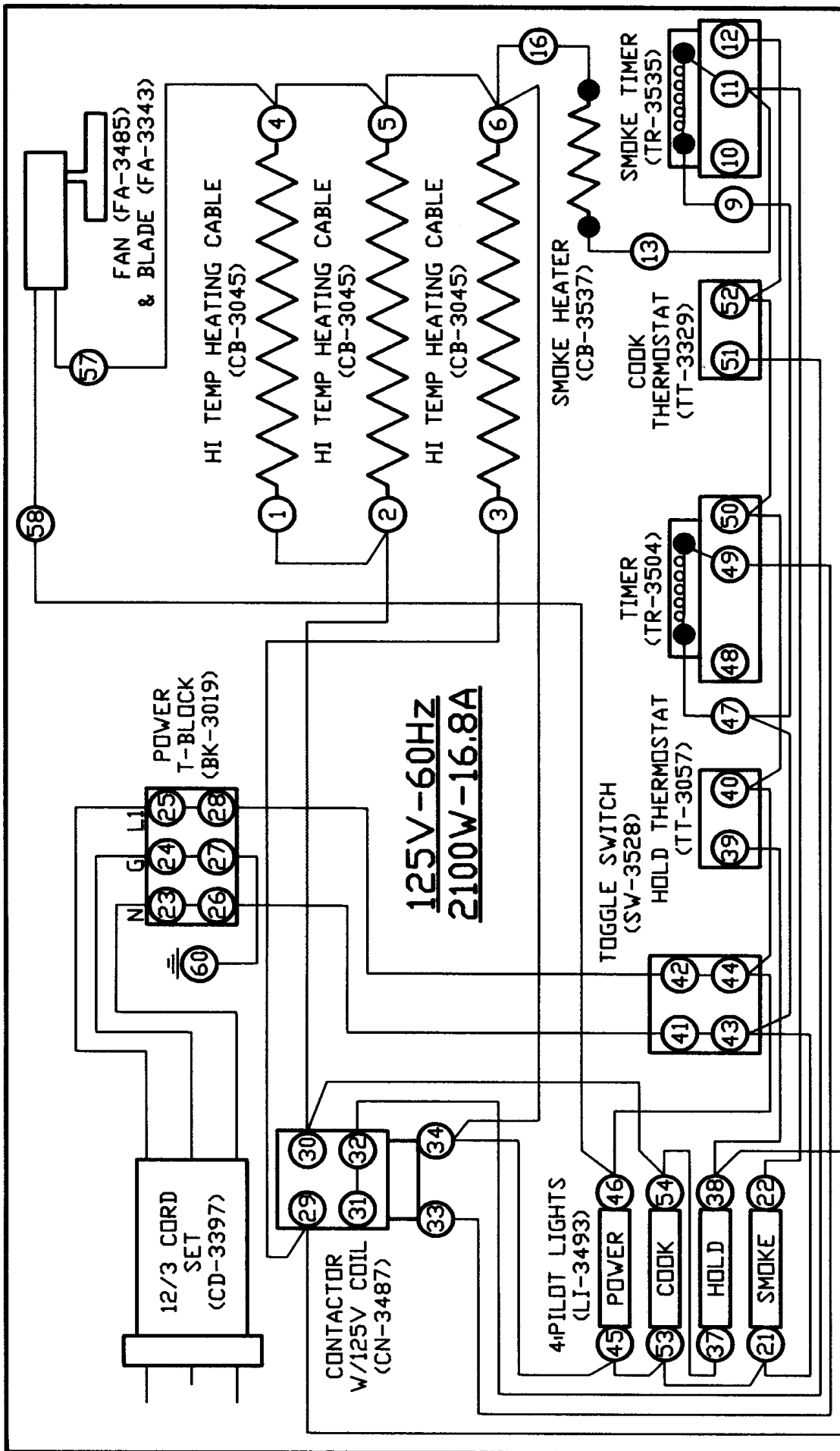
## CONTROL PANEL DETAIL - 1767-SK

### 1767-SK - Upper Control Panel



### 1767-SK - Lower Control Panel





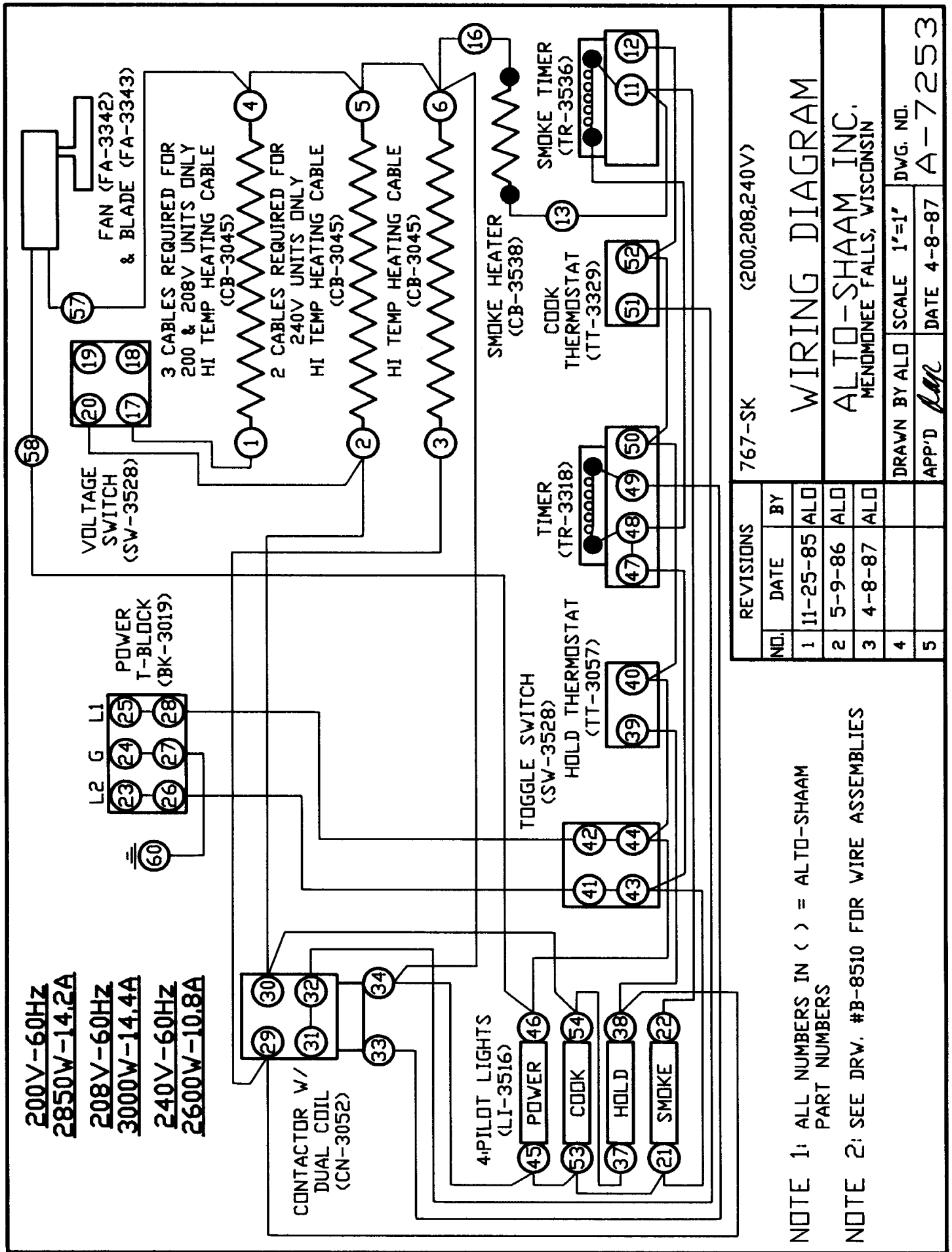
REVISIONS			767-SK	(125V)
NO.	DATE	BY		
1	4-8-87	ALD		
2	5-9-86	ALD		
3				
4				
5				

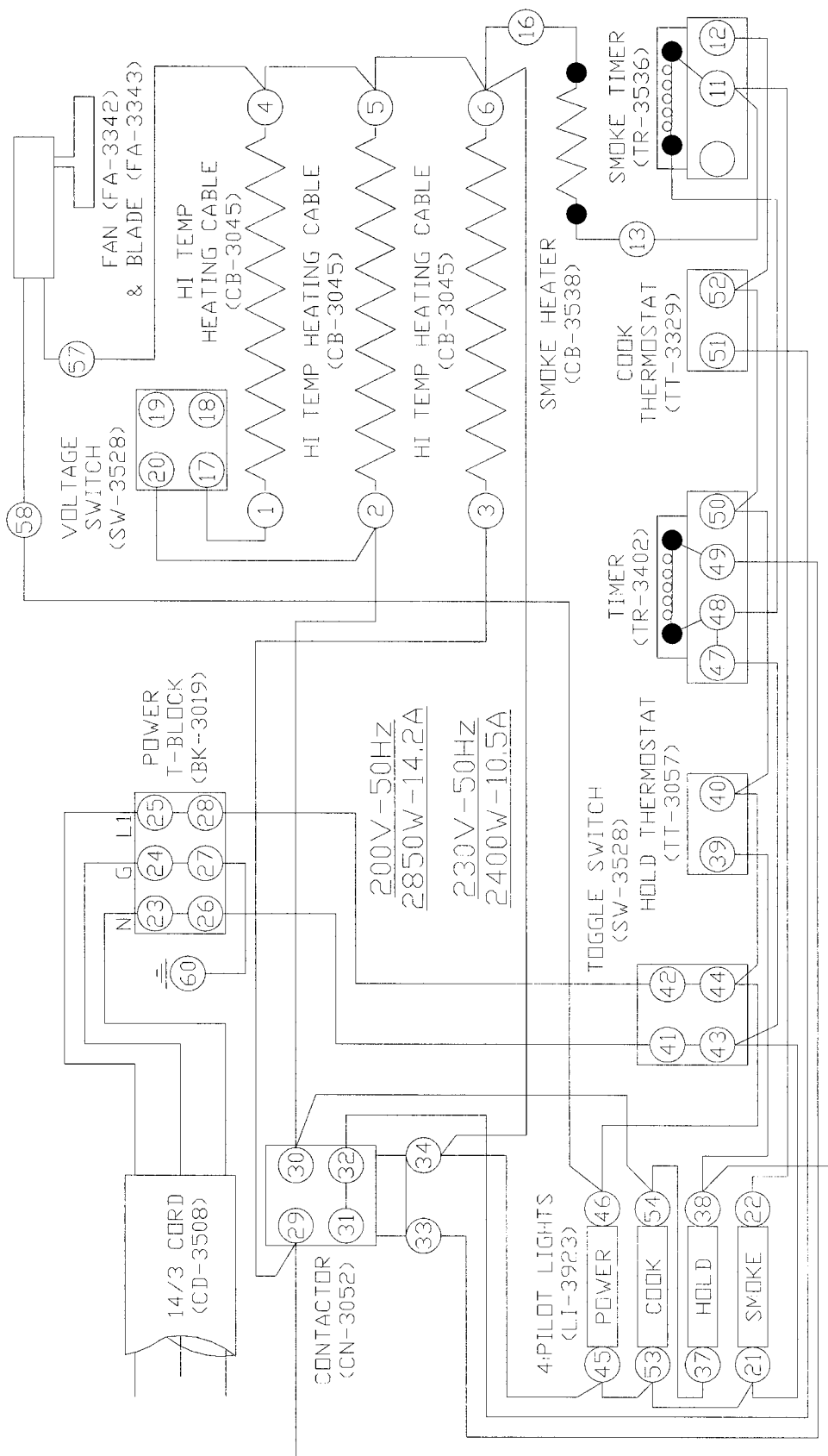
  

NOTE 1: ALL NUMBERS IN ( ) = ALTO-SHAAM PART NUMBERS		
NOTE 2: SEE DRW. #B-8508 FOR WIRE ASSEMBLIES		

WIRING DIAGRAM		
ALTO-SHAAM INC. MENOMONEE FALLS, WISCONSIN		
DRAWN BY ALD	SCALE 1"=1'	DWG. NO.
APP'D <i>for</i>	DATE 4-8-87	A-7251

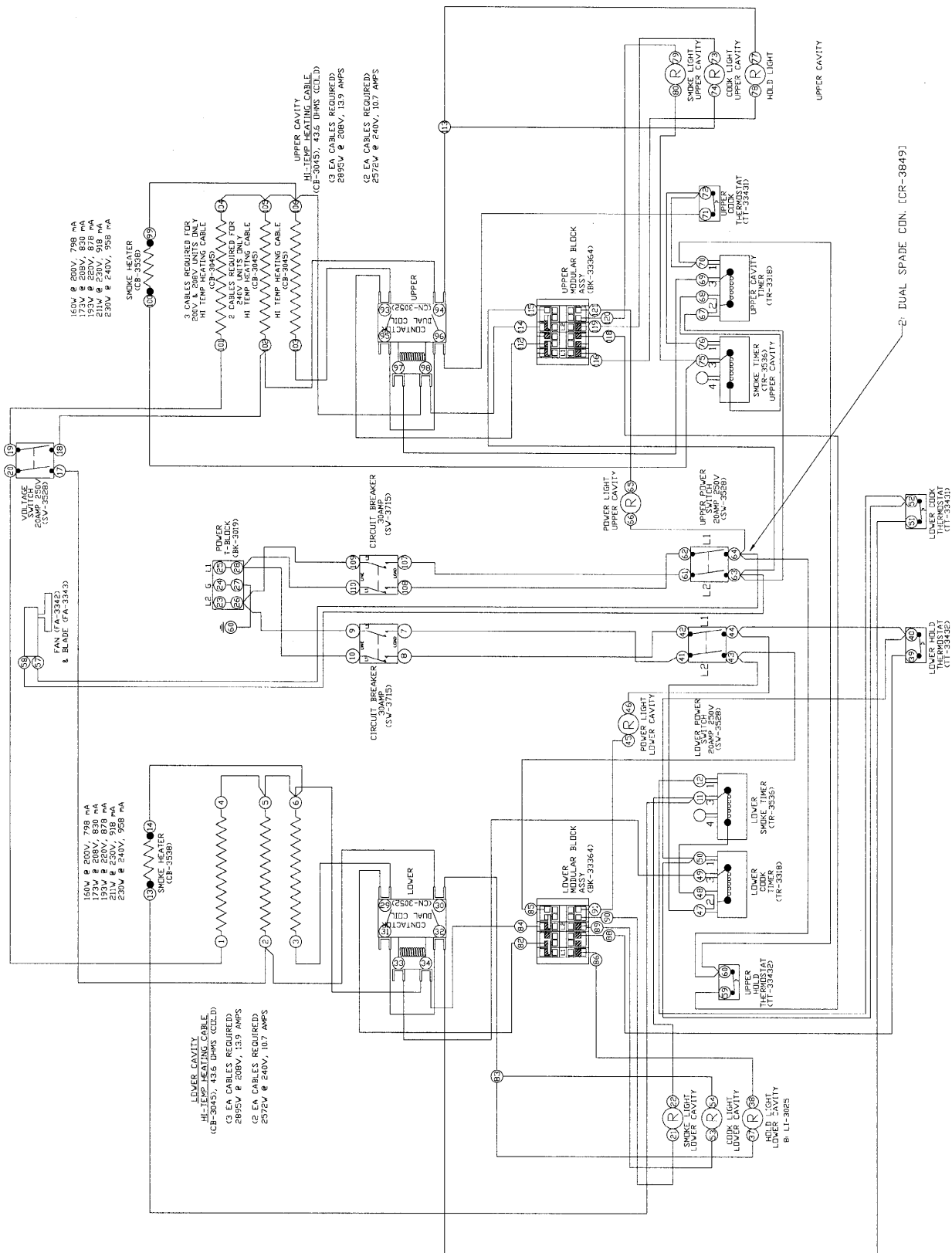




NOTE 1: ALL NUMBERS IN ( ) = ALTO-SHAAM PART NUMBERS

NOTE 2: SEE DRW. #B-8510 FOR WIRE ASSEMBLIES

REVISIONS			767-SK	(200,230V)
NO.	DATE	BY	WIRING DIAGRAM	
5	4-8-87	ALD	ALTO-SHAAM INC. MENOMONEE FALLS, WISCONSIN	
6	11/12/03	DDF		
7	1/11/06	SPD		
8			DRAWN BY ALD	SCALE 1"=1'
9			APP'D	DATE 4-8-87
				DWG. NO. A-7252



## TOTAL POWER

6136W @ 208V, 295 AMPS  
5564W @ 240V, 23.4 AMPS

STANDARD TOLERANCE ( $\pm 0.15$ ") UNLESS OTHERWISE SPECIFIED

## WIRE DIAGRAM

NO.	REVISION	BY
1	10/10/02	MS
2	03/25/03	DDF

NOTE 1: ALL NUMBERS IN O = ALTO-SHAAM PART NUMBERS  
NOTE 2: SEE DRW # 8104 FOR WIRE ASSEMBLIES

MODELS: 1767-SK 208-240V

CUT SIZE:

MATERIAL:

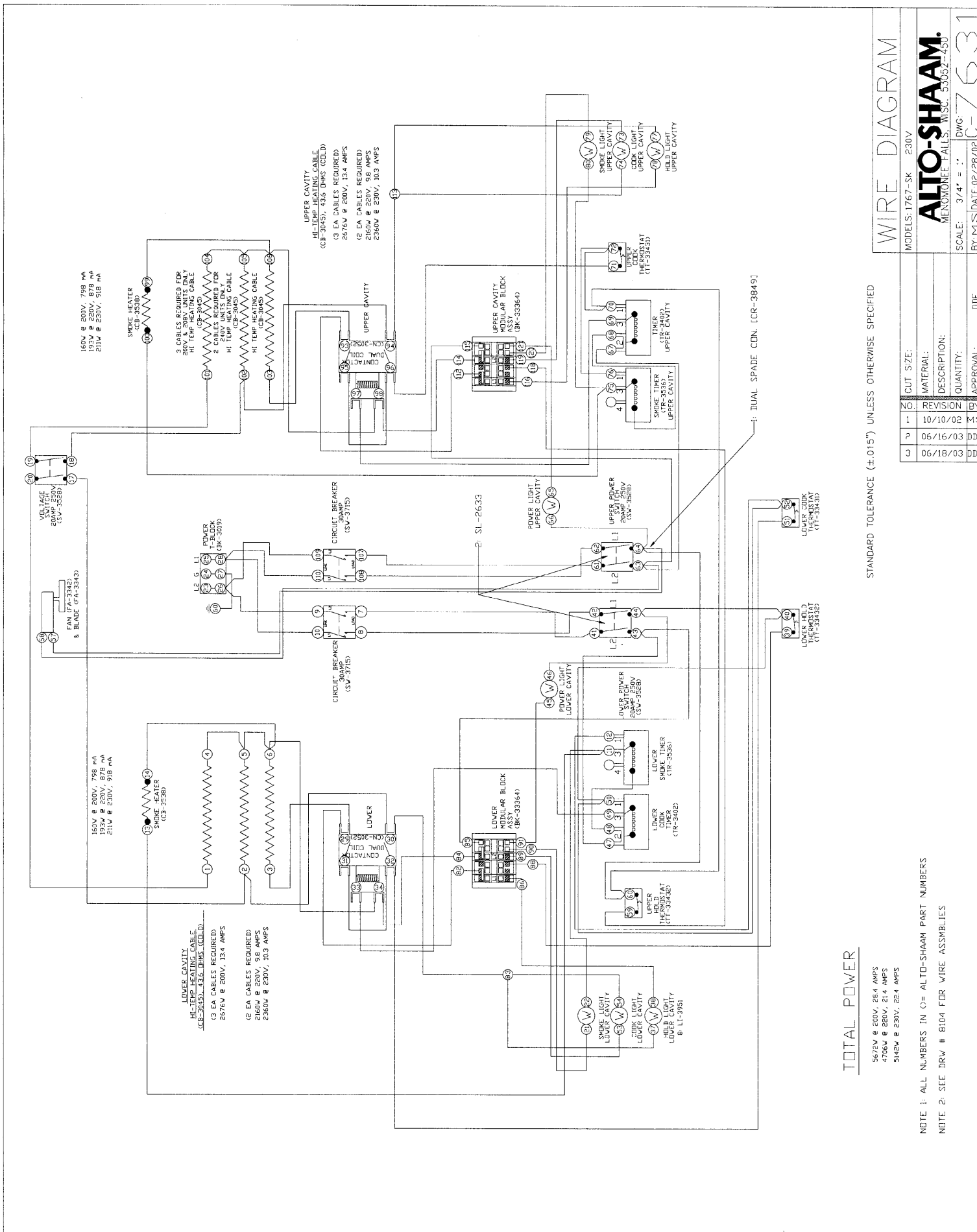
DESCRIPTION:

QUANTITY:

A-PROVAL:

DDF

MS



NOTE 1: ALL NUMBERS IN  $\phi$  = ALTO-SHAAM PART NUMBERS  
NOTE 2: SEE DRW # 8104 FOR WIRE ASSEMBLIES

STANDARD TOLERANCE ( $\pm .015"$ ) UNLESS OTHERWISE SPECIFIED



## 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.

## ALTO SHAAM. 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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