

OPERATION and CARE MANUAL

HEATED BASE ONLY

for
TY-48
TY-72
TY-96



HALO HEAT COOK/HOLD/SERVE SYSTEMS

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

PHONE: 262.251.3800

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

WEBSITE:

800.558.8744 U.S.A./CANADA

262.251.1907 INTERNATIONAL

www.alto-shaam.com

The Alto-Shaam heated base has been thoroughly tested, checked for calibration, and inspected to insure only the highest quality unit is provided. When you receive your base, 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.



In order to maintain established National Sanitation Foundation standards, counter and table units must be mounted on legs of a sufficient 4" (102mm) height to provide minimum unobstructed space beneath the unit. These legs are supplied with the unit. Warranty will become null and void if these directions are not followed.

Save all the information and instructions packed inside the unit. 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.

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

1. DO NOT ADD WATER TO THE BASE

This base will maintain a constant but gentle temperature and will eliminate much of the moisture loss associated with conventional units. It is not necessary to add water. As a matter of fact, *adding water is not recommended* since water will accelerate the deterioration of the food and may damage the unit.

2. PLACE DIVIDERS and SERVING PANS IN CASE

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*, no matter what type of pan configuration you choose, *pan divider bars with the desired pans must be in place prior to preheating the unit*. If air gaps are not closed, heat distribution will be uneven, and uniform temperature will be difficult to maintain. Additional pan divider bars are available if needed.

3. TURN THERMOSTATS TO NUMBER "10" TO PREHEAT

An indicator light will illuminate when the thermostats are turned "ON." They will remain lit as long as the unit is preheating or calling for heat. Preheat at the number **10** setting, for a minimum of thirty minutes before loading the base 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".

4. LOAD HOT FOODS INTO THE CASE

Be certain only hot food is transferred into the base. Before loading food into the base, use a pocket-type meat thermometer to make certain all products have reached an internal temperature of 140° to 160° F (60° to 71°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 use a Combitherm oven to bring the product within the correct temperature range.

- ▶ Use hand protection when handling hot items.
- ▶ Be certain only hot PREPACKAGED foods in appropriate heat tested containers are used in any self service section of the display case.
- ▶ Do not stack food containers.

5. LOAD HOT FOODS INTO THE CASE

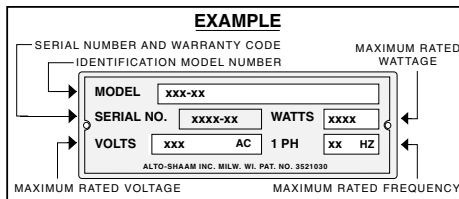
After all product is loaded into the unit, reset the thermostats. Maintain the thermostat at number 9 or 10. *These settings will not necessarily be final*. Proper temperature range depends on the type of products and the quantities being held, so it is necessary to periodically use a pocket thermometer to check each item to make certain the correct temperatures are being maintained.

6. SERVE FRESH HOT FOOD

Keep hot foods looking fresh. Occasionally stir or rotate foods as needed. Serve products in the proper package or container. Wipe spills immediately to assure maximum eye appeal and to ease end of the day cleanup.

ELECTRICAL INSTALLATION

1. An identification tag is permanently mounted on the base.



2. A 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. Plug the case into a properly grounded receptacle **ONLY**. Arcing will occur when connecting or disconnecting the unit unless all controls are in the OFF position.

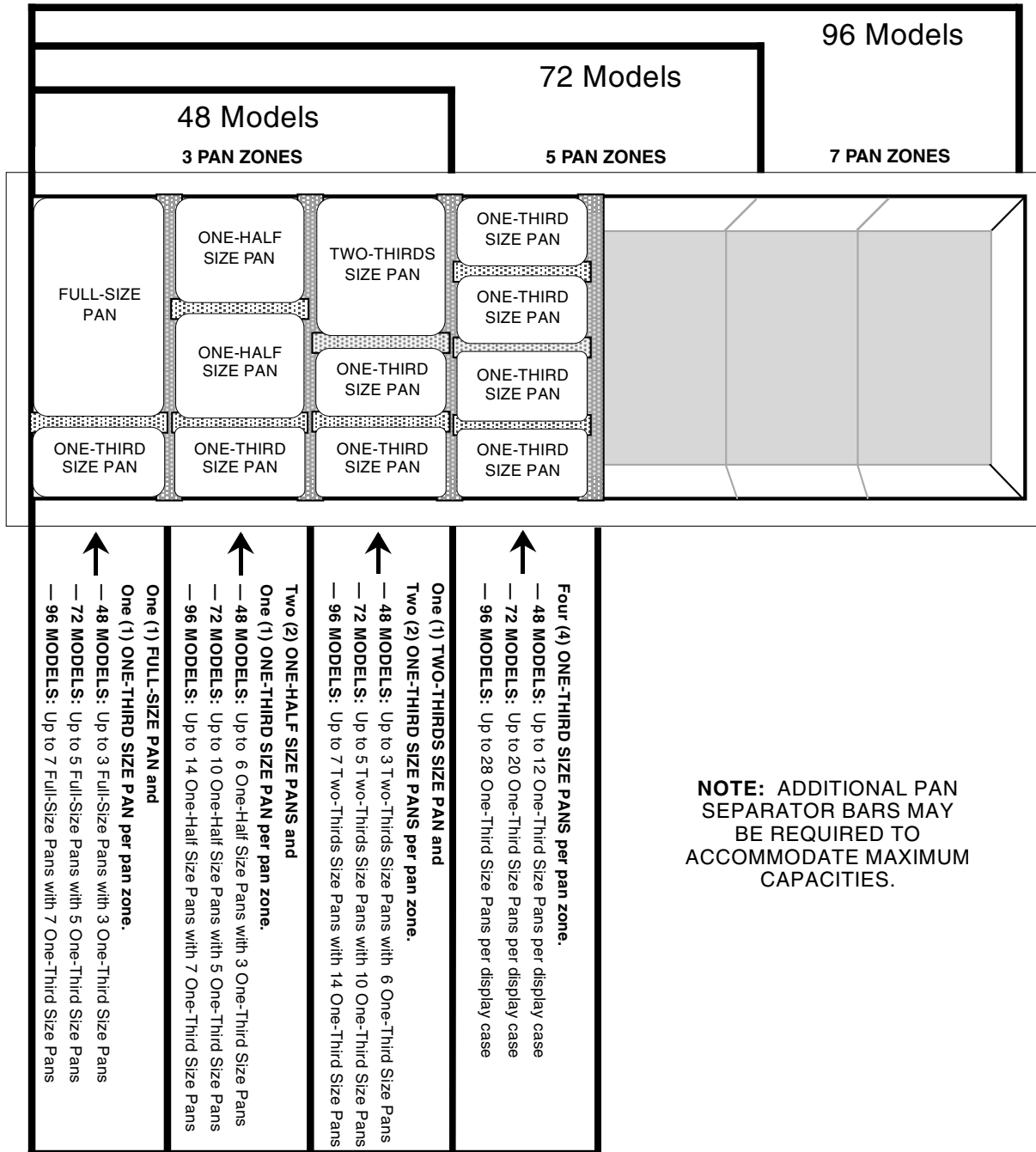


**ENSURE POWER SOURCE MATCHES
VOLTAGE STAMPED
ON NAMEPLATE OF UNIT**

3. **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.

PAN CONFIGURATIONS

DISPLAY CASES



STANDARD PAN DIVIDER & SEPARATOR BARS						
ITEM NO.	DESCRIPTION	SIZE (W x L)	MODELS			
			48	72	96	
11046	SHEET PAN DIVIDER BAR	1-3/8" x 27-13/16" (35mm x 706mm)	1	—	—	
11047	ONE-THIRD SIZE PAN	3-1/4" x 7" (83mm x 178mm)	1	—	—	
11317	FULL, HALF & THIRD SIZE - LONG	1" x 27-7/8" (25mm x 708mm)	2	4	6	
11318	FULL, HALF & THIRD SIZE - SHORT	1" x 12-3/4" (25mm x 324mm)	9	15	21	
11319	SHEET PAN DIVIDER BAR	3-1/4" x 27-3/16" (83mm x 706mm)	1	—	—	
11320	SHEET PAN DIVIDER BAR	1-3/4" x 17-3/4" (45mm x 451mm)	2	3	4	
11357	SHEET PAN DIVIDER BAR	5-29/32" x 27-13/16" (150mm x 706mm)	—	2	3	
11732	SHEET PAN FILLER	3-3/4" x 27-13/16" (95mm x 706mm)	—	—	1	
1865	GASTRONORM DIVIDER (220V)	7/8" x 27-7/8" (22mm x 708mm)	2	4	6	

CARE and CLEANING

THOROUGHLY CLEAN DAILY

1. Turn adjustable thermostat(s) to the "OFF" position. Remove, cover or wrap, and store unused products under refrigeration.
2. Clean the interior metal surfaces of the unit with a damp cloth and any good alkaline or alkaline chlorinated based commercial detergent or grease solvent at the recommended strength. Use a plastic scouring pad or oven cleaner for difficult areas. Avoid the use of abrasive cleaning compounds, chloride based cleaners, or cleaners containing quaternary salts. Rinse carefully to remove all residue and wipe dry.



NOTE: Never use hydrochloric acid (muriatic acid) on stainless steel.

3. Maintain the protective film coating on polished stainless steel by cleaning the exterior with a cleaner recommended for stainless steel. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel.

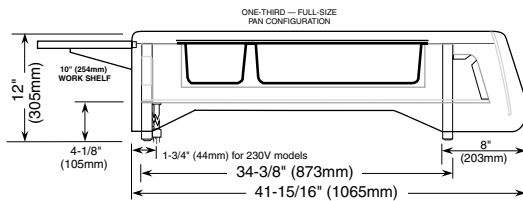
Remember to follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for food service equipment.

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



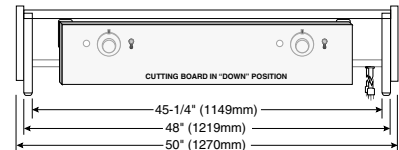
AT NO TIME SHOULD THE UNIT BE FLOODED WITH WATER OR LIQUID SOLUTION. NEVER STEAM CLEAN. DO NOT USE WATER JET TO CLEAN. SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT, VOIDING THE WARRANTY.

Outside Dimensions

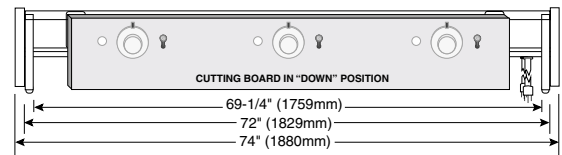


Side Profile

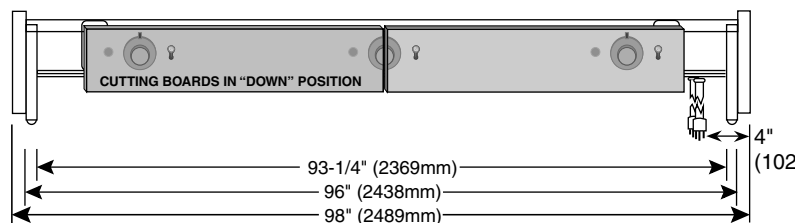
TY-48 Base



TY-72 Base



TY-96 Base



TY-48 Base only

PART DESCRIPTION	QTY	A/S	PT. NO.	PART DESCRIPTION	QTY	A/S	PT. NO.
1. END PANEL BOTTOM, 230V	1		13986	12. CUTTING BOARD BRACKET (BASE)	2		12069
RIGHT-HAND BOTTOM PANEL, 4' (1219mm)	1		13029	CUTTING BOARD BRACKET MTG. SCREWS	6		SC-24520
LEFT-HAND BOTTOM PANEL, 4' (1219mm)	1		13030	13. CUTTING BOARD BRACKET	2		BT-2342
2. BOTTOM MOUNTING SCREWS	17		SC-2425	14. PAN DIVIDER BARS (NOT SHOWN)			
BOTTOM MOUNTING SCREWS	4		SC-2459	SHEET PAN	1		11046
3. CORD (230V)	1		CD-33490	THIRD SIZE PAN	1		11047
4. CONTROL PANEL MOUNTING SCREWS	3		SC-2459	FULL/HALF/THIRD (LONG BAR)	2		11317
5. INSULATION				FULL/HALF/THIRD (SHORT BAR)	9		11318
1.5"x25.5"x120" (38mmx648mmx3048mm)	.5		IN-22364	SHEET PAN	1		11319
6. CABLE CONNECTION HARDWARE				SHEET PAN	2		11320
7. HEATING CABLE: 132' (40234mm)	1		CB-3045	15. ADJUSTABLE LEGS	4		LG-22686
8. THERMOSTAT	2		TT-3498	16. TERMINAL BLOCKS, 4 POS	1		BK-3597
THERMOSTAT KNOB	2		KN-3473				
9. INDICATOR LIGHT (230V)	2		LI-3951				
10. END PANEL	2		PE-22585				
11. CUTTING BOARD ASSEMBLY	1		4016				

TY-48 BASE • CABLE REPLACEMENT KIT

No. 4880

includes:

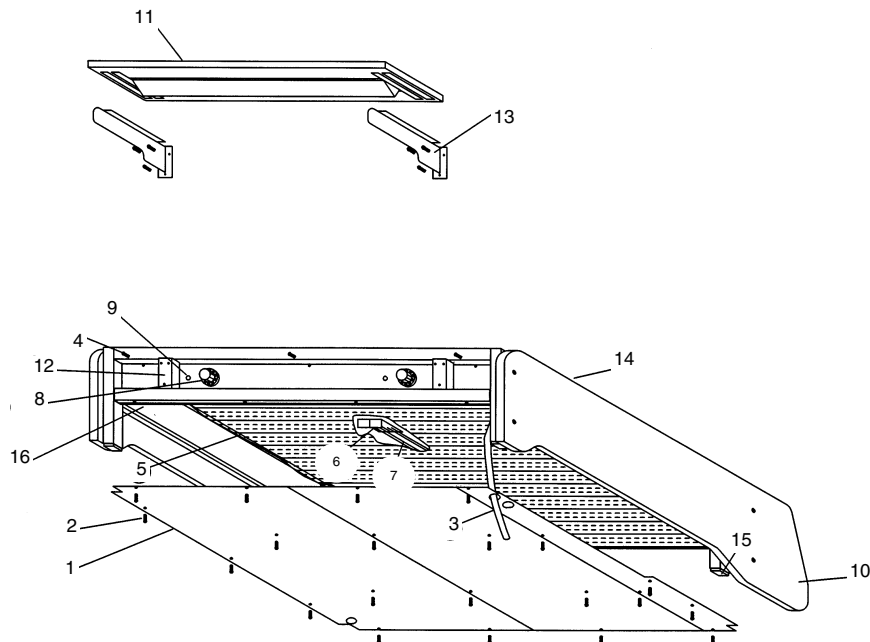
CB-3044	Cable Heating Element	.134 feet
CR-3226	Ring Connector	.4
IN-3488	Insulation Corner	.1 foot
BU-3105	Shoulder Bushing	.4
BU-3106	Cup Bushing	.4
SL-3063	Insulating Sleeve	.4
TA-3540	Electrical Tape	.1 roll
ST-22439	Stud, 10-32	.4
NU-2215	Hex Nut	.8

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



TY-48, BASE ONLY
SERVICE VIEW

09/03/02



TY-72 Base only

PART DESCRIPTION	QTY	A/S	PT NO.	PART DESCRIPTION	QTY	A/S	PT NO.
1. BOTTOM END PANEL, 230V	1		13986	13. CUTTING BOARD BRACKET	2		BT-2342
BOTTOM RIGHT HAND PANEL, 4' (1219mm)	1		13029	14. PAN DIVIDER BARS, NOT SHOWN			
BOTTOM LEFT HAND PANEL, 4'(1219mm)	1		13030	FULL/HALF/THIRD (LONG BAR)	4		11317
BOTTOM PANEL, 6' 1829mm)	1		13031	FULL/HALF/THIRD (SHORT BAR)	15		11318
2. BOTTOM MOUNTING SCREWS	25		SC-2425	SHEET PAN	3		11320
BOTTOM MOUNTING SCREWS	2		SC-2459	5-PAN DIVIDER (LONG)	2		11357
3. CORD, 230V	1		CD-33489	15. ADJUSTABLE LEGS	4		LG-22686
4. CONTROL PANEL MOUNTING SCREWS	5		SC-2459	16. TERMINAL BLOCK, 4 POS	1		BK-3597
5. INSULATION							
1.5"x25.5"x120" (38mmx648mmx3048mm)	1		IN-22364				
6. CABLE CONNECTION HARDWARE							
7. HEATING CABLE: 205' (62484mm)	1		CB-3045				
8. THERMOSTAT	3		TT-3498				
THERMOSTAT KNOB	3		KN-3473				
9. INDICATOR LIGHT	3		LI-3951				
10. END PANEL	2		PE-22585				
11. CUTTING BOARD ASSEMBLY	1		4017				
12. CUTTING BOARD BRACKET (BASE)	2		12069				
CUTTING BOARD BRACKET MTG. SCREWS	6		SC-24520				

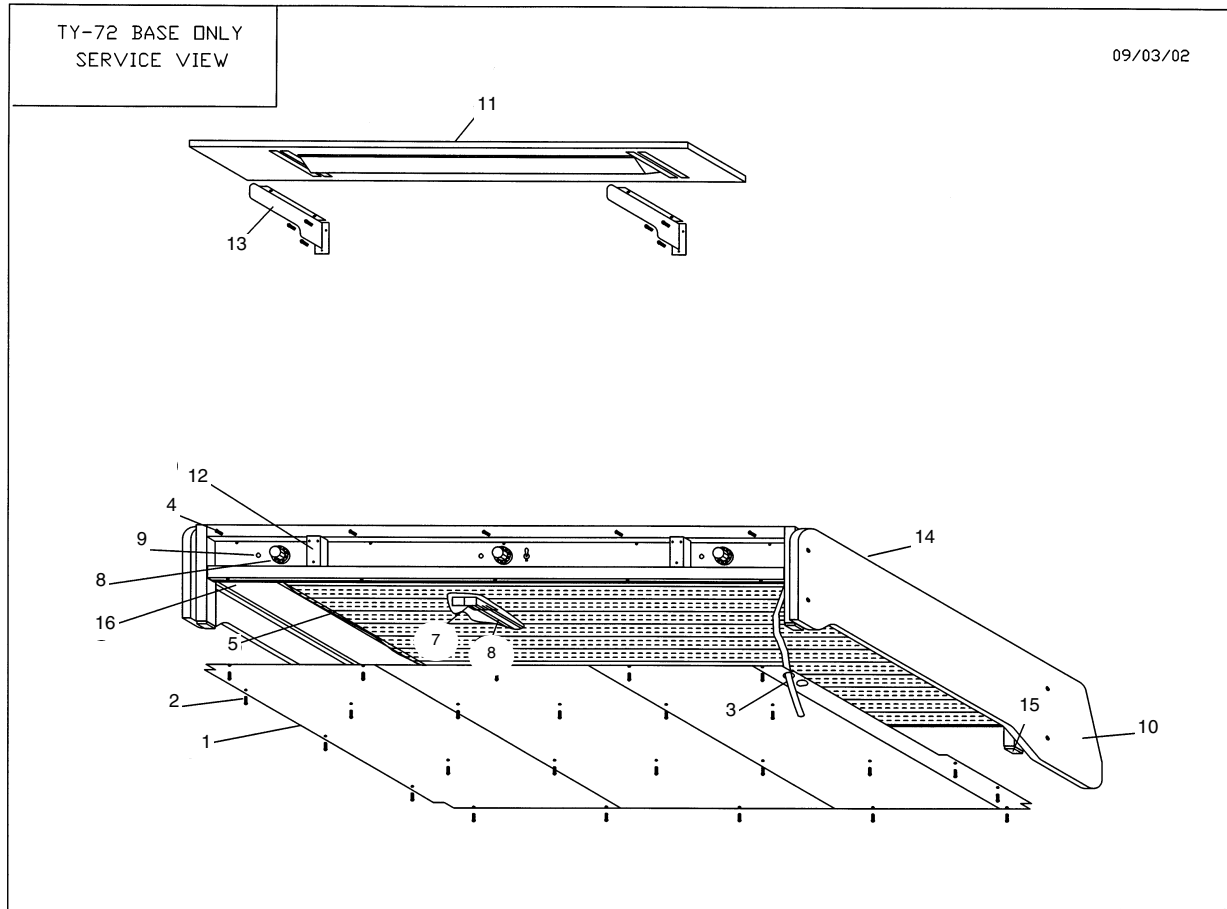
TY-72 BASE • CABLE REPLACEMENT KIT

No. 4881

includes:

CB-3045	Cable Heating Element210 feet
CR-3226	Ring Connector12
IN-3488	Insulation Corner1 foot
BU-3105	Shoulder Bushing12
BU-3106	Cup Bushing12
SL-3063	Insulating Sleeve12
TA-3540	High Temperature Tape1 roll
ST-22439	Stud, 10-3212
NU-2215	Hex Nut24

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



TY-96 Base only

PART DESCRIPTION	QTY	A/S PT. NO.
1. END PANEL BOTTOM, 230V	1	13986
4' (1219mm) RIGHT-HAND BOTTOM PANEL	1	13029
8' (2438mm) BOTTOM PANEL	1	13032
6' (1829mm) BOTTOM PANEL	1	13031
4' (1219mm) LEFT-HAND BOTTOM PANEL	1	13030
2. 8-32x1/2" S/S TRUSS HEAD SCREWS	29	SC-2425
8-32x1/4" S/S TRUSS HEAD SCREWS	2	SC-2459
3. CORD, 230V, NO PLUG	1	CD-33489
4. CONTROL PANEL MOUNTING SCREWS	5	SC-2459
5. INSULATION 1.5"x25.5"x120" (38mmx648mmx3048mm)	2.5	IN-22364
6. CABLE CONNECTION HARDWARE		
7. HEATING CABLE, 264' (80467mm)		CB-3045
8. THERMOSTAT	3	TT-3498
THERMOSTAT KNOB	3	KN-3473
9. INDICATOR LIGHT, 230V	3	LI-3951
10. END PANEL, WHITE	2	PE-22585
11. CUTTING BOARD ASSEMBLY	2	4016

PART DESCRIPTION	QTY	A/S PT. NO.
12. CUTTING BOARD BRACKET (BASE)	4	12069
CUTTING BOARD BRACKET MTG. SCREWS	12	SC-24520
13. CUTTING BOARD BRACKET	4	BT-2342
14. PAN DIVIDER BARS (not shown) FULL/HALF/THIRD (LONG BAR)	6	11317
FULL/HALF/THIRD (SHORT BAR)	21	11318
SHEET PAN	4	11320
S-PAN DIVIDER (LONG)	3	11357
SHEET PAN FILLER BAR: 3-3/4" (95mm)	1	11732
15. ADJUSTABLE LEGS	4	LG-22686
16. TERMINAL BLOCK	1	BK-3597

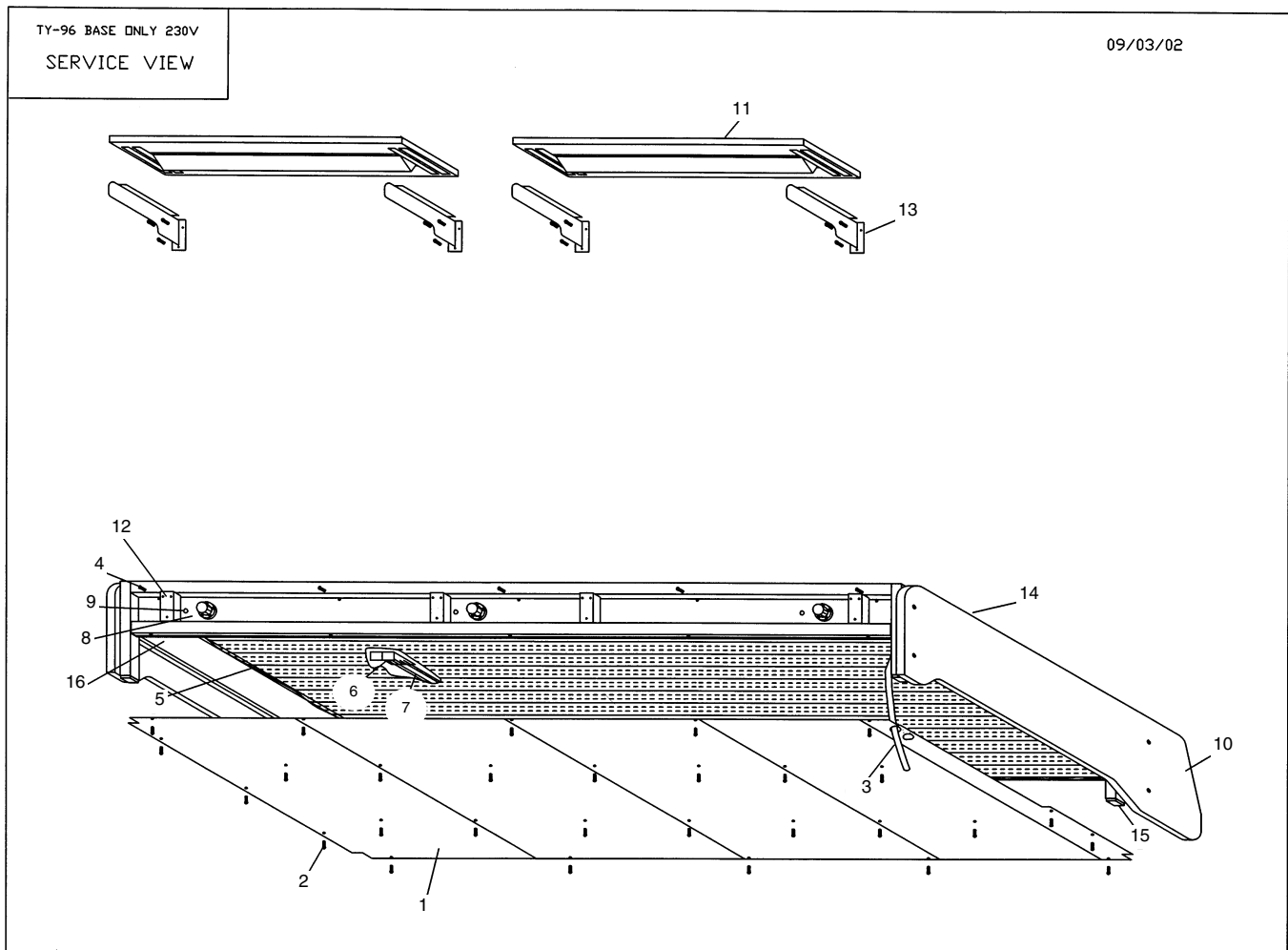
TY-96 BASE • CABLE SERVICE KIT

No. 14228

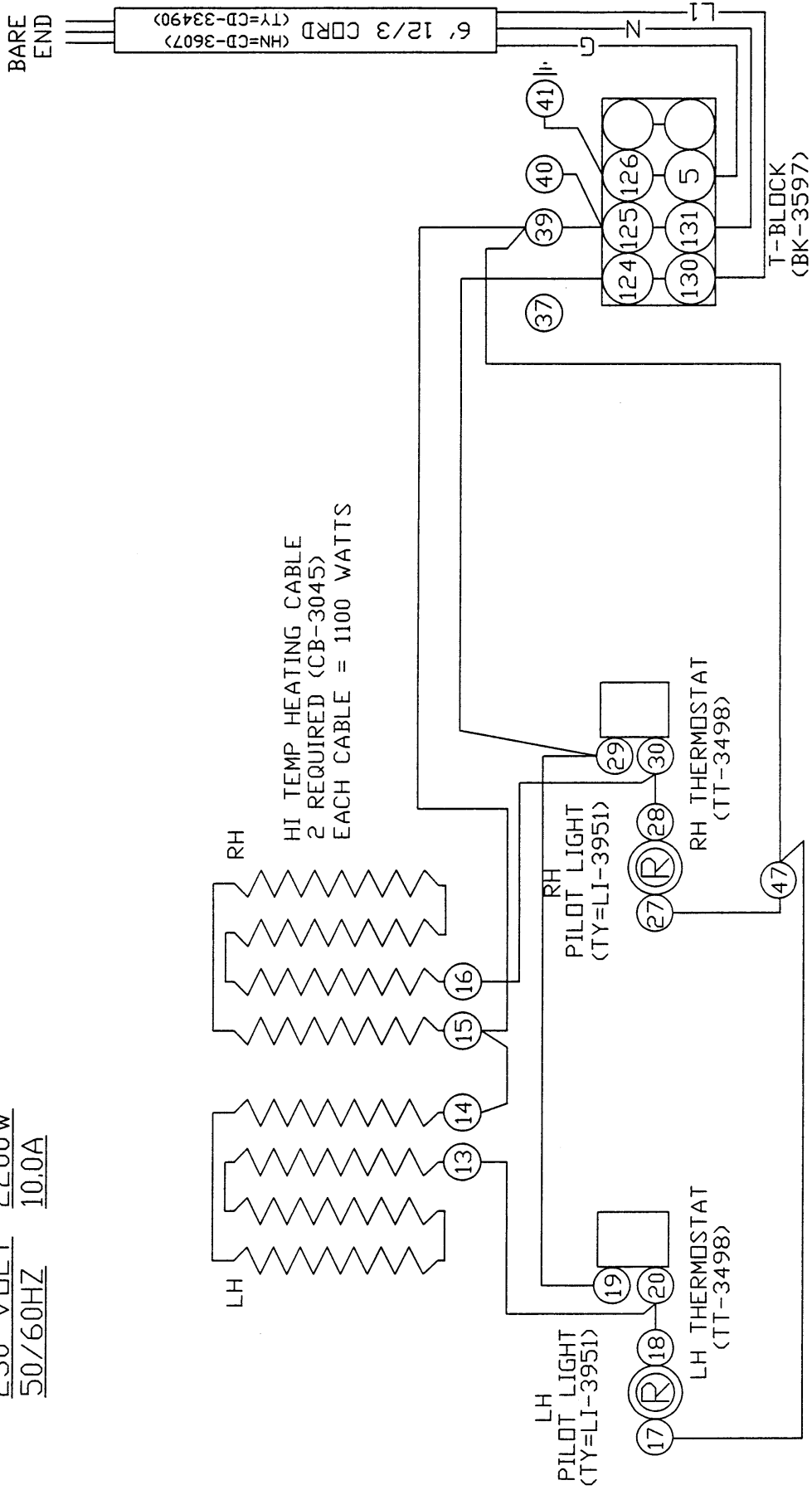
includes:

CB-3045 . . . Cable Heating Element265 feet
CR-3226 . . . Ring Connector8
IN-3488 . . . Insulation Corner1 foot
BU-3105 . . . Shoulder Bushing8
BU-3106 . . . Cup Bushing8
SL-3063 . . . Insulating Sleeve8
TA-3540 . . . Electrical Tape1 roll
NU-2215 . . . Hex Nut8
ST-2439 . . . Stud, 10-3216

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



230 VOLT 2200W
50/60HZ 10.0A



HI TEMP HEATING CABLE
2 REQUIRED (CB-3045)
EACH CABLE = 1100 WATTS

REVISIONS		TY-48 BASE ONLY		230V, 50HZ	
NO.	DATE	BY			
1					
2					
3					
4					
5					

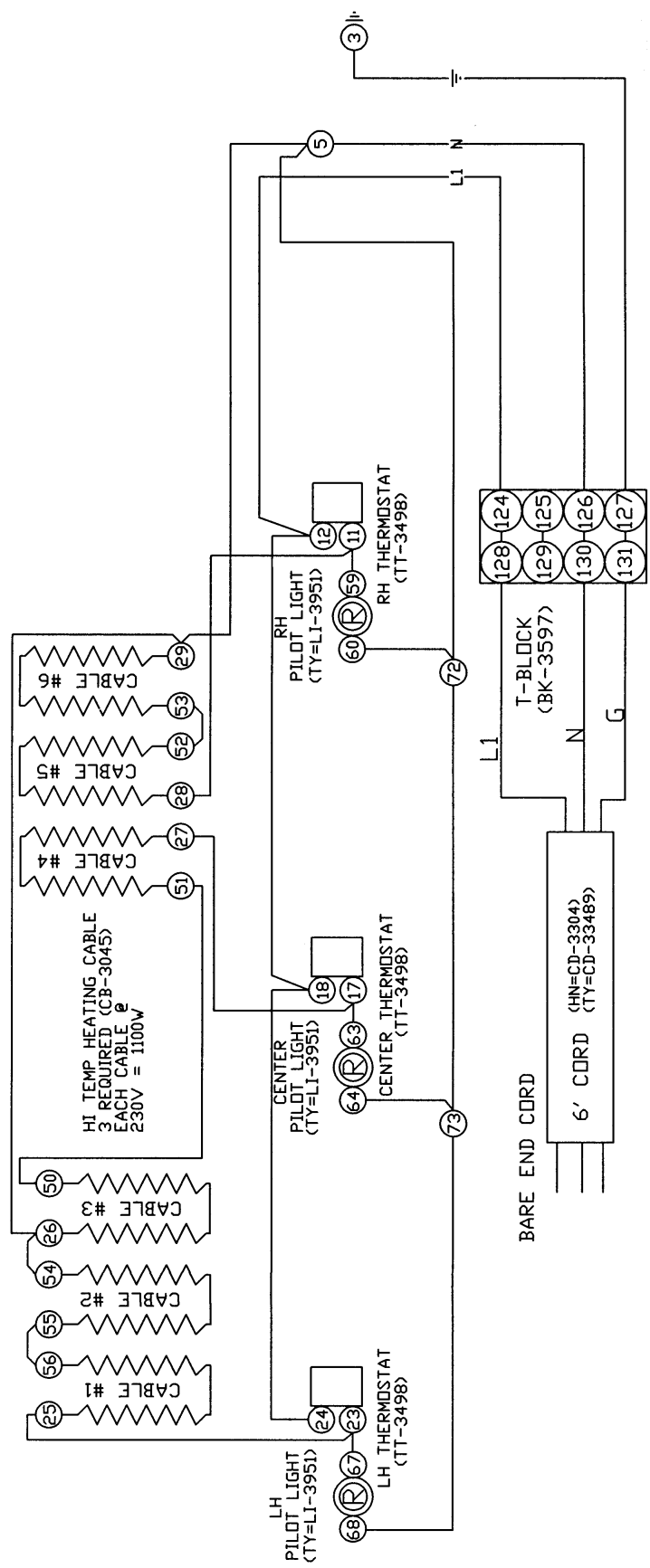
WIRING DIAGRAM

ALTO-SHAAM INC.
MENDONNEE FALLS, WISCONSIN

DRAWN BY DDF SCALE NONE DWG. NO.
APP'D PED DATE 08/30/02 A-7647

NOTE #1: ALL NUMBERS IN () = ALTO-SHAAM PART NO'S
NOTE #2: SEE DRW. #B-8125 FOR TY WIRE ASSEMBLIES

230V
50/60HZ
3300W
14.5A



TY-72 BASE ONLY (230V) 50/60HZ

WIRING DIAGRAM

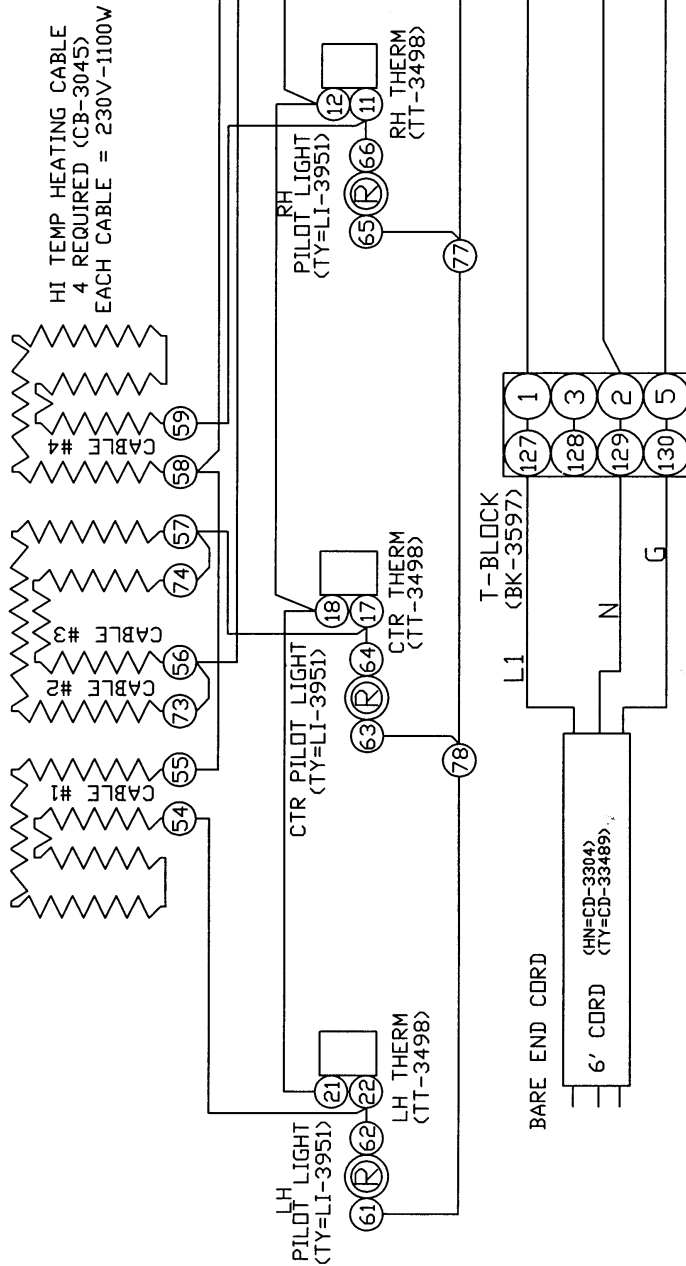
ALTO-SHAAM INC.
MENDONEE FALLS, WISCONSIN

DRAWN BY DDF SCALE NONE DWG. NO.
APP'D PED DATE 08/30/02 A-7648

REVISIONS	
NO.	DATE
1	
2	
3	
4	
5	

NOTE #1: ALL NUMBERS IN ○ = ALTO-SHAAM PART NO'S
NOTE #2: SEE DRW. #C-8124 FOR WIRE ASSEMBLIES

230V
50HZ
4400W
19.5A



REVISIONS		TY-96 BASE ONLY		230V
NO.	DATE	BY		
1				
2				
3				
4				
5				

WIRING DIAGRAM

ALTO-SHAAM INC.
MENDONNEE FALLS, WISCONSIN

DRAWN BY	DDF	SCALE	3/4"=1'	DWG. NO.	
APP'D	PED	DATE	09/03/02		A-7646

NOTE 1: ALL NUMBERS IN () = ALTO-SHAAM PART NUMBERS
NOTE 2: SEE DRW #C-8127 FOR WIRE ASSEMBLIES

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 our 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.

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

Exceptions to the one year part warranty period are as listed:

- A. Halo Heat cook/hold ovens include a five (5) year parts warranty on the heating element. Labor will be covered under the terms of the standard warranty period of one (1) year or fifteen (15) months.
- B. Alto-Shaam Quickchillers include a five (5) year parts warranty on the refrigeration compressor. Labor will be covered under the terms of the standard warranty period of one (1) year or fifteen (15) months.

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.
5. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
6. 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 purpose. In no event shall the Company be liable for loss of use, loss of revenue, or loss of product or profit, or for indirect or consequential damages. This warranty is in lieu of all other warranties expressed or implied and Alto-Shaam, Inc. neither assumes or authorizes any persons to assume for it any other obligation or liability in connection with Alto-Shaam equipment.

ALTO-SHAAM, INC.

Warranty effective January 1, 2000

Record the model and serial numbers of the unit for easy reference. Always refer to both model and serial numbers in your correspondence regarding the unit.

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

HALO HEAT COOK/HOLD/SERVE SYSTEMS BY ALTO-SHAAM®

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

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WEBSITE:

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WWW.ALTO-SHAAM.COM