# ALTO SHAAM. Cooking, Holding, & Smoking Oven

- ◆ **HALO HEAT** ... a controlled, uniform heat source that gently cooks, holds, smokes, and surrounds food for better appearance, taste, and longer holding life.
- 767-SK SMOKER
- ◆ Smokes with real wood chips no pressure cooking, no artificial smoke flavor.
- Smoke timer offers a choice of mild, medium, or heavy smoke flavor.
- Cooks, smokes, and holds meats, poultry, and fish.
- Cold smokes fish and cheese.
- Induces natural enzyme action in meat for tenderizing.
- Retains more product moisture and flavor.
- Provides product uniformity and consistency.
- ◆ Less energy usage than conventional ovens.
- ◆ Reduces labor and evens-out work loads.
- ◆ Non-magnetic stainless steel interior, racks, and shelves resist corrosion.
- Stackable design for additional capacity.



HALO HEAT

#34

## Sizes and Specifications

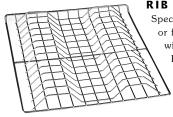
### MODEL 767-SK COOKING, HOLDING and SMOKING OVEN

Single compartment oven with 20 gauge, non-magnetic stainless steel exterior and door. Door includes a positive-catch door latch and a  $12^{\circ}$  x  $16^{\circ}$  (305mm x 406mm) tempered glass window. Oven interior includes completely removable, non-magnetic stainless steel side racks and wire shelves, along with a removable stainless steel drip pan with drain and a wood chip container. Oven is furnished with an exterior, front mounted stainless steel drip tray and one (1) sample bag each of cherry, hickory, apple & maple wood chips.

#### **OVEN CONTROLS**

The oven is controlled by one (1) cook thermostat,  $100^\circ$  to  $325^\circ$ F ( $38^\circ$  to  $163^\circ$ C); one (1) twelve hour cooking timer; one (1) hold thermostat  $60^\circ$  to  $200^\circ$ F ( $16^\circ$  to  $93^\circ$ C); and one (1) smoking timer. Control features include one (1) ON/OFF power switch with power ON indicator light, and indicator lights for the following functions: Cooking • Holding • Smoking.

Two 767-SK Smokers may be stacked. One 767-SK smoker may be stacked with a Model 750-TH-II Cooking and Holding Oven or a Model 750-S Holding Cabinet. For stacking, order one (1) set of stacking hardware and one (1) set of casters or legs.



#### RIB RACK SHELF . ITEM SH-2743

Special non-magnetic stainless steel wire shelf designed to hold ribs or fish in an upright position for more even smoking. Each shelf will hold thirteen full ribs. One (1) Rib

Rack Shelf is furnished with each smoker. Additional racks are available as an option.
Total oven capacity:
Two (2) Rib Rack Shelves.



5-Year
Limited
Warranty
on all cook and hold
heating elements
(EXCLUDES LABOR).

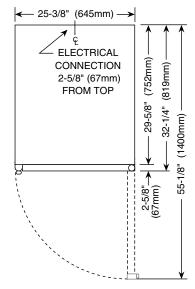
MODEL	7 6 7 - S K
PRODUCT CAPACITY	100 lb (45 kg) maximum
INTERIOR	W x L x H: 21-7/8" x 26-1/2" x 19-3/4" (556 x 673 x 502mm)  18 gauge non-magnetic (non-corrosive) stainless steel  — Two (2) non-magnetic stainless steel side racks with shelf rungs spaced at 1-3/8" (35mm) centers (125/208-240V units)  — Two (2) non-magnetic stainless steel pan slide racks with shelf rungs spaced at 1-3/8" (35mm) centers (220V units - #14979)  — Two (2) non-magnetic stainless steel flat wire shelves  — One (1) non-magnetic stainless steel rib-rack wire shelf  — One (1) stainless steel drip pan with drain  — One (1) wood chip container
PAN CAPACITY	FULL-SIZE PANS  — Seven (7)12" x 20" x 2-1/2"(530mm x 325mm x 65mm)  — Five (5)12" x 20" x 4"(530mm x 325mm x 100mm)  FULL-SIZE SHEET PANS
	— Up to four (4)*18" x 26" x 1"on wire shelves only.  *Additional shelves required.
ELECTRICAL	125 V.A.C. — 60 Hz, 1 ph 2100 Watts 16.8 Amps
	208-240 V.A.C. — 60 Hz, 1 ph 3000 Watts (maximum) NO CORD & PLUG 14.4 Amps (maximum)
(€∰ 👺	220 V.A.C. — 50 Hz, 1 ph 2200 Watts, 10.0 Amps  BARE END NO PLUG
NET WEIGHT	200 lb (91 kg)
SHIP WEIGHT	225 lb (102 kg)
OPTIONS and ACCESSORIES	Bumper Corner Guards

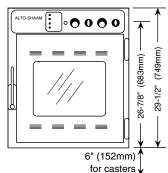




#### SPECIAL INFORMATION

- Each oven is equipped with a voltage conversion switch, located on the back of the oven, for voltage selection (208 V.A.C. to 240 V.A.C.) at time of installation. (Not available at 125 V.A.C.)
- Right-hand door swing is standard.
   Left-hand doors are available as a special order.





## ALTO SHAAM. HALO HEAT COOK/HOLD/SERVE SYSTEMS

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