

# ALTO SHAAM® Cooking, Holding & Smoking Ovens

## 767-SK/III

- ◆ **HALO HEAT** . . . a controlled, uniform heat source that gently cooks, holds, smokes, and surrounds food for better appearance, taste, and longer holding life.
- ◆ 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.
- ◆ Provides uniform and consistent cooking, day after day, while creating even work loads.
- ◆ Close temperature tolerances maintained throughout the cooking and holding function to provide the longest possible holding life.
- ◆ Clear, easy-to-read LED display indicates cook time remaining, or the full range of programmed operating parameters.
- ◆ Cooks by time or by probe, sensing internal product temperature. Oven will switch automatically from cook mode to hold mode once the set parameters have been reached.
- ◆ When cooking by probe, the oven will keep a record of the highest and lowest temperatures observed by the food probe.
- ◆ Fail-safe feature "remembers" the operational mode in the event of a power failure. Once power is restored, the oven will continue cooking or holding where it left off.
- ◆ Microprocessor control includes a built-in lock out feature and four adjustable parameters:
  - COOKING SET-POINT . . . . . 200°F - 325°F  
(93°C - 162°C)
  - PROBE SET-POINT . . . . . 50°F - 195°F  
(10°C - 91°C)
  - COOKING TIME (HOURS:MINUTES) . . . 00:00 - 24:00
  - HOLDING SET-POINT . . . . . 60°F - 205°F  
(15°C - 96°C)
  - SMOKING TIME (HOURS:MINUTES) . . . 00:00 - 1:00
- ◆ Eight programmable menu buttons allow the operator to store favorite recipes (cook/hold/time/probe set-points) into memory. Reduces operational requirements to simply loading the oven, pushing the power button, preset menu button and start.
- ◆ Oven includes our patented SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened. If the door has been left open for more than three minutes, the control will beep as a reminder.
- ◆ Also featured is a software option to interface with a Windows® based PC for HACCP documentation and computer control kitchen management capability.





# Sizes and Specifications



**767-SK/III**  
with optional casters

## 767-SK/III LOW TEMPERATURE COOKING & HOLDING OVENS

Single compartment oven with 20 gauge stainless steel exterior and door. Door includes a ceramic magnet door latch with key lock and a 11-3/8" x 15-3/4" (290mm x 401mm) tempered glass window. Oven is furnished with one (1) sample bag each of cherry, hickory, apple and maple wood chips. A special wire self (item SH-2743) is 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. Total oven capacity: Two (2) Rib Rack Shelves.

Electronic control consists of a 4 digit L.E.D. display, ON/OFF key; cook temperature key with an adjustable cook range from 200°F to 325°F (93°C to 162°C); time control key with set-points from one minute through 24 hours; smoke time control key with set-points from one minute through one hour; probe control key with adjustable set-points between 50°F and 195°F (10°C to 91°C); and hold temperature key with an adjustable hold range from 60°F to 205°F (15°C to 96°C). Control also includes eight (8) programmable menu keys with locking capability along with the ability to set individual cook and hold parameters; hold mode count-up timer, up and down arrow keys; miscellaneous indicator lights for operation status; and start key. The control has a built-in lock out feature.

Oven is equipped with a voltage conversion feature in order to match the line voltage provided by your electric power supplier.

### STACKABLE DESIGN

Model 767-SK/III can be stacked with an identical oven, 750-TH/III Cook/Hold oven or 750-S Holding Cabinet. **TOP AND BOTTOM PLACEMENT MUST BE INDICATED.**

When ordering a stacking combination:

- ◆ Order one (1) set of 5" (127mm) casters . . . 4007  
or one (1) set of 6" (152mm) legs . . . . . 5205
- ◆ Order stacking platform . . . . . 5000811

For Demko Certification, the full-perimeter bumper assembly must **also** be ordered and installed on the lower oven.

- ◆ Order one oven with full-perimeter bumper assembly with 5" (127mm) casters included (for Demko Certification) . . . . . 44090

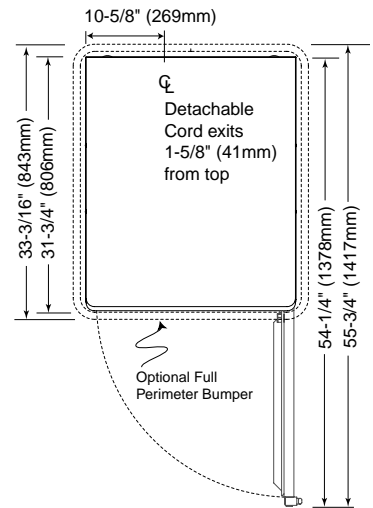
- ◆ If 3" (76mm) casters are needed, order two (2) rigid casters . . . . . CS-25674 and two (2) swivel casters . . . . . CS-25675

### SPECIAL INFORMATION

- ◆ Right-hand door swing is standard. Left-hand doors are available as a special order.
- ◆ Specify temperature readout in °F or °C when ordering.
- ◆ Oven is also available with a cook limit of 250°F (121°C). Specify at time of order.

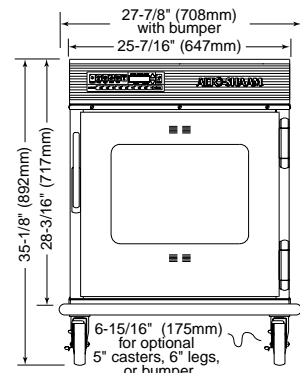
<b>MODEL</b>	<b>767-SK/III</b>	
<b>PRODUCT CAPACITY</b>	100 lb (45 kg) maximum	
<b>INTERIOR</b>	22"W x 26-11/16"D x 20"H (559mm x 673mm x 508mm) 18 gauge non-magnetic (non-corrosive) stainless steel — Two (2) non-magnetic stainless steel side racks with shelf positions spaced at 1-3/8" (35mm) centers — Two (2) non-magnetic stainless steel 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	
<b>PAN CAPACITY</b>	FULL-SIZE PANS — Seven (7) 12" x 20" x 2-1/2" — Five (5) 12" x 20" x 4"	GASTRONORM 1/1 (530mm x 325mm x 65mm) (530mm x 325mm x 100mm)  SHEET PANS — Up to four (4)* 18" x 26" x 1" - on wire shelves only. <small>*Additional shelves required</small>
<b>ELECTRICAL</b>	208-240 V.A.C. — 50/60 Hz, 1 ph 3800 Watts (max.), 16 Amps (max.)	NEMA 6-20P 20A - 250V Plug
	230 V.A.C. — 50/60 Hz, 1 ph 3600 Watts, 15.5 Amps	CEE 7/7 220-230V Plug  BS 1363 Plug (UK only)
<b>WEIGHT</b>	223 lb (101 kg) NET	249 lb (113 kg) SHIP
<b>OPTIONS &amp; ACCESSORIES</b>	Bumper, Full-perimeter . . . . . 44090 Carving Holders — Prime Rib Holder . . . . . HL-2635 — Ship Round Holder . . . . . 4459 Carving Shelf Mtg Adaptor . . . . . 5001385 Casters, 3" (76mm) . . . . . 14227 Casters, 5" (127mm) . . . . . 4007 Computer Software (FOR WINDOWS® BASED PCs) — <b>HACCP DOCUMENTATION:</b> Single Oven Installation. . . . . <i>FACTORY QUOTE</i> Multiple Oven Installation . . . . . <i>FACTORY QUOTE</i> — <b>HACCP &amp; KITCHEN MANAGEMENT NETWORKING:</b> Single Oven Installation. . . . . <i>FACTORY QUOTE</i> Multiple Oven Installation . . . . . <i>FACTORY QUOTE</i>	Door Lock with Key . . . . . LK-2763 Drip Pan, Standard with Drain . . . . . 14831 Legs, 6" (152mm) . . . . . 5205 Pan Grid, S/S Wire — Pan insert for 18" x 26" Pan . PN-2115 Shelves — S/S Flat Wire . . . . . SH-2324 — S/S Rib Rack . . . . . SH-2743 Wood Chips bulk pack — Apple 20 lb (9 kg) . . . . . WC-22543 — Cherry 20 lb (9 kg) . . . . . WC-22541 — Hickory 20 lb (9 kg) . . . . . WC-2829 — Maple 20 lb (9 kg) . . . . . WC-22545

### OUTSIDE DIMENSIONS



### 5-YEAR LIMITED WARRANTY

on all cook and hold heating elements (EXCLUDES LABOR).



# ALTO SHAAM 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  
800.558.8744 U.S.A./CANADA

FAX: 262.251.7067 800.329.8744 U.S.A. ONLY  
262.251.1907 INTERNATIONAL DIVISION

WEBSITE:  
www.alto-shaam.com