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.



HALOHEAT

#34

Sizes and Specifications



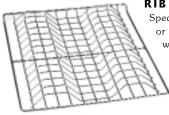
MODEL 767-SK COOKING, HOLDING and SMOKING OVEN

Single compartment oven with 20 gauge, non-magnetic stainless steel exterior and door. Door includes a positive-catch door latch and a 12" x 16" (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° to 325°F (38° to 163°C); one (1) twelve hour cooking timer; one (1) hold thermostat 60° to 200°F (16° to 93°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 5-Year

are available as an option. Total oven capacity: Two (2) Rib Rack Shelves.



Limited

Warranty

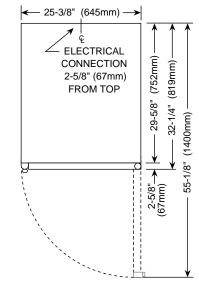
on all cook and hold

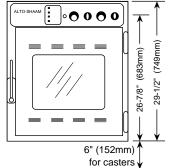
MODEL	7 6 7 - S K
PRODUCT CAPACITY	100 lb (45 kg) maximum
PAN CAPACITY	W x L x H: 21-7/8" x 26-1/2" x 19-3/4" (556 x 673 x 502mm) 18 gauge non-magnetic (non-corrosive) stainless steel — Two (2) non-magnetic stainless steel side racks with shelf rungs spaced at 1-3/8" (35mm) centers (125/208-240V units) — 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 flat wire shelf — One (1) stainless steel drip pan with drain — One (1) wood chip container FULL-SIZE PANS GASTRONORM 1/1 — Seven (7) 12" x 20" x 2-1/2" (530mm x 325mm x 65mm)
	— Five (5)
ELECTRICAL	125 V.A.C. — 60 Hz, 1 ph 2100 Watts 16.8 Amps NEMA 5-20P 20A - 125V PLUG
	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 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.





HALO HEAT COOK/HOLD/SERVE SYST

• P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 W164 N9221 Water Street 262.251.3800 262.251.7067 800.329.8744 U.S.A. ONLY WEBSITE: