








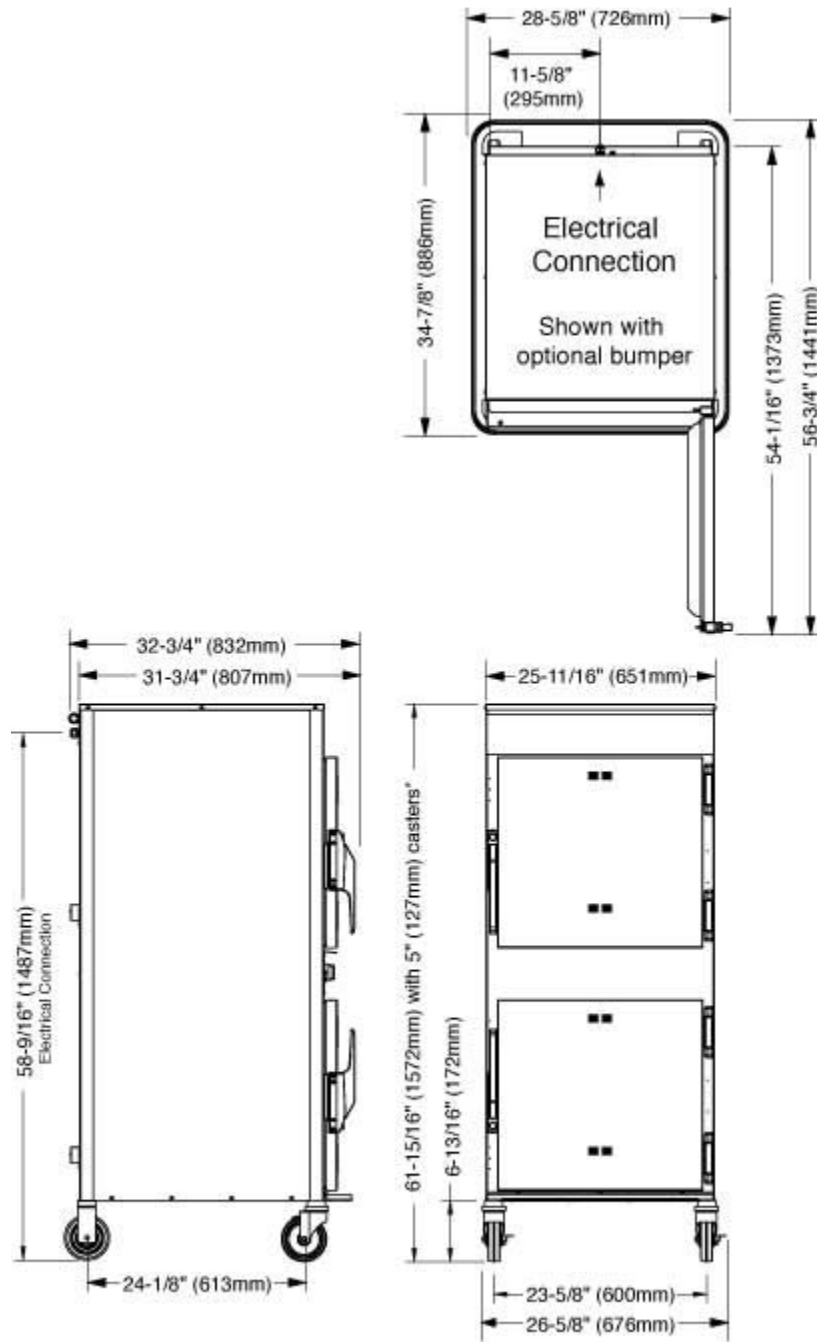


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	<b>BRAND: ALTO-SHAAM</b>					
	<b>MODEL: 1767-SK/III</b>					
	<b>CATEGORY: Smoker, Cook &amp; Hold oven</b>					
	<b>ORIGIN: USA</b>					
<b>PRICE:</b>						
<b>PRODUCT FUNCTION</b>	Smoker oven (hot & cold), Low temperature oven and holding cabinet					
<b>TECHNOLOGY</b>	Alto-Shaam HALO HEAT™ technology					
<b>DIMENSIONS</b>	1572mm x 651mm x 832mm (H x W x D)					
<b>WEIGHT</b>	Net: 163kg // Ship:					
<b>ELECTRICAL</b>	Voltage	Phase	Cycle (Hz)	AMP	KW	
	230	1	50/60	34.8	8.0	
<b>SPECIFICATIONS</b>	 <ul style="list-style-type: none"> <li>• HALO HEAT™ technology... a controlled, uniform heat source that gently cooks, holds, and surrounds food for better appearance, taste, and longer holding life.</li> <li>• Low energy consumption – 230v / 1-ph unit</li> <li>• No oven hoods or outside venting required.</li> <li>• Stainless steel construction.</li> <li>• Programmable with 8 preset buttons.</li> </ul>					
<b>CAPACITY</b>	<ul style="list-style-type: none"> <li>• 9 x GN 1/1 (65mm deep) <b>**per cavity</b></li> <li>• 7 x GN 1/1 (100mm deep) <b>**per cavity</b></li> <li>• Maximum weight: 45 kg <b>**per cavity</b></li> <li>• Maximum volume: 67 liters <b>**per cavity</b></li> </ul>					
<b>TEMPERATURE RANGE</b>	<ul style="list-style-type: none"> <li>• Cooking: 93°C to 162°C</li> <li>• Smoking: 10°C to 91°C</li> <li>• Holding: 15°C to 96°C</li> </ul>					
<b>APPLICATION</b>	<ul style="list-style-type: none"> <li>• Smoking mode = Hot or Cold</li> <li>• Cooking mode = limited shrinkage</li> <li>• Holding mode = tenderization</li> </ul>					
<b>STANDARD ACCESSORIES</b>	<ul style="list-style-type: none"> <li>• 2 stainless steel side racks (11-pan positions)</li> <li>• 2 wire shelves (GN 1/1)</li> <li>• 1 stainless steel Rib Rack</li> <li>• 1 stainless steel drip pan</li> <li>• 1 wood chip container</li> <li>• Removable Probe</li> <li>• 1 set of 127mm casters — 2 rigid, and 2 swivel with brake</li> </ul>					
<b>OPTIONAL ACCESSORIES</b>	<ul style="list-style-type: none"> <li>• HACCP Documentation, Data Logger</li> <li>• Window Door</li> <li>• Left-hand swing</li> <li>• Custom colors</li> <li>• Natural wood chips: apple, cherry, hickory, maple (9k box)</li> </ul>					
<b>WARRANTY</b>	<ul style="list-style-type: none"> <li>• One (1) year warranty from installation date</li> <li>• Lifetime warranty on all Cook &amp; Hold heating element (labor excluded)</li> </ul>					
    						



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\*60-11/16" (1540mm) - with optional 3-1/2" (89mm) casters

\*62-1/8" (1577mm) - with optional 6" (152mm) legs