

## 1767-SK/III LOW TEMPERATURE SMOKER OVEN



• HALO HEAT . . . a controlled, uniform heat source that maintains close temperature tolerances throughout the cooking and holding function. Offers uniform and consistent cooking on a daily basis, low shrinkage of bulk or portion-cut protein items, higher food moisture content, and significantly longer holding life.

- Cooks, roasts, re-heats, smokes and holds in the same cabinet with set-and-forget controls to provide a better distribution of work loads.
- Smokes with real wood chips — no pressure cooking, no artificial smoke flavor.
- Smoke timer offers a choice of mild, medium, or heavy smoke flavor.
- Cold smokes fish and cheese.
- Cooks by time or by probe to sense internal product temperature and automatically converts from cook mode to hold mode once the set parameters have been reached.
- Eight programmable menu buttons store favorite recipes into memory (COOK/HOLD/TIME/PROBE SET-POINTS). Reduces operational requirements to simply loading the oven, pushing the power button, the preset menu button, and start.
- Clear, easy-to-read LED display indicates cook time remaining or the full range of programmed operating parameters.
- When cooking by probe, the oven maintains a record of the highest and lowest temperatures sensed by the food probe to assure foods are cooked to the temperature required.
- Oven includes the patented SureTemp™ heat recovery system to assure immediate compensation for any heat loss whenever the door is opened and provides an audible reminder if the door has been left open for more than three minutes.
- Antimicrobial handles retard the growth of illness-causing pathogens.

### Short Form Spec

Alto-Shaam double compartment 1767-SK/III Smoker oven is constructed with a stainless steel exterior. Oven includes stainless steel doors with magnetic latch. Each compartment is equipped with two (2) stainless steel side racks with eleven (11) pan positions spaced on 1-3/18" (35mm) centers, two (2) stainless steel wire shelves, one (1) stainless steel rib rack, and one (1) stainless steel drip pan with drain. Oven is furnished with an exterior, front mounted stainless steel drip tray and one (1) sample bag each of cherry, hickory, apple, and maple wood chips. Oven includes one (1) set of 5" (127mm) casters — 2 rigid, and 2 swivel with brake.

A single deluxe control includes individual settings for upper and lower cavity and consists of a 4 digit LED display, On/Off button for each compartment; cook temperature button with an adjustable cook range from 200°F to 325°F (93°C to 162°C); time control button with set-points from 1 minute to 24 hours; smoke time control button with set-points from 1 minute to 1 hour; probe control button with adjustable set-points between 50°F and 195°F (10°C to 91°C); and hold temperature button with an adjustable hold range from 60°F to 205°F (15°C to 96°C). Control includes eight (8) programmable menu buttons with locking capability along with the ability to set individual cook and hold parameters; hold mode count-up timer, indicator lights for operation status; and start button. The control has a built-in lock out feature and is equipped with a voltage conversion feature to match the line voltage provided by the electric power supplier.

- MODEL 1767-SK/III: Double compartment low temperature smoker oven with deluxe control.



ANSI/NSF 4



IP X4



### FACTORY-INSTALLED OPTIONS

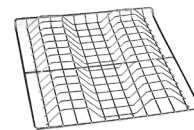
- Door Choices
  - Solid Door, standard
  - Window Door, optional
- Door Swing Choices
  - Right-hand swing, standard
  - Left-hand swing, optional
- Electrical Choices
  - 208-240V
  - 230V
  - 380-415V
- Exterior Panel Color Choices
  - Stainless steel, standard
  - Burgundy, optional
  - Custom, optional
- Cooking thermostat limit set at 250°F for restricted areas of the U.S.A.
  - Specify on order as required

- HACCP Documentation, Data Logger [5015563]
  - On board Datalogger technology maintains accurate and timely recordkeeping
  - Register start time and end time
  - Register start temperature and end temperature
  - Interim time and temperature reporting is captured at 5 minute intervals
  - USB downloads facilitate record keeping on department management PC's
  - Electronic HACCP record keeping can be imported into Excel or other similar software for use in report writing and charting
  - Controller will retain the latest information for 30 days
  - Will record the product preset name (A-H) if a preset is used

### ADDITIONAL FEATURES

- 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 compartment. Additional racks are available as an option. Capacity: Two (2) rib rack shelves per compartment.



## Lifetime Warranty

On all Cook & Hold heating elements (EXCLUDES LABOR).



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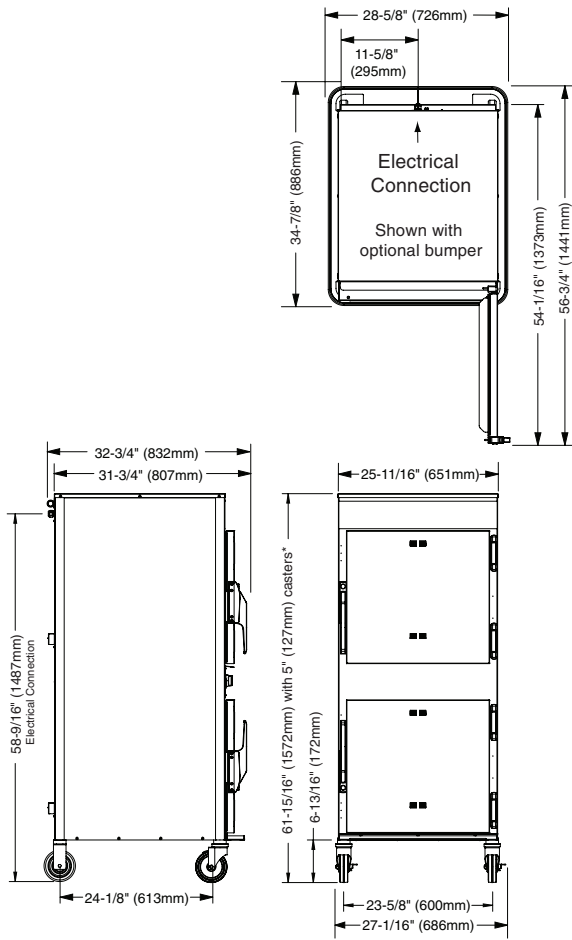
www.alto-shaam.com





# 1767-SK/III

## LOW TEMPERATURE SMOKER OVEN



\*60-11/16" (1540mm) - with optional 3-1/2" (89mm) casters  
 \*62-1/8" (1577mm) - with optional 6" (152mm) legs

<b>DIMENSIONS: H x W x D</b>	
<b>EXTERIOR:</b>	61-15/16" x 27-1/16" x 32-3/4" (1572mm x 686mm x 832mm)
<b>INTERIOR: (EACH COMPARTMENT)</b>	20-1/16" x 22" x 26-1/2" (510mm x 559mm x 673mm)

<b>ELECTRICAL</b>				
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW
208-240	1	60	32.0 - 36.3	7.7 - 8.7
230	1	50/60	30.0	6.2
380-415	3	50/60	17.2	6.4
NO CORD OR PLUG				

<b>PRODUCT/PAN CAPACITY (PER COMPARTMENT)</b>	
100 lb (45 kg) MAXIMUM	
VOLUME MAXIMUM: 53 QUARTS (67 LITERS)	
	FULL-SIZE PANS      GASTRONORM 1/1:
Nine (9)	20" x 12" x 2-1/2" (530mm x 325mm x 65mm)
Seven (7)	20" x 12" x 4" (530mm x 325mm x 100mm)
FULL-SIZE SHEET PANS:	
Up to Five (5)* 18" x 26" x 1" on wire shelves only	
*ADDITIONAL SHELVES REQUIRED	

<b>CLEARANCE REQUIREMENTS</b>	
REAR	3" (76mm) from non-heated surfaces 18" (457mm) from heat producing equipment
TOP	2" (51mm)
LEFT, RIGHT	1" (25mm)
<b>WEIGHT</b>	
NET: 359 lb (163 kg) EST.	SHIP: 450 lb (204 kg)
CARTON DIMENSIONS: (L x W x H)	
35" x 35" x 82" (889mm x 889mm x 2083mm)	

<b>INSTALLATION REQUIREMENTS</b>	
— Oven must be installed level.	
— The oven must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions.	
— Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector. NOT FACTORY SUPPLIED.	
— Smoker ventilation requirements to be determined by local installation codes.	

<b>OPTIONS &amp; ACCESSORIES</b>	
<input type="checkbox"/> Bumper, Full-perimeter	5010371
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635
<input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round	4459
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE	
<input type="checkbox"/> 3-1/2" (89mm)	5008017
<input type="checkbox"/> Door Lock with Key - EACH HANDLE	LK-22567
<input type="checkbox"/> Drip Pan with Drain, 1-11/16" (43mm) deep	14831
<input type="checkbox"/> Drip Pan without Drain, 1-5/8" (41mm) deep	1014684
<input type="checkbox"/> Legs, 6" (152mm), Flanged (SET OF FOUR)	5011149

<input type="checkbox"/> Pan Grid, Wire - 18" x 26" PAN INSERT	PN-2115
<input type="checkbox"/> Security Panel with Lock	5013936
<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire	SH-2324
<input type="checkbox"/> Shelf, Stainless Steel, Rib Rack	SH-2743
Wood Chips bulk pack - 20 lb (9 kg)	
<input type="checkbox"/> Apple	WC-22543
<input type="checkbox"/> Cherry	WC-22541
<input type="checkbox"/> Hickory	WC-2829
<input type="checkbox"/> Maple	WC-22545



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