



ALTO SHAAM 767-SK/III

LOW TEMPERATURE SMOKER OVEN

Single compartment oven with either manual or electronic controls. (767-SK/111 features a digital control that includes 8 programmable menu buttons)

Oven includes removable, non-magnetic side racks with pan positions spaced on 35mm centers.

2 x stainless steel wire shelves, stainless steel rib rack, a removable stainless steel drip pan with drain and a wood chip container.

Exterior, front mounted stainless steel drip tray and sample bag each of cherry, hickory, apple & maple wood chips and casters.

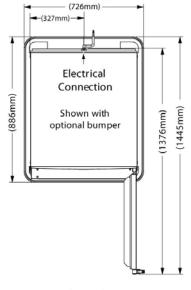


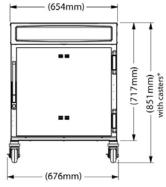
STANDARD FEATURES

- 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.
- 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.
- 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.

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- *(807mm) with optional casters *(894mm) with optional casters *(874mm) with optional legs

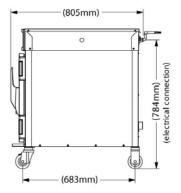
DIMENSIONS

External Dimension: 851H x 653W x 805D mm

Internal Dimensions: 510H x 531W x 673D mm



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TECHNICAL DATA

Power Supply	15 amp single phase. 240 Volts
Voltage	240
Phase	1
Hertz	50/60
Amps	15.4
kW	3.1