

767-SK

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.
- 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.

Short Form Spec

Alto-Shaam single compartment 767-SK Smoker oven is constructed with a stainless steel exterior. Oven includes a stainless steel door with magnetic latch. Oven interior includes two (2) completely removable, non-magnetic stainless steel side racks with eleven (11) pan positions spaced on 1-3/8" (35mm) centers, two (2) stainless steel wire shelves, one (1) stainless steel rib rack, 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, and maple wood chips. Oven includes one (1) set of 3-1/2" (89mm) casters — 2 rigid, and 2 swivel with brake.

Oven has a simple control with an On/Off power switch; cook temperature knob, 200°F to 325°F (94°C to 160°C); hold temperature knob with a temperature range from 60°F to 205°F (16°C to 96°C); digital display, up/down arrows to set cook and hold time; and a sixty minute smoking timer. Control features indicator lights for the cook, hold, and smoke functions, and when the oven is calling for heat. Oven is equipped with a voltage conversion switch, located on the back of the oven, for voltage selection (208 or 240 V.A.C.) at time of installation.

☐ **Model 767-SK:** Low temperature smoker oven with simple control.



ANSI/NSF 4



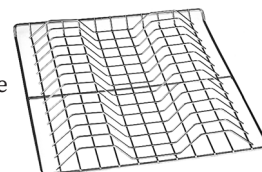
IP X3



Factory-Installed Options

- Door Choices:
 - ☐ Solid Door, standard
 - ☐ Window Door, optional
- Door Swing Choices:
 - ☐ Right-hand swing, standard
 - ☐ Left-hand swing, optional
- Voltage Choices:
 - ☐ 120V
 - ☐ 208-240V
 - ☐ 230V
- Exterior Panel Color Choices:
 - ☐ Stainless steel, standard
 - ☐ Burgundy, optional
 - ☐ Custom color, optional
- Cooking thermostat limit set at 250°F for restricted areas of the U.S.A.
 - ☐ Specify on order as required
- ☐ Extended drip tray (not available with bumper)

- 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 are available as an option. Total oven capacity: Two (2) rib rack shelves.
- Stackable with 750 or 767 Series single compartment ovens and holding cabinets, or CTX4-10 Combitherm®. Order appropriate stacking hardware.



Lifetime Warranty

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

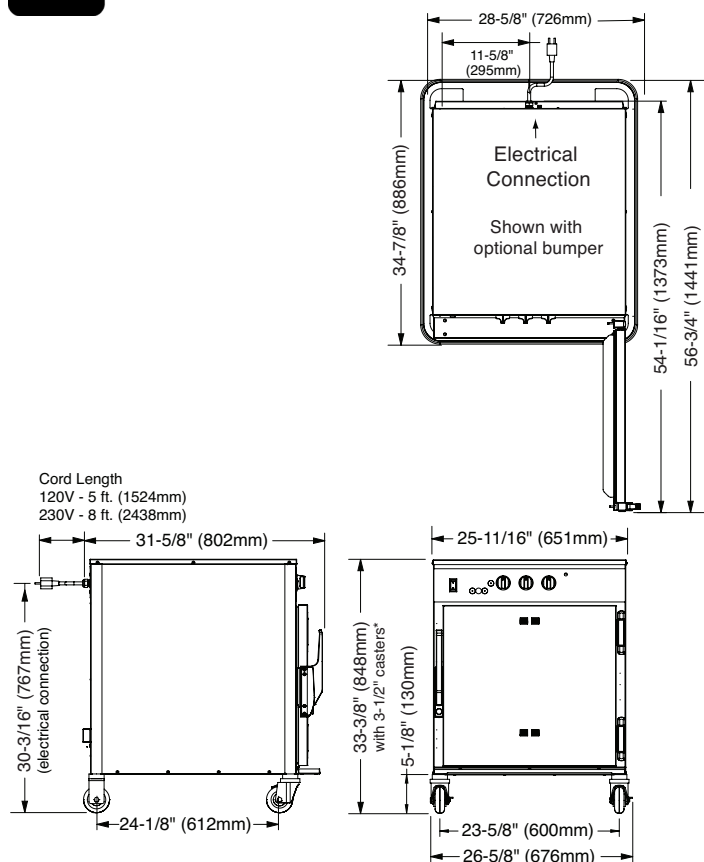


W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.
 Phone: 262.251.3800 800.558.8744 U.S.A./CANADA Fax: 262.251.7067 800.329.8744 U.S.A. only
www.alto-shaam.com



767-SK

Low Temperature Smoker Oven



*31-11/16" (804mm) - with optional 2-1/2" casters
*35-1/16" (890mm) - with optional 5" casters
*33-13/16" (858mm) - with optional 6" legs

Dimensions: H x W x D

Exterior:

33-3/8" x 26-5/8" x 31-5/8"
(848mm x 676mm x 802mm)

Interior:

20-1/8" x 22" x 26-1/2"
(510mm x 559mm x 673mm)

Electrical

V	Ph	Hz	A	kW		
120	1	60	16.0	1.9		NEMA 5-20P 20A - 125V plug
208	1	60	16.0	3.3		No cord
240	1	60	13.0	3.0		or plug
230	1	50/60	12.2	2.8		Plugs rated 250V
						CEE 7/7 CH2-16P
						BS 1363
						AS/NZS 3112

Product/Pan Capacity

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"	(530 x 325 x 65mm)
Five (5)	20" x 12" x 4"	(530 x 325 x 100mm)

Full-size sheet pans:

Up to Five (5)* 18" x 26" x 1" on wire shelves only

*additional shelves required

Clearance Requirements

Rear	3" (76mm) from non-heated surfaces 18" (457mm) from heat producing equipment
Top	2" (51mm)
Left, Right	1" (25mm)

Weight

Net: 197 lb (89 kg) **Ship:** 265 lb (120 kg)

Carton dimensions: (L x W x H)

35" X 35" X 41" (889mm x 889mm x 1041mm)

Installation Requirements

- 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.

Accessories

☐ Bumper, Full Perimeter (not available with 2-1/2" casters)	5010371	☐ Security Panel w/ Key Lock	5013936
☐ Carving Holder, Prime Rib	HL-2635	☐ Shelf, Stainless Steel, Flat Wire	SH-2324
☐ Carving Holder, Steamship (Cafeteria) Round	4459	☐ Shelf, Stainless Steel, Rib Rack	SH-2743
Casters, Stem - 2 rigid, 2 swivel w/brake		Stacking Hardware	
☐ 5" (127mm)	5004862	☐ Over or under TH, SK, S-Series	5004864
☐ 2-1/2" (64mm)	5008022	☐ Under CTX4-10 Combitherm®	5019679
☐ Door Lock with Key	LK-22567	Woodchips, bag	
☐ Drip Pan with Drain, 1-11/16" (43mm) deep	14831		
☐ Drip Pan without Drain, 1-5/8" (41mm) deep	1014684		
☐ Legs, 6" (152mm), Flanged (set of four)	5011149		
☐ Pan Grid, Wire, 16-3/8" x 24-3/8" (416mm x 619mm) — fits inside of an 18" x 26" sheet pan	PN-2115		



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