

File E159360
Project 01NK20547

October 11, 2001

REPORT

on

COMMERCIAL COOKING, RETHERMALIZATION AND POWERED
HOT FOOD HOLDING AND TRANSPORT EQUIPMENT

Under the

CLASSIFICATION PROGRAM

Alto-Shaam Inc.
Menomonee Falls, WI

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DESCRIPTION

PRODUCT COVERED:

Models 767-SK and 1767-SK Cook and Hold Smoker Ovens.

ELECTRICAL RATINGS:

Model	V, 60 Hz	W
767-SK	120	1920
	208-240	3300-3040
1767-SK	208	6600
	240	6090

ASSEMBLY:

The product covered is complete when shipped.

*STANDARD:

* NSF 4

GENERAL:

The units are cook and hold ovens for use in commercial establishments. The cooking process may use a smoke system to add smoke flavor to food. It is designed to slow cook food products at low temperatures and then, after cooking, maintain the food products at the proper holding temperatures. These units are not intended for rethermalizing.

The product covered by this Report is Classified for use limited to sanitation. It has been investigated in accordance with ANSI/NSF Standard No. 4. The Report covers only those construction features directly relating to sanitation and the application of the UL Classification Mark for Sanitation.

The cook and hold ovens may also be covered in File E52279 as a Listed commercial electric cooking appliance in accordance with UL 197, the Standard for Commercial Electric Cooking Appliances. It should be noted, however, that the sanitation File E159360 and the Listing File E52279 are independent from one another and compliance in one file does not necessarily denote compliance in the other file.