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.

- 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.

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).

Due to ongoing product improvement, specifications are subject to change without notice.
767-SK
Low Temperature Smoker Oven

**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**

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NEMA 5-20P
20A - 125V plug
No cord or plug
Plugs rated 250V

**Product/Pan Capacity**

100 lb (45 kg) maximum
Volume maximum: 53 quarts (67 liters)

**Full-size pans:**
- 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
- 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
- Carving Holder, Prime Rib HL-2635
- Carving Holder, Steamship (Cafeteria) Round 4459
- Casters, Stem - 2 rigid, 2 swivel w/brake
  - 5" (127mm) 5004862
  - 2-1/2" (64mm) 5008022
- Door Lock with Key 5012676
- Drip Pan with Drain, 1-11/16" (43mm) deep 14931
- 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
- Security Panel w/ Key Lock 5013936
- Shelf, Stainless Steel, Flat Wire SH-2324
- Shelf, Stainless Steel, Rib Rack SH-2743
- Stacking Hardware
  - Over or under TH, SK, S-Series 5004864
  - Under CTX4-10 Combitherm* 5019679
- Woodchips, bag
  - 2.0 lb (.9 kg) 2.15 cu. ft. (35 L) 2.5 cu. ft. (71 L)

**Available Woodchips:**
- Cherry 2.0 lb (.9 kg) WC-22540
- Apple 2.0 lb (.9 kg) WC-22542
- Maple 2.0 lb (.9 kg) WC-22544
- Hickory 2.0 lb (.9 kg) WC-22828
- Oak 2.0 lb (.9 kg) WC-22829
- Hickory 2.0 lb (.9 kg) WC-22827

**Weight:**

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