ALTO-SHAAM®

Cooking & Holding Oven

Electronic Control

ecosmart™

Model:

500-TH/III
750-TH/III
1000-TH/III
1200-TH/III

1200-TH/III

1000-TH/III

500-TH/III

750-TH/III

- **INSTALLATION**
- **OPERATION**
- **MAINTENANCE**

HALO HEAT®

24•7 Your Service Hotline 1-800-558-8744

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Warranty
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DELIVERY

This Alto-Shaam appliance has been thoroughly tested and inspected to ensure only the highest quality unit is provided. Upon receipt, check for any possible shipping damage and report it at once to the delivering carrier. ***See Transportation Damage and Claims section located in this manual.***

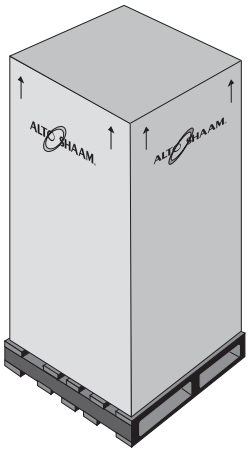
This appliance, complete with unattached items and accessories, may have been delivered in one or more packages. Check to ensure that all standard items and options have been received with each model as ordered.

Save all the information and instructions packed with the appliance. Complete and return the warranty card to the factory as soon as possible to ensure prompt service in the event of a warranty parts and labor claim.

This manual must be read and understood by all people using or installing the equipment model. Contact the Alto-Shaam service department if you have any questions concerning installation, operation, or maintenance.

NOTE: All claims for warranty must include the full model number and serial number of the unit.

UNPACKING



1. Carefully remove the appliance from the carton or crate.

   NOTE: Do not discard the carton and other packaging material until you have inspected the unit for hidden damage and tested it for proper operation.

2. Read all instructions in this manual carefully before initiating the installation of this appliance.

   DO NOT DISCARD THIS MANUAL.
   This manual is considered to be part of the appliance and is to be provided to the owner or manager of the business or to the person responsible for training operators. ***Additional manuals are available from the Alto-Shaam service department.***

3. Remove all protective plastic film, packaging materials, and accessories from the appliance before connecting electrical power. Store any accessories in a convenient place for future use.

SAFETY PROCEDURES AND PRECAUTIONS

Knowledge of proper procedures is essential to the safe operation of electrically and/or gas energized equipment. In accordance with generally accepted product safety labeling guidelines for potential hazards, the following signal words and symbols may be used throughout this manual.

DANGER

Used to indicate the presence of a hazard that WILL cause severe personal injury, death, or substantial property damage if the warning included with this symbol is ignored.

WARNING

Used to indicate the presence of a hazard that CAN cause personal injury, possible death, or major property damage if the warning included with this symbol is ignored.

CAUTION

Used to indicate the presence of a hazard that can or will cause minor or moderate personal injury or property damage if the warning included with this symbol is ignored.

CAUTION

Used to indicate the presence of a hazard that can or will cause minor personal injury, property damage, or a potential unsafe practice if the warning included with this symbol is ignored.

NOTE: Used to notify personnel of installation, operation, or maintenance information that is important but not hazard related.

1. This appliance is intended to cook, hold or process foods for the purpose of human consumption. No other use for this appliance is authorized or recommended.
2. This appliance is intended for use in commercial establishments where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users.
3. Any troubleshooting guides, component views, and parts lists included in this manual are for general reference only and are intended for use by qualified technical personnel.
4. This manual should be considered a permanent part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts lists, notices, and labels must remain with the appliance if the item is sold or moved to another location.

NOTE

For equipment delivered for use in any location regulated by the following directive:

DO NOT DISPOSE OF ELECTRICAL OR ELECTRONIC EQUIPMENT WITH OTHER MUNICIPAL WASTE.

INSTALLATION

DANGER

IMPROPER INSTALLATION, ALTERATION, ADJUSTMENT, SERVICE, OR MAINTENANCE COULD RESULT IN SEVERE INJURY, DEATH, OR CAUSE PROPERTY DAMAGE.

READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

CAUTION

TO PREVENT PERSONAL INJURY, USE CAUTION WHEN MOVING OR LEVELING THIS APPLIANCE.

CAUTION

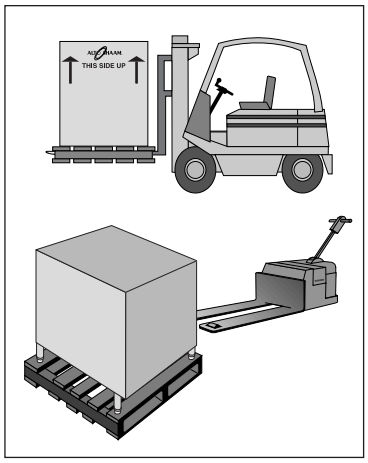
METAL PARTS OF THIS EQUIPMENT BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS APPLIANCE.

DANGER

DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

SITE INSTALLATION

The Alto-Shaam cook and hold oven must be installed in a location that will permit the oven to function for its intended purpose and to allow adequate clearance for ventilation, proper cleaning, and maintenance access.



Emissions testing conducted by Underwriters Laboratories, Inc.® was found to be in compliance with the applicable requirements of NFPA96: 2004 Edition, Par. 4.1.1.2. U.L emissions sampling of grease laden vapor resulted in a total of 0.55 milligrams per cubic meter with no visible smoke and is considered representative of all oven models in the line. Based on these results, hood installation and/or outside venting should not be a requirement in most areas. Verify local codes for locations where more restrictive codes are applicable.

1. The oven must be installed on a stable and level surface.
2. **DO NOT** install this appliance in any area where it may be affected by any adverse conditions such as steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
3. **DO NOT** store or use any flammable liquids or allow flammable vapors in the vicinity of this oven or any other appliance.
4. This appliance must be kept free and clear of any combustible materials.
5. This appliance must be kept free and clear of any obstructions blocking access for maintenance or service.

MINIMUM CLEARANCE REQUIREMENTS

18" (457mm) minimum clearance at the back from heat producing equipment. To protect the electronic control, maintain sufficient side clearance to prevent the control area from reaching any temperature at or above 140°F (60°C).

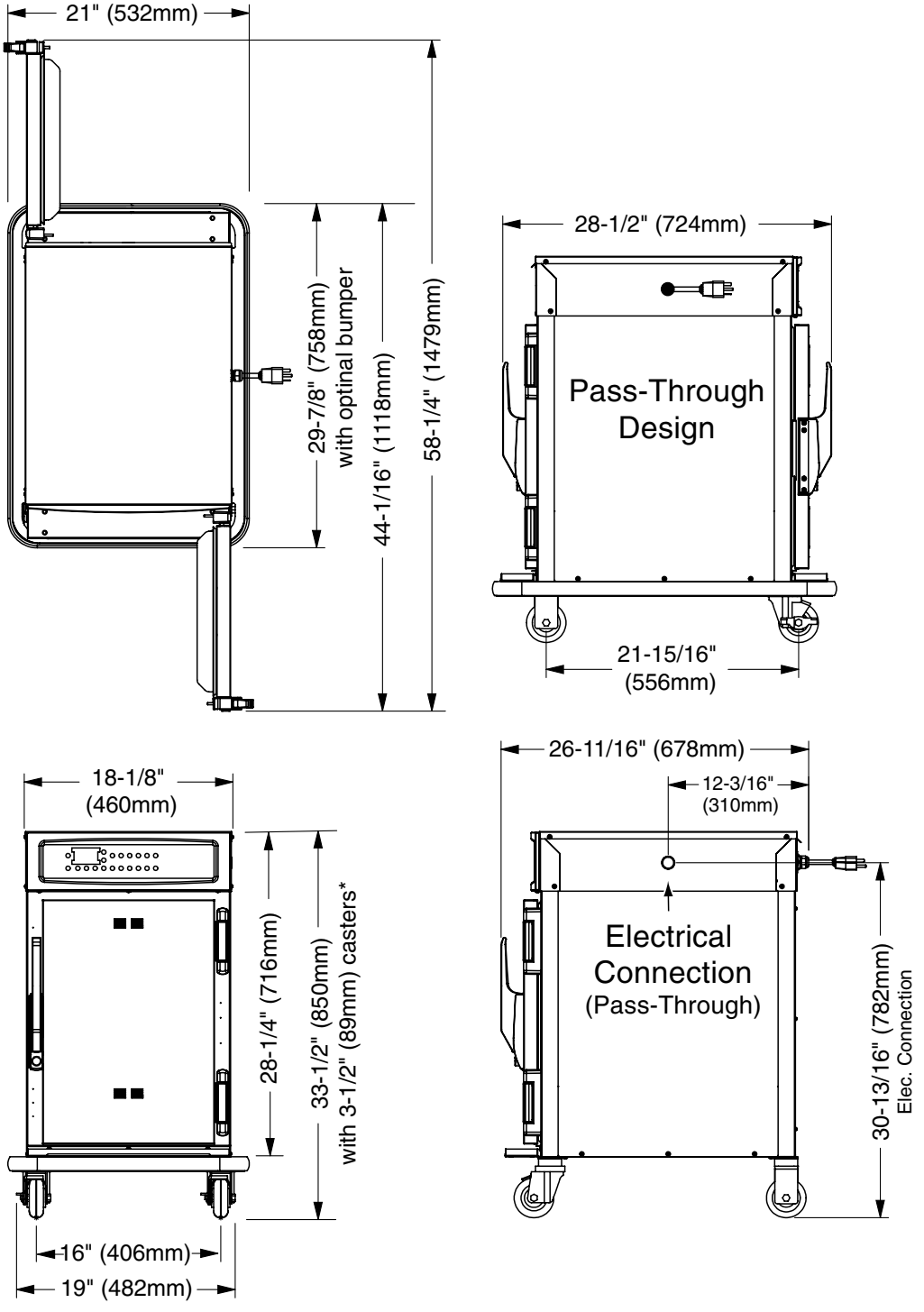
NOTE

If the appliance has been unplugged for an extended period of time, the Real Time Clock may require recharging. Turn main breaker to the unit off for 10 seconds and then restore power. For more information, see Error Code E-60 in the Troubleshooting section of this manual.

INSTALLATION

SITE INSTALLATION

500-TH/III



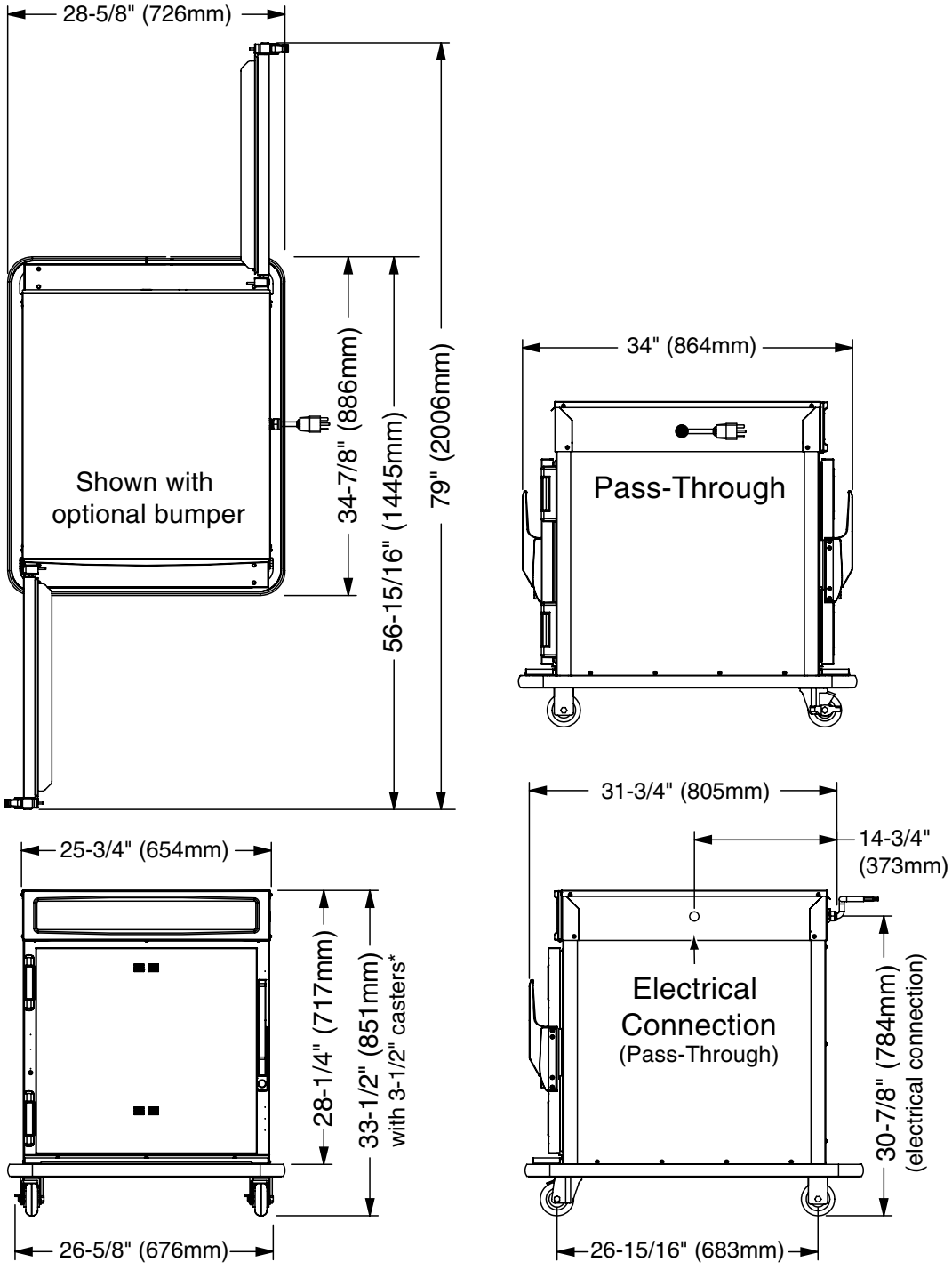
*31-13/16" (807mm) - with optional 2-1/2" casters
*35-1/4" (894mm) - with optional 5" casters
*34-7/16" (874mm) - with optional 6" legs

WEIGHT	PRODUCT\PAN CAPACITY
NET: 125 lb (57 kg) EST.	40 lb (18 kg) MAXIMUM
SHIP: 150 lb (68 kg)	VOLUME MAXIMUM: 30 QUARTS (38 LITERS)

INSTALLATION

SITE INSTALLATION

750-TH/III



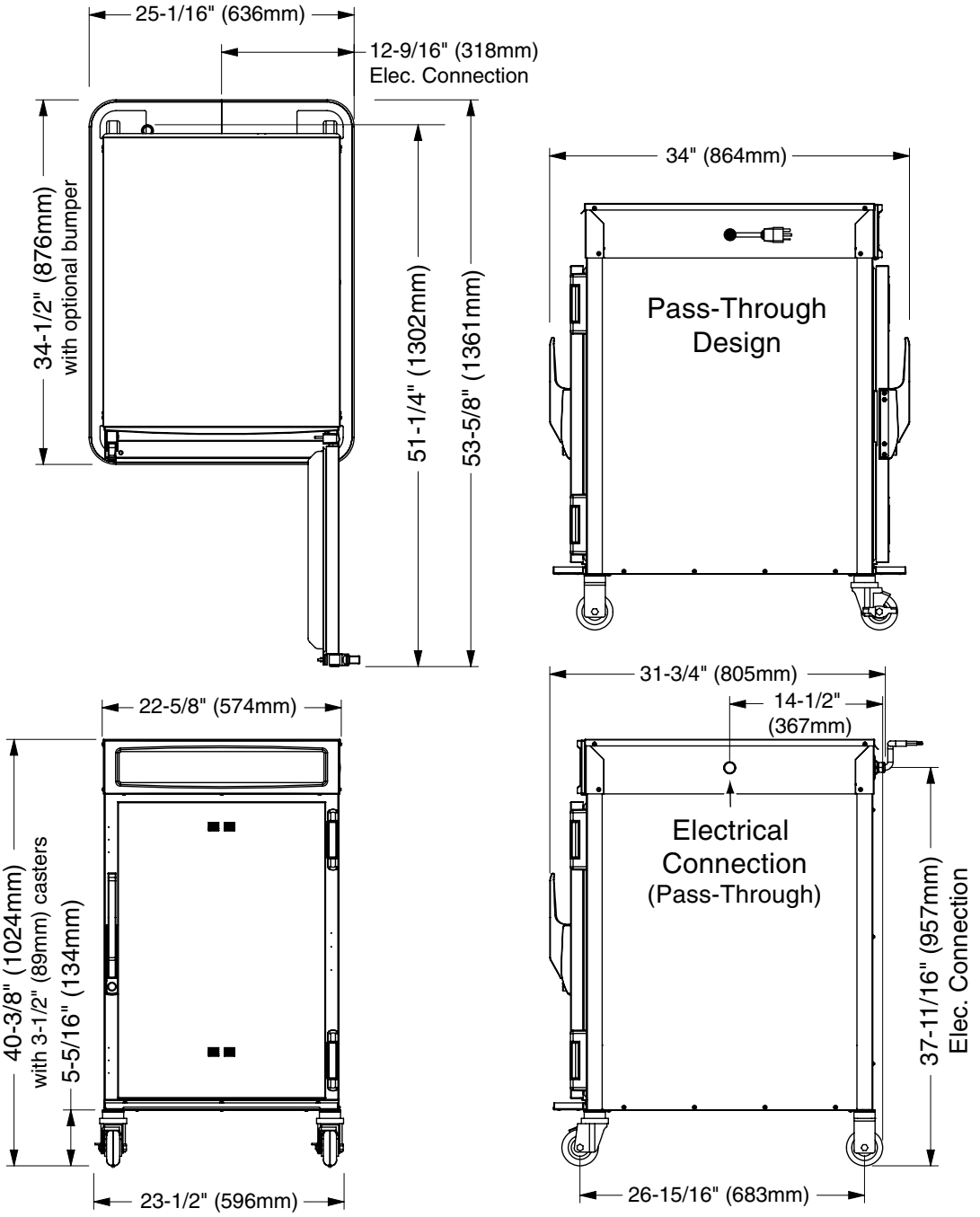
*31-13/16" (807mm) - with optional 2-1/2" casters
*35-1/4" (894mm) - with optional 5" casters
*34-7/16" (874mm) - with optional 6" legs

WEIGHT	PRODUCT\PAN CAPACITY
NET: 192 lb (87 kg) EST.	100 lb (45 kg) MAXIMUM
SHIP: 258 lb (117 kg)	VOLUME MAXIMUM: 75 QUARTS (95 LITERS)

INSTALLATION

SITE INSTALLATION

1000-TH/III



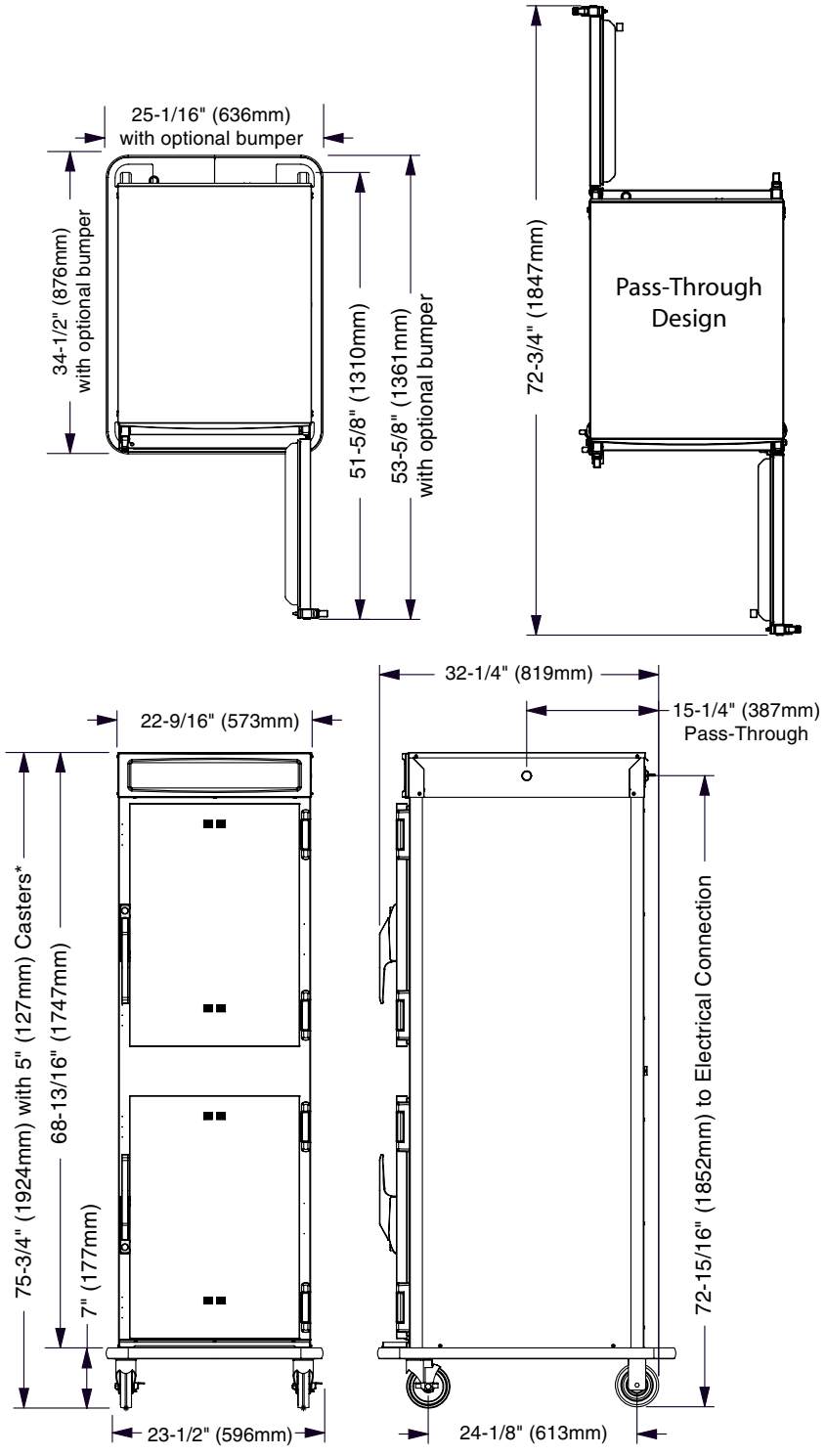
*38-5/8" (980mm) - with optional 2-1/2" casters
*42" (1067mm) - with optional 5" casters
*41-1/4" (1046mm) - with optional 6" legs

WEIGHT	PRODUCT\PAN CAPACITY
NET: 225 lb (102 kg) EST.	120 lb (54 kg) MAXIMUM
SHIP: 275 lb (125 kg)	VOLUME MAXIMUM: 60 QUARTS (76 LITERS)

INSTALLATION

SITE INSTALLATION

1200-TH/III



*74-3/8" (1889mm) - with optional 3-1/2" (89mm) casters
*75-3/4" (1924mm) approx. - with optional 6" (152mm) legs

WEIGHT	**PRODUCT\PAN CAPACITY** (PER COMPARTMENT)
NET: 402 lb (182 kg) EST.	120 lb (54 kg) MAXIMUM
SHIP: 432 lb (196 kg)	VOLUME MAXIMUM: 60 QUARTS (57 LITERS)

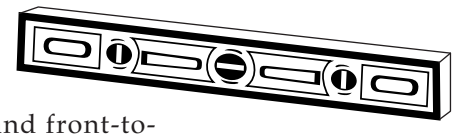
OPTIONS AND ACCESSORIES	500-TH/III	750-TH/III	1000-TH/III	1200-TH/III
Bumper, Full Perimeter	5011161	5010371	5009767	5009767
Carving Holder,				
PRIME RIB	HL-2635	HL-2635	HL-2635	HL-2635
STEAMSHIP (CAFETERIA) ROUND	4459	4459	4459	4459
Casters - 2 RIGID, 2 SWIVEL W/BRAKE				
5" (127mm)	5004862	5004862	5004862	STANDARD
3-1/2" (89mm)	STANDARD	STANDARD	STANDARD	5008017
2-1/2" (64mm)	5008022	5008022	5008022	—
Door with Window				
RIGHT-HAND	15855R	15433R	15879R	15879R
LEFT-HAND	15857R	15732R	15881R	15881R
Door Lock with Key	LK-22567	LK-22567	LK-22567	LK-22567
Drip Pan				
STANDARD WITHOUT DRAIN, 1-7/8" (48mm)	11898	14831	11906	11906
EXTRA DEEP, 4" (102mm)	—	—	15929	15929
Legs, 6" (152mm), Stemmed (SET OF FOUR)	5011149	5011149	5011149	5011149
Pan Grid, Wire - 18" X 26" PAN INSERT	—	PN-2115	PN-2115	PN-2115
Shelf, Stainless Steel				
FLAT WIRE, REACH-IN	SH-2326	SH-2324	SH-2325	SH-2325
FLAT WIRE, PASS-THROUGH	—	SH-2327	SH-2346	SH-2346
RIB RACK	—	SH-2743	SH-2773	SH-2773
Stacking Hardware	5004864	5004864	5004864	—
HACCP Network Options ➥ HACCP Documentation ➥ HACCP with Kitchen Management * REFER TO HACCP SPECIFICATION #9015 FOR APPLICABLE PART NUMBERS.				

INSTALLATION

SITE INSTALLATION

A number of adjustments are associated with initial installation and start-up. It is important that these adjustments be conducted by a qualified service technician. Installation and start-up adjustments are the responsibility of the dealer or user. These adjustments include but are not limited to thermostat calibration, door adjustment, leveling, electrical hook-up and installation of optional casters or legs.

LEVELING



Level the oven from side-to-side and front-to-back with the use of a spirit level. For ovens installed with casters, it is important that the installation surface be level due to the probability of frequent oven repositioning.

We recommend checking the level of the oven periodically to make certain the floor has not shifted nor the oven moved.

NOTE: Failure to properly level this oven can cause improper function and will result in the uneven baking with products consisting of semi-liquid batter.

RESTRAINT REQUIREMENTS —MOBILE EQUIPMENT

⚠ WARNING

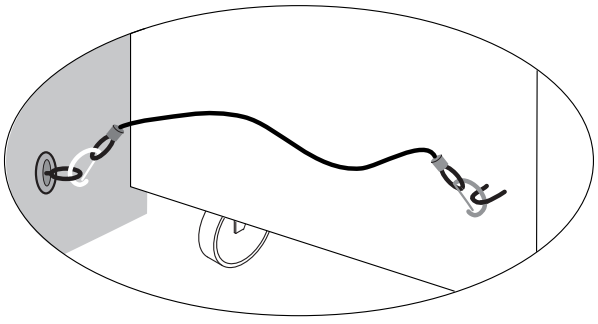
RISK OF ELECTRIC SHOCK.

Appliance must be secured to building structure.

Any appliance that is not furnished with a power supply cord but that includes a set of casters must be installed with a tether. Adequate means must be provided to limit the movement of this appliance without depending on or transmitting stress to the electrical conduit. The following requirements apply:

1. Maximum height of casters is 6" (152mm).
2. Two of the casters must of be the locking type.
3. Such mobile appliances or appliances on mobile stands must be installed with the use of a flexible connector secured to the building structure.

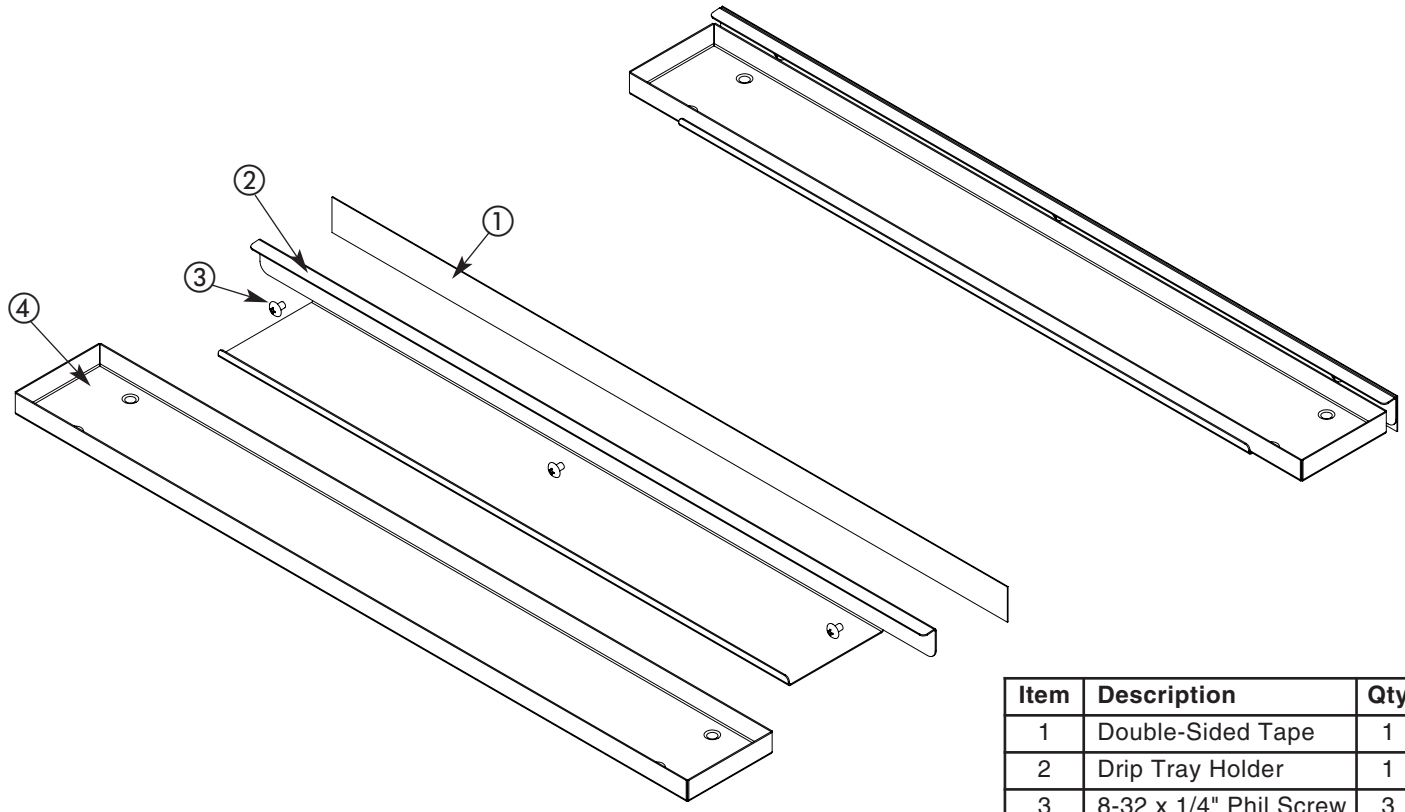
A mounting connector for a restraining device is located on the lower back flange of the appliance chassis or on an oven stand, approximately 18" (457mm) from the floor. A flexible connector is not supplied by nor is it available from the factory.



INSTALLATION

SITE INSTALLATION

DRIP TRAY INSTALLATION INSTRUCTIONS



Item	Description	Qty
1	Double-Sided Tape	1
2	Drip Tray Holder	1
3	8-32 x 1/4" Phil Screw	3
4	Drip Tray	1

1. Poke holes through double-sided tape ① which is attached to the back of drip tray holder ②.
2. Remove backing on double-sided tape ①.
3. Put screws ③ through holes and attach drip tray holder ② to unit.
4. Optional - apply a line of food-grade silicone caulk along top edge of drip tray holder ② to seal.
5. Place drip tray ④ in drip tray holder ②.

⚠ WARNING

FAILURE TO PROPERLY INSTALL THE DRIP TRAY CAN OR WILL CAUSE MAJOR EQUIPMENT DAMAGE AND WILL RESULT IN A LEAKAGE HAZARD THAT CAN CAUSE PERSONAL INJURY.

INSTALLATION

ELECTRICAL CONNECTION

The appliance must be installed by a qualified service technician. The oven must be properly grounded in accordance with the National Electrical Code and applicable local codes.

Plug the unit into a properly grounded receptacle ONLY, positioning the unit so that the plug is easily accessible in case of an emergency. Arcing will occur when connecting or disconnecting the unit unless all controls are in the "OFF" position.

Proper receptacle or outlet configuration or permanent wiring for this unit must be installed by a licensed electrician in accordance with applicable local electrical codes.

230V:

To prevent an electrical shock hazard between the appliance and other appliances or metal parts in close vicinity, an equalization-bonding stud is provided. An equalization bonding lead must be connected to this stud and the other appliances / metal parts to provide sufficient protection against potential difference. The terminal is marked with the following symbol. ⏚

NOTE: 230V appliances must be connected to an electrical circuit that is protected by an external GFCI outlet.

ELECTRICAL - 500-TH/III

VOLTAGE	PHASE	CYCLE/ HZ	AMPS	kW	CORD & PLUG
120	1	60	16.0	1.92	NEMA 5-20P 20A-125V PLUG
208-240 (AGCY)	1	60	11.2	2.70	CORD, NO PLUG
at 208	1	60	10.6	2.20	
at 240	1	60	12.2	2.93	
230	1	50	12.0	2.75	CEE 7/7 220-230V PLUG

ELECTRICAL - 750-TH/III

VOLTAGE	PHASE	CYCLE/ HZ	AMPS	kW	CORD & PLUG
208-240 (AGCY)	1	60	15.8	3.80	CORD, NO PLUG
at 208	1	60	14.6	3.04	
at 240	1	60	16.9	4.05	
230 (AGCY)	1	50	14.3	3.3	CEE 7/7 220-230V PLUG

ELECTRICAL - 1000-TH/III

VOLTAGE	PHASE	CYCLE/ HZ	AMPS	kW	CORD & PLUG
208-240 (AGCY)	1	60	15.8	3.8	CORD, NO PLUG
at 208	1	60	14.4	3.0	
at 240	1	60	16.7	4.0	
230	1	50	14.3	3.3	CEE 7/7 220-230V PLUG

ELECTRICAL - 1200-TH/III

VOLTAGE	PHASE	CYCLE/ HZ	AMPS	kW	CORD & PLUG
208-240 (AGCY)	1	60	30	7.2	NO CORD OR PLUG
at 208	1	60	28.9	6.0	
at 240	1	60	33.3	8.0	
230 (AGCY)	1	50	28.7	6.6	NO CORD OR PLUG

Wire diagrams are located inside the bonnet of the unit.

DANGER

APPLIANCES WITH NO CORD PROVIDED BY FACTORY MUST BE EQUIPPED WITH A CORD OF SUFFICIENT LENGTH TO PERMIT THE APPLIANCE TO BE MOVED FOR CLEANING.

ELECTRICAL CONNECTIONS MUST BE MADE BY A QUALIFIED SERVICE TECHNICIAN IN ACCORDANCE WITH APPLICABLE ELECTRICAL CODES.

DANGER

To avoid electrical shock, this appliance MUST be adequately grounded in accordance with local electrical codes or, in the absence of local codes, with the current edition of the National Electrical Code ANSI/NFPA No. 70. In Canada, all electrical connections are to be made in according with CSA C22.1, Canadian Electrical Code Part 1 or local codes.

⚠ DANGER

ENSURE POWER SOURCE MATCHES VOLTAGE STAMPED ON APPLIANCE NAMEPLATE.

OPERATING INSTRUCTIONS

USER SAFETY INFORMATION

CAUTION

METAL PARTS OF THIS EQUIPMENT BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS APPLIANCE.

The Alto-Shaam cook and hold oven is intended for use in commercial establishments by qualified operating personnel where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users.

START-UP OPERATION

BEFORE INITIAL USE:

Interior oven surfaces must be heated to remove surface oils and the accompanying odor produced during the first use of the oven.

1. Wipe all wire shelves, side racks and the full oven interior with a clean, damp cloth. Install the oven side racks, oven shelves, and external drip tray. Shelves are installed with the curved edge toward the back of the oven. Insert the drip pan on the interior bottom surface of the oven.

2.
- Close the oven doors
- Press and release control ON/OFF key.
- Press the COOK key.
- Press the up and down arrows to set the cooking temperature to 300°F (149°C).

3.
- Press the TIME key.
- Press the up and down arrows to set the cooking time to approximately 2 hours.
- Allow the oven to cycle for approximately 2 hours or until no odor is detected.

DANGER

AT NO TIME SHOULD THE INTERIOR OR EXTERIOR BE STEAM CLEANED, HOSED DOWN, OR FLOODED WITH WATER OR LIQUID SOLUTION OF ANY KIND. DO NOT USE WATER JET TO CLEAN.

SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT.

WARRANTY BECOMES VOID IF APPLIANCE IS FLOODED

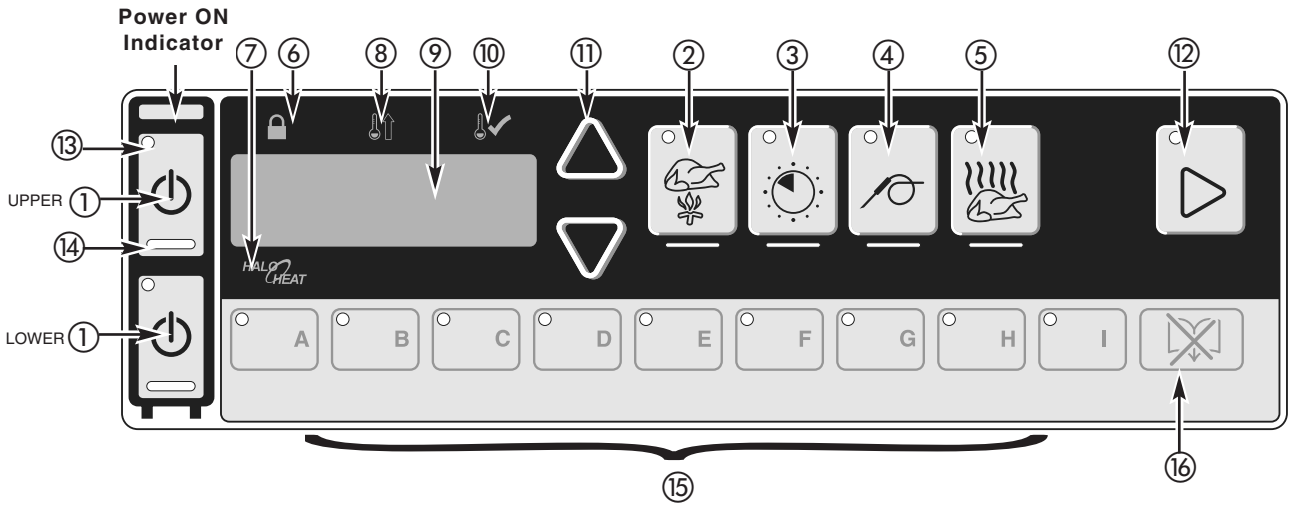
DANGER

DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

AUDIBLE SIGNALS

OVEN BEEPING indicates a response, mode changes, and error conditions.
One brief beep - response to a key being pressed.
Two brief beeps - informative beep that indicates that something has been changed, such as the user entering a volume change, entering a temperature scale change, etc.
Three brief beeps - indicates the oven is done preheating, the probe has exceeded set-point in cold smoking, the door has been open too long, or the control is unlocked.
Four brief beeps - indicates an error. Refer to the Trouble Shooting section of this manual.

OPERATING INSTRUCTIONS



CONTROL FEATURES

1. **On/Off Key**
   The on/off control system key operates the functions of the control panel. If there is any power loss during operation, the on/off indicator light will flash. To clear, push key and release.
2. **Cook Key — Temperature range 200° to 325°F (93° to 162°C)**
   Used to select cooking mode and to review the cook temperature setting.
3. **Time Key — Maximum time 24 hours**
   Used to select cook time and to review set time.
4. **Probe Key — Temperature range 50° to 195°F (10° to 91°C)**
   Used to select internal product probe temperature mode and to review probe temperature setting.
5. **Hold Key — Temperature range 60° to 205°F (15° to 96°C)**
   Used to select food holding mode and to review set holding temperature.
6. **Lock Indicator**
   When illuminated, this symbol indicates settings used in the cooking sequence are locked and cannot be changed.
7. **Halo Heat Indicator**
   When the oven is preheating, the Halo Heat indicator will illuminate during preheating and remain steady until the oven reaches the set cooking temperature. When the temperature has stabilized, the indicator will illuminate periodically as the oven calls for heat.
8. **Oven Preheat Light**
   Illuminates until the oven is preheated or in ready mode.
9. **LED Display**
   Indicates interior oven air temperature, internal product probe temperature, time, or when used in conjunction with other keys, will review original cooking, holding and probe temperature settings. The display will also indicate various programming and diagnostic information.
10. **Ready Indicator Light**
    Illuminates when the oven has finished preheating.
11. **Up and Down Arrows**
    Used to increase or decrease set time, including cooking, holding and probe temperature settings.
12. **Start Key**
    Used to initiate a selected mode sequence when *pressed and released*. You may stop any mode of operation by *pressing and holding* the Start Key until you hear a 2 second beep.
13. **Green Indicator Lights**
    Located within each function key, the green light functions as an operator prompt indicating additional operator action is required and also identifies current mode of operation.
14. **Amber Indicator Lights**
    Located below the Cook, Time, Probe and Hold Keys, these indicators will illuminate to identify the current mode of operation and allows the operator to identify the information currently shown in the LED display.
15. **Preset Program Keys**
    Provides memory storage and operation of up to eight operator set cooking programs for specific products (A thru H). I enables locking abilities.
16. **Cancel Key**
    Used to erase a program from memory storage.

IMPORTANT

Do not use the oven if the controls are not properly functioning. Refer to the Troubleshooting Guide located in this manual or call an authorized service technician.

OPERATING INSTRUCTIONS

OPERATING FEATURES & FUNCTIONS

To stop an operation at any time — Press and hold the START Key until the control beeps for two seconds, indicating the operation has been cancelled. The oven will remain in a power-on state.

To turn oven control panel off — Press and hold the ON/OFF Key until the oven beeps. The ON/OFF indicator light will go out.

Door open indicator — Display will flash "door" and a triple beep will alert the user. Press ON/OFF key to acknowledge error and disable triple beep.

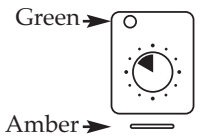
Arrow Keys:

Cook, Hold and Probe Temperature set points can be adjusted by 1° when pressing the ARROW Keys. To adjust in steps of 10°, *press and hold* the TEMPERATURE Key and ARROW Key at the same time.

The **Time** setting is adjusted in increments of 1 minute by pressing the ARROW Keys. To make adjustment in steps of 10 minutes, *press and hold* the TIME Key and ARROW Key at the same time.

Green and Amber Indicators:

Each program key includes a green light which indicates a requirement for additional programming by the operator or the current operational state of the oven.



The COOK, TIME, PROBE, and HOLD keys include an amber indicator light to identify the information being displayed.

Power Fail Detect:

If the power were to fail for any reason while heating, the control will retain, in memory, the programmed operating conditions. When power is restored, the control will resume operating from the point where it was interrupted and the ON/OFF indicator light will flash, indicating that such an event did occur. The operator can acknowledge the power failure by pressing the ON/OFF key. Pressing the key will display the amount of time that the power has been off. The control will stop counting the amount of time the power has been off when it has been off for more than 24 hours.

NOTE: ***If such an event has occurred, it is strongly recommended that you ensure the food is safe for consumption according to local health regulations.***

Display High/Low Probe Temperatures:

To observe the recorded maximum or minimum probe temperature when cooking by probe, press the following keys while the probe remains in the product:

Highest Temperature: Press PROBE Key and UP ARROW Key at same time.

Lowest Temperature: Press PROBE Key and DOWN ARROW Key at same time.

Probe Usage:

When the oven probe remains inserted in the probe bracket, the LED temperature display will indicate the ambient air temperature inside the oven. To use the probe for cooking remove it from the bracket and wipe the full length of the metal probe with a disposable alcohol pad to clean and sanitize before using.

Only the tip of the probe senses the internal product temperature; therefore, it is important the tip be placed correctly in the product for internal temperature accuracy. Push the probe tip halfway into the product, positioning the tip at the center of the food mass. When inserting the probe into solid foods such as meat roast or poultry breasts, push the probe in from a straight downward position or in from the side to the center position. If placing into a semi-liquid or liquid product, the probe cable must be secured to keep the probe positioned properly. Do not let the probe tip touch the edges, bottom or side of a container. Tape the probe cable to the lip or edge of the container.

NOTE: When cooking by probe, insert the probe into the raw product after the oven has been preheated.

WAIT ONE FULL MINUTE to allow the probe temperature to decrease to the internal temperature of the product. Press the start button to begin the cooking process after this probe temperature adjustment period. A false probe reading of the internal product temperature will cause the oven to default to a holding temperature.

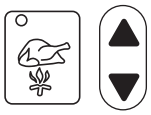
Probe Calibration:

1. To verify product probe calibration, place the probe in a warm glass of water along with a quality independent digital thermometer and press the probe key for five (5) seconds. Compare readings.
2. If calibration is required, the unit must be in the power up hold mode. From the off state turn the unit on. The unit will begin to operate in the power up hold mode, press the probe key for eight (8) seconds until the unit beeps twice and a temperature is displayed. Adjust the probe temperature to match the independent probe by pressing the up or down arrows to increase or decrease the temperature. Repeat step 1 to verify.
3. Repeat steps 1 and 2 to verify the probe calibration as necessary.

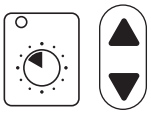
OPERATING INSTRUCTIONS

Cook/Hold Instructions

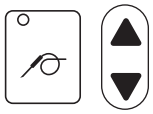
Press and release control ON/ OFF key. The oven will beep for one second and power to the unit will be indicated by an illuminated green indicator light located in the upper left corner of the ON/OFF key. The oven will begin operating in the hold mode. The amber HOLD indicator will be illuminated and the last set hold temperature will be displayed.



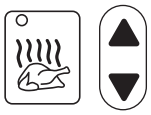
To set Cook temperature — Press COOK Key. Oven preheat indicator will illuminate and the last set cooking temperature is displayed. To change the cook temperature, press the UP or DOWN ARROW Keys.



If cooking by time — press the TIME Key. The green TIME indicator will illuminate and the last set cooking time will be displayed. To change the set time, press the UP or DOWN ARROW Key. The display will alternate between the set temperature and the elapsed time.



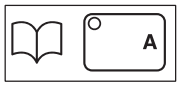
If cooking by probe — press the PROBE Key. The green PROBE indicator will illuminate and the last set internal product temperature will be displayed. To change the set temperature, press the UP or DOWN ARROW Key. The display will alternate between the set temperature, the elapsed time, and the probe temperature.



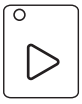
To set Hold temperature — Press the HOLD Key. The green cook indicator light will remain illuminated. To change the hold temperature, press the UP or DOWN ARROW Key. The display will alternate between the set hold temperature and the amount of time the product has been in the hold mode. Oven will remain in the HOLD mode until the ON/OFF key is pressed.

Press START key to begin cooking cycle.

To Cook/Hold using Preset Menu Keys



Press Desired PRESET Key (A through H). PRESET Keys with stored cooking programs will have green indicator illuminated. The oven will automatically enter preheat mode. Oven will beep periodically when it has reached a preheat ready state, and both the Ready and Start indicator lights will flash. To program a preset menu key, see **Programming a Preset** in this manual.



Press START key to begin cooking cycle.

CAUTION

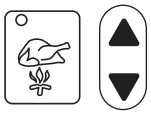
TO MAINTAIN SAFE TEMPERATURE LEVELS, COLD FOOD FOR RETHERMALIZATION OR REHEATING MUST NEVER BE ADDED TO THE OVEN WHILE HOT FOODS ARE BEING HELD.

OPERATING INSTRUCTIONS

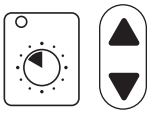
Programming a Preset

Select the product to be programmed and begin programming with the oven control power OFF.

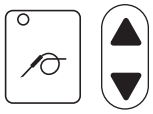
Press and release control ON/ OFF key. The oven will beep for one second and power to the unit will be indicated by an illuminated green indicator light located in the upper left corner of the ON/OFF key. The oven will begin operating in the hold mode. The amber HOLD indicator will be illuminated and the last set hold temperature will be displayed.



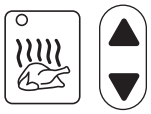
To set Cook temperature — Press COOK Key. Oven preheat indicator will illuminate and the last set cooking temperature is displayed. To change the cook temperature, press the UP or DOWN ARROW Keys.



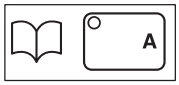
If cooking by time — press the TIME Key. The green TIME indicator will illuminate and the last set cooking time will be displayed. To change the set time, press the UP or DOWN ARROW Key. The display will alternate between the set temperature and the elapsed time.



If cooking by probe — press the PROBE Key. The green PROBE indicator will illuminate and the last set internal product temperature will be displayed. To change the set temperature, press the UP or DOWN ARROW Key. The display will alternate between the set temperature, the elapsed time, and the probe temperature.



To set Hold temperature — Press the HOLD Key. The green cook indicator light will remain illuminated. To change the hold temperature, press the UP or DOWN ARROW Key. The display will alternate between the set hold temperature and the amount of time the product has been in the hold mode. Oven will remain in the HOLD mode until the ON/OFF key is pressed.



Select a letter code for the product programmed by the previous steps. Press and hold the selected PRESET key for two seconds. When the preset has been saved, you will hear a one second beep and the preset light will illuminate.

Note: Only one preset can be programmed at a time. If programming an additional preset is desired, the unit must be started and stopped either by cycling the power to the cavity or by pressing the START/STOP key. The last PRESET Key used will be the oven cooking run sequence for the next product to be programmed. Settings can be manually changed for the next product and an alternate pre-programmed letter key selected.

Erasing a Preset

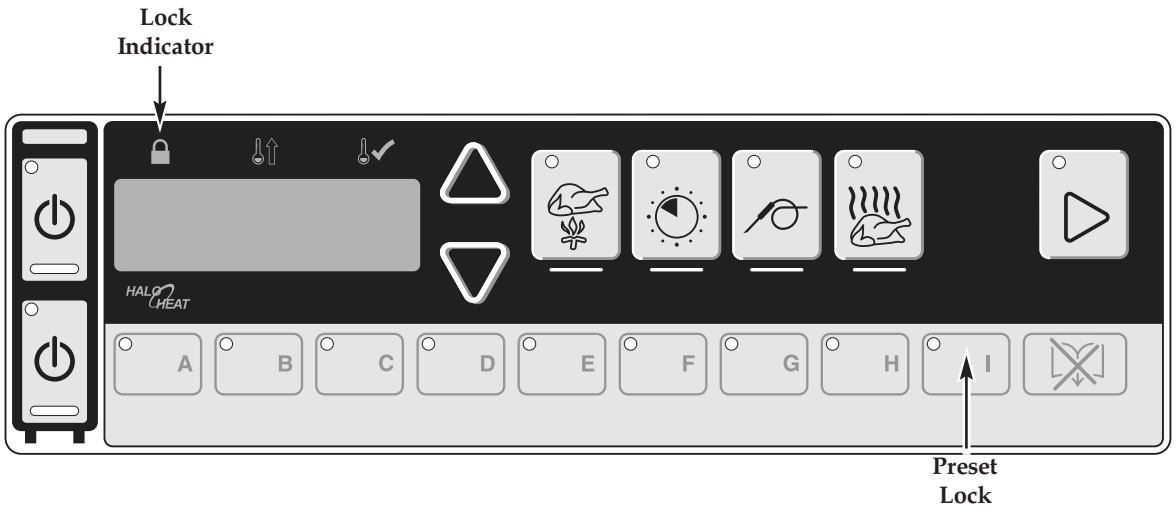
To erase a program, the oven must be in either the power-up hold mode or in the preheat mode. The oven cannot be running a PRESET Menu program.

When the oven is in the power-up hold mode or in the preheat mode, press and hold the CANCEL Key and then the appropriate letter PRESET Key to be erased for two seconds. When the preset has been erased the oven will beep for one second.

IMPORTANT - After programming a specific product into memory in a programmable preset key, it is very important to make a written permanent record of the product and the program letter assigned. Menu card (PE-23384) is provided for this purpose.

OPERATING INSTRUCTIONS

USER OPTIONS



PRESET Keys Lock and Unlock

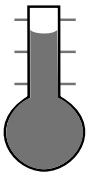
PRESET Keys A through H can be locked in order to prevent storing, altering or erasing a program.

To lock the PRESET Keys, press and hold the "I" Key until the oven beeps. Release the "I" key. The green indicator on the "I" key will illuminate. Oven PRESET Keys A through H are now locked.

Note: Only the oven PRESET keys A through H are affected by this lock-out in order to also allow the oven to be used with the unprogrammed Cook, Probe, or Hold modes.

To unlock the PRESET Keys, press and hold the CANCEL Key along with the "I" Key for two seconds until the "I" key light no longer illuminates. Release all keys. The oven preset keys are now unlocked.

Fahrenheit or Celsius Selection



With the control in the ***off mode, press and hold*** the UP ARROW Key until the display shows the current selection. Press the up or down buttons to toggle between the two options. After each change the button must be released. The display must clear before the procedure can be repeated.

Control Panel Lock and Unlock

The control panel can be locked at any time in order to prevent inadvertent or accidental setting changes.

To lock the control panel, ***press and hold*** the UP ARROW Key and then press the ON/OFF Key. You will hear a brief beep and the panel lock indicator will illuminate. Release all keys. The oven's control panel is now locked.

Note: The control panel is now fully locked with the exception of the ON/OFF Key and ARROW keys. You will be unable to turn the oven control off at this point.

To unlock the control panel, ***press and hold*** the DOWN ARROW Key and then press the ON/OFF Key. You will hear three beeps and the panel lock indicator will extinguish. Release all keys. The panel is now unlocked and ready for normal use.

Beeper Volume Selection

With the control in ***the off mode, press and hold*** the DOWN ARROW Key until the display shows one of the 4 volume levels (0 being OFF or the lowest, and 3 being the highest). After each change, the button must be released and the display must clear before the procedure can be repeated to select a different volume level. Turn the unit ON and then OFF again to store the desired set point.

General Holding Guideline

Chefs, cooks and other specialized food service personnel employ varied methods of cooking. Proper holding temperatures for a specific food product must be based on the moisture content of the product, product density, volume, and proper serving temperatures. Safe holding temperatures must also be correlated with palatability in determining the length of holding time for a specific product.

Halo Heat maintains the maximum amount of product moisture content without the addition of water, water vapor, or steam. Maintaining maximum natural product moisture preserves the natural flavor of the product and provides a more genuine taste. In addition to product moisture retention, the gentle properties of Halo Heat maintain a consistent temperature throughout the cabinet without the necessity of a heat distribution fan, thereby preventing further moisture loss due to evaporation or dehydration.

When product is removed from a high temperature cooking environment for immediate transfer into equipment with the lower temperature required for hot food holding, condensation can form on the outside of the product and on the inside of plastic containers used in self-service applications. Allowing the product to release the initial steam and heat produced by high temperature cooking can alleviate this condition. To preserve the safety and quality of freshly cooked foods, however, a maximum of 1 to 2 minutes must be the only time period allowed for the initial heat to be released from the product.

Most Halo Heat Holding Equipment is provided with a thermostat control between 60° and 200°F (16° to 93°C). If the unit is equipped with vents, close the vents for moist holding and open the vents for crisp holding.

HOLDING TEMPERATURE RANGE

MEAT	FAHRENHEIT	CELSIUS
BEEF ROAST — Rare	130°F	54°C
BEEF ROAST — Med/Well Done	155°F	68°C
BEEF BRISKET	160° — 175°F	71° — 79°C
CORN BEEF	160° — 175°F	71° — 79°C
PASTRAMI	160° — 175°F	71° — 79°C
PRIME RIB — Rare	130°F	54°C
STEAKS — Broiled/Fried	140° — 160°F	60° — 71°C
RIBS — Beef or Pork	160°F	71°C
VEAL	160° — 175°F	71° — 79°C
HAM	160° — 175°F	71° — 79°C
PORK	160° — 175°F	71° — 79°C
LAMB	160° — 175°F	71° — 79°C
POULTRY		
CHICKEN — Fried/Baked	160° — 175°F	71° — 79°C
DUCK	160° — 175°F	71° — 79°C
TURKEY	160° — 175°F	71° — 79°C
GENERAL	160° — 175°F	71° — 79°C
FISH/SEAFOOD		
FISH — Baked/Fried	160° — 175°F	71° — 79°C
LOBSTER	160° — 175°F	71° — 79°C
SHRIMP — Fried	160° — 175°F	71° — 79°C
BAKED GOODS		
BREADS/ROLLS	120° — 140°F	49° — 60°C
MISCELLANEOUS		
CASSEROLES	160° — 175°F	71° — 79°C
DOUGH — Proofing	80° — 100°F	27° — 38°C
EGGS —Fried	150° — 160°F	66° — 71°C
FROZEN ENTREES	160° — 175°F	71° — 79°C
HORS D'OEUVRES	160° — 180°F	71° — 82°C
PASTA	160° — 180°F	71° — 82°C
PIZZA	160° — 180°F	71° — 82°C
POTATOES	180°F	82°C
PLATED MEALS	140° — 165°F	60°— 74°C
SAUCES	140° — 200°F	60° — 93°C
SOUP	140° — 200°F	60° — 93°C
VEGETABLES	160° — 175°F	71° — 79°C

THE HOLDING TEMPERATURES LISTED ARE SUGGESTED GUIDELINES ONLY. ALL FOOD HOLDING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

CARE AND CLEANING

CLEANING AND PREVENTIVE MAINTENANCE

PROTECTING STAINLESS STEEL SURFACES

It is important to guard against corrosion in the care of stainless steel surfaces. Harsh, corrosive, or inappropriate chemicals can completely destroy the protective surface layer of stainless steel. Abrasive pads, steel wool, or metal implements will abrade surfaces causing damage to this protective coating and will eventually result in areas of corrosion. Even water, particularly hard water that contains high to moderate concentrations of chloride, will cause oxidation and pitting that result in rust and corrosion. In addition, many acidic foods spilled and left to remain on metal surfaces are contributing factors that will corrode surfaces.

Proper cleaning agents, materials, and methods are vital to maintaining the appearance and life of this appliance. Spilled foods should be removed and the area wiped as soon as possible but at the very least, a minimum of once a day. Always thoroughly rinse surfaces after using a cleaning agent and wipe standing water as quickly as possible after rinsing.

CLEANING AGENTS

Use non-abrasive cleaning products designed for use on stainless steel surfaces. Cleaning agents must be chloride-free compounds and must not contain quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel surfaces. Always use the proper cleaning agent at the manufacturer's recommended strength. Contact your local cleaning supplier for product recommendations.

CLEANING MATERIALS

The cleaning function can usually be accomplished with the proper cleaning agent and a soft, clean cloth. When more aggressive methods must be employed, use a non-abrasive scouring pad on difficult areas and make certain to scrub with the visible grain of surface metal to avoid surface scratches. Never use wire brushes, metal scouring pads, or scrapers to remove food residue.

CARE AND CLEANING

EQUIPMENT CARE

Under normal circumstances, this oven should provide you with long and trouble free service. There is no preventative maintenance required, however, the following Equipment Care Guide will maximize the potential life and trouble free operation of this oven.

The cleanliness and appearance of this equipment will contribute considerably to operating efficiency and savory, appetizing food. Good equipment that is kept clean works better and lasts longer.

CLEAN DAILY

1. Disconnect unit from power source, and let cool.
2. Remove all detachable items such as wire shelves, side racks, and drip pans. Clean these items separately.
3. Wipe the interior metal surfaces of the oven with a paper towel to remove loose food debris.
4. Clean the interior metal surfaces of the cabinet with a damp clean cloth or sponge and any good commercial detergent.

NOTE: Avoid the use of abrasive cleaning compounds, chloride based cleaners, or cleaners containing quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel.

5. Spray heavily soiled areas with a water soluble degreaser and let stand for 10 minutes, then remove soil with a plastic scouring pad.
6. Wipe control panel, door vents, door handles, and door gaskets thoroughly since these areas harbor food debris.
7. Rinse surfaces by wiping with sponge and clean warm water.
8. Remove excess water with sponge and wipe dry with a clean cloth or air dry. Leave doors open until interior is completely dry. Replace side racks and shelves.
9. Wipe door gaskets and control panel dry with a clean, soft cloth.
10. Interior can be wiped with a sanitizing solution after cleaning and rinsing. This solution must be approved for use on stainless steel food contact surfaces.

⚠ DANGER

DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

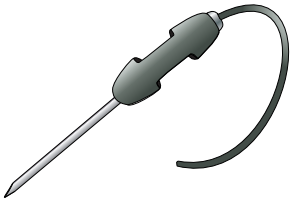
11. To help maintain the protective film coating on polished stainless steel, clean the exterior of the cabinet with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel.
12. Clean any glass with a window cleaner.

Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for equipment.

CLEAN THE DOOR VENTS

Door vents need to be inspected and cleaned as required.

CLEAN THE PROBES DAILY



Remove all food soil from probes. Wipe entire probe and cable assembly with warm detergent solution and a clean cloth. Remove detergent by wiping each probe and cable with clean rinse water and a cloth. Wipe probes and probe brackets with disposable alcohol pad or sanitizing solution recommended for food contact surfaces. Allow probe and cable to air dry in probe holding bracket.

CHECK THE COOLING FAN IN THE OVEN CONTROL AREA

While the oven is warm, check that the cooling fan in the oven control area is functioning. The fan is located at the back of the unit, toward the top.

CHECK OVERALL CONDITION OF OVEN ONCE A MONTH

Check the oven once a month for physical damage and loose screws. Correct any problems before they begin to interfere with the operation of the oven.

DANGER

AT NO TIME SHOULD THE INTERIOR OR EXTERIOR BE STEAM CLEANED, HOSED DOWN, OR FLOODED WITH WATER OR LIQUID SOLUTION OF ANY KIND. DO NOT USE WATER JET TO CLEAN.

SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT.

WARRANTY BECOMES VOID IF APPLIANCE IS FLOODED

DO NOT USE OVEN IF CONTROLS ARE NOT PROPERLY FUNCTIONING

Refer to the Trouble Shooting Guide located in this manual or call an authorized service technician.

SANITATION

Food flavor and aroma are usually so closely related that it is difficult, if not impossible, to separate them. There is also an important, inseparable relationship between cleanliness and food flavor. Cleanliness, top operating efficiency, and appearance of equipment contribute considerably to savory, appetizing foods. Good equipment that is kept clean, works better and lasts longer.

Most food imparts its own particular aroma and many foods also absorb existing odors. Unfortunately, during this absorption there is no distinction between GOOD and BAD odors. The majority of objectionable flavors and odors troubling food service operations are caused by bacteria growth. Sourness, rancidity, mustiness, stale or other OFF flavors are usually the result of germ activity.

The easiest way to insure full, natural food flavor is through comprehensive cleanliness. This means good control of both visible soil (dirt) and invisible soil (germs). A thorough approach to sanitation will provide essential cleanliness. It will assure an attractive appearance of equipment, along with maximum efficiency and utility. More importantly, a good sanitation program provides one of the key elements in the prevention of food-borne illnesses.

A controlled holding environment for prepared foods is just one of the important factors involved in the prevention of food-borne illnesses. Temperature monitoring and control during receiving, storage, preparation, and the service of foods are of equal importance.

The most accurate method of measuring safe temperatures of both hot and cold foods is by internal product temperature. A quality thermometer is an effective tool for this purpose, and should be routinely used on all products that require holding at a specific temperature.

A comprehensive sanitation program should focus on the training of staff in basic sanitation procedures. This includes personal hygiene, proper handling of raw foods, cooking to a safe internal product temperature, and the routine monitoring of internal temperatures from receiving through service.

Most food-borne illnesses can be prevented through proper temperature control and a comprehensive program of sanitation. Both these factors are important to build quality service as the foundation of customer satisfaction. Safe food handling practices to prevent food-borne illness is of critical importance to the health and safety of your customers.

HACCP, an acronym for Hazard Analysis (at) Critical Control Points, is a quality control program of operating procedures to assure food integrity, quality, and safety. Taking steps necessary to augment food safety practices is both cost effective and relatively simple. While HACCP guidelines go far beyond the scope of this manual, additional information is available by contacting:

CENTER FOR FOOD SAFETY AND APPLIED NUTRITION FOOD AND DRUG ADMINISTRATION 1-888-SAFEFOOD

INTERNAL FOOD PRODUCT TEMPERATURES		
HOT FOODS		
DANGER ZONE	40° TO 140°F	(4° TO 60°C)
CRITICAL ZONE	70° TO 120°F	(21° TO 49°C)
SAFE ZONE	140° TO 165°F	(60° TO 74°C)
COLD FOODS		
DANGER ZONE	ABOVE 40°F	(ABOVE 4°C)
SAFE ZONE	36° TO 40°F	(2° TO 4°C)
FROZEN FOODS		
DANGER ZONE	ABOVE 32°F	(ABOVE 0°C)
CRITICAL ZONE	0° TO 32°F	(-18° TO 0°C)
SAFE ZONE	0°F or below	(-18°C or below)

TROUBLESHOOTING

Error Code	Description/Results	Possible Cause Service Required
E-10	**Air sensor fault (shorted)**	Air sensor is shorted or defective, or there is a connection failure. See following page for air sensor test.
E-11	**Air sensor fault (open)**	Air sensor is open or defective, or there is a connection failure. See following page for air sensor test.
E-20	**Product probe fault (shorted)** *Oven will cook in time only*	Product probe is shorted or defective, or there is a connection failure. See following page for probe sensor test.
E-21	**Product probe fault (open)** *Oven will cook in time only*	Product Probe is open, defective, or there is a connection failure. See following page for probe sensor test.
E-30	**Under temperature**	The unit has been below its set temperature for 90 minutes. Check the following: Oven door may be open or door gasket may need replacement. Verify that the oven has been preheated, does not contain frozen products, and is not overloaded. Air sensor, probe, or relay may be defective, there may be a bad wire connection, an open heating cable, or the high limit switch may be tripped. Contact service if problem persists.
E-31	**Over temperature**	This error will display if the unit reaches a temperature of 25 degrees above its maximum allowable set point. If the unit reaches 50 degrees above its maximum allowable set point the control will turn off. Check the following: Shorted cable, defective solid state relay, or defective air sensor. If none of the above, contact service.
E-50	**Temperature sensor chip 1 is not responding.**	Contact service.
E-51	**Temperature sensor chip 2 is not responding.**	Contact service.
E-60	**Real time clock error**	This is likely caused by the unit having been unplugged for an extended amount of time. The data stored in the Real-Time Clock has been reset to the factory default values. Beeper volume will default to on, and the temperature scale will default to °F. Turn main breaker to the unit off for 10 seconds and then restore power. Contact service if problem persists.
E-61	**Real time clock chip is not responding.**	Contact service.
E-70	**Configuration connector error**	Check control connections for loose wires. If none, control must be replaced.
E-78	**Voltage low**	Voltage below 90 VAC on a 125 VAC unit, or below 190 VAC on a 208-240 VAC unit. Correct voltage.
E-79	**Voltage high**	Voltage over 130 VAC on a 125 VAC unit, or over 250 VAC on a 208-240 VAC unit. Correct voltage.
E-80	**Function data values were reset.**	Ensure that all temperatures and times are properly set. Contact service if problem persists.
E-81	**Internal control calibration error**	Contact service.
E-82	**Internal control calibration error**	Contact service.
E-83	**EEPROM is not responding**	Contact service.
E-84	**EEPROM - Unit ID error**	Contact service.
E-86	**EEPROM - HACCP address error**	If using HACCP, the unit's address has been reset to 1. Ensure that your oven is set to the correct address (1-247). Contact service if problem persists.
E-87	**Calibration offset error**	Sensor calibration values corrupted. All offsets reset to 0. Re-calibrate oven cavities. Contact service if problem persists.
E-90	**Button stuck**	A button has been pressed for >= 60 seconds. This error will auto-reset when there is no button stuck, remove control and check all button functions, align control properly.
E-dS	**Datakey signature bad**	Datakey incompatible with control. Incorrect or corrupt data key installed on control. Replace Datakey with correct key for control and test.
E-dU	**Datakey unplugged**	The data key is not being seen by the control. Install data key and test operation. Contact service if problem persists

SERVICE

This section is provided for the assistance of qualified technicians only and is not intended for use by untrained or unauthorized service personnel. If your Alto-Shaam® unit is not operating properly, check the following before calling your Authorized Alto-Shaam Service Agent:

- ☛ Check the power flow to the unit. Plug in outlet? Circuit breaker switch at back of unit turned on? *Do not attempt to repair or service the Cook and Hold unit beyond this point.* **Contact Alto-Shaam for the nearest authorized service agent. Repairs made by any other service agents without prior authorization by Alto-Shaam will void the warranty on the unit.**

TROUBLE SHOOTING INTERNAL ELECTRICAL COMPONENTS

A. No power. Display will not light.

1. Verify that power is available at the outlet or junction box.
2. Verify that the circuit breaker switch on the back of the unit is turned on.
3. Verify that the power cord is not open. Check continuity with a VOM meter.
4. If the problem persists, call a qualified Alto-Shaam service technician at 1-800-558-8744.

B. Display is lit but unit is not heating.

Check to verify that the high limit switch located at the rear of the unit top has not been tripped. If it has been tripped, reset by pressing in the hit limit reset button at the rear of the oven.

After resetting, the cause of the high limit trip must be corrected. If the high limit switch will not reset, the high limit switch is defective and must be replaced. ***This is a safety device and must not be bypassed or removed from the circuit.***

C. To test air sensor:

Test air sensor by placing sensor in ice water bath and using an ohmmeter set on the ohm scale. The reading should be 100 ohms resistance. If it is more than 2 ohms higher or lower, sensor needs to be replaced.

D. To test probe sensor:

Test food probe by placing in ice water bath and using an ohmmeter set on the ohm scale. The reading should be 100 ohms resistance.

⚠ DANGER

DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

CAUTION

THIS SECTION IS PROVIDED FOR THE ASSISTANCE OF QUALIFIED SERVICE TECHNICIANS ONLY AND IS NOT INTENDED FOR USE BY UNTRAINED OR UNAUTHORIZED SERVICE PERSONNEL.

NOTE

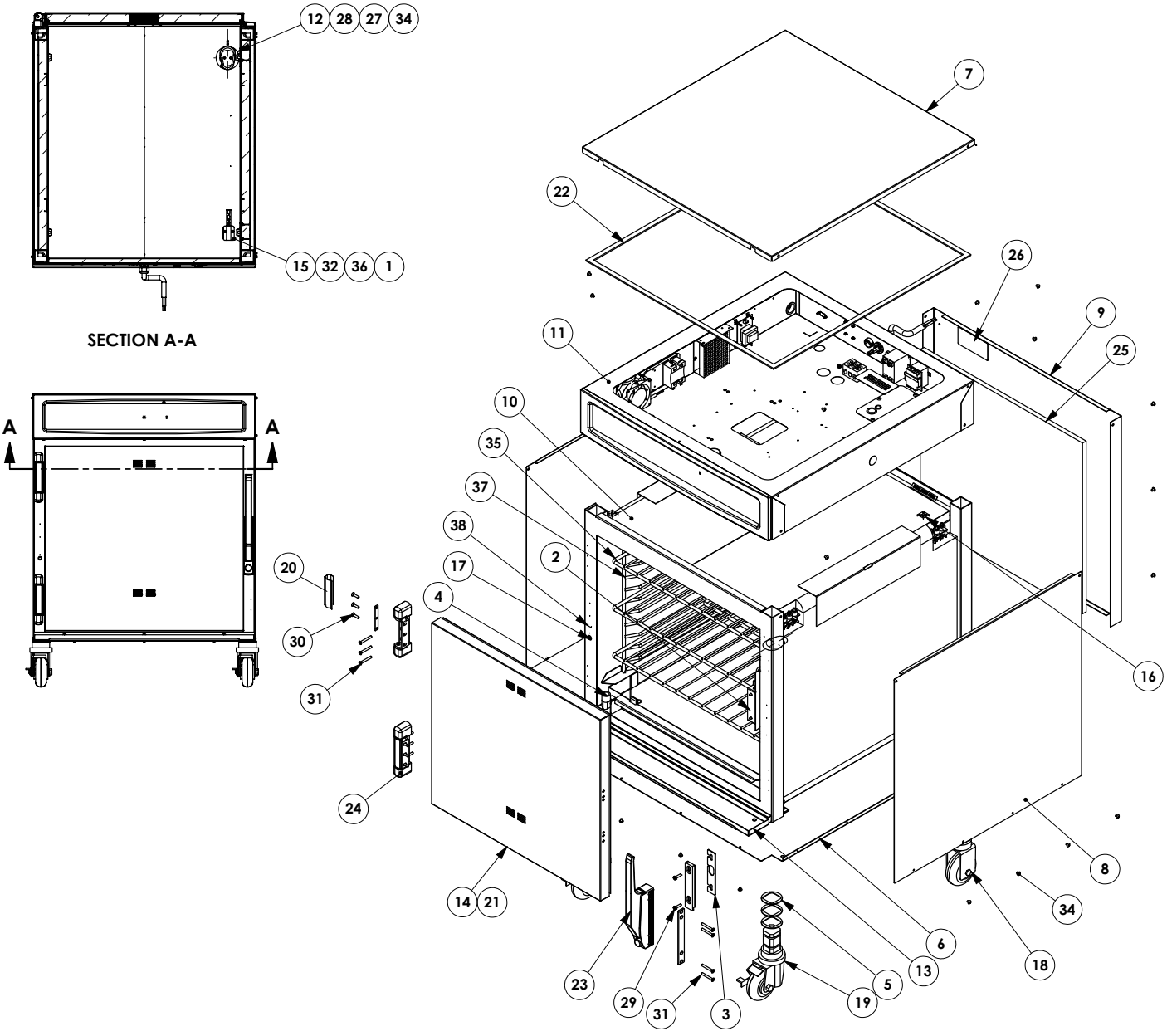
If the appliance has been unplugged for an extended period of time, the Real Time Clock may require recharging. Turn main breaker to the unit off for 10 seconds and then restore power. For more information, see Error Code E-60 in the Troubleshooting section of this manual.

⚠ DANGER

LOCK-OUT OR POST BREAKER PANEL UNTIL SERVICE WORK HAS BEEN COMPLETED.

EXTERIOR SERVICE VIEW (A)

750-TH/III Shown



Part numbers and drawings are subject to change without notice.

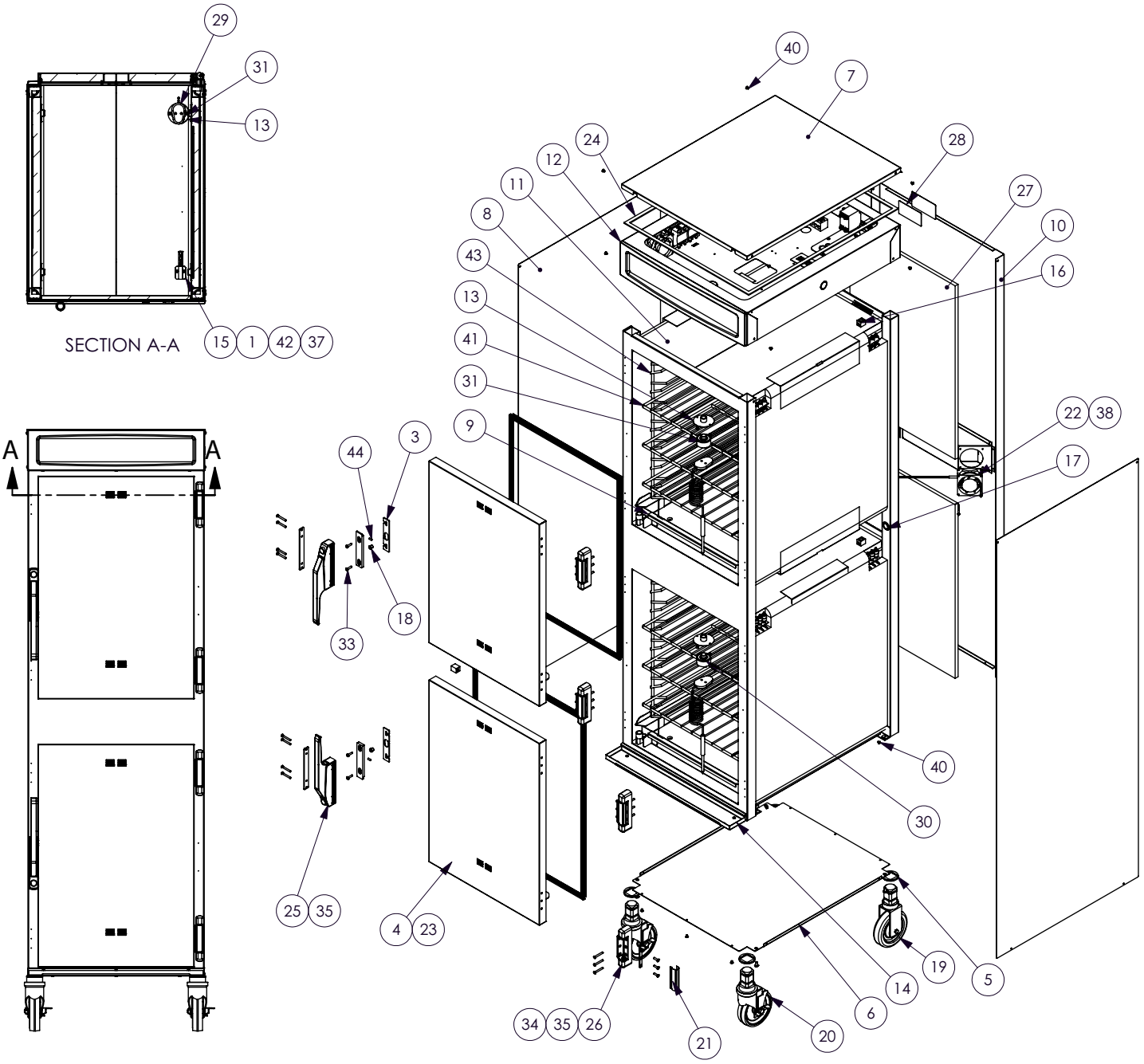
EXTERIOR SERVICE VIEW - PARTS LIST (A)

MODEL >		500-TH/III		750-TH/III		1000-TH/III	
ITEM	DESCRIPTION	PART NO.	QTY	PART NO.	QTY	PART NO.	QTY
1	GUARD, SENSOR	1493	1	1493	1	1493	1
2	PROBE HOLDER	13239	1	13239	1	13239	1
3	SHIM, HINGE	13947	1	13947	1	13947	1
4	DRIP PAN WELD ASSY	14813	1	14831	1	5005616	1
5	CASTER SPACER	1007145	12	1007145	12	1007145	12
6	BOTTOM PANEL	1010774	1	1010394	1	1009941	1
7	BONNET, TOP COVER	1010780	1	1010401	1	1009951	1
8	PANEL, SIDE, STD	1010799	2	1010395	2	1010575	2
9	BACK PANEL	1010801	1	1010957	1	1010574	1
10	CABLE INSULATION	5010658	1	5010643	1	5010222	1
11	BONNET ASSY, SPOT	5010732	1	5010047	1	5009280	1
12	PROBE COVER	5009712	1	5009712	1	5009712	1
13	DRIP TRAY KIT	5010736	1	5010391	1	5009716	1
14	DOOR ASSY, RH	5010828	1	5010946	1	5010081	1
15	BLOCK, MTG SNSR	BK-24427	1	BK-24427	1	BK-24427	1
16	TERMINAL BLOCK	BK-33546	1	BK-33546	2	BK-33546	2
17	BUSHING, 3/8" HOLE	BU-3419	1	BU-3419	1	BU-3419	1
18	CASTER, 5" RIGID	CS-24874	2	CS-24874	2	CS-24874	2
19	CASTER, 5" SWIVEL W/ BRAKE	CS-24875	2	CS-24875	2	CS-24875	2
20	COVER, HINGE	CV-22171	2	CV-22171	2	CV-22171	2
21	GASKET, DOOR	GS-22950	1	GS-22951	1	GS-22952	1
22	GASKET ASSY, BONNET	GS-23622	1	GS-23622	1	GS-23622	1
23	HANDLE, OFFSET MAG. LATCH	HD-27080	1	HD-27080	1	HD-27080	1
24	HINGE	HG-22338	1	HG-22338	1	HG-22338	1
25	INSULATION	IN-2003	1	IN-2003	1	IN-2003	1
26	RATING TAG	LA-26348	2	LA-26348	2	LA-22376	1
27	PROBE ASSEMBLY	PR-34298	1	PR-34298	1	PR-34298	1
28	PROBE RECEPTICAL	PR-34705	1	PR-34705	1	PR-34705	1
29	SCREW, 3/4" PAN HD	SC-2071	2	SC-2071	2	SC-2071	2
30	SCREW,10-32 X 3/4,NF PHIL	SC-2072	6	SC-2072	6	SC-2072	6
31	SCREW,10-32X1-1/2,NF,PHIL	SC-2073	10	SC-2073	10	SC-2073	10
32	SCREW,6-32 X 1/2,NC PHIL,FLAT	SC-2239	2	SC-2239	2	SC-2239	2
33*	SCREW,1/4-20 X 1/2,NC SLOT RND	SC-2332	4	SC-2332	4	SC-2332	4
34	8-32 X 1/4" PHIL SCREW	SC-2459	30	SC-2459	32	SC-2459	32
35	SHELF, NICKEL CHROME	SH-2326	3	SH-2324	3	SH-2325	3
36	SENSOR	SN-33541	1	SN-33541	1	SN-33541	1
37	SIDE RACK, CHROME	SR-28403	2	SR-28405	2	SR-2266	2
38	SWITCH, REED	SW-33559	1	SW-33559	2	SW-33559	1
39*	THERMOSTAT	TT-33255	1	TT-33255	1	TT-33255	1

* NOT SHOWN

EXTERIOR SERVICE VIEW (B)

1200-TH/III



Part numbers and drawings are subject to change without notice.

EXTERIOR SERVICE VIEW - PARTS LIST (B)

		MODEL >		1200-TH/III			
ITEM	DESCRIPTION	PART NO.	QTY	ITEM	DESCRIPTION	PART NO.	QTY
1	GUARD, SENSOR	1493	2	24	GASKET ASSY, BONNET	GS-23622	1
2*	PROBE HOLDER	13239	1	25	HANDLE, OFFSET MAG. LATCH	HD-27080	2
3	SHIM, HINGE	13947	2	26	HINGE	HG-22338	2
4	DOOR ASSY, RH	15415R	2	27	INSULATION	IN-2003	2
5	CASTER SPACER	1007145	12	28	RATING TAG	LA-26348	2
6	BOTTOM PANEL	1009941	1	29	PROBE ASSEMBLY	PR-34298	2
7	BONNET, TOP COVER	1009951	1	30	PROBE RECEPTICAL	PR-34704	1
8	PANEL, SIDE, STD	1009980	2	31	PROBE RECEPTICAL	PR-34705	1
9	DRIP PAN WELD ASSY	5005616	2	32*	RIVET, BLIND, #44, STNLS*	RI-2100	12
10	BACK PANEL	5009274	1	33	SCREW, 3/4" PAN HD	SC-2071	4
11	CABLE INSULATION	5009278	1	34	SCREW, 10-32 X 3/4, NF PHIL	SC-2072	9
12	BONNET ASSY, SPOT	5009280	1	35	SCREW,10-32X1-1/2,NF,PHIL	SC-2073	17
13	PROBE COVER	5009712	2	36*	SCREWS,M4-0.7X6MM PHIL*	SC-22271	2
14	DRIP TRAY KIT	5009716	1	37	SCREW,6-32 X 1/2,NC PHIL,FLAT	SC-2239	4
15	BLOCK, MTG SNSR	BK-24427	2	38	8-32 X 2 SLOT PAN HEAD 18-8 S.S.	SC-23154	2
16	TERMINAL BLOCK	BK-33546	3	39	SCREW,1/4-20 X 1/2,NC SLOT RND	SC-2332	4
17	BUSHING, SNAP 7/8"	BU-3007	4	40	8-32 X 1/4" PHIL SCREW	SC-2459	24
18	BUSHING, 3/8" HOLE	BU-3419	2	41	SHELF, NICKEL CHROME	SH-2325	6
19	CASTER, 5" RIGID	CS-24874	2	42	SENSOR	SN-33541	2
20	CASTER, 5" SWIVEL W/ BRAKE	CS-24875	2	43	SIDE RACK, CHROME	SR-2266	4
21	COVER, HINGE	CV-22171	2	44	SWITCH, REED	SW-33559	2
22	FAN, BOX	FA-34524	1	45*	THERMOSTAT	TT-33255	2
23	GASKET, DOOR	GS-22952	2	46*	T-STAT, HI-LIMIT	TT-33476	1

* NOT SHOWN

CABLE HEATING SERVICE KITS

No. 4880 MODEL 500-TH/III

includes:

CB-3045	Cable Heating Element	. . .134 feet
CR-3226	Ring Connector	4
IN-3488	Insulation Corner	. . . . . .1 foot
BU-3105	Shoulder Bushing	4
BU-3106	Cup Bushing	4
ST-2439	Stud	4
NU-2215	Hex Nut	8
SL-3063	Insulating Sleeve	4
TA-3540	Electrical Tape	. . . . . .1 roll

No. 4881 MODELS 750-, 1000-TH/III

includes:

CB-3045	Cable Heating Element	.....210 feet
CR-3226	Ring Connector	12
IN-3488	Insulation Corner	.....1 foot
BU-3105	Shoulder Bushing	12
BU-3106	Cup Bushing	12
ST-2439	Stud	12
NU-2215	Hex Nut	24
SL-3063	Insulating Sleeve	12
TA-3540	Electrical Tape	.....1 roll

No. 4881 MODEL 1200-TH/III (ONE KIT PER CAVITY)

includes:

CB-3045	Cable Heating Element	.....210 feet
CR-3226	Ring Connector	12
IN-3488	Insulation Corner	.....1 foot
BU-3105	Shoulder Bushing	12
BU-3106	Cup Bushing	12
ST-2439	Stud	12
NU-2215	Hex Nut	24
SL-3063	Insulating Sleeve	12
TA-3540	Electrical Tape	.....1 roll

⚠ DANGER

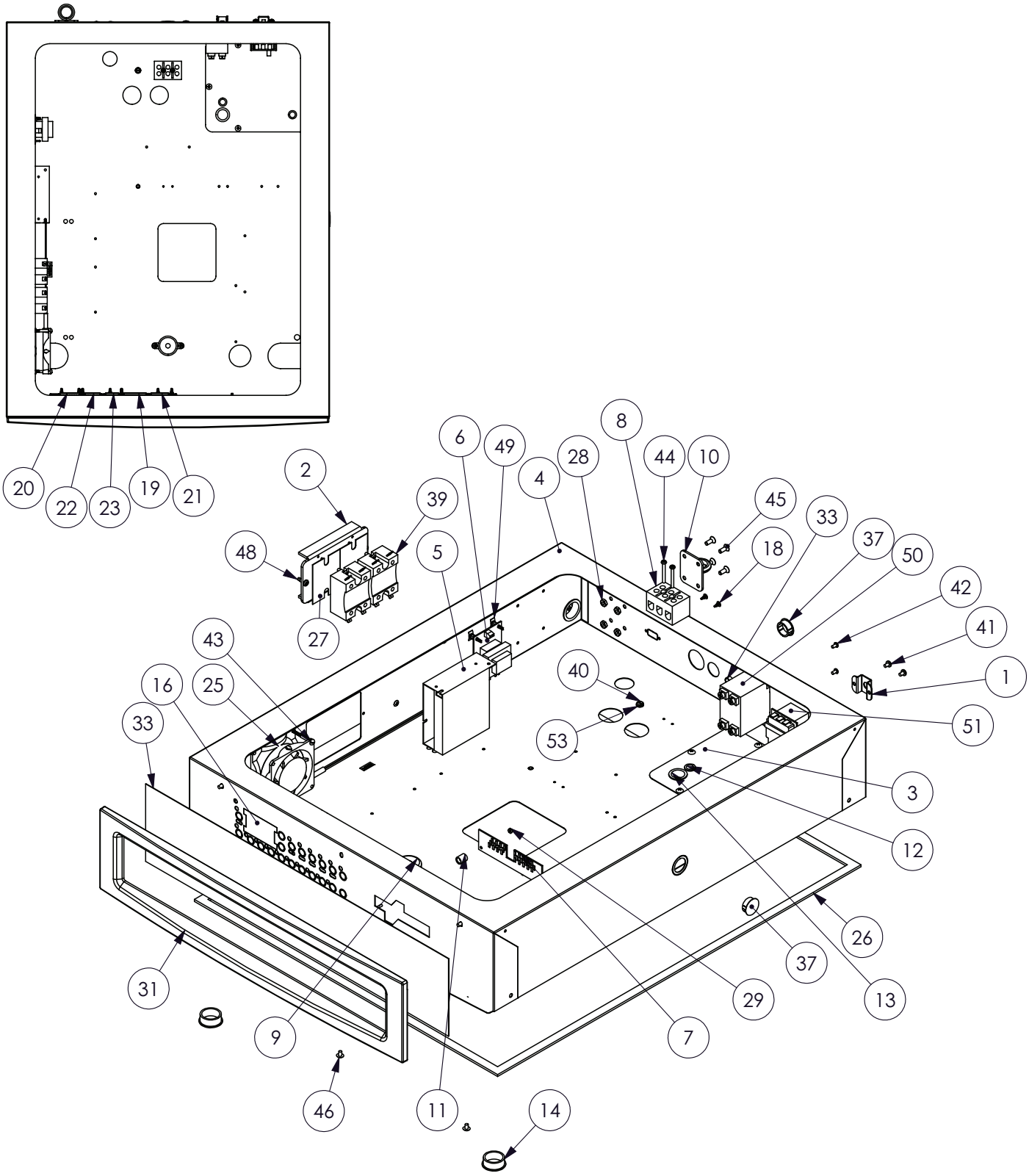
DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

⚠ DANGER

LOCK-OUT OR POST BREAKER PANEL UNTIL SERVICE WORK HAS BEEN COMPLETED.

ELECTRONIC COMPONENTS (C)

1200-TH/III Shown

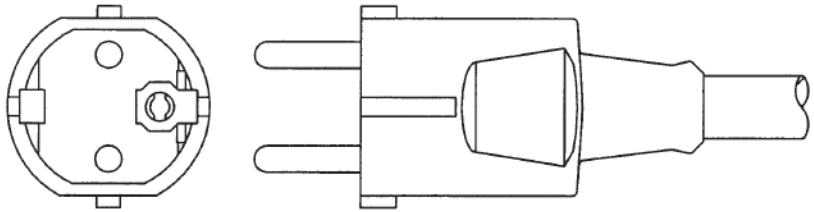


Part numbers and drawings are subject to change without notice.

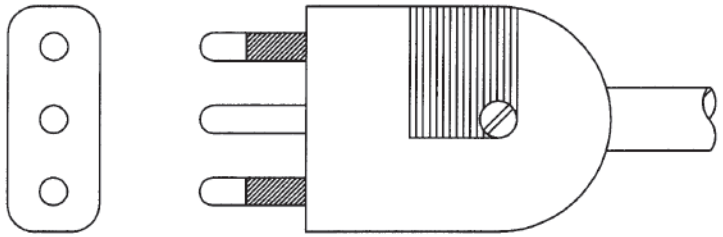
ELECTRONIC COMPONENTS PARTS LIST (C)

	MODEL >	500-TH/III		750-TH/III		1000-TH/III		1200-TH/III	
ITEM	DESCRIPTION	PART NO.	QTY	PART NO.	QTY	PART NO.	QTY	PART NO.	QTY
1	HI-LIMIT PROTECTION COVER	1003936	1	1003936	1	1003936	1	1003936	1
2	HEAT SINK	1005836	1	1005836	1	1005836	1	1005836	1
3	ACCESS COVER	1009990	1	1009990	1	1009990	1	1009990	1
4	SPOT ASSY, BONNET	5010732		5010047	1	5009280	1	5009280	1
5	BOARD, POWER SUPPLY	BA-33554	1	BA-33554	1	BA-33554	1	BA-33554	1
6	BOARD, VOLTAGE MONITOR	BA-33764	1	BA-33764	1	BA-33764	1	BA-33764	1
7	BOARD, LOGO	—	—	BA-33991	1	BA-33991	1	BA-33991	1
8	T-BLOCK	BK-3019	1	BK-3019	1	BK-3019	1	BK-3019	1
9	BEEPER	BP-3567	1	BP-3567	1	BP-3567	1	BP-3567	1
10	BRACKET, TETHER	—	—	—	—	—	—	BT-26884	1
11	BUSHING	—	—	BU-25094	2	BU-25094	2	BU-25094	2
12	BUSHING, 1/2 HOLE	BU-3006	2	BU-3006	2	BU-3006	2	BU-3006	2
13	BUSHING, 7/8 SNAP	BU-3007	1	BU-3007	1	BU-3007	1	BU-3007	1
14	BUSHING, 1-1/8 SNAP	BU-3378	8	BU-3378	8	BU-3378	8	BU-3378	8
*15	BUSHING, STRAIN RELIEF	BU-3964	1	BU-3964	—	BU-3964	1	—	—
16	CONTROL ASSB	CC-34194	1	CC-34194	1	CC-34194	2	CC-34194	2
*17	CORD, 120V	CD-3397	1	N/A	—	N/A	—	NO CORD/PLUG	—
	CORD, 208-240V	CD-3607	1	CD-3607	1	CD-3607	1	NO CORD/PLUG	—
	CORD, 230V	CD-3392	1	CD-3922	1	CD-3922	1	NO CORD/PLUG	—
18	CANOE CLIP	CL-22820	1	CL-22820	1	CL-22820	1	CL-22820	1
19	CONNECTOR, 10 PIN	CR-33717	1	CR-33717	1	CR-33717	1	CR-33717	1
20	CONNECTOR, 9 PIN	—	—	—	—	CR-33718	1	CR-33718	1
21	CONNECTOR, 8 PIN	CR-33719	1	CR-33719	1	CR-33719	1	CR-33719	1
22	CONNECTOR, 7 PIN	CR-33761	1	CR-33761	1	CR-33761	1	CR-33761	1
23	CONNECTOR, 6 PIN	CR-33762	1	CR-33762	1	CR-33762	1	CR-33762	1
*24	CONNECTOR, #12 FERRULE	CR-34830	3	CR-34830	3	CR-34830	3	—	—
25	FAN, BOX	FA-34524	1	FA-34524	1	FA-34524	1	FA-34524	1
26	GASKET, TOP	GS-2019	1	GS-2019	1	GS-2019	8	GS-2019	8
27	HEAT SINK PAD	HE-33926	1	HE-33926	1	HE-33926	2	HE-33926	2
28	NUT, 10-32, NF HEX MS, #18-8 S/S	—	—	—	—	—	—	NU-2215	4
29	NUT, M3-0.5 HEX NUT 18-8, DIN #934	—	—	NU-22285	2	NU-22285	2	NU-22285	2
*30	NUT, HEX #8-32	NU-2296	4	NU-2296	4	NU-2296	4	NU-2296	4
31	CONTROL PANEL BEZEL	PE-26565	1	PE-26566	1	PE-26567	1	PE-26567	1
32	CONTROL PANEL OVERLAY	PE-26710	1	PE-26839	1	PE-26713	1	PE-26714	1
33	HOLE PLUG, 3/8"	PG-25574	1	PG-25574	1	PG-25574	1	PG-25574	1
*34	HOLE PLUG, 1.125"	PG-3325	1	—	—	—	—	—	—
*35	HOLE PLUG, DOME, .187"	—	—	PG-28439	4	PG-28439	4	—	—
*36	HOLE PLUG, 7/8"	—	—	PG-3559	1	—	—	—	—
37	HOLE PLUG, 13/16"	PG-3589	1	PG-3589	1	PG-3589	2	PG-3589	2
*38	RELAY, 230V	—	—	RL-33558	1	—	—	—	—
39	RELAY, 208-240V	RL-33829	1	RL-33829	1	RL-33829	1	RL-33829	2
40	GROUND SCREW	SC-2190	1	SC-2190	1	SC-2190	1	SC-2190	1
41	SCREW, M4-0.7X6MM PHIL	SC-22271	2	SC-22271	2	SC-22271	2	SC-22271	2
42	SCREW, 6-32 X 1/4 PAN HD	SC-22500	2	SC-22500	2	SC-22500	2	SC-22500	2
43	SCREW, 8-32 X 2 SLOT PAN HEAD	SC-23154	2	SC-23154	2	SC-23154	2	SC-23154	2
44	SCREW, 6-32X1-1/4,NC PHILLIPS	SC-2365	2	SC-2365	2	SC-2365	2	SC-2365	2
45	SCREW, 10-32X1/2,NF PHIL, FLAT	—	—	—	—	—	—	SC-23670	4
46	SCREW, 8-32 X 1/4 PHIL SCREW	SC-2459	8	SC-2459	8	SC-2459	8	SC-2459	8
*47	SCREW, 6-32 X 1/2, NC PHIL TRUSS	SC-2472	6	SC-2472	6	SC-2472	8	SC-2472	8
48	SCREW, 8-32X1/2T-410PH PAN HD	SC-25849	2	SC-25849	2	SC-25849	2	SC-25849	2
49	SPACER, LOCK MOUNT PANEL	SP-33832	4	SP-33832	4	SP-33832	4	SP-33832	4
50	SWITCH, CIRCUIT BREAKER	SW-34077	1	SW-34076	1	SW-34076	1	SW-34076	1
51	T-STAT, HI-LIMIT	TT-33476	1	TT-33476	1	TT-33476	1	TT-33476	1
*52	WASHER, #8 EXT LOCK	WS-2333	4	WS-2333	4	WS-2333	4	WS-2333	4
*53	WASHER, STAR LOCK	WS-2467	1	WS-2467	1	WS-2467	1	WS-2467	1

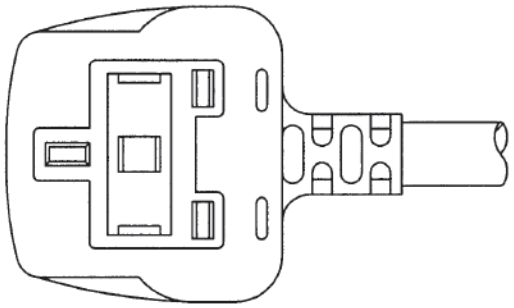
* NOT SHOWN



STANDARD WITH 230V
"SUPPLIED" "SCHUKO" CEE 7/7, OF (CD-33882),
COMMON IN: BELGIUM, FRANCE, GERMANY, GREECE,
LUXEMBURG, NETHERLANDS,SPAIN, SWEDEN,
SWITZERLAND, SOME EGYPTIAN, MIDEAST, ETC.



OPTION (PG-33878)
"ITALIAN" CEI 23-16/VII OF (PG-33878)
COMMON IN: ITALY, BRAZIL, LIBYA, EHIOPIA,
CHILE, SOME NORTH AFRICA, COULD ALSO BE
ASKED FOR IN EL SALVADOR, TUNISIA,
MALDIVES, SYRIA AND URUGUAY:



OPTION (PG-33368)
"U.K." BS-1363 (PG-33368) COMMON IN: ENGLAND
HONG KONG, INDIA, IRELAND, KENYA, ETC.

NOTE TO SALES DEPARTMENT:
FOR 230 VOLT TH/III OR 767-SK/III
APPLIANCES GOING TO COUNTRIES OTHER THAN
THOSE THAT USE "SCHUKO" CEE 7/7 PLUG, THE
ORDER SHOULD INCLUDE LINE ITEM FOR
SPECIFIC PLUG, LISTED TO LEFT.

NOTE TO SHIPPING DEPARTMENT: MAKE SURE
CORRECT "QUICK REFERENCE TROUBLE
SHOOTING" GUIDE(#293GR, #293FR OR #293SP)
AND SERVICE MANUAL(#8312GR, #8312FR OR
#8312SP) IS INCLUDED WITH APPLIANCE. NOTE:
GR=GERMAN, FR=FRENCH, SP=SPANISH, AND "NO
IDENTIFIER"= ENGLISH.

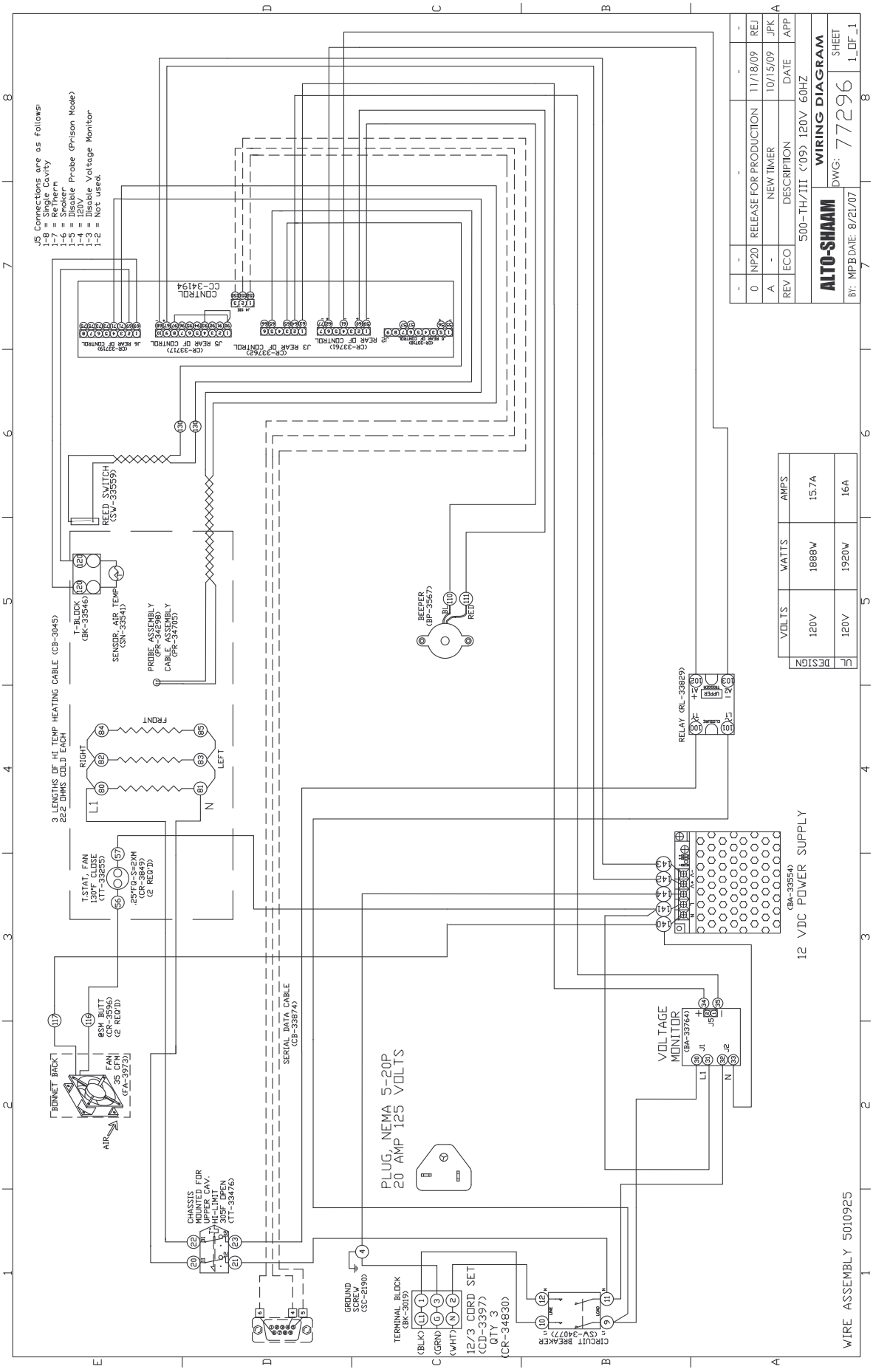
*NOTE, 1200-TH/III IS SHIPPED WITHOUT PLUG,
DUE TO RATING. LANYARD KIT WILL BE
AVAILABLE UPON REQUEST.

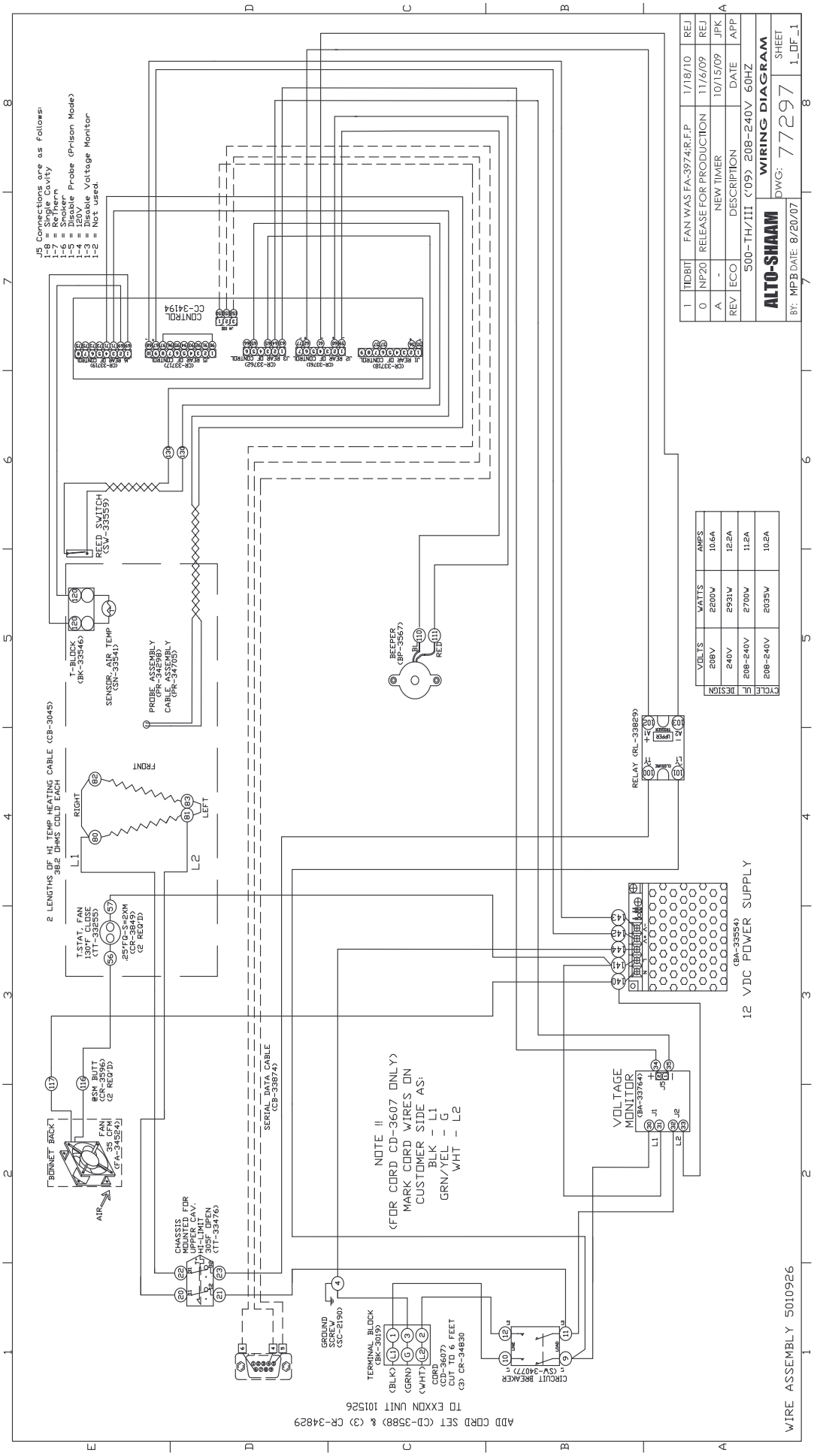
EXPORT PLUG OPTIONS

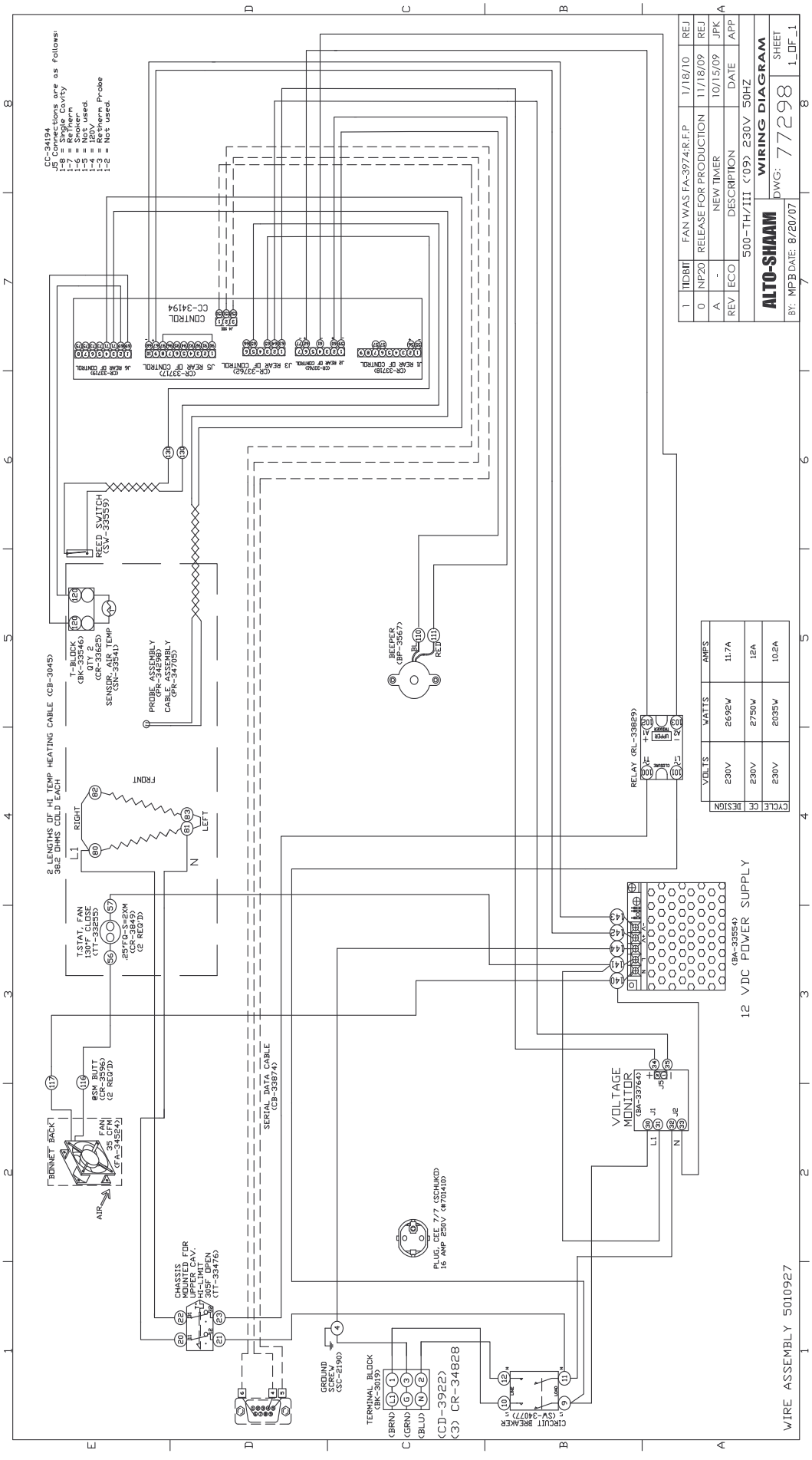
MODELS: POST ECO#3769 TH/III'S*, 767-SK/III

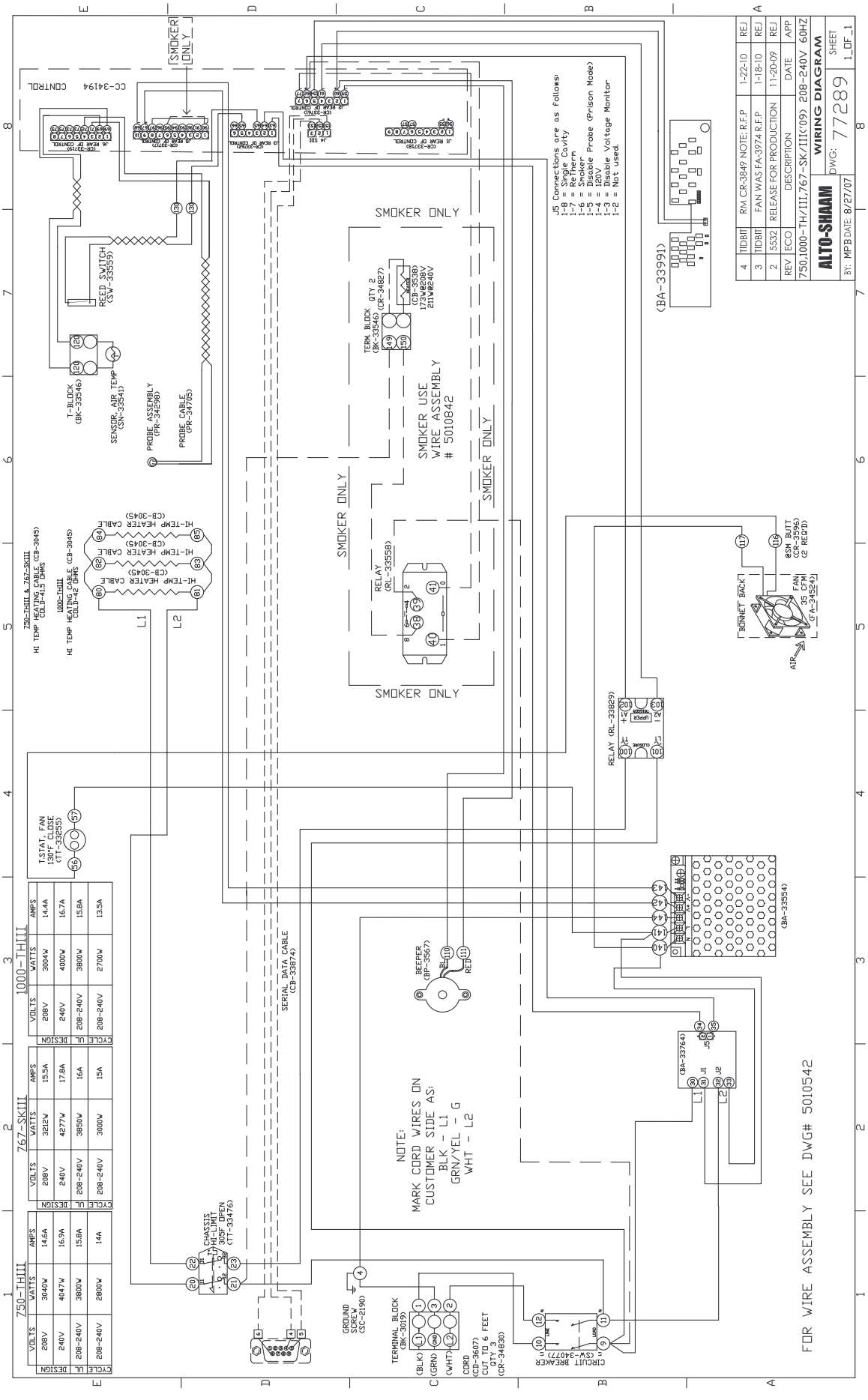
ALTO-SHAAM®
MENOMONEE FALLS, WISC. 53052-450

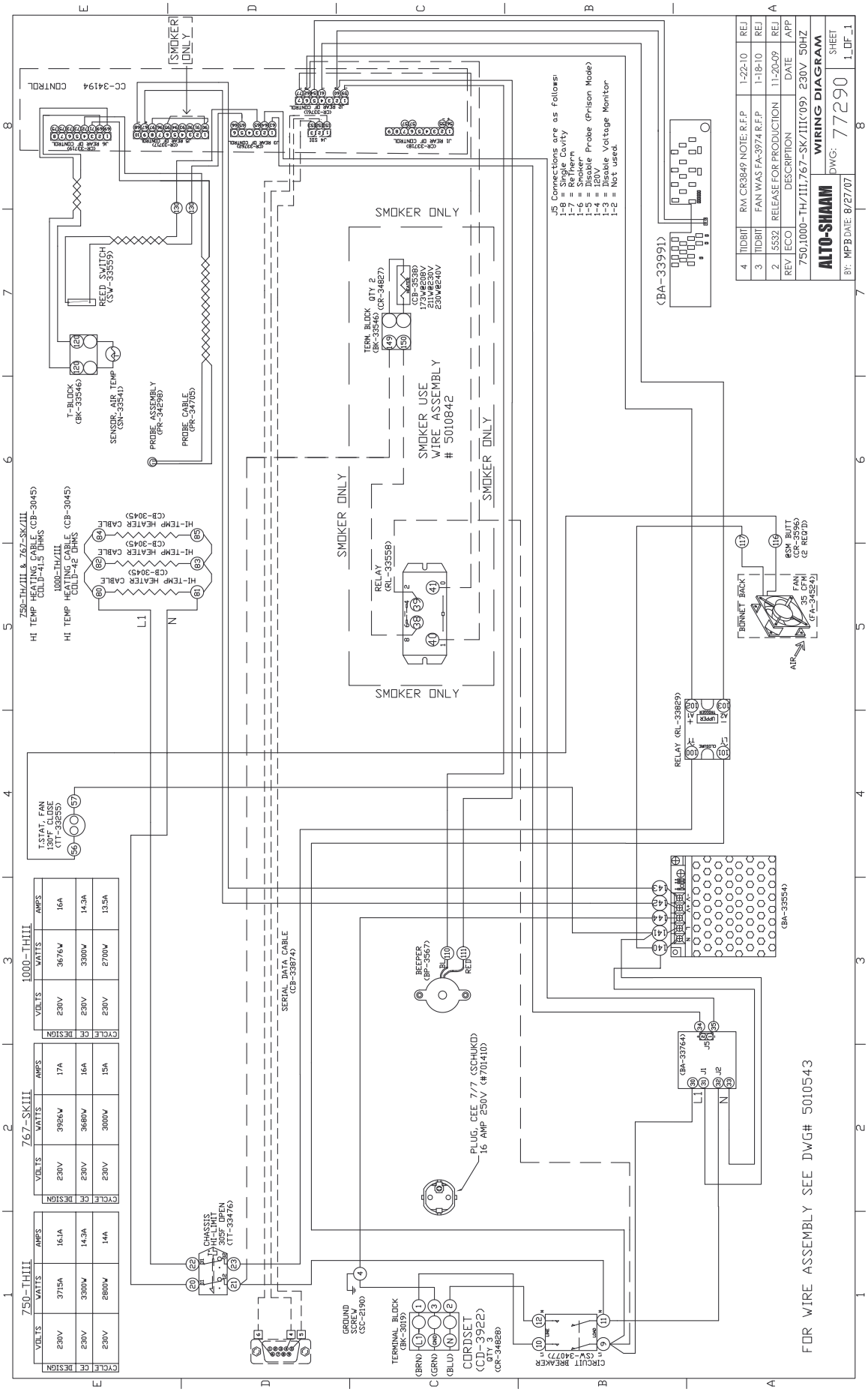
BY: PLR	SCALE:3/4"=1"	DWG: A-8201
APP'D: PED	DATE: 12/17/03	


J5 Connections are as follows:
1-8 = Single Cavity
1-7 = ReTherm
1-6 = Smoker
1-5 = Disable Probe (Prison Mode)
1-4 = 120V
1-3 = Disable Voltage Monitor
1-2 = Not used.
CONTROL CC-34194
REED SWITCH (SW-33559)
T-BLOCK (BK-33546)
SENSOR, AIR TEMP (SN-33541)
PROBE ASSEMBLY (PR-34298)
CABLE ASSEMBLY (PR-34705)
3 LENGTHS OF HI TEMP HEATING CABLE (CB-3045)
22.2 OHMS COLD EACH
RIGHT
FRONT
LEFT
T.STAT, FAN 130°F CLOSE (TT-33255)
.25"FQ-S=2XM (CR-3849) (2 REQ'D)
BONNET BACK
FAN 35 CFM (FA-3973)
AIR
@SM BUTT (CR-3596) (2 REQ'D)
SERIAL DATA CABLE (CB-33874)
CHASSIS MOUNTED FOR UPPER CAV. HI-LIMIT 305F OPEN (TT-33476)
PLUG, NEMA 5-20P
20 AMP 125 VOLTS
GROUND SCREW (SC-2190)
TERMINAL BLOCK (BK-3019)
(BLK) (GRN) (WHT)
12/3 CORD SET (CD-3397) QTY 3 (CR-34830)
CIRCUIT BREAKER (SW-34077)
BEEPER (BP-3567)
RELAY (RL-33829)
12 VDC POWER SUPPLY (BA-33554)
VOLTAGE MONITOR (BA-33764)
WIRE ASSEMBLY 5010925
VOLTS WATTS AMPS
DESIGN 120V 1888W 15.7A
UL 120V 1920W 16A
0 NP20 RELEASE FOR PRODUCTION 11/18/09 REJ
A - NEW TIMER 10/15/09 JPK
REV ECO DESCRIPTION DATE APP
500-TH/III ('09) 120V 60HZ
ALTO-SHAAM
WIRING DIAGRAM
DWG: 77296
SHEET 1_OF_1
BY: MPB DATE: 8/21/07


ALTO-SHAAM
WIRING DIAGRAM
DWG: 77297
SHEET 1_OF_1
500-TH/III ('09) 208-240V 60HZ
WIRE ASSEMBLY 5010926
ADD CORD SET (CD-3588) & (3) CR-34829
TO EXXON UNIT 101526
NOTE !!
(FOR CORD CD-3607 ONLY)
MARK CORD WIRES ON
CUSTOMER SIDE AS:
BLK - L1
GRN/YEL - G
WHT - L2
12 VDC POWER SUPPLY
(BA-33554)
VOLTAGE MONITOR
(BA-33764)
RELAY (RL-33829)
BEEPER (BP-3567)
PROBE ASSEMBLY (PR-34298)
CABLE ASSEMBLY (PR-34705)
SENSOR, AIR TEMP (SN-33541)
T-BLOCK (BK-33546)
REED SWITCH (SW-33559)
CONTROL CC-34194
2 LENGTHS OF HI TEMP HEATING CABLE (CB-3045)
382 OHMS COLD EACH
T-STAT, FAN 120°F CLOSE (TT-33255)
.25"FQ-S-2XM (CR-3849) (2 REQ'D)
@SM BUTT (CR-3556) (2 REQ'D)
BONNET BACK
AIR
FAN 24 CFM (FA-34524)
CHASSIS MOUNTED FOR UNDER CAV. HI-LIMIT 305F OPEN (TT-33476)
SERIAL DATA CABLE (CB-33874)
GROUND SCREW (SC-2190)
TERMINAL BLOCK (BK-3019)
CORD (CD-3607) CUT TO 6 FEET (3) CR-34830
CIRCUIT BREAKER (SW-34077)
FRONT
LEFT
RIGHT
L1
L2
J5 Connections are as follows:
1-8 = Single Cavity
1-7 = Retherm
1-6 = Smoker
1-5 = Disable Probe (Prison Mode)
1-4 = 120V
1-3 = Double Voltage Monitor
1-2 = Not used.
VOLTS | WATTS | AMPS
208V | 2200W | 10.6A
240V | 2931W | 12.2A
208-240V | 2700W | 11.2A
208-240V | 2035W | 10.2A
CYCLE | DESIGN
UL
1 | TIDBIT | FAN WAS FA-3974;R.F.P | 1/18/10 | REJ
0 | NP20 | RELEASE FOR PRODUCTION | 11/6/09 | REJ
A | - | NEW TIMER | 10/15/09 | JPK
REV | ECO | DESCRIPTION | DATE | APP
BY: MPB DATE: 8/20/07


CC-34194
18 Connections are as follows:
1-8 = Probe Cavity
1-7 = Retherm
1-6 = Snooker
1-5 = Not used.
1-4 = 120V
1-3 = Retherm Probe
1-2 = Not used.
CONTROL
CC-34194
(CR-33719)
(CR-33717)
(CR-33745)
(CR-33749)
REED SWITCH
(SW-33599)
T-BLOCK
(BK-33546)
QTY 2
(CR-33625)
SENSOR, AIR TEMP
(SN-33541)
PROBE ASSEMBLY
(PR-34698)
CABLE ASSEMBLY
(PR-34705)
BEEPER
(BP-3567)
RELAY (RL-33829)
2 LENGTHS OF HI TEMP HEATING CABLE (CB-3045)
38.2 OHMS COLD EACH
FRONT
RIGHT
LEFT
T-STAT, FAN
130°F CLOSE
(TT-33550)
.25"FQ-S=2XM
(CR-3849)
(2 REQ'D)
BONNET BACK
AIR
FAN
35 CFM
(FA-34274)
8SM BUTT
(CR-3596)
(2 REQ'D)
SERIAL DATA CABLE
(CB-33874)
CHASSIS
MOUNTED FOR
LIMITED A.V.
HI-LIMIT
305F OPEN
(TT-33476)
VOLTAGE
MONITOR
(BA-33764)
12 VDC POWER SUPPLY
(BA-33554)
PLUG, CEE 7/7 (SCHUKD)
16 AMP 250V (#701410)
GROUND
SCREW
(SC-2190)
TERMINAL BLOCK
(BK-3019)
(BRN)
(GRN)
(BLU)
(CD-3922)
(3) CR-34828
CIRCUIT BREAKER
(SW-34077)
WIRE ASSEMBLY 5010927
VOLTS
WATTS
AMPS
CYCLE
DESIGN
CE
230V
2692W
11.7A
230V
2750W
12A
230V
2035W
10.2A
1 | MDBT | FAN WAS FA-3974;R.F.P | 1/18/10 | REJ
0 | NP20 | RELEASE FOR PRODUCTION | 11/18/09 | REJ
A | - | NEW TIMER | 10/15/09 | JPK
REV | ECO | DESCRIPTION | DATE | APP
500-TH/III ('09) 230V 50HZ
ALTO-SHAAM
WIRING DIAGRAM
BY: MPB DATE: 8/20/07
DWG: 77298
SHEET 1_OF_1


ALTO-SHAAM
WIRING DIAGRAM
DWG: 77289
SHEET 1_OF_1
BY: MPB DATE: 8/27/07
750,1000-TH/III,767-SK/III('09) 208-240V 60HZ
REV ECO DESCRIPTION DATE APP.
2 5532 RELEASE FOR PRODUCTION 11-20-09 REJ
3 TIDBIT FAN WAS FA-3974 R.F.P 1-18-10 REJ
4 TIDBIT RM CR-3849 NOTE: R.F.P 1-22-10 REJ
[SMOKER ONLY]
CC-34194 CONTROL
SMOKER ONLY
SMOKER USE WIRE ASSEMBLY # 5010842
REED SWITCH (SW-33559)
T-BLOCK (BK-33546)
SENSOR, AIR TEMP (SN-33541)
PROBE ASSEMBLY (PR-34299)
PROBE CABLE (PR-34705)
TERM BLOCK (BK-33546) QTY 2 (CR-34827)
(CB-3538) 173W@208V 211W@240V
RELAY (RL-33558)
J5 Connections are as follows:
1-8 = Single Cavity
1-7 = Retherm
1-6 = Smoker
1-5 = Disable Probe (Prison Mode)
1-4 = Open
1-3 = Disable Voltage Monitor
1-2 = Not used.
(BA-33991)
BONNET BACK
FAN, 35 CFM (FA-34524)
AIR
BSP BUTT (CP-35963) (2 REQ'D)
RELAY (RL-33829)
T.STAT, FAN 130°F CLOSE (TT-33255)
SERIAL DATA CABLE (CB-33874)
BEEPER (BP-3567)
(BA-33554)
(BA-33764)
NOTE:
MARK CORD WIRES ON CUSTOMER SIDE AS:
BLK - L1
GRN/YEL - G
WHT - L2
CHASSIS HI-LIMIT 305°F OPEN (TT-33476)
GROUND SCREW (SC-2190)
TERMINAL BLOCK (BK-3019)
(BLK) (GRN) (WHT)
CORD (CD-3607) CUT TO 6 FEET QTY 3 (CP-34830)
CIRCUIT BREAKER (SW-34077)
FOR WIRE ASSEMBLY SEE DWG# 5010542
750-THIII & 767-SKIII HI TEMP HEATING CABLE (CB-3045) COLD 41.5 OHMS
1000-THIII HI TEMP HEATING CABLE (CB-3045) COLD 42 OHMS
HI-TEMP HEATER CABLE (CB-3045)
L1
L2
750-THIII
767-SKIII
1000-THIII
VOLTS WATTS AMPS DESIGN CYCLE UL
208V 3040W 14.6A
240V 4047W 16.9A
208-240V 3800W 15.8A
208-240V 2800W 14A
208V 3212W 15.5A
240V 4277W 17.8A
208-240V 3850W 16A
208-240V 3000W 15A
208V 3004W 14.4A
240V 4000W 16.7A
208-240V 3800W 15.8A
208-240V 2700W 13.5A



750-THIII

VOLTS	VATTS	AMPS
230V	3715A	16.1A
230V	3300W	14.3A
230V	2800W	14A

CYCLE | DESIGN

767-SKIII

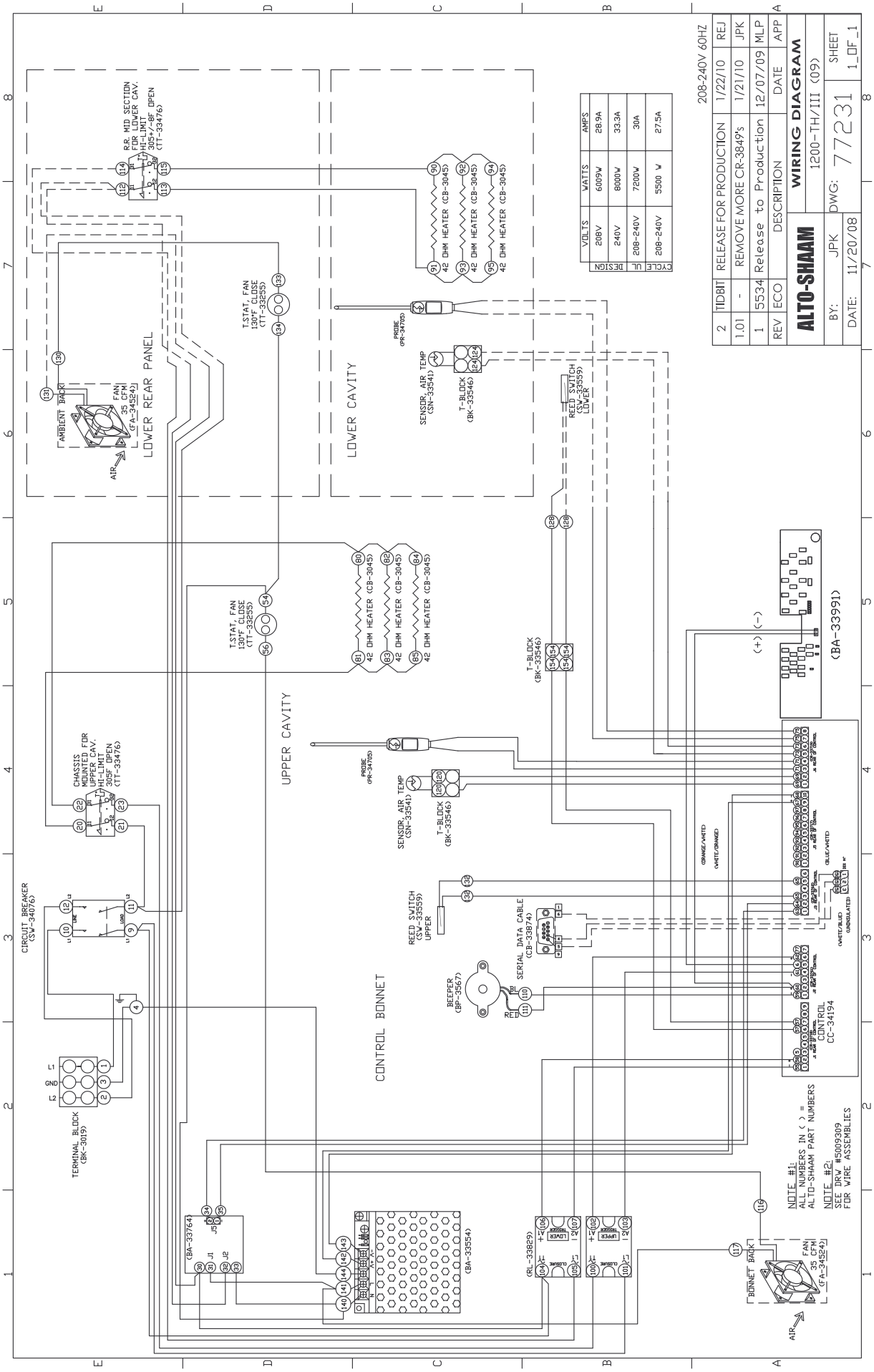
VOLTS	VATTS	AMPS
230V	3926W	17A
230V	3680W	16A
230V	3000W	15A

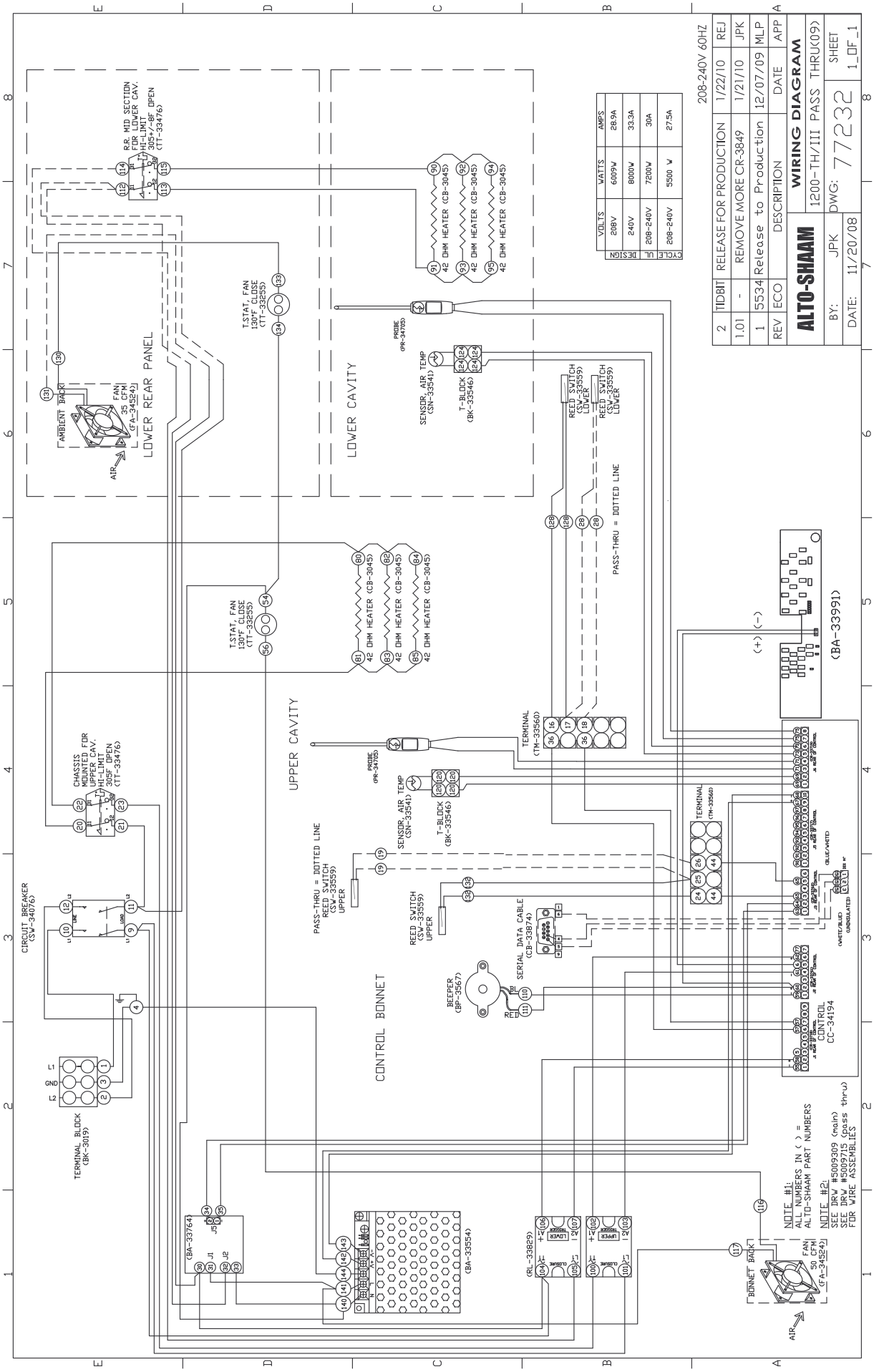
CYCLE | DESIGN

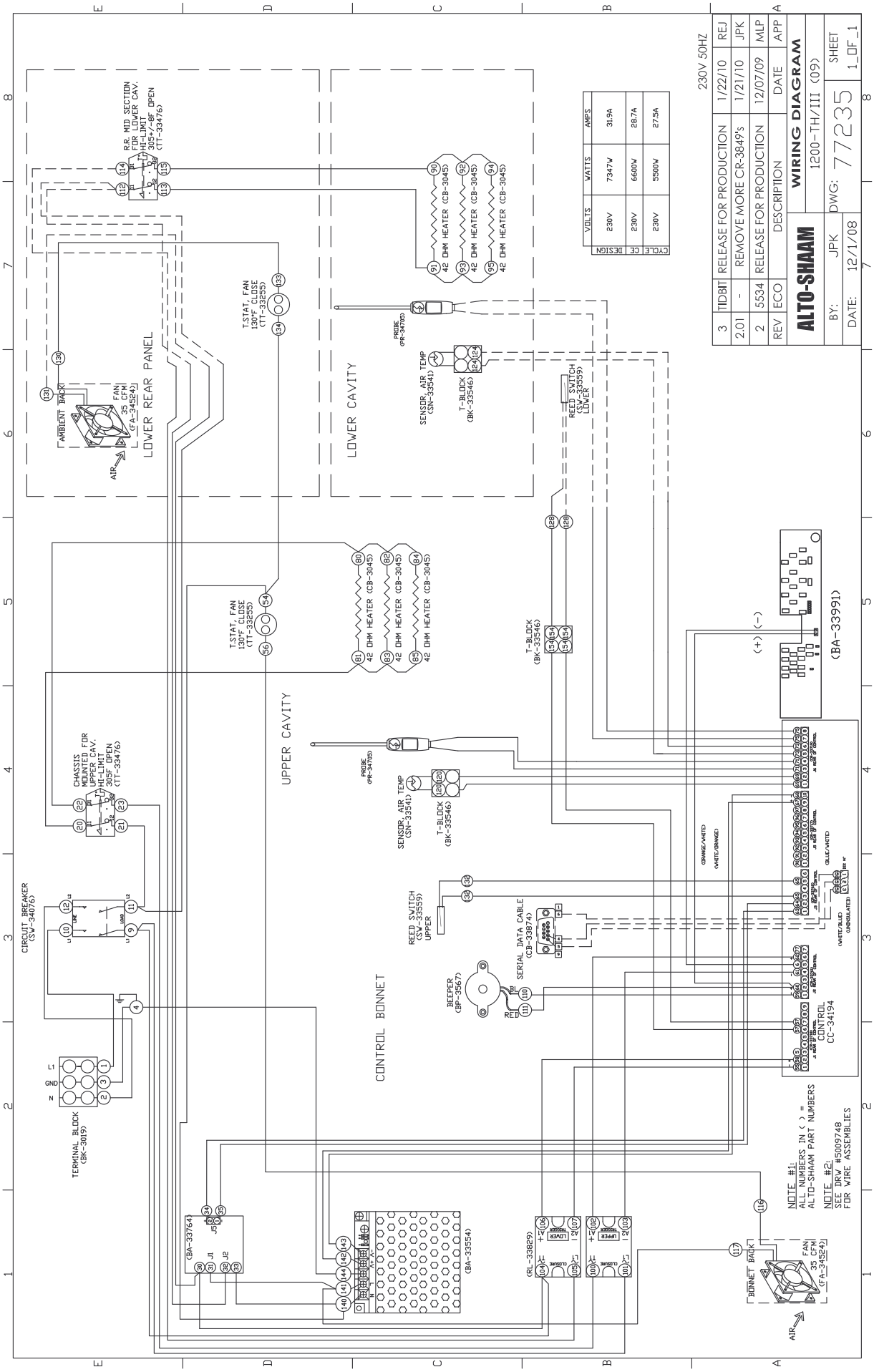
1000-THIII

VOLTS	VATTS	AMPS
230V	3676W	16A
230V	3300W	14.3A
230V	2700W	13.5A

CYCLE | DESIGN


208-240V 60HZ
ALTO-SHAAM
WIRING DIAGRAM
1200-TH/III (09)
DWG: 77231
SHEET 1_OF_1
BY: JPK
DATE: 11/20/08
REV ECO DESCRIPTION DATE APP
1 5534 Release to Production 12/07/09 MLP
1.01 - REMOVE MORE CR-3849's 1/21/10 JPK
2 TIDBIT RELEASE FOR PRODUCTION 1/22/10 REJ
DESIGN VOLTS WATTS AMPS
CYCLE 1PH 208V 6009W 28.9A
CYCLE 1PH 240V 8000W 33.3A
CYCLE 1PH 208-240V 7200W 30A
CYCLE 3PH 208-240V 5500 W 27.5A
R.R. MID SECTION FOR LOWER CAV. HI-LIMIT 305°F OPEN (TT-33476)
LOWER REAR PANEL
AMBIENT BACK
FAN 35 CFM (FA-34524)
AIR
T.STAT, FAN 130°F CLOSE (TT-33255)
42 OHM HEATER (CB-3045)
LOWER CAVITY
PROBE (PR-34765)
SENSOR, AIR TEMP (SN-33541)
T-BLOCK (BK-33546)
REED SWITCH (CSV-33559) LOWER
UPPER CAVITY
CHASSIS MOUNTED FOR UPPER CAV. HI-LIMIT 305°F OPEN (TT-33476)
CIRCUIT BREAKER (SW-34076)
TERMINAL BLOCK (BK-3019)
CONTROL BONNET
REED SWITCH (CSV-33559) UPPER
BEEPER (BP-3567)
SERIAL DATA CABLE (CB-33874)
(BA-33991)
(+) (-)
CONTROL CC-34194
(BA-33764)
(BA-33554)
(RL-33829)
BONNET BACK
FAN 35 CFM (FA-34524)
NOTE #1:
ALL NUMBERS IN ( ) = ALTO-SHAAM PART NUMBERS
NOTE #2:
SEE DRW #5009309 FOR WIRE ASSEMBLIES


208-240V 60HZ
WIRING DIAGRAM
ALTO-SHAAM
1200-TH/III PASS THRU(09)
77232
SHEET 1_OF_1
BY: JPK
DATE: 11/20/08
DWG:
DESCRIPTION
DATE
APP
REV ECO
2 TIDBIT RELEASE FOR PRODUCTION 1/22/10 REJ
1.01 - REMOVE MORE CR-3849 1/21/10 JPK
1 5534 Release to Production 12/07/09 MLP
VOLTS WATTS AMPS
208V 6009W 28.9A
240V 8000W 33.3A
208-240V 7200W 30A
208-240V 5500 W 27.5A
DESIGN
CYCLE UL
R.R. MID SECTION FOR LOWER CAV. HI-LIMIT 305°F OPEN (TT-33476)
T.STAT, FAN 130°F CLOSE (TT-33255)
42 OHM HEATER (CB-3045)
LOWER REAR PANEL
AMBIENT BACK
FAN 35 CFM (FA-345242)
AIR
LOWER CAVITY
PROBE (PR-34765)
SENSOR, AIR TEMP (SN-33541)
T-BLOCK (BK-33546)
REED SWITCH (CSV-33559) LOWER
PASS-THRU = DOTTED LINE
UPPER CAVITY
TERMINAL (TM-33560)
CHASSIS MOUNTED FOR UPPER CAV. HI-LIMIT 305°F OPEN (TT-33476)
CIRCUIT BREAKER (SW-34076)
REED SWITCH (CSV-33559) UPPER
SERIAL DATA CABLE (CB-33874)
BEEPER (BP-33567)
CONTROL BONNET
(BA-33991)
(+) (-)
TERMINAL BLOCK (BK-3019)
L1
GND
L2
(BA-33764)
J3
J1
J2
(BA-33554)
(RL-33829)
BONNET BACK
FAN 50 CFM (FA-34244)
NOTE #1:
ALL NUMBERS IN ( ) =
ALTO-SHAAM PART NUMBERS
NOTE #2:
SEE DRW #5009309 (main)
SEE DRW #5009715 (pass thru)
FOR WIRE ASSEMBLIES


230V 50HZ
WIRING DIAGRAM
1200-TH/III (09)
ALTO-SHAAM
77235
SHEET 1_OF_1
DWG:
BY: JPK
DATE: 12/1/08
REV ECO DESCRIPTION DATE APP
2 5534 RELEASE FOR PRODUCTION 12/07/09 MLP
2.01 - REMOVE MORE CR-3849's 1/21/10 JPK
3 TIDBIT RELEASE FOR PRODUCTION 1/22/10 REJ
DESIGN CE VOLTS 230V WATTS 7347W AMPS 31.9A
CYCLE 230V 6600W 28.7A
230V 5500W 27.5A
R.R. MID SECTION FOR LOWER CAV. HI-LIMIT 305°F OPEN (TT-33476)
LOWER REAR PANEL
AMBIENT BACK
FAN 35 CFM (FA-34524)
AIR
T.STAT, FAN 130°F CLOSE (TT-33255)
42 OHM HEATER (CB-3045)
LOWER CAVITY
PROBE (PR-34765)
SENSOR, AIR TEMP (SN-33541)
T-BLOCK (BK-33546)
REED SWITCH (CSV-33559) LOWER
CHASSIS MOUNTED FOR UPPER CAV. HI-LIMIT 305°F OPEN (TT-33476)
UPPER CAVITY
CIRCUIT BREAKER (SW-34076)
TERMINAL BLOCK (BK-3019)
CONTROL BONNET
REED SWITCH (CSV-33559) UPPER
SERIAL DATA CABLE (CB-33874)
BEEPER (BP-3567)
(BA-33991)
(+) (-)
(BA-33764)
(BA-33554)
(RL-33829)
CONTROL CC-34194
BONNET BACK
FAN 35 CFM (FA-34524)
NOTE #1:
ALL NUMBERS IN ( ) = ALTO-SHAAM PART NUMBERS
NOTE #2:
SEE DRW #50097748 FOR WIRE ASSEMBLIES

TRANSPORTATION DAMAGE and CLAIMS

All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.
2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.
3. Note all damage to packages directly on the carrier's delivery receipt.
4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.
5. If the driver refuses to allow inspection, write the following on the delivery receipt:
   Driver refuses to allow inspection of containers for visible damage.
6. Telephone the carrier's office immediately upon finding damage, and request an inspection. Mail a written confirmation of the time, date, and the person called.
7. Save any packages and packing material for further inspection by the carrier.
8. Promptly file a written claim with the carrier and attach copies of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, or accept deductions in payment for such claims.

LIMITED WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser only that any original part that is found to be defective in material or workmanship will, at Alto-Shaam's option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The parts warranty period is as follows:

For the refrigeration compressor on Alto-Shaam Quickchillers™, five (5) years from the date of installation.

For the heating element on Halo Heat® cook/hold ovens, as long as the original purchaser owns the oven.

For all other parts, one (1) year from the date of installation or fifteen (15) months from the shipping date, whichever occurs first.

The labor warranty period is one (1) year from the date of installation or fifteen (15) months from the shipping date, whichever occurs first.

Alto-Shaam will bear normal labor charges performed during standard business hours, excluding overtime, holiday rates or any additional fees.

To be valid, a warranty claim must be asserted during the applicable warranty period. This warranty is not transferable.

THIS WARRANTY DOES NOT APPLY TO:

1. Calibration.
2. Replacement of light bulbs and/or the replacement of display case glass due to damage of any kind.
3. Equipment damage caused by accident, shipping, improper installation or alteration.
4. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions, including but not limited to, equipment subjected to harsh or inappropriate chemicals, including but not limited to, compounds containing chloride or quaternary salts, poor water quality, or equipment with missing or altered serial numbers.
5. Damage incurred as a direct result of poor water quality, inadequate maintenance of steam generators and/or surfaces affected by water quality. Water quality and required maintenance of steam generating equipment is the responsibility of the owner/operator.
6. Damage caused by use of any cleaning agent other than Alto-Shaam's Combitherm® Cleaner, including but not limited to damage due to chlorine or other harmful chemicals. **Use of Alto-Shaam's Combitherm® Cleaner on Combitherm® ovens is highly recommended.**
7. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
8. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, express or implied, including the implied warranties of merchantability and fitness for a particular purpose. In no event shall Alto-Shaam be liable for loss of use, loss of revenue or profit, or loss of product, or for any indirect, special, incidental, or consequential damages. No person except an officer of Alto-Shaam, Inc. is authorized to modify this warranty or to incur on behalf of Alto-Shaam any other obligation or liability in connection with Alto-Shaam equipment.

Effective 02/09

ALTO-SHAAM®

RECORD THE MODEL AND SERIAL NUMBER OF THE APPLIANCE FOR EASY REFERENCE.
ALWAYS REFER TO BOTH MODEL AND SERIAL NUMBER IN ANY CONTACT WITH ALTO-SHAAM REGARDING THIS APPLIANCE.

Model: _____ Date Installed: _____
Voltage: _____ Purchased From: _____
Serial Number: _____ _____

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.
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www.alto-shaam.com

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