

1000-SK/II

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.
- Stackable design for additional capacity.
- Simple control senses temperature drops faster, providing quick heat recovery time.

Single compartment smoker with 20 gauge stainless steel exterior. Door includes a magnetic door 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 & maple wood chips. Oven includes one (1) set of 3-1/2" (89mm) casters — 2 rigid, and 2 swivel with brake.

Smoker is controlled by one (1) Simple control with an ON/OFF power switch; cook temperature knob, 200° to 325°F (94° to 160°C); hold temperature knob, 60° to 205°F (16° 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.

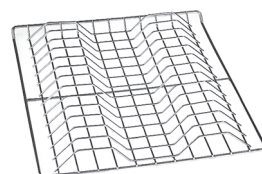
☐ **MODEL 1000-SK/II:** Low temperature smoker oven with Simple control.

FACTORY INSTALLED OPTIONS

- **Door Choices:**
 - ☐ Solid Door, standard
 - ☐ Window Door, optional
- **Door Swing Choices:**
 - ☐ Right-hand swing, standard
 - ☐ Left-hand swing, optional
- **Voltage Choices:**
 - ☐ 208-240V
 - ☐ 230V
- **Exterior Panel Color Choices:**
 - ☐ Stainless steel, standard
 - ☐ Burgundy, optional
 - ☐ Custom, optional
- **Cooking thermostat limit set at 250°F** for restricted areas of the U.S.A.
 - ☐ Specify on order as required.

ADDITIONAL FEATURES

- **Rib Rack Shelf • Item SH-29474**
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: Three (3) Rib Rack Shelves.
- **Stackable Design**
1000-SK/II with 1000-SK/II or 1000-SK/III Cook/Hold/Smoke; 1000-TH/III Cook & Hold; 1000-S Holding Cabinet; XL-300 Xcelerate®; or CTX4-10 Combitherm™. Order appropriate stacking hardware.



Lifetime Warranty

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



IP X3



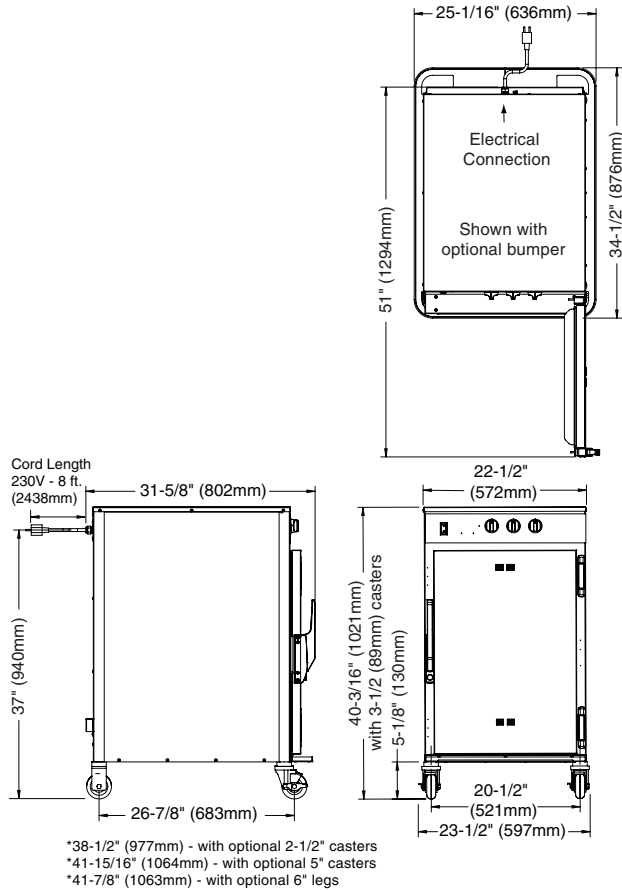
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DIMENSIONS: H x W x D

EXTERIOR:

40-3/16\" x 23-1/2\" x 31-5/8\"
(1021mm x 597mm x 802mm)

INTERIOR:

26-7/8\" x 18-7/8\" x 26-1/2\"
(683mm x 479mm x 673mm)

ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG
208	1	60	15.3	3.2	CORD, NO PLUG
240	1	60	12.1	2.9	
230	1	50/60	12.2	2.8	CEE 7/7 PLUG RATED 250V CH2-16P PLUG RATED 250V BS 1363 (U.K. ONLY) PLUG RATED 250V

PRODUCT/PAN CAPACITY

120 lbs (54kg) MAXIMUM

VOLUME MAXIMUM: 60 QUARTS (76 LITERS)

Three (3) **FULL-SIZE PANS:** 20\" x 12\" x 2-1/2\" **GASTRONORM 1/1:** 530mm x 325mm x 65mm
ON OPTIONAL WIRE SHELVES ONLY

Seven (7) **FULL-SIZE SHEET PANS:** 18\" x 26\" x 1\"

CLEARANCE REQUIREMENTS

BACK	3\" (76mm)
TOP	2\" (51mm)
EACH SIDE	1\" (25mm)

WEIGHT

NET: 203 lb (92 kg) EST. SHIP: 282 lb (101 kg) EST.

CARTON DIMENSIONS: (L x W x H)

35\" x 35\" x 50\" (889mm x 889mm x 1270mm)

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.

OPTIONS & ACCESSORIES

<input type="checkbox"/> Bumper, Full Perimeter (NOT AVAILABLE WITH 2-1/2\" CASTERS)	5009767	<input type="checkbox"/> Pan Grid, Wire — 18\" x 26\" PAN INSERT	PN-2115
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635	<input type="checkbox"/> Security Panel w/ Key Lock	5013934
<input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round	4459	<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire	SH-2325
<input type="checkbox"/> Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE		<input type="checkbox"/> Shelf, Stainless Steel, Rib Rack	SH-29474
<input type="checkbox"/> 2-1/2\" (64mm)	5008022	Wood Chips bulk pack - 20 lb (9 kg)	
<input type="checkbox"/> Door Lock with Key	LK-22567	<input type="checkbox"/> Apple	WC-22543
<input type="checkbox"/> Drip Pan with Drain, 1-7/8\" (48mm deep)	5005616	<input type="checkbox"/> Cherry	WC-22541
<input type="checkbox"/> Drip Pan without Drain 1-7/8\" (48mm deep)	11906	<input type="checkbox"/> Hickory	WC-2829
<input type="checkbox"/> Drip Pan, extra deep	15929	<input type="checkbox"/> Maple	WC-22545
<input type="checkbox"/> Legs, 6\" (152mm), Flanged (SET OF FOUR)	5011149	Stacking Hardware	
		<input type="checkbox"/> Over or under TH, SK, S-Series	5004864
		<input type="checkbox"/> Under XL-300 Xcelerate®	5019677
		<input type="checkbox"/> Under CTX4-10 Combitherm™	5019679

