

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.

Short Form Spec

Alto-Shaam single compartment 1000-SK/II 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.

Smoker is controlled by 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, 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 1000-SK/II:** Low temperature smoker oven with simple control.

Factory-Installed Options



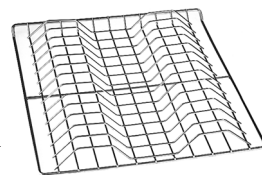
IP X3



- 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
- ☐ Extended drip tray (not available with bumper)

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**
Stackable with 1000 Series single compartment ovens and holding cabinets, or CTX4-10 Combitherm®. Order appropriate stacking hardware.

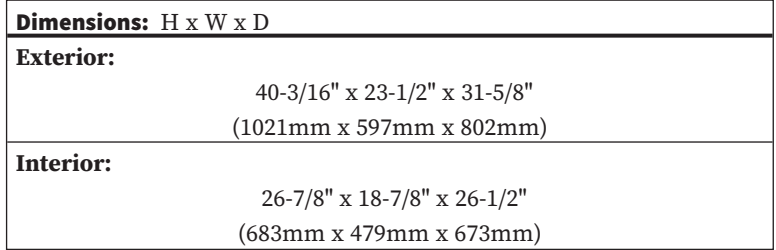


**Lifetime
Warranty**

On all Cook & Hold heating elements (excludes labor).



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



Product/Pan Capacity		
120 lbs (54kg) maximum		
Volume maximum: 60 quarts (76 liters)		
Full-size pans: Five (5) — on optional wire shelves only. Additional shelves required for maximum capacity.	Gastronorm 1/1: 20" x 12" x 2-1/2"	530mm x 325mm x 65mm
Full-size sheet pans: Seven (7)	18" x 26" x 1"	

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.
--

ALTO-SHAAM.Printed in the U.S.A.