



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.



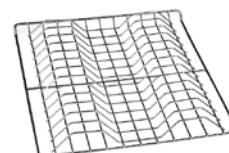
IP X3

FACTORY INSTALLED OPTIONS

- Specify Door:
 - Solid Door, standard
 - Window Door, optional
- Specify Door Swing:
 - Right-hand swing, standard
 - Left-hand swing, optional
- Specify Voltage:
 - 208-240
 - 230
- Specify exterior panel color:
 - 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 can be stacked with an identical oven, 1000-SK/III, 1000-TH/III Cook & Hold oven or 1000-S Holding Cabinet. Order appropriate stacking hardware.



Lifetime Warranty

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



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