

767-SK

COOK / HOLD / SMOKE 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.
- Non-magnetic stainless steel interior, racks, and shelves resist corrosion.
- Stackable design for additional capacity.

Single compartment oven with 20 gauge non-magnetic stainless steel exterior. Door includes a positive-catch door latch and a 12" x 16" (305mm x 406mm) tempered glass window. 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.

Oven is controlled by one (1) cook thermostat, 100° to 325°F (38° to 163°C); one (1) twelve hour cooking timer; one (1) hold thermostat 60° to 200°F (16° to 93°C); and one (1) sixty minute smoking timer. Control features include one (1) ON/OFF power switch with power ON indicator light, and indicator lights for the following functions: Cooking • Holding • Smoking. Oven is equipped with a voltage conversion switch, located on the back of the oven, for voltage selection (208 to 240 V.A.C.) at time of installation.

MODEL 767-SK: Low temperature cook, hold and smoke oven with manual control.



ANSI/NSF 4



FACTORY INSTALLED OPTIONS

- Right-hand door swing is standard.
 - ➔ Specify left-hand doors as a special order.
- Cooking thermostat limit set at 250° for restricted areas of the U.S.A.
 - ➔ Specify on order as required.

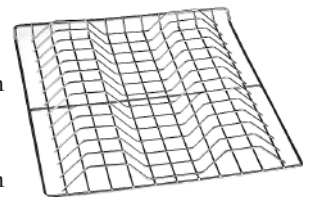
ADDITIONAL FEATURES

• **Rib Rack Shelf • Item SH-2743**

Special non-magnetic stainless steel wire shelf designed to hold ribs or fish in an upright position for more even smoking.

Each shelf will hold thirteen full ribs. One (1) Rib Rack Shelf is furnished with each smoker.

Additional racks are available as an option. Total oven capacity: Two (2) Rib Rack Shelves.



• **Stackable Design**

767-SK Smoker can be stacked with an identical 767-SK Smoker, 750-TH Cook and Hold Oven or a 750-S Holding Cabinet. Order appropriate stacking hardware.

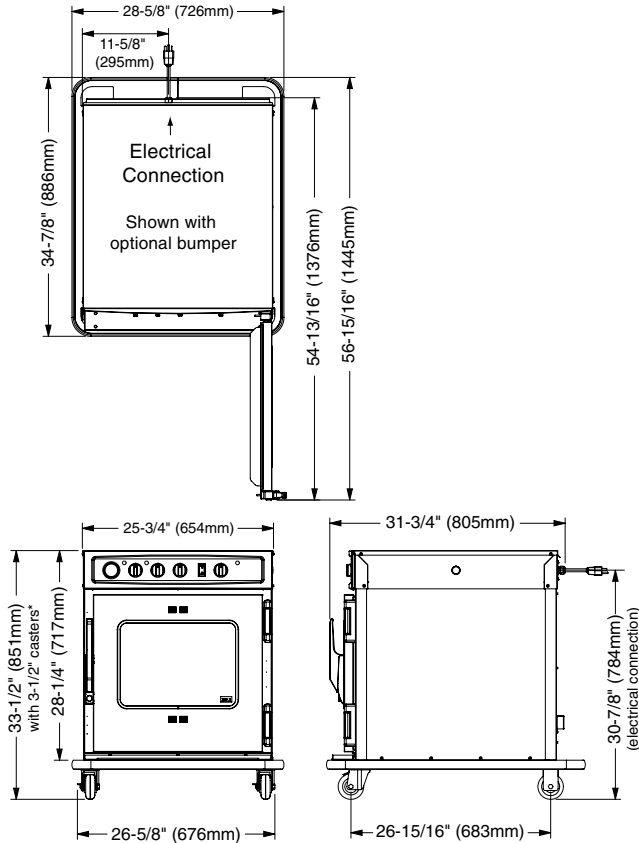


On all Cook and Hold heating elements (EXCLUDES LABOR).





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*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

DIMENSIONS: H x W x D	
EXTERIOR:	33-1/2" x 26-5/8" x 31-3/4" (851mm x 676mm x 805mm)
INTERIOR:	20-1/8" x 22" x 26-1/2" (510mm x 559mm x 673mm)

ELECTRICAL						
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	15.4	3.2	NO CORD & PLUG	
at 208	1	60	15.4	3.2		
at 240	1	60	12.2	2.9		
230	1	50	11.3	2.6		CEE 7/7 220-230V PLUG

PRODUCT \ PAN CAPACITY	
100 lb (45 kg) MAXIMUM	
VOLUME MAXIMUM: 53 QUARTS (67 LITERS)	
Seven (7)	FULL-SIZE PANS: 20" x 12" x 2-1/2" (530mm x 325mm x 65mm) GASTRONORM 1/1:
Five (5)	20" x 12" x 4" (530mm x 325mm x 100mm)
FULL-SIZE SHEET PANS:	
Up to Four (4)* 18" x 26" x 1" on wire shelves only	
*ADDITIONAL SHELVES REQUIRED	

CLEARANCE REQUIREMENTS	
3-inches (76mm) at the back, 2-inches (51mm) at the top, and 1-inch (25mm) at both sides	
WEIGHT	
NET: 196 lb (89 kg)	SHIP: 216 lb (98 kg) EST.
CARTON DIMENSIONS: (H x W x D)	
41" x 35" x 35" (1041mm x 889mm x 889mm)	

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	5010371	<input type="checkbox"/>	Security Panel w/ Key Lock	5004750
<input type="checkbox"/>	Carving Holder, Prime Rib	HL-2635	<input type="checkbox"/>	Shelf, Stainless Steel, Flat Wire	SH-2324
<input type="checkbox"/>	Carving Holder, Steamship (Cafeteria) Round	4459	<input type="checkbox"/>	Shelf, Stainless Steel, Rib Rack	SH-2743
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE			<input type="checkbox"/>	Stacking Hardware	5004864
<input type="checkbox"/>	5" (127mm)	5004862	Wood Chips bulk pack		
<input type="checkbox"/>	2-1/2" (64mm)	5008022	<input type="checkbox"/>	Apple 20 lb (9 kg)	WC-22543
<input type="checkbox"/>	Door Lock with Key	LK-2763	<input type="checkbox"/>	Cherry 20 lb (9 kg)	WC-22541
<input type="checkbox"/>	Drip Pan with Drain	14831	<input type="checkbox"/>	Hickory 20 lb (9 kg)	WC-2829
<input type="checkbox"/>	Legs, 6" (152mm), Stemmed (SET OF FOUR)	5011149	<input type="checkbox"/>	Maple 20 lb (9 kg)	WC-22545
<input type="checkbox"/>	Pan Grid, Wire — 18" x 26" PAN INSERT	PN-2115			