

1767-SK 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.
- Non-magnetic stainless steel interior, racks, and shelves resist corrosion.
- Simple control senses temperature drops faster, providing quick heat recovery time.

Two (2) individually controlled smoker compartments are enclosed in one 20 gauge stainless steel exterior. Doors include a positive-catch door latch. Each compartment 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 5" (127mm) casters — 2 rigid, and 2 swivel with brake.

Each compartment has 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.

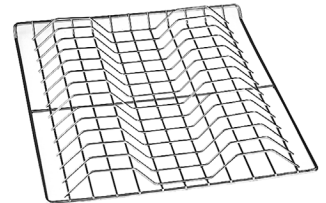
MODEL 1767-SK: Double compartment low temperature smoker oven with Simple control.

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 color, 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-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 compartment. Additional racks are available as an option. Capacity: Two (2) Rib Rack Shelves per compartment.



**Lifetime
Warranty**

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



ANSI/NSF 4



IP X4



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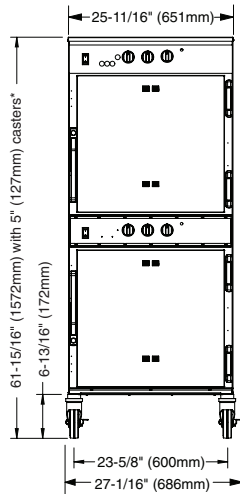
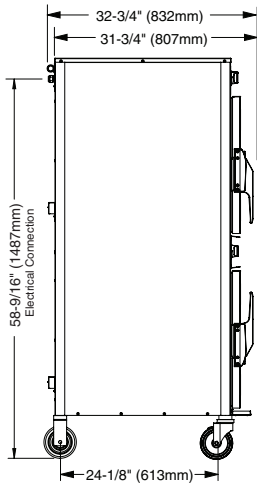
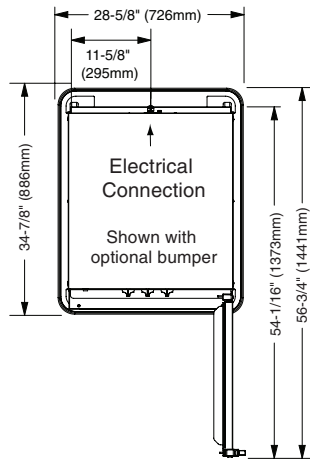
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1767-SK

LOW TEMPERATURE SMOKER OVEN



*60-11/16" (1540mm) - with optional 3-1/2" (89mm) casters
 *62-1/8" (1577mm) - with optional 6" (152mm) legs

DIMENSIONS: H x W x D

EXTERIOR:

61-15/16" x 27-1/16" x 32-3/4"
 (1572mm x 686mm x 832mm)

INTERIOR: (EACH COMPARTMENT)

20-1/16" x 21-15/16" x 26-1/2"
 (510mm x 531mm x 673mm)

ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG
208	1	60	31.0	6.4	NO CORD
240	1	60	25.0	6.0	OR PLUG
230	1	50/60	24.3	5.6	NO CORD OR PLUG

PRODUCT/PAN CAPACITY

100 lb (45 kg) MAXIMUM PER COMPARTMENT

VOLUME MAXIMUM: 53 QUARTS (67 LITERS)

	FULL-SIZE PANS PER COMPARTMENT:	GASTRONORM 1/1 PER COMPARTMENT:
Nine (9)	20" x 12" x 2-1/2" (530mm x 325mm x 65mm)	
Five (5)	20" x 12" x 4" (530mm x 325mm x 100mm)	

FULL-SIZE SHEET PANS PER COMPARTMENT:

Up to Five (5)* 18" x 26" x 1" on wire shelves only

*ADDITIONAL SHELVES REQUIRED

CLEARANCE REQUIREMENTS

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

WEIGHT

NET: 356 lb (161 kg) SHIP: 450 lb (204 kg)

CRATE DIMENSIONS: (L x W x H)

35" x 35" x 82" (889mm x 889mm x 2083mm)

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.

OPTIONS & ACCESSORIES

<input type="checkbox"/> Bumper, Full Perimeter	5010371	<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	5013938
<input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round	4459	<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire	SH-2324
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE		<input type="checkbox"/> Shelf, Stainless Steel, Rib Rack	SH-2743
<input type="checkbox"/> 3-1/2" (89mm)	5008017	Wood Chips bulk pack	
<input type="checkbox"/> Door Lock with Key - EACH HANDLE	LK-22567	<input type="checkbox"/> Apple 20 lb (9 kg)	WC-22543
<input type="checkbox"/> Drip Pan with Drain, 1-11/16" (43mm) deep	14831	<input type="checkbox"/> Cherry 20 lb (9 kg)	WC-22541
<input type="checkbox"/> Drip Pan without Drain, 1-5/8" (41mm) deep	1014684	<input type="checkbox"/> Hickory 20 lb (9 kg)	WC-2829
<input type="checkbox"/> Legs, 6" (152mm), Flanged (SET OF FOUR)	5011149	<input type="checkbox"/> Maple 20 lb (9 kg)	WC-22545



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