



Holding Cabinet

Electronic Control



Models:

1200-UP Marine

230V - #205490 (RH)

230V - #205491 (LH)

1200-UPS Marine

230V - #205599

- **INSTALLATION**
- **OPERATION**
- **MAINTENANCE**



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



Delivery	1
Unpacking	1
Safety Procedures and Precautions	2

Installation

Installation Requirements.....	3
Clearance Requirements.....	3
Weights.....	3
Dimension Drawing	4
Capacities.....	4
Options and Accessories	4
Leveling	5
Restraint Requirements - Mobile Equipment.....	5
Electrical Specifications.....	6

Operating Instructions

User Safety Information	7
Start-up Operation	7
Electronic Control Identification	8
Electronic Control Set-up.....	8
Electronic Control Operation.....	9
Special Features	9
Dough Proofing Instructions.....	9
General Holding Guidelines.....	10

Care and Cleaning

Cleaning and Preventative Maintenance	11
Protecting Stainless Steel Surfaces	11
Cleaning Agents.....	11
Cleaning Materials	11
Equipment Care	12
Clean Daily.....	12
Clean the Door Vents.....	12
Check Overall Condition of Oven.....	12

Sanitation

Sanitation/Food Safety.....	13
Internal Food Product Temperatures.....	13

Service

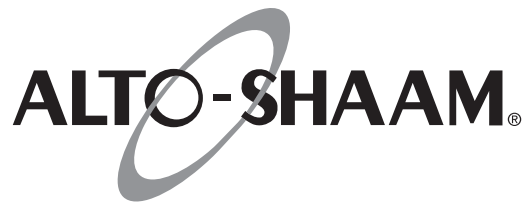
Trouble Shooting Electrical Components	14
Exterior Service View & Parts List	15
Cable Heating Kit.....	16
Electronic Components.....	16

Wire Diagrams

230V	17
------------	----

Warranty

Transportation Damage and Claims	Back Cover
Limited Warranty.....	Back Cover



DELIVERY

This Alto-Shaam appliance has been thoroughly tested and inspected to ensure only the highest quality unit is provided. Upon receipt, check for any possible shipping damage and report it at once to the delivering carrier. *See Transportation Damage and Claims section located in this manual.*

This appliance, complete with unattached items and accessories, may have been delivered in one or more packages. Check to ensure that all standard items and options have been received with each model as ordered.

Save all the information and instructions packed with the appliance. Complete and return the warranty card to the factory as soon as possible to ensure prompt service in the event of a warranty parts and labor claim.

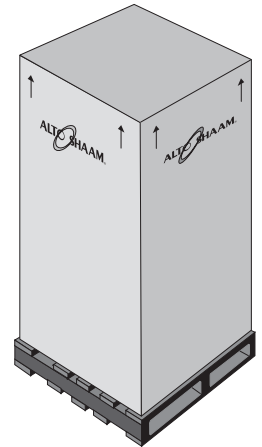
This manual must be read and understood by all people using or installing the equipment model. Contact the Alto-Shaam Tech Team Service Department if you have any questions concerning installation, operation, or maintenance.

NOTE: All claims for warranty must include the full model number and serial number of the unit.

UNPACKING

1. Carefully remove the appliance from the carton or crate.

NOTE: Do not discard the carton and other packaging material until you have inspected the unit for hidden damage and tested it for proper operation.



2. Read all instructions in this manual carefully before initiating the installation of this appliance.

DO NOT DISCARD THIS MANUAL.

This manual is considered to be part of the appliance and is to be provided to the owner or manager of the business or to the person responsible for training operators. *Additional manuals are available from the Alto-Shaam Tech Team Service Department.*

3. Remove all protective plastic film, packaging materials, and accessories from the appliance before connecting electrical power. Store any accessories in a convenient place for future use.

SAFETY PROCEDURES AND PRECAUTIONS

Knowledge of proper procedures is essential to the safe operation of electrically and/or gas energized equipment. In accordance with generally accepted product safety labeling guidelines for potential hazards, the following signal words and symbols may be used throughout this manual.

DANGER



Used to indicate the presence of a hazard that **WILL** cause severe personal injury, death, or substantial property damage if the warning included with this symbol is ignored.

WARNING



Used to indicate the presence of a hazard that **CAN** cause personal injury, possible death, or major property damage if the warning included with this symbol is ignored.

CAUTION



Used to indicate the presence of a hazard that can or will cause minor or moderate personal injury or property damage if the warning included with this symbol is ignored.

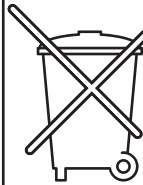
CAUTION

Used to indicate the presence of a hazard that can or will cause minor personal injury, property damage, or a potential unsafe practice if the warning included with this symbol is ignored.

NOTE: Used to notify personnel of installation, operation, or maintenance information that is important but not hazard related.

1. This appliance is intended to cook, hold or process foods for the purpose of human consumption. No other use for this appliance is authorized or recommended.
2. This appliance is intended for use in commercial establishments where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users.
3. Any troubleshooting guides, component views, and parts lists included in this manual are for general reference only and are intended for use by qualified technical personnel.
4. This manual should be considered a permanent part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts lists, notices, and labels must remain with the appliance if the item is sold or moved to another location.

NOTE



For equipment delivered for use in any location regulated by the following directive:

DO NOT DISPOSE OF ELECTRICAL OR ELECTRONIC EQUIPMENT WITH OTHER MUNICIPAL WASTE.

INSTALLATION

DANGER



IMPROPER INSTALLATION, ALTERATION, ADJUSTMENT, SERVICE, OR MAINTENANCE COULD RESULT IN SEVERE INJURY, DEATH, OR CAUSE PROPERTY DAMAGE.

READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

CAUTION



METAL PARTS OF THIS EQUIPMENT BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS APPLIANCE.

CAUTION



TO PREVENT PERSONAL INJURY, USE CAUTION WHEN MOVING OR LEVELING THIS APPLIANCE.



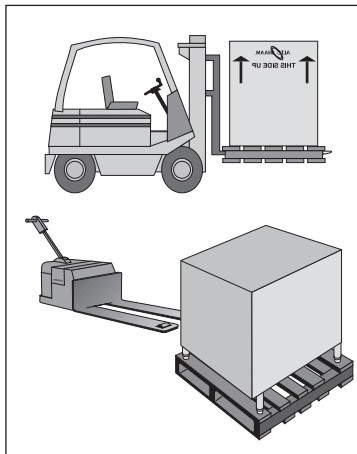
DANGER



DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

SITE INSTALLATION

This Alto-Shaam appliance must be installed in a location that will permit it to function for its intended purpose and to allow adequate clearance for ventilation, proper cleaning, and maintenance access.



MINIMUM CLEARANCE REQUIREMENTS

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

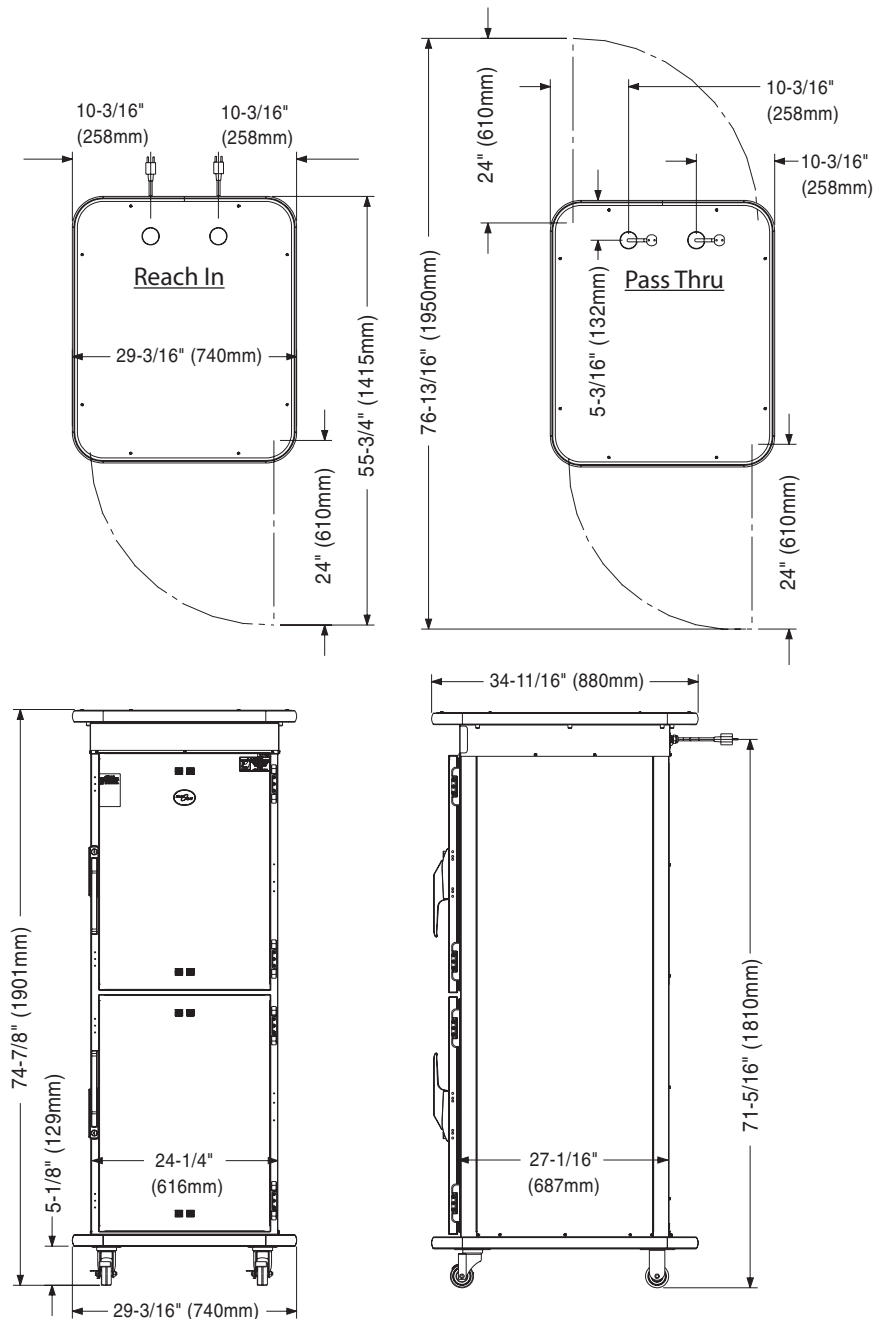
WEIGHT

	1200-UP	1200-UPS
NET:	301 lb (137 kg)	305 lb (138 kg)
SHIP:	393 lb (178 kg)	393 lb (178 kg)

1. This appliance must be installed on a stable and level surface.
2. **DO NOT** install this appliance in any area where it may be affected by any adverse conditions such as steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
3. This appliance must be kept free and clear of any obstructions blocking access for maintenance or service.

INSTALLATION

SITE INSTALLATION



PRODUCT \ PAN CAPACITY (EACH COMPARTMENT)

192 lbs (87kg) MAXIMUM

VOLUME MAXIMUM: 120 QUARTS (152 LITERS)

FULL SIZE PANS:

Six (6)	20" x 12" x 2-1/2" (530mm x 325mm x 65mm)	up to 16 pans
Six (6)	20" x 12" x 4" (530mm x 325mm x 100mm)	up to 10 pans

GASTRONORM 2/1:

Three (3)	20" x 24" x 2-1/2" (530mm x 650mm x 65mm)	up to 8 pans
Three (3)	20" x 24" x 4" (530mm x 650mm x 100mm)	up to 5 pans

FULL SIZE SHEET PANS:

Three (3)	18" x 26" x 1"	up to 16 pans
-----------	----------------	---------------

OPTIONS & ACCESSORIES

Legs, Flanged, 6" (152mm)	LG-23067
Pan Grid, Wire 18" x 26" (457mm x 660mm)	PN-2115
Pan, Water Reservoir	1775
Pan Cover, Water Reservoir	1774
Shelf, Stainless Steel Wire	SH-23738
Universal Pan Slide	SR-24762

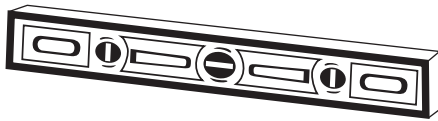
INSTALLATION

SITE INSTALLATION

A number of adjustments are associated with initial installation and start-up. It is important that these adjustments be conducted by a qualified service technician. Installation and start-up adjustments are the responsibility of the dealer or user. These adjustments include but are not limited to door adjustment, leveling, electrical hook-up and installation of optional casters or legs.

LEVELING

Level the appliance from side-to-side and front-to-back with the use of a spirit level. For ovens installed with casters, it is important that the installation surface be level due to the probability of frequent oven repositioning.



We recommend checking the level of the appliance periodically to make certain the floor has not shifted nor the appliance moved.

NOTE: Failure to properly level this oven can cause improper function.

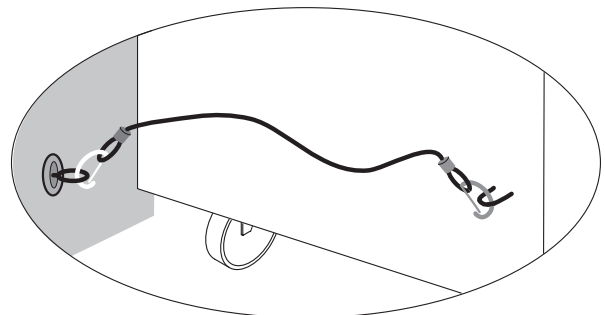
RESTRAINT REQUIREMENTS —MOBILE EQUIPMENT

 WARNING	
	RISK OF ELECTRIC SHOCK. Appliance must be secured to building structure.

Any appliance that is not furnished with a power supply cord but that includes a set of casters must be installed with a tether. Adequate means must be provided to limit the movement of this appliance without depending on or transmitting stress to the electrical conduit. The following requirements apply:

1. Casters must be a maximum height of 6" (152mm).
2. Two of the casters must be the locking type.
3. Such mobile appliances or appliances on mobile stands must be installed with the use of a flexible connector secured to the building structure.

A mounting connector for a restraining device is located on the lower back flange of the appliance chassis or on an oven stand, approximately 18" (457mm) from the floor. A flexible connector is not supplied by nor is it available from the factory.



INSTALLATION

ELECTRICAL CONNECTION

The appliance must be installed by a qualified service technician. The oven must be properly grounded in accordance with the National Electrical Code and applicable local codes.

Plug the unit into a properly grounded receptacle **ONLY**, positioning the unit so that the plug is easily accessible in case of an emergency. Arcing will occur when connecting or disconnecting the unit unless all controls are in the "OFF" position.

Proper receptacle or outlet configuration or permanent wiring for this unit must be installed by a licensed electrician in accordance with applicable local electrical codes.

For CE approved units:

To prevent an electrical shock hazard between the appliance and other appliances or metal parts in close vicinity, an equalization-bonding stud is provided. An equalization bonding lead must be connected to this stud and the other appliances / metal parts to provide sufficient protection against potential difference. The terminal is marked with the following symbol.



NOTE: CE approved appliance must be connected to an electrical circuit that is protected by an external GFCI outlet.

Hard wired models:

Hard wired models must be equipped with a country certified external allpole disconnection switch with sufficient contact separation.

If a power cord is used for the connection of the product an oil resistant cord like H05RN or H07RN or equivalent must be used.

DANGER

To avoid electrical shock, this appliance **MUST be adequately grounded in accordance with local electrical codes or, in the absence of local codes, with the current edition of the National Electrical Code ANSI/NFPA No. 70. In Canada, all electrical connections are to be made in accordance with CSA C22.1, Canadian Electrical Code Part 1 or local codes.**

DANGER

ENSURE POWER SOURCE MATCHES VOLTAGE IDENTIFIED ON APPLIANCE RATING TAG.

DANGER

ELECTRICAL CONNECTIONS MUST BE MADE BY A QUALIFIED SERVICE TECHNICIAN IN ACCORDANCE WITH APPLICABLE ELECTRICAL CODES.

ELECTRICAL (EACH COMPARTMENT)					
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG INCLUDED
230V	1	50/60	7.7	1.8	CEE 7/7, 220-230V PLUG

WIRE DIAGRAMS LOCATED INSIDE BONNET.

OPERATING INSTRUCTIONS

USER SAFETY INFORMATION

CAUTION



METAL PARTS OF THIS EQUIPMENT BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS APPLIANCE.

The Alto-Shaam cook and hold oven is intended for use in commercial establishments by qualified operating personnel where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users.

START-UP OPERATION

BEFORE INITIAL USE:

Interior oven surfaces must be heated to remove surface oils and the accompanying odor produced during the first use of the oven.

1. Wipe all wire shelves, side racks and the full cabinet interior with a clean, damp cloth. Install the side racks and shelves. Shelves are installed with the curved edge toward the back of the unit.
2. Close the oven doors, press the ON key and set the temperature to 200°F (93°C) by using the UP/DOWN arrow keys.
3. Allow the oven to cycle for approximately 2 hours or until no odor is detected.

PREHEATING:

Always preheat the appliance for a minimum of 30 minutes before holding product. Follow the operating instructions indicated on the next page of this manual.

DANGER



AT NO TIME SHOULD THE INTERIOR OR EXTERIOR BE STEAM CLEANED, HOSED DOWN, OR FLOODED WITH WATER OR LIQUID SOLUTION OF ANY KIND. DO NOT USE WATER JET TO CLEAN.

SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT.

WARRANTY BECOMES VOID IF APPLIANCE IS FLOODED



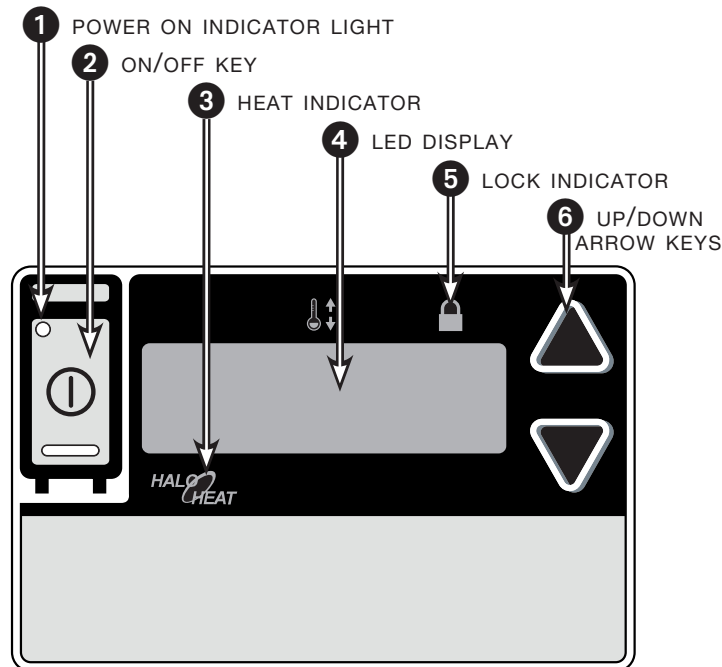
DANGER



DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

OPERATING INSTRUCTIONS

ELECTRONIC CABINET CONTROL IDENTIFICATION



ELECTRONIC CONTROL SET-UP

ON/OFF KEY



Press the ON/OFF key once and the power indicator light will illuminate. Press and hold the ON/OFF key until the LED display turns off (at least three seconds) and power indicator light goes out.

UP/DOWN ARROW KEY

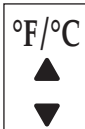
- ▲ The UP and DOWN arrow keys are used for a variety of settings when selecting the holding temperature.
- ▼ If an arrow key is pressed and released the display will show the current set temperature for two seconds. If an arrow key is held (at least eight seconds), the value will change at a rapid rate. If the arrow key is pressed and released in rapid succession, the set temperature will change by increments of one degree.

ENABLE / DISABLE BEEPER



A beeper sounds when an error code is displayed. To choose between beeper on and beeper off mode, the control must be off, then press and hold the DOWN arrow key until either "ON" or "OFF" is shown in the LED display. Release arrow key when desired mode is displayed.

FAHRENHEIT/CELSIUS



With the control off, to choose between Fahrenheit and Celsius, press and hold the UP arrow key until either °F or °C is shown in LED display. Release key when desired setting is displayed.

The control has a four-digit LED display. When the display is on, it will show current holding temperature, as well as diagnostic information.

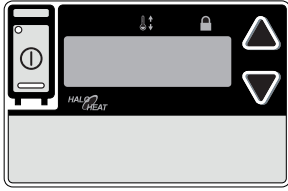
CONTROL LOCK

The warmer controls can be locked so that no changes can be made to the set temperature.

To lock the display, press and hold the ON/OFF key and the Up Arrow key at the same time. The lock LED will illuminate. When the lock LED is illuminated, additional programming will not be functional other than the key sequence required to unlock the panel. To unlock the display, press and hold the ON/OFF key and the Down Arrow key at the same time. The lock LED will extinguish. The panel keys will resume normal function.

OPERATING INSTRUCTIONS

ELECTRONIC CONTROL OPERATION



1. Preheat at 200°F (93°C) for 30 minutes.

Press the ON key, and set the temperature to 200°F (93°) by using the UP/ DOWN arrow keys.

Allow a minimum of 30 minutes preheating time before loading the holding cabinet with food. Closing the vents on the inside of the door will speed the preheating process. The LED heat indicator light will go "Out" after approximately 30 minutes preheat time, or when the air temperature inside the unit reaches the temperature set by the operator. The Set indicator will light up anytime the temperature is set or reset.

2. Load with hot food only.

The purpose of the holding cabinet is to maintain hot food at proper serving temperature. Only hot food should be placed into the cabinet. Before loading the cabinet with food, use a food

thermometer to make certain all products are at an internal temperature range of 140° to 160°F (60° to 71°C). Any food product not within the proper temperature range should be heated before loading into the holding cabinet.

3. Reset the control to 160°F (71°C).

Check to make certain the cabinet door is securely closed, and reset to 160°F (71°C) by using the UP/ DOWN keys

THIS WILL NOT NECESSARILY BE THE FINAL SETTING.

The proper temperature range and OPEN or CLOSED door vent position will depend on the type and quantity of product. When holding food for prolonged periods, it is advisable to periodically check the internal temperature of each item with a food thermometer to assure maintenance of the proper temperature range of 140° to 160°F (60° to 71°C).

ELECTRONIC HOLDING CABINET SPECIAL FEATURES

HEAT RECOVERY

The patented SureTemp™ heat recovery system in this unit will immediately compensate for any loss of heat when the door is opened. In order to maintain a more consistent cavity temperature, the control will automatically apply heat to the unit's interior while the door is open and for a short time after the door is closed. If the door remains open for more than three minutes, the solid state electronic control will sound three rapid beeps every ten seconds until the door is closed.

DOUGH PROOFING INSTRUCTIONS

With the addition of a pan of water, warming cabinets can be used for proofing dough. A water reservoir pan (#1775) and pan cover (#1774) is available as an option from Alto-Shaam.

1. Remove dough from retarder or refrigerator and allow covered product to set up at room temperature.
2. Set holding thermostat temperature to 95°F (35°C).
3. Pour approximately 2 quarts (c. 2 liters) of hot water into the optional water reservoir pan and place the pan on the bottom surface of the compartment. The temperature of the water should be 140° to 180°F (60° to 82°C).
4. Allow the cabinet to preheat for 45 to 60 minutes.
5. Remove covering and place dough in preheated cabinet.
6. Allow dough to remain in the cabinet until it nearly doubles in size.
7. Remove product from cabinet and bake according to product manufacturer's directions. Brush with eggwash if desired.

NOTE: The above proofing procedure is a suggested guideline only. Due to variation from product to product, including quality and product weight, close adherence the product manufacturer's instructions is strongly recommended.

OPERATING INSTRUCTIONS

General Holding Guideline

Chefs, cooks and other specialized food service personnel employ varied methods of cooking. Proper holding temperatures for a specific food product must be based on the moisture content of the product, product density, volume, and proper serving temperatures. Safe holding temperatures must also be correlated with palatability in determining the length of holding time for a specific product.

Halo Heat maintains the maximum amount of product moisture content without the addition of water, water vapor, or steam. Maintaining maximum natural product moisture preserves the natural flavor of the product and provides a more genuine taste. In addition to product moisture retention, the gentle properties of Halo Heat maintain a consistent temperature throughout the cabinet without the necessity of a heat distribution fan, thereby preventing further moisture loss due to evaporation or dehydration.

When product is removed from a high temperature cooking environment for immediate transfer into equipment with the lower temperature required for hot food holding, condensation can form on the outside of the product and on the inside of plastic containers used in self-service applications. Allowing the product to release the initial steam and heat produced by high temperature cooking can alleviate this condition. To preserve the safety and quality of freshly cooked foods, however, a maximum of 1 to 2 minutes must be the only time period allowed for the initial heat to be released from the product.

Most Halo Heat Holding Equipment is provided with a thermostat control between 60° and 200°F (16° to 93°C). If the unit is equipped with vents, close the vents for moist holding and open the vents for crisp holding.

If the unit is equipped with a thermostat indicating a range of between 1 and 10, use a metal-stemmed indicating thermometer to measure the internal temperature of the product(s) being held. Adjust the thermostat setting to achieve the best overall setting based on internal product temperature.

HOLDING TEMPERATURE RANGE		
MEAT	FAHRENHEIT	CELSIUS
BEEF ROAST — Rare	130°F	54°C
BEEF ROAST — Med/Well Done	155°F	68°C
BEEF BRISKET	160° — 175°F	71° — 79°C
CORN BEEF	160° — 175°F	71° — 79°C
PASTRAMI	160° — 175°F	71° — 79°C
PRIME RIB — Rare	130°F	54°C
STEAKS — Broiled/Fried	140° — 160°F	60° — 71°C
RIBS — Beef or Pork	160°F	71°C
VEAL	160° — 175°F	71° — 79°C
HAM	160° — 175°F	71° — 79°C
PORK	160° — 175°F	71° — 79°C
LAMB	160° — 175°F	71° — 79°C
POULTRY		
CHICKEN — Fried/Baked	160° — 175°F	71° — 79°C
DUCK	160° — 175°F	71° — 79°C
TURKEY	160° — 175°F	71° — 79°C
GENERAL	160° — 175°F	71° — 79°C
FISH/SEAFOOD		
FISH — Baked/Fried	160° — 175°F	71° — 79°C
LOBSTER	160° — 175°F	71° — 79°C
SHRIMP — Fried	160° — 175°F	71° — 79°C
BAKED GOODS		
BREADS/ROLLS	120° — 140°F	49° — 60°C
MISCELLANEOUS		
CASSEROLES	160° — 175°F	71° — 79°C
DOUGH — Proofing	80° — 100°F	27° — 38°C
EGGS — Fried	150° — 160°F	66° — 71°C
FROZEN ENTREES	160° — 175°F	71° — 79°C
HORS D'OEUVRES	160° — 180°F	71° — 82°C
PASTA	160° — 180°F	71° — 82°C
PIZZA	160° — 180°F	71° — 82°C
POTATOES	180°F	82°C
PLATED MEALS	140° — 165°F	60° — 74°C
SAUCES	140° — 200°F	60° — 93°C
SOUP	140° — 200°F	60° — 93°C
VEGETABLES	160° — 175°F	71° — 79°C
THE HOLDING TEMPERATURES LISTED ARE SUGGESTED GUIDELINES ONLY. ALL FOOD HOLDING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.		

CARE AND CLEANING

CLEANING AND PREVENTATIVE MAINTENANCE

PROTECTING STAINLESS STEEL SURFACES



It is important to guard against corrosion in the care of stainless steel surfaces. Harsh, corrosive, or inappropriate chemicals can completely destroy the protective surface layer of stainless steel. Abrasive pads, steel wool, or metal implements will abrade surfaces causing damage to this protective coating and will eventually result in areas of corrosion. Even water, particularly hard water that contains high to moderate concentrations of chloride, will cause oxidation and pitting that result in rust and corrosion. In addition, many acidic foods spilled and left to remain on metal surfaces are contributing factors that will corrode surfaces.





Proper cleaning agents, materials, and methods are vital to maintaining the appearance and life of this appliance. Spilled foods should be removed and the area wiped as soon as possible but at the very least, a minimum of once a day. Always thoroughly rinse surfaces after using a cleaning agent and wipe standing water as quickly as possible after rinsing.

CLEANING AGENTS

Use non-abrasive cleaning products designed for use on stainless steel surfaces. Cleaning agents must be chloride-free compounds and must not contain quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel surfaces. Always use the proper cleaning agent at the manufacturer's recommended strength. Contact your local cleaning supplier for product recommendations.

CLEANING MATERIALS

The cleaning function can usually be accomplished with the proper cleaning agent and a soft, clean cloth. When more aggressive methods must be employed, use a non-abrasive scouring pad on difficult areas and make certain to scrub with the visible grain of surface metal to avoid surface scratches. Never use wire brushes, metal scouring pads, or scrapers to remove food residue.

 CAUTION	
	TO PROTECT STAINLESS STEEL SURFACES, COMPLETELY AVOID THE USE OF ABRASIVE CLEANING COMPOUNDS, CHLORIDE BASED CLEANERS, OR CLEANERS CONTAINING QUATERNARY SALTS. NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL. NEVER USE WIRE BRUSHES, METAL SCOURING PADS OR SCRAPERS.
	
	

CARE AND CLEANING

EQUIPMENT CARE

Under normal circumstances, this oven should provide you with long and trouble free service. There is no preventative maintenance required, however, the following Equipment Care Guide will maximize the potential life and trouble free operation of this oven. The cleanliness and appearance of this equipment will contribute considerably to operating efficiency and savory, appetizing food. Good equipment that is kept clean works better and lasts longer.



CLEAN DAILY

1. Disconnect unit from power source, and let cool.
2. Remove all detachable items such as wire shelves, side racks, and drip pans. Clean these items separately.
3. Wipe the interior metal surfaces of the oven with a paper towel to remove loose food debris.
4. Clean the interior metal surfaces of the cabinet with a damp clean cloth or sponge and any good commercial detergent.



NOTE: Avoid the use of abrasive cleaning compounds, chloride based cleaners, or cleaners containing quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel.

5. Spray heavily soiled areas with a water soluble degreaser and let stand for 10 minutes, then remove soil with a plastic scouring pad.
6. Wipe control panel, door vents, door handles, and door gaskets thoroughly since these areas harbor food debris.
7. Rinse surfaces by wiping with sponge and clean warm water.

8. Remove excess water with sponge and wipe dry with a clean cloth or air dry. Leave doors open until interior is completely dry. Replace side racks and shelves.
9. Wipe door gaskets and control panel dry with a clean, soft cloth.
10. Interior can be wiped with a sanitizing solution after cleaning and rinsing. This solution must be approved for use on stainless steel food contact surfaces.
11. To help maintain the protective film coating on polished stainless steel, clean the exterior of the cabinet with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel.


Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for equipment.

CLEAN THE DOOR VENTS


Door vents need to be inspected and cleaned as required.

CHECK OVERALL CONDITION OF OVEN ONCE A MONTH

Check the oven once a month for physical damage and loose screws. Correct any problems before they begin to interfere with the operation of the oven.




DANGER




DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

DANGER



AT NO TIME SHOULD THE INTERIOR OR EXTERIOR BE STEAM CLEANED, HOSED DOWN, OR FLOODED WITH WATER OR LIQUID SOLUTION OF ANY KIND. DO NOT USE WATER JET TO CLEAN.



SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT.

WARRANTY BECOMES VOID IF APPLIANCE IS FLOODED

DO NOT USE OVEN IF CONTROLS ARE NOT PROPERLY FUNCTIONING

Refer to the Trouble Shooting Guide located in this manual or call an authorized service technician.

SANITATION

Food flavor and aroma are usually so closely related that it is difficult, if not impossible, to separate them. There is also an important, inseparable relationship between cleanliness and food flavor. Cleanliness, top operating efficiency, and appearance of equipment contribute considerably to savory, appetizing foods. Good equipment that is kept clean, works better and lasts longer.

Most food imparts its own particular aroma and many foods also absorb existing odors. Unfortunately, during this absorption there is not distinction between GOOD and BAD odors. The majority of objectionable flavors and odors troubling food service operations are caused by bacteria growth. Sourness, rancidity, mustiness, stale or other OFF flavors are usually the result of germ activity.

The easiest way to insure full, natural food flavor is through comprehensive cleanliness. This means good control of both visible soil (dirt) and invisible soil (germs). A thorough approach to sanitation will provide essential cleanliness. It will assure an attractive appearance of equipment, along with maximum efficiency and utility. More importantly, a good sanitation program provides one of the key elements in the prevention of food-borne illnesses.

A controlled holding environment for prepared foods is just one of the important factors involved in the prevention of food-borne illnesses. Temperature monitoring and control during receiving, storage, preparation, and the service of foods are of equal importance.

The most accurate method of measuring safe temperatures of both hot and cold foods is by internal product temperature. A quality thermometer is an effective tool for this purpose, and should be routinely used on all products that require holding at a specific temperature.

A comprehensive sanitation program should focus on the training of staff in basic sanitation procedures. This includes personal hygiene, proper handling of raw foods, cooking to a safe internal product temperature, and the routine monitoring of internal temperatures from receiving through service.

Most food-borne illnesses can be prevented through proper temperature control and a comprehensive program of sanitation. Both these factors are important to build quality service as the foundation of customer satisfaction. Safe food handling practices to prevent food-borne illness is of critical importance to the health and safety of your customers.

HACCP, an acronym for Hazard Analysis (at) Critical Control Points, is a quality control program of operating procedures to assure food integrity, quality, and safety. Taking steps necessary to augment food safety practices is both cost effective and relatively simple. While HACCP guidelines go far beyond the scope of this manual, additional information is available by contacting:

**CENTER FOR FOOD SAFETY AND APPLIED
NUTRITION FOOD AND DRUG ADMINISTRATION
1-888-SAFEFOOD**

INTERNAL FOOD PRODUCT TEMPERATURES		
HOT FOODS		
DANGER ZONE	40° TO 140°F	(4° TO 60°C)
CRITICAL ZONE	70° TO 120°F	(21° TO 49°C)
SAFE ZONE	140° TO 165°F	(60° TO 74°C)
COLD FOODS		
DANGER ZONE	ABOVE 40°F	(ABOVE 4°C)
SAFE ZONE	36° TO 40°F	(2° TO 4°C)
FROZEN FOODS		
DANGER ZONE	ABOVE 32°F	(ABOVE 0°C)
CRITICAL ZONE	0° TO 32°F	(-18° TO 0°C)
SAFE ZONE	0°F or below	(-18°C or below)


SERVICE

TROUBLE SHOOTING CHECKLIST

TROUBLESHOOTING CHECK LIST FOR CABINETS WITH ELECTRONIC CONTROL

TROUBLE	POSSIBLE CAUSE	REMEDY
Unit does not operate.	Insufficient power supply. Defective power cord or plug.	Check power source. Check and replace if necessary.
No display in electronic control.	Faulty power supply board. Faulty electronic control.	Check line voltage for 24V across pins 7 and 8 on the power supply board and across terminals J9 and J10 on the electronic control. Replace control.
Cannot control temperature but sensor and electronic control checks O.K.	Faulty relay Heating element grounded.	Replace relay. Replace element.
Temperature readout incorrect.	Dirty or faulty sensor. Faulty control.	Check sensor at 32°F (0°C). If Ohm reading is 100, replace display. If Ohm reading is not 100, replace sensor.


DANGER



**DISCONNECT UNIT FROM
POWER SOURCE BEFORE
CLEANING OR SERVICING.**

CAUTION

**THIS SECTION IS PROVIDED FOR THE ASSISTANCE
OF QUALIFIED SERVICE TECHNICIANS ONLY AND
IS NOT INTENDED FOR USE BY UNTRAINED OR
UNAUTHORIZED SERVICE PERSONNEL.**

SERVICE

EXTERIOR PARTS

ITEM	DESCRIPTION	PART NO.	QTY
1	Bonnet Assembly, 1200-UP, 230V	5002361	1
	Bonnet Assembly, 1200-UPS, 230V	5003543	1
2	Bottom Assembly (NOT SHOWN)	5002289	1
3	Bumper Assembly, Bottom	5004090	1
4	Bumper Assembly, Top	5004139	1
5	Casing Back (NOT SHOWN)	1003141	1
6	Casing, Sides	1003142	2
7	Caster, 3" (76mm), RIGID	CS-28658	2
8	Caster, 3" (76mm), SWIVEL WITH BRAKE	CS-28659	2
9	Control Panel Overlay	PE-24511	1
10	Door Assembly	5008892	2
11	Door Gasket	GS-23796	2
12	Door Handle with Lock	HD-24172	2
13	Door Hinge	HG-2015	4
14	Insulation (NOT SHOWN)	IN-2003	2
15	Shelf (NOT SHOWN)	SH-23738	6
16	Side Rack	SR-25271	8



Interior



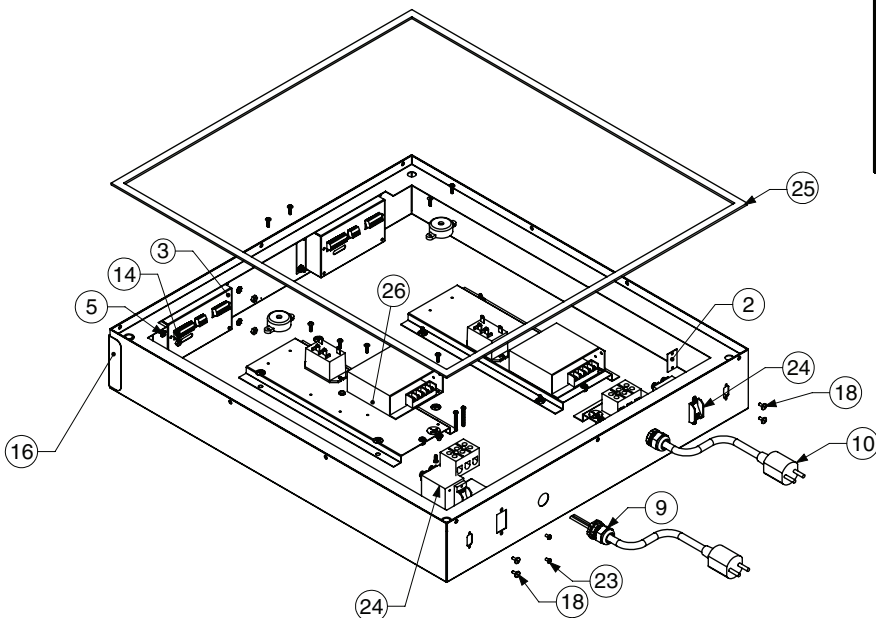
Part numbers and drawings are subject to change without notice.

SERVICE

ELECTRONIC COMPONENTS

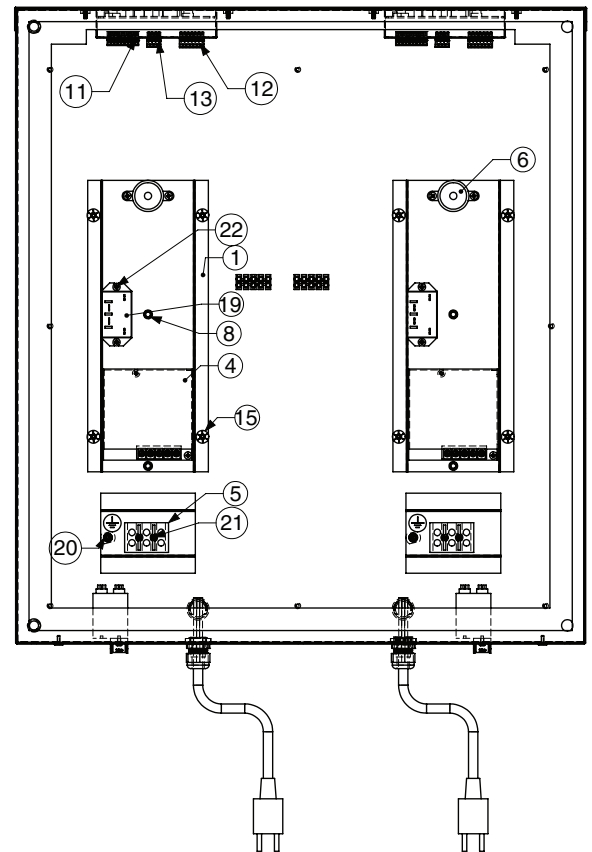
ELECTRICAL COMPONENTS >		1200-UP/UPS	
ITEM	DESCRIPTION	PART NO.	QTY
1	ELECTRONIC CHASSIS	1002861	2
2	COVER PLATE NON-SCI	1004462	2
3	ELECTRONIC CONTROL ASSBY	5000872	2
4	BOARD, PWR SUPPLY, 12V.DC	BA-36144	2
5	T-BLOCK	BK-3019	2
6	BEEPER	BP-3567	2
7	1/2" HOLE BUSHING (NOT SHOWN)	BU-3006	2
8	5/16 HOLE BUSHING	BU-3009	4
9	BUSHING, STRAIGHT, STRAIN RELIEF	BU-3964	2
10	CORDSET, 230V	5013670	2
11	CONNECTOR 9 PIN	CR-33718	2
12	CONNECTOR, 7 PIN	CR-33761	2
13	CONNECTOR 4 PIN	CR-33763	2
14	NUT, HEX #8-32	NU-2296	8
15	PUSH NUT	NU-26111	8
16	OVERLAY, 1200-UP	PE-24511	1
17	PLUG,HOLE,13/16 (NOT SHOWN)	PG-3589	3
18	RIVET, BLIND, #43, LRG FLG, STNLS	RI-2094	4
19	RELAY, SPST 30A @ 277 VAC 12VDC	RL-33558	2
20	10-32 X 1/4 PAN HD GROUND SCREW	SC-2190	2
21	6-32 X 1 1/4" ROUND HD	SC-2365	4
22	6-32 X 1/2" TRUSS HD	SC-2472	12
23	SCREW 6-32 X 1/4" PAN HD	SC-22500	4
24	SWITCH, CIRCUIT BREAKER, 20 A	SW-34077	2
25	SELF ADHESIVE GASKET	TA-25621	8ft
26	TERMINAL STRIP (NOT SHOWN)	TM-33560	2
27	WASHER, #8 EXT LOCK	WS-2333	8
28	STAR LOCK WASHER	WS-2467	2

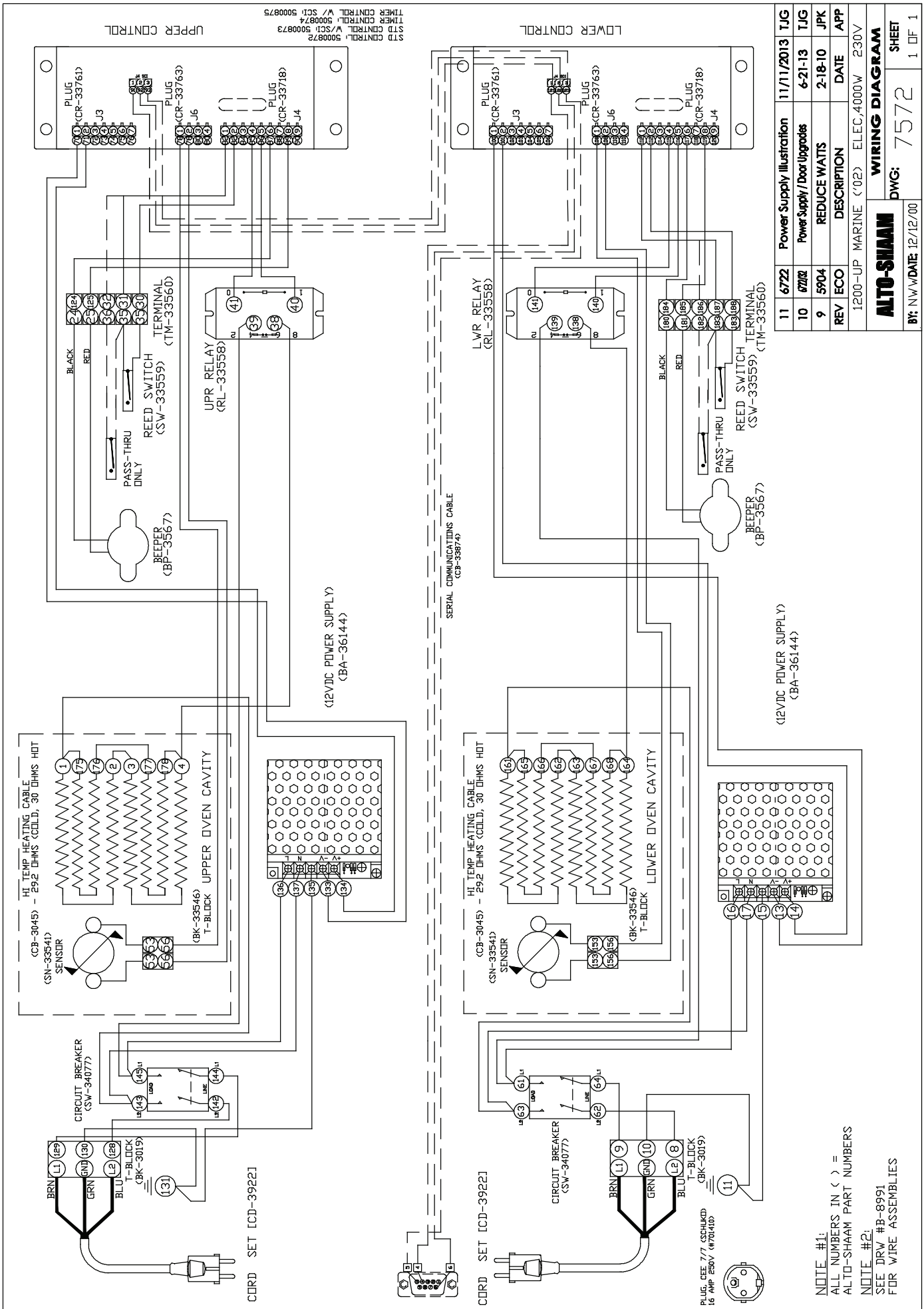
Part numbers and drawings are subject to change without notice.



CABLE HEATING SERVICE KIT (one kit per unit cavity)

KIT NUMBER >		4881	
DESCRIPTION	PART NO.	QTY	
Cable Heating Element - 210 ft. (6401cm)	CB-3045	1	
Ring Connector	CR-3226	12	
Insulation Corner - 1 ft. (30,5cm)	IN-3488	1	
Shoulder Bushing	BU-3105	12	
Cup Bushing	BU-3106	12	
Stud	ST-2439	12	
Hex Nut	NU-2215	24	
Insulating Sleeve	SL-3063	12	
Electrical Tape	TA-3540	1 roll	





UPPER CONTROL

LOWER CONTROL

STD CONTROL 5000872
TIMER CONTROL 5000874
STD CONTROL W/SCI 5000873

NOTE #1:
ALL NUMBERS IN () = ALTO-SHAAM PART NUMBERS

NOTE #2:
SEE DRW #B-8991 FOR WIRE ASSEMBLIES

TRANSPORTATION DAMAGE and CLAIMS



All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.
2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.
3. Note all damage to packages directly on the carrier's delivery receipt.
4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.
5. If the driver refuses to allow inspection, write the following on the delivery receipt:
Driver refuses to allow inspection of containers for visible damage.
6. Telephone the carrier's office immediately upon finding damage, and request an inspection. Mail a written confirmation of the time, date, and the person called.
7. Save any packages and packing material for further inspection by the carrier.
8. Promptly file a written claim with the carrier and attach copies of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, or accept deductions in payment for such claims.

LIMITED WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser only that any original part that is found to be defective in material or workmanship will, at Alto-Shaam's option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The original parts warranty period is as follows:

For the refrigeration compressor on Alto-Shaam Quickchillers™, five (5) years from the date of installation of appliance.

For the heating element on Halo Heat® cooking and holding ovens, as long as the original purchaser owns the oven. This excludes holding only equipment.

For all other original parts, one (1) year from the date of installation of appliance or fifteen (15) months from the shipping date, whichever occurs first.

The labor warranty period is one (1) year from the date of installation or fifteen (15) months from the shipping date, whichever occurs first.

Alto-Shaam will bear normal labor charges performed during standard business hours, excluding overtime, holiday rates or any additional fees.

To be valid, a warranty claim must be asserted during the applicable warranty period. This warranty is not transferable.

THIS WARRANTY DOES NOT APPLY TO:

1. Calibration.
2. Replacement of light bulbs, door gaskets, and/or the replacement of glass due to damage of any kind.
3. Equipment damage caused by accident, shipping, improper installation or alteration.
4. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions, including but not limited to, equipment subjected to harsh or inappropriate chemicals, including but not limited to, compounds containing chloride or quaternary salts, poor water quality, or equipment with missing or altered serial numbers.
5. Damage incurred as a direct result of poor water quality, inadequate maintenance of steam generators and/or surfaces affected by water quality. Water quality and required maintenance of steam generating equipment is the responsibility of the owner/operator.
6. Damage caused by use of any cleaning agent other than Alto-Shaam's Combitherm® Cleaner, including but not limited to damage due to chlorine or other harmful chemicals. **Use of Alto-Shaam's Combitherm® Cleaner on Combitherm® ovens is highly recommended.**
7. Any losses or damage resulting from malfunction, including loss of product, food product, revenue, or consequential or incidental damages of any kind.
8. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, express or implied, including the implied warranties of merchantability and fitness for a particular purpose. In no event shall Alto-Shaam be liable for loss of use, loss of revenue or profit, or loss of product, or for any indirect, special, incidental, or consequential damages. No person except an officer of Alto-Shaam, Inc. is authorized to modify this warranty or to incur on behalf of Alto-Shaam any other obligation or liability in connection with Alto-Shaam equipment.



Effective November 1, 2012

RECORD THE MODEL AND SERIAL NUMBER OF THE APPLIANCE FOR EASY REFERENCE.

ALWAYS REFER TO BOTH MODEL AND SERIAL NUMBER IN ANY CONTACT WITH ALTO-SHAAM REGARDING THIS APPLIANCE.

Model: _____ Date Installed: _____
Voltage: _____ Purchased From: _____
Serial Number: _____

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

PHONE: 262.251.3800 • 800.558-8744 USA/CANADA FAX: 262.251.7067 • 800.329.8744 U.S.A. ONLY

www.alto-shaam.com

PRINTED IN U.S.A.