

## 767-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.
- Stackable design for additional capacity.

Single compartment smoker with 20 gauge stainless steel exterior. Door includes a positive-catch 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.

Oven has a Simple control with an ON/OFF power switch; cook temperature knob, 200° to 325°F (94° to 160°C); hold temperature knob with a temperature range from 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.

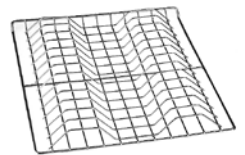
**MODEL 767-SK:** Low temperature smoker oven with Simple control.

### FACTORY INSTALLED OPTIONS

- ➔ Specify Door:
  - Solid Door, standard
  - Window Door, optional
- ➔ Specify Door Swing:
  - Right-hand swing, standard
  - Left-hand swing, optional
- ➔ Specify Voltage:
  - 120
  - 208-240
  - 230
- ➔ Specify exterior panel color:
  - 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-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 (2) Rib Rack Shelves.
- **Stackable Design**  
767-SK Smoker can be stacked with an identical 767-SK Smoker, 750-TH Cook & Hold Oven or a 750-S Holding Cabinet. Order



**Lifetime  
Warranty**

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



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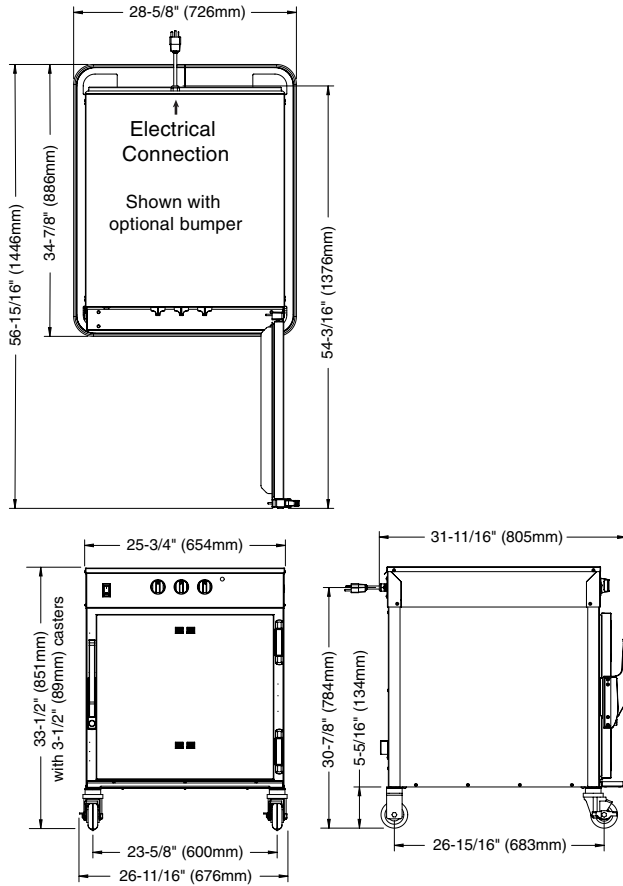


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

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<b>DIMENSIONS:</b> H x W x D	
<b>EXTERIOR:</b>	33-1/2" x 25-3/4" x 31-11/16" (851mm x 653mm x 805mm)
<b>INTERIOR:</b>	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	1.9		NEMA 5-20P 20A - 125V PLUG
208-240 (AGCY)	1	60	15.9	3.3		NO CORD OR PLUG
at 208	1	60	15.5	3.2		
at 240	1	60	12.3	2.9		
230	1	50/60	12.2	2.8		CEE 7/7 220-230V PLUG

PRODUCT/PAN CAPACITY	
100 lb (45 kg) MAXIMUM	
VOLUME MAXIMUM: 53 QUARTS (67 LITERS)	
	FULL-SIZE PANS:            GASTRONORM 1/1:
Nine (9)	20" x 12" x 2-1/2"    (530mm x 325mm x 65mm)
Seven (7)	20" x 12" x 4"        (530mm x 325mm x 100mm)
FULL-SIZE SHEET PANS:	
Up to Five (5)* 18" x 26" x 1" on wire shelves only	
*ADDITIONAL SHELVES REQUIRED	

\*31-13/16" (808mm) - with optional 2-1/2" (64mm) casters  
 \*35-1/4" (894mm) - with optional 5" (127mm) casters  
 \*33-13/16" (858mm) - with optional 6" (152mm) legs

CLEARANCE REQUIREMENTS		INSTALLATION REQUIREMENTS	
BACK	3" (76mm)	— 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.	
TOP	2" (51mm)		
EACH SIDE	1" (25mm)		
<b>WEIGHT</b>			
NET: 197 lb (89 kg)	SHIP: 225 lb (102 kg)		
CRATE DIMENSIONS: (L x W x H)			
35" x 35" x 41" (889mm x 889mm x 1041mm)			

OPTIONS & ACCESSORIES			
<input type="checkbox"/> Bumper, Full Perimeter (NOT AVAILABLE WITH 2-1/2 CASTERS)	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 - 20 lb (9 kg)	
<input type="checkbox"/> 2-1/2" (64mm)	5008022	<input type="checkbox"/> Apple	WC-22543
<input type="checkbox"/> Door Lock with Key	LK-22567	<input type="checkbox"/> Cherry	WC-22541
<input type="checkbox"/> Drip Pan with Drain	14831	<input type="checkbox"/> Hickory	WC-2829
<input type="checkbox"/> Legs, 6" (152mm), Stemmed (SET OF FOUR)	5011149	<input type="checkbox"/> Maple	WC-22545
<input type="checkbox"/> Pan Grid, Wire — 18" x 26" PAN INSERT	PN-2115		