ALTO SHAAM®

OPERATION and CARE MANUAL

CC-96

Two Tier, Self Serve Heated Display Case

Models:

CC-48

CC-72

CC-96

24•7 Your Service Hotline 1-800-558-8744

COOK/HOLD/SERVE SYSTEMS

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

PHONE: 262.251.3800
800.558.8744 U.S.A./CANADA

FAX: 262.251.7067 • 800.329.8744 U.S.A. ONLY
262.251.1907 INTERNATIONAL

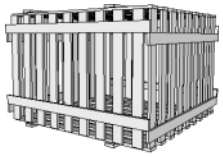
WEBSITE:
www.alto-shaam.com

PRINTED IN U.S.A.

#884 • 1/2002

ALTO-SHAAM® HOT DISPLAY CASES

UNPACKING and SET-UP



The Alto-Shaam Display Case has been thoroughly tested, checked for calibration, and inspected to insure only the highest quality cabinet is provided. When you receive your cabinet, 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.

In order to maintain established National Sanitation Foundation standards, all stationary floor models must be sealed to the floor with a R.T.V. or silastic meeting N.S.F. requirements or have 6" (153mm) unobstructed clearance beneath the unit. Warranty will become null and void if these directions are not followed.

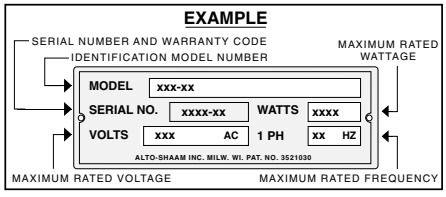
Save all the information and instructions packed inside the cabinet. Complete and return the warranty card to the factory as soon as possible to assure prompt service in the event of a warranty parts and labor claim. Any and all claims for warranty must include the full model number and serial number of the cabinet.

NOTE: The unit can be leveled by adjusting the legs with a wrench.

ELECTRICAL INSTALLATION

Use a professional electrician or serviceman for installation and service in accordance with national codes. A 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. An identification tag is permanently mounted on cabinet.

ENSURE POWER SOURCE MATCHES VOLTAGE ON NAMEPLATE OF UNIT



Plug the unit into a properly grounded receptacle remembering to position the unit so that the power cord is easily acccessible in case of an emergency.

Regarding International Standard Units Only:

If the unit is not equipped with flexible cord with plug, an all-pole country approved disconnection device which has a contact separation of at least 3mm in all poles must be incorporated in the fixed wiring for disconnection. When using a cord without a plug, the green/yellow conductor shall be connected to the terminal which is marked with the ground symbol. If a plug is used, the socket outlet must be easily accessible. If power cord needs replacement, use a similar one obtained from the distributor.

OPERATIONAL PROCEDURES

1. ***INSERT WIRE SHELVES OR TILE INTO THE DISPLAY CASE (OPTIONAL).***

2. ***CHECK THAT ALL BREAKER SWITCHES ARE IN THE "ON" POSITION.***

   Some models have these switches located at the bottom of the unit behind an access door located on the control side of the unit. Other models have these breaker switches located to the right of the thermostat knobs.

3. ***TURN UPPER AND LOWER DISPLAY LIGHTS "ON" AND SET THE THERMOSTAT(s) AT NUMBER "7" TO PREHEAT.***

   Upper and lower lights will illuminate when light switches are turned on. An indicator light will illuminate when the thermostat(s) is turned "ON". The indicator(s) will remain lit as long as the unit is preheating or calling for heat. Larger units should be preheated, at the number "7" setting, for a minimum of sixty minutes (smaller units for a minimum of thirty minutes) before loading the case with food. When preheating is completed, the indicator light(s) will turn off.

4. ***LOAD PREPACKAGED HOT FOODS INTO THE CASE.***

   Be certain only hot food is transferred into the display case. Case can be loaded from the front or back (control) side. Before loading food into the case, use a pocket-type meat thermometer to make certain all products have reached an internal temperature of 160° F (71°C) or higher. If any food product is not at proper serving temperature, use a Halo Heat cooking and holding oven or Combitherm Oven to bring the product within the correct temperature range. Food product must be stored in appropriate serving containers.

   ✔ Do not stack food containers.

   ✔ Be certain only hot PREPACKAGED foods in heat tested containers are used in this hot display case.

5. ***RESET THERMOSTAT AS NEEDED.***

   Since proper temperature range depends on the type of products and the quantities being held, it is necessary to periodically use a pocket thermometer to check each item to make certain the correct temperatures are being maintained. Local health regulations may vary regarding minimum serving temperatures. Proper temperature range is usually 160°F (71°C) or higher. Normally, this will require a thermostat setting of number "8" although a higher or lower setting may sometimes be required. *This unit has had its thermostat set at the factory so that it will not advance past the number 9.*

CARE and CLEANING

The cleanliness and appearance of this unit will contribute considerably to operating efficiency and savory, appetizing food. Good equipment that is kept clean works better and lasts longer.

THOROUGHLY CLEAN THE DISPLAY CASE DAILY

1. Turn lights and adjustable thermostat(s) to the "OFF" position.
2. Disconnect unit from power source by turning breaker switch(s) to the "OFF" position.
3. Remove and store unused products under refrigeration.
4. Clean the interior metal surfaces of the cabinet with a damp cloth and any good alkaline or alkaline chlorinated based commercial detergent or grease solvent at the recommended strength. Use a plastic scouring pad or oven cleaner for difficult areas. Avoid the use of abrasive cleaning compounds, chloride based cleaners, or cleaners containing quaternary salts. Rinse well to remove all residue and wipe dry.

NOTE: Never use hydrochloric acid (muriatic acid) on stainless steel.

5. Clean glass with window cleaner.
6. To help maintain the protective film coating on polished stainless steel, clean the exterior of the unit with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on the 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. Remember to turn the breaker switch(s) ON again before operating the unit.

At no time should the case be steam cleaned, flooded with water or liquid solution. Do not use water jet to clean. NEVER STEAM CLEAN. Severe damage or electrical hazard could result, voiding the warranty.

Always disconnect the unit from the power source before cleaning or servicing.

QUARTZ ELEMENTS

- White cotton gloves should be worn when handling quartz elements. Never touch them with bare hands, as oil and dirt from the skin can contaminate the quartz sheath and cause hot spots and premature heater failure. If this element is touched, thoroughly wipe, using a dry, clean cloth and alcohol or other suitable solvent.
- Do not expose these heater elements to water.
- Solvent vapors can be flammable. Be sure to provide adequate ventilation.
- Quartz heater elements are designed to be used in a horizontal position only.

Installation

Care should be taken to insure that all installations meet local code requirements and safety regulations. The quartz heater will expand about 1% of its length. Be sure it is mounted to allow this growth. Check the area around the quartz heat element for flammable material.

Electrical

Never operate the quartz heater element at a voltage higher than the design voltage. Disconnect and/or lock out power before installing heater and making electrical connections. Make electrical connections according to local, national or country codes. Be sure all electrical connections are made safely and that the terminals do not contact the housing. On units supplied with leads, make certain the lead connections are tight before applying power. When attaching leads to the heater element, be sure to hold the inner terminal nut with pliers to prevent twisting or breaking.

Operation

These heaters are designed to provide trouble-free operation; however, some minimal precautions are required. Be sure the area is free of flammable hazards. If the heaters are facing up, be sure to remove objects that fall into the heaters or the reflectors behind them. Periodically check to see that the wiring is not frayed, burnt, or cut. If there is vibration, check to see that mounting screws remain secure. The heaters will operate best with clean reflectors. The loss of efficiency can be as high as 30% with dirty reflectors. Always disconnect and lock out power before parts are replaced.

Replacement

Replacement is accomplished by removal of the screws holding the end caps, removing the end caps, and disconnecting the power leads from the terminals on the heater element. Installation is accomplished by reversing the procedure.

Quartz elements should not be touched with bare fingers as oil from hands can destroy or cause premature failure. If accidentally touched, clean with a dry, soft cloth and rubbing alcohol.

SANITATION GUIDELINES

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 no 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.

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°F TO 40°F	(2°C 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)

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 are both cost effective and relatively simple. While HACCP guidelines go far beyond the scope of this manual, additional information is available by contacting the USDA/FDA Food-borne Illness Education Information Center at (301)504-6803.

GENERAL HOLDING GUIDELINES

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.

In an enclosed holding environment, too much moisture content is a condition which can be relieved. A product achieving extremely high temperatures in preparation must be allowed to decrease in temperature before being placed in a controlled holding atmosphere. If the product is not allowed to decrease in temperature, excessive condensation will form increasing the moisture content on the outside of the product.

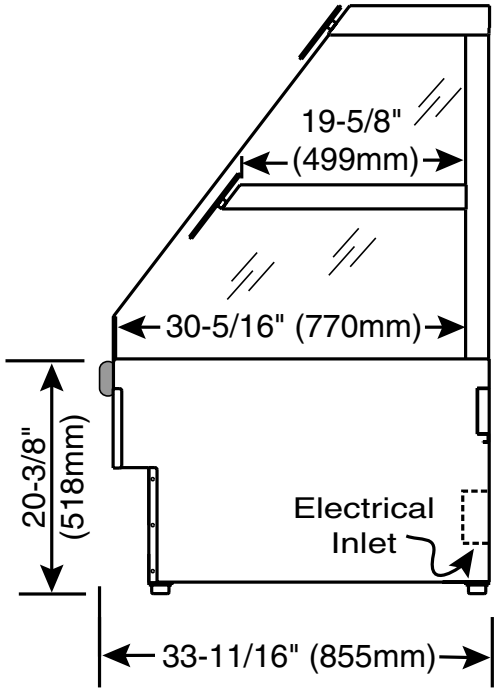
This particular Alto-Shaam holding unit is is equipped with a thermostat indicating a range of between 1 and 10, but it is factory set so it will not advance past the number 9. Use a metal-stemmed indicating thermometer to measure the internal temperature of the product(s) being held. Adjust the thermostat setting to achieve the best overall setting based on internal product temperature.

HOLDING TEMPERATURE RANGE		
MEAT	**FAHRENHEIT**	**CELSIUS**
BEEF ROAST — Rare	140°F	60°C
BEEF ROAST — Med/Well Done	160°F	71°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	140°F	60°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	180°F	82°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.

CC-48 Control Side (rear view)

Side Dimensions for CC-48 • CC-72 • CC-96



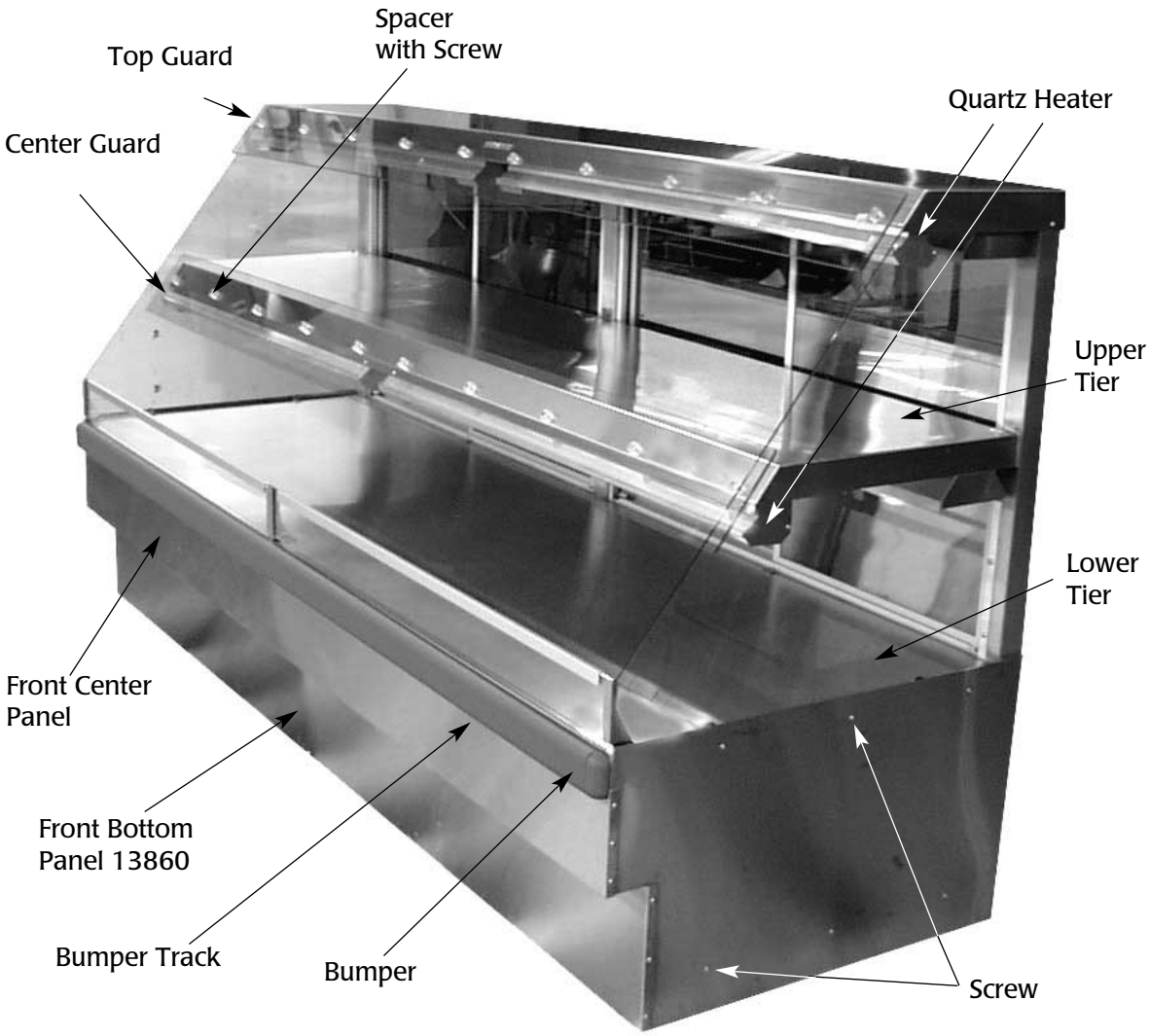
Specifications

Model	CC-48	CC-72	CC-96
Interior	18 gauge non-magnetic stainless steel		
(Wire Grids are Optional)	Six 150w halogen lamps 2 upper tier wire grids 2 lower tier wire grids	Eight 150w halogen lamps 3 upper tier wire grids 3 lower tier wire grids	Twelve 150w halogen lamps 4 upper tier wire grids 4 lower tier wire grids
Top Shelf Dimensions (Width x Depth)	47" x 19-5/8" (1194mm x 499mm)	71" x 19-5/8" (1803mm x 499mm)	95" x 19-5/8" (2413mm x 499mm)
Lower Shelf Dimensions (Width x Depth)	48" x 30-5/16" (1219mm x 770mm)	72" x 30-5/16" (1829mm x 770mm)	96" x 30-5/16" (2438mm x 770mm)
Electrical	208-240V, 60 Hz, 1 ph 5080 Watts maximum at 208V: 20.04 Amps at 240V: 21.16 Amps no cord & plug 230V, 50/60 Hz, 1 ph 5080 Watts 21.1 Amps no cord & plug	208-240V, 60 Hz, 1 ph 7500 Watts maximum at 280V: 29.62 Amps at 240V: 31.25 Amps no cord & plug 230V, 50/60 Hz, 1 ph 7500 Watts 32.6 Amps no cord & plug	208-240V, 60 Hz, 1 ph 10160 Watts maximum at 208V: 45.9 Amps at 240V: 42.3 Amps no cord & plug 230V, 50/60 Hz, 1 ph 10160 Watts 44.17 Amps no cord & plug
Ship Weight	440 lb (200 kg)	660 lb (299 kg)	886 lb (402 kg)

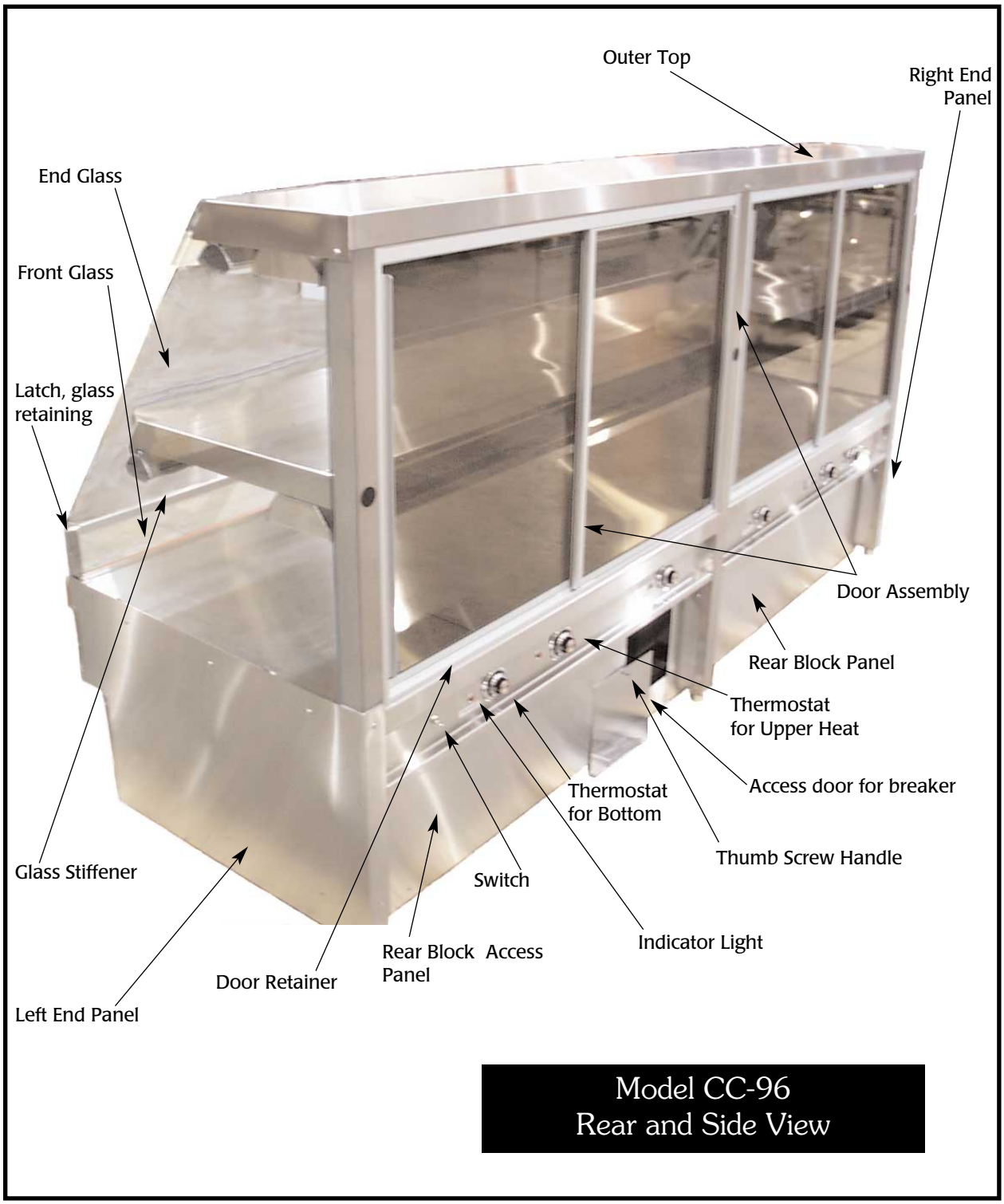
Service Parts List

12-22-00

Part Description	*Alto-Shaam Part No.*	*CC-48 Qty.*	*CC-72 Qty.*	*CC-96 Qty.*
Bumper extrusion mount	BM-24131	4' (1219mm)	6' (1828mm)	8' (2438mm)
Door Assembly	**DR-24135**	**1**	**-**	**-**
	DR-24134	**-**	**1**	**-**
INCLUDES:	**DR-24133**	**-**	**-**	**2**
— Glass Door, right-hand	GL-24430	1	-	-
	GL-24435	-	1	-
	GL-24439	-	-	1 PER ASSEMBLY
— Glass Door, left-hand	GL-24431	1	-	-
	GL-24436	-	1	-
	GL-24440	-	-	1 PER ASSEMBLY
— Door Bumper Stop	DR-22480G	1	1	1 PER ASSEMBLY
DOES NOT INCLUDE:				
— Top Track	TK-24433	1	-	-
	TK-24437	-	1	-
	TK-24441	-	-	2
— Bottom Track	TK-24434	1	-	-
	TK-24438	-	1	-
	TK-24442	-	-	2
— Side Jam	TK-24432	2	2	4
— Side Bumper	BM-24439	2	2	-
	BM-24429	-	-	4
Heat Element	EL-33535	-	-	-
	EL-33457	4	6	8
End Glass	GL-24819	-	-	-
	GL-24139	2	2	2
Front Glass	GL-24820	-	-	-
	GL-24140	1	-	2
	GL-24143	-	2	-
Label, lamp replacement	LA-33458	1	1	1
Lamp Bulb	LP-33513	6	8	12
Spacer	SP-24415	12	16	20
Thermostat	TT-33461	3	3	6
Top Guard	GD-24817	-	-	-
	GD-24243	1	-	-
	GD-24245	-	1	-
	GD-24205	-	-	1
Center Guard	GD-24818	-	-	-
	GD-24244	1	-	-
	GD-24246	-	1	-
	GD-24206	-	-	1
Quartz Heater				
208V, 220 watt	EL-33516	-	-	-
240V, 220 watt	EL-33517	-	-	-
208V, 590 watt	EL-33491	2	-	4
240V, 590 watt	EL-33501	2	-	4
208V, 900 watt	EL-33502	-	2	-
240V, 900 watt	EL-33503	-	2	-
Circuit Breaker 20 Amp (lamps)	CI-3907	4	2	2
Circuit Breaker 30 Amp (heat elements)	CI-3908	-	2	4
Ground Bar Kit	CI-3848	1	1	1
Circuit Breaker Switch	SW-33342	-	-	-
Options:				
Bumper Package, Red	14462	1	-	-
	14463	-	1	-
	14464	-	-	1
Bumper, red	BM-24132	4' (1219mm)	6' (1828mm)	8' (2438mm)
Casters (all swivel w/brake)	CS-24351	4	-	-
Glass, Reflective Case End Panels	Factory Quote	2	2	2
Panels, Custom Colors	Factory Quote			
Shelf, small, wire grid	SH-24144	2	3	4
	SH-24508	-	-	-
Shelf, large, wire grid	SH-24145	2	3	4
	SH-24509	-	-	-
Digital Solar Thermometer Package	14665	1	1	1



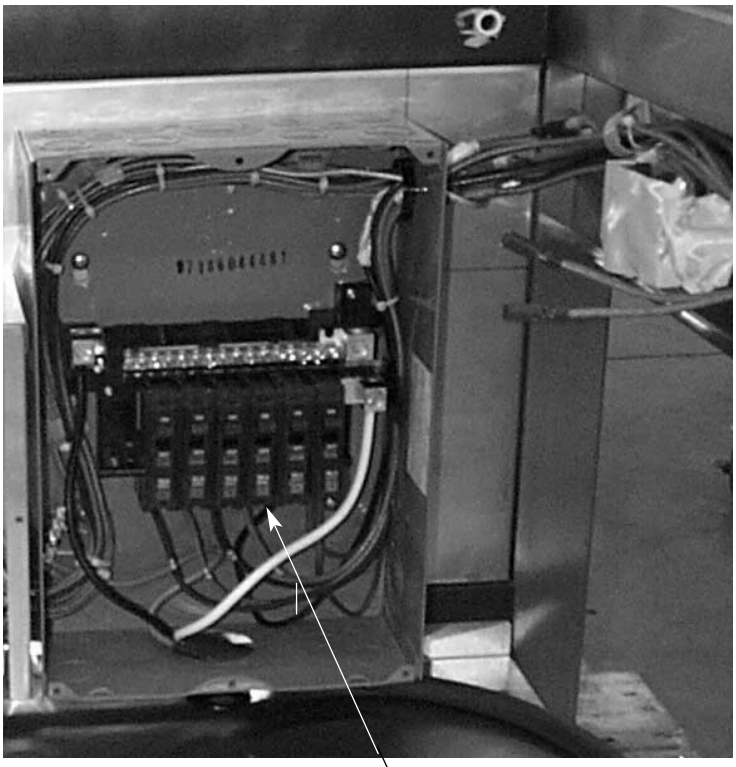
Model CC-96
Front and Side View



Model CC-96
Rear and Side View

SERVICE VIEWS

Unit Front

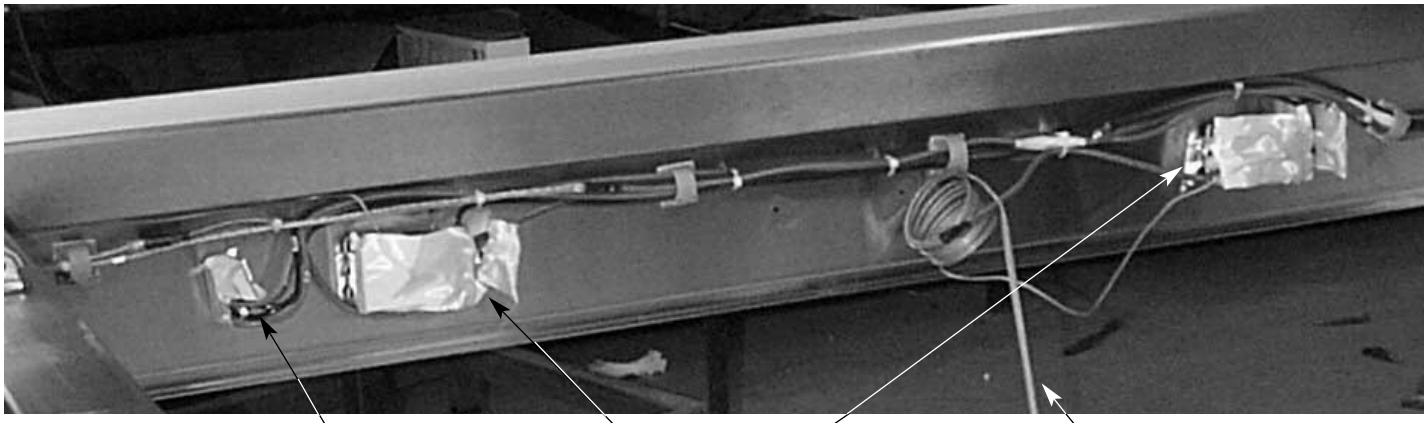


Unit Back

Circuit breaker

Always disconnect the unit from the power source before cleaning or servicing.

CAUTION



Light Switch

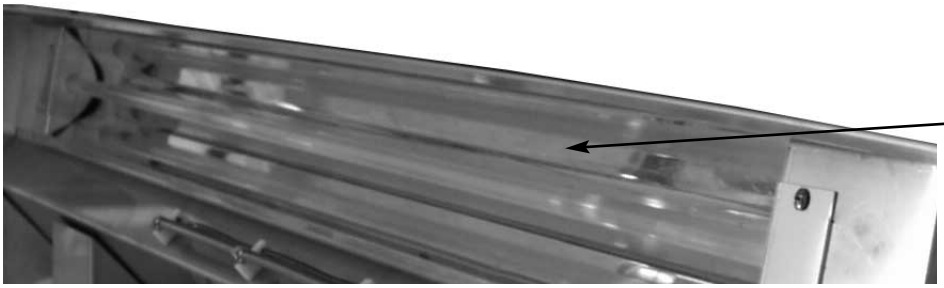
Thermostat

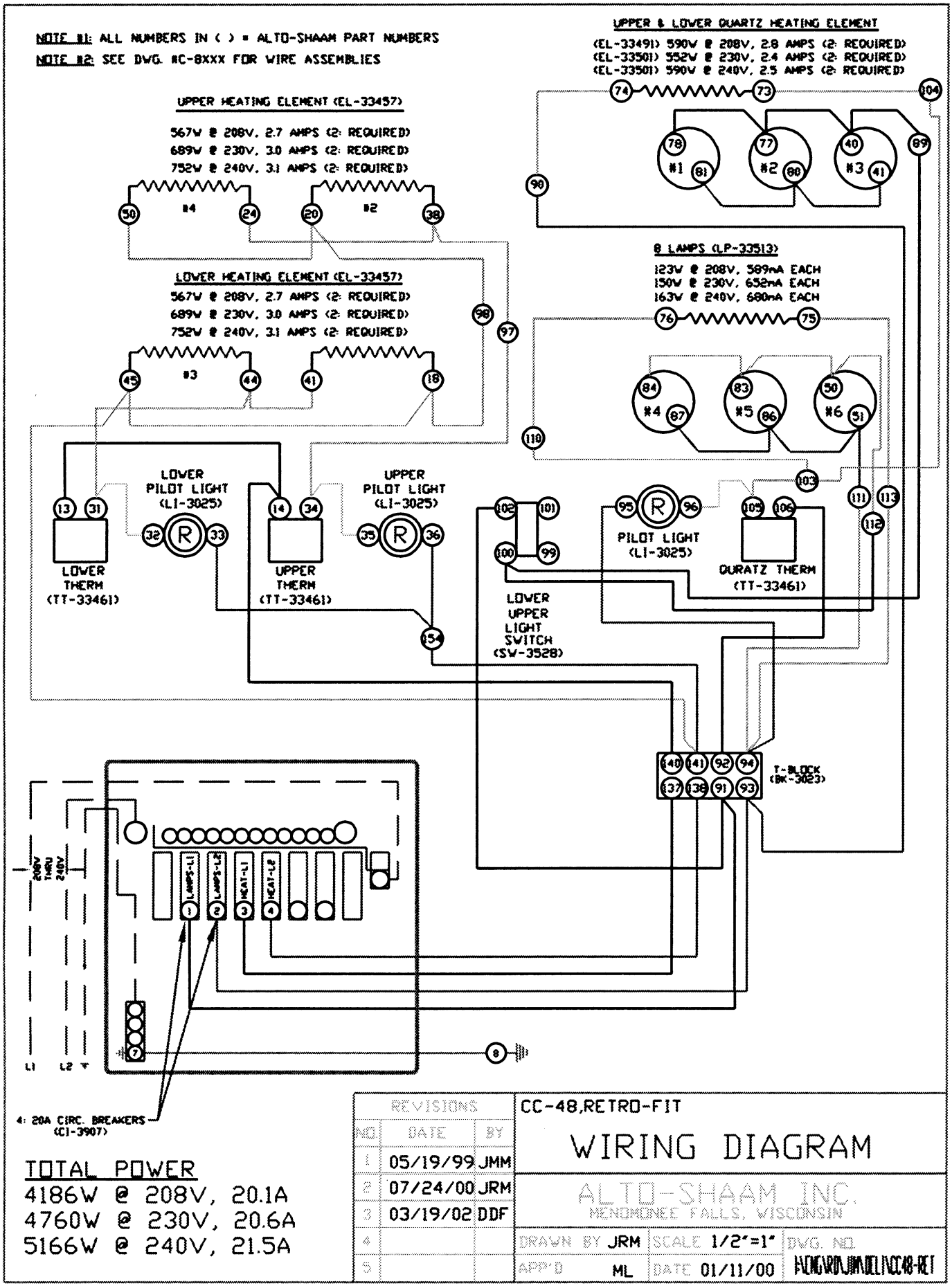
Capillary bulb for thermostat

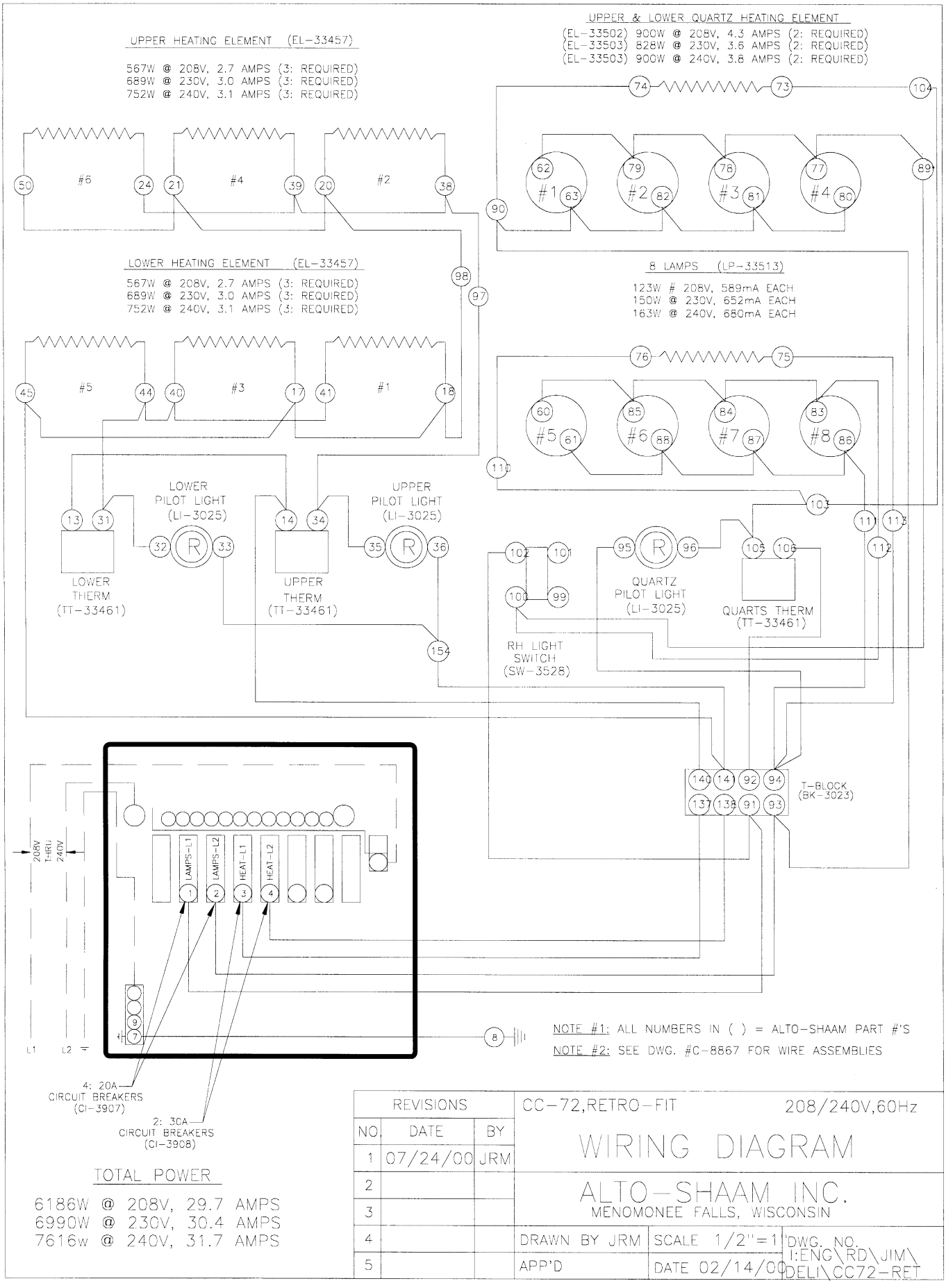
CONTROL PANEL

SERVICE VIEWS

Always disconnect the unit from the power source before cleaning or servicing.




NOTE #1: ALL NUMBERS IN ( ) = ALTO-SHAAM PART NUMBERS
NOTE #2: SEE DWG. #C-8XXX FOR WIRE ASSEMBLIES
UPPER & LOWER QUARTZ HEATING ELEMENT
(EL-33491) 590W @ 208V, 2.8 AMPS (2: REQUIRED)
(EL-33501) 552W @ 230V, 2.4 AMPS (2: REQUIRED)
(EL-33501) 590W @ 240V, 2.5 AMPS (2: REQUIRED)
UPPER HEATING ELEMENT (EL-33457)
567W @ 208V, 2.7 AMPS (2: REQUIRED)
689W @ 230V, 3.0 AMPS (2: REQUIRED)
752W @ 240V, 3.1 AMPS (2: REQUIRED)
LOWER HEATING ELEMENT (EL-33457)
567W @ 208V, 2.7 AMPS (2: REQUIRED)
689W @ 230V, 3.0 AMPS (2: REQUIRED)
752W @ 240V, 3.1 AMPS (2: REQUIRED)
8 LAMPS (LP-33513)
123W @ 208V, 589mA EACH
150W @ 230V, 652mA EACH
163W @ 240V, 680mA EACH
LOWER PILOT LIGHT (LI-3025)
UPPER PILOT LIGHT (LI-3025)
PILOT LIGHT (LI-3025)
LOWER THERM (TT-33461)
UPPER THERM (TT-33461)
DURATZ THERM (TT-33461)
LOWER UPPER LIGHT SWITCH (SW-3528)
T-BLOCK (BK-3023)
208V THRU 240V
AMPS-L1
AMPS-L2
HEAT-L1
HEAT-L2
L1
L2
4: 20A CIRC. BREAKERS (CI-3907)
TOTAL POWER
4186W @ 208V, 20.1A
4760W @ 230V, 20.6A
5166W @ 240V, 21.5A
REVISIONS
NO. DATE BY
1 05/19/99 JMM
2 07/24/00 JRM
3 03/19/02 DDF
4
5
CC-48,RETRO-FIT
WIRING DIAGRAM
ALTO-SHAAM, INC.
MENOMONEE FALLS, WISCONSIN
DRAWN BY JRM
SCALE 1/2"=1"
DWG. NO.
APP'D ML
DATE 01/11/00



TOTAL POWER

6186W @ 208V, 29.7 AMPS
6990W @ 230V, 30.4 AMPS
7616w @ 240V, 31.7 AMPS

REVISIONS		
NO.	DATE	BY
1	07/24/00	JRM
2		
3		
4		
5		

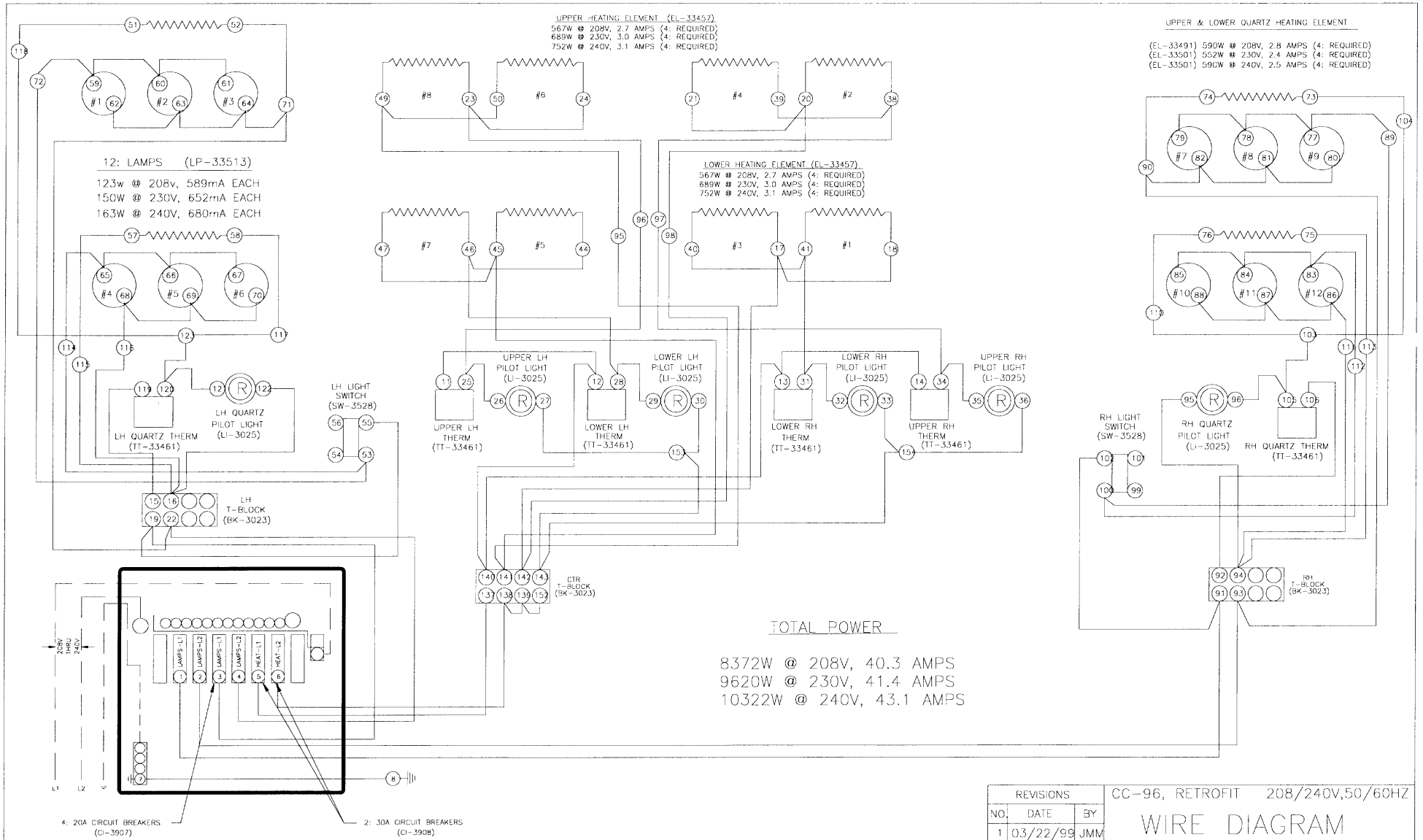
CC-72,RETRO-FIT 208/240V,60Hz

WIRING DIAGRAM

ALTO-SHAAM INC.
MENOMONEE FALLS, WISCONSIN

DRAWN BY JRM | SCALE 1/2"=1" | DWG. NO. I:ENG\RD\JIM\DELI\CC72-RET

APP'D | DATE 02/14/00



TOTAL POWER

8372W @ 208V, 40.3 AMPS
9620W @ 230V, 41.4 AMPS
10322W @ 240V, 43.1 AMPS

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

NOTE #2: SEE DRW. #C-8868 FOR WIRE ASSEMBLIES

REVISIONS			CC-96, RETROFIT 208/240V,50/60HZ
NO.	DATE	BY	WIRE DIAGRAM
1	03/22/99	JMM	
2	07/24/00	JRM	ALTO-SHAAM INC.
3			MENOMONEE FALLS, WISCONSIN
4			DRAWN BY JRM / SCALE 1/2"=1" / DWG. NO. I:\ENG\RD\JM\DELI\CC96-RET
5			APP'D / DATE 01/27/00

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.

ALTO-SHAAM® LIMITED WARRANTY

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

The labor warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

The parts warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

Exceptions to the one year part warranty period are as listed:

A. Halo Heat cook/hold ovens include a five (5) year parts warranty on the heating element. Labor will be covered under the terms of the standard warranty period of one (1) year or fifteen (15) months.

B. Alto-Shaam Quickchillers include a five (5) year parts warranty on the refrigeration compressor. Labor will be covered under the terms of the standard warranty period of one (1) year or fifteen (15) months.

This warranty does not apply to:

1. Calibration
2. Replacement of light bulbs and/or the replacement of display case 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.
5. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
6. 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, expressed or implied, including the implied warranties of merchantability and fitness for purpose. In no event shall the Company be liable for loss of use, loss of revenue, or loss of product or profit, or for indirect or consequential damages. This warranty is in lieu of all other warranties expressed or implied and Alto-Shaam, Inc. neither assumes or authorizes any persons to assume for it any other obligation or liability in connection with Alto-Shaam equipment.

ALTO-SHAAM, INC.

Warranty effective January 1, 2000

Record the model and serial numbers of the unit for easy reference. Always refer to both model and serial numbers in your correspondence regarding the unit.

Model: _____

Serial Number: _____

Purchased From: _____

COOK/HOLD/SERVE SYSTEMS BY **ALTO-SHAAM®**

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