

OPERATION and CARE MANUAL



SALAD BAR

MODEL: 300-SB



COOK/HOLD/SERVE SYSTEMS

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www.alto-shaam.com

UNPACKING and SET-UP

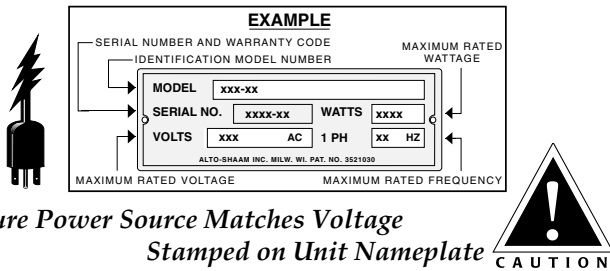
The Alto-Shaam Salad Bar has been thoroughly tested, and inspected to insure only the highest quality unit is provided. When you receive your salad bar, check for any possible shipping damage and report it at once to the delivering carrier. See *Transportation Damage and Claims* section located in this manual.

Save all the information and instructions packed with the unit. 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.

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

ELECTRICAL INSTALLATION

1. An identification tag is permanently mounted on the unit.
2. Plug the unit into a properly grounded receptacle **ONLY**.
3. Position the unit so that the cord is easily accessible in case of an emergency.



Ensure Power Source Matches Voltage
Stamped on Unit Nameplate

START-UP

1. Before operating the unit, clean both the interior and exterior with a damp cloth and mild soap solution. Rinse well.
2. Clean and install the pan dividers and separator bars.
3. Add ice.

CARE & CLEANING

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



THOROUGHLY CLEAN THE UNIT DAILY

1. Disconnect unit from power source.
 2. Remove, cover or wrap, and store unused products under refrigeration. Remove ice and drain water.
 3. Clean the interior metal surfaces of the cabinet with a clean, 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.
4. Clean sneeze guard with mild detergent and water. Dry with clean damp chamois. Avoid scratching, do not use dry cloths or scouring compounds.
 5. 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 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.



Never flood the inside or outside of the unit with water or any liquid solution. Do not use water jet to clean. **NEVER STEAM CLEAN.** Severe damage or electrical hazard could result, voiding the warranty.

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.

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.

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.

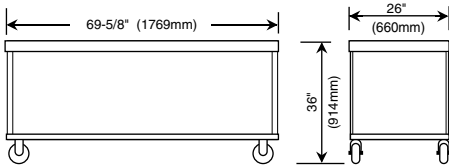
Most food-borne illnesses can be prevented through proper temperature control and a comprehensive program of sanitation. Both these factors are important to build quality service as the foundation of customer satisfaction. Safe food handling practices to prevent food-borne illness is of critical importance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

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)

ALTO-SHAAM DECORATOR CARTS

The Alto-Shaam Model 300-SB salad bar is designed to fit directly on top of Alto-Shaam decorator carts.

Three decorator cart styles are available.



Decorator Cart Style #308461

Enclosed on all four sides.



Decorator Cart Style #308451
Rear View

Enclosed on three sides with no shelf.



Decorator Cart Style #308441
Rear View

Enclosed on three sides with one shelf.

This unit can also be used as a free-standing unit. Free standing units must be mounted on the legs furnished. Otherwise, mount the unit on the optional cart or a countertop sealing the bottom perimeter with a R.T.V. or silastic meeting N.S.F. requirements. Warranty will become null and void if these directions are not followed.

9/01

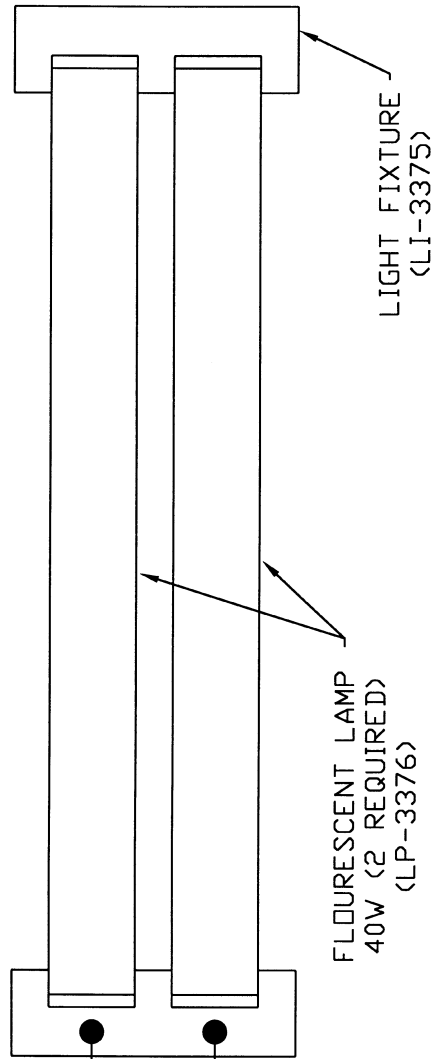
SERVICE PARTS LIST

300-SB SALAD BAR

PART DESCRIPTION	QTY. PER UNIT	A/S PART NO.
LEGS, 6" (152mm)	4	LG-23067
DRAIN	1	FT-2550
- RUBBER, WASHER, SMALL	1	-----
- DRAIN NUT, SMALL	1	-----
- NYLON WASHER	1	-----
- DRAIN NUT, LARGE	1	-----
WATER HOSE	1	PB-2755
WATER HOSE CLAMP	1	PB-2756
HOSE FITTING	1	PB-2757
INSULATION	1	IN-2381
	1	IN-2003
CORD SET (125V)	1	CD-3232
CORD, 220V, 6' (1829mm)	1	CD-3508
LIGHT SWITCH	1	SW-32487
GLASS ASSEMBLY CLAMP	2	CM-24771
BULB FIXTURE	1	LP-3375
- LAMP BALLAST (220V)	1	LP-3383
BULB	2	LP-3376
SNEEZE GUARD, BRONZE	2	GD-24772
TERMINAL BLOCK	1	BK-3021

Options & Accessories

Custom Panel ColorsFACTORY QUOTE
 Pocket Thermometer °FTH-3300
 Pocket Thermometer °C.....TH-3412
 Pan Divider Bar Set
 — Full-Size Pan Dividers (4)1924
 — One-Half Pan Dividers (5).....1037



FLOURESCENT LAMP
40W (2 REQUIRED)
(LP-3376)

LIGHT FIXTURE
(LI-3375)

POWER SWITCH
(SW-33487)

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

NOTE #2: SEE DRW. #B-8547-2001 FOR WIRE ASSEMBLIES

120V
80W
60HZ
1.5A

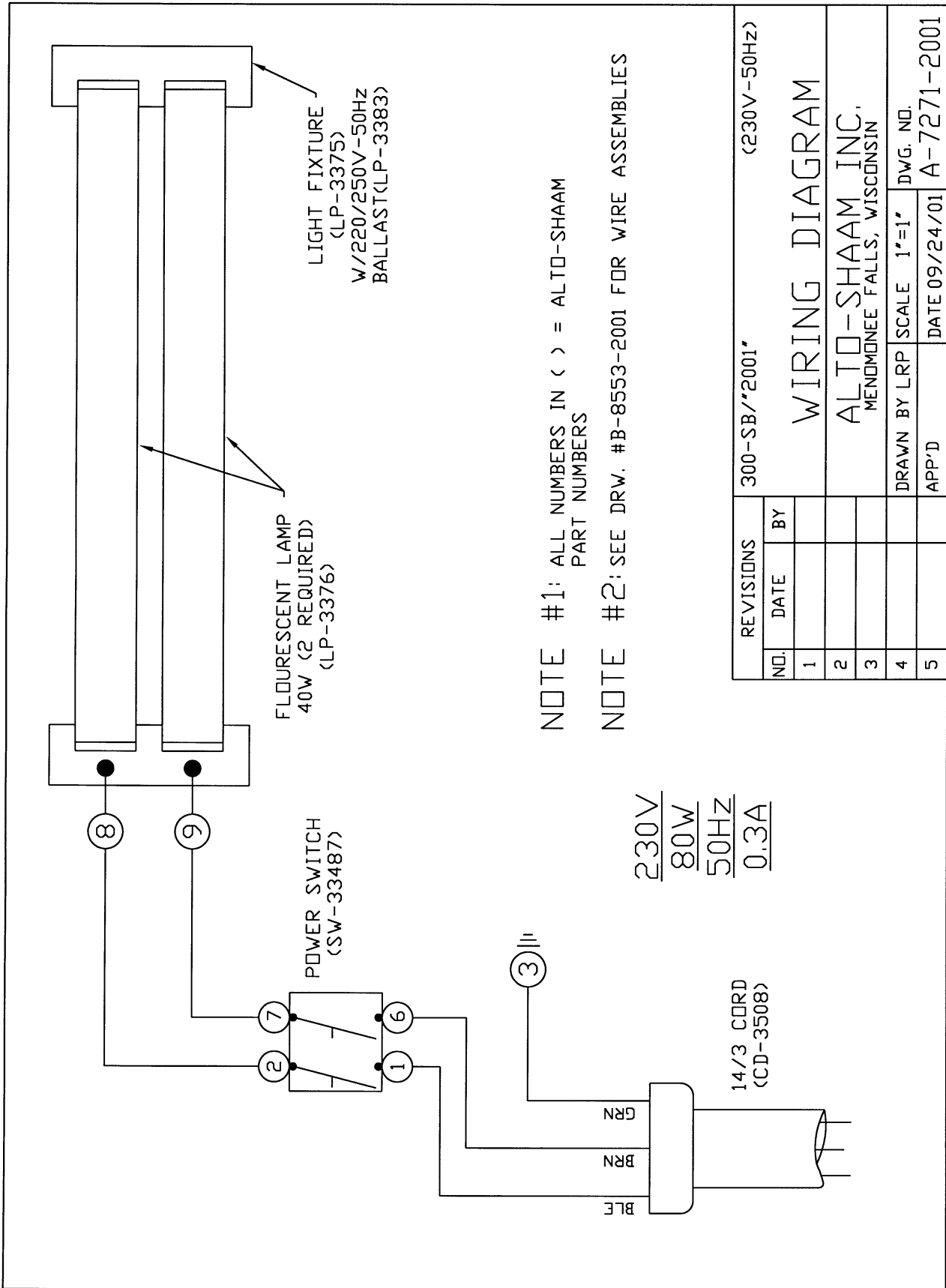
CORD &
PLUG SET
(CD-3232)

REVISIONS		300-SB/"2001"	(120V-60HZ)
NO.	DATE	BY	
1			
2			
3			
4			
5			

WIRING DIAGRAM

ALTO-SHAAM INC.
MENDOTA FALLS, WISCONSIN

DRAWN BY AHL	SCALE 1"=1"	DWG. NO.
APP'D	DATE 07/11/01	A-7265-2001



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

NOTE #2: SEE DRW. #B-8553-2001 FOR WIRE ASSEMBLIES

REVISIONS		300-SB/*2001*		(230V-50Hz)	
NO.	DATE	BY			
1					
2					
3					
4					
5					

WIRING DIAGRAM

ALTO-SHAAM INC.
MEMONONEE FALLS, WISCONSIN

DRAWN BY LRP	SCALE 1"=1'	DWG. NO.
APP'D	DATE 09/24/01	A-7271-2001

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: _____

Date Installed: _____ Voltage: _____

HALO HEAT COOK/HOLD/SERVE SYSTEMS BY ALTO-SHAAM®

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