Cook & Hold Oven
Model 1750-SK

ALTO-SHAAM

Smoker Ovens effortlessly infuse bold flavors with real wood chips. No pressure-cooking or artificial smoke flavor required.

Gentle, low and slow Halo Heat® technology evenly surrounds food without the use of extremely hot elements, added humidity or fans. This controlled, uniform heat maintains precise temperatures throughout the hot smoking, cooking and holding process—improving food quality and extending hold times.

Cook by time or probe with simple or deluxe controls. Probes sense internal product temperature and automatically convert the oven from cook mode to hold mode once set parameters have been reached.

Labor-free, overnight smoking, cooking and holding paired with effortless operation reduces labor costs and increases productivity.

Advanced controls – designed intentionally simple – feature an intuitive, user-friendly interface and programmable recipes to ensure consistency with each cook.

ChefLinc™, cloud-based remote oven management software, streamlines processes and maximizes profits with data-driven insights (deluxe control only).

ISO 9001:2015-certified.

Shown with Deluxe control   **1750-SK**   Shown with Simple control

Standard Features

- Casters (two (2) rigid, two (2) swivel with brake)
- Two (2) single-point, straight removable probes
- Drip tray and drip pan with drain
- Programmable, touchscreen control on Deluxe model
- Programmable control on Simple model
- HACCP data collection on Deluxe model
- Easy recipe upload/download via USB port
- SureTemp™ heat recovery on Deluxe model
- Two (2) stainless steel side racks with ten (10) pan positions spaced 1-3/8" (35mm) on centers
- Removable exterior drip tray
- Woodchip tray and sample bag of woodchips

9 Full-size pans — 20" x 12" x 2-1/2" on wire shelves
GN 1/1 — 530mm x 325mm x 65mm

18 Half-size pans — 10" x 12" x 2-1/2" on wire shelves
GN 1/2 — 265mm x 325mm x 65mm

CAPACITY per Cavity

Weight maximum per cavity: 100 lbs. (45 kg)
Volume maximum per cavity: 75 quarts (71 liters)

Four (4) shelves and two (2) rib racks included. Additional shelves required for maximum capacity.

c(UL)us LISTED
COOKING APPLIANCE 584m

UL EPH CLASSIFIED
ANSI/NSF 4

ecosmart®

Lifetime Warranty
On all Cook & Hold heating elements (excludes labor)

Configurations (select one each)

Models
- ☐ Simple
  - ☐ HACCP option
- ☐ Deluxe
  - ☐ Ethernet option (5032090)

Door Choice
- ☐ Right hinged, solid door, standard
- ☐ Right hinged, window door
- ☐ Left hinged, solid door
- ☐ Left hinged, window door

Electrical
- ☐ 208-240V, 1Ph

Casters and Legs
- ☐ 3-1/2" (89mm) casters, two (2) rigid two (2) swivel with brake, option (5027133)
- ☐ 5" (127mm) casters, two (2) rigid two (2) swivel with brake, option, (5027112)
- ☐ 6" (152mm) legs, set of four (4) (5032092)
- ☐ 6" (152mm) seismic legs, set of four (4) (5032093)

Optional Accessories (select all that apply)

Bumper and Handles
- ☐ Full perimeter bumper
- ☐ Push/Pull handle kit

Additional Probes
- ☐ Sous vide probe (PR-36576)
- ☐ T-handle probe, up to six (6) with Deluxe per cavity (PR-46998)
- ☐ Straight probe, up to six (6) with Deluxe per cavity (qty two (2) included with oven) (PR-46999)

Drip Pans, Shelves, Holders
- ☐ Drip pan with drain (5027713)
- ☐ Drip pan, without drain (1034370)
- ☐ Increased capacity exterior drip pan (5030664)
- ☐ Shelf, stainless steel (SH-2324)
- ☐ Carving holder, prime rib (HL-2635)
- ☐ Carving holder, steamship (cafeteria round) (4459)

Cleaners
- ☐ Alto-Shaam, non-caustic cleaner one (1) 32-ounce bottle (CE-46828)
- ☐ Alto-Shaam, non-caustic cleaner six (6) 32-ounce bottles (CE-46829)

Accessories, misc.
- ☐ Door lock with key (5028755)

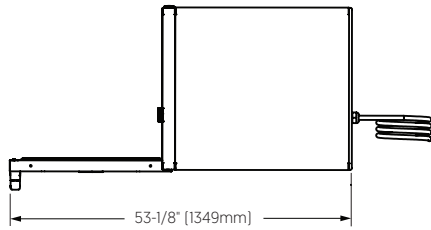### Woodchips, 2.0 lb (0.9 kg) bag
- ☐ Cherry (WC-22540)
- ☐ Apple (WC-22542)
- ☐ Maple (WC-22544)
- ☐ Hickory (WC-2828)

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DIMENSIONS

OVERALL HEIGHT: 1750-SK		
Accessory	in	mm
5" caster	58-1/16"	1474
3-1/2" caster	57'	1448
6" leg [min]	55-15/16"	1420
6" leg [max]	58-3/16"	1477
6" seismic leg [min]	56-7/8"	1444
6" seismic leg [max]	59-5/16"	1506

53-1/8" (1349mm)

Shown with bumper and handles

55-9/16" (1411mm)
53-1/8" (1349mm)

Shown with Simple control and 3-1/2" casters

25-11/16" (653mm)
25-7/16" (646mm)

33-5/8" (853mm)
29-13/16" (758mm)
29-3/16" (742mm)

8-3/16" (208mm)

29-3/4" (756mm)
25-7/16" (646mm)

57" (1448mm)
5" (128mm)

57" (1448mm)

22-1/4" (565mm)

24-1/16" (612mm)

28-7/16" (723mm)
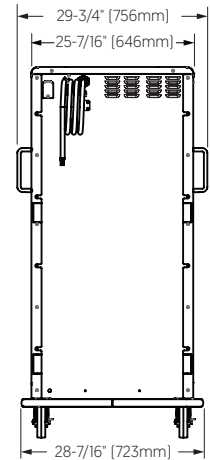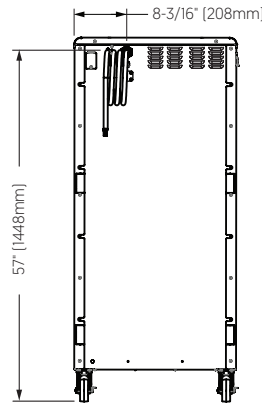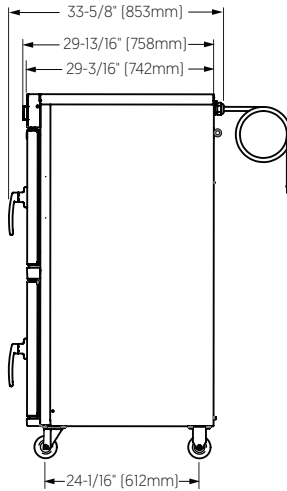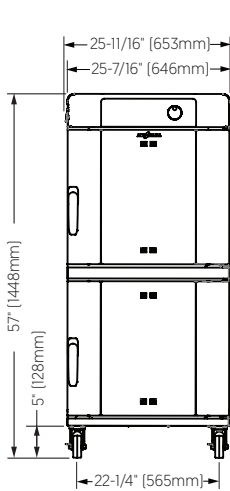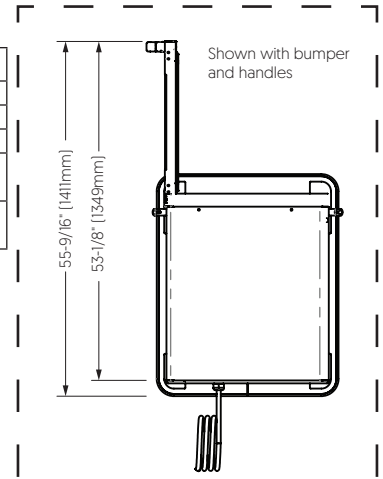
Interior (H x W x D) Per Cavity	Net Weight	Ship Dimensions (L x W x H)	Ship Weight
20-1/16" x 22" x 26-1/2" [510mm x 559mm x 673mm]	440 lbs. [200 kg]	39" x 39" x 79" [991mm x 991mm x 2007mm]	530 lbs. [240 kg]

CLEARANCE

Top:............ 2" [51mm]
Left: .... 2" [51mm]
Right:.......... 2" [51mm]
Back: .... 3" [76mm]

CHECK FIRST

The oven must be installed level.

The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

See local installation codes for smoker ventilation requirements.

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HEAT

Heat of rejection

1750-TH	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,825	0.53

TEMPERATURE

Cooking temperature range:
200°F–325°F [94°C–163°C]

Holding temperature range:
85°F–205°F [29°C–96°C]

ELECTRIC

1750-SK Smoker

1750-SK	V	Ph	Hz	Awg	IEC	A	Breaker (A)	kW	Plug Configuration	Certification
208–240V**	208	1	60	8	—	33	50	7.0	Alto-Shaam offers a number of readily available cord and plug configurations. Contact factory for options.	c(UL)us LISTED, COOKING APPLIANCE, ANSI/NSF 4
	240	1	60	8	—	38	50	9.0		
230V	230	1	50/60	8	—	36	63	8.3		CE EAC IP X4
	230	1	50/60	8	—	25	32	5.8*		
380-415V	380	3	50/60	10	2.5	20	32	7.6		CE EAC IP X4
	415	3	50/60	10	2.5	22	32	8.9		

Electrical connections must meet all applicable federal, state, and local codes.

*Reduced wattage configuration.

** Dedicated circuit required.