



Mobile Refrigerated Cart

Model:

1000-MR2-1



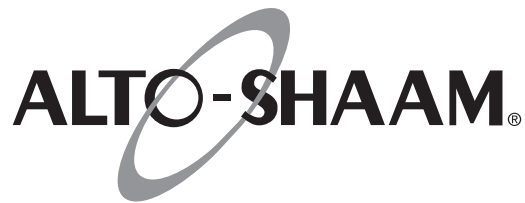
- **INSTALLATION**
- **OPERATION**
- **MAINTENANCE**



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	Care and Cleaning	
Unpacking	1	Sanitation	10
Safety Procedures and Precautions	2	Cleaning and Preventative Maintenance	11
Installation		Protecting Stainless Steel Surfaces.	11
Site Installation	3	Cleaning Agents	11
Clearance Requirements	3	Cleaning Materials.	11
Installation Requirements	3	Interior Cleaning	12
Dimension Drawings, Weights & Capacities	4	Exterior Cleaning.	12
Options and Accessories.	4	Condenser Cleaning	12
Electrical	5	Gasket Replacement	12
Operation		Service	
Operating Instructions.	6	Troubleshooting	13
User Information	7	Alarms.	13
Food Handling Guidelines	8	Service views	14-15
Portion and Pan Sizes.	9	Wire Diagrams	
		Always refer to the wire diagram(s) included with the unit for most current version.	
		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.

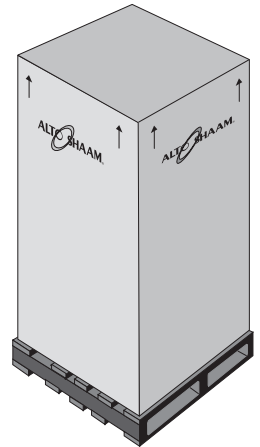
This manual must be read and understood by all people using or installing the equipment model. Contact the Alto-Shaam Tech Team Service Department if you have any questions concerning installation, operation, or maintenance.

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.

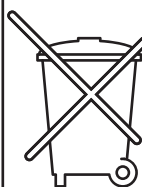
CAUTION

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 chill or freeze 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.



Used to indicate that referral to operating instructions is a mandatory action. If not followed the operator or patient could suffer personal injury.



Used to indicate that referral to operating instructions is recommended to understand operation of equipment.

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



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

Position the refrigerated cart to allow sufficient air ventilation through the condensing unit(s).

Avoid installing the chiller immediately adjacent to fryers, charbroilers, or any other equipment producing grease laden air; heat producing equipment such as ovens and ranges; and steam discharging equipment such as steamer ovens and kettles. Do not locate the refrigerated cart in direct sunlight.

INSTALLATION

Prior to moving the refrigerated cart to the installation site, check the dimensions of doors, passageways, and ceiling heights in the areas through which the cabinet must be moved. Also check the turning radius if the cabinet must be moved around an existing structure. The use of a fork lift or pallet lift truck is required for moving and leveling most refrigerated cart models.

NOTE: In certain instances, it may be necessary to remove doors and door hardware to negotiate tight spaces.

This unit must be placed on a level floor to ensure the automatic door closing and correct draining of condensate.

SITE INSTALLATION

CLEARANCE REQUIREMENTS

Full perimeter bumper accommodates all clearance requirements.

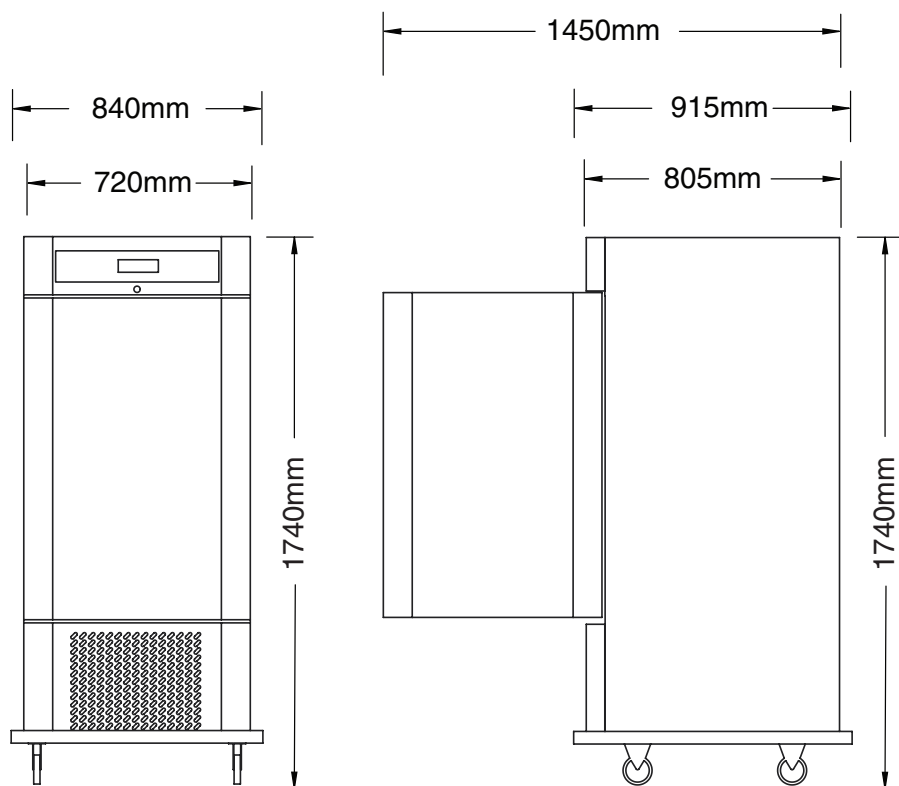
Unit should **NOT** be tipped on its side.

If tipped, unit must stand in the upright position for a **MINIMUM** of 12 hours before operating. Tipping will cause damage to the unit and void the warranty if not allowed to "rest".

If unit must be tipped, use extreme care. Block casters to prevent unit from rolling while lowering or lifting.

INSTALLATION

SITE INSTALLATION



WEIGHT	
NET: 130 kg	SHIP: 155 kg
CARTON DIMENSIONS: (L x W x H)	
940 mm x 860 mm x 1860 mm	

PRODUCT\PAN CAPACITY
131 kg MAXIMUM
VOLUME MAXIMUM: 228 LITERS
GASTRONORM 1/1:
Twenty-four (24) 530 mm x 325 mm x 65 mm

REFRIGERATION
270g R134a refrigerant
Refrigeration duty of 1584 Btu/h
Heat of rejection 2060btu/h

DRAINAGE
Evaporator Pan: No installation required

INSTALLATION

ELECTRICAL

This product is supplied with a moulded 13 Amp plug which needs a suitable socket. This cabinet should not be used outside and should be used in a dry environment. The plug needs to be accessible once the equipment is placed in its final position. Should the plug need changing, this must be done by a qualified person.

ELECTRICAL				
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW
220	1	50/60	2.5	.43
CORD INCLUDED (3.5 M)				

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



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



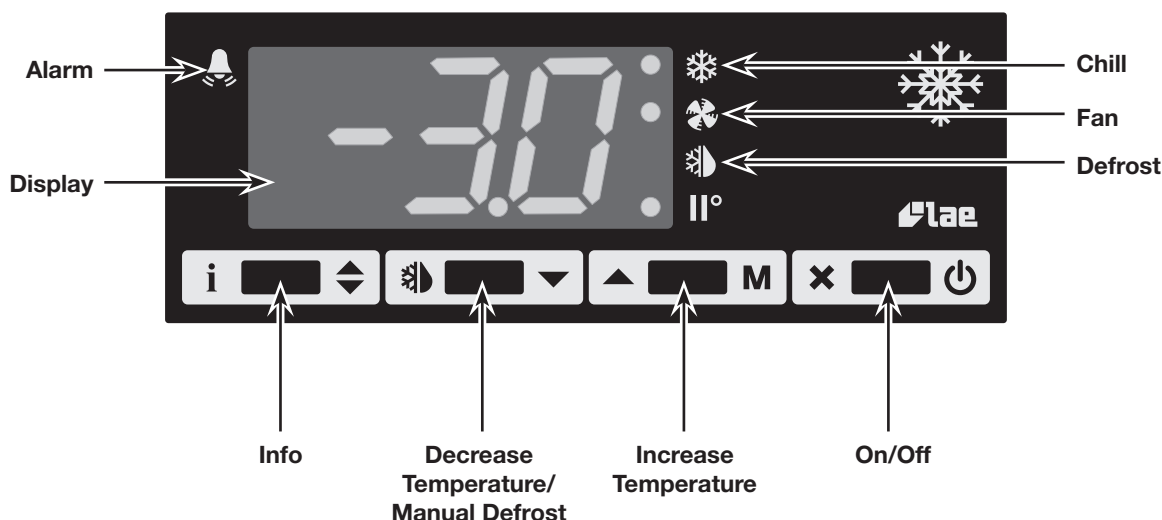
DANGER



ENSURE POWER SOURCE MATCHES VOLTAGE IDENTIFIED ON APPLIANCE RATING TAG.

OPERATION

OPERATING INSTRUCTIONS



POWER

Plug refrigerated cart into power supply.

Press  to start the unit. (Cabinet air temperature will show on Display)

To turn off the unit when running, press and hold the  button for 3 seconds.

TO CHANGE TEMPERATURE SETTING

MR2-1 is designed to operate between -2°C and 4°C. The control is preset at the factory for this temperature and should require no readjustment. The temperature setting can be checked by pressing and holding the  button. This setting can then be changed to better meet site conditions by pressing the  and  buttons. (Refrigerators have a maximum setting of 10°C and a minimum of -2°C.) The temperature set is the cut out (stopping) temperature, the cut in (starting) temperature is determined by the differential.

DEFROST

Defrost is automatic every 8 hours with the standard factory setting. The internal temperature may increase slightly during the defrost cycle but this will not affect the product stored inside.

ALARM

See Troubleshooting section of this manual. Press any key to silence alarm.

OPERATION

USER INFORMATION

Time & Temperature Guidelines

To assure quality and safety in chilled processed food handling, it is important to observe the following guidelines.

1. All foods should be covered prior to chill or freeze processing.
2. The temperature of foods should be rapidly reduced from 140°F to 40°F (60°C to 4°C) within a period of 4 hours.
3. Foods can be safely removed from the chiller cabinet at a product temperature of 40°F (4°C) or lower.
4. Chilled foods should be stored under refrigeration designed to hold products at 34° to 38°F (1° to 3°C) for a maximum of 5 days or less. A 5-day shelf life includes the day of production and the day of consumption.
5. All potentially hazardous cooked foods that have been chilled followed by reheating and hot food holding must be reheated to a minimum core temperature of 165°F (74°C) for 15 seconds prior to serving. Refer to local food codes for possible exceptions.
6. Always reference and adhere to local food codes and HACCP guidelines with regard to time and temperature for chilling or frozen food processing.

**ALLOW A MINIMUM
OF 30 MINUTES
OF PRECHILL
TIME BEFORE
PROCESSING.**

CAUTION



NEVER STACK PANS DIRECTLY ON TOP OF EACH OTHER. STACKED PANS WILL RESTRICT AIR FLOW AND INCREASE CHILL PROCESSING TIME.

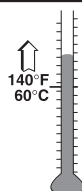
CAUTION



ADEQUATE SPACING MUST BE ALLOWED BETWEEN PANS FOR PROPER AIR CIRCULATION FOR BOTH PROCESSING AND SUBSEQUENT HOLDING.



CAUTION



TO MAINTAIN SANITATION CONTROL, ALL FOODS FOR QUICK-CHILL OR QUICK-FREEZE PROCESSING MUST BE AT A TEMPERATURE ABOVE 140°F (60°C) AND MUST BE TIGHTLY COVERED.

OPERATION

FOOD HANDLING GUIDELINES

PRODUCT COVERING

To maintain sanitation control when loading the refrigerated cart, foods should be above 140°F (60°C) and should be tightly covered. A tight cover is an important part of proper chilling methods and must be used to prevent the possibility of accidental contamination by airborne bacteria.

Stainless steel pan covers may be used. Stainless steel covered pans must include a label indicating pan contents and use-by date. A cover of clear plastic wrap is also acceptable.

When using plastic wrap as a food covering, make certain the wrap comes in direct contact with the surface of the product and extends around and down each side of the pan. This is an important step to ensure proper chilling times. Spacing left between the plastic wrap and the surface of the food creates an insulating air gap resulting in more product heat retention and a slower chilling rate.

Meat roasts and other larger, dense products should be no larger than a weight of 8 to 10 pounds (4 to 5 kg) per item. Because of the density of these products, chilling could take up to 4 hours. Due to longer chilling time required, it is also suggested these items be chilled at the end of the day with the chiller set in the automatic chill/hold mode. This method provides the operator with fully chilled product holding at a refrigerated temperature on the following day.

Prior to chilling, roasts must be wrapped in clear plastic and placed in the chiller. ***Do not slice roasted meats until the day of service.***

Portioned meat products such as pork chops or meat patties should be chilled directly on the sheet pans on which they were cooked. Cover the sheet pans with clear plastic wrap for chilling. After chilling, this type of product can be placed in steam table pans for refrigerated storage.

PORTIONING & PACKAGING

1. During portioning and packaging operations, all foods should be maintained at or above 140°F (60°C), or below 40°F (4°C).
2. If cooked foods exceed the processing capacity of the refrigerated cart, place hot product in an appropriate back-up hot holding device. Hold hot foods at a temperature above 140°F (60°C).

If a hot food holding cabinet is not available, place hot foods in short-term refrigerated storage until these products can be loaded into the refrigerated cart for the next available processing cycle. Production of cooked foods should not exceed the processing capabilities of the chiller, therefore, do not adopt short-term refrigeration as a routine practice but use only in an emergency situation.

3. Fill containers to a 12 pound (5kg) limit or maximum depth of 2" (51mm) of product. Do not use plastic or Lexan® containers.
4. For faster cooling, place lids and over-wrap materials directly on the surface of foods. As previously indicated, air trapped between the lid and food surface acts as an insulator and will increase chill time.
5. For faster chilling times, place low profile foods such as chicken quarters, fish fillets, or ribs in low depth containers such as 1-1/2" (38mm) deep sheet pans.
6. Large cuts of meat and poultry that weigh a maximum of 8 to 10 pounds (4 to 5 kg) maximum should be individually wrapped with tight fitting film and placed on sheet pans in the chill cabinet.

OPERATION

THE FOLLOWING CHART OF PORTION SIZES AND SERVING CAPACITY PER PAN IS PROVIDED AS A GENERAL REFERENCE ONLY.

PORTION SIZES and PAN CAPACITIES		
PAN SIZE >	325 x 530 x 65mm	
FOOD CATEGORY	SERVING SIZE	SERVINGS PER PAN
BREAKFAST ITEMS:		
Griddle Cakes, Waffles, French Toast (2 TO 3 EACH)	113 gm	48
Eggs	57 to 113 gm	96 to 48
Breakfast Meats	57 gm	96
Cooked Cereals or Grains	113 gm	48
Fruit Compote	113 gm	48
Meat, Poultry, Fish, Seafood	113 gm	48
Casseroles and Extended Dishes	170 to 227 gm	32 to 24
Vegetables	113 gms	48
STARCHES:		
Potato, Rice, Pasta, Stuffings, Beans	113 gm	48
Gravies and Au Jus	57 gm	96
Sauces	113 gm	48
Protein and Starch-Based Salads	113 to 170 gm	48 to 32
DESSERTS:		
Pudding, Custard, Mousse, Jello	113 gm	48

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)

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	
 NO SCRAPERS	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.
 NO WIRE BRUSHES	
 NO STEEL PADS	

CARE AND CLEANING

INTERIOR CLEANING

Open the refrigerated cart door to warm the interior of the cabinet.

1. Remove any loose food debris with a cleaning cloth or small hand broom.
2. Use a mild, non-abrasive detergent and warm water. Wipe-down the interior of the cabinet, removing all food residue. This includes the ceiling, floor, and walls.
Wipe-down the interior door panel and clean the vinyl gaskets. Make certain to clean under the gaskets to remove any mildew accumulation or food residue.
3. Rinse all interior surfaces including the cabinet door and gasket with clean water and a cloth. Remove all rinse water.
4. Wipe interior surfaces with a clean cloth and sanitizing solution for use on metal and vinyl food contact surfaces. This is an important step to control the build-up of unwanted mildew and mold in the refrigeration system.
5. Allow interior to air dry with door open.

EXTERIOR CLEANING



1. Wipe all exterior surfaces including the control panel, door frame, latches, and hinges with a damp cloth containing a mild, non-abrasive, non-chloride detergent solution.
2. Rinse detergent solution with a cloth and warm water. Allow exterior to air dry.
3. Polish with any standard stainless steel polish designed for use on food service equipment. When cleaning the exterior of the cabinet, always wipe with the grain of the stainless steel to avoid scratching or marring the finish.

DO NOT USE ABRASIVE CLEANING COMPOUNDS OR IMPLEMENTS.

CONDENSER CLEANING

All the heat removed from the cabinet is discharged into the room via the condenser which is similar to a car radiator. This must be kept clean so that the air can pass through it to remove the heat, if it becomes choked with dust the unit will over heat and this can lead to a burnt out compressor. The condenser should be brushed with a soft brush to remove any dust deposited on the alloy fins. The frequency of this cleaning is determined by the amount of dust in the surrounding area but should be cleaned at least 4 times a year.

GASKET REPLACEMENT

Damaged gaskets can easily be replaced. Remove the old gasket by gently pulling it out of the gasket retainer and simply push in the new gasket leaving the corners to last.



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**

TROUBLESHOOTING

TROUBLESHOOTING

Before looking any further, please check the power supply to the unit and controller temperature setting.

ALARMS

The controller is equipped with internal visual and audio alarms:

Press any button on the controller to silence an alarm. Verify that the  indicator is lit. If lit, verify that the door is closed and the gasket is sealing correctly. Also, check that the condenser is not choked and that the condenser and evaporator fans are running. If the evaporator is iced up, press and hold the  button to start a manual defrost cycle. If this doesn't solve the problem, please call a qualified technician.

Alarm Displayed	Description	Action Required
<i>do</i>	Door Open Alarm	Close door
<i>hc</i>	Condenser High Temperature Alarm	Check for blockage / clean
<i>hp</i>	High Temperature Safety Stat	Repair / replace relay
<i>hi</i>	High Temperature Alarm	Press a button to cancel / check
<i>Lo</i>	Low Temperature Alarm	Press a button to cancel / check
<i>E1</i>	Probe T1 Failure	Replace Probe
<i>E2</i>	Probe T2 Failure	Replace Probe
<i>E3</i>	Probe T3 Failure	Replace Probe



SERVICE

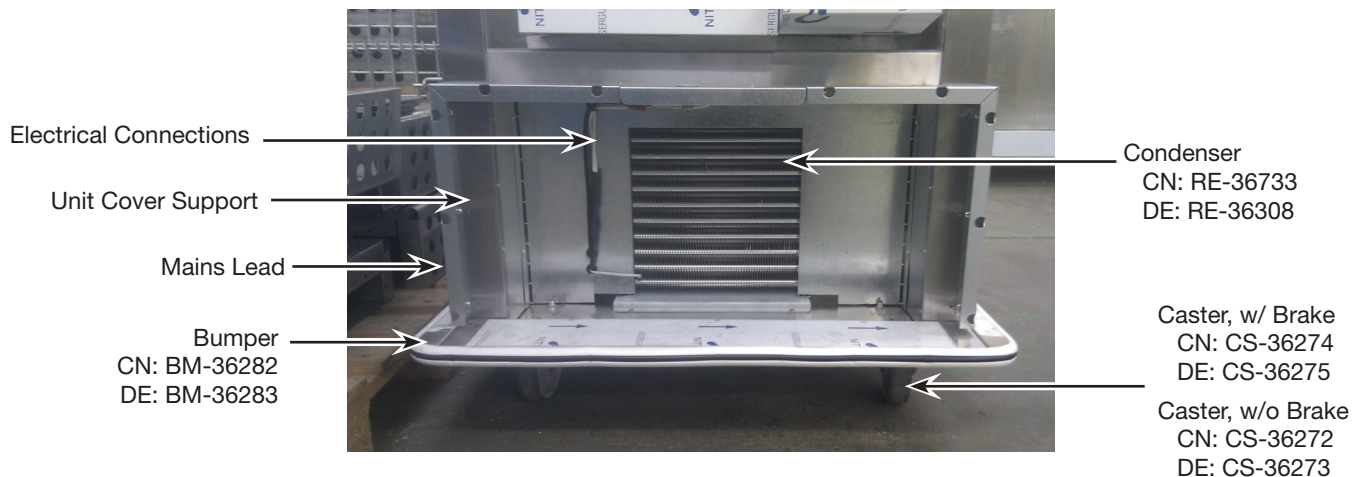
FRONT VIEW WITH UNIT COVER REMOVED



INTERIOR VIEW WITH FAN GUARD REMOVED

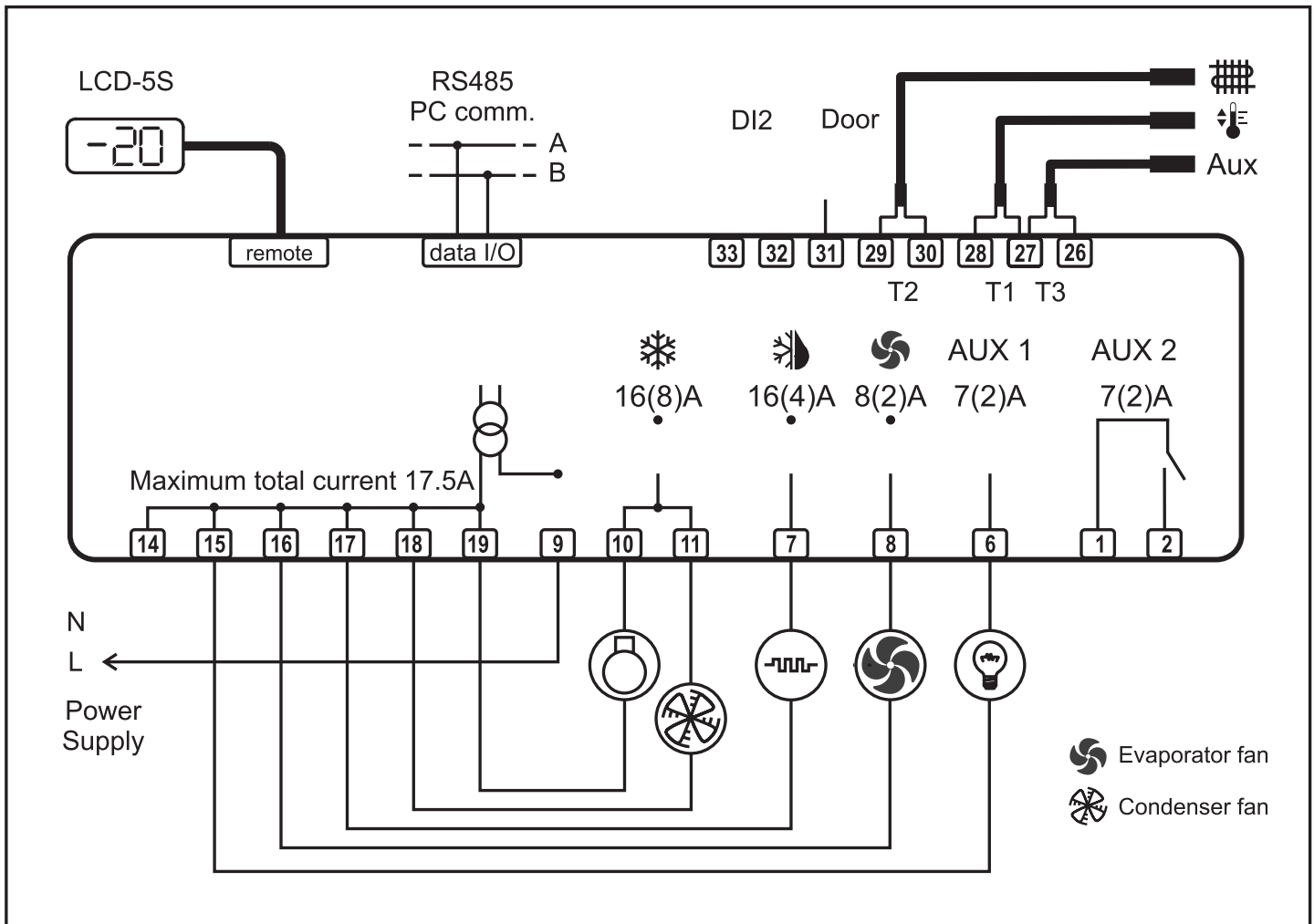


FRONT VIEW WITH UNIT COVER REMOVED



SERVICE

BACK VIEW WITH BACKCLAD REMOVED



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.