

Cook & Hold / Smoke with Simple Control



Chef's Start-Up Checklist

Before Start-Up

- Record serial and model number
- Have customer register oven

On-Site

- Remove all packaging
- Check for 3-inch (76mm) clearance on oven
- Check that three (3) shelves are included
- Wash shelves, drip tray, and side racks
- Wipe down oven with cleaner, sanitizer, and clean water
- Check probe(s); connect if necessary

Introduction

- Confirm voltage and check electrical hookups
- Plug, power button, master power switch (300-TH only), high limit resets, USB

Simple Controls

- Check to make sure controller recognizes both cavities on dual cavity models
- Review icons/buttons
 - Power
 - Cook
 - Time
 - Probe
 - Hold
 - Smoke
 - Start
 - LCD display
 - Control knob
- USB port
- Check software version
- Turn on cavity light



750-TH

Cooking

- Demonstrate cooking by time
- Demonstrate cooking by probe
- Demonstrate how to hold
- Demonstrate how to cook using a recipe
- Demonstrate creating a recipe
- Discuss vent positions
- Demonstrate uploading and downloading to USB
- Demonstrate how to calibrate the probe

Smoking

- Explain soaking chips – 24 hours
- Discuss vent positions
- Demonstrate hot smoking
- Demonstrate cold smoke

Q & A Session

- User questions
- User creates a recipe
- User shows the high-limit switches
- Review the Operator's Manual with user

Serial number is required for all inquiries.

Always include both model and serial numbers in any correspondence regarding the appliance.

Model _____

Serial Number _____

Purchased From _____

Date Installed _____

CONTACT INFORMATION

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Name _____

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