FOODSERVICE
FES
EQUIPMENT SPARES

TECHNICAL DIAGRAMS

ALTO-SHAAM®

500-1D 500-2D 500-3D

01706 353 633

WWW.FOODSERVICESPARES.COM

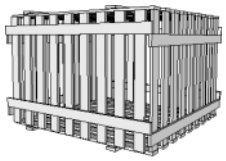
SPARE PARTS DIAGRAM FOR

ALTO SHAAM®

Hot Cupboard
500-1D
500-2D
500-3D

ALTO-SHAAM® DRAWER WARMERS

UNPACKING and SET-UP



The Alto-Shaam Holding Cabinet 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.

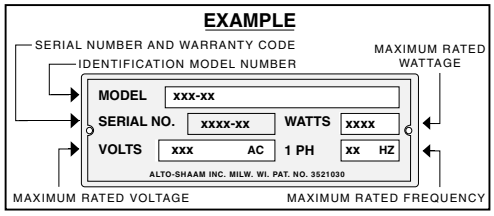
See *Transportation Damage and Claims* section located in this manual.

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.

***NOTE**: Any claims for warranty must include the full model number and serial number of the cabinet.*

ELECTRICAL INSTALLATION

1. An identification tag is permanently mounted on cabinet.
2. Plug cabinet into a properly grounded receptacle ONLY.



ENSURE POWER SOURCE MATCHES VOLTAGE STAMPED ON NAMEPLATE OF UNIT

STARTUP, CARE and CLEANING

• Before operating the cabinet, clean both the interior and exterior of the unit with a damp cloth and mild soap solution. Rinse well. Clean and install the drawer warmer pan(s).

• Remove drawer pans and clean separately. The Drawer Assembly and the Drawer Rail Assembly located on the interior side walls of the cabinet are completely removable. These items should be removed from the cabinet and cleaned as a sanitation measure, and to prevent a build-up of food residue from interfering with the function of the Drawer Assembly. Drawer Rail Assemblies can be immersed in water. Regular cleaning of the drawer rails will help prolong the life of these parts. After cleaning, lubricate by spraying the bearings with vegetable release spray.

CLEAN DAILY

• With the cabinet disconnected from its power source, clean the interior metal surfaces 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.*

• To help maintain the protective film coating on polished stainless steel, clean the exterior of the cabinet with a cleaner recommended for stainless steel surfaces. Spray on 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.

HOLDING PROCEDURE

When the thermostat is turned clockwise to an "ON" position, the indicator light will illuminate and will remain lit as long as the unit is calling for heat. Allow a minimum of 30 minutes of preheating before loading the cabinet with food. The indicator light will go "OUT" after approximately 30 minutes preheat time or when the air temperature inside the unit reaches the temperature set by the operator. Verify the full, preheated temperature with the holding temperature gauge located on the control panel of the cabinet.

The purpose of the cabinet is to maintain hot food at proper serving temperature. Only hot food should be placed into the warmer. Before loading the cabinet with food, use a food thermometer to make certain all products have reached an internal temperature range of 140° to 180°F (60° to 82°C). Any food product not within the proper temperature range should be heated before loading it into the cabinet.

The one and two drawer, 125V warmers are provided with a HI/LO power switch. Use the HIGH position at 1000 watts for meats, potatoes, and vegetables — use the LOW position at 500 watts for breads and rolls.

BREADS and ROLLS

Breads and rolls are traditionally difficult to hold for prolonged periods due to the very low moisture content of these products. For best results and longest possible holding life, it is recommended these products be placed in a plastic bag while in the warming drawer. Breads and rolls should be held at a temperature no higher than 120° to 140°F (49° to 60°C).

POTATOES — For the best results holding potatoes:

1. DO NOT OVER-COOK

   Regardless of the temperature at which potatoes are cooked or what type of oven is used, it is important that this product does not achieve a final internal product temperature in excess of 195°F (91°C). Over-cooking will further reduce the moisture content and consequently, reduce the holding life. Potatoes should be removed from the oven when they reach an internal temperature of approximately 190°F (88°C). After they are removed from the oven, the internal temperature will continue to increase.

2. ALLOW POTATOES TO STABILIZE BEFORE PLACING THEM IN DRAWER WARMER.

   When potatoes are removed from a conventional high-temperature oven, they have an extremely high surface temperature. If they are placed in the drawer warmer while they are this hot on the outside, moisture will be pulled from the inside of the potato and condensation will form on the outside. Holding results under these conditions will not be totally satisfactory. Remove potatoes from the oven and allow the surface temperature to stabilize before placing them in the controlled holding atmosphere of the drawer warmer.

At no time should a warming compartment, drawer assembly or the unit be steamed cleaned, washed down or flooded with water or liquid solution. Severe damage or electrical hazard could result.

SANITATION GUIDELINE

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 GUIDELINE

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.

Halo Heat maintains the maximum amount of product moisture content without the addition of water, water vapor, or steam. Maintaining a maximum natural product moisture preserves the natural flavor of the product and provides a more genuine taste. In addition to product moisture retention, the gentle properties of Halo Heat maintain a consistent temperature throughout the cabinet without the necessity of a heat distribution fan, thereby preventing further moisture loss due to evaporation or dehydration.

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.

Most Halo Heat Holding Equipment is provided with a thermostat control between 60° and 200°F (16° to 93°C). If the unit is equipped with vents, close the vents for moist holding and open the vents for crisp holding.

If the unit is equipped with a thermostat indicating a range of between 1 and 10, 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

WARMING CABINET CHARACTERISTICS

The cabinet is equipped with a special, low-heat-density, heating cable. Through the HALO HEAT concept, the heating cable is mounted against the walls of the warming compartment to provide an evenly applied heat source controlled by a thermostat. The design and operational characteristics of the cabinet eliminates the need for a moisture pan or a heat circulating fan. Through even heat application, the quality of a food product is maintained up to as much as several hours.

THERMOSTAT AND PILOT LIGHT SEQUENCE

Whenever the thermostat is turned up, the pilot light will indicate the power ON/OFF condition of the heating cable, and consequently, the cycling of the cabinet as it maintains the dialed cavity temperature. If the pilot light does not indicate after normal start-up, the main power source, thermostat, and/or the pilot light must be checked. If a warming compartment does not hold the temperature as dialed, the calibration of the thermostat must be checked. (See the paragraph on thermostat calibration.) If a warming compartment fails to heat or heats continuously with the thermostat OFF, the thermostat must be initially checked for proper operation. If all is in order, a continuity and resistance check of the heating cable should be made. (See the circuit diagram.)

THERMOSTAT CALIBRATION

The thermostat is precision calibrated at the factory. Normally, no adjustment or recalibration is necessary unless the thermostat has been mishandled in transit, changed or abused while in service. A thermostat with a sensing bulb operates on hydraulic pressure. Consequently, any bending of the bulb results in a change in its volume and displaces the accuracy of the thermostat calibration.

A thermostat should be checked or recalibrated by placing a quality temperature indicator at the center of an empty warming cavity. DO NOT CALIBRATE WITH FOOD PRODUCT IN THE WARMING CABINET. The temperature must be allowed to stabilize at one particular setting for at least one hour. Following this stabilization period, the center of the thermal swing of the cavity temperature should approximately coincide with the thermostat setting.

The calibration screw of the thermostat is located in the dial shaft, and should be adjusted with great care and caution. With the shaft held stationary, a minute clockwise motion of the calibration screw *APPRECIABLY* lowers the thermostat setting while a reverse, counter-clockwise motion results in the opposite condition. After achieving the desired cycling of the thermostat, the calibration screw must be sealed in place with a few drops of sealant.

[RED NAIL POLISH OR EQUIVALENT IS ACCEPTABLE.]

SERVICE VIEW PARTS LISTS MODEL 500-1D

10/13/98 PART DESCRIPTION	QUANTITY PER UNIT	ALTO-SHAAM PART NO.
1. TOP	1	11369
2. TOP MOUNTING SCREWS	4	SC-2459
3. POWER CORD (125V)	1	CD-3232
CORD SET: 230V INTL (TYPE HO7 RN-F)	1	CD-3984
CORD SET: 208-240V)	1	CD-3858
4. POWER CORD STRAIN RELIEF BUSHING (125V)	1	BU-3011
INLET (208-240V)	1	IT-3857
INLET (230V)	1	IT-33173
5. CASING BACK	1	11380
6. CASING BACK MOUNTING SCREWS	2	SC-2459
7. DRAWER ASSB.	1	5303
DRAWER ASSB. W/VENTS (OPTION - NOT SHOWN)	1	15418
EACH ASSEMBLY INCLUDES:		
— DRAWER PULL	1	PL-2005
— PAN SPACERS	2	11398
— PAN SPACER MOUNTING SCREWS	4	SC-2459
— DRAWER BEARINGS	4	BG-2410
8. DECOR PANEL (125V) 500-1D	1	5744
DECOR PANEL (208-240V) 500-1D	1	5743
9. WATTAGE SWITCH (125V only)	1	SW-3409
10. THERMOSTAT	1	TT-3057
11. HEAT INDICATOR LIGHT (125V)	1	LI-3027
HEAT INDICATOR LIGHT (208-240V,230V)	1	LI-3951
12. TEMPERATURE GAUGE	1	GU-33384
13. CASING ASSEMBLY	1	4336
14. INSULATION: 22" x 43" (559mm x 1092mm)	1	IN-2381
15. CABLE CONNECTION HARDWARE		
16. FAN (125V)	1	FA-3485
FAN (208-240V,230V)	1	FA-3342
FAN BLADE	1	FA-3343
17. HEATING CABLE: Length 104' (31699mm)	1	CB-3044
18. CABINET DRAWER RAIL ASSEMBLY (NOT SHOWN)	1	5331
19. CABINET DRAWER RAIL ASSEMBLY MOUNTING STUD (NOT SHOWN)	4	ST-2547
20. CABINET DRAWER RAIL ASSEMBLY MOUNTING NUT (NOT SHOWN)	4	NU-2437
21. CABINET DRAWER BEARINGS (NOT SHOWN)	2	BG-2410
22. DRAWER PAN (NOT SHOWN)	1	PN-2123

DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING

SERVICE VIEW PARTS LIST MODEL 500-2D

10/13/98 PART DESCRIPTION	QUANTITY PER UNIT	ALTO-SHAAM PART NO.
1. TOP	1	11369
2. TOP MOUNTING SCREWS	4	SC-2459
3. POWER CORD (125V)	1	CD-3232
CORD SET: 230V INTL (TYPE HO7 RN-F)	1	CD-3984
CORD SET: 208-240V)	1	CD-3858
4. POWER CORD STRAIN RELIEF BUSHING (125V)	1	BU-3011
INLET (208-240V)	1	IT-3857
INLET (230V)	1	IT-33173
5. CASING BACK	1	11384
6. CASING BACK MOUNTING SCREWS	2	SC-2459
7. DRAWER ASSB.	2	5303
DRAWER ASSB. W/VENTS (OPTION - NOT SHOWN)	2	15418
EACH ASSEMBLY INCLUDES:		
— DRAWER PULL	1	PL-2005
— PAN SPACERS	2	11398
— PAN SPACER MOUNTING SCREWS	4	SC-2459
— DRAWER BEARINGS	4	BG-2410
8. DECOR PANEL (125V) 500-2D	1	5744
DECOR PANEL (208-240V) 500-2D	1	5743
9. WATTAGE SWITCH (125V only)	1	SW-3409
10. THERMOSTAT	1	TT-3057
11. HEAT INDICATOR LIGHT (125V)	1	LI-3027
HEAT INDICATOR LIGHT (208-240V,230V)	1	LI-3951
12. TEMPERATURE GAUGE	1	GU-33384
13. CASING ASSEMBLY	1	4341
14. INSULATION: 22" x 57" (559mm x 1448mm)	1	IN-2381
15. CABLE CONNECTION HARDWARE		
16. FAN (125V)	1	FA-3485
FAN (208-240V,230V)	1	FA-3342
FAN BLADE	1	FA-3343
17. HEATING CABLE: Length 108' (32918mm)	1	CB-3044
18. CABINET DRAWER RAIL ASSEMBLY (NOT SHOWN)	2	5331
19. CABINET DRAWER RAIL ASSEMBLY MOUNTING STUD (NOT SHOWN)	8	ST-2547
20. CABINET DRAWER RAIL ASSEMBLY MOUNTING NUT (NOT SHOWN)	8	NU-2437
21. CABINET DRAWER BEARINGS (NOT SHOWN)	4	BG-2410
22. DRAWER PAN (NOT SHOWN)	2	PN-2123

SERVICE VIEW PARTS LIST MODEL 500-3D

10/13/98 PART DESCRIPTION	QUANTITY PER UNIT	ALTO-SHAAM PART NO.
1. TOP	1	11369
2. TOP MOUNTING SCREWS	4	SC-2459
3. POWER CORD (125V)	1	CD-3232
CORD SET: 230V INTL (TYPE HO7 RN-F)	1	CD-3984
CORD SET: 208-240V	1	CD-3858
4. POWER CORD STRAIN RELIEF BUSHING (125V)	1	BU-3011
INLET (208-240V)	1	IT-3857
INLET (230V)	1	IT-33173
5. CASING BACK	1	11388
6. CASING BACK MOUNTING SCREWS	2	SC-2459
7. DRAWER ASSB.	3	5303
DRAWER ASSB. W/VENTS (OPTION - NOT SHOWN)	3	15418
EACH ASSEMBLY INCLUDES:		
— DRAWER PULL	1	PL-2005
— PAN SPACERS	2	11398
— PAN SPACER MOUNTING SCREWS	4	SC-2459
— DRAWER BEARINGS	4	BG-2410
8. DECOR PANEL (125V) 500-3D	1	5744
DECOR PANEL (208-240V) 500-3D	1	5743
9. THERMOSTAT	1	TT-3057
10. HEAT INDICATOR LIGHT (125V)	1	LI-3027
HEAT INDICATOR LIGHT (208-240V,230V)	1	LI-3951
11. TEMPERATURE GAUGE	1	GU-33384
12. CASING ASSEMBLY	1	4343
13. CASING ASSEMBLY MOUNTING SCREWS	6	SC-2425
14. INSULATION: 22" x 72" (559mm x 1829mm)	1	IN-2381
15. CABLE CONNECTION HARDWARE		
16. FAN (125V)	1	FA-3485
FAN (208-240V,230V)	1	FA-3342
FAN BLADE	1	FA-3343
17. HEATING CABLE: Length 102' (31090mm)	1	CB-3044
18. CABINET DRAWER RAIL ASSEMBLY (NOT SHOWN)	3	5331
19. CABINET DRAWER RAIL ASSEMBLY MOUNTING STUD (NOT SHOWN)	12	ST-2547
20. CABINET DRAWER RAIL ASSEMBLY MOUNTING NUT (NOT SHOWN)	12	NU-2437
21. CABINET DRAWER BEARINGS (NOT SHOWN)	6	BG-2410
22. DRAWER PAN (NOT SHOWN)	3	PN-2123

Cable Heating Replacement Kit . . . . . No. 4874

includes:

CB-3044	Cable Heating Element	106 feet
CR-3226	Ring Connector	4
IN-3488	Insulation Corner	1 foot
BU-3105	Shoulder Bushing	4
BU-3106	Cup Bushing	4
SL-3063	Insulating Sleeve	4
TA-3540	Electrical Tape	1 roll
ST-2439	10-32 Stud	4
NU-2215	Hex Nut	8

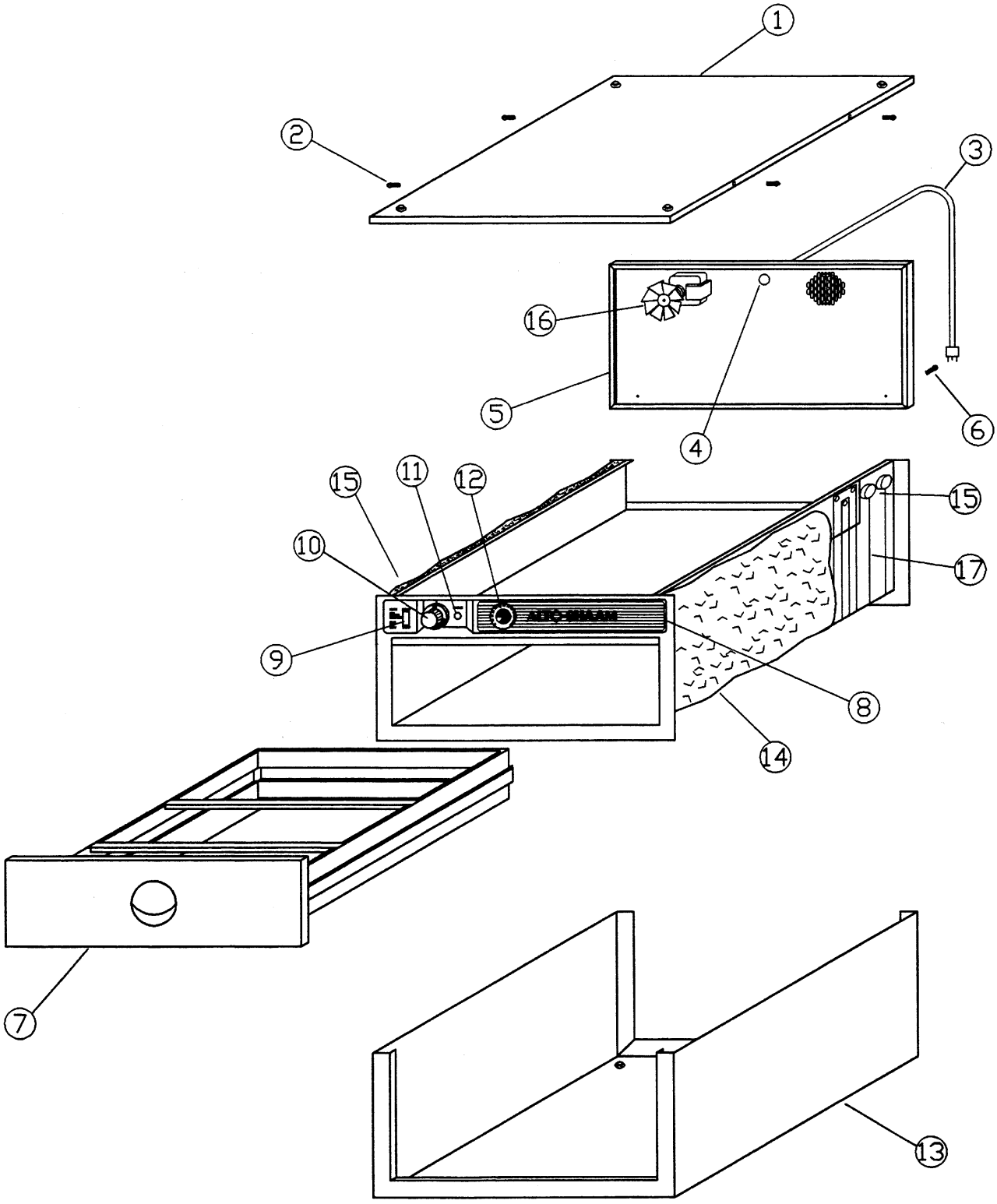
OPTIONS & ACCESSORIES

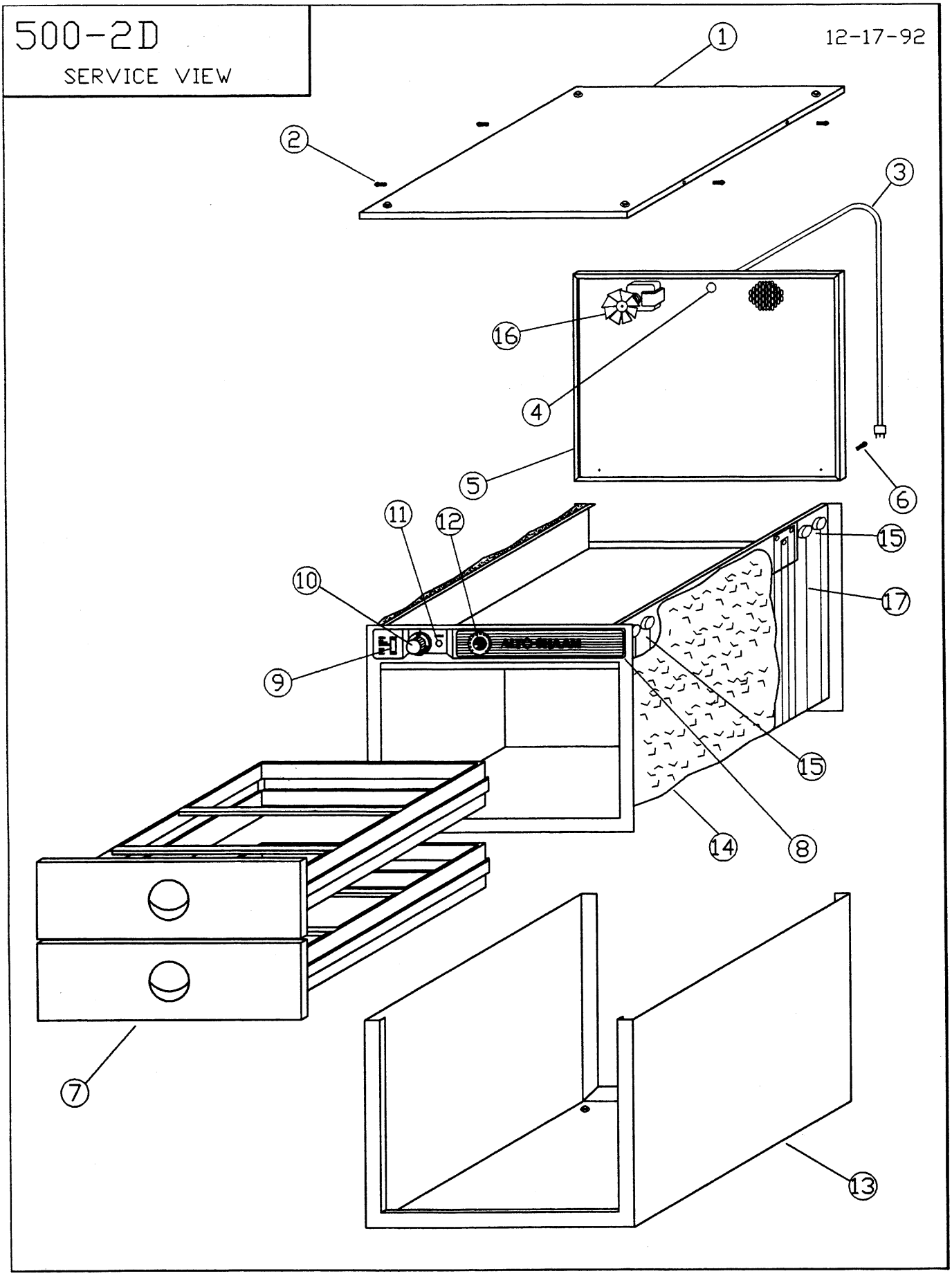
Built-In Trim Kit	Pocket Thermometer °F.....TH-3300
— 500-1D, D1-50.....4721	Pocket Thermometer °C.....TH-3412
— 500-2D, D2-50.....4722	Caster Stand Assembly.....15379
— 500-3D, D3-50.....4723	Leg Stand Assembly 15380
Drawer Assembly with vents.....15418	Perforated Pan Grid.....1231

500-1D

SERVICE VIEW

12-17-92

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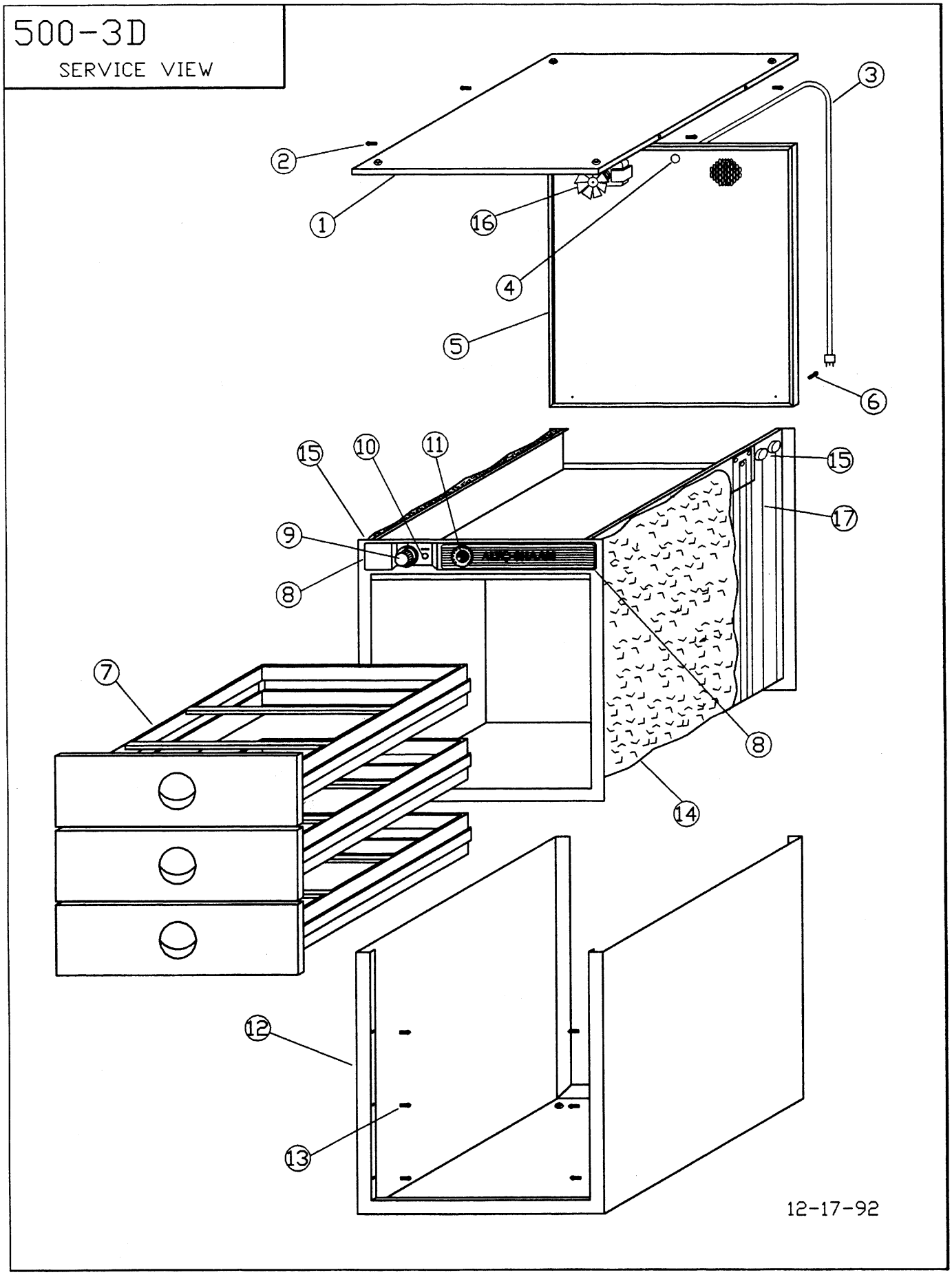
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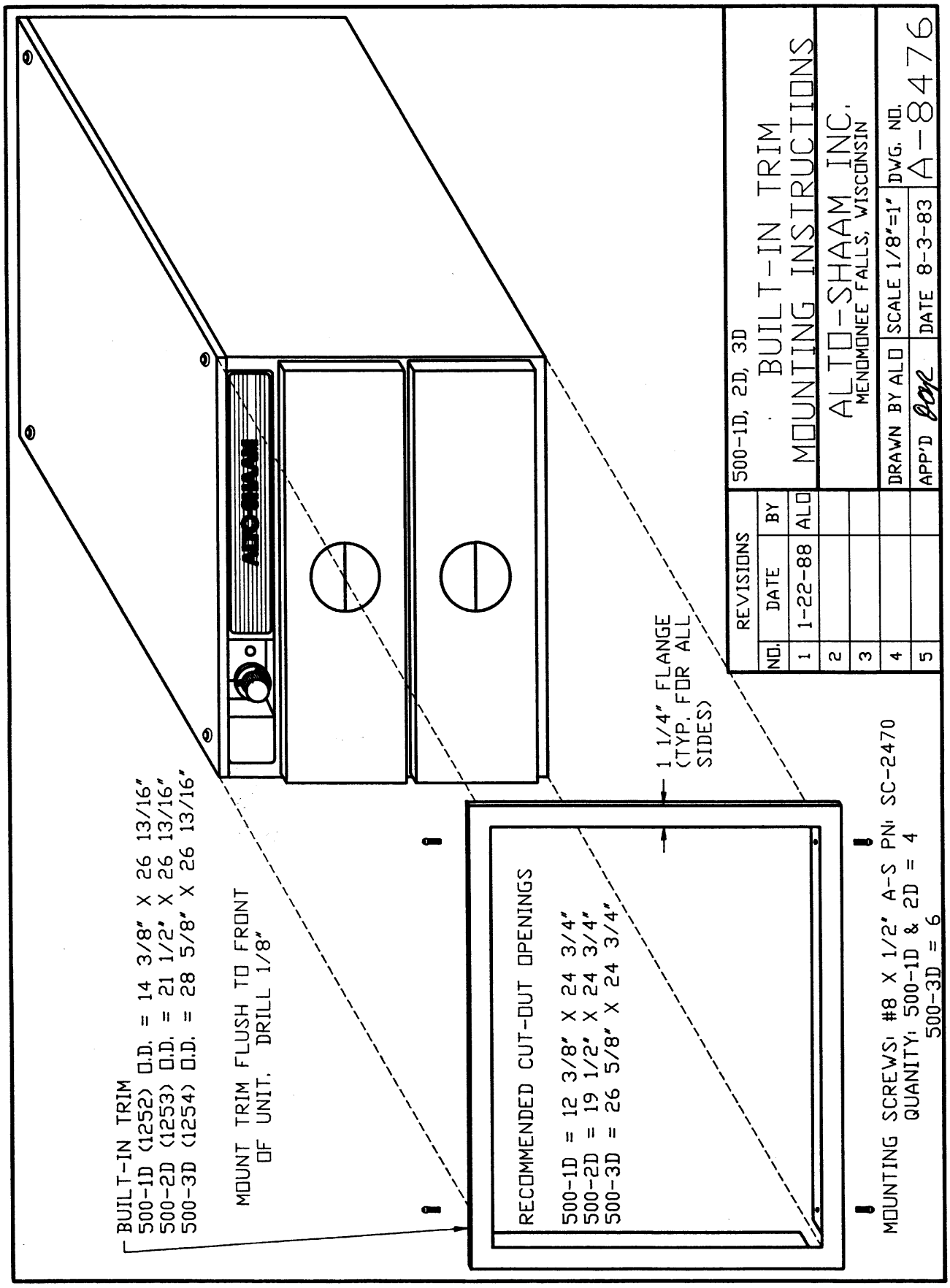
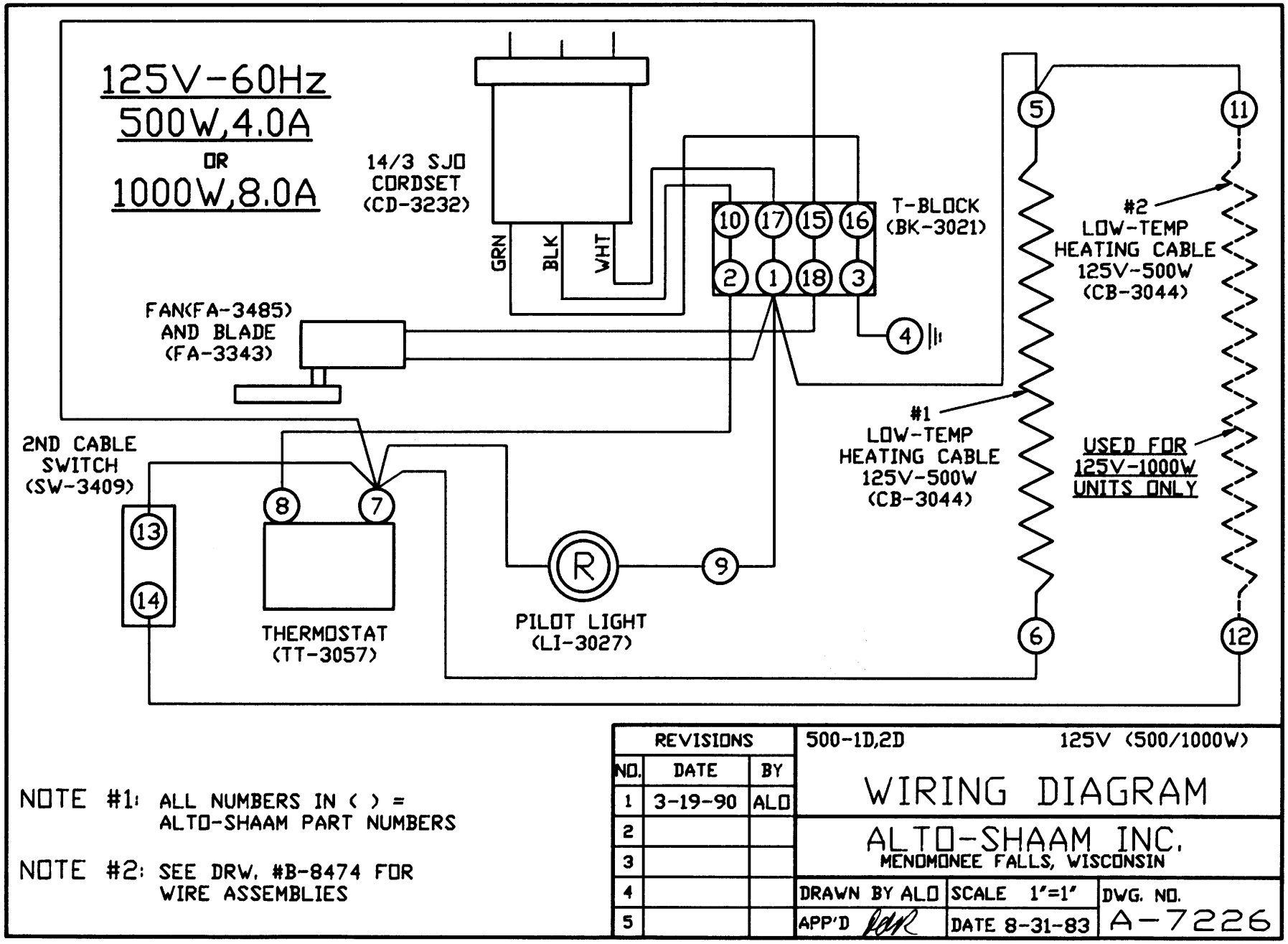
Built-In Trim • Mounting Instructions





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

NOTE #2: SEE DRW. #B-8474 FOR WIRE ASSEMBLIES

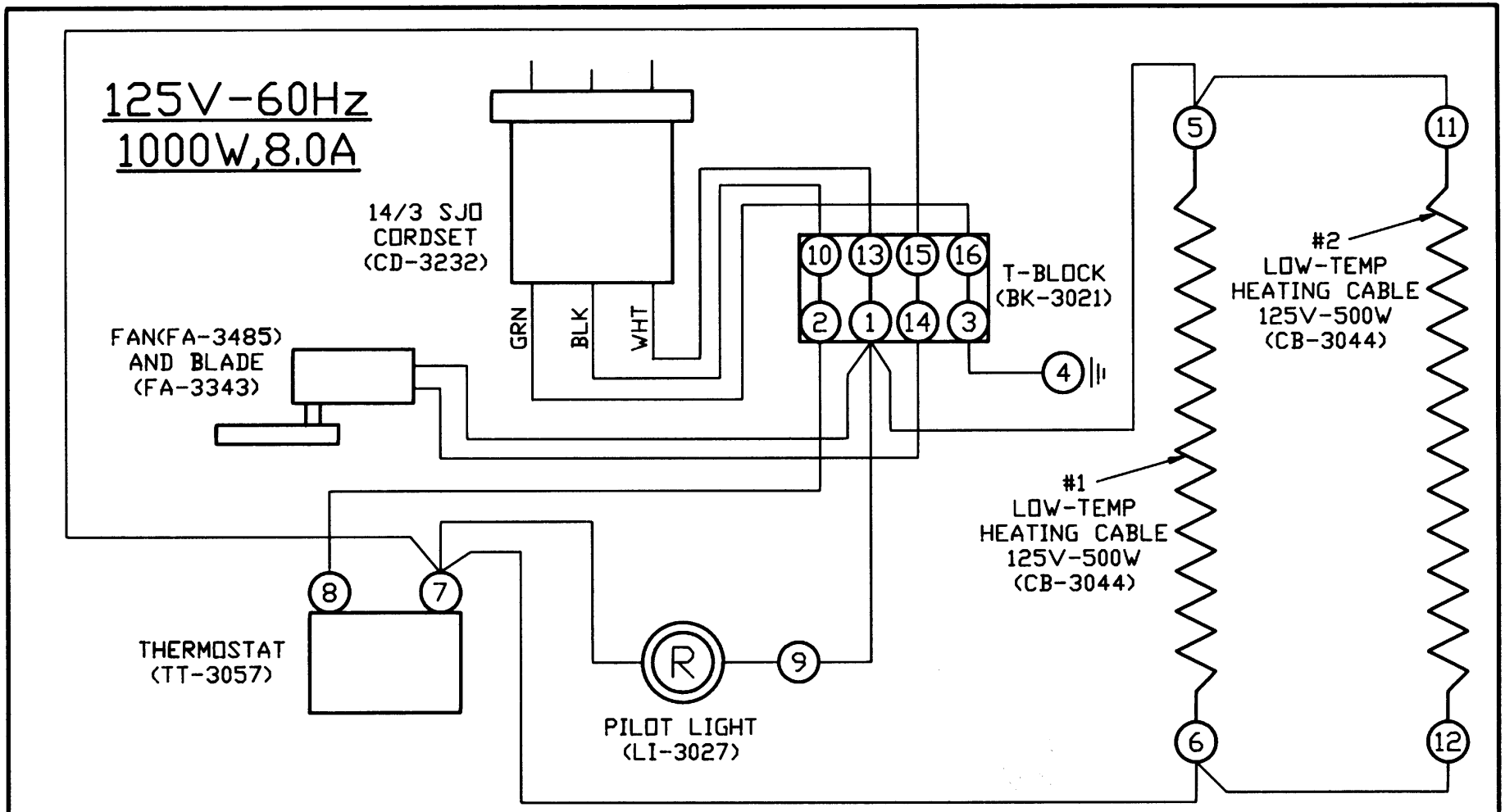
REVISIONS		
NO.	DATE	BY
1	3-19-90	ALO
2		
3		
4		
5		

500-1D,2D 125V (500/1000W)

WIRING DIAGRAM

ALTO-SHAAM INC.
MENOMONEE FALLS, WISCONSIN

DRAWN BY ALO	SCALE 1"=1"	DWG. NO.
APP'D	DATE 8-31-83	A-7226



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

NOTE #2: SEE DRW. #B-8466 FOR WIRE ASSEMBLIES

REVISIONS		
NO.	DATE	BY
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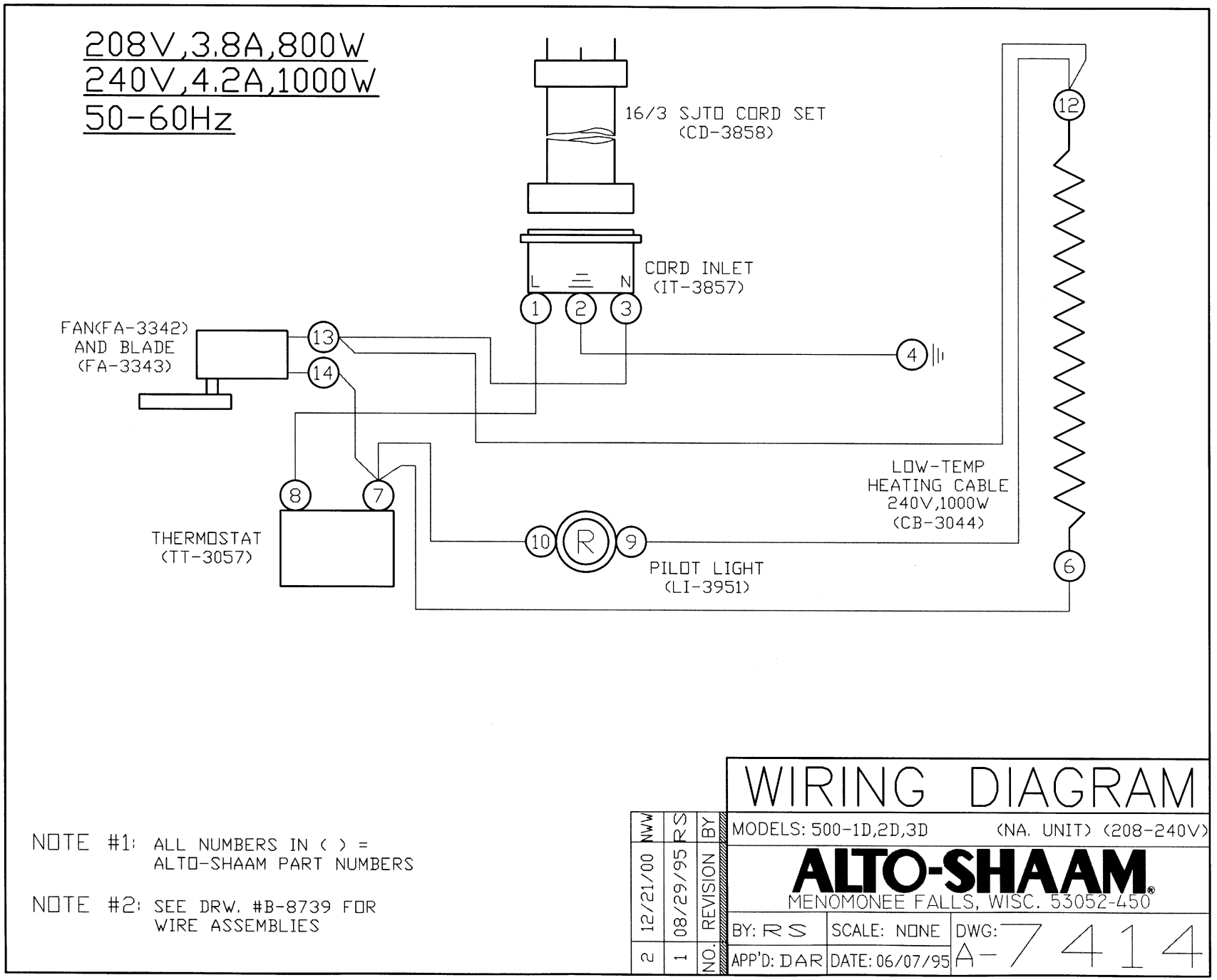
3		
4		
5		

500-3D (125V)

WIRING DIAGRAM

ALTO-SHAAM INC.
MENOMONEE FALLS, WISCONSIN

DRAWN BY ALO	SCALE 1"=1"	DWG. NO.
APP'D	DATE 4-20-83	A-7224



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

NOTE #2: SEE DRW. #B-8739 FOR WIRE ASSEMBLIES

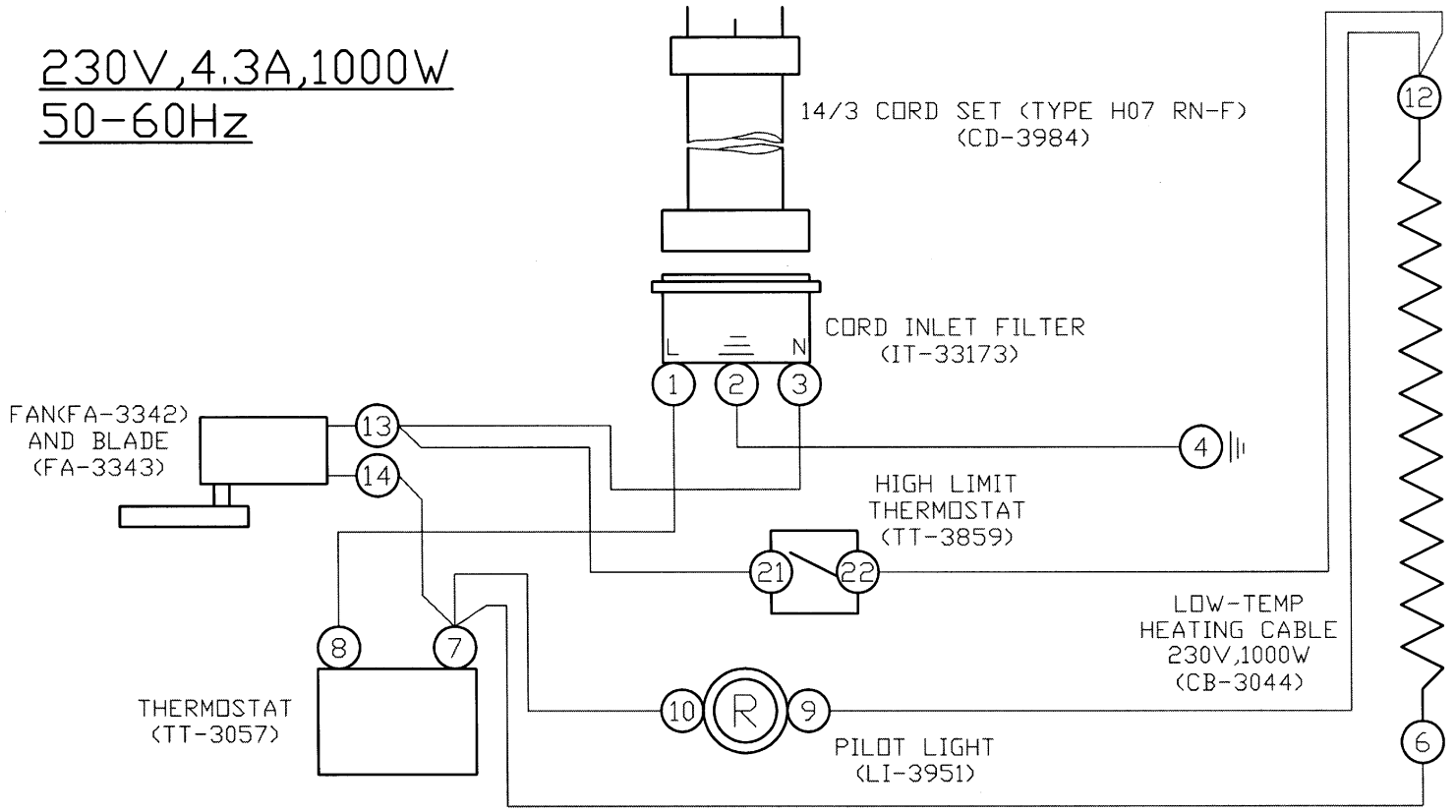
NO.	REVISION	BY
2	12/21/00	NWW
1	08/29/95	RS

WIRING DIAGRAM

MODELS: 500-1D,2D,3D (NA. UNIT) (208-240V)

ALTO-SHAAM®
MENOMONEE FALLS, WISC. 53052-450

BY: RS	SCALE: NONE	DWG: A-7414
APP'D: DAR	DATE: 06/07/95	



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

NOTE #2: SEE DRW. #B-8467 FOR WIRE ASSEMBLIES

NO.	REVISION	BY
6	12/21/00	NWW
5	06/07/95	RS
4	01/03/94	LRP
3	12/16/92	LRP
2	03/19/90	ALD
1	04/05/86	LLK

WIRING DIAGRAM

MODELS: 500-1D,2D,3D (INT. UNIT) (230V)

ALTO-SHAAM
MENOMONEE FALLS, WISC. 53052-450

BY: ALD	SCALE: NONE	DWG: A-7225
APP'D: DAR	DATE: 04/20/83	

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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