

## OPERATION & SERVICE MANUAL



### **GAS ROTISSERIE Spit Model with Live Flame**

**Models: AR-4G  
AR-6G**



### **COOK/HOLD/SERVE SYSTEMS**

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# ALTO SHAAM®

## GAS ROTISSERIE

Model: AR-4G, AR-6G



### Installation, Operation & Maintenance Manual

#### For Your Safety:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

#### Warning:

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

#### Note:

In some prominent location, instructions obtained from the local gas supplier must be posted indicating procedures to be followed in the event that the user smells gas.

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#### GAS FOOD SERVICE EQUIPMENT

ANS Z83,11.CGA 11 b - (2000) Food Service Equip.



The information contained in this manual is important for the proper installation, use and maintenance of this oven. Please read carefully and retain for future reference. Improper connection of this appliance will nullify all warranties.



## ROTISSOIRE AR-4G, AR-6G

NOTICE D'INSTALLATION ET D'ENTRETIEN A L'ATTENTION DE  
L'UTILISATEUR ET DE L'INSTALLATEUR

### AVERTISSEMENT

**Ne pas entreposer ni utiliser de l'essence  
ni d'autres vapeurs ou liquides inflammables  
dans le voisinage de cet appareil,  
ni de tout autre appareil.**

### AVERTISSEMENT

**Une installation, un ajustement, une altération, un service  
ou un entretien non conforme aux normes peut causer des  
dommages à la propriété, des blessures ou la mort. Lisez  
attentivement les directives d'installation, d'opération et  
d'entretien avant de faire l'installation ou l'entretien  
de cet équipement.**

### NOTE

**Les instructions provenant du fournisseur local de  
gas doivent être affichées de manière à indiquer les  
procedures à suivre au cas où l'utilisateur sentirait le gaz.**

### GAS FOOD SERVICE EQUIPMENT

ANS Z83,11.CGA 11 b - (2000) Food Service Equipment



**MISE EN GARDE**

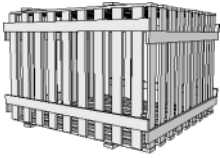
CLASSIFIED TO  
NSF 4 - 1992



Les informations contenues dans ce manuel sont importantes pour l'installation, l'utilisation et l'entretien de ce four. S'il vous plait lisez-le très attentivement et conservez-le. La non-application de ces instructions annule toutes garanties.

# ALTO-SHAAM® — Gas Rotisserie

## DELIVERY



Upon receipt of the gas rotisserie, check the exterior of the shipping crate for any physical damage that could result in damage to the contents. If the rotisserie was not received from the carrier in an upright position, there is a strong possibility of concealed damage. Immediately report any possible shipping damage to the delivering carrier.

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

*The rotisserie must remain on the pallet while being moved to the installation site by fork-lift or pallet-lift truck.*



Check to ensure that all items have been received with each unit. Save all the information and instructions packed inside the cabinet. The time and care given to reading this manual will be well compensated by the information in it. Understanding the information in this manual will prevent incorrect use of the rotisserie and risk of damage, which may at times be irreparable. 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 cabinet.

## INSTALLATION REQUIREMENTS

In order to eliminate any operation problems and to insure proper operation, the installation of this rotisserie must be done in accordance with the instructions given in this manual by a qualified gas service installer. Failure to do so may cause damage to the rotisserie and building, or cause personal injury to personnel. The following requirements are needed for installation of this unit: Air Supply, Electrical Connections, Gas Connections, and Gas Exhaust.

## CODES & STANDARDS

The gas appliance installation must be done in accordance with local codes and in the absence of local codes with National Fuel Gas Code, ANSI Z223.1 (latest edition). In Canada, the appropriate code is the Natural Gas Installation Code, CAN/CGA-B149.1. These codes must be adhered to by a qualified installer concerning: Gas Plumbing, Gas Appliance Installation, Commercial Cooking Ventilation, Water and Plumbing, and OSHA Regulations.

## UNIT PLACEMENT

The rotisserie should be placed on a strong, level, non-combustible surface in the upright position. It is highly recommended that this rotisserie or any mobile gas appliance be tethered by an approved method that complies with Federal, State and local codes. Failure to tether a mobile gas appliance could result in premature failure of the flexible gas lines and other gas components. In case of emergency,



it is highly recommended that a gas shut-off valve be located in an accessible location close to any gas appliance.

## CLEARANCES

Maintain a 4" (100mm) spacing of air behind and 18" (472mm) on both sides of the rotisserie in order to allow adequate ventilation and the protection of surrounding walls and other equipment. These clearances must be assured, and the construction wall type must be non-combustible. In order to provide sufficient clearance for service, it may be necessary to disconnect the electric and gas line before moving the unit.

## ASSEMBLY

After unpacking the unit, wash and disinfect all components including the spits and drip pan. Ensure that the drain plug is securely inserted on the bottom of the pan.

## AIR SUPPLY

Installation of this rotisserie must provide an adequate flow of fresh air for the combustion of the gas. Instructions must be left with the user to keep this area clear of material which might block the flow of the combustion or ventilation air to the rotisserie.

Make sure that the rotisserie has plenty of ventilation air around it to provide cooling air for the electrical and gas components. Failure to do so may result in damage to components and will void the warranty.



**Do not** use circulating fans on the floor as this will cause the loss of pilot flame and affect burner operation.

Local codes and the National Fuel Gas Code give rules for determining the amount of fresh air necessary for combustion and ventilation of commercial cooking appliances. The codes will help determine if additional outside air may be necessary to meet health and safety regulations.

## ELECTRICAL CONNECTIONS

Ensure that the electrical supply matches the specification on the rotisserie data plate. Gas models available for USA and Canada are typically rated for 110-120V, 60Hz, 1Ph. An electric cord is supplied and is ready to use. The oven must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 (latest edition) or in Canada with the Canadian Electrical Code, CSA C22.1. The installation of any wiring or electrical connections must be done by a licensed electrical contractor.

### WARNING

#### *Electrical Grounding Instructions*

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug

## Accessing Control Area

To access the electrical/control system, make sure to disconnect power and ensure the gas supply is shut OFF before removing any access panels. The electrical diagram is affixed to the rear of the unit. A copy of the electrical diagram is shown at the back of this manual. Service or changes must be done by a licensed electrical contractor and in accordance with local codes and regulations.

## GAS CONNECTIONS

The installation of this rotisserie must be done by a qualified installer familiar with the local codes and regulations governing the installation of commercial gas appliances.

The installation must be done in accordance with local codes and in the absence of local codes with the National Fuel Gas Code ANSI Z223.1 (latest edition). In Canada, the appropriate code is the Natural Gas Installation Code, CAN/CGA-B149.1 or the Propane Installation Code, CAN/CGA-B149.2.

▶ The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45kPa).

▶ The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45 kPa).

### Gas Type & Pressure

Check the nameplate information to determine the type of gas the rotisserie was manufactured for (natural or propane) and make sure the gas supply matches the nameplate information.

Check the nameplate to determine the gas manifold pressure for the oven. The minimum supply pressure to the oven must exceed this value by at least 1" w.c. It is recommended that the supply pressure be between 6" w.c. and 14" w.c. for natural gas, and 11" w.c. and 14" w.c. for propane.

### Gas Connection

The minimum size of the gas piping or flexible connector is 3/4" (19mm). For long runs of gas piping, the pipe diameter must conform to the tables in the National Fuel Gas Code, ANSI/NFPA Z223.1

A listed gas shut off valve must be installed upstream of the appliance for shutting off the gas supply during servicing. This valve should be installed so that it is accessible with the appliance in its normally installed position.

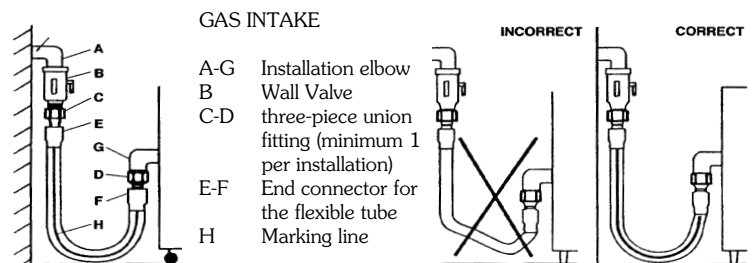
As this rotisserie is supplied with casters – the installation must be done with a flexible connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69; or in Canada, Connectors for Movable Gas Appliances, CAN/CGA-6.16-M87. When using a flexible connector, a quick disconnect device must also be used that complies with the Standard for Quick-Disconnect Devices for Gas Fuels, ANSI Z21.41; or in Canada, Quick Disconnect Devices for Use with Gas Fuels, CAN1-6.9.

When a quick disconnect device and flexible connector are used, a restraining device must be used which will limit the movement of the appliance to prevent damage to the connector or quick disconnect. An example of such a system

is to use 2000 pound test stainless steel cable attached to a structural member of the kitchen wall behind the unit. The attachment means should have a quick connect snap such that it can be disconnected when the appliance needs to be moved away from the wall. The other end of the cable should be permanently attached to the rear frame of the rotisserie. The length of the cable should be such that no strain is ever placed upon the flexible gas connector if the appliance is accidentally moved without first disconnecting the gas connector.

The flexible connector should be routed so that it forms a downward "U" loop between the building gas supply and where it attached to the rear of the rotisserie.

The routing of the flexible connector must be done under the rotisserie. The temperatures during operation are too hot for safe operation. Gas piping should be installed from the point of gas connection at the bottom where the flexible connector may be used. See illustration for the recommended procedure.



**THE GAS PIPING MUST NEVER RUN UNDER THE BURNER (DANGER OF OVERHEATING!)**



### Leak Testing

If a pressure leak test above 1/2 psi is to be done on the building supply gas piping, the shutoff gas valve and unit inlet gas supply line must be disconnected from the building supply piping before conducting the pressure test. Failure to do so may result in damage to the manual gas valve and/or gas components in the rotisserie.

If any gas leak tests are to be conducted at pressures equal to or below 1/2 psi, the manual gas shut off valve upstream of the oven must be turned off before conducting the tests.

Leak testing of the internal oven piping system was conducted before shipping the rotisserie from the factory. If additional testing is needed, it should only be conducted at normal gas supply pressures. If the testing is performed using combustible gas in the piping, the leak checking should be done with a soap solution (bubble checking) or approved liquid.

**NEVER CHECK FOR LEAKS USING AN OPEN FLAME**

The use of electronic combustible gas leak detectors is helpful; but they can be so oversensitive. They may find leaks that are not visible when checking with a liquid solution, and therefore, present no hazard.

When starting unit after initial installation, the gas lines must be free of air. It may take up to 30 minutes to do this. If, after this time, burners do not light, call factory for assistance.



## GAS EXHAUST

The rotisserie is not for direct connection to a chimney vent system or for direct connection to a horizontal exhaust system. The unit must be installed under a ventilation hood listed to ANSI/UL 705 (latest edition), and the installation must be done in accordance with the ANSI/NFPA 96-1987, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations.

The operators of the rotisserie should be instructed not to place any material on top of the unit that would obstruct the flow of flue products out the opening. They should also be instructed that the flue gases are hot, and that any material or items they place on top of, or in front of the flue deflector could be damaged or cause fire hazard.

## IGNITION SYSTEM

This unit is equipped with a manual "direct spark ignition" for ease of lighting the burners. The intermittent push button switch is located on the control panel to the left of the control knobs. This switch sends a signal to a spark module that energizes all of the igniters and lights the burner.

The electrodes are located just above the burner under the burner cover on the right hand side of the unit. These electrodes are very fragile and care must be taken if adjustment is required. Take special care not to break the porcelain insulator. If the porcelain is damaged or broken, replace the igniter assembly. The end of the electrode must have a 1/8" to 3/16" (3mm to 5mm) gap from the top surface of the burner. The spark must be maintained between the electrode and the burner for proper ignition.

## BURNER LIGHTING INSTRUCTIONS

Verify the unit is connected to the correct gas source. For this information, refer to the Data Plate that is located on the rear of the unit.

**NOTE:** Use soap and water solution to check all fittings for leaks. Brush solution on all joints or where a leak is suspected. If bubbles appear, re-tighten the fitting and recheck. If bubbles persist, replace fitting or component.

*Verify the manual gas shut-off valve is in the open position. It is located at the rear of the unit.*

The unit has either two or three cooking zones: lower and upper, or lower, middle and top burners.

### Recommended lighting sequence is as follows:

Natural: Top, Middle and Lower  
Propane: Bottom, Middle and Top

### To Light the Burner:

Select corresponding gas valve knob and rotate the knob to the ignite position.

Wait 3 seconds, then depress and hold the ignition

button until the burner has ignited. If the burner fails to ignite after 4 seconds, turn valve to the OFF position, open the doors, and allow the gas to dissipate. Then repeat process.

After burner has ignited, rotate the gas valve to desired flame height desired for cooking.

### To Shut Off Burners:

Rotate the gas valve knob to the OFF position.

*In case of emergency, close the shut-off valve located in the rear of the unit.*

**NOTE:** When unit is first installed, additional time to evacuate the excess air from the supply lines might be needed.



Propane is a heavy gas and will settle on the floor or the lowest point in a building. If a raw gas smell is present, evacuate the building and contact your local fire department or safety agency for assistance.

### WARNING

In the event of loss of power to the unit, turn the "burner control knobs" to the OFF position. Remove food product from the unit. If burner control fails to extinguish the flame, shut off main gas valve located in rear of unit. This unit requires the ventilation hood to be working during testing.

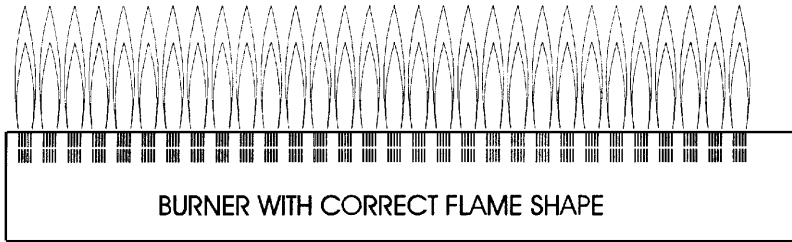
## PRESSURE CHARGE

The gas train and orifice for the main burner have been fitted according to the gas type specified on the data plate. Technical specifications for the gas system are as follows:

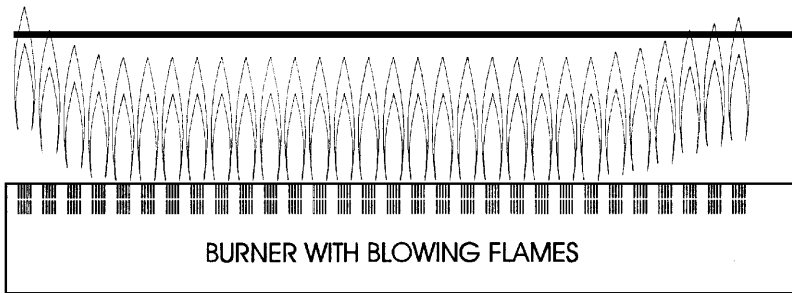
	AR-4G	AR-6G
<b>NATURAL GAS</b>		
Min. connected pressure	5 in W.C.	5 in W.C.
Max. connected pressure	10 in W.C.	10 in W.C.
Air Gap	.158 (4mm)	.158 (4mm)
Manifold Pressure	5.0 in W.C.	5.0 in W.C.
Gas Consumption	52.3 cu.ft./hr.	78.4 cu.ft./hr.
Gross Thermal Output	130,000 Btu/hr.	195,000 Btu/hr.
Orifice HL Dia.	.137 (3.5mm)	.137 (3.5mm)
<b>PROPANE GAS</b>		
Min. connected pressure	12 in W.C.	12 in W.C.
Max. Connected pressure	14 in W.C.	14 in W.C.
Air Gap	.079 (2mm)	.079 (2mm)
Manifold pressure	10 in W.C.	10 in W.C.
Gas Consumption	38.4 cu.ft./hr.	57.6 cu.ft./hr.
Gross Thermal Output	130,000 Btu/hr.	195,000 Btu/hr.
Orifice HL Dia.	.090 (3.5mm)	.090 (3.5mm)

## GAS FLAME PATTERNS

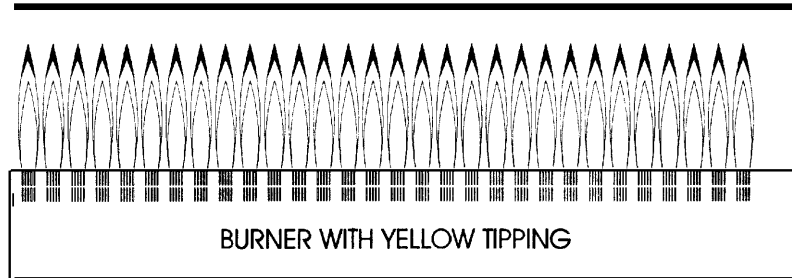
When starting the unit after initial installation, the gas lines must be free of air pockets. It may take up to 30 minutes to do this. If, after this time there is no ignition, call for factory assistance.



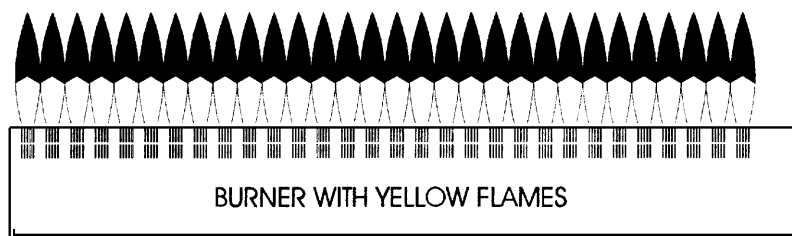
For all practical reasons this will be the only check necessary during initial operation by the installer. After the installation is complete the oven needs to be test fired to ensure that the system is operating properly. Follow the operating instructions posted on the front of the unit.



The flame pattern both under hot and cold conditions should be stable on all burner ports and there should be no lifting or blowing after 4 seconds of operation. There is an air shutter adjustment on these burners and if the flame pattern does not match that shown, contact the factory for further directions.



Make sure that the burner is lighting quickly from the electric ignitor. Then check that the main burner is lighting quickly (within 4 seconds), smoothly (no harsh noise), and without any problems. Allow the unit to heat up for 5 minutes and repeat the process.



Check the flame pattern on the burners. The flames should be blue in color with little or no yellow in the flame.

On propane gas some yellow tipping is normal.

## CONTROLS



The unit has a ① Main Power switch located on the left side of the control panel. When this switch is in the ON position, the lights in the top of the unit will illuminate. For your safety, this switch is equipped with a resettable circuit breaker.

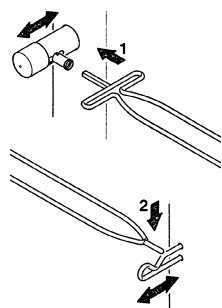
Next to the Power Switch are switches ② that control the rotation of the spits. These are labeled Top, Middle, and Bottom. When in the ON position, this will activate the

corresponding set of spits. *Note that each switch controls two spit assemblies.*

The Ignition Button ③ is used to activate the ignition module. When the Ignition button is depressed, a signal is sent to the ignition module, which in turn sends a spark to the Burner Assemblies which ignites the burners. When this button is released, this deactivates the ignition module which stops the spark to the burner.

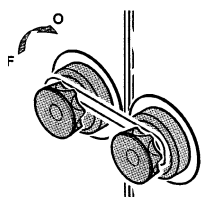
### PLACEMENT AND ADJUSTMENT OF SPITS

The spits are independent of one another, and can have their depths adjusted. To adjust depths, first insert the spit's square bit drive into the flared driving bracket, and, if necessary, turn the spit slightly to make sure it is correctly positioned. Then, place the bearing neck (round part) located at the other end of the spit on the cross bracket. To adjust the drive bracket position, just slide the driving bracket. To adjust the cross brackets, just slide the cross bracket.



### DOOR LOCK CONTROL

This mechanism keeps the doors closed during cooking. Turn the handle of the right door a quarter turn to position the small catch vertically so doors can be opened. To lock the door, turn the handle of the right door a quarter turn positioning the small catch horizontally.



### PREPARATION

Make sure the unit is supplied with sufficient Power and Gas supply. Refer to Data Plate located on the rear of the unit for this information. Fill the drip pan half full of water and maintain this level during cooking. This is recommended to ease the cleaning process.

### PREPARATION OF THE SPITS

Unless specifically requested otherwise, the rotisserie is equipped with *Simplifil* spits. These stainless steel spits are in the shape of a spindle. On the side of its square bit, a flange acts as a stopper and handle when birds are placed on the spit or removed from it.

### BIRDS ON THE SPIT

On the opposite side of the flange, insert the first bird by its tail and slide it down until it reaches the flange. Continue in the same fashion for the following birds. After the last bird, always be sure five centimeters (2 inches) remain free on the spit. To remove the birds, remove the spit from the rotisserie, hold it by the flange and dip it towards a plate. Then proceed, using a fork, to free the cooked meat.

### START TO COOK

Pricking the birds prior to roasting them is recommended. This improves the crust and smooth texture. Properly insert each of the spits prepared according to the method explained in this manual. Adjust the depth of the spits according to the size of the birds to be roasted and the speed of cooking desired. Activate the geared motors by choosing the number of desired spits on the switch.

### COOK TIME

Use a 60-minute cook time for a 2-1/2 lb. (1.2kg) bird. However, this time may vary based on external climactic conditions, and the quality and size of the bird to be roasted.



- ▶▶ Placing plates or other objects on top of the unit or obstructing the gas exhaust pipe and ventilation areas in any way is strictly prohibited.
- ▶▶ Never use or place aluminum foil in the rotisserie.
- ▶▶ In order to avoid grease splatters and for the correct operation of the rotisserie, the window door must be closed and kept closed using the locking mechanism.



## CLEANING

When cooking is done -- stop the motor for the corresponding spits and remove the spits by proceeding with the reverse steps for their insertion.

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

- ✓ Never use a high-pressure scrubber.
- ✓ Only use oven cleaning products in the category of basic solvents approved for use in food preparation.
- ✓ Never spray any product (water, cleaning product, etc.) onto the burners.

### DAILY CLEANING

- ✓ With the rotisserie still warm:
  - wipe down the inside walls, the base, and the side windows and doors as well as the lights.
- ✓ Completely clean after disassembly:
  - the spits and accessories,
  - the empty drip pan,
  - the reflectors between the burners.
- ✓ Clean the top of the rotisserie.

## MAINTENANCE

### CHANGING LIGHT BULBS

To avoid possible burns, change the light bulbs after cooling the unit. Otherwise, use hand protection.



The gas rotisserie is supplied with two 120 volt, 150 watt halogen bulbs. These bulbs should be replaced with the exact substitute or a factory recommended replacement.

### OPENING THE MACHINE COMPARTMENT

*(To be performed by certified service technicians only)*

Prior to opening these various sections, disconnect the electrical supply and close the gas intake valve located on the rear of the rotisserie.

The machine compartments are located at the left rear (electric geared motors) and right (gas supply) of the rotisserie as well as below the front floor (the gas valves/intake manifold assembly and various electric switches) and allow access to and repair of various components of the electrical and gas circuits.

#### Left and Right Rear Housings

- ▶▶ Using a screwdriver, remove the various screws holding the outside panel in question and remove the panel.
- ▶▶ Once the operation is completed, this panel must be remounted and the screws tightened.

#### Front Floor Access Cover

(This will allow access to gas valves and electrical components)

- ▶▶ Remove drip pan assembly.
- ▶▶ Remove four (4) bolts that secure access panel.
- ▶▶ Remove cover.

Once the operation is completed, perform the above-described operations in reverse, making sure that a line of silicone is laid to provide a seal again

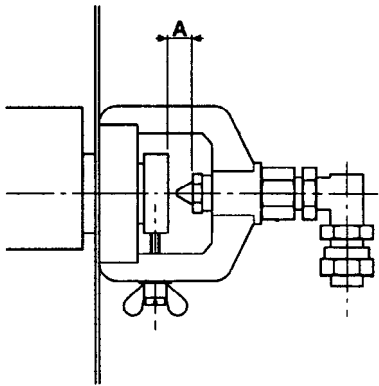
## AIR ADJUSTMENTS

This unit cannot be converted in the field from one type of gas to another (Natural to Propane or vice versa).

Air adjustment must be performed by a certified service technician qualified to work on gas appliances.



After taking the necessary safeguards for the gas circuit (shut-off valve located at the rear of unit), and after disconnecting the apparatus from the electric supply, open the right-hand machine compartment.



- ▶▶ Using a suitable measuring instrument measure the distance "A" shown in the view above.

Gas	Distance A
Natural	.158 inches (4mm)
Propane	.079 inches (2mm)

**NOTE:** Distances are for reference only and may vary due to climate or altitude.

- ▶▶ Repeat this process for all three burners.

If any gas fittings were loosened or replaced, do the following:

- ▶▶ Use a soap and water solution to check all fittings for leaks. Brush solution on all joints or where a leak may be present. If bubbles appear, re-tighten the fitting and recheck. If bubbles persist, replace fitting.

Always reconnect the gas line and inspect for leaks before replacing access panels.

## SPECIFICATIONS

	AR-4G	AR-6G
Overall width	55.125" (1400mm)	55.125" (1400mm)
Overall depth	27.562" (700mm)	27.562" (700mm)
Height		
cooking cavity	42.5" (1080mm)	59.25" (1505mm)
– pedestal	33.875" (860mm)	17.125" (435mm)
– overall	27.562" (700mm)	27.562" (700mm)
Total weight, empty	661 lbs. (300kg)	716 lbs. (325kg)

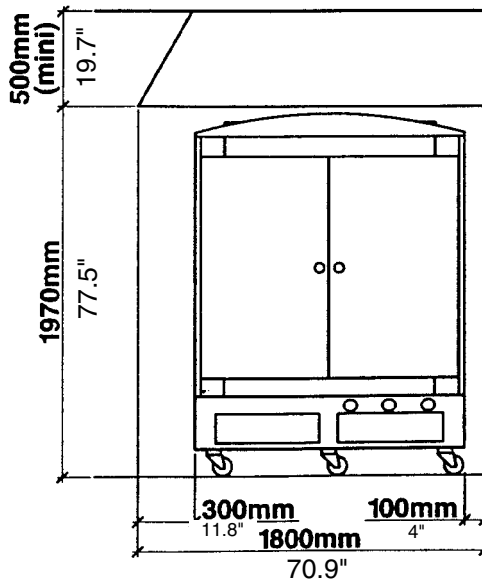
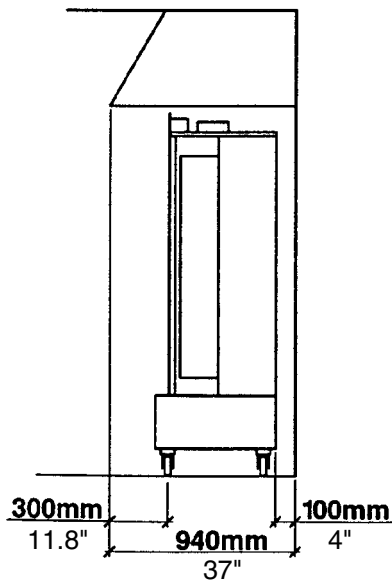
## TECHNICAL COMPONENTS

	AR-4G	AR-6G
Spits		
– Number	4	6
– Usable length	43.307	43.307" 1100mm
Driving Motors		
– Number	4	6
– Voltage, unit power	120V/20W	120V/20W
Gas Burners		
– Type: direct flame	Yes	Yes
– Number	2	3
Unit power:		
– Propane	130,000 Btu, 21Kw	195,000 Btu, 21 kW
– Natural	130,000 Btu, 21kW	195,000 Btu, 21 kW
Motor Switch		
– Number	2	3
Bulbs		
– 120V, 150W	2	2
– 120V, 40W	1	1
Power Cord		
– Plug:		
2 prongs + ground	Yes	Yes
Capacity		
– Bird	24/28	36/42
Total Electric Consumption	420W	460W

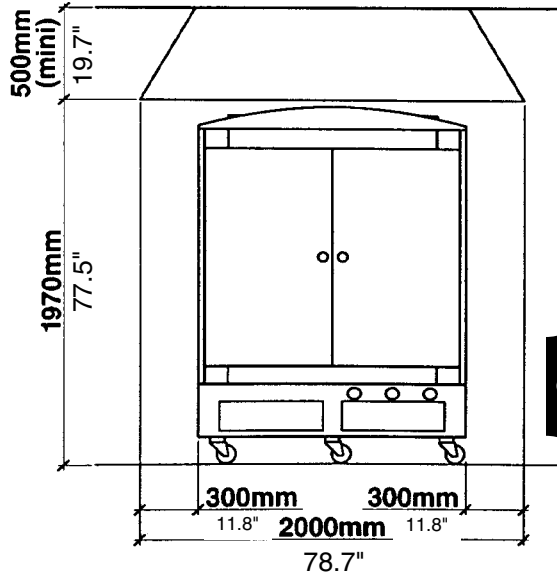
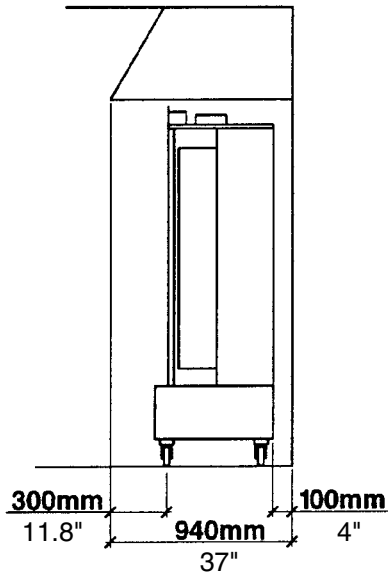
## **TROUBLESHOOTING**

<i>Defect Observed</i>	<i>Possible Cause</i>	<i>Remedy</i>
<b>ELECTRICAL</b>		
Spits and lamps do not work	No power supply to unit	Verify unit has power to it.  Reset circuit breaker.
Interior light off but spits work	Defective bulb	Replace bulb.
One spit is not turning	Defective motor or broken chain	Contact manufacturer for replacement.
One or all spits not turning	Defective switch or power supply	Contact manufacturer for replacement.
<b>GAS CIRCUIT</b>		
None of the burners are lighting	Gas shutoff is in OFF position Flexible gas line not connected Check main supply Ensure safety switch is working	Open closed valve. Reconnect gas line. Reset safety switch.
One burner heats irregularly or not at all	Burner orifices are clogged  Inlet pressure too low	Clean or replace.  Contact qualified gas specialist.

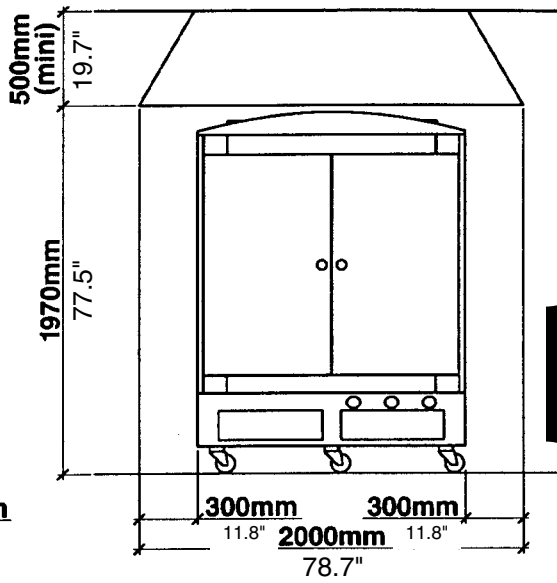
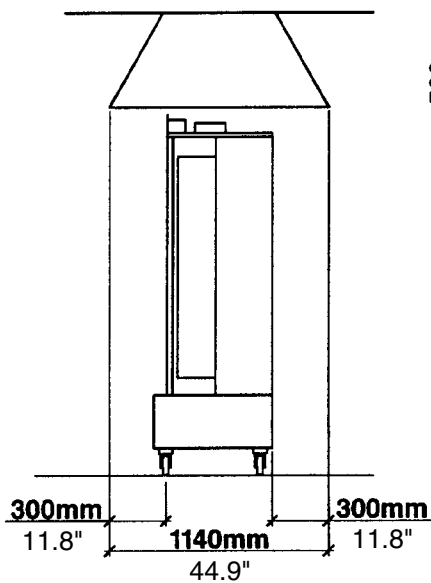
Hood Installation ■ Illustration ■ Both Models



Installed  
in a corner  
against  
a wall



Installed  
central  
against  
a wall



Installed  
free-standing  
central  
away  
from  
a wall

Note: Outside dimensions are the same for both AR-4G and AR-6G.

## Illustration 1 - AR-6G



1. Pedestal, sheet metal with baked on enamel finish, has six swivel casters, three of which have locking brakes
2. Structure containing roof, lateral sheets, internal vertical walls made of baked on enamel sheet metal, with other elements in brushed stainless steel
3. Direct flame burners
4. Deflectors which separate the direct flame burners
5. Spits, rotating, depth adjustable
6. Independent electric geared motor driven by chain, has hollow tapered, mounting bracket
7. Drip pan, stainless steel
8. Two doors, tempered glass
9. Two side windows, tempered glass
10. Two recessed quartz spotlights
11. Control panel
12. Detachable deflector, prevents risk of obstruction in the exhaust gas stack
13. Door lock

## Illustration 2 - Control Panel

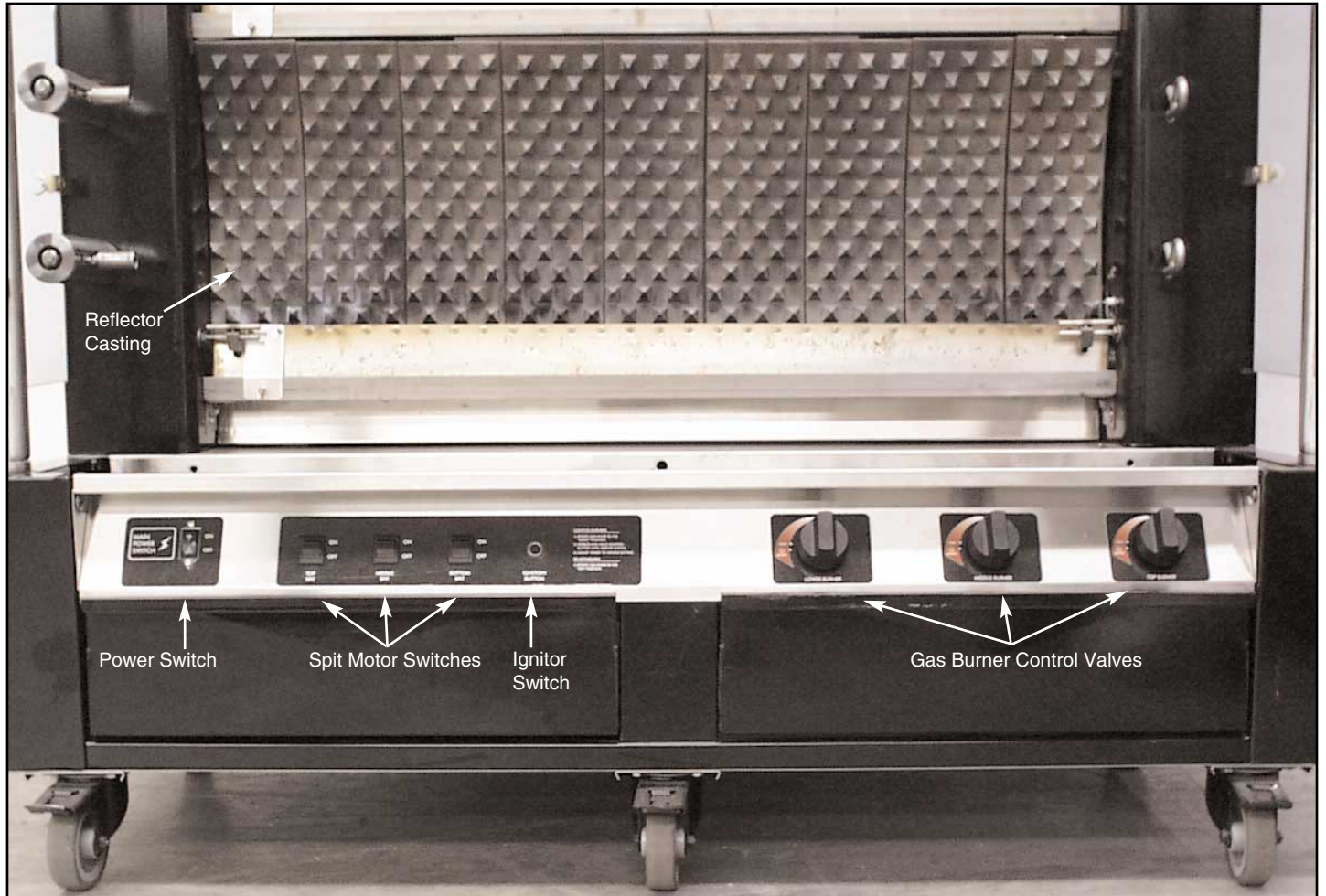
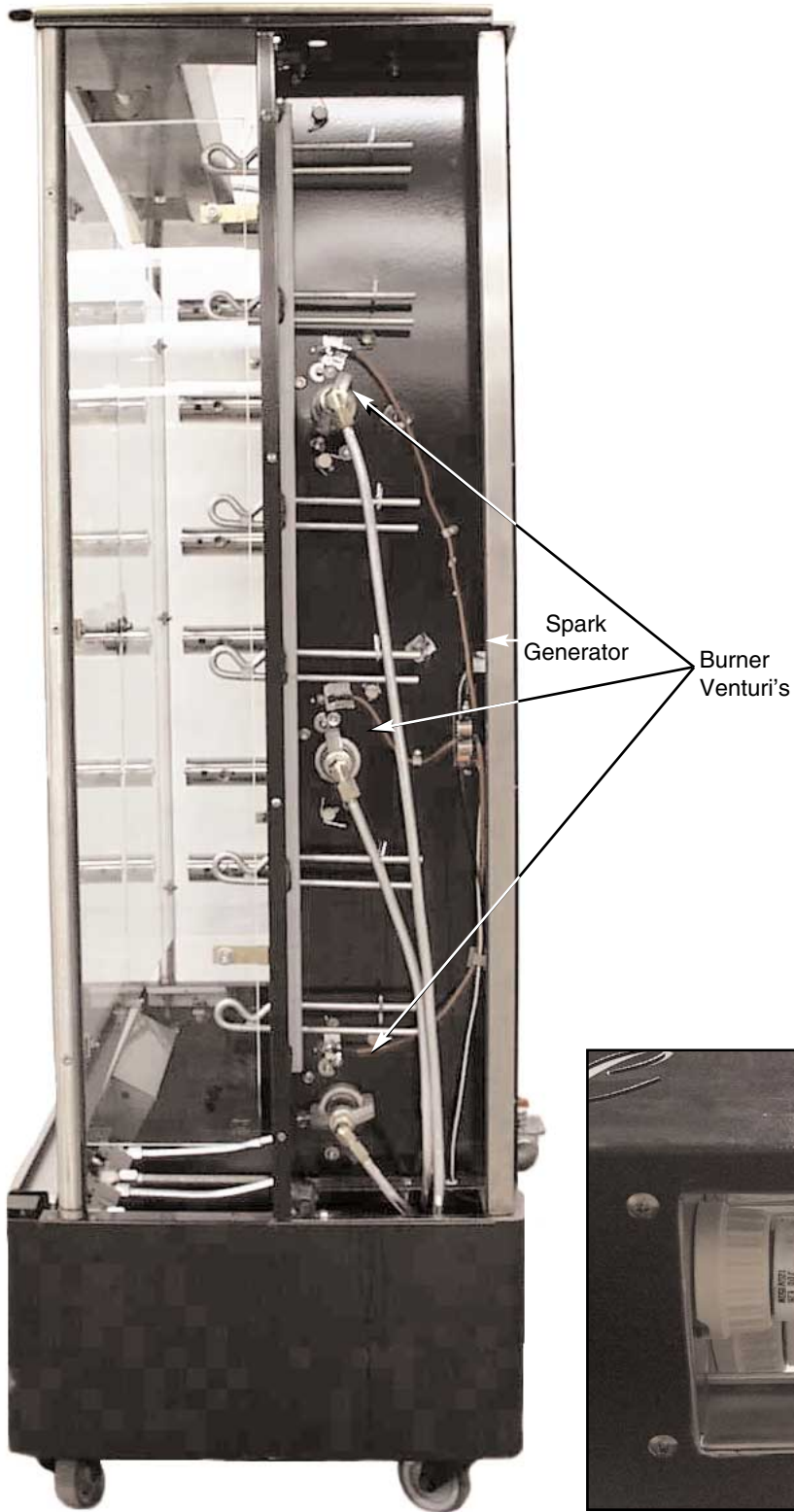


Illustration 3 - Side Panel • Bulb Assembly



# Illustration 4 - Side Panel • Spit Motor

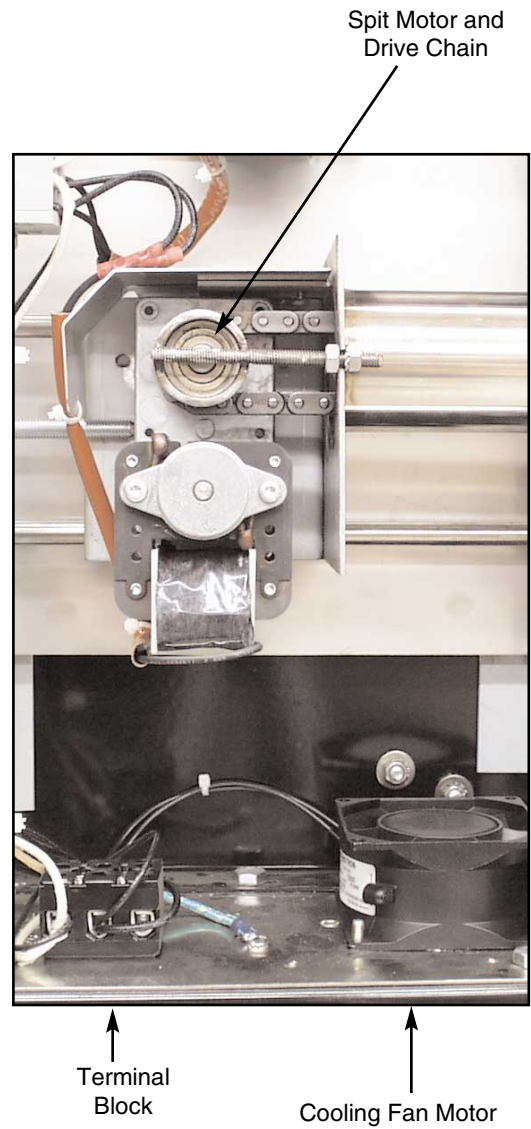
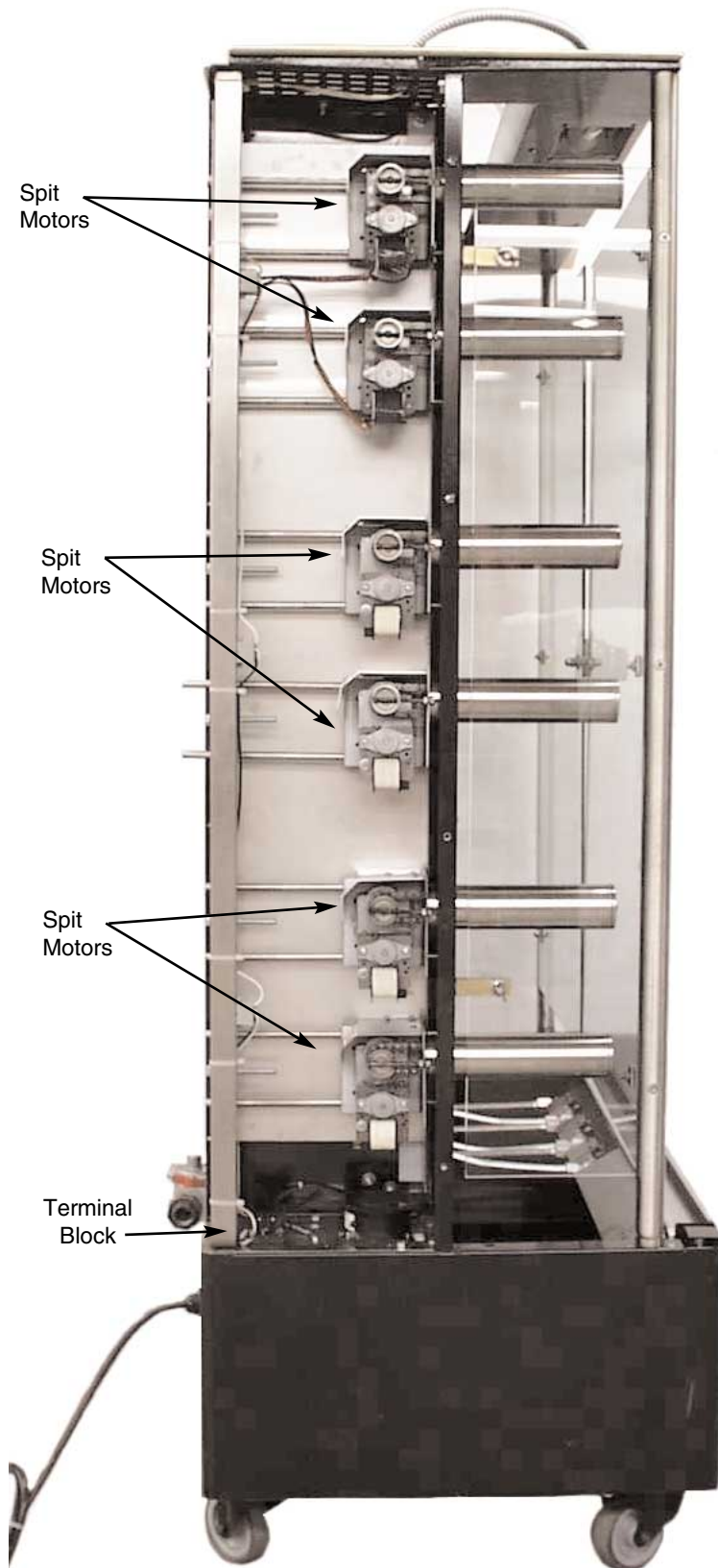
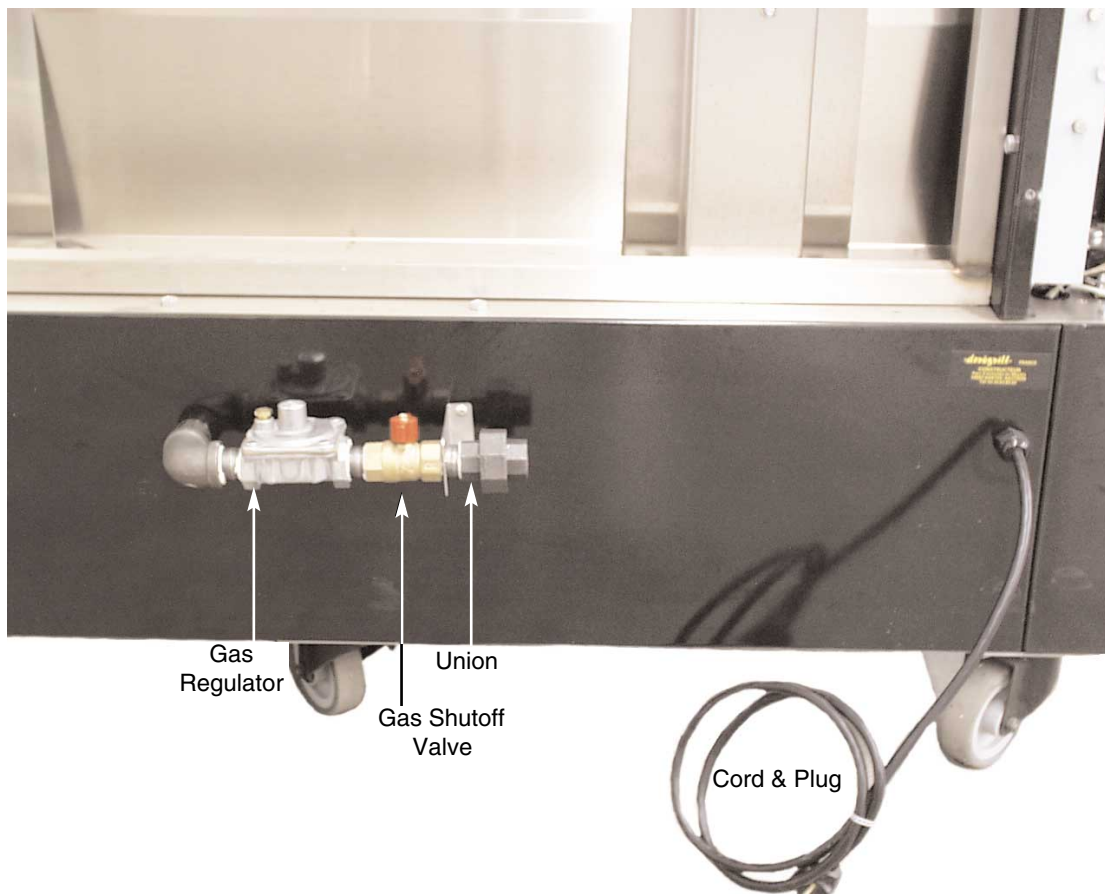
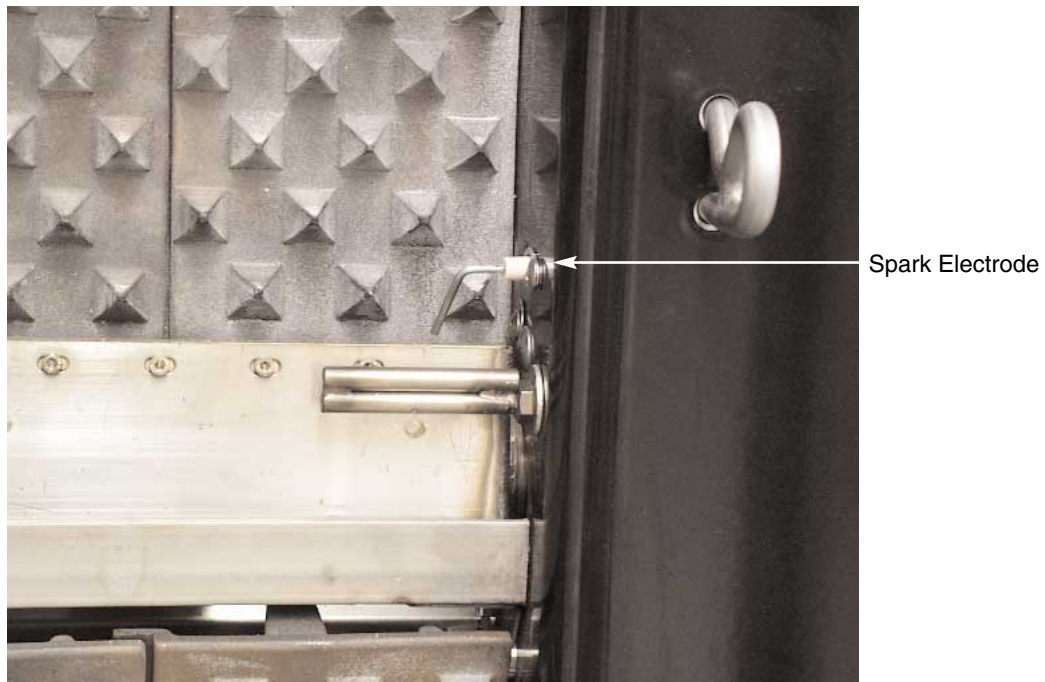
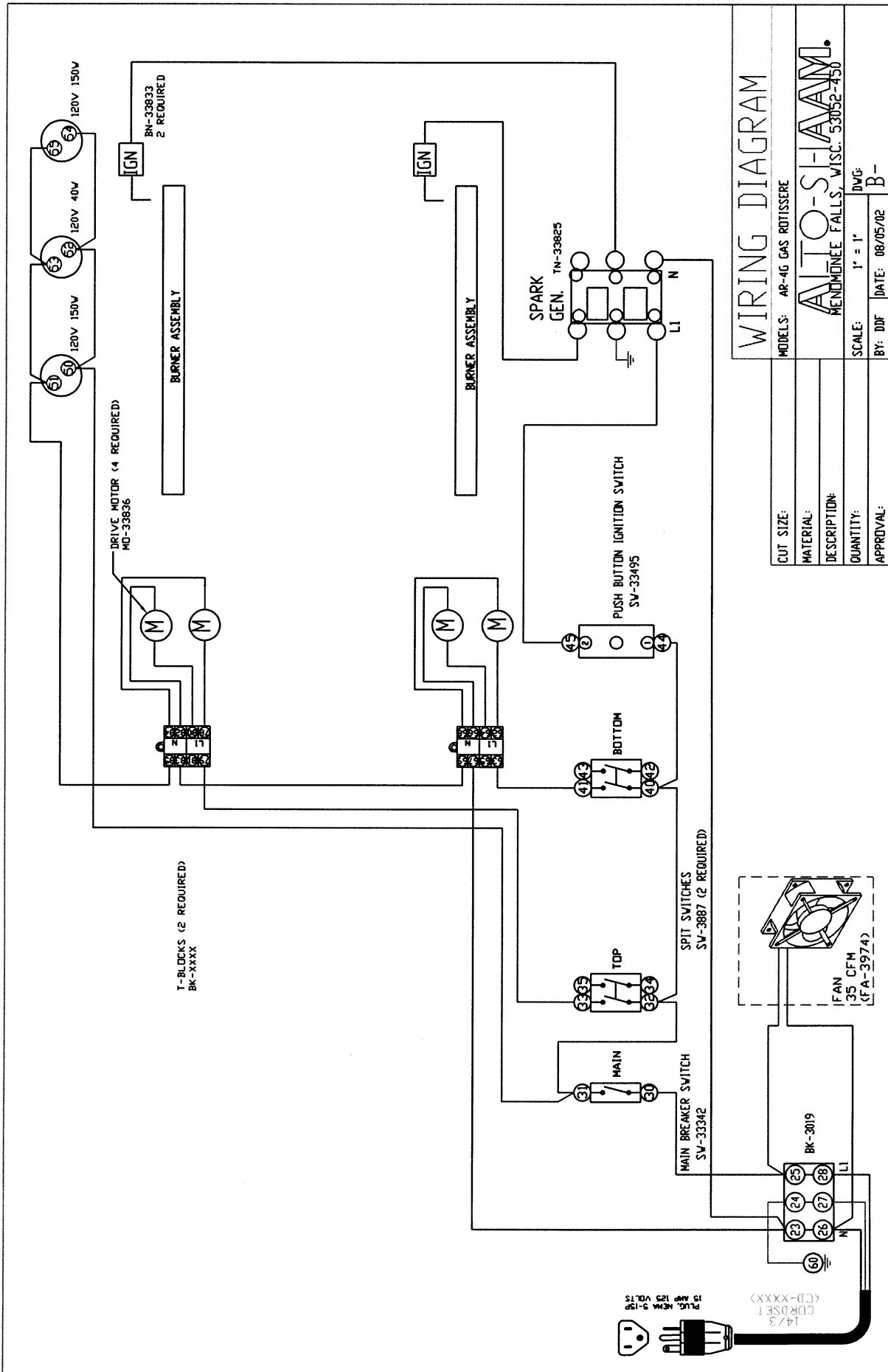
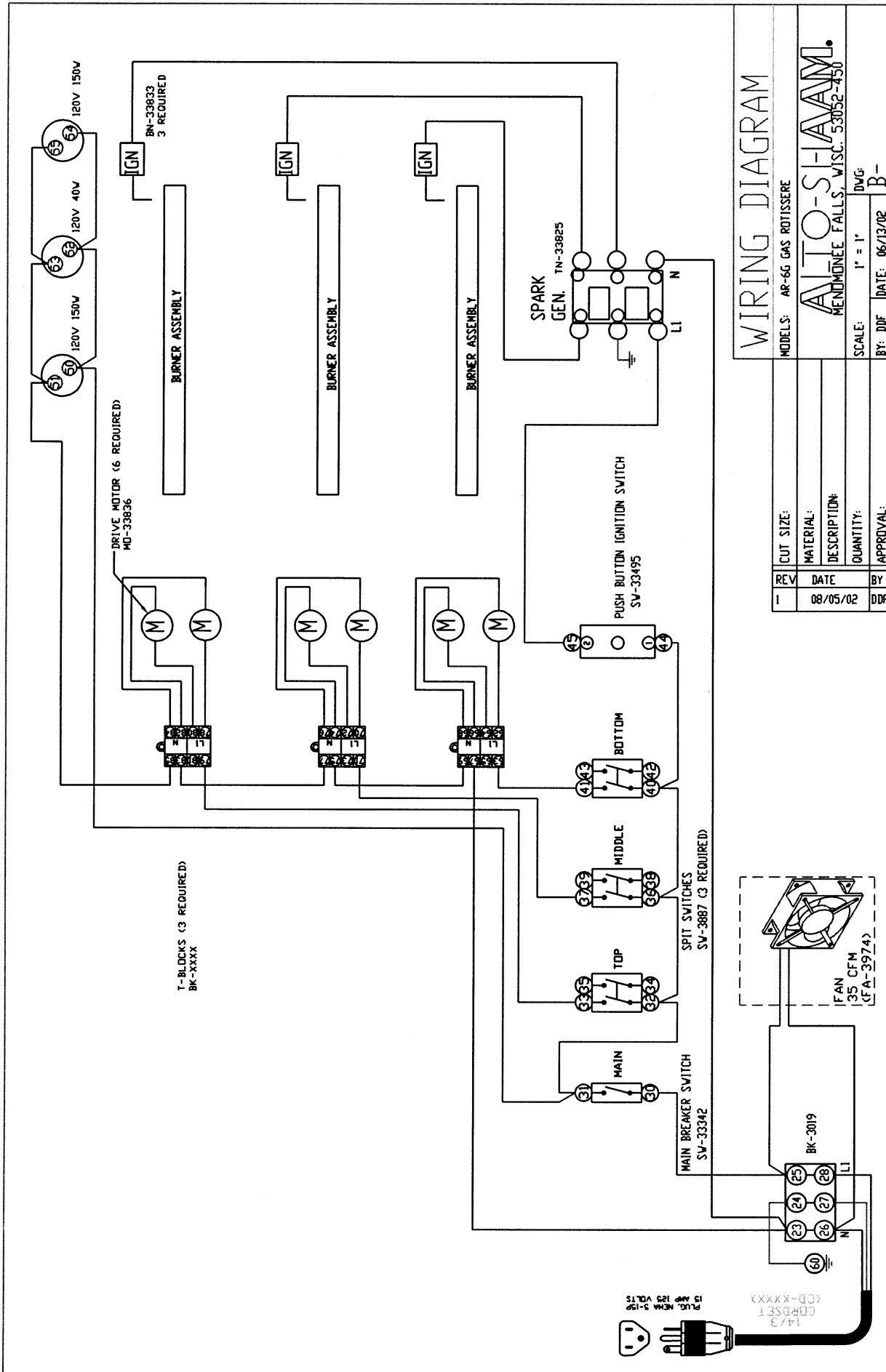




Illustration 5 - Spark Electrode • Rear View of Pedestal







# 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: \_\_\_\_\_

## COOK/HOLD/SERVE SYSTEMS BY ALTO-SHAAM®

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