

COOK & HOLD OVENS | ALTO-SHAAM.



# Willing to try **the untried.**

We pioneer solutions to address our customer's challenges. Equipment systems designed to give our customers the confidence they need to embrace fresh perspectives and seize new opportunities. So every day we strive to design foodservice equipment solutions that are as intuitive and efficient as they are dependable – helping our customers achieve a greater return on their investment and enabling their creativity to flourish. Because we earn our reputation helping our customers earn theirs.

With headquarters and manufacturing in Menomonee Falls, Wisconsin, Alto-Shaam proudly provides foodservice equipment solutions made in the USA to more than 90 countries globally.



"I built my whole restaurant concept around what an Alto-Shaam Cook & Hold Oven does to a piece of meat. Alto-Shaam has allowed me to serve an excellent quality product to my customers while reducing labor and contributing to my bottom line."

**Charlie the Butcher**  
Owner / Charlie the Butcher's Kitchen

See Charlie's full story and more at:  
[alto-shaam.com/success](https://alto-shaam.com/success)



## OUR STORY

# 1960s



**Jerry Maahs**, founder, seeking a way to keep fried chicken hot for delivery during Wisconsin winters, uses thermal cables to create innovative holding cabinets. Halo Heat® debuts at the 1968 National Restaurant Association Show.

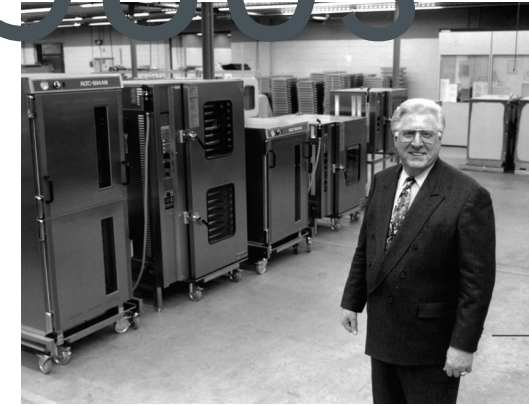
What began as an experiment with the overnight cooking of prime rib leads to the creation of an entirely new category of commercial kitchen equipment:

**Cook & Hold ovens with exclusive Halo Heat® technology.**



# 1970s

# 1980s

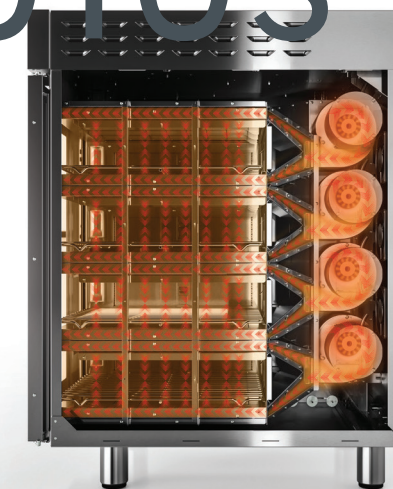


Seeing a growing need for modern kitchens to become ever more versatile and efficient, Alto-Shaam fills that need with the groundbreaking **Combitherm® oven.**

Evolving into a forward-thinking company that offers complete kitchen systems results in dramatic growth and expansion, performing installations everywhere, from cruise lines to Antarctica.

# 1990s

# 2010s



Recognizing the industry changing potential of Structured Air Technology®, Alto-Shaam partners with Phil McKee, founder and CEO of Appliance Innovation, to develop the revolutionary line of **Vector® Multi-Cook Ovens.**

# Higher yields, better food quality.

Anyone in the foodservice industry knows that quality food keeps customers coming back for more. But high quality, consistent food is often difficult to achieve. And labor intensive.

As labor challenges every kitchen operation, space is at a premium and the demand for high-quality food only increasing — every kitchen can benefit from a low-temperature cook and hold oven.

Conventional cooking methods typically use heat too harsh to maintain precise temperatures. Not to mention, these methods distribute heat unevenly, resulting in an inconsistent cook and the need for employees to babysit the oven, grill or stovetop.

That's what makes Alto-Shaam Cook & Hold Ovens so valuable to professional foodservice operations. Compared to conventional cooking methods and other low temperature ovens, you can count on Cook & Hold Ovens with Halo Heat® to deliver higher yields and better food quality. Food is cooked gently and evenly. And because there is no harsh heat, forced air, or added humidity to degrade food quality, less product is wasted. This is especially true with proteins, which retain their moisture and are naturally tenderized, preserving and maximizing food quality.

## Limitations with other technology



**Harsh heating elements**  
such as cal rods, overcook food and vary in temperature reaching up to 350°F [175°C].



**Fans**  
dry out and overcook food — reducing yields.



**Added humidity**  
and water degrade food quality and increase operating costs.



# The original Cook & Hold Oven

*The Shaam.* Over the years, it has become industry shorthand for low-temperature, cook and hold ovens. Alto-Shaam was the first to introduce this pioneering oven and an entirely new technology to the commercial food industry. And it's consistently the best. Entire brands have been built around this legacy – reputations created by it.

The key is innovative Halo Heat® technology. Unlike low-temperature ovens that can leave food dry and overcooked over time, Alto-Shaam's Cook & Hold Ovens ensure that food comes out full of flavor and meat is naturally tenderized with minimal shrinkage.

Though thought of for the perfect prime rib and other large cuts of meat, Alto-Shaam's Cook & Hold Ovens are incredibly versatile. They are an established tool in the kitchen that can be used for slow cooking, proofing, braising, preparing delicate foods and more. And with the variety of sizes and options available, even the smallest operations can expand their menus while maximizing production, yields, and food quality – and reducing labor.



Features a low-density, unique thermal cable that is wrapped around the sides and bottom of the oven cavity.



No water needed. Food retains its natural moisture.

Gentle heat is distributed evenly throughout the oven cavity.

Unique thermal cable emits even, temperatures and pulses on and off throughout the cooking and holding process.

Sealed, static cooking environment traps natural flavor and juices, reducing shrink, improving food quality and extending hold life.

Unique thermal cable provides controllable, precise temperatures with minimal intensity, leaving food full of moisture and flavor.



No fans, added humidity or harsh heating elements to degrade food quality.

## Why Halo Heat®?

Higher yields. Better food quality.





# Engineered for overnight success and **maximum return on investment.**

Featuring game changing Halo Heat® technology, Cook & Hold Ovens are a timeless classic designed for overnight operation. One of the most versatile pieces of equipment in the industry – every kitchen can benefit from a Cook & Hold Oven.

## COST SAVINGS

### Reduce Labor Costs.

Provide a better distribution of workloads and relieve multiple pieces of equipment. Roast, proof, braise, reheat, ferment, sous-vide, hold and more in the same cabinet with set-and-forget controls.

### Lights-Out Cooking.

Utilize overnight cooking for those more time-consuming menu items to better allocate labor and equipment where needed.

### Greater Yields.

Less food waste with Halo Heat technology. Minimize food costs with 15-20% less protein shrinkage compared to conventional cooking. Serve more portions from the same cut of meat to increase your profit margin.

### See how much you save at:

[alto-shaam.com/yieldcalculator](http://alto-shaam.com/yieldcalculator)

### Energy and Cost Savings.

With gentle Halo Heat® technology ovens cost less than \$2 per day to operate.

### Ventless Design.

No oven hood or outside venting required. Save up to \$30 per day.



### Natural Meat Tenderization.

Halo Heat technology activates natural enzymes for a more moist, tender product. Make the most of less expensive, underutilized cuts of meat and produce a better quality product – all at a lower cost. One hour in the Cook & Hold Oven is equivalent to 1-2 days of natural dry aging.



### Place Anywhere.

Waterless design reduces installation and operating costs with no plumbing, drains, filtration or associated maintenance.



## PURPOSEFUL DESIGN

### Removable Food Probe.

Designed to detach and be easily replaced, this provides greater reliability and reduces oven downtime and repair costs.

### Easy to Operate.

Cook by time or by internal temperature probe with simple or deluxe controls. The oven senses internal product temperature or time and automatically converts from cook mode to hold mode once set parameters have been reached.

### HACCP Compliance Made Easy.

No need to manually log temperatures each hour. Data logger automatically tracks food temperature readings and operation mode by date and time – all downloadable onto a USB flash drive.



### Easy to Clean.

Simply remove shelves and wipe clean. No moving parts or added water in the oven make the oven easier to clean.

### SureTemp™ Heat Recovery.

Assures immediate thermal compensation for any heat loss whenever the door is opened. An audible reminder sounds if the door is left open for more than three minutes.

### Expand Menus.

Low and slow heat can be used to prepare items like clarified butter, confit, stocks, pastries, cheesecake and much more.

### Clear, Easy-to-Read Display.

Indicates remaining cook time or the full range of programmed cooking and holding parameters.



## Cook & Hold Ovens | Single Compartment Ovens



### 300-TH/III

The 300-TH/III is perfect for kitchens with tight spaces and allows for cooking time or by probe. It offers an efficient way to add productivity and versatility to your operation. Compact, stackable design allows it to be placed atop an identical oven, 300-S Holding Cabinet, under the counter and more.

#### MAXIMUM PAN CAPACITY

2 Full-Size Steam Table Pans 4" or  
3 Full-Size Steam Table Pans 2 1/2" or

2 GN 1/1 100mm or  
3 GN 1/1 65mm

#### VOLTAGES

120V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

#### DIMENSIONS H x W x D

18-15/16" x 16-13/16" x 25-3/16"  
[480mm x 426mm x 643mm]

#### SHIPPING WEIGHT

129 lb [59 kg]

#### NET WEIGHT

69 lb [31 kg]

#### PRODUCT CAPACITY

36 lb [16 kg]



750-TH also available with simple control.

\* Additional shelves required

### 750-TH SERIES

The 750-TH Series uses gentle, radiant heat to braise, roast, bake, proof and more. All while maximizing space. Low-profile casters allow the unit to be placed almost anywhere, even beneath a standard counter. Ovens can also be stacked with an identical oven, 750-S Holding Cabinet, or 767-SK Series Smoker Oven.

#### MAXIMUM PAN CAPACITY\*

4 Full-Size Steam Table Pans 6" or  
6 Full-Size Steam Table Pans 4" or  
10 Full-Size Steam Table Pans 2-1/2" or

4 GN 1/1 150mm or  
6 GN 1/1 100mm or  
10 GN 1/1 65mm or

6 Full-Size Sheet Pans

#### VOLTAGES

120V, 1Ph, 60Hz  
208V-240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

#### DIMENSIONS H x W x D

31-7/8" x 26-5/8" x 31-5/8"  
[809mm x 676mm x 802mm]

#### SHIPPING WEIGHT

264 lb [120 kg]

#### NET WEIGHT

194 lb [88 kg]

#### PRODUCT CAPACITY

100 lb [45 kg]



500-TH also available with simple control.

### 500-TH SERIES

The 500-TH Series helps bring consistent quality to every dish you serve using gentle, radiant heat to braise, roast, bake, proof and more. Ovens stack with an identical 500-TH series oven, or placed under the counter with a 500-S Holding Cabinet.

#### MAXIMUM PAN CAPACITY

3 Full-Size Steam Table Pans 4" or  
4 Full-Size Steam Table Pans 2-1/2" or

3 GN 1/1 100mm or  
4 GN 1/1 65mm

#### VOLTAGES

120V, 1Ph, 60Hz  
208V-240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

#### DIMENSIONS H x W x D

31-7/8" x 19" x 29-9/16"  
[809mm x 483mm x 675mm]

#### SHIPPING WEIGHT

166 lb [75 kg]

#### NET WEIGHT

130 lb [59 kg]

#### PRODUCT CAPACITY

40 lb [18 kg]



1000-TH also available with simple control.

\* Additional shelves required

### 1000-TH SERIES

Whether preparing prime rib, poultry, roast beef or delicate food items, the 1000-TH Series produces the highest quality product every time. Gentle, low-temperature cooking activates the natural enzymes present in meat and tenderizes as it cooks and holds. Stack with an identical oven or compatible smoker to further increase your capabilities.

#### MAXIMUM PAN CAPACITY

4 Full-Size Steam Table Pans 2-1/2"\* or

4 GN 1/1 65mm\* or

8 Full-Size Sheet Pans

#### VOLTAGES

120V, 1Ph, 60Hz [1000-TH-II only]  
208V-240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

#### DIMENSIONS H x W x D

40-3/16" x 23-1/2" x 31-5/8"  
[1021mm x 597mm x 802mm]

#### SHIPPING WEIGHT

275 lb [125 kg]

#### NET WEIGHT

200 lb [91 kg]

#### PRODUCT CAPACITY

120 lb [54 kg]

#### PAN DIMENSIONS

\* Steam Table Pans = [20 x 12]

\* Full-Size Sheet Pans = [26 x 18]

\* G/N 1/1 Pans = [530mm x 325mm]

## Cook & Hold Ovens | Double Compartment Ovens



### 1000-TH-I

The double-compartment 1000-TH-I Cook & Hold Oven is ideal for cooking and holding large volumes of food in a limited amount of space. Expand menus and maximize production with simple, independent temperature controls in each oven compartment. Precise, radiant heating leads to significant moisture retention that extends holding time while improving flavor.

#### MAXIMUM PAN CAPACITY \*

(PER COMPARTMENT)

4 Full-Size Steam Table Pans 2-1/2" or

4 GN 1/1 65mm or

8 Full-Size Sheet Pans

#### VOLTAGES

208V-240V, 1Ph, 60Hz

230V, 1Ph, 50/60Hz

\* Additional shelves required

#### DIMENSIONS H x W x D

75-5/8" x 23-15/16" x 31-5/8"  
[1920mm x 608mm x 802mm]

#### SHIPPING WEIGHT

435 lb [197 kg]

#### NET WEIGHT

346 lb [157 kg]

#### PRODUCT CAPACITY

120 lb [54 kg] per compartment



### 1200-TH-III

The double-compartment 1200-TH-III Cook & Hold Oven is ideal for cooking and holding large volumes of food in a limited amount of space. When using the deluxe controls and cooking by probe, it will record the highest and lowest temperatures throughout the cooking cycle to assure that foods are cooked to required temperatures. Precise, radiant heating leads to significant moisture retention that extends holding time while improving flavor.

#### MAXIMUM PAN CAPACITY

(PER COMPARTMENT)

4 Full-Size Steam Table Pans 2-1/2"\* or

4 GN 1/1 65mm\* or

8 Full-Size Sheet Pans

#### VOLTAGES

208-240V, 1Ph, 60Hz

380-415V, 3Ph, 50/60Hz

\* Additional shelves required

#### DIMENSIONS H x W x D

75-5/8" x 23-15/16" x 31-5/8"  
[1920mm x 608mm x 802mm]

#### SHIPPING WEIGHT

435 lb [197 kg]

#### NET WEIGHT

345 lb [156 kg]

#### PRODUCT CAPACITY

120 lb [54 kg] per compartment

#### PAN DIMENSIONS

\* Steam Table Pans = [20 x 12 x 2.5]

\* Half-Size Sheet Pans = [18 x 13 x 1]

\* G/N 1/1 Pans = [530mm x 325mm x 65mm]



### Why Alto-Shaam Cook & Hold Ovens?

- Exclusive Halo Heat® produces gentle, radiant heat to evenly cook and hold food.
- Greater moisture retention, yields and improved food quality with no fans, forced air or added humidity.
- Minimize food costs with 15-20% less shrinkage compared to conventional cooking.
- Improve food quality with natural meat tenderization on even the toughest cuts of meat.
- Increase production capacity while reducing labor and operating costs.
- Provide a better distribution of workloads and relieve other pieces of equipment.
- Sized to be placed anywhere in your kitchen, even under the counter.
- Requires no hood, external ventilation or plumbing.
- Roasting, proofing, braising, reheating, fermenting, sous-vide, holding and more in the same oven with set-and-forget controls.



**At Alto-Shaam we understand that the oven is the centerpiece of any kitchen.**

That's why we're relentlessly driven to design and manufacture products that perform flawlessly in the most demanding conditions to give operators confidence and consistency in every meal. And our team is just as committed to providing industry-leading service and support. From installation consultation to equipment training to around the clock, every day technical assistance to culinary support — you can trust that we are here for you.





**Alto-Shaam** specializes in creating products and system solutions that are the core of successful foodservice programs in a variety of industries throughout the world.



**ALTO-SHAAM.**

#### Full Line Commercial Kitchen Equipment:

- Combitherm® Ovens
- Convection Ovens
- Cook & Hold Ovens
- Food Wells
- Heated Holding
- Smokers
- Quickchillers™
- Rotisseries
- Thermal Shelves & Carving Stations
- Merchandisers & Display Cases
- Vector® Multi-Cook Ovens

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ALTO-SHAAM®