

COOK & HOLD SMOKER 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.



"We cook our brisket overnight so that it is ready in the morning. We can easily hold it in the Alto-Shaam for 12 hours right through to evening service. We don't have to worry about losing yield; [the brisket] maintains a good size, staying warm and full of flavor."

#### **Rick Palesh**

Owner / Twelve Boar

See Rick'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

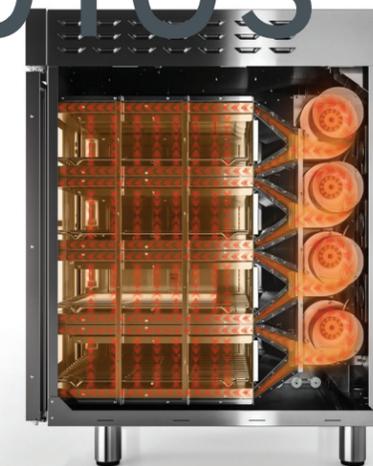


Seeing a growing need for modern kitchens to become ever more versatile and efficient, Alto-Shaam fills that need with the groundbreaking **Combitherm® oven.**

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.**

# Innovation meets **imagination.**

Introduce unique tastes to your menu simply. Alto-Shaam Cook & Hold Smoker Ovens provide an almost effortless way to utilize a time-honored technique that infuses bold flavor into food without artificial flavors, added sodium, fats or sugar.

Better yet, Cook & Hold Smoker Ovens enable you to add signature dishes without paying a premium for pre-smoked food, which can cost up to twice as much.

The key is Alto-Shaam's innovative Halo Heat® technology. Unlike traditional smoking equipment that is labor intensive and leaves meat dry and overcooked, Cook & Hold Smoker Ovens with Halo Heat® technology ensure that the final product comes out full of bold flavor and naturally tenderized — with minimal protein shrinkage.

Slowly cooking food with precision in an Alto-Shaam Cook & Hold Smoker allows you to set the smoke flavor intensity in a controlled manner. Elevate ordinary ingredients with hot or cold smoking — taking your imagination and menu to new heights..

## Smoking paired with gentle, **radiant heat**

- Increased yields compared to pit barbeques, pellet grills and conventional smoking methods.
- Fanless, waterless Halo Heat® technology eliminates forced air and harsh heating that degrades food quality by overcooking and drying out food.
- Smoke and cook food to perfection, then hold for hours without compromising food quality.
- Save time and reduce labor with overnight smoking, cooking and holding.
- Use real wood chips to create authentic flavor profiles.
- Hot smoke chicken, beef, pork and more.
- Cold smoke cheese, seafood, nuts, vegetables and more.

# Infuse your operation with **bold flavor, higher yields and better food quality.**

Featuring game changing Halo Heat® technology, Alto-Shaam Cook & Hold Smoker Ovens are designed to give your operation new capabilities and help you create unique flavor profiles. But that's only half the story. A unique array of features can help you keep customers coming back for more while achieving higher yields, better food quality and maximizing profits.



## COST SAVINGS

### Greater Yields and Less Food Waste.

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

### Naturally Tenderize.

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 Smoker Oven is equivalent to 1-2 days of dry aging.

### Maintain Food Quality.

Keep smoked product at its perfect serving temperature and hold for hours without overcooking or drying out.

### Reduce Time and Labor Costs.

Intuitive controls and simple operation allow employees to come back to food cooked, smoked and held to perfection.

### Overnight Smoking, Cooking And Holding.

Lights-out production reduces labor costs. Reclaim 12-16 hours of nonproductive cooking time.

### Waterless Design.

Reduce installation and operating costs with no plumbing, drains, filtration or associated maintenance.

### Infuse Bold Flavor.

No added sodium, fats or sugars. No pressure-cooking. No artificial smoke flavor and associated costs.

## PURPOSEFUL DESIGN

### Fully-Integrated Smoker.

Utilizes real wood chips for a natural, authentic wood flavor. Choose from hickory, apple, cherry or maple. Smoke timer offers a choice of mild, medium or heavy smoke flavor.

### Smoke Hot or Cold.

Expand your menu. Hot smoke chicken, beef, pork and more. Cold smoke cheese, nuts, fish, vegetables and more.

### Easy to Operate.

Smoke and cook by time or by probe with simple or deluxe controls. The oven senses internal product temperature via probe or cooks by time and automatically converts to holding mode once set smoke and cook parameters have been reached.

### Detachable Food Probe.

Removable probe provides greater reliability, reducing oven downtime and repair costs.

### Consistent, Even Heat.

Halo Heat technology provides a precise, uniform heat source that maintains temperatures throughout the cooking, hot smoking and holding process.

### Intuitive, One-Touch Cooking.

Reduce operational requirements with programmable, easy-to-use controls. Store up to eight recipes that include cook, hold, smoke, time, and probe set points. Simply load the oven, push the power button, the preset menu button, and start.

### Suretemp™ Heat Recovery System.

Assure immediate compensation for any heat loss whenever the door is opened with an audible reminder if the door is left open for more than three minutes.

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

Display indicates remaining cook time and the full range of programmed cooking, smoking and holding parameters.

### HACCP Compliance.

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.

### Sealed, Static Cooking Environment.

Trap meat's natural flavor and juices, reduce meat shrink, improve food quality, enhance smoke flavor and extend hold times.

### Made in the USA.

Committed to quality.

## Cook & Hold Smoker Ovens | Single Compartment Ovens



### 767-SK

#### MAXIMUM PAN CAPACITY

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

5 GN 1/1 100mm or  
9 GN 1/1 65mm or  
5 Full-Size Sheet Pans\*

#### VOLTAGES

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

\* Additional shelves required

#### DIMENSIONS H x W x D

33-3/8" x 26-5/8" x 31-5/8"  
[848mm x 676mm x 802mm]

#### SHIPPING WEIGHT

265 lb [120 kg]

#### NET WEIGHT

197 lb [89 kg]

#### PRODUCT CAPACITY

100 lb [45 kg]



### 767-SK-III

#### MAXIMUM PAN CAPACITY

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

5 GN 1/1 100mm or  
9 GN 1/1 65mm or  
5 Full-Size Sheet Pans\*

#### VOLTAGES

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

\* Additional shelves required

#### DIMENSIONS H x W x D

33-3/8" x 26-5/8" x 31-5/8"  
[848mm x 676mm x 802mm]

#### SHIPPING WEIGHT

283 lb [128 kg]\*

#### NET WEIGHT

190 lb [86 kg]

#### PRODUCT CAPACITY

100 lb [45 kg]



### 1000-SK-II

#### MAXIMUM PAN CAPACITY

3 Full-Size Steam Table Pans 2-1/2"\* or  
3 GN 1/1 65mm\* or

7 Full-Size Sheet Pans

#### VOLTAGES

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

\* Additional shelves required

#### DIMENSIONS H x W x D

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

#### SHIPPING WEIGHT

282 lb [101 kg]

#### NET WEIGHT

203 lb [92 kg]

#### PRODUCT CAPACITY

120 lb [54 kg]



### 1000-SK-III

#### MAXIMUM PAN CAPACITY

3 Full-Size Steam Table Pans 2-1/2"\* or  
3 GN 1/1 65mm\* or

7 Full-Size Sheet Pans

#### VOLTAGES

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

\* Additional shelves required

#### DIMENSIONS H x W x D

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

#### SHIPPING WEIGHT

203 lb [92 kg]

#### NET WEIGHT

120 lb [54 kg]

#### PRODUCT CAPACITY

120 lb [54 kg]

## Cook & Hold Smoker Ovens | Double Compartment Ovens



### 1000-SK-I

#### MAXIMUM PAN CAPACITY (PER COMPARTMENT)

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

3 GN 1/1 65mm\* or  
7 Full-Size Sheet Pans

#### VOLTAGES

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

\* Additional shelves required

#### DIMENSIONS H x W x D

75-5/8" x 23-15/16" x 32-1/4"  
[1920mm x 608mm x 819mm]

#### SHIPPING WEIGHT

445 lb [202 kg]

#### NET WEIGHT

377 lb [171 kg]

#### PRODUCT CAPACITY

120 lb [54 kg] per compartment



### 1767-SK

#### MAXIMUM PAN CAPACITY (PER COMPARTMENT)

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

5 GN 1/1 100mm or  
9 GN 1/1 65mm or

5 Full-Size Sheet Pans\*

#### VOLTAGES

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

\* Additional shelves required

#### DIMENSIONS H x W x D

61-15/16" x 27-1/16" x 32-3/4"  
[1572mm x 686mm x 832mm]

#### SHIPPING WEIGHT

450 lb [204 kg]

#### NET WEIGHT

356 lb [161 kg]

#### PRODUCT CAPACITY

100 lb [45 kg] per compartment



### 1767-SK-III

#### MAXIMUM PAN CAPACITY (PER COMPARTMENT)

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

9 GN 1/1 65mm or  
5 GN 1/1 100mm or

5 Full-Size Sheet Pans\*

#### VOLTAGES

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

\* Additional shelves required

#### DIMENSIONS H x W x D

61-15/16" x 27-1/16" x 32-3/4"  
[1572mm x 686mm x 832mm]

#### SHIPPING WEIGHT

450 lb [204 kg]

#### NET WEIGHT

359 lb [163 kg]

#### PRODUCT CAPACITY

100 lb [45 kg] per compartment



### 1200-SK-III

#### MAXIMUM PAN CAPACITY (PER COMPARTMENT)

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

3 GN 1/1 65mm\* or  
7 Full-Size Sheet Pans

#### VOLTAGES

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

\* Additional shelves required

#### DIMENSIONS H x W x D

75-5/8" x 23-15/16" x 32-1/4"  
[1920mm x 608mm x 819mm]]

#### SHIPPING WEIGHT

465 lb [211 kg]

#### NET WEIGHT

390 lb [177 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]

**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®