

ROTISSERIE OVENS | ALTO-SHAAM.



Willing to try **the untried.**

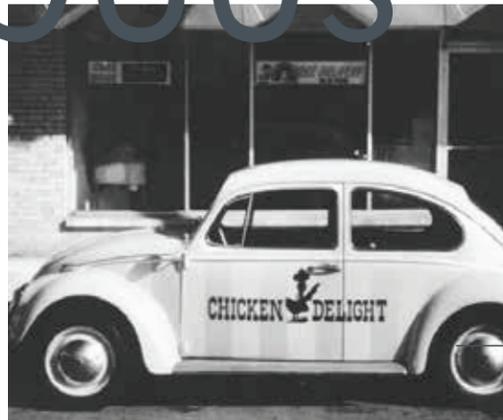
We pioneer solutions to address our customer's challenges. Equipment systems designed to give our customers the confidence they need to embrace fresh perspectives and seize new opportunities. So every day we strive to design foodservice equipment solutions that are as intuitive and efficient as they 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.



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

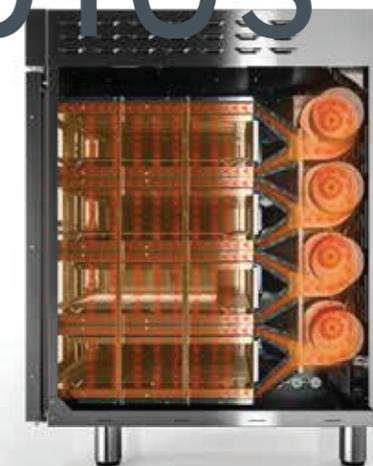


Seeing a growing need for modern kitchens to become ever more versatile and efficient, Alto-Shaam fills that need with the groundbreaking **Combitherm® oven.**

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.**

An oven engineered **for the marketplace.**

We live in a “grab & go” world. One that’s moving faster by the moment. But that doesn’t mean consumers don’t appreciate menu items that are expertly prepared. Because whether they’re dining on premise or carrying out, people still take the time to appreciate good food.

When it comes to chicken and other poultry, rotisserie cooking is considered by many to be the best way to achieve mouthwateringly juicy and delicious results. And it is certainly an excellent way to appeal to customers. Unfortunately, it has always come at a cost. Operation, cleaning and maintenance of rotisserie ovens has always been labor-intensive and presented a variety of safety hazards for employees.

Alto-Shaam has changed that. Our new self-cleaning rotisserie oven features an automatic, safety-minded grease collection system and a self-cleaning cycle to reduce labor costs and improve safety for employees. They are also designed for easier loading and unloading.

So whether you operate a restaurant, supermarket deli or foodservice operation, Alto-Shaam’s rotisserie ovens are ideally suited to turn more product and profit. Because not only do they practically clean themselves, they put your food on display to boost impulse sales and maximize return on investment.



Labor savings and safety **made easy.**

Automatic Grease Collection System*

Built-in system automatically activates during the cooking process, pumping grease into separate collection containers for safe handling and disposal.

- Reduces labor and maintenance costs
- Improves employee safety
- Decreases oven downtime due to grease buildup

Automatic Self-Cleaning*

Our patent-pending water-jet design produces a water-jet cycle that handles the toughest grease conditions while minimizing water use.

- Uses 35% less water than competitive models
- Hands-free liquid soap injection or tablet-style cleaning options
- No moving parts to improve reliability



**Only available on the AR-7T model*

Performance on display.

Alto-Shaam's self-cleaning rotisserie ovens stand out in the kitchen and the industry. Safe, simple and efficient cooking — and cleaning — so you can focus on the food and not the waste.



Alto-Shaam rotisseries deliver quicker cooking times, lower energy consumption, quality presentation and more cleaning options. All of which combine to deliver a faster return on investment.

Chickens are just the beginning. Our rotisserie ovens can be used to cook pork loin, turkey breast, meatloaf, ribs, vegetables and more.

Plus, Alto-Shaam's innovative automatic holding mode allows food to rest in the oven and enhances the appearance of your display — boosting impulse sales.



Thoughtful innovation.

Boost impulse sales and maximize food presentation during the cooking process. Attractive design and illuminated interior provides a theater effect to highlight food.

Expand menus. Accessory baskets and various skewers easily slide into place to cook pork loin, turkey breast, meatloaf, ribs, vegetables and more.

High-Quality Results.

Improve cooking speed and product finish with single or multi-stage cooking.

Dual heating sources combine high-velocity convection and radiant heat technology for superior cooking and browning.

Touchscreen Control & Programmable Recipes.*

- Intuitive, one touch cooking
- Create and store your own recipe programs
- Incorporate up to four cooking stages per recipe
- Choose from seven browning and crispness levels
- Programmable into recipes
- USB port provides easy recipe upload and download

Energy Efficient.

20% less energy usage compared to competitive models. A sealed cooking chamber and solid, stainless steel back helps prevent heat loss.

Temperature-dropping hold mode further reduces energy consumption.

Purposeful Design.

Maximize production and floor space with stacking options. Double-stack rotisserie ovens or pair with a companion holding cabinets.

Front-of-the-house, slim design with a small footprint.

Designed for your operation to load and unload product as needed. Models are available in reach-in and pass-through configurations.

Cool to the touch, double-pane glass door available with flat or curved glass.

Made in the USA with a commitment to quality.

**Only available on the AR-7T model*

Rotisserie | Electric Ovens



AR-7T self-cleaning rotisserie [Available in Standard or Curved glass door]

The self-cleaning rotisserie oven that provides the rock-solid performance you expect and the labor-saving technology you need to increase profits. Boost impulse sales and maximize food presentation during the cooking process. An attractive, slim design and illuminated interior provides a theater effect to highlight food. Reduce labor costs and increase safety with self-cleaning design and automatic grease collection.

PRODUCT CAPACITY ANGLED SPITS (STANDARD):

Up to [21] 3-1/2 lb chickens [1,6 kg]
Up to [28] 2-1/2 to 3 lb chickens
[1,1 to 1,4 kg]

TURKEY SPIT (OPTIONAL): [UP TO 3 SPITS CAN BE USED]

One [1] Turkey up to 25 lb [11,3 kg]
on each spit

PIERCING SPITS (OPTIONAL):

Up to [28] 2-1/2 to 3-1/2 lb chickens
[1,1 to 1,6 kg]

BASKET (OPTIONAL):

Up to [21] 3 - 3-1/2 lb chickens
[1,1 to 1,6 kg]

LARGE V-SPIT (OPTIONAL):

Up to [14] 7 lb chickens
[3,2 kg]

DIMENSIONS H X W X D

40-5/8" x 43-3/4" x 32-1/8"
[1032mm* x 1113mm x 816mm]

SHIPPING WEIGHT

440 lb [200 kg]

NET WEIGHT

361 lb [164 kg]

VOLTAGES

208V, 1Ph, 60Hz
240V, 1Ph, 60Hz 380-415V, 3Ph, 50-60Hz
208V, 3Ph, 60Hz 240V, 3Ph, 60Hz



AR-7E with simple control [Available in Standard or Curved glass door]

Rotisseries have a big customer draw because of their immense visual appeal. Featuring a combination of high-velocity convection and radiant heating, the AR-7E simple electric rotisserie oven provides a choice of single or dual-stage operation to enhance cooking speed and product finish. Capable of cooking 28 chickens on 7 V-skewers.

PRODUCT CAPACITY ANGLED SPITS (STANDARD):

Up to [21] 3-1/2 lb chickens [1,6 kg]
Up to [28] 2-1/2 to 3 lb chickens
[1,1 to 1,4 kg]

PIERCING SPITS (OPTIONAL):

Up to [28] 2-1/2 to 3-1/2 lb chickens
[1,1 to 1,6 kg]

TURKEY SPIT (OPTIONAL): [UP TO 3 SPITS CAN BE USED]

One [1] Turkey up to 25 lb [11 kg]
on each spit

DIMENSIONS H X W X D

40-1/4" x 39-1/16 x 32-1/8"
[1022mm x 992mm x 815mm]

SHIPPING WEIGHT

451 lb [205 kg]

NET WEIGHT

361 lb [164 kg]

VOLTAGES

208V, 1Ph, 60Hz
240V, 1Ph, 60Hz
208V, 3Ph, 60Hz
380-415V, 3Ph, 50-60Hz
240V, 3Ph, 60Hz



AR-7EVH with simple control [Available in Standard or Curved glass door]

The AR-7EVH simple electric rotisserie oven can be showcased anywhere for customers to see without being restricted to hood requirements. It features a self-contained venting system fully tested and listed by Underwriters Laboratories for safety and sanitation. A high-powered CFM draws steam and fumes from the oven chamber to filter out grease, smoke and odors.

PRODUCT CAPACITY ANGLED SPITS (STANDARD):

Up to [21] 3-1/2 lb chickens [1,6 kg]
Up to [28] 2-1/2 to 3 lb chickens
[1,1 to 1,4 kg]

PIERCING SPITS (OPTIONAL):

Up to [28] 2-1/2 to 3-1/2 lb
chickens [1,1 to 1,6 kg]

TURKEY SPIT (OPTIONAL): [UP TO 3 SPITS CAN BE USED]

[up to 3 spits can be used]
One [1] Turkey up to 25 lb [11 kg]
on each spit

DIMENSIONS H X W X D

54" x 39-1/16 x 32-1/8"
[1371mm x 992mm x 815mm]

SHIPPING WEIGHT

568 lb [258 kg]

NET WEIGHT

481 lb [218 kg]

VOLTAGES

208V, 1Ph, 60Hz
240V, 1Ph, 60Hz
208V, 3Ph, 60Hz
380-415V, 3Ph, 50-60Hz
240V, 3Ph, 60Hz



Rotisserie | Gas Ovens

AR-6G

Imagine your food being displayed in all its glory on six horizontal skewers as they rotate in unison in front of an open flame and cast iron thermal tiles. Featuring a traditional European upright design and visible cooking chamber with room for up to 42 chickens, the AR-6G gas rotisserie is a dramatic alternative to our electric rotisseries. Simple to clean with easy-to-remove skewers, full-access glass doors and a removable stainless steel drip pan.

PRODUCT CAPACITY

36 to 42* whole chickens
6 stainless steel skewers

*Capacities shown are based
on the use of 2-1/4 to 2-1/2 pound
chickens [1,0 to 1,1 kg]

DIMENSIONS H X W X D

78-1/8" x 62-15/16" x 32-5/8"
[1983mm x 1599mm x 828mm]

SHIPPING WEIGHT

1085 lb [492 kg]

NET WEIGHT

974 lb [442 kg]

VOLTAGES

120V, 1Ph, 60Hz

Rotisserie | Companion Holding Cabinets

AR-7HT [Available in Standard or Curved glass door]

Utilizing gentle, radiant Halo Heat®, the AR-7HT holding cabinet can keep rotisserie chickens and more at precise temperatures for hours without fans. Pair it with the AR-7T for a system designed for results. Fits 8 full-size sheet pans or up to 24 chicken boats. A pass-through option is available that allows access to the chamber from both sides for easy restocking and grab-and-go convenience.

PRODUCT CAPACITY

98 lbs [44 kg]
24 Chicken boats: Six [6] per shelf

Eight [8] full-size sheets 18" x 26" x 1"
[457mm x 660mm x 25mm]*

Sixteen [16] half-size sheets 18" x 13" x 1"
[457mm x 330mm x 25mm]*

* With additional wire shelves

DIMENSIONS H X W X D

40-3/4" x 43-1/8" x 32-1/8"
[1036mm x 1095mm x 816mm]

SHIPPING WEIGHT

400 lb [181 kg]

NET WEIGHT

321 lb [146kg]

VOLTAGES

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



AR-7H [Available in Standard or Curved glass door]

Utilizing gentle, radiant Halo Heat®, the AR-7H holding cabinet can keep rotisserie chickens and more at precise temperatures for hours without fans. Pair it with the AR-7E for a system designed for results. Fits 8 full-size sheet pans or up to 24 chicken boats. A pass-through option is available that allows access to the chamber from both sides for easy restocking and grab-and-go convenience.

PRODUCT CAPACITY

60 lbs [27 kg] maximum
24 Chicken boats: Six [6] per shelf

Eight [8] full-size sheets 18" x 26" x 1"
[457mm x 660mm x 25mm]*

Sixteen [16] half-size sheets 18" x 13" x 1"
[457mm x 330mm x 25mm]

DIMENSIONS H X W X D

40-1/2" x 38-1/8" x 32"
[1028mm x 968mm x 813mm]

SHIPPING WEIGHT

319 lb [145 kg]

NET WEIGHT

269 lb [122 kg]

VOLTAGES

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



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

ALTO-SHAAM BENELUX

KlopPro B.V.
Oostergracht 7A
3763 LX Soest
Nederland

+31 (0) 30 - 2412 021 • info@alto-shaam.nl • www.alto-shaam.nl



ROTISSERIE OVENS

Turn more product and profit.



“The speed and efficiency of this rotisserie cooks the chickens in an hour. Faster output means we can sell more.”

Eli Lottig
Assistant Deli Manager
Sendik's Food Market

ALTO-SHAAM®