

cheflinc

Cook. Connect. Control.



Solutions that **advance your business.**

When you're faced with challenges, trust Alto-Shaam to deliver solutions and support when and where you need it. Our equipment systems are designed to add value to your business, helping create superior food experiences that drive long-term profitability. We pioneer equipment that is intuitive and dependable—giving you the confidence and support you need to embrace changes in rapidly evolving markets.

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.



1990s

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.



1970s

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.**

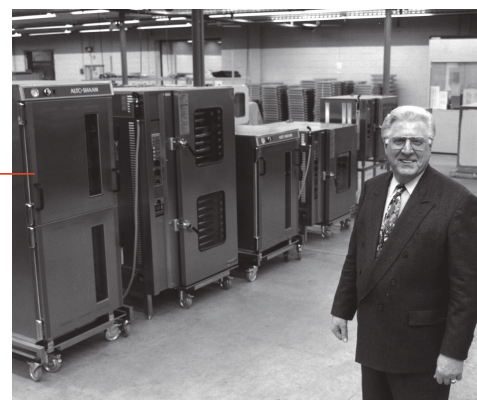


2010s

Recognizing the industrychanging 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.**

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.**



2020s

Cook & Hold Ovens and Smoker Ovens redesigned to feature a new enhanced design, advanced control system, **ChefLinc™**. Alto-Shaam further expands the multi-cook oven line with another breakthrough cooking innovation—**Converge® Multi-Cook Ovens.**



Streamlined processes with consistent, high-quality results.

With customer expectations more demanding than ever, operators are doing all they can to ensure a high quality experience. From introducing new menu items, to providing convenient transactions to offering friendly service, operators are stepping up their game to keep customers coming back for more.

Not only does the customer experience need to be superior, it also needs to be consistent no matter which location customers visit. Due to limitations with existing processes, ensuring consistency

across multiple locations can be a labor-intensive task for directors, regional managers or corporate chefs.

Existing processes make it time consuming and costly to roll out new recipes, regional menus, or ever-popular limited time offers.

In an age when access to information is instantaneous, it only makes sense to eliminate unnecessary manual labor. The days of calling each location to update the oven or traveling with USBs are over. Likewise, having to manage a business in the dark without access to real-time

service and operational data is also a thing of the past.

ChefLinc™ puts operators in complete control of their equipment, menus and business—wherever they are. This cloud-based remote oven management system allows operators to remotely push and pull recipes, view oven status, receive detailed service diagnostics, draw insights and more.

Limitations with existing methods



Recipe roll out, editing and removal is labor-intensive for multiple locations



Inconsistencies between locations compromise brand integrity



Vague service errors lead to unnecessary equipment downtime and lost profits



Lack of insights from operational data stifles opportunity for growth



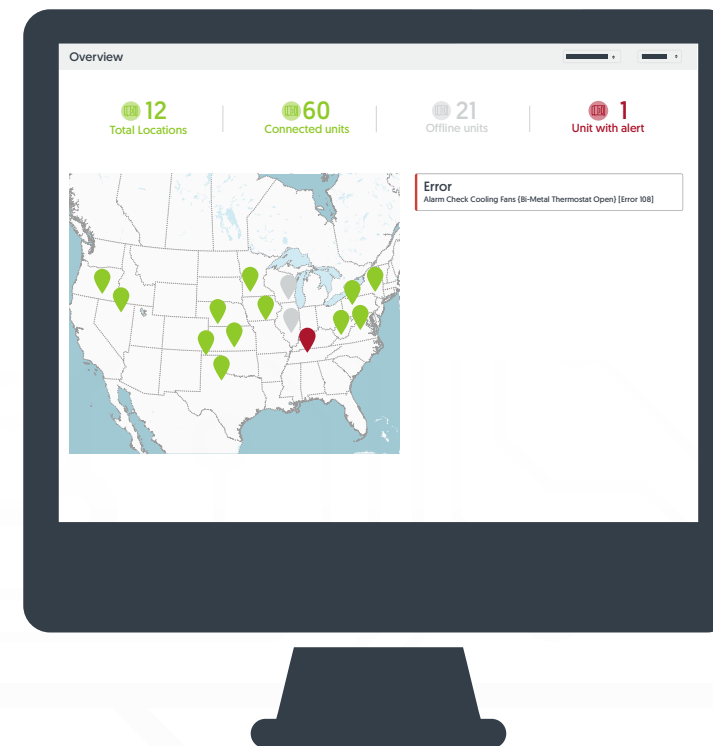
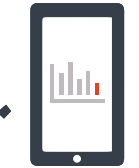
Oven software becomes out of date, difficult to manage and cumbersome to update across multiple locations

Cloud-based remote oven management **made simple.**



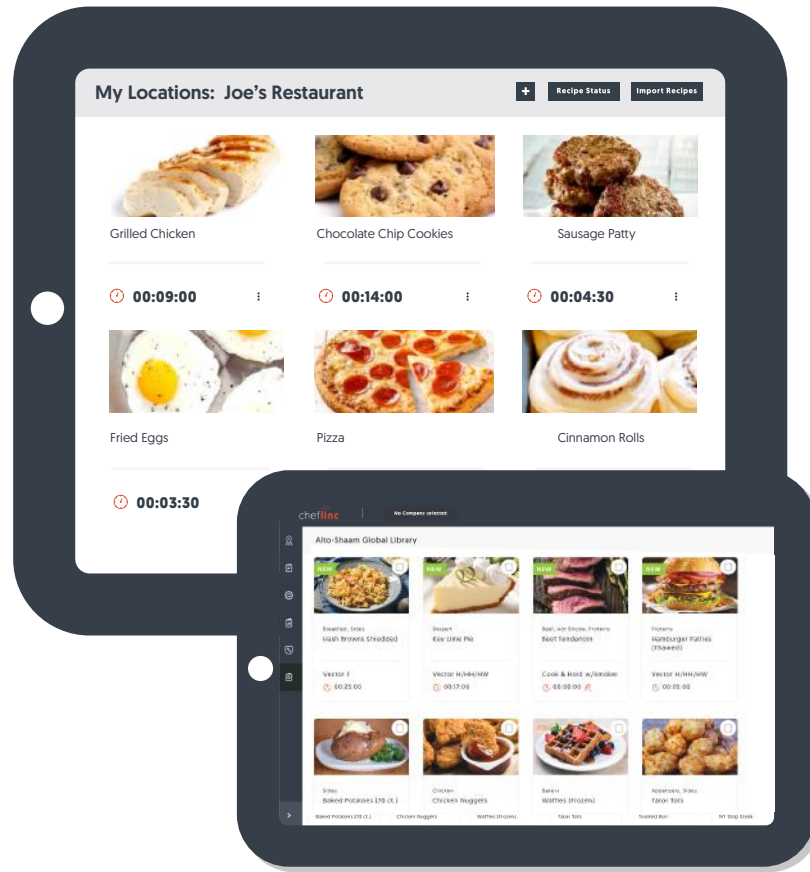
Connected Insights.

View real-time connectivity status, cooking state, HACCP data, service alerts and more from any location. Stay connected with the ability to email selected alerts to a customized list or service provider outside of ChefLinc software.



Intentionally Simple Design.

Easily navigate the dashboard with icons, descriptions, pictures and filtering. An overview homepage allows operators to view locations, units and any alerts. Admin, unit settings, recipe libraries, reports and locations pages are also intuitive to operate.



Effortless Recipe Management.

Create, manage and push recipes, regional menus, limited-time offers and more with a centralized recipe library. The capability to push and pull oven recipes reduces variables for error and ensures consistency across multiple locations. Save time and labor by eliminating the need to transfer and upload recipes via USB or manually program recipes onto ovens.



Culinary Inspiration

Explore a variety of recipes curated by Alto-Shaam chefs that can easily be added to your company library and ovens.



Reliable Data.

Effortlessly record, monitor and store operational and cooking data to improve kitchen efficiency and maximize profits. Twelve detailed reports provide data-driven insights that can be integrated with existing business systems for a truly connected foodservice operation.



Next-Level Service.

Understand alerts, minimize oven downtime and reduce service calls with real-time service diagnostics, detailed alert codes and comprehensive action steps. Receive accurate, reliable service support with reports and dashboard mirroring. Ensure ovens are operating properly with updated software automatically pushed to ovens. Eliminate second-guessing and the need to manually upload and download software via USB.



Consistent Settings.

Streamline oven management with the ability to categorize and group ovens by location, menu or any other factor. Push specific settings to oven groups such as brightness, volume, preheat settings, language and more.

Cheflinc™ Compatible Deluxe Control Ovens

- Vector® Multi-Cook Ovens
- Converge® Multi-Cook Ovens
- Cook & Hold Ovens
- Smoker Ovens
- Prodigy™ Pro Ovens



Limited models shown. Cheflinc is included on 26+ oven models with varying applications, sizes and capacities.

12 Value-Added Reports

ChefLinc™ offers a number of reports that easily export to Excel files. Whether looking for which menu items are cooked the most, cleaning reports, which recipes are currently programmed on your ovens or oven statuses and alert history, ChefLinc has you covered.



Total Completed Cooks

View the number of cooks completed for each programmed recipe for a single oven, all ovens at a location or all locations. Simply choose the desired location or oven and set the timeframe. This report provides a list of recipes cooked and number of completed cooks for you to adjust your menu, production planning or pricing accordingly.



Unit Recipes

Ensure all of your desired programmed recipes are on the correct ovens at the correct locations. View the number of recipes per oven, recipe names and when recipes were last modified or updated. For multi-unit operators, this report guarantees consistency between recipes, ovens and locations.



Unit Status

View the location, serial number, firmware versions and connection state for a single oven, ovens at one location or all ovens at all locations. Helpful for operators and service agents, this report ensures ovens are connected as needed and up to date with the latest software versions.



Cancelled Cooks

Understand which recipes are cancelled and how often. Select a single oven, all ovens at a location or all locations and set the timeframe. This report helps operators discover staffing errors and implement process improvements in training.



Wi-Fi Signal Strength

View the Wi-Fi Signal Strength [RSSI] report for a single oven during a selected timeframe. Documented hourly, this report provides connectivity insights and ensures ovens are able to operate at the highest-level with the appropriate signal strength.



Power Cycles

Export the number of power cycles per oven for one or more locations. Select all locations, a single location or specific oven and set the timeframe. The report provides the number of times the oven has been powered on and off to help operators validate that their locations are following their Standard Operating Procedures for power savings and cleaning best practices.



Alert History

Reference previous alerts per all locations, a single location or a single oven to better understand ovens and service history. This report exports the number of alerts received per alert code to share with service agents for more accurate servicing and repair.



Control Board Temperature

Provide service agents with this report for them to view the temperature of the control board for a specific oven. Select the oven and desired time frame. This report helps with servicing the oven and provides additional context for service agents to reference — including if operators are cleaning filters properly.

12 Value-Added Reports



Door-Open

Understand the amount of times an oven door was opened, and for how long. Simply choose the desired location and ovens and set the timeframe you would like to see. This report gives operators insight as to why a recipe may not have completed as it was programmed to.



Missed Cleans

View the missed cleaning cycles for ovens at one or more locations. Pre-designate in ChefLinc a cleaning program and schedule required for each oven. Instead of looking through all ovens and completed cleaning reports, this report allows operators to be notified when their ovens are not being cleaned to their set schedules and standards.



Oven Cleaning

View the amount and type of cleans performed over multiple days on one oven. Simply choose the location, oven and dates you would like to view and see the type of clean that has been performed and at what time of day. This report allows operators to view cleaning trends for a single oven over a period of time.



Multiple Oven Cleaning

View the number and type of cleans performed on a group of ovens at one or more locations in a single day. Simply choose the locations, ovens, and date you would like to view. This report allows operators to view all of their ovens and locations at one time to see which locations are following the set cleaning standards.

Mobile View

ChefLinc™ mobile view is designed to provide operators with a mobile optimized, easily-digested view of their locations and related oven data. This view provides detailed information at a higher level for operators looking for a snapshot of key data on smaller screens.

Information available in the mobile-optimized view includes:

- ✓ Locations and connection
- ✓ Oven status (operating mode, recipe, chamber temperature, etc.)
- ✓ HACCP Data
- ✓ Open oven alerts
- ✓ Software versions

The mobile view of ChefLinc is only for viewing specific information. Easily navigate to the full web version of ChefLinc as needed to create and manage recipes, modify oven settings, customize alerts, etc. Opt out of ChefLinc's mobile view at any time in general settings.

A partner **you can rely on.**

At Alto-Shaam 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.

Menomonee Falls, WI U.S.A.

Phone 800-558-8744 | +1-262-251-3800 | alto-shaam.com

Full Line Commercial Kitchen Equipment:

- Combination Ovens
- Cook & Hold Ovens
- Food Wells
- Heated Holding
- Smokers
- Quickchillers™
- Rotisseries
- Merchandisers & Display Cases
- Carving Stations
- Multi-Cook Ovens

ASIA

Shanghai, China
Phone +86-21-6173-0336

AUSTRALIA

Brisbane, Queensland
Phone 800-558-8744

CANADA

Concord, Ontario Canada
Toll Free Phone 866-577-4484
Phone +1-905-660-6781

FRANCE

Aix en Provence, France
Phone +33(0)4-88-78-21-73

GMBH

Bochum, Germany
Phone +49 (0)234 298798-0

ITALY

Firenze, Italy
Phone +39 348 6409799

INDIA

Pune, India
Phone +91 9657516999

MEXICO

Phone +1 [954] 655-5727

MIDDLE EAST & AFRICA

Dubai, UAE
Phone +971-4-321-9712

CENTRAL & SOUTH AMERICA

Miami, FL USA
Phone +1 [954] 655-5727

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