

CONVERGE[®]

Multi-Cook Ovens

Unrivaled power
and flexibility.



3 OVENS IN 1

Bringing together the flexibility of a multi-cook oven, the power of Structured Air Technology[®] and the versatility of combi cooking, Converge Multi-Cook Ovens provide endless cooking possibilities. Increase production capacity with the ability to steam, air fry, bake, grill and more all at the same time—and all in a compact, ventless footprint.

ALTO-SHAAM[®]

Increase production capacity, not labor.

- Cook on-demand with 2 or 3 independent chambers with half-size sheet pan or full-size steam/GN pan capacity. A variety of cooking accessories further menu expansion.
- Control the temperature, fan speed, humidity level and cook time in each individual oven chamber. Cooking applications feature Structured Air Technology, controlled humidity or a combination of both.
- Execute a variety of cooking applications - all at once - with zero flavor transfer.
- Guarantee food items are cooked to precise internal temperatures with removable food probes in each chamber.
- Save space with a compact and ventless 24" (610mm) footprint.
- Place on a stand or stack with a holding cabinet, warming drawer or additional multi-cook oven to further maximize space.
- Ensure menu consistency and reduce the need for skilled labor with an advanced touchscreen control and multi-step, programmable recipes.
- Push and pull recipes, view real-time oven data, update software and more from anywhere with **chef^{linc}** remote oven management system.



STRUCTURED AIR TECHNOLOGY®

- Deliver the same high-quality food every time. Structured Air Technology provides superior cooking evenness with vertical air. This optimized, focused heat delivers faster, more efficient and consistent cooking than other cooking methods. No food degradation. No hot or cold spots.
- Eliminate the need for employees to watch and rotate pans and the extra labor required to manage the stovetop, oven or grill.

BOILERLESS STEAM GENERATION

- Improve oven reliability with a boilerless design in each chamber. Eliminate required maintenance and costs associated with traditional boiler parts and labor.
- Maximize food quality, texture and yield by selecting any humidity level from 0–100% in each chamber.
- Reduce labor with automatic, self-cleaning programs. Four options from “rinse” to “heavy clean” use safe, convenient cleaning tablets.