

COOK & HOLD OVENS





SET. SERVE. SAVOR.

Precise, low-temperature cooking with the original Cook & Hold oven featuring the exclusive Halo Heat® system has produced perfect prime rib for decades. Free up more production time by overnight cooking corned beef, lamb chops, braised beef short ribs, confit and even yogurt. Cook your food to perfection and hold for hours without compromising food quality. No fans. No added humidity. No hood needed. Only big flavor.

Discover the many advantages of the gentle, radiant Halo Heat technology. Whether you are roasting Cornish game hens, pork loin or cooking barbecued ribs, the original Cook & Hold oven will maximize product yields while reducing labor, food and energy costs.





PERFECT TEMP. PERFECT TIME.



Meet peak serving times with peak flavors while maximizing your profits using Halo Heat® technology. Our innovative cooking technology is designed to maximize kitchen production and food quality.

- **Overnight Cooking** – Start cooking the night before to save on labor costs. Your food will be cooked to perfection and waiting for service the next day.
- **Expand Your Menu** – With a variety of sizes and options for your kitchen, even the smallest of operations can expand menus by using a Cook & Hold oven to provide consistent results with every batch. Using the programmable features on the deluxe control models, you can store your eight favorite recipes for simple one-touch menu selection.
- **Easy to Operate** – Set the holding temperature and the simple control to cook by time or use the

probe to cook to a specified temperature with the deluxe control. The oven automatically switches into hold mode when the cook cycle is complete.

- **Greater Food Yields** – Serve more portions from the same cut of meat to increase your profit margin. Alto-Shaam Cook & Hold ovens have about 18% less protein shrinkage than traditional convection ovens.
- **Natural Aging** – Make the most of less expensive and underutilized cuts of meats. Brisket, flat iron and other cuts of meat tenderize more with every hour in hold mode.
- **Low Energy Use** – Save on utility bills by cooking a load of food for less than \$1 in electricity.
- **Maximize Space** – Get out from under the hood and place your Cook & Hold oven anywhere in the kitchen, saving up to \$30 of operating costs each day.

SINGLE COMPARTMENT OVENS

300-TH/III

With deluxe programmable control

Product Capacity 36 lb (16 kg)

Pan Capacity 3 Full-size steam pans (GN 1/1)
On wire shelves only
6 Half-size steam pans (GN 1/2)

Dimensions 18-15/16" x 16-13/16" x 25-3/16"
H x W x D (480mm x 426mm x 643mm)



300-TH/III

500-TH SERIES

Available with simple or deluxe programmable control

Product Capacity 40 lb (18 kg)

Pan Capacity 4 Full-size steam pans (GN 1/1)
On wire shelves only
8 Half-size steam pans (GN 1/2)

Dimensions 33-3/8" x 19" x 26-9/16"
H x W x D (848mm x 483mm x 675mm)



500-TH/III

750-TH SERIES

Available with simple or deluxe programmable control

Product Capacity 100 lb (45 kg)

Pan Capacity 10 Full-size steam pans (GN 1/1)
6 full-size sheet pans
On wire shelves only

Dimensions 33-3/8" x 26-5/8" x 31-5/8"
H x W x D (848mm x 676mm x 802mm)



750-TH/III

1000-TH SERIES

Available with simple or deluxe programmable control

Product Capacity 120 lb (54 kg)

Pan Capacity 4 Full-size steam pans (GN 1/1)
On wire shelves only
8 Full-size sheet pans

Dimensions 40-3/16" x 23-1/2" x 31-5/8"
H x W x D (1021mm x 597mm x 802mm)



1000-TH-II

PAN DIMENSIONS

Full-Size Steam Pans (GN 1/1): 20" x 12" x 2-1/2" (530mm x 325mm x 65mm)

Half-Size Steam Pans (GN 1/2): 12" x 10" x 2-1/2" (325mm x 265mm x 65mm)

Full-Size Sheet Pans: 18" x 26" x 1" (457mm x 660mm x 25mm)

DOUBLE COMPARTMENT OVENS

1200-TH/III

With deluxe programmable control

Product Capacity
(PER COMPARTMENT) 120 lb (54 kg)

Pan Capacity
(PER COMPARTMENT) 4 Full-size hotel pans (GN 1/1)
On optional wire shelves only
8 Full-size sheet pans

Dimensions
H x W x D 75-5/8" x 23-15/16" x 31-5/8"
(1920mm x 608mm x 802mm)



1200-TH/III

1000-TH-I

With simple control

Product Capacity
(PER COMPARTMENT) 120 lb (54 kg)

Pan Capacity
(PER COMPARTMENT) 4 Full-size hotel pans (GN 1/1)
On optional wire shelves only
8 Full-size sheet pans

Dimensions
H x W x D 75-5/8" x 23-15/16" x 31-5/8"
(1920mm x 608mm x 802mm)



1000-TH-I

HACCP DOCUMENTATION SOFTWARE

An option to support your documentation requirements

HACCP compliance has never been easier. Each of Alto-Shaam's Cook & Hold ovens featuring deluxe programmable controls offers an optional data logger that automatically tracks food temperature readings and operation mode by date and time, all downloadable onto a USB flash drive.

COOK & HOLD OVENS

**Alto-Shaam World Headquarters**

W164 N9221 Water Street, P.O. Box 450
Menomonee Falls, WI 53052-0450, U.S.A.
Toll Free Phone 800-558-8744
Phone 1-262-251-3800

Alto-Shaam Canada

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

Alto-Shaam France, L.L.C.

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

Alto-Shaam Mexico

Leon, Mexico
Phone +521 477-754-1305

Alto-Shaam Asia

Shanghai, China
Phone +86-21-6173 0336
400-611 6908

Alto-Shaam Central & South America

Miami, FL USA
Phone 1-954-655 5727

Alto-Shaam GmbH

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

Alto-Shaam Russia

Moscow, Russia
Phone +7-903-793-2331

Alto-Shaam Benelux

Utrecht, Nederland
Phone +31(0)30-2412-021
Email: info@alto-shaam.nl
Web: www.alto-shaam.nl



www.alto-shaam.com | 800-558-8744 | 262-251-3800

