

Alto-Shaam®
ELECTRIC
ROTISSERIE OVENS



ALTO-SHAAM®



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THIS ROTISSERIE SHOWS ITS STRENGTHS

- European aesthetics maximize food presentation during the cooking process.
- Models are available in reach-in and pass-through configurations.
- Rotisseries are stackable to maximize floor space.
- Optional ventless hood technology provides greater placement flexibility to capitalize upon "theater effect."
- Dual heating sources combine high-velocity convection and radiant heat technology that cooks food in half the time of the competitive models.
- Two-step cooking capability includes an automatic holding mode allows food to rest in the oven and maximize display.

DON'T STOP AT JUST CHICKEN

- Accessory baskets and various skewers easily slide into place.
- Cook pork loin, turkey breast, meatloaf, ribs, vegetables and more.
- Maximize offerings to maximize sales.

EFFICIENT OPERATION

- Operating more efficiently, the Alto-Shaam rotisserie costs less than half a dollar per load to operate.
- Lower temperature hold mode further reduces energy consumption.

EASY TO CLEAN

- Designed to easily and quickly break down into manageable components.
- Components easily wash up in a standard pot sink or dishwashing machine.
- Optional non-stick coated components are also available.

MIX AND MATCH

- Place it independently on a stand or counter.
- Double-stack rotisserie ovens to maximize production capacity and floor space.
- Pair it with a companion holding cabinet and utilize the rotisserie's ventless hood technology.

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