

RETAIL FOODSERVICE | SYSTEM SOLUTIONS

ALTO-SHAAM®



OUR **STORY**

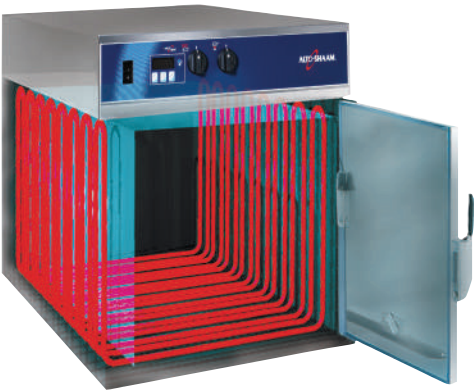
1960s

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.



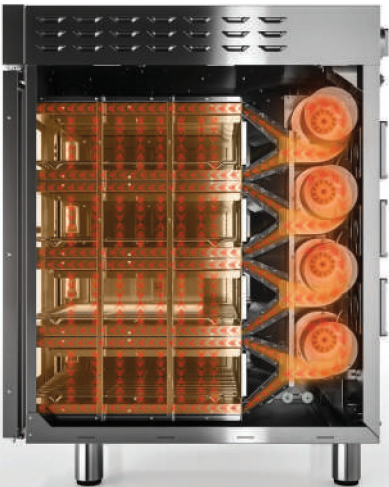
1990s

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.**

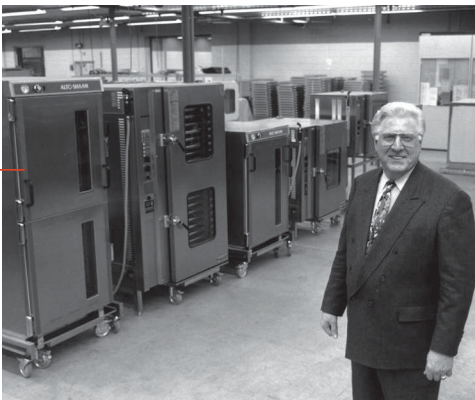


2010s

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

Alto-Shaam introduces **ChefLinc™ cloud-based remote oven management system** to provide operators with complete control over their equipment, menus and business.



Equip your retail foodservice program for success.

Enhance your grab-and-go experience and introduce new foodservice programs. Set yourself apart from the competition and increase profits. Alto-Shaam offers a full line of customizable equipment solutions, accessories and support for a successful retail foodservice program. Provide customers with fresh, high-quality food and keep them coming back for more.



MAXIMUM RETURN ON INVESTMENT

- ✓ Reduce labor
- ✓ Eliminate food waste
- ✓ Boost prepared food profits
- ✓ Reduce equipment footprint
- ✓ Streamline processes
- ✓ Improve safety
- ✓ Lower operating costs



Vector Multi-Cook Ovens

- Up to four independent ovens in one
- Structured Air Technology™ consistently cooks high-quality food
- Programmable recipes, one-touch cooking
- Ventless, compact design (H Series)
- Waterless operation
- Easily stack to reduce equipment footprint
- Eliminate steps in food production and the need watch and rotate pans



Combitherm Combi Ovens

- Expand your menu with the ability to steam, roast, bake smoke and more
- Programmable recipes, one-touch cooking
- Reduce labor costs with automatic self-cleaning
- Save space under the hood with zero clearance design and by stacking equipment
- Boilerless design uses 80% less water
- Automatic grease collection reduces labor and keeps employees safe



Cook & Hold / Cook & Hold Smoker Ovens

- Halo Heat® technology provides better food quality and higher yields
- Place anywhere
- Reduce labor with overnight cooking and holding
- Energy efficient operation



Rotisserie Ovens

- Put product on display to boost impulse sales
- Programmable recipes, one-touch cooking
- Reduce labor costs with automatic self-cleaning
- Automatic grease collection keeps employees safe and reduces labor costs



Hold

Heated Holding Solutions - Mobile & Stationary

- Hold food at the optimal temperature for service with Halo Heat® technology
- Reduce food waste with no harsh heating elements, fans or added humidity
- Easily stack, position under counters or cooking equipment or place on a counter
- Mobile design allows for placement throughout the store
- Energy efficient operation





GRAB AND GO SOLUTIONS

Featuring exclusive Halo Heat® technology,

Alto-Shaam merchandising equipment keeps prepared food fresh, warm and full of flavor. These attractive, easy-to-install pieces of equipment help operators boost prepared food sales—while satisfying customers and reducing food waste.



Display

Food Merchandisers + Display Cases

- Extend food holding times and hold food at the optimal temperature
- Mobile design allows for placement throughout the store
- Hold a variety of products with individual temperature control
- Choose from full-service display, self-service display, or a combination of both

Waterless Food Wells

- Reduce food waste and hold food at the optimal temperature without overcooking and drying out
- No water, plumbing or associated installation and maintenance costs
- Improve employee and customer safety with the elimination of hot water and steam
- Individual well control available



Chill

Quickchillers

- Safely and quickly remove heat while complying with HACCP/FDA requirements
- Reduce food waste and improve profits by chilling prepared food for cold, take-home meals



A partner you can rely on

Equipment, accessories and culinary resources from Alto-Shaam help you prepare a variety of menu items and execute a number of foodservice programs throughout the day. Whether customers are stopping in your deli for a quick breakfast, a variety of food for lunch or a prepared meal to take home for dinner—we've got you covered.



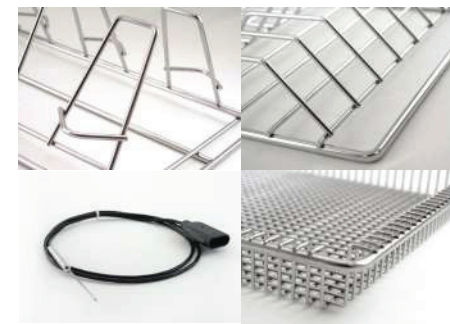
FOODSERVICE PROGRAM EXPANSION

- ✓ Made-to-order
- ✓ Curbside
- ✓ Grab and go
- ✓ Daypart and menu variety



CULINARY SUPPORT

- ✓ Cook settings
- ✓ Menu development
- ✓ Product training
- ✓ On-site consultations



Accessories

Seamlessly execute a number of foodservice programs and introduce new menu items with a variety of cooking accessories. We offer pans, racks, probes and more to help you introduce the fresh, prepared food offerings your customers are looking for.

To download our most popular, preprogrammed recipes specifically created for our Combitherm® ovens and retail foodservice programs, please visit www.alto-shaam.com/retail

At Alto-Shaam we understand that equipment 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.

Reduce equipment issues associated with improper installation and maximize customer satisfaction. Factory-authorized installation programs guarantee a site is prepared for the equipment and ensures proper installation.



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.



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



ALTO-SHAAM®