

COOK & HOLD OVENS | ALTO-SHAAM.



Willing to try the untried.

We pioneer solutions to address our customer's challenges. Equipment systems designed to give our customers the confidence they need to embrace fresh perspectives and seize new opportunities. So every day we strive to design foodservice equipment solutions that are as intuitive and efficient as they are dependable – helping our customers achieve a greater return on their investment and enabling their creativity to flourish. Because we earn our reputation helping our customers earn theirs.

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.



"I built my whole restaurant concept around what an Alto-Shaam Cook & Hold Oven does to a piece of meat. Alto-Shaam has allowed me to serve an excellent quality product to my customers while reducing labor and contributing to my bottom line."

Charlie the Butcher
Owner / Charlie the Butcher's Kitchen

See Charlie's full story and more at:
alto-shaam.com/success

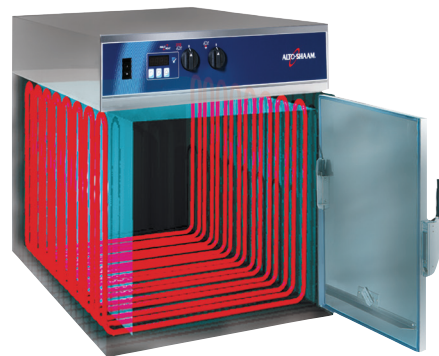
OUR STORY

1960s



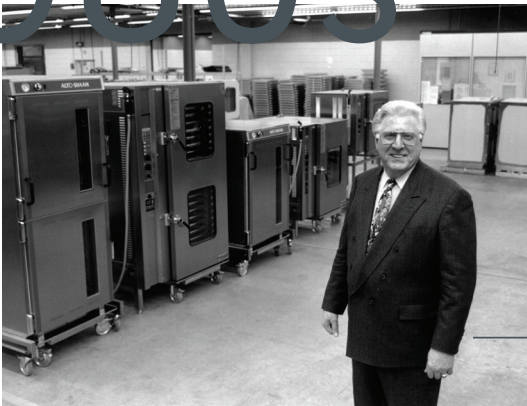
Jerry Maahs, founder, seeking a way to keep fried chicken hot for delivery during Wisconsin winters, uses thermal cables to create innovative holding cabinets. Halo Heat® debuts at the 1968 National Restaurant Association Show.

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.



1970s

1980s

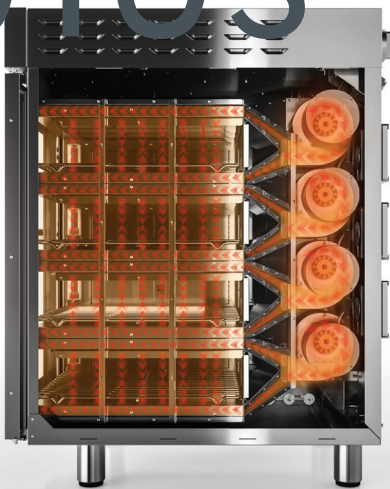


Seeing a growing need for modern kitchens to become ever more versatile and efficient, Alto-Shaam fills that need with the groundbreaking **Combitherm® oven.**

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.

1990s

2010s



Recognizing the industry changing 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.**

Higher yields, better food quality.

Anyone in the foodservice industry knows that quality food keeps customers coming back for more. But high quality, consistent food is often difficult to achieve. And labor intensive.

As labor challenges every kitchen operation, space is at a premium and the demand for high-quality food only increasing — every kitchen can benefit from a low-temperature cook and hold oven.

Conventional cooking methods typically use heat too harsh to maintain precise temperatures. Not to mention, these methods distribute heat unevenly, resulting in an inconsistent cook and the need for employees to babysit the oven, grill or stovetop.

That’s what makes Alto-Shaam Cook & Hold Ovens so valuable to professional foodservice operations. Compared to conventional cooking methods and other low temperature ovens, you can count on Cook & Hold Ovens with Halo Heat® to deliver higher yields and better food quality. Food is cooked gently and evenly. And because there is no harsh heat, forced air, or added humidity to degrade food quality, less product is wasted. This is especially true with proteins, which retain their moisture and are naturally tenderized, preserving and maximizing food quality.

Limitations with other technology



Harsh heating elements
such as cal rods, overcook food and vary in temperature reaching up to 350°F (175°C).



Fans
dry out and overcook food — reducing yields.



Added humidity
and water degrade food quality and increase operating costs.

The original Cook & Hold Oven

The Shaam. Over the years, it has become industry shorthand for low-temperature, cook and hold ovens. Alto-Shaam was the first to introduce this pioneering oven and an entirely new technology to the commercial food industry. And it's consistently the best. Entire brands have been built around this legacy – reputations created by it.

The key is innovative Halo Heat® technology. Unlike low-temperature ovens that can leave food dry and overcooked over time, Alto-Shaam's Cook & Hold Ovens ensure that food comes out full of flavor and meat is naturally tenderized with minimal shrinkage.

Though thought of for the perfect prime rib and other large cuts of meat, Alto-Shaam's Cook & Hold Ovens are incredibly versatile. They are an established tool in the kitchen that can be used for slow cooking, proofing, braising, preparing delicate foods and more. And with the variety of sizes and options available, even the smallest operations can expand their menus while maximizing production, yields, and food quality – and reducing labor.



Why Halo Heat®?

Higher yields. Better food quality.

Features a low-density, unique thermal cable that is wrapped around the sides and bottom of the oven cavity.



No water needed. Food retains its natural moisture.

Gentle heat is distributed evenly throughout the oven cavity.

Unique thermal cable emits even, temperatures and pulses on and off throughout the cooking and holding process.

Sealed, static cooking environment traps natural flavor and juices, reducing shrink, improving food quality and extending hold life.

Unique thermal cable provides controllable, precise temperatures with minimal intensity, leaving food full of moisture and flavor.



No fans, added humidity or harsh heating elements to degrade food quality.



Engineered for overnight success and **maximum return on investment.**

Featuring game changing Halo Heat® technology, Cook & Hold Ovens are a timeless classic designed for overnight operation. One of the most versatile pieces of equipment in the industry – every kitchen can benefit from a Cook & Hold Oven.

COST SAVINGS

Reduce Labor Costs.

Provide a better distribution of workloads and relieve multiple pieces of equipment. Roast, proof, braise, reheat, ferment, sous-vide, hold and more in the same cabinet with set-and-forget controls.

Lights-Out Cooking.

Utilize overnight cooking for those more time-consuming menu items to better allocate labor and equipment where needed.

Greater Yields.

Less food waste with Halo Heat technology. Minimize food costs with 15-20% less protein shrinkage compared to conventional cooking. Serve more portions from the same cut of meat to increase your profit margin.

See how much you save at:

alto-shaam.com/yieldcalculator

Energy and Cost Savings.

With gentle Halo Heat® technology ovens cost less than \$2 per day to operate.

Ventless Design.

No oven hood or outside venting required. Save up to \$30 per day.



Natural Meat Tenderization.

Halo Heat technology activates natural enzymes for a more moist, tender product. Make the most of less expensive, underutilized cuts of meat and produce a better quality product – all at a lower cost. One hour in the Cook & Hold Oven is equivalent to 1-2 days of natural dry aging.



Place Anywhere.

Waterless design reduces installation and operating costs with no plumbing, drains, filtration or associated maintenance.



PURPOSEFUL DESIGN

Removable Food Probe.

Designed to detach and be easily replaced, this provides greater reliability and reduces oven downtime and repair costs.

Easy to Operate.

Cook by time or by internal temperature probe with simple or deluxe controls. The oven senses internal product temperature or time and automatically converts from cook mode to hold mode once set parameters have been reached.

HACCP Compliance Made Easy.

No need to manually log temperatures each hour. Data logger automatically tracks food temperature readings and operation mode by date and time – all downloadable onto a USB flash drive.



Easy to Clean.

Simply remove shelves and wipe clean. No moving parts or added water in the oven make the oven easier to clean.

SureTemp™ Heat Recovery.

Assures immediate thermal compensation for any heat loss whenever the door is opened. An audible reminder sounds if the door is left open for more than three minutes.

Expand Menus.

Low and slow heat can be used to prepare items like clarified butter, confit, stocks, pastries, cheesecake and much more.

Clear, Easy-to-Read Display.

Indicates remaining cook time or the full range of programmed cooking and holding parameters.

Cook & Hold Ovens

Precise, low temperature cooking and holding.

Featuring game changing Halo Heat® technology, Alto Shaam Cook & Hold Ovens are designed to produce better food quality and higher yields. Gentle, radiant Halo Heat evenly surrounds food without the use of extremely hot elements, added humidity or fans. One of the most versatile and efficient pieces of equipment in the industry, Cook & Hold Ovens are engineered to maximize return on investment.



Cook & Hold Ovens | Single Compartment Ovens



cheflinc enabled
Also available with simple control.

300-TH COOK & HOLD OVEN			
MAXIMUM PAN CAPACITY	1 GN 1/1, 100mm Pan or		DIMENSIONS H x W x D
	3 GN 1/1, 65mm Pans		
SHIPPING WEIGHT	75 kg		ELECTRIC
	NET WEIGHT		
45 kg		230V, 1Ph, 50/60Hz	kW
PRODUCT CAPACITY	16 kg		0.7

Cook & Hold Ovens | Single Compartment Ovens



cheflinc enabled
Also available with simple control.

750-TH COOK & HOLD OVEN [Shown with glass door - optional]

MAXIMUM PAN CAPACITY*		DIMENSIONS H x W x D	
6 GN 1/1, 100mm Pans		708mm x 459mm x 724mm	
10 GN 1/1, 65mm Pans			
* Additional shelves required			
SHIPPING WEIGHT		ELECTRIC	
131 kg		230V, 1Ph, 50/60Hz	
		230V, 1Ph, 50/60Hz	
NET WEIGHT			
102 kg		** Reduced wattage configuration	
PRODUCT CAPACITY		kW	
45 kg		2.6**	
		3.8	

Cook & Hold Ovens | Double Compartment Ovens



cheflinc enabled
Also available with simple control.

500-TH COOK & HOLD OVEN			
MAXIMUM PAN CAPACITY	3 GN 1/1, 100mm Pans or		DIMENSIONS H x W x D
	5 GN 1/1, 65mm Pans*		
	* Additional shelves required		
SHIPPING WEIGHT	113 kg		ELECTRIC
	NET WEIGHT		
	84 kg		
PRODUCT CAPACITY	18 kg		kW
		230V, 1Ph, 50/60Hz	2.8



cheflinc enabled
Also available with simple control.

1750-TH COOK & HOLD OVEN

MAXIMUM PAN CAPACITY* [PER COMPARTMENT]		DIMENSIONS H x W x D	
6 GN 1/1, 100mm Pans or		1435mm x 653mm x 840mm	
10 GN 1/1, 65mm Pans			
* Additional shelves required		ELECTRIC	kW
		230V, 1Ph, 50/60Hz	5.1**
		230V, 1Ph, 50/60Hz	7.6
		** Reduced wattage configuration	
SHIPPING WEIGHT		380-415V	
228 kg		380V, 3Ph, 50/60Hz 7.0	
NET WEIGHT		415V, 3Ph, 50/60Hz 8.2	
198 kg			
PRODUCT CAPACITY			
45 kg per compartment			

Cook & Hold Smoker Ovens

Introduce bold flavor.

Introducing unique new tastes to your menu is made simple with Alto-Shaam Cook & Hold Smoker Ovens. They provide an almost effortless way to utilize a time-honored technique that infuses bold flavors into food. All without added sodium, fats or sugar. Elevate ordinary ingredients with either hot or cold smoking.



chefline enabled
Also available with simple control.

750-SK SMOKER OVEN [Shown with glass door - optional]

MAXIMUM PAN CAPACITY*

5 GN 1/1, 100mm Pans or
10 GN 1/1, 65mm Pans

* Additional shelves required

SHIPPING WEIGHT

131 kg

NET WEIGHT

102 kg

PRODUCT CAPACITY

45 kg

DIMENSIONS H x W x D

708mm x 459mm x 724mm

ELECTRIC

230V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz

kW

2.9**
4.2

** Reduced wattage configuration



chefline enabled
Also available with simple control.

1750-SK SMOKER OVEN

MAXIMUM PAN CAPACITY*

[PER COMPARTMENT]

5 GN 1/1, 100mm Pans or

9 GN 1/1, 65mm Pans

* Additional shelves required

SHIPPING WEIGHT

228 kg

NET WEIGHT

198 kg

PRODUCT CAPACITY

45 kg per compartment

DIMENSIONS H x W x D

[1435mm x 653mm x 840mm]

ELECTRIC

230V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz

kW

5.8**
8.3

** Reduced wattage configuration

380-415V

380V, 3Ph, 50/60Hz
415V, 3Ph, 50/60Hz

7.6

8.9



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

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ALTO-SHAAM®