

Alto-Shaam Cook & Hold Ovens

HALO HEAT® Lifetime Warranty

On all Cook & Hold heating elements (excludes labor)

The oven that started it all

- Originally invented by Alto-Shaam founder Jerry Maahs in the late 1960's.
- Introduced low temperature cooking to the commercial foodservice industry.
- Alto-Shaam has become synonymous with the category of cook and hold ovens. Many people have give this oven an nickname known throughout the industry: "The Shaam."

Exclusive heating technology

- Halo Heat technology exclusively from Alto-Shaam.
- Heat surrounds the oven cavity, cooking food evenly and gently.
- Food shrink, or dehydration, is dramatically reduced, increasing profits while you serve perfectly cooked food.

Improved food quality

- Sealed environment traps meat's natural flavor and juices, reducing meat shrink and extending food holding life.
- Maximizes natural enzymatic activity in proteins, resulting in natural aging and a more moist and tender product.
- Consistent quality provided by even, gentle Halo Heat.

Efficient operation

- EcoSmart design means lower utility costs.
- Simplified controls improve productivity and consistency while lowering labor costs.
- No vent? No problem. NSF test 202 specifies that a ventilation hood is not required.

Versatile operation

- It's not just for prime rib anymore! Great for steaks, vegetables, braising short ribs, baking cheesecakes, proofing bread dough, or even reheating convenience food items.
- The Cook & Hold keeps product at its perfect serving temperature for hours, without overcooking.
- Pass-through design available.
- Simple or deluxe controls available.



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ALTO-SHAAM®



**Ecologically Smart.
Economically Smart.**