

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

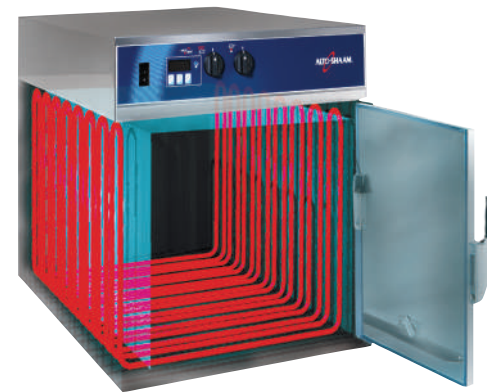
1960s

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.



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.**

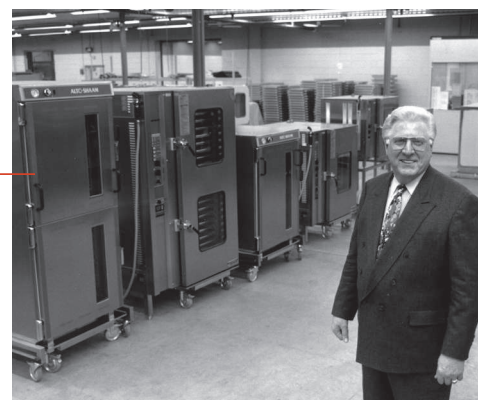


2010s

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 Vector® Multi-Cook Ovens, Cook & Hold Ovens and Smoker Ovens with a new enhanced design, advanced control and a cloud-based remote oven management system, **ChefLinc™.**



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 is 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.

Standing the test of time, these ovens have benefited customers for decades, with Alto-Shaam continually evolving the category to meet customer needs. With a new design and advanced control options, greater yields and less food waste have never been more attractive.

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.

Alto-Shaam's Cook & Hold Ovens 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 to produce greater yields and less food waste. An energy efficient, ventless and waterless design paired with labor-free, overnight cooking and holding provides built-in savings. Every kitchen benefits from a Cook & Hold Oven.

COST SAVINGS

Increase Productivity.

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.

Labor-Free Cooking.

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

Greater Yields.

Produce 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.

Powered by gentle, efficient Halo Heat® technology, Cook & Hold Ovens cost less than \$2 per day to operate.

Ventless Design.

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



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 Probes.

Designed to improve safety and be easily replaced, removable probes provide greater reliability and reduce oven downtime and repair costs. Up to six probes available per chamber in deluxe control models.

Easy to Operate.

Cook by time or 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.

In-Door Lighting.

Put product on display with a glass door option and in-door, adjustable LED lighting.

Remote Oven Management.

ChefLinc™ features an easy-to-use dashboard to streamline processes, reduce labor and maximize profits. Seamlessly push and pull recipes with a recipe management system. Empower your foodservice operation with data-driven insights, oven monitoring, service support and more.

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 makes oven cleaning effortless.

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.

Cook & Hold Ovens | Single Compartment Ovens



chefline enabled
Also available with simple control.

300-TH COOK & HOLD OVEN

MAXIMUM PAN CAPACITY*
1 Full-Size Steam Table Pan, 4" or
3 Full-Size Steam Table Pans, 2-1/2" or

1 GN 1/1, 100mm Pan or
3 GN 1/1, 65mm Pans

VOLTAGES
120V, 1Ph, 60Hz
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D
20-13/16" x 16-15/16" x 26-3/16"
[620mm x 431mm x 665mm]

SHIPPING WEIGHT
165 lb [75 kg]

NET WEIGHT
100 lb [45 kg]

PRODUCT CAPACITY
36 lb [16 kg]



chefline enabled
Also available with simple control.

500-TH COOK & HOLD OVEN

MAXIMUM PAN CAPACITY*
3 Full-Size Steam Table Pans, 4" or
5 Full-Size Steam Table Pans, 2-1/2"*
on wire shelves or

3 GN 1/1, 100mm Pans or
5 GN 1/1, 65mm Pans*

* Additional shelves required

VOLTAGES
120V, 1Ph, 60Hz
208V-240V, 1Ph, 60Hz
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D
27-7/8" x 18-1/16" x 28-1/2"
[708mm x 459mm x 724mm]

SHIPPING WEIGHT
250 lb [113 kg]

NET WEIGHT
185 lb [84 kg]

PRODUCT CAPACITY
40 lb [18 kg]



500-TH/II CLASSIC COOK & HOLD OVEN

MAXIMUM PAN CAPACITY*
3 Full-Size Steam Table Pans, 4" or
4 Full-Size Steam Table Pans, 2-1/2"* or

3 GN 1/1, 100mm or
4 GN 1/1, 65mm*

* Additional shelves required

VOLTAGES
120V, 1Ph, 60Hz
208V-240V, 1Ph, 60Hz
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D
31-7/8" x 19" x 29-9/16"
[809mm x 483mm x 675mm]

SHIPPING WEIGHT
166 lb [75 kg]

NET WEIGHT
130 lb [59 kg]

PRODUCT CAPACITY
40 lb [18 kg]



chefline enabled
Also available with simple control.

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

MAXIMUM PAN CAPACITY*
6 Full-Size Steam Table Pans, 4" or
10 Full-Size Steam Table Pans, 2-1/2"
on wire shelves or

6 GN 1/1, 100mm Pans
10 GN 1/1, 65mm Pans

* Additional shelves required

VOLTAGES
120V, 1Ph, 60Hz
208V-240V, 1Ph, 60Hz
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D
27-7/8" x 18-1/16" x 28-1/2"
[708mm x 459mm x 724mm]

SHIPPING WEIGHT
290 lb [131 kg]

NET WEIGHT
225 lb [102 kg]

PRODUCT CAPACITY
100 lb [45 kg]



750-TH/II CLASSIC COOK & HOLD OVEN

MAXIMUM PAN CAPACITY*
4 Full-Size Steam Table Pans, 6" or
6 Full-Size Steam Table Pans, 4" or
10 Full-Size Steam Table Pans, 2-1/2" or

4 GN 1/1, 150mm or
6 GN 1/1, 100mm or
10 GN 1/1, 65mm

* Additional shelves required

VOLTAGES
120V, 1Ph, 60Hz
208V-240V, 1Ph, 60Hz
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D
31-7/8" x 26-5/8" x 31-5/8"
[809mm x 676mm x 802mm]

SHIPPING WEIGHT
264 lb [120 kg]

NET WEIGHT
194 lb [88 kg]

PRODUCT CAPACITY
100 lb [45 kg]



chefline enabled
Also available with simple control.

1000-TH COOK & HOLD OVEN

MAXIMUM PAN CAPACITY*
5 Full-Size Steam Table Pans, 4" or
8 Full-Size Steam Table Pans, 2-1/2"
on wire shelves or

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

* Additional shelves required

VOLTAGES
120V, 1Ph, 60Hz
208V-240V, 1Ph, 60Hz
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D
40-1/8" x 22-9/16" x 33-1/2"
[1019mm x 573mm x 851mm]

SHIPPING WEIGHT
315 lb [143 kg]

NET WEIGHT
250 lb [113 kg]

PRODUCT CAPACITY
120 lb [54 kg]



1000-TH/II CLASSIC COOK & HOLD OVEN

MAXIMUM PAN CAPACITY*
4 Full-Size Steam Table Pans, 2-1/2"* or
4 GN 1/1 65mm*

* Additional shelves required

VOLTAGES
120V, 1Ph, 60Hz [1000-TH-II only]
208V-240V, 1Ph, 60Hz
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D
40-3/16" x 23-1/2" x 31-5/8"
[1021mm x 597mm x 802mm]

SHIPPING WEIGHT
275 lb [125 kg]

NET WEIGHT
200 lb [91 kg]

PRODUCT CAPACITY
120 lb [54 kg]

PAN DIMENSIONS

* Steam Table Pans = [20 x 12]

* G/N 1/1 Pans = [530mm x 325mm]



Cook & Hold Ovens | Double Compartment Ovens



1000-TH-I CLASSIC COOK & HOLD OVEN

MAXIMUM PAN CAPACITY *

(PER COMPARTMENT)
4 Full-Size Steam Table Pans, 2-1/2" or
4 GN 1/1 65mm

* Additional shelves required

VOLTAGES

208V-240V, 1Ph, 60Hz
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

75-5/8" x 23-15/16" x 31-5/8"
[1920mm x 608mm x 802mm]

SHIPPING WEIGHT

435 lb [197 kg]

NET WEIGHT

346 lb [157 kg]

PRODUCT CAPACITY

120 lb [54 kg] per compartment



1200-TH COOK & HOLD OVEN

MAXIMUM PAN CAPACITY *

(PER COMPARTMENT)
5 Full-Size Steam Table Pans, 4" or
8 Full-Size Steam Table Pans, 2-1/2"
per cavity, on wire shelves only or

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

* Additional shelves required

VOLTAGES

208-240V, 1Ph, 60Hz
230V, 1Ph, 50/60Hz
380-415V, 3Ph, 50/60Hz

DIMENSIONS H x W x D

70-5/8" x 22-9/16" x 33-1/4"
[1795mm x 573mm x 845mm]

SHIPPING WEIGHT

515 lb [234 kg]

NET WEIGHT

450 lb [188 kg]

PRODUCT CAPACITY

120 lb [54 kg] per compartment

cheflinc enabled

Also available with simple control.



1750-TH COOK & HOLD OVEN

MAXIMUM PAN CAPACITY*

(PER COMPARTMENT)
6 Full-Size Steam Table Pans, 4" or
10 Full-Size Steam Table Pans, 2-1/2"
per cavity or

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

* Additional shelves required

VOLTAGES

208-240V, 1Ph, 60Hz
230V, 1Ph, 50/60Hz
380-415V, 3Ph, 50/60Hz

DIMENSIONS H x W x D

56-1/2" x 25-11/16" x 33-1/16"
[1435mm x 653mm x 840mm]

SHIPPING WEIGHT

502 lb [228 kg]

NET WEIGHT

437 lb [198 kg]

PRODUCT CAPACITY

100 lb [45 kg] per compartment

cheflinc enabled

Also available with simple control.

PAN DIMENSIONS

* Steam Table Pans = [20 x 12]

* G/N 1/1 Pans = [530mm x 325mm]



Why Alto-Shaam Cook & Hold Ovens?

- Exclusive Halo Heat® produces gentle, radiant heat to evenly cook and hold food.
- Greater moisture retention, yields and improved food quality with no fans, forced air or added humidity.
- Increase production capacity while reducing labor and operating costs.
- Provide a better distribution of workloads and relieve other pieces of equipment.
- Requires no hood, external ventilation or plumbing.
- Programmable, user-friendly controls are easy to operate, allowing operators to reduce training time and ensure consistency with each cook.
- ChefLinc™ remote oven management puts operators in complete control of their ovens, menu and business.

At Alto-Shaam we understand that the oven 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.



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.



ALTO-SHAAM.

Menomonee Falls, WI U.S.A.

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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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