

ALTO-SHAAM®

Bold Flavors, Easy Execution

Introduce unique tastes to your menu. Alto-Shaam Cook & Hold Smoker Ovens provide an effortless way to utilize a time-honored technique that infuses bold flavor into food.

From tangy barbecue ribs and juicy chicken to cold smoked cheeses, the options are endless.

- Expand menu selections with hot & cold smoking methods
- Real wood chips create authentic flavor profiles
- Gentle Halo Heat® technology cooks & holds food to perfection
- Waterless design reduces costs
- Intuitive, one-touch cooking



Why Integrate a Smoker?

- No artificial smoke flavor & associated costs required
- Higher product yield increases profit margin
- Take advantage of underutilized cuts & selections of meat with natural tenderization
- Reduce time & labor costs with overnight smoking, cooking & holding
- Draw in new customers & excite returning patrons

Let's Get Smoking >>



72-Hour St. Louis Ribs Recipe

- Spare Ribs
- Rib Rub
- Applewood Chips
- Sous Vids Bags



Ribs Recipe and More Meal Ideas >>

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