



COOK & HOLD OVENS



ALTO-SHAAM®

FEW PIECES OF EQUIPMENT IN THE KITCHEN PROVIDE SUCH A POWERFUL RETURN ON INVESTMENT

From haute cuisine to pork ribs, you'll get a full measure of quality with Halo Heat® low temperature Cook & Hold ovens. And since quality is a good deal, we will prove it by providing a **lifetime warranty** on all Cook & Hold heating cable. That's added value on top of our standard warranty.

Whether you specialize in prime rib, corned beef sandwiches, barbecued ribs, or salmon roulade, your signature product will become an even bigger standout with Halo Heat. You will come out ahead with a promise of lower product shrinkage, less labor and lower energy requirements. The very best you offer can be made even better, with a pledge of support from Alto-Shaam staff chefs available to assist you with culinary support.

**Lifetime
Warranty**

**HALO
HEAT®**

ALL THE WAYS COOK & HOLD CAN IMPROVE YOUR BOTTOM LINE

Low energy consumption – The Alto-Shaam Cook & Hold cooks a load of food for less than \$1 worth of electricity, even if you run it overnight!

No hood ventilation needed – Underwriters Laboratories has confirmed it. The Cook & Hold has very low emissions and requires no external ventilation. (Check your local codes for specific guidelines.) As traditional hoods cost about \$2 each hour to operate, the no-hood requirement could save up to \$30 per 16-hour day of operation.

Less shrinkage – What if you could get two more servings from your meat and put the money from the extra sales right in your pocket? With about 18% less meat shrinkage in the Alto-Shaam Cook & Hold, that's exactly what you'll get!

Easy to operate – Little to no training time is required to get your employees up and running on the Cook & Hold. Simply set the cook temperature and the hold temperature, and you're done!

Overnight cooking – Prepping for the day can be a labor nightmare. With the Cook & Hold, your staff can start cooking the day's entrée the night before. The meat is done to perfection and just waiting for you to arrive the next day.

Use less expensive cuts of meat – The natural meat tenderization action makes the most of less expensive cuts of meat. Beef brisket, hanger steak, flat iron and more become tender cuts of meat after a few hours in the Cook & Hold. If you're braising your meat, nothing beats the results you'll get from the Cook & Hold.



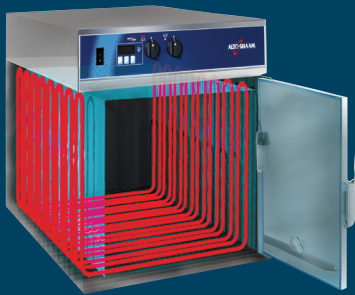
IT'S NOT JUST FOR PRIME RIB

Over the years, the Cook & Hold oven has become a kitchen essential. While we can't argue that it does an outstanding job cooking prime rib, did you know it performs equally well with a wide variety of meat and poultry items, both large and small? Turkey breast full of juices when sliced; corned beef that does not shred when cut by hand or in a slicer; barbecued ribs with meat so tender it falls off the bone – and that's just a very small sample of what can be achieved with superb results.



An Alto-Shaam Cook & Hold oven is likely the only piece of equipment in the kitchen to pay for itself within a year. The oven offers a return on investment based on significant reduction of meat shrinkage, reduction of labor with set-it-and-forget-it controls, and reduction of energy costs.

THE MANY ADVANTAGES OF HALO HEAT



Halo Heat preserves natural product moisture which prevents meat from drying out. Significant moisture retention relates to longer holding life and extra servings from each item prepared. The taste of meat cooked in a Halo Heat oven is real – there's no steam or water vapor to wash out the flavor and no hot spots or air circulation fans to cause moisture loss.

Halo Heat's consistent low temperature cooking activates the natural enzymes present in the meat and tenderizes as it cooks and holds. When the oven automatically converts to holding, the meat continues to tenderize. The longer the product remains in the holding cycle the more tender it becomes, without continuing to cook – yet it still retains full flavor and high moisture content.

A BROWNING MASTERPIECE

Many people feel you need dry, convected heat to brown meat.

The Alto-Shaam Cook & Hold, with gentle radiant heat, provides the best of what browning has to offer by effectively converting the natural sugars on the meat surface, providing a controlled browning action that helps your meat look and taste spectacular.

What it doesn't provide is the drying action that can make browned meat tough and dehydrated.

The Alto-Shaam Cook & Hold browns meats beautifully, without the adverse drying effect of convected heat.



300-TH/III: A NEW, SMALL COOK & HOLD ... FOR THE WORLD



17"W x
25"D x 19"H
(426mm x
643mm x
480mm)

Revolutionary Halo Heat® technology is now available in the smallest footprint ever to have been produced by Alto-Shaam. Measuring just 17" (426mm) wide by 25" (643mm) deep, with a height just below 19" (480mm), this new 300-TH/III Cook & Hold oven affords foodservice operators with the benefits of the original low-temperature Cook & Hold oven in a space-saving and energy-efficient design. This oven is perfect for restaurant operations with tight counter space and à la carte menus. And it's priced for operators of every kind and budget.

COOK & HOLD: SAVING MONEY AND RETURNING YOUR INVESTMENT

Cook and hold a load of food for less than a dollar's worth of electricity

While many kitchen appliances are being retooled to use less and less energy, the venerable Alto-Shaam Cook & Hold oven was designed to use less energy when it was invented more than 40 years ago.



Today, this commercial kitchen staple can still cook and hold a full load of food for less than a dollar's worth of electricity. The Cook & Hold provides superior results with no air movement, fans, or added humidity.

What does that mean in savings for you? The reduced power consumption means you can save up to \$325 a year in electricity cost, per oven cavity, over competitive models.

No external ventilation needed

Space under a hood is precious, and expensive! Hood space can cost up to \$1,200 per linear foot! Because the Cook & Hold requires no ventilation, it can be placed anywhere in your kitchen. So turn off that expensive hood and let your Cook & Hold oven operate all night if necessary. You'll come back to perfectly cooked meat the next morning.



Less shrink equals more profit



Imagine two slices of roast vanishing into thin air. It happens every time you cook a roast in a convection oven. The shrink is so great that you're losing two slices out of every roast.

Let's take it another step... How much do you sell those slices for? In the example below, a slice of roast is sold for \$18.

- 2 slices x \$18 = **\$36 more income per roast**
- 3 roasts sold per night = 6 additional slices at \$18 per slice = **\$108 more income per night**
- 300 serving days per year x \$108 additional income per night from additional slices = **\$32,400 in additional revenue per year**

With this activity, the Alto-Shaam Cook & Hold oven can **pay for itself in just 3 months.**

COOK & HOLD ACCESSORIES

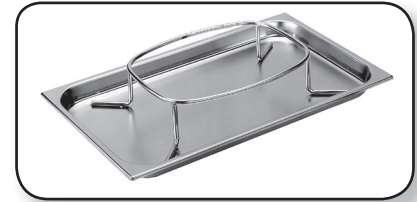
You need to have the right tools to get any job done right. These accessories were created specifically for the Alto-Shaam Cook & Hold oven.

Ship Round Carving Holder (4459)

Basket type steamship round or cafeteria round holder with attached pan. 22 gauge, non-magnetic stainless to resist corrosion, this holder is designed to hold large roasts in an upright position for cooking or carving.

Pan: 12-3/4" x 20-3/4" x 1-1/4" (324mm x 527mm x 32mm)

Holder: 5/16" (8mm) diameter wire
8-3/8" x 11-3/8" x 3-1/4" (213mm x 289mm x 83mm)



4459

Prime Rib Carving Holder (HL-2635)

Add a dash of drama to your buffet table with the prime rib carving holder accessory. The stainless steel prongs are designed to hold a prime rib in a stationary and upright position for carving. The 6-3/4" (171mm) high stainless steel platform measures 9" x 12" (229mm x 305mm) with three 6-1/4" (159mm) prongs.



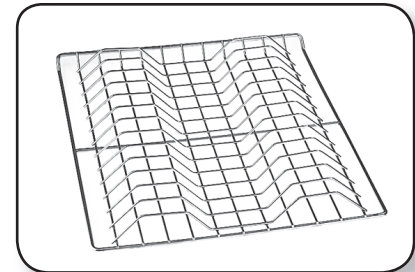
HL-2635

Rib Rack Shelf (SH-29474 or SH-2743)

This special non-magnetic stainless steel wire shelf is designed to hold ribs or fish in an upright position for more even cooking. Each shelf will hold thirteen full ribs.

SH-29474 – Model: 1000-TH Series, 1200-TH/III

SH-2743 – Model: 750-TH Series

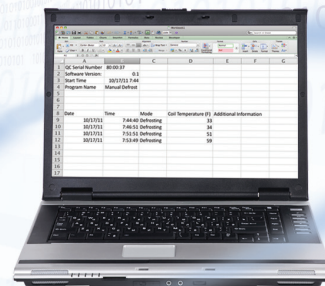


SH-2743

DOCUMENTATION SOFTWARE AN OPTION TO SATISFY YOUR RECORD KEEPING NEEDS

HACCP compliance has never been easier than with the Alto-Shaam line of Cook & Hold ovens with Deluxe Control. Each model offers an optional data logger that automatically tracks temperature readings and operation mode by date and time. Every five minutes the temperature is recorded, keeping an accurate history.

Then whenever you need access to the data, simply insert your own flash drive into the USB port. A CSV file that can be opened in Microsoft Excel or other similar software is loaded onto the flash drive, with all the information you require for complete HACCP compliance.



DELUXE CONTROL

The easy-to-use Deluxe control has plenty of features to help you get the most out of your Cook & Hold oven. The solid-state control features SureTemp™ immediate heat recovery upon door openings. The Deluxe control includes eight recipe memory programs and an internal temperature probe.

Single Compartment Ovens:



AS-250

AS-250

PRODUCT CAPACITY*: 25 lb (11 kg)
 PAN CAPACITY** : 1 Full-size hotel pans (GN 1/1)
 DIMENSIONS: 18-1/4" x 33-9/16" x 16-3/4"
 (464mm x 853mm x 425mm)

300-TH/III

PRODUCT CAPACITY*: 36 lb (16 kg)
 PAN CAPACITY** : 3 Full-size hotel pans (GN 1/1)
 6 Half-size hotel pans (GN 1/2)
 DIMENSIONS: 18-15/16" x 16-13/16" x 25-3/16"
 (480mm x 426mm x 643mm)

500-TH/III

PRODUCT CAPACITY*: 40 lb (18 kg)
 PAN CAPACITY** : 4 Full-size hotel pans (GN 1/1)
 8 Half-size hotel pans (GN 1/2)
 DIMENSIONS: 33-3/8" x 18-1/16" x 26-9/16"
 (848mm x 458mm x 675mm)



500-TH/III

300-TH/III



1000-TH/III

750-TH/III

PRODUCT CAPACITY*: 100 lb (45 kg)
 PAN CAPACITY** : 10 Full-size hotel pans (GN 1/1)
 5 Full-size sheet pans
 DIMENSIONS: 33-3/8" x 25-3/4" x 31-5/8"
 (848mm x 678mm x 802mm)

1000-TH/III

PRODUCT CAPACITY*: 120 lb (54 kg)
 PAN CAPACITY** : 4 Full-size hotel pans (GN 1/1)
 8 Full-size sheet pans
 DIMENSIONS: 40-3/16" x 22-1/2" x 31-5/8"
 (1021mm x 572mm x 802mm)

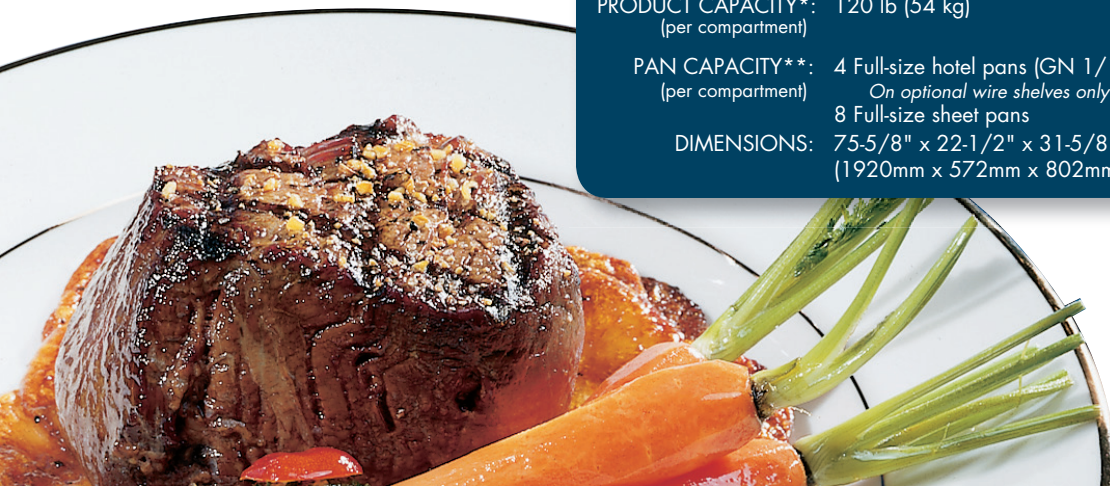
Double Compartment Oven:

1200-TH/III

PRODUCT CAPACITY*: 120 lb (54 kg)
 (per compartment)
 PAN CAPACITY** : 4 Full-size hotel pans (GN 1/1)
 (per compartment) *On optional wire shelves only*
 8 Full-size sheet pans
 DIMENSIONS: 75-5/8" x 22-1/2" x 31-5/8"
 (1920mm x 572mm x 802mm)



1200-TH/III



*Based on 2-1/2" (65 mm) deep pans
 **See next page for pan sizes

SIMPLE CONTROL

The most straightforward way to operate your Cook & Hold oven is with our Simple control. The control knobs, digital display, and intuitive design make it easy to bring out the best in your Cook & Hold.

Single Compartment Ovens:



750-TH-II

	500-TH-II	750-TH-II
PRODUCT CAPACITY*:	40 lb (18 kg)	100 lb (45 kg)
PAN CAPACITY**:	4 Full-size hotel pans (GN 1/1) 8 Half-size hotel pans (GN 1/2)	10 Full-size hotel pans (GN 1/1) 5 Full-size sheet pans
DIMENSIONS:	33-3/8" x 18-1/16" x 26-9/16" (848mm x 458mm x 675mm)	33-3/8" x 25-3/4" x 31-5/8" (848mm x 651mm x 802mm)

1000-TH-II

PRODUCT CAPACITY*: 120 lb (54 kg)
 PAN CAPACITY**:

- 4 Full-size hotel pans (GN 1/1)
- 8 Full-size sheet pans

DIMENSIONS: 40-3/16" x 22-1/2" x 31-5/8"
 (1021mm x 572mm x 802mm)



1000-TH-II

Double Compartment Oven:



1000-TH-I

1000-TH-I

PRODUCT CAPACITY*: 120 lb (54 kg)
 (per compartment)

PAN CAPACITY**:

- 4 Full-size hotel pans (GN 1/1)
- 8 Full-size sheet pans

On optional wire shelves only

DIMENSIONS: 75-5/8" x 22-1/2" x 31-5/8"
 (1920mm x 572mm x 802mm)

PAN DIMENSIONS

Full-Size Hotel Pans (GN 1/1)

20" x 12" x 2-1/2" (530mm x 325mm x 65mm)

Half-Size Hotel Pans (GN 1/2)

12" x 10" x 2-1/2" (325mm x 265mm x 65mm)

Full-Size Sheet Pans

18" x 26" x 1"



ALTO-SHAAM®

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