## Top reasons for choosing an Alto-Shaam Cook & Hold Oven

The Alto-Shaam Cook & Hold oven is the original low-temperature oven that changed the way meat is cooked. Today, our unmatched product quality and professional support make the Cook & Hold oven unmatched in the foodservice industry. Here's why:

1. Reduced shrink – You won't find harsh Calrod heating elements or fans in the Alto-Shaam Cook & Hold oven. You will find 1 to 5 more slices of meat from every roast, depending on the roast size. Meat in an Alto-Shaam Cook & Hold oven shrinks dramatically less than meat cooked in an ordinary convection oven. The result is more servings per roast and higher profits.

Calculate your weekly, monthly, and annual savings using our exclusive Yield Calculator. <a href="http://www.alto-shaam.com/shrink\_calculator.aspx">http://www.alto-shaam.com/shrink\_calculator.aspx</a>



- 2. Food Quality The Cook & Hold oven is famous for producing unmatched tenderness in most any cut of meat. The soft, gentle Halo Heat tenderizes meats naturally, producing amazing flavor and juicyness. Use underutilized cuts of meat in the Cook & Hold with outstanding results.
- **3. Versatility** The Cook & Hold isn't just for prime rib anymore! The Cook & Hold oven is perfect for braising, canning, confit, poaching, desserts, sandwich programs, proofing, sous vide cooking, or even reheating convenience items.
- **4. Energy savings** The Alto-Shaam Cook & Hold Oven cooks a load of food for less than \$1 worth of electricity. And with its low emissions, the Cook & Hold requires no expensive hood ventilation.
- **5. Easy to use** The Cook & Hold oven's technology makes it one of the easiest ovens to use. On models equipped with the electronic control, simply insert the probe, press the set key, and then the start key.
- **6. Place it anywhere** No need to dedicate precious under-hood space to this workhorse of an oven. The Cook & Hold can be located in a corner, under a counter, under another stacked oven, or even moved about on its standard casters.

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