



TRY IT BEFORE YOU BUY IT AT OUR CULINARY CENTER

“Hands-on” product demonstrations are available at more than 60 authorized training centers throughout the U.S., including our Culinary Center and in key locations throughout the world. Call us at 1-800-558-8744 or visit our Web site at www.alto-shaam.com for details.

ASK OUR CHEFS

Wondering which piece of Alto-Shaam equipment is best for your menu? Looking for new serving suggestions or recipes? Visit the “Chef’s Table” section of our Web site. Post your question and one of our staff chefs will respond promptly with an answer.

WORLDWIDE SALES & SERVICE

Alto-Shaam truly is a global company. You’ll find Alto-Sham representatives throughout the U.S.A. and distributors in more than 50 countries offering complete sales and service support.



RETAIL FOODSERVICE IS ALL ABOUT PROFIT

Alto-Shaam has your business in mind when we design our equipment. We realize superior features in our products mean more sales for you. Features like programmable controls, ventless operation, and energy-efficient Halo Heat® mean better food, better sales, and better profits.

Take a look at our retail foodservice equipment product offering. And imagine profits that look as good as the food you're serving.



MAJDECKI'S SENTRY, MENOMONEE FALLS, WI

THE ORIGINAL ALTO-SHAAM COOK AND HOLD OVEN

- Exclusive Halo Heat design surrounds the closed cavity with heat, providing less meat shrinkage, more yield, and higher profits.
- The Alto-Shaam Cook and Hold operates very efficiently, using only about \$1 of electricity a day, with no ventilation required.
- It's not just for prime rib anymore. The oven is great for steaks, vegetables, braising short ribs, baking cheesecakes, proofing bread dough, or even reheating convenience food items.



7-14ES STACKED OVER
ASC-4E CONVECTION OVEN

FRY SMARTER, NOT HARDER

- World's most efficient fryer – 71% efficiency
- Highest production fryer on the market. Faster temperature recovery means the next load of food is dropped quicker.
- Flue discharge is less than 350°F (177°C), which keeps your kitchen cooler and reduces the demand from your HVAC system.
- Exclusive FryTech™ design keeps frying and oil temperatures down, typically below the deterioration temperature of most non-transfat oils.



ASF-60 BANKED WITH ASF-60DS

COMBITHERM® — GREATEST RELIABILITY. MORE COOKING VERSATILITY. MORE MENU VARIETY.

- Bake, roast, steam, poach, grill, broil, proof, braise and oven fry.
- Exclusive, patented smoking feature allows you to smoke hot or cold foods. One cleaning cycle eliminates smoke residue, with no flavor carryover.
- EcoSmart™ design uses 70% less energy than competitive models.

ALTO-SHAAM IS ALL ABOUT BETTER FOOD

FASTEST ROTISSERIE IN TOWN

- Ventless hood allows the AR-7E to be located at your service counter, right in front of your customers, which is an excellent way to increase sales.
- Combination of convection and radiant heat cooks food in almost half the time of other rotisseries. Food is done faster with less energy.
- Temperature-dropping hold mode saves on energy costs and keeps the show going after the food is done.



AR-7E ELECTRIC ROTISSERIE WITH
AR-7VH VENTLESS HOOD AND
AR-7H HOLDING CABINET



ITM2-48/DLX
DELUXE ISLAND
TAKEOUT MERCHANDISER

MERCHANDISERS — SHOW AND SELL

- Energy-efficient kinetic energy keeps your food warm while keeping electricity usage in check.
- Kinetic energy gently warms food without drying or overcooking. Keeps food moist and flavorful, which sells better than food that has been overheated.
- Attractive glass shelves heat more evenly, eliminating hot and cold spots.

HALO HEAT — CLEVERLY DISGUISED

- Uniform, gentle, and consistent heat that is 40% more efficient than calrod methods.
- Increased profits! Extends product holding life by 30% or more versus calrod or steam tables by keeping food moisture where it belongs – in the food itself.
- Seamless design means no water supply requirements, drainage, or lime and scale removal.



PD2SYS-72
HEATED DISPLAY CASE

ELIMINATE WATER AND STEAM HASSLES

- Halo Heat technology gently maintains food temperatures without overcooking or drying out food.
- Water requirements are eliminated. No water supplies or drains to install or maintain. Descaling is a thing of the past. Bursts of steam when changing pans are non-existent.
- Heavily insulated wall construction protects surrounding surfaces from damage from temperature fluctuations.



500-HW AT SENDIK'S FOOD MARKET, GREENFIELD, WI