

COOK & HOLD SMOKER 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.



“We cook our brisket overnight so that it is ready in the morning. We can easily hold it in the Alto-Shaam for 12 hours right through to evening service. We don’t have to worry about losing yield; [the brisket] maintains a good size, staying warm and full of flavor.”

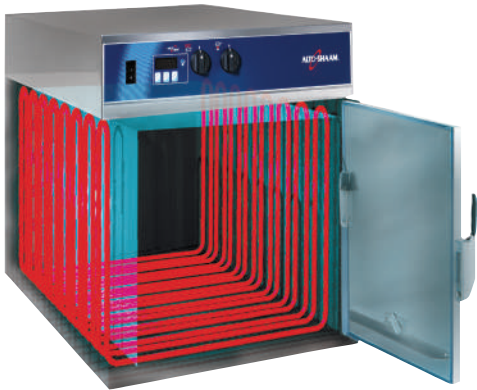
Rick Palesh
Owner / Twelve Boar

See Rick’s full story and more at:
alto-shaam.com/success

OUR STORY

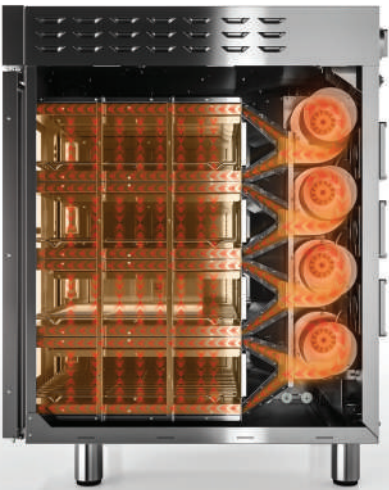
1960s

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.



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.**



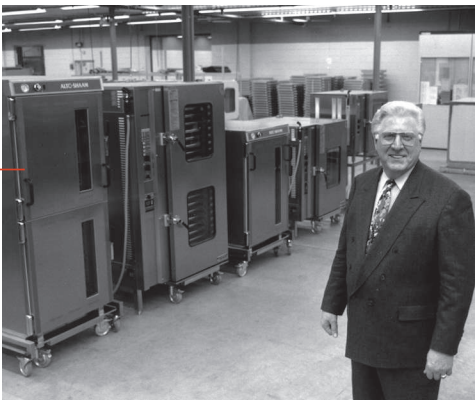
2010s

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™.**



Innovation meets imagination.

Introduce unique tastes to your menu simply. Alto-Shaam Cook & Hold Smoker Ovens provide an effortless way to utilize a time-honored technique that infuses bold flavor into food without artificial flavors, added sodium, fats or sugar.

Better yet, Cook & Hold Smoker Ovens enable you to add signature dishes without paying a premium for pre-smoked food, which can cost up to twice as much.

The key is Alto-Shaam’s innovative Halo Heat® technology. Unlike traditional smoking equipment that is labor intensive and leaves meat dry and overcooked, Cook & Hold Smoker Ovens with Halo Heat® technology ensure that the final product comes out full of bold flavor and naturally tenderized — with minimal protein shrinkage.

Slowly cooking food with precision in an Alto-Shaam Cook & Hold Smoker allows you to set the smoke flavor intensity in a controlled manner. Elevate ordinary ingredients with hot or cold smoking — taking your imagination and menu to new heights..

Labor-free smoking paired with exclusive Halo Heat® technology

Fanless, waterless Halo Heat® technology eliminates forced air and harsh heating that degrades food quality by overcooking and drying out food.

Gentle, radiant heat provides greater yields compared to pit barbecues, pellet grills and conventional smoking methods.

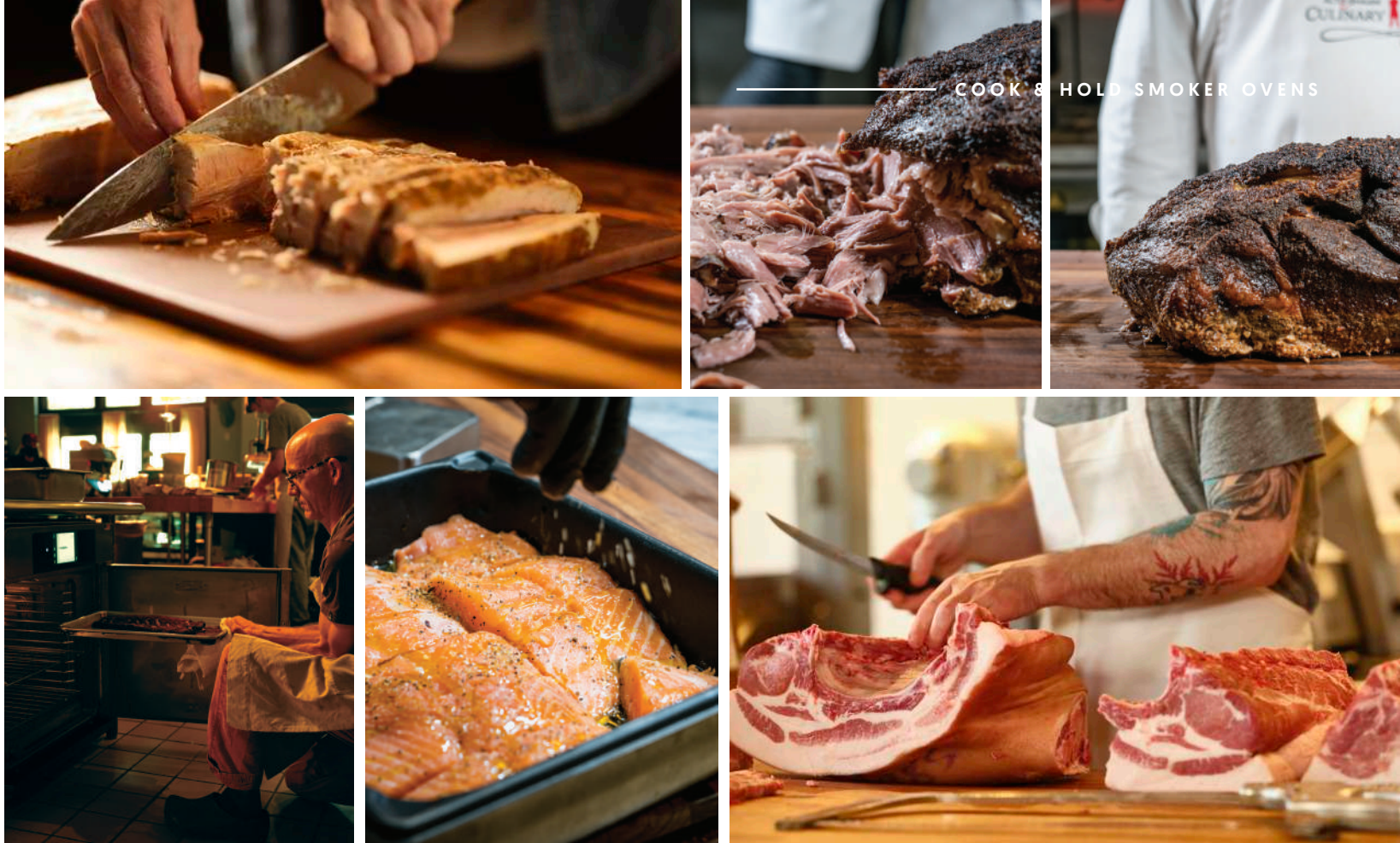


A sealed, static smoking and cooking environment traps meat’s natural flavor and juices – reducing shrink, improving food quality, enhancing smoke flavor and extending hold times.

Pair Halo Heat® technology with real wood chips to create authentic flavor profiles.

Infuse your operation with bold flavor, higher yields and better food quality.

Featuring game changing Halo Heat® technology, Alto-Shaam Cook & Hold Smoker Ovens are designed to give your operation new capabilities and help you create unique flavor profiles. But that’s only half the story. A unique array of features can help you keep customers coming back for more while achieving higher yields, better food quality and maximizing profits.



COST SAVINGS

Greater Yields and Less Food Waste.

Minimize food costs with 15-20% less protein shrinkage compared to conventional smoking. Serve more portions from the same cut of meat to increase your profit margin.

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 Smoker Oven is equivalent to 1-2 days of dry aging.

Maintain Food Quality.

Keep smoked product at its perfect serving temperature and hold for hours without overcooking or drying out.

Increase Productivity.

Provide a better distribution of workloads and relieve multiple pieces of equipment. Smoke, cook and hold in the same cabinet with set-and-forget controls.

Labor-Free Smoking.

Utilize overnight smoking, cooking and holding to better allocate labor and equipment where needed. Reclaim 12-16 hours of nonproductive time.

Waterless Design.

Reduce installation and operating costs with no plumbing, drains, filtration or associated maintenance.

Infuse Bold Flavor.

No added sodium, fats or sugars. No pressure-cooking. No artificial smoke flavor and associated costs.

Energy and Cost Savings.

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

PURPOSEFUL DESIGN

Fully-Integrated Smoker.

Utilize real wood chips for a natural, authentic wood flavor. Choose from hickory, apple, cherry or maple.

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.

In-Door Lighting.

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

Smoke Hot or Cold.

Expand your menu. Hot smoke chicken, beef, pork and more. Cold smoke cheese, nuts, fish, vegetables and more.

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.

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.

Easy to Clean.

Simply remove shelves and wipe clean. No moving parts or added water in the oven makes oven cleaning effortless.

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.

SureTemp™ Heat Recovery.

Assure 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.



767-SK CLASSIC SMOKER OVEN

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

5 GN 1/1, 100mm or
9 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
33-3/8" x 26-5/8" x 31-5/8"
[848mm x 676mm x 802mm]

SHIPPING WEIGHT
265 lb [120 kg]

NET WEIGHT
197 lb [89 kg]

PRODUCT CAPACITY
100 lb [45 kg]



cheflinec enabled
Also available with simple control.

750-SK SMOKER OVEN [Shown with Glass Door - Optional]

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

5 GN 1/1, 100mm Pans or
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]



1000-SK-II CLASSIC SMOKER OVEN

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

3 GN 1/1, 65mm

* Additional shelves required

VOLTAGES
208V, 1Ph, 60Hz
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
282 lb [101 kg]

NET WEIGHT
203 lb [92 kg]

PRODUCT CAPACITY
120 lb [54 kg]



cheflinec enabled
Also available with simple control.

1000-SK SMOKER OVEN

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

4 GN 1/1, 100mm Pans or
7 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]

PAN DIMENSIONS

* Steam Table Pans = [20 x 12]

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



1000-SK-I CLASSIC SMOKER OVEN

MAXIMUM PAN CAPACITY
[PER COMPARTMENT]
3 Full-Size Steam Table Pans, 2-1/2"* or

3 GN 1/1, 65mm*

* Additional shelves required

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

DIMENSIONS H x W x D
75-5/8" x 23-15/16" x 32-1/4"
[1920mm x 608mm x 819mm]

SHIPPING WEIGHT
445 lb [202 kg]

NET WEIGHT
377 lb [171 kg]

PRODUCT CAPACITY
120 lb [54 kg] per compartment



cheflinec enabled
Also available with simple control.

1200-SK SMOKER OVEN

MAXIMUM PAN CAPACITY *
[PER COMPARTMENT]
4 Full-Size Steam Table Pans, 4" or
7 Full-Size Steam Table Pans, 2-1/2"
on wire shelves only or

4 GN 1/1, 100mm Pans or
7 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



1767-SK CLASSIC SMOKER OVEN

MAXIMUM PAN CAPACITY*
[PER COMPARTMENT]
5 Full-Size Steam Table Pans, 4" or
9 Full-Size Steam Table Pans, 2-1/2"

5 GN 1/1, 100mm or
9 GN 1/1, 65mm

* Additional shelves required

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

DIMENSIONS H x W x D
61-15/16" x 27-1/16" x 32-3/4"
[1572mm x 686mm x 832mm]

SHIPPING WEIGHT
450 lb [204 kg]

NET WEIGHT
356 lb [161 kg]

PRODUCT CAPACITY
100 lb [45 kg] per compartment



cheflinec enabled
Also available with simple control.

1750-SK SMOKER OVEN

MAXIMUM PAN CAPACITY*
[PER COMPARTMENT]
5 Full-Size Steam Table Pans, 4" or
9 Full-Size Steam Table Pans, 2-1/2" or

5 GN 1/1, 100mm Pans or
9 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

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.



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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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