



SMOKERS



ALTO-SHAAM®



IF YOU WANT UNIQUE FLAVORS, DO UNIQUE THINGS!



It's not a spice, an ingredient, or an herb. It's a time-honored cooking and flavoring procedure that has pleased palates for centuries. And it can add wonderful new options to your current menu offering.

The procedure we're talking about is **smoking**, and with an Alto-Shaam Smoker Oven, you can easily add a variety of new taste options to your menu for very little effort, and very little electricity.

Smoked menu items are a popular and healthy choice for many foodservice programs. Introduce new flavors, and new menu items, without added sodium, fats, or sugars.

ONLY REAL SMOKE

Real smoke flavor comes from real wood, not smoke-flavored seasonings or, dare we say it, "liquid smoke."

Alto-Shaam Smoker Ovens feature an easy-to-use smoker box right inside the oven cavity. Simply fill the box with whatever wood chips you're using to smoke your food with, and return the box to its place inside the oven. Then set the smoke flavor intensity control to the desired level. The elements inside the cabinet produce smoke at a controlled level.

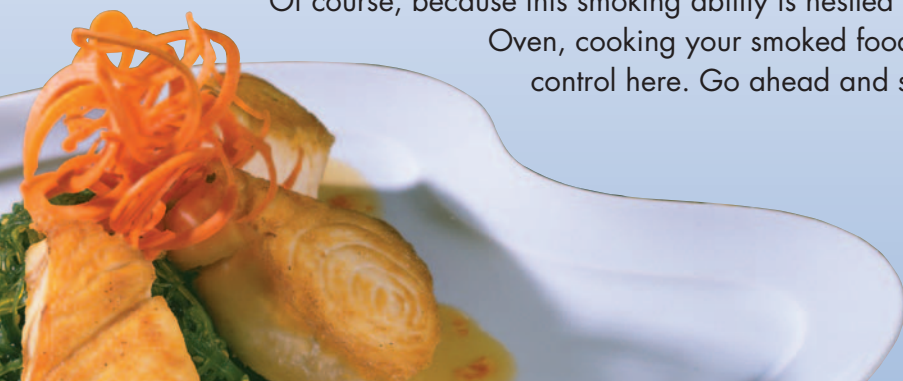


HOT OR COLD SMOKE

Just because you're putting food in an oven, it doesn't mean you have to cook the food. This is an Alto-Shaam Smoker Oven we're talking about here!

One of the wonderful options when smoking in an Alto-Shaam Smoker Oven is the ability to cold smoke cheese, fish, or any other food without the heat from the oven.

Of course, because this smoking ability is nestled inside a real Alto-Shaam Cook & Hold Oven, cooking your smoked food will yield amazing flavor, but you're in control here. Go ahead and smoke food cold. We won't tell anyone.



MAKING THE COVETED “SIGNATURE ITEM”

Smoke It Yourself



Every restaurant would like to be known as the only place in town where you can get a certain food item. It's the coveted signature item, and it can make or break any posh bistro or corner eatery.

Alto-Shaam Smoker Ovens have helped create countless new tastes that simply aren't found at your competition. Unique flavors that can't be found in a spice jar.

Sure, you could buy pre-smoked food. Your competition can also buy that same food. You may even pay double the price for that smoked salmon. Here's a hint... smoke it yourself. Save money on your food cost, create a unique taste, and reap the benefits.

Smoking Versatility

When people think of smoking food, they think of apple, cherry, hickory, or maple wood. All of these woods are available right from Alto-Shaam. Mesquite is another popular smoking wood. All these woods give an excellent flavor profile, but does it stop there? Maybe it's time to think outside of your wood box.

Give the wood a drink – You're going to soak your wood in water before you put it in your smoker... or are you? Why not try soaking the wood in wine before putting it in the smoker?

Regional woods – While apple, cherry, hickory, and maple wood are common in much of the world, they're not readily available everywhere. In the Mediterranean, they will often use olive branches or dried grape vines. A truly different taste can start off with a different type of wood.

Seasoned woods – Rosemary, bay leaves, and thyme are all popular spices with distinct regional appeal. Imagine what flavors would come if the spices were used on the smoking wood! Many dried leaf spices can be used when soaking wood chips for a distinctive taste.



There's a Cook & Hold in here!

Let's not forget that this smoking machine is powered by one of the most iconic ovens ever introduced to commercial kitchens – the Alto-Shaam Cook & Hold.

Unmatched tenderness – The Cook & Hold Oven practically coined the term “falling off the bone.” The soft, even Halo Heat combined with precise holding temperatures enacts an enzyme effect that naturally tenderizes meat. Some things just never change.

Small electricity appetite – With gentle heat, excellent insulation, and no fans, the Alto-Shaam Cook & Hold Oven can cook an entire load of food for less than a dollar's worth of electricity. Try that with your convection oven!

Less shrink equals more profit – Imagine six servings of smoked meat vanishing into thin air. That's what happens every time you cook a 12-pound roast in another smoker or a pit barbecue. The shrink is so great you're losing more than 38 oz. more than if you had used an Alto-Shaam Smoker.

Let's take it another step... How much do you sell that meat for? In the example below, a 6-ounce serving of smoked meat sells for \$4.00.

- 6 servings x \$4.00 = **\$24.00 more income per roast.**
- 8 roasts sold per day = 48 more servings at \$4.00 per serving = **\$192 more income per day.**
- 300 serving days per year x \$192 additional income per day from additional servings = **\$57,600 in additional revenue per year.**

With this activity, the Alto-Shaam Smoker Oven can **pay for itself in just two months!**

HALO
HEAT



MODEL 1000-SK-I
SHOWN WITH OPTIONAL
BURGUNDY EXTERIOR†

PAN DIMENSIONS

Full-Size Hotel Pans (GN 1/1)

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

Full-Size Sheet Pans

18" x 26" x 1"

†All smokers are available in stainless steel, black or burgundy exterior.

SMOKER ACCESSORIES

Make the most of this profit-generating smoker with accessories that were created specifically for use with the Alto-Shaam Smoker 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.



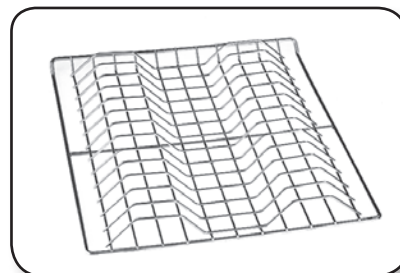
HL-2635

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-SK & 1200-SK Series

SH-2743 – Model: 767-SK & 1767-SK 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 is primed with features that bring out the best in your Alto-Shaam Smoker Oven – and your signature items! The Deluxe control includes eight recipe memory programs and an internal product temperature probe.



Single Compartment Ovens:



767-SK/III

PRODUCT CAPACITY*: 100 lb (45 kg)
 PAN CAPACITY**: 9 Full-size hotel pans (GN 1/1)
 5 Full-size sheet pans
 DIMENSIONS: 33-3/8" x 25-11/16" x 31-5/8"
 (848mm x 651mm x 802mm)

1000-SK/III

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

Double Compartment Ovens:



1767-SK/III

PRODUCT CAPACITY*: 100 lb (45 kg)
 (per compartment)
 PAN CAPACITY**: 9 Full-size hotel pans (GN 1/1)
 (per compartment) 5 Full-size sheet pans
 DIMENSIONS: 61-15/16" x 25-11/16" x 32-3/4"
 (1572mm x 651mm x 832mm)

1200-SK/III

PRODUCT CAPACITY*: 120 lb (54 kg)
 (per compartment)
 PAN CAPACITY**: 3 Full-size hotel pans (GN 1/1)
 (per compartment) *On optional wire shelves only*
 7 Full-size sheet pans
 DIMENSIONS: 75-5/8" x 22-1/2" x 32-1/4"
 (1920mm x 572mm x 819mm)

*Based on 2-1/2" (65 mm) deep pans

**See previous page for pan sizes

SIMPLE CONTROL

The most straightforward way to operate your Alto-Shaam Smoker Oven is with our Simple control. The arrow keys, digital display, and intuitive design make creating your signature items a breeze.



Single Compartment Ovens:



767-SK

1000-SK/II

767-SK

PRODUCT CAPACITY*: 100 lb (45 kg)
 PAN CAPACITY**: 9 Full-size hotel pans (GN 1/1)
 5 Full-size sheet pans
 DIMENSIONS: 33-3/8" x 25-11/16" x 31-5/8"
 (848mm x 651mm x 802mm)

1000-SK/II

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

Double Compartment Ovens:



1000-SK-I
 SHOWN WITH OPTIONAL
 BURGUNDY EXTERIOR†

1767-SK

1767-SK

PRODUCT CAPACITY*: 100 lb (45 kg)
 (per compartment)
 PAN CAPACITY**: 9 Full-size hotel pans (GN 1/1)
 (per compartment) 5 Full-size sheet pans
 DIMENSIONS: 61-15/16" x 25-11/16" x 32-3/4"
 (1572mm x 651mm x 832mm)

1000-SK-I

PRODUCT CAPACITY*: 120 lb (54 kg)
 (per compartment)
 PAN CAPACITY**: 3 Full-size hotel pans (GN 1/1)
 (per compartment) 7 Full-size sheet pans
 DIMENSIONS: 75-5/8" x 22-1/2" x 32-1/4"
 (1920mm x 572mm x 819mm)

*Based on 2-1/2" (65 mm) deep pans

**See previous page for pan sizes

†All smokers are available in stainless steel, black or burgundy exterior.



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