

Alto-Shaam Platinum Series Convection Ovens

Platinum performance

- The most durable and versatile convection oven
- Rapid temperature recovery
- Even baking
- Heavy-duty construction
- Innovative, dependent door drive system

Quick temperature recovery from door openings

- Gas models feature a 50,000 btu burner and electric models feature three high-efficiency 5kW or 10kW elements, which supply plenty of power to recover from frequent momentary door openings.
- Other convection ovens that use more energy can overshoot the cooking temperature, creating uneven cooking results.
- Alto-Shaam's balance of air distribution, burner/element size, insulation, and design deliver the most consistent cooking performance of any convection oven.

Bake on any rack with ease

- Exclusive transverse burner assembly distributes heat evenly throughout the oven cavity.
- Experience consistent cooking from the lower shelves to the upper shelves.
- No more pan rotation!

An oven that can take a beating

- Solid, welded construction and heavy gauge stainless steel.
- Frame-mounted door handles keep the door from bending or warping under extreme use. Frame-mounting also insulates the door handles, keeping them safe and "cool to the touch."

Tough door closing mechanism

- Unique door closure system with welded, flat bar drive maximizes door reliability and seldom requires adjustment. Mechanism is easily accessible.
- 60/40 dependent doors feature adjustable heavy-duty stainless steel roller closure for positive oven door sealing.
- Welded one-piece hinge posts and bearings stand up to heavy-duty use.
- Unique door gasket prevents heat loss during operation.

Stackable

- Two convection ovens can be stacked on top of each other or to make the most of your kitchen footprint, stack a CombiTherm® CombiOven or Electric Rotisserie on top of your Platinum Series convection oven.

Energy savings

- Each ENERGY STAR qualified electric convection oven can save businesses 1,870 kWh annually, or an average of \$190/year on utility bills.



ASC-2E shown with manual control

ASC-4E shown with electronic control



7-14es CombiOven with CombiTouch® Control stacked over an ASC-4E with manual control

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ALTO-SHAAM®



**Ecologically Smart.
Economically Smart.**