

Top Reasons for choosing a Alto-Shaam Convection Oven

- 1. Even baking** – No more pan rotation! Alto-Shaam's balance of burner/element size, airflow, insulation, and design deliver the most consistent cooking performance of any convection oven.
- 2. Energy savings** — Each ENERGY STAR qualified electric oven can save businesses 1,870 kW annually, or an average of \$190/year on utility bills.
- 3. Fast heat recovery** — Gas models feature a 50,000 Btu burner, and electric models feature 3 high-efficiency 5 or 10kw elements that supply plenty of power to recover from all door openings.
- 4. Innovative door design** — The innovative doors on these ovens are built to last. Cool to the touch handle. Steel-frame hung doors that don't sag. Adjustable door rollers to ensure they always open and close together, without popping open.
- 5. Easy to clean** — Porcelain enamel interior and removable baffles eases the chore of cleaning.
- 6. Space saving footprint** — Maximize your kitchen floor space by stacking two same size convection ovens, with a similar size Combitherm® oven, or on a stand over a holding oven.



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**Ecologically Smart.
Economically Smart.**