

COOK & HOLD OVENS | ALTO-SHAAM.



Solutions that **advance your business.**

When you're faced with challenges, trust Alto-Shaam to deliver solutions and support when and where you need it. Our equipment systems are designed to add value to your business, helping create superior food experiences that drive long-term profitability. We pioneer equipment that is intuitive and dependable—giving you the confidence and support you need to embrace changes in rapidly evolving markets.

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.



"I built my whole restaurant concept around what an Alto-Shaam Cook & Hold Oven does to a piece of meat. Alto-Shaam has allowed me to serve an excellent quality product to my customers while reducing labor and contributing to my bottom line."

Charlie the Butcher
Owner / Charlie the Butcher's Kitchen

See Charlie's full story and more at:
alto-shaam.com/success

OUR STORY

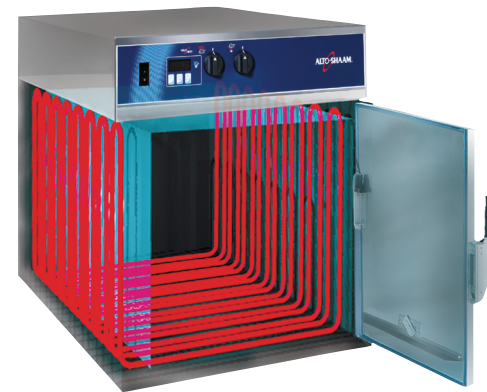
1960s

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.



1990s

Evolving into a forward-thinking company that offers complete kitchen systems results in dramatic growth and expansion, performing installations everywhere, from cruise lines to Antarctica.



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.**

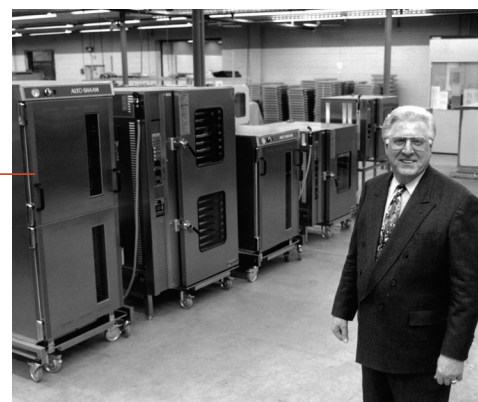


2010s

Recognizing the industry-changing 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™.**



Higher yields, better food quality.

Anyone in the foodservice industry knows that quality food keeps customers coming back for more. But high quality, consistent food is often difficult to achieve. And labor intensive.

As labor challenges every kitchen operation, space is at a premium and the demand for high-quality food is only increasing — every kitchen can benefit from a low-temperature cook and hold oven.

Conventional cooking methods typically use heat too harsh to maintain precise temperatures. Not to mention, these methods distribute heat unevenly, resulting in an inconsistent cook and the need for employees to babysit the oven, grill or stovetop.

That's what makes Alto-Shaam Cook & Hold Ovens so valuable to professional foodservice operations. Compared to conventional cooking methods and other low temperature ovens, you can count on Cook & Hold Ovens with Halo Heat® to deliver higher yields and better food quality. Food is cooked gently and evenly. And because there is no harsh heat, forced air, or added humidity to degrade food quality, less product is wasted. This is especially true with proteins, which retain their moisture and are naturally tenderized, preserving and maximizing food quality.

Limitations with other technology



Harsh heating elements

such as cal rods, overcook food and vary in temperature reaching up to 350°F (175°C).



Fans

dry out and overcook food — reducing yields.



Added humidity

and water degrade food quality and increase operating costs.

The original Cook & Hold Oven.

The Shaam. Over the years, it has become industry shorthand for low-temperature, cook and hold ovens. Alto-Shaam was the first to introduce this pioneering oven and an entirely new technology to the commercial food industry. And it's consistently the best. Entire brands have been built around this legacy – reputations created by it.

Standing the test of time, these ovens have benefited customers for decades, with Alto-Shaam continually evolving the category to meet customer needs. With a new design and advanced control options, greater yields and less food waste have never been more attractive.

The key is innovative Halo Heat® technology. Unlike low-temperature ovens that can leave food dry and overcooked over time, Alto-Shaam's Cook & Hold Ovens ensure that food comes out full of flavor and meat is naturally tenderized with minimal shrinkage.

Alto-Shaam's Cook & Hold Ovens are an established tool in the kitchen that can be used for slow cooking, proofing, braising, preparing delicate foods and more. And with the variety of sizes and options available, even the smallest operations can expand their menus while maximizing production, yields, and food quality – and reducing labor.



Why Halo Heat®?

Higher yields. Better food quality.

Features a low-density, unique thermal cable that is wrapped around the sides and bottom of the oven cavity.

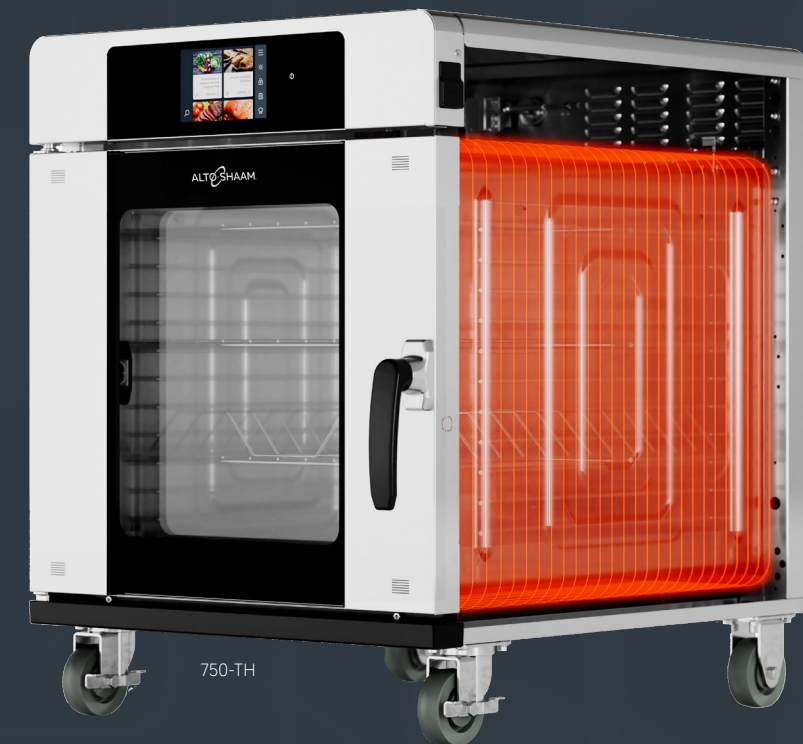


No water needed. Food retains its natural moisture.

Gentle heat is distributed evenly throughout the oven cavity.

Unique thermal cable emits even, temperatures and pulses on and off throughout the cooking and holding process.

Sealed, static cooking environment traps natural flavor and juices, reducing shrink, improving food quality and extending hold life.



Unique thermal cable provides controllable, precise temperatures with minimal intensity, leaving food full of moisture and flavor.



No fans, added humidity or harsh heating elements to degrade food quality.

Engineered for overnight success and maximum return on investment.

Featuring game changing Halo Heat® technology, Cook & Hold Ovens are a timeless classic designed to produce greater yields and less food waste. An energy efficient, ventless and waterless design paired with labor-free, overnight cooking and holding provides built-in savings. Every kitchen benefits from a Cook & Hold Oven.

COST SAVINGS

Increase Productivity.

Provide a better distribution of workloads and relieve multiple pieces of equipment. Roast, proof, braise, reheat, ferment, sous-vide, hold and more in the same cabinet with set-and-forget controls.

Labor-Free Cooking.

Utilize overnight cooking for those more time-consuming menu items to better allocate labor and equipment where needed.

Greater Yields.

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

See how much you save at:

alto-shaam.com/yieldcalculator

Energy and Cost Savings.

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

Ventless Design.

No oven hood or outside venting required. Save up to \$30 per day in hood operating costs.



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



Place Anywhere.

Waterless design reduces installation and operating costs with no plumbing, drains, filtration or associated maintenance.



PURPOSEFUL DESIGN



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.

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.

In-Door Lighting.

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

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.

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.

Easy to Clean.

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

SureTemp™ Heat Recovery.

Assures 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.

Cook & Hold Ovens | Single Compartment Ovens



cheflinc enabled
Also available with simple control.

300-TH COOK & HOLD OVEN

MAXIMUM PAN CAPACITY*
3 Full-Size Hotel Pans x 2-1/2" or
6 Half-Size Hotel Pans x 2-1/2"

3 GN 1/1 Pans x 64mm or
6 GN 1/2 Pans x 64mm

VOLTAGES
120V, 1Ph, 60Hz

DIMENSIONS H x W x D
20-13/16" x 16-15/16" x 26-3/16"
[620mm x 431mm x 665mm]

SHIPPING WEIGHT
165 lb [75kg]

NET WEIGHT
100 lb [45kg]

PRODUCT CAPACITY
36 lb [16kg]



cheflinc enabled
Also available with simple control.

750-TH COOK & HOLD OVEN [Shown with glass door - optional]

MAXIMUM PAN CAPACITY*
10 Full-Size Hotel Pans x 2-1/2" or
20 Half-Size Hotel Pans x 2-1/2"

10 GN 1/1 Pans x 64mm or
20 GN 1/2 Pans x 64mm

* Additional shelves required

VOLTAGES
120V, 1Ph, 60Hz
208-240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D
33-5/16" x 25-11/16" x 33-1/2"
[846mm x 653mm x 851mm]

SHIPPING WEIGHT
290 lb [131kg]

NET WEIGHT
225 lb [102kg]

PRODUCT CAPACITY
100 lb [45kg]



cheflinc enabled
Also available with simple control.

500-TH COOK & HOLD OVEN

MAXIMUM PAN CAPACITY
5 Full-Size Hotel Pans x 2-1/2" or
10 Half-Size Hotel Pans x 2-1/2"

5 GN 1/1 Pans x 64mm or
10 GN 1/2 Pans x 64mm

* Additional shelves required

VOLTAGES
120V, 1Ph, 60Hz
208-240V, 1Ph, 60Hz

DIMENSIONS H x W x D
31-3/4" x 18-1/16" x 28-1/2"
[806mm x 459mm x 724mm]

SHIPPING WEIGHT
250 lb [113kg]

NET WEIGHT
185 lb [84kg]

PRODUCT CAPACITY
40 lb [18kg]



750-TH/II CLASSIC COOK & HOLD OVEN

MAXIMUM PAN CAPACITY*
10 Full-Size Hotel Pans x 2-1/2" or
10 GN 1/1 Pans x 64mm

* Additional shelves required

VOLTAGES
120V, 1Ph, 60Hz
208-240V, 1Ph, 60Hz

DIMENSIONS H x W x D
31-7/8" x 26-5/8" x 31-5/8"
[809mm x 676mm x 802mm]

SHIPPING WEIGHT
264 lb [120kg]

NET WEIGHT
194 lb [88kg]

PRODUCT CAPACITY
100 lb [45kg]



cheflinc enabled
Also available with simple control.

1000-TH COOK & HOLD OVEN

MAXIMUM PAN CAPACITY*
8 Full-Size Hotel Pans x 2-1/2" or
8 GN 1/1 Pans x 64mm

* Additional shelves required

VOLTAGES
120V, 1Ph, 60Hz
208-240V, 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 [143kg]

NET WEIGHT
250 lb [113kg]

PRODUCT CAPACITY
120 lb [54kg]



500-TH/II CLASSIC COOK & HOLD OVEN

MAXIMUM PAN CAPACITY
4 Full-Size Hotel Pans x 2-1/2" or
4 GN 1/1 Pans x 64mm

* Additional shelves required

VOLTAGES
120V, 1Ph, 60Hz
208-240V, 1Ph, 60Hz

DIMENSIONS H x W x D
33-3/8" x 19" x 29-9/16"
[848mm x 483mm x 675mm]

SHIPPING WEIGHT
166 lb [75kg]

NET WEIGHT
130 lb [59kg]

PRODUCT CAPACITY
40 lb [18kg]



1000-TH/II CLASSIC COOK & HOLD OVEN

MAXIMUM PAN CAPACITY
4 Full-Size Hotel Pans x 2-1/2"* or
4 GN 1/1 Pans x 64mm*

* Additional shelves required

VOLTAGES
120V, 1Ph, 60Hz [1000-TH-II only]
208-240V, 1Ph, 60Hz

DIMENSIONS H x W x D
40-3/16" x 23-5/8" x 31-5/8"
[1021mm x 600mm x 802mm]

SHIPPING WEIGHT
275 lb [125kg]

NET WEIGHT
200 lb [91kg]

PRODUCT CAPACITY
120 lb [54kg]



Pan Dimensions

FULL-SIZE HOTEL PANS (GN 1/1): 20" x 12" HALF-SIZE HOTEL PANS (GN 1/2): 12" x 10" GN 2/3 PAN: 354mm x 325mm
FULL-SIZE SHEET PANS: 18" x 26" HALF-SIZE SHEET PANS: 18" x 13"

The specifications in this catalog are for basic information only. Refer to individual unit specification sheets for more details and configuration options.

Cook & Hold Ovens | Double Compartment Ovens



1000-TH-I CLASSIC COOK & HOLD OVEN

MAXIMUM PAN CAPACITY*
[PER COMPARTMENT]
4 Full-Size Hotel Pans x 2-1/2" or
4 GN 1/1 x 64mm

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

* Additional shelves required

DIMENSIONS H x W x D
75-5/8" x 23-15/16" x 31-5/8"
[1920mm x 608mm x 802mm]

SHIPPING WEIGHT
435 lb [197kg]

NET WEIGHT
346 lb [157kg]

PRODUCT CAPACITY
120 lb [54kg] per compartment



1200-TH COOK & HOLD OVEN

MAXIMUM PAN CAPACITY*
[PER COMPARTMENT]
8 Full-Size Hotel Pans x 2-1/2"
per cavity, on wire shelves only or

8 GN 1/1 Pans x 64mm
* Additional shelves required

VOLTAGES
208-240V, 1Ph, 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 [234kg]

NET WEIGHT
450 lb [188kg]

PRODUCT CAPACITY
120 lb [54kg] per compartment

chef*linc* enabled

Also available with simple control.



1750-TH COOK & HOLD OVEN

MAXIMUM PAN CAPACITY*
[PER COMPARTMENT]
10 Full-Size Hotel Pans x 2-1/2" or
20 Half-Size Hotel Pans x 2-1/2"

10 GN 1/1 Pans x 64mm or
20 GN 1/2 Pans x 64mm
* Additional shelves required

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

DIMENSIONS H x W x D
57" x 25-11/16" x 33-5/8"
[1448mm x 653mm x 853mm]

SHIPPING WEIGHT
530 lb [240kg]

NET WEIGHT
440 lb [200kg]

PRODUCT CAPACITY
100 lb [45kg] per compartment

chef*linc* enabled

Also available with simple control.


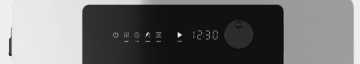

Pan Dimensions

FULL-SIZE HOTEL PANS (GN 1/1): 20" x 12" HALF-SIZE HOTEL PANS (GN 1/2): 12" x 10" GN 2/3 PAN: 354mm x 325mm
FULL-SIZE SHEET PANS: 18" x 26" HALF-SIZE SHEET PANS: 18" x 13"

The specifications in this catalog are for basic information only. Refer to individual unit specification sheets for more details and configuration options.



Control Overview

CLASSIC 500-TH/II, 750-TH/II, 1000-TH/II, 1000-TH/I 	SIMPLE 300-TH, 500-TH, 750-TH, 1000-TH, 1200-TH, 1750 TH 	DELUXE 300-TH, 500-TH, 750-TH, 1000-TH, 1200-TH, 1750 TH 
<ul style="list-style-type: none"> - Knobs and push button control - Arrows to set cook and hold times - Digital display - Indicator lights - Manual cooking and holding 	<ul style="list-style-type: none"> - Intuitive, icon-based control - Single knob - One (1) probe standard per chamber - Save up to eight (8) recipes per chamber - Cook and hold by probe standard - Preheat temperature same as cook temperature - Cook log with min/max temps standard - HACCP data collection optional - Information upload/download via USB - Screen lock - Icon descriptions available in multiple languages 	<ul style="list-style-type: none"> - Advanced, touchscreen control - One (1) probe standard per chamber - Up to six (6) probes available per chamber - Save unlimited recipes - Cook and hold by probe standard - Preheat temperature separate from cook temperature - Multiple cook stages available - HACCP data collection standard - Information upload/download via USB - Various locking functionality - Control available in multiple languages - Recipe search - Recipe file categorization/filtering - Include pictures with recipe settings - SureTemp™ heat recovery - Lighted chamber <p>Network capability via chef<i>linc</i> remote oven management system</p> <ul style="list-style-type: none"> - Manage ovens remotely with an easy-to-use dashboard - Stay connected with real-time oven status and alerts - Push and pull recipes and oven settings - Record, monitor and store data - View reports to draw business insights and more

Why Alto-Shaam Cook & Hold Ovens?

Exclusive Halo Heat®

Experience better food quality and higher yields. Gentle, radiant heat evenly surrounds food without the use of extremely hot elements, added humidity or fans. Maintain precise temperatures throughout the cooking and holding process for the highest quality results every time.

Labor-Free Cooking

Increase productivity and reclaim 12-16 hours of nonproductive time with overnight cooking and holding. Roast, proof, braise, reheat, ferment, sous-vide, hold and more in the same cabinet to provide a better distribution of workloads and relieve other pieces of equipment.

Place Anywhere

No traditional oven hood or outside venting required. Save on hood installation and operating costs. A waterless design further reduces costs with no plumbing, drains, filtration or associated maintenance required.

Energy Efficient Design

Due to gentle, low and slow heat from Halo Heat technology, ovens cost less than \$2 a day to operate.

Easy to Operate

Programmable, user-friendly controls allow operators to reduce training time and ensure consistency with each cook. Simple and deluxe control models feature a "cook and hold by probe" option to precisely cook and hold a variety of food items at a specific internal temperature.

Remote Oven Management

ChefLinc™ features an easy-to-use dashboard to streamline processes, reduce labor and maximize profits. Seamlessly push and pull recipes and limited-time offers with a recipe management system. Discover data-driven insights, oven monitoring, service support and more.



A partner **you can rely on.**

At Alto-Shaam 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.

Menomonee Falls, WI U.S.A.

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Full Line Commercial Kitchen Equipment:

- Combitherm® Ovens
- Cook & Hold Ovens
- Food Wells
- Heated Holding
- Smokers
- Quickchillers™
- Rotisseries
- Carving Stations
- Merchandisers & Display Cases
- Multi-Cook Ovens

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