

Alto-Shaam Smoker Ovens

**HALO
HEAT®**

**Lifetime
Warranty**

On all Cook & Hold heating elements (excludes labor)



If you want unique flavors, do unique things!

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.

Exclusive heating technology

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.

Hot or Cold Smoke

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 heat from the oven.

Smoke it Yourself

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.

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 the commercial kitchen – the Alto-Shaam Cook & Hold.

Unmatched tenderness – The soft, even Halo Heat combined with precise holding temperatures enacts an enzyme effect that naturally tenderizes meat.

Small electricity appetite – The Alto-Shaam Cook & Hold oven can cook an entire load of food for less than a dollar's worth of electricity.

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.

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!**

1-800-558-8744
www.alto-shaam.com

ALTO-SHAAM®



**Ecologically Smart.
Economically Smart.**