

Reduce Ticket Times

Increase kitchen efficiency and drive profits.

Producing food in a shorter amount of time and increasing speed of service shouldn't mean having to sacrifice food quality for your guests. Discover a full system of solutions and step by step processes to help you reduce your ticket times for service, takeout or delivery. Provide high-quality, consistent food and a seamless foodservice experience that keeps guests coming back for more.



MENU BENEFITS

- ✓ High-quality, consistent food
- ✓ Introduce new menu offerings



LABOR BENEFITS

- ✓ Ease of operation
- ✓ Reduce need for skilled labor
- ✓ Eliminate possibility of human error



SPACE SAVINGS

- ✓ No hood needed
- ✓ Waterless operation
- ✓ Stackable designs



CULINARY SUPPORT

- ✓ Menu and recipe development
- ✓ Product training



Schedule a private, virtual demo today!

ALTO-SHAAM



Equipment Solutions

Vector® Multi-Cook Ovens

Vector Multi-Cook Ovens cook up to four different food items simultaneously – with zero flavor transfer. Control temperature, fan speed and cook time in each individual oven chamber for unmatched food program variety.

- ✓ Programmable recipes, one-touch cooking
- ✓ Network capability to seamlessly push and pull recipes, oven settings
- ✓ Place anywhere with ventless operation [H Series]
- ✓ Exclusive Structured Air Technology® delivers unmatched food quality and consistency
- ✓ Multi-functional design replaces or relieves multiple pieces of equipment
- ✓ Increase speed of service without the use of microwaves

Cook & Hold Ovens

Cook & Hold Ovens with exclusive Halo Heat® technology precisely cook, retherm and hold food. Gentle, radiant heat evenly surrounds food without the use of extremely hot elements, added humidity or fans that typically degrade food quality. Discover built-in savings with a ventless, waterless and energy-efficient design.



- ✓ Place ovens anywhere with no oven hood or outside venting required
- ✓ Utilize labor-free, overnight cooking and holding to reallocate labor and equipment where needed
- ✓ Ovens cost less than \$2 per day to operate
- ✓ Ensure consistency between cooks and reduce training time with programmable recipes
- ✓ Reduce food waste

Heated Holding Solutions

Heated holding solutions keep prepared food warm and full of flavor to be ready for service, takeout or delivery. These efficient, easy to install pieces of equipment help operators save money, time and energy—while satisfying customers and reducing food waste.



- ✓ Gentle, precise Halo Heat® technology evenly surrounds food without the use of extremely hot elements, added humidity or fans
- ✓ Hold food at optimal temperatures with no overcooking or drying out
- ✓ Stackable, mobile designs available for layout flexibility