

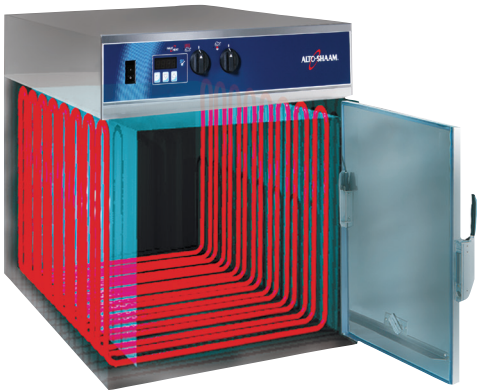
CARVING STATIONS ALTO-SHAAM.



OUR STORY

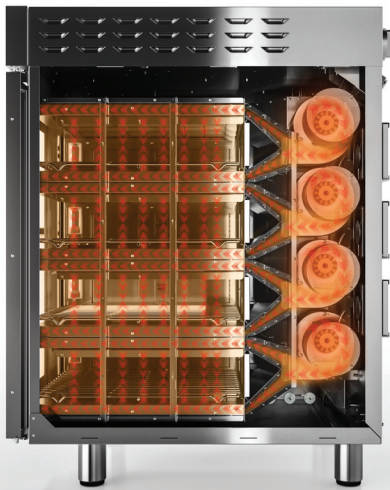
1960s

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.



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.**



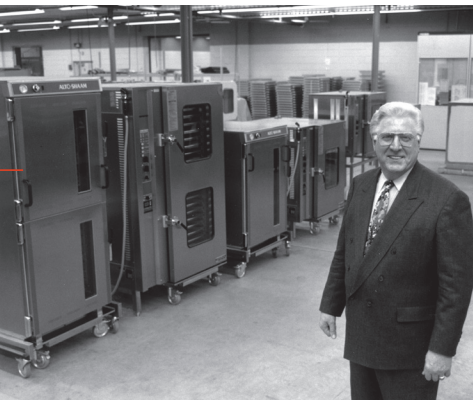
2010s

Recognizing the industrychanging 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™.**



Your best on display.

Put the flavor up front with Alto-Shaam thermal shelves and carving stations. Thermal shelves and carving stations are the perfect addition to any banqueting and buffet system, keeping your food fresh, hot and ready to serve at just the right temperature. Our gentle Halo Heat® technology keeps food warm at a precise temperature while reducing energy consumption and utility bills.

Maximize your profit margin by giving your food a longer display life. By putting your best food forward, more is consumed by your customers and less is wasted.



Maintain food quality. Maximize appeal.

Heated Carving Stations

Portable heated carving stations keep the product hot while maximizing visual appeal. Carving stations can stand alone or can be paired with the matching Cook & Hold oven, smoker oven or a heated holding cabinet as a self contained mobile carving system.

While many carving stations rely solely on old-fashioned heat lamps, Alto-Shaam's heated carving stations keep food warmed from below and above.

Soft, gentle Halo Heat® technology radiates from the carving shelf surface, while ambient surface lamps effectively maintain temperature from above, without further cooking or drying out the food. Optional decorative sneeze guards also are available.

Heated Thermal Shelves

Add an upscale look to your countertop food display with a hot food shelf that allows you to combine your own solid surface material with a Halo Heat technology, drop-in thermal shelf for a perfect countertop blend. The adjustable thermostat provides optimal temperature flexibility and maintenance for serving or carving and can be built into any new or existing service line.





Carving Stations



CS-100 [Also available with sneeze guard]

VOLTAGES
120V, 1Ph, 60Hz

DIMENSIONS L x W x D
31-3/16" x 18-3/16" x 24-5/8"
[792mm x 463mm x 626mm]

SHIPPING WEIGHT
100 lb [45kg]

NET WEIGHT
Contact Factory



CS-200 [Also available with sneeze guard]

VOLTAGES
120V, 1Ph, 60Hz

DIMENSIONS L x W x D
33-3/16" x 25-3/4" x 29-5/16"
[842mm x 654mm x 744mm]

SHIPPING WEIGHT
150 lb [68kg]

NET WEIGHT
60 lb [27kg]

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.



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Full Line Commercial Kitchen Equipment:

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

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ALTO-SHAAM®