



This rotisserie shows its strengths

- True European aesthetics maximize food presentation during the cooking process.
- Models are available in reach-in and pass-through configurations.
- Rotisseries are stackable to maximize floor space.
- Ventless hood technology eliminates venting needs. Fastest cook in the round
- Dual heating sources combine high-velocity convection and radiant heat technology that cooks food in almost half the time of the competition.
- Two-step cooking capability allows food to switch to hold mode at the end of the cooking process.
- Food can be shown and held longer, maximizing sales, productivity, and the "theatre effect."

Don't stop at just chicken

- Accessory baskets and skewers easily mount into place.
- Cook pork, loin, turkey breast, meatloaf, ribs, vegetables and more.
- Maximizing offerings means maximizing sales.

Efficient operation

- Operating at only 8.3 kilowatts, the Alto-Shaam rotisserie uses very little electricity to cook a full load of delicious food.
- Temperature-dropping hold mode further saves on energy costs.

Easy to clean

- Designed to easily and quickly break down into manageable components.
- Components easily wash up in a standard pot sink or a dishwashing machine.
- Teflon-coated components are also available.

Mix and match

- Can be placed independently on a stand or counter.
- Can be double stacked to maximize production.
- Can be placed on a companion holding cabinet and utilize the rotisserie's ventless hood technology.

ALTO SHAAM.



W164 N9221 Water Street • P.O. Box 450
Menomonee Falls, WI 53052-0450 • U.S.A.

Phone: 262.251.3800 • 800.558.8744 U.S.A. and Canada

Fax: 262.251.7067 • 800.329.8744 U.S.A. and Canada

www.alto-shaam.com

rotisserie revolution.