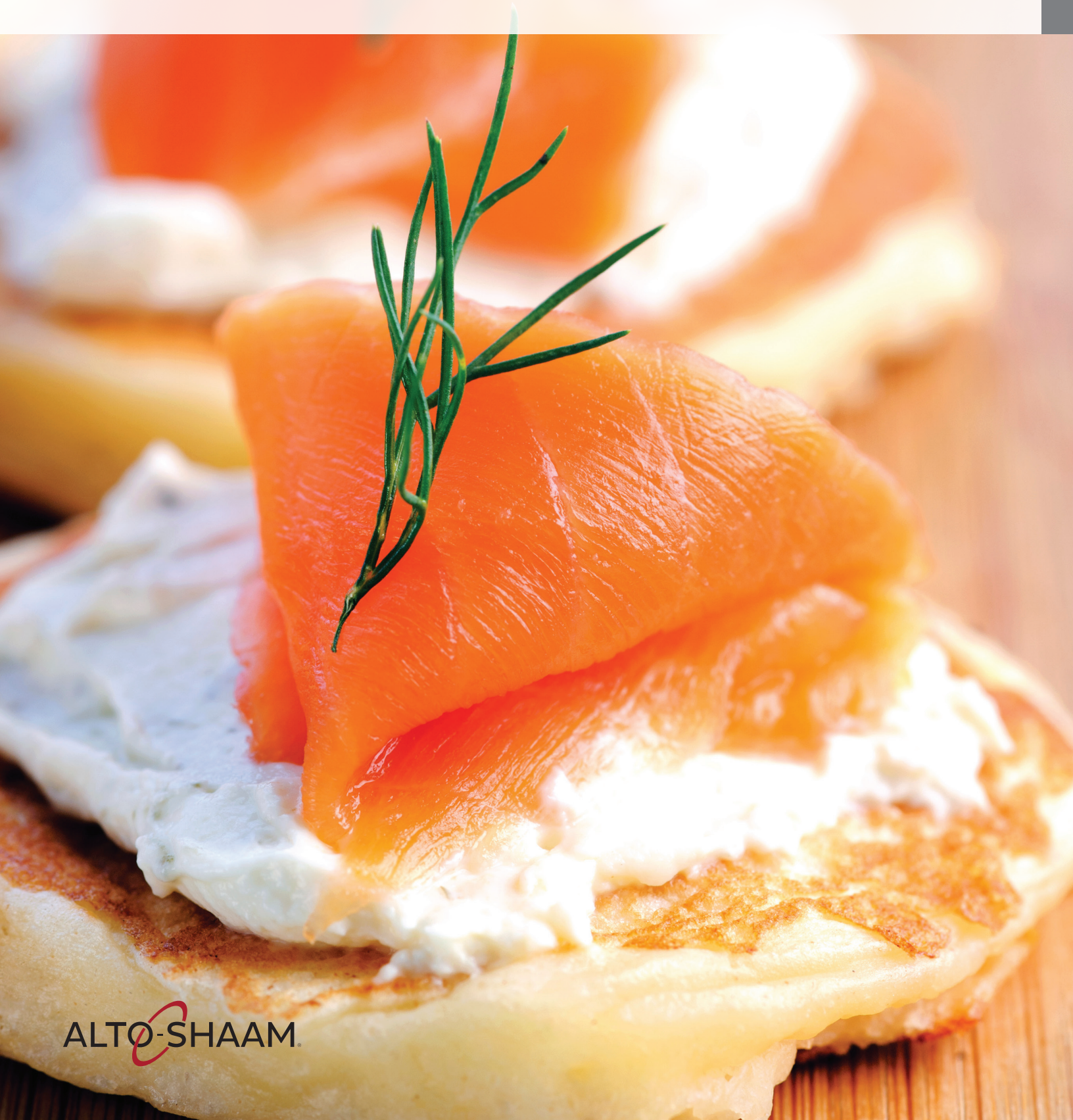


# SMOKER OVENS





## SMOKE IT YOURSELF

Save money on food costs, create unique flavor profiles and reap the benefits!





# IF YOU WANT UNIQUE FLAVORS, DO UNIQUE THINGS



Introduce bold, new flavors to your menu through a time-honored cooking and flavoring technique that is sure to add new taste options to your kitchen's line-up. With an Alto-Shaam® smoker, you can easily expand your quality menu, without added sodium, fats, or sugars.

## REAL WOOD, REAL FLAVOR

Smoking food with real wood chips gives food that real smoke flavor — it's a flavor that you can't replicate with spices or seasonings. Slowly cooking your food with precision in an Alto-Shaam smoker allows you to set the smoke flavor intensity in a controlled manner. Develop a signature flavor profile by adding in wine, spices or exotic wood chips to add versatility to your menu.

These unique flavors will help you create signature menu items for your business — all while saving you money. Pre-smoked food can cost up to twice as much, but if you smoke it yourself, you will reap the benefits of lower costs, menu extension and increased sales.

## HOT OR COLD SMOKE

This smoker doesn't have to heat up your kitchen to get the job done. Ordinary ingredients are transformed with the ability to smoke hot or cold. Cold smoke cheese, seafood, vegetables, fruits and more for an expanded menu. Go ahead and experiment with the smoker — you just might create something extraordinary.



# HIGHER PROFITS, YIELDS WITH COOK & HOLD TECHNOLOGY

An Alto-Shaam® smoker benefits your kitchen in more ways than just expanding your menu options. The smoking oven's cooking capabilities are powered by the Halo Heat® technology in the iconic Alto-Shaam Cook & Hold oven.

**Unmatched tenderness** – The gentle, radiant heat in the smoker oven combined with precise holding temperatures enacts an enzyme effect that naturally tenderizes proteins.

**Energy Efficient** – The oven features an energy efficient radiant heating technology, gentle heat and superior insulation, allowing you to use less than \$1 worth of electricity per cook load.

**Higher yields mean more profits** – What could you do with six extra servings from each 12-pound roast you cook in another smoker or pit barbecue? Increased yields result in increased product served and increased profits. An investment in an Alto-Shaam smoker can pay for itself in only a few months by providing more food for service.

Your food costs can be reduced by selling even more meat to your customers, having a direct impact on your kitchen's budget each week.

# SINGLE COMPARTMENT OVENS

## 767-SK SERIES

*Available with simple or deluxe programmable control*

**Product Capacity** 100 lb (45 kg)

**Pan Capacity** 9 Full-size steam pans (GN 1/1)  
5 Full-size sheet pans\*

**Dimensions** 33-3/8" x 26-5/8" x 31-5/8"  
**H x W x D** (848mm x 676mm x 802mm)



## 1000-SK SERIES

*Available with simple or deluxe programmable control*

**Product Capacity** 120 lb (54 kg)

**Pan Capacity** 3 Full-size steam pans (GN 1/1)\*  
7 Full-size sheet pans

**Dimensions** 40-3/16" x 23-1/2" x 31-5/8"  
**H x W x D** (1021mm x 597mm x 802mm)



*\*Additional optional wire shelves and/or side racks required*

## HACCP DOCUMENTATION SOFTWARE

*An option to support your documentation requirements*

HACCP Compliance has never been easier. Each of Alto-Shaam's smoker ovens featuring deluxe programmable controls offers an optional data logger that automatically tracks temperature readings and operation mode by date and time, all downloadable onto a USB flash drive.



#### PAN DIMENSIONS

Full-Size Steam Pans (GN 1/1): 20" x 12" x 2-1/2" (530 mm x 325 mm x 65 mm)

Full-Size Sheet Pans: 18" x 26" x 1" (457 mm x 660 mm x 25 mm)

## DOUBLE COMPARTMENT OVENS

### 1767-SK SERIES

*Available with simple or deluxe programmable control*

|  |  |
|--|--|
| <b>Product Capacity</b><br>(PER COMPARTMENT) | 100 lb (45 kg)   |
| <b>Pan Capacity</b><br>(PER COMPARTMENT)     | 9 Full-size steam pans (GN 1/1)<br>5 Full-size sheet pans* |
| <b>Dimensions</b><br>H x W x D               | 61-15/16" x 27-1/16" x 32-3/4"<br>(1572mm x 686mm x 832mm) |



### 1000-SK/I

*Available with simple control*

|  |   |
|--|---|
| <b>Product Capacity</b><br>(PER COMPARTMENT) | 120 lb (54 kg)  |
| <b>Pan Capacity</b><br>(PER COMPARTMENT)     | 3 Full-size steam pans (GN 1/1)<br>7 Full-size sheet pans |
| <b>Dimensions</b><br>H x W x D               | 75-5/8" x 23-15/16" x 32-1/4"<br>(1920mm x 608mm x 819mm) |



*1000-SK-I  
shown with optional  
burgundy exterior<sup>1</sup>*

### 1200-SK/III

*Available with deluxe programmable control*

|  |  |
|--|--|
| <b>Product Capacity</b><br>(PER COMPARTMENT) | 120 lb (54 kg)   |
| <b>Pan Capacity</b><br>(PER COMPARTMENT)     | 3 Full-size steam pans (GN 1/1)*<br>7 Full-size sheet pans |
| <b>Dimensions</b><br>H x W x D               | 75-5/8" x 23-15/16" x 32-1/4"<br>(1920mm x 608mm x 819mm)  |

*All smokers are available in stainless steel, burgundy or custom color exterior.*

# SMOKERS



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