

ALTO SHAAM® Cooking, Holding, & Smoking Oven

- ◆ **HALO HEAT** ... a controlled, uniform heat source that gently cooks, holds, smokes, and surrounds food for better appearance, taste, and longer holding life.
- ◆ Smokes with real wood chips — no pressure cooking, no artificial smoke flavor.
- ◆ Smoke timer offers a choice of mild, medium, or heavy smoke flavor.
- ◆ Cooks, smokes, and holds meats, poultry, and fish.
- ◆ Cold smokes fish and cheese.
- ◆ Induces natural enzyme action in meat for tenderizing.
- ◆ Retains more product moisture and flavor.
- ◆ Provides product uniformity and consistency.
- ◆ Less energy usage than conventional ovens.
- ◆ Reduces labor and evens-out work loads.
- ◆ Non-magnetic stainless steel interior, racks, and shelves resist corrosion.
- ◆ Stackable design for additional capacity.

767-SK SMOKER



Model 767-SK
WITH OPTIONAL LEGS

HALO
HEAT
#34

