

Cook & Hold Ovens

Higher yields,
better food quality.



The Original Cook & Hold Oven.

Featuring exclusive Halo Heat® technology, Alto-Shaam Cook & Hold Ovens produce better food quality and higher yields. Gentle, radiant Halo Heat evenly surrounds food without the use of extremely hot elements, added humidity or fans. Discover built-in savings with a ventless, waterless and energy-efficient design. Further increase savings and productivity with labor-free, overnight cooking and holding.

1200-TH with deluxe control option

ALTO-SHAAM

Engineered for overnight success and maximum return on investment.

- Discover better food quality—gentle, precise Halo Heat® technology evenly cooks and holds food without the use of extremely hot elements, added humidity or fans
- Utilize labor-free, overnight cooking and holding to reallocate labor and equipment where needed
- Roast, proof, braise, reheat, sous-vide, hold and more in the same oven
- Minimize food costs with 15-20% less protein shrinkage compared to conventional cooking methods
- Serve more portions from the same cut of meat to increase your profit margin
- Naturally tenderize less expensive, underutilized cuts of meat to produce a higher quality product
- Put product on display with a glass door option and in-door, adjustable LED lighting
- Place ovens anywhere with no oven hood or outside venting required
- Minimize operating costs, plumbing, drains and associated maintenance with easy-to-install, waterless and energy efficient equipment
- Cook and hold by time or temperature probe with simple or deluxe controls
- Ensure consistency between cooks and reduce training time with programmable recipes
- Streamline processes and empower your ovens, menu and business with ChefLinc™ remote oven management (Deluxe control only)

Single Compartment Ovens



Double Compartment Ovens



- TH/I and - TH/II models come standard with classic controls.
- TH models are available in simple or deluxe control options.