

K-12

FOODSERVICE EQUIPMENT SOLUTIONS

The food they love. The quality you demand.

Growing minds require tasty, nutritious food to fuel a full day of learning. Safely and efficiently serve students the high-quality food they love with equipment solutions from Alto-Shaam. Whether you're looking to deliver food to classrooms, replace old self-service options or implement a grab-and-go program, we've got you covered.



LOWER COSTS WHILE FUELING APPETITES

- ✓ Reduce labor
- ✓ Eliminate food waste
- ✓ Increase productivity
- ✓ Streamline processes
- ✓ Reduce equipment footprint
- ✓ Minimize operating costs



CULINARY SUPPORT

- ✓ Recipe / cook settings
- ✓ Menu development
- ✓ Equipment training
- ✓ Program support
- ✓ Fast scratch cooking



FOODSERVICE PROGRAM FLEXIBILITY

- ✓ Classroom delivery
- ✓ Grab-and-go options
- ✓ Safe, healthy food service
- ✓ Ready-to-heat meals
- ✓ Curbside meals



Schedule a virtual or in-person demo today!

ALTO-SHAAM

Discover our full line of efficient, labor-saving equipment solutions:

Combitherm® Combi Ovens

Execute a variety of menu items with steam, convection or combination cooking
Programmable recipes, one-touch cooking
Automatic self-cleaning, reduces labor
Improve employee safety
Easily stack to reduce equipment footprint
Use 80% less water with boilerless design
Smoke, roast or dehydrate commodity items to reduce food waste

Vector® Multi-Cook Ovens

Up to four ovens in one—unmatched food volume and variety
Exclusive Structured Air Technology®
Programmable recipes, one-touch cooking
Air fry food for a crispy, high-quality product without added oil and fat
Place anywhere with ventless, waterless operation [H Series]
Network capability to seamlessly push and pull recipes, oven settings and more
Stack with a Combitherm® oven for high-volume cooking and the most value out of a single, vertical footprint [F Series]

Cook & Hold/Smoker Ovens

Exclusive Halo Heat® technology
Cook and hold food at precise temperatures
No harsh heating elements, fans or added humidity
Labor-free, overnight cooking and holding
Place anywhere with ventless, waterless operation
Casters provide easy mobility for classroom delivery
Add bold, smoky flavors to food with ease

Heated Holding Cabinets

Exclusive Halo Heat® technology
Hold food at optimal temperatures
No harsh heating elements, fans or added humidity
Casters provide easy mobility for classroom delivery

Heated Shelf Merchandisers

Streamline your grab-and-go program
Improve hold times with Halo Heat® technology
Hold a variety of products with individual shelf temperature control
Countertop or floor-standing sizes can be placed anywhere

QuickChiller™ Blast Chillers

Reduce food waste
Chill prepared food for cold take-home meals and summer feeding programs
Comply with HACCP/FDA requirements
Programmable recipes, one-touch cooling

