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SWANKE HAYDEN CONNELL
KATHY/ND/KATHY/ND HSSUC.

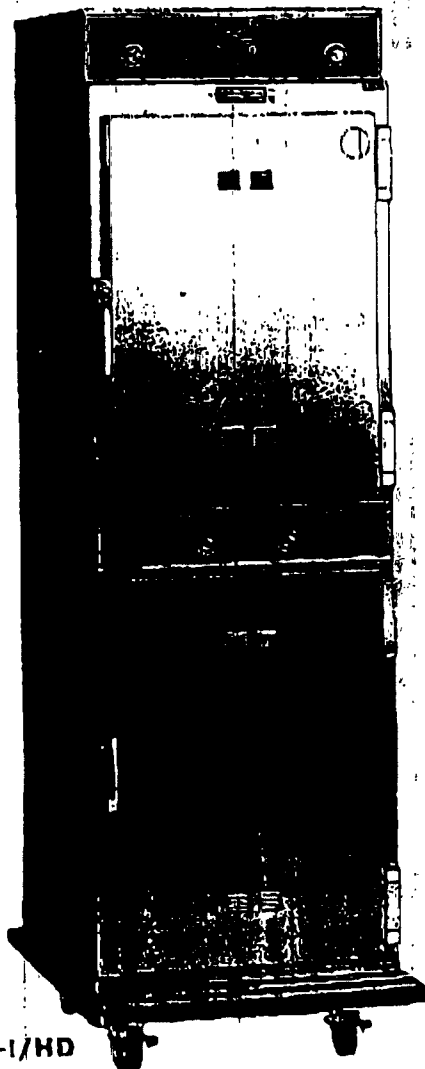
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ALTO-SHAAM. Cooking and Holding Ovens

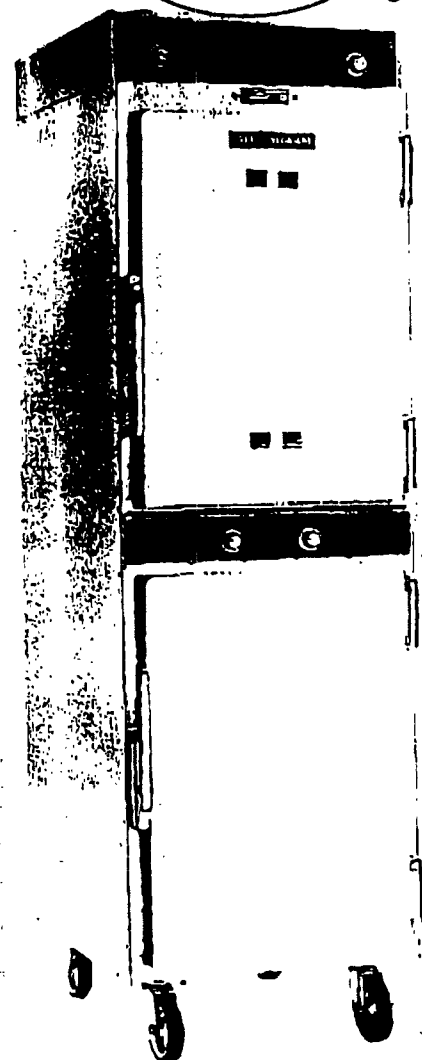
- ◆ HALO HEAT... a controlled, uniform heat source that gently cooks, holds and surrounds foods for better appearance, taste, and longer holding life.
- ◆ Cooks, roasts and holds meat, poultry, fish, potatoes, casseroles, vegetables, and reheats frozen convenience foods in the same cabinet.
- ◆ Reduces product shrinkage.
- ◆ Induces natural enzyme action in meat for tenderizing.
- ◆ Retains more product moisture, flavor, and minerals.
- ◆ Provides uniform and consistent cooking, day after day.
- ◆ Reduces labor and evens-out work loads.
- ◆ Non-magnetic stainless steel interior, side racks, and wire shelves resist corrosion.
- ◆ No oven hoods or outside venting required (most areas).
- ◆ No fire extinguisher system required.
- ◆ Adjustable thermostats:
 - Cooking 100° to 325°F (38° to 163°C)
 - Holding 60° to 200°F (16° to 93°C)

1000-TH-I SERIES

Price?
\$2700⁰⁰ AS per
Swanke



MODEL 1000-TH-I/HD



1000-TH-I/STD

HALO
HEAT

37A