



ALTO-SHAAM®

LOW TEMPERATURE COOKING INTRODUCTION

HALO
HEAT®



Welcome to the cost saving convenience of Low Temperature Cooking.

In 1968, Alto-Shaam invented the first automatic, commercial cook and hold oven featuring the principle of Halo Heat. The heating method provided by Halo Heat low temperature cooking and holding ovens consists of an electric thermal cable that encircles the entire cooking and holding chamber. This creates a gentle blanket or HALO of radiant heat — surrounding food with a consistent and uniform temperature with no air movement inside the oven compartment. This gentle heating concept cooks at low temperatures and at a high level of humidity to preserve product moisture, flavor, and nutrition. Halo Heat ovens are designed to convert automatically from a cooking temperature to a holding temperature where the product can remain until it is ready to be served.

Halo Heat is an entirely different system of cooking. Utilizing this uniform heat source, Halo Heat dramatically reduces meat shrinkage; provides natural enzyme

(aging) action for more tender, flavorful meat; and preserves natural juices along with nutritional values in all foods. Halo Heat cooking reduces energy cost, cuts back on labor and handling, and solves kitchen space problems. There is no mechanical ventilation or oven hood necessary in most areas so the ovens can be moved wherever they are needed.

Read this booklet carefully. Halo Heat is a cooking system that requires minimal care once you have learned the basic principles. For best results with many products, we recommend you start your cooking cycle the evening before — for serving the next day. In many areas, off-peak power rates are also lower at night.

If anything you cook in a Halo Heat low temperature cooking and holding oven doesn't meet your highest standards of quality, please contact one of our food service professionals for help. Usually, only a minor change in procedure is required.