

# Alto-Shaam Electric Rotisseries



AR-7EVH stacked over matching AR-7H holding cabinet

## This rotisserie shows its strengths

- True European aesthetics maximize food presentation during the cooking process.
- Models are available in reach-in and pass-though configurations.
- Rotisseries are stackable to maximize floor space.
- Ventless hood technology eliminates venting needs. Fastest cooking in the round.
- Dual heating sources combine high-velocity convection and radiant heat technology that “cooks” food in almost half the time of the competition.
- Two-step cooking capability allows food to switch to hold mode at the end of the cooking process.
- Food can be displayed and held longer, maximizing sales, productivity, and the “theatre effect.”

## Don't stop at just chicken

- Accessory baskets and skewers easily mount into place.
- Cook pork loin, turkey breast, meatloaf, ribs, vegetables and more.
- Maximizing offerings means maximizing sales.

## Efficient operation

- Operating at only 8.3 kilowatts, the Alto-Shaam rotisserie uses very little electricity to cook a full load of delicious food.
- Temperature-dropping hold mode further saves on energy costs.

## Easy to clean

- Designed to easily and quickly break down into manageable components.
- Components easily wash up in a standard pot sink or a dishwashing machine.
- Teflon-coated components are also available.

## Mix and match

- Can be placed independently on a stand or counter.
- Can be double-stacked to maximize production.
- Can be placed on a companion holding cabinet and utilize the rotisserie's ventless hood technology.



AR-7EVH



AR-7E

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