Alto-Shaam® Platinum Series
CONVECTION OVENS

ALTO-SHAAM®

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CONVECTION OVENS

PLATINUM PERFORMANCE

- The most durable and versatile convection oven
- Rapid temperature recovery
- Balanced airflow for even baking
- Heavy-duty all stainless steel construction
- Innovative, dependent door drive system

QUICK TEMPERATURE RECOVERY FROM DOOR OPENINGS

- Gas models feature a high-efficiency 50,000 Btu transverse burner and electric models feature three high-efficiency 5kW or 10kW elements, which supply plenty of power to recover from frequent, momentary door openings.
- Other convection ovens that use more energy can overshoot the cooking temperature, creating uneven cooking results.
- Alto-Shaam's balance of air distribution, burner/element size, insulation, and design deliver the most consistent cooking and baking performance of any convection oven.

BAKE ON ANY RACK WITH EASE

- Exclusive transverse burner distributes heat evenly throughout the oven cavity.
- Experience consistent cooking from the lower shelves to the upper shelves.
- No more pan rotation!

AN OVEN THAT CAN TAKE A BEATING

- Solid, welded construction and heavy gauge stainless steel.
- Frame-mounted door handles keep the door from bending or warping under extreme use. Frame-mounting also insulates the door handles, keeping them safe and cool to the touch.

TOUGH DOOR CLOSING MECHANISM

- Heavy-duty dependent door closure system with welded, flat bar drive system maximizes door reliability.
- 60/40 windowed dependent doors feature adjustable heavy-duty stainless steel roller closure for positive oven door sealing.
- Integral welded one-piece hinge posts and bearings stand up to high volume use.
- Unique door gasket prevents heat loss during operation.

STACKABLE

- Two convection ovens can be stacked on top of each other or to make the most of your kitchen footprint, stack a Combitherm® oven or electric rotisserie on top of your Platinum Series convection oven.

ALT⌀-SHAAM®