ALTO-SHAAM

COMPARISON CHART

SIMPLE vs. **DELUXE**
Multi-Cook Ovens   Multi-Cook Ovens

	SIMPLE Multi-Cook Ovens	**DELUXE** Multi-Cook Ovens
MODELS	- 2, 3, or 4 chambers with half-size sheet pan or full-size hotel pan capacity - Ventless, waterless, countertop design - Feature exclusive Structured Air Technology®	- 2, 3, or 4 chambers with half-size sheet pan or full-size hotel pan capacity - Ventless, waterless, countertop design - Feature exclusive Structured Air Technology®
DESIGN	- **Rounded corners** - **Cool-touch glass** - **Custom colors available** Note: allow an extra 6 weeks lead time - **In-door LED lighting for improved visibility** - **Customized aesthetics** - Change the interior light brightness to complement restaurant ambiance	- **Rounded corners** - **Cool-touch glass** - **Custom colors available** Note: allow an extra 6 weeks lead time - **In-door LED lighting for improved visibility** - **Customized aesthetics** - Change the interior light brightness to complement restaurant ambiance
CONTROL OPTIONS	- Simple	- **Deluxe** ChefLinc dashboard connection standard with all deluxe control ovens

	SIMPLE MULTI-COOK OVEN	**DELUXE** MULTI-COOK OVEN

CONTROL FEATURES	**- SIMPLE CONTROL**
	
	  - Control temperature, fan speed
	    and cook time in each chamber
	  - Recipe upload / download via USB port
	  - Basic, one-touch cooking with preprogrammed
	    recipes with up to 3 stages each
	  - Chamber lights flash when cooking is complete
	  - When turning off, oven goes to cool down
	    prior to completely shutting down
	  - Progress bar
	  - Available in 7 languages
	    - English - Dutch
	    - Spanish - Norwegian
	    - French - Portuguese
	    - German
		- DELUXE CONTROL WITH CHEFLINC
		
		  - Programmable recipes with unlimited cook stages - allowing
		    customers to execute all cooking requirements for their business
		  - Categorize and filter recipes for seamless identification
		    and execution
		  - Notifications guide the cooking process
		  - Addition of unlimited instruction stages that can be added
		    to each recipe - ensuring that SOP are followed
		  - Chamber lights and door handle flash when an action is required
		  - Chamber lights and door handle flash when cooking is complete
		    to cut through noise of a busy kitchen or restaurant
		  - When door is opened and closed the chamber light continues
		    to flash reminding employees to complete the action
		  - Ability to add images to recipes - so employees can see
		    what the end product should look like when complete
		  - Ensure consistency by adding additional photos to recipes
		    at each stage of cooking
		  - Displays service and cook data on screen
		  - Two screen modes:
		    - Chamber Cookbook – Recipes only show if their cooking
		      temperatures fall within 50 F [10 C] of current
		      chamber temperature
		    - Master Cookbook – The full recipe list
		  - Available in multiple languages
		    - Russian - Spanish - Portuguese
		    - Chinese - French - Norwegian
		    - English - German - Dutch
		
		  - Home screen display options to allow you to set the
		    desired home screen for your operation
		  - Recipe upload / download via USB port
		
		- CHEFLINC FEATURES
		
		  - Wireless or Ethernet connectivity
		  - Ability to download or upload recipes in real time — allowing
		    customers to create recipes on dashboard and push to
		    the ovens from any location
		  - Ability to upload recipes to single oven, a group of ovens in
		    a specific territory or all ovens
		  - Oven monitoring
		    - Door open/closed status
		    - Chambers in use
		    - Detailed cooking reports
		    - Service details and diagnostics