

# ORIGIN<sup>TM</sup> MULTI-COOK CONVECTION OVEN

Powered by Structured Air Technology<sup>®</sup>

Even across every pan.  
*Even fully loaded.*

No hot spots. No pan rotations.  
No compromises. Just precision evenness  
that unlocks better food, faster service,  
and the freedom for staff to focus  
where it matters most.

ALTO-SHAAM<sup>®</sup>

Discover the difference >



# Changing the rules of convection.

## PRECISION EVENNESS. REAL IMPACT.

- Consistent results across every pan
- Eliminate pan rotations and reallocate or reduce labor
- Improve food quality with repeatable outcomes
- Increase throughput with less oversight

## INTRODUCING MULTI-COOK CONVECTION OVENS

- Cook up to four unique foods at one temperature – each with its own precision timing
- Dedicated cooking chambers deliver consistent, high-quality results

## STRUCTURED AIR TECHNOLOGY®

- High-velocity, vertical airflow for uniform heat distribution
- Directed airflow passes through each individual chamber jet plate
- Eliminates hot spots and uneven cooking
- Maintains consistency with fewer door openings



## DESIGNED FOR PERFORMANCE & EFFICIENCY

### REMOVABLE RACKS AND JET PLATES

- Two, three, or four chamber options
- Raised racks optimize airflow
- Machine-washable for ease of cleaning

### DEPENDENT, DOUBLE PANE GLASS DOORS

- Clear visibility into each cooking chamber
- Smooth door swing
- Reliable door construction

### VERSATILE STACKING OPTIONS

- Optional casters for lower placement
- Adjustable 25" [64 cm] legs included
- Stacking kits available for compatible models

### STANDARD CONVECTION FOOTPRINT

## INTUITIVE CONTROL. MAXIMUM OUTPUT.

### SIMPLE CONTROLS

- Simple on/off/cooldown switch
- Clear "heat on" indicator light
- High/low fan switch

### THOUGHTFULLY DESIGNED TEMPERATURE CONTROL

- Smooth, rolling dial to set temperature and time
- Easily check actual chamber temperature by tapping the temperature icon
- Maximum 500°F [and 260°C]

### ENERGY OPTIONS

- Natural gas or electric

