



Cook and Hold Ovens

SUPERIOR QUALITY

- Expand your menu with the endless possibilities of the Slow Pro Oven “Low & Slow” Cooking
- Traps natural flavor from your products & preserves the natural enzymes, proteins, minerals & vitamins resulting in a more moist & juicier product

EASY TO OPERATE

- Simple controls make this the easiest unit to operate on the market
- Multiple rack design makes it easy to cook products of any size
- Automatically switches into hold mode once the cook cycle is complete



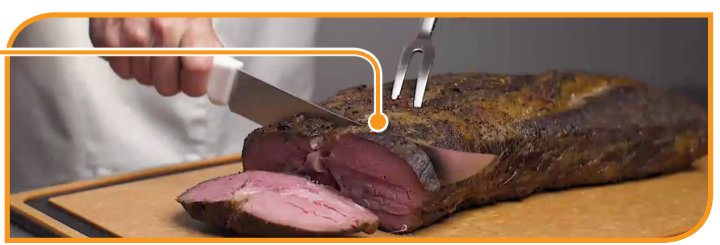
SET IT LOW. COOK IT SLOW.

- Set up the Slow Pro before you leave for the night & have your products ready to serve & holding throughout the next day
- Save time by letting the Slow Pro do all the work for you on your schedule & rethermalize products on demand



MONUMENTAL SAVINGS

- Every fifth cut of meat is essentially free due to product retention from the “Low & Slow” cooking, saving you money, time & energy
- Most affordable Cook & Hold Oven on the market



SlowPro vs Conventional Oven

SlowPro cooked overnight at lower heat, while Conventional Oven cooked during the day at higher heat

The extra weight retained with “Low & Slow” can translate to **savings of \$40 per cut of meat!**

SlowPro only lost 1.12 lbs cooking, while the **Conventional Oven** lost 4.86 lbs. **A 28% higher yield** from the SlowPro

