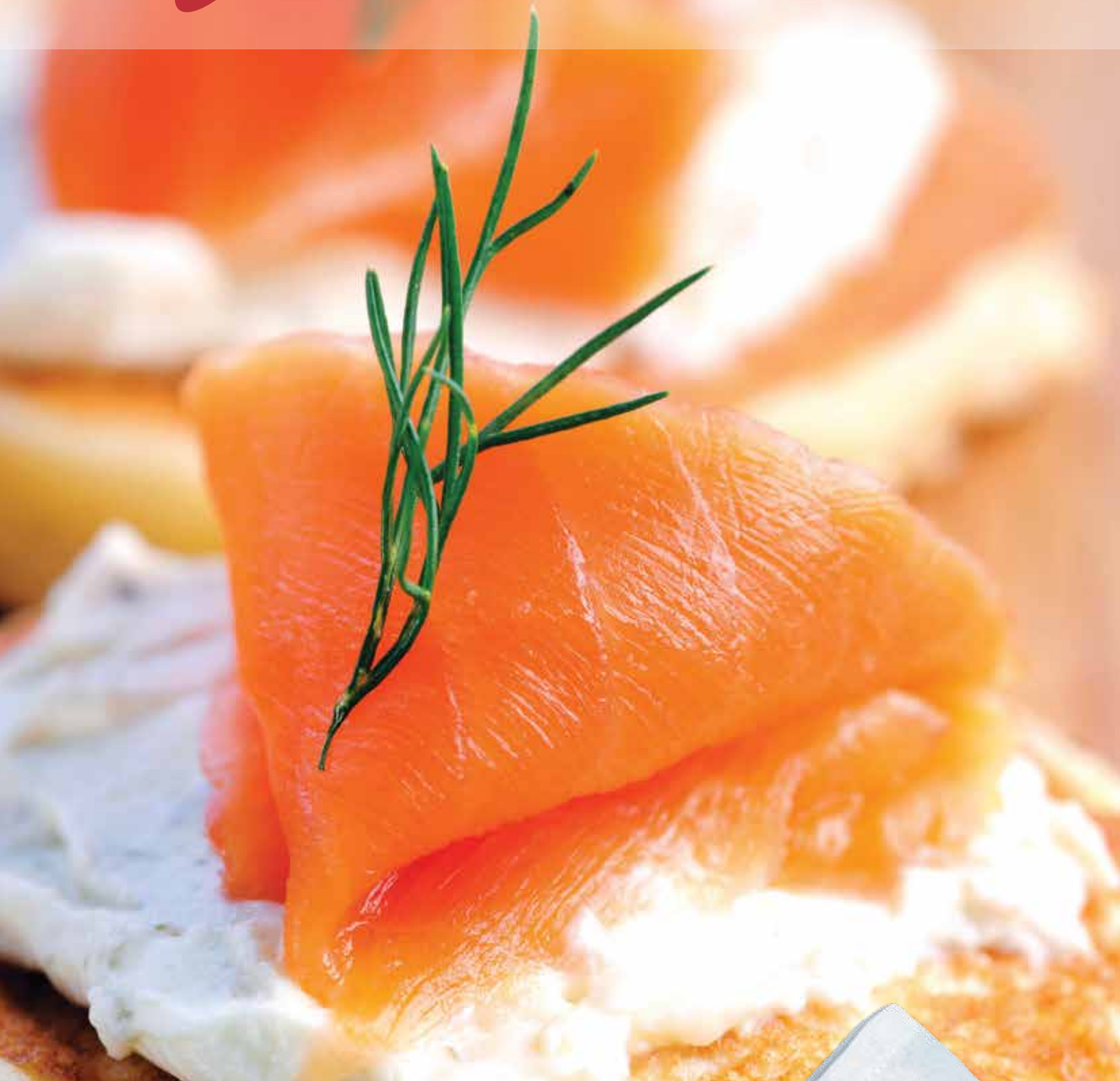


**ALTO-SHAAM®**

**SMOKER OVENS**



**For your nearest Dealer call 1800 035 327  
or visit [www.comcater.com.au](http://www.comcater.com.au)**

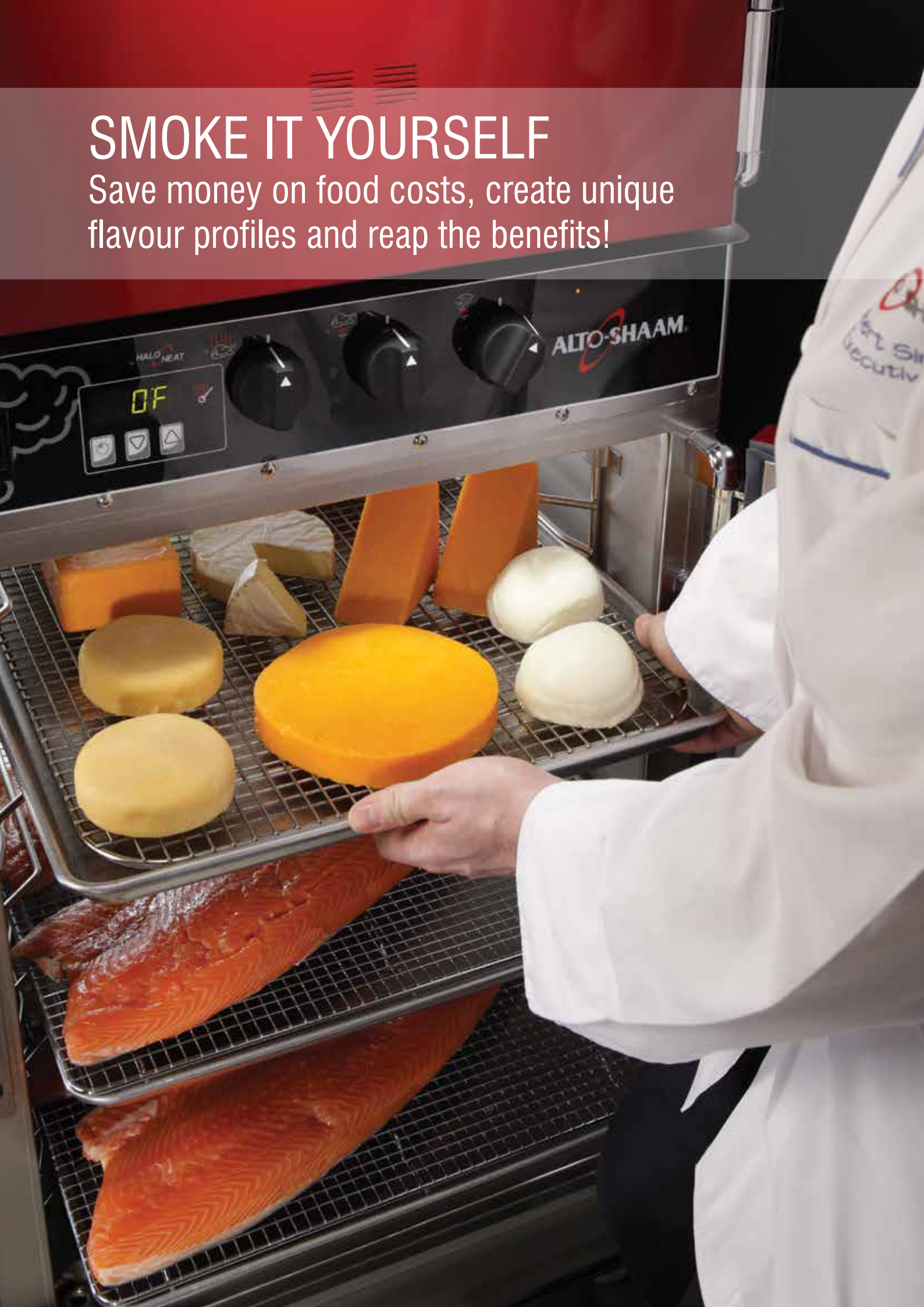


*from the world of Comcater*



# SMOKE IT YOURSELF

Save money on food costs, create unique flavour profiles and reap the benefits!



# IF YOU WANT UNIQUE FLAVOURS, DO UNIQUE THINGS



Introduce bold, new flavours to your menu through a time-honoured cooking and flavouring technique that is sure to add new taste options to your kitchen's line-up. With an Alto-Shaam® smoker, you can easily expand your quality menu, without added sodium, fats, or sugars.

## REAL WOOD, REAL FLAVOUR

Smoking food with real wood chips gives food that real smoke flavour – it's a flavour that you can't replicate with spices or seasonings. Slowly cooking your food with precision in an Alto-Shaam smoker allows you to set the smoke flavour intensity in a controlled manner. Develop a signature flavour profile by adding in wine, spices or exotic wood chips to add versatility to your menu.

These unique flavours will help you create signature menu items for your business – all while saving you money. Pre-smoked food can cost up to twice as much, but if you smoke it yourself, you will reap the benefits of lower costs, menu extension and increased sales.

## HOT OR COLD SMOKE

This smoker doesn't have to heat up your kitchen to get the job done. Ordinary ingredients are transformed with the ability to smoke hot or cold. Cold smoke cheese, seafood, vegetables, fruits and more for an expanded menu. Go ahead and experiment with the smoker – you just might create something extraordinary.



## HIGHER PROFITS, YIELDS WITH COOK & HOLD TECHNOLOGY

An Alto-Shaam® smoker benefits your kitchen in more ways than just expanding your menu options. The smoking oven's cooking capabilities are powered by the Halo Heat® technology in the iconic Alto-Shaam Cook & Hold oven.

**Unmatched tenderness** – The gentle, radiant heat in the smoker oven combined with precise holding temperatures enacts an enzyme effect that naturally tenderizes proteins.

**Energy Efficient** – The oven features an energy efficient radiant heating technology, gentle heat and superior insulation, allowing you to use less than \$1 worth of electricity per cook load.

**Higher yields mean more profits** – What could you do with six extra servings from each 12-pound roast you cook in another smoker or pit barbecue? Increased yields result in increased product served and increased profits. An investment in an Alto-Shaam smoker can pay for itself in only a few months by providing more food for service.

Your food costs can be reduced by selling even more meat to your customers, having a direct impact on your kitchen's budget each week.

# SINGLE COMPARTMENT OVENS

## 767SK SERIES

Available with simple or deluxe programmable control

**Product Capacity** 45 kg  
**Pan Capacity** 9 Full-size steam pans (GN 1/1), 5 Full-size sheet pans  
**Dimensions** 676W x 802D 848H mm



## 1000SK SERIES

Available with simple or deluxe programmable control

**Product Capacity** 54 kg  
**Pan Capacity** 3 Full-size steam pans (GN 1/1), 7 Full-size sheet pans  
**Dimensions** 597W x 802D x 1021H mm



## HACCP DOCUMENTATION SOFTWARE

An option to support your documentation requirements

HACCP Compliance has never been easier. Each of Alto-Shaam's smoker ovens featuring deluxe programmable controls offers an optional data logger that automatically tracks temperature readings and operation mode by date and time, all downloadable onto a USB flash drive.

# DOUBLE COMPARTMENT OVENS

## 1767SK SERIES

Available with simple or deluxe programmable control

**Product Capacity** 45 kg - per compartment  
**Pan Capacity** 9 Full-size steam pans (GN 1/1), 5 Full-size sheet pans  
**Dimensions** 676W x 832D x 1572H mm



## 1000SKI

Available with simple control

**Product Capacity** 54 kg - per compartment  
**Pan Capacity** 3 Full-size steam pans (GN 1/1), 7 Full-size sheet pans  
**Dimensions** 608W x 832D x 1572H mm

## 1200SKIII

Available with deluxe programmable control

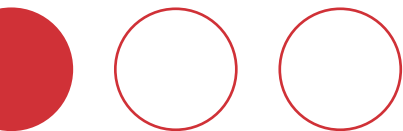
**Product Capacity** 54 kg - per compartment  
**Pan Capacity** 3 Full-size steam pans (GN 1/1) On optional wire shelves only,  
7 Full-size sheet pans  
**Dimensions** 5608W x 819D x 1920H mm



### PAN DIMENSIONS

Full-Size Steam Pans (GN 1/1): 530 mm x 325 mm x 65 mm  
Full-Size Sheet Pans: 457 mm x 660 mm x 25 mm

All smokers are available in stainless steel, burgundy or custom colour exterior.



#### NATIONAL HEAD OFFICE

156 Swann Drive, Derrimut, VIC 3030

**Phone:** 03 8369 4600

**Fax:** 03 8369 4699

**Email:** sales@comcater.com.au

#### EQUIPMENT SALES

**Phone:** 1800 035 327

**Fax:** 1800 808 954

#### VIC/TAS SALES SHOWROOM & DEMONSTRATION KITCHEN

96-100 Tope Street, South Melbourne, VIC 3205

**Phone:** 03 8369 4600

**Fax:** 03 8699 1299

**Email:** sales@comcater.com.au

#### NSW/ACT SALES SHOWROOM & DEMONSTRATION KITCHEN

20/4 Avenue Of The Americas, Newington, NSW 2127

**Phone:** 02 9748 3000

**Fax:** 02 9648 4762

**Email:** nswsales@comcater.com.au

#### QLD/NT SALES SHOWROOM & DEMONSTRATION KITCHEN

1/62 Borthwick Avenue, Murarrie, QLD 4172

**Phone:** 07 3399 3122

**Fax:** 07 3399 5311

**Email:** qldsales@comcater.com.au

#### WA SALES SHOWROOM & DEMONSTRATION KITCHEN

16/7 Abrams Street, Balcatta, WA 6021

**Phone:** 08 6217 0700

**Fax:** 08 6217 0799

**Email:** wasales@comcater.com.au

#### SA SALES

**Phone:** 0409 340 015

**Email:** sasales@comcater.com.au

#### EQUIPMENT SERVICING (24/7)

**Phone:** 1800 810 161

**Fax:** 03 8369 4696

**Email:** service@comcater.com.au

#### EQUIPMENT SPARE PARTS

**Phone:** 1300 739 996

**Fax:** 03 8369 4696

**Email:** spares@comcater.com.au

#### TECHNICAL PHONE SUPPORT

**Phone:** 1300 309 262

**Fax:** 03 8369 4696

**Email:** technicalsupport@comcater.com.au

**www.comcater.com.au**