

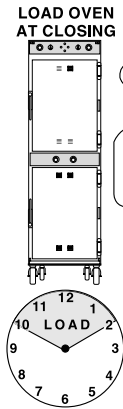
# LOW TEMPERATURE COOKING INTRODUCTION

## LABOR AND EQUIPMENT COST REDUCTION

Halo Heat ovens are easy to operate and maintain. After the raw product is placed in the oven and the controls are set, there is no need to check, stir, or adjust the time or the temperature. Minimal time is spent attending the product during cooking. This advantage, combined with the automatic conversion to the hold cycle, frees key personnel to concentrate on other tasks including final product and presentation.

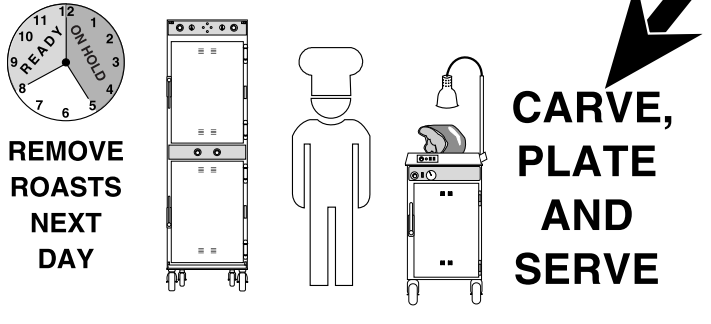
### HALO HEAT REDUCES LABOR

**LOAD OVEN AT CLOSING**



- **PRODUCT CAN BE COOKED THE NIGHT BEFORE FOR SERVING THE NEXT DAY.**
- **COOKING TAKES PLACE OUTSIDE PEAK PREPARATION HOURS.**
- **PRODUCT DOES NOT NEED CHECKING.**
- **OFF-PEAK ELECTRICAL RATES ARE USED.**
- **KEY PERSONNEL CAN CONCENTRATE ON OTHER TASKS.**

### DISTRIBUTES WORK LOADS



**REMOVE ROASTS NEXT DAY**

**CARVE, PLATE AND SERVE**

When cooking in a Halo Heat oven at a temperature of 250°F (121°C), outside venting and expensive exhaust hoods are not necessary in most areas. Kitchens remain cooler, lowering energy costs by reducing the exchange of heated air. Because the ovens do not need outside venting, they can be put almost anywhere — in the corner of the kitchen, on a buffet line, or in a banquet room. The ovens can also be built into a counter or to save space, can be stacked in combination with another Halo Heat oven or holding cabinet of the same or similar dimensions.

Cooking at low temperatures also reduces cleaning time. Most food does not normally carbonize or burn on the interior of the oven.

**HALO HEAT**



**500-TH SERIES**  
SINGLE COMPARTMENT  
40 lb (18 kg) Capacity  
Stackable Design



**750-TH SERIES**  
SINGLE COMPARTMENT  
100 lb (45 kg) Capacity  
Stackable Design



**1000-TH SERIES**  
SINGLE COMPARTMENT  
120 lb (54 kg) Capacity  
Stackable Design



**1000-TH SERIES**  
DOUBLE COMPARTMENT  
120 lb (54 kg) Capacity  
Per Compartment