

# Top Reasons for choosing a Alto-Shaam Gas Rotisserie

1. **Excellent theatre effect** — Visible flames dance as the food turns in this dramatic presentation. And the full front panel doors ensure you won't miss one moment of the action.
2. **Efficient heat delivery** — Behind the rotating food is a battery of three cast iron thermal tiles that provide efficient heat retention to perfectly cook your menu items. Each of the three rotisserie tiles is independently controlled, providing zoned heating flexibility.
3. **Independently rotating skewers** — Each skewer is controlled by a drive system that is powered by electric geared motors.
4. **Impressive food quality** — The gas-fed flames in the gas rotisserie provide remarkable flavor.
5. **Easy to clean** — Disassembles completely for easy clean up.



1-800-558-8744  
www.alto-shaam.com

**ALTO-SHAAM**<sup>®</sup>



**Ecologically Smart.  
Economically Smart.**