

# CONVENIENCE STORE

## FOODSERVICE EQUIPMENT SOLUTIONS

Easily start or enhance your complete foodservice program with Alto-Shaam system solutions

Consumers continue to look for convenient, grab-and-go food options. Fresh, high-quality food keeps them coming back for more. Whether your c-store is looking to introduce a foodservice program or build on an existing program, Alto-Shaam has the experience, resources and equipment system solutions to meet your needs.

### Do you struggle with:



Food waste due to inconsistent or improper cooking and short holding times?



Space or equipment installation limitations?



Labor-intensive processes or the availability of labor?



Lack of menu variety and limited resources to develop your menu?

### Boost profits with Alto-Shaam's exclusive technology

#### Structured Air Technology®

Deliver optimized, focused heat with upward and downward airflow. This method allows for faster, more even and consistent cooking—without the use of microwaves.

#### Halo Heat® Technology

Maintain food quality and extend holding times. This gentle, radiant heat evenly surrounds food without the use of extremely hot elements, added humidity or fans.



# Increase your profits with a high-quality foodservice program

Whether you're looking to cook, hold, display or chill food for customers, Alto-Shaam has a full line of equipment solutions available. We partner with our c-store customers to determine what best fits the needs of their operation.



## Heated Shelf Merchandisers

- Boost impulse sales with an enhanced grab-and-go experience
- Improve holding times
- Easy to install
- Customizable branding available
- Hold a variety of items with individual shelf temperature control

HSM 36-CT

## Vector® H Series Multi-Cook Ovens

- Unmatched food volume and variety in a small space
- Four ovens in one
- Consolidate equipment by replacing microwaves, high-speed ovens, roller grills and convection ovens
- Exclusive Structured Air Technology
- Ventless, waterless operation
- One-touch menu execution
- Simplify steps
- Network capability to seamlessly push and pull recipes or limited time offers (LTOs), adjust oven settings and more

## Cook & Hold Ovens Heated Holding Cabinets Warming Drawers

- Exclusive Halo Heat Technology delivers the highest quality food with longer hold times
- Cook & Hold ovens provide optimal food quality for longer hold times in existing equipment, such as roller grills
- Easily position under counters or cooking equipment
- No harsh heating elements, fans or added humidity
- Energy efficient
- Easy to install

## QuickChiller™ Blast Chillers

- Reduce food waste by chilling prepared food for cold take-home meals
- Focus on EBT customers
- Comply with HACCP/FDA requirements
- Easily position under counters or cooking equipment
- Easy to install



VMC-H4  
OVER  
750-S

QC3-3





## Expand your menu from breakfast to dinner—and everything in between. We're here for you.

Our team of experienced chefs have nationwide partnerships with established food brands to help get your food programs up and running.



### CULINARY SUPPORT

- ✓ Cook settings
- ✓ Product testing
- ✓ Training
- ✓ Menu development



### PRODUCT KNOWLEDGE

- ✓ Made-to-order programs
- ✓ Fresh
- ✓ Frozen
- ✓ Par-baked



### BREAKFAST

Sandwiches

- Biscuits
- Croissants
- Proteins  
(chicken, bacon, sausage)

French toast sandwiches

Burritos

Breakfast bowls



### LUNCH

Burgers

Chicken tenders

Burritos

Sandwiches



### DINNER

Chicken

Sides

Sandwiches



### BAKERY

Cookies

Cinnamon rolls

Sweet items



### SNACKS

Corn dogs

Mac n cheese

Potato wedges



### PIZZA

Slice

Whole