

# LET'S GET COOKING

**SECO** SELECT

TEST OUR METAL™



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### MADE IN AMERICA. MADE TO LAST.

Building an excellent product requires building excellence into every single part. We focus on the details — from heavy-duty handles and hinges to top-of-the-line technology — because quality matters every step of the way.

Long respected for outstanding products, performance, and engineering, SECOSelect is a premier brand in the foodservice industry. We use only the highest grade of materials to manufacture our mobile racks, proofing cabinets, combination heated and proofing cabinets, cafeteria lines, equipment stands, and ovens.

Our products are built to withstand the rugged demands of a busy kitchen. In all types of institutions, SECOSelect products have proven their endurance year after year.

Today, we're reengineering institutional and commercial kitchens across America with technology that pushes the limits of innovation. Our energy-efficient holding cabinets, transport carts, and banquet carts have the lowest operating costs in the foodservice industry. And we work together with kitchen design consultants, institutional customers, and high volume kitchen managers to continually move our product designs forward.

SECOSelect is a member of the Affinis family of fine foodservice brands.

Learn more by visiting

[www.SECOSelect.com](http://www.SECOSelect.com)

## Introducing the all-new ComboChef™ Oven

SmartChoice menu system cooks at the touch of a button

Dual product probes for precise control



Double wall construction with 100% 304 stainless steel

No plumbing connections required

### CC-5 | ComboChef™ Oven

The most versatile oven on the market, the ComboChef™ Oven does it all — convection cooking, steaming, smoking, roasting, holding, and baking, or a combination of methods. Its patented SmartChoice™ technology functions like a built-in chef, with an easy-to-program menu management system. SmartChoice provides precise temperature control, within a single degree, and a powered cool-down cycle to prevent overcooking.

- 40 preprogrammed menus for easy operation
- Easy Cook feature for programming basic operations
- Multi-temperature cooking
- Two speed convection fan
- TruSmoker for incredible flavors
- Drippings catch pan for sauces
- Energy efficient



### **RH-5 | RoastRight™ Oven with Steam**

This RoastRight™ Oven combines convection cooking, convection roasting and holding with steam for high product yields. Cooking with steam helps products better absorb heat and cook evenly.

RoastRight stores up to 20 cooking profiles for quick and simple operation.

- Evenly browns products
- TruSmoker for incredible flavors
- Probe cooking for guaranteed results
- Stainless steel construction throughout
- No plumbing connections required
- Energy efficient



### **RH-5 | RoastRight™ Oven**

This RoastRight™ Oven offers convection cooking, convection baking, roasting and holding options for flavorful results. It evenly browns proteins at higher temperatures, roasts slowly at lower temperatures, and maintains desired temperatures for serving. Simple programming makes the RoastRight easy to operate.

- Evenly browns products
- Optional TruSmoker for incredible flavors
- Optional product probe
- Stainless steel construction throughout
- Energy efficient



### **CH-3 | CookSavor™ Oven**

The heavy-duty CookSavor™ Oven yields maximum flavor using minimum energy. With built-in Armor Heat™ Technology, this oven radiates heat from all walls, cooking food to perfection and maintaining an even temperature throughout. After cooking, the CookSavor automatically switches to a hold cycle, keeping products at the perfect serving temperature.

- Energy efficient (115 V)
- ArmorHeat™ technology for even cooking
- Fully framed with steel and insulated
- Stainless steel construction throughout
- Easy-to-use digital control panel

## GET COOKING

SECOSelect ovens are high-performing and built to withstand the daily demands of commercial and institutional kitchens. All of our ovens are all constructed of stainless steel interior and exterior, using high-grade, heavy-duty materials. The ComboChef,<sup>™</sup> RoastRight,<sup>™</sup> and CookSavor<sup>™</sup> ovens are among the most energy efficient models on the market.

## TOP-NOTCH TECHNOLOGY

Armor Heat<sup>™</sup> Technology is built into every heated transport cabinet, banquet cart, holding cabinet and CookSavor<sup>™</sup> Oven. With heating elements built into the walls, Armor Heat acts like a protective shield to keep heat locked in and maintain a steady temperature. All of our heated/proofing cabinets feature EvenHeat<sup>™</sup> Technology, which uses an aluminum core to create even, efficient heating and proofing.

## TEST OUR METAL<sup>™</sup>

Invest in equipment that is built to last. Proudly made in the United States, SECOSelect products are ruggedly constructed with the finest materials available to guarantee a productive service life.

Visit [www.secoselect.com](http://www.secoselect.com) to view our full product line:

### Ovens

ComboChef Oven  
RoastRight Ovens  
CookSavor Cook and  
Hold Ovens

### Heated Holding Products

Transport Cabinets  
Transport Carts  
Banquets Carts  
Prison Carts  
Cafeteria Lines  
Heated/Proofing Cabinets  
Proofing Cabinets

### HealthCare

Tray Delivery Carts  
Patient Carts

### Mobile Racks

Knockdown Racks  
All Welded Racks  
X Racks



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