ALTO-SHAAM CHALLENGES, INSPIRES LOCAL ENGINEERING STUDENTS

Company Hosts Third Annual Advanced Problem-Solving Competition with ASME’s Marquette University Chapter

MENOMONEE FALLS, Wis. (December 10, 2019) – Together with the Marquette University chapter of the American Society of Mechanical Engineers (ASME), Alto-Shaam hosted the third annual Advanced Problem-Solving Competition from November 22 to 23. The event engaged students to come up with innovative solutions with a focus on the future state of the commercial cooking industry.

Under the guidance of Alto-Shaam engineers and Marquette University’s ASME chapter volunteers, teams of six students used their education and imagination to explore design challenges and propose action plans to complex design challenges.

The competition began on Friday, November 22 at Alto-Shaam’s headquarters in Menomonee Falls where students were presented with the design problem after a manufacturing facility tour where the students were able to watch as the competition trophies were cut from stainless steel sheets on a laser cutting machine. Students were also treated to a three-course dinner prepared by the Alto-Shaam culinary staff, which helped further their understanding of the impact of Alto-Shaam’s products on food quality.

The event resumed at Marquette University’s Engineering Hall on Saturday, November 23 where students worked on their design problems and presented solutions during team presentations. Cash prizes were awarded along with trophies.

“This event gives the students of Marquette an opportunity to view Alto-Shaam’s facility, see the product in action, sample the benefits of producing quality products, and possibly help Alto-Shaam advance our product with innovative thinking,” said event coordinator Christa Pieper, Regulatory Compliance Manager at Alto-Shaam.

Editor’s note: Download hi-res photos at:
https://www.dropbox.com/sh/wvju3c4te7135zg/AACzcccjEHNHi3YcdRp2LFb3a?dl=0
About Alto-Shaam, Inc.
Alto-Shaam was born of remarkable innovation that has since advanced the global commercial foodservice industry. Since revolutionizing heated holding in 1968 with Halo Heat® technology, Alto-Shaam has continuously responded to industry needs by pioneering cutting-edge system solutions. Alto-Shaam offers an expanded, award-winning product portfolio, including the revolutionary Vector® Multi-Cook Ovens, Combitherm® Ovens, Cook & Hold Ovens and a variety of heated holding solutions. For more information, visit alto-shaam.com.

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