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**ALTO-SHAAM CHEF PARTICIPATES IN CHARITY DINNER**

*More than \$30,000 raised in one night for American Liver Foundation of Southeastern Wisconsin*

**MENOMONEE FALLS, Wis. (December 5, 2018)** – Alto-Shaam’s Corporate Executive Chef Robert Simmelink was one of 12 chefs cooking for a cause at the American Liver Foundation of Southeastern Wisconsin’s Harvest Gathering in Milwaukee this month.

The charity event offered an interactive cooking experience with more than 80 guests assisting a dozen chefs in the preparation of a three-course meal. The group raised more than \$30,000.

“It was an honor to help the American Liver Foundation of Southeastern Wisconsin,” Simmelink said. “I am grateful to have met new friends who are equally passionate for the cause and culinary arts.”

With hands-on learning, the guests gained the necessary skills and knowledge to recreate new and creative recipes at home for their families.

“The week of the event, I just returned from visiting Turkey,” Simmelink said. “I was excited to share this fresh travel experience with the guests by creating a menu that incorporated the best Turkish dishes that I had eaten.”

Simmelink’s menu included an artisan mezze platter, which is a Middle Eastern appetizer that features an assortment of sheep and goat cheeses, olives, hummus, and other items depending on the region. For his entrée, Simmelink served a braised lamb tajine and a Turkish-inspired salad with a pomegranate molasses and olive oil dressing.

**Download hi-res image here:** (Photo credit: Samantha Chartrau)

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**About Alto-Shaam, Inc.**

Alto-Shaam’s corporate headquarters, worldwide manufacturing facility, Culinary Institute and Technical Institute are based in Menomonee Falls, Wisconsin. For more than 60 years, Alto-Shaam has been a recognized leader and innovator in the global commercial foodservice equipment industry. With a core business in primary cooking equipment, Alto-Shaam offers an expanded product portfolio that includes award-winning Combitherm® ovens, Vector™ Multi-Cook Ovens, Halo Heat® cook & hold ovens, smoker ovens, heated holding, heated display and merchandising solutions, QuickChiller™ rapid chill units, rotisserie ovens, convection ovens, and drop-in hot and cold wells. Alto-Shaam is also the industry leader in providing integrated food production systems for cook/chill, banqueting and rethermalization applications.

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