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ALTO-SHAAM NAMES TWO NEW DIRECTORS OF NATIONAL ACCOUNTS-RETAIL

MENOMONEE FALLS, Wis. (December 5, 2018) – Alto-Shaam announces two new directors of national accounts on its retail team.

Tami Olson previously served as National Account Manager and has been with the company since 2002.

“Tami’s world-class skills in customer service and key account growth sales have been critical to Alto-Shaam’s chain account growth,” said Lucy McQuillan, executive vice president of global sales at Alto-Shaam. “We are thrilled to welcome her to this new role.”

Kyle Rinker joins Alto-Shaam with previous experience at Rotisol, a manufacturer of rotisseries and catering equipment. He served as western regional business development manager where he was responsible for overseeing all dealers and representatives in the United States, as well as generating leads and sales.

As director of national accounts-retail, Olson and Rinker will be responsible for strategic development and tactical execution of regional/national chain and multi-unit account growth within the retail and c-store market segment. They will work alongside regional sales management teams and representative agencies to develop and support national account functions. They will also collaborate with factory marketing, culinary, and engineering resources to help develop new products and applications based upon market demand.

Headshots are available for download [here](#).

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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