

HEATED DISPLAY CASES | ALTO-SHAAM.



Willing to try **the untried.**

We pioneer solutions designed to give our customers the equipment and the confidence they need to embrace fresh perspectives and seize new opportunities. So every day we strive to design foodservice equipment solutions that are as intuitive and efficient as they are dependable — helping our customers achieve a greater return on their investment and enabling their creativity to flourish.

Because we earn our reputation, helping our customers earn theirs.

With headquarters and manufacturing in Menomonee Falls, Wisconsin, Alto-Shaam proudly provides foodservice equipment solutions made in the USA to more than 90 countries globally.



OUR STORY

1960s

Jerry Maahs, founder, seeking a way to keep fried chicken hot for delivery during Wisconsin winters, uses thermal cables to create innovative holding cabinets. **Halo Heat® technology** debuts at the 1968 National Restaurant Association Show.



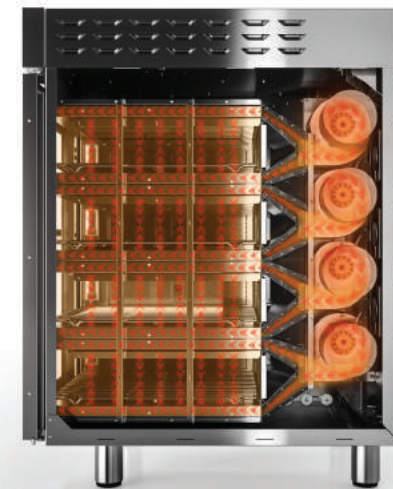
1990s

Evolving into a forward-thinking company that offers complete kitchen systems results in dramatic growth and expansion, performing installations everywhere, from cruise lines to Antarctica.



1970s

What began as an experiment with the overnight cooking of prime rib leads to the creation of an entirely new category of commercial kitchen equipment: **Cook & Hold ovens with exclusive Halo Heat® technology.**

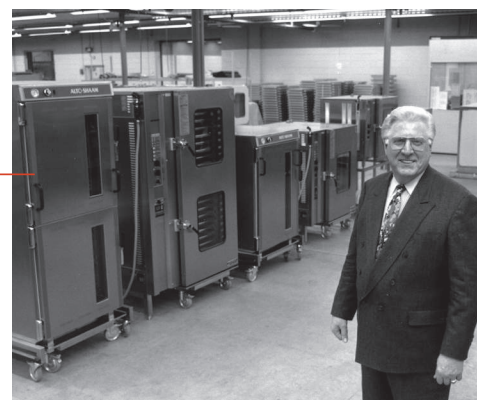


2010s

Recognizing the industrychanging potential of Structured Air Technology®, Alto-Shaam partners with Phil McKee, founder and CEO of Appliance Innovation, to develop the revolutionary line of **Vector® Multi-Cook Ovens.**

1980s

Seeing a growing need for modern kitchens to become ever more versatile and efficient, Alto-Shaam fills that need with the groundbreaking **Combitherm® oven.**



2020s

Alto-Shaam introduces **ChefLinc™ cloud-based remote oven management system** to provide operators with complete control over their equipment, menus and business.



Halo Heat[®] cleverly disguised

Show off your food's best side in an Alto-Shaam[®] heated display case. Visually stunning dishes will attract your guests, but it's the fresh, moist food that will have your customers coming back for more.

The benefits of a Halo Heat display:

- Improved food quality

The gentle Halo Heat warms evenly and precisely, with no hot or cold spots. This keeps food at safe, optimal temperatures without drying it out.

- Reduced food waste

With Halo Heat's extended holding life, you are able to serve your food longer. Control your food waste expenses and increase your profit margin by converting more food into sales.

- No water

Water creates a host of problems, including overcooked food, installation issues, ongoing maintenance and sanitation challenges, employee safety concerns, and higher operating costs. The industry has advocated for decades the use of steam to keep food moist in display cases, but steam does nothing to maintain food quality or extend shelf life.

- Environmentally friendly

Lower utility consumption and the elimination of water supply and drainage needs help protect natural resources while reducing your ongoing operation costs. Save hundreds of dollars in water costs and water and drain line installation.



Increase food sales with aesthetic display



If you are going to sell hot food, you have to be able to see it. We take this basic approach to heated display cases to keep food warm and fresh. You want your food to not only taste great, you want it to look amazing. Gently holding your food with Halo Heat® not only allows you to keep your food fresh, warm and moist, it also allows you to visually display your food without fogging up the glass.

Other heating elements, such as calrods or fans, will dry out your food, impacting your overall food quality. Water-based systems using steam vapors will overcook your food, resulting in reduced shelf life, lower food quality, increased shrink and reduced sales.

Halo Heat keeps food at a constant temperature with little fluctuation, meaning:

- Moist food
- Extended shelf life
- Better quality food
- Higher sales volume

The elimination of water has many benefits, including:

- Reduced construction and installation costs
- No water supply and drainage costs
- Elimination of water quality-related service, maintenance and sanitation
- Increased safety when employees change steam pans
- Safer, better way to maintain food quality and presentation

Efficiency on display

Protect the environment and reduce your operating costs while using an energy-efficient Alto-Shaam® display case. With rising food costs and shrinking profit margins, efficiency is a welcome addition to any foodservice operation.

- Our exclusive Halo Heat® technology uses significantly less electricity than calrod-based warmers.
- The water-free heating technology means you won't have to pay for water or drainage, and you won't need caustic chemicals to de-scale the equipment. Halo Heat is a clean, straightforward way to keep food warm.
- With Halo Heat's precise temperature settings, your food will remain at optimum temperature, without continuing to cook or drying out. More of your food is sold, and less ends up as waste.

Give the front glass a lift

Alto-Shaam® knows you need an easy way to keep your display cases sanitary. The tempered front glass can be lifted to a 90° angle for easy cleaning and safe and efficient loading or unloading of the merchandiser. It may seem like a minor feature, but try it once and you'll ask yourself, "Why don't all enclosed display cases do this?"



Choosing the right display for your application

How much room do you have? What variety of menu do you want to display? These may be two of the most critical questions you need to ask yourself when deciding what size and type of heated display merchandiser you need.

Options abound with Alto-Shaam® heated display systems, ranging from full- to self-service, to cases designed to coordinate with most of the industry's top selling refrigerated display units. The choice is up to you!


48" SERIES [Full or self-service cases]


PRODUCT CAPACITY*: 48 lb [22 kg] 30 qts [36 L]


PAN CAPACITY: 3 Full-size [GN 1/1] 6 Half-size hotel pans [GN 1/2]
3 One-third hotel pans [GN 1/3] 2 Full-size sheet pans

WELL DIMENSIONS: 27-3/16" x 45-5/16" x 4-1/2" [690 mm x 1151 mm x 114 mm]


OVERALL DIMENSIONS (H x W x D)

ED2 Series  **Countertop model**
30-1/8" x 48" x 44-5/16"
[765 mm x 1219 mm x 1125 mm]

 **System model**
47-11/16" x 48" x 47-3/8"
[1212 mm x 1219 mm x 1202 mm]

EU2SYS Series  **System model**
58-3/16" x 48" x 44-5/16"
[1477 mm x 1219 mm x 1125 mm]

TY2 Series  **Countertop model**
33-7/16" x 48" x 49-5/8"
[849 mm x 1219 mm x 1260 mm]

 **System model**
52-3/16" x 48" x 51-5/16"
[1325 mm x 1219 mm x 1304 mm]

*Based on 2-1/2" [65 mm] deep pans.

Model EU2SYS-48 back view shown with 750-TH-II cook & hold oven and optional casters




72" SERIES [Full or self-service cases]


PRODUCT CAPACITY*: 80 lbs [36 kg] 50 qts [60 L]


PAN CAPACITY: 5 Full-size hotel pans [GN 1/1] 10 Half-size hotel pans [GN 1/2]
5 One-third hotel pans [GN 1/3] 3 Full-size sheet pans


WELL DIMENSIONS: 27-3/16" x 69-5/16" x 4-1/2" [690mm x 1760mm x 114mm]


OVERALL DIMENSIONS (H x W x D)

ED2 Series  **Countertop model**
30-1/8" x 72" x 44-5/16"
[765 mm x 1829 mm x 1125 mm]

 **System model**
47-11/16" x 72" x 47-3/8"
[1761 mm x 1829 mm x 1202 mm]

EU2SYS Series  **System model**
58-3/16" x 72" x 44-5/16"
[1477 mm x 1829 mm x 1125 mm]

TY2 Series  **Countertop model**
33-7/16" x 72" x 49-5/8"
[849 mm x 1829 mm x 1260 mm]

 **System model**
52-3/16" x 72" x 51-5/16"
[1325 mm x 1829 mm x 1304 mm]

*Based on 2-1/2" [65 mm] deep pans.

PAN DIMENSIONS

Full-Size Steam Pans [GN 1/1]: 20" x 12" x 2-1/2" [530 mm x 325 mm x 65 mm]
Half-Size Steam Pans [GN 1/2]: 12" x 10" x 2-1/2" [325 mm x 265 mm x 65 mm]
Third-Size Steam Pans [GN 1/3]: 12" x 6" x 2-1/2" [325 mm x 152 mm x 65 mm]
Full-Size Sheet Pans: 18" x 26" x 1" [457 mm x 660 mm x 25 mm]



Model TY2-72

96" SERIES [Full or self-service cases]

PRODUCT CAPACITY*: 112 lbs [51 kg] 70 qts [84 L]

PAN CAPACITY: 7 Full-size hotel pans [GN 1/1] 14 Half-size hotel pans [GN 1/2]
7 One-third hotel pans [GN 1/3] 4 Full-size sheet pans

WELL DIMENSIONS: 27-3/16" x 93-5/16" x 4-1/2" [690 mm x 2370 mm x 114 mm]

OVERALL DIMENSIONS (H x W x D)

ED2 Series



Countertop model
30-1/8" x 96" x 44-5/16"
[765 mm x 2438 mm x 1125 mm]



System model
47-11/16" x 96" x 47-3/8"
[1212 mm x 2438 mm x 1202 mm]

EU2SYS Series



System model
58-3/16" x 96" x 44-5/16"
[1477 mm x 2438 mm x 1125 mm]

TY2 Series



Countertop model
33-7/16" x 96" x 49-5/8"
[849 mm x 2438 mm x 1260 mm]



System model
52-3/16" x 96" x 51-5/16"
[1325 mm x 2438 mm x 1304 mm]

*Based on 2-1/2" [65mm] deep pans.



MULTI-SHELF [Self-service cases]

MODEL: 48 Series

PRODUCT CAPACITY*: **Top Shelf**
Twelve [12] chicken boats

Bottom Shelf
Fifteen [15] chicken boats

SHELF DIMENSIONS: Top Shelf
42-3/4" x 18-3/4"
[1085 mm x 475 mm]

Bottom Shelf
40-11/16" x 28-3/4"
[1033 mm x 730 mm]

72 Series

Top Shelf
Eighteen [18] chicken boats

Bottom Shelf
Twenty-one [21] chicken boats

Top Shelf
71-5/16" x 18-3/4"
[1811 mm x 475 mm]

Bottom Shelf
64-5/8" x 28-3/4"
[1642 mm x 730 mm]

96 Series

Top Shelf
Twenty-four [24] chicken boats

Bottom Shelf
Thirty [30] chicken boats

Top Shelf
93-9/16" x 18-3/4"
[2377 mm x 475 mm]

Bottom Shelf
88-3/4" x 28-3/4"
[2254 mm x 730 mm]

OVERALL DIMENSIONS (H x W x D)

ED2/2S Series



Countertop model
30-3/16" x 48" x 48"
[766 mm x 1219 mm x 1220 mm]



System model
47-7/8" x 48" x 48"
[1216 mm x 1219 mm x 1220 mm]

Countertop model
30-3/16" x 72" x 48"
[766 mm x 1829 mm x 1220 mm]

System model
47-7/8" x 72" x 48"
[1216 mm x 1829 mm x 1220 mm]

Countertop model
30-3/16" x 96" x 48"
[766 mm x 2438 mm x 1220 mm]

System model
47-7/8" x 96" x 48"
[1216 mm x 2438 mm x 1220 mm]

*Based on chicken boats with domed cover.



Model ED2SYS-48/2S

ALTO-SHAAM®