

# FOOD WELLS



# DELI & BAKERY



BETTER FOOD QUALITY  
WITHOUT THE HASSLE OF WATER

# FRESH FOOD HAS ITS OPTIONS



It's tough to keep food fresh and appealing when it's exposed to harsh, inconsistent temperatures; airflow; steam; and other ambient conditions that degrade quality and increase costs due to food shrinkage and waste. It's not long before fresh food becomes dry or overcooked and ends up in the garbage.

But it's a different story with Alto-Shaam's Food Wells. Gentle Halo Heat® technology surrounds each heated food well with precisely controlled, even heat so there is no need for steam, long recovery times or extreme temperature swings.

Less waste, lower food costs, and more sales means that more money goes back into your bottom line.

## COMPANION COLD WELLS

Alto-Shaam refrigerated Cold Wells match our large flange Hot Wells so you can hold hot and cold foods in matching style.

**Built to NSF/ANSI Standard 7** – Meets NSF/ANSI Standard 7 for safe cold food holding.

**Efficient cooling** – Exclusive cold wall conductive cooling transfers cold efficiently through recessed food pans instead of forcing cold only through the bottom of the pan or blowing cold air over the top.

**Prolonged compressor life** – Lower compressor operating temperatures prolong the life and efficiency of the refrigeration system.

**Customized look that runs hot and cold** – Easily drop Hot, Cold and/or Round (Soup) Wells into most fabricated counters, chef tables or mobile carts.



# ECOSMART® DESIGN IMPROVES YOUR BOTTOM LINE

Alto-Shaam® heated Food Wells have a major advantage: They don't need or use water. What they do have is energy-efficient Halo Heat® technology that gently surrounds the food. The result is a design that holds food better, saves you money, and protects the environment as well as your bottom line. EcoSmart design reduces or eliminates many costs:

**Installation costs** – Plumbing isn't cheap. Hot Wells and Round Wells require no plumbing at all.

**Water utility costs** – No water = no water costs. No wastewater = no sewer costs. It's that simple.

**Electricity costs** – All energy goes into holding your food, not water, using far less electricity than competitive models.

**Deliming costs** – Heating water causes lime build-up in plumbing and water wells, as well as autofill and sensor components. The cost of deliming chemicals and the labor it takes to clean can be substantial.

**Food waste** – Eliminates scorching, thereby enhancing food quality and presentation, increasing sales and reducing waste.

**Safety** – No more steam burns when changing pans.

**Take back lost real estate** – No plumbing frees up valuable storage space beneath the counter.



# HOT FOOD WELLS

Drop-in Hot Wells are available in sizes ranging from a single full-size hotel pan wide, up to five pans wide. (See technical specification sheets for capacity and dimension information.)

- **Individual well option (HWI):** Individual wells with independent controls allow foods to be held at different temperatures.
- **Three depths:** Accommodates 2" (51mm), 4" (100mm) or 6" (150mm) deep pans.
- **Four third-size pans:** Display up to four different foods in each hot well. 100-HW/D443, 200-HW/D443 and 300-HW/D443 are extended sizes that accommodate four (4) third-size pans per well. Available in 4" (102mm) or 6" (150mm) depths.
- **Versatile:** Display many combinations of full-size, half-size, and third-size pans in one hot well.
- **Hot Wells with Large Flange (HWLF):** HWLF Hot Wells match Alto-Shaam Cold Well flange profiles. Hold hot and cold foods in matching wells within the same countertop with a consistent appearance.
- **Slimline Hot Wells (HWIS):** Slimline models accommodate two or three full-size hotel pans in a narrow footprint. Available in one depth - the 6" (150mm) depth.



100-HW/D443\*



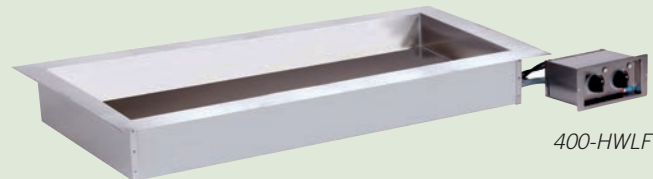
200-HW\*



300-HWI



300-HWIS\*



400-HWLF



500-HWI

\*Pans not included

## COLD FOOD WELLS

Drop-in Cold Wells are available in various sizes with self-contained or remote compressor options.

### 100-CW

**Pan Capacity** 1 Full-size steam pan (GN 1/1)

**Dimensions** 27-1/2" x 18-1/2" x 27"  
**H x W x D** (699mm x 470mm x 686mm)



### 200-CW

**Pan Capacity** 2 Full-size steam pans (GN 1/1)

**Dimensions** 27-1/2" x 31-7/16" x 27"  
**H x W x D** (699mm x 798mm x 686mm)



### 300-CW

**Pan Capacity** 3 Full-size steam pans (GN 1/1)

**Dimensions** 27-1/2" x 44-1/4" x 27"  
**H x W x D** (699mm x 1124mm x 686mm)



### 400-CW

**Pan Capacity** 4 Full-size steam pans (GN 1/1)

**Dimensions** 27-1/2" x 57-1/4" x 27"  
**H x W x D** (699mm x 1453mm x 686mm)



### 500-CW

**Pan Capacity** 5 Full-size steam pans (GN 1/1)

**Dimensions** 27-1/2" x 70-1/8" x 27"  
**H x W x D** (699mm x 1781mm x 686mm)



### 600-CW

**Pan Capacity** 6 Full-size steam pans (GN 1/1)

**Dimensions** 27-1/2" x 83" x 27"  
**H x W x D** (699mm x 2108mm x 686mm)



## HOT ROUND WELLS

Insulated construction reduces thermal transfer to surrounding counter areas. Each model is equipped with an adjustable thermostat to provide the optimal holding temperature to prevent the overcooking and scorching of food that is associated with traditional soup wells.

### 700-RW

**Product Capacity** 7 qt (6.6 liters)

**Dimensions** 9" x 10-7/8" x 10-7/8"  
**H x W x D** (229mm x 277mm x 277mm)



### 1100-RW

**Product Capacity** 11 qt (10.4 liters)

**Dimensions** 9" x 12-7/8" x 12-7/8"  
**H x W x D** (229mm x 327mm x 327mm)





# FOOD WELLS



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Drop-in wells easily fit into any buffet service counter, prep station, or chef's table.



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