

MERCHANDISERS





MORE TASTE. LESS WASTE.

Improve store profits by showcasing your grab-and-go meals in a quality Alto-Shaam heated merchandiser. Featuring exclusive Halo Heat® fanless technology for precise, even heating, these merchandisers improve food quality and extend holding life.

Attractive merchandisers boost sales with more consumers looking for hot, ready-to-eat meals. Turn your first-time customers into repeat customers by offering convenient food options when they need it. Install separately or as part of a full system to cook, hold, and merchandise rotisserie chickens, pizzas, sandwiches and more.



LONGER LASTING PROFITS



Increase sales and reduce waste with eye-catching displays to maximize your foot traffic. Alto-Shaam merchandisers are the ideal system for maximum volume and sales in the smallest footprint.

- **Increase Quality** - With gentle, radiant Halo Heat® technology, you are able to keep your food hot without drying out or over-cooking.
- **Precise Temperatures** – Adjustable, independent shelf controls keep food at optimum temperatures and quality regardless of the type of food or packaging.
- **Convenient Grab & Go** – Safely accessed, open shelves of evenly-heated, thermal glass offer a convenient, self-service, grab-and-go concept. With options ranging from mobile islands to self-service countertop service bars, these merchandisers can be placed near checkouts or anywhere in the store to capture impulse sales.



CHOOSING THE RIGHT MERCHANDISER

Consider placement, menu items, and footprint when selecting a merchandiser. Our team of equipment experts can help you decide which model is best for your operation.

HEATED OPEN SHELF MERCHANDISER

Available with three or five independently-controlled thermal shelves

COUNTERTOP SERIES

HSM-24/3S-CT

Product Capacity 3 shelves, 16 lb (7 kg)/shelf
12 chicken boats with dome cover

Dimensions
H x W x D 45-3/4" x 24" x 27-1/4" (1163mm x 609mm 692mm)

HSM-36/3S-CT

Product Capacity 3 shelves, 24 lb (11 kg)/shelf
18 chicken boats with dome cover

Dimensions
H x W x D 45-3/4" x 36" x 27-1/4" (1162mm x 914mm x 692mm)

FLOOR-STANDING SERIES

HSM-24/5S

Product Capacity 5 shelves, 16 lb (7 kg)/shelf
20 chicken boats with dome cover

Dimensions
H x W x D 79-7/8" x 24" x 27-5/16" (2029mm x 609mm 692mm)

HSM-36/5S

Product Capacity 5 shelves, 24 lb (11 kg)/shelf
30 chicken boats with dome cover

Dimensions
H x W x D 79-7/8" x 36" x 27-5/16" (2029mm x 914mm x 692mm)

HSM-48/5S

Product Capacity 5 shelves, 40 lb (18 kg)/shelf
50 chicken boats with dome cover

Dimensions
H x W x D 79-7/8" x 48" x 27-5/16" (2028mm x 1218mm x 692mm)



HSM-24/3S-CT



HSM-36/3S-CT



HSM-24/5S



HSM-48/5S

HEATED ISLAND TAKEOUT MERCHANDISER

Available standard or deluxe (color panels & wood trim)

ITM2-48 SERIES

Product Capacity 36 lb (16 kg) maximum
12 chicken boats with dome cover

Standard Dimensions
H x W x D 60-1/2" x 48" x 28-5/16" (1536mm x 1219mm x 719mm)

Deluxe Dimensions
H x W x D 60-1/2" x 67" x 31-3/16" (1536mm x 1701mm x 792mm)

ITM2-72 SERIES

Product Capacity 63 lb (29 kg) maximum
21 chicken boats with dome cover

Standard Dimensions
H x W x D 60-1/2" x 72" x 28-5/16" (1536mm x 1829mm x 719mm)

Deluxe Dimensions
H x W x D 60-1/2" x 91" x 31-3/16" (1536mm x 2311mm x 792mm)



ITM2-48/DLX



ITM2-72/STD

PAN DIMENSIONS

Full-Size Steam Pans (GN 1/1): 20" x 12" x 2-1/2" (530mm x 325mm x 65mm)

Half-Size Steam Pans (GN 1/2): 10" x 12" x 2-1/2" (265mm x 325mm x 65mm)

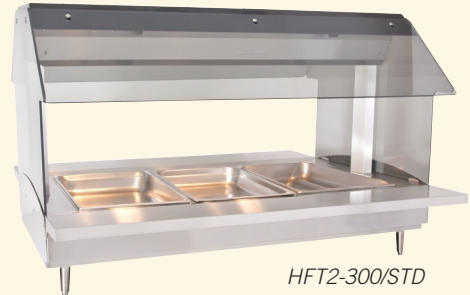
Third-Size Steam Pans (GN 1/3): 6" x 12" x 2-1/2" (176mm x 325mm x 65mm)

HOT FOOD TABLE COUNTERTOP OR ISLAND

Available standard or deluxe (color panels & wood trim)

HFT2-300 SERIES

Product Capacity	62 lb (30 kg) maximum
Pan Capacity	3 Full-size steam pans (GN 1/1) 6 Half-size steam pans (GN 1/2) 9 Third-size steam pans (GN 1/3)
Countertop Dimensions H x W x D	33-3/4" x 48" x 39-3/4" (857mm x 1220mm x 1008mm)
Standard Island Dimensions H x W x D	60-1/2" x 48" x 39-3/4" (1536mm x 1220mm x 1008mm)
Deluxe Island Dimensions H x W x D	60-1/2" x 67" x 39-3/4" (1536mm x 1701mm x 1008mm)



HFT2-300/STD

HFT2-400 SERIES

Product Capacity	96 lb (44 kg) maximum
Pan Capacity	4 Full-size steam pans (GN 1/1) 8 Half-size steam pans (GN 1/2) 12 Third-size steam pans (GN 1/3)
Countertop Dimensions H x W x D	33-3/4" x 60" x 39-3/4" (857mm x 1525mm x 1008mm)
Standard Island Dimensions H x W x D	60-1/2" x 60" x 39-3/4" (1536mm x 1525mm x 1008mm)
Deluxe Island Dimensions H x W x D	60-1/2" x 79-1/8" x 39-3/4" (1536mm x 2009mm x 1008mm)



HFT2SYS-400/STD

HFT2-500 SERIES

Product Capacity	120 lb (54 kg) maximum
Pan Capacity	5 Full-size steam pans (GN 1/1) 10 Half-size steam pans (GN 1/2) 15 Third-size steam pans (GN 1/3)
Countertop Dimensions H x W x D	33-3/4" x 72" x 39-3/4" (857mm x 1830mm x 1008mm)
Standard Island Dimensions H x W x D	60-1/2" x 72" x 39-3/4" (1536mm x 1830mm x 1008mm)
Deluxe Island Dimensions H x W x D	60-1/2" x 91" x 39-3/4" (1536mm x 2311mm x 1008mm)



HFT2SYS-500/DLX

MERCHANDISERS



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