

# ALTO-SHAAM®

EUROPEAN EQUIPMENT CATALOG | ENGLISH





# Willing to try **the untried.**

We pioneer solutions to address our customer's challenges. Equipment systems designed to give our customers 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

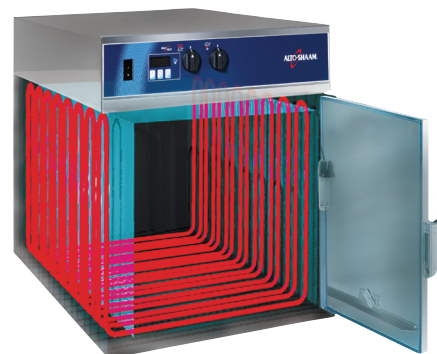
### 1960s



**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® debuts at the 1968 National Restaurant Association Show.

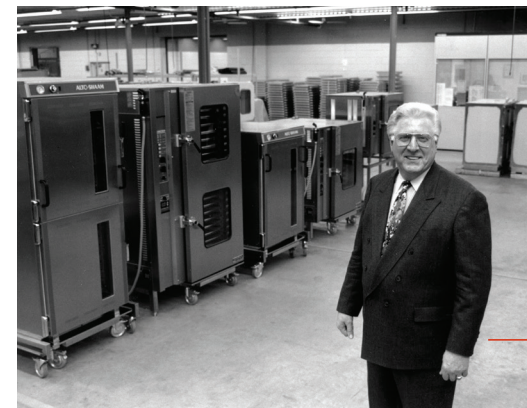
What began as an experiment with the overnight cooking of prime rib leads to the creation of an entirely new category of commercial kitchen equipment:

**Cook & Hold with exclusive Halo Heat technology.**



### 1970s

### 1980s

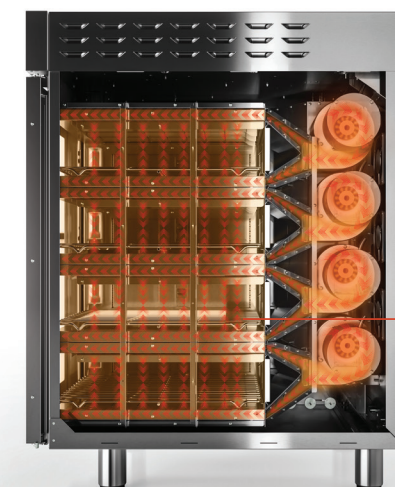


Seeing a growing need for modern kitchens to become ever more versatile and efficient, Alto-Shaam fills that need with the groundbreaking **Combitherm® oven**.

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.

### 1990s

### 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**.



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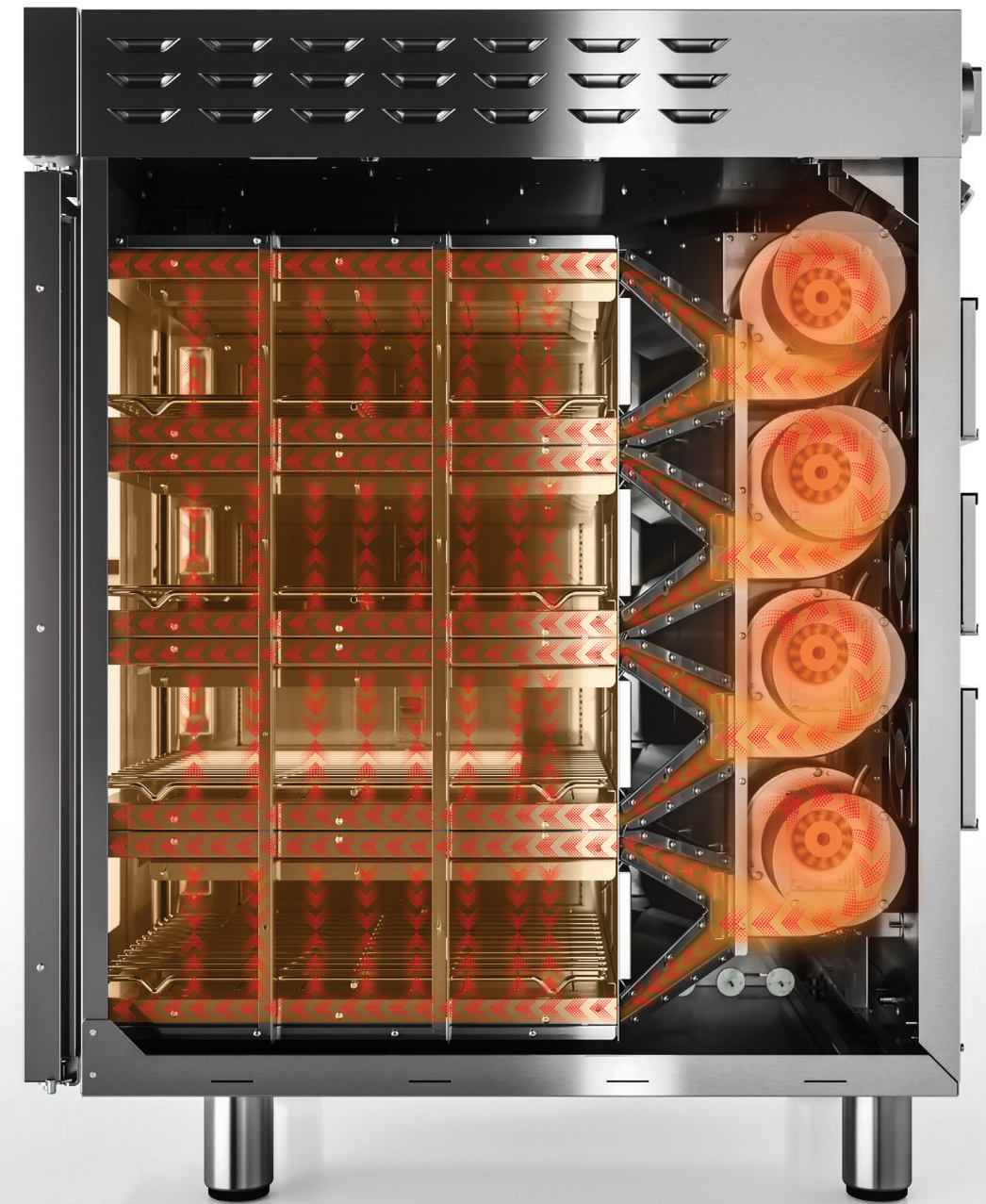


# VECTOR®

## MULTI-COOK OVENS

Unmatched food production and quality.

The secret to more food, more often with the highest quality lies in Structured Air Technology®. This innovation offers up to four ovens in one – each chamber with independent temperature, fan speed, and cook time control. Cook up to four different food items simultaneously with no flavor transfer. Cook food the way it's meant to be cooked – to perfect your dishes.





# Vector Multi-Cook Ovens

Unmatched Production.

Vector cooks twice as much food in the same amount of time as traditional ovens.

Reduce Skilled Labor.

Fully programmable with user-friendly controls. Cook at the touch of a button with programmable recipes with up to three stages each.

Open the Door as Needed.

Vertical curtains of air nearly eliminate heat loss. No blast of hot air. Cooler door. Quicker recovery times.

Expand Menus.

Cook up to four different food items simultaneously - with zero flavor transfer. Control temperature, fan speed and cook time in each chamber.

Increased Versatility.

Vector can do the job of traditional ovens, microwave and speed ovens, conveyor ovens and salamanders with better food quality.

Superior Consistency.

Deliver the same high-quality food every time. Structured Air Technology® provides superior cooking evenness and food quality. No food degradation. No hot and cold spots. No need to watch and rotate pans.

Waterless Operation.

Because Vector ovens are completely waterless, save on installation and operating costs – no plumbing, drains, filtration or associated maintenance.

## Vector Multi-Cook Ovens | H Series

- 2, 3, or 4 chambers with half-size sheet pan or full-size steam table pan capacity.
- Ventless. Compact. 21" (533mm) footprint.



PAN DIMENSIONS

- \* Steam Table Pans = (20 x 12)
- \* G/N 1/1 Pans = (530mm x 325mm)
- \* Half-Size Sheet Pans = (18 x 13 x 1)



VMC-H2

MAXIMUM PAN CAPACITY

2 GN 2/3 Pans 100mm or  
2 Half-Size Sheet Pans

NET WEIGHT

212 lb [96 kg]

DIMENSIONS H x W x D

28-1/2" x 21" x 37-1/8"  
[724mm x 533mm x 942mm]

SHIPPING WEIGHT

355 lb [161 kg]

VOLTAGES

208-240V, 1Ph, 60Hz | 220-240V, 1Ph, 50/60Hz  
380-415V, 3Ph, 50/60Hz

VMC-H2H

MAXIMUM PAN CAPACITY

2 Full-Size Steam Table Pans 4" or  
2 GN 1/1 Pans 100mm or  
2 Half-Size Sheet Pans

NET WEIGHT

216 lb [98 kg]

DIMENSIONS H x W x D

28-1/2" x 21" x 39-1/8"  
[724mm x 533mm x 993mm]

SHIPPING WEIGHT

355 lb [161 kg]

VOLTAGES

208-240V, 1Ph, 60Hz | 220-240V, 1Ph, 50/60Hz  
380-415V, 3Ph, 50/60Hz



VMC-H3

MAXIMUM PAN CAPACITY

3 GN 2/3 Pans 100mm or  
3 Half-Size Sheet Pans

NET WEIGHT

276 lb [125 kg]

DIMENSIONS H x W x D

35-5/8" x 21" x 37-1/8"  
[904mm x 533mm x 942mm]

SHIPPING WEIGHT

445 lb [202 kg]

VOLTAGES

208-240V, 1Ph, 60Hz | 208-240V, 3Ph 60Hz  
220-240V, 1Ph, 50/60Hz | 380-415V, 3Ph, 50/60Hz

VMC-H3H

MAXIMUM PAN CAPACITY

3 GN 1/1 Pans 100mm or  
3 Half-Size Sheet Pans

NET WEIGHT

282 lb [128 kg]

DIMENSIONS H x W x D

35-5/8" x 21" x 39-1/8"  
[904mm x 533mm x 993mm]

SHIPPING WEIGHT

445 lb [202 kg]

VOLTAGES

208-240V, 1Ph, 60Hz | 208-240V, 3Ph 60Hz  
220-240V, 1Ph, 50/60Hz | 380-415V, 3Ph, 50/60Hz



VMC-H4

MAXIMUM PAN CAPACITY

4 GN 2/3 Pans 100mm or  
4 Half-Size Sheet Pans

NET WEIGHT

346 lb [157 kg]

DIMENSIONS H x W x D

42-5/8" x 21" x 37-1/8"  
[1082mm x 533mm x 942mm]

SHIPPING WEIGHT

502 lb [228 kg]

VOLTAGES

208-240V, 3Ph 60Hz | 380-415V, 3Ph, 50/60Hz

VMC-H4H

MAXIMUM PAN CAPACITY

4 Full-Size Steam Table Pans 4" or  
4 GN 1/1 Pans 100mm or  
4 Half-Size Sheet Pans

NET WEIGHT

353 lb [160 kg]

DIMENSIONS H x W x D

42-5/8" x 21" x 39-1/8"  
[1082mm x 533mm x 993mm]

SHIPPING WEIGHT

502 lb [228 kg]

VOLTAGES

208-240V, 3Ph 60Hz | 380-415V, 3Ph, 50/60Hz



# Vector Multi-Cook Ovens | F Series

- Save valuable kitchen space. One Vector F Series oven can replace two traditional ovens.
- Increased capacity with 3 or 4 chambers. Full-size sheet pan or full-size steam table pan capacity.
- Adapts to your needs. Cook taller food items by time or optional probe by combining chambers.



## VMC-F3E

**MAXIMUM PAN CAPACITY**

6 Full-Size Steam Table Pans 4" or  
6 GN 1/1 pans 100mm or  
3 Full-Size Sheet Pans

**DIMENSIONS H x W x D**

32-1/4" x 40-3/4" x 42-1/2"  
[820mm x 1036mm x 1078mm]

**SHIPPING WEIGHT**

575 lb [261 kg]

**VOLTAGES**

208-240V, 3Ph, 60Hz  
380-415V, 3Ph, 50/60Hz

**NET WEIGHT**

472 lb [214 kg]



## VMC-F4E

**MAXIMUM PAN CAPACITY**

8 Full-Size Steam Table Pans 4" or  
8 GN 1/1 pans 100mm or  
4 Full-Size Sheet Pans

**DIMENSIONS H x W x D**

39-3/8" x 40-3/4" x 42-1/2"  
[998mm x 1036mm x 1078mm]

**SHIPPING WEIGHT**

705 lb [320 kg]

**VOLTAGES**

208-240V, 3Ph, 60Hz  
380-415V, 3Ph, 50/60Hz

**NET WEIGHT**

599 lb [272 kg]

**PAN DIMENSIONS**

\* Steam Table Pans = [20 x 12]  
\* G/N 1/1 Pans = [530mm x 325mm]

\* Full-Size Sheet Pans = [26 x 18 x 1]





# COMBITHERM<sup>®</sup>

## COMBI STEAMER OVENS

| A new standard of cooking excellence.

### Combitherm<sup>®</sup> Ovens | CT PROformance<sup>™</sup> Models

**Why CT PROformance?** Explore what sets us above the rest.

**Zero Clearance Design.**

Saves valuable space under the exhaust hood and reduces ventilation costs.

**PROpower<sup>™</sup> Technology.**

20% faster than other combi ovens and up to 80% faster than convection technology. Enhanced production. Improved temperature control. Quicker recovery times.

**80% Less Water Usage.**

Boilerless design provides superior performance, improved reliability, and less maintenance costs associated with boiler parts and labor.

**Seamlessly-Integrated Smoker.**

Use optional CombiSmoke<sup>®</sup> to hot or cold smoke with real wood chips. No odor or flavor residue. No impact on oven capacity, door seal or oven performance.

**Detachable Food Probe.**

Easily calibrated. Designed to break away for easy replacement, greater reliability and reduced oven downtime and repair costs. Sous vide probe optional.

**LED Illuminated Door Handle.**

Designed for the needs of the busy kitchen. Provides visual notification of the oven status.

**Front-Accessible, Retractable Rinse Hose.**

PROrinse<sup>™</sup> high-efficiency spray head.


**Keep Employees Safe.**

Safevent<sup>™</sup> venting system automatically vents heat and steam during the last 60 seconds of the cooking cycle. Open the door as soon as the cooking cycle ends without exposure to heat and steam.





Combitherm Combi-Steamer Ovens® | CT PROformance™

 † This oven has earned an ENERGY STAR® rating from the U.S. Environmental Protection Agency.



Available with  
or without stand

CTP6-10 (Available in Electric or Gas)

**MAXIMUM PAN CAPACITY**

7 Full-Size Steam Table Pans or  
7 GN 1/1 Pans or  
7 Half-Size Sheet Pans

**VOLTAGES**

120V, 1Ph, 60Hz (Gas Only)  
208-240V, 1Ph, 50/60Hz  
208-240V, 3Ph, 50/60Hz  
380-415V, 3Ph, 50/60Hz  
440-480V, 3Ph, 50/60Hz

**DIMENSIONS H x W x D**

35-1/8" x 35-11/16" x 41-7/16"  
[892mm x 906mm x 1053mm]

**SHIPPING WEIGHT**

608 lb [276 kg]

**NET WEIGHT**

524 lb [238 kg] estimated

**PRODUCT CAPACITY**

72 lb [33 kg]



Available with  
or without stand

† CTP10-20 (Available in Electric or Gas)

**MAXIMUM PAN CAPACITY**

22 Full-Size Steam Table Pans or  
22 GN 1/1 Pans or  
11 Full-Size Sheet Pans

**VOLTAGES**

120V, 1Ph, 60Hz (Gas Only)  
208-240V, 1Ph, 50/60Hz (Gas Only)  
208-240V, 3Ph, 50/60Hz  
380-415V, 3Ph, 50/60Hz  
440-480V, 3Ph, 50/60Hz

**DIMENSIONS H x W x D**

45-11/16" x 43-3/4" x 46-3/16"  
[1160mm x 1111mm x 1173mm]

**SHIPPING WEIGHT**

805 lb [365 kg]

**NET WEIGHT**

760 lb [345 kg] estimated

**PRODUCT CAPACITY**

240 lb [109 kg]



Available with  
or without stand

CTP10-10 (Available in Electric or Gas)

**MAXIMUM PAN CAPACITY**

11 Full-Size Steam Table Pans or  
11 GN 1/1 Pans or  
11 Half-Size Sheet Pans

**VOLTAGES**

120V, 1Ph, 60Hz (Gas Only)  
208-240V, 1Ph, 50/60Hz  
208-240V, 3Ph, 50/60Hz  
380-415V, 3Ph, 50/60Hz  
440-480V, 3Ph, 50/60Hz

**DIMENSIONS H x W x D**

45-11/16" x 35-11/16" x 41-7/16"  
[1160mm x 906mm x 1053mm]

**SHIPPING WEIGHT**

695 lb [315 kg]

**NET WEIGHT**

625 lb [283 kg] estimated

**PRODUCT CAPACITY**

120 lb [54 kg]



CTP20-10 (Available in Electric or Gas)

**MAXIMUM PAN CAPACITY**

20 Full-Size Steam Table Pans or  
20 GN 1/1 Pans or  
20 Half-Size Sheet Pans

**VOLTAGES**

120V, 1Ph, 60Hz (Gas Only)  
208-240V, 1Ph, 50/60Hz (Gas Only)  
208-240V, 3Ph, 50/60Hz  
380-415V, 3Ph, 50/60Hz  
440-480V, 3Ph, 50/60Hz

**DIMENSIONS H x W x D**

79-1/4" x 35-11/16" x 42-1/4"  
[2012mm x 906mm x 1072mm]

**SHIPPING WEIGHT**

1175 lb [533 kg] Gas  
1052 lb [477 kg] Electric

**NET WEIGHT**

905 lb [411 kg] estimated

**PRODUCT CAPACITY**

240 lb [109 kg]



Available with  
or without stand

† CTP7-20 (Available in Electric or Gas)

**MAXIMUM PAN CAPACITY**

16 Full-Size Steam Table Pans or  
16 GN 1/1 Pans or  
8 Full-Size Sheet Pans

**VOLTAGES**

120V, 1Ph, 60Hz (Gas Only)  
208-240V, 1Ph, 50/60Hz  
208-240V, 3Ph, 50/60Hz  
380-415V, 3Ph, 50/60Hz  
440-480V, 3Ph, 50/60Hz

**DIMENSIONS H x W x D**

37-13/16" x 43-3/4" x 46-3/16"  
[961mm x 1111mm x 1173mm]

**SHIPPING WEIGHT**

728 lb [330 kg]

**NET WEIGHT**

680 lb [308 kg] Electric  
660 lb [300 kg] Gas

**PRODUCT CAPACITY**

168 lb [76 kg]



† CTP20-20 (Available in Electric or Gas)

**MAXIMUM PAN CAPACITY**

40 Full-Size Steam Table Pans or  
40 GN 1/1 Pans or  
20 Full-Size Sheet Pans

**VOLTAGES**

120V, 1Ph, 60Hz (Gas Only)  
208-240V, 1Ph, 50/60Hz (Gas Only)  
208-240V, 3Ph, 50/60Hz  
380-415V, 3Ph, 50/60Hz  
440-480V, 3Ph, 50/60Hz

**DIMENSIONS H x W x D**

79-1/4" x 43-3/4" x 47"  
[2012mm x 1111mm x 1192mm]

**SHIPPING WEIGHT**

1157 lb [525 kg] Electric  
1250 lb [567 kg] Gas

**NET WEIGHT**

1100 lb [499 kg] estimated

**PRODUCT CAPACITY**

480 lb [218 kg]

**PAN DIMENSIONS**

\* Steam Table Pans = [20 x 12 x 2.5]  
\* Full-Size Sheet Pans = [26 x 18]  
\* Half-Size Sheet Pans = [18 x 13]

\* G/N 1/1 Pans = [530mm x 325mm x 65mm]  
\* G/N 2/1 Pans = [650mm x 530mm x 65mm]



# Combitherm Combi-Steamer Ovens® | CT Express™

The compact oven that makes a huge impact.

- Compact footprint maximizes kitchen space, performance & flexibility.
  - Reduce Labor with CombiCleanPLUS™ automatic cleaning with four cycle options. Uses safe, convenient cleaning tablets.
  - Seamlessly-integrated smoker with optional CombiSmoke®.
  - Place anywhere. Optional ventless hood and catalytic converter filter oven cavity air, eliminating the need for expensive hood restrictions.
  - ExpressTouch™ control allows for simple use and navigation, customizable recipe management, and intuitive one-touch-cooking.
  - Two-speed reversing fan provides enhanced cooking performance while preventing excessive water and power consumption.
- Hand-held sprayer can be used in steaming, adding water to dishes or rinsing the oven cavity.
  - Gold-n-Brown™ feature provides humidity control for ideal quality and food finish.
  - Enhanced control with the optional broiler element for new recipe applications and finishing dishes.
  - Customizable branding. Select a standard stainless steel exterior or choose from a custom color palette to match décor.



CTX4-10E w/ Deluxe or Simple Control  
[CTX4-EC Model also available]

<b>MAXIMUM PAN CAPACITY</b> 3 Full-Size Steam Table 4" or 5 Full-Size Steam Table 2-1/2" or 10 Full-Size Steam Table 1-1/4" or  3 GN 1/1 Pans 100mm or 5 GN 1/1 Pans 65mm or 10 GN 1/1 Pans 20mm or  3 Half-Size Sheet 1" or 5 Half-Size Sheet 1" or 10 Half-Size Sheet 1"	<b>DIMENSIONS H x W x D</b> 33-1/2" x 24-3/8" x 37-1/4" (851mm x 619mm x 946mm)  <b>SHIPPING WEIGHT</b> 310 lb (141kg)  <b>NET WEIGHT</b> 180 lb (188kg)  <b>PRODUCT CAPACITY</b> 48 lb (22 kg)
<b>VOLTAGES</b> 208V, 1Ph, 60Hz 240V, 1Ph, 60Hz 208-240V, 3Ph, 60Hz 208-240V, 1Ph, 50Hz 220-240V, 1Ph, 50/60Hz 380-415V, 3Ph, 50/60Hz	



CTX4-10EVH

<b>MAXIMUM PAN CAPACITY</b> 3 Full-Size Steam Table 4" or 5 Full-Size Steam Table 2-1/2" or 10 Full-Size Steam Table 1-1/4" or  3 GN 1/1 Pans 100mm or 5 GN 1/1 Pans 65mm or 10 GN 1/1 Pans 20mm or  3 Half-Size Sheet 1" or 5 Half-Size Sheet 1" or 10 Half-Size Sheet 1"	<b>DIMENSIONS H x W x D</b> 45-1/2" x 24-1/8" x 39-3/8" (1153mm x 612mm x 999mm)  <b>SHIPPING WEIGHT</b> 415 lb (188 kg)  <b>NET WEIGHT</b> 260 lb (118 kg)  <b>PRODUCT CAPACITY</b> 48 lb (22 kg)
<b>VOLTAGES</b> 208V, 1Ph, 60Hz 240V, 1Ph, 60Hz 208-240V, 3Ph, 60Hz 208-240V, 1Ph, 50Hz 220-240V, 1Ph, 50/60Hz 380-415V, 3Ph, 50/60Hz	

<b>PAN DIMENSIONS</b> * Steam Table Pans = [20 x 12] * Half-Size Sheet Pans = [18 x 13]	* G/N 1/1 Pans = [530mm x 325mm]
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# COOK & HOLD OVENS

Precise, low temperature cooking and holding.

Featuring game changing Halo Heat® technology, Alto Shaam Cook & Hold Ovens are designed to produce better food quality and higher yields. Gentle, radiant Halo Heat evenly surrounds food without the use of extremely hot elements, added humidity or fans. One of the most versatile and efficient pieces of equipment in the industry, Cook & Hold Ovens are engineered to maximize return on investment.





# Cook & Hold Ovens

## No Fans. No Hood. Just BIG Flavor.

**Overnight Cooking.**

Start cooking the night before to save on labor costs. Your food will be cooked to perfection and waiting for service the next day.

**Expand Your Menu.**

With a variety of sizes and options for your kitchen, even the smallest of operations can expand menus by using a Cook & Hold oven to provide consistent results with every batch. Using the programmable features on the deluxe control models, you can store your eight favorite recipes for simple one-touch menu selection.

**Easy to Operate.**

Set the holding temperature and the simple control to cook by time or use the probe to cook to a specified temperature with the deluxe control. The oven automatically switches into hold mode when the cook cycle is complete.

**Greater Food Yields.**

Serve more portions from the same cut of meat to increase your profit margin. Alto-Shaam Cook & Hold ovens have about 18% less protein shrinkage than traditional convection ovens.



300-TH-III w/ Deluxe Control

<b>MAXIMUM PAN CAPACITY</b> 2 Full-Size Steam Table Pans 4" or 3 Full-Size Steam Table Pans 2 1/2" or	<b>DIMENSIONS H x W x D</b> 18-15/16" x 16-13/16" x 25-3/16" [480mm x 426mm x 643mm]
2 GN 1/1 100mm or 3 GN 1/1 65mm	<b>SHIPPING WEIGHT</b> 129 lb [59 kg]
<b>VOLTAGES</b> 120V, 1Ph, 60Hz 230V, 1Ph, 50/60Hz	<b>NET WEIGHT</b> 69 lb [31 kg]
	<b>PRODUCT CAPACITY</b> 36 lb [16 kg]



500-TH-II

<b>MAXIMUM PAN CAPACITY</b> 3 Full-Size Steam Table Pans 4" or 4 Full-Size Steam Table Pans 2-1/2" or	<b>DIMENSIONS H x W x D</b> 31-7/8" x 19" x 29-9/16" [809mm x 483mm x 675mm]
3 GN 1/1 100mm or 4 GN 1/1 65mm	<b>SHIPPING WEIGHT</b> 166 lb [75 kg]
<b>VOLTAGES</b> 120V, 1Ph, 60Hz 208V, 1Ph, 60Hz 240V, 1Ph, 60Hz 230V, 1Ph, 50/60Hz	<b>NET WEIGHT</b> 130 lb [59 kg]
	<b>PRODUCT CAPACITY</b> 40 lb [18 kg]



500-TH-III w/ Deluxe Control

<b>MAXIMUM PAN CAPACITY</b> 3 Full-Size Steam Table Pans 4" or 4 Full-Size Steam Table Pans 2-1/2" or	<b>DIMENSIONS H x W x D</b> 31-7/8" x 19" x 26-9/16" [809mm x 483mm x 675mm]
3 GN 1/1 100mm or 4 GN 1/1 65mm or	<b>SHIPPING WEIGHT</b> 180 lb [82 kg]
<b>VOLTAGES</b> 120V, 1Ph, 60Hz 208V, 1Ph, 60Hz 240V, 1Ph, 60Hz 230V, 1Ph, 50/60Hz	<b>NET WEIGHT</b> 140 lb [64 kg]
	<b>PRODUCT CAPACITY</b> 40 lb [18 kg]

<b>PAN DIMENSIONS</b> * Steam Table Pans = [20 x 12] * Half-Size Sheet Pans = [18 x 13 x 1]	* G/N 1/1 Pans = [530mm x 325mm]
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# Cook & Hold Ovens



## 750-TH-II

**MAXIMUM PAN CAPACITY\***

4 Full-Size Steam Table Pans 6" or  
6 Full-Size Steam Table Pans 4" or  
10 Full-Size Steam Table Pans 2-1/2" or

4 GN 1/1 150mm or  
6 GN 1/1 100mm or  
10 GN 1/1 65mm or

6 Full-Size Sheet Pans

**VOLTAGES**

120V, 1Ph, 60Hz  
208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

\* Additional shelves required

**DIMENSIONS H x W x D**

31-7/8" x 26-5/8" x 31-5/8"  
[809mm x 676mm x 802mm]

**SHIPPING WEIGHT**

264 lb [120 kg]

**NET WEIGHT**

194 lb [88 kg]

**PRODUCT CAPACITY**

100 lb [45 kg]



## 750-TH-III w/ Deluxe Control

**MAXIMUM PAN CAPACITY \***

6 Full-Size Steam Table Pans 4" or  
10 Full-Size Steam Table Pans 2-1/2" or

6 GN 1/1 100mm or  
10 GN 1/1 65mm or

6 Full-Size Sheet Pans

**VOLTAGES**

120V, 1Ph, 60Hz  
208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

\* Additional shelves required

**DIMENSIONS H x W x D**

31-7/8" x 26-5/8" x 31-5/8"  
[809mm x 676mm x 802mm]

**SHIPPING WEIGHT**

260 lb [118 kg]

**NET WEIGHT**

192 lb [87 kg]

**PRODUCT CAPACITY**

100 lb [45 kg]



## 1000-TH-II

**MAXIMUM PAN CAPACITY**

4 Full-Size Steam Table Pans 2-1/2"\* or

4 GN 1/1 65mm\* or

8 Full-Size Sheet Pans

**VOLTAGES**

120V, 1Ph, 60Hz  
208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

\* Additional shelves required

**DIMENSIONS H x W x D**

40-3/16" x 23-1/2" x 31-5/8"  
[1021mm x 597mm x 802mm]

**SHIPPING WEIGHT**

275 lb [125 kg]

**NET WEIGHT**

200 lb [91 kg]

**PRODUCT CAPACITY**

120 lb [54 kg]



## 1000-TH-III w/ Deluxe Control

**MAXIMUM PAN CAPACITY \***

4 Full-Size Steam Table Pans 2-1/2" or

4 GN 1/1 65mm or

8 Full-Size Sheet Pans

**VOLTAGES**

208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

\* Additional shelves required

**DIMENSIONS H x W x D**

40-3/16" x 23-1/2" x 31-5/8"  
[1021mm x 597mm x 802mm]

**SHIPPING WEIGHT**

275 lb [125 kg]

**NET WEIGHT**

230 lb [104 kg]

**PRODUCT CAPACITY**

120 lb [54 kg]



## 1000-TH-I

**MAXIMUM PAN CAPACITY \***

[PER COMPARTMENT]

4 Full-Size Steam Table Pans 2-1/2" or

4 GN 1/1 65mm or

8 Full-Size Sheet Pans

**VOLTAGES**

208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

\* Additional shelves required

**DIMENSIONS H x W x D**

75-5/8" x 23-15/16" x 31-5/8"  
[1920mm x 608mm x 802mm]

**SHIPPING WEIGHT**

435 lb [197 kg]

**NET WEIGHT**

346 lb [157 kg]

**PRODUCT CAPACITY**

120 lb [54 kg] per compartment



## 1200-TH-III w/ Deluxe Control

**MAXIMUM PAN CAPACITY**

[PER COMPARTMENT]

4 Full-Size Steam Table Pans 2-1/2"\* or

4 GN 1/1 65mm\* or

8 Full-Size Sheet Pans

**VOLTAGES**

208-240V, 1Ph, 60Hz  
240V, 1Ph, 50/60Hz  
380-415V, 3Ph, 50/60Hz

\* Additional shelves required

**DIMENSIONS H x W x D**

75-5/8" x 23-15/16" x 31-5/8"  
[1920mm x 608mm x 802mm]

**SHIPPING WEIGHT**

435 lb [197 kg]

**NET WEIGHT**

345 lb [156 kg]

**PRODUCT CAPACITY**

120 lb [54 kg] per compartment

**PAN DIMENSIONS**

\* Steam Table Pans = [20 x 12 x 2.5]

\* Half-Size Sheet Pans = [18 x 13 x 1]

\* G/N 1/1 Pans = [530mm x 325mm x 65mm]



## COOK & HOLD SMOKER OVENS

### Introduce bold flavor.

Introducing unique new tastes to your menu is made simple with Alto-Shaam Cook & Hold Smoker Ovens. They provide an almost effortless way to utilize a time-honored technique that infuses bold flavors into food. All without added sodium, fats or sugar. Elevate ordinary ingredients with either hot or cold smoking.





Cook & Hold Smoker Ovens



767-SK

**MAXIMUM PAN CAPACITY**  
5 Full-Size Steam Table Pans 4" or  
9 Full-Size Steam Table Pans 2-1/2" or  
  
5 GN 1/1 100mm or  
9 GN 1/1 65mm or  
  
5 Full-Size Sheet Pans\*

**VOLTAGES**  
120V, 1Ph, 60Hz  
208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

\* Additional shelves required

**DIMENSIONS H x W x D**  
33-3/8" x 26-5/8" x 31-5/8"  
[848mm x 676mm x 802mm]

**SHIPPING WEIGHT**  
265 lb [120 kg]

**NET WEIGHT**  
197 lb [89 kg]

**PRODUCT CAPACITY**  
100 lb [45 kg]



767-SK-III

**MAXIMUM PAN CAPACITY**  
5 Full-Size Steam Table Pans 4" or  
9 Full-Size Steam Table Pans 2-1/2" or  
  
5 GN 1/1 100mm or  
9 GN 1/1 65mm or  
  
5 Full-Size Sheet Pans\*

**VOLTAGES**  
208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

\* Additional shelves required

**DIMENSIONS H x W x D**  
33-3/8" x 26-5/8" x 31-5/8"  
[848mm x 676mm x 802mm]

**SHIPPING WEIGHT**  
283 lb [128 kg]\*

**NET WEIGHT**  
190 lb [86 kg]

**PRODUCT CAPACITY**  
100 lb [45 kg]



1000-SK-II

**MAXIMUM PAN CAPACITY**  
3 Full-Size Steam Table Pans 2-1/2"\* or  
3 GN 1/1 65mm\* or  
  
7 Full-Size Sheet Pans

**VOLTAGES**  
208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

\* Additional shelves required

**DIMENSIONS H x W x D**  
40-3/16" x 23-1/2" x 31-5/8"  
[1021mm x 597mm x 802mm]

**SHIPPING WEIGHT**  
282 lb [101 kg]

**NET WEIGHT**  
203 lb [92 kg]

**PRODUCT CAPACITY**  
120 lb [54 kg]



1000-SK-III

**MAXIMUM PAN CAPACITY**  
3 Full-Size Steam Table Pans 2-1/2"\* or  
3 GN 1/1 65mm\* or  
  
7 Full-Size Sheet Pans

**VOLTAGES**  
208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

\* Additional shelves required

**DIMENSIONS H x W x D**  
40-3/16" x 23-1/2" x 31-5/8"  
[1021mm x 597mm x 802mm]

**SHIPPING WEIGHT**  
203 lb [92 kg]

**NET WEIGHT**  
120 lb [54 kg]

**PRODUCT CAPACITY**  
120 lb [54 kg]



1767-SK

**MAXIMUM PAN CAPACITY**  
(PER COMPARTMENT)  
5 Full-Size Steam Table Pans 4" or  
9 Full-Size Steam Table Pans 2-1/2"  
  
5 GN 1/1 100mm or  
9 GN 1/1 65mm or  
  
5 Full-Size Sheet Pans\*

**VOLTAGES**  
208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

\* Additional shelves required

**DIMENSIONS H x W x D**  
61-15/16" x 27-1/16" x 32-3/4"  
[1572mm x 686mm x 832mm]

**SHIPPING WEIGHT**  
450 lb [204 kg]

**NET WEIGHT**  
356 lb [161 kg]

**PRODUCT CAPACITY**  
100 lb [45 kg] per compartment

PAN DIMENSIONS

\* Steam Table Pans = [20 x 12 x 2.5]  
\* Half-Size Sheet Pans = [18 x 13 x 1]

\* G/N 1/1 Pans = [530mm x 325mm x 65mm]



Cook & Hold | Smoker Ovens



1767-SK-III

**MAXIMUM PAN CAPACITY**  
(PER COMPARTMENT)  
9 Full-Size Steam Table Pans 2-1/2"  
5 Full-Size Steam Table Pans 4" or  
9 GN 1/1 65mm or  
5 GN 1/1 100mm or  
5 Full-Size Sheet Pans\*

**VOLTAGES**  
208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz  
\* Additional shelves required

**DIMENSIONS H x W x D**  
61-15/16" x 27-1/16" x 32-3/4"  
[1572mm x 686mm x 832mm]

**SHIPPING WEIGHT**  
450 lb [204 kg]

**NET WEIGHT**  
359 lb [163 kg]

**PRODUCT CAPACITY**  
100 lb [45 kg] per compartment



1000-SK-I

**MAXIMUM PAN CAPACITY**  
(PER COMPARTMENT)  
3 Full-Size Steam Table Pans 2-1/2"\* or  
3 GN 1/1 65mm\* or  
7 Full-Size Sheet Pans

**VOLTAGES**  
208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz  
\* Additional shelves required

**DIMENSIONS H x W x D**  
75-5/8" x 23-15/16" x 32-1/4"  
[1920mm x 608mm x 819mm]

**SHIPPING WEIGHT**  
445 lb [202 kg]

**NET WEIGHT**  
377 lb [171 kg]

**PRODUCT CAPACITY**  
120 lb [54 kg] per compartment



1200-SK-III

**MAXIMUM PAN CAPACITY**  
(PER COMPARTMENT)  
3 Full-Size Steam Table Pans 2-1/2"\* or  
3 GN 1/1 65mm\* or  
7 Full-Size Sheet Pans

**VOLTAGES**  
208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz  
\* Additional shelves required

**DIMENSIONS H x W x D**  
75-5/8" x 23-15/16" x 32-1/4"  
[1920mm x 608mm x 819mm]]

**SHIPPING WEIGHT**  
465 lb [211 kg]

**NET WEIGHT**  
390 lb [177 kg]

**PRODUCT CAPACITY**  
120 lb [54 kg] per compartment





# ROTISSERIE OVENS

Deliciously fast and efficient.

Alto-Shaam's self-cleaning rotisserie ovens stand out in the kitchen—and the industry. They deliver quicker cooking times, lower energy consumption and more cleaning options. All of which combine to deliver a faster return on investment. Chickens are just the beginning, though. Our rotisserie ovens can be used to cook pork loin, turkey breast, meatloaf, ribs, vegetables and more. Plus, Alto-Shaam's innovative automatic holding mode allows food to rest in the oven and enhance the appearance of your display.





Rotisserie Ovens



AR-7T with Self Cleaning (Available in Curved glass door\* or Flat)

<b>PRODUCT CAPACITY</b> <b>Angled Spits (Standard)</b> Up to (21) 3-1/2 lb chickens (1,6 kg) Up to (28) 2-1/2 to 3 lb chickens (1.1 to 1.4 kg) <b>Piercing Spits (Optional)</b> Up to (28) 2-1/2 to 3-1/2 lb chickens (1.1 to 1.6 kg) <b>Turkey Spit (Optional)</b> <b>(up to 3 spits can be used)</b> One (1) turkey up to 25 lb (11.3 kg) on each spit <b>Basket (Optional)</b> Up to (21) 3 to 3-1/2 lb chickens (1.1 to 1.6 kg) <b>Large V-Spit (Optional)</b> Up to (14) 7 lb chickens (3.2 kg)	<b>DIMENSIONS H x W x D</b> 40-5/8" x 43-3/4" x 32-1/4"* [1032mm x 1113mm x 818mm] <b>SHIPPING WEIGHT</b> 440 lb [200 kg] <b>NET WEIGHT</b> 361 lb [164 kg] <b>VOLTAGES</b> 208V, 1Ph, 60Hz 240V, 1Ph, 60Hz 208V, 3Ph, 60Hz 380-415V, 3Ph, 50/60Hz 240V, 3Ph, 60Hz
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Shown in Custom Color Option

AR-7E (Available in Curved glass door\* or Flat)

<b>PRODUCT CAPACITY</b> <b>Angled Spits (Standard)</b> Up to (21) 3-1/2 lb chickens (1,6 kg) Up to (28) 2-1/2 to 3 lb chickens (1.1 to 1.4 kg) <b>Piercing Spits (Optional)</b> Up to (28) 2-1/2 to 3-1/2 lb chickens (1.1 to 1.6 kg) <b>Turkey Spit (Optional)</b> <b>(up to 3 spits can be used)</b> One (1) turkey up to 25 lb (11 kg) on each spit	<b>DIMENSIONS H x W x D</b> 40-1/4" x 39-1/16 x 32-1/8" [1022mm x 992mm x 815mm] <b>SHIPPING WEIGHT</b> 451 lb [205 kg] <b>NET WEIGHT</b> 361 lb [164 kg] <b>VOLTAGES</b> 208V, 1Ph, 60Hz 240V, 1Ph, 60Hz 208V, 3Ph, 60Hz 380-415V, 3Ph, 50/60Hz 240V, 3Ph, 60Hz
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AR-7HT Holding Cabinet (Available in Curved glass door\* or Flat)

<b>PRODUCT CAPACITY</b> 98 lb (44 kg) 24 chicken boats: 6 per shelf  8 full-size sheets 18" x 26" x 1" [457mm x 660mm x 25mm]*  16 half-size sheets 18" x 13" x 1" [457mm x 330mm x 25mm]*  * With additional wire shelves	<b>DIMENSIONS H x W x D</b> 40-3/4" x 43-1/8" x 32"* [1036mm x 1095mm x 813mm] <b>SHIPPING WEIGHT</b> 400 lb [181 kg] <b>NET WEIGHT</b> 321 lb [146 kg] <b>VOLTAGES</b> 120V, 1Ph, 60Hz 208-240V, 1Ph, 60Hz 230V, 1Ph, 50/60Hz
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Shown in Custom Color Option

AR-7H Holding Cabinet (Available in Curved glass door\* or Flat)

<b>PRODUCT CAPACITY</b> 60 lb [27 kg] maximum 24 Chicken boats: 6 per shelf  8 full-size sheets 18" x 26" x 1" [457mm x 660mm x 25mm]*  16 half-size sheets 18" x 13" x 1" [457mm x 330mm x 25mm]*	<b>DIMENSIONS H x W x D</b> 40-1/2" x 38-1/8" x 32-1/16"* [1028mm x 968mm x 814mm] <b>SHIPPING WEIGHT</b> 319 lb [145 kg] <b>NET WEIGHT</b> 269 lb [122 kg] <b>VOLTAGES</b> 120V, 1Ph, 60Hz 208V, 1Ph, 60Hz 240V, 1Ph, 60Hz 230V, 1Ph, 50/60Hz
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AR-7T with Self Cleaning



AR-7EVH (Available in Curved glass door\* or Flat)

<b>PRODUCT CAPACITY</b> <b>Angled Spits (Standard)</b> Up to (21) 3-1/2 lb chickens (1,6 kg) Up to (28) 2-1/2 to 3 lb chickens (1.1 to 1.4 kg) <b>Piercing Spits (Optional)</b> Up to (28) 2-1/2 to 3-1/2 lb chickens (1.1 to 1.6 kg) <b>Turkey Spit (Optional)</b> <b>(up to 3 spits can be used)</b> One (1) turkey up to 25 lb (11 kg) on each spit	<b>DIMENSIONS H x W x D</b> 54" x 39-1/16 x 32"* [1371mm x 992mm x 813mm] <b>SHIPPING WEIGHT</b> 568 lb [258 kg] <b>NET WEIGHT</b> 481 lb [218 kg] <b>VOLTAGES</b> 208V, 1Ph, 60Hz 240V, 1Ph, 60Hz 208V, 3Ph, 60Hz 380-415V, 3Ph, 50/60Hz 240V, 3Ph, 60Hz
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# HEATED HOLDING

Time stands still.

Keeping food that has been cooked to perfection hot until the moment it is served demands the gentle precision of Alto-Shaam's Halo Heat® technology. With controlled temperatures and a closed environment free from forced air and added humidity, food is kept warm and flavorful, just as intended. With a wide variety of sizes and styles available, any size operation can maximize quality and minimize food waste with Alto-Shaam heated holding equipment.





Heated Holding | Drawers



500-1D

MAXIMUM PAN CAPACITY

1 Full-Size Steam Table Pan 6" or  
1 GN 1/1 Pan 152mm

VOLTAGES

120V, 1Ph, 50/60Hz  
208-240V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

11-5/8" x 24-5/8" x 25-7/8"  
[296mm x 624mm x 657mm]

SHIPPING WEIGHT

90 lb [41 kg]

NET WEIGHT

80 lb [36 kg]

PRODUCT CAPACITY

41 lb [19 kg] maximum



500-1DN

MAXIMUM PAN CAPACITY

1 Full-Size Steam Table Pan 6" or  
1 GN 1/1 Pan 152mm

VOLTAGES

120V, 1Ph, 50/60Hz  
208-240V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

11-5/8" x 16-11/16" x 31-3/16"  
[296mm x 423mm x 792mm]

SHIPPING WEIGHT

75 lb [34 kg]

NET WEIGHT

67 lb [30 kg]

PRODUCT CAPACITY

41 lb [19 kg] maximum



500-2D

MAXIMUM PAN CAPACITY

[PER DRAWER]

1 Full-Size Steam Table Pan 6" or  
1 GN 1/1 Pan 152mm

VOLTAGES

120V, 1Ph, 50/60Hz  
208-240V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

18-15/16" x 24-5/8" x 25-7/8"  
[481mm x 624mm x 657mm]

SHIPPING WEIGHT

125 lb [57 kg]

NET WEIGHT

115 lb [52 kg]

PRODUCT CAPACITY

41 lb [19 kg] maximum



500-2DN

MAXIMUM PAN CAPACITY

[PER DRAWER]

1 Full-Size Steam Table Pan 6" or  
1 GN 1/1 Pan 152mm

VOLTAGES

120V, 1Ph, 50/60Hz  
208-240V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

18-15/16" x 16-11/16" x 31-3/16"  
[481mm x 423mm x 792mm]

SHIPPING WEIGHT

112 lb [51 kg]

NET WEIGHT

100 lb [45 kg]

PRODUCT CAPACITY

41 lb [19 kg] maximum



500-3D

MAXIMUM PAN CAPACITY

[PER DRAWER]

1 Full-Size Steam Table Pan 6" or  
1 GN 1/1 Pan 152mm

VOLTAGES

120V, 1Ph, 50/60Hz  
208-240V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

26-1/8" x 24-5/8" x 25-7/8"  
[664mm x 624mm x 657mm]

SHIPPING WEIGHT

165 lb [75 kg]

NET WEIGHT

150 lb [68 kg]

PRODUCT CAPACITY

41 lb [19 kg] maximum



500-3DN

MAXIMUM PAN CAPACITY

[PER DRAWER]

1 Full-Size Steam Table Pan 6" or  
1 GN 1/1 Pan 152mm

VOLTAGES

120V, 1Ph, 50/60Hz  
208-240V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

26-1/8" x 16-11/16" x 31-3/16"  
[664mm x 423mm x 792mm]

SHIPPING WEIGHT

145 lb [66 kg]

NET WEIGHT

130 lb [59 kg]

PRODUCT CAPACITY

41 lb [19 kg] maximum



500-2DI [Individual Temperature Controls]

MAXIMUM PAN CAPACITY

[PER DRAWER]

1 Full-Size Steam Table Pan 6" or  
1 GN 1/1 Pan 152mm

VOLTAGES

120V, 1Ph, 60Hz  
208-240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

19-15/16" x 24-5/8" x 25-7/8"  
[491mm x 624mm x 657mm]

SHIPPING WEIGHT

125 lb [57 kg]

NET WEIGHT

115 lb [52 kg]

PRODUCT CAPACITY

41 lb [19 kg] maximum

Heated Holding | Cabinets



500-PH-GD

MAXIMUM CAPACITY

Thirteen 16" [406mm] Pizzas  
Maximum weight each  
pizza: 2 lb [0,9 kg]

VOLTAGES

120V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

30-7/8" x 23-1/4" x 20-3/4"  
[784mm x 591mm x 527mm]

SHIPPING WEIGHT

132 lb [60 kg]

NET WEIGHT

76 lb [34 kg]

PAN DIMENSIONS

\* Steam Table Pan = [20 x 12]  
\* Full-Size Sheet Pan = [18 x 26]

\* G/N 1/1 Pan = [530mm x 325mm]



Heated Holding | Cabinets



300-S

MAXIMUM PAN CAPACITY

2 Full-Size Steam Table Pans 4" or  
3 Full-Size Steam Table Pans 2 1/2" or

2 GN 1/1 100mm or  
3 GN 1/1 65mm

VOLTAGES

120V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

18-3/8" x 17-7/16" x 25-3/8"  
[466mm x 443mm x 645mm]

SHIPPING WEIGHT

125 lb [57 kg]

NET WEIGHT

65 lb [29 kg]

PRODUCT CAPACITY

36 lb [16 kg]



500-S

MAXIMUM PAN CAPACITY

6 Full-Size Steam Table Pans 2-1/2" or  
3 Full-Size Steam Table Pans 4" or

6 GN 1/1 65mm or  
3 GN 1/1 100mm or

11 Half-Size Sheet Pans

VOLTAGES

120V, 1Ph, 60Hz  
208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

31-7/8" x 19" x 26-9/16"  
[809mm x 483mm x 675mm]

SHIPPING WEIGHT

150 lb [68 kg]

NET WEIGHT

110 lb [50 kg]

PRODUCT CAPACITY

60 lb [27 kg]



750-S

MAXIMUM PAN CAPACITY

4 Full-Size Steam Table Pans 6" or  
6 Full-Size Steam Table Pans 4" or  
10 Full-Size Steam Table Pans 2-1/2" or

4 GN 1/1 150mm or  
6 GN 1/1 100mm or  
10 GN 1/1 65mm or

6 Full-Size Sheet Pans\*

VOLTAGES

120V, 1Ph, 60Hz  
208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

\* Additional shelves required

DIMENSIONS H x W x D

31-7/8" x 26-5/8" x 31-3/8"  
[809mm x 676mm x 797mm]

SHIPPING WEIGHT

228 lb [103 kg]

NET WEIGHT

157 lb [71 kg]

PRODUCT CAPACITY

120 lb [54 kg]



1000-S

MAXIMUM PAN CAPACITY

4 Full-Size Steam Table Pans 2-1/2"\* or

4 GN 1/1 65mm\* or

8 Full-Size Sheet Pans

VOLTAGES

120V, 1Ph, 60Hz  
208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

\* Additional shelves required

DIMENSIONS H x W x D

40-3/8" x 23-1/2" x 31-9/16"  
[1025mm x 597mm x 801mm]

SHIPPING WEIGHT

223 lb [101 kg]

NET WEIGHT

175 lb [79 kg]

PRODUCT CAPACITY

120 lb [54 kg]



1200-S

MAXIMUM PAN CAPACITY  
WITH PAN SLIDES

16 Full-Size Steam Table Pans 2-1/2"\*or  
8 Full-Size Steam Table Pans 4" or  
8 Full-Size Steam Table Pans 6" or

16 GN 1/1 65mm\* or  
8 GN 1/1 100mm or  
8 GN 1/1 150mm or

16 Full-Size Sheet Pans\*

WITH SIDE RACKS & SHELVES

16 Full-Size Steam Table Pans 2-1/2" or  
8 Full-Size Steam Table Pans 4" or  
8 Full-Size Steam Table Pans 6" or

16 GN 1/1 65mm or  
8 GN 1/1 100mm or  
8 GN 1/1 150mm or

8 Full-Size Sheet Pans\*\*

DIMENSIONS H x W x D

44" x 26-7/16" x 32-3/16"  
[1117mm x 671mm x 817mm]

SHIPPING WEIGHT

240 lb [109 kg]

NET WEIGHT

179 lb [81 kg]

PRODUCT CAPACITY

192 lb [87 kg]

\* With additional sets of pan slides

\*\*Optional shelves required

VOLTAGES

120V, 1Ph, 60Hz  
208V [1000w], 1Ph, 60Hz  
240V [1000 w], 1Ph, 60Hz  
208V [2000w], 1Ph, 60Hz  
240V [2000w], 1Ph, 60Hz  
230V, 1Ph, 50/60Hz



1000-UP [Also available with window door]

MAXIMUM PAN CAPACITY  
(PER COMPARTMENT)

4 Full-Size Steam Table Pans 2-1/2"\*or

4 GN 1/1 65mm\* or

8 Full-Size Sheet Pans

VOLTAGES

120V, 1Ph, 60Hz  
208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

75-13/16" x 23-15/16" x 32-11/16"  
[1924mm x 608mm x 804mm]

SHIPPING WEIGHT

360 lb [163 kg]

NET WEIGHT

282 lb [128 kg]

PRODUCT CAPACITY

120 lb [54 kg] per compartment

\*Optional shelves required



1200-UP

MAXIMUM PAN CAPACITY  
(PER COMPARTMENT)

WITH PAN SLIDES

16 Full-Size Steam Table Pans 2-1/2"\*or  
8 Full-Size Steam Table Pans 4" or  
8 Full-Size Steam Table Pans 6" or

16 GN 1/1 65mm\* or  
8 GN 1/1 100mm or  
8 GN 1/1 150mm or

16 Full-Size Sheet Pans\*

WITH SIDE RACKS & SHELVES

16 Full-Size Steam Table Pans 2-1/2" or  
8 Full-Size Steam Table Pans 4" or  
8 Full-Size Steam Table Pans 6" or

16 GN 1/1 65mm or  
8 GN 1/1 100mm or  
8 GN 1/1 150mm or

8 Full-Size Sheet Pans\*\*

DIMENSIONS H x W x D

75-13/16" x 26-7/16" x 32-3/16"  
[1924mm x 671mm x 817mm]

SHIPPING WEIGHT

393 lb [178 kg]

NET WEIGHT

333 lb [151 kg]

PRODUCT CAPACITY

192 lb [87 kg] per compartment

VOLTAGES

120V, 1Ph, 60Hz  
208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

\* With additional sets of pan slides

\*\*Optional shelves required

PAN DIMENSIONS

\* Steam Table Pans = [20 x 12 x 2-1/2]

\* Half-Size Sheet Pans = [18 x 13 x 1]

\* Full-Size Sheet Pans = [18 x 26 x 1]

\* G/N 1/1 Pans = [530mm x 325mm x 65mm]



Heated Holding | Banquet Carts & Warmers



1000-BQ2-96

MAXIMUM CAPACITY

PLATES

[96] 9" to 10" Plates  
[96] 229mm to 254mm Plates

PANS

[32] Full-Size Steam Table Pans 2-1/2" or  
[32] GN 1/1 65mm

VOLTAGES

120V, 1Ph, 60Hz  
208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

67-5/8" x 37-15/16" x 30-13/16"  
[1716mm x 964mm x 783mm]

SHIPPING WEIGHT

415 lb [188 kg]

NET WEIGHT

322 lb [146 kg]

PRODUCT CAPACITY

240 lb [109 kg]



Shown with split door option

1000-BQ2-128

MAXIMUM CAPACITY

PLATES

[128] 9" to 10" Plates  
[128] 229mm to 254mm Plates

PANS

[32] Full-Size Steam Table Pans 2-1/2" or  
[32] GN 1/1 65mm

VOLTAGES

120V, 1Ph, 60Hz  
208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

67-5/8" x 45-7/8" x 30-13/16"  
[1716mm x 1164mm x 783mm]

SHIPPING WEIGHT

485 lb [220 kg]

NET WEIGHT

370 lb [168 kg]

PRODUCT CAPACITY

320 lb [145 kg]



Shown with split door option

1000-BQ2-192

MAXIMUM CAPACITY

PLATES

[192] 9" to 10" Plates  
[192] 229mm to 254mm Plates

PANS

[64] Full-Size Steam Table Pans 2-1/2" or  
[64] GN 1/1 65mm

VOLTAGES

120V, 1Ph, 60Hz  
208V, 1Ph, 60Hz  
240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

67-5/8" x 68-11/16" x 30-13/16"  
[1716mm x 1744mm x 783mm]

SHIPPING WEIGHT

750 lb [340 kg]

NET WEIGHT

618 lb [280 kg]

PRODUCT CAPACITY

480 lb [218 kg]



20-20MW

MAXIMUM PAN CAPACITY

40 Full-Size Steam Table Pans 2-1/2" or  
40 GN 1/1 Pans 65mm

20 Full-Size Sheet Pans\*

VOLTAGES

208V, 1Ph, 50/60Hz  
240V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

74-3/4" x 35" x 41-5/16"  
[1898mm x 888mm x 1049mm]

SHIPPING WEIGHT

538 lb [244 kg]

NET WEIGHT

419 lb [190 kg]

PRODUCT CAPACITY

480 lb [218 kg]

\*Additional shelves required



20-20W

MAXIMUM PAN CAPACITY

40 Full-Size Steam Table Pans 2-1/2" or  
40 GN 1/1 Pans 65mm

20 Full-Size Sheet Pans\*

VOLTAGES

208V, 1Ph, 50/60Hz  
240V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

74-3/4" x 32-11/16" x 41"  
[1898mm x 830mm x 1039mm]

SHIPPING WEIGHT

538 lb [244 kg]

NET WEIGHT

419 lb [190 kg]

PRODUCT CAPACITY

480 lb [218 kg]

\*Additional shelves required



1000-MH2-1

PAN CAPACITY (DIMENSIONS)

30 GN 1/1 [530 mm x 325 mm x 65 mm]

VOLTAGES

220V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

[1740 mm x 840 mm x 915 mm]

SHIPPING WEIGHT

[168 kg]

NET WEIGHT

[110 kg]

PRODUCT CAPACITY

163 kg



# MERCHANDISERS & DISPLAY CASES

More taste. Less waste.

Heated merchandisers from Alto-Shaam® are designed and built with food quality in mind. When the food is good, the sales are great. All Alto-Shaam Merchandisers keep food hot, fresh, and looking and tasting great with adjustable, independent shelf controls to keep food at optimum quality regardless of packaging. And because they use radiant Halo Heat® technology, our merchandisers will keep your product moist, providing longer shelf life, less waste and higher profits.





Merchandisers & Display Cases



HSM-24/3S-CT

PAN CAPACITY

Three (3) 20-7/8" [530mm] wide shelves,  
Four (4) chicken boats with dome covers per shelf.

VOLTAGES

120V, 1Ph, 60Hz  
208-240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

45-3/4" x 24" x 27-5/16"  
[1162mm x 609mm x 694mm]

SHIPPING WEIGHT

300 lb [136 kg]

NET WEIGHT

250 lb [113 kg]

PRODUCT CAPACITY

16 lb [7 kg] per shelf



HSM-36/3S-CT

PAN CAPACITY

Three (3) 32-7/8" [835mm] wide shelves,  
Six (6) chicken boats with dome covers per shelf.

VOLTAGES

208-240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

45-3/4" x 36" x 27-5/16"  
[1162mm x 914mm x 694mm]

SHIPPING WEIGHT

417 lb [189 kg]

NET WEIGHT

311 lb [141 kg]

PRODUCT CAPACITY

24 lb [11 kg] per shelf



HSM-48/4S

PAN CAPACITY

Four (4) 44-7/8" [1140mm] wide shelves,  
Ten (10) chicken boats with dome covers per shelf.

VOLTAGES

208-240V, 1Ph, 60Hz

DIMENSIONS H x W x D

79-7/8" x 48" x 27-5/16"  
[2029mm x 1219mm x 694mm]

SHIPPING WEIGHT

690 lb [313 kg]

NET WEIGHT

555 lb [252 kg]

PRODUCT CAPACITY

40 lb [18 kg] per shelf



HSM-24/5S

PAN CAPACITY

Five (5) 20-7/8" [530mm] wide shelves,  
Four (4) chicken boats with dome covers per shelf.

VOLTAGES

208-240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

79-7/8" x 24" x 27-5/16"  
[2029mm x 609mm x 694mm]

SHIPPING WEIGHT

550 lb [249 kg]

NET WEIGHT

406 lb [184 kg]

PRODUCT CAPACITY

16 lb [7 kg] per shelf



HSM-36/5S

PAN CAPACITY

Five (5) 32-7/8" [835mm] wide shelves,  
Six (6) chicken boats with dome covers per shelf.

VOLTAGES

208-240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

79-7/8" x 36" x 27-5/16"  
[2029mm x 914mm x 694mm]

SHIPPING WEIGHT

652 lb [296 kg]

NET WEIGHT

496 lb [225 kg]

PRODUCT CAPACITY

24 lb [11 kg] per shelf



HSM-36/4S

PAN CAPACITY

Four (4) 32-7/8" [835mm] wide shelves,  
Six (6) chicken boats with dome covers per shelf.

VOLTAGES

208-240V, 1Ph, 60Hz

DIMENSIONS H x W x D

79-7/8" x 36" x 27-5/16"  
[2029mm x 914mm x 694mm]

SHIPPING WEIGHT

586 lb [266 kg]

NET WEIGHT

485 lb [220 kg]

PRODUCT CAPACITY

24 lb [11 kg] per shelf



HSM-48/5S

PAN CAPACITY

Five (5) 44-7/8" [1140mm] wide shelves,  
Ten (10) chicken boats with dome covers per shelf

VOLTAGES

208-240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

79-7/8" x 48" x 27-5/16"  
[2029mm x 1219mm x 694mm]

SHIPPING WEIGHT

772 lb [350 kg]

NET WEIGHT

563 lb [255 kg]

PRODUCT CAPACITY

40 lb [18 kg] per shelf



Merchandisers & Display Cases



HFT2-300

PAN CAPACITY

3 Full-Size Steam Table Pans 4" or  
3 GN 1/1 Pans 100mm

VOLTAGES

208-240V, 1Ph, 60Hz  
230V, 1Ph, 50Hz

DIMENSIONS H x W x D

33-3/4" x 48" x 39-3/4"  
[857mm x 1220mm x 1008mm]

SHIPPING WEIGHT

280 lb [127 kg]

NET WEIGHT

160 lb [73 kg]

PRODUCT CAPACITY

62 lb [30 kg]



HFT2-400

PAN CAPACITY

4 Full-Size Steam Table Pans 4" or  
4 GN 1/1 Pans 100mm

VOLTAGES

208-240V, 1Ph, 60Hz  
230V, 1Ph, 50Hz

DIMENSIONS H x W x D

33-3/4" x 60" x 39-3/4"  
[857mm x 1525mm x 1008mm]

SHIPPING WEIGHT

280 lb [127 kg]

NET WEIGHT

contact factory

PRODUCT CAPACITY

96 lb [44 kg]



HFT2-500

PAN CAPACITY

5 Full-Size Steam Table Pans 4" or  
5 GN 1/1 Pans 100mm

VOLTAGES

208-240V, 1Ph, 60Hz  
230V, 1Ph, 50Hz

DIMENSIONS H x W x D

33-3/4" x 72" x 39-3/4"  
[857mm x 1830mm x 1008mm]

SHIPPING WEIGHT

contact factory

NET WEIGHT

209 lb [95 kg]

PRODUCT CAPACITY

120 lb [54 kg]



ITM2-48 [Standard or Deluxe]

CAPACITY

Twelve [12] chicken boats  
with dome cover

VOLTAGES

120V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

60-1/2" x 48" x 28-5/16"  
[1536mm x 1219mm x 719mm]

SHIPPING WEIGHT

389 lb [176 kg]

NET WEIGHT

255 lb [116 kg]

PRODUCT CAPACITY

36 lb [16 kg]

PAN DIMENSIONS

\* Steam Table Pan = [20 x 12]

\* G/N 1/1 Pan = [530mm x 325mm]



ITM2-72 [Standard or Deluxe]

CAPACITY

Twenty-one [21] chicken boats  
with dome covers

VOLTAGES

120V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

60-1/2" x 72" x 28-5/16"  
[1536mm x 1829mm x 719mm]

SHIPPING WEIGHT

590 lb [268 kg]

NET WEIGHT

355 lb [161 kg]

PRODUCT CAPACITY

63 lb [29 kg]



ED2SYS-48

PAN CAPACITY

3 Full-Size Steam Table Pans 2-1/2" or  
3 GN 1/1 65mm or  
2 Full-Size Sheet Pans

VOLTAGES

120/208-240V, 1Ph, 50/60Hz  
208V, 1Ph, 50/60Hz  
240V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

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

SHIPPING WEIGHT

500 lb [227 kg]

NET WEIGHT

450 lb [204 kg]

PRODUCT CAPACITY

48 lb [22 kg]



ED2SYS-72

PAN CAPACITY

5 Full-Size Steam Table Pans 2-1/2" or  
5 GN 1/1 65mm or  
3 Full-Size Sheet Pans

VOLTAGES

120/208-240V, 1Ph, 50/60Hz  
208V, 1Ph, 50/60Hz  
240V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz  
380-415V, 3Ph, 50/60Hz  
380V, 3Ph, 50/60Hz  
415V, 3Ph, 50/60Hz

DIMENSIONS H x W x D

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

SHIPPING WEIGHT

700 lb [317 kg]

NET WEIGHT

621 lb [282 kg]

PRODUCT CAPACITY

80 lb [36 kg]



ED2SYS-96

PAN CAPACITY

7 Full-Size Steam Table Pans 2-1/2" or  
7 GN 1/1 65mm or  
4 Full-Size Sheet Pans

VOLTAGES

208-240V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz  
380-415V, 3Ph, 50/60Hz

DIMENSIONS H x W x D

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

SHIPPING WEIGHT

796 lb [361 kg]

NET WEIGHT

716 lb [325 kg]

PRODUCT CAPACITY

112 lb [51 kg]



# Merchandisers & Display Cases



ED2-48

**PAN CAPACITY**  
3 Full-Size Steam Table Pans 2-1/2" or  
3 GN 1/1 65mm or  
2 Full-Size Sheet Pans

**VOLTAGES**  
120/208-240V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz

**DIMENSIONS H x W x D**  
30-1/8" x 48" x 44-5/16"  
[765mm x 1219mm x 1125mm]

**SHIPPING WEIGHT**  
372 lb [169 kg]

**NET WEIGHT**  
297 lb [135 kg]

**PRODUCT CAPACITY**  
48 lb [22 kg]



ED2-72

**PAN CAPACITY**  
5 Full-Size Steam Table Pans 2-1/2" or  
5 GN 1/1 65mm or  
3 Full-Size Sheet Pans

**VOLTAGES**  
120/208-240V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz  
380-415V, 3Ph, 50/60Hz

**DIMENSIONS H x W x D**  
30-1/8" x 72" x 44-5/16"  
[765mm x 1829mm x 1125mm]

**SHIPPING WEIGHT**  
465 lb [210 kg]

**NET WEIGHT**  
419 lb [190 kg]

**PRODUCT CAPACITY**  
80 lb [36 kg]



ED2-96

**PAN CAPACITY**  
7 Full-Size Steam Table Pans 2-1/2" or  
7 GN 1/1 65mm or  
4 Full-Size Sheet Pans

**VOLTAGES**  
120/208-240V, 1Ph, 60Hz  
380-415V, 3Ph, 50/60Hz

**DIMENSIONS H x W x D**  
30-1/8" x 96" x 44-5/16"  
[765mm x 2438mm x 1125mm]

**SHIPPING WEIGHT**  
585 lb [265 kg]

**NET WEIGHT**  
526 lb [239 kg]

**PRODUCT CAPACITY**  
112 lb [51 kg]



ED2-2S-48

**CAPACITY**  
**Top shelf**  
Twelve [12] chicken boats  
with dome covers

**Bottom shelf**  
Fifteen [15] chicken boats  
with dome covers

**VOLTAGES**  
208-240V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz

**DIMENSIONS H x W x D**  
30-3/16" x 48" x 48"  
[766mm x 1219mm x 1220mm]

**SHIPPING WEIGHT**  
375 lb [170 kg]

**NET WEIGHT**  
325 lb [147 kg]



ED2-2S-72

**CAPACITY**  
**Top shelf**  
Eighteen [18] chicken boats  
with dome covers

**Bottom shelf**  
Twenty one [21] chicken boats  
with dome covers

**VOLTAGES**  
208-240V, 1Ph, 50/60Hz

**DIMENSIONS H x W x D**  
30-3/16" x 72" x 48"  
[766mm x 1829mm x 1220mm]

**SHIPPING WEIGHT**  
460 lb [209 kg]

**NET WEIGHT**  
410 lb [186 kg]



ED2-2S-96

**CAPACITY**  
**Top shelf**  
Twenty Four [24] chicken boats  
with dome covers

**Bottom shelf**  
Thirty [30] chicken boats  
with dome covers

**VOLTAGES**  
208-240V, 1Ph, 50/60Hz

**DIMENSIONS H x W x D**  
30-3/16" x 96" x 48"  
[766mm x 2438mm x 1220mm]

**SHIPPING WEIGHT**  
600 lb [272 kg]

**NET WEIGHT**  
550 lb [249 kg]



# FOOD WELLS

Better food quality without water.  
Individual well control.

Inside Alto-Shaam drop-in food wells, gentle Halo Heat® technology surrounds each heated food well with precisely controlled, even heat so there are no long recovery times or extreme temperature swings. These waterless drop-in wells easily fit into any buffet service counter, prep station, or chef's table.





Food Wells | Hot Wells



Dimensions based on 100-HW D443

100-HW

PAN CAPACITY

1 Full-Size Steam Table Pan 4" or  
1 GN 1/1 100mm

VOLTAGES

120V, 1Ph, 50/60Hz  
208-240V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS

15" (380mm)  
23-1/8" (586mm)

SHIPPING WEIGHT

Contact factory

NET WEIGHT

31 lb (14 kg)

PRODUCT CAPACITY

24 lb (11 kg) Based on D4



Dimensions based on 200-HW D4

200-HW

PAN CAPACITY

2 Full-Size Steam Table Pans 4" or  
2 GN 1/1 Pans 100mm

VOLTAGES

120V, 1Ph, 50/60Hz  
208-240V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS

28-1/16" x 23-1/8"  
(712mm x 586mm)

SHIPPING WEIGHT

115 lb (52 kg)

NET WEIGHT

40 lb (18 kg)

PRODUCT CAPACITY

48 lb (22 kg), 29 qt (28 L)  
Based on D4

\* Available with individual well controls



Dimensions based on 300-HW D4

300-HW

PAN CAPACITY

3 Full-Size Steam Table Pans 4" or  
3 GN 1/1 Pans 100mm

VOLTAGES

120V, 1Ph, 50/60Hz  
208-240V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS

40-15/16" x 23-1/8"  
(1039mm x 586mm)

SHIPPING WEIGHT

128 lb (58 kg)

NET WEIGHT

54.5 lb (25 kg)

PRODUCT CAPACITY

72 lb (33 kg) Based on D4

\* Available with individual well controls



Dimensions based on 400-HW D4

400-HW

PAN CAPACITY

4 Full-Size Steam Table Pans 4" or  
4 GN 1/1 Pans 100mm

VOLTAGES

120V, 1Ph, 50/60Hz  
208-240V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS

54" x 23-1/8"  
(1371mm x 586mm)

SHIPPING WEIGHT

125 lb (57 kg) estimated

NET WEIGHT

71 lb (32 kg)

PRODUCT CAPACITY

96 lb (44 kg) Based on D4

\* Available with individual well controls



Dimensions based on 500-HW D4

500-HW

PAN CAPACITY

5 Full-Size Steam Table Pans 4" or  
5 GN 1/1 Pans 100mm

VOLTAGES

120V, 1Ph, 50/60Hz  
208-240V, 1Ph, 50/60Hz  
230V, 1Ph, 50/60Hz

DIMENSIONS

67-1/16" x 23-1/8"  
(1702mm x 586mm)

SHIPPING WEIGHT

125 lb (57 kg)

NET WEIGHT

85 lb (39 kg)

PRODUCT CAPACITY

120 lb (54 kg)  
Based on D4

\* Available with individual well controls

PAN DIMENSIONS

\* Steam Table Pan = (20 x 12)

\* G/N 1/1 Pan = (530mm x 325mm)



# THERMAL SHELVES & CARVING STATIONS

Maintain food quality. Maximize appeal.

## Heated Carving Stations

Portable Heated Carving Stations keep the product hot while maximizing visual appeal. Carving stations can stand alone or can be paired with the matching Cook & Hold oven or Heated Holding Cabinet as a self-contained mobile carving system.

While many carving stations rely solely on old-fashioned heat lamps, Alto-Shaam's Heated Carving Stations keep food warmed from below and above. Soft, gentle Halo Heat radiates from the carving shelf surface, while ambient surface lamps effectively maintain temperature from above, without further cooking or drying out the food. Optional decorative sneeze guards also are available.

## Heated Thermal Shelves

Add an upscale look to your countertop food display with a hot food holding module that allows you to combine your own solid surface material with a Halo Heat, base-heated, drop-in thermal shelf for a perfect countertop blend. The adjustable thermostat provides optimal temperature flexibility and maintenance for serving or carving and can be built into any new or existing service line.





# Thermal Shelves



HFM-24

**VOLTAGES**  
208V 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

**DIMENSIONS L x W x D**  
24-3/4" x 24-3/4" x 5-7/16"  
[627mm x 627mm x 137mm]

**SHIPPING WEIGHT**  
104 lb [47 kg]

**NET WEIGHT**  
39 lb [18 kg]



HFM-30

**VOLTAGES**  
208V 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

**DIMENSIONS L x W x D**  
30-5/8" x 24-3/4" x 5-7/16"  
[778mm x 627mm x 137mm]

**SHIPPING WEIGHT**  
118 lb [54 kg]

**NET WEIGHT**  
53 lb [24 kg]



HFM-48

**VOLTAGES**  
208V 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

**DIMENSIONS L x W x D**  
48-3/4" x 24-3/4" x 5-7/16"  
[1237mm x 627mm x 137mm]

**SHIPPING WEIGHT**  
130 lb [59 kg]

**NET WEIGHT**  
60 lb [27 kg]



HFM-72

**VOLTAGES**  
208V 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

**DIMENSIONS L x W x D**  
72-3/4" x 24-3/4" x 5-7/16"  
[1847mm x 627mm x 137mm]

**SHIPPING WEIGHT**  
175 lb [79 kg]

**NET WEIGHT**  
88 lb [40 kg]



# Carving Stations



CS-100 (Also available with sneeze guard)

**VOLTAGES**  
120V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

**DIMENSIONS L x W x D**  
CS-100: 31-3/16" x 18-3/16" x 24-5/8"  
[792mm x 463mm x 626mm]

**SHIPPING WEIGHT**  
100 lb [45 kg]

**NET WEIGHT**  
Contact Factory



CS-200 (Also available with sneeze guard)

**VOLTAGES**  
120V, 1Ph, 60Hz  
230V, 1Ph, 50/60Hz

**DIMENSIONS L x W x D**  
33-3/16" x 25-3/4" x 29-5/16"  
[842mm x 654mm x 744mm]

**SHIPPING WEIGHT**  
150 lb [68 kg]

**NET WEIGHT**  
60 lb [27 kg]



# QUICKCHILLERS™ & MOBILE REFRIGERATED TRANSPORT CARTS

Protect and serve your food and your customers.

Imagine being able to quickly cool down food to be handled by staff. Reduce daily production times and requirements by producing food up to five days in advance and simply rethermalizing based upon demand. With a variety of models available in both self-contained and remote configurations, QuickChiller freezer/chiller refrigeration systems are designed to rapidly and uniformly decrease the temperature of hot foods to either a chilled or frozen state well within HACCP/FDA code requirements.





# Quickchillers™ & Mobile Refrigerated Transport Carts



## QCI-20

**CAPACITY**

Chill capacity by cycle: 20 kg  
Freeze capacity by cycle: 10 kg  
Gross capacity: 105 L  
Wire shelves: GN 1/1 [not included]  
Max number of shelves: 5  
Shelf spacing: 75mm

**REFRIGERANT**  
R290

**DIMENSIONS H x W x D**  
877mm x 755mm x 700mm

**SHIPPING WEIGHT**  
100 kg

**VOLTAGE**  
230V, 1Ph, 50/60Hz

**NET WEIGHT**  
90 kg

**PRODUCT CAPACITY**  
20 kg



## QCI-45

**CAPACITY**

Chill capacity by cycle: 45 kg  
Freeze capacity by cycle: 20 kg  
Gross capacity: 210 L  
Wire shelves: GN 1/1 [not included]  
Max number of shelves: 10  
Shelf spacing: 75mm

**REFRIGERANT**  
R452A

**DIMENSIONS H x W x D**  
1536mm x 755mm x 700mm

**SHIPPING WEIGHT**  
145 kg

**VOLTAGE**  
230V, 1Ph, 50/60Hz

**NET WEIGHT**  
135 kg

**PRODUCT CAPACITY**  
45 kg



## QCI-60

**CAPACITY**

Chill capacity by cycle: 60 kg  
Freeze capacity by cycle: 25 kg  
Gross capacity: 280 L  
Wire shelves: GN 1/1 [not included]  
Max number of shelves: 13  
Shelf spacing: 75mm

**REFRIGERANT**  
R452A

**DIMENSIONS H x W x D**  
1811mm x 755mm x 700mm

**SHIPPING WEIGHT**  
175 kg

**VOLTAGE**  
230V, 1Ph, 50/60Hz

**NET WEIGHT**  
165 kg

**PRODUCT CAPACITY**  
60 kg



## QCI-100

**PAN CAPACITY**

40 GN 1/1 [or 20 GN 2/1]

Gross Capacity: 160 kg  
Cart options/capacities:

Roll-in Pan Cart:  
• 20 Shelves, 65 mm vertical shelf spacing

Roll-in Plate Cart:  
• 51 Plates, 66mm vertical shelf spacing  
• 60 Plates, 77mm vertical shelf spacing

**DIMENSIONS H x W x D**  
2365mm x 1250mm x 1180mm

**SHIPPING WEIGHT**  
350 kg [QCI-100 only]  
120 kg [Condensing Unit only]

**VOLTAGE**  
230V, 3Ph, 50/60Hz

**NET WEIGHT**  
320 kg [QCI-100 only]  
110 kg [Condensing Unit only]

**REFRIGERANT**  
R452A



## QCI-100R

**PAN CAPACITY**

40 GN 1/1 [or 20 GN 2/1]

Gross: 160 kg  
Cart options/capacities:

Roll-in Pan Cart:  
• 20 Shelves, 65 mm vertical shelf spacing

Roll-in Plate Cart:  
• 51 Plates, 66mm vertical shelf spacing  
• 60 Plates, 77mm vertical shelf spacing

**DIMENSIONS H x W x D**  
2180mm x 1250mm x 1180mm

**SHIPPING WEIGHT**  
350 kg

**VOLTAGE**  
230V, 1Ph, 50/60Hz

**NET WEIGHT**  
320 kg [QCI-100 only]

**REFRIGERANT**  
R452A



## 1000-MR2-1

**PAN CAPACITY**

24 GN 1/1  
[530mm x 325mm x 65mm]

**VOLTAGE**  
220V 1Ph 50/60hz

**REFRIGERANT**  
R134A

**DIMENSIONS H x W x D**  
1740mm x 840mm x 915mm

**SHIPPING WEIGHT**  
115 kg or 191 kg  
[depending on crate or pallet]

**NET WEIGHT**  
130 kg

**PRODUCT CAPACITY**  
131 kg maximum



## 1000-MR2-2

**PAN CAPACITY**

48 GN 1/1  
[530mm x 325mm x 65mm]

**VOLTAGE**  
220V 1Ph 50/60hz

**REFRIGERANT**  
R134A

**DIMENSIONS H x W x D**  
1760mm x 1552mm x 909mm

**SHIPPING WEIGHT**  
230 kg

**NET WEIGHT**  
180 kg

**PRODUCT CAPACITY**  
181 kg maximum





“These ovens have improved the ability of our team to produce the highest quality, most consistent product that I have ever seen in the duration of my career.”

**Michael Northern**  
Vice President/Partner  
WJP Restaurant Group



**Alto-Shaam** specializes in creating products and system solutions that are the core of successful foodservice programs in a variety of industries throughout the world.



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**Full Line Commercial Kitchen Equipment:**

- |                     |                  |                                      |
|---------------------|------------------|--------------------------------------|
| - Combitherm® Ovens | - Heated Holding | - Thermal Shelves & Carving Stations |
| - Convection Ovens  | - Smokers        | - Merchandisers & Display Cases      |
| - Cook & Hold Ovens | - Quickchillers™ | - Vector® Multi-Cook Ovens           |
| - Food Wells        | - Rotisseries    |                                      |

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