

# FOOD WELLS



**ALTO-SHAAM®**

## BETTER FOOD QUALITY. NO WATER HASSLES. SAVE MONEY.

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, overcooked and ends up in the garbage.

But it's a different story with Alto-Shaam's Food Wells! Gentle Halo Heat® surrounds each heated food well with precisely

controlled, even heat so there is no need for steam, long recovery times or extreme temperature swings.

Cold Wells use proven cold wall conductive cooling that doesn't blow cold air over the top of the food, so your food stays moist and appealing for hours. Less waste, lower food costs, and more sales means that more money goes back to your bottom line.



**HALO**  
**HEAT**®

## ECOSMART DESIGN IMPROVES YOUR BOTTOM LINE!



**Eco**logically Smart.  
**Eco**nomically Smart.

Alto-Shaam Hot Wells and heated Round (Soup) Wells have a major advantage: They

don't need or use water! What they do have is energy-efficient Halo Heat 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** – New construction plumbing isn't cheap. On a remodel job, you'll be shocked by how much reconstruction needs to happen before plumbing can even start. Hot Wells and heated Round (Soup) Wells require no plumbing at all.
- **Water and sewer costs** – No water = no water costs. No wastewater = no sewer costs. It's that simple.
- **Electricity costs** – With Alto-Shaam Hot Wells and heated Round (Soup) Wells, all the energy goes into holding your food, not water, using far less electricity than competitive models. Energy efficient Halo Heat also saves on utility bills compared to other brands.

- **Deliming costs** – Heating water causes lime build-up in plumbing, water wells, as well as on autofill and sensor components. The cost of deliming chemicals and the labor it takes to clean can be substantial. With Alto-Shaam Hot Wells and heated Round (Soup) Wells, you'll never have to delime your serving line again.
- **Food waste** – Eliminates food scorching thereby enhancing food quality and presentation, increasing sales and reducing waste.
- **Safety** – No more steam burns when pans are changed. Your staff will thank you!
- **Take back lost real-estate** – Make better use of under-counter storage space by eliminating plumbing connections, thus freeing up valuable support space.



1100-RW  
Round Well

## INTRODUCING COMPANION COLD WELLS!



100-CW Cold Well

Alto-Shaam refrigerated Cold Wells match our Hot Wells and allow you to hold hot foods and cold foods in matching styles!

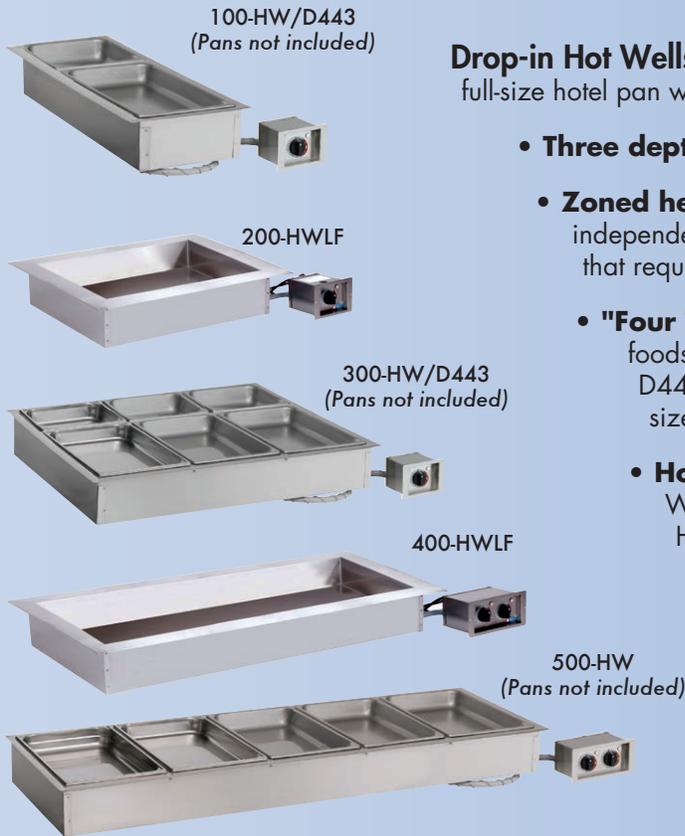
- **Built to NSF/ANSI Standard 7** – Meets NSF/ANSI Standard 7 for safe cold food holding.
- **Efficient cooling** – Exclusive cold wall conductive cooling transfers cold efficiently through recessed food pans instead of forcing cold only through the bottom of pan or blowing cold air over the top of the food and drying it out.

- **Prolonged compressor life** – Lower compressor operating temperatures prolong the life and efficiency of the refrigeration system. Cold Wells run 25°F cooler than traditional designs.
- **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. Add popular pans, bowls and inserts for your own unique look. Just plug and play!

# FRESH FOOD HAS ITS OPTIONS

Hot Well, Round (Soup) Well, and Cold Well sizing is usually dictated by your serving line size and menu needs.

Alto-Shaam gives you the variety of sizes and pan configurations to accommodate all of your menu items.



**Drop-in Hot Wells** are available in sizes ranging from a single full-size hotel pan wide, up to five pans wide.

- **Three depths:** Accommodates 2", 4" or 6" deep pans.
- **Zoned heat:** 400-HW and 500-HW feature two independently controlled heating zones for heated food items that require different holding temperatures.
- **"Four Third-Size" pans:** Display up to four different foods in each Hot Well. 100-HW/D443 and 300-HW/D443 are extended sizes that accommodate four third-size pans per 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.

**Drop-in Round (Soup) Wells** are available in 7-quart (700-RW) or 11-quart (1100-RW) sizes. 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 Round Well  
(Pan not included)



It's cool to be green. The polyurethane insulated wells do not contain any CFC refrigerant that contributes to the Earth's ozone depletion.

**Drop-in Cold Wells** are available in sizes ranging from a single full-size hotel pan, up to six pans, with self-contained or remote compressor options.





**ALTO-SHAAM®**

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