

Alto-Shaam Hot Food Drop-In Wells



100-HW/D4

100-HW/D443



200-HW/D4



300-HW/D443



400-HW/D4



500-HW/D4

Pans not included

Maximizing food quality

- Halo Heat® technology gently maintains food temperatures without overcooking or drying out food.
- Extends shelf-life and holding times.
- Ensures food safety.

No water hassles

- No water supply or drain needed.
- Hot clouds of steam when changing pans are a thing of the past.
- Halo Heat technology replaces water-based steam wells.
- Easily drops into most fabricated counters, chef tables or mobile carts.

Designed to maximize food and storage space

- Backup product storage can be located directly below the service wells.
- Heavily insulated wall construction serves a highly effective thermal break, protecting surrounding surfaces from thermal damage.
- Reclaim under-counter storage space to increase work station efficiency.

Versatile designs for your unique needs

- Available in 1-, 2-, 3-, 4-, and 5-well configurations.
- Zoned temperature controls featured in 4- and 5-well configurations.
- Accommodate 2", 4", or 6" deep pans.
- Sizes available that accommodate 1/3 pans

Friendly to the environment – and your budget

- Waterless design reduces installation, maintenance, operation and utility costs.
- Longer holding times mean less waste and higher profits.

1-800-558-8744
www.alto-shaam.com



**Ecologically Smart.
Economically Smart.**

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