

Top Reasons to Choose Alto-Shaam Food Wells

HOT WELLS & HEATED ROUND (SOUP) WELLS:

- 1. Better food quality** - With precise and gentle Halo Heat®, food quality is never dry or overcooked.
- 2. No water needed** - Save upwards of \$600 on up-front plumbing installation costs for water and drain lines.
- 3. Space saving footprint** - With no under counter plumbing requirements, reclaim valuable storage space underneath your hot wells.
- 4. Energy savings** - Save \$275 per year, per section, in operating costs using Halo Heat compared to competitive models with calrod heaters in a water bath.
- 5. Eliminate hazardous steam issues** - Overhead lighting failures and possible burns from escaping steam on the serving line are a thing of the past.
- 6. Easy to clean** - Save on labor required for intensive deliming with chemicals.



COLD WELLS

- 7. Built to NSF/ANSI Standard 7** - Meets NSF/ANSI Standard 7 for safe cold product holding.
- 8. Efficient cooling** - Exclusive cold wall conductive cooling transfers cold efficiently through recessed food pans instead of forcing cold through the bottom of pan or over the top of the food.
- 9. Prolonged compressor life** - Lower compressor operating temperatures prolong the life and efficiency of the refrigeration. Cold well runs 25°F cooler than traditional condensing area designs.
- 10. Customized look that runs hot and cold** - Easily drop with hot wells and/or round wells into most fabricated counters, chef tables or mobile carts. Add popular pans, bowls and inserts for your own unique look.

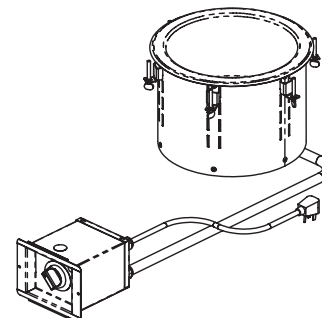
200-HW Hot Well



100-CW Cold Well



1100-RW Heated Round Well



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ALTO-SHAAM®



**Ecologically Smart.
Economically Smart.**

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