

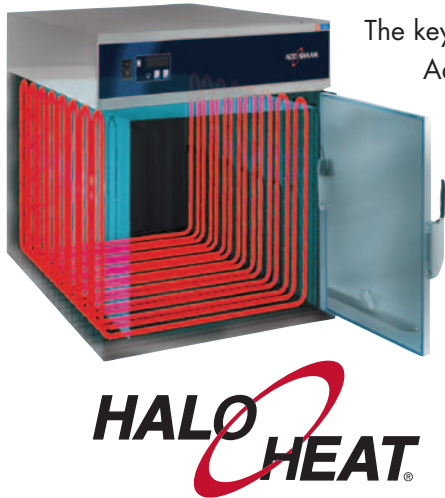


# HEATED HOLDING



**ALTO-SHAAM®**

## HEATED HOLDING - WHERE TIME STANDS STILL



The key to quality food holding is more than the simple application of heat. Adding humidity or water isn't the answer, either. The real key to quality holding is to preserve as much natural product moisture as possible and that's exactly what the gentle holding capability of Halo Heat® is designed to accomplish. Halo Heat keeps hot foods at safe, even temperatures while retaining the maximum amount of product moisture, the natural moisture found in most of the foods you need to hold prior to service. Whether your holding needs are large or small, Halo Heat hot food holding cabinets are available in a wide variety of models and are able to support any type of food preparation by extending the longest possible holding life.

### PRODUCT CATEGORIES:

- **Drawer Warmers** – Available in one-, two-, and three-drawer configurations, both in standard and narrow widths, Alto-Shaam Drawer Warmers can fit anywhere you need production items held hot and within reach.
- **Heated Banquet Carts** – Alto-Shaam Heated Banquet Carts are built to handle your most challenging banquets. With heavy-duty compartments, full-perimeter bumpers, and top-mounted controls, our Heated Banquet Carts are built to work the same long, tough hours you do. This rugged exterior houses a gentle heating system that maintains strict temperature tolerances until your banquet is ready to be served.
- **CombiMate® Companion Warmers** – Working seamlessly with your Combitherm racks, Alto-Shaam CombiMate Companion Warmers keep food hot and fresh with gentle heat and no added moisture. The design allows Alto-Shaam roll-in pan or plate carts to be rolled directly into the warmer cavity.
- **Heated Holding Cabinets** – A mainstay for any foodservice operation, Alto-Shaam Heated Holding Cabinets maintain precise temperatures with no fans or harsh heating elements. The closed environment needs no added moisture. Foods maintain their own moisture for hours without overcooking or drying out.



500-2D DRAWER WARMER



1200-S HEATED  
HOLDING CABINET

## ALTO-SHAAM HEATED HOLDING ADVANTAGES

- **No added humidity** – Adding water vapor to held foods lessens taste and can overcook food before it's even served. That's why none of Alto-Shaam's Heated Holding products use water vapor to maintain temperature or moisture. Gentle radiant heat in a sealed environment is all that is needed to keep food hot and ready to serve for hours.
- **A variety of heated holding systems** – Whether you're holding small production items, a complete banquet, or something in between, Alto-Shaam has a heated holding answer for you.
- **Precise heat management** – Harsh steam and calrod heating methods provide wild temperature and humidity swings. The Halo Heat heats food gently and consistently, from top to bottom, for hours at a time.



## HOLD ON TO YOUR MONEY, TOO!

Alto-Shaam Heated Holding products not only maintain your food quality, they also help maintain your bottom line!



- **Low energy usage** – Alto-Shaam's Heated Holding Cabinets use less than 40 watts of energy per square foot. For you, it means it can save you an average of \$280 per cabinet per year on utility bills.
- **Longer food holding and better food quality** – Food is a major expense for any foodservice program. When food is wasted, money is wasted. Food kept in Alto-Shaam Heated Holding equipment stays fresh and ready-to-serve longer, reducing your food shrink and helping out your bottom line.



- **Take control of your schedule** – When Alto-Shaam Heated Holding equipment is used, you can schedule production more effectively. Cook production items during off-peak times and hold them in our equipment. Plan an entire banquet and hold the panned or plated food until you're ready to serve.
- **No water usage** – Water not only robs food of its natural flavor, it steals from your bottom line. Water itself costs plenty, but deliming, plumbing, and maintenance costs add up quickly. Alto-Shaam will have nothing of that. None of our heated holding equipment uses a drop of added water. You can put that savings right to your bottom line.

## DRAWER WARMERS

Choose from one-, two-, and three drawer configurations, both in standard and narrow widths, narrow width for standard steam pans or wider models available with optional oversize pans. Drawer warmers can be built into a cabinet, stacked, or placed on a cart for mobility.



One drawer:

500-1D	500-1DN (NARROW DESIGN)
PRODUCT CAPACITY*: 36 lb (16 kg) each drawer 34 baked potatoes, 50 dinner rolls	36 lb (16 kg) each drawer 34 baked potatoes, 50 dinner rolls
PAN CAPACITY**: 1 Full-size steam pan (GN 1/1)	1 Full-size steam pans (GN 1/1)
DIMENSIONS: 11-5/8" x 24-5/8" x 25-7/8" (296mm x 624mm x 657mm)	11-5/8" x 16-11/16" x 31-3/16" (296mm x 423mm x 792mm)

500-1D

Two drawer:

500-2D	500-2DN (NARROW DESIGN)
PRODUCT CAPACITY*: 36 lb (16 kg) each drawer 34 baked potatoes, 50 dinner rolls	36 lb (16 kg) each drawer 34 baked potatoes, 50 dinner rolls
PAN CAPACITY**: 2 Full-size steam pans (GN 1/1)	2 Full-size steam pans (GN 1/1)
DIMENSIONS: 18-15/16" x 24-5/8" x 25-7/8" (481mm x 624mm x 657mm)	18-15/16" x 16-11/16" x 31-3/16" (481mm x 423mm x 792mm)

Three drawer:

500-3D	500-3DN (NARROW DESIGN)
PRODUCT CAPACITY*: 36 lb (16 kg) each drawer 34 baked dinner potatoes, 50 dinner rolls	36 lb (16 kg) each drawer 34 baked potatoes, 50 dinner rolls
PAN CAPACITY**: 3 Full-size steam pans (GN 1/1)	3 Full-size steam pans (GN 1/1)
DIMENSIONS: 26-1/8" x 24-5/8" x 25-7/8" (664mm x 624mm x 657mm)	26-1/8" x 16-11/16" x 31-3/16" (664mm x 423mm x 792mm)

\*Based on 4" (105 mm) deep pans



## 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)

12" x 10" x 2-1/2" (325mm x 265mm x 65mm)

### Full-Size Sheet Pans

18" x 26" x 1"

### Half-Size Sheet Pans

18" x 13" x 1"

## HEATED BANQUET CARTS

Every event benefits with the service of fresh, piping hot foods. Pre-heated with hot food, Heated Banquet Carts can be unplugged, transported, and stand for 30-45 minutes with the doors closed, keeping food hot and ready to serve. Alto-Shaam mobile banquet carts can provide that benefit and offer extended holding capability for the widest variety of hot food holding needs. They use less than 20 watts of energy per square foot. Offered in 96, 128, or 192 plated meals capacities, banquet carts are available with optional covered or uncovered plate carriers. These carts are also ideally suited to accommodate a variety of pans for buffet service backup needs.



1000-BQ2/192

	1000-BQ2/96	1000-BQ2/128	1000-BQ2/192
PRODUCT CAPACITY*:	240 lb (109 kg)	320 lb (145 kg)	480 lb (218 kg)
PAN CAPACITY**:	32 Full-size steam pans (GN 1/1) 64 Half-size steam pans (GN 1/2)	32 Full-size steam pans (GN 1/1) 64 Half-size steam pans (GN 1/2)	64 Full-size steam pans (GN 1/1) 128 Half-size steam pans (GN 1/2)
PLATE CAPACITY:	8" - 8-3/4" 128 (203mm - 222mm): (8/shelf)	8" - 8-3/4" 176 (203mm - 222mm): (11/shelf)	8" - 8-3/4" 256 (203mm - 222mm): (8/shelf)
(with covers, without plate carriers)	9" - 10" 96 (229mm - 254mm): (6/shelf)	9" - 10" 128 (229mm - 254mm): (8/shelf)	9" - 10" 192 (229mm - 254mm): (6/shelf)
	10-1/4"-12-3/4" 64 (260mm - 324mm): (4/shelf)	10-1/4"-11-3/4" 96 (260mm - 298mm): (6/shelf)	10-1/4"-12-3/4" 128 (260mm - 324mm): (4/shelf)
		12"-12-3/4" 64 (305mm - 324mm): (4/shelf)	
DIMENSIONS:	67-5/8" x 37-15/16" x 30-13/16" (1716mm x 964mm x 783mm)	67-5/8" x 45-7/8" x 30-13/16" (1716mm x 1164mm x 783mm)	67-5/8" x 68-11/16" x 30-13/16" (1716mm x 1744mm x 783mm)

\*Based on 4" (102 mm) deep pans

\*\*See pg 4 for pan sizes

## COMBIMATE® COMPANION WARMERS

Combimate holding cabinets accommodate a roll-in cart (trolley) designed for maximum capacity, and are completely interchangeable with specific Combitherm combi oven models and Alto-Shaam Quickchillers. Warmers are available in a stationary or a mobile design.



12•20MW

20•20MW

12•20MW & 12•20W	
PRODUCT CAPACITY*:	288 lb (132 kg)
PAN CAPACITY**:	12 Full-size steam pans (GN 1/1) 12 Full-size sheet pans
DIMENSIONS:	52-3/4" x 35" x 41-7/8" (1340mm x 888mm x 1064mm)

20•20MW & 20•20W	
PRODUCT CAPACITY*:	480 lb (218 kg)
PAN CAPACITY**:	20 Full-size steam pans (GN 1/1) 20 Full-size sheet pans
DIMENSIONS:	73-5/8" x 35" x 41-9/16" (1869mm x 888mm x 1056mm)

\*Based on 4" (102 mm) deep pans

\*\*See pg 4 for pan sizes

# HEATED HOLDING CABINETS

There's more to hot food holding than just keeping food hot. Alto-Shaam Holding Cabinets, with Halo Heat, are able to support any type of food preparation by extending the holding life for the widest variety of products. Heated Holding Cabinets are available with two control types. The straightforward Simple control uses arrow keys for push button temperature settings, a digital display, and an intuitive design to make operation a breeze. The Deluxe control features SureTemp™ immediate heat recovery upon door openings. Optional Deluxe control features include six independent multiple timers or an internal temperature probe.



## Single Compartment Cabinets:



300-S

### 300-S

PRODUCT CAPACITY\*: 36 lb (16 kg)

PAN CAPACITY\*\*: 2 Full-size steam pans (GN 1/1)  
4 Half-size steam pans

DIMENSIONS: 18-3/8" x 17-7/16" x 25-3/8"  
(466mm x 443mm x 645mm)

\*Based on 4" (102 mm) deep pans      \*\*See pg 4 for pan sizes

### 500-S

PRODUCT CAPACITY\*: 60 lb (27 kg)

PAN CAPACITY\*\*: 3 Full-size steam pans (GN 1/1)  
11 Half-size sheet pans

DIMENSIONS: 33-9/16" x 18" x 26-3/8"  
(852mm x 458mm x 670mm)

\*Based on 4" (102 mm) deep pans,

\*\*See pg 4 for pan sizes

### 750-S

120 lb (54 kg)

6 Full-size steam pans (GN 1/1)  
6 Full-size sheet pans

33-9/16" x 25-5/8" x 31-3/8"  
(852mm x 651mm x 797mm)



750-S



1000-S

### 1000-S

PRODUCT CAPACITY\*: 120 lbs (54 kg)

PAN CAPACITY\*\*: 2 Full-size steam pans (GN 1/1)  
8 Full-size sheet pans

DIMENSIONS: 40-3/8" x 22-1/2" x 31-9/16"  
(1025mm x 572mm x 801mm)

\*Based on 4" (102 mm) deep pans,

\*\*See pg 4 for pan sizes

### 1200-S

192 lbs (87 kg)

8 Full-size steam pans (GN 1/1)  
8 Full-size sheet pans

44" x 25-1/16" x 32-3/16"  
(1117mm x 636mm x 817mm)



## Double Compartment Cabinets:



1200-UP SHOWN WITH  
UNIVERSAL PAN SLIDES

1000-UP	1200-UP
PRODUCT CAPACITY*: 120 lbs (54 kg) (per compartment)	192 lbs (87 kg)
PAN CAPACITY** : 2 Full-size steam pans (GN 1/1) (per compartment) 8 Full-size sheet pans	8 Full-size steam pans (GN 1/1) 8 Full-size sheet pans
DIMENSIONS: 75-13/16" x 22-9/16" x 32-11/16" (1924mm x 572mm x 804mm)	75-13/16" x 25-1/16" x 32-3/16" (1924mm x 636mm x 817mm)

\*Based on 4" (102 mm) deep pans,

\*\*See pg 4 for pan sizes

## DISPLAY AND CATERING HOLDING CABINETS:

### Hot Food Holding Cabinet



750-CTUS

The French door design gives this heated holding cabinet a unique configuration with plenty of heated holding space.

750-CTUS	
PRODUCT CAPACITY*:	48 lb (22 kg)
PAN CAPACITY**:	3 Full-size steam pans (GN 1/1) 6 Full-size sheet pans 12 Half-size sheet pans
DIMENSIONS:	28-1/4" x 29-3/4" x 26-3/8" (718mm x 756mm x 670mm)

\*Based on 4" (102 mm) deep pan \*\*See pg 4 for pan sizes

### Hot Pizza Holding Cabinet



500-PH/GD

With a clear door to prominently display your held product, the Pizza Holding Cabinet is made to be brought to temperature and transported to wherever your hot held fare is required.

500-PH/GD	
PRODUCT CAPACITY*:	MAXIMUM: Thirteen (13) 16" (406mm) PIZZAS MAXIMUM WEIGHT EACH PIZZA: 2 lb (0.9kg)
DIMENSIONS:	30-7/8" x 23-1/4" x 20-3/4" (784mm x 591mm x 527mm)

\*Based on 4" (102 mm) deep pans

\*\*See pg 4 for pan sizes



**ALTO-SHAAM®**

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