

# THERMAL SHELVES & CARVING STATIONS



**ALTO-SHAAM®**

## HEATED CARVING STATIONS AND THERMAL SHELVES FROM ALTO-SHAAM KEEP FOOD HOT AND READY TO SERVE

Banquets and buffets are big business for any foodservice operation. When the audience is large and the feature is the food, the equipment has to be right. Heated Carving Stations and Hot Food Modules from Alto-Shaam keep banquet food fresh, hot, and ready to be served at just the right temperature.



**HALO**  
**HEAT**



### PRODUCT CATEGORIES:

- **Heated Carving Stations** - Includes overhead lights, recessed heated surface, adjustable thermostat, on/off switch and Carving board. An optional breath guard is available.
- **Thermal Shelves** - Includes stainless steel exterior panels, thermostat, and on/off switch. Customer-supplied solid surface material can provide an impressive display to any full or limited service food offering.

## EFFICIENT SERVING SYSTEMS SAVE YOU MONEY AND HELP SAVE THE ENVIRONMENT

- Our heated buffet equipment uses Halo Heat, not steam, to keep food hot. While your energy consumption will significantly decrease by using this economical heat source, you'll also no longer have to deal with steam table water, blasts of steam while changing pans, or waste water handling. Not to mention that the expense and emissions from canned heat will be things of the past.
- Eliminating waste is central to Alto-Shaam's heated buffet servers. When food has a longer display life, more is used by your customers, and less goes to waste.



**E**cologically Smart.  
**E**conomically Smart.

## HEATED CARVING STATIONS

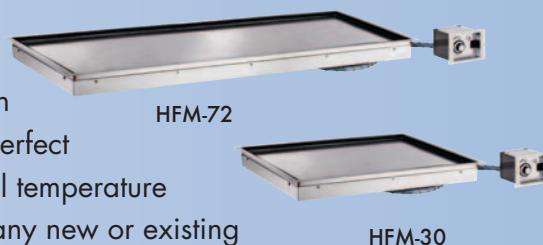
Add a major attraction to any buffet line with carve-to-order service from a Halo Heat base-heated shelf with overhead lighting. Designed to keep that succulent roast moist and at peak serving temperature throughout an event, these carving shelves are available in two model sizes with a optional breath guard for buffet line service. Each shelf is designed to stand alone or can be mounted directly on a Halo Heat Cook & Hold oven or holding cabinet. Shelves can also be ordered without a breath guard for carving in plating prep areas. For the pastry chef, the Alto-Shaam carving shelf is the ideal tool for working with sugars and confections.



	CS-100	CS-200
PRODUCT CAPACITY*:	40 lb (18 kg)	70 lb (32 kg)
DIMENSIONS:	31" x 18-3/8" x 25-1/2" (787mm x 466mm x 648mm)	30-7/8" x 26" x 30-7/8" (783mm x 660mm x 782mm)
ELECTRICAL:	120V 1PH, 6.3 amps, 0.75 kW 230V 1PH, 3.3 amps, 0.75 kW	120V 1PH, 6.3 amps, 0.75 kW 230V 1PH, 3.3 amps, 0.75 kW

## THERMAL SHELVES

Add a completely customized look to your decor with a Thermal Shelf. You can use your own surface material with this Halo Heat base-heated, recessed thermal shelf for a perfect decor match. The heat-adjustable module provides optimal temperature maintenance for serving or carving and can be built into any new or existing service line. Modules are offered in a width of 24-inches and are available in lengths of 24, 30, 48, or 72 inches.



MODEL	DIMENSIONS	ELECTRICAL
HFM-24	4-7/16" x 24-3/4" x 24-3/4" (113mm x 627mm x 627mm)	208V 1PH, 5.3 amps, 1.1 kW 230V 1PH, 5.7 amps, 1.3 kW
HFM-30	4-7/16" x 30-5/8" x 24-5/8" (113mm x 778mm x 626mm)	208V 1PH, 5.3 amps, 1.1 kW 230V 1PH, 5.7 amps, 1.3 kW
HFM-48	4-7/16" x 48-5/8" x 24-5/8" (113mm x 1235mm x 626mm)	208V 1PH, 10.6 amps, 2.2 kW 230V 1PH, 11.4 amps, 2.6 kW
HFM-72	4-7/16" x 72-5/8" x 24-5/8" (113mm x 1845mm x 626mm)	208V 1PH, 15.9 amps, 3.3 kW 230V 1PH, 17.1 amps, 3.9 kW





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#1221 • 01/11

Printed in the U.S.A. 

