

Top Reasons for choosing Alto-Shaam Heated Holding

1. 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 food out.
2. Low energy usage – Most of Alto-Shaam's Heated Holding Cabinets are ENERGY STAR® rated, which means they use less than 40 watts per square foot. For you, it means it can save you an average of \$280 per year on utility bills.
3. Alto-Shaam mobile banquet carts can offer extended holding capability for the widest variety of hot food holding needs. ENERGY STAR qualified, they use less than 20 watts per square foot. Offered in model capacities of 96, 128, or 192 plated meals, 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.
4. Holding Cabinets are a time-management aid, supporting the food service operation by extending preparation times outside of peak preparation hours, and providing a quality product in prolonged holding situations.
5. The gentle heat used in the heated holding cabinets means cooler operation and less stress on HVAC systems.

HALO
HEAT



1000-BQ2/96
BANQUET CART



20 • 20MW COMBIMATE
COPMANION WARMER



500-2D
DRAWER WARMER



1200-S
HOLDING CABINET

1-800-558-8744
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ALTO-SHAAM



**Ecologically Smart.
Economically Smart.**