

The logo for ALTO-SHAAM features the brand name in a white, sans-serif, uppercase font. A red, stylized circular graphic element, resembling a swirl or a stylized 'O', is positioned behind the 'O' in 'ALTO' and extends slightly to the right.

# ALTO-SHAAM®

EUROPEAN EQUIPMENT CATALOG | ENGLISH

# Willing to try **the untried.**

We pioneer solutions to address our customers' challenges. Equipment systems designed to give our customers the confidence they need to embrace fresh perspectives and seize new opportunities. So every day we strive to design foodservice equipment solutions that are as intuitive and efficient as they are dependable — helping our customers achieve a greater return on their investment and enabling their creativity to flourish. Because we earn our reputation helping our customers earn theirs.

With headquarters and manufacturing in Menomonee Falls, Wisconsin, Alto-Shaam proudly provides foodservice equipment solutions made in the USA to more than 90 countries globally.



# TABLE OF CONTENTS

OVENS

Vector® Multi-Cook Ovens8

Combitherm® Combi-Steamer Ovens14

Cook & Hold Ovens20

Cook & Hold Smoker Ovens26

Rotisserie Ovens32

HEATED HOLDING

Drawer Warmers38

Holding Cabinets40

Banquet Carts42

Merchandisers & Display Cases44

Food Wells52

Carving Stations & Thermal Shelves58

CHILLERS

Quickchiller™ Blast Chillers60



# Vector® Multi-Cook Ovens

## Unmatched food volume and variety.

The secret to more food, more often with the highest quality lies in **Structured Air Technology®**. This innovation offers up to four ovens in one – each chamber with independent temperature, fan speed and cook time control. Cook up to four different food items simultaneously with no flavor transfer.



# Vector Multi-Cook Ovens

## Unmatched Food Volume.

Vector cooks twice as much food in the same amount of time as traditional ovens.

## Unmatched Variety.

Cook up to four different food items simultaneously – with zero flavor transfer. Control temperature, fan speed and cook time in each chamber.

## Reduce Skilled Labor.

Eliminate steps in food production and the need for employees to watch and rotate pans.

## Superior Consistency.

Deliver the same high-quality food every time. Structured Air Technology® provides superior cooking evenness and food quality. No food degradation. No hot and cold spots.

## Waterless Operation.

Reduce installation and operating costs. No plumbing, drains, filtration or associated maintenance.

## Open the Door as Needed.

Vertical curtains of air nearly eliminate heat loss. No blast of hot air. Cooler door. Quicker recovery times.

## Advanced Control.

Designed intentionally simple, an intuitive, user-friendly interface features programmable recipes to ensure consistency with each cook.

## Remote Oven Management.

**ChefLinc™** features an easy-to-use dashboard to streamline processes and maximize profits. Seamlessly push recipes, limited-time offers and more. Empower your business with data-driven insights, oven monitoring, and service support.

## Vector Multi-Cook Ovens | H Series

- Replace or relieve multiple pieces of equipment. These ovens do the job of microwave and speed ovens, grills, conveyor ovens, salamanders and more – with better food quality all in a small space.

- **Ventless.** Compact, 21" [533mm] footprint with 2, 3, or 4 chambers.

- Custom colors available for enhanced branding and a front-of-house experience for customers.



Vector® Multi-Cook Ovens | H Series Countertop



cheflinc enabled

2 Chamber H-Series [Available in Deluxe or Simple Control]

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W x D	
		ELECTRIC	KW
VMC-H2H	2 GN 1/1 Pans	752 mm x 533 mm x 1003 mm	
	530 mm x 325 mm x 65 mm		
	4 GN 1/2 pans		
	325 mm x 265 mm x 65 mm		
SHIPPING WEIGHT			
NET WEIGHT			



cheflinc enabled

3 Chamber H-Series [Available in Deluxe or Simple Control]

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W x D	
		ELECTRIC	KW
VMC-H3H	3 GN 1/1 Pans	929 mm x 533 mm x 1003 mm	
	530 mm x 325 mm x 100 mm		
	6 GN 1/2 Pans		
	325 mm x 265 mm x 65 mm		
SHIPPING WEIGHT			
NET WEIGHT			



cheflinc enabled

4 Chamber H-Series [Available in Deluxe or Simple Control]

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W x D	
		ELECTRIC	KW
VMC-H4H	4 GN 1/1 Pans	1108 mm x 533 mm x 1003 mm	
	530 mm x 325 mm x 100 mm		
	8 GN 1/2 Pans		
	354 mm x 325 mm x 25 mm		
SHIPPING WEIGHT			
NET WEIGHT			

Vector® Multi-Cook Ovens | H Series Wide Countertop



cheflinc enabled

2 Chamber H Series Wide [Available in Deluxe or Simple Control]

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W X D	
		ELECTRIC	KW
VMC-H2HW*	2 shelf, 2 full-size hotel pans	783mm x 600mm x 1013mm	
	20-3/4" x 12-3/4" x 4"		
	2 GN 1/1 pans		
	[530mm x 325mm x 100mm]		
NET WEIGHT			
SHIPPING WEIGHT			



cheflinc enabled

3 Chamber H Series Wide [Available in Deluxe or Simple Control]

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W X D	
		ELECTRIC	KW
VMC-H3HW*	3 shelf, 3 full-size hotel pans	986mm x 600mm x 1013mm	
	20-3/4" x 12-3/4" x 4"		
	3 GN 1/1 pans		
	[530mm x 325mm x 100mm]]		
NET WEIGHT			
SHIPPING WEIGHT			



# Combitherm® Combi Steamer Ovens

| A new standard of cooking excellence.

## Combitherm® Ovens | CT PROformance™ Models

**Why CT PROformance?** Explore what sets us above the rest.

**Zero Clearance Design.**

Saves valuable space under the exhaust hood and reduces ventilation costs.

**PROpower™ Technology.**

20% faster than other combi ovens and up to 80% faster than convection technology. Enhanced production. Improved temperature control. Quicker recovery times.

**80% Less Water Usage.**

Boilerless design provides superior performance, improved reliability, and less maintenance costs associated with boiler parts and labor.

**Seamlessly-Integrated Smoker.**

Use optional CombiSmoke® to hot or cold smoke with real wood chips. No odor or flavor residue. No impact on oven capacity, door seal or oven performance.

**Detachable Food Probe.**

Easily calibrated. Designed to break away for easy replacement, greater reliability and reduced oven downtime and repair costs. Sous vide probe optional.

**LED Illuminated Door Handle.**

Designed for the needs of the busy kitchen. Provides visual notification of the oven status.

**Front-Accessible, Retractable Rinse Hose.**


PROrinse™ high-efficiency spray head.

**Keep Employees Safe.**

Safevent™ venting system automatically vents heat and steam during the last 60 seconds of the cooking cycle. Open the door as soon as the cooking cycle ends without exposure to heat and steam.



Combitherm Combi-Steamer Ovens® | CT PROformance™

 † This oven has earned an ENERGY STAR® rating from the U.S. Environmental Protection Agency.



Available with or without stand

CTP6-10 [Available in Electric or Gas]

<b>MAXIMUM PAN CAPACITY</b> 7 GN 1/1 Pans	<b>DIMENSIONS H x W x D</b> 892mm x 906mm x 1053mm			
	<b>ELECTRIC</b>			
<b>SHIPPING WEIGHT</b> 276 kg	<b>208-240V</b>			
	<b>kW</b>			
<b>NET WEIGHT</b> 238 kg estimated	208V, 1Ph, 50/60Hz	Eco 7.9	Pro 9.2	Gas 1.0
	240V, 3Ph, 50/60Hz	Eco 10.5	Pro 12.3	Gas 1.0
<b>PRODUCT CAPACITY</b> 33 kg	208V, 3Ph, 50/60Hz	Eco 7.9	Pro 9.2	Gas 1.0
	240V, 3Ph, 50/60Hz	Eco 10.5	Pro 12.3	Gas 1.0
	<b>380-415V</b>			
	380V, 3Ph, 50/60Hz	Eco 9.0	Pro 10.3	Gas 1.0
	415V, 3Ph, 50/60Hz	Eco 10.5	Pro 12.3	Gas 1.0



Available with or without stand

†CTP10-20 [Available in Electric or Gas]

<b>MAXIMUM PAN CAPACITY</b> 22 GN 1/1 Pans	<b>DIMENSIONS H x W x D</b> 1160mm x 1111mm x 1173mm			
	<b>ELECTRIC</b>			
<b>SHIPPING WEIGHT</b> 365 kg	<b>208-240V</b>			
	<b>kW</b>			
<b>NET WEIGHT</b> 345 kg estimated	208V, 1Ph, 50/60Hz			
	[Gas Only]			1.0
<b>PRODUCT CAPACITY</b> 109 kg	240V, 1Ph, 50/60Hz			1.0
	[Gas Only]			1.0
	208V, 3Ph, 50/60Hz	Eco 24.8	Pro 28.9	Gas 1.0
	240V, 3Ph, 50/60Hz	Eco 33.0	Pro 38.5	Gas 1.0
	<b>380-415V</b>			
	380V, 3Ph, 50/60Hz	Eco 28.2	Pro 32.3	Gas 1.0
	415V, 3Ph, 50/60Hz	Eco 33.0	Pro 38.5	Gas 1.0



Available with or without stand

CTP10-10 [Available in Electric or Gas]

<b>MAXIMUM PAN CAPACITY</b> 11 GN 1/1 Pans	<b>DIMENSIONS H x W x D</b> 1160mm x 906mm x 1053mm			
	<b>ELECTRIC</b>			
<b>SHIPPING WEIGHT</b> 315 kg	<b>208-240V</b>			
	<b>kW</b>			
<b>NET WEIGHT</b> 283 kg estimated	208V, 1Ph, 50/60Hz	Eco 14.2	Pro 16.6	Gas 1.0
	240V, 1Ph, 50/60Hz	Eco 18.9	Pro 22.1	Gas 1.0
<b>PRODUCT CAPACITY</b> 54 kg	208V, 3Ph, 50/60Hz	Eco 14.2	Pro 16.6	Gas 1.0
	240V, 3Ph, 50/60Hz	Eco 18.9	Pro 22.1	Gas 1.0
	<b>380-415V</b>			
	380V, 3Ph, 50/60Hz	Eco 16.2	Pro 18.6	Gas 1.0
	415V, 3Ph, 50/60Hz	Eco 18.9	Pro 22.1	Gas 1.0



CTP20-10 [Available in Electric or Gas]

<b>MAXIMUM PAN CAPACITY</b> 20 GN 1/1 Pans	<b>DIMENSIONS H x W x D</b> 2012mm x 906mm x 1072mm			
	<b>ELECTRIC</b>			
<b>SHIPPING WEIGHT</b> 533 kg Gas 477 kg Electric	<b>208-240V</b>			
	<b>kW</b>			
<b>NET WEIGHT</b> 411 kg estimated	208V, 1Ph, 50/60Hz			
	[Gas Only]			2.0
<b>PRODUCT CAPACITY</b> 109 kg	240V, 1Ph, 50/60Hz			2.0
	[Gas Only]			2.0
	<b>208-240V</b>			
	208V, 3Ph, 50/60Hz	Eco 28.4	Pro 33.2	Gas 2.0
	240V, 3Ph, 50/60Hz	Eco 37.8	Pro 44.2	Gas 2.0
	<b>380-415V</b>			
	380V, 3Ph, 50/60Hz	Eco 32.3	Pro 37.1	Gas 2.0
	415V, 3Ph, 50/60Hz	Eco 37.8	Pro 44.2	Gas 2.0



Available with or without stand

†CTP7-20 [Available in Electric or Gas]

<b>MAXIMUM PAN CAPACITY</b> 16 GN 1/1 Pan	<b>DIMENSIONS H x W x D</b> 961mm x 1111mm x 1173mm			
	<b>ELECTRIC</b>			
<b>SHIPPING WEIGHT</b> 330 kg	<b>208-240V</b>			
	<b>kW</b>			
<b>NET WEIGHT</b> 308 kg Electric 300 kg Gas	208V, 1Ph, 50/60Hz	Eco 16.5	Pro 19.2	Gas 1.0
	240V, 1Ph, 50/60Hz	Eco 21.9	Pro 25.5	Gas 1.0
<b>PRODUCT CAPACITY</b> 76 kg	208V, 3Ph, 50/60Hz	Eco 16.5	Pro 19.2	Gas 1.0
	240V, 3Ph, 50/60Hz	Eco 21.9	Pro 25.5	Gas 1.0
	<b>380-415V</b>			
	380V, 3Ph, 50/60Hz	Eco 18.7	Pro 21.4	Gas 1.0
	415V, 3Ph, 50/60Hz	Eco 21.9	Pro 25.5	Gas 1.0



†CTP20-20 [Available in Electric or Gas]

<b>MAXIMUM PAN CAPACITY</b> 40 GN 1/1 Pans	<b>DIMENSIONS H x W x D</b> 2012mm x 1111mm x 1192mm			
	<b>ELECTRIC</b>			
<b>SHIPPING WEIGHT</b> 525 kg Electric 567 kg Gas	<b>208-240V</b>			
	<b>kW</b>			
<b>NET WEIGHT</b> 499 kg estimated	208V, 1Ph, 50/60Hz			
	[Gas Only]			2.0
<b>PRODUCT CAPACITY</b> 218 kg	240V, 1Ph, 50/60Hz			2.0
	[Gas Only]			2.0
	<b>208-240V</b>			
	208V, 3Ph, 50/60Hz	Eco 49.6	Pro 57.8	Gas 2.0
	240V, 3Ph, 50/60Hz	Eco 66.0	Pro 77.0	Gas 2.0
	<b>380-415V</b>			
	380V, 3Ph, 50/60Hz	Eco 56.4	Pro 64.7	Gas 2.0
	415V, 3Ph, 50/60Hz	Eco 66.0	Pro 77.0	Gas 2.0

PAN DIMENSIONS

\* GN 1/1 Pans = [530mm x 325mm x 65mm]  
\* GN 2/1 Pans = [650mm x 530mm x 65mm]

# Combitherm Combi-Steamer Ovens® | CT Express™

The compact oven that makes a huge impact.

- Compact footprint maximizes kitchen space, performance & flexibility.
- Reduce Labor with CombiCleanPLUS™ automatic cleaning with four cycle options. Uses safe, convenient cleaning tablets.
- Seamlessly-integrated smoker with optional CombiSmoke®.
- Place anywhere. Optional ventless hood and catalytic converter filter oven cavity air, eliminating the need for expensive hood restrictions.
- ExpressTouch™ control allows for simple use and navigation, customizable recipe management, and intuitive one-touch-cooking.
- Two-speed reversing fan provides enhanced cooking performance while preventing excessive water and power consumption.
- Hand-held sprayer can be used in steaming, adding water to dishes or rinsing the oven cavity.
- Gold-n-Brown™ feature provides humidity control for ideal quality and food finish.
- Enhanced control with the optional broiler element for new recipe applications and finishing dishes.
- Customizable branding. Select a standard stainless steel exterior or choose from a custom color palette to match décor.



CTX4-10E w/ Deluxe or Simple Control  
[CTX4-EC Model also available]

MAXIMUM PAN CAPACITY		DIMENSIONS H x W x D	
3 GN 1/1 Pans 100mm or 5 GN 1/1 Pans 65mm or 10 GN 1/1 Pans 20mm		851mm x 619mm x 946mm	
SHIPPING WEIGHT		ELECTRIC	
141kg		208V, 1Ph, 50Hz	kW
NET WEIGHT		220-240V	
188kg		220V, 1Ph, 50/60Hz	5.28
PRODUCT CAPACITY		240V, 1Ph, 50/60Hz	6.41
22 kg		380-415V	
		380V, 3Ph, 50/60Hz	6.3
		415V, 3Ph, 50/60Hz	7.48



CTX4-10EVH

MAXIMUM PAN CAPACITY		DIMENSIONS H x W x D	
3 GN 1/1 Pans 100mm or 5 GN 1/1 Pans 65mm or 10 GN 1/1 Pans 20mm		1153mm x 612mm x 999mm	
SHIPPING WEIGHT		ELECTRIC	
188 kg		208V, 1Ph, 50Hz	kW
NET WEIGHT		220-240V	
118 kg		220V, 1Ph, 50/60Hz	5.47
PRODUCT CAPACITY		240V, 1Ph, 50/60Hz	6.60
22 kg		380-415V	
		380V, 3Ph, 50/60Hz	6.49
		415V, 3Ph, 50/60Hz	7.67

PAN DIMENSIONS  
\* GN 1/1 Pans = [530mm x 325mm]

# Cook & Hold Ovens

## Precise, low temperature cooking and holding.

Featuring game changing Halo Heat® technology, Alto Shaam Cook & Hold Ovens are designed to produce better food quality and higher yields. Gentle, radiant Halo Heat evenly surrounds food without the use of extremely hot elements, added humidity or fans. One of the most versatile and efficient pieces of equipment in the industry, Cook & Hold Ovens are engineered to maximize return on investment.



# Cook & Hold Ovens

## No Fans. No Hood. Just BIG Flavor.

Labor-Free Cooking.

Utilize overnight cooking for those more time-consuming menu items to better allocate labor and equipment where needed.

Increase Productivity.

Provide a better distribution of workloads and relieve multiple pieces of equipment. Roast, proof, braise, reheat, sous-vide, hold and more in the same cabinet with set-and-forget controls.

Remote Oven Management.

ChefLinc™ features an easy-to-use dashboard to streamline processes, reduce labor and maximize profits. Seamlessly push and pull recipes with a recipe management system. Empower your foodservice operation with data-driven insights, oven monitoring, service support and more.

Easy to Operate.

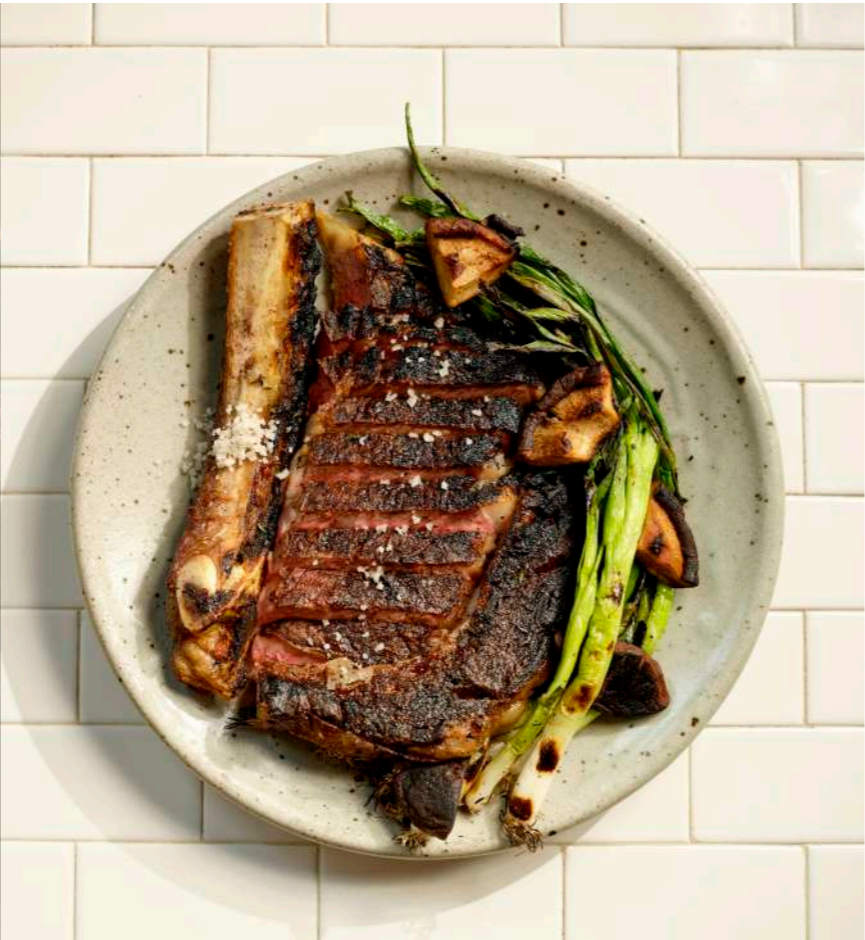
Cook by time or temperature probe with simple or deluxe controls. The oven senses internal product temperature or time and automatically converts from cook mode to hold mode once set parameters have been reached.

Place Anywhere.

No oven hood or outside venting required. Waterless design reduces installation and operating costs with no plumbing, drains, filtration or associated maintenance.

Greater Yields.

Produce less food waste with Halo Heat technology. Minimize food costs with 15-20% less protein shrinkage compared to conventional cooking. Serve more portions from the same cut of meat to increase your profit margin.



### Cook & Hold Ovens | Single Compartment Ovens



cheflinc enabled  
Also available with simple control.

300-TH COOK & HOLD OVEN

<b>MAXIMUM PAN CAPACITY</b> 1 GN 1/1, 100mm Pan or 3 GN 1/1, 65mm Pans		<b>DIMENSIONS H x W x D</b> 620mm x 431mm x 665mm	
<b>SHIPPING WEIGHT</b> 75 kg		<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz	
<b>NET WEIGHT</b> 45 kg		<b>kW</b> 0.7	
<b>PRODUCT CAPACITY</b> 16 kg			



cheflinc enabled  
Also available with simple control.

500-TH COOK & HOLD OVEN

<b>MAXIMUM PAN CAPACITY</b> 3 GN 1/1, 100mm Pans or 5 GN 1/1, 65mm Pans*		<b>DIMENSIONS H x W x D</b> 708mm x 459mm x 724mm	
<small>* Additional shelves required</small>		<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz	
<b>SHIPPING WEIGHT</b> 113 kg		<b>kW</b> 2.8	
<b>NET WEIGHT</b> 84 kg			
<b>PRODUCT CAPACITY</b> 18 kg			



500-TH/II CLASSIC COOK & HOLD OVEN

<b>MAXIMUM PAN CAPACITY</b> 3 GN 1/1, 100mm or 4 GN 1/1, 65mm*		<b>DIMENSIONS H x W x D</b> 809mm x 483mm x 675mm	
<small>* Additional shelves required</small>		<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz	
<b>SHIPPING WEIGHT</b> 75 kg		<b>kW</b> 2.8	
<b>NET WEIGHT</b> 59 kg			
<b>PRODUCT CAPACITY</b> 18 kg			

**PAN DIMENSIONS**  
\* GN 1/1 Pans = [530mm x 325mm]



cheflinc enabled  
Also available with simple control.

750-TH COOK & HOLD OVEN [Shown with glass door - optional]

MAXIMUM PAN CAPACITY\*

6 GN 1/1, 100mm Pans  
10 GN 1/1, 65mm Pans

\* Additional shelves required

SHIPPING WEIGHT

131 kg

NET WEIGHT

102 kg

PRODUCT CAPACITY

45 kg

DIMENSIONS H x W x D

708mm x 459mm x 724mm

ELECTRIC

230V, 1Ph, 50/60Hz

230V, 1Ph, 50/60Hz

kW

2.6\*\*

3.8

\*\* Reduced wattage configuration



750-TH/II CLASSIC COOK & HOLD OVEN

MAXIMUM PAN CAPACITY\*

4 GN 1/1, 150mm or  
6 GN 1/1, 100mm or  
10 GN 1/1, 65mm

\* Additional shelves required

SHIPPING WEIGHT

120 kg

NET WEIGHT

88 kg

PRODUCT CAPACITY

45 kg

DIMENSIONS H x W x D

809mm x 676mm x 802mm

ELECTRIC

230V, 1Ph, 50/60Hz

kW

2.4



cheflinc enabled  
Also available with simple control.

1000-TH COOK & HOLD OVEN

MAXIMUM PAN CAPACITY\*

5 GN 1/1, 100mm Pans or  
8 GN 1/1, 65mm Pans

\* Additional shelves required

SHIPPING WEIGHT

143 kg

NET WEIGHT

113 kg

PRODUCT CAPACITY

54 kg

DIMENSIONS H x W x D

1019mm x 573mm x 851mm

ELECTRIC

230V, 1Ph, 50/60Hz

230V, 1Ph, 50/60Hz

kW

2.5\*\*

3.8

\*\* Reduced wattage configuration



1000-TH/II CLASSIC COOK & HOLD OVEN

MAXIMUM PAN CAPACITY

4 GN 1/1 65mm\*

\* Additional shelves required

SHIPPING WEIGHT

125 kg

NET WEIGHT

91 kg

PRODUCT CAPACITY

54 kg

DIMENSIONS H x W x D

1021mm x 597mm x 802mm

ELECTRIC

230V, 1Ph, 50/60Hz

kW

2.4

Cook & Hold Ovens | Double Compartment Ovens



1000-TH-I CLASSIC COOK & HOLD OVEN

MAXIMUM PAN CAPACITY \* [PER COMPARTMENT]

4 GN 1/1 65mm

\* Additional shelves required

SHIPPING WEIGHT

197 kg

NET WEIGHT

157 kg

PRODUCT CAPACITY

54 kg per compartment

DIMENSIONS H x W x D

1920mm x 608mm x 802mm

ELECTRIC

230V, 1Ph, 50/60Hz

kW

4.9



cheflinc enabled

Also available with simple control.

1200-TH COOK & HOLD OVEN

MAXIMUM PAN CAPACITY \* [PER COMPARTMENT]

5 GN 1/1, 100mm Pans or

8 GN 1/1, 65mm Pans

\* Additional shelves required

SHIPPING WEIGHT

234 kg

NET WEIGHT

188 kg

PRODUCT CAPACITY

54 kg per compartment

DIMENSIONS H x W x D

1795mm x 573mm x 845mm

ELECTRIC

230V, 1Ph, 50/60Hz

230V, 1Ph, 50/60Hz

kW

5.0\*\*

7.5

\*\* Reduced wattage configuration

380-415V

380V, 3Ph, 50/60Hz

415V, 3Ph, 50/60Hz

6.9

8.2



cheflinc enabled

Also available with simple control.

1750-TH COOK & HOLD OVEN

MAXIMUM PAN CAPACITY\* [PER COMPARTMENT]

6 GN 1/1, 100mm Pans or

10 GN 1/1, 65mm Pans

\* Additional shelves required

SHIPPING WEIGHT

228 kg

NET WEIGHT

198 kg

PRODUCT CAPACITY

45 kg per compartment

DIMENSIONS H x W x D

1435mm x 653mm x 840mm

ELECTRIC

230V, 1Ph, 50/60Hz

230V, 1Ph, 50/60Hz

kW

5.1\*\*

7.6

\*\* Reduced wattage configuration

380-415V

380V, 3Ph, 50/60Hz

415V, 3Ph, 50/60Hz

7.0

8.2

# Cook & Hold Smoker Ovens

## Introduce bold flavor.

Introducing unique new tastes to your menu is made simple with Alto-Shaam Cook & Hold Smoker Ovens. They provide an almost effortless way to utilize a time-honored technique that infuses bold flavors into food. All without added sodium, fats or sugar. Elevate ordinary ingredients with either hot or cold smoking.



Cook & Hold Smoker Ovens | Single Compartment Ovens



767-SK-I CLASSIC SMOKER OVEN

<b>MAXIMUM PAN CAPACITY*</b> 5 GN 1/1, 100mm or 9 GN 1/1, 65mm <small>* Additional shelves required</small>	<b>DIMENSIONS H x W x D</b> 848mm x 676mm x 802mm
<b>SHIPPING WEIGHT</b> 120 kg	<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz
<b>NET WEIGHT</b> 89 kg	<b>kW</b> 2.8
<b>PRODUCT CAPACITY</b> 45 kg	



750-SK SMOKER OVEN [Shown with glass door - optional]

<b>MAXIMUM PAN CAPACITY*</b> 5 GN 1/1, 100mm Pans or 10 GN 1/1, 65mm Pans <small>* Additional shelves required</small>	<b>DIMENSIONS H x W x D</b> 708mm x 459mm x 724mm
<b>SHIPPING WEIGHT</b> 131 kg	<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz
<b>NET WEIGHT</b> 102 kg	<b>kW</b> 2.9**
<b>PRODUCT CAPACITY</b> 45 kg	<b>kW</b> 4.2

\*\* Reduced wattage configuration



1000-SK-II CLASSIC SMOKER OVEN

<b>MAXIMUM PAN CAPACITY*</b> 3 GN 1/1, 65mm <small>* Additional shelves required</small>	<b>DIMENSIONS H x W x D</b> 1021mm x 597mm x 802mm
<b>SHIPPING WEIGHT</b> 101 kg	<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz
<b>NET WEIGHT</b> 92 kg	<b>kW</b> 2.8
<b>PRODUCT CAPACITY</b> 54 kg	



1000-SK SMOKER OVEN

<b>MAXIMUM PAN CAPACITY*</b> 4 GN 1/1, 100mm Pans or 7 GN 1/1, 65mm Pans <small>* Additional shelves required</small>	<b>DIMENSIONS H x W x D</b> [1019mm x 573mm x 851mm]
<b>SHIPPING WEIGHT</b> 143 kg	<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz
<b>NET WEIGHT</b> 113 kg	<b>kW</b> 2.9**
<b>PRODUCT CAPACITY</b> 54 kg	<b>kW</b> 4.1

\*\* Reduced wattage configuration

PAN DIMENSIONS

\* GN 1/1 Pans = [530mm x 325mm]

**chefline** enabled  
Also available with simple control.

**chefline** enabled  
Also available with simple control.



1000-SK-I CLASSIC SMOKER OVEN

**MAXIMUM PAN CAPACITY**  
3 GN 1/1, 65mm\*

\* Additional shelves required

**SHIPPING WEIGHT**  
202 kg

**NET WEIGHT**  
171 kg

**PRODUCT CAPACITY**  
54 kg per compartment

**DIMENSIONS H x W x D**  
[1920mm x 608mm x 819mm]

<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz	<b>kW</b> 5.5
---------------------------------------	------------------



1200-SK SMOKER OVEN

**MAXIMUM PAN CAPACITY \***  
[PER COMPARTMENT]

4 GN 1/1, 100mm Pans or  
7 GN 1/1, 65mm Pans

\* Additional shelves required

**SHIPPING WEIGHT**  
234 kg

**NET WEIGHT**  
188 kg

**PRODUCT CAPACITY**  
54 kg per compartment

**DIMENSIONS H x W x D**  
[1795mm x 573mm x 845mm]

<b>ELECTRIC</b> <b>230V</b> 230V, 1Ph, 50/60Hz 230V, 1Ph, 50/60Hz	<b>kW</b>  5.7** 8.3
--	-------------------------------

\*\* Reduced wattage configuration

<b>380-415V</b> 380V, 3Ph, 50/60Hz 415V, 3Ph, 50/60Hz	 7.7 8.9
---	----------------

cheflinc enabled  
Also available with simple control.



1767-SK-I CLASSIC SMOKER OVEN

**MAXIMUM PAN CAPACITY\***  
[PER COMPARTMENT]

5 GN 1/1, 100mm or  
9 GN 1/1, 65mm

\* Additional shelves required

**SHIPPING WEIGHT**  
204 kg

**NET WEIGHT**  
161 kg

**PRODUCT CAPACITY**  
45 kg per compartment

**DIMENSIONS H x W x D**  
[1572mm x 686mm x 832mm]

<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz	<b>kW</b> 5.6
---------------------------------------	------------------



1750-SK SMOKER OVEN

**MAXIMUM PAN CAPACITY\***  
[PER COMPARTMENT]

5 GN 1/1, 100mm Pans or  
9 GN 1/1, 65mm Pans

\* Additional shelves required

**SHIPPING WEIGHT**  
228 kg

**NET WEIGHT**  
198 kg

**PRODUCT CAPACITY**  
45 kg per compartment

**DIMENSIONS H x W x D**  
[1435mm x 653mm x 840mm]

<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz 230V, 1Ph, 50/60Hz	<b>kW</b> 5.8** 8.3
---	---------------------------

\*\* Reduced wattage configuration

<b>380-415V</b> 380V, 3Ph, 50/60Hz 415V, 3Ph, 50/60Hz	 7.6 8.9
---	----------------

cheflinc enabled  
Also available with simple control.



# Rotisserie Ovens

## Deliciously fast and efficient.

Alto-Shaam's self-cleaning rotisserie ovens stand out in the kitchen—and the industry. They deliver quicker cooking times, lower energy consumption and more cleaning options. All of which combine to deliver a faster return on investment. Chickens are just the beginning, though. Our rotisserie ovens can be used to cook pork loin, turkey breast, meatloaf, ribs, vegetables and more. Plus, Alto-Shaam's innovative automatic holding mode allows food to rest in the oven and enhance the appearance of your display.



Rotisserie Ovens



AR-7T with Self Cleaning (Available in Curved glass door\* or Flat)

<b>PRODUCT CAPACITY</b> <b>Angled Spits (Standard)</b> Up to [21] 1,6 kg chickens Up to [28] 1,1 to 1,4 kg chickens		<b>DIMENSIONS H x W x D</b> 1032mm x 1113mm x 818mm	
<b>Piercing Spits (Optional)</b> Up to [28] 1,1 to 1,6 kg chickens		<b>SHIPPING WEIGHT</b> 200 kg	
<b>Turkey Spit (Optional)</b> <b>(up to 3 spits can be used)</b> One [1] turkey up to 11,3 kg on each spit		<b>NET WEIGHT</b> 164 kg	
<b>Basket (Optional)</b> Up to [21] 1,1 to 1,6 kg chickens		<b>ELECTRIC</b> <b>380-415V</b>	
		380V, 3Ph, 50/60Hz	9,4
		415V, 3Ph, 50/60Hz	9,8
<b>Large V-Spit (Optional)</b> Up to [14] 3,2 kg chickens			



Shown in Custom Color Option

AR-7E (Available in Curved glass door\* or Flat)

<b>PRODUCT CAPACITY</b> <b>Angled Spits (Standard)</b> Up to [21] 1,6 kg chickens Up to [28] 1,1 to 1,4 kg chickens		<b>DIMENSIONS H x W x D</b> 1022mm x 992mm x 815mm	
<b>Piercing Spits (Optional)</b> Up to [28] 1,1 to 1,6 kg chickens		<b>SHIPPING WEIGHT</b> 205 kg	
<b>Turkey Spit (Optional)</b> <b>(up to 3 spits can be used)</b> One [1] turkey up to 11 kg on each spit		<b>NET WEIGHT</b> 164 kg	
		<b>ELECTRIC</b> <b>380-415V</b>	
		380V, 3Ph, 50/60Hz	7,4
		415V, 3Ph, 50/60Hz	8,8



AR-7HT Holding Cabinet (Available in Curved glass door\* or Flat)

<b>PRODUCT CAPACITY</b> 44 kg 24 chicken boats: 6 per shelf		<b>DIMENSIONS H x W x D</b> 1036mm x 1095mm x 813mm	
8 full-size sheets 457mm x 660mm x 25mm*		<b>SHIPPING WEIGHT</b> 181 kg	
16 half-size sheets 457mm x 330mm x 25mm*		<b>NET WEIGHT</b> 146 kg	
		<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz	
			1,4

\* With additional wire shelves



Shown in Custom Color Option

AR-7H Holding Cabinet (Available in Curved glass door\* or Flat)

<b>PRODUCT CAPACITY</b> 27 kg maximum 24 Chicken boats: 6 per shelf		<b>DIMENSIONS H x W x D</b> 1028mm x 968mm x 814mm*	
8 full-size sheets 457mm x 660mm x 25mm*		<b>SHIPPING WEIGHT</b> 145 kg	
16 half-size sheets 457mm x 330mm x 25mm*		<b>NET WEIGHT</b> 122 kg	
		<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz	
			2,1



AR-7T with Self Cleaning



AR-7EVH (Available in Curved glass door\* or Flat)

<b>PRODUCT CAPACITY</b> <b>Angled Spits (Standard)</b> Up to [21] 1,6 kg chickens Up to [28] 1,1 to 1,4 kg chickens		<b>DIMENSIONS H x W x D</b> 1371mm x 992mm x 813mm*	
<b>Piercing Spits (Optional)</b> Up to [28] 1,1 to 1,6 kg chickens		<b>SHIPPING WEIGHT</b> 258 kg	
<b>Turkey Spit (Optional)</b> <b>(up to 3 spits can be used)</b> One [1] turkey up to 11 kg on each spit		<b>NET WEIGHT</b> 218 kg	
		<b>ELECTRIC</b> <b>380-415V</b>	
		380V, 3Ph, 50/60Hz	7,4
		415V, 3Ph, 50/60Hz	8,8

# Heated Holding

## Time stands still.

Keeping food that has been cooked to perfection hot until the moment it is served demands the gentle precision of Alto-Shaam's Halo Heat® technology. With controlled temperatures and a closed environment free from forced air and added humidity, food is kept warm and flavorful, just as intended. With a wide variety of sizes and styles available, any size operation can maximize quality and minimize food waste with Alto-Shaam heated holding equipment.



Heated Holding | Drawers



500-1D

**MAXIMUM PAN CAPACITY**  
1 GN 1/1 Pan 152mm

**SHIPPING WEIGHT**  
41 kg

**NET WEIGHT**  
36 kg

**PRODUCT CAPACITY**  
19 kg maximum

**DIMENSIONS H x W x D**  
296mm x 624mm x 657mm

**ELECTRIC**  
230V, 1Ph, 50/60Hz

**kW**  
0.59



500-1DN

**MAXIMUM PAN CAPACITY**  
1 GN 1/1 Pan 152mm

**SHIPPING WEIGHT**  
34 kg

**NET WEIGHT**  
30 kg

**PRODUCT CAPACITY**  
19 kg maximum

**DIMENSIONS H x W x D**  
296mm x 423mm x 792mm

**ELECTRIC**  
230V, 1Ph, 50/60Hz

**kW**  
0.59



500-2D

**MAXIMUM PAN CAPACITY**  
(PER DRAWER)  
1 GN 1/1 Pan 152mm

**SHIPPING WEIGHT**  
57 kg

**NET WEIGHT**  
52 kg

**PRODUCT CAPACITY**  
19 kg maximum

**DIMENSIONS H x W x D**  
481mm x 624mm x 657mm

**ELECTRIC**  
230V, 1Ph, 50/60Hz

**kW**  
0.59



500-2DN

**MAXIMUM PAN CAPACITY**  
(PER DRAWER)  
1 GN 1/1 Pan 152mm

**SHIPPING WEIGHT**  
51 kg

**NET WEIGHT**  
45 kg

**PRODUCT CAPACITY**  
19 kg maximum

**DIMENSIONS H x W x D**  
481mm x 423mm x 792mm

**ELECTRIC**  
230V, 1Ph, 50/60Hz

**kW**  
0.59



500-3D

**MAXIMUM PAN CAPACITY**  
(PER DRAWER)  
1 GN 1/1 Pan 152mm

**SHIPPING WEIGHT**  
175 kg

**NET WEIGHT**  
68 kg

**PRODUCT CAPACITY**  
19 kg maximum

**DIMENSIONS H x W x D**  
664mm x 624mm x 657mm

**ELECTRIC**  
230V, 1Ph, 50/60Hz

**kW**  
0.59



500-3DN

**MAXIMUM PAN CAPACITY**  
(PER DRAWER)  
1 GN 1/1 Pan 152mm

**SHIPPING WEIGHT**  
66 kg

**NET WEIGHT**  
59 kg

**PRODUCT CAPACITY**  
19 kg maximum

**DIMENSIONS H x W x D**  
664mm x 423mm x 792mm

**ELECTRIC**  
230V, 1Ph, 50/60Hz

**kW**  
0.59

Heated Holding | Individual Temp Control Drawers



500-2DI [Individual Temperature Controls]

**MAXIMUM PAN CAPACITY**  
(PER DRAWER)  
1 GN 1/1 Pan 152mm

**SHIPPING WEIGHT**  
57 kg

**NET WEIGHT**  
52 kg

**PRODUCT CAPACITY**  
19 kg maximum

**DIMENSIONS H x W x D**  
491mm x 624mm x 657mm

**ELECTRIC**  
230V, 1Ph, 50/60Hz

**kW**  
1.18

Heated Holding | Cabinets



**300-S**

**MAXIMUM PAN CAPACITY**  
2 GN 1/1 100mm or  
3 GN 1/1 65mm

**SHIPPING WEIGHT**  
57 kg

**NET WEIGHT**  
29 kg

**DIMENSIONS H x W x D**  
466mm x 443mm x 645mm

**PRODUCT CAPACITY**  
36 lb (16 kg)

**ELECTRIC**  
230V, 1Ph, 50/60Hz

**kW**  
0.80



**500-S**

**MAXIMUM PAN CAPACITY**  
6 GN 1/1 65mm or  
3 GN 1/1 100mm

**SHIPPING WEIGHT**  
68 kg

**NET WEIGHT**  
50 kg

**DIMENSIONS H x W x D**  
809mm x 483mm x 675mm

**PRODUCT CAPACITY**  
27 kg

**ELECTRIC**  
230V, 1Ph, 50/60Hz

**kW**  
0.95



**750-S**

**MAXIMUM PAN CAPACITY**  
4 GN 1/1 150mm or  
6 GN 1/1 100mm or  
10 GN 1/1 65mm  
\* Additional shelves required

**SHIPPING WEIGHT**  
103 kg

**NET WEIGHT**  
71 kg

**DIMENSIONS H x W x D**  
809mm x 676mm x 797mm

**PRODUCT CAPACITY**  
54 kg

**ELECTRIC**  
230V, 1Ph, 50/60Hz

**kW**  
1.0



**1000-S**

**MAXIMUM PAN CAPACITY**  
4 GN 1/1 65mm\*  
\* Additional shelves required

**SHIPPING WEIGHT**  
101 kg

**NET WEIGHT**  
79 kg

**DIMENSIONS H x W x D**  
1025mm x 597mm x 801mm

**PRODUCT CAPACITY**  
54 kg

**ELECTRIC**  
230V, 1Ph, 50/60Hz

**kW**  
0.88



**1200-S**

**MAXIMUM PAN CAPACITY WITH PAN SLIDES**  
16 GN 1/1 65mm\* or  
8 GN 1/1 100mm or  
8 GN 1/1 150mm

**WITH SIDE RACKS & SHELVES**  
16 GN 1/1 65mm or  
8 GN 1/1 100mm or  
8 GN 1/1 150mm  
  
\* With additional sets of pan slides  
\*\*Optional shelves required

**DIMENSIONS H x W x D**  
1117mm x 671mm x 817mm

**SHIPPING WEIGHT**  
109 kg

**NET WEIGHT**  
81 kg

**PRODUCT CAPACITY**  
87 kg

**ELECTRIC**  
230V, 1Ph, 50/60Hz

**kW**  
0.88



**1000-UP** [Also available with window door]

**MAXIMUM PAN CAPACITY**  
[PER COMPARTMENT]  
4 GN 1/1 65mm\*  
\*Optional shelves required

**SHIPPING WEIGHT**  
163 kg

**NET WEIGHT**  
128 kg

**DIMENSIONS H x W x D**  
1924mm x 608mm x 804mm

**PRODUCT CAPACITY**  
54 kg per compartment

**ELECTRIC**  
230V, 1Ph, 50/60Hz

**kW**  
1.8



**1200-UP**

**MAXIMUM PAN CAPACITY**  
[PER COMPARTMENT]  
**WITH PAN SLIDES**  
16 GN 1/1 65mm\* or  
8 GN 1/1 100mm or  
8 GN 1/1 150mm

**WITH SIDE RACKS & SHELVES**  
16 GN 1/1 65mm or  
8 GN 1/1 100mm or  
8 GN 1/1 150mm  
  
\* With additional sets of pan slides  
\*\*Optional shelves required

**DIMENSIONS H x W x D**  
1924mm x 671mm x 817mm

**SHIPPING WEIGHT**  
178 kg

**NET WEIGHT**  
151 kg

**PRODUCT CAPACITY**  
87 kg per compartment

**ELECTRIC**  
230V, 1Ph, 50/60Hz

**kW**  
3.5

**PAN DIMENSIONS**  
\* GN 1/1 Pans = [530mm x 325mm x 65mm]

Heated Holding | Banquet Carts & Warmers



1000-BQ2-96

**MAXIMUM CAPACITY**

**PLATES**  
[96] 229mm to 254mm Plates

**PANS**  
[32] GN 1/1 65mm

**ELECTRIC**                      **kW**  
230V, 1Ph, 50/60Hz                      1.5

**DIMENSIONS H x W x D**  
1716mm x 964mm x 783mm

**SHIPPING WEIGHT**  
188 kg

**NET WEIGHT**  
146 kg

**PRODUCT CAPACITY**  
109 kg



Shown with split door option

1000-BQ2-128

**MAXIMUM CAPACITY**

**PLATES**  
[128] 229mm to 254mm Plates

**PANS**  
[32] GN 1/1 65mm

**ELECTRIC**                      **kW**  
230V, 1Ph, 50/60Hz                      2.0

**DIMENSIONS H x W x D**  
1716mm x 1164mm x 783mm

**SHIPPING WEIGHT**  
220 kg

**NET WEIGHT**  
168 kg

**PRODUCT CAPACITY**  
145 kg



Shown with split door option

1000-BQ2-192

**MAXIMUM CAPACITY**

**PLATES**  
[192] 229mm to 254mm Plates

**PANS**  
[64] GN 1/1 65mm

**ELECTRIC**                      **kW**  
230V, 1Ph, 50/60Hz                      3.0

**DIMENSIONS H x W x D**  
1716mm x 1744mm x 783mm

**SHIPPING WEIGHT**  
340 kg

**NET WEIGHT**  
280 kg

**PRODUCT CAPACITY**  
218 kg



20-20MW

**MAXIMUM PAN CAPACITY**  
40 GN 1/1 Pans 65mm

**ELECTRIC**                      **kW**  
208V, 1Ph, 50/60Hz                      2.2  
240V, 1Ph, 50/60Hz                      3.0  
230V, 1Ph, 50/60Hz                      2.8

**DIMENSIONS H x W x D**  
1898mm x 888mm x 1049mm

**SHIPPING WEIGHT**  
244 kg

**NET WEIGHT**  
190 kg

**PRODUCT CAPACITY**  
218 kg



20-20W

**MAXIMUM PAN CAPACITY**  
40 GN 1/1 Pans 65mm

**ELECTRIC**                      **kW**  
208V, 1Ph, 50/60Hz                      2.2  
240V, 1Ph, 50/60Hz                      3.0  
230V, 1Ph, 50/60Hz                      2.8

**DIMENSIONS H x W x D**  
1898mm x 830mm x 1039mm

**SHIPPING WEIGHT**  
244 kg

**NET WEIGHT**  
190 kg

**PRODUCT CAPACITY**  
218 kg



1000-MH2-1

**PAN CAPACITY (DIMENSIONS)**  
30 GN 1/1 (530 mm x 325 mm x 65 mm)

**ELECTRIC**                      **kW**  
220V, 1Ph, 50/60Hz                      2.0

**DIMENSIONS H x W x D**  
[1740 mm x 840 mm x 915 mm]

**SHIPPING WEIGHT**  
[168 kg]

**NET WEIGHT**  
[110 kg]

**PRODUCT CAPACITY**  
163 kg

# Merchandisers & Display Cases

## More taste. Less waste.

Heated merchandisers from Alto-Shaam® are designed and built with food quality in mind. When the food is good, the sales are great. All Alto-Shaam Merchandisers keep food hot, fresh, and looking and tasting great with adjustable, independent shelf controls to keep food at optimum quality regardless of packaging. And because they use radiant Halo Heat® technology, our merchandisers will keep your product moist, providing longer shelf life, less waste and higher profits.



Merchandisers & Display Cases



HSM-24/3S/T

PAN CAPACITY

Three (3) 20-7/8" [530mm] wide shelves,  
Four (4) chicken boats with dome covers per shelf.

<b>ELECTRIC</b>	<b>kW</b>
230V, 1Ph, 50/60Hz	1.7

DIMENSIONS H x W x D

1162mm x 609mm x 694mm

SHIPPING WEIGHT

136 kg

NET WEIGHT

113 kg

PRODUCT CAPACITY

7 kg per shelf



HSM-36/3S/T

PAN CAPACITY

Three (3) 32-7/8" [835mm] wide shelves,  
Six (6) chicken boats with dome covers per shelf.

<b>ELECTRIC</b>	<b>kW</b>
230V, 1Ph, 50/60Hz	2.0

DIMENSIONS H x W x D

1162mm x 914mm x 694mm

SHIPPING WEIGHT

189 kg

NET WEIGHT

141 kg

PRODUCT CAPACITY

11 kg per shelf



HSM-24/5S/T

PAN CAPACITY

Five (5) 20-7/8" [530mm] wide shelves,  
Four (4) chicken boats with dome covers per shelf.

<b>ELECTRIC</b>	<b>kW</b>
230V, 1Ph, 50/60Hz	2.9

DIMENSIONS H x W x D

2029mm x 609mm x 694mm

SHIPPING WEIGHT

249 kg

NET WEIGHT

184 kg

PRODUCT CAPACITY

7 kg per shelf



HSM-36/5S/T

PAN CAPACITY

Five (5) 32-7/8" [835mm] wide shelves,  
Six (6) chicken boats with dome covers per shelf.

<b>ELECTRIC</b>	<b>kW</b>
230V, 1Ph, 50/60Hz	3.5

DIMENSIONS H x W x D

2029mm x 914mm x 694mm

SHIPPING WEIGHT

296 kg

NET WEIGHT

225 kg

PRODUCT CAPACITY

11 kg per shelf



HSM-48/5S/T

PAN CAPACITY

Five (5) 44-7/8" [1140mm] wide shelves,  
Ten (10) chicken boats with dome covers per shelf

<b>ELECTRIC</b>	<b>kW</b>
230V, 1Ph, 50/60Hz	4.6

DIMENSIONS H x W x D

2029mm x 1219mm x 694mm

SHIPPING WEIGHT

350 kg

NET WEIGHT

255 kg

PRODUCT CAPACITY

18 kg per shelf

Merchandisers & Display Cases



HFT2-300

**PAN CAPACITY**  
3 GN 1/1 Pans 100mm

**ELECTRIC**      **kW**  
230V, 1Ph, 50Hz      3.4

**DIMENSIONS H x W x D**  
857mm x 1220mm x 1008mm

**SHIPPING WEIGHT**  
127 kg

**NET WEIGHT**  
73 kg

**PRODUCT CAPACITY**  
30 kg



HFT2-400

**PAN CAPACITY**  
4 GN 1/1 Pans 100mm

**ELECTRIC**      **kW**  
230V, 1Ph, 50Hz      3.5

**DIMENSIONS H x W x D**  
857mm x 1525mm x 1008mm

**SHIPPING WEIGHT**  
127 kg

**NET WEIGHT**  
contact factory

**PRODUCT CAPACITY**  
44 kg



HFT2-500

**PAN CAPACITY**  
5 GN 1/1 Pans 100mm

**ELECTRIC**      **kW**  
230V, 1Ph, 50Hz      4.0

**DIMENSIONS H x W x D**  
857mm x 1830mm x 1008mm

**SHIPPING WEIGHT**  
contact factory

**NET WEIGHT**  
95 kg

**PRODUCT CAPACITY**  
54 kg



ITM2-48 Standard or Deluxe

**CAPACITY**  
Twelve [12] chicken boats  
with dome cover

**ELECTRIC**      **kW**  
230V, 1Ph, 50/60Hz      1.7

**DIMENSIONS H x W x D**  
60-1/2" x 48" x 28-5/16"  
1536mm x 1219mm x 719mm

**SHIPPING WEIGHT**  
176 kg

**NET WEIGHT**  
116 kg

**PRODUCT CAPACITY**  
16 kg

PAN DIMENSIONS

\* GN 1/1 Pan = [530mm x 325mm]



ITM2-72 Standard or Deluxe

**CAPACITY**  
Twenty-one [21] chicken boats  
with dome covers

**ELECTRIC**      **kW**  
230V, 1Ph, 50/60Hz      2.4

**DIMENSIONS H x W x D**  
1536mm x 1829mm x 719mm

**SHIPPING WEIGHT**  
268 kg

**NET WEIGHT**  
161 kg

**PRODUCT CAPACITY**  
29 kg



ED2SYS-48

**PAN CAPACITY**  
3 GN 1/1 65mm

**ELECTRIC**      **kW**  
230V, 1Ph, 50/60Hz      2.9

**DIMENSIONS H x W x D**  
1212mm x 1219mm x 1202mm

**SHIPPING WEIGHT**  
227 kg

**NET WEIGHT**  
204 kg

**PRODUCT CAPACITY**  
22 kg



ED2SYS-72

**PAN CAPACITY**  
5 GN 1/1 65mm

**ELECTRIC**      **kW**  
230V, 1Ph, 50/60Hz      4.2

**380-415V**  
380V, 3Ph, 50/60Hz      3.3  
415V, 3Ph, 50/60Hz      4.4

**DIMENSIONS H x W x D**  
1761mm x 1829mm x 1202mm

**SHIPPING WEIGHT**  
317 kg

**NET WEIGHT**  
282 kg

**PRODUCT CAPACITY**  
36 kg



ED2SYS-96

**PAN CAPACITY**  
7 GN 1/1 65mm

**ELECTRIC**      **kW**  
230V, 1Ph, 50/60Hz      5.6

**380-415V**  
380V, 3Ph, 50/60Hz      4.5  
415V, 3Ph, 50/60Hz      6.0

**DIMENSIONS H x W x D**  
1212mm x 2438mm x 1202mm

**SHIPPING WEIGHT**  
361 kg

**NET WEIGHT**  
325 kg

**PRODUCT CAPACITY**  
51 kg

Merchandisers & Display Cases



ED2-48

**PAN CAPACITY**  
3 GN 1/1 65mm

<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz	<b>kW</b> 2.9
---------------------------------------	------------------

**DIMENSIONS H x W x D**  
765mm x 1219mm x 1125mm

**SHIPPING WEIGHT**  
169 kg

**NET WEIGHT**  
135 kg

**PRODUCT CAPACITY**  
22 kg



ED2-72

**PAN CAPACITY**  
5 GN 1/1 65mm

<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz	<b>kW</b> 4.2
---------------------------------------	------------------

<b>380-415V</b> 380V, 3Ph, 50/60Hz 415V, 3Ph, 50/60Hz	3.3 4.4
---	------------

**DIMENSIONS H x W x D**  
765mm x 1829mm x 1125mm

**SHIPPING WEIGHT**  
210 kg

**NET WEIGHT**  
190 kg

**PRODUCT CAPACITY**  
36 kg



ED2-96

**PAN CAPACITY**  
7 GN 1/1 65mm

<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz	<b>kW</b> 5.6
---------------------------------------	------------------

<b>380-415V</b> 380V, 3Ph, 50/60Hz 415V, 3Ph, 50/60Hz	4.5 6.0
---	------------

**DIMENSIONS H x W x D**  
765mm x 2438mm x 1125mm

**SHIPPING WEIGHT**  
265 kg

**NET WEIGHT**  
239 kg

**PRODUCT CAPACITY**  
51 kg

# Food Wells

Better food quality without water.  
Individual well control.

Inside Alto-Shaam drop-in food wells, gentle Halo Heat® technology surrounds each heated food well with precisely controlled, even heat so there are no long recovery times or extreme temperature swings. These waterless drop-in wells easily fit into any buffet service counter, prep station, or chef's table.



Food Wells | Hot Wells



Dimensions based on 100-HW D443

100-HW

**PAN CAPACITY**  
1 GN 1/1 100mm

**ELECTRIC**      **kW**  
230V, 1Ph, 50/60Hz      0.6

**DIMENSIONS**  
380mm x 586mm

**SHIPPING WEIGHT**  
Contact factory

**NET WEIGHT**  
31 lb 14 kg

**PRODUCT CAPACITY**  
24 lb 11 kg Based on D4



Dimensions based on 200-HW D4

200-HW

**PAN CAPACITY**  
2 GN 1/1 Pans 100mm

\* Available with individual well controls

**ELECTRIC**      **kW**  
230V, 1Ph, 50/60Hz      1.2

**DIMENSIONS**  
712mm x 586mm

**SHIPPING WEIGHT**  
115 lb 52 kg

**NET WEIGHT**  
40 lb 18 kg

**PRODUCT CAPACITY**  
48 lb 22 kg, 29 qt 28 L  
Based on D4



Dimensions based on 300-HW D4

300-HW

**PAN CAPACITY**  
3 GN 1/1 Pans 100mm

\* Available with individual well controls

**ELECTRIC**      **kW**  
  
230V, 1Ph, 50/60Hz      1.8

**DIMENSIONS**  
1039mm x 586mm

**SHIPPING WEIGHT**  
128 lb 58 kg

**NET WEIGHT**  
54.5 lb 25 kg

**PRODUCT CAPACITY**  
72 lb 33 kg Based on D4



Dimensions based on 400-HW D4

400-HW

**PAN CAPACITY**  
4 GN 1/1 Pans 100mm

\* Available with individual well controls

**ELECTRIC**      **kW**  
230V, 1Ph, 50/60Hz      2.4

**DIMENSIONS**  
1371mm x 586mm

**SHIPPING WEIGHT**  
57 kg estimated

**NET WEIGHT**  
32 kg

**PRODUCT CAPACITY**  
44 kg Based on D4



Dimensions based on 500-HW D4

500-HW

**PAN CAPACITY**  
5 GN 1/1 Pans 100mm

\* Available with individual well controls

**ELECTRIC**      **kW**  
230V, 1Ph, 50/60Hz      3.0

**DIMENSIONS**  
1702mm x 586mm

**SHIPPING WEIGHT**  
57 kg

**NET WEIGHT**  
39 kg

**PRODUCT CAPACITY**  
154 kg  
Based on D4

**PAN DIMENSIONS**  
\* GN 1/1 Pan = (530mm x 325mm)

# Thermal Shelves & Carving Stations

Maintain food quality. Maximize appeal.

## Heated Carving Stations

Portable Heated Carving Stations keep the product hot while maximizing visual appeal. Carving stations can stand alone or can be paired with the matching Cook & Hold oven or Heated Holding Cabinet as a self-contained mobile carving system.

While many carving stations rely solely on old-fashioned heat lamps, Alto-Shaam's Heated Carving Stations keep food warmed from below and above. Soft, gentle Halo Heat radiates from the carving shelf surface, while ambient surface lamps effectively maintain temperature from above, without further cooking or drying out the food. Optional decorative sneeze guards also are available.

## Heated Thermal Shelves

Add an upscale look to your countertop food display with a hot food holding module that allows you to combine your own solid surface material with a Halo Heat, base-heated, drop-in thermal shelf for a perfect countertop blend. The adjustable thermostat provides optimal temperature flexibility and maintenance for serving or carving and can be built into any new or existing service line.



Thermal Shelves



HFM-24

<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz	<b>kW</b> 0.78	<b>DIMENSIONS L x W x D</b> 627mm x 627mm x 137mm
<b>SHIPPING WEIGHT</b> 47 kg		
<b>NET WEIGHT</b> 39 lb 18 kg		



HFM-30

<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz	<b>kW</b> 0.83	<b>DIMENSIONS L x W x D</b> 778mm x 627mm x 137mm
<b>SHIPPING WEIGHT</b> 54 kg		
<b>NET WEIGHT</b> 24 kg		



HFM-48

<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz	<b>kW</b> 1.6	<b>DIMENSIONS L x W x D</b> 1237mm x 627mm x 137mm
<b>SHIPPING WEIGHT</b> 59 kg		
<b>NET WEIGHT</b> 27 kg		



HFM-72

<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz	<b>kW</b> 2.4	<b>DIMENSIONS L x W x D</b> 1847mm x 627mm x 137mm
<b>SHIPPING WEIGHT</b> 79 kg		
<b>NET WEIGHT</b> 40 kg		



Carving Stations



CS-100 Also available with sneeze guard

<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz	<b>kW</b> 0.5	<b>DIMENSIONS L x W x D</b> 792mm x 463mm x 626mm
<b>SHIPPING WEIGHT</b> 45 kg		
<b>NET WEIGHT</b> Contact Factory		



CS-200 Also available with sneeze guard

<b>ELECTRIC</b> 230V, 1Ph, 50/60Hz	<b>kW</b> 0.75	<b>DIMENSIONS L x W x D</b> 842mm x 654mm x 744mm
<b>SHIPPING WEIGHT</b> 68 kg		
<b>NET WEIGHT</b> 27 kg		

# Quickchillers™ & Mobile Refrigerated Transport Carts

Protect and serve your food and your customers.

Imagine being able to quickly cool down food to be handled by staff. Reduce daily production times and requirements by producing food up to five days in advance and simply rethermalizing based upon demand. With a variety of models available in both self-contained and remote configurations, QuickChiller freezer/chiller refrigeration systems are designed to rapidly and uniformly decrease the temperature of hot foods to either a chilled or frozen state well within HACCP/FDA code requirements.



# Quickchillers™ & Mobile Refrigerated Transport Carts



## QCI-20

**CAPACITY**  
Chill capacity by cycle: 20 kg  
Freeze capacity by cycle: 10 kg  
Gross capacity: 105 L  
Wire shelves: GN 1/1 not included  
Max number of shelves: 5  
Shelf spacing: 75mm

**REFRIGERANT**  
R290

**DIMENSIONS H x W x D**  
877mm x 755mm x 700mm

**SHIPPING WEIGHT**  
100 kg

<b>ELECTRIC</b>	<b>kW</b>
230V, 1Ph, 50/60Hz	0.90

**NET WEIGHT**  
90 kg

**PRODUCT CAPACITY**  
20 kg



## QCI-45

**CAPACITY**  
Chill capacity by cycle: 45 kg  
Freeze capacity by cycle: 20 kg  
Gross capacity: 210 L  
Wire shelves: GN 1/1 not included  
Max number of shelves: 10  
Shelf spacing: 75mm

**REFRIGERANT**  
R452A

**DIMENSIONS H x W x D**  
1536mm x 755mm x 700mm

**SHIPPING WEIGHT**  
145 kg

<b>ELECTRIC</b>	<b>kW</b>
230V, 1Ph, 50/60Hz	1.8

**NET WEIGHT**  
135 kg

**PRODUCT CAPACITY**  
45 kg



## QCI-60

**CAPACITY**  
Chill capacity by cycle: 60 kg  
Freeze capacity by cycle: 25 kg  
Gross capacity: 280 L  
Wire shelves: GN 1/1 not included  
Max number of shelves: 13  
Shelf spacing: 75mm

**REFRIGERANT**  
R452A

**DIMENSIONS H x W x D**  
1811mm x 755mm x 700mm

**SHIPPING WEIGHT**  
175 kg

<b>ELECTRIC</b>	<b>kW</b>
230V, 1Ph, 50/60Hz	2.5

**NET WEIGHT**  
165 kg

**PRODUCT CAPACITY**  
60 kg



## QCI-100

**PAN CAPACITY**  
40 GN 1/1 [or 20 GN 2/1]

Gross Capacity: 160 kg  
Cart options/capacities:

Roll-in Pan Cart:  
• 20 Shelves, 65 mm vertical shelf spacing

Roll-in Plate Cart:  
• 51 Plates, 66mm vertical shelf spacing  
• 60 Plates, 77mm vertical shelf spacing

**DIMENSIONS H x W x D**  
2365mm x 1250mm x 1180mm

**SHIPPING WEIGHT**  
350 kg [QCI-100 only]  
120 kg [Condensing Unit only]

<b>ELECTRIC</b>	<b>kW</b>
230V, 3Ph, 50/60Hz	5.45

**NET WEIGHT**  
320 kg [QCI-100 only]  
110 kg [Condensing Unit only]

**REFRIGERANT**  
R452A



## QCI-100R

**PAN CAPACITY**  
40 GN 1/1 or 20 GN 2/1

Gross: 160 kg  
Cart options/capacities:

Roll-in Pan Cart:  
• 20 Shelves, 65 mm vertical shelf spacing

Roll-in Plate Cart:  
• 51 Plates, 66mm vertical shelf spacing  
• 60 Plates, 77mm vertical shelf spacing

**DIMENSIONS H x W x D**  
2180mm x 1250mm x 1180mm

**SHIPPING WEIGHT**  
350 kg

<b>ELECTRIC</b>	<b>kW</b>
230V, 1Ph, 50/60Hz	0.68

**NET WEIGHT**  
320 kg QCI-100 only

**REFRIGERANT**  
R452A



## 1000-MR2-1

**PAN CAPACITY**  
24 GN 1/1  
530mm x 325mm x 65mm

<b>ELECTRIC</b>	<b>kW</b>
220V 1Ph 50/60hz	0.43

**REFRIGERANT**  
R134A

**DIMENSIONS H x W x D**  
1740mm x 840mm x 915mm

**SHIPPING WEIGHT**  
115 kg or 191 kg depending on crate or pallet

**NET WEIGHT**  
130 kg

**PRODUCT CAPACITY**  
131 kg maximum



## 1000-MR2-2

**PAN CAPACITY**  
48 GN 1/1  
530mm x 325mm x 65mm

<b>ELECTRIC</b>	<b>kW</b>
220V 1Ph 50/60hz	0.65

**REFRIGERANT**  
R134A

**DIMENSIONS H x W x D**  
1760mm x 1552mm x 909mm

**SHIPPING WEIGHT**  
230 kg

**NET WEIGHT**  
180 kg

**PRODUCT CAPACITY**  
181 kg maximum

**Alto-Shaam** specializes in creating products and system solutions that are the core of successful foodservice programs in a variety of industries throughout the world.



Menomonee Falls, WI U.S.A.  
Phone 800-558-8744 | +1-262-251-3800 | alto-shaam.com

**Full Line Commercial Kitchen Equipment:**

- Combitherm® Ovens
- Convection Ovens
- Cook & Hold Ovens
- Food Wells
- Heated Holding
- Smokers
- Quickchillers™
- Rotisseries
- Thermal Shelves & Carving Stations
- Merchandisers & Display Cases
- Vector® Multi-Cook Ovens

**ASIA**  
Shanghai, China  
Phone +86-21-6173-0336

**AUSTRALIA**  
Brisbane, Queensland  
Phone 800-558-8744

**CANADA**  
Concord, Ontario Canada  
Toll Free Phone 866-577-4484  
Phone +1-905-660-6781

**FRANCE**  
Aix en Provence, France  
Phone +33[0]4-88-78-21-73

**GMBH**  
Bochum, Germany  
Phone +49 [0]234 298798-0

**ITALY**  
Padua, Italy  
Phone +39 3476073504

**INDIA**  
Pune, India  
Phone +91 9657516999

**MEXICO**  
Phone +1 [954] 655-5727

**MIDDLE EAST & AFRICA**  
Dubai, UAE  
Phone +971-4-321-9712

**CENTRAL & SOUTH AMERICA**  
Miami, FL USA  
Phone +1 [954] 655-5727

**RUSSIA**  
Moscow, Russia  
Phone +7 903 7932331

# ALTO-SHAAM®

**GASTRO** **ECONOMY**

Gastro Economy Sp. Jawna  
ul. Zakopiańska 163a  
30-435 Kraków

tel.: +48 12 260 26 40  
e-mail: [biuro@gastroeconomy.pl](mailto:biuro@gastroeconomy.pl)