

HEATED DISPLAY CASES





HALO HEAT® – CLEVERLY DISGUISED

Show off your food's best side in an Alto-Shaam® heated display case. Visually stunning dishes will attract your guests, but it's the fresh, moist food that will have your customers coming back for more.

The benefits of a Halo Heat display:

- **Improved food quality** – The gentle Halo Heat warms evenly and precisely, with no hot or cold spots. This keeps food at safe, optimal temperatures without drying it out.
- **Reduced food waste** – With Halo Heat's extended holding life, you are able to serve your food longer. Control your food waste expenses and increase your profit margin by converting more food into sales.
- **No water** – Water creates a host of problems, including overcooked food, installation issues, ongoing maintenance and sanitation challenges, employee safety concerns, and higher operating costs. The industry has advocated for decades the use of steam to keep food moist in display cases, but steam does nothing to maintain food quality or extend shelf life.
- **Environmentally friendly** – Lower utility consumption and the elimination of water supply and drainage needs help protect natural resources while reducing your ongoing operation costs. Save hundreds of dollars in water costs and water and drain line installation.



INCREASE FOOD SALES WITH AESTHETIC DISPLAY



If you are going to sell hot food, you have to be able to see it. We take this basic approach to heated display cases to keep food warm and fresh. You want your food to not only taste great, you want it to look amazing. Gently holding your food with Halo Heat® not only allows you to keep your food fresh, warm and moist, it also allows you to visually display your food without fogging up the glass.

Other heating elements, such as calrods or fans, will dry out your food, impacting your overall food quality. Water-based systems using steam vapors will overcook your food, resulting in reduced shelf life, lower food quality, increased shrink and reduced sales.

Halo Heat keeps food at a constant temperature with little fluctuation, meaning:

- Moist food
- Extended shelf life
- Better quality food
- Higher sales volume

The elimination of water has many benefits, including:

- Reduced construction and installation costs
- No water supply and drainage costs
- Elimination of water quality-related service, maintenance and sanitation
- Increased safety when employees change steam pans
- Safer, better way to maintain food quality and presentation



Give the front glass a lift

Alto-Shaam® knows you need an easy way to keep your display cases sanitary. The tempered front glass can be lifted to a 90° angle for easy cleaning and safe and efficient loading or unloading of the merchandiser. It may seem like a minor feature, but try it once and you'll ask yourself, "Why don't all enclosed display cases do this?"

EFFICIENCY ON DISPLAY

Protect the environment and reduce your operating costs while using an energy-efficient Alto-Shaam® display case. With rising food costs and shrinking profit margins, efficiency is a welcome addition to any foodservice operation.

- Our exclusive Halo Heat® technology uses significantly less electricity than calrod-based warmers.
- The water-free heating technology means you won't have to pay for water or drainage, and you won't need caustic chemicals to de-scale the equipment. Halo Heat is a clean, straightforward way to keep food warm.
- With Halo Heat's precise temperature settings, your food will remain at optimum temperature, without continuing to cook or drying out. More of your food is sold, and less ends up as waste.



CHOOSING THE RIGHT DISPLAY FOR YOUR APPLICATION

How much room do you have? What variety of menu do you want to display? These may be two of the most critical questions you need to ask yourself when deciding what size and type of heated display merchandiser you need.

Options abound with Alto-Shaam® heated display systems, ranging from full- to self-service, to cases designed to coordinate with most of the industry's top selling refrigerated display units. The choice is up to you!

48" SERIES FULL- OR SELF-SERVICE CASES

PRODUCT CAPACITY*: 48 lb (22 kg) 30 qts (36 L)

PAN CAPACITY: 3 Full-size (GN 1/1) 6 Half-size hotel pans (GN 1/2)
3 One-third hotel pans (GN 1/3) 2 Full-size sheet pans

WELL DIMENSIONS: 27-3/16" x 45-5/16" x 4-1/2" (690 mm x 1151 mm x 114 mm)

OVERALL DIMENSIONS (H x W x D)

EC2 Series



Countertop model
37-3/4" x 48" x 53-3/16"
(958 mm x 1219 mm x 1350 mm)



System model
Standard Height
48" x 48" x 53-3/16"
(1219 mm x 1219 mm x 1350 mm)
Optional Height
52-1/4" x 48" x 53-3/16"
(1326 mm x 1219 mm x 1350 mm)

HN2 Series



Countertop model
37-3/4" x 48" x 51-3/8"
(958 mm x 1219 mm x 1304 mm)



System model
Standard Height
52-1/4" x 48" x 51-3/8"
(1326 mm x 1219 mm x 1304 mm)
Optional Height
48" x 48" x 51-3/8"
(1218 mm x 1219 mm x 1304 mm)

ED2 Series



Countertop model
30-1/8" x 48" x 44-5/16"
(765 mm x 1219 mm x 1125 mm)



System model
47-11/16" x 48" x 47-3/8"
(1212 mm x 1219 mm x 1202 mm)

TY2 Series



Countertop model
33-7/16" x 48" x 49-5/8"
(849 mm x 1219 mm x 1260 mm)



System model
52-3/16" x 48" x 51-5/16"
(1325 mm x 1219 mm x 1304 mm)

EU2SYS Series



System model
58-3/16" x 48" x 44-5/16"
(1477 mm x 1219 mm x 1125 mm)

PD2SYS Series



System model
47-7/8" x 48" x 44"
(1214 mm x 1222 mm x 1120 mm)

*Based on 2-1/2" (65 mm) deep pans.



Model EU2SYS-48 back view shown with 750-TH-II cook & hold oven and optional casters



Model PD2SYS-48

PAN DIMENSIONS

Full-Size Steam Pans (GN 1/1): 20" x 12" x 2-1/2" (530 mm x 325 mm x 65 mm)

Half-Size Steam Pans (GN 1/2): 12" x 10" x 2-1/2" (325 mm x 265 mm x 65 mm)

Third-Size Steam Pans (GN 1/3): 12" x 6" x 2-1/2" (325 mm x 152 mm x 65 mm)

Full-Size Sheet Pans: 18" x 26" x 1" (457 mm x 660 mm x 25 mm)

72" SERIES FULL- OR SELF-SERVICE CASES

PRODUCT CAPACITY*: 80 lbs (36 kg) 50 qts (60 L)**PAN CAPACITY:** 5 Full-size hotel pans (GN 1/1) 10 Half-size hotel pans (GN 1/2)
5 One-third hotel pans (GN 1/3) 3 Full-size sheet pans**WELL DIMENSIONS:** 27-3/16" x 69-5/16" x 4-1/2" (690mm x 1760mm x 114mm)**OVERALL DIMENSIONS (H x W x D)****EC2 Series****Countertop model**37-3/4" x 72" x 53-3/16"
(958 mm x 1829 mm x 1350 mm)**System model**Standard Height
48" x 72" x 53-3/16"
(1219 mm x 1829 mm x 1350 mm)Optional Height
52-1/4" x 72" x 53-3/16"
(1326 mm x 1829 mm x 1350 mm)**HN2 Series****Countertop model**37-3/4" x 72" x 51-3/8"
(958 mm x 1829 mm x 1304 mm)**System model**Standard Height
52-1/4" x 72" x 51-3/8"
(1326 mm x 1829 mm x 1304 mm)Optional Height
48" x 72" x 51-3/8"
(1218 mm x 1829 mm x 1304 mm)**ED2 Series****Countertop model**30-1/8" x 72" x 44-5/16"
(765 mm x 1829 mm x 1125 mm)**System model**47-11/16" x 72" x 47-3/8"
(1761 mm x 1829 mm x 1202 mm)**TY2 Series****Countertop model**33-7/16" x 72" x 49-5/8"
(849 mm x 1829 mm x 1260 mm)**System model**52-3/16" x 72" x 51-5/16"
(1325 mm x 1829 mm x 1304 mm)**EU2SYS Series****System model**58-3/16" x 72" x 44-5/16"
(1477 mm x 1829 mm x 1125 mm)**PD2SYS Series****System model**47-7/8" x 72" x 44"
(1214 mm x 1831 mm x 1120 mm)

*Based on 2-1/2" (65 mm) deep pans.



Model HN2SYS-72



Model TY2-72

96" SERIES FULL- OR SELF-SERVICE CASES

PRODUCT CAPACITY*: 112 lbs (51 kg) 70 qts (84 L)

PAN CAPACITY: 7 Full-size hotel pans (GN 1/1) 14 Half-size hotel pans (GN 1/2)
7 One-third hotel pans (GN 1/3) 4 Full-size sheet pans

WELL DIMENSIONS: 27-3/16" x 93-5/16" x 4-1/2" (690 mm x 2370 mm x 114 mm)

OVERALL DIMENSIONS (H x W x D)

EC2 Series



Countertop model
37-3/4" x 96" x 53-3/16"
(958mm x 2438mm x 1350mm)



System model
Standard Height
48" x 96" x 53-3/16"
(1219 mm x 2438 mm x 1350 mm)
Optional Height
52-1/4" x 96" x 53-3/16"
(1326 mm x 2438 mm x 1350 mm)

HN2 Series



Countertop model
37-3/4" x 96" x 51-3/8"
(958 mm x 2438 mm x 1304 mm)



System model
Standard Height
52-1/4" x 96" x 51-3/8"
(1326 mm x 2438 mm x 1304 mm)
Optional Height
48" x 96" x 51-3/8"
(1218 mm x 2438 mm x 1304 mm)

ED2 Series



Countertop model
30-1/8" x 96" x 44-5/16"
(765 mm x 2438 mm x 1125 mm)



System model
47-11/16" x 96" x 47-3/8"
(1212 mm x 2438 mm x 1202 mm)

TY2 Series



Countertop model
33-7/16" x 96" x 49-5/8"
(849 mm x 2438 mm x 1260 mm)



System model
52-3/16" x 96" x 51-5/16"
(1325 mm x 2438 mm x 1304 mm)

EU2SYS Series



System model
58-3/16" x 96" x 44-5/16"
(1477 mm x 2438 mm x 1125 mm)

PD2SYS Series



System model
47-7/8" x 96" x 44"
(1214 mm x 2441 mm x 1120 mm)

*Based on 2-1/2" (65mm) deep pans.



MULTI-SHELF SELF-SERVICE CASES

MODEL:	48 Series	72 Series	96 Series
PRODUCT CAPACITY*:	Top Shelf Twelve (12) chicken boats	Top Shelf Eighteen (18) chicken boats	Top Shelf Twenty-four (24) chicken boats
	Bottom Shelf Fifteen (15) chicken boats	Bottom Shelf Twenty-one (21) chicken boats	Bottom Shelf Thirty (30) chicken boats
SHELF DIMENSIONS:	Top Shelf 42-3/4" x 18-3/4" (1085 mm x 475 mm)	Top Shelf 71-5/16" x 18-3/4" (1811 mm x 475 mm)	Top Shelf 93-9/16" x 18-3/4" (2377 mm x 475 mm)
	Bottom Shelf 40-11/16" x 28-3/4" (1033 mm x 730 mm)	Bottom Shelf 64-5/8" x 28-3/4" (1642 mm x 730 mm)	Bottom Shelf 88-3/4" x 28-3/4" (2254 mm x 730 mm)

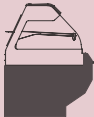
OVERALL DIMENSIONS (H x W x D)

ED2/2S Series



Countertop model

30-3/16" x 48" x 48"
(766 mm x 1219 mm x 1220 mm)



System model

47-7/8" x 48" x 48"
(1216 mm x 1219 mm x 1220 mm)

Countertop model

30-3/16" x 72" x 48"
(766 mm x 1829 mm x 1220 mm)

System model

47-7/8" x 72" x 48"
(1216 mm x 1829 mm x 1220 mm)

Countertop model

30-3/16" x 96" x 48"
(766 mm x 2438 mm x 1220 mm)

System model

47-7/8" x 96" x 48"
(1216mm x 2438mm x 1220mm)

*Based on chicken boats with domed cover.



Model ED2SYS-48/2S

HEATED DISPLAY CASES



Alto-Shaam World Headquarters

W164 N9221 Water Street, P.O. Box 450
Menomonee Falls, WI 53052-0450, U.S.A.
Phone 800-558-8744; +1-262-251-3800

Alto-Shaam Asia

Shanghai, China
Phone +86-21-6173 0336

Alto-Shaam Canada

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

Alto-Shaam Central & South America

Miami, FL USA
Phone +1-954-655-5727

Alto-Shaam Middle East & Africa

Dubai, UAE
Phone +971 4 321 9712

Alto-Shaam France, L.L.C.

Aix en Provence, France
Phone +33(0)4-88-78-21-73

Alto-Shaam GmbH

Bochum, Germany
Phone +49(0)234-298798-0

Alto-Shaam Mexico

Leon, Mexico
Phone +52 1 477-754-1305

Alto-Shaam Russia

Moscow, Russia
Phone +7-903-793-2331



www.alto-shaam.com | 800-558-8744 | 262-251-3800

