

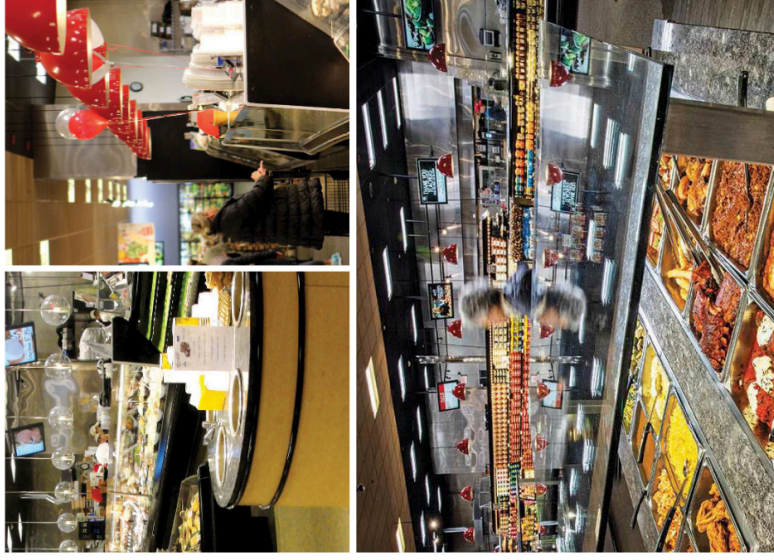
WATERLESS FOOD WELLS | ALTO-SHAAM.



Solutions that **advance your business.**

When you're faced with challenges, trust Alto-Shaam to deliver solutions and support when and where you need it. Our equipment systems are designed to add value to your business, helping create superior food experiences that drive long-term profitability. We pioneer equipment that is intuitive and dependable—giving you the confidence and support you need to embrace changes in rapidly evolving markets.

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.



Better food quality — without the hassle.

It's tough to keep food fresh and appealing when it's exposed to harsh, inconsistent temperatures; airflow; steam; and other ambient conditions that degrade quality and increase costs due to food shrinkage and waste. It's not long before fresh food becomes dry or overcooked and ends up in the garbage instead of on your customers' plates.

Unfortunately, many operators have come to accept this use of traditional steam tables and dry wells that have limited holding times and degrade food quality. Customers, on the other hand, continue to demand fresh, high-quality food no matter where they are. With Alto-Shaam waterless food wells, there is a better way.

Provide high-quality food to customers in any foodservice operation. Waterless food wells can be a staple at a buffet, placed in-store for customers to take food on the go, or be used back-of-the-house to expedite service. Boost impulse sales with fresh, appealing food and increase your return on investment with less food waste and reduced operating costs.



Limitations with other technology

Steam tables

keep food hot using steam generated below the food pan. This heating method produces inconsistent temperatures too hot and harsh for holding, resulting in scorched and overcooked food.



Dry wells

use a fan to distribute hot air to the bottom of the pan. This forced heat transfer degrades food quality, resulting in dry and overcooked food.

Consistent, gentle heat.

Say goodbye to overcooked and dried out food. Alto-Shaam's Halo Heat® technology provides better food quality. A unique thermal cable provides gentle, radiant heat that evenly surrounds food without the use of extremely hot elements, added humidity or fans.

When merchandising a product, Alto-Shaam's equipment with Halo Heat technology is designed to make time stand still for optimal product quality.

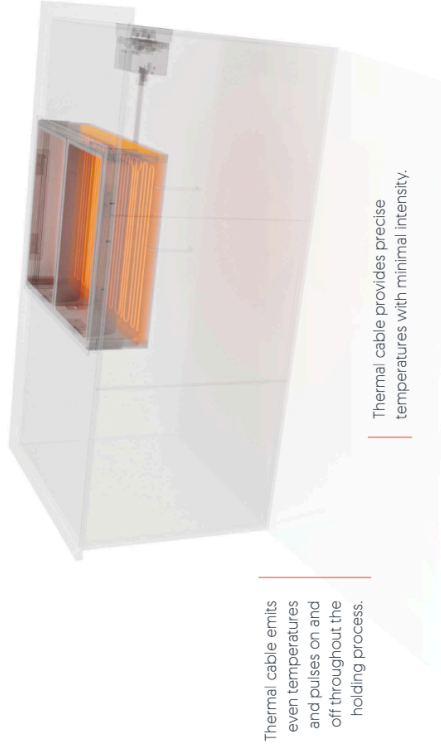
Features a low-density thermal cable that is wrapped around the waterless well.



No water and steam needed.



Gentle heat is distributed evenly throughout the waterless well.



Thermal cable emits even temperatures and pulses on and off throughout the holding process.

Thermal cable provides precise temperatures with minimal intensity.



No fans or harsh heating elements to dry out food and degrade food quality. No moving parts. Improves reliability.

Designed to improve your bottom line.

Alto-Shaam waterless food wells have a major advantage: They don't need or use water. What they do have is energy-efficient Halo Heat® technology that gently surrounds food. The result is a design that holds food better and saves you money.

COST SAVINGS

Reduced installation costs.

Waterless hot food wells and round wells require no plumbing, maintenance or associated labor.

No water utility costs.

No water = No water costs.
No wastewater = No sewer costs.

Eliminate deliming costs.

Heating water causes lime build-up in plumbing and water wells, as well as on autoclave and sensor components. The cost of deliming chemicals and the labor it takes to clean can be substantial.

Minimal food waste.

Halo Heat eliminates overcooked and dried out food. Increase sales and reduce food waste with enhanced food quality and presentation.

Lower electricity costs.

Halo Heat® technology uses far less electricity than competitive models so energy isn't wasted at the expense of keeping food at ideal temperatures.

Improve safety.

Keep employees and customers safe. The elimination of hot water and steam prevents injuries caused by spilled or leaking water and hot steam.

Maximize space.

No plumbing frees up valuable storage space beneath the counter.

PURPOSEFUL DESIGN

Individual well control option.

Hot food wells with independent controls allow food to be held at their ideal temperatures.

Three depths.

Hot food wells accommodate 4" (100mm) or 6" (150mm) deep pans.

Install where needed.

Waterless wells easily fit into any buffet service counter, prep station or chef's table.

Versatile presentation.

Display many combinations of full-size, half-size, and third-size pans in one hot well.

No moving parts.

Improve reliability with the elimination of fans.

Large flange option.

Large flange hot wells match Alto-Shaam cold wells. Merchandise hot and cold foods in matching wells within the same countertop for a consistent appearance.



WATERLESS FOOD WELLS

Food Wells | Waterless Round Wells

Round wells feature Halo Heat® technology and are equipped with an adjustable thermostat to provide optimal holding temperatures. Eliminate the overcooking and scorching of food associated with traditional soup wells.



700-RW

PRODUCT CAPACITY

Max. volume: 7 qt. [6.6 L]

VOLTAGES

120V, 1Ph, 50/60Hz
208-240V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz

DIMENSIONS

9" x 10-7/8" x 10-7/8"
[229mm x 277mm x 277mm]

SHIPPING WEIGHT

14 lb [6 kg]

NET WEIGHT

10 lb [5 kg]

1100-RW

PRODUCT CAPACITY

Max. volume: 11 qt. [10.4 L]

VOLTAGES

120V, 1Ph, 50/60Hz
208-240V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz

DIMENSIONS

9" x 12-7/8" x 12-7/8"
[229mm x 327mm x 327mm]

SHIPPING WEIGHT

17 lb [8 kg]

NET WEIGHT

13 lb [6 kg]

Food Wells | Waterless Hot Wells

Waterless hot food wells are available in a variety of styles and configurations to meet your needs and maximize your return on investment.



100-HW

PAN CAPACITY

1 full-size 4" or
1 GN 1/1 100mm pan

VOLTAGES

120V, 1Ph, 50/60Hz
208-240V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz

Dimensions based on 100-HW D443
Also available with remote switch

DIMENSIONS

15" [380mm]
23-1/8" [586mm]

SHIPPING WEIGHT

Contact factory

NET WEIGHT

31 lb [14 kg]

PRODUCT CAPACITY

24 lb [11 kg] Based on D4



200-HW

PAN CAPACITY

2 full-size 4" or
2 GN 1/1 Pans 100mm pans

VOLTAGES

120V, 1Ph, 50/60Hz
208-240V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz

Also available with
individual controls

DIMENSIONS

28-1/16" x 23-1/8"
[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

* Available with individual well controls



300-HW

PAN CAPACITY

3 full-size 4" or
3 GN 1/1 Pans 100mm pans

VOLTAGES

120V, 1Ph, 50/60Hz
208-240V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz

Also available with
individual controls

DIMENSIONS

40-15/16" x 23-1/8"
[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

* Available with individual well controls



400-HW

PAN CAPACITY

4 full-size 4" or
4 GN 1/1 Pans 100mm pans

VOLTAGES

120V, 1Ph, 50/60Hz
208-240V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz

Also available with
individual controls

DIMENSIONS

54" x 23-1/8"
[1371mm x 586mm]

SHIPPING WEIGHT

125 lb [57 kg] estimated

NET WEIGHT

71 lb [32 kg]

PRODUCT CAPACITY

96 lb [44 kg] Based on D4

* Available with individual well controls



500-HW

PAN CAPACITY

5 full-size 4" or
5 GN 1/1 Pans 100mm pans

VOLTAGES

120V, 1Ph, 50/60Hz
208-240V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz

Also available with
individual controls

DIMENSIONS

67-1/16" x 23-1/8"
[1702mm x 586mm]

SHIPPING WEIGHT

125 lb [57 kg]

NET WEIGHT

85 lb [39 kg]

PRODUCT CAPACITY

120 lb [54 kg]
Based on D4

* Available with individual well controls

* Steam Table Pan = [20 x 12]

* G/N 1/1 Pan = [530mm x 325mm]

Food Wells | Cold Wells

Complete your merchandising system with cold wells. Drop-in cold wells are available in various sizes with self-contained or remote compressor options.

Built to NSF/ANSI Standard 7.

- Cold wells meet NSF/ANSI Standard 7 for safe cold food holding.

Efficient cooling.

- Exclusive cold wall conductive cooling transfers cold temperatures efficiently through recessed food pans. No forcing of cold temperatures only through the bottom of the pan or blowing cold air over the top.

Prolonged compressor life.

- Lower compressor operating temperatures prolong the life and efficiency of the refrigeration system.

Available where needed.

- Easily drop cold wells into most fabricated counters, chef tables or mobile carts.



100-CW

PAN CAPACITY
One full-size 4" x 18-1/2" x 27"
100mm pans
VOLTAGES
115V, 1PH, 60Hz

DIMENSIONS H x W x D
25-5/16" x 18-1/2" x 27"
[643mm x 470mm x 686mm]
SHIPPING WEIGHT
171 lb [78 kg]
NET WEIGHT
140 lb [64 kg] estimated
PRODUCT CAPACITY
36 lb [16.3 kg]



200-CW

PAN CAPACITY
Two full-size 4" x 31-7/16" x 27"
100mm pans
VOLTAGES
115V, 1PH, 60Hz

DIMENSIONS H x W x D
25-5/16" x 31-7/16" x 27"
[643mm x 789mm x 686mm]
SHIPPING WEIGHT
220 lb [100 kg]
NET WEIGHT
170 lb [77 kg] estimated
PRODUCT CAPACITY
72 lb [32.6 kg]



300-CW

PAN CAPACITY
Three full-size 4" or 3 GN 1/1
100mm pans
VOLTAGES
115V, 1PH, 60Hz

DIMENSIONS H x W x D
25-5/16" x 44-1/4" x 27"
[643mm x 1124mm x 686mm]
SHIPPING WEIGHT
260 lb [118 kg]
NET WEIGHT
210 lb [95 kg] estimated
PRODUCT CAPACITY
108 lb [48.9 kg]



400-CW

PAN CAPACITY
Four full-size 4" or 4 GN 1/1
100mm pans
VOLTAGES
115V, 1PH, 60Hz

DIMENSIONS H x W x D
25-5/16" x 57-1/4" x 27"
[643mm x 1453mm x 686mm]
SHIPPING WEIGHT
315 lb [143 kg]
NET WEIGHT
265 lb [120 kg] estimated
PRODUCT CAPACITY
144 lb [65.2 kg]



500-CW

PAN CAPACITY
Five full-size 4" or 5 GN 1/1
100mm pans
VOLTAGES
115V, 1PH, 60Hz

DIMENSIONS H x W x D
25-5/16" x 70-1/8" x 27"
[643mm x 1781mm x 686mm]
SHIPPING WEIGHT
Contact factory
NET WEIGHT
Contact factory
PRODUCT CAPACITY
180 lb [81.5 kg]



600-CW

PAN CAPACITY
Six full-size 4" or 6 GN 1/1
100mm pans
VOLTAGES
115V, 1PH, 60Hz

DIMENSIONS H x W x D
25-5/16" x 83" x 27"
[643mm x 2108mm x 686mm]
SHIPPING WEIGHT
Contact factory
NET WEIGHT
Contact factory
PRODUCT CAPACITY
216 lb [97.8 kg]

A partner you can rely on.

At Alto-Shaam we're relentlessly driven to design and manufacture products that perform flawlessly in the most demanding conditions to give operators confidence and consistency in every meal. And our team is just as committed to providing industry-leading service and support. From installation consultation to equipment training to around the clock, every day technical assistance to culinary support—you can trust that we are here for you.

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



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