

ED2-48 SERIES

ED2SYS-48 SERIES

HEATED DISPLAY SYSTEMS



ED2-48



ED2SYS-48



- HALO HEAT ... a controlled, uniform heat source that gently holds and surrounds food for better appearance, taste, and longer holding life.
- Holds and displays hot food fresh and moist for hours — without adding water.
- Expandable system to meet your specific requirements.
- Matches profile of leading refrigerated display case.
- **HOT DISPLAY CASE**
 - Curved glass styling.
 - Displays hot food without condensation on glass.
 - Protected with an environmentally friendly bumper, made of 93% pre-consumer polycarbonate waste and is 100% recyclable.
 - Thermostatically controlled heat source radiates from the base of the display case in multiple heat zones.
 - Overhead light zones with shatterproof coated bulbs.
 - Holds a full range of standard (gastronorm) pan sizes, full-size or half-size sheet pans.
 - Tempered sliding glass doors reflect heat back into the products and mirror the display to enhance merchandising effect.
- **DECORATOR BASE**
 - Standard black painted front and end panels.
- **SELF-SERVICE HOT DISPLAY**
 - Customer self-service opening is available across the full length of case.
 - Front mounted heat-guard provides customer protection.

The display case is constructed of 18 gauge, non-magnetic stainless steel. A tempered glass front encloses the display case and can be lifted to a 90 degree angle for easy cleaning. Removable, sliding glass doors on the operator side are included. Sliding door tracks have a "clean sweep" cutout allowing for easy cleaning and crumb removal. Framed end glass with rubber gasket material protects glass edges from chipping and breakage. The base is divided into two (2) individually managed heat zones with each zone controlled by a separate thermostat with a range of 1 through 10 and heat-on indicator light. Overhead lights are controlled by ON/OFF switches in two (2) light zones. Two (2) 125V plug outlets are available as an option on 120/208-240V units only. Countertop display cases include one set of 4" (102mm) legs.

- ☐ ED2-48 - 48" (1219mm) length
- ☐ ED2SYS-48* - 48" (1219mm) length, with base
- ☐ ED2-48/P - 48" (1219mm) length, 47-5/16" (1202mm) self-service opening across full length of case front
- ☐ ED2SYS-48/P* - 48" (1219mm) length, with base, 47-5/16" (1202mm) self-service opening across full length of case front

*The system base is not sold as a separate item. Order the full ED2SYS model to receive the base.



ANSI/NSF 4



IP X3



FACTORY INSTALLED OPTIONS

- Electrical Choices
 - ☐ 120/208-240V
 - ☐ 230V
- Panel Color Choices
 - ☐ Black, standard
 - ☐ Stainless Steel, optional
 - ☐ Custom Color, optional
- End Glass Choices
 - ☐ Clear Glass, standard
 - ☐ Solar Bronze Glass, optional [5011353]
- ☐ Temperature Gauge, optional [GU-33384]
- ☐ Independent Electrical Outlet, optional [5001781]
- ☐ Temperature Probe, optional [5004916]

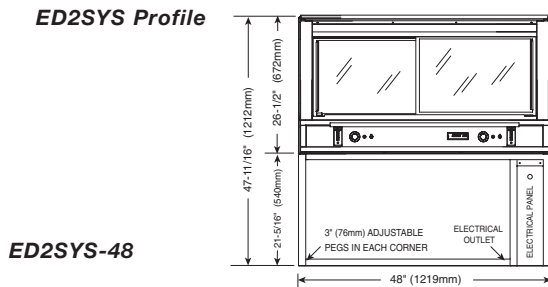
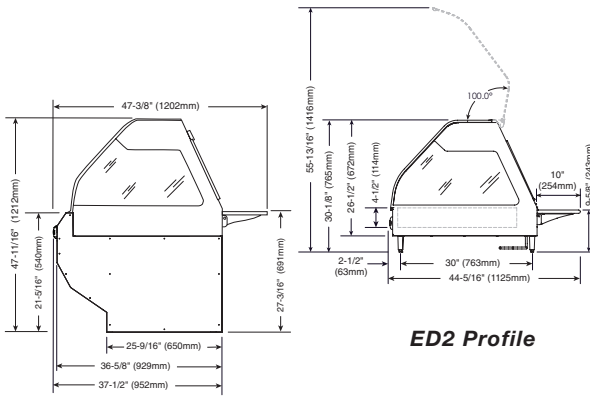
W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA

FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

www.alto-shaam.com





INSTALLATION REQUIREMENTS

Display case must be installed level. The display case must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

Do not install a heated display case near a cold air source such as a freezer, air conditioning vents, or in any area where outside air fluctuation can affect performance.

WEIGHT

MODEL	NET	SHIP
ED2-48	297 lb (135 kg)	372 lb (169 kg)
ED2SYS-48	450 lb (204 kg)	500 lb (227 kg)
ED2-48/P	297 lb (135 kg)	372 lb (169 kg)
ED2SYS-48/P	495 lb (225 kg)	550 lb (249 kg)
CRATED DIMENSIONS: L X W X H		
ED2-48: 45" x 52" x 45" (1143mm x 1321mm x 1143mm)		
ED2SYS-48: 65" x 60" x 55" (1651mm x 1524mm x 1397mm)		

DIMENSIONS (H X W X D)

EXTERIOR, COUNTERTOP MODEL WITH LEGS:

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

EXTERIOR, WITH BASE

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

WELL DIMENSIONS (W X L X D):

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

ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	
120/208-240	1	50/60	13.8	3.3	NEMA L14-20P 20A, 250V PLUG (PLUG - COUNTERTOP ONLY; TERMINAL BLOCK - SYSTEM)
208	1	50/60	12.0	2.5	
240	1	50/60	13.8	3.3	
230	1	50/60	12.6	2.9	CEE 7/7 220-230V PLUG (PLUG - COUNTERTOP ONLY; TERMINAL BLOCK - SYSTEM)

PAN CONFIGURATION*

PAN SIZE	DIMENSIONS	QTY.
FULL-SIZE & ONE-THIRD**:	12" x 20" x 2-1/2" (GN 1/1)	3
	12" x 6" x 2-1/2" (GN 1/3)	3
HALF-SIZE & ONE-THIRD**:	12" x 10" x 2-1/2" (GN 1/2)	6
	12" x 6" x 2-1/2" (GN 1/3)	3
FULL-SIZE SHEET PANS:	18" x 26" x 1"	2
MAX. CAPACITY/VOLUME:	48 lbs (22 kg) 30 qts (36 L)	

* Pans are not included with display case.

** Will also accept 4" (100mm) deep pans.

SPECIFICATIONS

- Six (6) overhead lights with two (2) light zones.
- Two (2) base heat zones with two (2) adjustable thermostats with a range of 1 through 10, and two (2) heat-on indicator lights.
- Two (2) tinted, reflective, tempered glass sliding doors on operator side.
- One (1) 10" x 36" (254mm x 914mm) operator-side work shelf.
- Self-serve model 48/P has a self-serve pan insert 26-7/16" x 45-3/16" x 2" (672mm x 1148mm x 51mm) and includes two (2) Wire Pan Grids.

ACCESSORIES

SEAMLESSLY CONNECT MULTIPLE UNITS		PLATFORM SCALE (CUSTOMER SIDE)	
☐ BUTTING KIT, COUNTERTOP	5015249	☐ LEFT-HAND	5001308
☐ BUTTING KIT, SYSTEM	5008523	☐ RIGHT-HAND	5001307
☐ CARVING STATION	5001874	☐ THERMOSTAT GUARD COVER PLATE (2 PER UNIT)	5007660
☐ PAN INSERT, SELF-SERVICE 4" (102mm) DEEP	1001990	☐ WORK SHELF WITH GRAVY LANE	5005638
☐ SHEET PAN DIVIDER BAR PACKAGE	5002802		

