

HEATED DISPLAY CASES



ALTO-SHAAM®

HALO HEAT® – CLEVERLY DISGUISED

Halo Heat is a brand trademark that's become synonymous with Alto-Shaam's Cook & Hold and heated holding cabinet technology. Alto-Shaam built its brand and reputation upon its Halo Heat technology, revolutionizing the foodservice industry. Should it surprise anyone that the same proven heating technology can also be found in Alto-Shaam's Heated Display Cases? Through this gentle and consistent heating technology comes Alto-Shaam's ability to display food at peak "just out of the oven" quality, while maintaining that perfect balance of temperature to keep the food moist, fresh, and extending heated holding/display life. Halo Heat has many benefits that you might not expect to find in a display case, including:



- **Improved food quality** - The gentle Halo Heat heats evenly and precisely, with no hot or cold spots. This keeps food at optimum temperatures, without drying it out.
- **No water** - For years the industry has been convinced that you need steam in display cases to keep food moist, when in fact steam does nothing to maintain food quality or shelf life. Water creates a host of problems with installation, operation cost, maintenance and sanitation.
- **Environmentally-friendly** - Lower utility consumption and water supply and drainage elimination are just a few of the reasons why Alto-Shaam Heated Display Cases are environmentally friendly. Choose Alto-Shaam Heated Display Cases, and save hundreds of dollars in water costs, waterline installation costs and drain lines to your display case. Halo Heat and Alto-Shaam Heated Display Cases are a great match.



YOU CAN SEE CLEARLY NOW, THE STEAM IS GONE

If you really think about it, doesn't it seem kind of silly to try to hold food behind glass with steam? Not only are we trying to hold food above cooking temperatures, all that water vapor is actually drying out your food. It's also true that we "eat with our eyes", and if your customers can't see through the fogged glass, how can you expect to generate sales? So much for an attractive and effective display! Alto-Shaam realizes one of the basics of displaying hot food—if you're going to sell it, you've got to be able to see it. Alto-Shaam heated display cases use Halo Heat to keep food warm, not steam. You'll notice the difference right away because:



MODEL EU2SYS-48 BACK VIEW
SHOWN WITH 750-TH-II COOK & HOLD
OVEN AND OPTIONAL CASTERS

- Food held with Halo Heat is kept at a constant temperature with little fluctuation. This keeps food from drying out, extends shelf life, and yields better quality food and sales!
- You know that cloud of water vapor you see every time someone removes a pan from a steam table? It's usually one of the reasons your employees don't like changing steam table pans.
- When you eliminate the water, you eliminate the problems! No steam means reduced construction and installation costs; no water supply or drainage cost; elimination of water quality related service, maintenance and sanitation; and best of all, a safer and better way to maintain food quality and presentation of your product to grow your sales.



EFFICIENCY IS ON DISPLAY



Anyone who is concerned with environmental responsibility and reducing costs can appreciate efficiency. With rising costs and shrinking profit margins, efficiency is a welcome addition to any food service operation.

Alto-Shaam's heated display cases set the industry benchmark for efficiency.

- 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.



MODEL TY2SYS-72

GIVE THE FRONT GLASS A LIFT

The front glass on any enclosed display case is designed to be a "window on the world" of food. A dirty display not only creates a poor consumer perception, but can also negatively impact sales.

The "lift up" 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?"



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.

Certainly options abound with Alto-Shaam heated display systems, ranging from full to self-service, to cases designed to match profiles with most of the industry's top selling refrigerated display units, creating a "case match" concept. The choice is up to you!



MODEL ED2SYS-48/2S

Self-Service Multi-Shelf Cases

| MODEL: | 48 Series | 72 Series | 96 Series |
|---|---|--|--|
| PRODUCT CAPACITY*: | Top Shelf Twelve (12) chicken boats Bottom Shelf Fifteen (15) chicken boats | Top Shelf Eighteen (18) chicken boats Bottom Shelf Twenty-one (21) chicken boats | Top Shelf Twenty-four (24) chicken boats Bottom Shelf Thirty (30) chicken boats |
| SHELF DIMENSIONS: | Top Shelf 42-3/4" x 18-3/4" (1085mm x 475mm) Bottom Shelf 40-11/16" x 28-3/4" (1033mm x 730mm) | Top Shelf 71-5/16" x 18-3/4" (1811mm x 475mm) Bottom Shelf 64-5/8" x 28-3/4" (1642mm x 730mm) | Top Shelf 93-9/16" x 18-3/4" (2377mm x 475mm) Bottom Shelf 88-3/4" x 28-3/4" (2254mm x 730mm) |
| OVERALL DIMENSIONS | | | |
| ED2/2S Series | | | |
|  | Countertop model 30-3/16" x 48" x 48" (766mm x 1219mm x 1220mm) | Countertop model 30-3/16" x 72" x 48" (766mm x 1829mm x 1220mm) | Countertop model 30-3/16" x 96" x 48" (766mm x 2438mm x 1220mm) |
|  | System model 47-7/8" x 48" x 48" (1216mm x 1219mm x 1220mm) | System model 47-7/8" x 72" x 48" (1216mm x 1829mm x 1220mm) | System model 47-7/8" x 96" x 48" (1216mm x 2438mm x 1220mm) |

*Based on chicken boats with domed cover.

PAN DIMENSIONS

- Full-Size Hotel Pans (GN 1/1)**
20" x 12" x 2-1/2" (530mm x 325mm x 65mm)
- Half-Size Hotel Pans (GN 1/2)**
12" x 10" x 2-1/2" (325mm x 265mm x 65mm)
- Third-Size Hotel Pans (GN 1/3)**
12" x 6" x 2-1/2" (325mm x 152mm x 65mm)
- Full-Size Sheet Pans**
18" x 26" x 1"

FULL-SERVICE OR SELF-SERVICE CASES











48 Series

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" (690mm x 1151mm x 114mm)

OVERALL DIMENSIONS

| | | | |
|----------------------|---|----------------------|--|
| EC2 Series |  Countertop model 37-11/16" x 48" x 53-1/2" (956mm x 1219mm x 1358mm) | HN2 Series |  Countertop model 37-3/4" x 48" x 51-3/4" (958mm x 1219mm x 1312mm) |
| |  System model 48" x 48" x 53-1/2" (1219mm x 1219mm x 1358mm) | |  System model 52-3/8" x 48" x 51-3/4" (1328mm x 1219mm x 1312mm) |
| ED2 Series |  Countertop model 30-1/8" x 48" x 44-5/16" (765mm x 1219mm x 1125mm) | TY2 Series |  Countertop model 33-11/16" x 48" x 49" (830mm x 1219mm x 1242mm) |
| |  System model 47-11/16" x 48" x 47-3/8" (1212mm x 1219mm x 1202mm) | |  System model 52-3/16" x 48" x 51-5/16" (1325mm x 1219mm x 1304mm) |
| EU2SYS Series |  System model 58-3/16" x 48" x 44-5/16" (1477mm x 1219mm x 1125mm) | PD2SYS Series |  System model 47-7/8" x 48" x 44" (1214mm x 1222mm x 1120mm) |

*Based on 4" (100 mm) deep pans.

**See page 4 for pan sizes; pans are not included with the display case.











72 Series

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

| | | | |
|----------------------|---|----------------------|--|
| EC2 Series |  Countertop model 37-11/16" x 72" x 53-1/2" (956mm x 1829mm x 1358mm) | HN2 Series |  Countertop model 37-3/4" x 72" x 51-3/4" (958mm x 1829mm x 1312mm) |
| |  System model 48" x 72" x 53-1/2" (1219mm x 1829mm x 1358mm) | |  System model 52-3/8" x 72" x 51-3/4" (1328mm x 1829mm x 1312mm) |
| ED2 Series |  Countertop model 30-1/8" x 72" x 44-5/16" (765mm x 1829mm x 1125mm) | TY2 Series |  Countertop model 33-11/16" x 72" x 49" (830mm x 1829mm x 1242mm) |
| |  System model 47-11/16" x 72" x 47-3/8" (1761mm x 1829mm x 1202mm) | |  System model 52-3/16" x 72" x 51-5/16" (1325mm x 1829mm x 1304mm) |
| EU2SYS Series |  System model 58-3/16" x 72" x 44-5/16" (1477mm x 1829mm x 1125mm) | PD2SYS Series |  System model 47-7/8" x 72" x 44" (1214mm x 1831mm x 1120mm) |

*Based on 4" (100 mm) deep pans.

**See page 4 for pan sizes; pans are not included with the display case.











96 Series

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 69-5/16" x 4-1/2" (690mm x 1760mm x 114mm)

OVERALL DIMENSIONS

| | |
|--|--|
| EC2 Series  Countertop model 37-11/16" x 96" x 53-1/2" (9956mm x 2438mm x 1358mm) | HN2 Series  Countertop model 37-3/4" x 96" x 51-3/4" (958mm x 2438mm x 1312mm) |
|  System model 48" x 96" x 53-1/2" (1219mm x 2438mm x 1358mm) |  System model 52-3/8" x 96" x 51-3/4" (1328mm x 2438mm x 1312mm) |
| ED2 Series  Countertop model 30-1/8" x 96" x 44-5/16" (765mm x 2438mm x 1125mm) | TY2 Series  Countertop model 33-11/16" x 96" x 49" (830mm x 2438mm x 1242mm) |
|  System model 47-11/16" x 96" x 47-3/8" (1212mm x 2438mm x 1202mm) |  System model 52-3/16" x 96" x 51-5/16" (1325mm x 2438mm x 1304mm) |
| EU2SYS Series  System model 58-3/16" x 96" x 44-5/16" (1477mm x 2438mm x 1125mm) | PD2SYS Series  System model 47-7/8" x 96" x 44" (1214mm x 2441mm x 1120mm) |

*Based on 4" (100 mm) deep pans.

**See page 4 for pan sizes; pans are not included with the display case.



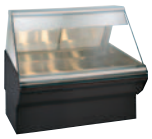
MODEL HN2SYS-72



MODEL EU2SYS-48



MODEL PD2SYS-96



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