



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

Multi-Cook Ovens6

Combitherm® Combi-Steamer Ovens20

Cook & Hold Ovens26

Cook & Hold Smoker Ovens32

Rotisserie Ovens38

HEATED HOLDING

Drawer Warmers42

Holding Cabinets44

Banquet Carts46

Merchandisers & Display Cases50

Food Wells56

Carving Stations60

CHILLERS

Quickchiller™ Blast Chillers64





Converge® Multi-Cook Ovens

Bringing together the flexibility of a multi-cook oven, the power of **Structured Air Technology®** and the versatility of combi cooking, Converge Multi-Cook Ovens provide endless cooking possibilities. Increase production capacity with the ability to steam, air fry, bake, grill and more all at the same time—and all in a compact, ventless footprint.

Unrivalled cooking power
and flexibility.

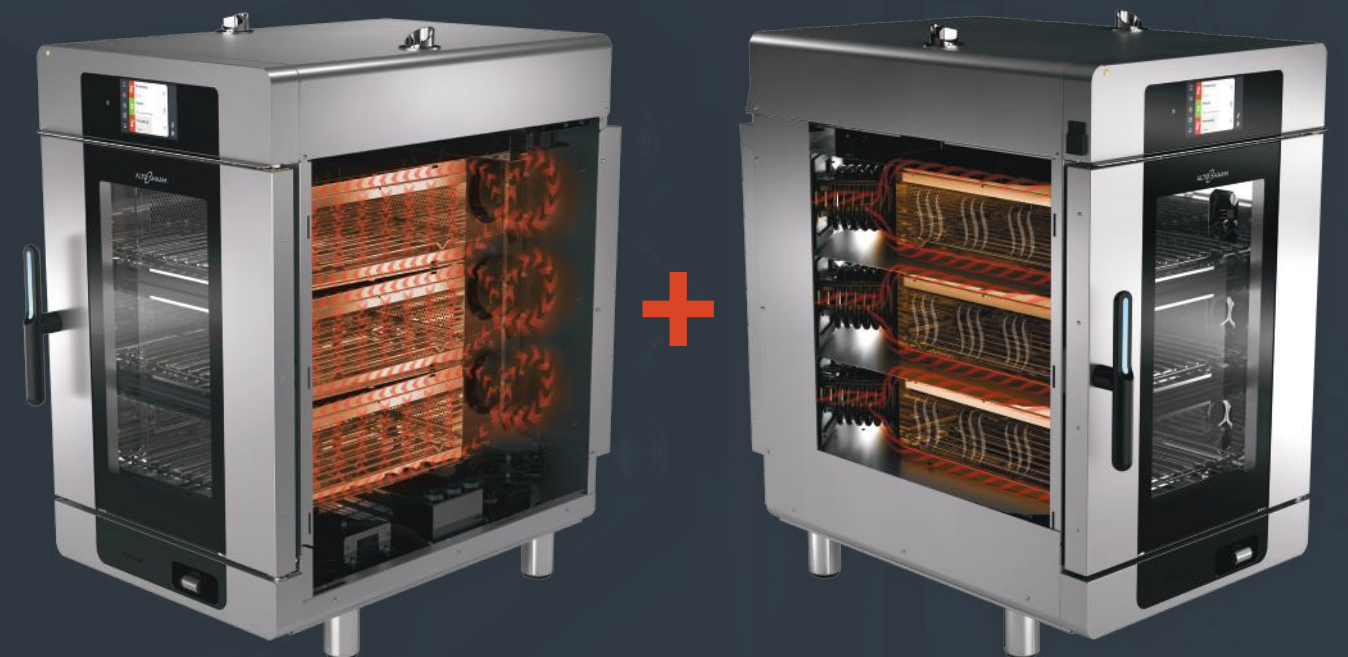


CONVERGE® MULTI-COOK

Bringing together the flexibility of a **multi-cook oven**, the power of **Structured Air Technology®** and the versatility of **combi cooking**.

Converge Multi-Cook Ovens provide endless cooking possibilities. Control the temperature, fan speed, humidity level and cook time in each individual oven chamber. Cooking applications feature Structured Air Technology, controlled humidity, or a combination of both. Steam, air fry, bake, grill and more all at the same time without flavor or moisture transfer.

Yes, really.



STRUCTURED AIR TECHNOLOGY®

Structured Air Technology®

Deliver the same high-quality food every time. Structured Air Technology provides superior cooking evenness with vertical air. This optimized, focused heat delivers faster, more efficient and consistent cooking than other cooking methods. No food degradation. No hot or cold spots.

BOILERLESS STEAM GENERATION

Boilerless Steam Generation

Improve oven reliability with a boilerless steam generation in each individual oven chamber. Eliminate required maintenance and costs associated with traditional boiler parts and labor.

Converge®

Multi-Cook Ovens

Unrivalled cooking power and flexibility.



Three ovens in one.

Available with two or three independent oven chambers, Converge Multi-Cook Ovens significantly increase food production capacity, without increasing costs. Execute a variety of cooking applications—all at once—with zero flavor transfer.

Self-cleaning design.



Automatic, self-cleaning programs do the dirty work for you and your employees—saving both time and labor costs. Four cleaning options from “rinse” to “heavy clean” use safe, convenient cleaning tablets.

- Control the temperature, fan speed, humidity level [0-100%] and cook time **in each individual oven chamber.**
- **Save space** with a compact and ventless 24" [610mm] footprint.
- Place on a stand or stack with a holding cabinet, warming drawer or additional multi-cook oven to **further maximize space.**
- Ensure menu consistency and **reduce the need for skilled labor** with an advanced touchscreen control and multi-step, programmable recipes.
- Push and pull recipes, view real-time oven data, update software and more from anywhere with cheflinec remote oven management system.



Converge® Multi-Cook Ovens | **H Series Countertop**



2 Chamber Oven [Available in Deluxe or Simple Control]

MODEL NUMBER
CMC-H2H

CAPACITY DIMENSIONS
2 full-size steam pans
20-3/4" x 12-3/4" x 4"
2 GN 1/1 pans -
[530mm x 325mm x 100mm]
or 2 half-size sheet pans
18" x 13" x 1"
2 GN 2/3 pans -
[354mm x 325mm x 25mm]

DIMENSIONS H x W x D
38-3/8" x 24-7/16" x 40-1/4"
[975mm x 621mm x 1023mm]

SHIPPING WEIGHT
181 kg

| ELECTRIC | KW |
|----------------------|-----------|
| 380-415 V | |
| 380 V, 3Ph, 50/60 Hz | 7.5 kW |
| 415 V, 3Ph, 50/60 Hz | 8.9 kW |

NET WEIGHT
138 kg



3 Chamber Oven [Available in Deluxe or Simple Control]

MODEL NUMBER
CMC-H3H

CAPACITY DIMENSIONS
3 full-size steam pans -
20-3/4" x 12-3/4" x 4"
3 GN 1/1 pans -
[530mm x 325mm x 100mm]
or 3 half-size sheet pans -
18" x 13" x 1"
3 GN 2/3 pans -
[354mm x 325mm x 25mm]

DIMENSIONS H x W x D
46" x 24-7/16" x 40-1/4"
[1168mm x 621mm x 1023mm]

SHIPPING WEIGHT
222 kg

| ELECTRIC | KW |
|----------------------|-----------|
| 380-415 V | |
| 380 V, 3Ph, 50/60 Hz | 11.3 kW |
| 415 V, 3Ph, 50/60 Hz | 13.4 kW |

NET WEIGHT
179 kg



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]

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

| | | | |
|-----------------------------------------------|---------------------------------------------------------|----------|------------------|
| MAXIMUM PAN CAPACITY 22 GN 1/1 Pans | DIMENSIONS H x W x D 1160mm x 1111mm x 1173mm | | |
| | ELECTRIC | | |
| SHIPPING WEIGHT 365 kg | 208-240V | | |
| | 208V, 1Ph, 50/60Hz | | kW |
| NET WEIGHT 345 kg estimated | [Gas Only] | | 1.0 |
| | 240V, 1Ph, 50/60Hz | | 1.0 |
| PRODUCT CAPACITY 109 kg | [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 |
| | 380-415V | | |
| | 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]

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

| | | | |
|---------------------------------------------------------|--------------------------------------------------------|----------|------------------|
| MAXIMUM PAN CAPACITY 20 GN 1/1 Pans | DIMENSIONS H x W x D 2012mm x 906mm x 1072mm | | |
| | ELECTRIC | | |
| SHIPPING WEIGHT 533 kg Gas 477 kg Electric | 208-240V | | |
| | 208V, 1Ph, 50/60Hz | | kW |
| NET WEIGHT 411 kg estimated | [Gas Only] | | 2.0 |
| | 240V, 1Ph, 50/60Hz | | 2.0 |
| PRODUCT CAPACITY 109 kg | [Gas Only] | | 2.0 |
| | 208-240V | | |
| | 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 |
| | 380-415V | | |
| | 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]

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

| | | | |
|---------------------------------------------------------|---------------------------------------------------------|----------|------------------|
| MAXIMUM PAN CAPACITY 40 GN 1/1 Pans | DIMENSIONS H x W x D 2012mm x 1111mm x 1192mm | | |
| | ELECTRIC | | |
| SHIPPING WEIGHT 525 kg Electric 567 kg Gas | 208-240V | | |
| | 208V, 1Ph, 50/60Hz | | kW |
| NET WEIGHT 499 kg estimated | [Gas Only] | | 2.0 |
| | 240V, 1Ph, 50/60Hz | | 2.0 |
| PRODUCT CAPACITY 218 kg | [Gas Only] | | 2.0 |
| | 208-240V | | |
| | 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 |
| | 380-415V | | |
| | 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 | 141kg | ELECTRIC | kW |
| | | 208V, 1Ph, 50Hz | 6.12 |
| | | 220-240V | |
| NET WEIGHT | 188kg | 220V, 1Ph, 50/60Hz | 5.28 |
| | | 240V, 1Ph, 50/60Hz | 6.41 |
| | | 380-415V | |
| PRODUCT CAPACITY | 22 kg | 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 | 188 kg | ELECTRIC | kW |
| | | 208V, 1Ph, 50Hz | 6.31 |
| | | 220-240V | |
| NET WEIGHT | 118 kg | 220V, 1Ph, 50/60Hz | 5.47 |
| | | 240V, 1Ph, 50/60Hz | 6.60 |
| PRODUCT CAPACITY | 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

MAXIMUM PAN CAPACITY

1 GN 1/1, 100mm Pan or
3 GN 1/1, 65mm Pans

DIMENSIONS H x W x D

620mm x 431mm x 665mm

ELECTRIC

230V, 1Ph, 50/60Hz

kW

0.7

SHIPPING WEIGHT

75 kg

NET WEIGHT

45 kg

PRODUCT CAPACITY

16 kg



cheflinc enabled

Also available with simple control.

500-TH COOK & HOLD OVEN

MAXIMUM PAN CAPACITY

3 GN 1/1, 100mm Pans or
5 GN 1/1, 65mm Pans*

DIMENSIONS H x W x D

708mm x 459mm x 724mm

ELECTRIC

230V, 1Ph, 50/60Hz

kW

2.8

SHIPPING WEIGHT

113 kg

NET WEIGHT

84 kg

PRODUCT CAPACITY

18 kg



500-TH/II CLASSIC COOK & HOLD OVEN

MAXIMUM PAN CAPACITY

3 GN 1/1, 100mm or
4 GN 1/1, 65mm*

DIMENSIONS H x W x D

809mm x 483mm x 675mm

ELECTRIC

230V, 1Ph, 50/60Hz

kW

2.8

SHIPPING WEIGHT

75 kg

NET WEIGHT

59 kg

PRODUCT CAPACITY

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

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



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

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

** Reduced wattage configuration



1000-SK-II CLASSIC SMOKER OVEN

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



1000-SK SMOKER OVEN

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

ELECTRIC
230V, 1Ph, 50/60Hz

kW
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]

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

kW

5.7**
8.3

** Reduced wattage configuration

380-415V
380V, 3Ph, 50/60Hz
415V, 3Ph, 50/60Hz

kW

7.7
8.9

 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]

ELECTRIC
230V, 1Ph, 50/60Hz

kW
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]

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

kW

5.8**
8.3

** Reduced wattage configuration

380-415V
380V, 3Ph, 50/60Hz
415V, 3Ph, 50/60Hz

kW

7.6
8.9

 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)

| | | | |
|------------------------------------------------------------------------------------------------------------------------------|--|--------------------------------------------------------|-----|
| PRODUCT CAPACITY Angled Spits (Standard) Up to (21) 1,6 kg chickens Up to (28) 1.1 to 1.4 kg chickens | | DIMENSIONS H x W x D 1032mm x 1113mm x 818mm | |
| Piercing Spits (Optional) Up to (28) 1.1 to 1.6 kg chickens | | SHIPPING WEIGHT 200 kg | |
| Turkey Spit (Optional) (up to 3 spits can be used) One (1) turkey up to 11.3 kg on each spit | | NET WEIGHT 164 kg | |
| Basket (Optional) Up to (21) 1.1 to 1.6 kg chickens | | ELECTRIC 380-415V | |
| | | 380V, 3Ph, 50/60Hz | 9.4 |
| | | 415V, 3Ph, 50/60Hz | 9.8 |
| Large V-Spit (Optional) Up to (14) 3.2 kg chickens | | kW | |



Shown in Custom Color Option

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

| | | | |
|------------------------------------------------------------------------------------------------------------------------------|--|-------------------------------------------------------|-----|
| PRODUCT CAPACITY Angled Spits (Standard) Up to (21) 1,6 kg chickens Up to (28) 1,1 to 1,4 kg chickens | | DIMENSIONS H x W x D 1022mm x 992mm x 815mm | |
| Piercing Spits (Optional) Up to (28) 1,1 to 1,6 kg chickens | | SHIPPING WEIGHT 205 kg | |
| Turkey Spit (Optional) (up to 3 spits can be used) One (1) turkey up to 11 kg on each spit | | NET WEIGHT 164 kg | |
| | | ELECTRIC 380-415V | |
| | | 380V, 3Ph, 50/60Hz | 7.4 |
| | | 415V, 3Ph, 50/60Hz | 8.8 |
| | | kW | |



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

| | | | |
|-------------------------------------------------------------------|--|--------------------------------------------------------|--|
| PRODUCT CAPACITY 44 kg 24 chicken boats: 6 per shelf | | DIMENSIONS H x W x D 1036mm x 1095mm x 813mm | |
| 8 full-size sheets 457mm x 660mm x 25mm* | | SHIPPING WEIGHT 181 kg | |
| 16 half-size sheets 457mm x 330mm x 25mm* | | NET WEIGHT 146 kg | |
| | | ELECTRIC 230V, 1Ph, 50/60Hz | |
| | | kW 1.4 | |

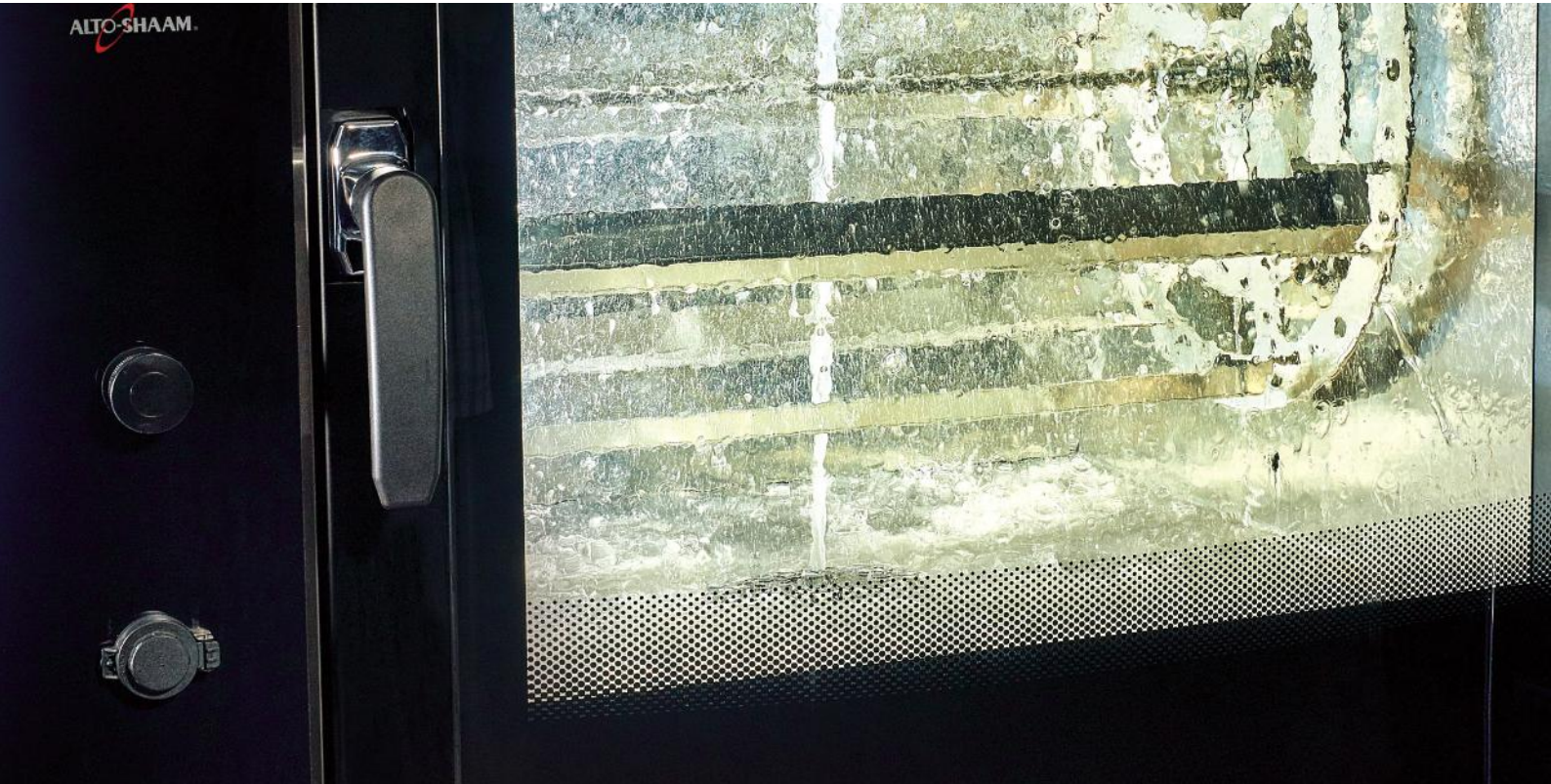
* With additional wire shelves



Shown in Custom Color Option

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

| | | | |
|---------------------------------------------------------------------------|--|--------------------------------------------------------|--|
| PRODUCT CAPACITY 27 kg maximum 24 Chicken boats: 6 per shelf | | DIMENSIONS H x W x D 1028mm x 968mm x 814mm* | |
| 8 full-size sheets 457mm x 660mm x 25mm* | | SHIPPING WEIGHT 145 kg | |
| 16 half-size sheets 457mm x 330mm x 25mm* | | NET WEIGHT 122 kg | |
| | | ELECTRIC 230V, 1Ph, 50/60Hz | |
| | | kW 2.1 | |



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

| | | | |
|------------------------------------------------------------------------------------------------------------------------------|--|--------------------------------------------------------|-----|
| PRODUCT CAPACITY Angled Spits (Standard) Up to (21) 1,6 kg chickens Up to (28) 1.1 to 1.4 kg chickens | | DIMENSIONS H x W x D 1371mm x 992mm x 813mm* | |
| Piercing Spits (Optional) Up to (28) 1.1 to 1.6 kg chickens | | SHIPPING WEIGHT 258 kg | |
| Turkey Spit (Optional) (up to 3 spits can be used) One (1) turkey up to 11 kg on each spit | | NET WEIGHT 218 kg | |
| | | ELECTRIC 380-415V | |
| | | 380V, 3Ph, 50/60Hz | 7.4 |
| | | 415V, 3Ph, 50/60Hz | 8.8 |
| | | kW | |

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

230V, 1Ph, 50/60Hz

kW

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



20-20MW

MAXIMUM PAN CAPACITY

40 GN 1/1 Pans 65mm

ELECTRIC

208V, 1Ph, 50/60Hz

kW

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



Shown with split door option

1000-BQ2-128

MAXIMUM CAPACITY

PLATES

[128] 229mm to 254mm Plates

PANS

[32] GN 1/1 65mm

ELECTRIC

230V, 1Ph, 50/60Hz

kW

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



20-20W

MAXIMUM PAN CAPACITY

40 GN 1/1 Pans 65mm

ELECTRIC

208V, 1Ph, 50/60Hz

kW

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



Shown with split door option

1000-BQ2-192

MAXIMUM CAPACITY

PLATES

[192] 229mm to 254mm Plates

PANS

[64] GN 1/1 65mm

ELECTRIC

230V, 1Ph, 50/60Hz

kW

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



1000-MH2-1

PAN CAPACITY (DIMENSIONS)

30 GN 1/1 (530 mm x 325 mm x 65 mm)

ELECTRIC

220V, 1Ph, 50/60Hz

kW

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 | Countertop Units



HSM-24/3S/T

PAN CAPACITY

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

| | |
|--------------------|-----------|
| ELECTRIC | kW |
| 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.

| | |
|--------------------|-----------|
| ELECTRIC | kW |
| 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

Merchandisers | Floor Units



HSM-24/5S/T

PAN CAPACITY

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

| | |
|--------------------|-----------|
| ELECTRIC | kW |
| 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.

| | |
|--------------------|-----------|
| ELECTRIC | kW |
| 230V, 1Ph, 50/60Hz | 3.5 |
| 380-415V | |
| 380V, 3Ph, 50/60Hz | 3.8 |
| 415V, 3Ph, 50/60Hz | 3.8 |

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

| | |
|--------------------|-----------|
| ELECTRIC | kW |
| 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

Display Cases



ED2-48

PAN CAPACITY
3 GN 1/1 65mm

ELECTRIC
230V, 1Ph, 50/60Hz

kW
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

ELECTRIC
230V, 1Ph, 50/60Hz

kW
4.2

380-415V
380V, 3Ph, 50/60Hz
415V, 3Ph, 50/60Hz

kW
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

ELECTRIC
230V, 1Ph, 50/60Hz

kW
5.6

380-415V
380V, 3Ph, 50/60Hz
415V, 3Ph, 50/60Hz

kW
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)

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.





Carving Stations



CS-100 Also available with sneeze guard

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



CS-200 Also available with sneeze guard

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

| | |
|--------------------|-----------|
| ELECTRIC | kW |
| 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

| | |
|--------------------|-----------|
| ELECTRIC | kW |
| 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

| | |
|--------------------|-----------|
| ELECTRIC | kW |
| 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]

| | |
|--------------------|-----------|
| ELECTRIC | kW |
| 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

| | |
|--------------------|-----------|
| ELECTRIC | kW |
| 230V, 1Ph, 50/60Hz | 0.68 |

NET WEIGHT
320 kg QCI-100 only

REFRIGERANT
R452A

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.



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