

The logo for ALTO-SHAAM, featuring the company name in a white, sans-serif font. A red, stylized circular graphic element, resembling a lowercase 'o' or a loop, is positioned behind the 'O' in 'ALTO' and extends slightly to the right.

ALTO-SHAAM®

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.



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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 chef*inc* 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

380-415 V

KW

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

380-415 V

KW

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.





ALTO-SHAAM

Vector® Multi-Cook Ovens | H Series Countertop



chef**linc** enabled

2 Chamber H-Series [Available in Deluxe or Simple Control]

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W x D
VMC-H2H	2 GN 1/1 Pans 530 mm x 325 mm x 65 mm	752 mm x 533 mm x 1003 mm
	4 GN 1/2 pans 325 mm x 265 mm x 65 mm	
	SHIPPING WEIGHT 161 kg	ELECTRIC KW
	NET WEIGHT 134 kg	220-240V
		220V, 1 Ph, 50/60 Hz 5.4
		240V, 1 Ph, 50/60 Hz 6.4
		380-415V
		380V, 3 Ph, 50/60 Hz 5.4
		415V, 3 Ph, 50/60 Hz 6.4



chef**linc** enabled

3 Chamber H-Series [Available in Deluxe or Simple Control]

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W x D
VMC-H3H	3 GN 1/1 Pans 530 mm x 325 mm x 100 mm	929 mm x 533 mm x 1003 mm
	6 GN 1/2 Pans 325 mm x 265 mm x 65 mm	
	SHIPPING WEIGHT 202 kg	ELECTRIC KW
	NET WEIGHT 171 kg	220-240V
		220V, 1 Ph, 50/60 Hz 8.1
		240V, 1 Ph, 50/60 Hz 9.6
		380-415V
		380V, 3 Ph, 50/60 Hz 8.1
		415V, 3 Ph, 50/60 Hz 9.6



chef**linc** enabled

4 Chamber H-Series [Available in Deluxe or Simple Control]

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W x D
VMC-H4H	4 GN 1/1 Pans 530 mm x 325 mm x 100 mm	1108 mm x 533 mm x 1003 mm
	8 GN 1/2 Pans 354 mm x 325 mm x 25 mm	
	SHIPPING WEIGHT 228 kg	ELECTRIC KW
	NET WEIGHT 201 kg	380-415V
		380V, 3 Ph, 50/60 Hz 10.8
		415V, 3 Ph, 50/60 Hz 12.7

Vector® Multi-Cook Ovens | **H Series Wide Countertop**



cheflinc enabled

2 Chamber H Series Wide [Available in Deluxe or Simple Control]

MODEL NUMBER
VMC-H2HW*

CAPACITY DIMENSIONS
2 shelf, 2 full-size hotel pans
20-3/4" x 12-3/4" x 4"
2 GN 1/1 pans
[530mm x 325mm x 100mm]

NET WEIGHT
243 lb [110 kg]

SHIPPING WEIGHT
320 lb [145 kg]

DIMENSIONS H x W x D
783mm x 600mm x 1013mm

ELECTRIC	KW
220-240 V	
220V, 1 Ph, 50/60 Hz	7.7 kW
240V, 1 Ph, 50/60 Hz	9.1 kW
380-415 V	
380V, 3 Ph, 50/60 Hz	7.7 kW
415V, 3 Ph, 50/60 Hz	9.1 kW



cheflinc enabled

3 Chamber H Series Wide [Available in Deluxe or Simple Control]

MODEL NUMBER
VMC-H3HW*

CAPACITY DIMENSIONS
3 shelf, 3 full-size hotel pans
20-3/4" x 12-3/4" x 4"
3 GN 1/1 pans
[530mm x 325mm x 100mm]]

NET WEIGHT
312 lb [142 kg]

SHIPPING WEIGHT
389 lb [176 kg]

DIMENSIONS H x W x D
986mm x 600mm x 1013mm

ELECTRIC	KW
380-415 V	
380 V, 3 Ph, 50/60 Hz	11.5 kW
415 V, 3 Ph, 50/60 Hz	13.6 kW



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.

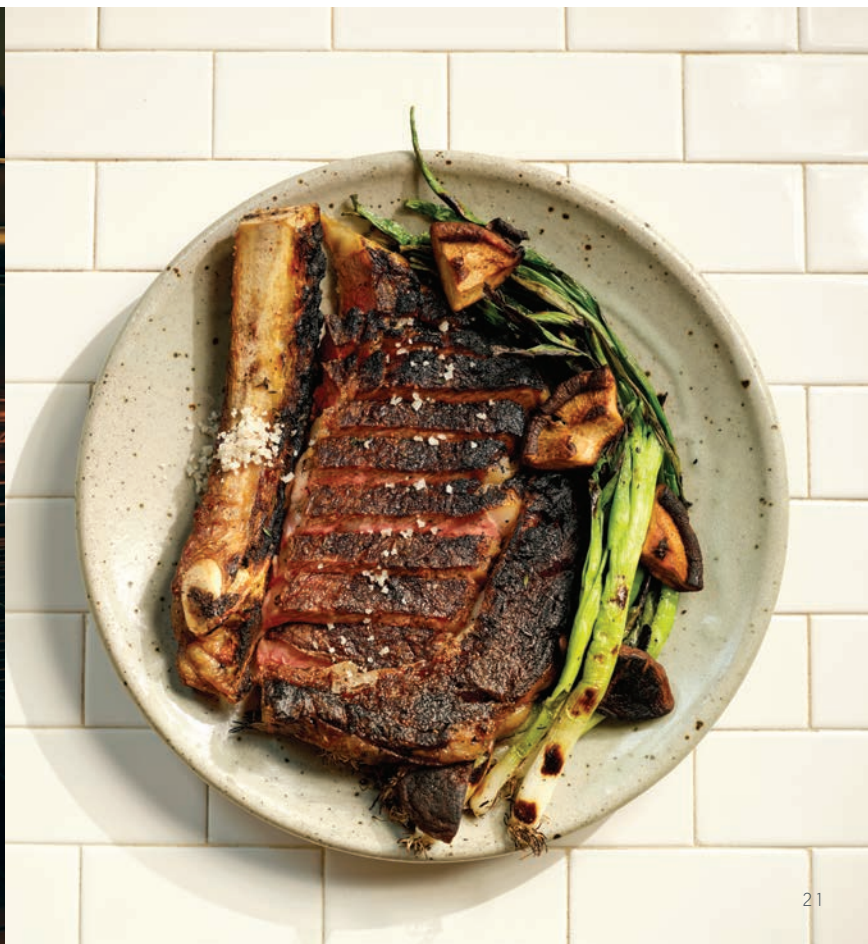
Cook by time or temperature probe with simple or deluxe controls. The oven senses internal product temperature or time and automatically converts from cook mode to hold mode once set parameters have been reached.

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



chefline 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

SHIPPING WEIGHT
75 kg

NET WEIGHT
45 kg

PRODUCT CAPACITY
16 kg

DIMENSIONS H x W x D
620mm x 431mm x 665mm

ELECTRIC **kW**
230V, 1Ph, 50/60Hz
0.7



chefline 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*
* Additional shelves required

SHIPPING WEIGHT
113 kg

NET WEIGHT
84 kg

PRODUCT CAPACITY
18 kg

DIMENSIONS H x W x D
708mm x 459mm x 724mm

ELECTRIC **kW**
230V, 1Ph, 50/60Hz
2.8

Cook & Hold Ovens | Double Compartment Ovens



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

chefline^{enabled}

Also available with simple control.



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**

chefline enabled
Also available with simple control.

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

* 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

2.9**

4.2

** Reduced wattage configuration



chefline enabled
Also available with simple control.

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

7.6

8.9

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)

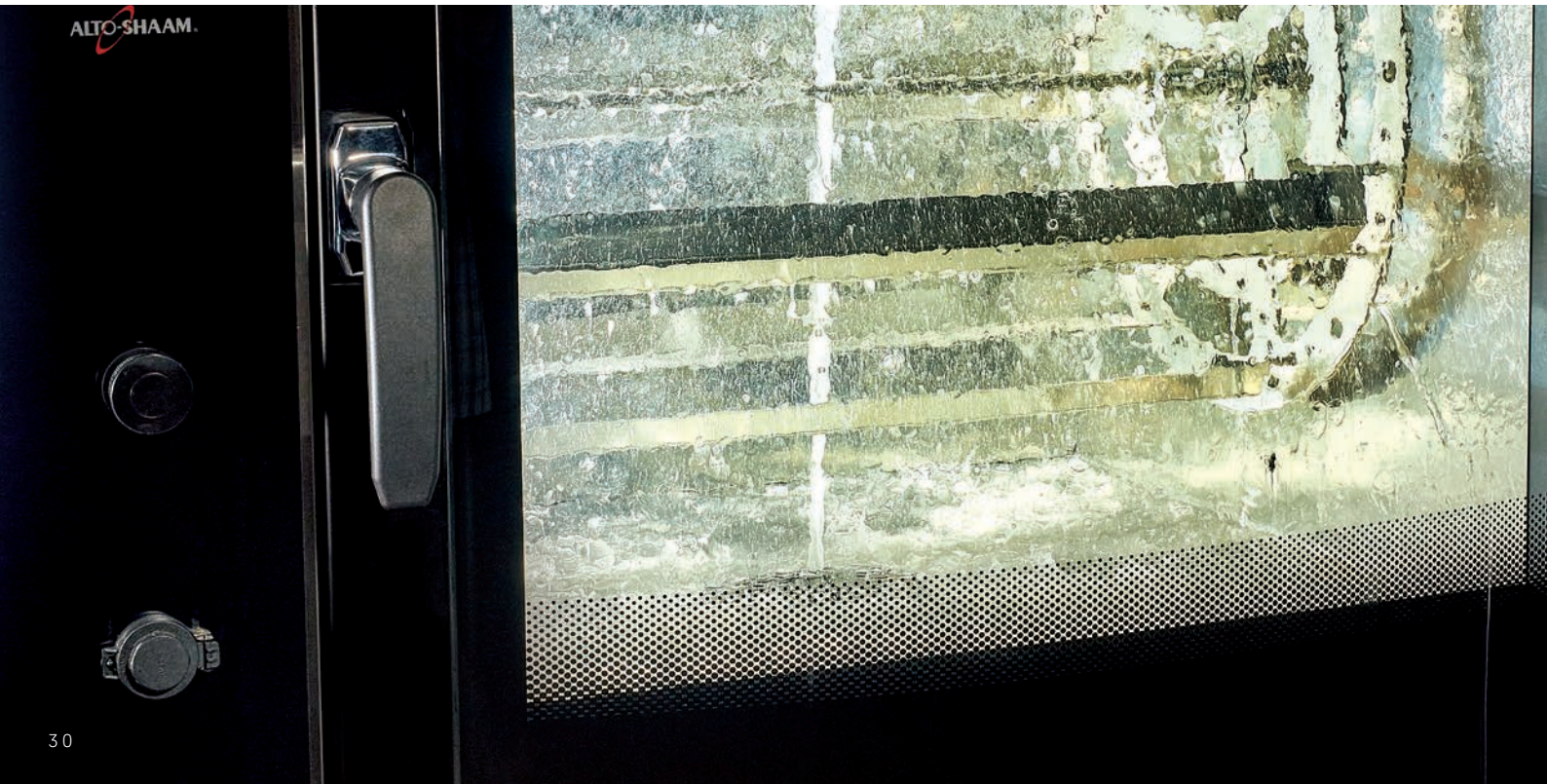
PRODUCT CAPACITY		DIMENSIONS H x W x D	
Angled Spits (Standard)		1032mm x 1113mm x 818mm	
Up to (21) 1,6 kg chickens		SHIPPING WEIGHT	
Up to (28) 1.1 to 1.4 kg chickens		200 kg	
Piercing Spits (Optional)		NET WEIGHT	
Up to (28) 1.1 to 1.6 kg chickens		164 kg	
Turkey Spit (Optional)		ELECTRIC	
(up to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



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

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

* With additional wire shelves





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	DIMENSIONS H x W x D 466mm x 443mm x 645mm
SHIPPING WEIGHT 57 kg	PRODUCT CAPACITY 36 lb (16 kg)
NET WEIGHT 29 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	DIMENSIONS H x W x D 809mm x 483mm x 675mm
SHIPPING WEIGHT 68 kg	PRODUCT CAPACITY 27 kg
NET WEIGHT 50 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	DIMENSIONS H x W x D 809mm x 676mm x 797mm
SHIPPING WEIGHT 103 kg	PRODUCT CAPACITY 54 kg
NET WEIGHT 71 kg	ELECTRIC 230V, 1Ph, 50/60Hz
	kW 1.0



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



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 **kW**
230V, 1Ph, 50/60Hz 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



1000-BQ2-128

MAXIMUM CAPACITY

PLATES
[128] 229mm to 254mm Plates

PANS
[32] GN 1/1 65mm

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

Shown with split door option



1000-BQ2-192

MAXIMUM CAPACITY

PLATES
[192] 229mm to 254mm Plates

PANS
[64] GN 1/1 65mm

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

Shown with split door option



20-20MW

MAXIMUM PAN CAPACITY

40 GN 1/1 Pans 65mm

ELECTRIC

	kW
208V, 1Ph, 50/60Hz	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



20-20W

MAXIMUM PAN CAPACITY

40 GN 1/1 Pans 65mm

ELECTRIC

	kW
208V, 1Ph, 50/60Hz	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

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 **kW**
230V, 1Ph, 50/60Hz 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 **kW**
230V, 1Ph, 50/60Hz 4.2

380-415V
380V, 3Ph, 50/60Hz 3.3
415V, 3Ph, 50/60Hz 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 **kW**
230V, 1Ph, 50/60Hz 5.6

380-415V
380V, 3Ph, 50/60Hz 4.5
415V, 3Ph, 50/60Hz 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



* Available with optional large flange construction (LF)

Dimensions based on 100-HW D6

100-HW

PAN CAPACITY
1 GN 1/1 100mm

ELECTRIC **kW**
230V, 1Ph, 50/60Hz 0.6

DIMENSIONS
225mm x 380mm x 586mm

SHIPPING WEIGHT
34 kg

NET WEIGHT
13 kg



* Available with individual well controls (HWI) and / or optional large flange construction (LF)

Dimensions based on 200-HW D6

200-HW

PAN CAPACITY
2 GN 1/1 Pans 100mm

ELECTRIC **kW**
230V, 1Ph, 50/60Hz 1.2

DIMENSIONS
225mm x 712mm x 586mm

SHIPPING WEIGHT
50 kg

NET WEIGHT
21 kg



* Available with individual well controls (HWI) and / or optional large flange construction (LF)

Dimensions based on 300-HW D6

300-HW

PAN CAPACITY
3 GN 1/1 Pans 100mm

ELECTRIC **kW**
230V, 1Ph, 50/60Hz 1.8

DIMENSIONS
234 x 1039mm x 586mm

SHIPPING WEIGHT
73 kg

NET WEIGHT
28 kg



* Available with individual well controls (HWI)
and / or optional large flange construction (LF)

Dimensions based on 400-HW D6

400-HW

PAN CAPACITY

4 GN 1/1 Pans 100mm

ELECTRIC

230V, 1Ph, 50/60Hz

kW

2.4

DIMENSIONS

234mm x 1371mm x 586mm

SHIPPING WEIGHT

73 kg estimated

NET WEIGHT

28 kg



* Available with individual well controls (HWI)
and / or optional large flange construction (LF)

Dimensions based on 500-HW D6

500-HW

PAN CAPACITY

5 GN 1/1 Pans 100mm

ELECTRIC

230V, 1Ph, 50/60Hz

kW

3.0

DIMENSIONS

235mm x 1707mm x 586mm

SHIPPING WEIGHT

77 kg

NET WEIGHT

43 kg

PAN DIMENSIONS

* GN 1/1 Pan = [530mm x 325mm]

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.

Full Line Commercial Kitchen Equipment:

- Cook & Hold Ovens
- Food Wells
- Heated Holding
- Smokers
- Rotisseries
- Merchandisers & Display Cases
- Multi-Cook Ovens