

# HEATED HOLDING SOLUTIONS



ALTO-SHAAM

HALO HEAT



# THE ONLY PLACE IN THE KITCHEN WHERE TIME STANDS STILL

The key to quality food sustainability is more than the simple application of heat. Adding humidity or water isn't the answer, either. The real key to quality holding is to preserve as much natural product moisture as possible with no fans or harsh heating elements. That's exactly what the gentle holding capability of Halo Heat® is designed to accomplish.

Halo Heat keeps hot foods at safe, even temperatures while retaining the maximum amount of product moisture, the natural moisture found in most of the foods you need to hold prior to service. Whether your holding needs are large or small, Halo Heat hot food holding solutions are available in a wide variety of models and are able to support any type of food preparation or service by extending the sustainability of the food.



## HEATED HOLDING



- **Heated Holding Cabinets** – A mainstay for any successful foodservice operation, Alto-Shaam® Heated Holding Cabinets maintain precise food temperatures with no fans or harsh heating elements. The closed environment needs no added moisture. Foods maintain their own natural moisture for hours without overcooking or drying out.
- **Drawer Warmers** – Available in one-, two-, and three-drawer configurations, in both standard and narrow widths, Alto-Shaam Drawer Warmers can fit anywhere you need production items held hot and conveniently within reach.
- **Mobile Heated Banquet Carts** – Alto-Shaam Mobile Heated Banquet Carts are built to handle your most challenging events. With heavy-duty stainless steel construction and heavily insulated compartments, full-perimeter bumpers and top-mounted controls, our heated banquet carts are built to work the same long, tough hours you do. This rugged exterior houses a gentle heating system that maintains tight temperature tolerances until your banquet is ready to be served. Our heated banquet carts help you reduce energy and water consumption while maintaining flavor quality and consistency.
- **CombiMate® Companion Warmers** – Working seamlessly with your roll-in Combitherm racks and trolleys, Alto-Shaam CombiMate Companion Warmers keep food hot and fresh with gentle Halo Heat® and no added moisture. The design allows Alto-Shaam pan or plate carts to be rolled directly into the warmer cavity, supporting advanced staging of ready-to-serve foods up to two hours before service time.



CONTROLLED TEMPERATURE  
NO FORCED AIR  
NO ADDED HUMIDITY

# THE HALO HEAT® ADVANTAGE



- **No added humidity** – Adding water vapor to held foods lessens taste and can result in “washed out” or boiled food before it’s even served. That’s why none of Alto-Shaam® heated holding products use water vapor to maintain temperature or moisture. Gentle radiant heat in a sealed and static holding environment is all that is needed to keep food hot, flavorful and ready to serve for hours.
- **A variety of heated holding solutions** – Whether you’re holding small production items, a complete banquet, or something in between, Alto-Shaam has an answer to your heated holding needs.
- **Precise heat management** – Steam and other harsh heating methods result in dynamic temperature and humidity swings. Halo Heat heats food gently and consistently, from top to bottom, for hours at a time.

# HOLD ON TO YOUR MONEY, TOO!

Alto-Shaam® Heated Holding products not only maintain your food quality, they also help maintain your bottom line!



## LOW ENERGY USAGE

Alto-Shaam's Heated Holding Cabinets save you \$58 on your annual electrical bill over similar competitor brands.

## LONGER HOLDING AND BETTER QUALITY

Food is a major expense for any foodservice program. When food is wasted, the bottom line is sacrificed. Food kept in Alto-Shaam heated holding equipment stays fresh and ready-to-serve longer, reducing your food shrinkage and recapturing your profits.

## WORK SMARTER NOT HARDER

Create a buffer between production and service. Holding isn't a bad thing if it's done in the right equipment. Maintain quality and reduce labor while expediting service to your guests.

## NO WATER USAGE

Water not only robs food of its natural flavor, it also reduces profits. In addition to costly water bills, deliming, plumbing and maintenance costs add up quickly. Your Alto-Shaam heated holding solutions allow you to maintain quality food flavor while putting savings back into your kitchen's operations.



# HEATED HOLDING SINGLE COMPARTMENT CABINETS

## 300-S

Compact and portable, this holding cabinet fits into the tightest footprint and holds food at proper temperatures. Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.

<b>Product Capacity</b>	36 lb (16 kg)
<b>Pan Capacity</b>	Three (3) full-size or GN 1/1 pans
<b>Dimensions</b>	18-3/8" x 17-7/16" x 25-3/8"
<b>H x W x D</b>	(466mm x 443mm x 645mm)



## 500-S

Available in reach-in configuration, this heated holding unit can be stacked with an identical unit or Cook & Hold oven to save space. Door venting holds crispy food better.

<b>Product Capacity</b>	60 lb (27 kg)
<b>Pan Capacity</b>	Six (6) full-size or GN 1/1 pans* Eleven (11) half-size sheet pans
<b>Dimensions</b>	33-9/16" x 18" x 26-3/8"
<b>H x W x D</b>	(852mm x 458mm x 670mm)



## 750-S

The most popular of the under counter models, this holding unit accepts both full-size sheet or steam pans and is available in both reach-in and pass-through configurations. Place it on low profile casters for placement beneath a 32" (813mm) counter surface.

<b>Product Capacity</b>	120 lb (54 kg)
<b>Pan Capacity</b>	Ten (10) full-size or GN 1/1 pans Six (6) full-size sheet pans*
<b>Dimensions</b>	33-9/16" x 25-5/8" x 31-3/8"
<b>H x W x D</b>	(852mm x 651mm x 797mm)



#### PAN DIMENSIONS

Full-Size Steam Pans (GN 1/1):	20" x 12" x 2-1/2" (530 mm x 325 mm x 65 mm)
Half-Size Steam Pans (GN 1/2):	12" x 10" x 2-1/2" (325 mm x 265 mm x 65 mm)
Full-Size Sheet Pans:	18" x 26" x 1"
Half-Size Sheet Pans:	18" x 13" x 1"

## 1000-S

The original half-size holding unit, this model accepts full-size sheet pans and is stackable with an identical unit, or same model size of cook & hold oven.

<b>Product Capacity</b>	120 lb (54 kg)
<b>Pan Capacity</b>	Four (4) full-size or GN 1/1 pans* Eight (8) full-size sheet pans
<b>Dimensions</b>	40-3/8" x 22-1/2" x 31-9/16"
<b>H x W x D</b>	(1025mm x 572mm x 801mm)



## 1200-S

Additional shelf and product capacity make this model perfect for higher volume needs. Door venting holds crispy food better. Digital control senses temperature drops faster, providing quick heat recovery time.

<b>Product Capacity</b>	192 lb (87 kg)
<b>Pan Capacity</b>	Sixteen (16) full-size or GN 1/1 pans* Sixteen (16) full-size sheet pans*
<b>Dimensions</b>	44" x 25-1/16" x 32-3/16"
<b>H x W x D</b>	(1117mm x 636mm x 817mm)



*\*Additional optional wire shelves and/or side racks required*

# HEATED HOLDING DOUBLE COMPARTMENT CABINETS

## 1000-UP

Two (2) individually controlled holding cabinets are encased with the original Halo Heat® technology and enclosed in heavy-duty stainless steel exterior and doors. Each compartment has one (1) simple control. Stainless steel interior resists corrosion.

**Product Capacity** 120 lb (54 kg)

(PER COMPARTMENT)

**Pan Capacity** Four (4) full-size or GN 1/1 pans\*

(PER COMPARTMENT) Eight (8) full-size sheet pans

**Dimensions** 75-13/16" x 22-9/16" x 32-11/16"

**H x W x D** (1924mm x 572mm x 804mm)



## 1200-UP

Two (2) individually controlled holding cabinets are encased with the original Halo Heat technology and enclosed in heavy-duty stainless steel exterior and doors. Each compartment has one (1) simple control. Digital control senses temperature drops faster, providing quick heat recovery time.

**Product Capacity** 192 lb (87 kg)

(PER COMPARTMENT)

**Pan Capacity** Sixteen (16) full-size or GN 1/1 pans\*

(PER COMPARTMENT) Sixteen (16) full-size sheet pans\*

**Dimensions** 75-13/16" x 25-1/16" x 32-3/16"

**H x W x D** (1924mm x 636mm x 817mm)



*\*Additional optional wire shelves and/or side racks required*

# HEATED HOLDING DRAWER WARMERS

## 500-1D, -2D, -3D

Product moisture is retained without adding water. Can be built into stainless steel or millwork fabrication cabinets, counters or stacked to best fit into your kitchen space. Digital control senses temperature drops faster, providing quick heat recovery time.

<b>Product Capacity</b> (PER DRAWER)	36 lb (16 kg) 41 lb (19 kg) OVERSIZE PAN
<b>Pan Capacity</b> (PER DRAWER)	Full-size or GN 1/1: 12" x 20" x 6" (305mm x 508mm x 152mm) Oversize: 15" x 20" x 5" (381mm x 508mm x 127mm)

### Dimensions

#### H x W x D

<b>500-1D</b>	11-5/8" x 24-5/8" x 25-7/8" (296mm x 624mm x 657mm)
<b>500-2D</b>	18-15/16" x 24-5/8" x 25-7/8" (481mm x 624mm x 657mm)
<b>500-3D</b>	26-1/8" x 24-5/8" x 25-7/8" (664mm x 624mm x 657mm)



## 500-1DN, -2DN, -3DN

Product moisture is retained without adding water. Can be built into cabinets, counters or stacked. Fit into tight spaces with the narrow version of the industry's heaviest duty heated drawer warmer. Digital control senses temperature drops faster, providing quick heat recovery time. Extra large pans for additional capacity.

<b>Product Capacity</b> (PER DRAWER)	41 lb (19 kg)
<b>Pan Capacity</b> (PER DRAWER)	Full-size or GN 1/1: 12" x 20" x 6" (305mm x 508mm x 152mm)

### Dimensions

#### H x W x D

<b>500-1DN</b>	11-5/8" x 16-11/16" x 31-3/16" (296mm x 423mm x 792mm)
<b>500-2DN</b>	18-15/16" x 16-11/16" x 31-3/16" (481mm x 423mm x 792mm)
<b>500-3DN</b>	26-1/8" x 16-11/16" x 31-3/16" (664mm x 423mm x 792mm)



# MOBILE HEATED BANQUET CARTS AND COMBIMATE® COMPANION WARMERS

## 1000-BQ2/96, /128, /192

Designed to adapt to any type of banquet holding: covered plates, covered or uncovered plate carriers, trays for banquet service and additional shelves for full-size and half-size pans (gastronorm).

### Product Capacity

**1000-BQ2/96** 240 lb (109 kg)

**1000-BQ2/128** 320 lb (145 kg)

**1000-BQ2/192** 480 lb (218 kg)

**Pan Capacity** Two (2) full-size or GN 1/1  
(PER SHELF) Four (4) half-size or GN 1/2

### Dimensions

#### H x W x D

**1000-BQ2/96** 67-5/8" x 37-15/16" x 30-13/16"  
(1716mm x 964mm x 783mm)

**1000-BQ2/128** 67-5/8" x 45-7/8" x 30-13/16"  
(1716mm x 1164mm x 783mm)

**1000-BQ2/192** 67-5/8" x 68-11/16" x 30-13/16"  
(1716mm x 1744mm x 783mm)



## 20-20MW & 20-20W

Complete the Banqueting System with the companion heated holding unit. Rack compatible with Alto-Shaam® roll-in Combitherm® ovens and roll-in QuickChiller™. Allows for advanced delivery and staging of your foods so that you can provide high quality meals to your guests.

**Product Capacity** 480 lb (218 kg)

**Pan Capacity** Forty (40) full-size pans or GN 1/1  
Twenty (20) GN 2/1

**Dimensions** 74-3/4" x 35" x 41-5/16"

**H x W x D** (1898mm x 888mm x 1049mm)



20-20MW SHOWN WITH  
ROLL-IN PAN CART

# HEATED DISPLAY AND CATERING HOLDING CABINETS

## 750-CTUS

This under counter heated holding unit has French doors with two (2) positive latch door handles. Holding temperature gauge monitors inside air temperature. Placement options include: countertop, under counter, or on casters or legs for floor placement.

<b>Product Capacity</b>	48 lb (22 kg)
<b>Pan Capacity</b>	Six (6) full-size sheet or GN 1/1 pans
<b>Dimensions</b>	28-1/4" x 29-3/4" x 26-3/8"
<b>H x W x D</b>	(718mm x 756mm x 670mm)



## 500-PH/GD

This countertop pizza merchandiser features a full glass front door and gentle Halo Heat® technology for holding pizza, hors d'oeuvres or pies hot, fresh and flavorful for up to several hours. The holding temperature gauge monitors inside air temperature to maintain food quality.

<b>Product Capacity</b>	Thirteen (13) 16" (406mm) pizzas
<b>Shelf Weight</b>	2 pounds (0.9 kg) each pizza
<b>Dimensions</b>	30-7/8" x 23-1/4" x 20-3/4"
<b>H x W x D</b>	(784mm x 591mm x 527mm)



# HEATED HOLDING SOLUTIONS



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