

# BANQUETING





# THE SYSTEM THAT MAKES THE DIFFERENCE

Make every event a success with the flexible Alto-Shaam banqueting system. Streamline production, remove uncertainty and reduce food preparation and labor costs from your banquet preparations while providing flavorful, restaurant-quality meals through Alto-Shaam's fully integrated rack management system. Prepare your meals in advance with precision and quality, focusing on presentation, so that when the big day arrives all you have left to do is to rethermalize, sauce and garnish your plates. Impress hungry guests with hot and fresh dinners that arrive at the perfect moment.

Alto-Shaam's banqueting system allows you to focus on what is most important: the gold standard in food quality, and attentive service to your guests to make their experience a special and memorable occasion.



EXPERIENCE COOK/CHILL AND PLATED  
RETHERM IN A WHOLE NEW WAY



# FIVE EASY STEPS

Alto-Shaam offers the industry's only fully integrated rack management solution that includes all necessary components to support production, chilling, rethermalization, staging and service. Whether in a central production or commissary operation, or serving a plated meal function for 4,000 guests, we have you covered. Finally, restaurant quality food in a volume food production setting.

**1 COOK** in bulk in an Alto-Shaam Combitherm® oven.

**2 CHILL** in the Alto-Shaam QuickChiller™. Lock in the quality and freshness by quickly bringing food down in temperature through the “Danger Zone,” resulting in extended food shelf life to five days.

**3 PLATE COLD** for banqueting applications. Focus on plated presentation in slow periods and stage meals on optional plated trolleys until ready for rethermalization.

**4 RETHERM & REFRESH** in an Alto-Shaam Combitherm oven to restore safe food temperatures while maximizing food quality for service.

**5 HOLD** in the Alto-Shaam CombiMate® companion heated holding cabinet. Gentle radiant Halo Heat® allows advanced staging and timing flexibility prior to service so that every event can go out on schedule.





# MASTER *the* ELEMENTS



— FIRE WATER AIR —

# WITH THE CT PROFORMANCE™ COMBITHERM® OVEN

The CT PROformance Combitherm oven provides complete control over the variable elements of fire, water and air for the highest quality food.

Designed and engineered with a commitment to foodservice innovation, the CT PROformance offers unprecedented performance. Consistently execute any menu, from basic to complex, with flawless precision and consistency ... faster than ever before.

Time saved cooking with a CT PROformance means more effective use of labor and a more profitable operation.

Steam, bake, roast, or poach in bulk with a roll-in pan cart and a programmable option that simplifies cooking to the push of just one button. This one-touch programming ensures product consistency from banquet to banquet no matter who's cooking.

A plated meal cart provides roll-in convenience with minimal product handling. Banqueting service for 50 or 5,000 becomes a whole lot easier with CT PROformance.

When it comes to serving the banquet, CT PROformance will retherm those plated meals to proper serving temperatures in minutes, without drying or overcooking your food, or leaving moisture condensation on your plates.









# QUICKCHILLER™ PROCESSING CHILLER/ FREEZER/REFRIGERATION SYSTEM

Prepare your banquet up to five days in advance with the convenience and safety of the QuickChiller. Roll a full load of food out of the Combitherm oven, and roll it into the

QuickChiller to rapidly chill. Then store the cart for up to five days in the walk-in cooler until it's time to plate.



## COMBIMATE® MOBILE OR STATIONARY HOLDING CABINET

After your chilled food has been plated and rethermed on a plate cart in a combi oven, roll the plates directly into the Alto-Shaam companion holding cabinet. Long speeches, a late bride and groom, or other unforeseen delays are no longer a concern with the extended holding capability of a CombiMate cabinet. You will be ready whenever your guests are ready to eat with hot, quality food. Or stage your panned and trayed items on our mobile production rack and deliver your food for that buffet service as you need it.

## BANQUET CARTS

Heavy-duty mobile banquet carts provide another holding option for covered or uncovered plates and panned or trayed food items. The carts are available in plate capacities of 96, 128, or 192 meals with adjustable shelving options to accommodate food pans or service trays.

Complete with a wall-friendly, full perimeter bumper and handles, Alto-Shaam mobile banquet carts provide safe and even holding temperatures throughout the cabinet without forced air fans, added moisture pans or canned heat. Food retains its moisture, texture and quality, and stays at the optimum temperature until you are ready to serve.



*1000-BQ2/96 shown  
with optional split door*

### BANQUET CART COVERED PLATE CAPACITIES

#### 1000-BQ2/96

128 8"-8.75" (203 - 222mm) plates  
96 9"-10" (229 - 254mm) plates  
64 10.25"-12.75" (260 - 324mm) plates

#### 1000-BQ2/128

176 8"-8.75" (203 - 222mm) plates  
128 9"-10" (229 - 254mm) plates  
96 10.25"-11.75" (260 - 298mm) plates  
64 12"-12.75" (305 - 324mm) plates

#### 1000-BQ2/192

256 8"-8.75" (203 - 222mm) plates  
192 9"-10" (229 - 254mm) plates  
128 10.25"-12.75" (260 - 324mm) plates

# COOK/CHILL/BANQUETING PLATE RETHERM SYSTEM

## CTP20-10

*Available in Boiler-Free Gas; Boiler-Free or Boiler Electric*

The CTP20-10 is a narrow, roll-in model that provides high volume production in limited space. It is compatible with the Alto-Shaam integrated rack management system and is equipped with a roll-in pan cart (accommodates steam or half sheet pans only).

<b>Product Capacity*</b>	240 lb (109 kg)
<b>Pan Capacity</b>	Twenty (20) full-size pans or GN 1/1 pans Twenty (20) half-size sheet pans
<b>Plate Capacity</b>	51 or 60 12-1/2" (381 mm) diameter or smaller plates on optional plate carts
<b>Dimensions</b>	79-1/4" x 35-11/16" x 42-1/4"
<b>H x W x D</b>	(2012 mm x 906 mm x 1072 mm)



## CTP20-20

*Available in Boiler-Free Gas; Boiler-Free or Boiler Electric*

The heart of our fully integrated banqueting system, the CTP20-20 Combitherm is equipped with a roll-in cart that allows you to cook food and then roll it into the compatible Alto-Shaam CombiMate® Mobile Warmer or QuickChiller™. Then, when it is time for service, plate up the meals and retherm them for quick, consistent results without sacrificing quality.

<b>Product Capacity*</b>	480 lb (218 kg)
<b>Pan Capacity</b>	Forty (40) full-size or GN 1/1 pans Twenty (20) full-size sheet pans
<b>Plate Capacity</b>	78 or 108 10-12" (254-305mm) diameter plates on optional plate carts
<b>Dimensions</b>	79-1/4" x 43-3/4" x 47"
<b>H x W x D</b>	(2012 mm x 1111 mm x 1192 mm)





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

## QC2-100

*Available with self-contained or remote condenser*

With a fully integrated roll-in food cart, this QuickChiller™ works in conjunction with CTP20-10 and CTP20-20 Combitherm® Ovens and CombiMate® mobile warmers. Work smarter and more efficiently with the ability to chill full loads of food.

<b>Product Capacity†</b>	480 lb (218 kg)
<b>Chilling Capacity†</b>	240 lb (109 kg)
<b>Pan Capacity</b>	Forty (40) full-size pans or GN 1/1 pans Twenty (20) full-size sheet pans
<b>QC2-100 Dimensions H x W x D</b>	96-3/4" x 51" x 42" (2457mm x 1295mm x 1067mm)
<b>QC2-100R Dimensions H x W x D</b>	86" x 51" x 42" (2183mm x 1295mm x 1067mm)



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

Keep food pans or plates hot and fresh until service. Designed to adapt to any type of banquet holding (covered plates, covered or uncovered plate carriers), this mobile warmer also accepts trays for banquet service and additional shelves for full- and half-size pans.

<b>Product Capacity</b>	
<b>1000-BQ2/96</b>	96 9 - 10" (229 - 254mm) diameter with covers (6 per shelf) 16 total shelves
<b>1000-BQ2/128</b>	128 9 - 10" (229 - 254mm) diameter with covers (8 per shelf) 16 total shelves
<b>1000-BQ2/192</b>	192 9 - 10" (229 - 254mm) diameter with covers (6 per shelf) 32 total shelves

<b>Dimensions H x W x D</b>	
<b>1000-BQ2/96</b>	67-5/8" x 37-15/16" x 30-13/16" (1716mm x 964mm x 783mm)
<b>1000-BQ2/128</b>	67-5/8" x 45-7/8" x 30-13/16" (1716mm x 1164mm x 783mm)
<b>1000-BQ2/192</b>	67-5/8" x 68-11/16" x 30-13/16" (1716mm x 1744mm x 783mm)



## 20-20MW & 20-20W

Complete your integrated banqueting system with the CombiMate companion heated holding cabinet. This unit uses Alto-Shaam’s proven Halo Heat® holding technology and is compatible with roll-in Combitherm ovens and roll-in QuickChiller. Allows for advanced delivery and staging of your foods so that you don’t have to worry about loss of quality.

<b>Product Capacity</b>	480 lb (218kg)
<b>Pan Capacity†</b>	Forty (40) full-size pans or GN 1/1 Twenty (20) GN 2/1
<b>Dimensions H x W x D</b>	74-3/4" x 35" x 41-5/16" (1898mm x 888mm x 1049mm)



## CS-100 & CS-200

*Available with and without glass breath guard*

Keep display and carved items at the peak of perfection throughout service with Halo Heat® carving stations that feature heated shelves, one or two heat lamps, as well as simple temperature, light and power controls. These units also feature optional, removable, front-mounted glass breath guards. Place on top of a compatible Alto-Shaam Cook & Hold oven or heated holding unit for a mobile carving station.

<b>Product Capacity</b>	
<b>CS-100</b>	35 lb (16 kg)
<b>CS-200</b>	70 lb (32 kg)
<b>Dimensions H x W x D</b>	
<b>CS-100/S</b>	31" x 18-3/8" x 25-1/2" (787mm x 466mm x 648mm)
<b>CS-200/S</b>	33" x 25-3/4" x 30-15/16" (838mm x 654mm x 785mm)



\*Based on 4" (102 mm) deep pans.  
†Based on 2-1/2" (64 mm) deep pans. Ideal chilling capacity is equivalent to half of total load capacity.

Bring a higher level of presentation  
to your buffet or action stations with  
Halo Heat® carving stations.

# BANQUETING



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