

MERCHANDISERS | DISPLAY CASES

ALTO-SHAAM.



Solutions that advance your business.

When you're faced with challenges, trust Alto-Shaam to deliver solutions and support when and where you need it. Our equipment systems are designed to add value to your business, helping create superior food experiences that drive long-term profitability. We pioneer equipment that is intuitive and dependable—giving you the confidence and support you need to embrace changes in rapidly evolving markets.

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.



"Since implementing the heated shelf merchandiser, we're seeing an 8 to 10% increase in our rotisserie chicken sales volume. We've also expanded its use to include meat loaf, ribs, and mashed and red potatoes. It has a bright, wonderful visual presentation and graphics that have made it a real asset in our store."

Emily Peterson | Deli Manager
Fox Bros. Piggly Wiggly

Boost impulse sales.

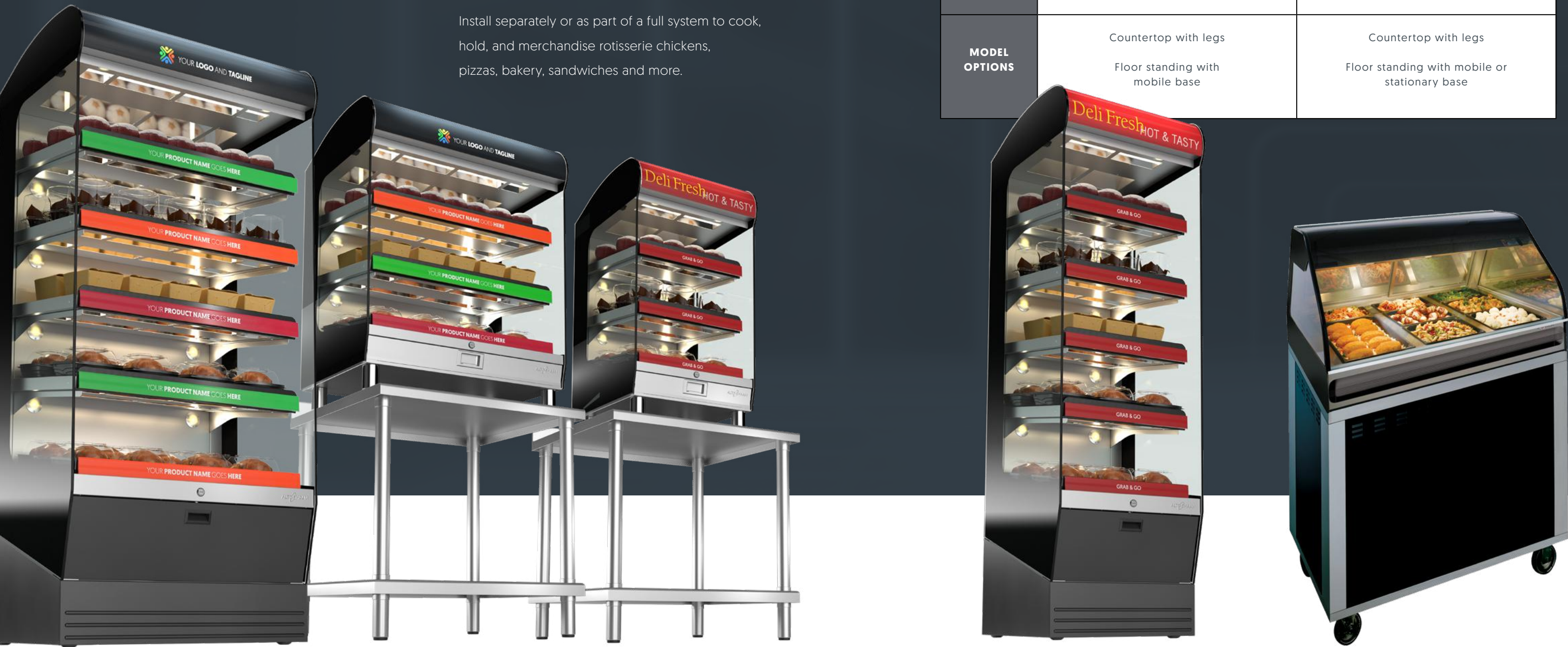
As the foodservice industry continues to evolve, more and more consumers are looking for hot and fresh ready-to-eat meals. Drive profits and streamline food service by showcasing grab-and-go, prepared food options in an Alto-Shaam heated shelf merchandiser or display case.

Featuring exclusive Halo Heat® fanless technology for precise, even heating, merchandisers and display cases are designed to maintain the highest food quality all while extending holding times. Merchandisers and display cases are available in a variety of sizes and configurations to fit the needs of any foodservice operation.

Install separately or as part of a full system to cook, hold, and merchandise rotisserie chickens, pizzas, bakery, sandwiches and more.

WHICH ONE IS RIGHT FOR ME?

	HEATED SHELF MERCHANDISERS	HEATED DISPLAY CASES
SERVICE	Customers self-serve	Employees serve customer
USE CASE	Hot, grab and go meals displayed throughout the store (deli, checkout, etc.)	Hot deli bar – ready to serve hot meals and sides
TYPES OF FOOD	Wrapped, boxed, or pre-packaged hot to-go items [hot sandwiches, pizza by the slice, chicken tenders, burritos, muffins, etc.]	Ready-to eat, bulk prepared food scooped, measured and served to customers by employees [mixed vegetables, macaroni and cheese, fried chicken, mashed potatoes, gravy, etc.]
FOOD DISPLAY	3 or 5 individual shelves	3, 5 or 7 in-case configurable pan zones
MODEL OPTIONS	Countertop with legs Floor standing with mobile base	Countertop with legs Floor standing with mobile or stationary base



Quality on display.

Convenient, high-quality food paired with an attractive display increases sales and keeps customers coming back for more. Durable, easy-to-install equipment keeps prepared food programs running efficiently. Discover exclusive features that set Alto-Shaam merchandisers and display cases apart—and foodservice operations up for long-term success.

Reduced Food Waste

Exclusive Halo Heat® technology holds food at optimal, precise temperatures for minimal food waste. Drive foodservice profits and convert more food into sales with high-quality holding.

Longer Hold Times

Halo Heat technology keeps food fresh, warm and full of flavor for longer periods of time without compromising food quality. No fans, forced air or harsh, inconsistent heating elements. No overcooking or drying out. No hot or cold spots. Only gentle, consistent heat.

Visual Displays

Boost impulse sales with eye-catching displays. Draw customers in with customizable branding, LED-lighting, interchangeable graphics, window sides, mirrors and more.

Precise Temperatures

Adjustable, independent temperature controls keep food at the optimal serving temperatures and quality regardless of the type of food or packaging.

Streamlined Service

Effortlessly introduce a grab-and-go program or streamline existing programs with merchandisers and display cases. Safely merchandise and serve prepared food anywhere with a variety of casters, display bases and equipment configurations.

Low Operating Costs

Energy-efficient Halo Heat technology provides gentle, low temperature heating—using significantly less electricity than traditional merchandising and display equipment.



Countertop Merchandisers



* Swing Back Door Optional

HSM-24/3S/T

CAPACITY
Three (3) 20-7/8" (530mm) wide shelves,
Six (6) chicken boats with dome covers per shelf.

VOLTAGES
120V, 1Ph, 60Hz
208-240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D
45-7/8" x 24" x 27-1/4"
[1163mm x 609mm x 693mm]

SHIPPING WEIGHT
300 lb (136 kg)

NET WEIGHT
250 lb (113 kg)

PRODUCT CAPACITY
16 lb (7 kg) per shelf



Shown with custom graphics

HSM-36/2S/T

CAPACITY
Two (2) 32-7/8" (835mm) wide shelves,
Eight (8) chicken boats with dome covers per shelf.

VOLTAGES
120V 1Ph, 60Hz
208-240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D
35-7/8" x 36" x 27-1/4"
[910mm x 914mm x 692mm]

SHIPPING WEIGHT
372 lb (169 kg)

NET WEIGHT
224 lb (102 kg)

PRODUCT CAPACITY
24 lb (11 kg) per shelf



Shown with custom graphics

HSM-36/2S/T/F

CAPACITY
Two (2) 32-7/8" (835mm) wide shelves,
Eight (8) chicken boats with dome covers per shelf.

VOLTAGES
120V 1Ph, 60Hz
208-240V, 1Ph, 60Hz

DIMENSIONS H x W x D
32-1/8" x 36" x 26-1/4"
[816mm x 914mm x 667mm]

SHIPPING WEIGHT
372 lb (169 kg)

NET WEIGHT
224 lb (102 kg)

PRODUCT CAPACITY
24 lb (11 kg) per shelf



* Swing or Slide Back Door Optional



Shown with custom graphics & Front Door Option

HSM-36/3S/T

CAPACITY
Three (3) 32-7/8" (835mm) wide shelves,
Eight (8) chicken boats with dome covers per shelf.

VOLTAGES
208-240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D
45-3/4" x 36" x 27-5/16"
[1162mm x 914mm x 694mm]

SHIPPING WEIGHT
462 lb (210kg)

NET WEIGHT
311 lb (141 kg)

PRODUCT CAPACITY
24 lb (11 kg) per shelf

Floor-Standing Merchandisers



* Swing or Slide Back Door Optional

HSM-24/5S/T

CAPACITY
Five (5) 20-7/8" (530mm) wide shelves,
Six (6) chicken boats with dome covers per shelf.

VOLTAGES
208-240V, 1Ph, 60Hz

DIMENSIONS H x W x D
79-1/2" x 24" x 27-3/16"
[2020mm x 609mm x 694mm]

SHIPPING WEIGHT
550 lb (249 kg)

NET WEIGHT
406 lb (184 kg)

PRODUCT CAPACITY
16 lb (7 kg) per shelf



* Swing or Slide Back Door Optional



Shown with custom graphics & Front Door Option

HSM-36/5S/T

CAPACITY
Five (5) 32-7/8" (835mm) wide shelves,
Eight (8) chicken boats with dome covers per shelf.

VOLTAGES
208-240V, 1Ph, 60Hz

DIMENSIONS H x W x D
82-1/16" x 36" x 27-1/4"
[2029mm x 914mm x 694mm]

SHIPPING WEIGHT
590 lb (268 kg)

NET WEIGHT
496 lb (225 kg)

PRODUCT CAPACITY
24 lb (11 kg) per shelf



* Swing or Slide Back Door Optional

HSM-48/5S/T

CAPACITY
Five (5) 44-7/8" (1140mm) wide shelves,
Twelve (12) chicken boats with dome covers per shelf

VOLTAGES
208-240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D
79-7/8" x 48" x 27-5/16"
[2029mm x 1218mm x 692mm]

SHIPPING WEIGHT
772 lb (350 kg)

NET WEIGHT
563 lb (255 kg)

PRODUCT CAPACITY
40 lb (18 kg) per shelf

3-shelf 36" merchandisers also available with a floor-standing display base.

Display Cases



Countertop
Option



Mobile Base
(Standard Height)



Mobile Base
(Short Height)



Stationary
Base

ED3-48

PAN CAPACITY

3 Full-Size Hotel Pans or
3 GN 1/1 Pans or
2 Full-Size Sheet Pans

VOLTAGES

208V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz
240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

30-3/16" x 48-5/16" x 43-5/8"
[767mm x 1227mm x 1108mm]

SHIPPING WEIGHT

372 lb [169 kg]

NET WEIGHT

297 lb [135 kg]

PRODUCT CAPACITY

48 lb [22 kg]

ED3-48 with mobile base, standard height

PAN CAPACITY (DIMENSIONS)

3 Full-Size Hotel Pans or
3 GN 1/1 Pans or
2 Full-Size Sheet Pans

VOLTAGES

208V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz
240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

63-3/8" x 48" x 43-5/8"
[1610mm x 1219mm x 1108mm]

SHIPPING WEIGHT

472 lb [214 kg]

NET WEIGHT

397 lb [180 kg]

PRODUCT CAPACITY

48 lb [22 kg]

ED3-48 with mobile base, short

PAN CAPACITY (DIMENSIONS)

3 Full-Size Hotel Pans or
3 GN 1/1 Pans or
2 Full-Size Sheet Pans

VOLTAGES

208V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz
240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

58-1/2" x 48" x 43-5/8"
[1487mm x 1219mm x 1108mm]

SHIPPING WEIGHT

427 lb [214 kg]

NET WEIGHT

397 lb [180 kg]

PRODUCT CAPACITY

48 lb [22 kg]

ED3[SYS]-48 with stationary base

PAN CAPACITY

3 Full-Size Hotel Pans or
3 GN 1/1 Pans or
2 Full-Size Sheet Pans

VOLTAGES

208V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz
240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

48-5/16" x 48" x 47-3/16"
[1227mm x 1219mm x 1204mm]

SHIPPING WEIGHT

500 lb [227 kg]

NET WEIGHT

450 lb [204 kg]

PRODUCT CAPACITY

48 lb [22 kg]



Countertop Option

ED3-72

PAN CAPACITY

5 Full-Size Hotel Pans or
5 GN 1/1 Pans or
3 Full-Size Sheet Pans

VOLTAGES

208V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz
240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

30-3/16" x 72" x 43-13/16"
[767mm x 1829mm x 1113mm]

SHIPPING WEIGHT

465 lb [210 kg]

NET WEIGHT

419 lb [190 kg]

PRODUCT CAPACITY

80 lb [36 kg]



Mobile Base (Standard Height)

ED3-72 with mobile base, standard height

PAN CAPACITY (DIMENSIONS)

5 Full-Size Hotel Pans or
5 GN 1/1 Pans or
3 Full-Size Sheet Pans

VOLTAGES

208V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz
240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

63-3/8" x 72" x 43-13/16"
[1609mm x 1829mm x 1113mm]

SHIPPING WEIGHT

595 lb [270 kg]

NET WEIGHT

549 lb [249 kg]

PRODUCT CAPACITY

80 lb [36 kg]



Mobile Base (Short Height)

ED3-72 with mobile base, short

PAN CAPACITY (DIMENSIONS)

5 Full-Size Hotel Pans or
5 GN 1/1 Pans or
3 Full-Size Sheet Pans

VOLTAGES

208V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz
240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

57-5/16" x 72" x 43-13/16"
[1457mm x 1829mm x 1113mm]

SHIPPING WEIGHT

595 lb [270 kg]

NET WEIGHT

549 lb [249 kg]

PRODUCT CAPACITY

80 lb [36 kg]



Stationary Base

ED3(SYS)-72 with stationary base

PAN CAPACITY

5 Full-Size Hotel Pans or
5 GN 1/1 Pans or
3 Full-Size Sheet Pans

VOLTAGES

208V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz
240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

48-5/16" x 72" x 47-7/16"
[1227mm x 1829mm x 1205mm]

SHIPPING WEIGHT

700 lb [317 kg]

NET WEIGHT

621 lb [282 kg]

PRODUCT CAPACITY

80 lb [36 kg]

Display Cases



Countertop Option

ED3-96

PAN CAPACITY

7 Full-Size Hotel Pans or
7 GN 1/1 Pans or
4 Full-Size Sheet Pans

VOLTAGES

208V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz
240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

30-3/16" x 96" x 43-13/16"
[767mm x 2438mm x 1113mm]

SHIPPING WEIGHT

585 lb [265 kg]

NET WEIGHT

526 lb [239 kg]

PRODUCT CAPACITY

112 lb [51 kg]

ED3-96 with mobile base, standard height

PAN CAPACITY [DIMENSIONS]

7 Full-Size Hotel Pans or
7 GN 1/1 Pans or
4 Full-Size Sheet Pans

VOLTAGES

208V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz
240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

63-5/16" x 96" x 43-13/16"
[1609mm x 2438mm x 1113mm]

SHIPPING WEIGHT

735 lb [333 kg]

NET WEIGHT

676 lb [307 kg]

PRODUCT CAPACITY

112 lbs [51 kg]

ED3-96 with mobile base, short

PAN CAPACITY [DIMENSIONS]

7 Full-Size Hotel Pans or
7 GN 1/1 Pans or
4 Full-Size Sheet Pans

VOLTAGES

208V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz
240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

58-1/2" x 96" x 43-13/16"
[1486mm x 2430mm x 1113mm]

SHIPPING WEIGHT

735 lb [333 kg]

NET WEIGHT

676 lb [307 kg]

PRODUCT CAPACITY

112 lbs [51 kg]

ED3[SYS]-96 with stationary base

PAN CAPACITY

7 Full-Size Hotel Pans or
7 GN 1/1 Pans or
4 Full-Size Sheet Pans

VOLTAGES

208V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz
240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

48-3/16" x 96" x 47-7/16"
[1225mm x 2438mm x 1204mm]

SHIPPING WEIGHT

716 lb [325 kg]

NET WEIGHT

796 lb [361 kg]

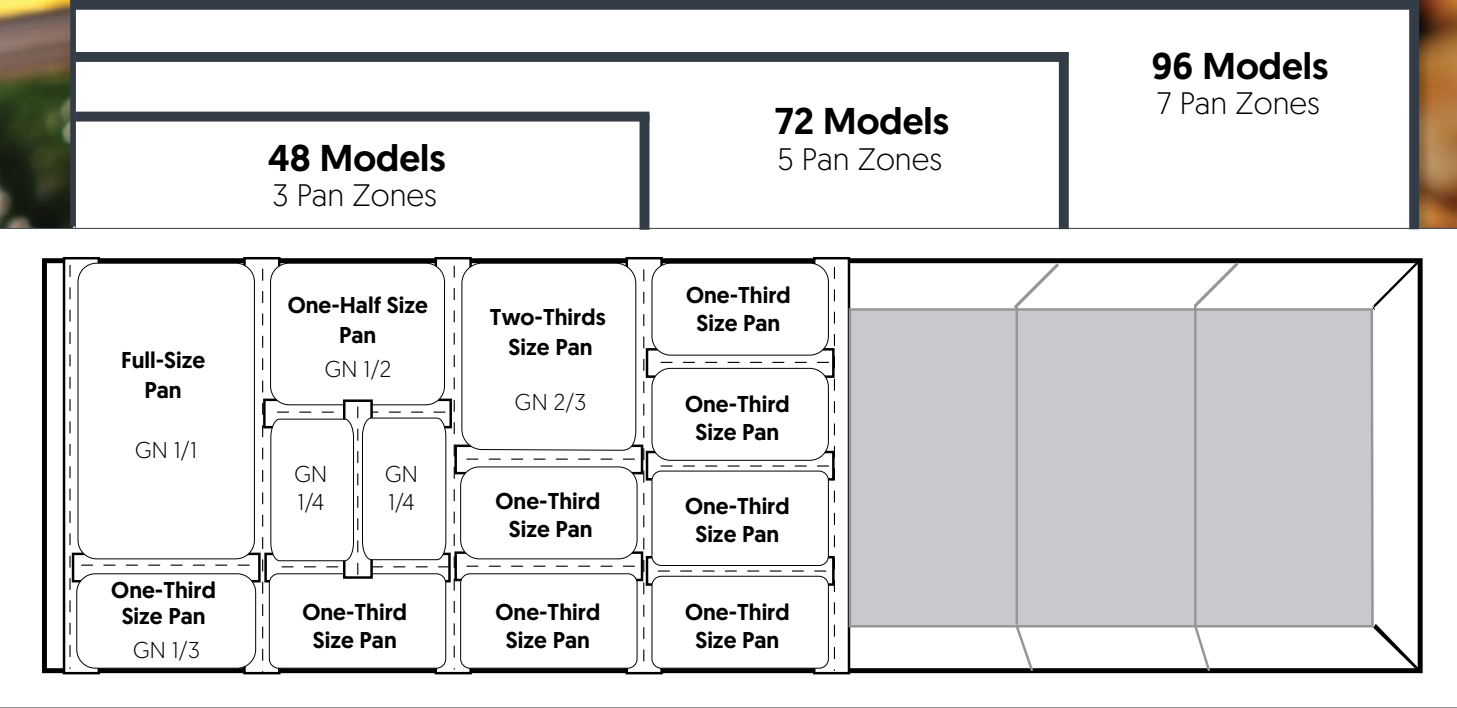
PRODUCT CAPACITY

112 lb [51 kg]



Stationary Base

PAN CONFIGURATIONS



A partner **you can rely on.**

At Alto-Shaam we're relentlessly driven to design and manufacture products that perform flawlessly in the most demanding conditions to give operators confidence and consistency in every meal. And our team is just as committed to providing industry-leading service and support. From installation consultation to equipment training to around the clock, every day technical assistance to culinary support—you can trust that we are here for you.

Full Line Commercial Kitchen Equipment:

- Combination Ovens

- Food Wells

- Smokers

- Rotisseries

- Merchandisers & Display Cases
- Cook & Hold Ovens

- Heated Holding

- Quickchillers™

- Carving Stations

- Multi-Cook Ovens

EXPERIENCE A

TASTE

OF ALTO-SHAAM

SEEING IS BELIEVING

Your equipment purchase shouldn't be taken lightly.
Get the confidence you need by attending an interactive demonstration.

[Click Here](#) to schedule
a demo today!

GLOBAL EQUIPMENT



KLOP|PRO
SUSTAINABLE KITCHEN SOLUTIONS

Importeur van

ALTO-SHAAM.

Oostergracht 7A | 3763 LX Soest
+31 (0)30 2412 021
info@kloppro.nl



De directie is niet aansprakelijk voor druk- of typefouten.

ALTO-SHAAM®