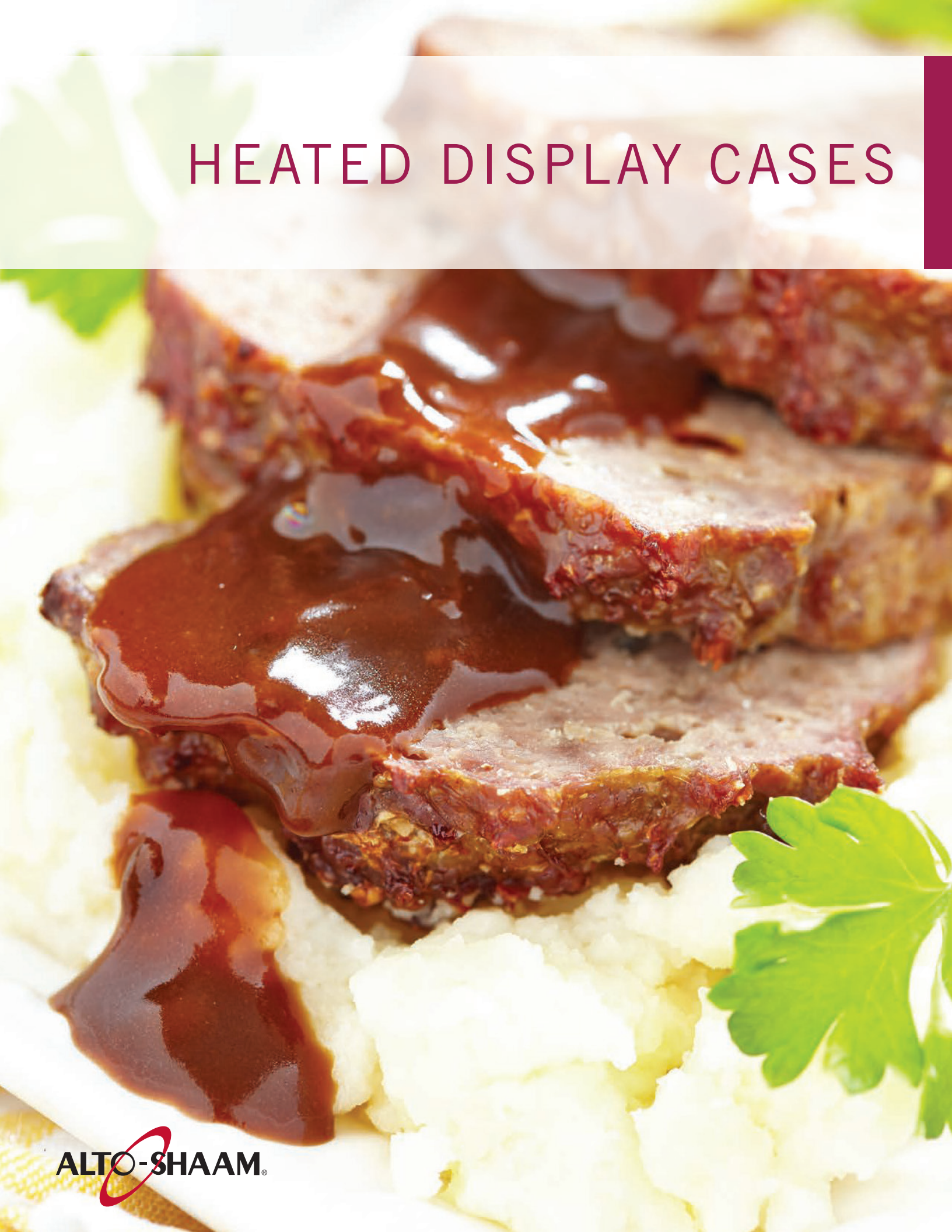


# HEATED DISPLAY CASES







# HALO HEAT® – CLEVERLY DISGUISED

Show off your food's best side in an Alto-Shaam® heated display case. Visually stunning dishes will attract your guests, but it's the fresh, moist food that will have your customers coming back for more.

The benefits of a Halo Heat display:

- **Improved food quality** – The gentle Halo Heat warms evenly and precisely, with no hot or cold spots. This keeps food at safe, optimal temperatures without drying it out.
- **Reduced food waste** – With Halo Heat's extended holding life, you are able to serve your food longer. Control your food waste expenses and increase your profit margin by converting more food into sales.
- **No water** – Water creates a host of problems, including overcooked food, installation issues, ongoing maintenance and sanitation challenges, employee safety concerns, and higher operating costs. The industry has advocated for decades the use of steam to keep food moist in display cases, but steam does nothing to maintain food quality or extend shelf life.
- **Environmentally friendly** – Lower utility consumption and the elimination of water supply and drainage needs help protect natural resources while reducing your ongoing operation costs. Save hundreds of dollars in water costs and water and drain line installation.





# INCREASE FOOD SALES WITH AESTHETIC DISPLAY



If you are going to sell hot food, you have to be able to see it. We take this basic approach to heated display cases to keep food warm and fresh. You want your food to not only taste great, you want it to look amazing. Gently holding your food with Halo Heat® not only allows you to keep your food fresh, warm and moist, it also allows you to visually display your food without fogging up the glass.

Other heating elements, such as calrods or fans, will dry out your food, impacting your overall food quality. Water-based systems using steam vapors will overcook your food, resulting in reduced shelf life, lower food quality, increased shrink and reduced sales.

Halo Heat keeps food at a constant temperature with little fluctuation, meaning:

- Food stays moist
- Shelf life is extended
- Better quality food
- Higher sales volume

The elimination of water has many benefits, including:

- Reduced construction and installation costs
- No water supply and drainage costs
- Elimination of water quality-related service, maintenance and sanitation
- Reduced safety issues when employees change steam pans
- Safer, better way to maintain food quality and presentation



## Give the front glass a lift

Alto-Shaam® knows you need an easy way to keep your display cases sanitary. The tempered front glass can be lifted to a 90° angle for easy cleaning and safe and efficient loading or unloading of the merchandiser. It may seem like a minor feature, but try it once and you'll ask yourself, "Why don't all enclosed display cases do this?"



# EFFICIENCY ON DISPLAY

Protect the environment and reduce your operating costs while using an energy-efficient Alto-Shaam® display case. With rising food costs and shrinking profit margins, efficiency is a welcome addition to any foodservice operation.

- Our exclusive Halo Heat® technology uses significantly less electricity than calrod-based warmers.
- The water-free heating technology means you won't have to pay for water or drainage, and you won't need caustic chemicals to de-scale the equipment. Halo Heat is a clean, straightforward way to keep food warm.
- With Halo Heat's precise temperature settings, your food will remain at optimum temperature, without continuing to cook or drying out. More of your food is sold, and less ends up as waste.



# CHOOSING THE RIGHT DISPLAY FOR YOUR APPLICATION

How much room do you have? What variety of menu do you want to display? These may be two of the most critical questions you need to ask yourself when deciding what size and type of heated display merchandiser you need.

Options abound with Alto-Shaam® heated display systems, ranging from full- to self-service, to cases designed to match with most of the industry's top selling refrigerated display units. The choice is up to you!

## 48" SERIES FULL- OR SELF-SERVICE CASES

**PRODUCT CAPACITY\*:** 48 lb (22 kg) 30 qts (36 L)

**PAN CAPACITY:** 3 Full-size (GN 1/1) 6 Half-size hotel pans (GN 1/2)  
3 One-third hotel pans (GN 1/3) 2 Full-size sheet pans

**WELL DIMENSIONS:** 27-3/16" x 45-5/16" x 4-1/2" (690mm x 1151mm x 114mm)

### OVERALL DIMENSIONS (H x W x D)

#### EC2 Series



**Counter top model**  
37-3/4" x 48" x 53-3/16"  
(958mm x 1219mm x 1350mm)



**System model**  
Standard Height  
48" x 48" x 53-3/16"  
(1219mm x 1219mm x 1350mm)  
Optional Height  
52-1/4" x 48" x 53-3/16"  
(1326mm x 1219mm x 1350mm)

#### HN2 Series



**Counter top model**  
37-3/4" x 48" x 51-3/8"  
(958mm x 1219mm x 1304mm)



**System model**  
Standard Height  
52-1/4" x 48" x 51-3/8"  
(1326mm x 1219mm x 1304mm)  
Optional Height  
48" x 48" x 51-3/8"  
(1218mm x 1219mm x 1304mm)

#### ED2 Series



**Counter top model**  
30-1/8" x 48" x 44-5/16" (765mm  
x 1219mm x 1125mm)



**System model**  
47-11/16" x 48" x 47-3/8"  
(1212mm x 1219mm x 1202mm)

#### TY2 Series



**Counter top model**  
37-7/16" x 48" x 49-5/8"  
(849mm x 1219mm x 1304mm)



**System model**  
52-3/16" x 48" x 51-3/8"  
(1325mm x 1219mm x 1304mm)

#### EU2SYS Series



**System model**  
58-3/16" x 48" x 44-5/16"  
(1477mm x 1219mm x 1125mm)

#### PD2SYS Series



**System model**  
47-7/8" x 48" x 44"  
(1214mm x 1222mm x 1120mm)

\*Based on 2-1/2" (65mm) deep pans.



Model EU2SYS-48 back view shown with  
750-TH-II cook & hold oven and optional casters





**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)

Third-Size Steam Pans (GN 1/3): 12" x 6" x 2-1/2" (325 mm x 152 mm x 65 mm)

Full-Size Sheet Pans: 18" x 26" x 1"

# 72" SERIES FULL- OR SELF-SERVICE CASES

**PRODUCT CAPACITY\*:** 80 lbs (36 kg) 50 qts (60 L)**PAN CAPACITY:** 5 Full-size hotel pans (GN 1/1) 10 Half-size hotel pans (GN 1/2)  
5 One-third hotel pans (GN 1/3) 3 Full-size sheet pans**WELL DIMENSIONS:** 27-3/16" x 69-5/16" x 4-1/2" (690mm x 1760mm x 114mm)**OVERALL DIMENSIONS (H x W x D)****EC2 Series****Counter top model**  
37-3/4" x 72" x 53-3/16"  
(958mm x 1829mm x 1350mm)**System model**  
Standard Height  
48" x 72" x 53-3/16"  
(1219mm x 1829mm x 1350mm)  
Optional Height  
52-1/4" x 72" x 53-3/16"  
(1326mm x 1829mm x 1350mm)**HN2 Series****Counter top model**  
37-3/4" x 72" x 51-3/8"  
(958mm x 1829mm x 1304mm)**System model**  
Standard Height  
52-1/4" x 72" x 51-3/8"  
(1326mm x 1829mm x 1304mm)  
Optional Height  
48" x 72" x 51-3/8"  
(1218mm x 1829mm x 1304mm)**ED2 Series****Counter top model**  
30-1/8" x 72" x 44-5/16"  
(765mm x 1829mm x 1125mm)**System model**  
47-11/16" x 72" x 47-3/8"  
(1761mm x 1829mm x 1202mm)**TY2 Series****Counter top model**  
37-7/16" x 72" x 49-5/8"  
(849mm x 1829mm x 1260mm)**System model**  
52-3/16" x 72" x 51-3/8"  
(1325mm x 1829mm x 1304mm)**EU2SYS Series****System model**  
58-3/16" x 72" x 44-5/16"  
(1477mm x 1829mm x 1125mm)**PD2SYS Series****System model**  
47-7/8" x 72" x 44"  
(1214mm x 1831mm x 1120mm)

\*Based on 2-1/2" (65mm) deep pans.



Model HN2SYS-72



Model TY2-72

# 96" SERIES FULL- OR SELF-SERVICE CASES

**PRODUCT CAPACITY\*:** 112 lbs (51 kg) 70 qts (84 L)

**PAN CAPACITY:** 7 Full-size hotel pans (GN 1/1) 14 Half-size hotel pans (GN 1/2)  
7 One-third hotel pans (GN 1/3) 4 Full-size sheet pans

**WELL DIMENSIONS:** 27-3/16" x 69-5/16" x 4-1/2" (690mm x 1760mm x 114mm)

## OVERALL DIMENSIONS (H x W x D)

### EC2 Series



**Counter top model**  
37-3/4" x 96" x 53-3/16"  
(958mm x 2438mm x 1350mm)



**System model**  
Standard Height  
48" x 96" x 53-3/16"  
(1219mm x 2438mm x 1350mm)  
Optional Height  
52-1/4" x 96" x 53-3/16"  
(1326mm x 2438mm x 1350mm)

### HN2 Series



**Counter top model**  
37-3/4" x 96" x 51-3/8"  
(958mm x 2438mm x 1304mm)



**System model**  
Standard Height  
52-1/4" x 96" x 51-3/8"  
(1326mm x 2438mm x 1304mm)  
Optional Height  
48" x 96" x 51-3/8"  
(1218mm x 2438mm x 1304mm)

### ED2 Series



**Counter top model**  
30-1/8" x 96" x 44-5/16"  
(765mm x 2438mm x 1125mm)



**System model**  
47-11/16" x 96" x 47-3/8"  
(1212mm x 2438mm x 1202mm)

### TY2 Series



**Counter top model**  
33-7/16" x 96" x 49-5/8"  
(849mm x 2438mm x 1260mm)



**System model**  
52-3/16" x 96" x 51-3/8"  
(1325mm x 2438mm x 1304mm)

### EU2SYS Series



**System model**  
58-3/16" x 96" x 44-5/16"  
(1477mm x 2438mm x 1125mm)

### PD2SYS Series



**System model**  
47-7/8" x 96" x 44"  
(1214mm x 2441mm x 1120mm)

\*Based on 2-1/2" (65mm) deep pans.



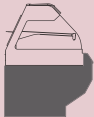


# MULTI-SHELF SELF-SERVICE CASES

MODEL:	48 Series	72 Series	96 Series
PRODUCT CAPACITY*:	<b>Top Shelf</b> Twelve (12) chicken boats	<b>Top Shelf</b> Eighteen (18) chicken boats	<b>Top Shelf</b> Twenty-four (24) chicken boats
	<b>Bottom Shelf</b> Fifteen (15) chicken boats	<b>Bottom Shelf</b> Twenty-one (21) chicken boats	<b>Bottom Shelf</b> Thirty (30) chicken boats
SHELF DIMENSIONS:	<b>Top Shelf</b> 42-3/4" x 18-3/4" (1085mm x 475mm)	<b>Top Shelf</b> 71-5/16" x 18-3/4" (1811mm x 475mm)	<b>Top Shelf</b> 93-9/16" x 18-3/4" (2377mm x 475mm)
	<b>Bottom Shelf</b> 40-11/16" x 28-3/4" (1033mm x 730mm)	<b>Bottom Shelf</b> 64-5/8" x 28-3/4" (1642mm x 730mm)	<b>Bottom Shelf</b> 88-3/4" x 28-3/4" (2254mm x 730mm)

## OVERALL DIMENSIONS (H x W x D)

### ED2/2S Series



**Counter top model**  
30-3/16" x 48" x 48"  
(766mm x 1219mm x 1220mm)

**System model**  
47-7/8" x 48" x 48"  
(1216mm x 1219mm x 1220mm)

**Counter top model**  
30-3/16" x 72" x 48"  
(766mm x 1829mm x 1220mm)

**System model**  
47-7/8" x 72" x 48"  
(1216mm x 1829mm x 1220mm)

**Counter top model**  
30-3/16" x 96" x 48"  
(766mm x 2438mm x 1220mm)

**System model**  
47-7/8" x 96" x 48"  
(1216mm x 2438mm x 1220mm)

\*Based on chicken boats with domed cover.



Model ED2SYS-48/2S

# GLOBAL EQUIPMENT



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