

The logo for ALTO-SHAAM features the brand name in a bold, white, sans-serif font. A red, stylized circular graphic element, resembling a ring or a partial circle, is positioned behind the letter 'O' in 'ALTO' and extends slightly to the right, partially overlapping the 'S' in 'SHAAM'.

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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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.



cheflinc 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 546 mm x 1003 mm	
	4 GN 1/2 pans 325 mm x 265 mm x 65 mm		ELECTRIC KW
			220-240V
			220V, 1 Ph, 50/60 Hz 5.4
			240V, 1 Ph, 50/60 Hz 6.4
	SHIPPING WEIGHT		
	161 kg		
	NET WEIGHT		
	134 kg		
			380-415V
			380V, 3 Ph, 50/60 Hz 5.4
			415V, 3 Ph, 50/60 Hz 6.4



cheflinc 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 546 mm x 1003 mm	
	6 GN 1/2 Pans 325 mm x 265 mm x 65 mm		ELECTRIC KW
			220-240V
			220V, 1 Ph, 50/60 Hz 8.1
			240V, 1 Ph, 50/60 Hz 9.6
	SHIPPING WEIGHT		
	202 kg		
	NET WEIGHT		
	171 kg		
			380-415V
			380V, 3 Ph, 50/60 Hz 8.1
			415V, 3 Ph, 50/60 Hz 9.6



cheflinc 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 546 mm x 1003 mm	
	8 GN 1/2 Pans 354 mm x 325 mm x 25 mm		ELECTRIC KW
			380-415V
			380V, 3 Ph, 50/60 Hz 10.8
			415V, 3 Ph, 50/60 Hz 12.7
	SHIPPING WEIGHT		
	228 kg		
	NET WEIGHT		
	201 kg		

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.



Combitherm® Combi Steamer Ovens

A new standard of cooking excellence.

Combitherm® Ovens | CT PROformance™ Models

Why CT PROformance? Explore what sets us above the rest.

Zero Clearance Design.

Saves valuable space under the exhaust hood and reduces ventilation costs.

PROpower™ Technology.

20% faster than other combi ovens and up to 80% faster than convection technology. Enhanced production. Improved temperature control. Quicker recovery times.

80% Less Water Usage.

Boilerless design provides superior performance, improved reliability, and less maintenance costs associated with boiler parts and labor.

Seamlessly-Integrated Smoker.

Use optional CombiSmoke® to hot or cold smoke with real wood chips. No odor or flavor residue. No impact on oven capacity, door seal or oven performance.

Detachable Food Probe.

Easily calibrated. Designed to break away for easy replacement, greater reliability and reduced oven downtime and repair costs. Sous vide probe optional.

LED Illuminated Door Handle.

Designed for the needs of the busy kitchen. Provides visual notification of the oven status.

Front-Accessible, Retractable Rinse Hose.

PROrinse™ high-efficiency spray head.

Keep Employees Safe.

Safevent™ venting system automatically vents heat and steam during the last 60 seconds of the cooking cycle. Open the door as soon as the cooking cycle ends without exposure to heat and steam.

Combitherm Combi-Steamer Ovens® | CT PROformance™



† This oven has earned an ENERGY STAR® rating from the U.S. Environmental Protection Agency.



CTP20-10 (Available in Electric or Gas)

MAXIMUM PAN CAPACITY 20 GN 1/1 Pans	DIMENSIONS H x W x D 2012mm x 906mm x 1072mm
SHIPPING WEIGHT 533 kg Gas 477 kg Electric	ELECTRIC 208-240V 208V, 1Ph, 50/60Hz [Gas Only] 2.0 240V, 1Ph, 50/60Hz [Gas Only] 2.0
NET WEIGHT 411 kg estimated	
PRODUCT CAPACITY 109 kg	208-240V 208V, 3Ph, 50/60Hz Eco 28.4 Pro 33.2 Gas 2.0 240V, 3Ph, 50/60Hz Eco 37.8 Pro 44.2 Gas 2.0 380-415V 380V, 3Ph, 50/60Hz Eco 32.3 Pro 37.1 Gas 2.0 415V, 3Ph, 50/60Hz Eco 37.8 Pro 44.2 Gas 2.0



‡ CTP20-20 (Available in Electric or Gas)

MAXIMUM PAN CAPACITY 40 GN 1/1 Pans	DIMENSIONS H x W x D 2012mm x 1111mm x 1192mm
SHIPPING WEIGHT 525 kg Electric 567 kg Gas	ELECTRIC 208-240V 208V, 1Ph, 50/60Hz [Gas Only] 2.0 240V, 1Ph, 50/60Hz [Gas Only] 2.0
NET WEIGHT 499 kg estimated	
PRODUCT CAPACITY 218 kg	208-240V 208V, 3Ph, 50/60Hz Eco 49.6 Pro 57.8 Gas 2.0 240V, 3Ph, 50/60Hz Eco 66.0 Pro 77.0 Gas 2.0 380-415V 380V, 3Ph, 50/60Hz Eco 56.4 Pro 64.7 Gas 2.0 415V, 3Ph, 50/60Hz Eco 66.0 Pro 77.0 Gas 2.0

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



cheflinc enabled
Also available with simple control.

750-TH COOK & HOLD OVEN [Shown with glass door - optional]

MAXIMUM PAN CAPACITY*

6 GN 1/1, 100mm Pans
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

2.6**
3.8

** Reduced wattage configuration

Cook & Hold Ovens | Single Compartment Ovens



cheflinc 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

230V, 1Ph, 50/60Hz

kW

0.7



cheflinc 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

230V, 1Ph, 50/60Hz

kW

2.8

Cook & Hold Ovens | Double Compartment Ovens



cheflinc enabled

Also available with simple control.

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

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.



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

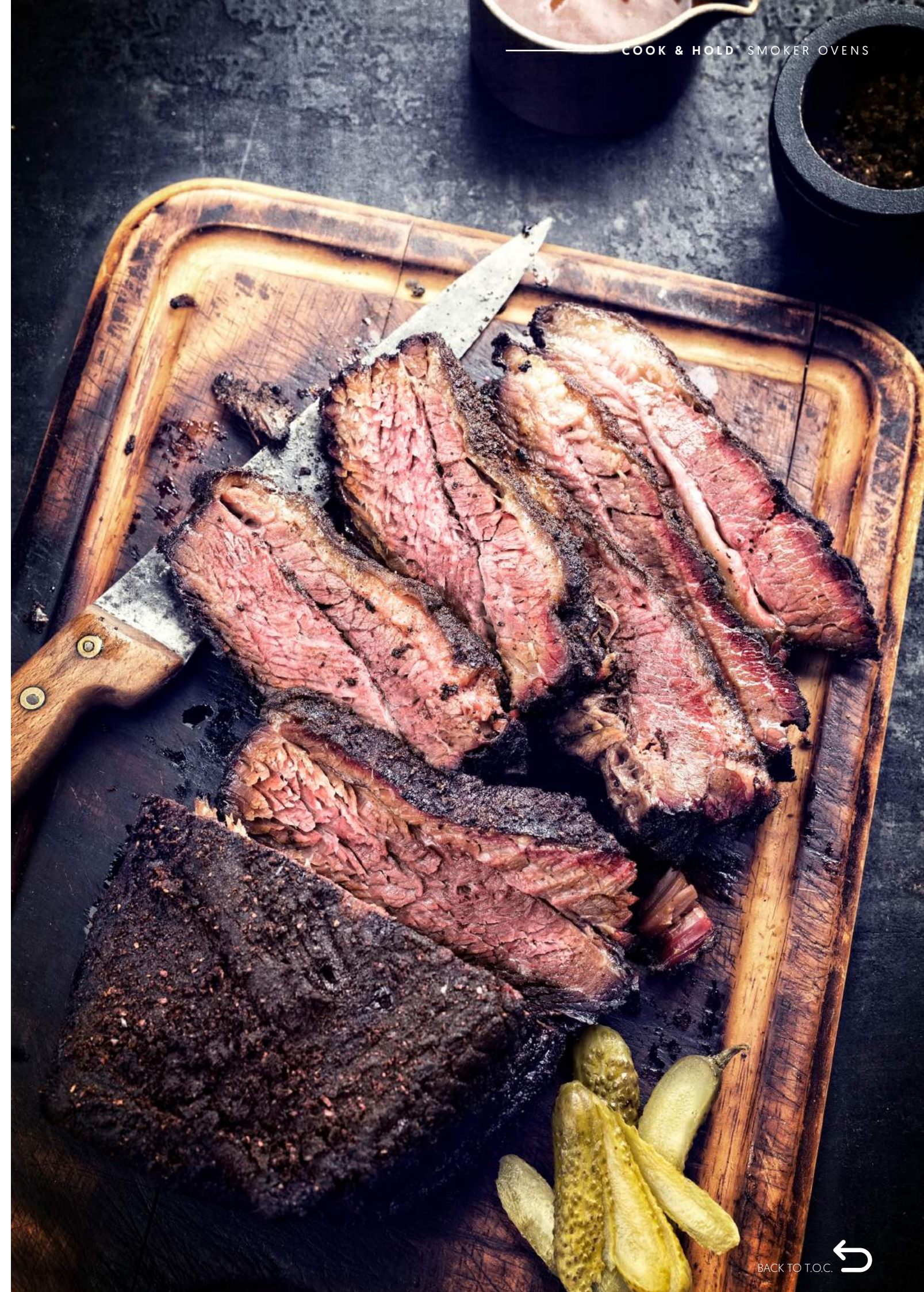
380-415V

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.



AR-7T with Self Cleaning (Available in Curved glass door* or Flat)

PRODUCT CAPACITY

Angled Spits (Standard)

Up to [21] 1.6 kg chickens
Up to [28] 1.1 to 1.4 kg chickens

Piercing Spits (Optional)

Up to [28] 1.1 to 1.6 kg chickens

Turkey Spit (Optional) (up to 3 spits can be used)

One [1] turkey up to 11.3 kg
on each spit

Basket (Optional)

Up to [21] 1.1 to 1.6 kg chickens

Large V-Spit (Optional)

Up to [14] 3.2 kg chickens

DIMENSIONS H x W x D

1032mm x 1113mm x 818mm

SHIPPING WEIGHT

200 kg

NET WEIGHT

164 kg

ELECTRIC

380-415V

380V, 3Ph, 50/60Hz

415V, 3Ph, 50/60Hz

kW

9.4

9.8



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

PRODUCT CAPACITY

44 kg

24 chicken boats: 6 per shelf

8 full-size sheets

457mm x 660mm x 25mm*

16 half-size sheets

457mm x 330mm x 25mm*

* With additional wire shelves

DIMENSIONS H x W x D

1036mm x 1095mm x 813mm

SHIPPING WEIGHT

181 kg

NET WEIGHT

146 kg

ELECTRIC

230V, 1Ph, 50/60Hz

kW

1.4



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



500-3D

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



500-1DN

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



500-3DN

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



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

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

SHIPPING WEIGHT
57 kg

NET WEIGHT
29 kg

DIMENSIONS H x W x D
466mm x 443mm x 645mm

PRODUCT CAPACITY
36 lb (16 kg)

ELECTRIC **kW**
230V, 1Ph, 50/60Hz 0.80



500-S

MAXIMUM PAN CAPACITY
6 GN 1/1 65mm or

SHIPPING WEIGHT
68 kg

NET WEIGHT
50 kg

DIMENSIONS H x W x D
809mm x 483mm x 675mm

PRODUCT CAPACITY 3 GN 1/1 100mm
27 kg

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

SHIPPING WEIGHT
103 kg

NET WEIGHT
71 kg

DIMENSIONS H x W x D
809mm x 676mm x 797mm

PRODUCT CAPACITY
54 kg

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

SHIPPING WEIGHT
109 kg

NET WEIGHT
81 kg

PRODUCT CAPACITY
87 kg

ELECTRIC **kW**
230V, 1Ph, 50/60Hz 0.88

DIMENSIONS H x W x D
1117mm x 671mm x 817mm



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

Heated Holding | Banquet Carts & Warmers



Shown with split door option

1000-BQ2-192

MAXIMUM CAPACITY

PLATES

[192] 229mm to 254mm Plates

PANS

[64] GN 1/1 65mm

ELECTRIC

230V, 1Ph, 50/60Hz

kW

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



20-20MW

MAXIMUM PAN CAPACITY

40 GN 1/1 Pans 65mm

ELECTRIC

208V, 1Ph, 50/60Hz

240V, 1Ph, 50/60Hz

230V, 1Ph, 50/60Hz

kW

2.2

3.0

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

208V, 1Ph, 50/60Hz

240V, 1Ph, 50/60Hz

230V, 1Ph, 50/60Hz

kW

2.2

3.0

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 & Display Cases



HSM-24/3S-CT

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-CT

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



HSM-48/4S

PAN CAPACITY

Four (4) 44-7/8" (1140mm) wide shelves,
Ten (10) chicken boats with dome covers per shelf.

ELECTRIC	kW
230V, 1Ph, 50/60Hz	3.6

DIMENSIONS H x W x D

2029mm x 1219mm x 694mm

SHIPPING WEIGHT

313 kg

NET WEIGHT

252 kg

PRODUCT CAPACITY

18 kg per shelf



HSM-24/5S

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-24/4S

PAN CAPACITY

Four (4) 20-7/8" (530mm) wide shelves,
Four (4) chicken boats with dome covers per shelf.

ELECTRIC	kW
230V, 1Ph, 50/60Hz	2.2

DIMENSIONS H x W x D

2029mm x 609mm x 694mm

SHIPPING WEIGHT

222 kg

NET WEIGHT

179 kg

PRODUCT CAPACITY

7 kg per shelf



HSM-36/5S

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

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-36/4S

PAN CAPACITY

Four (4) 32-7/8" (835mm) wide shelves,
Six (6) chicken boats with dome covers per shelf.

ELECTRIC	kW
230V, 1Ph, 50/60Hz	2.7

DIMENSIONS H x W x D

2029mm x 914mm x 694mm

SHIPPING WEIGHT

266 kg

NET WEIGHT

220 kg

PRODUCT CAPACITY

11 kg per shelf



HSM-48/5S

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

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.





Dimensions based on 100-HWI D6

100-HW D6**PAN CAPACITY**
1 GN 1/1 100mm**ELECTRIC** **kW**
230V, 1Ph, 50/60Hz 0.6**DIMENSIONS**
225mm x 380mm x 585mm**SHIPPING WEIGHT**
Contact factory**NET WEIGHT**
13 kg

Dimensions based on 200-HWLF D6

100-HWLF D6***PAN CAPACITY**
1 GN 1/1 100mm**ELECTRIC** **kW**
230V, 1Ph, 50/60Hz 0.6**DIMENSIONS**
225mm x 465mm x 686mm**SHIPPING WEIGHT**
Contact factory**NET WEIGHT**
14 kg

Dimensions based on 200-HWI D6

200-HW / HWI D6***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

Dimensions based on 200-HWLF D6

200-HWLF* / HWILF D6****PAN CAPACITY**
2 GN 1/1 Pans 100mm**ELECTRIC** **kW**
230V, 1Ph, 50/60Hz 1.2**DIMENSIONS**
185mm x 701mm x 686mm**SHIPPING WEIGHT**
Contact factory**NET WEIGHT**
28 kg

Dimensions based on 300-HWI D6

300-HW / HWI D6***PAN CAPACITY**
3 GN 1/1 Pans 100mm**ELECTRIC** **kW**
230V, 1Ph, 50/60Hz 1.8**DIMENSIONS**
234mm x 1039mm x 586mm**SHIPPING WEIGHT**
73 kg**NET WEIGHT**
28 kg

Dimensions based on 300-HWLF D6

300-HWLF*/HWILF D6****PAN CAPACITY**
3 GN 1/1 Pans 100mm**ELECTRIC** **kW**
230V, 1Ph, 50/60Hz 1.8**DIMENSIONS**
234mm x 1124mm x 686mm**SHIPPING WEIGHT**
57 kg**NET WEIGHT**
38 kg

Dimensions based on 400-HWI D6

400-HW / HWI D6***PAN CAPACITY**
4 GN 1/1 Pans 100mm**ELECTRIC** **kW**
230V, 1Ph, 50/60Hz 2.4**DIMENSIONS**
234mm x 1371mm x 586mm**SHIPPING WEIGHT**
73 kg**NET WEIGHT**
28 kg

Dimensions based on 400-HWLF D6

400-HWLF*/HWILF D6****PAN CAPACITY**
4 GN 1/1 Pans 100mm**ELECTRIC** **kW**
230V, 1Ph, 50/60Hz 2.4**DIMENSIONS**
238mm x 1455mm x 686mm**SHIPPING WEIGHT**
68 kg**NET WEIGHT**
38 kg

Dimensions based on 500-HW D6

500-HW / HWI D6***PAN CAPACITY**
5 GN 1/1 Pans 100mm**ELECTRIC** **kW**
230V, 1Ph, 50/60Hz 3.0**DIMENSIONS**
235mm x 1702mm x 586mm**SHIPPING WEIGHT**
77 kg**NET WEIGHT**
43kg

Dimensions based on 500-HWLF D6

500-HWLF*/HWILF D6****PAN CAPACITY**
5 GN 1/1 Pans 100mm**ELECTRIC** **kW**
230V, 1Ph, 50/60Hz 3.0**DIMENSIONS**
238mm x 1787mm x 686mm**SHIPPING WEIGHT**
68 kg**NET WEIGHT**
58 kg

*HWI = individual well controls

PAN DIMENSIONS

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

* HWLF = long flange

** HWILF = individual well control, long flange



Dimensions based on 200-HW D6

200-HWIS D6*

PAN CAPACITY
2 GN 1/1 Pans 100mm

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

DIMENSIONS
236mm x 1127mm x 380mm

SHIPPING WEIGHT
50 kg

NET WEIGHT
26 kg



Dimensions based on 300-HW D6

300-HWIS D6*

PAN CAPACITY
3 GN 1/1 Pans 100mm

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

DIMENSIONS
236mm x 1667mm x 380mm

SHIPPING WEIGHT
73 kg

NET WEIGHT
35 kg

PRODUCT CAPACITY
72 lb 33 kg Based on D6

Thermal Shelves & Carving Stations

Maintain food quality. Maximize appeal.

Heated Carving Stations

Portable Heated Carving Stations keep the product hot while maximizing visual appeal. Carving stations can stand alone or can be paired with the matching Cook & Hold oven or Heated Holding Cabinet as a self-contained mobile carving system.

While many carving stations rely solely on old-fashioned heat lamps, Alto-Shaam's Heated Carving Stations keep food warmed from below and above. Soft, gentle Halo Heat radiates from the carving shelf surface, while ambient surface lamps effectively maintain temperature from above, without further cooking or drying out the food. Optional decorative sneeze guards also are available.

Heated Thermal Shelves

Add an upscale look to your countertop food display with a hot food holding module that allows you to combine your own solid surface material with a Halo Heat, base-heated, drop-in thermal shelf for a perfect countertop blend. The adjustable thermostat provides optimal temperature flexibility and maintenance for serving or carving and can be built into any new or existing service line.

*HWIS = individual well controls, side

PAN DIMENSIONS

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



Thermal Shelves



HFM-24

ELECTRIC
230V, 1Ph, 50/60Hz

kW
0.78

DIMENSIONS L x W x D
627mm x 627mm x 137mm

SHIPPING WEIGHT
47 kg

NET WEIGHT
39 lb 18 kg



HFM-30

ELECTRIC
230V, 1Ph, 50/60Hz

kW
0.83

DIMENSIONS L x W x D
778mm x 627mm x 137mm

SHIPPING WEIGHT
54 kg

NET WEIGHT
24 kg



HFM-48

ELECTRIC
230V, 1Ph, 50/60Hz

kW
1.6

DIMENSIONS L x W x D
1237mm x 627mm x 137mm

SHIPPING WEIGHT
59 kg

NET WEIGHT
27 kg



HFM-72

ELECTRIC
230V, 1Ph, 50/60Hz

kW
2.4

DIMENSIONS L x W x D
1847mm x 627mm x 137mm

SHIPPING WEIGHT
79 kg

NET WEIGHT
40 kg

Carving Stations



CS-100 Also available with sneeze guard

ELECTRIC
230V, 1Ph, 50/60Hz

kW
0.5

DIMENSIONS L x W x D
792mm x 463mm x 626mm

SHIPPING WEIGHT
45 kg

NET WEIGHT
Contact Factory



CS-200 Also available with sneeze guard

ELECTRIC
230V, 1Ph, 50/60Hz

kW
0.75

DIMENSIONS L x W x D
842mm x 654mm x 744mm

SHIPPING WEIGHT
68 kg

NET WEIGHT
27 kg

GLOBAL EQUIPMENT

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:

- Combitherm® Ovens
- Convection Ovens
- Cook & Hold Ovens
- Food Wells
- Heated Holding
- Smokers
- Rotisseries
- Thermal Shelves & Carving Stations
- Merchandisers & Display Cases
- Vector® Multi-Cook Ovens

ALTO-SHAAM BENELUX

KlopPro B.V.
Oostergracht 7A
3763 LX Soest
Nederland

+31 (0) 30 - 2412 021 • info@alto-shaam.nl • www.alto-shaam.nl

ALTO-SHAAM®