Alto-Shaam
PRODUCT CATALOG

ALTO·SHAAM®

THE ALTO-SHAAM® STORY

THE COMPANY

Alto-Shaam's corporate headquarters, worldwide manufacturing facility, Culinary Institute and Technical Institute are based in Menomonee Falls, Wisconsin, USA. For more than half a century, Alto-Shaam has been a recognized leader and innovator in the global commercial foodservice equipment industry. With a core business in primary cooking equipment, Alto-Shaam is also the industry leader in providing integrated food production systems for cook/chill, banqueting and retherm applications. Currently, Alto-Shaam has international offices in Canada, France, Germany, Singapore, Italy, and China.

ADVANTAGES OF ALTO-SHAAM TECHNOLOGY

The technology that made us known, Halo Heat, achieves remarkably even cooking and holding temperatures by using a thermostatically-controlled low-density thermal cable wrapped around the walls of the equipment.

This innovative way of cooking retains more natural product moisture, less product waste and greater yield than traditional cooking methods. Today, time is an underestimated factor in food production, but both kitchen time and organization can be optimized with Alto-Shaam's Halo Heat.

ECOSMART

Our EcoSmart equipment is proof of our commitment to help our customers drive down ownership costs and protect the environment with energy-efficient, eco-friendly products. So, you can be confident that the company you turn to for unsurpassed quality is also leading the way in solutions that help you keep rising energy costs under control.

Look for our EcoSmart logo on equipment that has been engineered to save operational costs in electrical power consumption to help add to your bottom line.
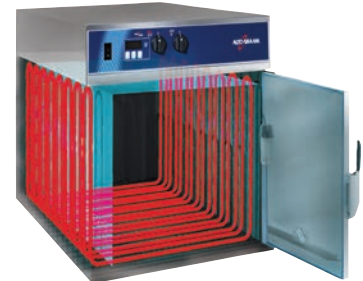
HALO HEAT CABLE

CULINARY RESOURCES

Alto-Shaam's commitment to quality goes beyond a wide range of outstanding equipment. Educational and culinary training seminars are offered to all segments of the foodservice industry in the Alto-Shaam Culinary Institute as well as our global network of demonstration kitchens. From basic to advanced cooking techniques and technologies, Alto-Shaam is committed to providing our customers with viable and cost-effective solutions and World Class resources.

TECHNICAL RESOURCES

Alto-Shaam's commitment to customer satisfaction doesn't stop at just manufacturing the highest quality equipment available in the marketplace. Through an ongoing commitment to education and training, the Alto-Shaam Fast Team provides our global service network with all of the technology, tools and experience to support our products throughout the world. We are at your service.

TABLE OF CONTENTS

CT EXPRESS™
CTX4-1OE BOILER-FREE
CTX4-1OEVH VENTLESS HOOD

- Place the CT Express nearly anywhere: counter tops, under counter, or stacked over another CT Express.
- Intuitive control is fully operable from the touch screen.
- Electronic diagnostic program for service assistance.

EXPRESSTOUCH™ CONTROL

- Includes two-speed motor, retherm mode, moisture injection, 6 browning levels, reduced energy levels, steam venting, delayed start time, shelf timer, USB port, and software operation in English, French, German, Korean, Mandarin, Russian, and Spanish.

SIMPLE CONTROL

- Includes single-speed motor.

OPTIONS & ACCESSORIES:
- ‣ Single-point temperature probe
- ‣ CombiClean® program
- ‣ Panel color choices
- ‣ Left-hand door swing
- ‣ Hand held spray hose
- ‣ HACCP data access (ExpressTouch only)
- ‣ Broiler element (browning bar)
- ‣ Smoker option (CTX4-1OE only)

CTX4-1OEVH SHOWN WITH OPTIONAL HAND HELD SPRAY HOSE

CTX4-1OE SHOWN WITH OPTIONAL COLOR FINISH

TECHNICAL DATA

CTX4-1OE:

Electrical:	380-415 V; 3PH; 50/60 Hz; 7.48 kW max.
Exterior Dimensions:	H 850mm x W 517mm x D 906mm
Product Capacity:	5 x GN 1/1 x 65mm, 10 x GN 1/1 x 20mm
Weight:	82kg net; 141kg ship

CTX4-1OEVH:

Electrical:	380-415 V; 3PH; 50/60 Hz; 7.67 kW max
Exterior Dimensions:	H 1156mm x W 527mm x D 960mm
Product Capacity:	5 x GN 1/1 x 65mm, 10 x GN 1/1 x 20mm
Weight:	118kg net; 188kg ship

593mm
517mm
850mm
697mm
102mm
442mm
527mm
906mm

182mm
278mm
430mm
109mm
44mm

A=WATER INLET
B=DRAIN
C=ELECTRICAL

A B C
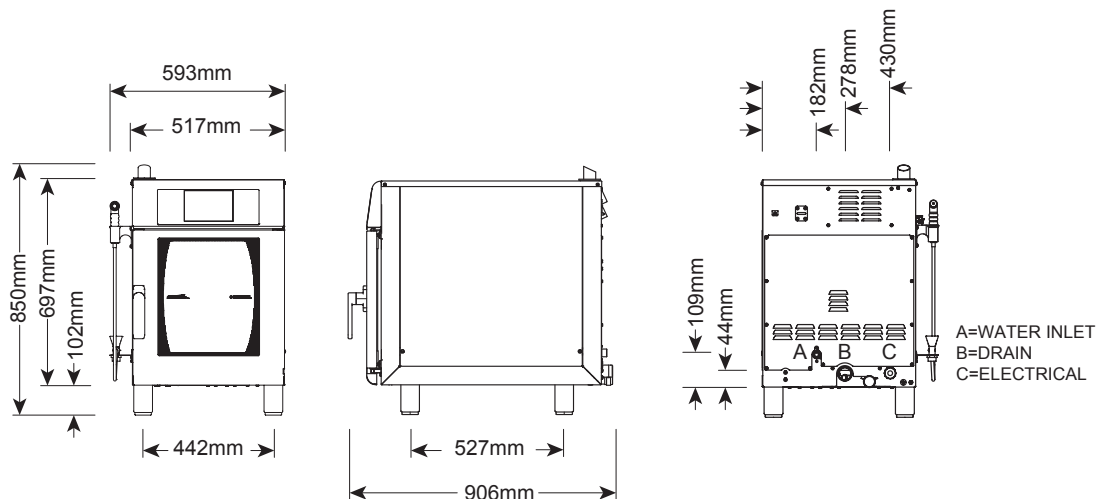
CT EXPRESS™
CTX4-1OEC BOILER FREE WITH CATALYTIC CONVERTER

- Ventless system: Integrated catalytic converter "scrubs" the airstream for normal odor and grease-laden by-products from the cooking process.
- Intuitive control is fully operable from the touch screen.
- Electronic diagnostic program for service assistance.

EXPRESSTOUCH™ CONTROL

- Includes two-speed motor, retherm mode, moisture injection, 6 browning levels, reduced energy levels, steam venting, delayed start time, shelf timer, USB port, and software operation in English, French, German, Korean, Mandarin, Russian, and Spanish.

OPTIONS & ACCESSORIES:
▸ Single-point temperature probe
▸ CombiClean® program
▸ Panel color choices
▸ Left-hand door swing
▸ Hand held spray hose
▸ HACCP data access (ExpressTouch only)
▸ Broiler element (browning bar)

TECHNICAL DATA

CTX4-1OEC:

Electrical:	380-415 V; 3PH; 50/60 Hz; 7.75 kW max
Exterior Dimensions:	H 850mm x W 517mm x D 906mm
Product Capacity:	5 x GN 1/1 x 65mm or 10 x GN 1/1 x 20mm
Weight:	82kg net; 141kg ship

593mm
517mm
850mm
697mm
102mm
442mm
527mm
906mm

182mm
278mm
430mm
109mm
44mm

A=WATER INLET
B=DRAIN
C=ELECTRICAL

A B C

ecosmart® CT Express™
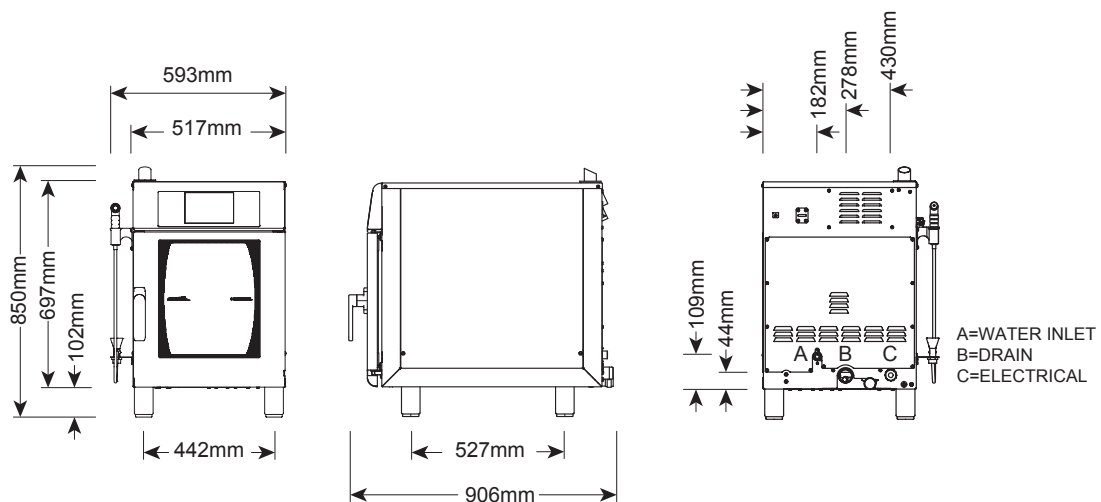
COMBITHERM® OVENS

CT PROFORMANCE™
CTP6-1OE ELECTRIC
CTP6-1OG GAS

- PROtouch™ control provides a simple and intuitive touch screen interface, large screen display and icons that are easy to use and identify.
- Four cooking modes:
  - » Steam - 30°C to 120°C
  - » Convection - 30°C to 300°C
  - » Combination - 100°C to 300°C
  - » Retherm - 120°C to 160°C
- Removable, single-point, quick-connect, core temperature product probe.
- Three power levels: reduced power, eco, and *PROpower™ [PATENT PENDING]. *No-cost option on electric models
- Auto-detect USB for HACCP data access and recipe management and software updates.
- CombiClean PLUS™ fully automated cleaning.
- Auto-reversing fan with five different fan speeds.
- Zero Clearance system maximizes floor space utilization with features that carefully protect temperature sensitive components [PATENT PENDING].
- CT Classic™ units also available.

OPTIONS & ACCESSORIES:
▸ Stainless steel stands
▸ Smoking feature - including one-step cold smoking
▸ Recessed door
▸ Hard-wired, multi-point core temperature probe
▸ Automatic grease collection
▸ CombiHood PLUS™ Ventless Hood
  (Hood dimensions: H 417mm x W 910mm x D 978mm)

CTP6-1OE SHOWN WITH OPTIONAL STAND

TECHNICAL DATA

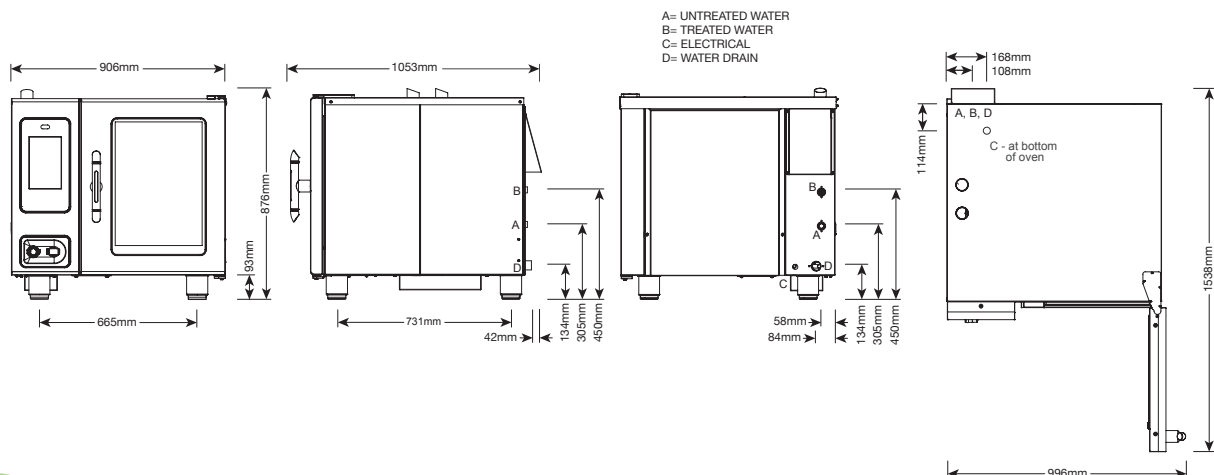|	
Electrical CTP6-1OE:	380-415 V; 3PH; 50 Hz ECO (standard): 9.0-10.5 kW PROPower (option): 10.3-12.3 kW 440-480 V; 3PH; 60 Hz ECO (standard): 9.1-10.5 kW PROPower (option): 10.4-12.3 kW
Electrical CTP6-1OG:	380-415 V; 3PH; 50 Hz; 1.0 kW 48,000 BTU/hr
Exterior Dimensions:	H 876mm x W 906mm x D 1053mm
Product Capacity:	6 x GN 1/1 x 65mm
Weight:	238kg net; 260kg ship

A= UNTREATED WATER
B= TREATED WATER
C= ELECTRICAL
D= WATER DRAIN

CT PROFORMANCE™
CTP1O-1OE ELECTRIC
CTP1O-1OG GAS

- PROtouch™ control provides a simple and intuitive touch screen interface, large screen display and icons that are easy to use and identify.
- Four cooking modes:
  - » Steam - 30°C to 120°C
  - » Convection - 30°C to 300°C
  - » Combination - 100°C to 300°C
  - » Retherm - 120°C to 160°C
- Removable, single-point, quick-connect, core temperature product probe.
- Three power levels: reduced power, eco, and *PROpower™ [PATENT PENDING]. *No-cost option on electric models
- Auto-detect USB for HACCP data access and recipe management and software updates.
- CombiClean PLUS™ fully automated cleaning.
- Auto-reversing fan with five different fan speeds.
- Zero Clearance system maximizes floor space utilization with features that carefully protect temperature sensitive components [PATENT PENDING].
- CT Classic™ units also available.

OPTIONS & ACCESSORIES:

- Stainless steel stands
- Smoking feature - including one-step cold smoking
- Recessed door
- Hard-wired, multi-point core temperature probe
- Automatic grease collection
- CombiHood PLUS™ Ventless Hood
  (Hood dimensions: H 417mm x W 910mm x D 978mm)

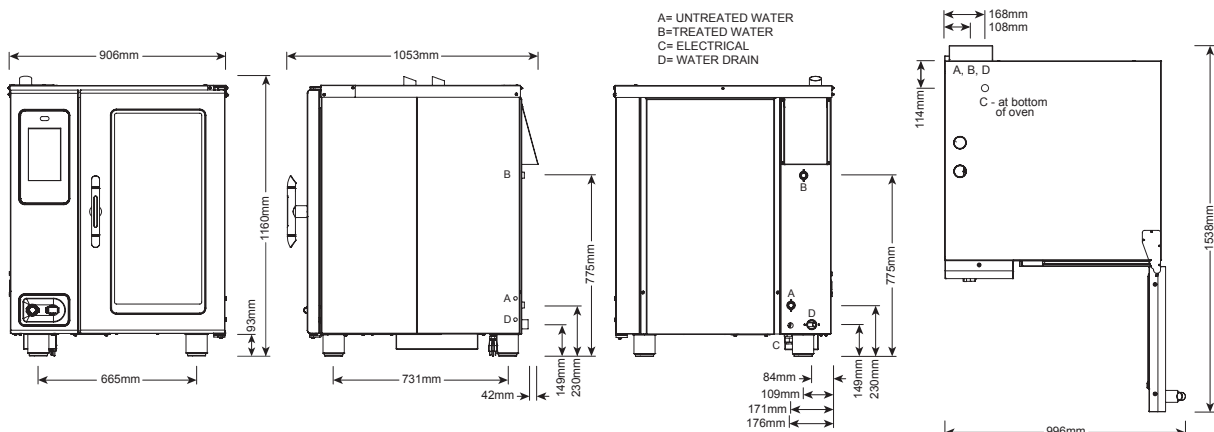*CTP1O-1OEVH* SHOWN WITH
OPTIONAL COMBIHOOD PLUS™

TECHNICAL DATA

Electrical CTP1O-1OE:	380-415 V; 3PH; 50 Hz ECO (standard): 16.2-18.9 kW PROPower (option): 18.6-22.1 kW 440-480 V; 3PH; 60 Hz ECO (standard): 16.2-18.9 kW PROPower (option): 18.6-22.1 kW
Electrical CTP1O-1OG:	380-415 V; 3PH; 50 Hz; 1.0 kW 80,000 BTU/hr
Exterior Dimensions:	H 1160mm x W 906mm x D 1053mm
Product Capacity:	10 x GN 1/1 x 65mm
Weight:	283kg net; 306kg ship

A= UNTREATED WATER
B=TREATED WATER
C= ELECTRICAL
D= WATER DRAIN

906mm
1053mm
1160mm
693mm
665mm
731mm
42mm
775mm
149mm
230mm
84mm
109mm
171mm
176mm
775mm
149mm
230mm
168mm
108mm
114mm
A, B, D
C - at bottom of oven
1538mm
996mm

CT PROFORMANCE™
CTP7-20E ELECTRIC
CTP7-20G GAS

- PROtouch™ control provides a simple and intuitive touch screen interface, large screen display and icons that are easy to use and identify.
- Four cooking modes:
  - » Steam - 30°C to 120°C
  - » Convection - 30°C to 300°C
  - » Combination - 100°C to 300°C
  - » Retherm - 120°C to 160°C
- Removable, single-point, quick-connect, core temperature product probe.
- Three power levels: reduced power, eco, and *PROpower™ [PATENT PENDING]. *No-cost option on electric models
- Auto-detect USB for HACCP data access and recipe management and software updates.
- CombiClean PLUS™ fully automated cleaning.
- Auto-reversing fan with five different fan speeds.
- Zero Clearance system maximizes floor space utilization with features that carefully protect temperature sensitive components [PATENT PENDING].
- CT Classic™ units also available.

OPTIONS & ACCESSORIES:
  - ▸ Stainless steel stands
  - ▸ Smoking feature - including one-step cold smoking
  - ▸ Recessed door
  - ▸ Hard-wired, multi-point core temperature probe
  - ▸ Automatic grease collection
  - ▸ CombiHood PLUS™ Ventless Hood
    (Hood dimensions: H 417mm x W 1115mm x D 1102mm)

TECHNICAL DATA

Electrical CTP7-20E:	380-415 V; 3PH; 50 Hz
	ECO (standard): 18.7-21.9 kW
	PROPower (option): 21.4-25.5 kW
	440-480 V; 3PH; 60 Hz
	ECO (standard): 18.8-21.9 kW
	PROPower (option): 21.5-25.5 kW
Electrical CTP7-20G:	380-415 V; 3PH; 50 Hz; 1.0 kW
	98,000 BTU/hr
Exterior Dimensions:	H 961mm x W 1111mm x D 1173mm
Product Capacity:	14 x GN 1/1 x 65 or 7 x GN 2/1 x 65
Weight:	308kg net; 327kg ship

A= UNTREATED WATER
B= TREATD WATER
C= ELECTRICAL
D= WATER DRAIN
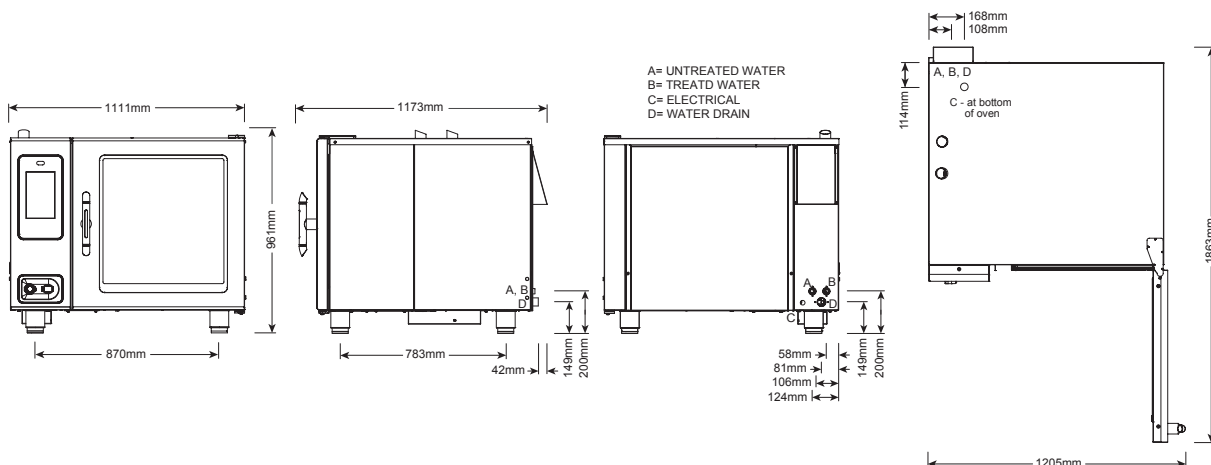
CT PROFORMANCE™
CTP10-20E ELECTRIC
CTP10-20G GAS

- PROtouch™ control provides a simple and intuitive touch screen interface, large screen display and icons that are easy to use and identify.
- Four cooking modes:
  - » Steam - 30°C to 120°C
  - » Convection - 30°C to 300°C
  - » Combination - 100°C to 300°C
  - » Retherm - 120°C to 160°C
- Removable, single-point, quick-connect, core temperature product probe.
- Three power levels: reduced power, eco, and *PROpower™ [PATENT PENDING]. *No-cost option on electric models
- Auto-detect USB for HACCP data access and recipe management and software updates.
- CombiClean PLUS™ fully automated cleaning.
- Auto-reversing fan with five different fan speeds.
- Zero Clearance system maximizes floor space utilization with features that carefully protect temperature sensitive components [PATENT PENDING].
- CT Classic™ units also available.

OPTIONS & ACCESSORIES:
- ▶ Stainless steel stands
- ▶ Smoking feature - including one-step cold smoking
- ▶ Recessed door
- ▶ Hard-wired, multi-point core temperature probe
- ▶ Automatic grease collection
- ▶ CombiHood PLUS™ Ventless Hood
  (Hood dimensions: H 417mm x W 1115mm x D 1102mm)


CTP10-20E SHOWN WITH OPTIONAL STAND

TECHNICAL DATA

Electrical CTP10-20E:	380-415 V; 3PH; 50 Hz
	ECO (standard): 28.2-33 kW
	PROPower (option): 28.3-33 kW
	440-480 V; 3PH; 60 Hz
	ECO (standard): 32.3-38.5 kW
	PROPower (option): 32.4-38.5 kW
Electrical CTP10-20G:	380-415 V; 3PH; 50 Hz; 1.0 kW
	133,000 BTU/hr
Exterior Dimensions:	H 1160mm x W 1111mm x D 1173mm
Product Capacity:	20 x GN 1/1 x 65mm or
	10 x GN 2/1 x 65mm
Weight:	345kg net; 363kg ship

A= UNTREATED WATER
B= TREATD WATER
C= ELECTRICAL
D= WATER DRAIN
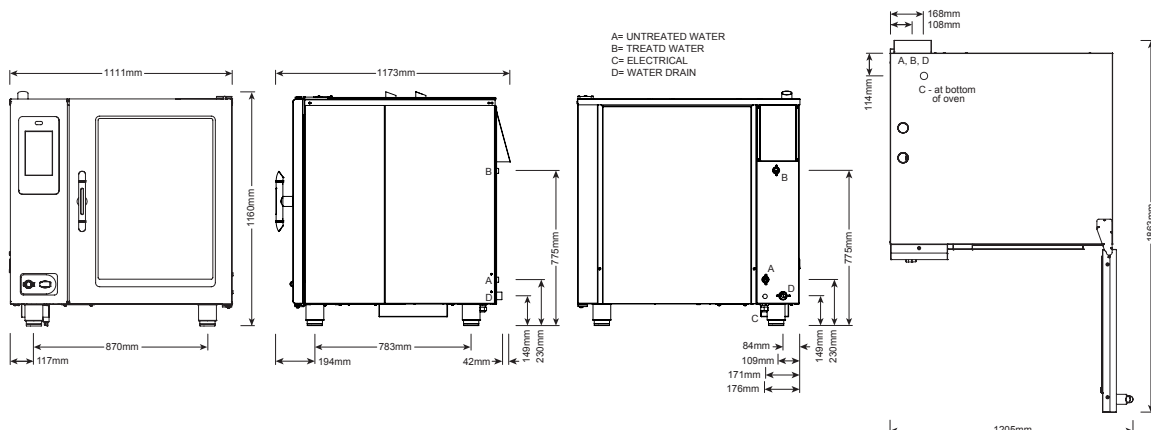
CT PROFORMANCE™
CTP20-10E ELECTRIC
CTP20-10G GAS

- PROtouch™ control provides a simple and intuitive touch screen interface, large screen display and icons that are easy to use and identify.
- Four cooking modes:
  - » Steam - 30°C to 120°C
  - » Convection - 30°C to 300°C
  - » Combination - 100°C to 300°C
  - » Retherm - 120°C to 160°C
- Removable, single-point, quick-connect, core temperature product probe.
- Three power levels: reduced power, eco, and *PROpower™ [PATENT PENDING]. *No-cost option on electric models
- Auto-detect USB for HACCP data access and recipe management and software updates.
- CombiClean PLUS™ fully automated cleaning.
- Auto-reversing fan with five different fan speeds.
- Zero Clearance system maximizes floor space utilization with features that carefully protect temperature sensitive components [PATENT PENDING].
- CT Classic™ units also available.

OPTIONS & ACCESSORIES:
- ▸ Smoking feature - including one-step cold smoking
- ▸ Recessed door
- ▸ Hard-wired, multi-point core temperature probe
- ▸ Automatic grease collection

TECHNICAL DATA

Electrical CTP20-10E:	380-415 V; 3PH; 50 Hz ECO (standard): 32.3-37.8 kW PROPower (option): 37.1-44.2 kW 440-480 V; 3PH; 60 Hz ECO (standard): 32.4-37.8 kW PROPower (option): 37.2-44.2 kW
Electrical CTP20-10G:	380-415 V; 3PH; 50 Hz; 2.0 kW 160,000 BTU/hr
Exterior Dimensions:	H 2012mm x W 906mm x D 1072mm
Product Capacity:	20 x GN 1/1 x 65mm
Weight:	411kg net; 433kg ship

A=UNTREATED WATER
B= TREATED WATER
C=ELECTRICAL
D= WATER DRAIN
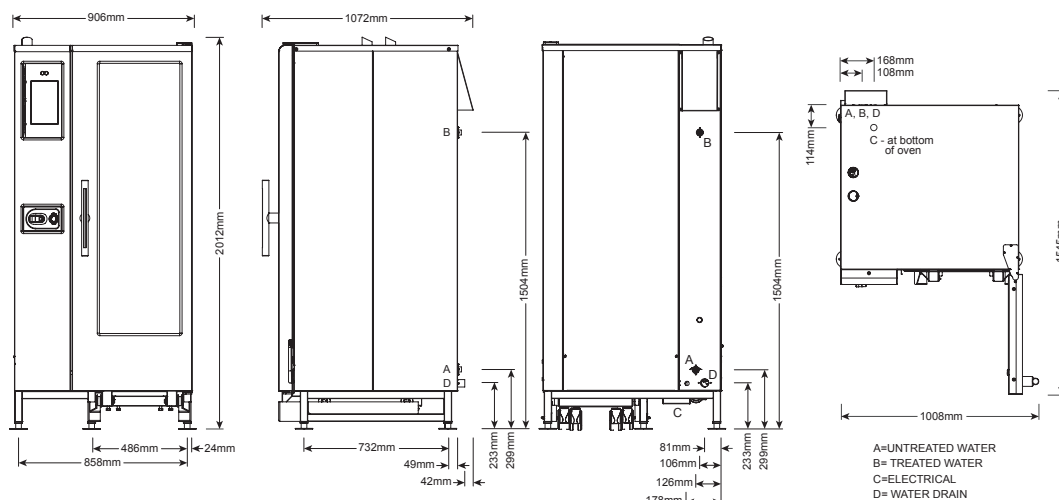
CT PROFORMANCE™
CTP20-20E ELECTRIC
CTP20-20G GAS

- PROtouch™ control provides a simple and intuitive touch screen interface, large screen display and icons that are easy to use and identify.
- Four cooking modes:
  - » Steam - 30°C to 120°C
  - » Convection - 30°C to 300°C
  - » Combination - 100°C to 300°C
  - » Retherm - 120°C to 160°C
- Removable, single-point, quick-connect, core temperature product probe.
- Three power levels: reduced power, eco, and *PROpower™ [PATENT PENDING]. *No-cost option on electric models
- Auto-detect USB for HACCP data access and recipe management and software updates.
- CombiClean PLUS™ fully automated cleaning.
- Auto-reversing fan with five different fan speeds.
- Zero Clearance system maximizes floor space utilization with features that carefully protect temperature sensitive components [PATENT PENDING].
- CT Classic™ units also available.

OPTIONS & ACCESSORIES:
- ▸ Smoking feature - including one-step cold smoking
- ▸ Recessed door
- ▸ Hard-wired, multi-point core temperature probe
- ▸ Automatic grease collection

TECHNICAL DATA

Electrical CTP20-20E:	380-415 V; 3PH; 50 Hz
	ECO (standard): 56.4-66 kW
	PROPower (option): 64.7-77 kW
	440-480 V; 3PH; 60 Hz
	ECO (standard): 56.5-66 kW
	PROPower (option): 64.8-77 kW
Electrical CTP20-20G:	380-415 V; 3PH; 50 Hz; 2.0 kW
	266,000 BTU/hr
Exterior Dimensions:	H 2012mm x W 1111mm x D 1192mm
Product Capacity:	40 x GN 1/1 x 65mm or
	20 x GN 1/1 x 65mm
Weight:	499kg net; 522kg ship
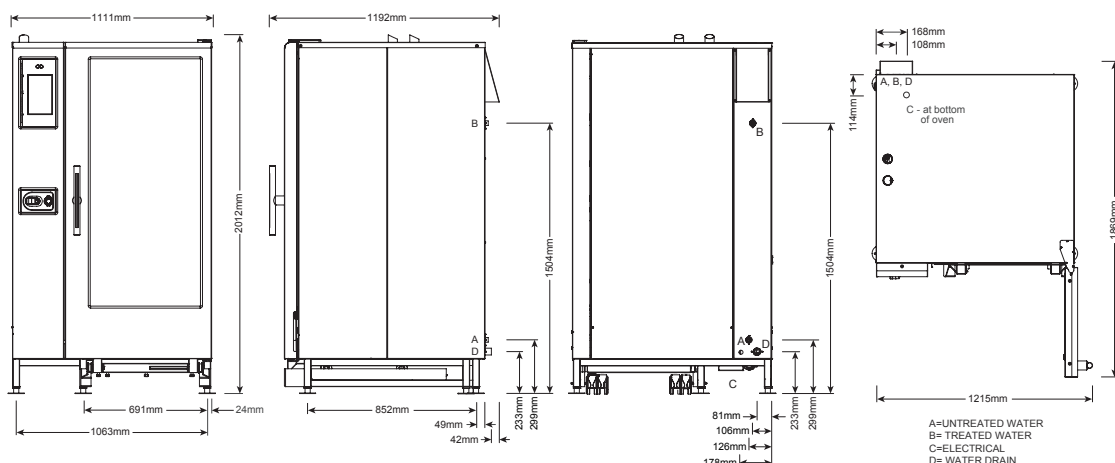
A=UNTREATED WATER
B= TREATED WATER
C=ELECTRICAL
D= WATER DRAIN

300-TH/III

- Halo Heat®... a controlled, uniform heat source that gently cooks, holds, and surrounds food for better appearance, taste, and longer holding life.
- Low energy consumption.
- No oven hoods or outside venting required.
- Temperature Ranges:
  - » Cook - 93°C to 162°C
  - » Probe - 10°C to 91°C
  - » Hold - 15°C to 96°C
- Deluxe control with removable probe.
- Stainless steel construction.
- Programmable with 8 preset buttons.
- Includes two (2) wire shelves and one (1) drip pan with drain.
- Four (4) carrying handles.
- Holds up to three (3) GN 1/1 x 65mm pans.
- Stackable design.

OPTIONS & ACCESSORIES:
- ▸ Casters (76mm)
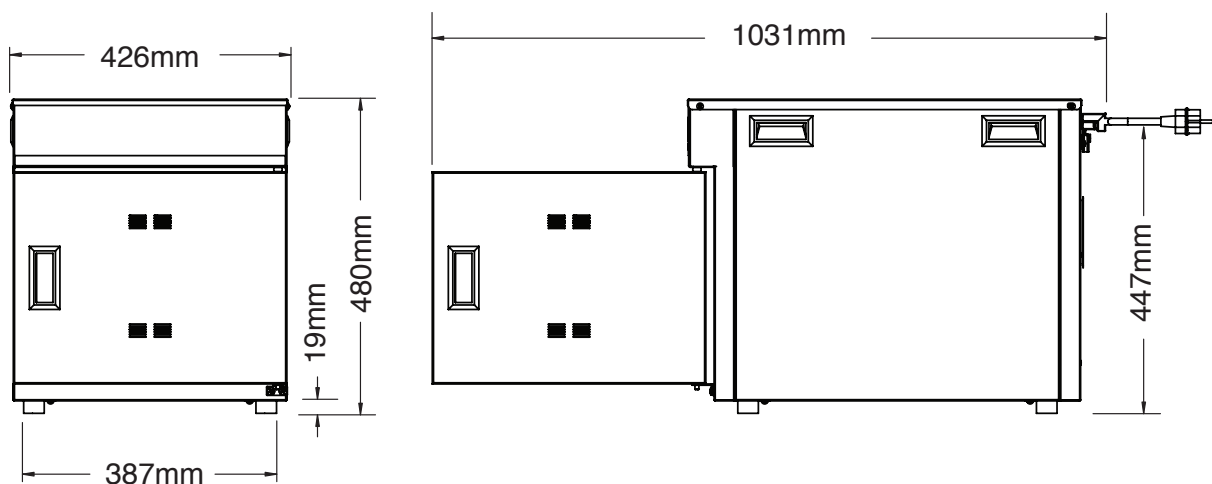- ▸ HACCP data access

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 0.62 kW; with cord & plug
Exterior Dimensions:	H 480mm x W 426mm x D 643mm
Interior Dimensions:	H 305mm x W 348mm x D 546mm
Product Capacity:	16kg maximum
Weight:	31kg net; 59kg ship

426mm · 480mm · 19mm · 387mm · 1031mm · 447mm

Lifetime Warranty

ecosmart® HALO HEAT®

On all Cook and Hold heating elements (EXCLUDES LABOR).

500-TH/III

- Halo Heat®... a controlled, uniform heat source that gently cooks, holds, and surrounds food for better appearance, taste, and longer holding life.
- Low energy consumption.
- No oven hoods or outside venting required.
- Temperature Ranges:
  » Cook - 93°C to 162°C
  » Probe - 10°C to 91°C
  » Hold - 15°C to 96°C
- Deluxe control with removable probe.
- Stainless steel construction.
- Programmable with 8 preset buttons.
- Includes two (2) wire shelves and one (1) drip pan with drain.
- Casters are included.
- Holds up to four (4) GN 1/1 x 65mm pans.
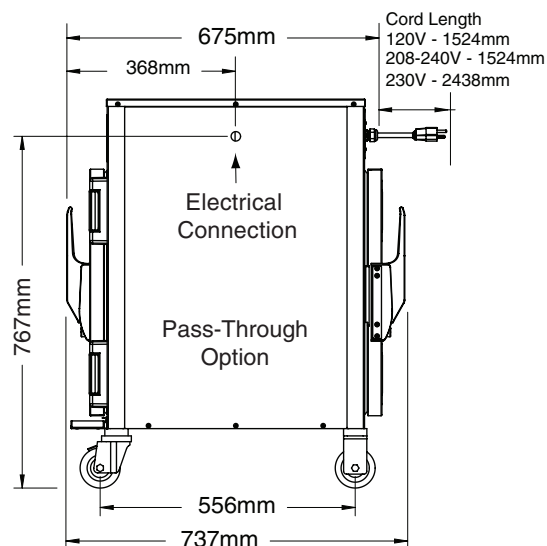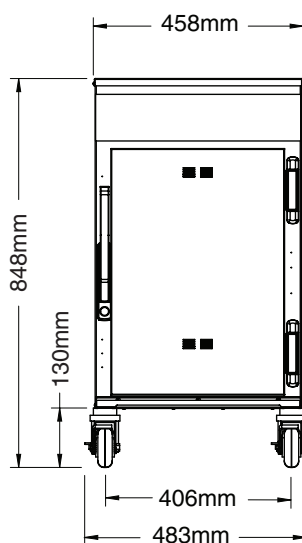- Stackable design.

OPTIONS & ACCESSORIES:
  ▶ Legs (152mm)
  ▶ Bumper assembly, full-perimeter rubber
  ▶ Window door
  ▶ HACCP data access
  ▶ Simple control (500-TH-II)

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 2.8 kW; with cord & plug
Exterior Dimensions:	H 718mm x W 458mm x D 675mm
With Casters:	H 848mm (89mm casters)
Interior Dimensions:	H 509mm x W 365mm x D 546mm
Product Capacity:	18kg maximum
Weight:	64kg net; 82kg ship

458mm
848mm
130mm
406mm
483mm

675mm
368mm

Cord Length
120V - 1524mm
208-240V - 1524mm
230V - 2438mm

Electrical Connection

Pass-Through Option

767mm
556mm
737mm

Lifetime Warranty

ecosmart® HALO HEAT®

On all Cook and Hold heating elements (EXCLUDES LABOR).

750-TH/III

- Halo Heat®... a controlled, uniform heat source that gently cooks, holds, and surrounds food for better appearance, taste, and longer holding life.
- Low energy consumption.
- No oven hoods or outside venting required.
- Temperature Ranges:
  » Cook - 93°C to 162°C
  » Probe - 10°C to 90°C
  » Hold - 15°C to 96°C
- Deluxe control with removable probe.
- Stainless steel construction.
- Programmable with 8 preset buttons.
- Includes three (3) wire shelves and one (1) drip pan with drain.
- Casters are included.
- Holds up to ten (10) GN 1/1 x 65mm pans.
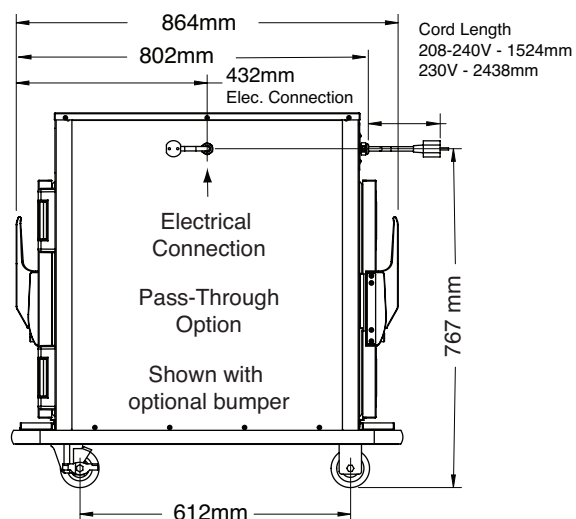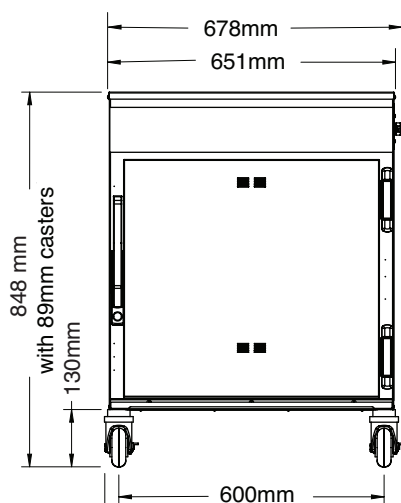- Stackable design.

OPTIONS & ACCESSORIES:
▸ Legs (152mm)
▸ Bumper assembly, full-perimeter rubber
▸ Window door
▸ HACCP data access
▸ Simple control (750-TH-II)

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 2.8 kW; with cord & plug
Exterior Dimensions:	H 718mm x W 651mm x D 802mm
With Casters:	H 848mm (89mm casters)
Interior Dimensions:	H 510mm x W 559mm x D 673mm
Product Capacity:	45kg maximum
Weight:	87kg net; 117kg ship

678mm
651mm
848 mm with 89mm casters
130mm
600mm

864mm
802mm
432mm Elec. Connection
Cord Length
208-240V - 1524mm
230V - 2438mm

Electrical Connection

Pass-Through Option

Shown with optional bumper

767 mm
612mm

Lifetime Warranty

ecosmart® HALO HEAT®

On all Cook and Hold heating elements (EXCLUDES LABOR).

1200-TH/III

- Halo Heat®... a controlled, uniform heat source that gently cooks, holds, and surrounds food for better appearance, taste, and longer holding life.
- Low energy consumption.
- No oven hoods or outside venting required.
- Temperature Ranges:
  - » Cook - 93°C to 162°C
  - » Probe - 10°C to 90°C
  - » Hold - 15°C to 96°C
- Deluxe control with removable probe.
- Stainless steel construction.
- Dual cavity.
- Programmable with 8 preset buttons.
- Includes three (3) wire shelves and one (1) drip pan with drain per compartment.
- Casters are included.
- Holds up to four (4) GN 1/1 x 65mm pans per compartment.

OPTIONS & ACCESSORIES:

- ▶ Legs (152mm)
- ▶ Bumper assembly, full-perimeter rubber
- ▶ Window door
- ▶ HACCP data access
- ▶ Simple control (1000-TH-I)

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 6.6 kW or 380-415 V; 3PH; 50/60 Hz; 6.0 kW
Exterior Dimensions:	H 1748mm x W 572mm x D802mm
With Casters:	H 1920mm (127mm casters)
Interior Dimensions:	H 683mm x W 479mm x D 673mm per compartment
Product Capacity:	54kg maximum per compartment
Weight:	176kg net; 196kg ship
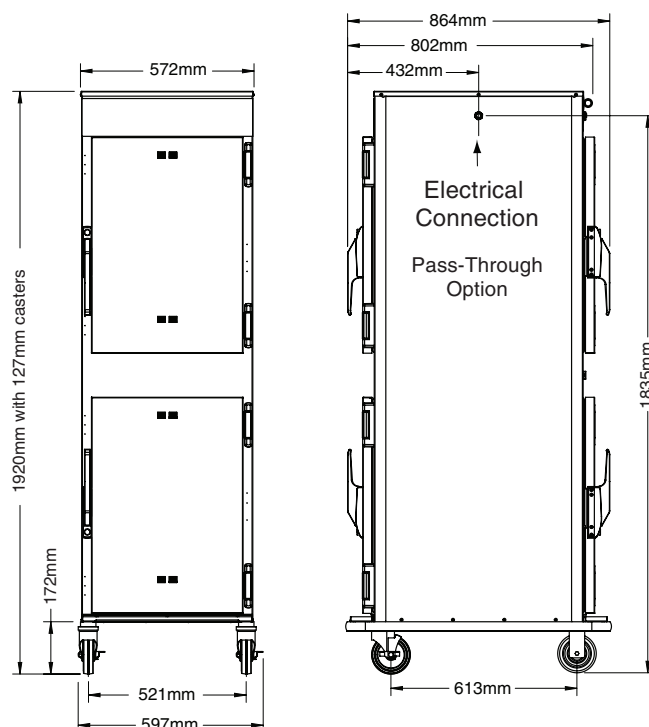
Lifetime Warranty

On all Cook and Hold heating elements (EXCLUDES LABOR).

767-SK/III

- Halo Heat®... a controlled, uniform heat source that gently cooks, holds, and surrounds food for better appearance, taste, and longer holding life.
- Hot or cold smoke.
- Smokes with real wood chips.
- Low energy consumption.
- Temperature Ranges:
  - » Cook - 93°C to 162°C
  - » Probe - 10°C to 90°C
  - » Hold - 15°C to 96°C
- Deluxe control with removable probe.
- Stainless steel construction.
- Casters are included.
- Programmable with 8 preset buttons.
- Includes three (3) wire shelves and one (1) drip pan with drain.
- Holds up to nine (9) GN 1/1 x 65mm pans or five (5) GN 2/1 x 65mm.

OPTIONS & ACCESSORIES:

- ▶ Legs (152mm)
- ▶ Bumper assembly, full-perimeter rubber
- ▶ Choice of wood chips for smoking (Hickory, Maple, Cherry, Apple)
- ▶ Window door
- ▶ HACCP data access
- ▶ Choice of color finish
- ▶ Simple control (767-SK)
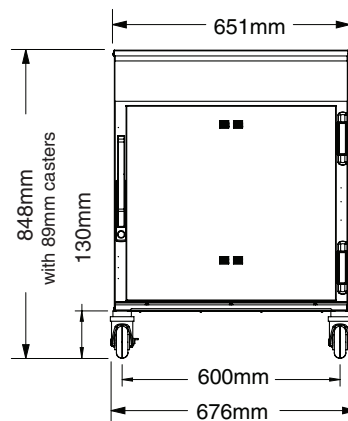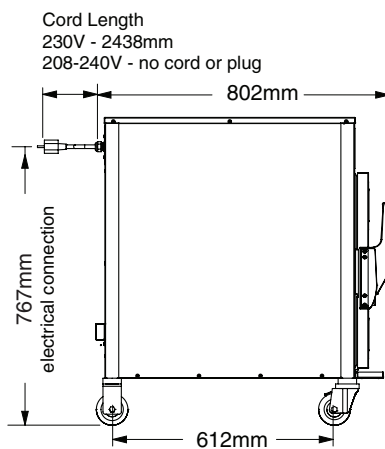
SHOWN WITH OPTIONAL WINDOW DOOR

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 3.1 kW; with cord & plug
Exterior Dimensions:	H 718mm x W 651mm x D 802mm
With Casters:	H 848mm (89mm casters)
Interior Dimensions:	H 510mm x W 559mm x D 673mm
Product Capacity:	45kg maximum
Weight:	86kg net; 128kg ship

Cord Length
230V - 2438mm
208-240V - no cord or plug

802mm

767mm electrical connection

612mm

651mm

848mm with 89mm casters

130mm

600mm

676mm

Lifetime Warranty

ecosmart® HALO HEAT®

On all Cook and Hold heating elements (EXCLUDES LABOR).

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1767-SK/III

- Halo Heat®... a controlled, uniform heat source that gently cooks, holds, and surrounds food for better appearance, taste, and longer holding life.
- Hot or cold smoke.
- Smokes with real wood chips.
- Low energy consumption.
- Temperature Ranges:
  - » Cook - 93°C to 162°C
  - » Probe - 10°C to 90°C
  - » Hold - 15°C to 96°C
- Deluxe control with removable probe.
- Stainless steel construction.
- Dual cavity.
- Casters are included.
- Programmable with 8 preset buttons.
- Includes three (3) wire shelves and one (1) drip pan with drain per compartment.
- Holds up to nine (9) GN 1/1 x 65mm pans or five (5) GN 2/1 x 65mm per cavity.

OPTIONS & ACCESSORIES:

- ▶ Legs (152mm)
- ▶ Bumper assembly, full-perimeter rubber
- ▶ Choice of wood chips for smoking (Hickory, Maple, Cherry, Apple)
- ▶ Window door
- ▶ HACCP data access
- ▶ Choice of color finish
- ▶ Simple control (1767-SK)

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 6.2 kW or 380-415 V; 3PH; 50/60 Hz; 6.4 kW
Exterior Dimensions:	H 1400mm x W 651mm x D 832mm
With Casters:	H 1572mm (127mm casters)
Interior Dimensions:	H 510mm x W 559mm x D 673mm per compartment
Product Capacity:	45kg maximum per compartment
Weight:	163kg net; 204kg ship
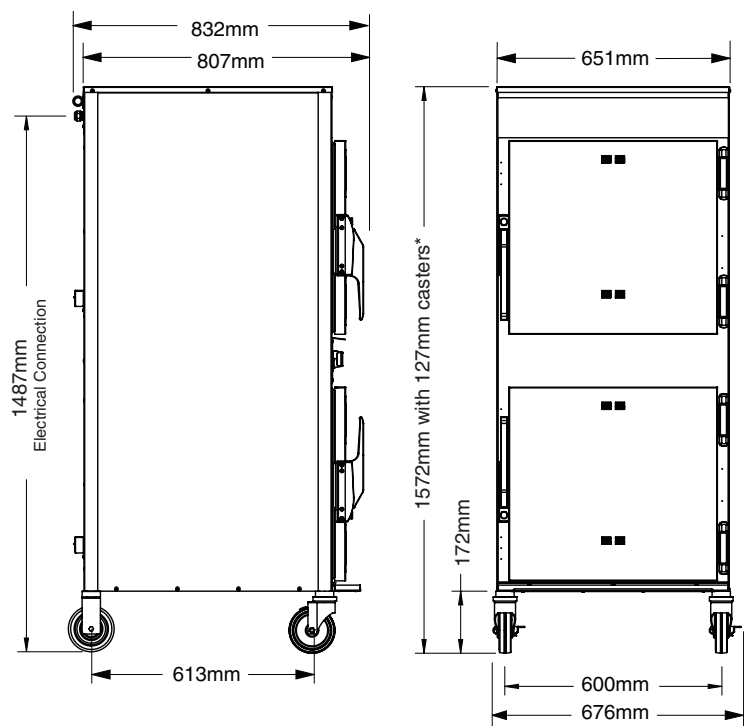
Lifetime Warranty

On all Cook and Hold heating elements (EXCLUDES LABOR).

16

AR-7E ELECTRIC

- Cook and hold in a single counter top rotisserie that features a combination of convection and radiant heat.
- Electronic control with digital display of times and temperatures.
- A choice of one or two cooking stages for an improved finished product.
- Temperature Ranges:
  - » Cook - 121°C to 218°C
  - » Hold - 60°C to 99°C
- Stainless steel construction.
- Double pane door with curved glass exterior adds style and reduces glass temperature.
- Easy cleaning.
- Includes seven (7) removable stainless steel angled skewers and a drip pan with drain.
- Includes legs.
- Stackable with another AR-7E, AR-7H holding cabinet, or with a ventless hood.
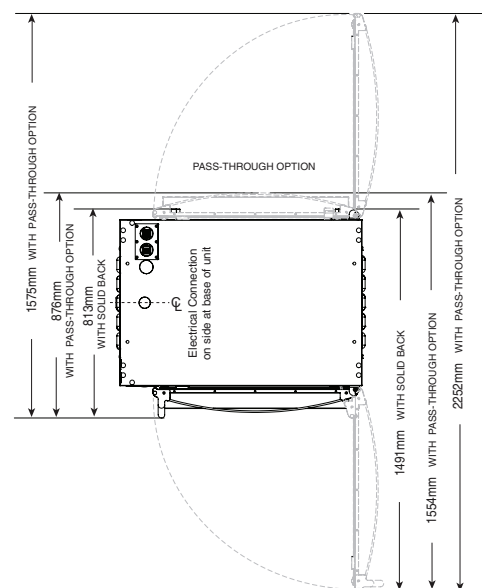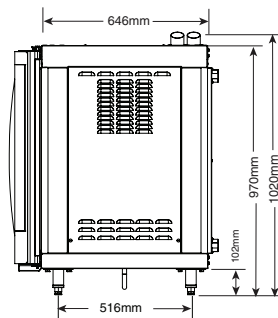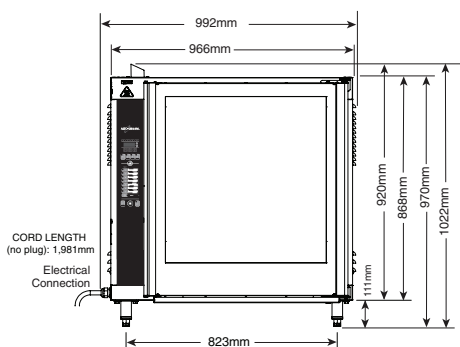
OPTIONS & ACCESSORIES:

- ▶ Deluxe electronic programmable control with a seven (7) program memory for both the cooking and holding function.
- ▶ Choice of color finish
- ▶ Wire baskets
- ▶ Skewers (stainless steel piercing skewer, stainless steel turkey skewer, and teflon angled V spit)

MODEL AR-7E SHOWN WITH OPTIONAL DELUXE CONTROL, DOUBLE PANE CURVED GLASS DOORS, OPTIONAL BURGUNDY COLOR FINISH AND NON-CONTROL SIDE PASS-THROUGH DOOR

TECHNICAL DATA

Electrical:	380-415 V; 3PH; 50/60 Hz; 8.8 kW
Fuse Protection:	32A
Exterior Dimensions:	H 1020mm x W 992mm x D 813mm
With Feet:	H 918mm (102mm legs)
Product Capacity:	28 chickens (7 skewers or 7 baskets)
Weight:	164kg net; 245kg ship

CORD LENGTH (no plug): 1,981mm
Electrical Connection

992mm
966mm
920mm
868mm
970mm
1022mm
111mm
823mm

646mm
970mm
1020mm
102mm
516mm

PASS-THROUGH OPTION
1575mm WITH PASS-THROUGH OPTION
876mm WITH PASS-THROUGH OPTION
813mm WITH SOLID BACK
Electrical Connection on side at base of unit
1491mm WITH SOLID BACK
2252mm WITH PASS-THROUGH OPTION
1554mm WITH PASS-THROUGH OPTION

ecosmart

ROTISSERIE OVENS

AR-7EVH WITH VENTLESS HOOD

- No oven hoods or outside venting required.
- Cook and hold in a single counter top rotisserie that features a combination of convection and radiant heat.
- Electronic control with digital display of times and temperatures.
- A choice of one or two cooking stages for an improved finished product.
- Temperature Ranges:
  - » Cook - 121°C to 218°C
  - » Hold - 60°C to 99°C
- Stainless steel construction.
- Double pane door with curved glass exterior adds style and reduces glass temperature.
- Easy cleaning.
- Includes seven (7) removable stainless steel angled skewers and a drip pan with drain.
- Includes legs.
- Stackable with an AR-7H holding cabinet.

OPTIONS & ACCESSORIES:

- Deluxe electronic programmable control with a seven (7) program memory for both the cooking and holding function.
- Choice of color finish
- Wire baskets
- Skewers (stainless steel piercing skewer, stainless steel turkey skewer, and teflon angled V spit)
- Replacement filters - Grease or Charcoal

MODEL *AR-7EVH* SHOWN WITH STANDARD CONTROL, OPTIONAL DOUBLE PANE CURVED GLASS DOOR AND STANDARD STAINLESS STEEL FINISH

TECHNICAL DATA

Electrical:	380-415 V; 3PH; 50/60 Hz; 8.8 kW
Fuse Protection:	32A
Exterior Dimensions:	H 1371mm x W 992mm x D 813mm
Product Capacity:	28 chickens (7 skewers or 7 baskets)
Weight:	218kg net; 258kg ship

18
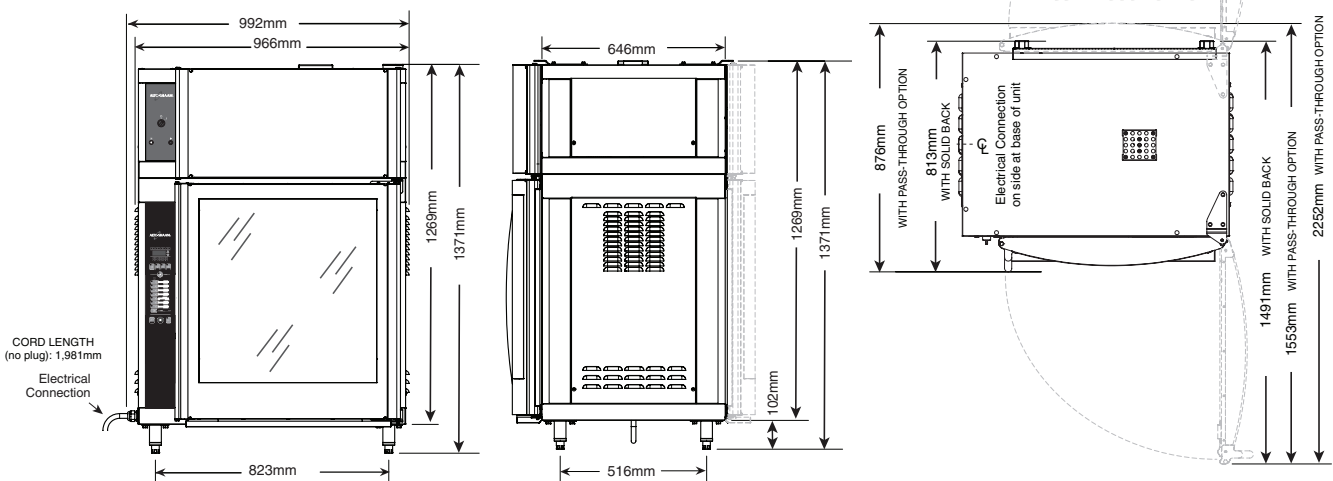
ROTISSERIE COMPANION
AR-7H

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Manual or electronic control.
- Adjustable thermostat, 16° to 93° C.
- Optional double pane door with curved glass exterior adds style.
- Stainless steel construction.
- Includes four (4) wire shelves.
- Four (4) casters; 2 rigid, 2 swivel (127mm).
- Stackable with another AR-7H holding cabinet, AR-7E Rotisserie Oven or with an AR-7EVH ventless hood.
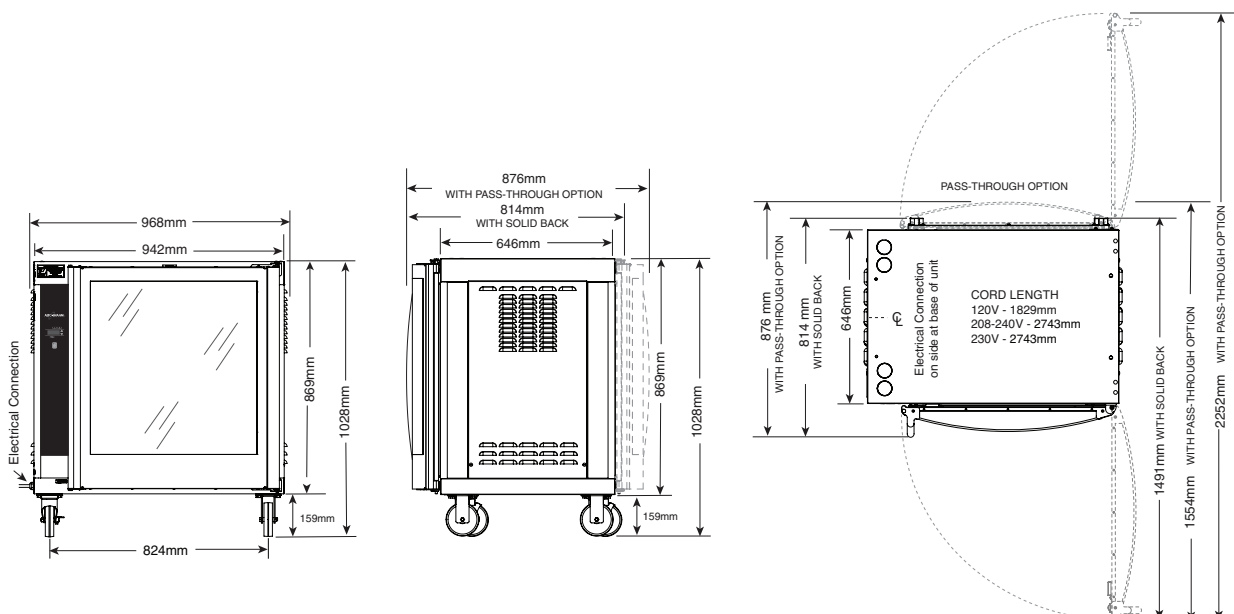
OPTIONS & ACCESSORIES:
- Legs (152mm)
- Leg assembly with flanged feet (152mm)
- Choice of color finish

AR-7EVH *ROTISSERIE OVER*
AR-7H *COMPANION HOLDING CABINET*

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 2.1 kW
Exterior Dimensions:	H 869mm x W 968mm x D 814mm
With Casters:	H 1028mm
Product Capacity:	24 chickens boats (6 per shelf)
Weight:	122kg net; 145kg ship

968mm
942mm
Electrical Connection
869mm
1028mm
159mm
824mm

876mm
WITH PASS-THROUGH OPTION
814mm
WITH SOLID BACK
646mm
869mm
1028mm
159mm

PASS-THROUGH OPTION
876 mm
WITH PASS-THROUGH OPTION
814 mm
WITH SOLID BACK
646mm
Electrical Connection on side at base of unit
CORD LENGTH
120V - 1829mm
208-240V - 2743mm
230V - 2743mm
1491mm WITH SOLID BACK
1554mm WITH PASS-THROUGH OPTION
2252mm WITH PASS-THROUGH OPTION

ecosmart® HALO HEAT

HOLDING CABINETS

DRAWER WARMERS
500-3DN
500-2DN
500-1DN

- Holds products such as meats, fish, potatoes, & rolls hot and ready to serve for several hours without the loss of quality.
- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Stainless steel construction.
- Drawers on slides with rollers for GN 1/1 pans.
- Product moisture is retained without adding water.
- Narrow footprint.
- Vented Drawers.

OPTIONS & ACCESSORIES:
- Leg stand assembly (height - 171mm)
- Caster stand assembly, includes 2 rigid and 2 swivel (height - 171mm)

500-3DN
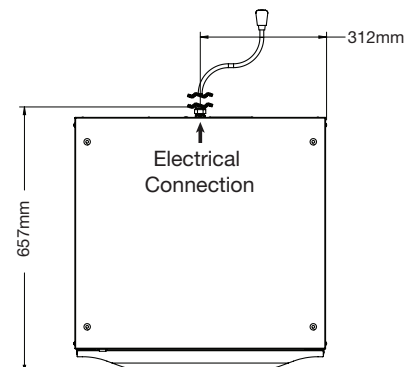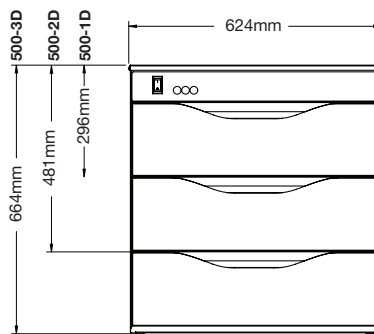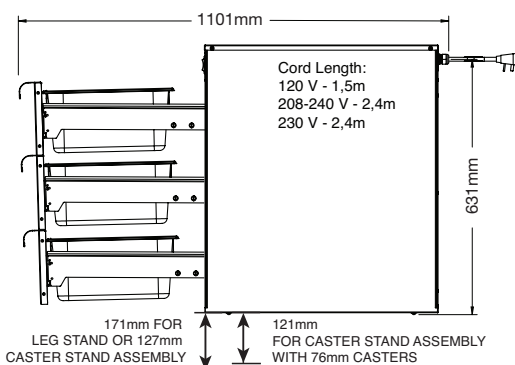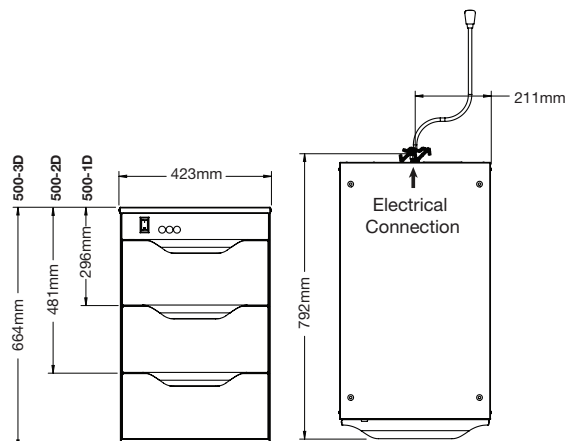
500-2DN

500-1DN

TECHNICAL DATA

500-3DN:

Electrical:	230 V; 1PH; 50Hz; 0.59kW
Exterior Dimensions:	H 664mm x W 423mm x D 792mm
Weight:	59kg net; 66kg ship
Drawers:	Three (3)

500-2DN:

Electrical:	230 V; 1PH; 50Hz; 0.59 kW
Exterior Dimensions:	H 481mm x W 423mm x D 792mm
Weight:	45kg net; 51kg ship
Drawers:	Two (2)

500-1DN:

Electrical:	230 V; 1PH; 50Hz; 0.59 kW
Exterior Dimensions:	H 296mm x W 423mm x D 792mm
Weight:	30kg net; 34kg ship
Drawers:	One (1)

Cord Length:
120 V - 1,5m
208-240 V - 2,4m
230 V - 2,4m

1364mm

631mm

171mm FOR LEG STAND OR 127mm CASTER STAND ASSEMBLY

121mm FOR CASTER STAND ASSEMBLY WITH 76mm CASTERS

500-3D 664mm
500-2D 481mm
500-1D 296mm

423mm

211mm

Electrical Connection

792mm

21
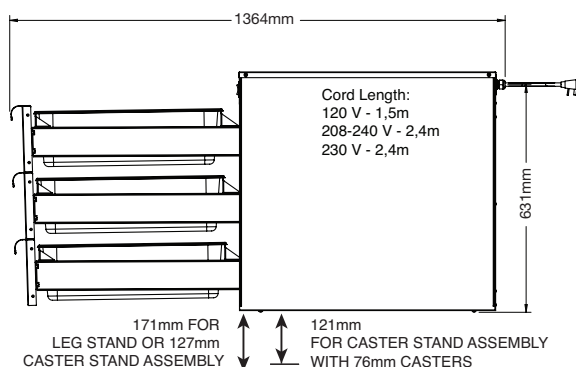
HOLDING CABINETS

300-S

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Low energy consumption.
- Temperature Ranges:
  - » Hold - 16°C to 93°C
- Simple control with digital display.
- Stainless steel construction.
- Holds up to three (3) GN 1/1 x 65mm pans.
- Four (4) carrying handles.
- Door latch.

OPTIONS & ACCESSORIES:
- ▸ Drip pan
- ▸ Stackable design

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 0.80 kW; with cord & plug
Exterior Dimensions:	H 466mm x W 443mm x D 645mm
Interior Dimensions:	H 305mm x W 348mm x D 546mm
Product Capacity:	16kg maximum
Weight:	29kg net; 57kg ship
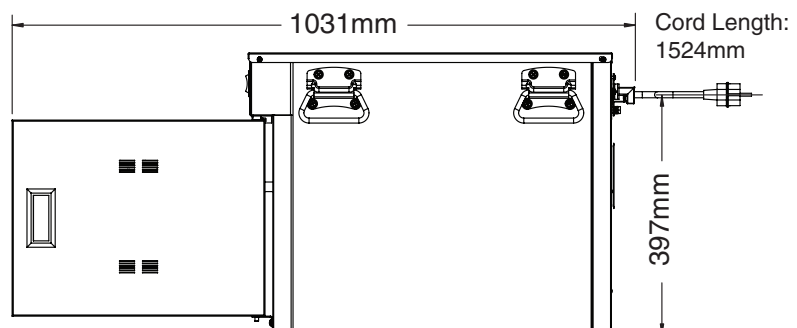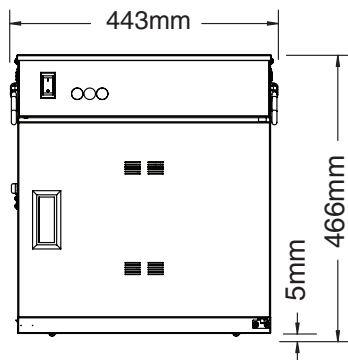
500-S

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Low energy consumption.
- Temperature Ranges:
  - » Hold - 16°C to 93°C
- Simple control with digital display.
- Stainless steel construction.
- Holds up to six (6) GN 1/1 x 65mm pans.
- Can be stacked with CS-100 carving shelf and can be used for mobile service.
- Includes two (2) wire shelves.
- Four (4) casters; 2 rigid, 2 swivel (89mm).

OPTIONS & ACCESSORIES:

- ▸ Legs (152mm)
- ▸ Bumper assembly, full-perimeter rubber with casters
- ▸ Drip pan
- ▸ Deluxe control with probe
- ▸ Stackable designs
- ▸ Pass-through design

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 0.95 kW; with cord & plug
Exterior Dimensions:	H 718mm x W 483mm x D 670mm
With Casters:	H 852mm (89mm casters)
Interior Dimensions:	H 507mm x W 362mm x D 546mm
Product Capacity:	27kg maximum
Weight:	47kg net; 79kg ship

477mm
458mm
852mm with 89mm casters
134mm
406mm
483mm

731mm
365mm
Cord Length:
120V - 1524mm
208-240V - 2438mm
230V - 2438mm
Electrical Connection
Pass-Through Option
772 mm
485mm
670mm

23

750-S

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Low energy consumption.
- Temperature Ranges:
  - » Hold - 16°C to 93°C
- Simple control with digital display.
- Stainless steel construction.
- Holds up to ten (10) GN 1/1 x 65mm pans or five (5) GN 2/1 65mm pans.
- Can be stacked with CS-200 carving shelf and can be used for mobile service.
- Includes two (2) wire shelves.
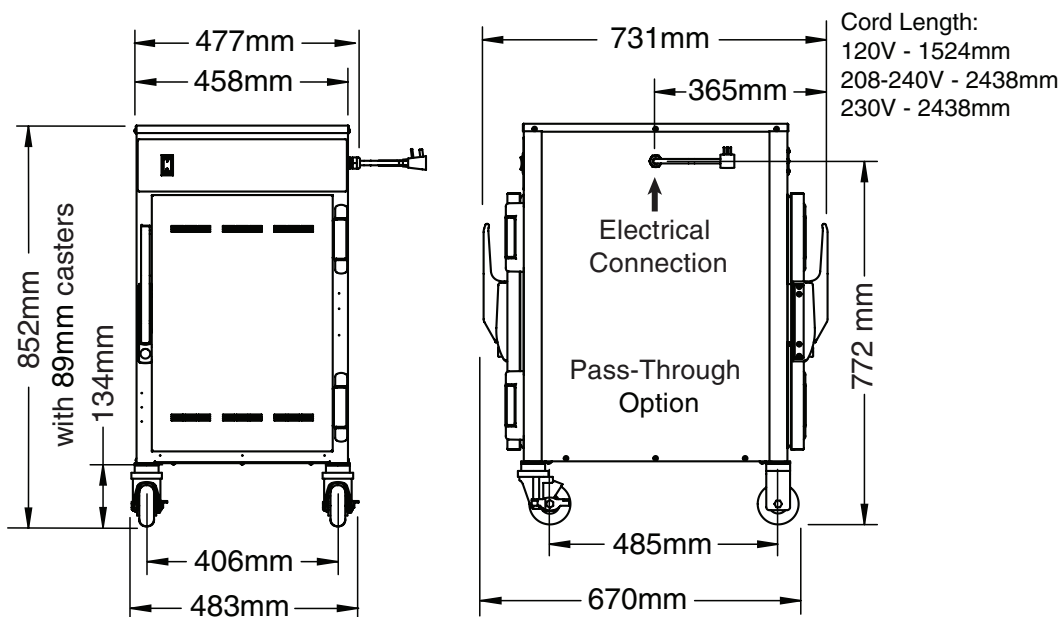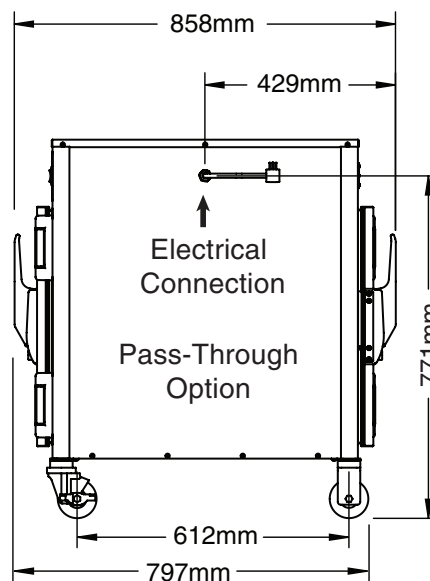- Four (4) casters; 2 rigid, 2 swivel (89mm).

OPTIONS & ACCESSORIES:
- ‣ Legs (152mm)
- ‣ Bumper assembly, full-perimeter rubber with casters
- ‣ Drip pan
- ‣ Deluxe control with probe
- ‣ Stackable designs
- ‣ Pass-through design

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 1.0 kW; with cord & plug
Exterior Dimensions:	H 718mm x W 676mm x D 797mm
With Casters:	H 852mm (89mm casters)
Interior Dimensions:	H 507mm x W 556mm x D 673mm
Product Capacity:	54kg maximum
Weight:	71kg net; 103kg ship

670mm
651mm
852mm with 89mm casters
134mm
600 mm
676 mm

858mm
429mm
Cord Length:
120V - 1524mm
208-240V - 2438mm
230V - 2438mm

Electrical Connection

Pass-Through Option

771mm
612mm
797mm

1200-S

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Low energy consumption.
- Temperature Ranges:
  - » Hold - 16°C to 93°C
- Simple control with digital display.
- Stainless steel construction.
- Holds up to sixteen (16) GN 1/1 x 65mm pans or eight (8) GN 2/1 x 65mm pans.
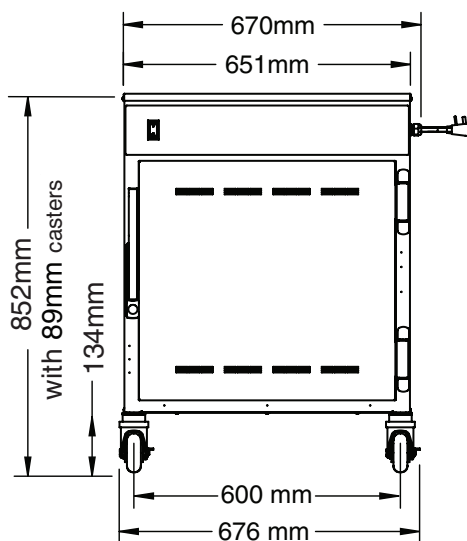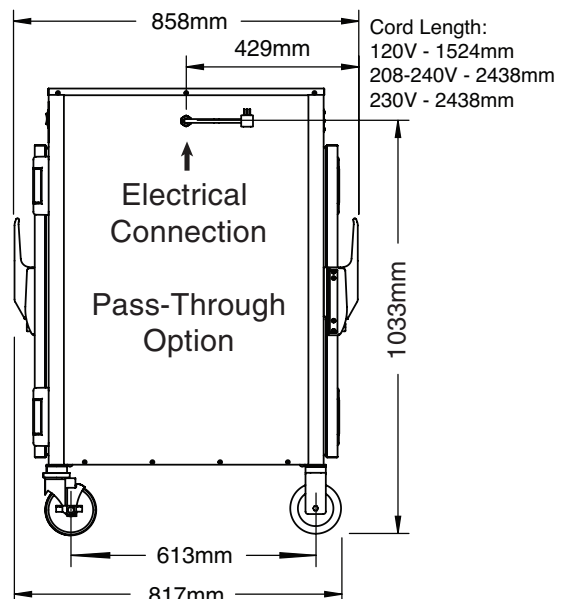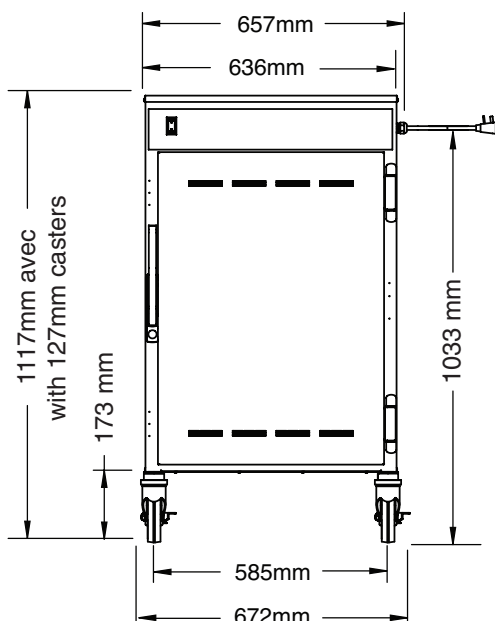- Four (4) casters; 2 rigid, 2 swivel (127mm).

OPTIONS & ACCESSORIES:

- ▸ Legs (152mm)
- ▸ Bumper assembly, full-perimeter rubber with casters
- ▸ Drip pan
- ▸ Deluxe control with probe
- ▸ Stackable designs
- ▸ Window door
- ▸ Pass-through design

SHOWN WITH OPTIONAL DELUXE CONTROL

TECHNICAL DATA

Electrical:	230 V; 1000W; 1PH; 50/60 Hz; 0.88 kW; with cord & plug 230 V; 2000W; 1PH; 50/60 Hz; 1.8 kW; with cord & plug
Exterior Dimensions:	H 944mm x W 672mm x D 817mm
With Casters:	H 1117mm (127mm casters)
Interior Dimensions:	H 730mm x W 541mm x D 673mm
Product Capacity:	87kg maximum
Weight:	81kg net; 102kg ship

657mm
636mm
1117mm avec with 127mm casters
173 mm
1033 mm
585mm
672mm

858mm
429mm
Cord Length:
120V - 1524mm
208-240V - 2438mm
230V - 2438mm

Electrical Connection

Pass-Through Option

1033mm
613mm
817mm

HOLDING CABINETS

1200-UP

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Low energy consumption.
- Temperature Ranges:
  - » Hold - 16°C to 93°C
- Simple control with digital display.
- Stainless steel construction.
- Holds up to sixteen (16) GN 1/1 x 65mm pans or eight (8) GN 2/1 x 65mm pans per compartment.
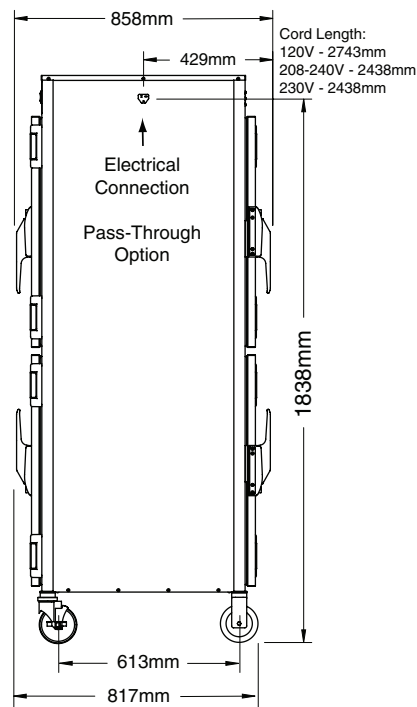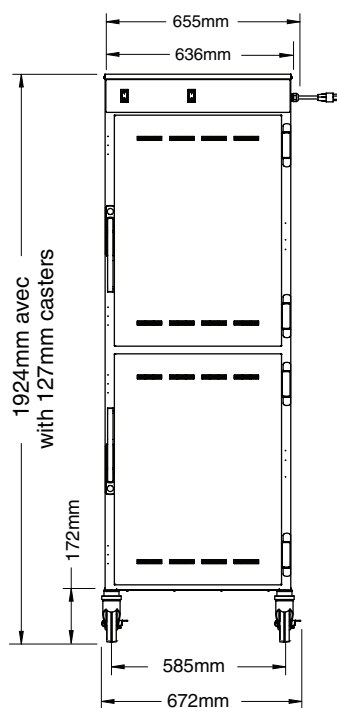- Four (4) casters; 2 rigid, 2 swivel (127mm).

  OPTIONS & ACCESSORIES:
  - ▸ Legs (152mm)
  - ▸ Bumper assembly, full-perimeter rubber with casters
  - ▸ Deluxe control with probe
  - ▸ Window door for each compartment
  - ▸ Pass-through design

TECHNICAL DATA

Electrical:	230 V; 2000W; 1PH; 50/60 Hz; 1.8 kW; with cord & plug 230 V; 4000W; 1PH; 50/60 Hz; 3.5 kW; with cord & plug
Exterior Dimensions:	H 1797mm x W 672mm x D 817mm
With Casters:	H 1924mm (127mm casters)
Interior Dimensions:	H 730mm x W 541mm x D 673mm per compartment
Product Capacity:	87kg maximum per compartment
Weight:	151kg net; 178kg ship

655mm
636mm
1924mm avec with 127mm casters
172mm
585mm
672mm

858mm
429mm
Cord Length:
120V - 2743mm
208-240V - 2438mm
230V - 2438mm
Electrical Connection
Pass-Through Option
1838mm
613mm
817mm

HOLDING CABINETS

1000-MH2-1

- Holds pre-plated food fresh, flavorful and hot.
- Full perimeter bumper, flush transport handles, heavy duty casters along with the cart's reduced height provide easy mobility.
- A helicoil power cable keeps the power cord out of the way during transportation.
- Stainless steel surfaces resist corrosion.
- Easy to clean interior and base.
- Full access front gives the operator 1300mm of clear, unobstructed storage.
- All mechanical equipment is easily accessible for ease in servicing.
- Electronic LED digital display monitors inside air temperature.
- Non-tilt pan slides.

OPTIONS & ACCESSORIES:
- ▸ Shelves, stainless steel, 2/1 GN (650mm x 530mm)

TECHNICAL DATA

Electrical:	220 V; 1PH; 50/60 Hz; 2.2 kW
Exterior Dimensions:	H 1740mm x W 840mm x D 915mm
Interior Dimensions:	H 1300mm x W 595mm x D 670mm
Weight:	110kg net; 135kg ship
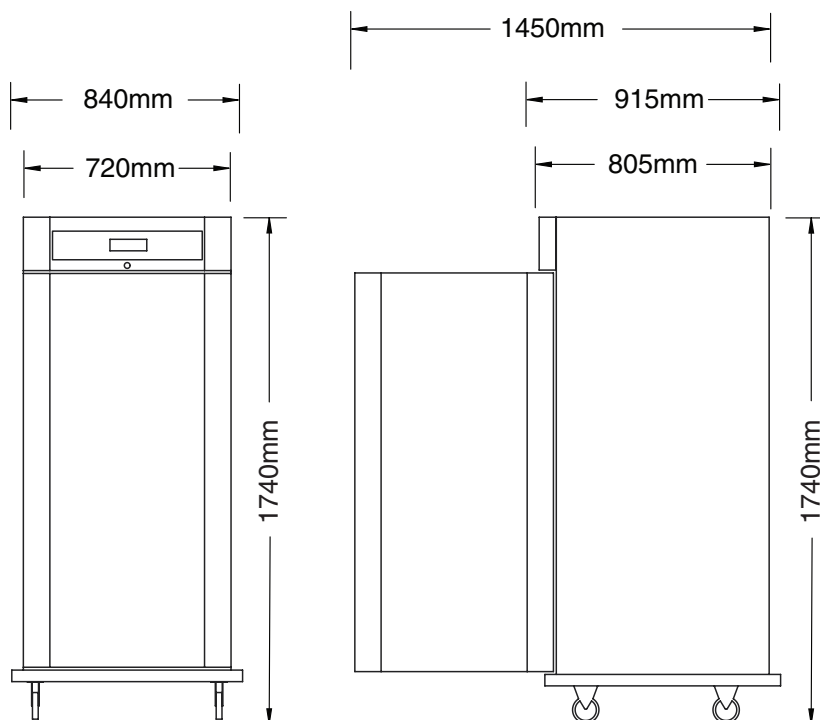
COMPANION HOLDING CABINET WITH ROLL-IN CART
20-20MW, 20-20W

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Stainless steel construction.
- Adjustable electronic thermostat, 16° to 96° C.
- Digital display to monitor inside air temperature.
- Left-hand door hinging.

OPTIONS & ACCESSORIES:

▸ Roll-in pan cart or plate cart with four (4) casters; 2 rigid, 2 swivel (127mm). Roll-in cart is designed for maximum capacity and can be used with a 20-10 or 20-20 Combitherm® Oven (SPECIFY OVEN AT TIME OF ORDER).

20-20MW

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 2.6 kW
Exterior Dimensions	
20-20MW:	H 1898mm x W 888mm x D 1049mm with casters
20-20W:	H 1898mm x W 830mm x D 1039mm with legs
Interior Dimensions:	H 1505mm x W 614mm x D 846mm
Product Capacity:	20 GN 2/1 x 65mm or 40 GN 1/1 x 65mm
Weight:	190kg net; 244kg ship

ROLL-IN PAN CART

ROLL-IN PLATE CART

20-20MW

1039mm
1898mm
888mm
1735mm
1049mm to MW bumper

1599mm to MW bumper
1557mm
33mm
Cord Length: 2743mm
1660mm
1669mm
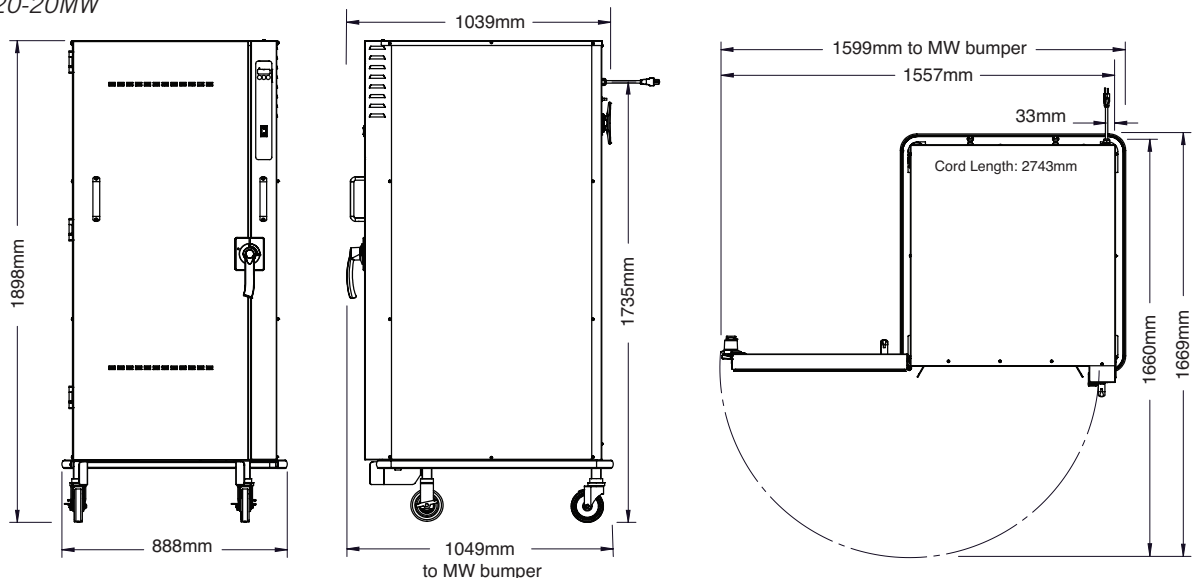
BANQUET CARTS
1000-BQ2/96

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Provide hot, plated meal service for any size banquet.
- Stainless steel construction.
- Transport handles on each end of the cart.
- Adjustable electronic thermostat, 16° to 93° C.
- Digital display to monitor inside air temperature.
- One (1) compartment.
- Four (4) wire shelves included.
- Four (4) casters; 2 rigid, 2 swivel (152mm).
- Maximum capacity:
  » 96 plates/24 carriers with 4 plates each (254mm)
  » 64 plates/16 carriers with 4 plates each (324mm)

OPTIONS & ACCESSORIES:

- Uncovered "P" plate carriers
  (plate diameter – 197mm to 254mm)
- Covered "C" plate carriers
  (plate diameter – 197mm to 248mm)
- Uncovered "EP" plate carriers
  (plate diameter – 241mm to 318mm)
- Covered "EC" plate carriers
  (plate diameter – 241mm to 318mm)
- Split door

SHOWN WITH OPTIONAL SPLIT DOOR

TECHNICAL DATA

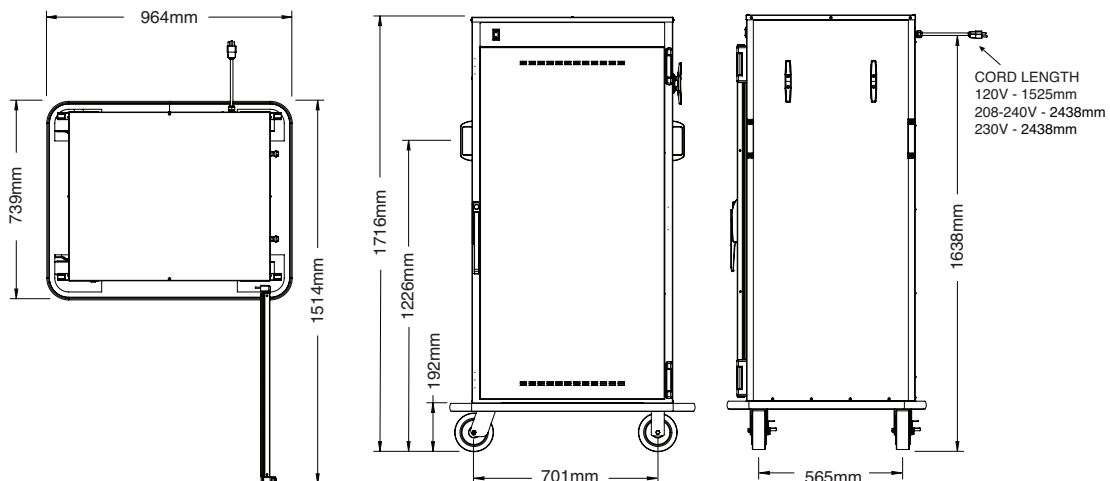|	
Electrical:	230 V; 1PH; 50/60 Hz; 1.5 kW; with cord & plug
Exterior Dimensions:	H 1716mm x W 964mm x D 739mm
Interior Dimensions:	H 1342mm x W 717mm x D 647mm
Weight:	146kg net; 188kg ship

UNCOVERED "P" PLATE CARRIERS   *COVERED "C" PLATE CARRIERS*

CORD LENGTH
120V - 1525mm
208-240V - 2438mm
230V - 2438mm

BANQUET CARTS
1000-BQ2/128

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Provide hot, plated meal service for any size banquet.
- Stainless steel construction.
- Transport handles on each end of the cart.
- Adjustable electronic thermostat, 16° to 93° C.
- Digital display to monitor inside air temperature.
- One (1) compartment.
- Four (4) wire shelves included.
- Four (4) casters; 2 rigid, 2 swivel (152mm).
- Maximum capacity:
  » 128 plates/32 carriers with 4 plates each (254mm)
  » 96 plates/24 carriers with 4 plates each (298mm)

OPTIONS & ACCESSORIES:
- Uncovered "P" plate carriers (plate diameter – 197mm to 254mm)
- Covered "C" plate carriers (plate diameter – 197mm to 248mm)
- Uncovered "EP" plate carriers (plate diameter – 241mm to 318mm)
- Covered "EC" plate carriers (plate diameter – 241mm to 318mm)
- Split door

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 2.0 kW; with cord & plug
Exterior Dimensions:	H 1716mm x W 1164mm x D 739mm
Interior Dimensions:	H 1342mm x W 917mm x D 647mm
Weight:	168kg net; 220kg ship

UNCOVERED "P" PLATE CARRIERS   *COVERED "C" PLATE CARRIERS*

CORD LENGTH
120V - 1525mm
208-240V - 2438mm
230V - 2438mm

30
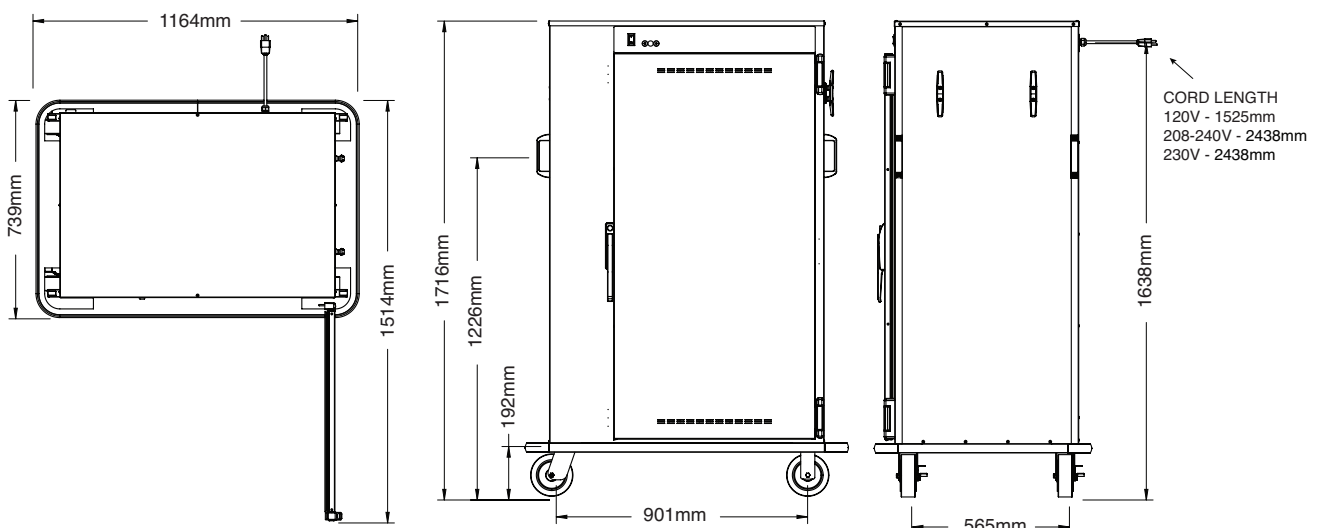
BANQUET CARTS
1000-BQ2/192

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Provide hot, plated meal service for any size banquet.
- Stainless steel construction.
- Transport handles on each end of the cart.
- Adjustable electronic thermostat, 16° to 93° C.
- Digital display to monitor inside air temperature.
- Two (2) compartments.
- Eight (8) wire shelves included.
- Six (6) casters; 2 rigid, 4 swivel (152mm).
- Maximum capacity:
  - » 192 plates/48 carriers with 4 plates each (254mm)
  - » 128 plates/32 carriers with 4 plates each (324mm)

OPTIONS & ACCESSORIES:
- ▶ Uncovered "P" plate carriers (plate diameter – 197mm to 254mm)
- ▶ Covered "C" plate carriers (plate diameter – 197mm to 248mm)
- ▶ Uncovered "EP" plate carriers (plate diameter – 241mm to 318mm)
- ▶ Covered "EC" plate carriers (plate diameter – 241mm to 318mm)
- ▶ Split door

TECHNICAL DATA

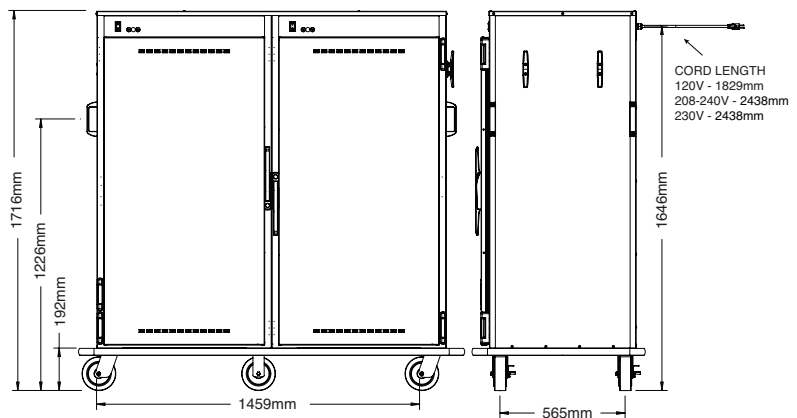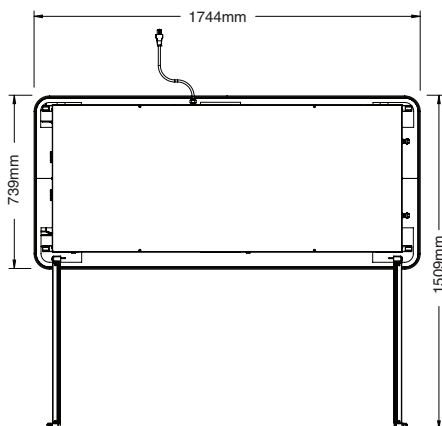|	
Electrical:	230 V; 1PH; 50/60 Hz; 3.0 kW; with cord & plug
Exterior Dimensions:	H 1716mm x W 1744mm x D 739mm
Interior Dimensions:	H 1342mm x W 717mm x D 647mm Per door opening
Weight:	280kg net; 340kg ship

UNCOVERED "P"
PLATE CARRIERS

COVERED "C"
PLATE CARRIERS

1744mm
739mm
1509mm

1716mm
1226mm
192mm
1459mm

CORD LENGTH
120V - 1829mm
208-240V - 2438mm
230V - 2438mm

1646mm
565mm

MULTI-SHELF DISPLAY CASE
ED2SYS-48/2S
ED2SYS-72/2S
ED2SYS-96/2S

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds and displays hot food fresh and moist for hours — without adding water.
- Displays hot food without condensation on glass.
- Standard black painted end panel frames.
- Large capacity with multi-shelf display and self-service design handle high volume sales.
- Designed for pre-packaged products.
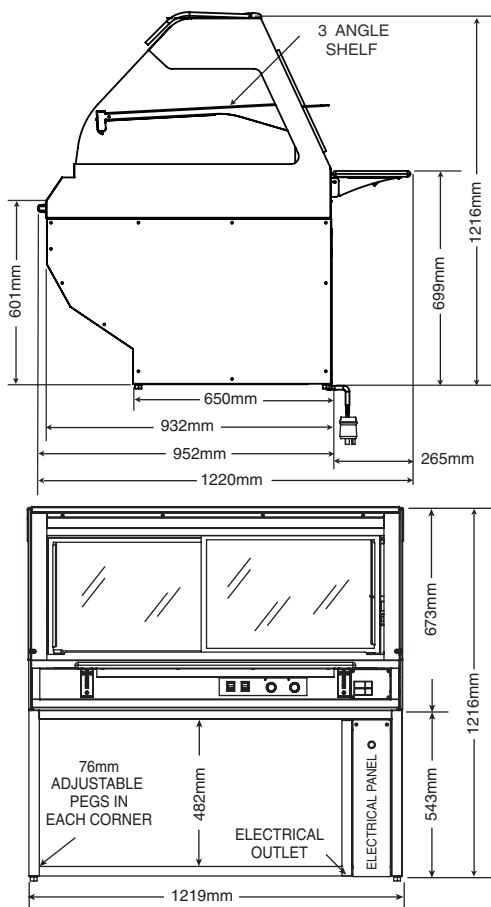
ED2SYS-48/2S

TECHNICAL DATA

ED2SYS-48/2S:

Electrical:	240 V; 1PH; 50/60 Hz; 2.8 kW
Top Shelf:	W 1085mm x D 475mm
Bottom Shelf:	W 1033mm x D 730mm
Exterior Dimensions:	H 1216mm x W 1219mm x D 1220mm
Product Capacity:	Top Shelf - 12 chicken boats Bottom Shelf - 15 chicken boats
Weight:	188kg net; 225kg ship

ED2SYS-72/2S:

Electrical:	240 V; 1PH; 50/60 Hz; 4.5 kW
Top Shelf:	W 1811mm x D 475mm
Bottom Shelf:	W 1642mm x D 730mm
Exterior Dimensions:	H 1216mm x W 1829mm x D 1220mm
Product Capacity:	Top Shelf - 18 chicken boats Bottom Shelf - 21 chicken boats
Weight:	259kg net; 295kg ship

ED2SYS-96/2S:

Electrical:	240 V; 1PH; 50/60 Hz; 5.2 kW
Top Shelf:	W 2377mm x D 475mm
Bottom Shelf:	W 2254mm x D 730mm
Exterior Dimensions:	H 1216mm x W 2438mm x D 1220mm
Product Capacity:	Top Shelf - 24 chicken boats Bottom Shelf - 30 chicken boats
Weight:	308kg net; 345kg ship

3 ANGLE SHELF

1216mm
699mm
601mm
650mm
932mm
952mm
265mm
1220mm

673mm
1216mm
76mm ADJUSTABLE PEGS IN EACH CORNER
482mm
ELECTRICAL PANEL
ELECTRICAL OUTLET
543mm
1219mm

ED2SYS-48/2S

FULL SERVICE DISPLAY CASE
ED2-48 & ED2SYS-48
ED2-72 & ED2SYS-72
ED2-96 & ED2SYS-96

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds and displays hot food fresh and moist for hours — without adding water.
- Displays hot food without condensation on glass.
- Exterior operator side cutting board.
- Standard black, painted end panel frames.
- ED2-60 (width 1524mm) also available. Consult the factory for details.

ED2-72

OPTIONS & ACCESSORIES:

▶ Customer self-service openings

|	
ED2-48/P; ED2-72/P	1202mm (48) or 1811mm (72) self-service opening across full length of case front
ED2-72/PL; ED2-96/PL	603mm self-service opening on left side of case front
ED2-72/PR; ED2-96/PR	603mm self-service opening on right side of case front

TECHNICAL DATA

ED2-48 & ED2SYS-48:

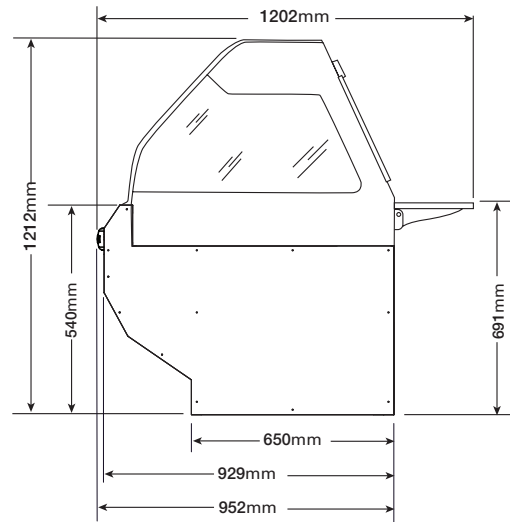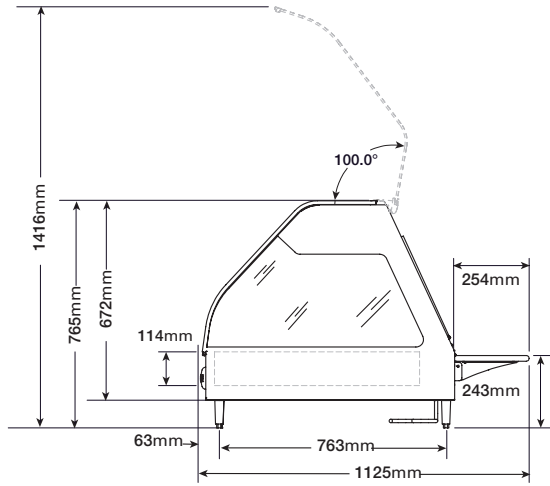|	
Electrical:	230 V; 1PH; 50/60 Hz; 2.9 kW
Exterior Dimensions:	**Counter top** H 765mm x W 1219mm x D 1125mm **With base** H 1212mm x W 1219mm x D 1202mm
Thermostat Regulation:	1-10, two separate heating zones
Product Capacity:	3 x GN 1/1 x 100mm and 3 x GN 1/3 x 100mm
Weight:	ED2-48: 135kg net; 169kg ship ED2SYS-48: 204kg net; 227kg ship

AR-7EVH over AR-7H and ED2SYS-96
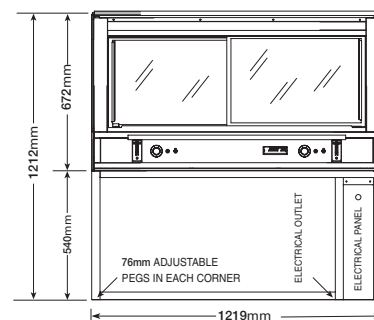
TECHNICAL DATA

ED2-72 & ED2SYS-72:

Electrical:	230 V; 1PH; 50/60 Hz; 4.2 kW or 380-415 V; 3PH; 50/60 Hz; 4.4 kW
Exterior Dimensions:	**Counter top** H 765mm x W 1829mm x D 1125mm **With base** H 1212mm x W 1829mm x D 1202mm
Thermostat Regulation:	1-10, two separate heating zones
Product Capacity:	5 x GN 1/1 x 100mm and 5 x GN 1/3 x 100mm
Weight:	ED2-72: 190kg net; 210kg ship ED2SYS-72: 282kg net; 317kg ship

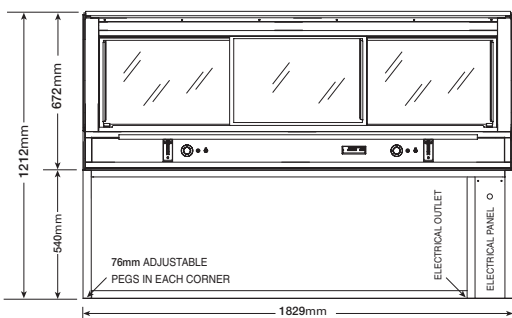## TECHNICAL DATA

ED2-96 & ED2SYS-96:

Electrical:	230 V; 1PH; 50/60 Hz; 4.2 kW or 380-415 V; 3PH; 50/60 Hz; 4.4 kW
Exterior Dimensions:	**Counter top** H 765mm x W 2438mm x D 1125mm **With base** H 1212mm x W 2438mm x D 1202mm
Thermostat Regulation:	1-10, two separate heating zones
Product Capacity:	7 x GN 1/1 x 100mm and 7 x GN 1/3 x 100mm
Weight:	ED2-72: 239kg net; 265kg ship ED2SYS-72: 325kg net; 361kg ship
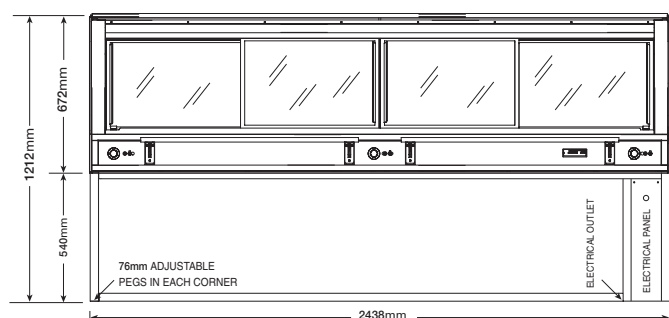
OPEN FRONT MERCHANDISER
HSM-38/3S THREE SHELVES

- Offers grab and go, self-service convenience.
- Each independently controlled shelf provides a uniform radiant heat source with adjustable temperature settings.
- Glass side panels offer greater product visibility from both sides of each illuminated shelf.
- Angled shelves designed to offer maximum product capacity and visibility.
- Height of each level is approximately 200mm.

OPTIONS & ACCESSORIES:
- Base stand
- Pass-through design

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 2.7 kW
Exterior Dimensions:	H 1307mm x W 968 mm x D 694mm
Product Capacity:	3 shelves (8 chicken boats on each shelf)
(W x D)	top two shelves (835mm x 508mm)
(W x D)	bottom shelf (848mm x 584mm)
Weight:	152kg net; 270kg ship

968mm

1307mm

100mm - Legs extend up to 100mm

179mm

235mm

160mm

179mm

162mm

694mm

OPEN FRONT MERCHANDISER
HSM-48/5S FIVE SHELVES

- Offers grab and go, self-service convenience.
- Each independently controlled shelf provides a uniform radiant heat source with adjustable temperature settings.
- Glass side panels offer greater product visibility from both sides of each illuminated shelf.
- Angled shelves designed to offer maximum product capacity and visibility.
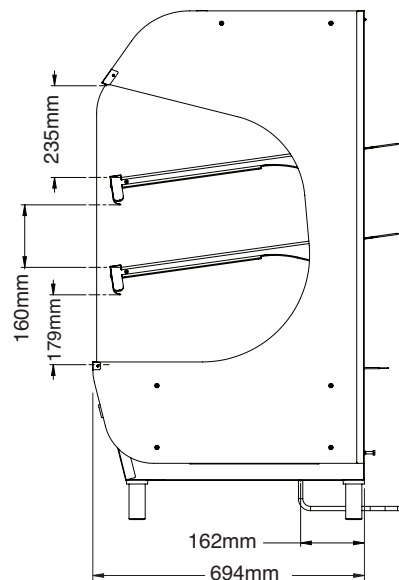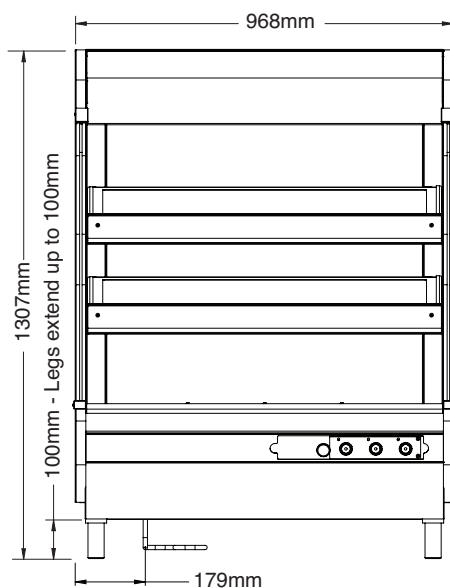- Height of each level is approximately 200mm.

OPTIONS & ACCESSORIES:

▶ Pass-through design

TECHNICAL DATA

Electrical:	380-415 V; 3PH; 50 Hz; 5.7 kW
Exterior Dimensions:	H 1919mm x W 1226mm x D 692mm
Product Capacity:	5 shelves (10 chicken boats on each shelf)
(W x D)	top four shelves (1156mm x 508mm)
(W x D)	bottom shelf (1168mm x 584mm)
Weight:	245kg net; 345kg ship

1224mm

1919mm

104mm

203mm

200mm

549mm

692mm

102mm

7mm
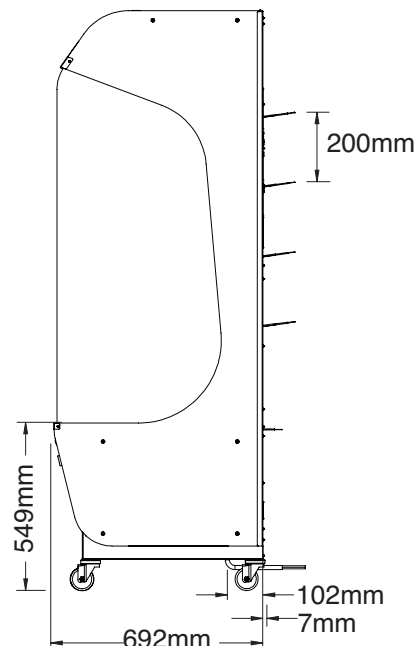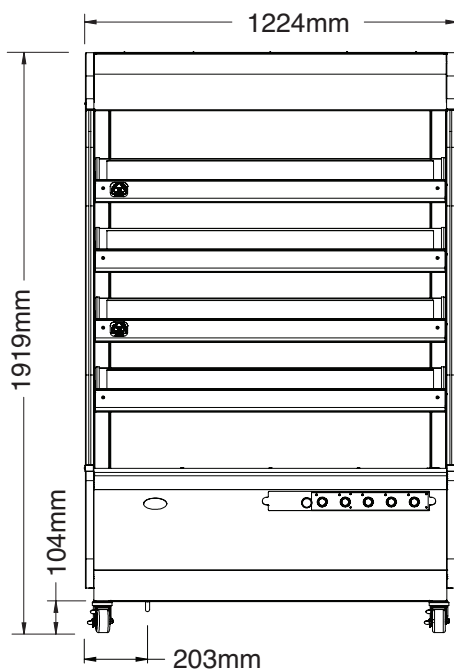
HOT FOOD TABLE
HFT2-300

- Freestanding, self-service merchandiser designed to hold and display hot food fresh and moist for hours — without adding water.
- Lighted display maximizes visual merchandising — promotes impulse sales.
- Heat source radiates from the base and the upper canopy with adjustable temperature settings.
- Concealed power and temperature switches are easily accessible to the operator.
- Angled canopy on two sides adds to the clean streamlined look.
- Stainless steel construction.
- Also available in 4 x GN 1/1 and 5 x GN 1/1 sizes.

OPTIONS & ACCESSORIES:
- Choice of color finish
- Base with closed door

HFT2-300

TECHNICAL DATA

Electrical:	230 V; 1PH; 50 Hz; 3.0 kW
Exterior Dimensions:	H 858mm x W 1220mm x D 707mm
Hot Well Dimensions:	H 111mm x W 964mm x D 513mm
Product Capacity:	3 x GN 1/1 x 100mm

756mm

102mm

104mm To Elec.

1220mm

707mm

426mm Opening

111mm Well

21mm Bumper depth

331mm To Elec.

ecosmart® HALO HEAT®
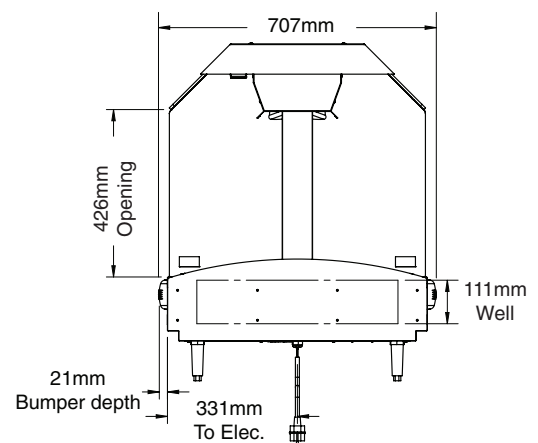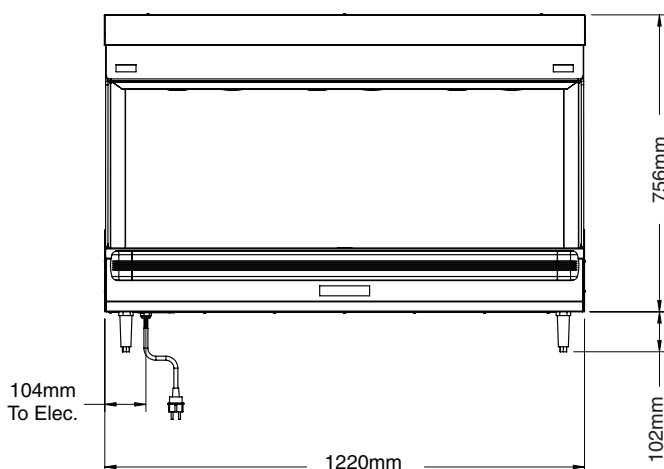
HOT CARVING SHELF
CS-100

- Keep roasts and other items for carving at peak serving temperature and freshness for the full length of an event.
- Uniform heat source radiates heat directly from the carving shelf surface.
- Fixed lamp assembly provides additional heat to the product surface for greater ambient surface temperature control.
- Sanitary cutting board with gravy lane is completely removable.
- Stainless steel construction.
- Carving shelf with one stainless steel lamp with (CS-100/S) or without (CS-100) a sneeze guard
- Designed to fit on top of 500-S holding cabinet and 500-TH/III Cook & Hold oven.

OPTIONS & ACCESSORIES:

▶ Cutting board
▶ Carving holders
▶ 250 Watt infrared heat lamps

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 0.5 kW; with cord & plug
Exterior Dimensions:	H 787mm x W 466mm x D 648mm
Product Capacity:	16kg maximum
Weight:	CONTACT FACTORY net; 59kg ship

1524mm Cord

648mm · 425mm Heat Surface · 12mm · 376mm Heat Surface · 466mm

36mm · Electrical Connection · 787mm

443mm · 22mm Cord Position
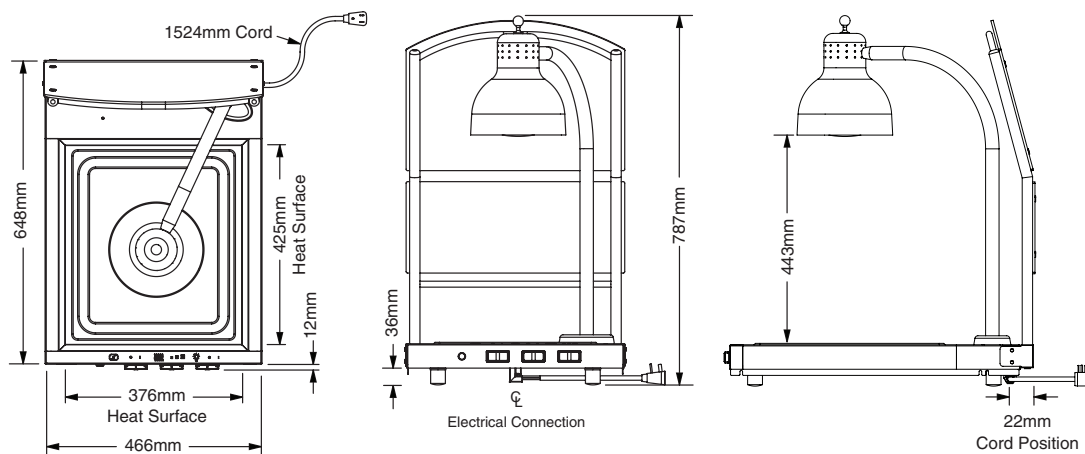
HOT CARVING SHELF
CS-200

- Keep roasts and other items for carving at peak serving temperature and freshness for the full length of an event.
- Uniform heat source radiates heat directly from the carving shelf surface.
- Fixed lamp assembly provides additional heat to the product surface for greater ambient surface temperature control.
- Sanitary cutting board with gravy lane is completely removable.
- Stainless steel construction.
- Carving shelf with two stainless steel lamps with (CS-200/S) or without (CS-200) a sneeze guard
- Designed to fit on top of a 750-S Holding Cabinet, a 750-TH/III Cook & Hold oven or a 767-SK/III Smoker Oven.

OPTIONS & ACCESSORIES:
▶ Cutting board
▶ Carving holders
▶ 250 Watt infrared heat lamps

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 0.75 kW; with cord & plug
Exterior Dimensions:	H 783mm x W 660mm x D 782mm
Product Capacity:	32kg maximum
Weight:	27kg net; 62kg ship
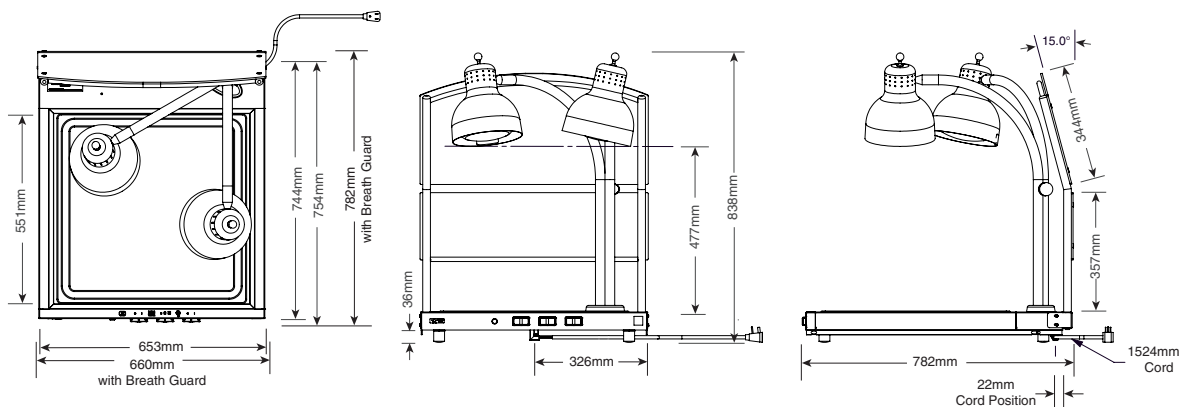
HOT WELL
200-HW/D4; 200-HW/D6

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds and displays hot food fresh and moist for hours — without adding water.
- Use with an existing counter, overhead lighting, and sneeze guard system, or drop into a prep table for hot food plating convenience.
- Easy drop-in installation.
- Accepts GN 1/1 pans.
- Manual control: 0°-93°C.

500-HW AT SENDIK'S FOOD MARKET, GREENFIELD, WI, USA

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 1.2 kW; with cord & plug
Exterior Dimensions:	D4: H 190mm x W 707mm x D 586mm D6: H 241mm x W 707mm x D 586mm
Product Capacity:	D4: 2 x GN 1/1 x 100mm D6: 2 x GN 1/1 x 150mm
Weight:	D4: 34kg net; 45kg ship D6: 36kg net; 50kg ship

HW/D4
190 mm
157 mm
563 mm
110 mm

HW/D6
241 mm
208 mm

707 mm
630 mm Well
586 mm
512 mm Well
354 mm to electrical connection
65 mm to electrical connection
Flexible water-tight tether 914 mm
Electrical Cord 1524 mm
314 mm
152 mm
Control
162 mm
135 mm
675 mm
125 mm
175 mm

ecosmart® HALO HEAT®

HOT WELL
300-HW/D4; 300-HW/D6

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds and displays hot food fresh and moist for hours — without adding water.
- Use with an existing counter, overhead lighting, and sneeze guard system, or drop into a prep table for hot food plating convenience.
- Easy drop-in installation.
- Accepts GN 1/1 pans.
- Manual control: 0°-93°C.

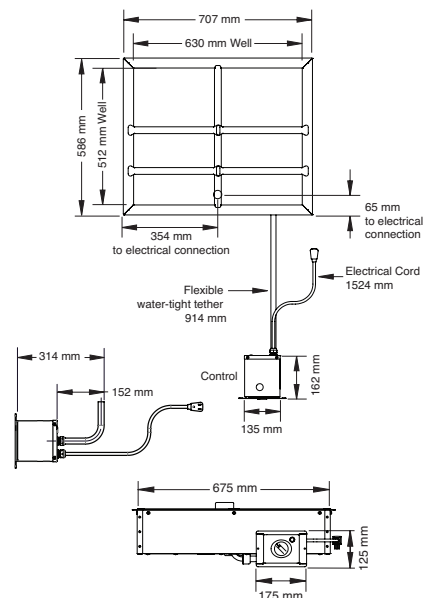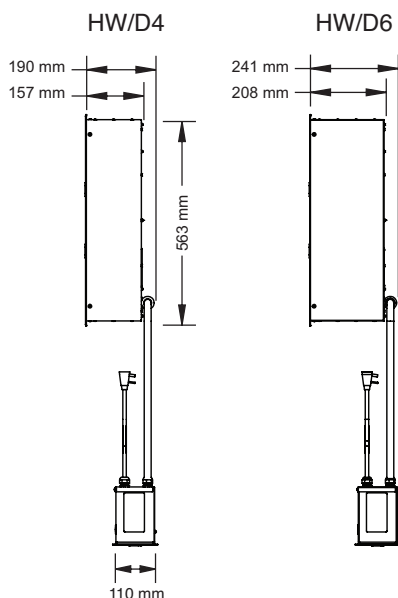### TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 2.4 kW; with cord & plug
Exterior Dimensions:	D4: H 190mm x W 1039mm x D 586mm D6: H 241mm x W 1039mm x D 586mm
Product Capacity:	D4: 3 x GN 1/1 x 100mm D6: 3 x GN 1/1 x 150mm
Weight:	D4: 42kg net; 57kg ship D6: 44kg net; 57kg ship

HW/D4

190 mm
157 mm
563 mm
110 mm

HW/D6

241 mm
208 mm

1039 mm
962mm Well
586 mm
512 mm Well
65 mm to electrical connection
520 mm to electrical connection
Flexible water-tight tether 914 mm
Electrical Cord 1524 mm
314 mm
152 mm
Control
162 mm
134 mm
125 mm
175 mm
1006 mm

ecosmart® HALO HEAT®

HOT WELL
400-HW/D4; 400-HW/D6

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds and displays hot food fresh and moist for hours — without adding water.
- Use with an existing counter, overhead lighting, and sneeze guard system, or drop into a prep table for hot food plating convenience.
- Easy drop-in installation.
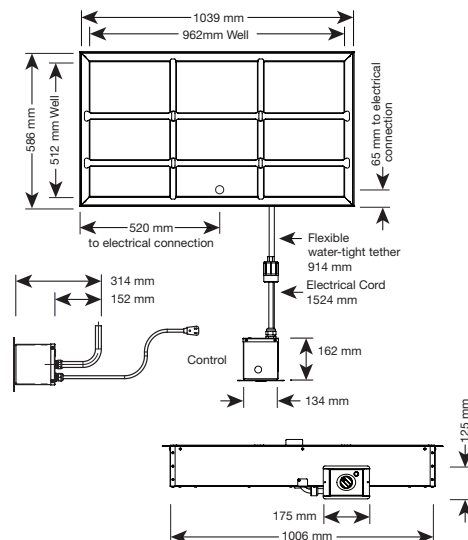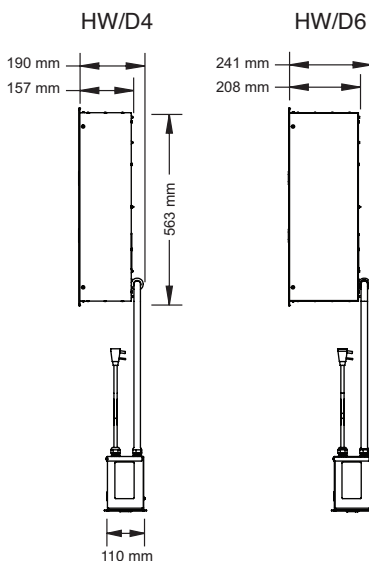- Accepts GN 1/1 pans.
- Manual control: 0°-93°C.

TECHNICAL DATA

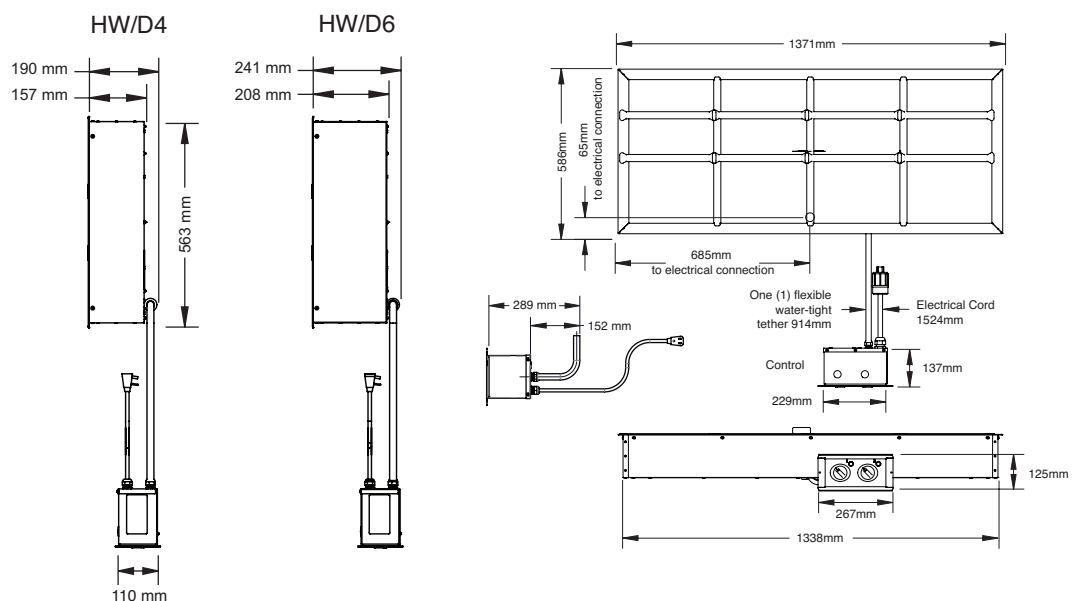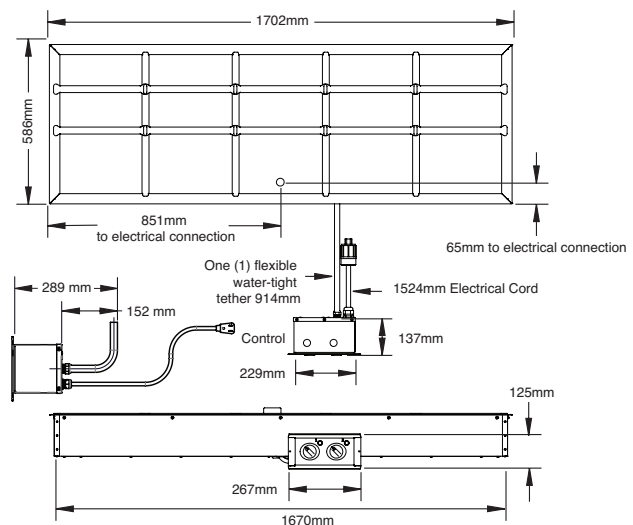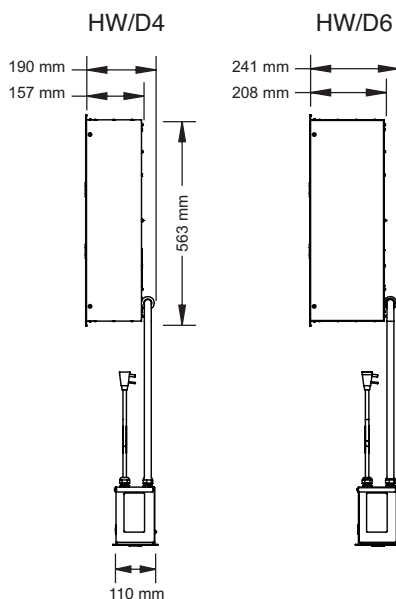|	
Electrical:	230 V; 1PH; 50/60 Hz; 2.2 kW; with cord & plug
Exterior Dimensions:	D4: H 190mm x W 1371mm x D 586mm D6: H 241mm x W 1371mm x D 586mm
Product Capacity:	D4: 4 x GN 1/1 x 100mm D6: 4 x GN 1/1 x 150mm
Weight:	D4: 50kg net; 70kg ship D6: 52kg net; 70kg ship

HOT WELL
500-HW/D4; 500-HW/D6

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds and displays hot food fresh and moist for hours — without adding water.
- Use with an existing counter, overhead lighting, and sneeze guard system, or drop into a prep table for hot food plating convenience.
- Easy drop-in installation.
- Accepts GN 1/1 pans.
- Manual control: 0°-93°C.

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 2.6 kW; with cord & plug
Exterior Dimensions:	D4: H 190mm x W 1702mm x D 586mm D6: H 241mm x W 1702mm x D 586mm
Product Capacity:	D4: 5 x GN 1/1 x 100mm D6: 5 x GN 1/1 x 150mm
Weight:	D4: 52kg net; 79kg ship D6: 64kg net; 79kg ship

HW/D4

190 mm
157 mm
563 mm
110 mm

HW/D6

241 mm
208 mm

1702mm
586mm
851mm to electrical connection
65mm to electrical connection
One (1) flexible water-tight tether 914mm
1524mm Electrical Cord
Control
137mm
289 mm
152 mm
229mm
125mm
267mm
1670mm

ROUND WELL
700-RW
1100-RW

1100-RW

- The gentle heating capability of Halo Heat® significantly extends hot food holding life without continuing the cooking process.
- Provides a more appealing product with better appearance and fresher taste.
- Front-of-the-house use with an existing counter, overhead lighting, and sneeze guard system or drop into a prep table for hot food plating convenience.
- Easy drop-in installation without the need of water or drainage connections and the related installation and water usage costs.
- Maintenance savings with the elimination of lime and scale buildup associated with steam table holding.
- Increase employee safety with the elimination of burning steam when changing pans.
- Adjustable thermostat with remote control suitable for mounting provides holding temperature flexibility.

TECHNICAL DATA

700-RW:

Electrical:	230 V; 1PH; 50/60 Hz; 0.41 kW; with cord & plug
Exterior Dimensions:	H 229mm x W 277mm x D 277mm
Counter Cutout:	260mm Diameter
COntrol Box Cutout:	H 114mm x W 133mm x D 281mm
Product Capacity:	6.6L
Weight:	5kg net; 6kg ship

1100-RW:

Electrical:	230 V; 1PH; 50/60 Hz; 0.46 kW; with cord & plug
Exterior Dimensions:	H 229mm x W 327mm x D 327mm
Counter Cutout:	311mm Diameter
COntrol Box Cutout:	H 114mm x W 133mm x D 281mm
Product Capacity:	10.4L
Weight:	6kg net; 8kg ship

*1100-RW*
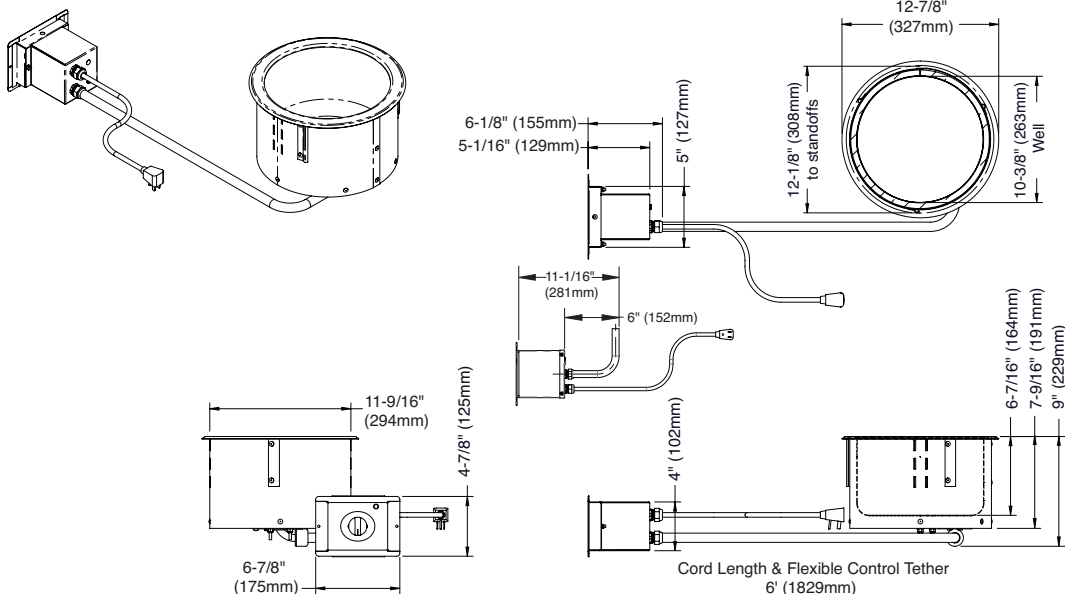
REFRIGERATED UNITS

1000-MR2-1

- The Alto-Shaam Mobile Refrigerated Cart is not just a refrigerator on wheels, but a well designed and efficient system for storing and transferring refrigerated food products.
- Condensate from the cooling coil is diverted to a condensate evaporator; therefore, it is unnecessary to have an alternate means of water disposal.
- Waste heat from the condensing unit efficiently evaporates (or vaporizes) condensate water from the evaporator and saves energy and eliminates potential service problems.
- Full perimeter bumper, flush transport handles, heavy duty casters along with the cart's reduced height provide easy mobility.
- A helicoil power cable keeps the power cord out of the way during transportation.
- Stainless steel surfaces resist corrosion.
- Easy to clean interior and base.
- Full access front gives the operator 1300mm of clear, unobstructed storage.
- All mechanical equipment is easily accessible for ease in servicing.
- Non-tilt pan slides.

TECHNICAL DATA

Electrical:	220 V; 1PH; 50/60 Hz; 0.43 kW
Exterior Dimensions:	H 1740mm x W 840mm x D 915mm
Interior Dimensions:	H 960mm x W 595mm x D 670mm
Weight:	130kg net; 155kg ship

1450mm
840mm
720mm
915mm
805mm
1740mm
1740mm
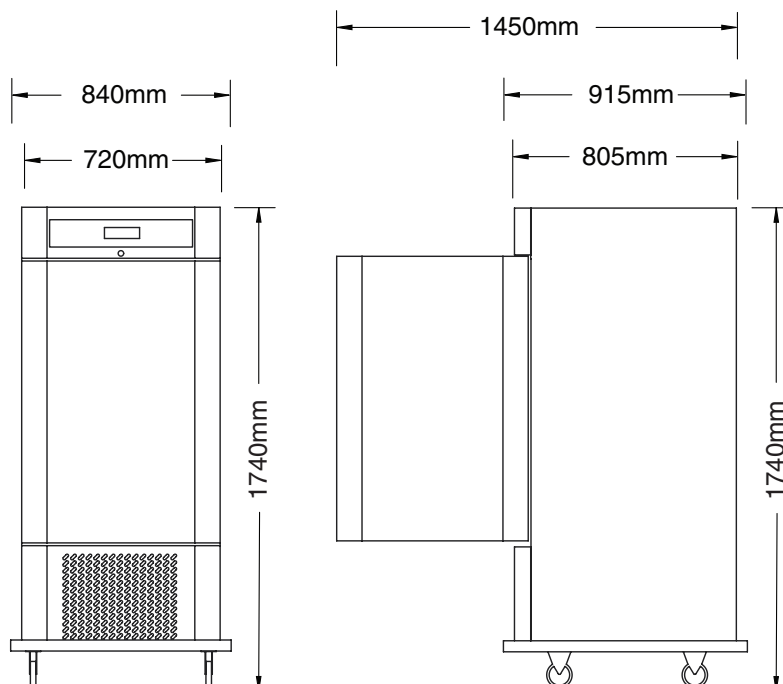
QUICKCHILLER™
QC2-100

- Enhanced food safety and production efficiency in a flexible processing system designed to improve work flow and reduce labor requirements.
- Features include a Soft-Chill mode for less dense items such as individual portions, a Hard-Chill mode for products with more density, a Quick-Freeze mode, a Holding mode for both chilled or frozen items, and an automatic defrost.
- Automatic hot gas defrost provides a highly effective and efficient method of defrosting the evaporator coils.
- Safely and rapidly chills or freezes hot foods to proper holding temperatures well within HACCP/FDA food code guidelines.
- Intuitive control is fully operable from the touch screen, and includes 20 different preset menu choices.
- HACCP data access records chill modes, times and temperatures used during the previous 30 days, all downloadable to a USB device. Recipe and software updates also uploaded to chiller via USB.
- Chilling range of -10ºF to 36ºF. Holding range of -5ºF to 40º, or -10ºF to 40ºF if quick freeze is being performed.

OPTIONS & ACCESSORIES:

▶ Roll-in pan cart or plate cart with four (4) casters; 2 rigid, 2 swivel (127mm). Roll-in cart is designed for maximum capacity and can be used with a 20-10 or 20-20 Combitherm® Oven (SPECIFY OVEN AT TIME OF ORDER) and the 20-20 Combimate.

TECHNICAL DATA

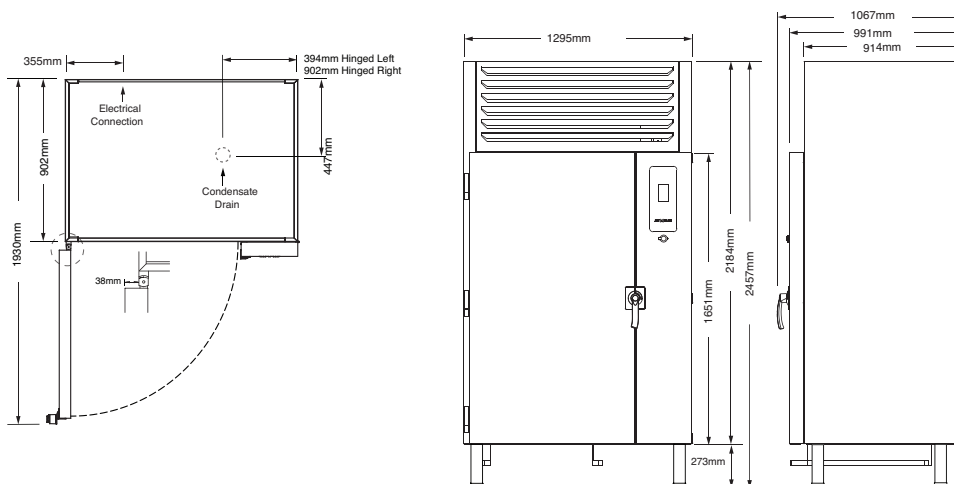|	
Electrical:	220 V, 1PH, 50Hz, 4.40kW
	380-420 V, 3PH, 50Hz, 4.56kW
Exterior Dimensions:	H 2457mm x W 1295mm x D 1067mm
Interior Dimensions:	H 1511mm x W 1168mm x D 800mm
Weight:	454kg net; 499kg ship

ROLL-IN PAN CART

ROLL-IN PLATE CART

ALTO-SHAAM RUSSIA
Moscow, Russia

ALTO-SHAAM GmbH
Bochum, Germany

ALTO-SHAAM FRANCE
Aix en Provence, France

ALTO-SHAAM ITALY
Torino, Italy

WORLD HEADQUARTERS
Menomonee Falls, Wisconsin, USA

ALTO-SHAAM CANADA
Concord, Ontario Canada

ALTO-SHAAM ASIA
Shanghai, China

ALTO-SHAAM CENTRAL & SOUTH AMERICA
Miami, FL USA

Alto-Shaam World Headquarters
W164 N9221 Water Street, P.O. Box 450
Menomonee Falls, WI 53052-0450, U.S.A.
Toll Free Phone 800-558-8744
Phone 1-262-251-3800

Alto-Shaam Asia
Shanghai, China
Phone +86-21-6173 0336
400-611 6908

Alto-Shaam Canada
Concord, Ontario Canada
Toll Free Phone 866-577-4484
Phone 905-660-6781

Alto-Shaam Central & South America
Miami, FL USA
Phone 1-954-655 5727

Alto-Shaam France, L.L.C.
Aix en Provence, France
Phone +33(0)4-88-78-21-73

Alto-Shaam GmbH
Bochum, Germany
Phone +49(0)234-298798-0

Alto-Shaam Italy
Torino, Italy
Phone +39-33857-48975

Alto-Shaam Russia
Moscow, Russia
Phone +7-903-793-2331

ALTO-SHAAM®

DUE TO ONGOING PRODUCT IMPROVEMENT, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

550AE (03/14)