



NORTH AMERICAN EQUIPMENT CATALOG | ENGLISH

Solutions that **advance your business.**

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

With headquarters and manufacturing in Menomonee Falls, Wisconsin, Alto-Shaam proudly provides foodservice equipment solutions made in the USA to more than 90 countries globally.



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Converge® Multi-Cook Ovens

Bringing together the flexibility of a multi-cook oven, the power of **Structured Air Technology®** and the versatility of combi cooking, Converge Multi-Cook Ovens provide endless cooking possibilities. Increase production capacity with the ability to steam, air fry, bake, grill and more all at the same time—and all in a compact, ventless footprint.

Unrivaled cooking power and flexibility.



CONVERGE® MULTI-COOK OVENS

Bringing together the flexibility of a **multi-cook oven**, the power of **Structured Air Technology®** and the versatility of **combi cooking**.

Converge Multi-Cook Ovens provide endless cooking possibilities. Control the temperature, fan speed, humidity level and cook time in each individual oven chamber. Cooking applications feature Structured Air Technology, controlled humidity, or a combination of both. Steam, air fry, bake, grill and more all at the same time without flavor or moisture transfer.

Yes, really.



STRUCTURED AIR TECHNOLOGY®

Structured Air Technology®

Deliver the same high-quality food every time. Structured Air Technology provides superior cooking evenness with vertical air. This optimized, focused heat delivers faster, more efficient and consistent cooking than other cooking methods. No food degradation. No hot or cold spots.



BOILERLESS STEAM GENERATION

Boilerless Steam Generation

Improve oven reliability with a boilerless steam generation in each individual oven chamber. Eliminate required maintenance and costs associated with traditional boiler parts and labor.

Converge®

Multi-Cook Ovens



Unrivaled cooking power and flexibility.



Three combis in one.

Available with two or three independent oven chambers, Converge Multi-Cook Ovens significantly increase food production capacity, without increasing costs. Execute a variety of cooking applications—all at once—with zero flavor transfer.

Self-cleaning design.



Automatic, self-cleaning programs do the dirty work for you and your employees—saving both time and labor costs. Four cleaning options from “rinse” to “heavy clean” use safe, convenient cleaning tablets.

- Control the temperature, fan speed, humidity level (0-100%) and cook time **in each individual oven chamber.**
- **Save space** with a compact and ventless 24" (610mm) footprint.
- Place on a stand or stack with a holding cabinet, warming drawer or additional multi-cook oven to **further maximize space.**
- Ensure menu consistency and **reduce the need for skilled labor** with an advanced touchscreen control and multi-step, programmable recipes.
- Push and pull recipes, view real-time oven data, update software and more from anywhere with **chefLinc** remote oven management system.



2-Chamber Oven [Available in Deluxe or Simple Control]

MODEL NUMBER
CMC-H2H

CAPACITY DIMENSIONS

2 Full-Size Hotel Pans x 4"
2 GN 1/1 Pans x 100mm
or 2 Half-Size Sheet Pans x 1"
2 GN 2/3 Pans x 25mm

DIMENSIONS H x W x D

38-3/8" x 24-7/16" x 40-1/4"
(975mm x 621mm x 1023mm)

SHIPPING WEIGHT
400 lb (181kg)

VOLTAGES
208–240V, 1PH, 50/60Hz
208–240V, 3PH, 50/60Hz

NET WEIGHT
304 lb (138kg)



3-Chamber Oven [Available in Deluxe or Simple Control]

MODEL NUMBER
CMC-H3H

CAPACITY DIMENSIONS

3 Full-Size Hotel Pans x 4"
3 GN 1/1 Pans x 100mm
or 3 Half-Size Sheet Pans x 1"
3 GN 2/3 Pans x 25mm

DIMENSIONS H x W x D

46" x 24-7/16" x 40-1/4"
(1168mm x 621mm x 1023mm)

SHIPPING WEIGHT
490 lb (222kg)

VOLTAGES
208–240V, 3PH, 50/60Hz

NET WEIGHT
394 lb (179kg)

Pan Dimensions

FULL-SIZE HOTEL PANS (GN 1/1): 20" x 12" HALF-SIZE HOTEL PANS (GN 1/2): 12" x 10" GN 2/3 PAN: 354mm x 325mm

FULL-SIZE SHEET PANS: 18" x 26"

HALF-SIZE SHEET PANS: 18" x 13"

The specifications in this catalog are for basic information only. Refer to individual unit specification sheets for more details and configuration options.



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 and at the optimal cook settings for each — 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.

Advanced Control.

- Designed intentionally simple, an intuitive, user-friendly interface features programmable recipes to ensure consistency with each cook.

Waterless Operation.

- Reduce installation and operating costs – no plumbing, drains, filtration or associated maintenance.

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.

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.
- Place anywhere with a compact and ventless 21" [533mm] footprint.
- Available in 2, 3, or 4 chambers with half-size sheet pan or full-size hotel pan capacity. Wide option also available with 2 or 3 chambers.



Vector® Multi-Cook Ovens | **H Series Countertop**



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2-Chamber H Series (Available in Deluxe or Simple Control)

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W x D	NET WEIGHT
VMC-H2	2 Half-Size Sheet Pans x 1" 2 GN 2/3 Pans x 25mm	29-5/8" x 21-1/2" x 37-1/2" (752mm x 546mm x 953mm)	291 lb (132kg)
		SHIPPING WEIGHT	209 lb (95kg)
		VOLTAGES	208-240V, 1Ph, 60Hz 220-240V, 1Ph, 50/60Hz

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W x D	NET WEIGHT
VMC-H2H	2 Full-Size Hotel Pans x 2-1/2" 2 GN 1/1 Pans x 64mm 2 Half-Size Sheet Pans x 1" 2 GN 2/3 pans x 25mm	29-5/8" x 21-1/2" x 39-1/2" (752mm x 546mm x 1003mm)	291 lb (132kg)
		SHIPPING WEIGHT	213 lb (97kg)
		VOLTAGES	208-240V, 1Ph, 60Hz 220-240V, 1Ph, 50/60Hz

3-Chamber H Series (Available in Deluxe or Simple Control)

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W x D	NET WEIGHT
VMC-H3	3 Half-Size Sheet Pans x 1" 3 GN 2/3 Pans x 25 mm	36-5/8" x 21-1/2" x 37-1/2" (929mm x 546mm x 953mm)	375 lb (170kg)
		SHIPPING WEIGHT	272 lb (123kg)
		VOLTAGES	208-240V, 1Ph, 60Hz 208-240V, 3Ph, 60Hz 220-240V, 1Ph, 50/60Hz

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W x D	NET WEIGHT
VMC-H3H	3 Full-Size Hotel Pans x 2-1/2" 3 GN 1/1 Pans x 64mm 3 Half-Size Sheet Pans x 1" 3 GN 2/3 Pans x 25mm	36-5/8" x 21-1/2" x 39-1/2" (929mm x 546mm x 1003mm)	375 lb (170kg)
		SHIPPING WEIGHT	272 lb (123kg)
		VOLTAGES	208-240V, 1Ph, 60Hz 208-240V, 3Ph, 60Hz 220-240V, 1Ph, 50/60Hz

4-Chamber H Series (Available in Deluxe or Simple Control)

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W x D	NET WEIGHT
VMC-H4	4 Half-Size Sheet Pans x 1" 4 GN 2/3 pans x 25 mm	43-5/8" x 21-1/2" x 37-1/2" (1108mm x 546mm x 953mm)	425 lb (193kg)
		SHIPPING WEIGHT	341 lb (155kg)
		VOLTAGES	208-240V, 3Ph, 60Hz

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W x D	NET WEIGHT
VMC-H4H	4 Full-Size Hotel Pans x 2-1/2" 4 GN 1/1 Pans x 64mm 4 Half-Size Sheet Pans x 1" 4 GN 2/3 Pans x 25mm	43-5/8" x 21-1/2" x 39-1/2" (1108mm x 546mm x 1003mm)	425 lb (193kg)
		SHIPPING WEIGHT	348 lb (158kg)
		VOLTAGES	208-240V, 3Ph, 60Hz

Vector® Multi-Cook Ovens | **H Series Wide Countertop**



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2-Chamber H Series Wide (Available in Deluxe or Simple Control)

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W x D
VMC-H2HW*	2 Shelf, 2 Full-Size Hotel Pans x 2-1/2" 2 GN 1/1 Pans x 64mm or 2 Half-Size Sheet Pans x 1" 2 GN 2/3 Pans x 25mm	30-13/16" x 23-5/8" x 39-7/8" (783mm x 600mm x 1013mm)
		SHIPPING WEIGHT
		320 lb (145kg)
		VOLTAGES
		208-240V, 1Ph, 60Hz 208-240V, 3Ph, 60Hz
		NET WEIGHT
		243 lb (110kg)



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3-Chamber H Series Wide (Available in Deluxe or Simple Control)

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W x D
VMC-H3HW*	3 Shelf, 3 Full-Size Hotel Pans x 2-1/2" 3 GN 1/1 Pans x 64mm Or 3 Half-Size Sheet Pans x 1" 3 GN 2/3 Pans x 25mm	38-5/8" x 23-5/8" x 39-7/8" (986mm x 600mm x 1013mm)
		SHIPPING WEIGHT
		389 lb (176kg)
		VOLTAGES
		208-240V, 3Ph, 60Hz
		NET WEIGHT
		312 lb (142kg)

Pan Dimensions

FULL-SIZE HOTEL PANS (GN 1/2): 20" x 12"	HALF-SIZE HOTEL PANS (GN 1/2): 12" x 10"	GN 2/3 PAN: 354mm x 325mm
FULL-SIZE SHEET PANS: 18" x 26"	HALF-SIZE SHEET PANS: 18" x 13"	

The specifications in this catalog are for basic information only. Refer to individual unit specification sheets for more details and configuration options.



Vector Multi-Cook Ovens | F Series

- Designed for high-volume food production with 3 or 4 chambers and full-size sheet pan or full-size hotel pan capacity.
- Cook by time or optional probe in single or combined lower chambers.
- Stack with multiple pieces of equipment to minimize equipment footprint and optimize kitchen layout.
- Combine lower chambers to cook taller food items by time or probe while still experiencing the benefits of Structured Air Technology.®



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3-Chamber F Series [Available in Deluxe or Simple Control]

MODEL NUMBERS [Available in Electric or Gas]
VMC-F3E*
VMC-F3G*

CAPACITY DIMENSIONS

3 shelf, 3 full-size sheet pans x 1"
6 full-size hotel pans x 2-1/2"
or
6 half-size sheet pans x 1"

DIMENSIONS H x W x D
32-1/4" x 40-3/4" x 42-1/2"
(820mm x 1036mm x 1078mm)

SHIPPING WEIGHT
610 lb (261kg)

VOLTAGES
208–240V, 3PH, 60Hz

NET WEIGHT
489 lb (222kg)

4-Chamber F Series [Available in Deluxe or Simple Control]

MODEL NUMBERS [Available in Electric or Gas]
VMC-F4E*
VMC-F4G*

CAPACITY DIMENSIONS

4 shelf, 4 full-size sheet pans x 1"
8 full-size hotel pans x 2-1/2"
or
8 half-size sheet pans x 1"

DIMENSIONS H x W x D
39-1/4" x 40-3/4" x 42-1/2"
(998mm x 1036mm x 1078mm)

SHIPPING WEIGHT
751 lb (341kg)

VOLTAGES
208–240V, 3PH, 60Hz

NET WEIGHT
616 lb (279kg)

* Not available for locations requiring CE certification.



Prodigi™ Combination Ovens

Effortless intelligence, extraordinary results.

Combining multiple cooking functions into a single appliance, Alto-Shaam combi ovens are a steadfast tool in the kitchen. These high-performance ovens do the work of a convection oven, kettle, steamer, fryer, smoker, and more. With advanced features and accessories inside and out, Prodigi combi ovens are built tough to support and connect the most demanding kitchens.





chef **linc**

Available on all Pro models



Why Prodigi Combination Ovens?

Boilerless Steam Generation.

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

Absolute Humidity Control.

Maximize food quality, texture, and yield. Absolute Humidity Control™ allows for selection of any humidity level from 0-100%.

Programmable Control.

Take the guesswork out of oven operation with an intuitive, customizable control. Programmable, image-based recipes and one-touch cooking allow any level of labor to execute.



ChefLinc™

Remote oven management system provides operators complete control of their ovens, menus and business with real-time data at their fingertips.

Seamlessly-Integrated Smoker

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

Ventech™ Condensation Hoods.

Eliminate the need for a traditional kitchen hood. Available on single or stacked models, Ventech hoods condense steam while capturing and removing grease-laden air and food vapors.



Countertop, Stackable Ovens



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*** 6-10 Pro** [Available in Electric or † Gas]**PRODUCT CAPACITY**

72 lb (33 kg)

VOLTAGES208–240V, 1Ph, 50/60Hz
208–240V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz
120V, 1Ph, 60Hz (Gas Only)**PAN CAPACITY**Seven (7) full-size hotel or GN 1/1 pans
Six (6) half-size sheet pans
*Six (6) full-size hotel or GN 1/1 pans
*With smoker**DIMENSIONS (H x W x D)**35-5/16" x 35-11/16" x 40-1/16"
(898mm x 906mm x 1018mm)**NET WEIGHT**

395 lb (179 kg)

SHIPPING WEIGHT

557 lb (253 kg)



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*** 10-10 Pro** [Available in Electric or † Gas]**PRODUCT CAPACITY**

120 lb (54 kg)

VOLTAGES208–240V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz
120V, 1Ph, 60Hz (Gas Only)
208–240V, 1Ph, 50/60Hz (Gas Only)**PAN CAPACITY**Eleven (11) full-size hotel or GN 1/1 pans
Ten (10) half-size sheet pans
*Ten (10) full-size hotel or GN 1/1 pans
*With smoker**DIMENSIONS (H x W x D)**46" x 35-11/16" x 40-1/16"
(1169mm x 906mm x 1018mm)**NET WEIGHT**

497 lb (225 kg)

SHIPPING WEIGHT

664 lb (301 kg)



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*** 7-20 Pro** [Available in † Electric or † Gas]**PRODUCT CAPACITY**

168 lb (76 kg)

VOLTAGES208–240V, 3Ph, 50/60Hz
380–415V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz
120V, 1Ph, 60Hz (Gas Only)
208–240V, 1Ph, 50/60Hz (Gas Only)**PAN CAPACITY**Sixteen (16) full-size hotel or GN 1/1 pans
Seven (7) full-size sheet pans
*Fifteen (15) full-size hotel or GN 1/1 pans
*With smoker**DIMENSIONS (H x W x D)**37-11/16" x 43-3/4" x 44-13/16"
(958 mm x 1111 mm x 1138 mm)**NET WEIGHT**

519 lb (235 kg)

SHIPPING WEIGHT

708 lb (351 kg)



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*** 10-20 Pro** [Available in † Electric or † Gas]**PRODUCT CAPACITY**

240 lb (109 kg)

VOLTAGES208–240V, 3Ph, 50/60Hz
380–415V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz
120V, 1Ph, 60Hz (Gas Only)
208–240V, 1Ph, 50/60Hz (Gas Only)**PAN CAPACITY**Twenty-two (22) full-size hotel pans
or GN 1/1 pans
Ten (10) full-size sheet pans**DIMENSIONS (H x W x D)**46" x 43-3/4" x 44-13/16"
(1169mm x 1111mm x 1138mm)**NET WEIGHT**

760 lb (345 kg)

SHIPPING WEIGHT

805 lb (365 kg)

Free-Standing Ovens



cheflinc enabled

20-10 Pro [Available in Electric or † Gas]**PRODUCT CAPACITY**

240 lb (109 kg)

VOLTAGES208–240V, 3Ph, 50/60Hz
380–415V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz**PAN CAPACITY**Twenty (20) full-size pans or GN 1/1 pans
Twenty (20) half-size sheet pans**DIMENSIONS (H x W x D)**
78-11/16" x 36-1/16" x 40-13/16"
(1998mm x 915mm x 1036mm)**NET WEIGHT**

905 lb (411 kg)

SHIPPING WEIGHT
1052 lb (477 kg)

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20-20 Pro [Available in † Electric or † Gas]**PRODUCT CAPACITY**

480 lb (218 kg)

VOLTAGES208–240V, 3Ph, 50/60Hz
380–415V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz
120V, 1Ph, 60Hz (Gas Only)
208–240V, 1Ph, 50/60Hz (Gas Only)**PAN CAPACITY**Forty (40) full-size hotel or GN 1/1 pans
Twenty (20) full-size sheet pans**DIMENSIONS (H x W x D)**
78-11/16" x 44" x 45-9/16"
(1998mm x 1118mm x 1157mm)**NET WEIGHT**

994 lb (420 kg)

SHIPPING WEIGHT
1267 lb (574 kg)

This oven has earned the ENERGY STAR from the U.S. Environmental Protection Agency.

*Available with Ventech™ or Ventech™ PLUS Type 1 hood with condensation technology (Electric Only)

Countertop, Stackable Ovens

***6-10 Classic** [Available in Electric or Gas]**PRODUCT CAPACITY**

72 lb (33 kg)

VOLTAGES208–240V, 3Ph, 50/60Hz
380–415V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz
120V, 1Ph, 60Hz (Gas Only)**PAN CAPACITY**Seven (7) full-size hotel or GN 1/1 pans
Six (6) half-size sheet pans
*Six (6) full-size or GN 1/1 pans

*With smoker

DIMENSIONS (H x W x D)35-1/16" x 35-11/16" x 40-1/16"
(890mm x 906mm x 1018mm)**NET WEIGHT**

524 lb (238kg)

SHIPPING WEIGHT

608 lb (276 kg)

***10-10 Classic** [Available in Electric or Gas]**PRODUCT CAPACITY**

120 lb (54 kg)

VOLTAGES208–240V, 3Ph, 50/60Hz
380–415V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz
120V, 1Ph, 60Hz (Gas Only)**PAN CAPACITY**Eleven (11) full-size hotel or GN 1/1 pans
Ten (10) half-size sheet pans
*Ten (10) full-size hotel or GN 1/1 pans

*With smoker

DIMENSIONS (H x W x D)46" x 35-11/16" x 40-1/16"
(1169mm x 906mm x 1018mm)**NET WEIGHT**

625 lb (283 kg)

SHIPPING WEIGHT

695 lb (315 kg)

***7-20 Classic** [Available in Electric or Gas]**PRODUCT CAPACITY**

168 lb (76 kg)

VOLTAGES208–240V, 3Ph, 50/60Hz
380–415V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz
120V, 1Ph, 60Hz (Gas Only)**PAN CAPACITY**Sixteen (16) full-size hotel or GN 1/1 pans
Seven (7) full-size sheet pans
*Fifteen (15) full-size hotel or GN 1/1 pans

*With smoker

DIMENSIONS (H x W x D)37-11/16" x 43-3/4" x 44-13/16"
(958 mm x 1111 mm x 1138 mm)**NET WEIGHT**

680 lb (308 kg)

SHIPPING WEIGHT

727 lb (330 kg)

***10-20 Classic** [Available in Electric or Gas]**PRODUCT CAPACITY**

240 lb (109 kg)

VOLTAGES208–240V, 3Ph, 50/60Hz
380–415V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz**PAN CAPACITY**Twenty-two (22) full-size pans
or GN 1/1 pans
Ten (10) full-size sheet pans
*Twenty-one (21) full-size pans
or GN 1/1 pans
*Nine (9) full-size sheet pans
*With smoker**DIMENSIONS (H x W x D)**46-3/8" x 43-3/4" x 44-13/16"
(1178mm x 1111mm x 1138mm)**NET WEIGHT**

760 lb (345 kg)

SHIPPING WEIGHT

805 lb (365 kg)

Free-Standing Ovens

**20-10 Classic** [Available in Electric or † Gas]**PRODUCT CAPACITY**

240 lb (109 kg)

VOLTAGES208–240V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz**PAN CAPACITY**Twenty (20) full-size hotel pans or GN 1/1 pans
Twenty (20) half-size sheet pans**DIMENSIONS (H x W x D)**79-1/4" x 36-1/16" x 40-13/16"
(2012mm x 915mm x 1072mm)**20-20 Classic** [Available in † Electric or † Gas]**PRODUCT CAPACITY**

480 lb (218 kg)

VOLTAGES208–240V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz
120V, 1Ph, 60Hz (Gas Only)**PAN CAPACITY**Forty (40) full-size hotel or GN 1/1 pans
Twenty (20) full-size sheet pans**DIMENSIONS (H x W x D)**78-11/16" x 43-3/4" x 47"
(1998mm x 1111mm x 1192mm)**NET WEIGHT**

994 lb (420 kg)

SHIPPING WEIGHT

1267 lb (574 kg)



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

*Available with Ventech™ or Ventech™ PLUS Type 1 hood with condensation technology (Electric Only)

CT Express Combination Ovens

- Compact footprint maximizes kitchen space, performance & flexibility.
- Reduce labor with CombiCleanPLUS™ automatic cleaning with four cycle options. Uses safe, convenient cleaning tablets.
- Seamlessly-integrated smoker with optional CombiSmoke®.
- Place anywhere. Optional ventless hood and catalytic converter filter oven cavity air, eliminating the need for expensive hood restrictions.
- ExpressTouch™ control allows for simple use and navigation, customizable recipe management, and intuitive one-touch-cooking.
- Two-speed reversing fan provides enhanced cooking performance while preventing excessive water and power consumption.

- Hand-held sprayer can be used in steaming, adding water to dishes or rinsing the oven cavity.
- Gold-n-Brown™ feature provides humidity control for ideal quality and food finish.
- Enhanced control with the optional broiler element for new recipe applications and finishing dishes.
- Customizable branding. Select a standard stainless steel exterior or choose from a custom color palette to match décor.



CTX4-10E w/ Deluxe or Simple Control
[CTX4-EC Model also available]

MAXIMUM PAN CAPACITY

5 Full-Size Hotel Pans x 2-1/2" or
5 GN 1/1 x 64mm Pans

VOLTAGES

208V, 1Ph, 60Hz
240V, 1Ph, 60Hz
208–240V, 3Ph, 60Hz
208–240V, 1Ph, 50Hz
220–240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

33-1/2" x 24-3/8" x 37-1/4"
(851mm x 619mm x 946mm)

SHIPPING WEIGHT

310 lb (141kg)

NET WEIGHT

180 lb (82kg)

PRODUCT CAPACITY

48 lb (22kg)



CTX4-10EVH

MAXIMUM PAN CAPACITY

5 Full-Size Hotel Pans x 2-1/2" or
5 GN 1/1 Pans x 64mm

VOLTAGES

208V, 1Ph, 60Hz
240V, 1Ph, 60Hz
208–240V, 3Ph, 60Hz
208–240V, 1Ph, 50Hz
220–240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

45-1/2" x 24-1/8" x 39-3/8"
(1153mm x 612mm x 999mm)

SHIPPING WEIGHT

415 lb (188kg)

NET WEIGHT

260 lb (118kg)

PRODUCT CAPACITY

48 lb (22kg)

Pan Dimensions

FULL-SIZE HOTEL PANS [GN 1/1]: 20" x 12"
FULL-SIZE SHEET PANS: 18" x 26"

HALF-SIZE HOTEL PANS [GN 1/2]: 12" x 10"
HALF-SIZE SHEET PANS: 18" x 13"

GN 2/3 PAN: 354mm x 325mm

The specifications in this catalog are for basic information only. Refer to individual unit specification sheets for more details and configuration options.

Cook & Hold Ovens

Precise, low-temperature cooking and holding.

Featuring game changing Halo Heat® technology, Cook & Hold Ovens are designed to produce greater yields and less food waste. Gentle, radiant Halo Heat evenly surrounds food without the use of extremely hot elements, added humidity or fans. An energy efficient, ventless and waterless design paired with labor-free, overnight cooking and holding provides built-in savings and maximum return on investment.



Cook & Hold Ovens | Single Compartment Ovens

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.

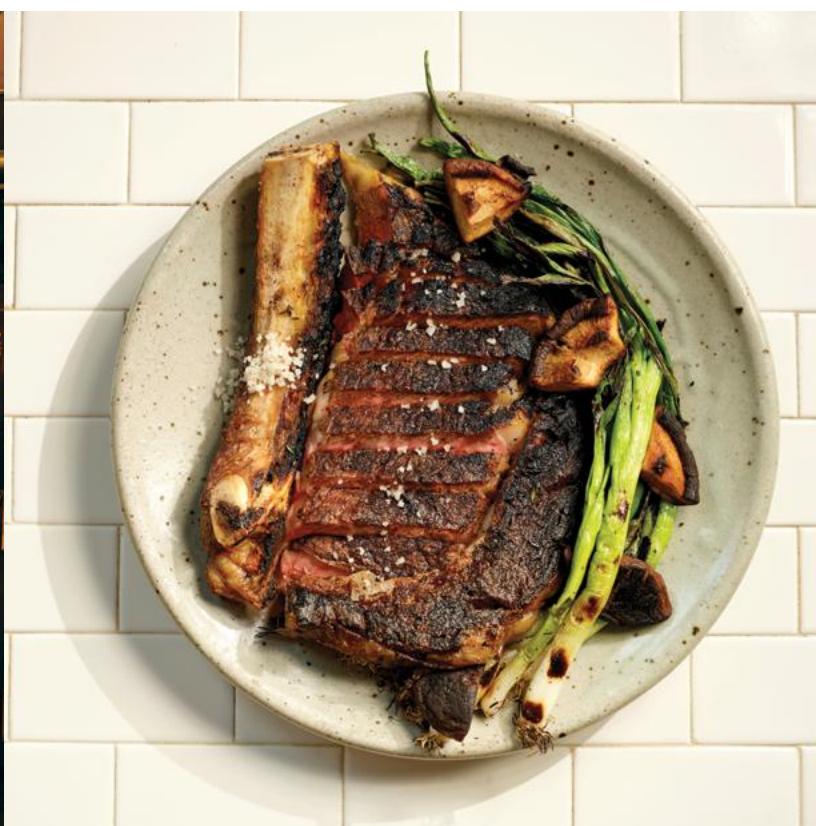
Cook by time or temperature probe with simple or deluxe controls. The oven senses internal product temperature or time and automatically converts from cook mode to hold mode once set parameters have been reached.

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.



cheflinc™ enabled

Also available with simple control.

300-TH COOK & HOLD OVEN**MAXIMUM PAN CAPACITY**

3 Full-Size Hotel Pans x 2-1/2" or
6 Half-Size Hotel Pans x 2-1/2"

3 GN 1/1 Pans x 64mm or
6 GN 1/2 Pans x 64mm

VOLTAGES
120V, 1Ph, 60Hz**DIMENSIONS H x W x D**

20-13/16" x 16-15/16" x 26-3/16"
(620mm x 431mm x 665mm)

SHIPPING WEIGHT
165 lb (75kg)**NET WEIGHT**
100 lb (45kg)**PRODUCT CAPACITY**
36 lb (16kg)

cheflinc™ enabled

Also available with simple control.

500-TH COOK & HOLD OVEN**MAXIMUM PAN CAPACITY**

5 Full-Size Hotel Pans x 2-1/2" or
10 Half-Size Hotel Pans x 2-1/2"

5 GN 1/1 Pans x 64mm or
10 GN 1/2 Pans x 64mm

* Additional shelves required

VOLTAGES
120V, 1Ph, 60Hz
208-240V, 1Ph, 60Hz**DIMENSIONS H x W x D**

31-3/4" x 18-1/16" x 28-1/2"
(806mm x 459mm x 724mm)

SHIPPING WEIGHT
250 lb (113kg)**NET WEIGHT**
185 lb (84kg)**PRODUCT CAPACITY**
40 lb (18kg)**500-TH/II CLASSIC COOK & HOLD OVEN****MAXIMUM PAN CAPACITY**

4 Full-Size Hotel Pans x 2-1/2" or
4 GN 1/1 Pans x 64mm

* Additional shelves required

VOLTAGES
120V, 1Ph, 60Hz
208-240V, 1Ph, 60Hz**DIMENSIONS H x W x D**

33-3/8" x 19" x 29-9/16"
(848mm x 483mm x 675mm)

SHIPPING WEIGHT
166 lb (75kg)**NET WEIGHT**
130 lb (59kg)**PRODUCT CAPACITY**
40 lb (18kg)**Pan Dimensions**

FULL-SIZE HOTEL PANS (GN 1/1): 20" x 12" HALF-SIZE HOTEL PANS (GN 1/2): 12" x 10" GN 2/3 PAN: 354mm x 325mm
FULL-SIZE SHEET PANS: 18" x 26" HALF-SIZE SHEET PANS: 18" x 13"

The specifications in this catalog are for basic information only. Refer to individual unit specification sheets for more details and configuration options.



750-TH COOK & HOLD OVEN

MAXIMUM PAN CAPACITY*

10 Full-Size Hotel Pans x 2-1/2" or
20 Half-Size Hotel Pans x 2-1/2"

10 GN 1/1 Pans x 64mm or
20 GN 1/2 Pans x 64mm

* Additional shelves required

VOLTAGES

120V, 1Ph, 60Hz
208–240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

33-5/16" x 25-11/16" x 33-1/2"
(846mm x 653mm x 851mm)

SHIPPING WEIGHT

290 lb (131kg)

NET WEIGHT

225 lb (102kg)

PRODUCT CAPACITY

100 lb (45kg)

Cook & Hold Ovens | Double Compartment Ovens



1000-TH/I CLASSIC COOK & HOLD OVEN

MAXIMUM PAN CAPACITY *

[PER COMPARTMENT]

4 Full-Size Hotel Pans x 2-1/2" or

4 GN 1/1 x 64mm

DIMENSIONS H x W x D

75-5/8" x 23-15/16" x 31-5/8"
(1920mm x 608mm x 802mm)

SHIPPING WEIGHT

435 lb (197kg)

NET WEIGHT

346 lb (157kg)

PRODUCT CAPACITY

120 lb (54kg) per compartment

cheflinc enabled

Also available with simple control.



750-TH/II CLASSIC COOK & HOLD OVEN

MAXIMUM PAN CAPACITY*

10 Full-Size Hotel Pans x 2-1/2" or
10 GN 1/1 Pans x 64mm

* Additional shelves required

VOLTAGES

120V, 1Ph, 60Hz
208–240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

31-7/8" x 26-5/8" x 31-5/8"
(809mm x 676mm x 802mm)

SHIPPING WEIGHT

264 lb (120kg)

NET WEIGHT

194 lb (88kg)

PRODUCT CAPACITY

100 lb (45kg)



1200-TH COOK & HOLD OVEN

MAXIMUM PAN CAPACITY *

[PER COMPARTMENT]

8 Full-Size Hotel Pans x 2-1/2"
per cavity, on wire shelves only or



cheflinc enabled
Also available with simple control.

1750-TH COOK & HOLD OVEN

MAXIMUM PAN CAPACITY *

[PER COMPARTMENT]

10 Full-Size Hotel Pans x 2-1/2" or
20 Half-Size Hotel Pans x 2-1/2"

10 GN 1/1 Pans x 64mm or
20 GN 1/2 Pans x 64mm

* Additional shelves required

VOLTAGES

208–240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

57" x 25-11/16" x 33-5/8"
(1448mm x 653mm x 853mm)

SHIPPING WEIGHT

530 lb (240kg)

NET WEIGHT

440 lb (200kg)

PRODUCT CAPACITY

100 lb (45kg) per compartment



cheflinc enabled

Also available with simple control.



1000-TH/II CLASSIC COOK & HOLD OVEN

MAXIMUM PAN CAPACITY

4 Full-Size Hotel Pans x 2-1/2" or
4 GN 1/1 Pans x 64mm*

* Additional shelves required

VOLTAGES

120V, 1Ph, 60Hz (1000-TH-II only)
208–240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

40-3/16" x 23-5/8" x 31-5/8"
(1021mm x 600mm x 802mm)

SHIPPING WEIGHT

275 lb (125kg)

NET WEIGHT

200 lb (91kg)

PRODUCT CAPACITY

120 lb (54kg)



cheflinc enabled
Also available with simple control.

Pan Dimensions

FULL-SIZE HOTEL PANS (GN 1/1): 20" x 12" HALF-SIZE HOTEL PANS (GN 1/2): 12" x 10" GN 2/3 PAN: 354mm x 325mm

FULL-SIZE SHEET PANS: 18" x 26"

HALF-SIZE SHEET PANS: 18" x 13"

Cook & Hold Smoker Ovens

Infuse your operation with bold flavor, higher yields and better food quality.

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.





767-SK CLASSIC SMOKER OVEN

MAXIMUM PAN CAPACITY*

9 Full-Size Hotel Pans x 2-1/2"

9 GN 1/1 Pans

* Additional shelves required

VOLTAGES

120V, 1Ph, 60Hz

208V–240V, 1Ph, 60Hz

DIMENSIONS H x W x D
33-3/8" x 26-5/8" x 31-5/8"
(848mm x 676mm x 802mm)

SHIPPING WEIGHT
265 lb (120kg)

NET WEIGHT
197 lb (89kg)

PRODUCT CAPACITY
100 lb (45kg)



cheflinc enabled
Also available with simple control.

750-SK SMOKER OVEN [Shown with glass door - optional]

MAXIMUM PAN CAPACITY*

9 Full-Size Hotel Pans x 2-1/2" or
18 Half-Size Hotel Pans x 2-1/2"

9 GN 1/1 Pans x 64mm or
18 GN 1/2 Pans x 64mm

* Additional shelves required

VOLTAGES

120V, 1Ph, 60Hz

208V–240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D
33-5/16" x 25-11/16" x 33-1/2"
(846mm x 653mm x 851mm)

SHIPPING WEIGHT
290 lb (131kg)

NET WEIGHT
225 lb (102kg)

PRODUCT CAPACITY
100 lb (45kg)



1000-SK/II CLASSIC SMOKER OVEN

MAXIMUM PAN CAPACITY

3 Full-Size Hotel Pans 2-1/2" or
3 GN 1/1 Pans x 64mm

* Additional shelves required

VOLTAGES

208V, 1Ph, 60Hz

240V, 1Ph, 60Hz

DIMENSIONS H x W x D
40-3/16" x 23-1/2" x 31-5/8"
(1021mm x 597mm x 802mm)

SHIPPING WEIGHT
282 lb (101kg)

NET WEIGHT
203 lb (92kg)

PRODUCT CAPACITY
120 lb (54kg)



1000-SK SMOKER OVEN

MAXIMUM PAN CAPACITY*

7 Full-Size Hotel Pans x 2-1/2" or
14 Half-Size Hotel Pans x 2-1/2" on wire shelves or

7 GN 1/1 Pans x 64mm or
14 GN 1/2 Pans x 64mm

* Additional shelves required

VOLTAGES

120V, 1Ph, 60Hz

208V–240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D
40-1/8" x 22-9/16" x 33-1/2"
(1019mm x 573mm x 851mm)

SHIPPING WEIGHT
315 lb (143kg)

NET WEIGHT
250 lb (113kg)

PRODUCT CAPACITY
120 lb (54kg)



cheflinc enabled
Also available with simple control.

Pan Dimensions

FULL-SIZE HOTEL PANS (GN 1/1): 20" x 12" HALF-SIZE HOTEL PANS (GN 1/2): 12" x 10" GN 2/3 PAN: 354mm x 325mm

FULL-SIZE SHEET PANS: 18" x 26"

HALF-SIZE SHEET PANS: 18" x 13"

The specifications in this catalog are for basic information only. Refer to individual unit specification sheets for more details and configuration options.



1000-SK/I CLASSIC SMOKER OVEN

MAXIMUM PAN CAPACITY (PER COMPARTMENT)

3 Full-Size Hotel Pans* x 2-1/2" or
2 GN 1/1 Pans* x 64mm

* Additional shelves required

VOLTAGES

208V, 1Ph, 60Hz
240V, 1Ph, 60Hz

DIMENSIONS H x W x D

75-5/8" x 23-15/16" x 32-1/4"
(1920mm x 608mm x 819mm)

SHIPPING WEIGHT

445 lb (202kg)

NET WEIGHT

377 lb (171kg)

PRODUCT CAPACITY

120 lb (54kg) per compartment



1200-SK SMOKER OVEN

MAXIMUM PAN CAPACITY * (PER COMPARTMENT)

7 Full-Size Hotel Pans x 2-1/2"
on wire shelves only or
7 GN 1/1 Pans x 64mm

* Additional shelves required

VOLTAGES

208–240V, 1Ph, 60Hz

DIMENSIONS H x W x D

70-5/8" x 22-9/16" x 33-1/4"
(1795mm x 573mm x 845mm)

SHIPPING WEIGHT

515 lb (234kg)

NET WEIGHT

450 lb (188kg)

PRODUCT CAPACITY

120 lb (54kg) per compartment



1767-SK CLASSIC SMOKER OVEN

MAXIMUM PAN CAPACITY* (PER COMPARTMENT)

9 Full-Size Hotel Pans x 2-1/2"
9 GN 1/1 Pans x 64mm

* Additional shelves required

VOLTAGES

208V, 1Ph, 60Hz
240V, 1Ph, 60Hz

DIMENSIONS H x W x D

61-15/16" x 27-1/16" x 32-3/4"
(1572mm x 686mm x 832mm)

SHIPPING WEIGHT

450 lb (204kg)

NET WEIGHT

356 lb (161kg)

PRODUCT CAPACITY

100 lb (45kg) per compartment



1750-SK SMOKER OVEN

MAXIMUM PAN CAPACITY* (PER COMPARTMENT)

9 Full-Size Hotel Pans x 2-1/2"
9 GN 1/1 Pans x 64mm

* Additional shelves required

VOLTAGES

208–240V, 1Ph, 60Hz

DIMENSIONS H x W x D

56-1/2" x 25-11/16" x 33-1/16"
(1435mm x 653mm x 840mm)

SHIPPING WEIGHT

502 lb (228kg)

NET WEIGHT

437 lb (198kg)

PRODUCT CAPACITY

100 lb (45kg) per compartment

Pan Dimensions

FULL-SIZE HOTEL PANS (GN 1/1): 20" x 12"

HALF-SIZE HOTEL PANS (GN 1/2): 12" x 10"

GN 2/3 PAN: 354mm x 325mm

FULL-SIZE SHEET PANS: 18" x 26"

HALF-SIZE SHEET PANS: 18" x 13"

cheflinc enabled

Also available with simple control.



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.



Rotisserie Ovens



AR-7T with Self Cleaning [Available in Curved glass door* or Flat]

PRODUCT CAPACITY

Angled Spits (Standard)

Up to [21] 3-1/2 lb [1.6kg] chickens
Up to [28] 2-1/2 to 3 lb [1.1 to 1.4kg] chickens

Piercing Spits (Optional)

Up to [28] 2-1/2 to 3-1/2 lb [1.1 to 1.6kg] chickens

Turkey Spit (Optional)

[up to 3 spits can be used]
One [1] turkey up to 25 lb [11.3kg] on each spit

Basket (Optional)

Up to [21] 3 to 3-1/2 lb [1.1 to 1.6kg] chickens

Large V-Spit (Optional)

Up to [14] 7 lb [3.2kg] chickens

DIMENSIONS H x W x D

40-5/8" x 43-3/4" x 32-1/4"
[1032mm x 1113mm x 819mm]

SHIPPING WEIGHT

505 lb [229kg]

NET WEIGHT

361 lb [164kg]

VOLTAGES

208V, 1Ph, 60Hz
240V, 1Ph, 60Hz
208V, 3Ph, 60Hz
240V, 3Ph, 60Hz



AR-7E [Available in Curved glass door* or Flat]

PRODUCT CAPACITY

Angled Spits (Standard)

Up to [21] 3-1/2 lb [1.6kg] chickens
Up to [28] 2-1/2 to 3 lb [1.1 to 1.4kg] chickens

Piercing Spits (Optional)

Up to [28] 2-1/2 to 3-1/2 lb [1.1 to 1.6kg] chickens

Turkey Spit (Optional)

[up to 3 spits can be used]
One [1] turkey up to 25 lb [11kg] on each spit

DIMENSIONS H x W x D

40-1/4" x 39-1/16" x 32-1/8"
[1022mm x 992mm x 816mm]

SHIPPING WEIGHT

451 lb [205kg]

NET WEIGHT

361 lb [164kg]

VOLTAGES

208V, 1Ph, 60Hz
240V, 1Ph, 60Hz
208V, 3Ph, 60Hz
240V, 3Ph, 60Hz



AR-7HT Holding Cabinet [Available in Curved glass door* or Flat]

PRODUCT CAPACITY

98 lb [44kg]
24 chicken boats: 6 per shelf

DIMENSIONS H x W x D

40-3/4" x 43-1/8" x 32-1/4"
[1036mm x 1095mm x 813mm]

SHIPPING WEIGHT

400 lb [181kg]

NET WEIGHT

321 lb [146kg]

VOLTAGES

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



Shown in Custom Color Option

AR-7H Holding Cabinet

[Available in Curved glass door* or Flat]

PRODUCT CAPACITY

60 lb [27kg] maximum
24 Chicken boats: 6 per shelf

DIMENSIONS H x W x D

40-1/2" x 38-1/8" x 32-1/8"
[1028mm x 968mm x 816mm]

SHIPPING WEIGHT

319 lb [145kg]

NET WEIGHT

269 lb [122kg]

VOLTAGES

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



AR-7T with Self Cleaning



AR-7EVH [Available in Curved glass door* or Flat]

PRODUCT CAPACITY

Angled Spits (Standard)

Up to [21] 3-1/2 lb [1.6kg] chickens
Up to [28] 2-1/2 to 3 lb [1.1 to 1.4kg] chickens

DIMENSIONS H x W x D

54" x 39-1/16" x 32-1/4"
[1371mm x 992mm x 813mm]

SHIPPING WEIGHT

568 lb [258kg]

NET WEIGHT

481 lb [218kg]

VOLTAGES

208V, 1Ph, 60Hz
240V, 1Ph, 60Hz
208V, 3Ph, 60Hz
240V, 3Ph, 60Hz

Pan Dimensions

FULL-SIZE HOTEL PANS (GN 1/1): 20" x 12"

HALF-SIZE HOTEL PANS (GN 1/2): 12" x 10"

GN 2/3 PAN: 354mm x 325mm

FULL-SIZE SHEET PANS: 18" x 26"

HALF-SIZE SHEET PANS: 18" x 13"

The specifications in this catalog are for basic information only. Refer to individual unit specification sheets for more details and configuration options.

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.

CONVECTION OVENS



Heated Holding | Drawers



500-1D

MAXIMUM PAN CAPACITY

1 Full-Size Hotel Pan 6" or 1 GN 1/1 Pan 152mm

VOLTAGES

120V, 1Ph, 50/60Hz
208–240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

11-5/8" x 24-5/8" x 25-7/8"
(296mm x 624mm x 657mm)

SHIPPING WEIGHT

90 lb (41kg)

NET WEIGHT

80 lb (36kg)

PRODUCT CAPACITY

41 lb (19kg) maximum



500-1DN

MAXIMUM PAN CAPACITY

1 Full-Size Hotel Pan 6" or 1 GN 1/1 Pan 152mm

VOLTAGES

120V, 1Ph, 50/60Hz
208–240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

11-5/8" x 16-11/16" x 31-3/16"
(296mm x 423mm x 792mm)

SHIPPING WEIGHT

75 lb (34kg)

NET WEIGHT

67 lb (30kg)

PRODUCT CAPACITY

41 lb (19kg) maximum



500-2D

MAXIMUM PAN CAPACITY

(PER DRAWER)

1 Full-Size Hotel Pan 6" or 1 GN 1/1 Pan 152mm

VOLTAGES

120V, 1Ph, 50/60Hz
208–240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

18-15/16" x 24-5/8" x 25-7/8"
(481mm x 624mm x 657mm)

SHIPPING WEIGHT

125 lb (57kg)

NET WEIGHT

115 lb (52kg)

PRODUCT CAPACITY

41 lb (19kg) maximum per drawer



500-2DN

MAXIMUM PAN CAPACITY

(PER DRAWER)

1 Full-Size Hotel Pan 6" or 1 GN 1/1 Pan 152mm

VOLTAGES

120V, 1Ph, 50/60Hz
208–240V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

18-15/16" x 16-11/16" x 31-3/16"
(481mm x 423mm x 792mm)

SHIPPING WEIGHT

112 lb (51kg)

NET WEIGHT

100 lb (45kg)

PRODUCT CAPACITY

41 lb (19kg) maximum per drawer



500-2DI (Individual Temperature Controls)

MAXIMUM PAN CAPACITY

(PER DRAWER)

1 Full-Size Hotel Pan 6" or 1 GN 1/1 Pan 152mm

VOLTAGES

120V, 1Ph, 60Hz
208–240V, 1Ph, 60Hz

DIMENSIONS H x W x D

19-15/16" x 24-5/8" x 25-7/8"
(491mm x 624mm x 657mm)

SHIPPING WEIGHT

125 lb (57kg)

NET WEIGHT

115 lb (52kg)

PRODUCT CAPACITY

41 lb (19kg) maximum per drawer



500-3D

MAXIMUM PAN CAPACITY

(PER DRAWER)

1 Full-Size Hotel Pan 6" or 1 GN 1/1 Pan 152mm

VOLTAGES

120V, 1Ph, 50/60Hz
208–240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

26-1/8" x 24-5/8" x 25-7/8"
(664mm x 624mm x 657mm)

SHIPPING WEIGHT

165 lb (75kg)

NET WEIGHT

150 lb (68kg)

PRODUCT CAPACITY

41 lb (19kg) maximum per drawer



500-3DN

MAXIMUM PAN CAPACITY

(PER DRAWER)

1 Full-Size Hotel Pan 6" or 1 GN 1/1 Pan 152mm

VOLTAGES

120V, 1Ph, 50/60Hz
208–240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

26-1/8" x 16-11/16" x 31-3/16"
(664mm x 423mm x 792mm)

SHIPPING WEIGHT

145 lb (66kg)

NET WEIGHT

130 lb (59kg)

PRODUCT CAPACITY

41 lb (19kg) maximum per drawer

Heated Holding | Cabinets



750-CTUS

MAXIMUM PAN CAPACITY

6 Full-Size Hotel Pans 2-1/2"** or 6 GN 1/1 Pans 64mm* or 6 Full-Size Sheet Pans

* Additional shelves required

DIMENSIONS H x W x D

27-3/4" x 30-1/8" x 26-3/8"
(705mm x 765mm x 670mm)

SHIPPING WEIGHT

195 lb (88kg)

NET WEIGHT

141 lb (64kg)

PRODUCT CAPACITY

48 lb (22kg)

Pan Dimensions

FULL-SIZE HOTEL PANS (GN 1/1): 20" x 12"

HALF-SIZE HOTEL PANS (GN 1/2): 12" x 10"

GN 2/3 PAN: 354mm x 325mm

FULL-SIZE SHEET PANS: 18" x 26"

HALF-SIZE SHEET PANS: 18" x 13"

Heated Holding | Cabinets



300-S

MAXIMUM PAN CAPACITY

3 Full-Size Hotel Pans x 2-1/2" or
2 GN 1/1 Pans x 64mm

VOLTAGES

120V, 1Ph, 60Hz

DIMENSIONS H x W x D

18-3/8" x 17-7/16" x 25-3/8"
(466mm x 443mm x 645mm)

SHIPPING WEIGHT

125 lb (57kg)

NET WEIGHT

65 lb (29kg)

PRODUCT CAPACITY

36 lb (16kg)



1200-S †

MAXIMUM PAN CAPACITY WITH PAN SLIDES

16 Full-Size Hotel Pans x 2-1/2" or
16 GN 1/1 Pans x 64mm or
8 Full-Size Sheet Pans*

WITH SIDE RACKS & SHELVES

16 Full-Size Hotel Pans x 2-1/2" or
16 GN 1/1 Pans x 64mm or
8 Half-Size Sheet Pans**

DIMENSIONS H x W x D

44" x 26-7/16" x 32-3/16"
(1117mm x 671mm x 817mm)

SHIPPING WEIGHT

240 lb (109kg)

NET WEIGHT

179 lb (81kg)

PRODUCT CAPACITY

192 lb (87kg)

VOLTAGES

120V, 1Ph, 60Hz
208-240V (1000W), 1Ph, 50/60Hz
208-240V (2000W), 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz



500-S

MAXIMUM PAN CAPACITY

6 Full-Size Hotel Pans x 2-1/2" or
6 GN 1/1 Pans x 64mm or
11 Half-Size Sheet Pans

VOLTAGES

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

DIMENSIONS H x W x D

31-7/8" x 19" x 26-9/16"
(809mm x 483mm x 675mm)

SHIPPING WEIGHT

150 lb (68kg)

NET WEIGHT

110 lb (50kg)

PRODUCT CAPACITY

60 lb (27kg)



1000-UP † (Also available with window door)

MAXIMUM PAN CAPACITY (PER COMPARTMENT)

4 Full-Size Hotel Pans x 2-1/2" or
4 GN 1/1 Pans x 64mm*

*Optional shelves required

DIMENSIONS H x W x D

75-13/16" x 23-15/16" x 32-11/16"
(1924mm x 608mm x 804mm)

SHIPPING WEIGHT

360 lb (163kg)

NET WEIGHT

282 lb (128kg)

PRODUCT CAPACITY

120 lb (54kg) per compartment



750-S †

MAXIMUM PAN CAPACITY

12 Full-Size Hotel Pans x 2-1/2" or
12 GN 1/1 Pans x 64mm or
6 Full-Size Sheet Pans*

* Additional shelves required

DIMENSIONS H x W x D

31-7/8" x 26-5/8" x 31-3/8"
(809mm x 676mm x 797mm)

SHIPPING WEIGHT

228 lb (103kg)

NET WEIGHT

157 lb (71kg)

PRODUCT CAPACITY

120 lb (54kg)



1200-UP †

MAXIMUM PAN CAPACITY (PER COMPARTMENT)

16 Full-Size Hotel Pans x 2-1/2" or
16 GN 1/1 Pans x 64mm* or
8 Full-Size Sheet Pans*

WITH SIDE RACKS & SHELVES

16 Full-Size Hotel Pans x 2-1/2" or
16 GN 1/1 Pans x 64mm* or
16 Half-Size Sheet Pans**

DIMENSIONS H x W x D

75-13/16" x 26-7/16" x 32-3/16"
(1924mm x 671mm x 817mm)

SHIPPING WEIGHT

393 lb (178kg)

NET WEIGHT

333 lb (151kg)

PRODUCT CAPACITY

192 lb (87kg) per compartment

VOLTAGES

120V, 1Ph, 60Hz

Available in low- or high-wattage versions:
208-240V, 1ph, 50/60Hz
230V, 1ph, 50Hz



1000-S †

MAXIMUM PAN CAPACITY

4 Full-Size Hotel Pans x 2-1/2" or
4 GN 1/1 Pans* x 64mm

* Additional shelves required

DIMENSIONS H x W x D

40-3/8" x 23-1/2" x 31-9/16"
(1025mm x 597mm x 801mm)

SHIPPING WEIGHT

223 lb (101kg)

NET WEIGHT

175 lb (79kg)

PRODUCT CAPACITY

120 lb (54kg)



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

Pan Dimensions

FULL-SIZE HOTEL PANS (GN 1/1): 20" x 12"
FULL-SIZE SHEET PANS: 18" x 26"

HALF-SIZE HOTEL PANS (GN 1/2): 12" x 10"
HALF-SIZE SHEET PANS: 18" x 13"

GN 2/3 PAN: 354mm x 325mm

Heated Holding | Banquet Carts & Warmers



1000-BQ2-96

MAXIMUM CAPACITY**PLATES**

[96] 9" to 10" Plates or
[96] 229mm to 254mm Plates

PANS

[32] Full-Size Hotel Pans x 2-1/2" or
[32] GN 1/1 Pans x 64mm

VOLTAGES

120V, 1Ph, 60Hz
208–240V, 1Ph, 60Hz

DIMENSIONS H x W x D

67-5/8" x 37-15/16" x 30-13/16"
(1716mm x 964mm x 783mm)

SHIPPING WEIGHT

415 lb (188kg)

NET WEIGHT

322 lb (146kg)

PRODUCT CAPACITY

240 lb (109kg)



1000-BQ2-128

MAXIMUM CAPACITY**PLATES**

[128] 9" to 10" Plates or
[128] 229mm to 254mm Plates

PANS

[32] Full-Size Hotel Pans x 2-1/2" or
[32] GN 1/1 Pans x 64mm

VOLTAGES

120V, 1Ph, 60Hz
208–240V, 1Ph, 60Hz

DIMENSIONS H x W x D

67-5/8" x 45-7/8" x 30-13/16"
(1716mm x 1164mm x 783mm)

SHIPPING WEIGHT

485 lb (220kg)

NET WEIGHT

370 lb (168kg)

PRODUCT CAPACITY

320 lb (145kg)



1000-BQ2-192

MAXIMUM CAPACITY**PLATES**

[192] 9" to 10" Plates or
[192] 229mm to 254mm Plates

PANS

[64] Full-Size Hotel Pans x 2-1/2" or
[64] GN 1/1 Pans x 64mm

VOLTAGES

120V, 1Ph, 60Hz
208–240V, 1Ph, 60Hz

DIMENSIONS H x W x D

67-5/8" x 68-11/16" x 30-13/16"
(1716mm x 1744mm x 783mm)

SHIPPING WEIGHT

750 lb (340kg)

NET WEIGHT

618 lb (280kg)

PRODUCT CAPACITY

480 lb (218kg)



20-20MW

MAXIMUM PAN CAPACITY

40 Full-Size Hotel Pans x 2-1/2" or
40 GN 1/1 Pans x 64mm

20 Full-Size Sheet Pans*

VOLTAGES

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

*Additional shelves required



20-20W

MAXIMUM PAN CAPACITY

40 Full-Size Hotel Pans x 2-1/2" or
40 GN 1/1 Pans x 64mm

20 Full-Size Sheet Pans*

VOLTAGES

208–240V, 1Ph, 60Hz

*Additional shelves required

DIMENSIONS H x W x D

74-3/4" x 35" x 41-5/16"
(1898mm x 888mm x 1049mm)

SHIPPING WEIGHT

538 lb (244kg)

NET WEIGHT

419 lb (190kg)

PRODUCT CAPACITY

480 lb (218kg)

Shown with split door option

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.



Countertop Merchandisers



* Swing Back Door Optional

HSM-24/3S/T

CAPACITY

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

VOLTAGES

120V, 1Ph, 60Hz
208–240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

45-7/8" x 24" x 27-5/16"
[1163mm x 609mm x 694mm]

SHIPPING WEIGHT

300 lb [136kg]

NET WEIGHT

250 lb [113kg]

PRODUCT CAPACITY

16 lb [7kg] per shelf

Floor-Standing Merchandisers



HSM-24/5S/T

CAPACITY

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

VOLTAGES

208–240V, 1Ph, 60Hz

DIMENSIONS H x W x D

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

SHIPPING WEIGHT

550 lb [249kg]

NET WEIGHT

406 lb [184kg]

PRODUCT CAPACITY

16 lb [7kg] per shelf



Shown with custom graphics.

HSM-36/2S/T

CAPACITY

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

VOLTAGES

120V 1Ph, 60Hz
208–240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

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

SHIPPING WEIGHT

372 lb [169kg]

NET WEIGHT

224 lb [101kg]

PRODUCT CAPACITY

24 lb [11kg] per shelf



* Swing or Slide Back Door Optional

Shown with custom graphics & Front Door Option.



Shown with custom graphics

HSM-36/2S/T/F

CAPACITY

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

VOLTAGES

120V 1Ph, 60Hz
208–240V, 1Ph, 60Hz

DIMENSIONS H x W x D

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

SHIPPING WEIGHT

372 lb [169 kg]

NET WEIGHT

224 lb [102 kg]

PRODUCT CAPACITY

24 lb [11 kg] per shelf

HSM-36/3S/T

CAPACITY

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

VOLTAGES

208–240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

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

SHIPPING WEIGHT

462lb [210kg]

NET WEIGHT

311 lb [141kg]

PRODUCT CAPACITY

24 lb [11kg] per shelf

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



* Swing or Slide Back Door Optional



Shown with custom graphics & Front Door Option.



HSM-48/5S/T

CAPACITY

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

VOLTAGES

208–240V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

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

SHIPPING WEIGHT

772 lb [350kg]

NET WEIGHT

563 lb [255kg]

PRODUCT CAPACITY

40 lb [18kg] per shelf

Display Cases



Also available with mobile or stationary base

ED3-48

PAN CAPACITY

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

VOLTAGES

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

DIMENSIONS H x W x D

30-3/16" x 48-5/16" x 43-5/8"
(767mm x 1227mm x 1108mm)

SHIPPING WEIGHT

372 lb (169 kg)

NET WEIGHT

297 lb (135 kg)

PRODUCT CAPACITY

48 lb (22 kg)



Also available with mobile or stationary base

ED3-72

PAN CAPACITY

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

VOLTAGES

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

DIMENSIONS H x W x D

30-3/16" x 72" x 43-13/16"
(767mm x 1829mm x 1113mm)

SHIPPING WEIGHT

465 lb (210 kg)

NET WEIGHT

419 lb (190 kg)

PRODUCT CAPACITY

80 lb (36 kg)



Also available with mobile or stationary base

ED3-96

PAN CAPACITY

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

VOLTAGES

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

DIMENSIONS H x W x D

30-3/16" x 96" x 43-13/16"
(767mm x 2438mm x 1113mm)

SHIPPING WEIGHT

585 lb (265 kg)

NET WEIGHT

526 lb (239 kg)

PRODUCT CAPACITY

112 lb (51 kg)

Pan Dimensions

FULL-SIZE HOTEL PANS (GN 1/1): 20" x 12"

HALF-SIZE HOTEL PANS (GN 1/2): 12" x 10"

GN 2/3 PAN: 354mm x 325mm

FULL-SIZE SHEET PANS: 18" x 26"

HALF-SIZE SHEET PANS: 18" x 13"

The specifications in this catalog are for basic information only. Refer to individual unit specification sheets for more details and configuration options.



Food Wells

Better food quality without water.

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.



Food Wells | Hot Wells



700-RW

PRODUCT CAPACITY

Max. volume: 7 qt. (6.6 L)

VOLTAGES

120V, 1Ph, 50/60Hz
208–240V, 1Ph, 50/60Hz

DIMENSIONS

9" x 10-7/8" x 10-7/8"
(229mm x 277mm x 277mm)

SHIPPING WEIGHT

14 lb (6kg)

NET WEIGHT

10 lb (5kg)



300-HW

PAN CAPACITY

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

DIMENSIONS

40-15/16" x 23-1/8"
(1039mm x 586mm)

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

NET WEIGHT
54.5 lb (25kg)

PRODUCT CAPACITY
72 lb (33kg)

Specifications based on 300-HW D4

400-HW

PAN CAPACITY

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

DIMENSIONS

54" x 23-1/8"
(1371mm x 586mm)

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

NET WEIGHT
71 lb (32kg)

PRODUCT CAPACITY
96 lb (44kg)



Specifications based on 400-HW D4

500-HW

PAN CAPACITY

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

DIMENSIONS

67-1/16" x 23-1/8"
(1702mm x 586mm)

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

NET WEIGHT
85 lb (39kg)

PRODUCT CAPACITY
120 lb (54kg)



Specifications based on 500-HW D4

* Available with individual well controls



1100-RW

PRODUCT CAPACITY

Max. volume: 11 qt. (10.4 L)

VOLTAGES

120V, 1Ph, 50/60Hz
208–240V, 1Ph, 50/60Hz

DIMENSIONS

9" x 12-7/8" x 12-7/8"
(229mm x 327mm x 327mm)

SHIPPING WEIGHT

17 lb (8kg)

NET WEIGHT

13 lb (6kg)



Specifications based on 200-HW D4

PAN CAPACITY

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

DIMENSIONS

67-1/16" x 23-1/8"
(1702mm x 586mm)

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

NET WEIGHT
85 lb (39kg)

PRODUCT CAPACITY
120 lb (54kg)



100-HW

PAN CAPACITY

1 Full-Size Hotel Pan or
1 GN 1/1 Pan

VOLTAGES

120V, 1Ph, 50/60Hz
208–240V, 1Ph, 50/60Hz

DIMENSIONS

15" x 30-3/16"
(380mm x 765mm)

SHIPPING WEIGHT

75lb (34kg)

NET WEIGHT

31 lb (14kg)

PRODUCT CAPACITY

32lb (14.5kg)



Specifications based on 100-HW D443

PAN CAPACITY

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

DIMENSIONS

28-1/16" x 23-1/8"
(712mm x 586mm)

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

NET WEIGHT
85 lb (39kg)

PRODUCT CAPACITY
120 lb (54kg)



200-HW

PAN CAPACITY

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

VOLTAGES

120V, 1Ph, 50/60Hz
208–240V, 1Ph, 50/60Hz

DIMENSIONS

28-1/16" x 23-1/8"
(712mm x 586mm)

SHIPPING WEIGHT

115 lb (52kg)

NET WEIGHT

40 lb (18kg)

PRODUCT CAPACITY

48 lb (23kg), 29 qt (28 L)

* Available with individual well controls

Pan Dimensions

FULL-SIZE HOTEL PANS (GN 1/1): 20" x 12"

FULL-SIZE SHEET PANS: 18" x 26"

HALF-SIZE HOTEL PANS (GN 1/2): 12" x 10"

HALF-SIZE SHEET PANS: 18" x 13"

GN 2/3 PAN: 354mm x 325mm

The specifications in this catalog are for basic information only. Refer to individual unit specification sheets for more details and configuration options.

Food Wells | Cold Wells



100-CW

PAN CAPACITY

1 Full Size Hotel Pan x 2-1/2" or
1 GN 1/1 Pan x 64mm

VOLTAGES

115V, 1Ph, 60Hz

DIMENSIONS H x W x D

25-5/16" x 18-1/2" x 27"
(643mm x 470mm x 686mm)

SHIPPING WEIGHT

171 lb (78kg)

NET WEIGHT

140 lb (64kg)

PRODUCT CAPACITY

36 lb (16.3kg)



400-CW

PAN CAPACITY

4 Full Size Hotel Pan x 2-1/2" or
4 GN 1/1 Pan x 64mm

VOLTAGES

115V, 1Ph, 60Hz

DIMENSIONS H x W x D

25-5/16" x 57-1/4" x 27"
(643mm x 1453mm x 686mm)

SHIPPING WEIGHT

315 lb (143kg)

NET WEIGHT

265 lb (120kg)

PRODUCT CAPACITY

144 lb (65.2kg)



200-CW

PAN CAPACITY

2 Full Size Hotel Pan x 2-1/2" or
2 GN 1/1 Pan x 64mm

VOLTAGES

115V, 1Ph, 60Hz

DIMENSIONS H x W x D

25-5/16" x 31-7/16" x 27"
(643mm x 789mm x 686mm)

SHIPPING WEIGHT

220 lb (100kg)

NET WEIGHT

170 lb (77kg)

PRODUCT CAPACITY

72 lb (32.6kg)



500-CW

PAN CAPACITY

5 Full Size Hotel Pan x 2-1/2" or
5 GN 1/1 Pan x 64mm

VOLTAGES

115V, 1Ph, 60Hz

DIMENSIONS H x W x D

25-5/16" x 70-1/8" x 27"
(643mm x 1781mm x 686mm)

SHIPPING WEIGHT

Contact Factory

NET WEIGHT

Contact Factory

PRODUCT CAPACITY

180 lb (81.5kg)



300-CW

PAN CAPACITY

3 Full Size Hotel Pan x 2-1/2" or
3 GN 1/1 Pan x 64mm

VOLTAGES

115V, 1Ph, 60Hz

DIMENSIONS H x W x D

25-5/16" x 44-1/4" x 27"
(643mm x 1124mm x 686mm)

SHIPPING WEIGHT

260 lb (118kg)

NET WEIGHT

210 lb (95kg)

PRODUCT CAPACITY

108 lb (48.9kg)



600-CW

PAN CAPACITY

6 Full Size Hotel Pan x 2-1/2" or
6 GN 1/1 Pan x 64mm

VOLTAGES

115V, 1Ph, 60Hz

DIMENSIONS H x W x D

25-5/16" x 83" x 27"
(643mm x 2108mm x 686mm)

SHIPPING WEIGHT

Contact factory

NET WEIGHT

Contact factory

PRODUCT CAPACITY

216 lb (97.8kg)

Pan Dimensions

FULL-SIZE HOTEL PANS [GN 1/1]: 20" x 12"

HALF-SIZE HOTEL PANS [GN 1/2]: 12" x 10"

GN 2/3 PAN: 354mm x 325mm

FULL-SIZE SHEET PANS: 18" x 26"

HALF-SIZE SHEET PANS: 18" x 13"

The specifications in this catalog are for basic information only. Refer to individual unit specification sheets for more details and configuration options.

Carving Stations

Maintain food quality. Maximize appeal.

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.





Carving Stations



CS-100 (Also available with sneeze guard)

VOLTAGES

120V, 1Ph, 60Hz

DIMENSIONS L x W x D

31-3/16" x 18-3/16" x 24-5/8"
(792mm x 463mm x 626mm)

SHIPPING WEIGHT
100 lb (45kg)

NET WEIGHT
Contact Factory



CS-200 (Also available with sneeze guard)

VOLTAGES

120V, 1Ph, 60Hz

DIMENSIONS L x W x D

33-3/16" x 25-3/4" x 29-5/16"
(842mm x 654mm x 744mm)

SHIPPING WEIGHT
150 lb (68kg)

NET WEIGHT
60 lb (27kg)

QuickChillers™ & Mobile Refrigerated Transport Carts

Protect and serve your food and your customers.

Imagine being able to quickly cool down food to be handled by staff. Reduce daily production times and requirements by producing food up to five days in advance and simply rethermalizing based upon demand. With a variety of models available in both self-contained and remote configurations, QuickChiller freezer/chiller refrigeration systems are designed to rapidly and uniformly decrease the temperature of hot foods to either a chilled or frozen state well within HACCP/FDA code requirements.



QuickChillers™



QC3-3

PAN CAPACITY

3 Full Size Hotel Pan x 2-1/2" or
3 GN 1/1 Pan x 64mm

VOLTAGES

115V, 1Ph, 60Hz

REFRIGERANT

R-404A

DIMENSIONS H x W x D

37-7/8" x 27" x 30"
(962mm x 686mm x 762mm)

SHIPPING WEIGHT

330 lb (150kg)

NET WEIGHT

262 lb (119kg)

PRODUCT CAPACITY

36 lb (16kg)



QC3-20

PAN CAPACITY

5 Full Size Hotel Pan x 2-1/2" or
5 GN 1/1 Pan x 64mm

VOLTAGES

115V, 1Ph, 60Hz

REFRIGERANT

R-404A

DIMENSIONS H x W x D

41-1/2" x 57" x 36"
(1054mm x 1448mm x 914mm)

SHIPPING WEIGHT

416 lb (189kg)

NET WEIGHT

Contact factory

PRODUCT CAPACITY

60 lb (27kg)



QC3-100

PAN CAPACITY

40 Full Size Hotel Pan x 2-1/2" or
40 GN 1/1 Pan x 64mm

VOLTAGES

115/208-230V, 1Ph, 60Hz

115/208-230V, 3Ph, 60Hz

REFRIGERANT

R-404A

DIMENSIONS H x W x D

95-7/8" x 51" x 42"
(2435mm x 1295mm x 1067mm)

SHIPPING WEIGHT

1,100 lb (499kg)

NET WEIGHT

1,000 lb (454kg)

PRODUCT CAPACITY

480 lb (218kg)



QC3-40

PAN CAPACITY

18 Full Size Hotel Pan x 2-1/2" or
18 GN 1/1 Pan x 64mm

VOLTAGES

115V/208-230V, 1Ph, 60Hz

REFRIGERANT

R-404A

DIMENSIONS H x W x D

71-3/8" x 40" x 39"
(1813mm x 1016mm x 991mm)

SHIPPING WEIGHT

858 lb (389kg)

NET WEIGHT

725 lb (329kg)

PRODUCT CAPACITY

216 lb (98kg)



QC3-100R

PAN CAPACITY

40 Full Size Hotel Pan x 2-1/2" or
40 GN 1/1 Pan x 64mm

VOLTAGES

115/208-230V, 1Ph, 60Hz

DIMENSIONS H x W x D

85-1/8" x 51" x 42"
(2162mm x 1295mm x 1067mm)

SHIPPING WEIGHT

Contact factory

NET WEIGHT

Contact Factory

PRODUCT CAPACITY

480 lb (218kg)

PAN DIMENSIONS

* Hotel Pans = [20 x 12 x 2.5]

* G/N 1/1 Pans = [530mm x 325mm x 65mm]

A partner **you can rely on.**

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



Full Line Commercial Kitchen Equipment:

- Combination Ovens
- Food Wells
- Smokers
- Rotisseries
- Merchandisers & Display Cases
- Cook & Hold Ovens
- Heated Holding
- Quickchillers™
- Carving Stations
- Multi-Cook Ovens

EXPERIENCE A
TASTE
OF ALTO-SHAAM

SEEING IS BELIEVING

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Get the confidence you need by attending an interactive demonstration.

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