



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.

Unrivalled cooking power
and flexibility.

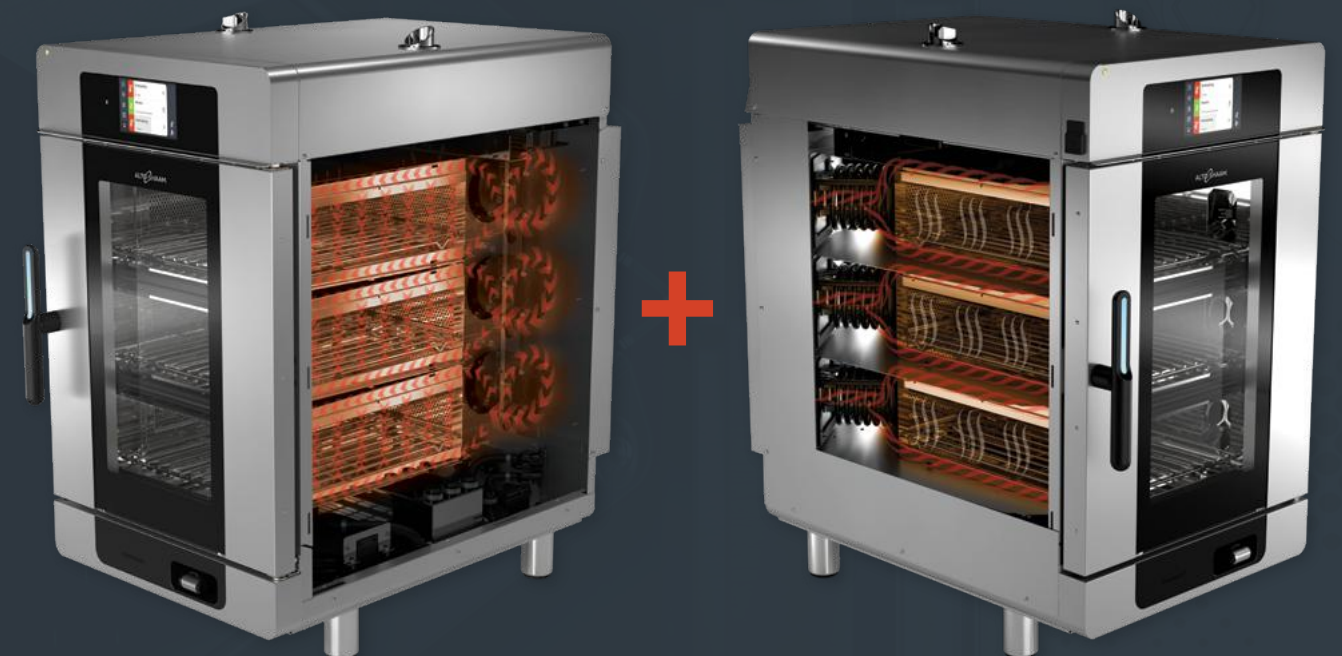


CONVERGE® MULTI-COOK OVENS

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

Unrivalled 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 cheflinec remote oven management system.



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



chef*flinc* enabled

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)



chef*flinc* enabled

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.



VMC-H4

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.

chef*flinc* 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**



2-Chamber H Series [Available in Deluxe or Simple Control]

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

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W x D	
VMC-H2H	2 Full-Size Hotel Pans x 2-1/2"	29-5/8" x 21-1/2" x 39-1/2"	
	2 GN 1/1 Pans x 64mm	[752mm x 546mm x 1003mm]	
	2 Half-Size Sheet Pans x 1"		
	2 GN 2/3 pans x 25mm	SHIPPING WEIGHT	NET WEIGHT
		291 lb [132kg]	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	
VMC-H3	3 Half-Size Sheet Pans x 1"	36-5/8" x 21-1/2" x 37-1/2"	
	3 GN 2/3 Pans x 25 mm	[929mm x 546mm x 953mm]	
		SHIPPING WEIGHT	NET WEIGHT
		375 lb [170kg]	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	
VMC-H3H	3 Full-Size Hotel Pans x 2-1/2"	36-5/8" x 21-1/2" x 39-1/2"	
	3 GN 1/1 Pans x 64mm	[929mm x 546mm x 1003mm]	
	3 Half-Size Sheet Pans x 1"		
	3 GN 2/3 Pans x 25mm	SHIPPING WEIGHT	NET WEIGHT
		375 lb [170kg]	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	
VMC-H4	4 Half-Size Sheet Pans x 1"	43-5/8" x 21-1/2" x 37-1/2"	
	4 GN 2/3 pans x 25 mm	[1108mm x 546mm x 953mm]	
		SHIPPING WEIGHT	NET WEIGHT
		425 lb [193kg]	341 lb [155kg]
		VOLTAGES	
		208–240V, 3Ph, 60Hz	

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

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



2-Chamber H Series Wide [Available in Deluxe or Simple Control]

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

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

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

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 | 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.®



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"		

Vector® Multi-Cook Ovens | F Series Freestanding



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.





Why Prodigy 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.



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



* 6-10 Pro (Available in Electric or † Gas)

PRODUCT CAPACITY 72 lb [33 kg]	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]
VOLTAGES 208–240V, 1Ph, 50/60Hz 208–240V, 3Ph, 50/60Hz 440–480V, 3Ph, 50/60Hz 120V, 1Ph, 60Hz [Gas Only]		NET WEIGHT 395 lb [179 kg]
		SHIPPING WEIGHT 557 lb [253 kg]



* 10-10 Pro (Available in Electric or † Gas)

PRODUCT CAPACITY 120 lb [54 kg]	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]
VOLTAGES 208–240V, 3Ph, 50/60Hz 440–480V, 3Ph, 50/60Hz 120V, 1Ph, 60Hz [Gas Only] 208–240V, 1Ph, 50/60Hz [Gas Only]		NET WEIGHT 497 lb [225 kg]
		SHIPPING WEIGHT 664 lb [301 kg]



* 7-20 Pro (Available in † Electric or † Gas)

PRODUCT CAPACITY 168 lb [76 kg]	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]
VOLTAGES 208–240V, 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]		NET WEIGHT 519 lb [235 kg]
		SHIPPING WEIGHT 708 lb [351 kg]



* 10-20 Pro (Available in † Electric or † Gas)

PRODUCT CAPACITY 240 lb [109 kg]	PAN CAPACITY Twenty-two (22) full-size hotel pans or GN 1/1 pans Ten (10) full-size sheet pans *Twenty-one (21) full-size hotel pans or GN 1/1 pans *With smoker	DIMENSIONS (H x W x D) 46" x 43-3/4" x 44-13/16" [1169mm x 1111mm x 1138mm]
VOLTAGES 208–240V, 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]		NET WEIGHT 760 lb [345 kg]
		SHIPPING WEIGHT 805 lb [365 kg]

Free-Standing Ovens



20-10 Pro (Available in Electric or † Gas)

PRODUCT CAPACITY 240 lb [109 kg]	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]
VOLTAGES 208–240V, 3Ph, 50/60Hz 380–415V, 3Ph, 50/60Hz 440–480V, 3Ph, 50/60Hz	NET WEIGHT 905 lb [411 kg]	
	SHIPPING WEIGHT 1052 lb [477 kg]	



20-20 Pro (Available in † Electric or † Gas)

PRODUCT CAPACITY 480 lb [218 kg]	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]
VOLTAGES 208–240V, 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]	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]	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 * <i>With smoker</i>	DIMENSIONS (H x W x D) 35-1/16" x 35-11/16" x 40-1/16" [890mm x 906mm x 1018mm]
VOLTAGES 208–240V, 3Ph, 50/60Hz 380–415V, 3Ph, 50/60Hz 440–480V, 3Ph, 50/60Hz 120V, 1Ph, 60Hz [Gas Only]		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]	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 * <i>With smoker</i>	DIMENSIONS (H x W x D) 46" x 35-11/16" x 40-1/16" [1169mm x 906mm x 1018mm]
VOLTAGES 208–240V, 3Ph, 50/60Hz 380–415V, 3Ph, 50/60Hz 440–480V, 3Ph, 50/60Hz 120V, 1Ph, 60Hz [Gas Only]		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]	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 * <i>With smoker</i>	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]
VOLTAGES 208–240V, 3Ph, 50/60Hz 380–415V, 3Ph, 50/60Hz 440–480V, 3Ph, 50/60Hz 120V, 1Ph, 60Hz [Gas Only]		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]	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 * <i>With smoker</i>	DIMENSIONS (H x W x D) 46-3/8" x 43-3/4" x 44-13/16" [1178mm x 1111mm x 1138mm]
VOLTAGES 208–240V, 3Ph, 50/60Hz 380–415V, 3Ph, 50/60Hz 440–480V, 3Ph, 50/60Hz		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]	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]
VOLTAGES 208–240V, 3Ph, 50/60Hz 440–480V, 3Ph, 50/60Hz	NET WEIGHT 905 lb [411 kg]	
	SHIPPING WEIGHT 1052 lb [477 kg]	



20-20 Classic (Available in † Electric or † Gas)

PRODUCT CAPACITY 480 lb [218 kg]	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]
VOLTAGES 208–240V, 3Ph, 50/60Hz 440–480V, 3Ph, 50/60Hz 120V, 1Ph, 60Hz [Gas Only]	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	DIMENSIONS H x W x D 33-1/2" x 24-3/8" x 37-1/4" [851mm x 619mm x 946mm]
VOLTAGES 208V, 1Ph, 60Hz 240V, 1Ph, 60Hz 208–240V, 3Ph, 60Hz 208–240V, 1Ph, 50Hz 220–240V, 1Ph, 50/60Hz	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	DIMENSIONS H x W x D 45-1/2" x 24-1/8" x 39-3/8" [1153mm x 612mm x 999mm]
VOLTAGES 208V, 1Ph, 60Hz 240V, 1Ph, 60Hz 208–240V, 3Ph, 60Hz 208–240V, 1Ph, 50Hz 220–240V, 1Ph, 50/60Hz	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"	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.

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

No Fans. No Hood. Just BIG Flavor.

Labor-Free Cooking.

Utilize overnight cooking for those more time-consuming menu items to better allocate labor and equipment where needed.

Increase Productivity.

Provide a better distribution of workloads and relieve multiple pieces of equipment. Roast, proof, braise, reheat, sous-vide, hold and more in the same cabinet with set-and-forget controls.

Remote Oven Management.

ChefLinc™ features an easy-to-use dashboard to streamline processes, reduce labor and maximize profits. Seamlessly push and pull recipes with a recipe management system. Empower your foodservice operation with data-driven insights, oven monitoring, service support and more.

Easy to Operate.

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

Place Anywhere.

No oven hood or outside venting required. Waterless design reduces installation and operating costs with no plumbing, drains, filtration or associated maintenance.

Greater Yields.

Produce less food waste with Halo Heat technology. Minimize food costs with 15-20% less protein shrinkage compared to conventional cooking. Serve more portions from the same cut of meat to increase your profit margin.

Cook & Hold Ovens | Single Compartment Ovens



cheflinc enabled
Also available with simple control.

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.



chefline enabled
Also available with simple control.

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

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]



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, 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]



chefline enabled
Also available with simple control.

1000-TH COOK & HOLD OVEN

MAXIMUM PAN CAPACITY*
8 Full-Size Hotel Pans x 2-1/2" or
8 GN 1/1 Pans x 64mm

* Additional shelves required

VOLTAGES
120V, 1Ph, 60Hz
208–240V, 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]



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, 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]

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

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

* Additional shelves required

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



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
8 GN 1/1 Pans x 64mm

VOLTAGES
208–240V, 1Ph, 50/60Hz

* Additional shelves required

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

chefline 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

chefline 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.

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.





Cook & Hold Smoker Ovens | **Single Compartment Ovens**



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

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]

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

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

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 Pansx 2-1/2" or
14 Half-Size Hotel Pansx 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

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]

chefline 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

cheflinc enabled
Also available with simple control.



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

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.



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

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

Large V-Spit (Optional)
Up to [14] 7 lb [3.2kg] chickens

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

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

8 Full-Size Sheet Pans

16 Half-Size Sheet Pans

DIMENSIONS H x W x D
40-3/4" x 43-1/8" x 32"*
[1036mm x 1095mm x 813mm]

SHIPPING WEIGHT
400 lb [181kg]

NET WEIGHT
321 lb [146kg]

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

* With additional wire shelves



Shown in Custom Color Option

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

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]

Piercing Spits (Optional)
Up to [28] 2-1/2 to 3-1/2 lb [1,1 to 1,6kg] chickens

NET WEIGHT
361 lb [164kg]

Turkey Spit (Optional)
(up to 3 spits can be used)
One [1] turkey up to 25 lb [11kg] on each spit

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

8 Full-Size Sheet Pans

SHIPPING WEIGHT
319 lb [145kg]

16 Half-Size Sheet Pans

NET WEIGHT
269 lb [122kg]

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



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"*
[1371mm x 992mm x 813mm]

SHIPPING WEIGHT
568 lb [258kg]

Piercing Spits (Optional)
Up to [28] 2-1/2 to 3-1/2 lb [1.1 to 1.6kg] chickens

NET WEIGHT
481 lb [218kg]

Turkey Spit (Optional)
(up to 3 spits can be used)
One [1] turkey up to 25 lb [11kg] on each spit

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



AR-7T with Self Cleaning

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

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

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"	

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

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]



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]



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

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]



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

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]



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**

* With additional sets of pan slides
**Optional shelves required

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



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

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

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



1200-UP †

MAXIMUM PAN CAPACITY
[PER COMPARTMENT]
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
16 Half-Size Sheet Pans**

* With additional sets of pan slides
**Optional shelves required

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



† 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"	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 | 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]



Shown with split door option

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]



Shown with split door option

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

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]

*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

DIMENSIONS H x W x D
74-3/4" x 32-11/16" x 41"
[1898mm x 830mm x 1039mm]

SHIPPING WEIGHT
538 lb [244kg]

NET WEIGHT
419 lb [190kg]

PRODUCT CAPACITY
480 lb [218kg]

*Additional shelves required

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



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



Shown with custom graphics

HSM-36/2S/T/F

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

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

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

SHIPPING WEIGHT
372 lb [169 kg]

NET WEIGHT
224 lb [102 kg]

PRODUCT CAPACITY
24 lb [11 kg] per shelf



* Swing or Slide Back Door Optional



Shown with custom graphics & Front Door Option.

HSM-36/3S/T

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

VOLTAGES
208–240V, 1Ph, 50/60Hz

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

SHIPPING WEIGHT
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.

Floor-Standing Merchandisers



* Also available in Swing or Slide Back Door Optional

HSM-24/5S/T

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

VOLTAGES
208–240V, 1Ph, 60Hz

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

SHIPPING WEIGHT
550 lb [249kg]

NET WEIGHT
406 lb [184kg]

PRODUCT CAPACITY
16 lb [7kg] per shelf



* Swing or Slide Back Door Optional



Shown with custom graphics & Front Door Option.

HSM-36/5S/T

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

VOLTAGES
208–240V, 1Ph, 60Hz

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

SHIPPING WEIGHT
590lb [268kg]

NET WEIGHT
496 lb [225kg]

PRODUCT CAPACITY
24 lb [11kg] per shelf



* Also available in Swing or Slide Back Door Optional

HSM-48/5S/T

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

VOLTAGES
208–240V, 1Ph, 50/60Hz

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

SHIPPING WEIGHT
772 lb [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]



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 100-HW D443

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 200-HW D4

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



Specifications based on 300-HW D4

300-HW

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

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

DIMENSIONS
40-15/16" x 23-1/8"
[1039mm x 586mm]

SHIPPING WEIGHT
128 lb [58kg]

NET WEIGHT
54.5 lb [25kg]

PRODUCT CAPACITY
72 lb [33kg]

* Available with individual well controls



Specifications based on 400-HW D4

400-HW

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

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

DIMENSIONS
54" x 23-1/8"
[1371mm x 586mm]

SHIPPING WEIGHT
125 lb [57kg]

NET WEIGHT
71 lb [32kg]

PRODUCT CAPACITY
96 lb [44kg]

* Available with individual well controls



Specifications based on 500-HW D4

500-HW

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

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

DIMENSIONS
67-1/16" x 23-1/8"
[1702mm x 586mm]

SHIPPING WEIGHT
125 lb [57kg]

NET WEIGHT
85 lb [39kg]

PRODUCT CAPACITY
120 lb [54kg]

* Available with individual well controls

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 | 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	DIMENSIONS H x W x D 37-7/8" x 27" x 30" [962mm x 686mm x 762mm]
VOLTAGES 115V, 1Ph, 60Hz	SHIPPING WEIGHT 330 lb [150kg]
REFRIGERANT R-404A	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	DIMENSIONS H x W x D 41-1/2" x 57" x 36" [1054mm x 1448mm x 914mm]
VOLTAGES 115V, 1Ph, 60Hz	SHIPPING WEIGHT 416 lb [189kg]
REFRIGERANT R-404A	NET WEIGHT Contact factory
	PRODUCT CAPACITY 60 lb [27kg]



QC3-40

PAN CAPACITY 18 Full Size Hotel Pan x 2-1/2" or 18 GN 1/1 Pan x 64mm	DIMENSIONS H x W x D 71-3/8" x 40" x 39" [1813mm x 1016mm x 991mm]
VOLTAGES 115V/208–230V, 1Ph, 60Hz	SHIPPING WEIGHT 858 lb [389kg]
REFRIGERANT R-404A	NET WEIGHT 725 lb [329kg]
	PRODUCT CAPACITY 216 lb [98kg]



QC3-100

PAN CAPACITY 40 Full Size Hotel Pan x 2-1/2" or 40 GN 1/1 Pan x 64mm	DIMENSIONS H x W x D 95-7/8" x 51" x 42" [2435mm x 1295mm x 1067mm]
VOLTAGES 115/208–230V, 1Ph, 60Hz 115/208–230V, 3Ph, 60Hz	SHIPPING WEIGHT 1,100 lb [499kg]
REFRIGERANT R-404A	NET WEIGHT 1,000 lb [454kg]
	PRODUCT CAPACITY 480 lb [218kg]



QC3-100R

PAN CAPACITY 40 Full Size Hotel Pan x 2-1/2" or 40 GN 1/1 Pan x 64mm	DIMENSIONS H x W x D 85-1/8" x 51" x 42" [2162mm x 1295mm x 1067mm]
VOLTAGES 115/208–230V, 1Ph, 60Hz	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.



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- Multi-Cook Ovens

EXPERIENCE A

TASTE

OF ALTO-SHAAM

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