



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.



"Since implementing the heated shelf merchandiser, we're seeing an 8 to 10% increase in our rotisserie chicken sales volume. We've also expanded its use to include meat loaf, ribs, and mashed and red potatoes. It has a bright, wonderful visual presentation and graphics that have made it a real asset in our store."

Emily Peterson | Deli Manager
Fox Bros. Piggly Wiggly

OUR STORY

1960s

Jerry Maahs, founder, seeking a way to keep fried chicken hot for delivery during Wisconsin winters, uses thermal cables to create innovative holding cabinets. **Halo Heat® technology** debuts at the 1968 National Restaurant Association Show.



1990s

Evolving into a forward-thinking company that offers complete kitchen systems results in dramatic growth and expansion, performing installations everywhere, from cruise lines to Antarctica.



1970s

What began as an experiment with the overnight cooking of prime rib leads to the creation of an entirely new category of commercial kitchen equipment: **Cook & Hold ovens with exclusive Halo Heat® technology.**



2010s

Recognizing the industry-changing potential of Structured Air Technology®, Alto-Shaam partners with Phil McKee, founder and CEO of Appliance Innovation, to develop the revolutionary line of **Vector® Multi-Cook Ovens.**

1980s

Seeing a growing need for modern kitchens to become ever more versatile and efficient, Alto-Shaam fills that need with the groundbreaking **Combitherm® oven.**



2020s

Alto-Shaam introduces Vector® Multi-Cook Ovens, Cook & Hold Ovens and Smoker Ovens with a new enhanced design, advanced control and a cloud-based remote oven management system, **ChefLinc™.**



Boost impulse sales.

As the foodservice industry continues to evolve, more and more consumers are looking for hot and fresh ready-to-eat meals. Drive profits and streamline food service by showcasing grab-and-go, prepared food options in an Alto-Shaam heated shelf merchandiser, display case or hot food table.

Featuring exclusive Halo Heat® fanless technology for precise, even heating, merchandisers and

display cases are designed to maintain the highest food quality—all while extending holding times. Merchandisers, display cases and hot food tables are available in a variety of sizes and configurations to fit the needs of any foodservice operation. Install separately or as part of a full system to cook, hold, and merchandise rotisserie chickens, pizzas, bakery, sandwiches and more.



Quality on display.

Convenient, high-quality food paired with an attractive display increases sales and keeps customers coming back for more. Durable, easy-to-install equipment keeps prepared food programs running efficiently. Discover exclusive features that set Alto-Shaam merchandisers, display cases and hot food tables apart—and foodservice operations up for long-term success.

Reduced Food Waste.

Exclusive Halo Heat® technology holds food at optimal, precise temperatures for minimal food waste. Drive foodservice profits and convert more food into sales with high-quality holding.

Longer Hold Times.

Halo Heat technology keeps food fresh, warm and full of flavor for longer periods of time without compromising food quality. No fans, forced air or harsh, inconsistent heating elements. No overcooking or drying out. No hot or cold spots. Only gentle, consistent heat.

Visual Displays.

Boost impulse sales with eye-catching displays. Draw customers in with customizable branding, LED-lighting, interchangeable graphics, window sides, mirrors and more.

Precise Temperatures.

Adjustable, independent temperature controls keep food at the optimal serving temperatures and quality regardless of the type of food or packaging.

Streamlined Service.

Effortlessly introduce a grab-and-go program or streamline existing programs with merchandisers, display cases or hot food tables. Safely merchandise and serve prepared food anywhere with a variety of casters, display bases and equipment configurations.

Low Operating Costs.

Energy-efficient Halo Heat technology provides gentle, low temperature heating—using significantly less electricity than traditional merchandising and display equipment.



Countertop Merchandisers



HSM-24/3S

PAN CAPACITY

Three (3) 20-7/8" (530mm) wide shelves,
Four (4) chicken boats with dome covers per shelf.

VOLTAGES

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

DIMENSIONS H x W x D

45-3/4" x 24" x 27-5/16"
[1162mm x 609mm x 694mm]

SHIPPING WEIGHT

300 lb [136 kg]

NET WEIGHT

250 lb [113 kg]

PRODUCT CAPACITY

16 lb [7 kg] per shelf



HSM-36/3S/T*

PAN CAPACITY

Three (3) 32-7/8" (835mm) wide shelves,
Six (6) chicken boats with dome covers per shelf.

VOLTAGES

208-240V, 1Ph, 60Hz
230V, 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

417 lb [189 kg]

NET WEIGHT

311 lb [141 kg]

PRODUCT CAPACITY

24 lb [11 kg] per shelf

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

Floor-Standing Merchandisers



HSM-24/5S

PAN CAPACITY

Five (5) 20-7/8" (530mm) wide shelves,
Four (4) chicken boats with dome covers per shelf.

VOLTAGES

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

DIMENSIONS H x W x D

79-7/8" x 24" x 27-5/16"
[2029mm x 609mm x 694mm]

SHIPPING WEIGHT

550 lb [249 kg]

NET WEIGHT

406 lb [184 kg]

PRODUCT CAPACITY

16 lb [7 kg] per shelf



HSM-36/5S/T*

PAN CAPACITY

Five (5) 32-7/8" (835mm) wide shelves,
Six (6) chicken boats with dome covers per shelf.

VOLTAGES

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

DIMENSIONS H x W x D

79-7/8" x 36" x 27-5/16"
[2029mm x 914mm x 694mm]

SHIPPING WEIGHT

652 lb [296 kg]

NET WEIGHT

496 lb [225 kg]

PRODUCT CAPACITY

24 lb [11 kg] per shelf



HSM-48/5S

PAN CAPACITY

Five (5) 44-7/8" (1140mm) wide shelves,
Ten (10) chicken boats with dome covers per shelf

VOLTAGES

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

DIMENSIONS H x W x D

79-7/8" x 48" x 27-5/16"
[2029mm x 1219mm x 694mm]

SHIPPING WEIGHT

772 lb [350 kg]

NET WEIGHT

563 lb [255 kg]

PRODUCT CAPACITY

40 lb [18 kg] per shelf

*Top heat models (/T) not available for locations requiring CE certification.

Hot Food Tables



HFT2-300

PAN CAPACITY

3 Full-Size Steam Table Pans 4" or
3 GN 1/1 Pans 100mm

VOLTAGES

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

DIMENSIONS H x W x D

33-3/4" x 48" x 39-3/4"
[857mm x 1220mm x 1008mm]

SHIPPING WEIGHT

280 lb [127 kg]

NET WEIGHT

160 lb [73 kg]

PRODUCT CAPACITY

62 lb [30 kg]



HFT2-400

PAN CAPACITY

4 Full-Size Steam Table Pans 4" or
4 GN 1/1 Pans 100mm

VOLTAGES

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

DIMENSIONS H x W x D

33-3/4" x 60" x 39-3/4"
[857mm x 1525mm x 1008mm]

SHIPPING WEIGHT

280 lb [127 kg]

NET WEIGHT

contact factory

PRODUCT CAPACITY

96 lb [44 kg]



HFT2-500

PAN CAPACITY

5 Full-Size Steam Table Pans 4" or
5 GN 1/1 Pans 100mm

VOLTAGES

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

DIMENSIONS H x W x D

33-3/4" x 72" x 39-3/4"
[857mm x 1830mm x 1008mm]

SHIPPING WEIGHT

contact factory

NET WEIGHT

209 lb [95 kg]

PRODUCT CAPACITY

120 lb [54 kg]

Island Takeout Merchandisers



Deluxe Model Shown

ITM2-48 [Standard or Deluxe]

CAPACITY

Twelve (12) chicken boats
with dome cover

VOLTAGES

120V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

60-1/2" x 48" x 28-5/16"
[1536mm x 1219mm x 719mm]

SHIPPING WEIGHT

389 lb [176 kg]

NET WEIGHT

255 lb [116 kg]

PRODUCT CAPACITY

36 lb [16 kg]



ITM2-72 [Standard or Deluxe]

CAPACITY

Twenty-one (21) chicken boats
with dome covers

VOLTAGES

120V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz

DIMENSIONS H x W x D

60-1/2" x 72" x 28-5/16"
[1536mm x 1829mm x 719mm]

SHIPPING WEIGHT

590 lb [268 kg]

NET WEIGHT

355 lb [161 kg]

PRODUCT CAPACITY

63 lb [29 kg]

Single Shelf Display Cases with Base



ED2SYS-48

PAN CAPACITY

3 Full-Size Steam Table Pans 2-1/2" or
3 GN 1/1 65mm or
2 Full-Size Sheet Pans

VOLTAGES

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

DIMENSIONS H x W x D

47-11/16" x 48" x 47-3/8"
[1212mm x 1219mm x 1202mm]

SHIPPING WEIGHT

500 lb [227 kg]

NET WEIGHT

450 lb [204 kg]

PRODUCT CAPACITY

48 lb [22 kg]



ED2SYS-72

PAN CAPACITY

5 Full-Size Steam Table Pans 2-1/2" or
5 GN 1/1 65mm or
3 Full-Size Sheet Pans

VOLTAGES

120/208-240V, 1Ph, 50/60Hz
208V, 1Ph, 50/60Hz
240V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz
380-415V, 3Ph, 50/60Hz
380V, 3Ph, 50/60Hz
415V, 3Ph, 50/60Hz

DIMENSIONS H x W x D

47-11/16" x 72" x 47-3/8"
[1761mm x 1829mm x 1202mm]

SHIPPING WEIGHT

700 lb [317 kg]

NET WEIGHT

621 lb [282 kg]

PRODUCT CAPACITY

80 lb [36 kg]



ED2SYS-96

PAN CAPACITY

7 Full-Size Steam Table Pans 2-1/2" or
7 GN 1/1 65mm or
4 Full-Size Sheet Pans

VOLTAGES

208-240V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz
380-415V, 3Ph, 50/60Hz

DIMENSIONS H x W x D

47-11/16" x 96" x 47-3/8"
[1212mm x 2438mm x 1202mm]

SHIPPING WEIGHT

796 lb [361 kg]

NET WEIGHT

716 lb [325 kg]

PRODUCT CAPACITY

112 lb [51 kg]

System Display Cases



EU2SYS-48

PAN CAPACITY (DIMENSIONS)

3 Full-Size Steam TablePans [2-1/2"]
3 GN 1/1 Pans [65mm]
2 Full-Size Sheet Pans

VOLTAGES

120-208-240V, 1Ph, 50-60Hz
208V, 1Ph, 50-60Hz
240V, 1Ph, 50-60Hz
230V, 1Ph, 50-60Hz

DIMENSIONS H X W X D

58-3/16" x 48" x 44-5/16"
[1477mm x 1219mm x 1125mm]

SHIPPING WEIGHT

472 lb [214 kg]

NET WEIGHT

397 lb [180 kg]

PRODUCT CAPACITY

48 lbs [22 kg]



EU2SYS-72

PAN CAPACITY (DIMENSIONS)

5 Full-Size Steam TablePans [2-1/2"]
5 GN 1/1 Pans [65mm]
3 Full-Size Sheet Pans

VOLTAGES

120-208-240V, 1Ph, 50-60Hz
208V, 1Ph, 50-60Hz
240V, 1Ph, 50-60Hz
230V, 1Ph, 50-60Hz
380-415V, 3Ph, 50-60Hz
380V, 3Ph, 50-60Hz
415V, 3Ph, 50-60Hz

DIMENSIONS H X W X D

58-3/16" x 72" x 44-5/16"
[1477mm x 1829mm x 1125mm]

SHIPPING WEIGHT

595 lb [270 kg]

NET WEIGHT

549 lb [249 kg]

PRODUCT CAPACITY

80 lbs [36 kg]



EU2SYS-96

PAN CAPACITY (DIMENSIONS)

7 Full-Size Steam TablePans [2-1/2"]
7 GN 1/1 Pans [65mm]
5 Full-Size Sheet Pans

VOLTAGES

208-240V, 1Ph, 50-60Hz
230V, 1Ph, 50-60Hz
380-415V, 3Ph, 50-60Hz

DIMENSIONS H X W X D

58-3/16" x 96" x 44-5/16"
[1477mm x 2438mm x 1125mm]

SHIPPING WEIGHT

735 lb [333 kg]

NET WEIGHT

676 lb [307 kg]

PRODUCT CAPACITY

112 lbs [51 kg]

Single Shelf Display Cases



ED2-48

PAN CAPACITY (DIMENSIONS)

3 Full-Size Pans [3 GN 1/1]
12" X 20" X 2-1/2"

3 One-Third Size Pans [3 GN 1/3]
12" X 6" X 2-1/2"

VOLTAGES

120V-208-240V, 1Ph, 50-60Hz
230V, 1Ph, 50-60Hz

DIMENSIONS H X W X D

30-1/8" x 48" x 44-5/16"
[765mm x 1219mm x 1125mm]

SHIPPING WEIGHT

372 lb [169 kg]

NET WEIGHT

297 lb [135 kg]

PRODUCT CAPACITY

48 lbs [22 kg]



ED2-72

PAN CAPACITY (DIMENSIONS)

5 Full-Size Pans [5 GN 1/1]
12" X 20" X 2-1/2"

5 One-Third Size Pans [5 GN 1/3]
12" X 6" X 2-1/2"

VOLTAGES

120V-208-240V, 1Ph, 60Hz
230V, 1Ph, 50-60Hz
380-415V, 3Ph, 50-60Hz

DIMENSIONS H X W X D

30-1/8" x 72" x 44-5/16"
[765mm x 1829mm x 1125mm]

SHIPPING WEIGHT

465 lb [210 kg]

NET WEIGHT

419 lb [190 kg]

PRODUCT CAPACITY

80 lbs [36 kg]



ED2-96

PAN CAPACITY (DIMENSIONS)

7 Full-Size Pans [7 GN 1/1]
12" X 20" X 2-1/2"

7 One-Third Size Pans [7 GN 1/3]
12" X 6" X 2-1/2"

VOLTAGES

120V-208-240V, 1Ph, 60Hz
380-415V, 3Ph, 50-60Hz

DIMENSIONS H X W X D

30-1/8" x 96" x 44-5/16"
[765mm x 2438mm x 1125mm]

SHIPPING WEIGHT

585 lb [265 kg]

NET WEIGHT

526 lb [239 kg]

PRODUCT CAPACITY

112 lbs [51 kg]

Double Shelf Display Cases



ED2-2S-48

CAPACITY

Top shelf
Twelve [12] chicken boats
with dome cover

Bottom shelf

Fifteen [15] chicken boats
with dome cover

VOLTAGES

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

DIMENSIONS H X W X D

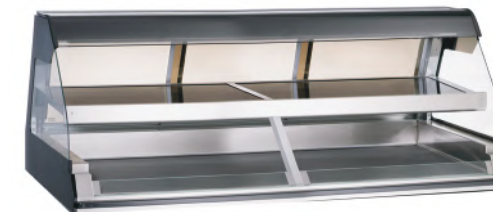
30-3/16" x 48" x 48"
[766mm x 1219mm x 1220mm]

SHIPPING WEIGHT

375 lb [170 kg]

NET WEIGHT

325 lb [147 kg]



ED2-2S-72

CAPACITY

Top shelf
Eighteen [18] chicken boats
with dome cover

Bottom shelf

Twenty one [21] chicken boats
with dome cover

VOLTAGES

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

DIMENSIONS H X W X D

30-3/16" x 72" x 48"
[766mm x 1829mm x 1220mm]

SHIPPING WEIGHT

460 lb [209 kg]

NET WEIGHT

410 lb [186 kg]



ED2-2S-96

CAPACITY

Top shelf
Twenty Four [24] chicken boats
with dome cover

Bottom shelf

Thirty [30] chicken boats
with dome cover

VOLTAGES

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

DIMENSIONS H X W X D

30-3/16" x 96" x 48"
[766mm x 2438mm x 1220mm]

SHIPPING WEIGHT

600 lb [272 kg]

NET WEIGHT

550 lb [249 kg]

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.



ALTO-SHAAM.

Menomonee Falls, WI U.S.A.

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Full Line Commercial Kitchen Equipment:

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

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