Commercial Kitchen Equipment Parts

ALTO SHAAM 500-2D

Alto Shaam 500-2D brochure

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HEATED HOLDING SOLUTIONS | ALTO-SHAAM



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.









A better way to win the **battle against time.**

Anyone who has ever been in a commercial kitchen knows that the clock can be the ultimate enemy. There's either not enough time — or there's far too much. The right heated holding solution can help you win the battle against time.

But not all solutions are the same. Other heated holding technologies use fans to distribute heat that is usually too hot and harsh, which degrades food quality by removing moisture and flavor.

At Alto-Shaam, we know that heated holding is a necessity in every professional foodservice operation. That's why our founder worked so hard to invent and perfect a solution. Looking for a way to meet the needs of his customers and keep food hot for delivery, Jerry Maahs introduced Halo Heat® technology to the industry.

Halo Heat uses unique thermal cables to provide gentle, radiant heat to food — for the highest quality. Now you can stop watching the clock, and focus on serving the best to customers. Just like Jerry did.

Limitations with other technology

Harsh heating elements
such as cal rods, overcook food and vary in temperature reaching up to 350°F (175°C).

Fans
within other hot holding dry out food.

Added humidity
and water degrade food quality and increase operating costs.

Better food quality.

Say goodbye to overcooked and dried out food. Alto-Shaam's Halo Heat® technology provides better food quality. A unique thermal cable provides gentle, radiant heat that evenly surrounds food without the use of extremely hot elements, added humidity or fans.

When holding food for an upcoming service or merchandising product, Alto-Shaam's equipment with Halo Heat technology is designed to make time stand still for optimal product quality. This allows for food preparation outside of busy service times, flexibility and less waste.

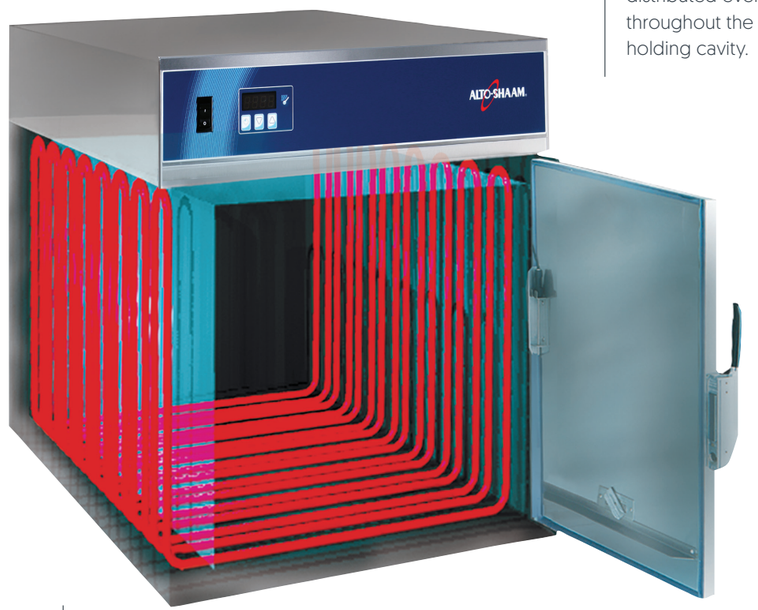
Gentle, low-temperature heat keeps food full of moisture and flavor. So once items are perfectly cooked, they stay perfectly cooked.

Why Halo Heat®?

Features a low-density thermal cable that is wrapped around the sides and bottom of the holding cavity.

No water or added humidity needed. Food retains its natural moisture.

Gentle heat is distributed evenly throughout the holding cavity.



Thermal cable emits even, temperatures and pulses on and off throughout the holding process.

Sealed, static cooking environment traps natural flavor and juices, reducing shrink, improving food quality and extending hold life.

Thermal cable provides precise temperatures with minimal intensity, leaving food full of moisture and flavor.

No fans or harsh heating elements to degrade food quality.

Quality-focused **heated holding.**

Designed with pioneering Halo Heat® technology, Alto-Shaam Heated Holding solutions keep prepared food warm and full of flavor for hours. The result? Operators save money, time and energy, while satisfying their customers with unparalleled food quality.





COST SAVINGS

Expand Menus.

Prepare food hours before serving, and hold it at the optimal temperature for the best quality and taste.

Reduce Labor Costs.

Set it and forget it. With intuitive controls and simple operation. Come back to food that is held to perfection.

Save Energy.

Equipment costs less than $2 per day to operate.

Maintain Food Quality and Reduce Waste.

Keep product at its perfect serving temperature for hours without overcooking or drying out, leading to product waste

Waterless Design.

Reduces installation and operating costs with no plumbing, drains, filtration or associated maintenance.



PURPOSEFUL DESIGN

Easy to Operate.

Manage heat controls with accuracy and confidence.

No Heat Loss.

Cabinets sense rapid changes in temperature and automatically compensate for heat loss when the door is opened.

Digital Display.

Ensure optimal holding temperatures with a clear, easy-to-read display.

Stackable Designs.

Cabinets and drawers easily stack for greater flexibility and convenience while saving space.

Easy to Clean.

Simply remove shelves and wipe clean.

Made in the USA.

With a commitment to quality.

Consistent, Even Heat.

Halo Heat technology provides controlled, uniform heat throughout the holding process.

Heated Holding | **Single Compartment Cabinets**



300-S

The 300-S is made for small spaces, from food trucks to compact commercial kitchens. Tight temperature tolerances and even heat distribution adds efficiency to your operation. The stackable, portable and ventless design helps optimize any small space.

MAXIMUM PAN CAPACITY
2 Full-Size Steam Table Pans 4" or
3 Full-Size Steam Table Pans 2 1/2" or

2 GN 1/1 100mm or
3 GN 1/1 65mm

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

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 (57 kg)

NET WEIGHT
65 lb (29 kg)



500-S

The 500-S fits right where you need it most—under the counter or stacked with an identical model or Cook & Hold Oven. For added convenience, the 500-S can be taken anywhere you need with casters that provide mobility.

MAXIMUM PAN CAPACITY
3 Full-Size Steam Table Pans 4" or
6 Full-Size Steam Table Pans 2-1/2" or

6 GN 1/1 65mm or
3 GN 1/1 100mm or

11 Half-Size Sheet Pans

VOLTAGES
120V, 1Ph, 60Hz
208V-240V, 1Ph, 60Hz
230V, 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 (68 kg)

NET WEIGHT
110 lb (50 kg)

PRODUCT CAPACITY
60 lb (27 kg)



750-S

One of our most popular models, the 750-S is available in both reach-in and pass-through configurations for versatile access to held foods. Put it where it's most needed – under the counter or stacked with other models to maximize space. Casters provide mobility to any space needing high quality, held food.

MAXIMUM PAN CAPACITY
4 Full-Size Steam Table Pans 6" or
6 Full-Size Steam Table Pans 4" or
10 Full-Size Steam Table Pans 2-1/2" or

4 GN 1/1 150mm or
6 GN 1/1 100mm or
10 GN 1/1 65mm or

6 Full-Size Sheet Pans*

VOLTAGES
120V, 1Ph, 60Hz
208V-240V, 1Ph, 60Hz
230V, 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 (103 kg)

NET WEIGHT
157 lb (71 kg)

PRODUCT CAPACITY
120 lb (54 kg)

* Additional shelves required



1000-S

The 1000-S original half-size holding cabinet is a top performer. The gentle low-temperature heat ensures food is hot and flavorful, while reducing waste due to overcooking or drying out. Optimize your space with a number of stacking configurations.

MAXIMUM PAN CAPACITY
4 Full-Size Steam Table Pans 2-1/2"* or

4 GN 1/1 65mm* or

8 Full-Size Sheet Pans

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

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 (101 kg)

NET WEIGHT
175 lb (79 kg)

PRODUCT CAPACITY
120 lb (54 kg)

* Additional shelves required



1200-S

The 1200-S has a higher capacity with the same high quality delivered by Halo Heat technology. With reach-in or pass-through configurations, options for digital or manual timers, and a stackable design, this model can be set up to meet your needs—whatever they may be.

MAXIMUM PAN CAPACITY
WITH PAN SLIDES
16 Full-Size Steam Table Pans 2-1/2"*or
8 Full-Size Steam Table Pans 4" or
8 Full-Size Steam Table Pans 6" or

16 GN 1/1 65mm* or
8 GN 1/1 100mm or
8 GN 1/1 150mm or

16 Full-Size Sheet Pans*

WITH SIDE RACKS & SHELVES
16 Full-Size Steam Table Pans 2-1/2" or
8 Full-Size Steam Table Pans 4" or
8 Full-Size Steam Table Pans 6" or

16 GN 1/1 65mm or
8 GN 1/1 100mm or
8 GN 1/1 150mm or

8 Full-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 (109 kg)

NET WEIGHT
179 lb (81 kg)

PRODUCT CAPACITY
192 lb (87 kg)

* With additional sets of pan slides

**Optional shelves required

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

PAN DIMENSIONS

* Steam Table Pans = (20 x 12 x 2-1/2)
* Half-Size Sheet Pans = (18 x 13 x 1)
* Full-Size Sheet Pans = (18 x 26 x 1)
* G/N 1/1 Pans = (530mm x 325mm x 65mm)

Heated Holding | **Double Compartment Cabinets**



1000-UP (Also available with window door)

The 1000-UP features two holding cabinets in a vertical design with individual cabinet controls for precise, heated holding. The digital controls sense rapid changes in temperature, and immediately compensate for heat loss when a door is opened. It's twice the capacity, with all the high-quality food you expect.

MAXIMUM PAN CAPACITY
(PER COMPARTMENT)
4 Full-Size Steam Table Pans 2-1/2"*or

4 GN 1/1 65mm* or

8 Full-Size Sheet Pans

VOLTAGES
120V, 1Ph, 60Hz
208V, 1Ph, 60Hz
240V, 1Ph, 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 (163 kg)

NET WEIGHT
282 lb (128 kg)

PRODUCT CAPACITY
120 lb (54 kg) per compartment

*Optional shelves required



1200-UP

With two individually-controlled cabinets, the 1200-UP was designed to help you hold more, with less effort, while reducing footprint in the kitchen. Precision controls and precise technology ensure that food is held at exactly the right temperature until it's time to be served.

MAXIMUM PAN CAPACITY
(PER COMPARTMENT)
WITH PAN SLIDES
16 Full-Size Steam Table Pans 2-1/2"*or
8 Full-Size Steam Table Pans 4" or
8 Full-Size Steam Table Pans 6" or

16 GN 1/1 65mm* or
8 GN 1/1 100mm or
8 GN 1/1 150mm or

16 Full-Size Sheet Pans*

WITH SIDE RACKS & SHELVES
16 Full-Size Steam Table Pans 2-1/2" or
8 Full-Size Steam Table Pans 4" or
8 Full-Size Steam Table Pans 6" or

16 GN 1/1 65mm or
8 GN 1/1 100mm or
8 GN 1/1 150mm or

8 Full-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 (178 kg)

NET WEIGHT
333 lb (151 kg)

PRODUCT CAPACITY
192 lb (87 kg) per compartment

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

* With additional sets of pan slides

**Optional shelves required

Heated Holding | **Display and Catering Cabinets**



750-CTUS

While Halo Heat® technology precisely manages low-temperature holding for the highest quality food, the French doors allow convenient access, minimal clearance and reduced heat loss. Flexible installation can be placed under the counter, on the countertop, or on casters for mobility.

MAXIMUM PAN CAPACITY
6 Full-Size Steam Table Pans 2-1/2"* or
6 GN 1/1 Pans 65mm* or
6 Full-Size Sheet Pans

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

* 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 (88 kg)

NET WEIGHT
141 lb (64 kg)

PRODUCT CAPACITY
48 lb (22 kg)

PAN DIMENSIONS

* Steam Table Pans = (20 x 12 x 2-1/2)
* Half-Size Sheet Pans = (18 x 13 x 1)
* Full-Size Sheet Pans = (18 x 26 x 1)
* G/N 1/1 Pans = (530mm x 325mm x 65mm)

Heated Holding | **Drawer Warmers**



500-3D

500-1D, -2D, -3D

Alto-Shaam drawer warmers are available in one-, two- and three-drawer configurations to fit any kitchen layout where food needs to be held and within arms reach. Using Halo Heat® technology, prepared food is kept hot and fresh without the use of added water or harsh heating elements. Flexible configurations available. Build into cabinets or counters, or stack to maximize space.

PRODUCT CAPACITY (PER DRAWER)
41 lb (19 kg) maximum

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

MAXIMUM PAN CAPACITY (PER DRAWER)
1 Full-Size Steam Table Pan 6" or
1 GN 1/1 Pan 152mm

DIMENSIONS (H x W x D)
500-1D
11-5/8" x 24-5/8" x 25-7/8"
(296mm x 624mm x 657mm)

500-2D
18-15/16" x 24-5/8" x 25-7/8"
(481mm x 624mm x 657mm)

500-3D
26-1/8" x 24-5/8" x 25-7/8"
(664mm x 624mm x 657mm)



500-3DN

500-1DN, -2DN, -3DN

Narrow one-, two- and three-drawer warmers are built with a slim design to fit any kitchen layout where food needs to be held and within arms reach. Using Halo Heat® technology, prepared food is kept hot and fresh without the use of added water or harsh heating elements. Flexible configurations available. Build into cabinets or counters, or stack to maximize space.

PRODUCT CAPACITY (PER DRAWER)
41 lb (19 kg) maximum

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

MAXIMUM PAN CAPACITY (PER DRAWER)
1 Full-Size Steam Table Pan 6" or
1 GN 1/1 Pan 152mm

DIMENSIONS (H x W x D)
500-1DN
11-5/8" x 16-11/16" x 31-3/16"
(296mm x 423mm x 792mm)

500-2DN
18-15/16" x 16-11/16" x 31-3/16"
(481mm x 423mm x 792mm)

500-3DN
26-1/8" x 16-11/16" x 31-3/16"
(664mm x 423mm x 792mm)



500-2DI

500-2DI (Individual Temperature Controls)

Designed for durability and deliciousness, The 500-2DI can fit any kitchen layout where food needs to be held and within arm's reach. Using Halo Heat® technology, prepared food is kept hot and fresh without the use of added water, fans or harsh heating elements. Individual controls for each drawer allow food to be held at the optimal temperature. Flexible configurations available. Build into cabinets or counters, or stack to maximize space.

PRODUCT CAPACITY (PER DRAWER)
41 lb (19 kg) maximum

MAXIMUM PAN CAPACITY (PER DRAWER)
1 Full-Size Steam Table Pan 6" or
1 GN 1/1 Pan 152mm

DIMENSIONS (H x W x D)
500-2DI
19-15/16" x 24-5/8" x 25-7/8"
(491mm x 624mm x 657mm)

Heated Holding | **Mobile Heated Banquet Carts**

Banquet carts are built to handle the most challenging of events, guaranteeing every banquet service with perfectly held food. Complete with Halo Heat® technology and adaptable storage for everything from covered plates to plate carriers to trays and full- or half-size pans. These mobile banquet carts are ready to work as hard as you do.



1000-BQ2/96

1000-BQ2/96

MAXIMUM CAPACITY
PLATES
(96) 9" to 10" Plates
(96) 229mm to 254mm Plates

PANS
(32) Full-Size Steam Table Pans 2-1/2" or
(32) GN 1/1 65mm

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

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 (188 kg)

NET WEIGHT
322 lb (146 kg)

PRODUCT CAPACITY
240 lb (109 kg)



1000-BQ2/96
Shown with split door option

1000-BQ2/128

MAXIMUM CAPACITY
PLATES
(128) 9" to 10" Plates
(128) 229mm to 254mm Plates

PANS
(32) Full-Size Steam Table Pans 2-1/2" or
(32) GN 1/1 65mm

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

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 (220 kg)

NET WEIGHT
370 lb (168 kg)

PRODUCT CAPACITY
320 lb (145 kg)



1000-BQ2/192
Shown with split door option

1000-BQ2/192

MAXIMUM CAPACITY
PLATES
(192) 9" to 10" Plates
(192) 229mm to 254mm Plates

PANS
(64) Full-Size Steam Table Pans 2-1/2" or
(64) GN 1/1 65mm

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

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 (340 kg)

NET WEIGHT
618 lb (280 kg)

PRODUCT CAPACITY
480 lb (218 kg)

Heated Holding | **Combimate® Companion Warmers**

The ultimate sidekick, Combimate heated holding cabinets complete the banqueting system and are compatible with roll-in Combitherm® ovens and roll-in QuickChiller™ blast chillers. Advanced service plating and staging means you can work smarter, not harder, to provide high quality meals to guests.



20-20 MW

20-20 MW (MOBILE WARMER)

MAXIMUM PAN CAPACITY
40 Full-Size Steam Table Pans 2-1/2" or
40 GN 1/1 Pans 65mm

20 Full-Size Sheet Pans*

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

*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 (244 kg)

NET WEIGHT
419 lb (190 kg)

PRODUCT CAPACITY
480 lb (218 kg)



20-20 W

20-20 W (STATIONARY WARMER)

MAXIMUM PAN CAPACITY
40 Full-Size Steam Table Pans 2-1/2" or
40 GN 1/1 Pans 65mm

20 Full-Size Sheet Pans*

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

*Additional shelves required

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

SHIPPING WEIGHT
538 lb (244 kg)

NET WEIGHT
419 lb (190 kg)

PRODUCT CAPACITY
480 lb (218 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.

Factory-authorized combi installation program guarantees a site is prepared for the equipment and ensures proper installation, reducing equipment issues associated with improper installation and maximizing customer satisfaction.



Full Line Commercial Kitchen Equipment:

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

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