



TRY IT BEFORE YOU BUY IT AT OUR CULINARY CENTER

"Hands-on" product demonstrations are available at more than 60 authorized training centers throughout the U.S., including our Culinary Center and in key locations throughout the world. Call us at 1-800-558-8744 or visit our Web site at www.alto-shaam.com for details.

ASK OUR CHEFS

Wondering which piece of Alto-Shaam equipment is best for your menu? Looking for new serving suggestions or recipes? Visit the "Chef's Table" section of our Web site. Post your question and one of our staff chefs will respond promptly with an answer.

WORLDWIDE SALES & SERVICE

Alto-Shaam truly is a global company. You'll find Alto-Shaam representatives throughout the U.S.A. and distributors in more than 50 countries offering complete sales and service support.



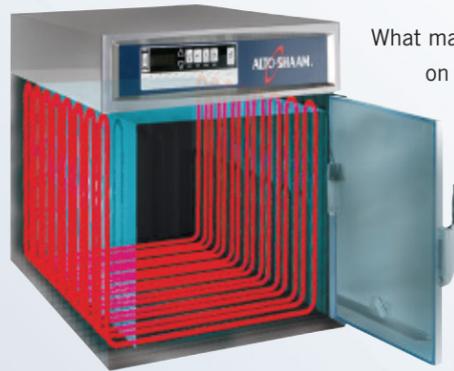
TIME MACHINES

The key to quality food holding is more than the simple application of heat. The secret is to preserve as much natural product moisture as possible, which is exactly what the gentle holding capability of Halo Heat® is designed to accomplish. Halo Heat keeps hot foods at safe, even temperatures while retaining the maximum amount of product moisture. Whether your holding needs are large or small, Halo Heat hot food holding cabinets are available in a wide variety of models and are able to support any type of food preparation by providing the longest possible holding life.



WE JUST CAN'T KEEP A SECRET — HALO HEAT KEEPS FOOD LONGER

While many other holding cabinets use steam to try to keep food moist, we feel the food's natural moisture is best for maintaining quality.



What makes Alto-Shaam holding cabinets unique is electric thermal cable that is wrapped on three sides of the cabinet between the exterior casing and the stainless steel inside walls. This gentle, radiant heat source provides soft, even heat distribution without cold spots, hot spots, or hot air movement to dry the product. Halo Heat is specifically designed to provide significantly longer holding life, resulting in less product waste and greater product quality in prolonged holding situations. Halo Heat holding equipment can be a time management aid by extending preparation times outside of peak preparation hours.



MODEL 500-2D

ALTO-SHAAM HOLDING CABINETS SAVE YOU TIME AND MONEY IN MANY DIFFERENT WAYS. JUST TAKE A LOOK...

- Energy Star Rated – Most of Alto-Shaam's holding cabinets are Energy Star qualified, which means they use less than 40 watts per square foot. For you, it means it can save you an average of \$280 per year on utility bills.
- The advantages of Halo Heat – The Halo Heat system gives off less ambient heat, resulting in cooler operation and less stress on your air conditioning system.
- No water usage – Alto-Shaam's exclusive Halo Heat system requires no water, which saves on utility and maintenance costs.



- Less food waste – Let's not forget that food costs money. When it's effectively held in an Alto-Shaam holding cabinet, more of your food is served to your customers, and less ends up in the evening trash.
- EcoSmart identifies equipment that has been engineered to save operation costs in electrical power consumption to help our customers drive down ownership costs and protect the environment with energy-efficient, eco-friendly products.

IS YOUR HOLDING CABINET YOUR FOOD'S WORST ENEMY?



MODEL 1000-UP

MODEL 20-20MW

Moisture is the key to maintaining food quality. This is why choosing the right holding cabinet is so important. In working to keep food warm, some holding cabinets can actually rob food of its natural moisture and taste.

One of the culprits in robbing food flavor is circulation fans. Think of it as a hair dryer for your food. Even though it's circulating warm air, it's still drying out everything in its path.

Another flavor-robber is steam. Some holding cabinets use steam to compensate for air movement, but steam can further dilute what little flavor is left.

Alto-Shaam holding cabinets are designed to seal in moisture and flavor. The simple application of even, gentle heat in a sealed environment is all your food needs to be served hot and at its peak of flavor.

WORLD WIDE CONTROL

The optional HACCP Documentation software package automatically records the details of every food holding process in complete compliance with HACCP requirements. All relevant temperature data is recorded and stored and is accessible in both written and graphic formats by individual procedure or total daily production.



Both optional software packages can be connected to electronically controlled holding cabinets that are equipped with a probe as well as a variety of additional Alto-Shaam electronic equipment models, including Combitherm® combination oven/steamers, Halo Heat cook/hold ovens and more.



MODEL 750-S/BCS

MODEL 1000-S

CHOOSING THE RIGHT HOLDING CABINET FOR YOUR NEEDS

Since Alto-Shaam offers holding cabinets in a wide variety of sizes, it's easy to find a holding cabinet that's sized for your specific purpose.

Drawer warmers are perfect for smaller items that are used throughout the serving period. Models 500, 750, 1000, and 1200 are for holding food on standard sheet or steam pans. And the 12•20 and 20•20 Combimates are best suited for holding meals in a rack management system.