Boost Impulse Sales at Checkout



HSM-36/3S/T and display base shown with custom graphics.

Drive foodservice profits & streamline your grab-and-go program with heated shelf merchandisers from Alto-Shaam.

Self-checkout has become a popular option for customers looking for a safe, efficient way to complete shorter shopping trips. Reach customers who may not always reach the deli by placing these durable, easy-to-install merchandisers at checkout.

Why Alto-Shaam heated holding

- ✓ Gentle, precise Halo Heat® technology
- ✓ No fans or harsh heating elements
- ✓ Individual self temperature control
- ✓ Energy efficient design
- ✓ LED-lighted shelves, window sides
- Customizable branding







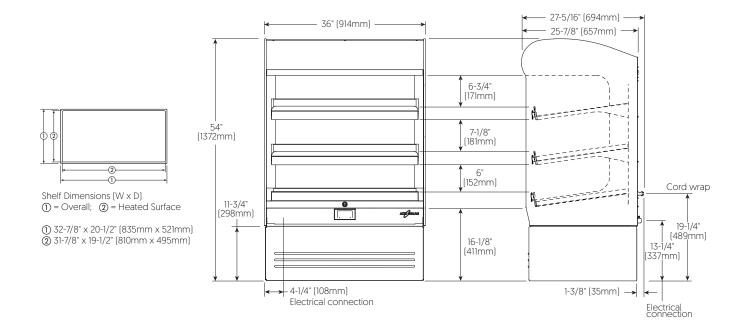
Customers who use heated shelf merchandisers see an average increase of 8-10% in hot, prepared food sales.



HSM Series 36" Countertop Model with Display Base



Dimension Drawings - With Display Base



Specifications



- · Merchandiser must be installed level.
- Merchandiser must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- In order to maintain NSF standards, models must be sealed at the bottom by NSF approved sealant.



Rear: 4" (102mm)

Recommended: 18" (457mm) for service access.



Model Exterior (H x W x D)

HSM-36/3S-CT 54" x 36" x 27-5/16" [1372mm x 914mm x 694mm]*

311 lb (141 kg)

Ship Dimensions (L x W x H)**

HSM-36/3S-CT 56" x 45" x 64-1/2" [1422mm x 1143mm x 1638mm]

Ship Weight* 474lb (215 kg)

Net Weight



	V	Ph	Hz	Α	kW	Plug Configuration
HSM-36/3S-CT	208 – 240	1	60	8.8 - 9.2	1.9 – 2.5	NEMA 6-15P (15A, 250V)

CONTACT US