

# EXCLUSIVE HALO HEAT® TECHNOLOGY

## FOODSERVICE EQUIPMENT SOLUTIONS

### Better food quality.

At Alto-Shaam, we understand that heated holding is a necessity in every professional foodservice operation. That's why our founder, Jerry Maahs, worked so hard to invent and perfect a solution. What started as a way to keep food hot for delivery in winter and meet the needs of his customers, Jerry formally introduced Halo Heat® technology to the industry in 1968. A pioneering advancement in the heated holding category, Halo Heat uses unique thermal cables to provide gentle, radiant heat that evenly surrounds food.

- ✓ A low-density thermal cable is wrapped around the sides and bottom of the cavity
- ✓ Cable emits even temperatures and pulses on and off throughout the holding process
- ✓ No water or added humidity needed, food retains its natural moisture
- ✓ No fans or harsh heating elements, no moving parts improves reliability



### Why Halo Heat?

- ✓ Extend hold times
- ✓ Provide customers the highest quality product
- ✓ Prep food outside of busy service times
- ✓ Reduce food waste
- ✓ Easy to install
- ✓ Waterless and energy efficient

ALTO-SHAAM®

# Limitations with other technology.

Not all heated holding technologies are created equal. Unlike traditional technologies, temperatures created by Halo Heat technology don't fluctuate to extremes. Say goodbye to overcooked and dried out food. Halo Heat technology evenly surrounds food without the use of extremely hot elements, added humidity or fans that typically degrade food quality.



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



Fans dry out and overcook food — reducing yields.



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

## Why Halo Heat?

Whether you're low temperature cooking, holding food for an upcoming service or merchandising product, Alto-Shaam offers a variety of products with Halo Heat technology.



### COOK

Cook & Hold Ovens  
Smoker Ovens



### HOLD

Cabinets  
Banquet Carts  
Drawer Warmers



### DISPLAY

Heated Shelf Merchandisers  
Waterless Hot Food Wells  
Display Cases  
Island Merchandisers  
Hot Food Tables  
Thermal Shelves  
Carving Stations

