

Heated Display Cases

Drive foodservice profits.



ED3-72

Put food in the spotlight.

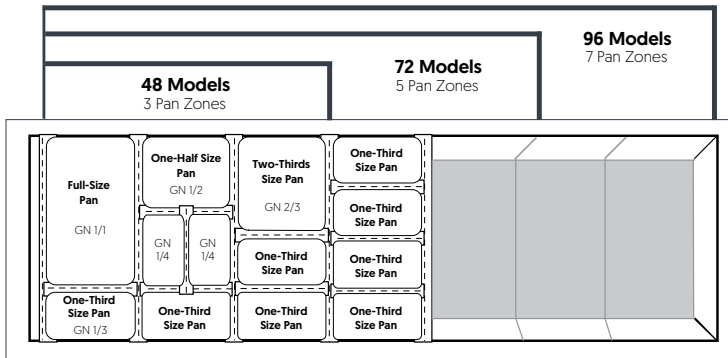
Alto-Shaam heated display cases pair exclusive Halo Heat® technology with top heat to keep hot food fresh, warm, and full of flavor. Modern LED lighting, mirrored glass back doors, and glass sides draw customers in to increase prepared food sales—all while reducing food waste.

ALTO-SHAAM

Quality on display.

Showcase high-quality prepared food options with Alto-Shaam's heated display cases. Designed to extend holding times and minimize food waste, display cases 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, merchandise, and display fried chicken, pastas, potatoes, vegetables and more.

FULL-SERVICE UNITS



- Maintain food quality and extend holding times. Top ceramic heaters supplement bottom Halo Heat technology to eliminate overcooking or drying out.
- Control top and bottom heat independently in each heating zone to hold different food items at their optimal holding temperature.
- Minimize operating costs, plumbing, drains and associated maintenance with easy-to-install, waterless and energy efficient equipment.
- Entice customers with overhead LED lighting, mirrored glass back doors, and glass sides that enhance food product.
- Display a variety of pan sizes and configurations to best fit menu and operation needs.
- Place on top of the counter or purchase with a mobile base or a European-style stationary base.
- Mobile base option accommodates select Alto-Shaam low temperature cooking and holding equipment for on-demand food access to refill the case.

- Load and unload product with ease with sliding back doors and multiple access points.
- Reduce labor and cleaning time with removable back doors and side panels, and a self-supported lifting glass front.
- Discover better food quality—gentle, precise Halo Heat® technology evenly surrounds food without the use of extremely hot elements or fans.

Countertop Models



ED3-48



ED3-72



ED3-96



TY2-48



TY2-72



TY2-96

Base Options

ED3-48
Stationary
BaseED3-72
Mobile
BaseED3-96
Stationary
Base