

Heated Holding Solutions

Better food quality.

Designed with exclusive Halo Heat® technology

Alto-Shaam heated holding solutions keep prepared food warm and full of flavor for service, takeout or delivery. These efficient, easy to install pieces of equipment help operators save money, time and energy—while satisfying customers and reducing food waste.

ALTO-SHAAM®

Quality-focused heated holding.

- Gentle, radiant Halo Heat® technology evenly surrounds food without the use of extremely hot elements, added humidity or fans.
- Food is held at its optimal serving temperature with no overcooking or drying out, reducing food waste and keeping customers coming back for more.
- Equipment is easy to install, waterless and energy efficient—minimizing operating costs, plumbing, drains and associated maintenance.
- Cabinets, carts and drawers are mobile and can easily be stacked for improved layout flexibility, shifting operational needs and space savings.

Keep food **warm and flavorful**, just as intended.



Heated Holding Cabinets + Carts

Heated holding cabinets and carts with Halo Heat technology provide precise, controlled temperatures for optimal hot food holding. A variety of sizes and configurations are available to support any size foodservice operation.

- Available for a range of sizes able to hold 36-480 pounds
- Cabinets and carts are available with casters for easily mobility
- Cabinets can be placed under the counter or stacked to further maximize space
- Place anywhere—no water required
- Easy to install
- Energy efficient
- Little to no operator training required
- Vented door option for holding crispier food items



Drawer Warmers

Drawer warmers with Halo Heat technology precisely hold food at controlled, optimal temperatures. Available in a variety of sizes and configurations, drawer warmers benefit any size foodservice operation.

- One, two or three drawer capacity
- Available in wide or narrow configurations
- Easy to install
- Little to no operator training required
- Drawers can be mounted on casters for easily mobility
- Drawers can be built into cabinets or counters or stacked to further maximize space
- Individual drawer temperature control option (500-2DI)
- Removable side rails allow for easy cleaning and maintenance
- Vented drawer option for holding crispier food items



Waterless Hot Food Wells

Waterless hot food wells with Halo Heat technology hold food at precise, optimal temperatures. With a variety of sizes and configurations available, waterless hot food wells enhance any size foodservice operation.

- Available with one, two, three, four or five wells
- Easy to install
- No water, plumbing or associated installation and maintenance costs
- Improve employee and customer safety with the elimination of hot water and steam
- Individual well control option (HWI)
- Little to no operator training required
- Fit into any buffet service counter, prep station, or chef's table
- Available with slim or large flange design