

BANQUETING





THE SYSTEM THAT MAKES THE DIFFERENCE

Make every event a success with the flexible Alto-Shaam banqueting system. Streamline production, remove uncertainty and reduce food preparation and labor costs from your banquet preparations while providing flavorful, restaurant-quality meals through Alto-Shaam's fully integrated rack management system. Prepare your meals in advance with precision and quality, focusing on presentation, so that when the big day arrives all you have left to do is to rethermalize, sauce and garnish your plates. Impress hungry guests with hot and fresh dinners that arrive at the perfect moment.

Alto-Shaam's banqueting system allows you to focus on what is most important: the gold standard in food quality, and attentive service to your guests to make their experience a special and memorable occasion.

EXPERIENCE COOK/CHILL AND PLATED
RETHERM IN A WHOLE NEW WAY



FIVE EASY STEPS

Alto-Shaam offers the industry's only fully integrated rack management solution that includes all necessary components to support production, chilling, rethermalization, staging and service. Whether in a central production or commissary operation, or serving a plated meal function for 4,000 guests, we have you covered. Finally, restaurant quality food in a volume food production setting.

1 COOK in bulk in an Alto-Shaam Combitherm® oven.

2 CHILL in the Alto-Shaam QuickChiller™. Lock in the quality and freshness by quickly bringing food down in temperature through the “Danger Zone,” resulting in extended food shelf life to five days.

3 PLATE COLD for banqueting applications. Focus on plated presentation in slow periods and stage meals on optional plated trolleys until ready for rethermalization.

4 RETHERM & REFRESH in an Alto-Shaam Combitherm oven to restore safe food temperatures while maximizing food quality for service.

5 HOLD in the Alto-Shaam CombiMate® companion heated holding cabinet. Gentle radiant Halo Heat® allows advanced staging and timing flexibility prior to service so that every event can go out on schedule.



MASTER *the* ELEMENTS



— FIRE WATER AIR —

WITH THE CT PROFORMANCE™ COMBITHERM® OVEN

The CT PROformance Combitherm oven provides complete control over the variable elements of fire, water and air for the highest quality food.

Designed and engineered with a commitment to foodservice innovation, the CT PROformance offers unprecedented performance. Consistently execute any menu, from basic to complex, with flawless precision and consistency ... faster than ever before.

Time saved cooking with a CT PROformance means more effective use of labor and a more profitable operation.

Steam, bake, roast, or poach in bulk with a roll-in pan cart and a programmable option that simplifies cooking to the push of just one button. This one-touch programming ensures product consistency from banquet to banquet no matter who's cooking.

A plated meal cart provides roll-in convenience with minimal product handling. Banqueting service for 50 or 5,000 becomes a whole lot easier with CT PROformance.

When it comes to serving the banquet, CT PROformance will retherm those plated meals to proper serving temperatures in minutes, without drying or overcooking your food, or leaving moisture condensation on your plates.





QUICKCHILLER™ PROCESSING CHILLER/ FREEZER/REFRIGERATION SYSTEM

Prepare your banquet up to five days in advance with the convenience and safety of the QuickChiller. Roll a full load of food out of the Combitherm oven, and roll it into the

QuickChiller to rapidly chill. Then store the cart for up to five days in the walk-in cooler until it's time to plate.



COMBIMATE® MOBILE OR STATIONARY HOLDING CABINET

After your chilled food has been plated and rethermed on a plate cart in a combi oven, roll the plates directly into the Alto-Shaam companion holding cabinet. Long speeches, a late bride and groom, or other unforeseen delays are no longer a concern with the extended holding capability of a CombiMate cabinet. You will be ready whenever your guests are ready to eat with hot, quality food. Or stage your panned and trayed items on our mobile production rack and deliver your food for that buffet service as you need it.

BANQUET CARTS

Heavy-duty mobile banquet carts provide another holding option for covered or uncovered plates and panned or trayed food items. The carts are available in plate capacities of 96, 128, or 192 meals with adjustable shelving options to accommodate food pans or service trays.

Complete with a wall-friendly, full perimeter bumper and handles, Alto-Shaam mobile banquet carts provide safe and even holding temperatures throughout the cabinet without forced air fans, added moisture pans or canned heat. Food retains its moisture, texture and quality, and stays at the optimum temperature until you are ready to serve.



*1000-BQ2/96 shown
with optional split door*

BANQUET CART COVERED PLATE CAPACITIES

1000-BQ2/96

128 8"-8.75" (203mm - 222mm) plates
96 9"-10" (229mm - 254mm) plates
64 10.25"-12.75" (260mm - 324mm) plates

1000-BQ2/128

176 8"-8.75" (203mm - 222mm) plates
128 9"-10" (229mm - 254mm) plates
96 10.25"-11.75" (260mm - 298mm) plates
64 12"-12.75" (305mm - 324mm) plates

1000-BQ2/192

256 8"-8.75" (203mm - 222mm) plates
192 9"-10" (229mm - 254mm) plates
128 10.25"-12.75" (260mm - 324mm) plates

COOK/CHILL/BANQUETING PLATE REETHERM SYSTEM

CTP20-10

Available in Boiler-Free Gas; Boiler-Free or Boiler Electric

The CTP20-10 is a narrow, roll-in model that provides high volume production in limited space. It is compatible with the Alto-Shaam integrated rack management system and is equipped with a roll-in pan cart (accommodates steam or half sheet pans only).

Product Capacity*	240 lb (109 kg)
Pan Capacity	Twenty (20) full-size pans or GN 1/1 pans Twenty (20) half-size sheet pans
Plate Capacity	51 or 60 12-1/2" (318mm) diameter or smaller plates on optional plate carts
Dimensions	79-1/4" x 35-11/16" x 42-1/4"
H x W x D	(2012mm x 906mm x 1072mm)



CTP20-20

Available in Boiler-Free Gas; Boiler-Free or Boiler Electric

The heart of our fully integrated banqueting system, the CTP20-20 Combitherm is equipped with a roll-in cart that allows you to cook food and then roll it into the compatible Alto-Shaam CombiMate® Mobile Warmer or QuickChiller™. Then, when it is time for service, plate up the meals and retherm them for quick, consistent results without sacrificing quality.

Product Capacity*	480 lb (218 kg)
Pan Capacity	Forty (40) full-size or GN 1/1 pans Twenty (20) full-size sheet pans
Plate Capacity	84 or 102 12-1/2" (318mm) diameter plates on optional plate carts
Dimensions	79-1/4" x 43-3/4" x 47"
H x W x D	(2012mm x 1111mm x 1192mm)



PAN DIMENSIONS	
Full-Size Steam Pans (GN 1/1):	20" x 12" x 2-1/2" (530mm x 325mm x 65mm)
Half-Size Steam Pans (GN 1/2):	12" x 10" x 2-1/2" (325mm x 265mm x 65mm)
Full-Size Sheet Pans:	18" x 26" x 1"
Half-Size Sheet Pans:	18" x 13" x 1"

QC2-100

Available with self-contained or remote condenser

With a fully integrated roll-in food cart, this QuickChiller™ works in conjunction with CTP20-10 and CTP20-20 Combitherm® Ovens and CombiMate® mobile warmers. Work smarter and more efficiently with the ability to chill full loads of food.

Product Capacity†	480 lb (218 kg)
Chilling Capacity†	240 lb (109 kg)
Pan Capacity	Forty (40) full-size pans or GN 1/1 pans Twenty (20) full-size sheet pans
QC2-100 Dimensions H x W x D	96-3/4" x 51" x 42" (2457mm x 1295mm x 1067mm)
QC2-100R Dimensions H x W x D	86" x 51" x 42" (2183mm x 1295mm x 1067mm)



1000-BQ2/96, /128, /192

Keep food pans or plates hot and fresh until service. Designed to adapt to any type of banquet holding (covered plates, covered or uncovered plate carriers), this mobile warmer also accepts trays for banquet service and additional shelves for full- and half-size pans.

Product Capacity	
1000-BQ2/96	96 9" - 10" (229mm - 254mm) diameter with covers (6 per shelf) 16 total shelves
1000-BQ2/128	128 9" - 10" (229mm - 254mm) diameter with covers (8 per shelf) 16 total shelves
1000-BQ2/192	192 9" - 10" (229mm - 254mm) diameter with covers (6 per shelf) 32 total shelves

Dimensions H x W x D	
1000-BQ2/96	67-5/8" x 37-15/16" x 30-13/16" (1716mm x 964mm x 783mm)
1000-BQ2/128	67-5/8" x 45-7/8" x 30-13/16" (1716mm x 1164mm x 783mm)
1000-BQ2/192	67-5/8" x 68-11/16" x 30-13/16" (1716mm x 1744mm x 783mm)



20-20MW & 20-20W

Complete your integrated banqueting system with the CombiMate companion heated holding cabinet. This unit uses Alto-Shaam's proven Halo Heat® holding technology and is compatible with roll-in Combitherm ovens and roll-in QuickChiller. Allows for advanced delivery and staging of your foods so that you don't have to worry about loss of quality.

Product Capacity	480 lb (218 kg)
Pan Capacity†	Forty (40) full-size pans or GN 1/1 Twenty (20) GN 2/1
Dimensions H x W x D	74-3/4" x 35" x 41-5/16" (1898mm x 888mm x 1049mm)



CS-100 & CS-200

Available with and without glass breath guard

Keep display and carved items at the peak of perfection throughout service with Halo Heat® carving stations that feature heated shelves, one or two heat lamps, as well as simple temperature, light and power controls. These units also feature optional, removable, front-mounted glass breath guards. Place on top of a compatible Alto-Shaam Cook & Hold oven or heated holding unit for a mobile carving station.

Product Capacity	
CS-100	35 lb (16 kg)
CS-200	70 lb (32 kg)
Dimensions H x W x D	
CS-100/S	31" x 18-3/8" x 25-1/2" (787mm x 466mm x 648mm)
CS-200/S	33" x 25-3/4" x 30-15/16" (838mm x 654mm x 785mm)



*Based on 4" (102 mm) deep pans.

†Based on 2-1/2" (64 mm) deep pans. Ideal chilling capacity is equivalent to half of total load capacity.

Bring a higher level of presentation to your buffet or action stations with Halo Heat® carving stations.

BANQUETING



Alto-Shaam World Headquarters
 W164 N9221 Water Street, P.O. Box 450
 Menomonee Falls, WI 53052-0450, U.S.A.
 Phone 800-558-8744; +1-262-251-3800

Alto-Shaam Asia
 Shanghai, China
 Phone +86-21-6173 0336

Alto-Shaam Central & South America
 Miami, FL USA
 Phone +1-954-655-5727

Alto-Shaam France, L.L.C.
 Aix en Provence, France
 Phone +33(0)4-88-78-21-73

Alto-Shaam Mexico
 Leon, Mexico
 Phone +52 1 477-754-1305

Alto-Shaam Canada
 Concord, Ontario Canada
 Toll Free Phone 866-577-4484
 Phone +1-905-660-6781

Alto-Shaam Middle East & Africa
 Dubai, UAE
 Phone +971 4 321 9712

Alto-Shaam GmbH
 Bochum, Germany
 Phone +49(0)234-298798-0

Alto-Shaam Russia
 Moscow, Russia
 Phone +7-903-793-2331

www.alto-shaam.com

