

Waterless Hot Food Wells

Better food quality.



Superior Temperature Control, Less Maintenance

Unlike traditional steam tables or dry wells, Alto-Shaam waterless hot food wells with exclusive Halo Heat® technology hold food at optimal, precise temperatures. Experience extended hold times and improved food quality with the elimination of extremely hot elements, fans, steam and water. These efficient, easy-to-install pieces of equipment help operators save money and keep employees safe—all while satisfying customers and reducing food waste.

ALTO-SHAAM

Designed to improve your bottom line.

Waterless hot food wells are a steadfast way to provide high-quality food to customers across all segments of the foodservice industry. Whether they're at a buffet, in-store for to-go programs, or in the back-of-the house to expedite service, waterless hot food wells are designed to maximize hold times and your return on investment.

Halo Heat® Technology

- 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.
- Increase sales with attractive food presentation and quality.
- No moving parts improves reliability.

Reduce Costs

- No water, plumbing or associated installation and maintenance costs.
- Minimize operating and utility costs with a waterless, energy efficient design.
- Little to no operator training required.

Maximize Space

- No plumbing, drains or pipes needed.
- Reclaim valuable storage space beneath the counter.

Improve Safety

- Eliminate the need to transfer hot water to and from steam tables.
- Keep employees and customers safe with the elimination of hot water and steam.
- No risk of water spills and slips.

Well Design

- Available in 1-, 2-, 3-, 4-, and 5-well configurations.
- Available in slim (S) or large flange (LF) design.
- Individual well control option (HWI) provides ideal holding temperatures for any dish.
- Remote control box can be flush-mounted into the counter or a location out of sight from customers.
- Fit into any buffet service counter, prep station, or chef's table.

Pan Configurations

- 2-1/2" [65mm], 4" [100mm], or 6" [150mm] deep pans.
- Full-size [GN 1/1], half-size [GN 1/2] or third-size [GN 1/3] pans.

Drop-In Hot Food Wells



100-HW



200-HW



300-HW



400-HW



500-HW

Drop-In Hot Food Wells (Individual Controls)



200-HWI



300-HWI



400-HWI



500-HWI