

# Heated Display Cases

Quality on display.



## Drive foodservice profits.

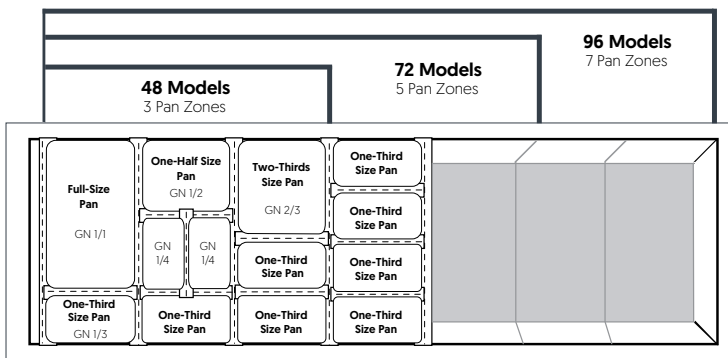
Featuring exclusive Halo Heat® technology, Alto-Shaam heated display cases keep prepared food fresh, warm and full of flavor. These easy-to-install pieces of equipment help operators boost prepared food sales—while satisfying customers and reducing food waste.

**ALTO-SHAAM**

# Longer lasting profits.

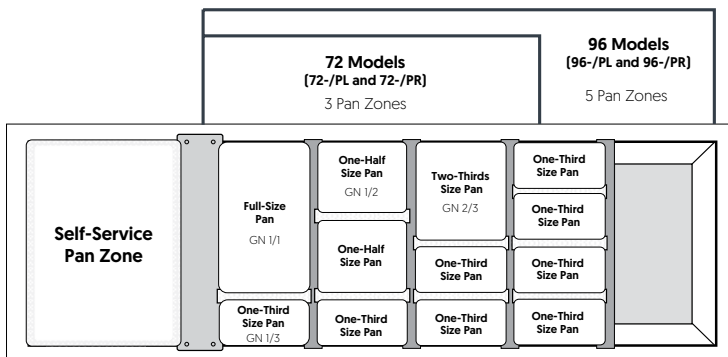
Drive foodservice profits by showcasing high-quality prepared food options in a heated display case. Designed to extend holding times and minimize food waste, display cases are available in a variety of sizes and configurations to fit the needs of any foodservice operation. Install separately or as part of a full system to cook, hold, merchandise and display fried chicken, pastas, potatoes, vegetables and more.

## FULL-SERVICE UNITS



- Discover better food quality—gentle, precise Halo Heat® technology evenly surrounds food without the use of extremely hot elements or fans.
- Maintain food quality and extend holding times with no overcooking or drying out.
- Minimize operating costs, plumbing, drains and associated maintenance with easy-to-install, waterless and energy efficient equipment.
- Entice customers with overhead lights and mirrors to enhance merchandising.

## PARTIAL SELF & FULL-SERVICE UNITS



- Load and unload product with ease with operator-facing sliding glass doors.
- Pair with matching refrigerated display cases from an industry-leading manufacturer for a uniform look.
- Customize serving options with a self-service opening across the front of the unit—available on single shelf models in full width or on the right [PR] or left [PL] hand side only.
- Display a variety of pan sizes and configurations to best fit menu and operation needs.
- Place on top of the counter or purchase with European-style base.

## Single Shelf Models:



ED2-48



ED2-72

ED2SYS-96  
shown with  
European-style base