

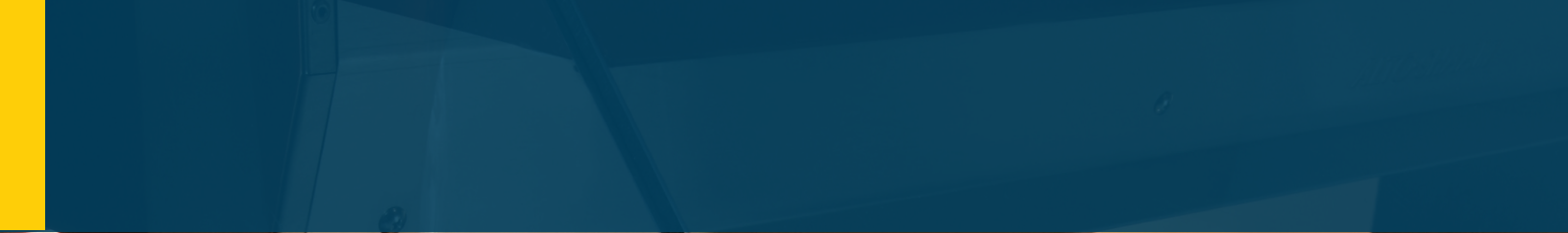
MERCHANDISERS



MORE TASTE. LESS WASTE.

Entice your customers with fresh, quality meals to go by displaying your food in an Alto-Shaam® heated merchandiser with innovative Halo Heat® technology. Designed with food quality in mind, Halo Heat technology provides better food moisture retention and the longest holding life for your displayed food.

Turn your first-time customers into repeat customers by keeping food at the optimum temperature longer without drying out your items prematurely. From casual to gourmet food, you can cater to your customers' busy lifestyles by providing a quality, hot meal on the go.



FRESH DAILY

1988, our founder
Silverton combined flour
water with organic and then
ancient ingredients and their
yeasts were the beginning of
signature sourdough starter.
it we created our organic
separators. The
three starts
the foundation
virtually all
breads we make

Although the basic
production is not simple. With
ingredients, all
require a daily response to environmental
and constant fine tuning of our
techniques. When you try our breads
the quality and flavor that only this kind of
attention to detail can assure.

Sesame Seeded French Baguette
Our classic French Baguette with its higher
crisp, that crust only improves with the addition
seeds. It's the perfect companion to the
and hearty crumb of the interior.

Our breads taste best the day
of purchase, although they
keep longer.

Remember: the larger the loaf, the longer it will
Always keep the bread in its original bag and store
temperature. Don't ever refrigerate. For later use, store
in a plastic bag. To use it, remove it from the bag
and allow it to warm for three to five minutes.

Garlic & Pepper
DIPPING
PRETZELS

EAST SHORE
SPECIALTY
FOODS

LONGER LASTING PROFITS



Increased sales and reduced waste. Eye-catching displays to maximize your foot traffic. Alto-Shaam® merchandisers are the ideal system for maximum volume and sales in the smallest possible footprint.

- **Increase Quality** - With the gentle, radiant Halo Heat® technology, you are able to keep your food hot without drying out or over-cooking.
- **Precise Temperatures** – Adjustable, independent shelf controls keep food at optimum temperatures and quality regardless of the type of food or packaging.
- **Convenient Grab & Go** – Safely accessed, open shelves of evenly heated glass using thermal technology offer a convenient, self-service grab-and-go concept. With options ranging from mobile islands to self-service countertop service bars, these merchandisers can be placed near checkouts or anywhere in the store to capture impulse sales.

CHOOSING THE RIGHT MERCHANDISER

Consider placement, menu items, and footprint when selecting a merchandiser. Our team of equipment experts can help you decide which model is best for your operation.

HEATED OPEN SHELF MERCHANDISER

Available with 3 or 5 independently controlled thermal shelves

HSM-38/3S

Product Capacity 3 shelves, 24 lb (11 kg)/shelf
24 chicken boats with dome cover

Dimensions 51-1/2" x 38" x 27-5/16"
H x W x D (1307mm x 968mm x 694mm)

HSM-48/5S

Product Capacity 5 shelves, 30 lb (11 kg)/shelf
50 chicken boats with dome cover

Dimensions 75-5/8" x 48-1/4" x 27-1/4"
H x W x D (1919mm x 1226mm x 692mm)



HSM-38/3S with optional stand

HSM-48/5S

HEATED ISLAND TAKEOUT MERCHANDISER

Available standard or deluxe

ITM2-48 SERIES

Product Capacity 36 lb (16 kg) maximum
12 chicken boats with dome cover

Standard Dimensions 60-1/2" x 48" x 28-5/16"
H x W x D (1536mm x 1219mm x 719mm)

Deluxe Dimensions 60-1/2" x 67" x 31-3/16"
H x W x D (1536mm x 1701mm x 792mm)

ITM2-72 SERIES

Product Capacity 63 lb (29 kg) maximum
21 chicken boats with dome cover

Standard Dimensions 60-1/2" x 72" x 28-5/16"
H x W x D (1536mm x 1829mm x 719mm)

Deluxe Dimensions 60-1/2" x 91" x 31-3/16"
H x W x D (1536mm x 2311mm x 792mm)



ITM2-48/DLX

ITM2-72/STD

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): 10" x 12" x 2-1/2" (265mm x 325mm x 65mm)

Third-Size Steam Pans (GN 1/3): 6" x 12" x 2-1/2" (176mm x 325mm x 65mm)

HOT FOOD TABLE COUNTERTOP OR ISLAND

Available standard or deluxe

HFT2-300 SERIES

Product Capacity	62 lb (30 kg) maximum
Pan Capacity	3 Full-size steam pans (GN 1/1) 6 Half-size steam pans (GN 1/2) 9 Third-size steam pans (GN 1/3)
Countertop Dimensions H x W x D	33-3/4" x 48" x 39-3/4" (857mm x 1220mm x 1008mm)
Standard Island Dimensions H x W x D	60-1/2" x 48" x 39-3/4" (1536mm x 1220mm x 1008mm)
Deluxe Island Dimensions H x W x D	60-1/2" x 67" x 39-3/4" (1536mm x 1701mm x 1008mm)



HFT2-300/STD

HFT2-400 SERIES

Product Capacity	96 lb (44 kg) maximum
Pan Capacity	4 Full-size steam pans (GN 1/1) 8 Half-size steam pans (GN 1/2) 12 Third-size steam pans (GN 1/3)
Countertop Dimensions H x W x D	33-3/4" x 60" x 39-3/4" (857mm x 1525mm x 1008mm)
Standard Island Dimensions H x W x D	60-1/2" x 60" x 39-3/4" (1536mm x 1525mm x 1008mm)
Deluxe Island Dimensions H x W x D	60-1/2" x 79-1/8" x 39-3/4" (1536mm x 2009mm x 1008mm)



HFT2SYS-400/STD

HFT2-500 SERIES

Product Capacity	120 lb (54 kg) maximum
Pan Capacity	5 Full-size steam pans (GN 1/1) 10 Half-size steam pans (GN 1/2) 15 Third-size steam pans (GN 1/3)
Countertop Dimensions H x W x D	33-3/4" x 72" x 39-3/4" (857mm x 1830mm x 1008mm)
Standard Island Dimensions H x W x D	60-1/2" x 72" x 39-3/4" (1536mm x 1830mm x 1008mm)
Deluxe Island Dimensions H x W x D	60-1/2" x 91" x 39-3/4" (1536mm x 2311mm x 1008mm)



HFT2SYS-500/DLX

MERCHANDISERS



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