

MERCHANDISERS





MORE TASTE. LESS WASTE.

Improve store profits by showcasing your grab-and-go meals in a quality Alto-Shaam heated merchandiser. Featuring exclusive Halo Heat® fanless technology for precise, even heating, these merchandisers improve food quality and extend holding life.

Attractive merchandisers boost sales with more consumers looking for hot, ready-to-eat meals. Turn your first-time customers into repeat customers by offering convenient food options when they need it. Install separately or as part of a full system to cook, hold, and merchandise rotisserie chickens, pizzas, sandwiches and more.



FRESH DAILY

1988, our founder
ilverton combined flour
water with organic grapes
ancient ingredients and their
yeasts were the beginning
signature sourdough starter.
it we created our organic
characters. The
three stars
the foundation
virtually all
breads we make

Although the basic
production is not simple. With
ingredients, all
require 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 craves only improves with the addition
seeds. It's the perfect companion to the
and hearty crust 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

TRANS-FAT
Fresh Pretzels
Layers of Sweet Put
TREAT OR
MORNING
OR N
NEW!

LONGER LASTING PROFITS



Increase sales and reduce waste with eye-catching displays to maximize your foot traffic. Alto-Shaam merchandisers are the ideal system for maximum volume and sales in the smallest footprint.

- **Increase Quality** - With 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, thermal glass 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 three or five independently-controlled thermal shelves

COUNTERTOP SERIES

HSM-24/3S-CT

Product Capacity 3 shelves, 16 lb (7 kg)/shelf
12 chicken boats with dome cover

Dimensions
H x W x D 45-3/4" x 24" x 27-1/4" (1163mm x 609mm 692mm)

HSM-36/3S-CT

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

Dimensions
H x W x D 45-3/4" x 36" x 27-1/4" (1162mm x 914mm x 692mm)



HSM-24/3S-CT



HSM-36/3S-CT

FLOOR-STANDING SERIES

HSM-24/5S

Product Capacity 5 shelves, 16 lb (7 kg)/shelf
20 chicken boats with dome cover

Dimensions
H x W x D 79-7/8" x 24" x 27-5/16" (2029mm x 609mm 692mm)

HSM-36/5S

Product Capacity 5 shelves, 24 lb (11 kg)/shelf
30 chicken boats with dome cover

Dimensions
H x W x D 79-7/8" x 36" x 27-5/16" (2029mm x 914mm x 692mm)

HSM-48/5S

Product Capacity 5 shelves, 40 lb (18 kg)/shelf
50 chicken boats with dome cover

Dimensions
H x W x D 79-7/8" x 48" x 27-5/16" (2028mm x 1218mm x 692mm)



HSM-24/5S



HSM-48/5S

HEATED ISLAND TAKEOUT MERCHANDISER

Available standard or deluxe (color panels & wood trim)

ITM2-48 SERIES

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

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

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

ITM2-72 SERIES

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

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

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

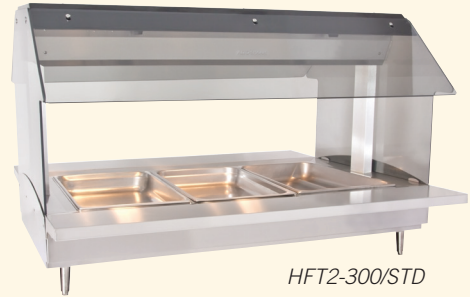
Third-Size Steam Pans (GN 1/3): 6" x 12" x 2-1/2" (176mm x 325mm x 65mm)

HOT FOOD TABLE COUNTERTOP OR ISLAND

Available standard or deluxe (color panels & wood trim)

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



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 Canada

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

Alto-Shaam Central & South America

Miami, FL USA
Phone +1-954-655-5727

Alto-Shaam Middle East & Africa

Dubai, UAE
Phone +971 4 321 9712

Alto-Shaam France, L.L.C.

Aix en Provence, France
Phone +33(0)4-88-78-21-73

Alto-Shaam GmbH

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

Alto-Shaam Mexico

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

Alto-Shaam Russia

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