WATERLESS FOOD WELLS | ALTO-SHAAM

Willing to try **the untried.**

We pioneer solutions to address our customer's challenges. Equipment systems designed to give our customers the confidence they need to embrace fresh perspectives and seize new opportunities. So every day we strive to design foodservice equipment solutions that are as intuitive and efficient as they are dependable — helping our customers achieve a greater return on their investment and enabling their creativity to flourish. Because we earn our reputation helping our customers earn theirs.

With headquarters and manufacturing in Menomonee Falls, Wisconsin, Alto-Shaam proudly provides foodservice equipment solutions made in the USA to more than 90 countries globally.

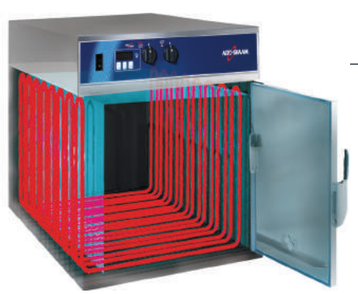
OUR STORY

1960s

Jerry Maahs, founder, seeking a way to keep fried chicken hot for delivery during Wisconsin winters, uses thermal cables to create innovative holding cabinets. Halo Heat® debuts at the 1968 National Restaurant Association Show.

1970s

What began as an experiment with the overnight cooking of prime rib leads to the creation of an entirely new category of commercial kitchen equipment: **Cook & Hold ovens with exclusive Halo Heat® technology.**



1980s

Seeing a growing need for modern kitchens to become ever more versatile and efficient, Alto-Shaam fills that need with the groundbreaking **Combitherm® oven.**

1990s

Evolving into a forward-thinking company that offers complete kitchen systems results in dramatic growth and expansion, performing installations everywhere, from cruise lines to Antarctica.

2010s

Recognizing the industry changing potential of Structured Air Technology®, Alto-Shaam partners with Phil McKee, founder and CEO of Appliance Innovation, to develop the revolutionary line of **Vector® Multi-Cook Ovens.**

Better food quality — **without the hassle.**

It's tough to keep food fresh and appealing when it's exposed to harsh, inconsistent temperatures; airflow; steam; and other ambient conditions that degrade quality and increase costs due to food shrinkage and waste. It's not long before fresh food becomes dry or overcooked and ends up in the garbage instead of on your customers' plates.

Unfortunately, many operators have come to accept this use of traditional steam tables and dry wells that have limited holding times and degrade food quality. Customers on the other hand continue to demand fresh, high-quality food no matter where they are. With Alto-Shaam waterless food wells, there is a better way.

Provide high-quality food to customers in any foodservice operation. Waterless food wells can be a staple at a buffet, placed in-store for customers to take food on the go, or be used back-of-the house to expedite service. Boost impulse sales with fresh, appealing food and increase your return on investment with less food waste and reduced operating costs.

Limitations with other technology

Steam tables
keep food hot using steam generated below the food pan. This heating method produces inconsistent temperatures too hot and harsh for holding, resulting in scorched and overcooked food.

Dry wells
use a fan to distribute hot air to the bottom of the pan. This forced heat transfer degrades food quality, resulting in dry and overcooked food.

Consistent, **gentle heat.**

Say goodbye to overcooked and dried out food. Alto-Shaam's Halo Heat® technology provides better food quality. A unique thermal cable provides gentle, radiant heat that evenly surrounds food without the use of extremely hot elements, added humidity or fans.

When merchandising a product, Alto-Shaam's equipment with Halo Heat technology is designed to make time stand still for optimal product quality.

Gentle, low-temperature heat keeps food full of moisture and flavor. So once items are perfectly cooked, they stay perfectly cooked.

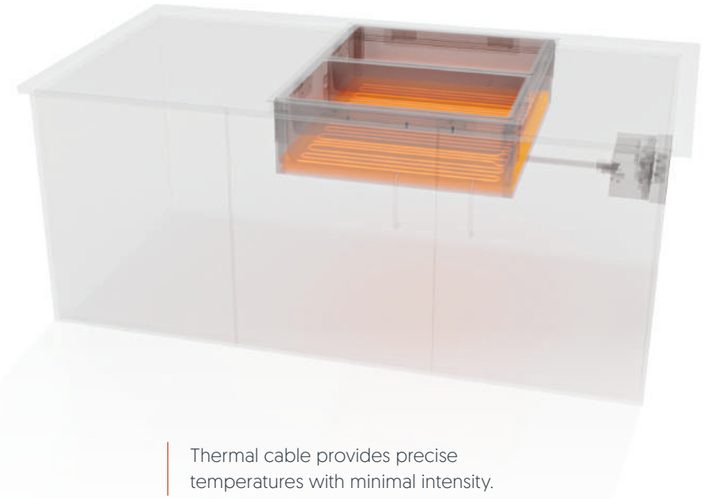
Why Halo Heat®?

Better Food Quality.

No water and steam needed.

Gentle heat is distributed evenly throughout the waterless well.

Features a low-density thermal cable that is wrapped around the waterless well.



Thermal cable emits even temperatures and pulses on and off throughout the holding process.

Thermal cable provides precise temperatures with minimal intensity.

No fans or harsh heating elements to dry out food and degrade food quality.
No moving parts improves reliability.

Designed to **improve your bottom line.**

Alto-Shaam waterless food wells have a major advantage: They don't need or use water. What they do have is energy-efficient Halo Heat® technology that gently surrounds food. The result is a design that holds food better and saves you money.

COST SAVINGS

Reduced installation costs.

Waterless hot food wells and round wells require no plumbing, maintenance or associated labor.

No water utility costs.

No water = No water costs.
No wastewater = No sewer costs.

Eliminate deliming costs.

Heating water causes lime build-up in plumbing and water wells, as well as on autofill and sensor components. The cost of deliming chemicals and the labor it takes to clean can be substantial.

Minimal food waste.

Halo Heat eliminates overcooked and dried out food. Increase sales and reduce food waste with enhanced food quality and presentation.

Lower electricity costs.

Halo Heat® technology uses far less electricity than competitive models so energy isn't wasted at the expense of keeping food at ideal temperatures.

Improve safety.

Keep employees and customers safe. The elimination of hot water and steam prevents injuries caused by spilled or leaking water and hot steam.

Maximize space.

No plumbing frees up valuable storage space beneath the counter.

PURPOSEFUL DESIGN

Individual well control option.

Hot food wells with independent controls allow food to be held at their ideal temperatures.

Three depths.

Hot food wells accommodate 4" (100mm) or 6" (150mm) deep pans.

Install where needed.

Waterless wells easily fit into any buffet service counter, prep station or chef's table.

Versatile presentation.

Display many combinations of full-size, half-size, and third-size pans in one hot well.

No moving parts.

Improve reliability with the elimination of fans.

Large flange option.

Large flange hot wells match Alto-Shaam cold wells. Merchandise hot and cold foods in matching wells within the same countertop for a consistent appearance.

Food Wells | Waterless Round Wells

Round wells feature Halo Heat® technology and are equipped with an adjustable thermostat to provide optimal holding temperatures. Eliminate the overcooking and scorching of food associated with traditional soup wells.

700-RW

PRODUCT CAPACITY
Max. volume: 7 qt. (6.6 L)

VOLTAGES
120V, 1Ph, 50/60Hz
208-240V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz

DIMENSIONS
9" x 10-7/8" x 10-7/8"
(229mm x 277mm x 277mm)

SHIPPING WEIGHT
14 lb (6 kg)

NET WEIGHT
10 lb (5 kg)

1100-RW

PRODUCT CAPACITY
Max. volume: 11 qt. (10.4 L)

VOLTAGES
120V, 1Ph, 50/60Hz
208-240V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz

DIMENSIONS
9" x 12-7/8" x 12-7/8"
(229mm x 327mm x 327mm)

SHIPPING WEIGHT
17 lb (8 kg)

NET WEIGHT
13 lb (6 kg)

Food Wells | Waterless Hot Wells

Waterless hot food wells are available in a variety of styles and configurations to meet your needs and maximize your return on investment.

Dimensions based on 100-HW D443
Also available with remote switch

100-HW

PAN CAPACITY
1 Full-Size Steam Table Pan 4" or
1 GN 1/1 100mm

VOLTAGES
120V, 1Ph, 50/60Hz
208-240V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz

DIMENSIONS
15" (380mm)
23-1/8" (586mm)

SHIPPING WEIGHT
Contact factory

NET WEIGHT
31 lb (14 kg)

PRODUCT CAPACITY
24 lb (11 kg) Based on D4

Dimensions based on 200-HW D4

Also available with individual controls

200-HW

PAN CAPACITY
2 Full-Size Steam Table Pans 4" or
2 GN 1/1 Pans 100mm

VOLTAGES
120V, 1Ph, 50/60Hz
208-240V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz

* Available with individual well controls

DIMENSIONS
28-1/16" x 23-1/8"
(712mm x 586mm)

SHIPPING WEIGHT
115 lb (52 kg)

NET WEIGHT
40 lb (18 kg)

PRODUCT CAPACITY
48 lb (22 kg), 29 qt (28 L)
Based on D4

Dimensions based on 300-HW D4

Also available with individual controls

300-HW

PAN CAPACITY

3 Full-Size Steam Table Pans 4" or
3 GN 1/1 Pans 100mm

VOLTAGES
120V, 1Ph, 50/60Hz
208-240V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz

* Available with individual well controls

DIMENSIONS
40-15/16" x 23-1/8"
(1039mm x 586mm)

SHIPPING WEIGHT
128 lb (58 kg)

NET WEIGHT
54.5 lb (25 kg)

PRODUCT CAPACITY
72 lb (33 kg) Based on D4

Dimensions based on 400-HW D4

Also available with individual controls

400-HW

PAN CAPACITY

4 Full-Size Steam Table Pans 4" or
4 GN 1/1 Pans 100mm

VOLTAGES
120V, 1Ph, 50/60Hz
208-240V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz

* Available with individual well controls

DIMENSIONS
54" x 23-1/8"
(1371mm x 586mm)

SHIPPING WEIGHT
125 lb (57 kg) estimated

NET WEIGHT
71 lb (32 kg)

PRODUCT CAPACITY
96 lb (44 kg) Based on D4

Dimensions based on 500-HW D4

Also available with individual controls

500-HW

PAN CAPACITY

5 Full-Size Steam Table Pans 4" or
5 GN 1/1 Pans 100mm

VOLTAGES
120V, 1Ph, 50/60Hz
208-240V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz

* Available with individual well controls

DIMENSIONS
67-1/16" x 23-1/8"
(1702mm x 586mm)

SHIPPING WEIGHT
125 lb (57 kg)

NET WEIGHT
85 lb (39 kg)

PRODUCT CAPACITY
120 lb (54 kg)
Based on D4

PAN DIMENSIONS

* Steam Table Pan = (20 x 12)
* G/N 1/1 Pan = (530mm x 325mm)

Food Wells | Cold Wells

Complete your merchandising system with cold wells. Drop-in cold wells are available in various sizes with self-contained or remote compressor options.

Built to NSF/ANSI Standard 7.

Cold wells meet NSF/ANSI Standard 7 for safe cold food holding.

Efficient cooling.

Exclusive cold wall conductive cooling transfers cold temperatures efficiently through recessed food pans. No forcing of cold temperatures only through the bottom of the pan or blowing cold air over the top.

Prolonged compressor life.

Lower compressor operating temperatures prolong the life and efficiency of the refrigeration system.

Available where needed.

Easily drop cold wells into most fabricated counters, chef tables or mobile carts.

100-CW

PAN CAPACITY
1 Full-Size Steam Table Pans 6" or
1 GN 1/1 Pan 150mm

VOLTAGES
115V, 1Ph, 60Hz

DIMENSIONS H x W x D
27-1/2" x 18-1/2" x 27"
(699mm x 470mm x 686mm)

SHIPPING WEIGHT
171 lb (78 kg)

NET WEIGHT
140 lb (64 kg) estimated

PRODUCT CAPACITY
36 lb (16.3 kg)

200-CW

PAN CAPACITY
2 Full-Size Steam Table Pans 6" or
2 GN 1/1 Pans 150mm

VOLTAGES
115V, 1Ph, 60Hz

DIMENSIONS H x W x D
27-1/2" x 31-7/16" x 27"
(699mm x 798mm x 686mm)

SHIPPING WEIGHT
220 lb (100 kg)

NET WEIGHT
170 lb (77 kg) estimated

PRODUCT CAPACITY
72 lb (32.6 kg)

300-CW

PAN CAPACITY
3 Full-Size Steam Table Pans 6" or
3 GN 1/1 Pans 150mm

VOLTAGES
115V, 1Ph, 60Hz

DIMENSIONS H x W x D
27-1/2" x 44-1/4" x 27"
(699mm x 1124mm x 686mm)

SHIPPING WEIGHT
260 lb (118 kg)

NET WEIGHT
210 lb (95 kg) estimated.

PRODUCT CAPACITY
108 lb (48.9 kg)

400-CW

PAN CAPACITY
4 Full-Size Steam Table Pans 6" or
4 GN 1/1 Pans 150mm

VOLTAGES
115V, 1Ph, 60Hz

DIMENSIONS H x W x D
27-1/2" x 57-1/4" x 27"
(699mm x 1453mm x 686mm)

SHIPPING WEIGHT
315 lb (143 kg)

NET WEIGHT
265 lb (120 kg) estimated

PRODUCT CAPACITY
144 lb (65.2 kg)

500-CW

PAN CAPACITY
5 Full-Size Steam Table Pans 6" or
5 GN 1/1 Pans 150mm

VOLTAGES
115V, 1Ph, 60Hz

DIMENSIONS H x W x D
27-1/2" x 70-1/8" x 27"
(699mm x 1781mm x 686mm)

SHIPPING WEIGHT
Contact Factory

NET WEIGHT
Contact Factory

PRODUCT CAPACITY
180 lb (81.5 kg)

600-CW

PAN CAPACITY
6 Full-Size Steam Table Pans 6" or
6 GN 1/1 Pans 150mm

VOLTAGES
115, 1Ph, 60Hz

DIMENSIONS H x W x D
27-1/2" x 83" x 27"
(699mm x 2108mm x 686mm)

SHIPPING WEIGHT
Contact factory

NET WEIGHT
Contact factory

PRODUCT CAPACITY
216 lb (97.8 kg)

At Alto-Shaam we understand that equipment is the centerpiece of any kitchen. That's why we're relentlessly driven to design and manufacture products that perform flawlessly in the most demanding conditions to give operators confidence and consistency in every meal. And our team is just as committed to providing industry-leading service and support. From installation consultation to equipment training to around the clock, every day technical assistance to culinary support — you can trust that we are here for you.

Alto-Shaam specializes in creating products and system solutions that are the core of successful foodservice programs in a variety of industries throughout the world.

Full Line Commercial Kitchen Equipment:

- Combitherm® Ovens
- Convection Ovens
- Cook & Hold Ovens
- Food Wells
- Heated Holding
- Smokers
- Quickchillers™
- Rotisseries
- Thermal Shelves & Carving Stations
- Merchandisers & Display Cases
- Vector® Multi-Cook Ovens

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