

Heated Holding Cabinets

Better food quality.



Designed with exclusive Halo Heat® technology,

Alto-Shaam heated holding cabinets keep prepared food warm and full of flavor for service, takeout or delivery. Available in a variety of sizes, these easy-to-install cabinets help foodservice operators save money, time and energy while satisfying customers and reducing food waste.

ALTO-SHAAM®

Quality-focused heated holding.

Streamline processes and reduce stress during peak service times by keeping food hot and fresh until the moment it's served. Heated holding cabinets are available in a wide variety of styles, sizes and configurations to provide foodservice operations with a hot holding solution that maximizes quality and minimizes food waste.

- Gentle, radiant Halo Heat® technology evenly surrounds food without the use of harsh heating elements, forced air, 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.
- Place under the counter or stack for further space savings.
- Equipment is easy to install, waterless and energy efficient—minimizing operating costs, plumbing, drains and associated maintenance.
- Hold a variety of food with holding capacities ranging from 36-384 pounds [16-174 kg].
- Casters provide easy mobility to improve layout flexibility, meet shifting operational needs and save space.
- Little to no operator training required.
- SureTemp™ heat recovery system compensates for heat loss whenever the door is opened.
- Vented door option available for holding crispier food items.

Single Compartment Models



300-S

500-S

750-S



1000-S

1200-S

Specialty Models



750-CTUS



1000-UP

1200-UP