



Holding Cabinets TOP REASONS

PERFECT TEMP. PERFECT TIME.

Meet peak serving times with peak flavors while maximizing your profits using Halo Heat® technology.





Holding Cabinets TOP REASONS

MAKE TIME STAND STILL

- Heated holding cabinets maintain precise temperatures without fans or harsh heating elements. The closed environment needs no added moisture. Foods maintain their own moisture for hours without overcooking or drying out food.
- Low energy usage – Most of Alto-Shaam's heated holding cabinets less than 40 watts per square foot, saving an average of \$280 per year on utility bills.
- Alto-Shaam mobile banquet carts offer extended holding capability for the widest variety of hot food holding needs. Being energy efficient, they use less than 20 watts per square foot. Offered in model capacities of 96, 128, or 192 plated meals, banquet carts are available with optional covered or uncovered plate carriers. These carts are also ideally suited to accommodate a variety of pans for buffet service backup needs.
- Holding cabinets are a time-management aid, supporting the food service operation by extending preparation times outside of peak preparation hours, and providing a quality product in prolonged holding situations.
- The gentle Halo Heat® used in the heated holding cabinets means cooler operation and less stress on HVAC systems.