

Heated Shelf Merchandisers

Boost impulse sales.



Featuring Halo Heat® technology

Alto-Shaam heated shelf merchandisers keep prepared food fresh, warm and full of flavor. These durable, easy to install pieces of equipment help operators boost prepared food sales—while satisfying customers and reducing food waste.

"Since implementing the heated shelf merchandiser, we're seeing an 8 to 10% increase in our rotisserie chicken sales volume. We've also expanded its use to include meat loaf, ribs, and mashed and red potatoes. It has a bright, wonderful visual presentation and graphics that have made it a real asset in our store."

Emily Peterson | Deli Manager | Fox Bros. Piggy Wiggly

See Emily's full story and more at: alto-shaam.com/success

ALTO-SHAAM

Quality grab-and-go solutions.

More and more consumers are looking for hot, ready-to-eat meals. Improve store profits by showcasing grab-and-go options in a heated shelf merchandiser. Designed to extend holding times and minimize food waste, merchandisers are available in a variety of sizes and configurations to fit the needs of any foodservice operation.

Install separately or as part of a full system to cook, hold, and merchandise rotisserie chickens, pizzas, sandwiches and more.

- Discover better food quality—gentle and precise heat evenly surrounds food.
- Hold a variety of menu items at the optimal temperature with individual shelf temperature control.
- Minimize operating costs with easy-to-install, energy efficient equipment.
- Maintain food quality and extend holding times with no overcooking or drying out.
- Load shelves from the front or back with ease with a pass-through option. Front or back door options also available.
- Boost impulse sales with customizable branding, LED-lighted shelves, backlit interchangeable graphics, and window sides.
- Move floor-standing models between locations with ease with optional casters.
- Display base option also available for countertop models.

Countertop Models



HSM-24/3S

HSM-36/3S/T*
Shown with custom graphics.

Floor-Standing Models



HSM-24/5S



HSM-36/5S/T*



HSM-48/5S

*Top heat models [/T] not available for locations requiring CE certification.