

## Banquet Carts and Holding Equipment

Alto-Shaam is best known for Halo Heat technology for its banquet carts and holding cabinets from USA. Halo Heat provides even holding temperatures by using a thermostatically-controlled low-density thermal cable wrapped around the walls of the equipment. This allows the product to retain more natural product moisture, less product waste and greater yield. Today, time is an underestimated factor in food production, but both kitchen time and organization can be optimized with Alto-Shaam's Halo Heat.



**1000-BQ2/96S**

Heated Banquet Cart  
Split Doors  
Capacity 96 Plates  
Dim. 964 x 783 x 1716 mm  
Volt. 230/1/50, E. Pow. 1.50 kW  
Temp +16 / +93°C



4 chrome plated wire shelves are included as standard



optional accessories: plate carriers



**1000-BQ2/192**

Heated Banquet Cart  
2 Full Doors  
Capacity 192 Plates  
8 chrome plated wire shelves are included as standard  
Dim. 1744 x 783 x 1716 mm  
Volt. 230/1/50, E. Pow. 3.00 kW  
Temp +16 / +93°C



**1000-MR2-1**

Cold Banquet Cart  
1 Full Door  
Capacity 24 x GN1/1-65  
Temp -2 / +4°C  
Dim. 840 x 915 x 1740 mm  
Volt. 230/1/50, E. Pow. 0.43 kW



**1200-UP**

Holding Cabinet  
Capacity 16 x GN1/1-150 (standard with 8 pan sliders)  
Temp +16 / +93°C  
Dim. 636 x 817 x 1924 mm  
Volt. 230/1/50, E. Pow. 1.80 kW



**750-S**

Holding Cabinet  
Capacity 10 x GN1/1-65  
Temp +16 / +93°C  
2 chrome plated racks included  
Dim. 651 x 797 x 852 mm  
Volt. 230/1/50, E. Pow. 0.99 kW



**CS-100/S**

Carving Station  
With base heat  
Dim. 466 x 648 x 787 mm  
Volt. 230/1/50  
E. Pow. 0.50 kW



**CS-200/S**

Carving Station  
With base heat  
Dim. 660 x 782 x 783 mm  
Volt. 230/1/50  
E. Pow. 0.75 kW



**767-SK/III**

Low Temperature Smoker Oven  
Capacity 9 x GN1/1-65  
2 stainless steel side wire shelves, 1 stainless steel rib rack included  
Volt. 230/1/50  
E. Pow. 3.10 kW