





## ED2-48 Series ED2SYS-48 Series Heated Display Systems

- Halo Heat ... a controlled, uniform heat source that gently holds and surrounds food for better appearance, taste, and longer holding life.
- Holds and displays hot food fresh and moist for hours without adding water.
- Expandable system to meet your specific requirements.
- Matches profile of leading refrigerated display case.

### • Hot Display Case

ecosmart

- Curved glass styling.
- Displays hot food without condensation on glass.
- Protected with a environmentally friendly bumper, made of 93% pre-consumer polycarbonate waste and is 100% recyclable.
- Thermostatically controlled heat source radiates from the base of the display case in multiple heat zones.
- Overhead light zones with shatterproof coated bulbs.
- Holds a full range of standard (gastronorm) pan sizes, full-size or half-size sheet pans.
- Tempered sliding glass doors reflect heat back into the products and mirror the display to enhance merchandising effect.
- Decorator Base
  - Standard black painted front and end panels.
- Self-Service Hot Display
- Customer self-service opening is available across the full length of case.
- Front mounted heat-guard provides customer protection.

The display case is constructed of 18 gauge, non-magnetic stainless steel. A tempered glass front encloses the display case and can be lifted to a 90 degree angle for easy cleaning. Removable, sliding glass doors on the operator side are included. Sliding door tracks have a "clean sweep" cutout allowing for easy cleaning and crumb removal. Framed end glass with rubber gasket material protects glass edges from chipping and breakage. The base is divided into two (2) individually managed heat zones with each zone controlled by a separate thermostat with a range of 1 through 10 and heat-on indicator light. Overhead lights are controlled by ON/OFF switches in two (2) light zones. Two (2) 125V plug outlets are available as an option on 120/208-240V units only. Countertop display cases include one set of 4" (102mm) legs.

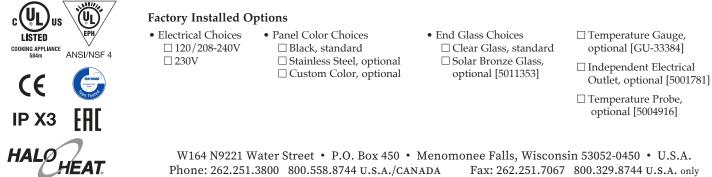
□ ED2-48 - 48" (1219mm) length

□ ED2SYS-48\* - 48" (1219mm) length, with base

ED2-48/P - 48" (1219mm) length, 47-5/16" (1202mm) self-service opening across full length of case front

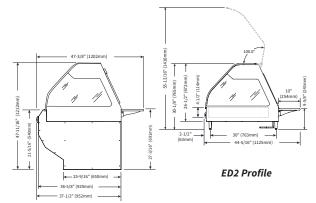
ED2SYS-48/P\* - 48" (1219mm) length, with base, 47-5/16" (1202mm) self-service opening across full length of case front

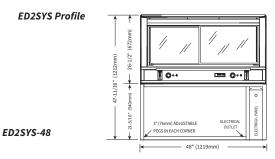
\*The system base is not sold as a separate item. Order the full ED2SYS model to receive the base.



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### **Installation Requirements**

Display case must be installed level. The display case must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

Do not install a heated display case near a cold air source such as a freezer, air conditioning vents, or in any area where outside air fluctuation can affect performance.

Weight						
Model	Net	Ship				
ED2-48	297 lb (135 kg)	372 lb (169 kg)				
ED2SYS-48	450 lb (204 kg)	500 lb (227 kg)				
ED2-48/P	297 lb (135 kg)	372 lb (169 kg)				
ED2SYS-48/P	495 lb (225 kg)	550 lb (249 kg)				
Crated dimensions: L X W X H						
ED2-48: 45" x 52" x 45" (1143mm x 1321mm x 1143mm)						
ED2SYS-48: 65" x	60" x 55" (1651mm x	1524mm x 1397mm)				

### ED2-48 Series ED2SYS-48 Series Heated Display Systems

### **Dimensions** $(H \times W \times D)$

### Exterior, countertop model with legs:

30-1/8" x 48" x 44-5/16" (765mm x 1219mm x 1125mm)

Exterior, with base 47-11/16" x 48" x 47-3/8" (1212mm x 1219mm x 1202mm)

### Well dimensions (W x L x D):

27-3/16" x 45-5/16" x 4-1/2" (690mm x 1151mm x 114mm)

Electrical						
V	Ph	Hz	Α	kW		
120/208-240	1	50/60	13.8	3.3	NEMA L14-20P	
208	1	50/60	12.0	2.5	20A, 250V plug	
240	1	50/60	13.8	3.3	(Plug - countertop only; terminal block - system)	
230	1	50/60	12.6	2.9	CEE 7/7 220-230V plug (Plug - countertop only; terminal block - system)	

Pan Configuration*			
Pan Size	Dimensions	Qty.	
Full-Size & One-Third**:	12" x 20" x 2-1/2"	(GN 1/1)	3
	12" x 6" x 2-1/2"	(GN 1/3)	3
Half-Size & One-Third**:	12" x 10" x 2-1/2"	(GN 1/2)	6
	12" x 6" x 2-1/2"	(GN 1/3)	3
Full-Size Sheet Pans:	18" x 26" x 1"		2
Max. Capacity/Volume:	48 lbs (22 kg) 30 qts (36 L)		
* Pans are not included with displ ** Will also accept 4" (100mm) dec			
Specifications			

•	Six (6) overhead lights with two (2) light zones.
•	Two (2) base heat zones with two (2) adjustable thermostats with a
	range of 1 through 10, and two (2) heat-on indicator lights.
•	Two (2) tinted, reflective, tempered glass sliding doors on
	operator side.
•	One (1) 10" x 36" (254mm x 914mm) operator-side work shelf.

• Self-serve model 48/P has a self-serve pan insert 26-7/16" x 45-3/16" x 2" (672mm x 1148mm x 51mm) and includes two (2) Wire Pan Grids.

#### Accessories Seamlessly connect multiple units Platform scale (customer side) □ Butting kit, countertop 5015249 Left-hand 5001308 □ Right-hand 5001307 □ Butting kit, system 5008523 □ Pan insert, Self-Service 4" (102mm) deep 1001990 □ Thermostat Guard cover plate (2 per unit) 5007660 □ Sheet Pan Divider Bar Package 5002802 □ Work shelf with gravy lane 5005638



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