

ED2-72 Series ED2SYS-72 Series Heated Display Systems



ED2-72



ED2SYS-72



- 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**
 - Curved glass styling.
 - Displays hot food without condensation on glass.
 - Protected with an 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 on right side, left side, or 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.

- ED2-72 - 72" (1829mm) length
- ED2SYS-72* - 72" (1829mm) length, with base
- ED2-72/P - 72" (1829mm) length, 71-5/16" (1811mm) self-service opening across full length of case front
- ED2SYS-72/P* - 72" (1829mm) length, with base, 71-5/16" (1811mm) self-service opening across full length of case front
- ED2-72/PL - 72" (1829mm) length, 23-3/4" (603mm) self-service opening on left side of case front
- ED2SYS-72/PL* - 72" (1829mm) length, 23-3/4" (603mm) with base, self-service opening on left side of case front
- ED2-72/PR - 72" (1829mm) length, 23-3/4" (603mm) self-service opening on right side of case front
- ED2SYS-72/PR* - 72" (1829mm) length, with base, 23-3/4" (603mm) self-service opening on right side of case front

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



Factory Installed Options

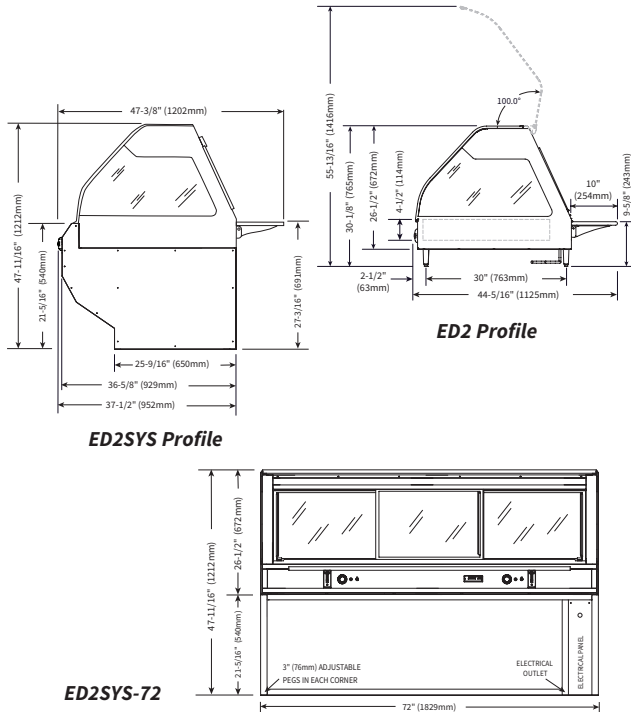
- Electrical Choices
 - 120/208-240V
 - 230V
 - 380-415V
- Panel Color Choices
 - Black, standard
 - Stainless Steel, optional
 - Custom Color, optional
- End Glass Choices
 - Clear Glass, standard
 - Solar Bronze Glass, optional [5011353]
- Temperature Gauge, optional [GU-33384]
- Independent Electrical Outlet, optional [5001781]
- Temperature Probe, optional [5004917]



W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.
 Phone: 262.251.3800 800.558.8744 U.S.A./CANADA Fax: 262.251.7067 800.329.8744 U.S.A. only
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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
ED2-72	419 lb (190 kg)	465 lb (210 kg)
ED2SYS-72	621 lb (282 kg)	700 lb (317 kg)
ED2-72/P450 lb (204 kg)	500 lb (227 kg)	
ED2SYS-72/P	661 lb (299 kg)	700 lb (317 kg)
ED2-72/PL; /PR	432 lb (197 kg)	480 lb (295 kg)
ED2SYS-72/PL; /PR	643 lb (318 kg)	700 lb (317 kg)
Crated dimensions (est.): H x W x D		
ED2-72: 45" x 85" x 55" (1143mm x 2159mm x 1397mm)		
ED2SYS-72: 65" x 85" x 55" (1651mm x 2159mm x 1397mm)		

Accessories			
Seamlessly connect multiple units		Sheet Pan Divider Bar Package	
<input type="checkbox"/> Butting kit, countertop	5015249	<input type="checkbox"/> Full-service	5002803
<input type="checkbox"/> Butting kit, system	5008523	<input type="checkbox"/> Self-service left-side or right-side of cases	5002804
<input type="checkbox"/> Pan insert, Self-Service 4" (102mm) deep	1001991	<input type="checkbox"/> Thermostat Guard cover plate (2 per unit)	5007660
Platform scale (customer side)		<input type="checkbox"/> Work shelf with gravy lane	
<input type="checkbox"/> Left-hand	5001308		5005639
<input type="checkbox"/> Right-hand	5001307		

Dimensions (H x W x D)
Exterior, counter-top model with legs: 30-1/8" x 72" x 44-5/16" (765mm x 1829mm x 1125mm)
Exterior, with base 47-11/16" x 72" x 47-3/8" (1761mm x 1829mm x 1202mm)
Well dimensions (W x L x D): 27-3/16" x 69-5/16" x 4-1/2" (690mm x 1760mm x 114mm)

Electrical						
V	Ph	Hz	A	kW		
120/208-240	1	50/60	18.8	4.5	NEMA L14-30P	
208	1	50/60	16.3	3.4		
240	1	50/60	18.8	4.5	(Plug - countertop only; terminal block - system)	
230	1	50/60	18.3	4.2	Bare end, no plug (countertop only)	(terminal block - system)
380-415	3	50/60	9.2	4.4	Bare end, no plug (countertop only)	
380	3	50/60	8.0	3.3		
415	3	50/60	9.2	4.4		(terminal block - system)

Pan Configuration*			
Pan Size	Dimensions	Qty.	
Full-size & one-third**:	12" x 20" x 2-1/2"	(GN 1/1)	5
	12" x 6" x 2-1/2"	(GN 1/3)	5
Half-size & one-third**:	12" x 10" x 2-1/2"	(GN 1/2)	10
	12" x 6" x 2-1/2"	(GN 1/3)	5
Full-size sheet pans:	18" x 26" x 1"		3
Max. Capacity/Volume:	80 lbs (36 kg) 50 qts (60 L)		

* Pans are not included with display case.
** Will also accept 4" (100mm) deep pans.

Specifications

- Ten (10) 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.
- Three (3) tinted, reflective, tempered glass sliding doors on operator side.
- One (1) 10" x 60" (254mm x 1524mm) operator-side work shelf.
- Self-serve model 72/P has a self-serve pan insert 26-7/16" x 69-3/16" x 2" (672mm x 1757mm x 51mm) and includes three (3) Wire Pan Grids.
- Self-serve models 72/PL and 72/PR have a self-serve pan insert 21-5/8" x 26-7/16" x 2" (549mm x 672mm x 51mm) and includes one (1) Wire Pan Grid.



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Due to ongoing product improvement, specifications are subject to change without notice.

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