

# EU2SYS-48 Series

## Heated Display Systems



**EU2SYS-48**  
front view  
shown with optional  
casters



**EU2SYS-48**  
Back view shown with  
750-TH-II Cook & Hold oven  
and optional casters



- 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.

• **ED2 Style 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.
- Tempered sliding glass doors reflect heat back into the products and mirror the display to enhance merchandising effect.
- Holds a full range of standard (gastronom) pan sizes, full-size or half-size sheet pans.
- Standard stainless steel front and black painted end panels.
- Thermostatically controlled heat source radiates from the base of the display case in multiple heat zones.
- Overhead light zones with shatterproof coated bulbs.

• **Decorator Base**

- Designed to accommodate your choice of equipment (750-TH-II, 750-S, 500-2D) or optional shelf.
- Stainless steel, distinctively framed in black as standard and brushed stainless or custom color as alternate choices.

• **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 non-magnetic stainless steel. A curved, 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 clear 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. Decorator base includes one set of leveling bolts.

**EU2SYS-48** - 48" (1219mm) length, ED2-48 with BU2 base

**EU2SYS-48/P** - 48" (1219mm) length, ED2-48/P with BU2 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 EU2SYS model to receive the base.

**Factory Installed Options**

• **Electrical Choices**

- 120/208-240V
- 230V

• **Panel Color Choices**

- Black, standard
- Stainless Steel, optional
- Custom Color, optional

• **End Glass Choices**

- Clear Glass, standard
- Solar Bronze Glass, optional [5011352]

**Low Profile Base, optional**

Overall height reduced by 4-3/4" (121mm) [304332]

**Temperature Gauge, optional** [GU-33384]

**Temperature Probe, optional** [5004916]

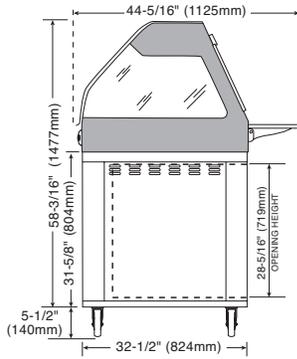
**Independent Electrical Outlet, optional** [5001781]



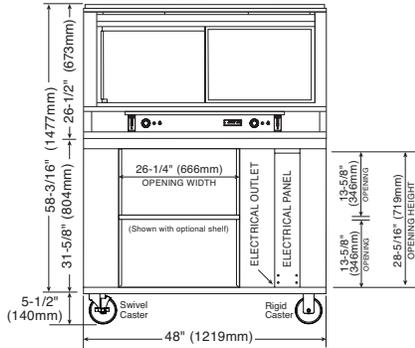
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# EU2SYS-48 Series Heated Display Systems



**EU2SYS-48 Profile**



**EU2SYS-48**

## 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
EU2SYS-48	397 lb (180 kg)	472 lb (214 kg)
EU2SYS-48/P	397 lb (180 kg)	472 lb (214 kg)

## Crated dimensions: L x W x H

45" x 52" x 82" (1143mm x 1321mm x 2083mm)

## Dimensions (H x W x D)

### Exterior, with base:

58-3/16" x 48" x 44-5/16" (1477mm x 1219mm x 1125mm)

### 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	P	Hz	A	kW	
120/208-240	1	50/60	13.8	3.3	Bare end, no plug
208	1	50/60	12.0	2.5	
240	1	50/60	13.8	3.3	
230	1	50/60	12.6	2.9	Bare end, no plug

## 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
<b>Max. Capacity/Volume:</b>	48 lbs (22 kg) 30 qts (36 L)	

\* Pans are not included with display case.

\*\* Will also accept 4" (100mm) deep pans.

## 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

<input type="checkbox"/> Casters, plate (Includes 2 - 5" (127mm) rigid and 2 - 5" (127mm), swivel with brake)	4007	<input type="checkbox"/> Sheet pan divider bar package	5002802
<input type="checkbox"/> Pan insert, self-service 4" (102mm) deep	1001990	<input type="checkbox"/> Shelf, stainless steel	5005786
Platform scale (customer side)		<input type="checkbox"/> Thermostat guard cover plate	5007660
<input type="checkbox"/> Left-hand	5001308	<input type="checkbox"/> Work shelf with gravy lane	5005638
<input type="checkbox"/> Right-hand	5001307		



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