ALTO-SHAAM®

500-S SERIES
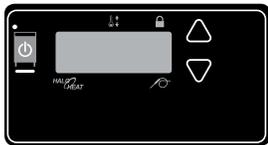## LOW TEMPERATURE
HOT HOLDING CABINETS

ecosmart®

- HALO HEAT…a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.

- Holds hot food hot…meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.

- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.

- Stainless steel interior resists corrosion.

- Available in reach-in or pass-through design.

- Casters provide easy mobility.

- Can be stacked with an identical unit or cook/hold oven to save space.

- Antimicrobial handle retards the growth of illness-causing pathogens.

- Digital control senses temperature drops faster, providing quick heat recovery time.
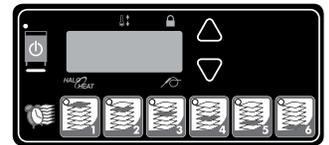
- Door venting holds crispy food better.

Single compartment holding cabinet with a 20 gauge stainless steel exterior and door. The cabinet includes one (1) Simple control with ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); heat indicator light; temperature display key, and digital display. Included are two (2) chrome plated side racks with eleven (11) pan positions spaced at 1-3/8" (35mm) centers, two chrome plated wire shelves, and one (1) set of 3-1/2" (89mm) heavy duty casters – 2 rigid and 2 swivel with brake.

☐ **MODEL 500-S Holding Cabinet**

DELUXE CONTROL OPTION

☐ Solid state electronic control option simplifies temperature setting and has a clear, easy-to-read LED display and includes our patented SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.

☐ Deluxe control is also available with six independent multiple timers for each compartment to facilitate "first-in, first-out" concept.

☐ Deluxe control with internal temperature probe.

ANSI/NSF 4

c(UL)us
LISTED
COOKING APPLIANCE
584m

CE

TUV NORD
GS
geprüfte
Sicherheit

FACTORY INSTALLED OPTIONS

- Electrical Choices
  ➡ Specify Voltage:
     ☐ 120
     ☐ 208-240
     ☐ 230

- Cabinet Choices
  ➡ Specify Cabinet:
     ☐ Reach-In, standard
     ☐ Pass-Through, optional

➡ Specify Door Swing:
   ☐ Right-hand swing, standard
   ☐ Left-hand swing, optional

Note: Pass-through cabinets cannot have all doors hinged on the same side.

ADDITIONAL FEATURES

- Stackable design

  500-S with 500-S holding cabinet, 500-TH-II or 500-TH/III Cook & Hold oven. Order appropriate stacking hardware. Indicate top and bottom placement.
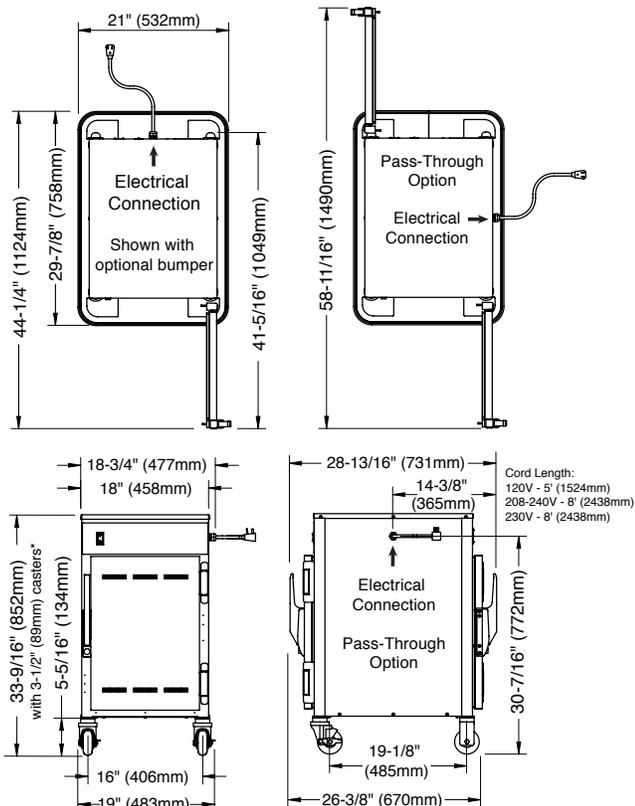
HALO HEAT®

500-S SERIES
LOW TEMPERATURE HOT HOLDING CABINETS

21" (532mm)

Electrical Connection

Shown with optional bumper

44-1/4" (1124mm)   29-7/8" (758mm)

Pass-Through Option

Electrical Connection

58-11/16" (1490mm)   41-5/16" (1049mm)

18-3/4" (477mm)
18" (458mm)

33-9/16" (852mm) with 3-1/2" (89mm) casters*
5-5/16" (134mm)

16" (406mm)
19" (483mm)

28-13/16" (731mm)
14-3/8" (365mm)

Cord Length:
120V - 5' (1524mm)
208-240V - 8' (2438mm)
230V - 8' (2438mm)

Electrical Connection
Pass-Through Option

30-7/16" (772mm)

19-1/8" (485mm)
26-3/8" (670mm)

*31-7/8" (809mm) - with optional 2-1/2" (64mm) casters
*35-1/4" (895mm) - with optional 5" (127mm) casters
*33-15/16" (861mm) - with optional 6" (152mm) legs

DIMENSIONS: H x W x D

EXTERIOR:

33-9/16" x 18" x 26-3/8" (852mm x 458mm x 670mm)

PASS-THROUGH:

33-9/16" x 18-3/4" x 28-13/16" (852mm x 477mm x 731mm)

INTERIOR:

20" x 14-3/8" x 21-1/2" (507mm x 362mm x 546mm)

ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG
120 (AGCY)	1	60	8.3	1.0	NEMA 5-15P,
120	1	60	8.4	1.0	15A-125V PLUG
208-240 (AGCY)	1	60	4.2	1.0	NEMA 6-15P,
at 208	1	60	3.7	.76	15A-250V PLUG
at 240	1	60	4.2	1.0	(USA ONLY)
230 (AGCY)	1	50	4.1	.95	CEE 7/7,
230	1	50	4.0	.93	220-230V PLUG

PRODUCT\PAN CAPACITY

60 lbs (27 kg) MAXIMUM

VOLUME MAXIMUM: 50 QUARTS (47.5 LITERS)

	FULL-SIZE PANS:	GASTRONORM 1/1:
Six (6)	20" x 12" x 2-1/2"	530mm x 325mm x 65mm
Three (3)	20" x 12" x 4"	530mm x 325mm x 100mm
	ON WIRE SHELVES ONLY	

	HALF-SIZE SHEET PANS:	
Eleven (11)	18" x 13" x 1"	457mm x 330mm x 25mm

CLEARANCE REQUIREMENTS

BACK	3" (76mm)
TOP	2" (51mm)
EACH SIDE	1" (25mm)

WEIGHT

NET: (EST.) 110 lb (50 kg)	**SHIP:** 150 lb (68 kg)

CARTON DIMENSIONS: (L X W X H)

35" x 23" x 41" (889mm x 584mm x 1041mm)

INSTALLATION REQUIREMENTS

— Oven must be installed level.

— The oven must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions.

— Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector. NOT FACTORY SUPPLIED.

OPTIONS & ACCESSORIES

☐ Bumper, Full Perimeter	
(NOT AVAILABLE WITH 2-1/2" CASTERS)	5011161
☐ Handle, Push/Pull	55662
☐ Carving Holder, Prime Rib	HL-2635
☐ Carving Holder, Steamship (Cafeteria) Round	4459
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE	
☐ 5" (127mm)	5004862
☐ 2-1/2" (64mm)	5008022
☐ Door Lock with Key	LK-22567

☐ Drip Pan with Drain, 1-7/8" (25mm) deep	14813
☐ Drip Pan without Drain, 1-7/8" (25mm) deep	11898
☐ Drip Tray - External	5010736
☐ Legs, 6" (152mm), Flanged (SET OF FOUR)	5011149
☐ Security Panel with Lock	5013939
☐ Shelf, Chrome Wire	SH-2107
☐ Shelf, Stainless Steel, Flat Wire	SH-2326
☐ Stacking Hardware	5004864

#23 - 02/12   DUE TO ONGOING PRODUCT IMPROVEMENT, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.   PRINTED IN U.S.A.