

500-TH-II LOW TEMPERATURE COOK & HOLD OVEN



• **HALO HEAT** . . . a controlled, uniform heat source that maintains close temperature tolerances throughout the cooking and holding function. Offers uniform and consistent cooking on a daily basis, low shrinkage of bulk or portion-cut protein items, higher food moisture content, and significantly longer holding life.

- Cooks, roasts, re-heats, and holds in the same cabinet with set-and-forget controls to provide a better distribution of work loads.
- Cooks by time and automatically converts from cook mode to hold mode.
- Oven hoods, outside venting, and fire extinguisher systems are not required (IN MOST AREAS). Emission of grease laden air are less than U.L. established standards.
- Stackable design for additional capacity.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- Simple control senses temperature drops faster, providing quick heat recovery time.

Single compartment oven with 20 gauge stainless steel exterior and door with magnetic door latch. Oven is equipped with two (2) stainless steel side racks with eleven (11) pan positions spaced on 1-3/8" (35mm) centers, two (2) stainless steel wire shelves, one (1) stainless steel drip pan with drain, and one (1) external drip tray. Oven includes one (1) set of 3-1/2" (89mm) casters — 2 rigid, and 2 swivel with brake.

Oven includes one (1) Simple control with ON/OFF power switch; cook temperature knob, 200° to 325°F (94° to 160°C); hold temperature knob with a temperature range from 60° to 205°F (16° to 96°C); digital display, and UP/DOWN arrows to set cook and hold time. Control features indicator lights for the cook function, hold function, and when the oven is calling for heat. Oven is equipped with a voltage conversion switch, located on the back of the oven, for voltage selection (208 or 240 V.A.C.) at time of installation.

MODEL 500-TH-II: Low temperature Cook & Hold oven with Simple control.



ANSI/NSF 4



IP X3



FACTORY INSTALLED OPTIONS

- Cabinet Choices
 - Reach-In, standard
 - Pass-Through, optional
- Electrical Choices
 - 120V
 - 208-240V
 - 230V
- Cooking thermostat limit set at 250°F for restricted areas of the U.S.A.
 - Specify on order as required.

- Door Choices
 - Solid Door, standard
 - Window Door, optional

- Door Swing Choices
 - 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-TH-II can be stacked with an identical oven, a 500-TH/III Cooking & Holding Oven or a Model 500-S Holding Cabinet. Indicate top and bottom placement.

**Lifetime
Warranty**

On all Cook and Hold heating elements (EXCLUDES LABOR).

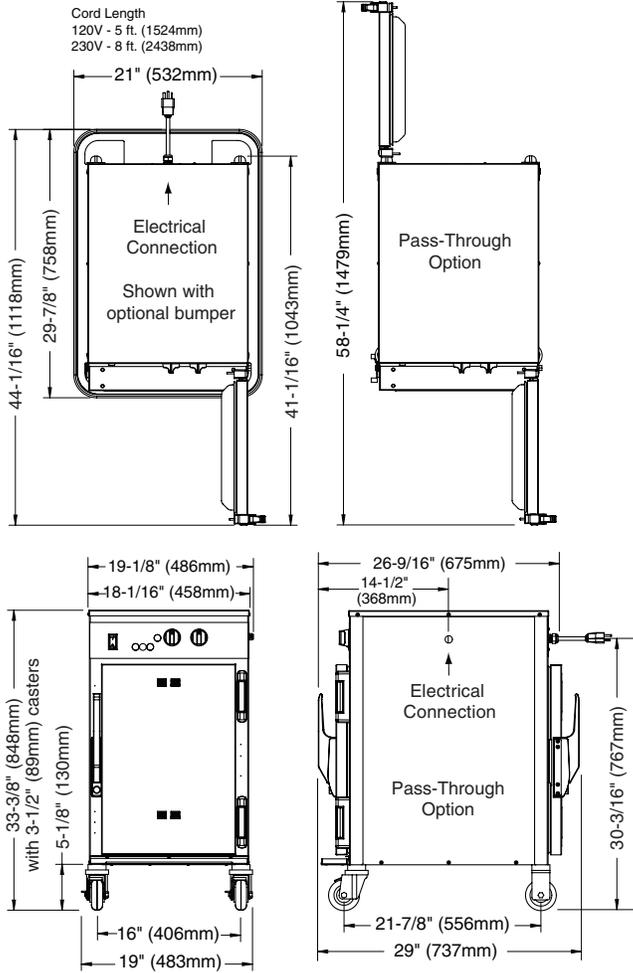


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www.alto-shaam.com





*31-11/16" (804mm) - with optional 2-1/2" casters
 *35-5/16" (897mm) - with optional 5" casters
 *33-7/8" (860mm) - with optional 6" legs

DIMENSIONS: H X W X D
EXTERIOR: 33-3/8" x 19" x 26-9/16" (848mm x 483mm x 675mm)
PASS-THROUGH EXTERIOR: 33-3/8" x 19-1/8" x 29" (848mm x 486mm x 737mm)
INTERIOR: 20-1/16" x 14-3/8" x 21-1/2" (509mm x 365mm x 546mm)

ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG	
120	1	60	16.0	1.9		NEMA 5-20P 20A - 125V PLUG
208	1	60	11.2	2.7		NO CORD
240	1	60	12.5	3.0		OR PLUG
230	1	50/60	12.0	2.8		CEE 7/7 PLUG RATED 250V
						CH2-16P PLUG RATED 250V
						BS1363 (U.K. ONLY) PLUG RATED 250V

PRODUCT\PAN CAPACITY		
40 lbs (18 kg) MAXIMUM		
VOLUME MAXIMUM: 30 QUARTS (38 LITERS)		
	FULL-SIZE PANS:	GASTRONORM 1/1:
Four (4)	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 PANS:	
Eight (8)	10" x 12" x 2-1/2"	(265mm x 325mm x 65mm)
Six (6)	10" x 12" x 4"	(530mm x 325mm x 100mm)
ON WIRE SHELVES ONLY		

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

WEIGHT	
NET:	130 lb (59 kg)
SHIP:	166 lb (75 kg)
CARTON DIMENSIONS: (L x W x H)	
35" x 23" x 40" (889mm x 584mm x 1016mm)	

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

<input type="checkbox"/> Drip Pan with Drain, 1-7/8" (48mm)	14813
<input type="checkbox"/> Drip Pan without Drain, 1-7/8" (48mm)	11898
<input type="checkbox"/> Legs, 6" (152mm), Flanged (SET OF FOUR)	5011149
<input type="checkbox"/> Security Panel w/ Key Lock	5013939
<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire	SH-2326
<input type="checkbox"/> Stacking Hardware	5004864

