

## 500-S SERIES LOW TEMPERATURE HOT FOOD HOLDING CABINETS



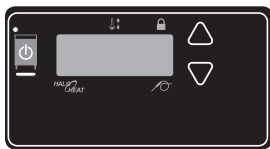
- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
  - Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
  - Close temperature tolerance and even heat application maintain ideal serving 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.

### Short Form Spec

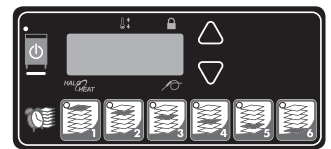
Alto-Shaam single compartment 500-S hot food holding cabinet is constructed with a stainless steel exterior and stainless steel door with magnetic latch. The cabinet includes a Simple control with on/off power switch; up and down arrow buttons with a temperature range of 60°F to 200°F (16°C to 93°C); heat indicator light; temperature display buttons, and digital display. Included are two (2) chrome plated side racks with eleven (11) pan positions spaced at 1-3/8" (35mm) centers, two (2) chrome plated wire shelves, and one (1) set of 2-1/2" (64mm) heavy duty casters – 2 rigid and 2 swivel with brake.

MODEL 500-S Hot food 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



IP X3



### FACTORY-INSTALLED OPTIONS

- Electrical Choices
  - 120V
  - 208-240V
  - 230V
- Cabinet Choices
  - Reach-In, standard
  - Pass-Through, optional
- Exterior Panel Color Choices:
  - Stainless steel, standard
  - Burgundy, optional
  - Custom color, 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  
Stackable with 500 Series single compartment ovens and holding cabinets. Order appropriate stacking hardware.



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PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

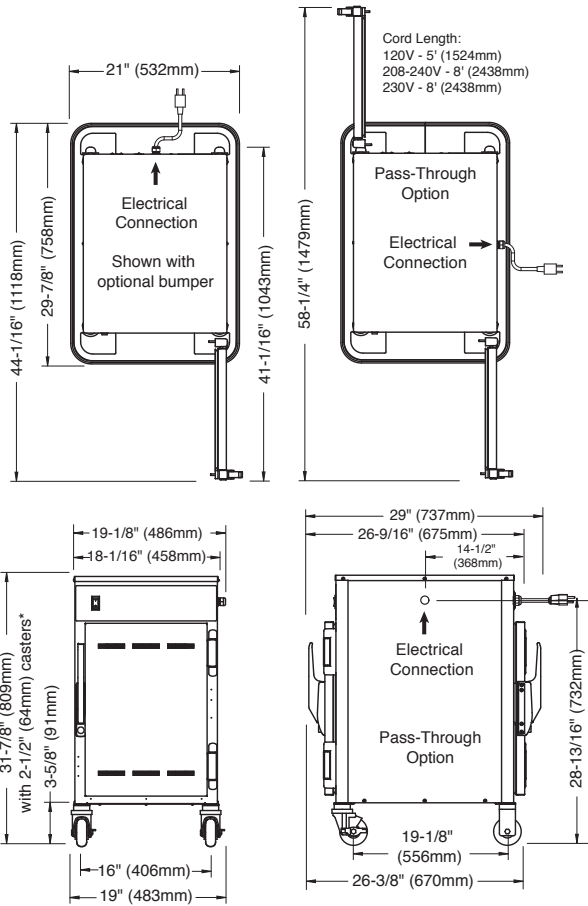
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# 500-S SERIES

## LOW TEMPERATURE HOT FOOD HOLDING CABINETS



\*33-3/8" (848mm) - with optional 3-1/2" (89mm) casters  
 \*35-1/4" (894mm) - with optional 5" (127mm) casters  
 \*33-3/4" (857mm) - with optional 6" (152mm) legs

<b>DIMENSIONS:</b> H x W x D	
<b>EXTERIOR:</b>	31-7/8" x 19" x 26-9/16" (809mm x 483mm x 675mm)
<b>PASS-THROUGH:</b>	31-7/8" x 19-1/8" x 29" (809mm x 486mm x 737mm)
<b>INTERIOR:</b>	20" x 14-3/8" x 21-1/2" (507mm x 362mm x 546mm)

<b>ELECTRICAL</b>							
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG		
120	1	60	8.4	1.0		NEMA 5-15P, 15A-125V PLUG	
208	1	60	3.7	.76		NEMA 6-15P, 15A-250V PLUG (U.S.A. ONLY)	
240	1	60	4.2	1.0			
230	1	50/60	4.1	.95	PLUGS RATED 250V		
	CEE 7/7		CH2-16P		BS 1363		AS/NZS 3112

<b>PRODUCT \ PAN CAPACITY</b>	
60 lbs (27 kg) MAXIMUM	
VOLUME MAXIMUM: 50 QUARTS (47.5 LITERS)	
<b>FULL-SIZE PANS:</b>	<b>GASTRONORM 1/1:</b>
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. WITH ADDITIONAL WIRE SHELVES.	
<b>HALF-SIZE SHEET PANS:</b>	
Eleven (11) 18" x 13" x 1"	457mm x 330mm x 25mm

<b>CLEARANCE REQUIREMENTS</b>	
REAR	3" (76mm)
TOP	2" (51mm)
EACH SIDE	1" (25mm)
<b>WEIGHT</b>	
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)	

<b>INSTALLATION REQUIREMENTS</b>
— Appliance must be installed level.
— The appliance 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.

<b>OPTIONS &amp; ACCESSORIES</b>	
<input type="checkbox"/> Bumper, Full Perimeter (NOT AVAILABLE WITH 2-1/2" CASTERS)	5011161
<input type="checkbox"/> Handle, Push/Pull	55662
<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"/> 3-1/2" (89mm)	5008017
<input type="checkbox"/> Door Lock with Key	LK-22567

<input type="checkbox"/> Drip Pan with Drain, 1-7/8" (48mm) deep	14813
<input type="checkbox"/> Drip Pan without Drain, 1-7/8" (48mm) deep	11898
<input type="checkbox"/> Drip Tray - External	5010736
<input type="checkbox"/> Legs, 6" (152mm), Flanged (SET OF FOUR)	5011149
<input type="checkbox"/> Security Panel with Lock	5013939
<input type="checkbox"/> Shelf, Chrome Wire	SH-2107
<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire	SH-2326
<input type="checkbox"/> Stacking Hardware	5004864



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