## **500-S**

# **Low Temperature Hot Food Holding Cabinet**

Keeping food that has been cooked to perfection hot and fresh until the moment it is served demands the gentle precision of Alto-Shaam's exclusive Halo Heat® technology. With controlled temperatures and a closed environment free from forced air, harsh heating elements and added humidity, food is kept warm and flavorful, just as intended.

#### Standard features

- Simple and intuitive pushbutton control that commands all appliance functions with easily identifiable icons
- Halo Heat—a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life
- Stainless steel interior resists corrosion
- Digital control senses temperature drops faster, providing quick heat recovery time
- Close temperature tolerance and even heat application maintain ideal serving temperature throughout the cabinet
- Door venting holds crispy food better

#### Deluxe control option (select one)

- □ 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.



Temperature range: 60°F to 200°F [16°C to 93°C]



3 Three

Six full-size or GN 1/1 pans 2-1/2" (65mm) deep

Three full-size or GN 1/1 pans 4" (100mm) deep

Eleven half-size sheet pans 1" (25mm) deep

Two side racks with eleven pan positions spaced on 1-3/8" (35mm) centers

60 lb (27 kg) product maximum

50 qt (47,5 L) volume maximum

Includes two wie shelves. Additional shelves required for maximum capacity.















### Configurations (select one)

#### Door swing

- ☐ Right hinged, standard
- ☐ Left hinged, optional

#### Cabinet choices

- ☐ Reach-in. standard
- □ Pass-through, optional—note: pass-through cabinets cannot have doors hinged on the same side

#### Electrical

- □ 120V, 1 ph□ 230V, 1 ph
- □ 208-240V, 1 ph

## Exterior panel color choices

- ☐ Stainless steel, standard
- ☐ Burgundy, optional
- ☐ Custom color, optional

#### Accessories (select all that apply)

- ☐ Bumper, full perimeter (501161)—not available with 2-1/2" casters
- ☐ Handle, push/pull [55662]
- □ Door lock with key (LK-22567)
- ☐ Security panel with lock—requires door lock (LK-22567)(5013939)
- ☐ Drip tray—external (5010736)
- ☐ Legs, 6" [152mm], flanged—set of four [5011149]
- ☐ Stacking hardware (5004864)
- ☐ Carving holder, prime rib (HL-2635)
- ☐ Carving holder, steamship (cafeteria) round (4459)
- ☐ Drip pan with drain, 1-7/8" [48mm] deep [14813]
- ☐ Drip pan without drain, 1-7/8" [48mm] deep [11898]
- ☐ Shelf, chrome wire (SH-2107)
- ☐ Shelf, stainless steel, flat wire [SH-2326]

#### Casters, stem-2 rigid, 2 swivel w/ brake

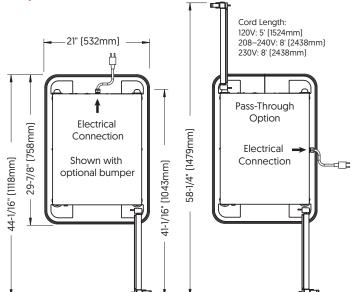
- 5" (127mm) (5004862)
- □ 2-1/2" (64mm) (5008022)—standard
- □ 3-1/2" (89mm) (5008017)

#### **Additional Features**

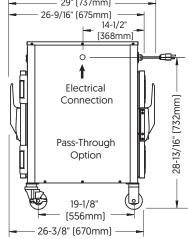
□ Stackable design—500-S with 500-S holding cabinet, 500-TH-II or 500-TH/III Cook & Hold oven.

# 500-S

#### **Specification**







\*33-3/8" [848mm] with optional 3-1/2" [89mm] casters

20" x 14-3/8" x 21-1/2" [507mm x 362mm x 546mm]

- \*35-1/4" (894mm) with optional 5" (127mm) casters
- \*33-3/4" [857mm] with optional 6" [152mm] legs



Model 500-S

Exterior (H x W x D)

33-9/16" x 19" x 26-3/8" [852mm x 483mm x 670mm]

**Pass-Through Exterior** 

33-9/16" x 19-1/8" x 28-13/16" (852mm x 486mm x 731mm)

Ship Dimensions (L x W x H)\*

500-S 35" x 23" x 41" (889mm x 584mm x 1041mm)

**Net Weight** 

Interior (H x W x D)

→ 19-1/8" (486mm) →

- 18-1/16" (458mm) -

<del>--</del>16" (406mm)

\_ 19" (483mm) \_

X

— 33-9/16" [809mm] — with 2-1/2" [64mm] casters\*

3-5/8" (91mm)

110 lb (50 kg)

Ship Weight\* 150 lb (68 kg)

\*Domestic ground shipping information. Contact factory for export weight and dimensions.





- Appliance must be installed level.
- 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.



Тор: 2" (51mm) 1" (25mm) Left: Right: 1" (25mm)

3" (76mm) Back:



500-S	V	Ph	Hz	Α	kW	Cord & Plug	ı
120V	120	1	60	8.4	1.0	NEMA 5-15p 15A-125V plug	
208-240V	208 240	1	60 60	3.7 4.2	.76 1.0	NEMA 6-15p 15A-250V plug (U.S.A. only)	
230V	230	1	50/60	4.1	.95	plugs rated 250V CEE 7/7	
						CH2-16p	(,\)
						BS 1363 (U.K. only)	
						AS/NZS 3112	



5	500-S
IEAT	

Heat of rejection						
500-S	Heat Gain	Heat Gain				
	qs,	qs,				
	BTU/hr	kW				
	203	0.06				

**CONTACT US** 

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