

500-S

ALTO-SHAAM

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.

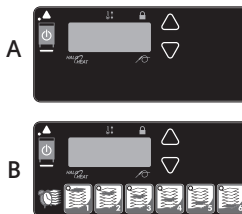
Standard features

- 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
- Antimicrobial handle retards the growth of illness-causing pathogens
- Door venting holds crispy food better

Deluxe control option (select one)

Deluxe control features SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.

- ☐ Deluxe control (A)
- ☐ Deluxe control with probe (A)
- ☐ Deluxe control with six (6) independent shelf timers (B)
- ☐ Deluxe control with probe and shelf timers (B)



Temperature range: 16°C to 93°C



- 63112**
- Six full-size or GN 1/1 pans 65mm deep
 - Three full-size or GN 1/1 pans 100mm deep
 - Eleven half-size sheet pans 25mm deep
 - Two side racks with eleven pan positions spaced on 35mm centers
 - 27 kg product maximum
 - 47,5 L volume maximum
 - Includes two wire shelves. Additional shelves required for maximum capacity.



500-S

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

- ☐ 230V, 1 ph

Accessories (select all that apply)

- ☐ Bumper, full perimeter [5011161]—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, 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, 48mm deep [14813]
- ☐ Drip pan without drain, 48mm deep [11898]
- ☐ Shelf, chrome wire [SH-2107]
- ☐ Shelf, stainless steel, flat wire [SH-2326]

Casters, stem—2 rigid, 2 swivel w/ brake

- ☐ 127mm [5004862]
- ☐ 64mm [5008022]—standard
- ☐ 89mm [5008017]

Additional Features

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

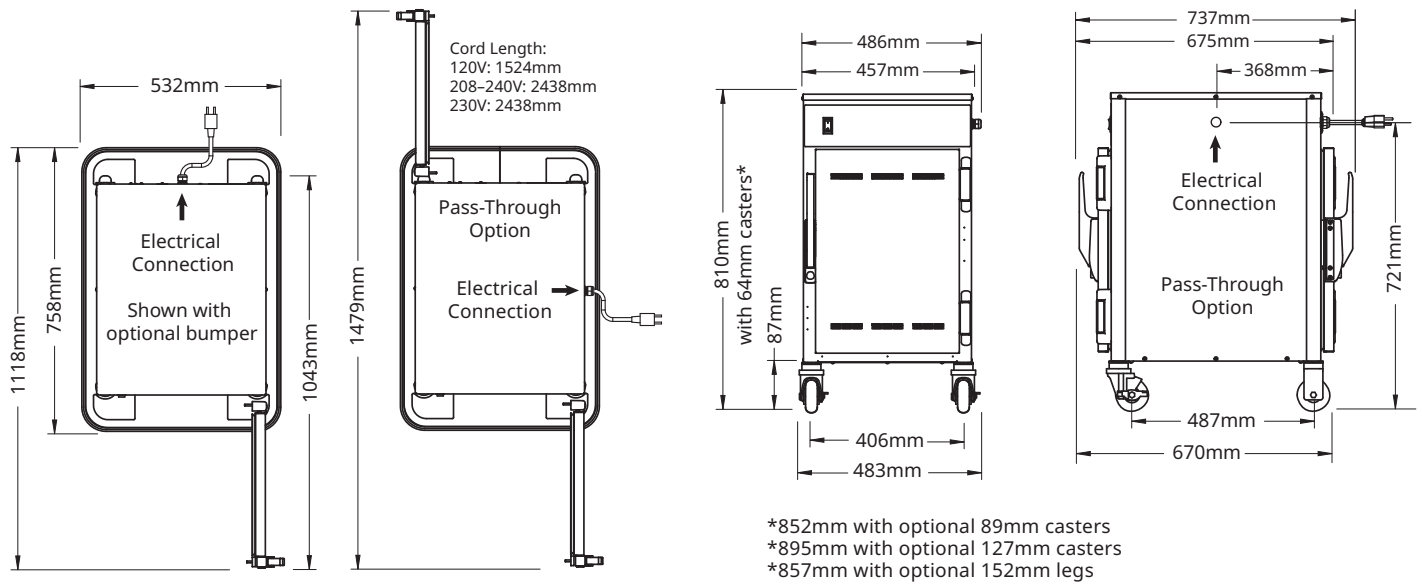
CE IP X3



EAC

500-S

DIMENSIONS



DIMENSIONS

Model
500-S

Exterior [H x W x D] with 2-1/2" casters
810mm x 483mm x 670mm

Interior [H x W x D]
507mm x 362mm x 546mm

Pass-Through Exterior with 2-1/2" casters
810mm x 486mm x 737mm

Net Weight
50 kg

Ship Dimensions [L x W x H]*
889mm x 584mm x 1041mm

Ship Weight*
68 kg

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



REQUIREMENTS

- 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.



CLEARANCE

Top: 51mm
Left: 25mm
Right: 25mm
Back: 76mm



ELECTRIC

500-S	V	Ph	Hz	A	kW	Cord & Plug
230V	230	1	50/60	4.1	.95	Plugs rated 250V CEE 7/7
						CH2-16p
						BS 1363 (U.K. only)
						AS/NZS 3112



HEAT

Heat of rejection

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

CONTACT US

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