

# 500-S

## Low Temperature Hot Food Holding Cabinet

ALTO-SHAAM

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

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



CAPACITY

- 6** Six full-size or GN 1/1 pans 2-1/2" [65mm] deep  
**3** Three full-size or GN 1/1 pans 4" [100mm] deep  
**11** Eleven half-size sheet pans 1" [25mm] deep  
**2** 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 wire shelves. Additional shelves required for maximum capacity.



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### 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
- 208–240V, 1 ph
- 230V, 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]

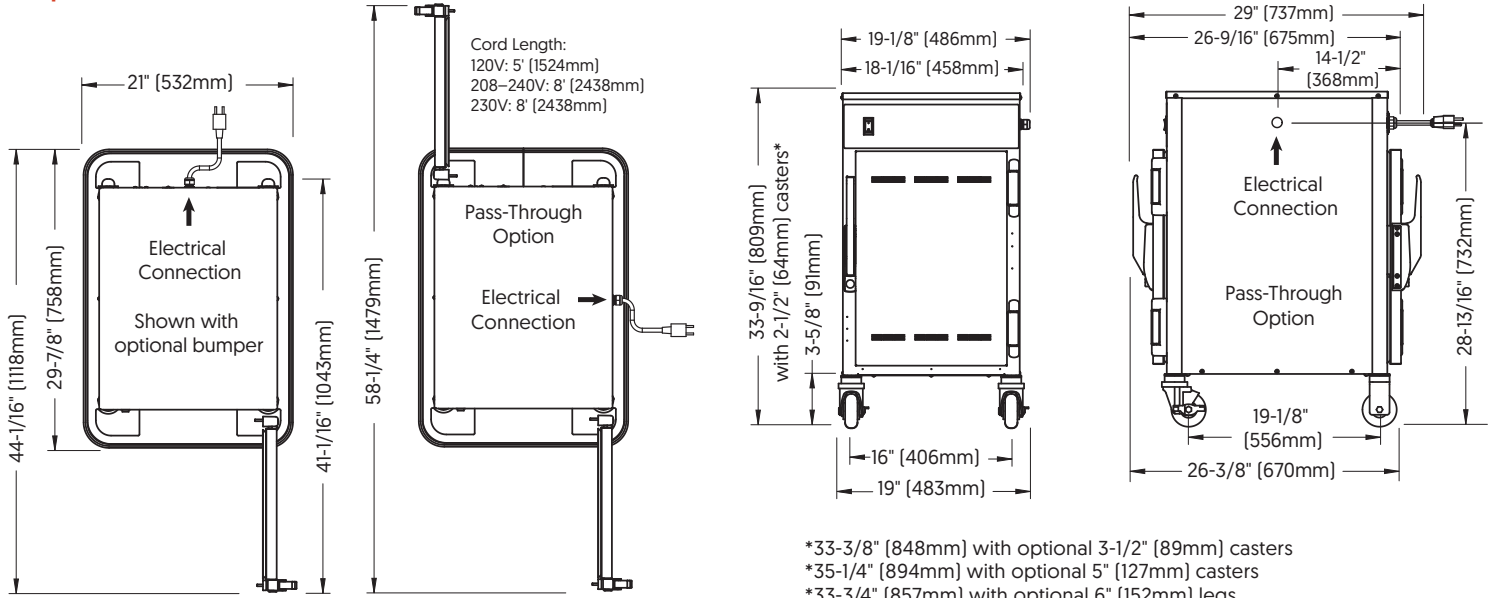
### Additional Features

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



# 500-S

## Specification



### DIMENSIONS

**Model**  
500-S

**Exterior (H x W x D)**  
33-9/16" x 19" x 26-3/8" [852mm x 483mm x 670mm]

**Interior (H x W x D)**  
20" x 14-3/8" x 21-1/2" [507mm x 362mm x 546mm]

**Pass-Through Exterior**  
33-9/16" x 19-1/8" x 28-13/16" [852mm x 486mm x 731mm]

**Net Weight**  
110 lb [50 kg]

**Ship Dimensions (L x W x H)\***  
500-S 35" x 23" x 41" [889mm x 584mm x 1041mm]

**Ship Weight\***  
150 lb [68 kg]

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



### CHECK FIRST

- 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: 2" [51mm]
- Left: 1" [25mm]
- Right: 1" [25mm]
- Back: 3" [76mm]



### ELECTRIC

500-S	V	Ph	Hz	A	kW	Cord & Plug
120V	120	1	60	8.4	1.0	NEMA 5-15p 15A-125V plug
208-240V	208	1	60	3.7	.76	NEMA 6-15p 15A-250V plug (U.S.A. only)
	240	1	60	4.2	1.0	
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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