



500-S SERIES

LOW TEMPERATURE HOT HOLDING CABINETS

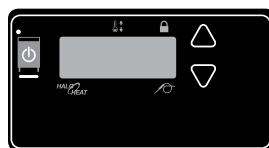


- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Close temperature tolerance and even heat application maintain ideal serving temperatures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

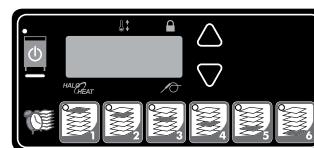
Single compartment holding cabinet with a 20 gauge stainless steel exterior and door. The cabinet includes one (1) Simple control with ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); heat indicator light; temperature display key, and digital display. Included are two (2) chrome plated side racks with eleven (11) pan positions spaced at 1-3/8" (35mm) centers, two chrome plated wire shelves, and one (1) set of 3-1/2" (89mm) heavy duty casters – 2 rigid and 2 swivel with brake.

MODEL 500-S 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

ADDITIONAL FEATURES

- Stackable design
500-S with 500-S holding cabinet, 500-TH-II or 500-TH/III Cook & Hold oven. Order appropriate stacking hardware. Indicate top and bottom placement.

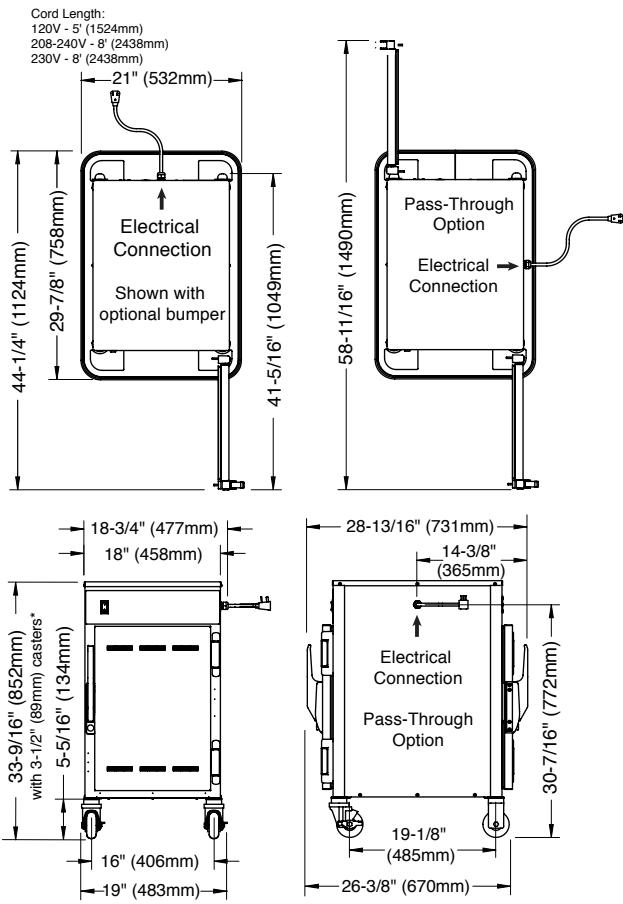
Note: Pass-through cabinets cannot have all doors hinged on the same side.



W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

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*31-7/8" (809mm) - with optional 2-1/2" (64mm) casters

*35-1/4" (895mm) - with optional 5" (127mm) casters

*33-15/16" (861mm) - with optional 6" (152mm) legs

Cord Length:
120V - 5' (1524mm)
208-240V - 8' (2438mm)
230V - 8' (2438mm)

DIMENSIONS: H x W x D

EXTERIOR:

33-9/16" x 18" x 26-3/8" (852mm x 458mm x 670mm)

PASS-THROUGH:

33-9/16" x 18-3/4" x 28-13/16" (852mm x 477mm x 731mm)

INTERIOR:

20" x 14-3/8" x 21-1/2" (507mm x 362mm x 546mm)

ELECTRICAL

| 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, |
| 240 | 1 | 60 | 4.2 | 1.0 | 15A-250V PLUG (USA ONLY) |
| 230 | 1 | 50/60 | 4.1 | .95 | CEE 7/7 PLUG RATED 250V |
| | | | | | CH2-16P PLUG RATED 250V |
| | | | | | BS 1363 (U.K. ONLY) |
| | | | | | PLUG RATED 250V |

PRODUCT\ PAN CAPACITY

60 lbs (27 kg) MAXIMUM

VOLUME MAXIMUM: 50 QUARTS (47.5 LITERS)

FULL-SIZE PANS: GASTRONORM 1/1:

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

HALF-SIZE SHEET PANS:

Eleven (11) 18" x 13" x 1" 457mm x 330mm x 25mm

CLEARANCE REQUIREMENTS

| | |
|-----------|-----------|
| BACK | 3" (76mm) |
| TOP | 2" (51mm) |
| EACH SIDE | 1" (25mm) |

WEIGHT

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)

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"/> 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"/> 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) 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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