

## 500-S SERIES LOW TEMPERATURE HOT HOLDING CABINETS



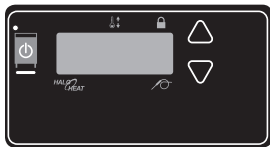
• HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.

- 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.

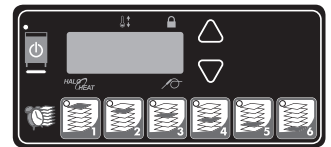
Single compartment holding cabinet with a 20 gauge stainless steel exterior and door. The cabinet includes one (1) Simple control with ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); heat indicator light; temperature display key, and digital display. 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
- 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  
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.



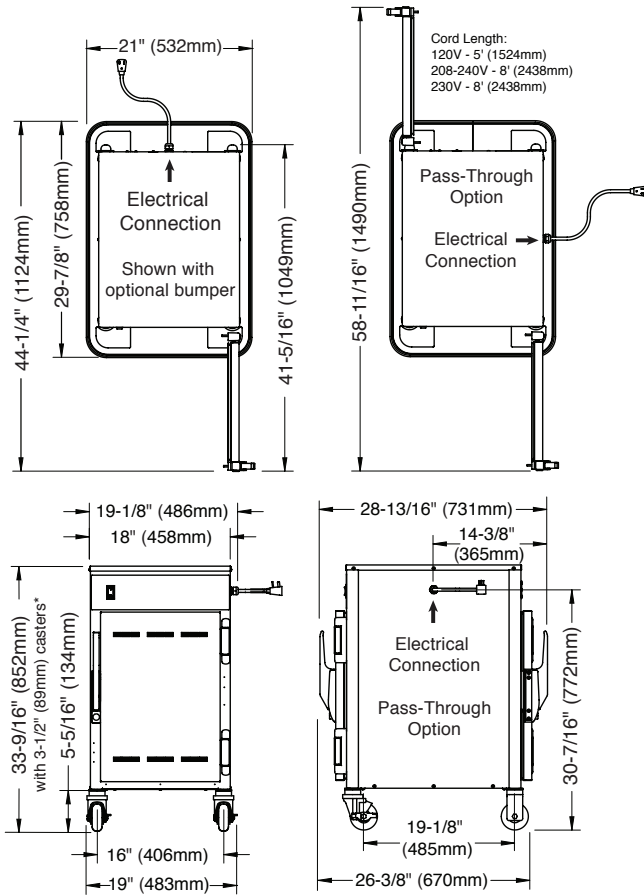
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# 500-S SERIES

## LOW TEMPERATURE HOT HOLDING CABINETS



\*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

DIMENSIONS: H x W x D					
<b>EXTERIOR:</b> 33-9/16" x 19" x 26-3/8" (852mm x 483mm x 670mm)					
<b>PASS-THROUGH:</b> 33-9/16" x 19-1/8" x 28-13/16" (852mm x 486mm x 731mm)					
<b>INTERIOR:</b> 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, 15A-250V PLUG
240	1	60	4.2	1.0	15A-250V PLUG (U.S.A. 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)	
<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	
<b>HALF-SIZE SHEET PANS:</b>	
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