

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: 60°F to 200°F [16°C to 93°C]



63112
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 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
- 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 [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, 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]

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

- 5" [127mm] [5004862]
- 2-1/2" [64mm] [5008022]—standard
- 3-1/2" [89mm] [5008017]

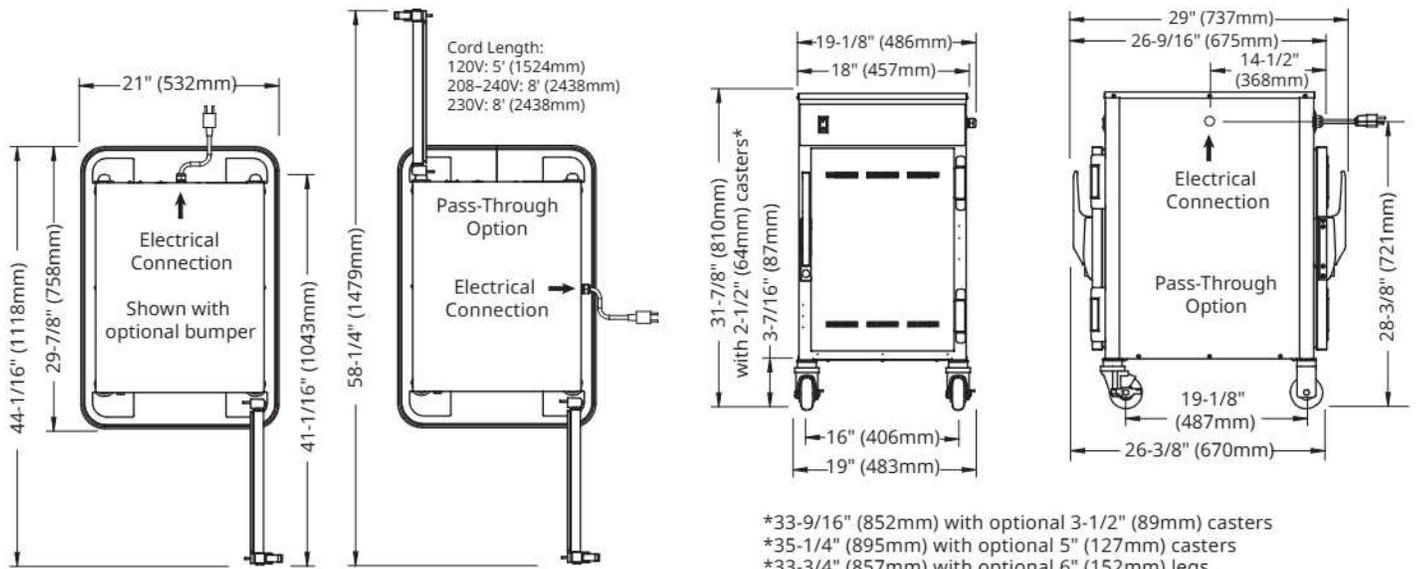
Additional Features

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



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DIMENSIONS



*33-9/16" (852mm) with optional 3-1/2" (89mm) casters
 *35-1/4" (895mm) with optional 5" (127mm) casters
 *33-3/4" (857mm) with optional 6" (152mm) legs



Model
500-S

Exterior (H x W x D) with 2-1/2" casters
31-7/8" x 19" x 26-3/8" [810mm 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 with 2-1/2" casters
31-7/8" x 19-1/8" x 29" [810mm x 486mm x 737mm]

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.



- 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.



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



500-S	V	Ph	Hz	A	kW	Cord & Plug
120V	120	1	50/60	8.4	1.0	NEMA 5-15p 15A-125V plug
208-240V	208	1	50/60	3.7	.76	NEMA 6-15p 15A-250V plug (U.S.A. only)
	240	1	50/60	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 of rejection		
500-S	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	203	0.06

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