ITEM NO. _____

# 500-S SERIES

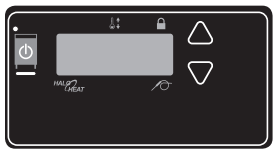
## LOW TEMPERATURE HOT HOLDING CABINETS

- 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.

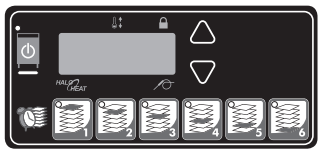
Single compartment holding cabinet with a 20 gauge stainless steel exterior and door. The cabinet includes one (1) Simple control with ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); heat indicator light; temperature display key, and digital display.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

LISTED COOKING APPLIANCE 584m

### FACTORY INSTALLED OPTIONS

- Electrical Choices
  - ➥ Specify Voltage:
    - ☐ 120
    - ☐ 208-240
    - ☐ 230
- Cabinet Choices
  - ➥ Specify Cabinet:
    - ☐ Reach-In, standard
    - ☐ Pass-Through, optional
- ➥ Specify Door Swing:
  - ☐ 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.

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.
PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY
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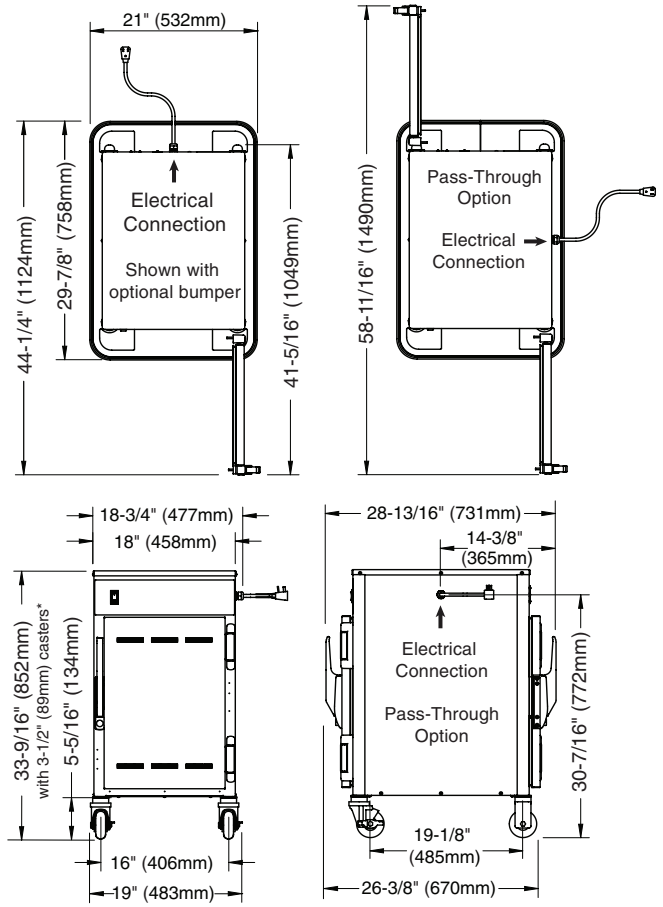
#23 - 04/11

AutoQuotes

# 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

**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 (AGCY) | 1 | 60 | 8.0 | .96 | NEMA 5-15P, |
| 120 | 1 | 60 | 8.0 | .96 | 15A-125V PLUG |
| 208-240 (AGCY) | 1 | 60 | 4.0 | .96 | NEMA 6-15P, |
| at 208 | 1 | 60 | 3.5 | .72 | 15A-250V PLUG |
| at 240 | 1 | 60 | 4.0 | .96 | (USA ONLY) |
| 230 (AGCY) | 1 | 50 | 4.1 | .95 | CEE 7/7, |
| 230 | 1 | 50 | 4.0 | .93 | 220-230V PLUG |

### 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 |
| | 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.) 94 lb (43 kg) | **SHIP:** (EST.) 175 lb (79 kg)

**CARTON DIMENSIONS:** (L x W x H)
35" x 35" x 41" (889mm x 889mm 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

| | |
|---|---|
| ☐ Bumper, Full Perimeter (NOT AVAILABLE WITH 2-1/2" CASTERS) | 5011161 |
| ☐ Handle, Push/Pull | 55662 |
| ☐ Carving Holder, Prime Rib | HL-2635 |
| ☐ Carving Holder, Steamship (Cafeteria) Round | 4459 |
| Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE | |
| ☐ 5" (127mm) | 5004862 |
| ☐ 2-1/2" (64mm) | 5008022 |
| ☐ Door Lock with Key | LK-22567 |
| ☐ Drip Pan with Drain, 1-7/8" (25mm) deep | 14813 |
| ☐ Drip Pan without Drain, 1-7/8" (25mm) deep | 11898 |
| ☐ Drip Tray - External | 5010736 |
| ☐ Legs, 6" (152mm), Flanged (SET OF FOUR) | 5011149 |
| ☐ Security Panel with Lock | 5006787 |
| ☐ Shelf, Chrome Wire | SH-2107 |
| ☐ Shelf, Stainless Steel, Flat Wire | SH-2326 |
| ☐ Stacking Hardware | 5004864 |

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