

500-TH/III

LOW TEMPERATURE ELECTRONIC COOK & HOLD OVEN



• HALO HEAT . . . a controlled, uniform heat source that maintains close temperature tolerances throughout the cooking and holding function. Offers uniform and consistent cooking on a daily basis, low shrinkage of bulk or portion-cut protein items, higher food moisture content, and significantly longer holding life.



- Cooks, roasts, re-heats, and holds in the same cabinet with set-and-forget controls to provide a better distribution of work loads.
- Cooks by time or by probe to sense internal product temperature and automatically converts from cook mode to hold mode once the set parameters have been reached.
- Oven hoods, outside venting, and fire extinguisher systems are not required (IN MOST AREAS). Emission of grease laden air are less than U.L. established standards.
- Eight programmable menu buttons stores favorite recipes into memory (COOK/HOLD/TIME/PROBE SET-POINTS). Reduces operational requirements to simply loading the oven, pushing the power button, the preset menu button, and start.
- Clear, easy-to-read LED display indicates cook time remaining or the full range of programmed operating parameters.
- When cooking by probe, the oven maintains a record of the highest and lowest temperatures sensed by the food probe to assure foods are cooked to the temperature required.
- Oven includes the patented SureTemp™ heat recovery system to assure immediate compensation for any heat loss whenever the door is opened and provides an audible reminder if the door has been left open for more than three minutes.
- Antimicrobial handle retards the growth of illness-causing pathogens.

Single compartment oven with 20 gauge stainless steel exterior and door with magnetic door latch. Oven is equipped with two (2) stainless steel side racks with eleven (11) pan positions spaced on 1-3/8" (35mm) centers, two (2) stainless steel wire shelves, one (1) stainless steel drip pan with drain, and one (1) external drip tray. Oven includes one (1) set of 3-1/2" (89mm) casters — 2 rigid, and 2 swivel with brake.

Deluxe control consists of a 4 digit L.E.D. display, ON/OFF key; cook temperature key with an adjustable cook range from 200°F to 325°F (93°C to 162°C); time control key with set-points from 1 minute to 24 hours; probe control key with adjustable set-points between 50°F and 195°F (10°C to 91°C); and hold temperature key with an adjustable hold range from 60°F to 205°F (15°C to 96°C). Control includes eight (8) programmable menu keys with locking capability along with the ability to set individual cook and hold parameters; hold mode count-up timer, indicator lights for operation status; and start key. The control has a built-in lock out feature and is equipped with a voltage conversion feature to match the line voltage provided by the electric power supplier.

MODEL 500-TH/III: Low temperature Cook & Hold oven with Deluxe control.

FACTORY INSTALLED OPTIONS

- Specify Cabinet:
 - Reach-In, standard
 - Pass-Through, optional
- Specify Door:
 - Solid Door, standard
 - Window Door, 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.
- Specify Voltage:
 - 120
 - 208-240
 - 230

ADDITIONAL FEATURES

- **Stackable Design**
500-TH/III Cook & Hold Oven can be stacked with an identical oven or a 500-S Heated Holding Cabinet. Order appropriate stacking hardware.



ANSI/NSF 4



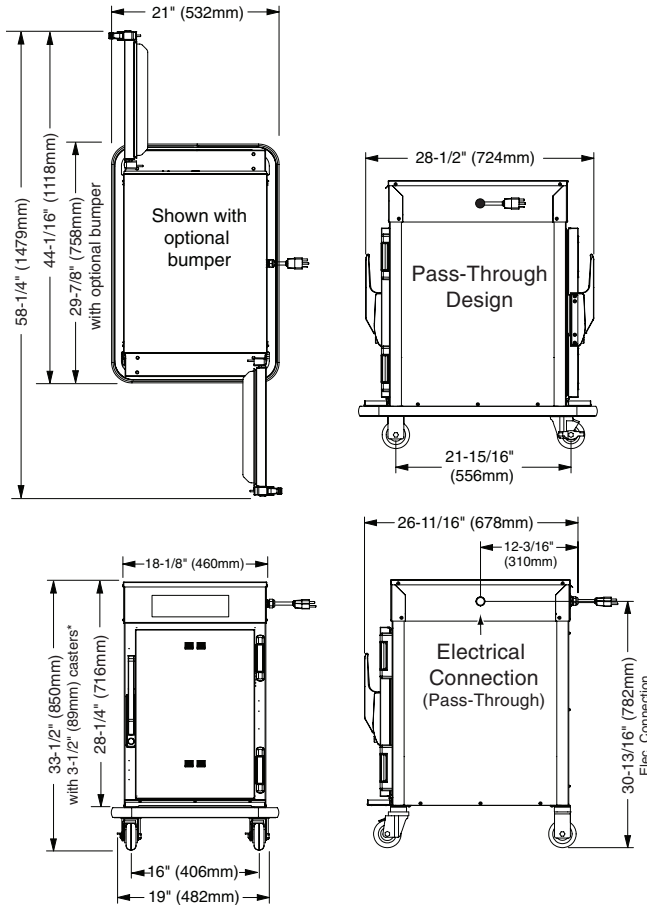
On all Cook & Hold heating elements (EXCLUDES LABOR).



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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*31-13/16" (808mm) - with optional 2-1/2" casters
 *35-1/4" (894mm) - with optional 5" casters
 *34-7/16" (874mm) - with optional 6" legs

DIMENSIONS: H x W x D	
EXTERIOR:	33-1/2" x 19" x 26-11/16" (850mm x 482mm x 678mm)
INTERIOR:	20-1/16" x 14-3/8" x 21-1/2" (509mm x 365mm x 546mm)

ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG	
120	1	60	16.0	1.92		NEMA 5-20P 20A-125V PLUG
208-240 (AGCY)	1	60	11.2	2.70		CORD, NO PLUG
at 208	1	60	10.6	2.20		
at 240	1	60	12.2	2.93		
230	1	50	12.0	2.75		CEE 7/7 220-230V PLUG

CAPACITY		
40 lbs (18 kg) MAXIMUM		
VOLUME MAXIMUM: 30 QUARTS (38 LITERS)		
PANS:		
	FULL-SIZE PANS:	GASTRONORM 1/1
Four (4)	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 PANS:	
Eight (8)	10" x 12" x 2-1/2"	(265mm x 325mm x 65mm)
Six (6)	10" x 12" x 4"	(530mm x 325mm x 100mm)

CLEARANCE REQUIREMENTS	INSTALLATION REQUIREMENTS					
18" (457mm) minimum clearance at the back from heat producing equipment. To protect the electronic control, maintain sufficient side clearance to prevent the control area from reaching any temperature at or above 140°F (60°C).	<ul style="list-style-type: none"> — 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. 					
WEIGHT						
<table border="0"> <tr> <td>NET: 125 lb (57 kg) EST.</td> <td>SHIP: 150 lb (68 kg)</td> </tr> <tr> <td colspan="2">CARTON DIMENSIONS: (L x W x H)</td> </tr> <tr> <td colspan="2" style="text-align: center;">35" x 35" x 41" (889mm x 889mm x 1041mm)</td> </tr> </table>		NET: 125 lb (57 kg) EST.	SHIP: 150 lb (68 kg)	CARTON DIMENSIONS: (L x W x H)		35" x 35" x 41" (889mm x 889mm x 1041mm)
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OPTIONS & ACCESSORIES	
<input type="checkbox"/> Bumper, Full Perimeter	5011161
<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 without Drain	11898
<input type="checkbox"/> Legs, 6" (152mm), Stemmed (SET OF FOUR)	5011149
<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire	SH-2326
<input type="checkbox"/> Stacking Hardware	5004864