

500-TH-II LOW TEMPERATURE 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 and automatically converts from cook mode to hold mode.
- 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.
- Stackable design for additional capacity.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- Simple control senses temperature drops faster, providing quick heat recovery time.

Short Form Spec

Alto-Shaam single compartment 500-TH-II Cook & Hold oven is constructed with a stainless steel exterior. Oven includes a stainless steel door with magnetic 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 2-1/2" (64mm) casters — 2 rigid, and 2 swivel with brake.

Oven includes one (1) simple control with On/Off power switch; cook temperature knob, 200°F to 325°F (94°C to 160°C); hold temperature knob with a temperature range from 60°F to 205°F (16°C to 96°C); digital display, and up/down arrows to set cook and hold time. Control features indicator lights for the cook function, hold function, and when the oven is calling for heat. Oven is equipped with a voltage conversion switch, located on the back of the oven, for voltage selection (208 or 240 V.A.C.) at time of installation.

MODEL 500-TH-II: Low temperature Cook & Hold oven with simple control.



IP X3



FACTORY-INSTALLED OPTIONS

- Cabinet Choices
 - Reach-In, standard
 - Pass-Through, optional
- Electrical Choices
 - 120V
 - 208-240V
 - 230V
- Cooking thermostat limit set at 250°F for restricted areas of the U.S.A.
 - Specify on order as required.

- Door Choices
 - Solid Door, standard
 - Window Door, 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
Stackable with 500 Series single compartment ovens and holding cabinets. Order appropriate stacking hardware.



On all Cook and 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

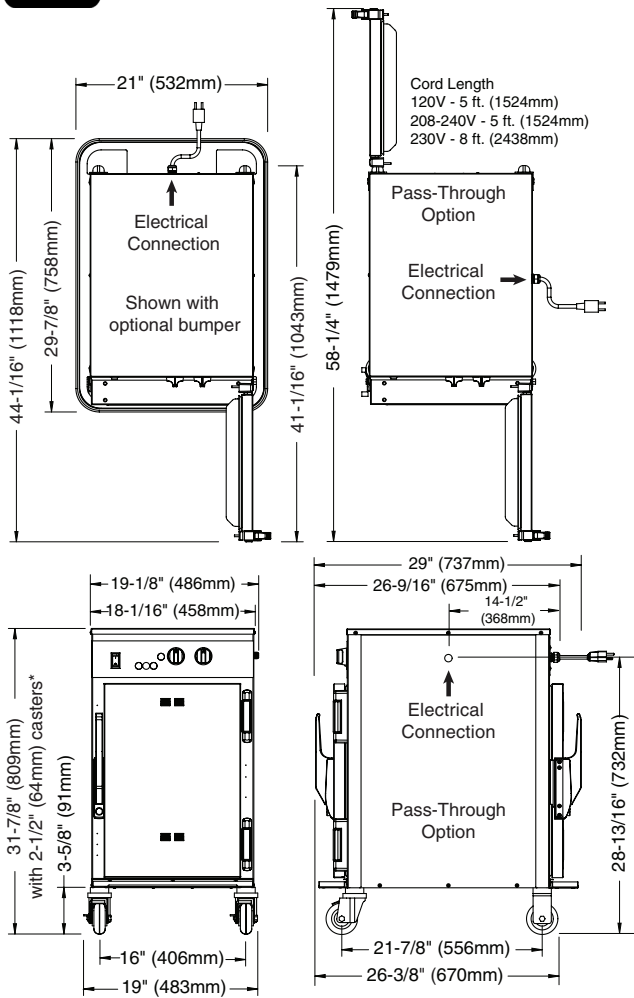
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500-TH-II

LOW TEMPERATURE COOK & HOLD OVEN



DIMENSIONS: H X W X D	
EXTERIOR:	31-7/8" x 19" x 26-9/16" (809mm x 483mm x 675mm)
PASS-THROUGH EXTERIOR:	31-7/8" x 19-1/8" x 29" (809mm x 486mm x 737mm)
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	1.9		NEMA 5-20P 20A - 125V PLUG
208	1	60	11.2	2.7		NO CORD
240	1	60	12.5	3.0		OR PLUG
230	1	50/60	12.0	2.8		PLUGS RATED 250V
						CEE 7/7
						CH2-16P
						BS 1363
						AS/NZS 3112

PRODUCT/PAN CAPACITY		
40 lbs (18 kg) MAXIMUM		
VOLUME MAXIMUM: 30 QUARTS (38 LITERS)		
	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)
ON WIRE SHELVES ONLY		
	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)
ON WIRE SHELVES ONLY		

*33-3/8" (848mm) - with optional 3-1/2" (89mm) casters
 *35-1/4" (894mm) - with optional 5" (127mm) casters
 *33-3/4" (857mm) - with optional 6" (152mm) legs

CLEARANCE REQUIREMENTS		
REAR	3" (76mm) from non-heated surfaces 18" (457mm) from heat producing equipment	
TOP	2" (51mm)	
LEFT, RIGHT	1" (25mm)	
WEIGHT		
NET:	130 lb (59 kg)	SHIP: 166 lb (75 kg)
CARTON DIMENSIONS: (L x W x H) 35" x 23" x 40" (889mm x 584mm x 1016mm)		

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"/> 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"/> 3-1/2" (89mm)	5008017
<input type="checkbox"/> Door Lock with Key	LK-22567

<input type="checkbox"/> Drip Pan with Drain, 1-7/8" (48mm)	14813
<input type="checkbox"/> Drip Pan without Drain, 1-7/8" (48mm)	11898
<input type="checkbox"/> Legs, 6" (152mm), Flanged (SET OF FOUR)	5011149
<input type="checkbox"/> Security Panel w/ Key Lock	5013939
<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire	SH-2326
<input type="checkbox"/> Stacking Hardware	5004864



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