

# 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.
- Non-magnetic 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.



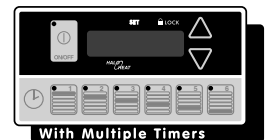
Single compartment holding cabinet with 22 gauge stainless steel door. The cabinet includes one (1) ON/OFF power switch, one (1) adjustable temperature knob with a temperature range of 60° to 200°F (16° to 93°C); one (1) indicator light; and one (1) digital display. Included are two (2) chrome plated side racks (230V models use stainless steel) 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/STD:** Holding cabinet with a .040" stucco aluminum exterior casing.
- MODEL 500-S/HD:** Holding cabinet with heavy duty 20 gauge stainless steel exterior casing.

### ELECTRONIC 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.
- Electronic control is also available with six independent multiple timers for each compartment to facilitate "first-in, first-out" concept.



### FACTORY INSTALLED OPTIONS

- Reach-in compartment is standard.
  - ➔ Specify pass-through doors as a special order. *Pass-through cabinets cannot have all doors hinged on the same side.*
- Right-hand door swing is standard.
  - ➔ Specify left-hand door as a special order.

### ADDITIONAL FEATURES

- Optional HACCP Documentation web-based software provides the ability to monitor, store, and print all relevant data.
- Optional HACCP with Kitchen Management web-based software provides the ability to program, control, monitor, and store all relevant data. **NAFEM DATA PROTOCOL COMPLIANT**
- 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.

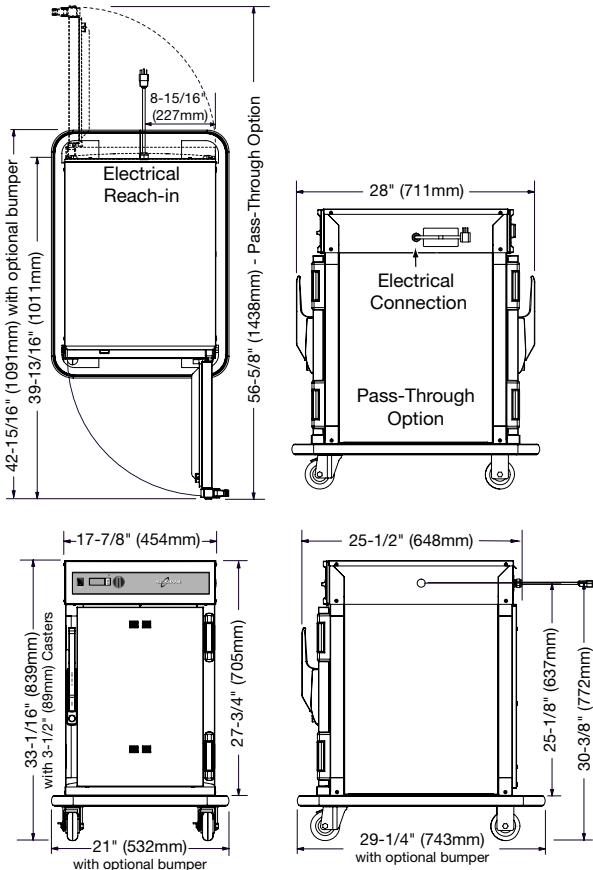


ANSI/NSF 4






# 500-S SERIES

## LOW TEMPERATURE HOT HOLDING CABINETS



\*32-1/16" (814mm) - with optional 2-1/2" (64mm) casters  
 \*34-5/16" (874mm) - with optional 5" (127mm) casters  
 \*34-11/16" (880mm) - with optional 6" (152mm) legs

<b>DIMENSIONS:</b> H x W x D
<b>EXTERIOR:</b> 33-1/16" x 17-7/8" x 25-1/2" (839mm x 454mm x 648mm)
<b>INTERIOR:</b> 20" x 14-3/8" x 21-1/4" (508mm x 366mm x 540mm)

ELECTRICAL					
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG
120 (AGCY)	1	60	8.3	1.0	 NEMA 5-15P, 15A-125V PLUG
120	1	60	8.4	1.0	
208-240 (AGCY)	1	60	4.2	1.0	 NEMA 6-15P, 15A-250V PLUG (USA ONLY)
at 208	1	60	3.7	.76	
at 240	1	60	4.2	1.0	
230 (AGCY)	1	50	4.1	.95	 CEE 7/7, 220-230V PLUG
230	1	50	4.0	.93	

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> Five (5)    20" x 12" x 2-1/2"    530mm x 325mm x 65mm Four (4)    20" x 12" x 4"            530mm x 325mm x 100mm  <b>HALF-SIZE PANS:</b> <b>GASTRONORM 1/ 2:</b> Ten (10)    10" x 12" x 2-1/2"    265mm x 325mm x 65mm Eight (8)    10" x 12" x 4"            265mm x 325mm x 100mm

WEIGHT		CLEARANCE REQUIREMENTS	
	500-S/STD	500-S/HD	
NET	94 lb (43 kg)	104 lb (47 kg)	3-inches (76mm) at the back, 2-inches (51mm) at the top, 1-inch (25mm) at both sides
SHIP	120 lb (54 kg)	130 lb (59 kg)	<b>INSTALLATION REQUIREMENTS</b> This appliance must be installed level. It must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
<b>CARTON DIMENSIONS: (H x W x D)</b> 41" x 35" x 35" (1041mm x 889mm x 889mm)			

OPTIONS & ACCESSORIES			
<input type="checkbox"/> Bumper, Full Perimeter	5006782	<input type="checkbox"/> Legs, 6" (152mm), Flanged (SET OF FOUR)	5004863
<input type="checkbox"/> Handle, Push/Pull	55662	HACCP Network Options (ELECTRONIC CONTROL ONLY)	
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635	REFER TO SPECIFICATION # 9015 FOR APPLICABLE PART NUMBERS	
<input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round	4459	<input type="checkbox"/> HACCP Documentation	
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE		<input type="checkbox"/> HACCP with Kitchen Management	
<input type="checkbox"/> 5" (127mm)	5004862	<input type="checkbox"/> Probe, Internal Temperature (ELECTRONIC CONTROL) AVAILABLE	
<input type="checkbox"/> 2-1/2" (64mm)	5008022	<input type="checkbox"/> Security Panel with Lock	5006787
<input type="checkbox"/> Door Lock with Key	LK-22567	<input type="checkbox"/> Shelf, Chrome Wire	SH-2107
<input type="checkbox"/> Drip Pan, 1" (25mm) deep	PN-2122	<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire	SH-2326
<input type="checkbox"/> Drip Tray - External	1007267	<input type="checkbox"/> Stacking Hardware	5004864

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