



Commercial Kitchen Equipment Parts

ALTO SHAAM 500-S

Alto Shaam 500-S document

Provided by PartHubz

parthubz.com

833-700-8006 | support@parthubz.com



500-S SERIES

LOW TEMPERATURE HOT HOLDING CABINETS

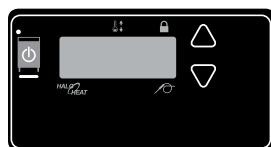


- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Close temperature tolerance and even heat application maintain ideal serving temperatures 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.

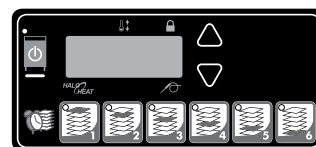
Single compartment holding cabinet with a 20 gauge stainless steel exterior and door. The cabinet includes one (1) Simple control with ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); heat indicator light; temperature display key, and digital display.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



IP X3

FACTORY INSTALLED OPTIONS

- Electrical Choices
 - ☐ 120V
 - ☐ 208-240V
 - ☐ 230V
- Cabinet Choices
 - ☐ Reach-In, standard
 - ☐ Pass-Through, optional
- Exterior Panel Color Choices:
 - ☐ Stainless steel, standard
 - ☐ Burgundy, optional
 - ☐ Custom color, 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
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.

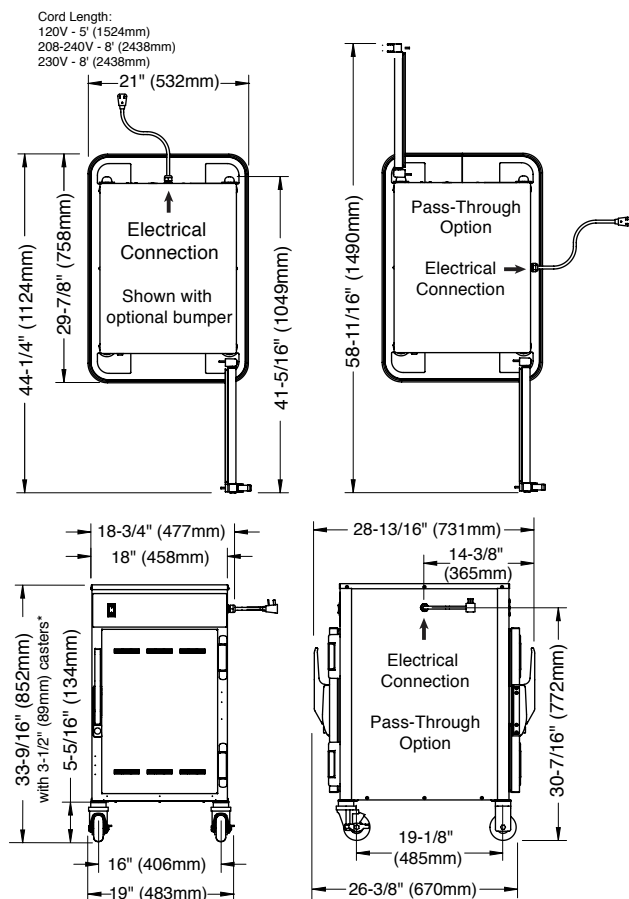
PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA

FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

www.alto-shaam.com


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	1	60	8.4	1.0	NEMA 5-15P, 15A-125V PLUG
208	1	60	3.7	.76	NEMA 6-15P, 15A-250V PLUG
240	1	60	4.2	1.0	15A-250V PLUG (USA ONLY)
230	1	50/60	4.1	.95	CEE 7/7 PLUG RATED 250V
					CH2-16P PLUG RATED 250V
					BS 1363 (U.K. ONLY) PLUG RATED 250V

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
 ON WIRE SHELVES ONLY

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.) 110 lb (50 kg) SHIP: 150 lb (68 kg)

CARTON DIMENSIONS: (L x W x H)

35" x 23" x 41" (889mm x 584mm 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	☐ Drip Pan with Drain, 1-7/8" (48mm) deep	14813
☐ Handle, Push/Pull	55662	☐ Drip Pan without Drain, 1-7/8" (48mm) deep	11898
☐ Carving Holder, Prime Rib	HL-2635	☐ Drip Tray - External	5010736
☐ Carving Holder, Steamship (Cafeteria) Round	4459	☐ Legs, 6" (152mm), Flanged (SET OF FOUR)	5011149
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE		☐ Security Panel with Lock	5013939
☐ 5" (127mm)	5004862	☐ Shelf, Chrome Wire	SH-2107
☐ 2-1/2" (64mm)	5008022	☐ Shelf, Stainless Steel, Flat Wire	SH-2326
☐ Door Lock with Key	LK-22567	☐ Stacking Hardware	5004864



Commercial Kitchen Equipment Parts

Find more Alto Shaam equipment resources at

parthubz.com/equipment/alto-shaam

Need parts or service?

Call 833-700-8006

support@parthubz.com

parthubz.com