500-S
Low Temperature
Hot Food Holding Cabinet

ALTO-SHAAM

Keeping food that has been cooked to perfection hot and fresh until the moment it is served demands the gentle precision of Alto-Shaam's exclusive Halo Heat® technology. With controlled temperatures and a closed environment free from forced air, harsh heating elements and added humidity, food is kept warm and flavorful, just as intended.
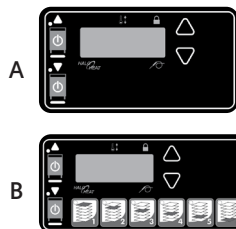
Standard features

- Simple and intuitive pushbutton control that commands all appliance functions with easily identifiable icons
- Halo Heat—a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life
- Stainless steel interior resists corrosion
- Digital control senses temperature drops faster, providing quick heat recovery time
- Close temperature tolerance and even heat application maintain ideal serving temperature throughout the cabinet
- Door venting holds crispy food better

Deluxe control option (select one)

Deluxe control features SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.

☐ Deluxe control **(A)**
☐ Deluxe control with probe **(A)**
☐ Deluxe control with six (6) independent shelf timers **(B)**
☐ Deluxe control with probe and shelf timers **(B)**

A

B

TEMPERATURE

Temperature range: 60°F to 200°F (16°C to 93°C)

CAPACITY

6 Six full-size or GN 1/1 pans 2-1/2" (65mm) deep
3 Three full-size or GN 1/1 pans 4" (100mm) deep
11 Eleven half-size sheet pans 1" (25mm) deep
2 Two side racks with eleven pan positions spaced on 1-3/8" (35mm) centers

60 lb (27 kg) product maximum

50 qt (47,5 L) volume maximum

Includes two wire shelves. Additional shelves required for maximum capacity.

500-S

Configurations (select one)

Door swing
☐ Right hinged, standard
☐ Left hinged, optional

Cabinet choices
☐ Reach-in, standard
☐ Pass-through, optional—note: pass-through cabinets cannot have doors hinged on the same side

Electrical
☐ 120V, 1 ph   ☐ 208–240V, 1 ph
☐ 230V, 1 ph

Exterior panel color choices
☐ Stainless steel, standard
☐ Burgundy, optional
☐ Custom color, optional

Accessories (select all that apply)
☐ Bumper, full perimeter (501161)—not available with 2-1/2" casters
☐ Handle, push/pull (55662)
☐ Door lock with key (LK-22567)
☐ Security panel with lock—requires door lock (LK-22567)(5013939)
☐ Drip tray—external (5010736)
☐ Legs, 6" (152mm), flanged—set of four (5011149)
☐ Stacking hardware (5004864)
☐ Carving holder, prime rib (HL-2635)
☐ Carving holder, steamship (cafeteria) round (4459)
☐ Drip pan with drain, 1-7/8" (48mm) deep (14813)
☐ Drip pan without drain, 1-7/8" (48mm) deep (11898)
☐ Shelf, chrome wire (SH-2107)
☐ Shelf, stainless steel, flat wire (SH-2326)

Casters, stem—2 rigid, 2 swivel w/ brake
☐ 5" (127mm) (5004862)
☐ 2-1/2" (64mm) (5008022)—standard
☐ 3-1/2" (89mm) (5008017)

Additional Features
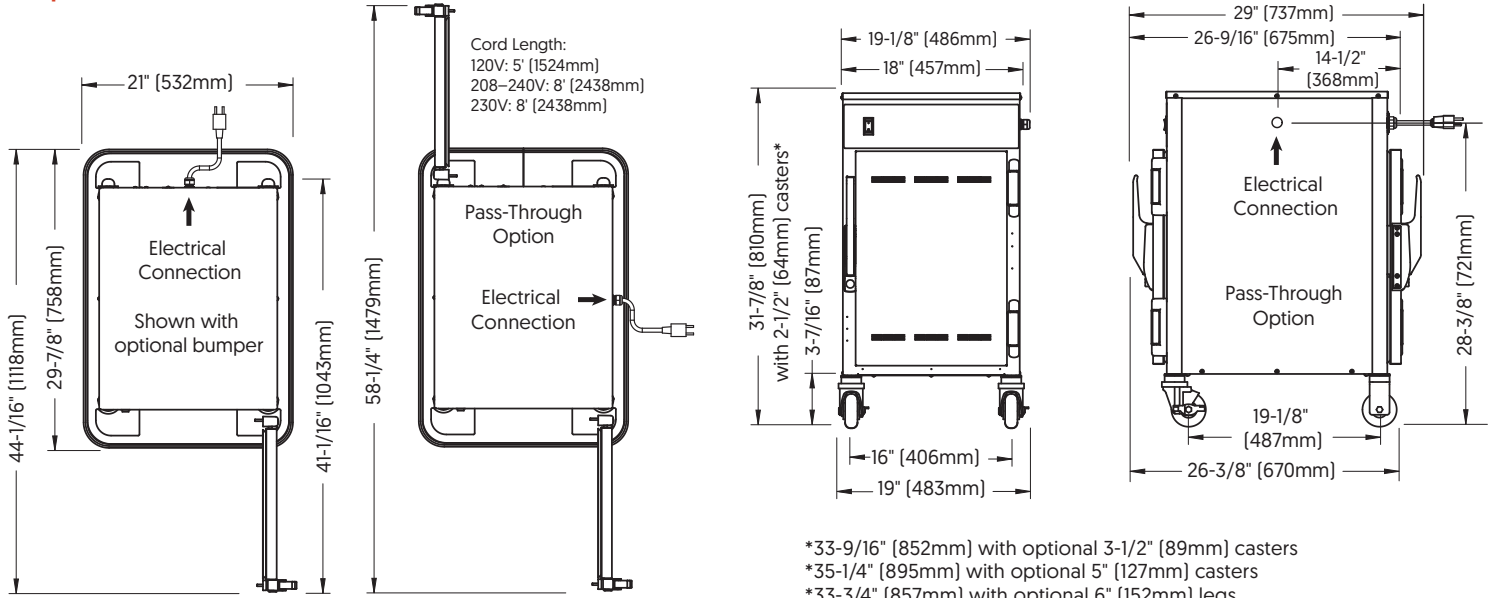☐ Stackable design—500-S with 500-S holding cabinet, 500-TH-II or 500-TH/III Cook & Hold oven.

500-S

Specification

ALTO-SHAAM®

Cord Length:
120V: 5' (1524mm)
208–240V: 8' (2438mm)
230V: 8' (2438mm)

21" (532mm)

Electrical
Connection

Shown with
optional bumper

44-1/16" [1118mm]
29-7/8" (758mm)

58-1/4" [1479mm]
41-1/16" [1043mm]

Pass-Through
Option

Electrical
Connection

19-1/8" [486mm]
18" (457mm)

31-7/8" [810mm]
with 2-1/2" (64mm) casters*
3-7/16" [87mm]

16" (406mm)
19" (483mm)

29" [737mm]
26-9/16" (675mm)
14-1/2"
[368mm]

Electrical
Connection

Pass-Through
Option

28-3/8" [72mm]

19-1/8"
(487mm)
26-3/8" (670mm)

*33-9/16" (852mm) with optional 3-1/2" (89mm) casters
*35-1/4" (895mm) with optional 5" (127mm) casters
*33-3/4" (857mm) with optional 6" (152mm) legs

DIMENSIONS

Model 500-S	**Exterior (H x W x D)** with 2-1/2" casters 31-7/8" x 19" x 26-3/8" [810mm x 483mm x 670mm]
	Pass-Through Exterior with 2-1/2" casters 31-7/8" x 19-1/8" x 29" [810mm x 486mm x 737mm]
	Ship Dimensions (L x W x H)*
500-S	35" x 23" x 41" [889mm x 584mm x 1041mm]

Interior (H x W x D)
20" x 14-3/8" x 21-1/2" [507mm x 362mm x 546mm]

Net Weight
110 lb [50 kg]

Ship Weight*
150 lb [68 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.

CHECK FIRST

- Appliance must be installed level.
- Appliance 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.

CLEARANCE

Top:	2" [51mm]
Left:	1" [25mm]
Right:	1" [25mm]
Back:	3" [76mm]

ELECTRIC

500-S	V	Ph	Hz	A	kW	Cord & Plug	
120V	120	1	50/60	8.4	1.0	NEMA 5-15p 15A-125V plug	
208-240V	208	1	50/60	3.7	.76	NEMA 6-15p 15A-250V plug (U.S.A. only)	
	240	1	50/60	4.2	1.0		
230V	230	1	50/60	4.1	.95	plugs rated 250V CEE 7/7	
						CH2-16p	
						BS 1363 (U.K. only)	
						AS/NZS 3112	

HEAT

Heat of rejection

500-S	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	203	0.06