

ALTO SHAAM® Cooking and Holding Ovens

500-TH-II SERIES

- ◆ **HALO HEAT...** a controlled, uniform heat source that gently cooks, holds and surrounds foods for better appearance, taste, and longer holding life.
- ◆ Reduces product shrinkage.
- ◆ Induces natural enzyme action in meat for tenderizing.
- ◆ Retains more product moisture, flavor, and minerals.
- ◆ Provides product uniformity and consistency.
- ◆ Reduces labor and evens-out work loads.
- ◆ Cooks and holds meat, poultry, fish, potatoes, casseroles, vegetables, and reheats frozen convenience foods.
- ◆ Non-magnetic stainless steel interior, side racks, and wire shelves resist corrosion.
- ◆ Stackable design for additional capacity.
- ◆ No hoods or vents required (most areas).
- ◆ No fire extinguisher system required.
- ◆ Adjustable thermostats.
- ◆ Less energy usage.



MODEL 500-TH-II



Sizes and Specifications



500-TH-II with optional casters

MODEL 500-TH-II COOKING & HOLDING OVEN

Single compartment, small capacity oven. 20 gauge stainless steel exterior and door with magnetic door latch. The oven is equipped with two (2) stainless steel side racks; two (2) stainless steel wire shelves; and one (1) stainless steel drip pan, with grease drain all removable for easy cleaning. The oven is furnished with one (1) external stainless steel drip tray with removable pan.

Oven control features an ON/OFF switch; one (1) cook thermostat, 100° to 325°F (38° to 163°C); one (1) hold thermostat, 60° to 200°F (16° to 93°C); one (1) 12-hour cooking timer; one (1) cooking indicator light; and one (1) holding indicator light.

MODEL 500-TH-II/D DELUXE COOKING & HOLDING OVEN

is equipped with the same features as the Model 500-TH-II, and also includes an 8" x 8" (203mm x 203mm) window door.



5-Year Limited Warranty
on all cook and hold heating elements
(EXCLUDES LABOR).

STACKABLE DESIGN

500-TH-II Cooking & Holding Oven can be stacked with an identical oven, or can be combined and stacked with a ... **Model 500-S Holding Cabinet**

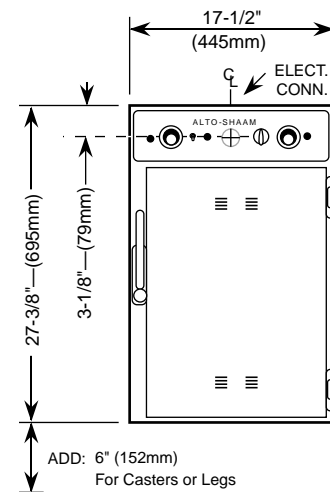
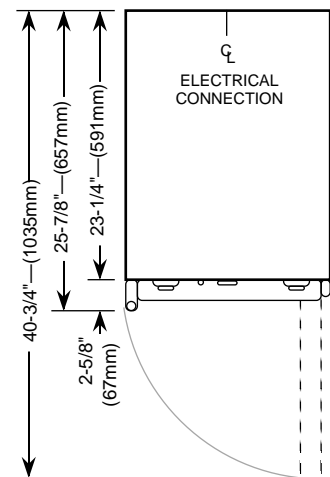
When ordering a combination of units:

1. Indicate top & bottom placement
2. Order Stacking Hardware 5000811
3. Order Casters 4007
or
Order Legs 5205

Cook/Hold Oven & Carving Shelf can be combined for a complete Hot Food Carving Station. For additional information on Carving Shelves, see the specification sheet for the Model 100-HSL/TM.

SPECIAL INFORMATION

- ◆ Right-hand door swing is standard. Left-hand doors are available as a special order.



MODEL	500-TH-II	500-TH-II/D
PRODUCT CAPACITY	Up to 40 lb (18 kg) maximum	
INTERIOR	18 gauge non-magnetic stainless steel — two (2) non-magnetic stainless steel side racks with 1-3/8" (35mm) shelf spacing — two (2) non-magnetic stainless steel wire shelves (SH-2326) — one (1) stainless steel drip pan with grease drain (14813) — one (1) stainless steel external drip tray	
INSIDE DIMENSIONS	W x D x H: 14" x 21-1/2" x 19-3/4" (356mm x 546mm x 502mm)	
PAN CAPACITY	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: GASTRONORM 1/2: Eight (8) 10" x 12" x 2-1/2" (265mm x 325mm x 65mm) Six (6) 10" x 12" x 4" (265mm x 325mm x 100mm)	
ELECTRICAL	120 V.A.C. — 60 Hz, 1 ph 1950 Watts 16.0 Amps	NEMA 5-20P 20A — 125V PLUG
	208-240 V.A.C. — 60 Hz, 1 ph 3000 Watts (maximum) 12.5 Amps (maximum)	NO CORD & PLUG
	230 V.A.C. — 50 Hz, 1 ph 2750 Watts 12.0 Amps	CEE 7/7 220-230V PLUG
NET WEIGHT	139 lb (63 kg)	141 lb (65 kg)
SHIP WEIGHT	150 lb (68 kg)	152 lb (69 kg)
OPTIONS & ACCESSORIES	Bumper Guards 5221 Carving Holder — Prime Rib HL-2635 Casters, 5" (127mm) 4007 Door Lock with Key . . . LK-22567	Drip Pan with drain 14813 Legs, 6" (152mm) 5205 Security Panel Control Cover — with Key Lock for Handle 4366 Shelves, S/S Wire SH-2326 Stacking Hardware 5000811



ALTO SHAAM HALO HEAT COOK/HOLD/SERVE SYSTEMS

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