

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.

Single compartment oven with 20 gauge, non-magnetic stainless steel exterior and door with magnetic door 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 3-1/2" (89mm) casters — 2 rigid, and 2 swivel with brake.

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); and one (1) twelve-hour timer. Control includes one (1) cooking indicator light and one (1) holding indicator light. Each oven is equipped with a voltage conversion switch, located on the back of the oven, for voltage selection (208 to 240 V.A.C.) at time of installation.

MODEL 500-TH-II: Low temperature cook and hold oven with manual control.



FACTORY INSTALLED OPTIONS

- Right-hand door swing is standard.
 - ➔ Specify left-hand door as a special order.
- Reach-in compartment is standard.
 - ➔ Specify pass-through design as a special order.
** Pass-through ovens cannot have all doors hinged on the same side.*
- Cooking thermostat limit set at 250°F for restricted areas of the U.S.A.
 - ➔ Specify on order as required.
- Solid door is standard. Specify door with window as a special order.
 - ➔ Right-hand door with window. [15855R]
 - ➔ Left-hand door with window. [15857R]

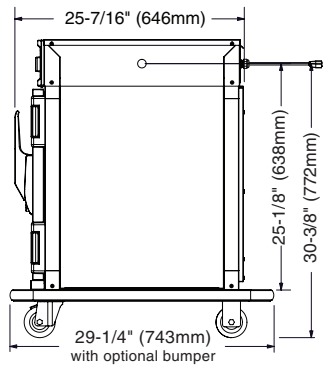
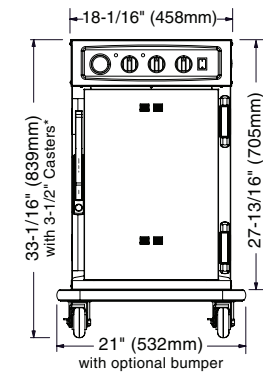
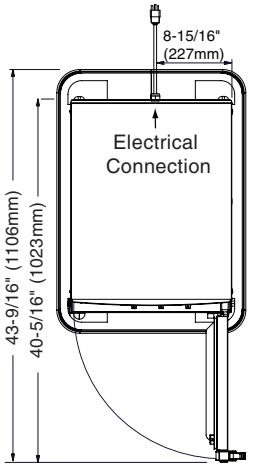


ADDITIONAL FEATURES

- **Stackable Design**
500-TH-II can be stacked with an identical oven, a 500-TH/III Cooking & Holding Oven or a Model 500-S Holding Cabinet. Indicate top and bottom placement.





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



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

DIMENSIONS: H x W x D	
EXTERIOR:	33-1/16" x 18-1/16" x 25-7/16" (839mm x 458mm x 646mm)
INTERIOR:	20" x 14-3/8" x 21-1/4" (508mm x 365mm x 540mm)

ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG	
120	1	60	16	1.92		NEMA 5-20P 20A - 125V PLUG
208-240 (UL)	1	60	12.5	3.0	NO CORD & PLUG	
at 208	1	60	10.6	2.2		
at 240	1	60	12.2	2.93		
230	1	50	12	2.75		CEE 7/7 220-230V PLUG

PRODUCT \ PAN CAPACITY		
40 lbs (18 kg) MAXIMUM		
VOLUME MAXIMUM: 30 QUARTS (38 LITERS)		
PANS:		
	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:	
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)

CLEARANCE REQUIREMENTS	
3-inches (76mm) at the back, 2-inches (51mm) at the top, and 1-inch (25mm) at both sides	
WEIGHT	
NET: 150 lb (68 kg)	SHIP: 165 lb (75 kg) EST.
CARTON DIMENSIONS: (H x W x D)	
41" x 35" x 35" (1041mm x 889mm x 889mm)	

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	5006782	<input type="checkbox"/>	Door Lock with Key	LK-22567
<input type="checkbox"/>	Carving Holder, Prime Rib	HL-2635	<input type="checkbox"/>	Drip Pan with Drain	14813
<input type="checkbox"/>	Carving Holder, Steamship (Cafeteria) Round	4459	<input type="checkbox"/>	Legs, 6" (152mm), Flanged (SET OF FOUR)	5004863
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE			<input type="checkbox"/>	Security Panel w/ Key Lock	5006787
<input type="checkbox"/>	5" (127mm)	5004862	<input type="checkbox"/>	Shelf, Stainless Steel, Flat Wire	SH-2326
<input type="checkbox"/>	2-1/2" (64mm)	5008022	<input type="checkbox"/>	Stacking Hardware	5004864