

ALTO SHAAM® Catering Warmers

500-E

- ◆ **HALO HEAT...** a controlled, uniform heat source that gently surrounds foods for better appearance, taste, and longer holding life.
- ◆ Retains product moisture and color with no transfer of flavors.
- ◆ Designed to accept standard steam table (gastronorm) pans.
- ◆ Holds and transports food at proper temperatures.
- ◆ Fully insulated for heat retention during transport.
- ◆ Product moisture is retained without adding water.
- ◆ Holds meats, poultry, fish, potatoes, casseroles, vegetables, biscuits, rolls, etc.
- ◆ Non-magnetic stainless steel interior resists corrosion.
- ◆ ON/OFF Adjustable thermostat.
- ◆ Holding temperature gauge monitors inside air temperature.
- ◆ Two carrying handles on each side of cabinet for easy lifting.
- ◆ Stackable design adds convenience — saves space.
- ◆ Optional caster stand assembly provides additional mobility.
- ◆ Low energy usage.



MODEL 500-E/HD

Electronic Control Option

- ◆ Solid state electronic control option simplifies temperature setting, has a clear, easy-to-read LED display, and is adjustable in increments of 1 degree.



MODEL 500-E/Deluxe

HALO HEAT®

Sizes and Specifications



500-E/HD Warmer

Single compartment holding cabinet with 22 gauge non-magnetic stainless steel exterior and door. The door is furnished with one (1) magnetic door latch with positive catch. The cabinet is controlled by one (1) ON/OFF adjustable thermostat, 60° to 200°F (16° to 93°C); includes one (1) indicator light; and one (1) holding temperature gauge to monitor interior air temperature. The cabinet interior includes three (3) sets of pan slide supports attached directly to the inside walls of the cabinet. Standard pan slide supports are designed to accommodate 4" (102mm) deep full-size pans (GN 1/1). The exterior cabinet is furnished with four (4) carrying handles.

500-E/Deluxe

is equipped with the same features as Model 500-E/HD, with a window in the door and an electronic control configuration. Included is one (1) ON/OFF power switch; solid state control with 4-digit LED display, up and down arrow keys for temperature adjustment and indicator lights.

Clearance: Minimum clearances are required for proper air ventilation including 3-inches (76mm) at the back, 2-inches (51mm) at the top, and 1-inch (25mm) at both sides. On site venting for proper airflow must also be provided for built-in installations.

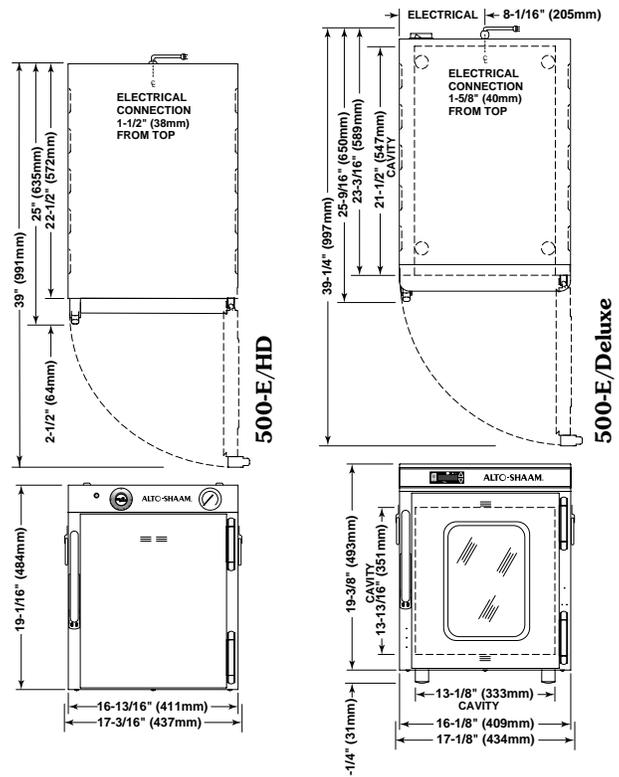
STACKABLE DESIGN

500-E/HD stacked height is 38-1/8" (968mm). There are four (4) 3/16" (c. 5mm) rounded projections on the top and bottom of each cabinet to permit stacking without additional hardware.

500-E/Deluxe stacked height is 40-1/16" (1018mm). A center support stacking hardware kit must be used to stack the deluxe cabinets **E5091**

Optional transport latches can be ordered to secure cabinets together for transport. For each pair of cabinets to be secured, order one (1) set of two (2) transport latches **LT-2035**

MODEL	500-E	
PRODUCT CAPACITY	Up to approximately 43-1/2 qts (42 liters) max.	
INTERIOR	22 gauge non-magnetic (non-corrosive) stainless steel — Three (3) sets of stainless steel pan slide supports spaced at 4-3/8" (111mm) centers	
INSIDE DIMENSIONS (W x D x H)	500-E/HD: 13-1/4" x 21-1/2" x 14" (337mm x 546mm x 356mm) 500-E/Deluxe: 13-1/8" x 21-1/2" x 13-13/16" (333mm x 547mm x 351mm)	
PAN CAPACITY	STANDARD: FULL SIZE PANS: GASTRONORM: — Three (3) 12" x 20" x 4" (1/1: 530 x 325 x 100mm) ONE-HALF SIZE PANS: — Six (6) 12" x 10" x 4" (1/2: 265 x 325 x 100mm) OPTION: FULL SIZE PANS: GASTRONORM: — Four (4) 12" x 20" x 2-1/2" (1/1: 530 x 325 x 65mm) ONE-HALF SIZE PANS: — Eight (8) 12" x 10" x 2-1/2" (1/2: 265 x 325 x 65mm) One (1) set of #11002 Pan Slide Supports must be ordered for placement in the center slide support position. These slide supports adjust the pan positions to 3" (76mm) centers to accommodate 2-1/2" (64mm) deep pans.	
ELECTRICAL	125 V.A.C. - 50/60 Hz, 1ph 500 Watts, 4.0 Amps	NEMA 5-15P 15A-125V Plug
	208-240 V.A.C. - 50/60 Hz, 1ph 1050 Watts (max.), 4.4 Amps (max.)	NEMA 6-15P 15A-250V Plug
	230 V.A.C. - 50/60 Hz, 1ph 1000 Watts, 4.3 Amps (500-E/HD)	CEE 7/7 220-230V Plug
	230 V.A.C. - 50/60 Hz, 1ph 750 Watts, 3.3 Amps (500-E/Deluxe)	CEE 7/7 220-230V Plug
WEIGHT	500-E/HD 59 lb (27 kg) NET 500-E/Deluxe 76 lb (34 kg) NET	68 lb (31 kg) SHIP 85 lb (39 kg) SHIP
OPTIONS & ACCESSORIES	500-E 500-E/Deluxe Casters*, 3" (76mm) (4) 14227* Casters*, 5" (127mm) (4) 4007* Caster Stand Assembly with 5" (127mm) casters (4) . . 15377 5205* Legs*, 6" (152mm) (4) 15378 Leg Stand Assembly, with 6" (152mm) legs (4) 11002 Pan Slide Support (2 REQUIRED) SH-2107 Shelf, chrome plated wire E-5089* Stand Base Assembly E-5091 Stacking Hardware (CENTER SUPPORT, BETWEEN UNITS) LT-2035 Transport Door Latches (FACTORY INSTALLATION)	



*stand base assembly must be ordered when ordering casters or legs

ALTO SHAAM HALO HEAT COOK/HOLD/SERVE SYSTEMS

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