

# 500-E

## CATERING WARMER



500-E/HD



• 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.



500-E/Deluxe

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 spaced at 4-3/8" (111mm) centers attached directly to the inside walls of the cabinet. The supports are designed to accommodate 4" (102mm) deep full-size pans (GN 1/1). The exterior cabinet is furnished with four (4) carrying handles. Two (2) standard warmers can be stacked without additional hardware. Optional latches available to secure cabinets for transport.

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. Two (2) deluxe warmers can be stacked with an optional center support stacking hardware kit. Optional latches available to secure cabinets for transport.

- MODEL 500-E/HD:** Portable, stackable catering warmer with standard control
- MODEL 500-E/Deluxe:** Portable, stackable catering warmer with electronic control



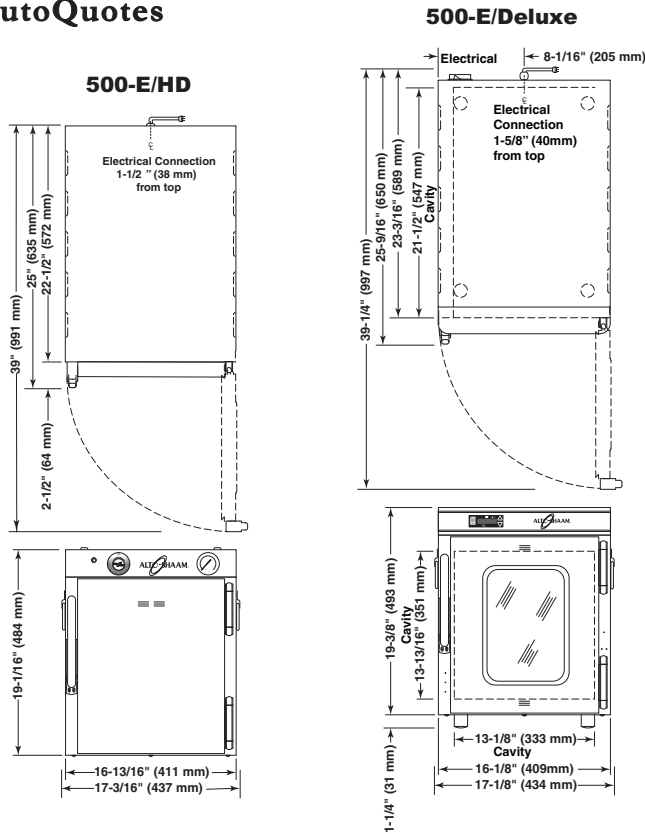
### ELECTRONIC CONTROL OPTION

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








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](http://www.alto-shaam.com)



500-E/HD DIMENSIONS: H x W x D	
<b>EXTERIOR:</b>	19-1/16" x 17-3/16" x 25" (484mm x 437mm x 635mm)
<b>INTERIOR:</b>	14" x 13-1/4" x 21-1/2" (356mm x 337mm x 546mm)
<b>EXTERIOR STACKED HEIGHT:</b>	38-1/8" x 17-3/16" x 25" (968mm x mm x 635mm)

500-E/DELUXE DIMENSIONS: H x W x D	
<b>EXTERIOR:</b>	20-5/8" x 17-1/8" x 25-9/16" (524mm x 434mm x 650mm)
<b>INTERIOR:</b>	13-13/16" x 13-1/8" x 21-1/2" (333mm x 337mm x 546mm)
<b>EXTERIOR STACKED HEIGHT:</b>	40-1/16" x 17-1/8" x 25-9/16" (1018mm x 434mm x 650mm)

ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	PLUG CONFIG.	
125 (500-E/HD)	1	60	4.0	0.5		NEMA 5-15P 15A-125V PLUG
120 (500-E/Deluxe)	1	50/60	5.5	0.6		NEMA 5-15P 15A-125V PLUG
208-240 (500-E/HD)	1	50/60	5.0-5.5	1.0-1.3		NEMA 6-15P 15A-250V PLUG
230 (500-E/HD)	1	50/60	5.0	1.2		CEE 7/7 220-230V PLUG
230 (AGCY) (500-E/Deluxe)	1	50	3.3	0.8		CEE 7/7 220-230V PLUG

**CLEARANCE REQUIREMENTS**  
3" (76mm) from top, back and sides.

**INSTALLATION REQUIREMENTS**  
On-site venting for proper airflow must also be provided for built-in installations.

STANDARD PRODUCT PAN CAPACITY	
43.5 qts (42 liters) MAXIMUM MAX. VOLUME: 7.5 qt. (9.5 L)	
FULL-SIZE PANS:	Three (3) 12" x 20" x 4" GN 1/1 (325mm x 530mm x 100mm)
HALF-SIZE PANS:	Six (6) 12" x 10" x 4" GN 1/2 (325mm x 265mm x 100mm)

OPTIONAL PRODUCT PAN CAPACITY	
FULL-SIZE PANS:	Four (4) 12" x 20" x 2-1/2" GN 1/1 (325mm x 530mm x 65mm)
HALF-SIZE PANS:	Eight (8) 12" x 10" x 2-1/2" GN 1/2 (325mm x 265mm 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" (65mm) deep pans.	

WEIGHT	500-E/HD	500-E/Deluxe
<b>NET WEIGHT:</b>	59 lb (27 kg)	76 lb (34 kg)
<b>SHIP WEIGHT:</b>	68 lb (31 kg)	85 lb (39 kg)
<b>CRATE DIMENSIONS:</b> 28" x 24" x 32" (711mm x 610mm x 813mm) (H x W x D) (GROUND TRANSPORT)		

OPTIONS & ACCESSORIES	500-E	500-E/Deluxe
<input type="checkbox"/> Casters*, 3" (76mm) (4)	—	14227*
<input type="checkbox"/> Casters*, 5" (127mm) (4)	—	4007*
<input type="checkbox"/> Caster Stand Assembly with 5" (127mm) casters (4)	15377	—
<input type="checkbox"/> Legs*, 6" (152mm) (4)	—	5205*
<input type="checkbox"/> Leg Stand Assembly, with 6" (152mm) legs (4)	15378	—
<input type="checkbox"/> Pan Slide Support (2 required)	11002	—
<input type="checkbox"/> Shelf, chrome plated wire	SH-2107	—
<input type="checkbox"/> Stand Base Assembly	—	E5089*
<input type="checkbox"/> Stacking Hardware (center support, between units)	—	E5091
<input type="checkbox"/> Transport Door Latches (factory installation)	LT-2035	—

\*Stand base assembly must be ordered when ordering casters or legs