

500-S/HD MARINE

LOW TEMPERATURE HOT HOLDING CABINET



- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Non-magnetic stainless steel interior resists corrosion.
- Casters provide easy mobility.

Single compartment holding cabinet with 22 gauge stainless steel door with magnetic catch. Included are two (2) stainless steel side racks with eleven (11) pan positions spaced at 1-3/8" (35mm) centers, two (2) stainless steel wire shelves, and one set of 3" (76mm) heavy duty casters - 2 rigid and 2 swivel with brake.

Solid state electronic control simplifies temperature setting and has a clear, easy-to-read LED display with a temperature range of 60° to 200°F (16° to 93°C), and includes our patented SureTemp™ heat recovery system. SureTemp reacts immediately to compensate for any loss of heat whenever the door is opened. If the door has been left open for more than three minutes, the control will beep as a reminder.

MODEL 500-S/HD MARINE: Holding cabinet with heavy duty 22 gauge stainless steel exterior casing.

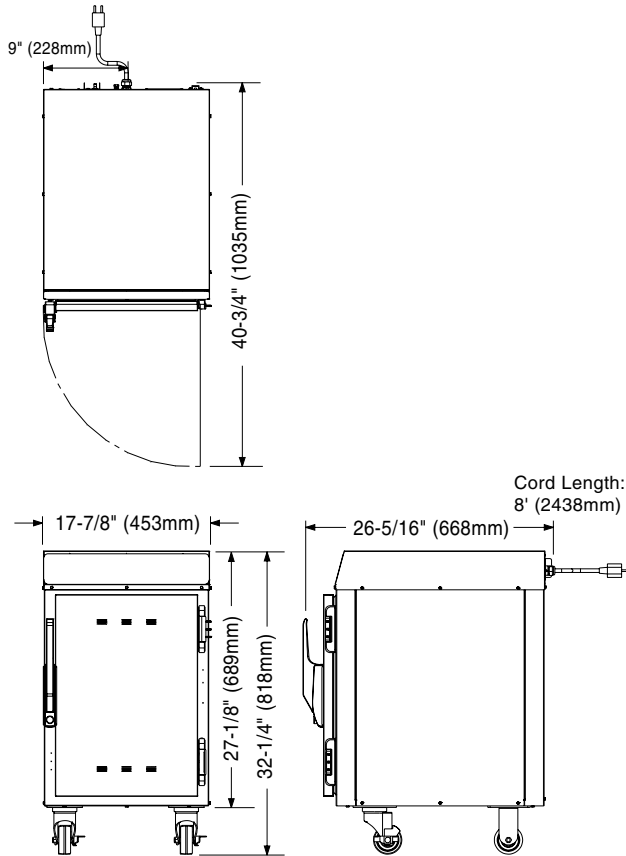
FACTORY INSTALLED OPTIONS

- Right-hand door swing is standard.
 - Specify Left-hand door as a special order.




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DIMENSIONS: H x W x D	
EXTERIOR:	32-1/4" x 17-7/8" x 26-5/16" (818mm x 453mm x 668mm)
INTERIOR:	20-1/4" x 14-1/4" x 21-1/2" (514mm x 362mm x 546mm)

ELECTRICAL					
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG INCLUDED
230	1	50/60	4.2	.99	 CEE 7/7 220-230V PLUG

PRODUCT\PAN CAPACITY		
60 lbs (27kg) MAXIMUM		
VOLUME MAXIMUM: 37.5 QUARTS (47.5 LITERS)		
	FULL-SIZE PANS:	GASTRONORM 1/1:
Five (5)	20" x 12" x 2-1/2"	(530mm x 325mm x 65mm)
Four (4)	20" x 12" x 4"	(530mm x 325mm x 100mm)
	HALF-SIZE PANS	GASTRONORM 1/2:
Ten (10)	10" x 12" x 2-1/2"	(265mm x 325mm x 65mm)
Eight (8)	10" x 12" x 4"	(265mm x 325mm x 100mm)

CLEARANCE REQUIREMENTS	
BACK	3" (76mm)
TOP	2" (51mm)
EACH SIDE	1" (25mm)
WEIGHT	
NET: 104 lb (47 kg)	SHIP: 118 lb (53 kg)
CARTON DIMENSIONS: (L x W x H) 40" x 40" x 42" (1016mm x 1016mm x 1067mm)	

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"/> Carving Holder, Prime Rib	HL-2635	<input type="checkbox"/> Drip Tray - External	4018
<input type="checkbox"/> Drip Pan*	PN-2122	<input type="checkbox"/> Legs, Flanged, 6" (152mm)	LG-32067
*WILL DECREASE PAN CAPACITY BY ONE SHELF		<input type="checkbox"/> Shelf, Stainless Steel	SH-2326