

500-TH/III

Low Temperature Electronic 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 or by probe to sense internal product temperature and automatically converts from cook mode to hold mode once the set parameters have been reached.
- 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.
- Eight programmable menu buttons stores favorite recipes into memory (cook/hold/time/probe set-points). Reduces operational requirements to simply loading the oven, pushing the power button, the preset menu button, and start.
- Clear, easy-to-read LED display indicates cook time remaining or the full range of programmed operating parameters.
- When cooking by probe, the oven maintains a record of the highest and lowest temperatures sensed by the food probe to assure foods are cooked to the temperature required.
- Oven includes the patented SureTemp™ heat recovery system to assure immediate compensation for any heat loss whenever the door is opened and provides an audible reminder if the door has been left open for more than three minutes.
- Antimicrobial handle retards the growth of illness-causing pathogens.

Short Form Spec

Alto-Shaam single compartment 500-TH/III Cook & Hold oven is constructed with a stainless steel exterior. Oven includes a stainless steel door with magnetic 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 2-1/2" (64mm) casters — 2 rigid, and 2 swivel with brake.

Deluxe control consists of a 4 digit LED display, On/Off button; cook temperature button with an adjustable cook range from 200°F to 325°F (93°C to 162°C); time control button with set-points from 1 minute to 24 hours; probe control button with adjustable set-points between 50°F and 195°F (10°C to 91°C); and hold temperature button with an adjustable hold range from 60°F to 205°F (15°C to 96°C). Control includes eight (8) programmable menu buttons with locking capability along with the ability to set individual cook and hold parameters; hold mode count-up timer, indicator lights for operation status; and start button. The control has a built-in lock out feature and is equipped with a voltage conversion feature to match the line voltage provided by the electric power supplier.

Model 500-TH/III: Low temperature electronic Cook & Hold oven with deluxe control.



ANSI/NSF 4



IP X3



Factory-installed Options

- Cabinet Choices
 - Reach-In, standard
 - Pass-Through, optional
 - Door Choices
 - Solid Door, standard
 - Window Door, optional
 - Door Swing Choices
 - Right-hand swing, standard
 - Left-hand swing, optional
- Note:** Pass-through cabinets cannot have all doors hinged on the same side.
- Electrical Choices
 - 120V
 - 208-240V
 - 230V

- HACCP Documentation, Data Logger [5015563]
 - On board Datalogger technology maintains accurate and timely recordkeeping
 - Register start time and end time
 - Register start temperature and end temperature
 - Interim time and temperature reporting is captured at 5 minute intervals
 - USB downloads facilitate record keeping on department management PC's
 - Electronic HACCP record keeping can be imported into Excel or other similar software for use in report writing and charting
 - Controller will retain the latest information for 30 days
 - Will record the product preset name (A-H) if a preset is used

Additional Features

- **Stackable Design**
Stackable with 500 Series single compartment ovens and holding cabinets. Order appropriate stacking hardware.



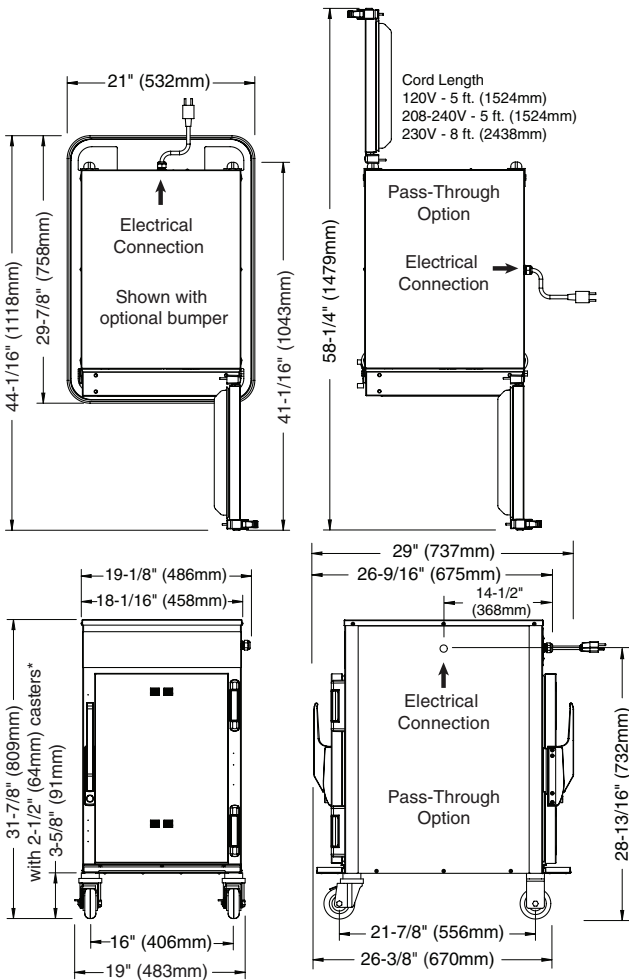
On all Cook & Hold heating elements (EXCLUDES LABOR).

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Low Temperature Electronic Cook & Hold Oven



*33-3/8" (848mm) - with optional 3-1/2" (89mm) casters
 *35-1/4" (894mm) - with optional 5" (127mm) casters
 *33-3/4" (857mm) - with optional 6" (152mm) legs

Dimensions: H X W X D							
Exterior:							
31-7/8" x 19" x 26-9/16" (809mm x 483mm x 675mm)							
Pass-through exterior:							
31-7/8" x 19-1/8" x 29" (809mm x 486mm x 737mm)							
Interior:							
20-1/16" x 14-3/8" x 21-1/2" (509mm x 365mm x 546mm)							
Electrical							
V	Ph	Hz	A	kW			
120	1	60	16.0	1.9		NEMA 5-20P 20A-125V PLUG	
208	1	60	11.2	2.7	CORD, NO PLUG		
240	1	60	12.5	3.0	PLUGS RATED 250V		
230	1	50/60	12.0	2.8	PLUGS RATED 250V		
	CEE 7/7		CH2-16P		BS 1363		AS/NZS 3112

Product\Pan Capacity			
40 lbs (18kg) maximum • Volume maximum: 30 quarts (38 liters)			
Oven is equipped with two (2) stainless steel side racks with eleven (11) pan positions spaced at 1-3/8" (35mm) centers			
Pan Size	Two (2) shelves provided	Maximum capacity with additional shelves	On side racks
Full size: 20" x 12" x 2-1/2" GN1/1: 530 x 325 x 65mm	Two (2) pans - 1 per shelf	Four (4) pans with two (2) additional shelves	Five (5)
Full size: 20" x 12" x 4" GN1/1: 530 x 325 x 100mm	Two (2) pans - 1 per shelf	Three (3) pans with one (1) additional shelf	Three (3)
Half size: 10" x 12" x 2-1/2" (265 x 325 x 65mm)	Four (4) pans - 2 per shelf	Eight (8) pans with two (2) additional shelves	Ten (10)
Half size: 10" x 12" x 4" (265 x 325 x 100mm)	Four (4) pans - 2 per shelf	Six (6) pans with two (2) additional shelves	Six (6)

Clearance Requirements	
Rear	3" (76mm) from non-heated surfaces 18" (457mm) from heat producing equipment
Top	2" (51mm)
Left, Right	1" (25mm)
Weight	
Net: 140 lb (64 kg) EST.	Ship: 180 lb (82 kg)
Carton dimensions: (L x W x H) 35" x 23" x 41" (889mm x 584mm x 1041mm)	

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.

Accessories			
<input type="checkbox"/> Bumper, Full Perimeter (Not available with 2-1/2" casters)	5011161	<input type="checkbox"/> Drip Pan with Drain, 1-7/8" (48mm) deep	14813
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635	<input type="checkbox"/> Drip Pan without Drain 1-7/8" (48mm) deep	11898
<input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round	4459	<input type="checkbox"/> Legs, 6" (152mm), Flanged (set of four)	5011149
Casters, Stem - 2 rigid, 2 swivel w/brake		<input type="checkbox"/> Probe, Sous Vide	PR-34747
<input type="checkbox"/> 5" (127mm)	5004862	<input type="checkbox"/> Security Panel w/ Key Lock	5013939
<input type="checkbox"/> 3-1/2" (89mm)	5008017	<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire	SH-2326
<input type="checkbox"/> Door Lock with Key	LK-22567	<input type="checkbox"/> Stacking Hardware	5004864



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