

ALTO SHAAM 500-S

LOW TEMPERATURE HOT HOLDING CABINETS

Single compartment holding cabinet with stainless steel exterior and door. The cabinet includes ON/OFF power switch, adjustable temperature knob with a temperature range of 16° to 93°C, indicator light and digital display.



STANDARD FEATURES

- 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.
- Stainless steel interior resists corrosion.
- Available in reach-in or pass-through design.
- Casters provide easy mobility.
- Can be stacked with an identical unit or cook/hold oven to save space.
- Antimicrobial handle retards the growth of illness-causing pathogens.

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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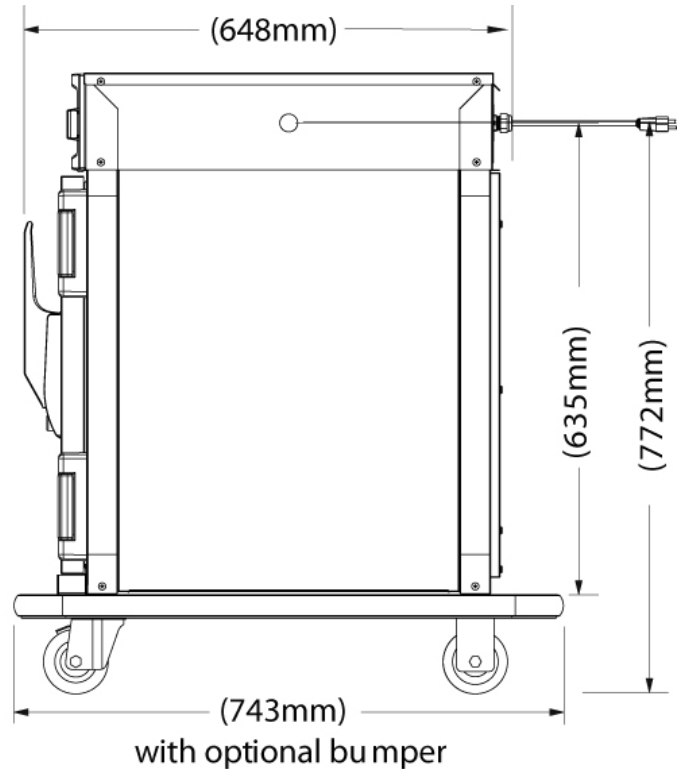
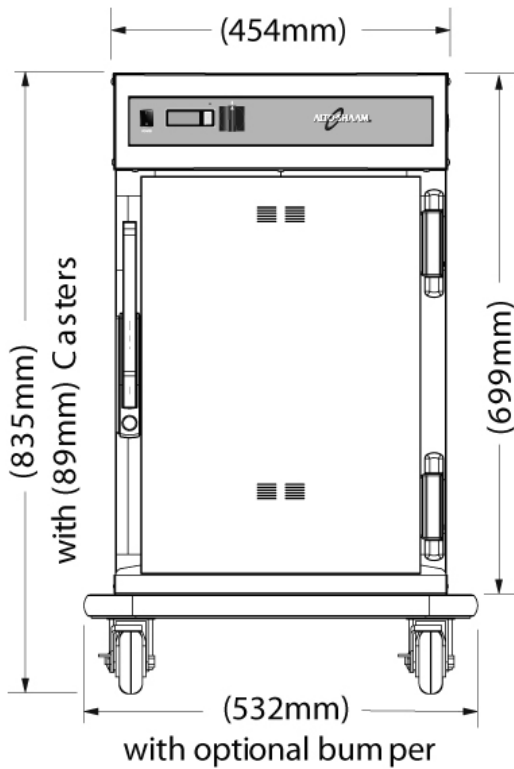
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ALTO SHAAM 500-S



- *810mm - with optional 64mm casters
- *870mm - with optional 127mm casters
- *876mm - with optional 152mm legs (approximate)

DIMENSIONS

External Dimension: 835H x 454W x 684D mm

Internal Dimensions: 508H x 366W x 540 mm

TECHNICAL DATA

Power Supply	10 amp single phase. 240 Volts
Voltage	240
Phase	1
Hertz	50
Amps	4.0
kW	0.93

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