

500-TH-II

LOW TEMPERATURE 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 and automatically converts from cook mode to hold mode.
- 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.
- Stackable design for additional capacity.
- Antimicrobial handle retards the growth of illness-causing pathogens.

Single compartment oven with 20 gauge, non-magnetic stainless steel exterior and door with magnetic door 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 3-1/2" (89mm) casters — 2 rigid, and 2 swivel with brake.

Oven control features an ON/OFF switch; one (1) cook thermostat, 100° to 325°F (38° to 163°C); one (1) hold thermostat 60° to 200°F (16° to 93°C); and one (1) twelve-hour timer. Control includes one (1) cooking indicator light and one (1) holding indicator light. Each oven is equipped with a voltage conversion switch, located on the back of the oven, for voltage selection (208 to 240 V.A.C.) at time of installation.

MODEL 500-TH-II: Low temperature cook and hold oven with manual control.



FACTORY INSTALLED OPTIONS

- Right-hand door swing is standard.
 - ➔ Specify left-hand door as a special order.
- Reach-in compartment is standard.
 - ➔ Specify pass-through design as a special order.
** Pass-through ovens cannot have all doors hinged on the same side.*
- Cooking thermostat limit set at 250°F for restricted areas of the U.S.A.
 - ➔ Specify on order as required.
- Solid door is standard. Specify door with window as a special order.
 - ➔ Right-hand door with window. [15855R]
 - ➔ Left-hand door with window. [15857R]





ADDITIONAL FEATURES

- **Stackable Design**
500-TH-II can be stacked with an identical oven, a 500-TH/III Cooking & Holding Oven or a Model 500-S Holding Cabinet. Indicate top and bottom placement.

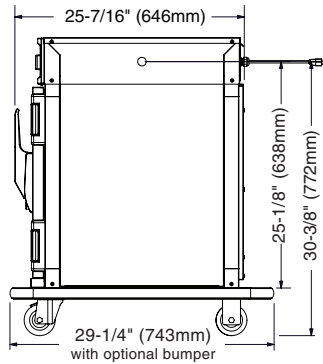
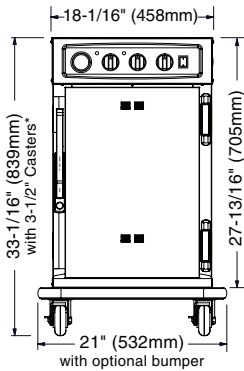
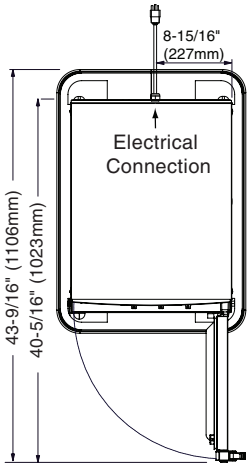


5-Year Limited Warranty...
on all cook and hold heating elements
(EXCLUDES LABOR).

| | |
|------------------------------|---|
| DIMENSIONS: H x W x D | |
| EXTERIOR: | 33-1/16" x 18-1/16" x 25-7/16" (839mm x 458mm x 646mm) |
| INTERIOR: | 20" x 14-3/8" x 21-1/4" (508mm x 365mm x 540mm) |

| ELECTRICAL | | | | | | |
|--------------|-------|----------|------|------|---|-------------------------------|
| VOLTAGE | PHASE | CYCLE/HZ | AMPS | kW | CORD & PLUG | |
| 120 | 1 | 60 | 16 | 1.92 |  | NEMA 5-20P 20A - 125V PLUG |
| 208-240 (UL) | 1 | 60 | 12.5 | 3.0 | NO CORD & PLUG | |
| at 208 | 1 | 60 | 10.6 | 2.2 | | |
| at 240 | 1 | 60 | 12.2 | 2.93 | | |
| 230 | 1 | 50 | 12 | 2.75 |  | CEE 7/7 220-230V PLUG |

| PRODUCT \ PAN CAPACITY | | |
|---------------------------------------|--------------------|-------------------------|
| 40 lbs (18 kg) MAXIMUM | | |
| VOLUME MAXIMUM: 30 QUARTS (38 LITERS) | | |
| PANS: | | |
| | FULL-SIZE PANS: | GASTRONORM 1/1 |
| Four (4) | 20" x 12" x 2-1/2" | (530mm x 325mm x 65mm) |
| Three (3) | 20" x 12" x 4" | (530mm x 325mm x 100mm) |
| | HALF-SIZE PANS: | |
| Eight (8) | 10" x 12" x 2-1/2" | (265mm x 325mm x 65mm) |
| Six (6) | 10" x 12" x 4" | (530mm x 325mm x 100mm) |



*32-1/16" (814mm) - with optional 2-1/2" casters
 *34-5/16" (874mm) - with optional 5" casters
 *34-11/16" (880mm) - with optional 6" legs

| CLEARANCE REQUIREMENTS | INSTALLATION REQUIREMENTS | |
|--|--|---------------------|
| 3-inches (76mm) at the back, 2-inches (51mm) at the top, and 1-inch (25mm) at both sides | <ul style="list-style-type: none"> — 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. | |
| WEIGHT | | |
| <table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">NET: 150 lb (68 kg)</td> <td style="width: 50%;">SHIP: 165 lb (75 kg) EST.</td> </tr> </table> | | NET: 150 lb (68 kg) |
| NET: 150 lb (68 kg) | SHIP: 165 lb (75 kg) EST. | |
| CARTON DIMENSIONS: (H x W x D) | | |
| 41" x 35" x 35" (1041mm x 889mm x 889mm) | | |

| OPTIONS & ACCESSORIES | | | |
|--|---------|--|----------|
| <input type="checkbox"/> Bumper, Full Perimeter | 5006782 | <input type="checkbox"/> Door Lock with Key | LK-22567 |
| <input type="checkbox"/> Carving Holder, Prime Rib | HL-2635 | <input type="checkbox"/> Drip Pan with Drain | 14813 |
| <input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round | 4459 | <input type="checkbox"/> Legs, 6" (152mm), Flanged (SET OF FOUR) | 5004863 |
| Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE | | <input type="checkbox"/> Security Panel w/ Key Lock | 5006787 |
| <input type="checkbox"/> 5" (127mm) | 5004862 | <input type="checkbox"/> Shelf, Stainless Steel, Flat Wire | SH-2326 |
| <input type="checkbox"/> 2-1/2" (64mm) | 5008022 | <input type="checkbox"/> Stacking Hardware | 5004864 |

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