

ALTO SHAAM 500-TH/II D

LOW TEMPERATURE COOK AND HOLD OVEN

Single compartment oven with either manual or electronic controls. (500-TH/111 features a digital control that includes 8 programmable menu buttons)

Oven is equipped with side racks with pan positions spaced on 35mm centers, 2 x stainless steel wire shelves, stainless steel drip pan with drain and external drip tray and casters.



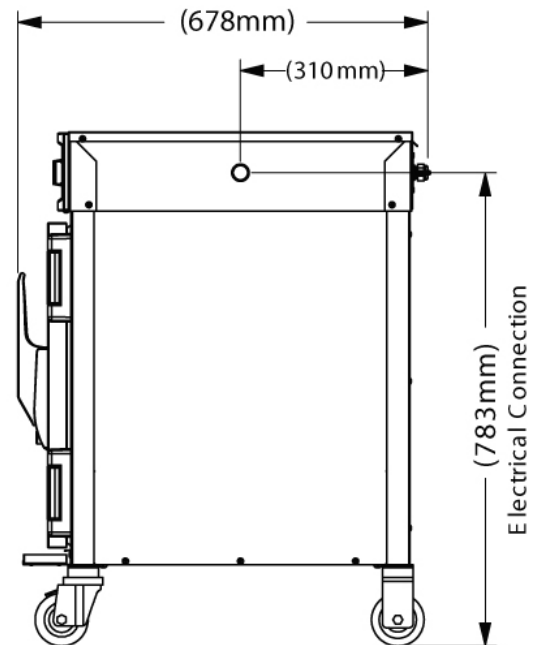
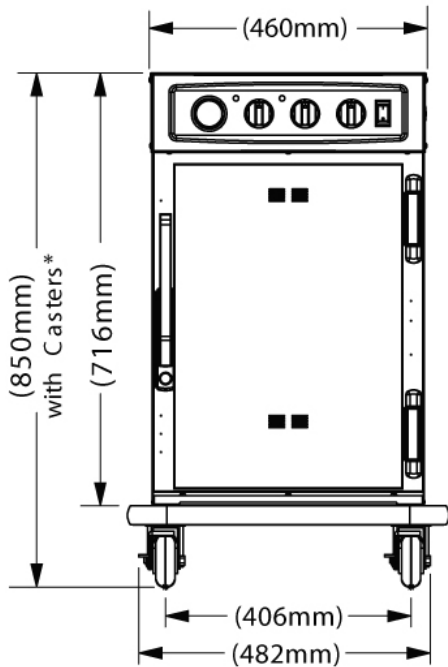
Please note:
Supplied with glass door

STANDARD FEATURES

- 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).
- Stackable design for additional capacity.
- Antimicrobial handle retards the growth of illness-causing pathogens.

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

ALTO SHAAM 500-TH/IID



- *(807mm) - with optional casters
- *(894mm) - with optional casters
- *(873mm) - with optional legs

DIMENSIONS

External Dimension: 850H x 482W x 678D mm

Internal Dimensions: 509H x 365W x 546H mm



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TECHNICAL DATA

Power Supply	15 amp single phase. 240 Volts
Voltage	240
Phase	1
Hertz	50
Amps	12
kW	2.8

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