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## 500-1DN 500-2DN 500-3DN

**DRAWER WARMERS** 

- HALO HEAT . . . a controlled, uniform heat source that gently surrounds foods for better appearance, taste, and longer holding life.
  - Product moisture is retained without adding water.
  - Holding temperature gauge monitors inside air temperature.
  - Dual wattage control on the one and two drawer 120V cabinets for more precise control of hard-to-hold products.
    - 500 watts for breads, rolls, biscuits
    - 1000 watts for meat, potatoes, and vegetables
  - Extra large pans for additional capacity.
  - Canted thermostat knob and indicator light. — Protects controls from damage
    - User safety feature
  - ON/OFF adjustable thermostat.
  - Can be built into cabinets or counters. Built-in trim kits are available.
  - Stackable design.

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Exterior of 20 gauge non-magnetic stainless steel with 16 gauge stainless steel drawer rail supports per drawer. Each cabinet is controlled by one (1) ON/OFF adjustable thermostat with a range of 60° to 200°F (16° to 93°C) and includes one (1) holding temperature gauge to monitor inside air temperature. Each drawer includes one (1)  $12" \times 20" \times 6"$  (305mm x 508mm x 152mm) stainless steel pan. Drawer warmers are designed with four (4) stacking projections, located on the top of each cabinet, to allow stacking in any combination without the need of additional hardware. Stacked combinations can be mounted on a 3" (76mm) or 5" (127mm) Caster Stand Assembly for mobility, or a 6" (152mm) Leg Stand Assembly for stationary placement.

- □ MODEL 500-1DN: one drawer warmer, narrow design
- □ MODEL 500-2DN: two drawer warmer, narrow design
- □ MODEL 500-3DN: three drawer warmer, narrow design

## ELECTRONIC CONTROL OPTION

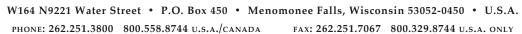
□ Solid state electronic control option simplifies temperature setting, has a clear, easy-to-read LED display, and is adjustable in increments of 1 degree.







- Stack units without additional hardware
- Individual or stacked units can be mounted on:
  3" (76mm) casters and Caster Stand Assembly
- □ 5" (127mm) casters and Caster Stand Assembly
- □ 6" (152mm) Leg Stand Assembly

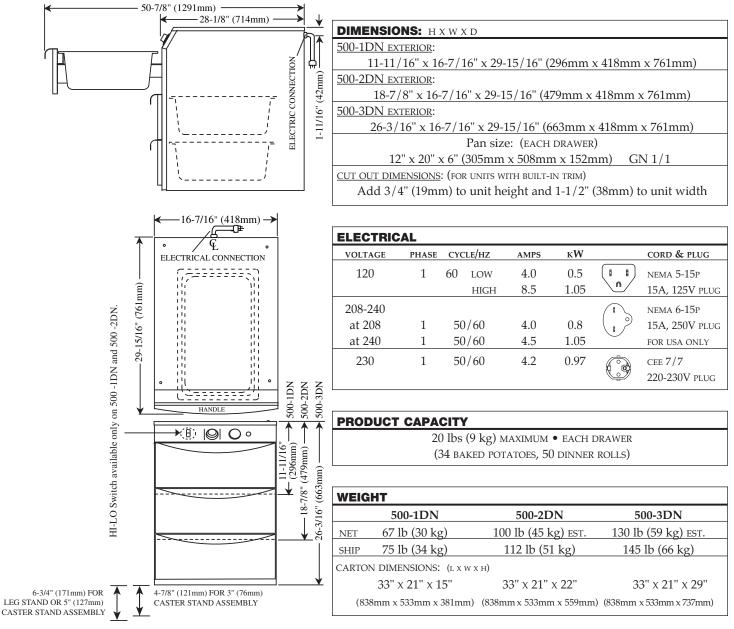


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## 500-1DN, 500-2DN, 500-3DN

## DRAWER WARMERS



| INSTALLATION REQUIREMENTS | CLEARANCE REQUIREMENT   |  |
|---------------------------|---|--|
|                           | 3" (76mm) at the back, 2" (51mm) at the top, and 1" (25mm) at both sides. On-site venting for proper airflow must also be |  |
| adverse conditions.       | provided for built-in counter installations.  |  |

| OPTIONS & ACCESSORIES |         |  |         |
|-----------------------|---------|--|---------|
| Built-in Trim Kit     |         | □ Caster Stand Assembly w/ 5" (127mm) casters    | 55534   |
| □ 500-1DN             | 44225   | □ Caster Stand Assembly w/ 3" (76mm) casters     | 5010921 |
| □ 500-2DN             | 44227   | Drawer Assembly with vents                       | 55537   |
| □ 500-3DN             | 44229   | Leg Stand Assembly                               | 55535   |
| 🗆 Anti-Tip Kit        | 5007514 | □ Perforated pan grid, 12" x 20" (305mm x 508mm) | 16642   |



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