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	<b>BRAND: ALTO-SHAAM</b>				
	<b>MODEL: 500-2D</b>				
	<b>CATEGORY: Drawer Warmer</b>				
	<b>ORIGIN: USA</b>				
	<b>PRICE:</b>				
<b>PRODUCT FUNCTION</b>	Low temperature drawer warmer				
<b>TECHNOLOGY</b>	Alto-Shaam HALO HEAT™ technology				
<b>DIMENSIONS</b>	481 x 624 x 657mm (H x W x D)				
<b>WEIGHT</b>	Net: 52kg // Ship: 57kg				
<b>ELECTRICAL</b>	Voltage	Phase	Cycle (Hz)	AMP	KW
	230	1	50/60	2.6	0.55
<b>SPECIFICATIONS</b>	<ul style="list-style-type: none"> <li>• Two (2) drawer unit – Standard opening</li> <li>• HALO HEAT™ technology... a controlled, uniform heat source that gently holds, and surrounds food for better appearance, taste, and longer holding life.</li> <li>• Low energy consumption – 230v / 1-ph unit</li> <li>• No oven hoods or outside venting required.</li> <li>• Stainless steel construction.</li> <li>• Digital control senses temperature drops faster, providing quick heat recovery time.</li> <li>• Door venting holds crispy food better.</li> <li>• Can be built into cabinets or counters. Built-in trim kits are available.</li> <li>• Stackable design (no additional hardware required)</li> </ul>				
<b>APPLICATION</b>	<ul style="list-style-type: none"> <li>• Product moisture is retained without adding water.</li> <li>• Will hold the food at the required temperature for 2 ~ 3 hours</li> </ul>				
<b>CAPACITY</b>	<ul style="list-style-type: none"> <li>• 2 x GN 1/1 (152mm deep)</li> <li>• Maximum weight: 2 x 19 kg</li> </ul>				
<b>TEMPERATURE RANGE</b>	<ul style="list-style-type: none"> <li>• Holding: 15°C to 96°C</li> </ul>				
<b>APPLICATION</b>	<ul style="list-style-type: none"> <li>• Door venting holds crispy food better.</li> <li>• the unit can also be used to slow cook</li> </ul>				
<b>STANDARD ACCESSORIES</b>	<ul style="list-style-type: none"> <li>• one (1) ON/OFF power switch</li> <li>• heat indicator light; temperature display key, and digital display</li> <li>• two (2) GN 1/1 pan (152mm deep)</li> </ul>				
<b>OPTIONAL ACCESSORIES</b>	<ul style="list-style-type: none"> <li>• Casters: 76mm or 127mm</li> <li>• Leg Stand Assembly</li> </ul>				
<b>WARRANTY</b>	<ul style="list-style-type: none"> <li>• One (1) year warranty from installation date</li> </ul>				





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