










Alto-Shaam Inc: W164 N9221 Water Street, P.O. Box 450, Menomonee Falls, WI 53052
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|---|--|-------|------------|-----|------|
|  | BRAND: ALTO-SHAAM | | | | |
| | MODEL: 500-3DN | | | | |
| | CATEGORY: Drawer Warmer | | | | |
| | ORIGIN: USA | | | | |
| | PRICE: | | | | |
| PRODUCT FUNCTION | Low temperature drawer warmer | | | | |
| TECHNOLOGY | Alto-Shaam HALO HEAT™ technology | | | | |
| DIMENSIONS | 664 x 423 x 792mm (H x W x D) | | | | |
| WEIGHT | Net: 59kg // Ship: 66kg | | | | |
| ELECTRICAL | Voltage | Phase | Cycle (Hz) | AMP | KW |
| | 230 | 1 | 50/60 | 2.6 | 0.55 |
| SPECIFICATIONS | <ul style="list-style-type: none"> • Three (3) drawer unit – Narrow opening • HALO HEAT™ technology... a controlled, uniform heat source that gently holds, and surrounds food for better appearance, taste, and longer holding life. • Low energy consumption – 230v / 1-ph unit • No oven hoods or outside venting required. • Stainless steel construction. • Digital control senses temperature drops faster, providing quick heat recovery time. • Door venting holds crispy food better. • Can be built into cabinets or counters. Built-in trim kits are available. • Stackable design (no additional hardware required) | | | | |
| APPLICATION | <ul style="list-style-type: none"> • Product moisture is retained without adding water. • Will hold the food at the required temperature for 2 ~ 3 hours | | | | |
| CAPACITY | <ul style="list-style-type: none"> • 3 x GN 1/1 (152mm deep) • Maximum weight: 3 x 19 kg | | | | |
| TEMPERATURE RANGE | • Holding: 15°C to 96°C | | | | |
| APPLICATION | <ul style="list-style-type: none"> • Door venting holds crispy food better. • the unit can also be used to slow cook | | | | |
| STANDARD ACCESSORIES | <ul style="list-style-type: none"> • one (1) ON/OFF power switch • heat indicator light; temperature display key, and digital display • three (3) GN 1/1 pan (152mm deep) | | | | |
| OPTIONAL ACCESSORIES | <ul style="list-style-type: none"> • Casters: 76mm or 127mm • Leg Stand Assembly | | | | |
| WARRANTY | • One (1) year warranty from installation date | | | | |
|       | | | | | |



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