

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

DRAWER WARMERS



500-1DN



500-3DN



500-2DN



- 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.
- Digital control senses temperature drops faster, providing quick heat recovery time.
- Extra large pans for additional capacity.
- Can be built into cabinets or counters. Built-in trim kits are available.
- Stackable design.

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 power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); heat indicator light; temperature display key, and digital display. Each drawer includes one (1) 12" x 20" x 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. Individual drawer warmers, or 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



ANSI/NSF 4



FACTORY INSTALLED OPTIONS

- Electrical Choices
 - 120V
 - 208-240V
 - 230V
- Drawer Choices (order per drawer)
 - Non-Vented, Standard
 - Vented, Optional (5014561)

ADDITIONAL FEATURES

- 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



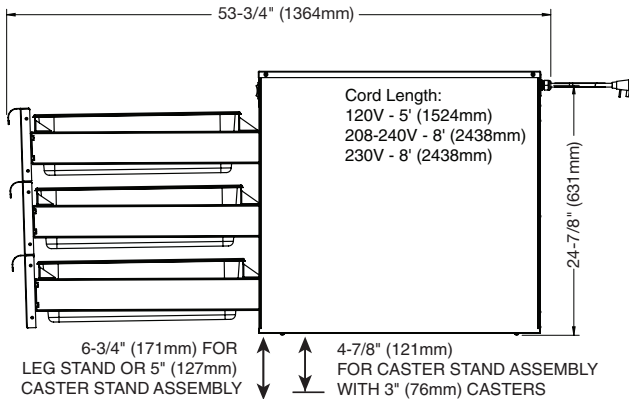
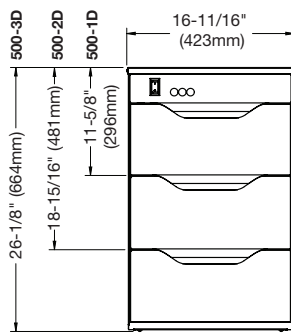
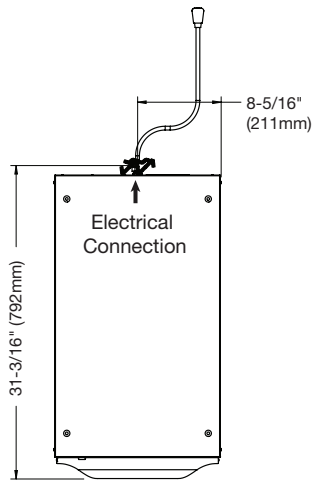
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500-1DN, 500-2DN, 500-3DN

DRAWER WARMERS



DIMENSIONS: H X W X D
500-1DN EXTERIOR: 11-5/8" x 16-11/16" x 31-3/16" (296mm x 423mm x 792mm)
500-2DN EXTERIOR: 18-15/16" x 16-11/16" x 31-3/16" (481mm x 423mm x 792mm)
500-3DN EXTERIOR: 26-1/8" x 16-11/16" x 31-3/16" (664mm x 423mm x 792mm)
Pan size: (EACH DRAWER) 12" x 20" x 6" (305mm x 508mm x 152mm) GN 1/1
CUT OUT DIMENSIONS: (FOR UNITS WITH BUILT-IN TRIM) Add 3/4" (19mm) to unit height and 1-1/2" (38mm) to unit width

ELECTRICAL							
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW			
120	1	60	5.3	0.64		NEMA 5-15P 15A, 125V PLUG	
208-240	1	60	2.7	0.64		NEMA 6-15P 15A, 250V PLUG	
230	1	50	2.6	0.59	PLUGS RATED 250V		
	CEE 7/7		CH2-16P		BS 1363		AS/NZS 3112

PRODUCT CAPACITY
41 lbs (19 kg) MAXIMUM • EACH DRAWER (34 BAKED POTATOES, 50 DINNER ROLLS)

WEIGHT (EST.)			
	500-1DN	500-2DN	500-3DN
NET	67 lb (30 kg)	100 lb (45 kg)	130 lb (59 kg)
SHIP	75 lb (34 kg)	112 lb (51 kg)	145 lb (66 kg)
CARTON DIMENSIONS: (L x W x H)			
	33" x 21" x 15" (838mm x 533mm x 381mm)	33" x 21" x 22" (838mm x 533mm x 559mm)	33" x 21" x 29" (838mm x 533mm x 737mm)

INSTALLATION REQUIREMENTS
Drawer warmer must be installed level, and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

CLEARANCE REQUIREMENT (FOR VENTILATION)
Minimum: 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 provided for built-in counter installations.

OPTIONS & ACCESSORIES	
Built-in Trim Kit	
<input type="checkbox"/> 500-1DN	5015148
<input type="checkbox"/> 500-2DN	5015150
<input type="checkbox"/> 500-3DN	5015154

Caster Stand Assembly	
<input type="checkbox"/> with 5" (127mm) casters	55534
<input type="checkbox"/> with 3" (76mm) casters	5010921
<input type="checkbox"/> Leg Stand Assembly	55535
<input type="checkbox"/> Perforated Pan Grid, 12" x 20" (305mm x 508mm)	16642

