Cook & Hold Oven
Model 500-TH

ALTO-SHAAM

Original Cook & Hold Ovens produce better food quality and higher yields with built-in savings.

Gentle, radiant Halo Heat® technology evenly surrounds food without the use of extremely hot elements, added humidity or fans. This controlled, uniform heat maintains precise temperatures throughout the cooking and holding process—improving food quality and extending hold times.

Cook by time or probe with Simple or Deluxe controls. Probes sense internal product temperature and automatically convert the oven from cook mode to hold mode once set parameters have been reached.

Labor-free, overnight cooking and effortless operation reduces labor costs and increases productivity.

Place anywhere with a ventless, waterless design. Lower costs with energy efficient operation and no water hookups or traditional kitchen hood required. All Alto-Shaam Cook & Hold Ovens are EPA 202 Certified ventless.

Advanced controls – designed intentionally simple – feature an intuitive, user-friendly interface and programmable recipes to ensure consistency with each cook.

ChefLinc™, cloud-based remote oven management software, streamlines processes and maximizes profits with data-driven insights (Deluxe model only).

ISO 9001:2015-certified.

500-TH
Shown with Deluxe control

Standard Features

- Casters (two (2) rigid, two (2) swivel with brake)
- Single-point, straight removable probe
- Drip tray and drip pan with drain
- Programmable, touchscreen control on Deluxe model
- Programmable control on Simple model
- HACCP data collection on Deluxe model
- Easy recipe upload/download via USB port
- SureTemp™ heat recovery on Deluxe model
- Two (2) stainless steel side racks with eleven (11) pan positions spaced 1-3/8" on centers
- Removable exterior drip tray

CAPACITY

5 Full-size pans — 20" x 12" x 2-1/2" on wire shelves
GN 1/1 — 530mm x 325mm x 65mm

10 Half-size pans — 10" x 12" x 2-1/2" on wire shelves
GN 1/2 —265mm x 325mm x 65mm

Weight maximum: 40 lbs. (18 kg)
Volume maximum: 30 quarts (28.4 liters)

Three (3) shelves included. Additional shelves required for maximum capacity.

c(UL)us LISTED
COOKING APPLIANCE 584m

UL CLASSIFIED EPH
ANSI/NSF 4

ecosmart®

Lifetime Warranty
On all Cook & Hold heating elements (excludes labor)

Configurations (select one each)

Models

☐ Simple
☐ Deluxe
   ☐ Ethernet option (5032090)

Door Choice

☐ Right hinged, solid door, standard
☐ Right hinged, window door
☐ Left hinged, solid door
☐ Left hinged, window door

Special Probe Configuration (if applicable)

☐ Multi-point probe (5017133)

Electrical

☐ 120V, 1Ph
☐ 208-240V, 1Ph
☐ 230V, 1PH

Casters and Legs

☐ 2-1/2" (64mm) casters, two (2) rigid two (2) swivel with brake, standard (5027134) – not available with bumper
☐ 3-1/2" (89mm) casters, two (2) rigid two (2) swivel with brake, option (5027133)
☐ 5" (127mm) casters, two (2) rigid two (2) swivel with brake, option, (5027112)
☐ 6" (152mm) legs, set of four (4)
☐ 6" (152mm) seismic legs, set of four (4)

Optional Accessories (select all that apply)

Bumper and Handles

☐ Full perimeter bumper
☐ Push/Pull handle kit

Additional Probes

☐ Sous vide probe (PR-36576)
☐ T-handle probe, up to three (3) with Deluxe (PR-46998)
☐ Straight probe, up to three (3) with Deluxe (qty one (1) included with oven) (PR-46999)

Drip Pans, Shelves, Holders

☐ Drip pan with drain (5027714)
☐ Drip pan, without drain (1034369)
☐ Increased capacity exterior drip pan (5030665)
☐ Shelf, stainless steel (SH-47163)
☐ Carving holder, prime rib (HL-2635)
☐ Carving holder, steamship (cafeteria round) (4459)

Cleaners

☐ Alto-Shaam, non-caustic cleaner one (1) 32-ounce bottle (CE-46828)
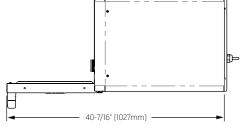☐ Alto-Shaam, non-caustic cleaner six (6) 32-ounce bottles (CE-46829)

Accessories, misc.

☐ Stacking kit, 500-TH over 500-TH (5032038)
☐ Door lock with key (5028755)
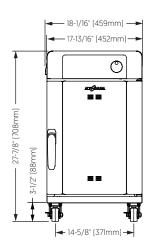☐ HACCP data logger, for Simple control (standard on Deluxe control)
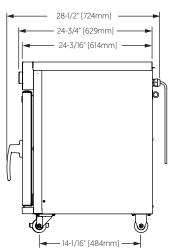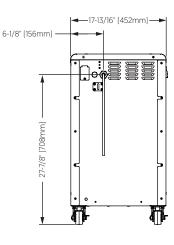
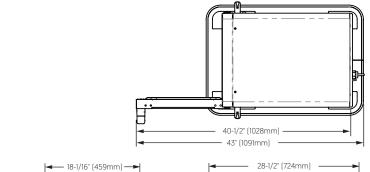# Cook & Hold Oven
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ALTO-SHAAM.

DIMENSIONS

Shown with Simple control
and 3-1/2" casters

40-7/16" [1027mm]

28-1/2" [724mm]
24-3/4" [629mm]
24-3/16" [614mm]

18-1/16" [459mm]
17-13/16" [452mm]

17-13/16" [452mm]
6-1/8" [156mm]

27-7/8" [708mm]
3-1/2" [88mm]

27-7/8" [708mm]

14-5/8" [371mm]

14-1/16" [484mm]

Shown with Deluxe control,
5" casters, bumper, and handles

40-1/2" [1028mm]
43" [1091mm]

18-1/16" [459mm]
17-13/16" [452mm]

28-1/2" [724mm]
24-3/16" [614mm]

22-1/18" [562mm]
6-1/8" [156mm]

34-3/8" [873mm]
6-1/16" [155mm]

30-1/2" [775mm]

20-13/16" [529mm]

19-5/16" [491mm]
29-3/4" [756mm]

14-5/8"
[371mm]

Interior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)	Ship Weight
20-1/16" x 14-3/8" x 21-1/2" [510mm x 365mm x 546mm]	185 lbs. (84 kg)	35" x 23" x 40" [889mm x 584mm x 1016mm]	250 lbs. (113 kg)

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CLEARANCE

Top: .... 2" [51mm]

Left: .... 2" [51mm]

Right: .... 2" [51mm]

Back: .... 3" [76mm]

CHECK FIRST

The oven must be installed level.

The oven 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.

HEAT

Heat of rejection

500-TH	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	608	0.18

TEMPERATURE

Cooking temperature range:
200°F–325°F [94°C–163°C]

Holding temperature range:
85°F–205°F [29°C–96°C]

ELECTRIC

500-TH	V	Ph	Hz	Awg	IEC	A	Breaker (A)	kW	Plug Configuration*	Certification
120V	120	1	60	10	—	16	20	1.9	NEMA 5-20P 20A-125V plug	c(UL)us LISTED COOKING APPLIANCE 55Hn / (UL) ANSI/NSF 4
208-240V**	208	1	60	10	—	11	15 UL | 20 CSA	2.3	No cord, no plug; NEMA 6-15; NEMA 6-20	c(UL)us LISTED COOKING APPLIANCE 55Hn / (UL) ANSI/NSF 4
	240	1	60	10	—	13	15 UL | 20 CSA	3.0		
230V	230	1	50/60	10	—	12	16	2.8	CEE 7/7 | BS-1363 | CH2-16P Plugs rated 250V	CE EAC IP X4 TÜV NORD

Electrical connections must meet all applicable federal, state, and local codes.

*Additional cord and plug configurations available from factory.

**Dedicated circuit required.

NEMA 6-15P NEMA 6-20 NEMA 5-20P CH2-16P